coldline

Client	Quantity
Project	Position

Prep-station EN60x40 counter 4 doors

Cod: T20411000232

Prep-Station 800 refrigerated counter 4 doors, counter body height 760 mm, with AISI 304 stainless steel top. Remote refrigeration unit, 5 heavy duty climatic class and R452a refrigerant gas. Temperature range -2°+8°C with ventilated refrigeration. Refrigerated container for GN1/6 bowls with opening lid. Equipment: 3 EN60x40 plastic coated shelves. Each compartment can be configured with 1/2+1/2, 1/3+2/3, 1/3+1/3+1/3 drawers. Anti-corrosion treated evaporator and electric defrosting. 60 mm insulation thickness - HFO with high insulation performance and low environmental impact (CFC, HCFC, HFC free). AISI 304 stainless steel handle and magnetic triple chamber door gasket, easily replaceable. Reversible, self-closing door opening with 105° stop. AISI 304 stainless steel interior/exterior including external back. Rounded inner corners for easy cleaning. The reinforced modular base in colaminated steel allows installation on wheels, feet, mobile or masonry plinths. Replaceable refrigerant system FSS -Fast Service System - for quick and easy service. Prepared for connection to Cosmo - wi-fi remote supervision system - and ModBus/RTU Rs485 connection.



Technical data

Тор:	With top
Gross capacity:	894 lt
Temperature range:	-2°+8°C
Refrigerant unit:	remote
Cooling gas:	R452a (GWP=2.141)
Defrost:	Electric
Body height:	760 mm
Valve:	Supplied standard with solenoid
Dimensions:	2350×800×1055 mm
Packing dimensions:	2655×900×998 mm
Net / gross weight:	202 Kg / 212 Kg
Net / gross volume:	/ 894 lt
Voltage:	220-240 V - 50-60 Hz
Total rate:	810W - 3,7A
Cooling capacity:	519 W*
*:	Evap10°C Cond. +55°C

Features

des, 4 plastic coated EN60x40 shelves
ronic, display flush with the panel
ors, self-closing, reversible with 105° stop
netic, triple chamber and easily replaceable
nm thickness - CFC/HCFC free
rior interior and back in AISI 304 stainless . Base in colaminated steel.
nded for easy cleaning and ensuring maximum
ene
ene e of black plastic
e of black plastic
e of black plastic Iless steel AISI 304, 2 mm thick
r

In order to constantly offer the best possible products we reserve the right to make changes on technical specifications without incurring any obligation for equipment previosly or subsequently sold.

dline

Accessories and variants

Drawers 1/2	Adjustable feet h 145/195 mm
Drawers 1/3	6 Swivel and brake castors h 128 mm
Drawers 1/3 + 2/3	EN drawer reduction kit for GN containers
Special counter body heights 700 mm	Brackets for GN pans for drawer
Special counter body heights 750 mm	GN1/2 container + lids kit for drawer, h 150 mm
Technical compartment on the left	GN1/3 container + lids kit for drawer, h 150 mm
Common technical compartment	Stainless steel shelf EN60x40
Special size of technical compartment	Plastic coated shelf EN60x40
Lock with key for drawer 1/2	Pair of type L slides 605 mm
Lock with key for drawer 1/3	Serial interface, RS485 cable
Lock with key for drawer 1/3 + 2/3	Cosmo cable connection kit
LED lighting	Cosmo wifi connection kit
RAL customisable colouring	Prep-Station pans kit GN1/6 remote, 4D
Predisposition for connection to CO2 remote	Prep-Station pans kit GN1/6 remote, 4D EN
control unit	Removable plinth EN 4DR h 100 mm
Alimentazione frequenza 60Hz	Removable plinth EN 4DR h 150 mm
Other special voltage	R134a valve
Remote condensing unit NEK6210GK	

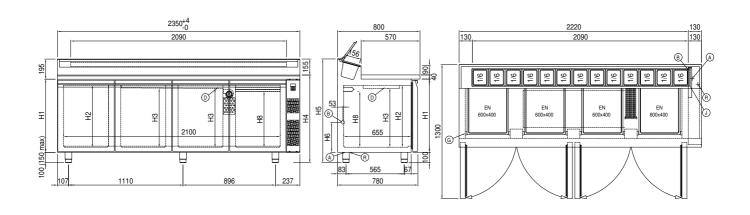
Remote unit technical data

Voltage:	220-240 V - 50 Hz
Assorbimento Unità Remota:	500W - 2,3A
Cooling gas:	R452A
Gross weight:	16 Kg
Dimensions:	480×330×295 mm
Pipe delivery:	Ø 1/4"
Pipe suction:	Ø 3/8"
Packing dimensions:	540×345×310 mm
Cooling capacity:	Evap10°C Cond. +55°C

COSMO - wi-fi control

Cosmo is The Nice Kitchen's exclusive Wi-Fi technology that allows Coldline, Modular and Nevo appliances to be connected and monitored from a smartphone. The counter, connected with Cosmo kit via cable to a Cosmo hub (MODI, VISION, THAW.PRO, LEVTRONIC, QUBI) or with Cosmo Wi-Fi kit, can be monitored by the CosmoApp and receive alerts in case of abnormal operation.

Technical draw



A:	Power supply cable outlet

G: Racks pitch

Condensation water	drair

B:

J:

in

Airflow conveyor

D:

Automatic evaporation of R: Gas output pipes condensing water

In order to constantly offer the best possible products we reserve the right to make changes on technical specifications without incurring any obligation for equipment previosly or subsequently sold.