coldline

Client Quantity Project Position

Prep-station EN60x40 counter 4 doors



Technical data

| Top: | With top |
|---------------------|---------------------------------|
| Gross capacity: | 825 lt |
| Temperature range: | -2°+8°C |
| Refrigerant unit: | remote |
| Cooling gas: | R452a (GWP=2.141) |
| Defrost: | Electric |
| Body height: | 710 mm |
| Valve: | Supplied standard with solenoid |
| Dimensions: | 2350×800×1005 mm |
| Packing dimensions: | 2655×900×998 mm |
| Net / gross weight: | 205 Kg / 215 Kg |
| Net / gross volume: | / 825 lt |
| Voltage: | 220-240 V - 50-60 Hz |
| Total rate: | 810W - 3,7A |
| Cooling capacity: | 519 W* |
| *: | Evap10°C Cond. +55°C |
| | |

Features

| Standard equipment: | 4 slides, 4 plastic coated EN60x40 shelves |
|------------------------------|------------------------------------------------------------------------------------|
| Control: | Electronic, display flush with the panel |
| Doors: | 4 doors, self-closing, reversible with 105° stop |
| Door gasket: | Magnetic, triple chamber and easily replaceable |
| Insulation: | 60 mm thickness - CFC/HCFC free |
| Exterior/interior finishing: | Exterior interior and back in AISI 304 stainless steel. Base in colaminated steel. |
| Inner corners: | Rounded for easy cleaning and ensuring maximum hygiene |
| Lid hinges: | Made of black plastic |
| Handle: | Stainless steel AISI 304, 2 mm thick |
| Racks and slides: | Stainless steel AISI 304 |
| Feets: | AISI 304 stainless steel adjustable h 100/150 mm |
| Cosmo: | Predisposed for Cosmo Hub connection |

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.

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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

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