

Client	Quantity	
Project	Position	

Pizza Base EN60x40 counter 3 doors

Model: TZS17/1MR-760 **Cod:** T40310000202



Technical data

Тор:	Without top
Gross capacity:	658 lt
Temperature range:	-2°+8°C
Refrigerant unit:	remote
Cooling gas:	R452a
Defrost:	Electric
Body height:	760 mm
Valve:	Supplied standard with solenoid
Dimensions:	1795×780×860 mm
Packing dimensions:	2100×900×998 mm
Gross weight:	134 Kg
Voltage:	220-240 V - 50-60 Hz
Total rate:	810 W
Absorbed Current:	3,7 A
Cooling capacity:	668 W*

Features

Standard equipment:	12 slides EN60x40			
Control:	Electronic, display flush with the panel			
Doors:	3 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 and interior AISI 304 stainless steel.			
Inner corners:	Rounded for easy cleaning and ensuring maximum hygiene			
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			

Pizza refrigerated base 3 doors, counter body height 760 mm, without top. Remote refrigeration unit, 5 heavy duty climatic class and R452a refrigerant gas. Temperature range - $2^{\rm o}$ +8°C with ventilated refrigeration. Equipment: 12 pairs of slides for EN60x40 trays. Each compartment can be configured with refrigerated and neutral 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.

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 previously or subsequently sold.



Accessories and variants

Drawers 1/2
Drawers 1/3
Drawers 1/3 + 2/3
Lock with key for drawer 1/2
Lock with key for drawer 1/3
Lock with key for drawer 1/3 + 2/3
Predisposition for connection to CO2 remote control unit
Alimentazione frequenza 60Hz
Other special voltage
Remote condensing unit EMT6165GK
7 Neutral drawers h 760 mm
3+1 Neutral drawers h 760 mm

1+1 Neu	tral drawers h 760 mm
Granite t	top 1795 mm
Adjustab	le feet h 145/195 mm
4 Swivel	and brake castors h 128 mm
Frame fit	tted with telescopic EN60x40 slides
EN60x40	0 Pizza container h 60 mm
Aluminiu	ım coated backingan EN60x40 h 20 mm
Pair of ty	pe L slides 605 mm
Serial int	erface, RS485 cable
Cosmo c	able connection kit
Cosmo w	vifi connection kit
Removab	ole plinth EN 3DR h 100 mm

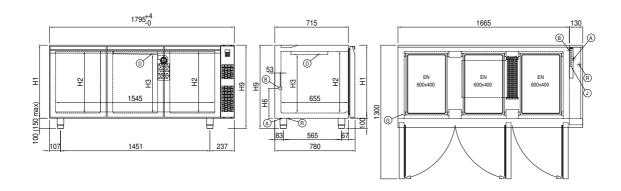
Remote unit technical data

Voltage:	220-240 V - 50 Hz
Cooling gas:	R452A
Gross weight:	17 Kg
Dimensions:	450×300×270 mm
Packing dimensions:	470×330×300 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	B:	Condensation water drain	D:	Airflow conveyor
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G: Racks pitch **J**: Automatic evaporation of condensing **R**: Gas output pipes water

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