

| Client  | Quantity |
|---------|----------|
| Project | Position |

# Pizza Base EN60x40 counter 4 doors

Model: TZS21/1M-760 Cod: T40400000202



# **Technical data**

| T                        | MRII and Law                    |
|--------------------------|---------------------------------|
| Тор:                     | Without top                     |
| Gross capacity:          | 894 lt                          |
| Temperature range:       | -2°+8°C                         |
| Refrigerant unit:        | Plug-in                         |
| Energetic class:         | С                               |
| Energy efficiency index: | 39,7                            |
| Annual consumption:      | 1274 kW/h annum                 |
| 24h consumption:         | 3,49 kW/h/24h                   |
| Climate class:           | 5                               |
| Cooling gas:             | R290 (GWP=3)                    |
| Refrigerant Charge:      | 110g                            |
| Defrost:                 | Hot gas                         |
| Body height:             | 760 mm                          |
| Valve:                   | Supplied standard with solenoid |
| Dimensions:              | 2560×780×860 mm                 |
| Packing dimensions:      | 2655×900×998 mm                 |
| Net / gross weight:      | 192 Kg / 202 Kg                 |
| Net / gross volume:      | 557 lt / 894 lt                 |
| Voltage:                 | 220-240 V - 50 Hz               |
| Total rate:              | 250W - 1,15A                    |
| Cooling capacity:        | 406 W*                          |
| *:                       | Evap10°C Cond. +55°C            |
|                          |                                 |

# in refrigeration unit, B energetic class, 5 heavy duty climatic class and R290 ecological refrigerant gas. Temperature range -2°+8°C with ventilated refrigeration. Equipment: 16 pairs of slides for EN60x40 trays. Each compartment can be configured with refrigerated and neutral drawers. Anti-corrosion treated evaporator and hot gas defrosting. 60 men 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.

Pizza refrigerated base 4 doors, counter body height 760 mm, without top. Plug-

### **Features**

| Standard equipment:          | 16 slides EN60x40                                      |
|------------------------------|--|
| 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 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                   |

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

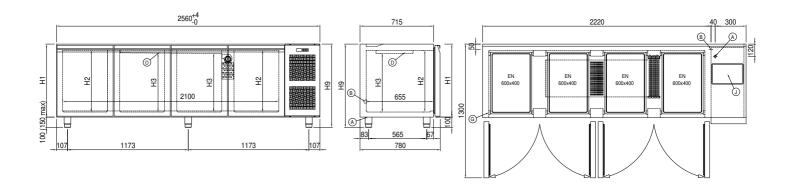
| Drawers 1/2                        |
|------------------------------------|
| Drawers 1/3                        |
| Drawers 1/3 + 2/3                  |
| Lock with key for drawer 1/2       |
| Lock with key for drawer 1/3       |
| Lock with key for drawer 1/3 + 2/3 |
| Plug-in water unit                 |
| Alimentazione frequenza 60Hz       |
| Other special voltage              |
| 7 Neutral drawers h 760 mm         |
| 3+1 Neutral drawers h 760 mm       |
| 1+1 Neutral drawers h 760 mm       |
|                                    |

| Granite top 2560 mm                        |      |
|--|------|
| Adjustable feet h 145/195 mm               |      |
| 6 Swivel and brake castors h 128 mm        |      |
| Frame fitted with telescopic EN60x40 slide | s    |
| EN60x40 Pizza container h 60 mm            |      |
| Aluminium coated backingan EN60x40 h 20    | ) mm |
| Pair of type L slides 605 mm               |      |
| Serial interface, RS485 cable              |      |
| Cosmo cable connection kit                 |      |
| Cosmo wifi connection kit                  |      |
| IP44 schuko socket with cover              |      |
| Removable plinth EN 4D h 100 mm            |      |

# 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
- G: Racks pitch J: Automatic evaporation of condensing water

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