

Client	Quantity
Project	Position

# Storage Vision counter with 2 doors

Model: TCS13/1MJ-710 **Cod:** T60200000201



## **Technical data**

Тор:	Without top
Max capacity:	14 trays EN60x40
Gross capacity:	389 lt
Temperature range:	-5°+15°C
Humidity range:	90% - 40% (T°C >+4°C)
Refrigerant unit:	Plug-in
Cooling gas:	R290
Defrost:	Hot gas
Body height:	710 mm
Valve:	Supplied standard with solenoid
Valve: Dimensions:	Supplied standard with solenoid  1450×780×810 mm
	• •
Dimensions:	1450×780×810 mm
Dimensions: Packing dimensions:	1450×780×810 mm 1545×900×998 mm
Dimensions: Packing dimensions: Gross weight:	1450×780×810 mm 1545×900×998 mm 120 Kg
Dimensions: Packing dimensions: Gross weight: Voltage:	1450×780×810 mm 1545×900×998 mm 120 Kg 220-240 V - 50 Hz
Dimensions: Packing dimensions: Gross weight: Voltage: Total rate:	1450×780×810 mm 1545×900×998 mm 120 Kg 220-240 V - 50 Hz 550 W
Dimensions: Packing dimensions: Gross weight: Voltage: Total rate: Absorbed Current:	1450×780×810 mm 1545×900×998 mm 120 Kg 220-240 V - 50 Hz 550 W 2,5 A

# **Features**

Functions:	Storage, chocolate, thawing, ice cream
Standard equipment:	14 slides EN60x40
Control:	7" touch screen display with USB port
Doors:	2 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, quick release
Feets:	AISI 304 stainless steel adjustable h 100/150 mm
Cosmo:	Wi-Fi remote control system

 $Vision\,storage\,counter\,2\,doors, counter\,body\,height\,710\,mm, without\,top.\,Plug-in$ refrigeration unit, 5 heavy duty climatic class and R290 ecological refrigerant gas. temperature range -5°+15°C. Adjustable ventilation 50-100% and adjustable humidity 45-95% for the chocolate function.  $7^{\shortparallel}$  touch screen and operating mode with customisable recipes. Equipment: 14 pairs of guides for EN60x40 trays. It is equipped with the functions: storage, thawing, chocolate. Anti-corrosion treated evaporator

and hot gas defrosting.  $60\,\mathrm{mm}$  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. Cosmo: wi-fi connection for remote monitoring via Cosmo App. When wired to Coldline counters and cabinets acts as a hub for remote

monitoring of connected equipment.

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.



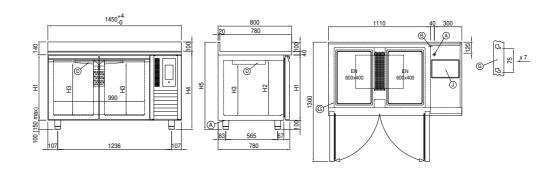
## Accessories and variants

RAL customisable colouring
Plug-in water unit
Stainless steel shelf EN60x40 h 20 mm
Plug-in water unit
Alimentazione frequenza 60Hz
Plastic coated shelf EN60x40
Other special voltage
Pair of type L slides 402 mm EN
Serial interface, RS485 cable

## COSMO - wi-fi control

Cosmo is The Nice Kitchen's exclusive wi-fi technology that allows VISION storage units to be connected, updated and monitored from smartphones. VISION is also a Cosmo hub and allows remote supervision of the Coldline appliances connected to it. From the CosmoApp you can check the operating conditions of each machine and receive alerts in the event 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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