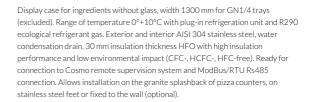


Client	Quantity
Project	Position

Display case for ingredients 1300 mm

Model: YP13/5N **Cod:** V41131000001





Technical data

Gross capacity:	35 lt
Temperature range:	+2°+10°C
Refrigerant unit:	Plug-in
Cooling gas:	R290
Valve:	Supplied standard with solenoid
Dimensions:	1300×320×275 mm
Packing dimensions:	1510×390×473 mm
Gross weight:	40 Kg
Voltage:	220-240 V - 50 Hz
Total rate:	250 W
Absorbed Current:	1,15 A
Cooling capacity:	406 W*
*:	Evap10°C Cond. +55°C

Features

Electronic, display flush with the panel
30 mm thickness - CFC/HCFC free
Exterior and interior AISI 304 stainless steel.
Rounded for easy cleaning and ensuring maximum hygiene
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

Alimentazione frequenza 60Hz	Pa
Other special voltage	Lid
Lid for overnight storage of ingredients GN1/4 878x302x20	Pa Lid
1300 display case pans kit, GN1/4	Pai
Wall clamps, 2 pieces	Lid
Kit of 4 stainless steel feets	Pai
Cosmo cable connection kit	Lid
Cosmo wifi connection kit	Bra
Pan GN1/1 325x530x150 mm	Bra
Lid for GN1/1 pan	

Pan GN1/2 325x265x150 mm	
Lid for GN1/2 pan	
Pan GN1/4 265x162x150 mm	
Lid for GN1/4 pan	
Pan GN1/6 176x162x150 mm	
Lid for GN1/6 pan	
Pan GN1/9 176x108x100 mm	
Lid for GN1/9 pan	
Brackets for pans 20 mm GN1/4	
Brackets for pans 25 mm GN1/4	

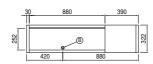
COSMO - wi-fi control

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 display case for ingredients, 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

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