

Client	Quantity
Project	Position

Tavolo Snack GN 3 porte BT

Model: TS16/1B-490 Cod: T10380000404



Technical data

Тор:	Without top
Gross capacity:	278 lt
Temperature range:	-15°-22°C
Refrigerant unit:	Plug-in
Energetic class:	D
Energy efficiency index:	51,3
Annual consumption:	1535 kW/h annum
24h consumption:	4,205 kW/h/24h
Climate class:	5
Cooling gas:	R290
Defrost:	Hot gas
Body height:	490 mm
Valve:	Supplied standard with solenoid
Dimensions:	1600×680×590 mm
Packing dimensions:	1875×800×998 mm
Gross weight:	135 Kg
Voltage:	220-240 V - 50 Hz
Total rate:	850 W
Absorbed Current:	3,9 A
Cooling capacity:	569 W*
*:	Evap30°C Cond. +55°C

Snack refrigerated counter 3 doors, lenght 1600 mm, counter body height 490 mm, without top. Plug-in refrigeration unit, D energetic class, 5 heavy duty climatic class and R290 ecological refrigerant gas. Temperature range -15°-22°C with ventilated refrigeration. Equipment: 1 GN1/1 plastic coated shelf. Each compartment can be configured with 1/1, 1/2+1/2 drawers. Anti-corrosion treated evaporator and hot gas 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.

Features

Standard equipment:	3 slides, 3 plastic coated GN1/1 shelves
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 interior and back in AISI 304 stainless steel. Base in colaminated 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

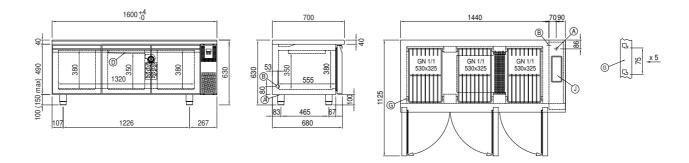
Drawers 1/1
Drawers 1/2
Special size of technical compartment
Drawers 1/1
Drawers 1/2
Technical compartment on the left
Lock with key for drawer 1/1
Special size of technical compartment
Technical compartment on the left
Lock with key for drawer 1/2
RAL customisable colouring
Lock with key for drawer 1/1
Lock with key for drawer 1/2
Plug-in water unit
Alimentazione frequenza 60Hz
RAL customisable colouring
Plug-in water unit

Alimenta	zione frequenza 60Hz
Other spe	ecial voltage
Adjustab	le feet h 145/195 mm
4 Swivel	and brake castors h 128 mm
Brackets	for GN pans for drawer
GN1/2 co	ontainer + lids kit for drawer, h 150 mm
GN1/3 co	ontainer + lids kit for drawer, h 150 mm
Bottles sl	helf, stainless steel coating for shelf 350
Stainless	steel shelf GN1/1
Plastic co	pated shelf GN1/1
Pair of ty	pe C slides 505 mm
IP44 schu	uko socket with cover
Serial inte	erface, RS485 cable
Cosmo ca	able connection kit
Cosmo w	rifi connection kit
Removab	ole plinth GN 2D 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



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.