

Client	Quantity
Project	Position

# **Snack GN counter 3 doors**

Model: TS16/1MR-490 Cod: T10390000204



# **Technical data**

78 lt 2°+8°C
2°+8°C
emote
452a (GWP=2.141)
lectric
90 mm
upplied standard with solenoid
600×680×590 mm
875×800×998 mm
20-240 V - 50-60 Hz
19 W*
vap10°C Cond. +55°C

### **Features**

3 slides, 3 plastic coated GN1/1 shelves
Electronic, display flush with the panel
3 doors, self-closing, reversible with 105° stop
Magnetic, triple chamber and easily replaceable
60 mm thickness - CFC/HCFC free
Exterior interior and back in AISI 304 stainless steel. Base in colaminated steel.
Rounded for easy cleaning and ensuring maximum hygiene
Stainless steel AISI 304, 2 mm thick
Stainless steel AISI 304
AISI 304 stainless steel adjustable h 100/150 mm
Predisposed for Cosmo Hub connection

Snack refrigerated counter 3 doors, lenght 1600 mm, counter body height 490 mm, without top. Remote refrigeration unit, 5 heavy duty climatic class and R452a refrigerant gas. Temperature range -2°+8°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 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 previouly or subsequently sold.



## Accessories and variants

Drawers 1/1
Drawers 1/2
Drawers 1/1
Special size of technical compartment
Technical compartment on the left
Drawers 1/2
Special size of technical compartment
Common technical compartment
Counters without a technical compartment
Technical compartment on the left
Common technical compartment
Lock with key for drawer 1/1
Lock with key for drawer 1/2
Counters without a technical compartment
Lock with key for drawer 1/1
RAL customisable colouring
Alimentazione frequenza 60Hz
Lock with key for drawer 1/2
RAL customisable colouring

Other special voltage	
Predisposition for connection to CO2 remote control unit	
Alimentazione frequenza 60Hz	
Other special voltage	
Remote condensing unit NEK6210GK	
Adjustable feet h 145/195 mm	
4 Swivel and brake castors h 128 mm	
Brackets for GN pans for drawer	
GN1/2 container + lids kit for drawer, h 150 mm	
GN1/3 container + lids kit for drawer, h 150 mm	
Bottles shelf, stainless steel coating for shelf 350	
Stainless steel shelf GN1/1	
Plastic coated shelf GN1/1	
Pair of type C slides 505 mm	
Serial interface, RS485 cable	
Cosmo cable connection kit	
Cosmo wifi connection kit	
R134a valve	
Removable plinth GN 3DR h 100 mm	

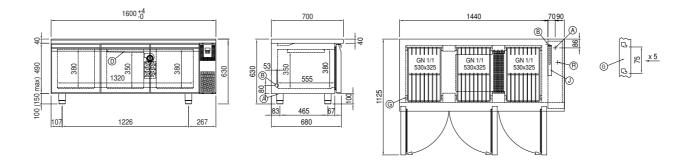
#### Remote unit technical data

Voltage:	220-240 V - 50 Hz
voitage.	220-240 V - 30 Hz
Cooling gas:	R452A
Gross weight:	16 Kg
Dimensions:	480×330×295 mm
Pipe delivery:	Ø 1/4"
Pipe suction:	Ø 3/8"
Packing dimensions:	540×345×310 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**



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