Client _____ Quantity _____

Project _____ Position _____

# Master Combi 700 cabinet

**Model:** A70/2MB **Cod:** A14070260201



Master refrigerated Combi 700 cabinet, 2 doors, 2 separate compartments with 2 operating temperatures. Plug-in refrigeration unit, 5 heavy duty climatic class and R290 ecological refrigerant gas. Equipment: 2+2 GN2/1 plastic coated shelves, lock with key, led lighting. Temperature range compartment A: -2°+8°C; compartment B: -18°-22°C; ventilated refrigeration. Anti-corrosion treated evaporator, hot gas defrost. 75 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. One-piece structure, interior/exterior AISI 304 stainless steel; outside back, external base and inside technical compartment in galvanised/colaminated steel. 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. Predisposed for connection to Cosmo remote supervision system and ModBus/RTU Rs485 connection.

## Technical data

| | |
|---|---|
| **Gross capacity:** | 562 lt |
| **Temperature range:** | -2°+8°C/-18°-22°C |
| **Refrigerant unit:** | Plug-in |
| **Climate class:** | 5 |
| **Cooling gas:** | R290 (GWP=3) |
| **Refrigerant Charge:** | 90g |
| **Defrost:** | Hot gas |
| **Valve:** | Supplied standard with solenoid |
| **Dimensions:** | 740×815×2085 mm |
| **Packing dimensions:** | 835×930×2138 mm |
| **Voltage:** | 220-240 V - 50 Hz |
| **Cooling capacity:** | 406 W* |
| **Cooling capacity 2:** | 356 W* |
| *: | Evap. -10°C/-30°C Cond. +55°C |

## Features

| | |
|---|---|
| **Standard equipment:** | 4 slides for GN2/1 shelves, 4 plastic coated GN2/1 shelves, lock with key, LED lighting |
| **Control:** | Electronic, display flush with the panel |
| **Doors:** | 2 sportelli, autochiudenti con fermo a 105°, cerniere a destra |
| **Door gasket:** | Magnetic, triple chamber and easily replaceable |
| **Insulation:** | 75 mm thickness - CFC/HCFC free |
| **Exterior/interior finishing:** | Exterior and interior AISI 304 stainless steel. Back, base and internal technical compartment in galvanized/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 previosly or subsequently sold.

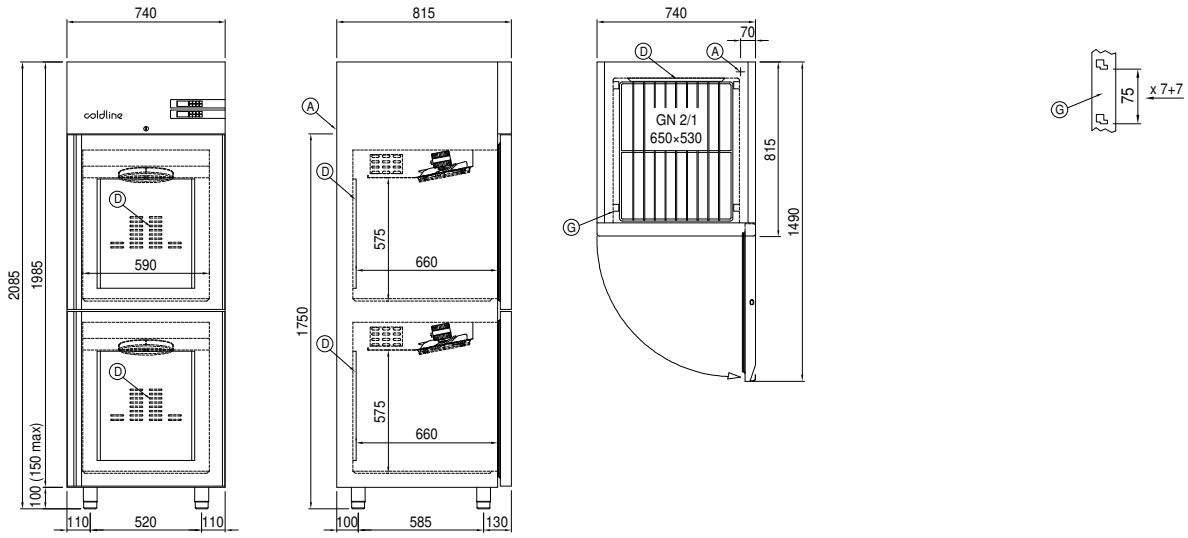
## Accessories and variants

| | |
|---|---|
| Alimentazione frequenza 60Hz | Stainless steel shelf GN2/1 |
| Other special voltage | Plastic coated shelf GN2/1 |
| Frame for fixed masonry plinth | Pair of type C slides 605 mm |
| RAL customisable colouring | Stainless steel drawer, h 150 mm 700/1400 |
| Master Marine solutions | Bottles shelf, stainless steel coating for shelf 700/1400 |
| Predisposition for connection to CO2 remote control unit | Serial interface, RS485 cable |
| Plug-in water unit | Cosmo cable connection kit |
| 4 Swivel and brake castors h 128 mm | Cosmo wifi connection kit |

## 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 cabinet, 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

**D:** Airflow conveyor

**G:** Racks pitch

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