

Client _____ Quantity _____
Project _____ Position _____

Master Fish 700 cabinet

Model: A70/1PR

Cod: A14071300101



Master refrigerated Fish 700 cabinet, 1 door. Remote refrigeration unit, 5 heavy duty climatic class and R452a refrigerant gas. Equipment: 3 GN1/1 ABS fish pans with false bottom, lock with key, led lighting, water drain. Temperature range - 6°+40°C; ventilated refrigeration. Anti-corrosion treated evaporator, Electric 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: | 601 lt |
| Temperature range: | -6°+4°C |
| Refrigerant unit: | remote |
| Cooling gas: | R452a |
| Defrost: | Electric |
| Valve: | Supplied standard with solenoid |
| Dimensions: | 740×815×2085 mm |
| Packing dimensions: | 835×930×2138 mm |
| Gross weight: | 140 Kg |
| Voltage: | 220-240 V - 50-60 Hz |
| Total rate: | 710 W |
| Absorbed Current: | 3,3 A |
| Cooling capacity: | 448 W* |
| *: | Evap. -10°C Cond. +55°C |

Features

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|------------------------------|--|
| Standard equipment: | 3 slides for GN2/1 shelves, 6 abs GN1/1 pans, lock with key, LED lighting, water drain |
| Control: | Electronic, display flush with the panel |
| Doors: | 1 door, self-closing with a 105° stop, right hinged |
| 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 |

Accessories and variants

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|--|---|
| Special rack kit for drawers and shelves | 4 Swivel and brake castors h 128 mm |
| Alimentazione frequenza 60Hz | Stainless steel shelf GN2/1 |
| Other special voltage | Plastic coated shelf GN2/1 |
| Half doors | Pair of type C slides 605 mm |
| Frame for fixed masonry plinth | Stainless steel drawer, h 150 mm 700/1400 |
| RAL customisable colouring | Bottles shelf, stainless steel coating for shelf 700/1400 |
| Master Marine solutions | Serial interface, RS485 cable |
| Predisposition for connection to CO2 remote control unit | Cosmo cable connection kit |
| Remote condensing unit EMT6165GK | Cosmo wifi connection kit |
| Foot pedal kit | ABS fish pan GN1/1 with perforated false bottom 2 pieces |

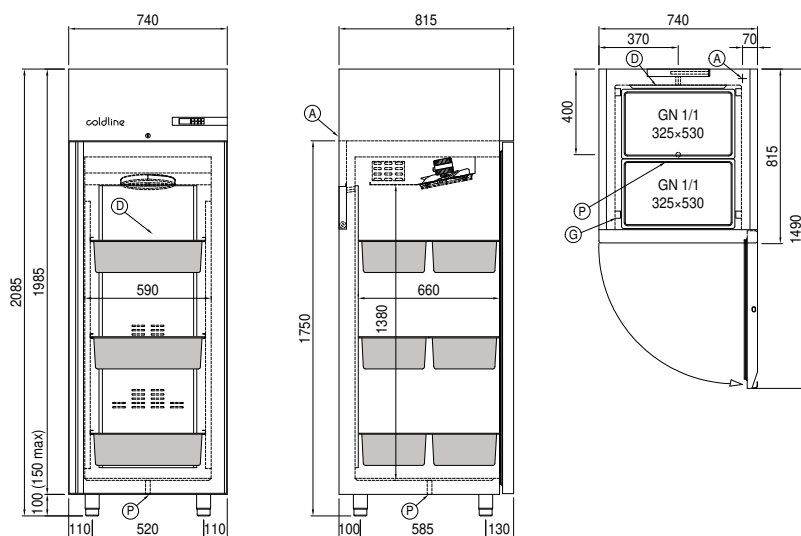
Remote unit technical data

| | |
|---------------------|-------------------------|
| Voltage: | 220-240 V - 50 Hz |
| Cooling gas: | R452A |
| Gross weight: | 17 Kg |
| Dimensions: | 450×300×270 mm |
| Packing dimensions: | 470×330×300 mm |
| Cooling capacity: | Evap. -10°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 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

J: Automatic evaporation of condensing water

P: Water drain