

Client	Quantity
Project	Position

Master Fish Combi 700 cabinet

Model: A70/2PBR Cod: A14071360201



Master Fish Combi 700 refrigerated cabinet, 2 doors, 2 separate compartments with 2 operating temperatures. Remote refrigeration unit, 5 heavy duty climatic class and R452a refrigerant gas. Equipment: 2 GN2/1 plastic coated shelves and $4\ \mbox{GN1/1}$ ABS fish pans with false bottom, lock with key, led lighting, water drain. Temperature range compartment A: -6°+4°C; compartment B: -18°-22°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:	562 lt
Temperature range:	-6°+4°C/-18°-22°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:	155 Kg
Voltage:	220-240 V - 50-60 Hz
Total rate:	1530 W
Absorbed Current:	7,0 A
Cooling capacity:	368 W*
Cooling capacity 2:	540 W*
*:	Evap10°C/-30°C Cond. +55°C

Features

Standard equipment:	4 coppie guida per griglie GN2/1 2 griglie GN2/1 4 vaschette abs GN1/1 Serratura con chiave Illuminazione LED Piletta di scarico
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 previouly or subsequently sold.



Accessories and variants

4 Swivel and brake castors h 128 mm

Alimentazione frequenza 60Hz
Other special voltage
Frame for fixed masonry plinth
RAL customisable colouring
Master Marine solutions
Predisposition for connection to CO2 remote control unit
Remote condensing unit EMT6144GK
Remote condensing unit NT2178GK

Stainless steel sl	nelf GN2/1
Plastic coated sh	nelf GN2/1
Pair of type C sli	des 605 mm
Stainless steel d	rawer, h 150 mm 700/1400
Bottles shelf, sta 700/1400	inless steel coating for shelf
Serial interface,	RS485 cable
Cosmo cable cor	nection kit
Cosmo wifi conr	nection kit
ABS fish pan GN bottom 2 pieces	I1/1 with perforated false

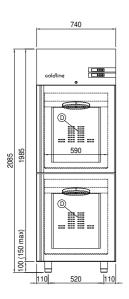
Remote unit technical data

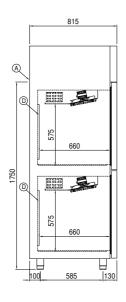
Voltage:	220-240 V - 50 Hz
Cooling gas:	R404-R452
Gross weight:	17 Kg
Dimensions:	450×300×270 mm
Packing dimensions:	470×330×300 mm
Cooling capacity:	Evap10°C Cond. +55°C

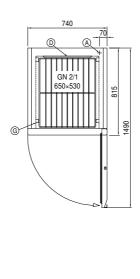
COSMO - wi-fi control

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 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

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