coldline

Client _____ Quantity _____

Project _____ Position _____

# Master Fish Combi 1400 cabinet

**Model:** A140/3MPRL **Cod:** A14141239301



Master Fish Combi 1400 refrigerated cabinet, 3 doors, 2 separate compartments with 2 operating temperatures (L-shaped compartment A and fish compartment B). Remote refrigeration unit, 5 heavy duty climatic class and R452a refrigerant gas. Equipment: 3+2 GN2/1 plastic coated shelves and 4 GN1/1 ABS fish pans with false bottom, lock with key, led lighting, water drain. Temperature range compartment A: -2°+8°C; Compartment B: -6°+4°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:** | 1444 lt |
| **Temperature range:** | -2°+8°C/-6°+4°C |
| **Refrigerant unit:** | remote |
| **Cooling gas:** | R452a (GWP=2.141) |
| **Defrost:** | Electric |
| **Valve:** | Supplied standard with solenoid |
| **Dimensions:** | 1480×815×2085 mm |
| **Packing dimensions:** | 1575×930×2144 mm |
| **Voltage:** | 220-240 V - 50-60 Hz |
| **Cooling capacity:** | 668 W* |
| **Cooling capacity 2:** | 368 W* |
| *: | Evap. -10°C Cond. +55°C |

## Features

| | |
|---|---|
| **Standard equipment:** | 7 slides for GN2/1 shelves, 5 plastic coated GN2/1 shelves, 4 abs GN1/1 pans, lock with key, LED lighting, water drain |
| **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:** | 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
- Other special voltage
- Half doors
- Frame for fixed masonry plinth
- RAL customisable colouring
- Master Marine solutions
- Predisposition for connection to CO2 remote control unit
- Remote condensing unit NEK6210GK
- Remote condensing unit EMT6144GK
- 4 Swivel and brake castors h 128 mm
- Stainless steel shelf GN2/1
- Plastic coated shelf GN2/1
- Pair of type C slides 605 mm
- Stainless steel drawer, h 150 mm 700/1400
- Bottles shelf, stainless steel coating for shelf 700/1400
- Serial interface, RS485 cable
- Cosmo cable connection kit
- ABS fish pan GN1/1 with perforated false bottom 2 pieces
- R134a valve
- Cosmo wifi connection kit

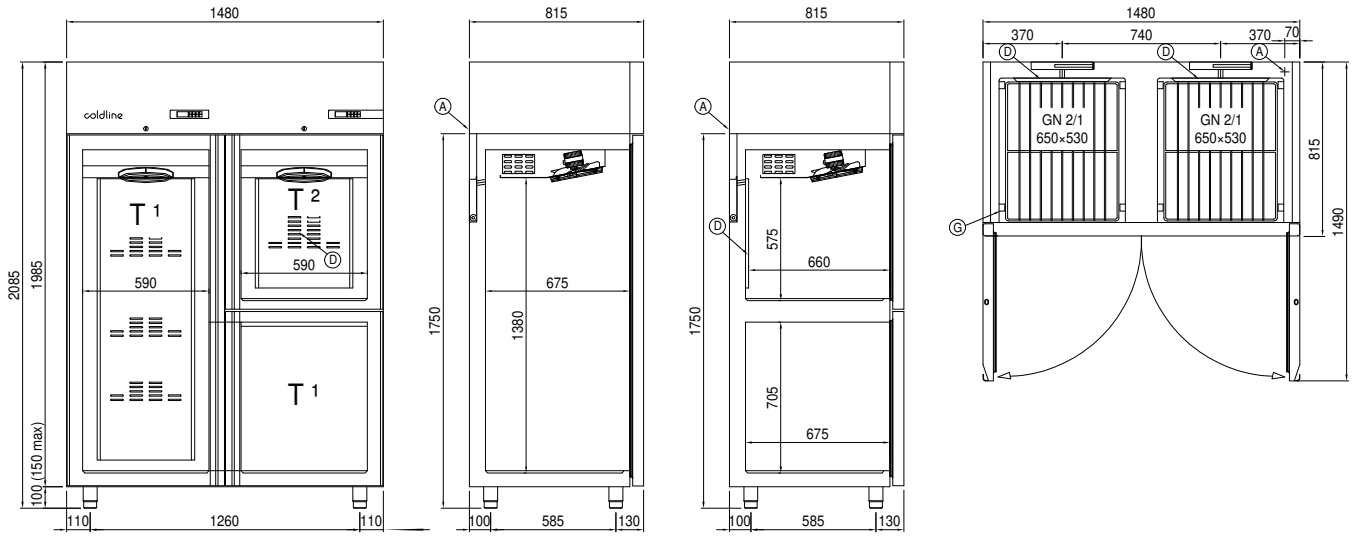
## Remote unit technical data

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

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