coldline

Client _____ Quantity _____

Project _____ Position _____

Levtronic 700 cabinet

Model: A70/1BFHR **Cod:** A32071900101



Levtronic 700 retarder prover cabinet, 1 door. Remote refrigeration unit, 5 heavy duty climatic class and R452a refrigerant gas. Equipment: 20 pairs of slides for EN60x40 trays, lock with key, led lighting, water drain. Temperature range -20°+40°C and adjustable humidity 45÷95%. Water purification filter. 4.3" touch screen with operating mode with customisable recipes, It is equipped with the functions: retarded proving, manual proving, continuous cycle and storage. 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. Cosmo: wi-fi connection for remote monitoring via Cosmo App. Hub for connecting Coldline counters and cabinets to Cosmo.

Technical data

Max capacity:	34 trays E
Gross capacity:	601 lt
Temperature range:	-20°+40°C
Ventilation range:	25% - 100%
Humidity range:	45% - 95% with humidifier
Humidifier:	Including
Refrigerant unit:	remote
Cooling gas:	R452a (GWP=2.141)
Defrost:	Electric
Valve:	Supplied standard with solenoid
Dimensions:	740×815×2085 mm
Packing dimensions:	835×930×2138 mm
Voltage:	220-240 V - 50-60 Hz
Cooling capacity:	646 W*
*:	Evap. -30°C Cond. +55°C

Features

Functions:	Manual proving, retarder prover, continuous cycle, storage
Standard equipment:	20 slides for EN60x40 trays, lock with key, water drain, LED lighting
Control:	4,3" touch screen display with USB port
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:	Wi-Fi remote control system

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

- RAL customisable colouring
- Predisposition for connection to CO2 remote control unit
- Alimentazione frequenza 60Hz
- Other special voltage
- Remote condensing unit NT2180GK
- Foot pedal kit
- Purity C Quell ST 50 filter cartridge
- Aluminium coated backingan EN60x40 h 20 mm
- Stainless steel shelf EN60x40
- Plastic coated shelf EN60x40
- Pair of type L slides 605 mm
- Serial interface, RS485 cable

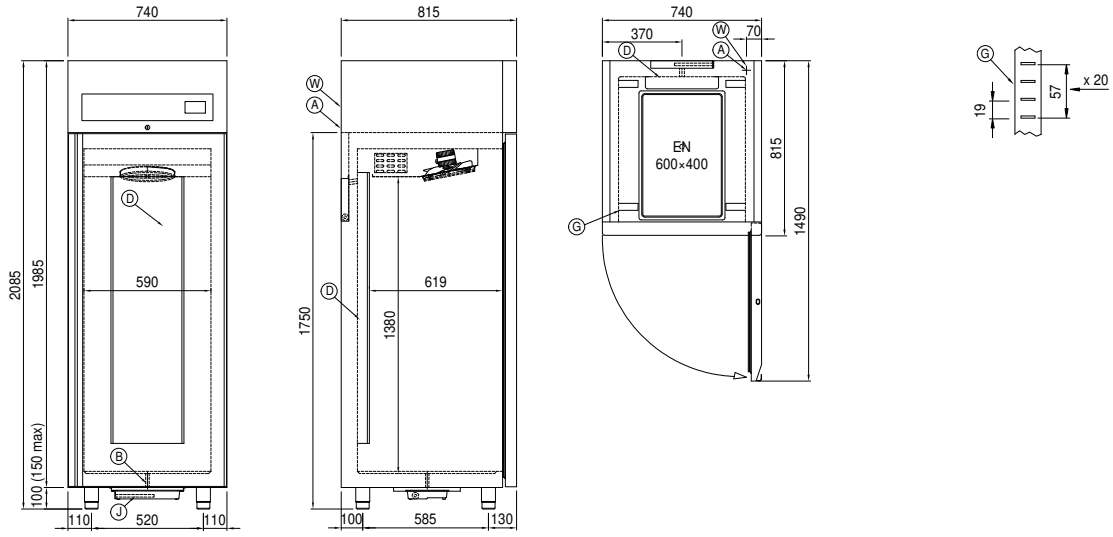
Remote unit technical data

Voltage:	220-240 V - 50 Hz
Cooling gas:	R452A
Gross weight:	30,2 Kg
Dimensions:	500×330×295 mm
Pipe delivery:	Ø 3/8"
Pipe suction:	Ø 3/8"
Packing dimensions:	540×345×310 mm
Cooling capacity:	Evap. -30°C Cond. +55°C

COSMO - wi-fi control

Cosmo is The Nice Kitchen's exclusive Wi-Fi technology that allows Levtronic retarder provers to be connected, updated and monitored from smartphones. Levtronic is also a Cosmo hub and allows remote supervision of the Coldline appliances connected to it. From the CosmoApp you can check the operating conditions of each machine and receive alerts in the event of abnormal operation.

Technical draw



A: Power supply cable outlet

B: Condensation water drain

D: Airflow conveyor

G: Racks pitch

J: Automatic evaporation of condensing water

W: Water mains connection for humidifier - 3/4” female. Unloading not required

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