

Client	Quantity
Project	Position

Saladette GN counter 2 doors

Model: TA13/1MD-710 Cod: T10202000211



Technical data

Тор:	With top and splashback
Gross capacity:	280 lt
Temperature range:	-2°+8°C
Refrigerant unit:	Plug-in
Cooling gas:	R290 (GWP=3)
Refrigerant Charge:	110g
Defrost:	Hot gas
Body height:	710 mm
Valve:	Supplied standard with solenoid
Dimensions:	1300×700×950 mm
Packing dimensions:	1395×800×998 mm
Voltage:	220-240 V - 50 Hz
Cooling capacity:	406 W*
*:	Evap10°C Cond. +55°C

Features

Standard equipment:	2 slides, 2 plastic coated GN1/1 shelves
Control:	Electronic, display flush with the panel
Doors:	2 doors, self-closing, reversible with 105° stop
Door gasket:	Magnetic, triple chamber and easily replaceable
Insulation:	60 mm thickness - CFC/HCFC free
Exterior/interior finishing:	Exterior interior and back in AISI 304 stainless steel. Base in 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

Saladette refrigerated counter 2 doors, counter body height 710 mm, top with splashback. Plug-in refrigeration unit, 5 heavy duty climatic class and R290 ecological refrigerant gas. Temperature range -2°+8°C with ventilated refrigeration. Equipment: 1 GN1/1 plastic coated shelf. Each compartment can be configured with 1/2+1/2, 1/3+2/3, 1/3+1/3+1/3 drawers. Anti-corrosion treated evaporator and hot gas defrosting. 60 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. AISI 304

stainless steel interior/exterior including external back. 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. Prepared for connection to Cosmo - wi-fi remote supervision system - and ModBus/RTU Rs485 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 previously or subsequently sold.



Accessories and variants

Drawers 1/3

Drawers 1/3 + 2/3

Drawers 1/2

Special counter body heights 650 mm
Special counter body heights 700 mm

Special counter body heights 750 mm $\,$

Technical compartment on the left

Lock with key for drawer 1/2
Lock with key for drawer 1/3

Lock with key for drawer 1/3 + 2/3

LED lighting

RAL customisable colouring

Plug-in water unit

Stainless steel evaporator

Saladette lid, customised dimensions

Saladette internal basin, customised dimensions

Internal hygiene H3

Granite worktop with splashback

Granite flat worktop

Adjustable feet h 145/195 mm

4 Swivel and brake castors h 128 mm

Brackets for GN pans for drawer

GN1/2 container + lids kit for drawer, h 150 mm

GN1/3 container + lids kit for drawer, h 150 mm

Stainless steel shelf GN1/1

Plastic coated shelf GN1/1

Pair of type C slides 505 mm

Serial interface, RS485 cable

Cosmo cable connection kit

Cosmo wifi connection kit

IP44 schuko socket with cover

Saladette pans kit, 2 doors

Saladette lid, standard dimensions 2D

Saladette internal basin, standard dimensions 2D

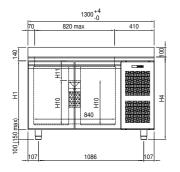
Removable plinth GN 2D h 100 mm

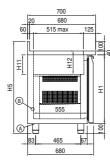
Removable plinth GN 2D h 150 mm

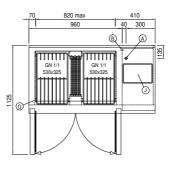
COSMO - wi-fi control

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 counter, 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

B: Condensation water drain

G: Racks pitch

J: Automatic evaporation of condensing water

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