

Client _____ Quantity _____
Project _____ Position _____

Master GN counter 4 doors

Model: TA21/1BR-710

Cod: T10412000401

Master refrigerated counter 4 doors, counter body height 710 mm, top with splashback. Remote refrigeration unit, 5 heavy duty climatic class and R452a refrigerant gas. Temperature range -15°-22°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 electric 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.



Technical data

Top:	With top and splashback
Gross capacity:	599 lt
Temperature range:	-15°-22°C
Refrigerant unit:	remote
Cooling gas:	R452a (GWP=2.141)
Defrost:	Electric
Body height:	710 mm
Valve:	Supplied standard with solenoid
Dimensions:	2050×700×950 mm
Packing dimensions:	2355×800×998 mm
Voltage:	220-240 V - 50-60 Hz
Cooling capacity:	646 W*
*:	Evap. -30°C Cond. +55°C

Features

Standard equipment:	4 slides, 4 plastic coated GN1/1 shelves
Control:	Electronic, display flush with the panel
Doors:	4 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

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 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.

The technical drawings illustrate the dimensions and layout of the H2050+4 unit. The front view (left) shows a unit with a total width of 2050⁺⁴₀ mm and a height of 140 mm. It features four vertical sections labeled H2, H3, H3, and H2, with a central section labeled 1800. The side view (middle) shows a unit with a total width of 700 mm and a height of 140 mm. It features a central section labeled H3 and two side sections labeled H2, with a central section labeled 555. The top view (right) shows a unit with a total width of 1920 mm and a height of 1125 mm. It features four vertical sections labeled GN 1/1 530x325, with a central section labeled 130. The drawings also include various dimension lines and labels (A, B, C, D, E, F, G, H) indicating specific components and measurements.

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|----|---------------------------|----|---|----|------------------|
| A: | Power supply cable outlet | B: | Condensation water drain | D: | Airflow conveyor |
| G: | Racks pitch | J: | Automatic evaporation of condensing water | R: | Gas output pipes |