

Client _____ Quantity _____
Project _____ Position _____

Saladette GN counter 1 door

Model: TA09/1MD-660

Cod: T10102000213

Saladette refrigerated counter 1 door, counter body height 660 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.



Technical data

Top:	With top and splashback
Gross capacity:	110 lt
Temperature range:	-2°+8°C
Refrigerant unit:	Plug-in
Cooling gas:	R290 (GWP=3)
Defrost:	Hot gas
Body height:	660 mm
Valve:	Supplied standard with solenoid
Dimensions:	820×700×900 mm
Packing dimensions:	915×800×998 mm
Voltage:	220-240 V - 50 Hz
Cooling capacity:	406 W*
*:	Evap. -10°C Cond. +55°C

Features

Standard equipment:	1 slide, 1 plastic coated GN1/1 shelf
Control:	Electronic, display flush with the panel
Doors:	1 door, 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

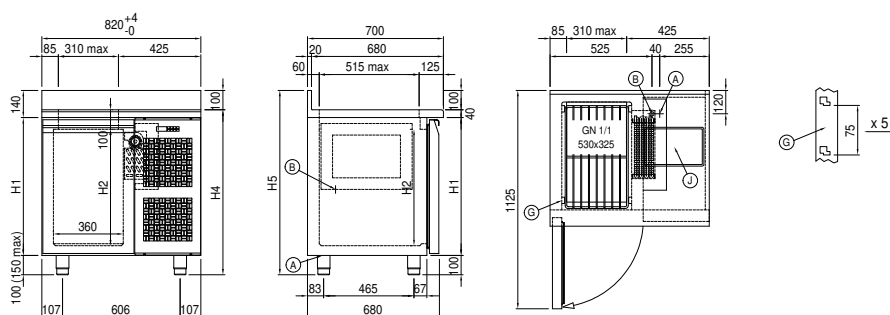
Accessories and variants

Drawers 1/2	Granite flat worktop
Drawers 1/3	Adjustable feet h 145/195 mm
Drawers 1/3 + 2/3	4 Swivel and brake castors h 128 mm
Special counter body heights 650 mm	Brackets for GN pans for drawer
Special counter body heights 700 mm	GN1/2 container + lids kit for drawer, h 150 mm
Special counter body heights 750 mm	GN1/3 container + lids kit for drawer, h 150 mm
Technical compartment on the left	Stainless steel shelf GN1/1
Lock with key for drawer 1/2	Plastic coated shelf GN1/1
Lock with key for drawer 1/3	Pair of type C slides 505 mm
Lock with key for drawer 1/3 + 2/3	Serial interface, RS485 cable
LED lighting	Cosmo cable connection kit
RAL customisable colouring	Cosmo wifi connection kit
Plug-in water unit	IP44 schuko socket with cover
Stainless steel evaporator	Saladette pans kit, 1 door
Saladette lid, customised dimensions	Saladette lid, standard dimensions 1D
Saladette internal basin, customised dimensions	Saladette internal basin, standard dimensions 1D
Internal hygiene H3	Removable plinth GN 1D h 100 mm
Granite worktop with splashback	Removable plinth GN 1D 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