

Client _____ Quantity _____
Project _____ Position _____

Saladette GN counter 1 door

Model: TP09/1MDR-760

Cod: T10111000212

Saladette refrigerated counter 1 door, counter body height 760 mm, with top. Remote refrigeration unit, 5 heavy duty climatic class and R452a 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 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 |
| Gross capacity: | 130 lt |
| Temperature range: | -2°+8°C |
| Refrigerant unit: | remote |
| Cooling gas: | R452a (GWP=2.141) |
| Defrost: | Electric |
| Body height: | 760 mm |
| Valve: | Supplied standard with solenoid |
| Dimensions: | 680×700×900 mm |
| Packing dimensions: | 915×800×998 mm |
| Voltage: | 220-240 V - 50-60 Hz |
| Cooling capacity: | 368 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 worktop with splashback |
| Drawers 1/3 | Granite flat worktop |
| Drawers 1/3 + 2/3 | Remote condensing unit EMT6144GK |
| Special counter body heights 650 mm | Adjustable feet h 145/195 mm |
| Special counter body heights 700 mm | Brackets for GN pans for drawer |
| Special counter body heights 750 mm | GN1/2 container + lids kit for drawer, h 150 mm |
| Technical compartment on the left | GN1/3 container + lids kit for drawer, h 150 mm |
| Common technical compartment | Stainless steel shelf GN1/1 |
| Counters without a technical compartment | Plastic coated shelf GN1/1 |
| Lock with key for drawer 1/2 | Pair of type C slides 505 mm |
| Lock with key for drawer 1/3 | Serial interface, RS485 cable |
| Lock with key for drawer 1/3 + 2/3 | Cosmo cable connection kit |
| LED lighting | Cosmo wifi connection kit |
| RAL customisable colouring | R134a valve |
| Stainless steel evaporator | Saladette pans kit, 1 door |
| Predisposition for connection to CO2 remote control unit | Saladette lid, standard dimensions 1D |
| Saladette lid, customised dimensions | Saladette internal basin, standard dimensions 1D |
| Saladette internal basin, customised dimensions | Removable plinth GN 1DR h 100 mm |
| Internal hygiene H3 | Removable plinth GN 1DR h 150 mm |

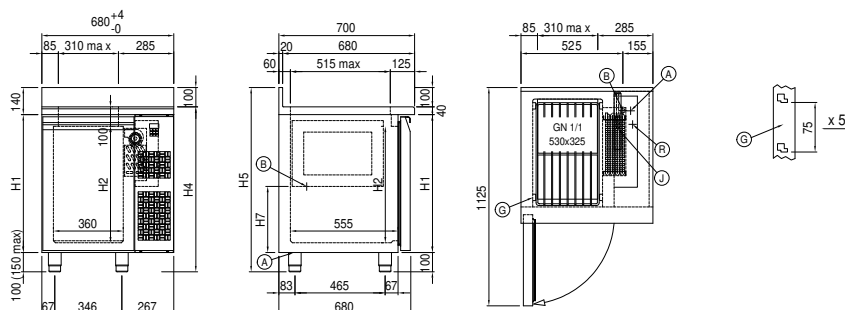
Remote unit technical data

| | |
|---------------------|-------------------------|
| Voltage: | 220-240 V - 50 Hz |
| Cooling gas: | R404-R452 |
| Gross weight: | 17 Kg |
| Dimensions: | 450×300×270 mm |
| Pipe delivery: | Ø 1/4" |
| Pipe suction: | Ø 3/8" |
| Packing dimensions: | 470×330×300 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 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

R: Gas output pipes