

Client \_\_\_\_\_ Quantity \_\_\_\_\_  
Project \_\_\_\_\_ Position \_\_\_\_\_

## Saladette GN counter 1 door

Model: TA09/1MDR-710

Cod: T10112000211

Saladette refrigerated counter 1 door, counter body height 710 mm, top with splashback. 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 and splashback         |
| Gross capacity:     | 120 lt                          |
| Temperature range:  | -2°+8°C                         |
| Refrigerant unit:   | remote                          |
| Cooling gas:        | R452a (GWP=2.141)               |
| Defrost:            | Electric                        |
| Body height:        | 710 mm                          |
| Valve:              | Supplied standard with solenoid |
| Dimensions:         | 680×700×950 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                 |

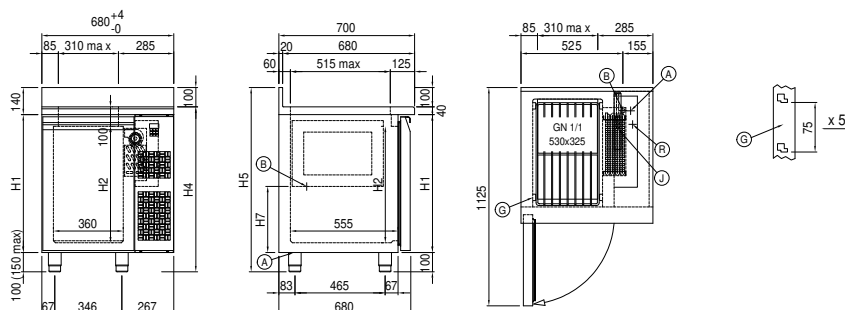
### Remote unit technical data

|                     |                         |
|---------------------|-------------------------|
| 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