

Client	Quantity
Project	Position

Prep-station GN1/1 counter 2 doors

Model: TV13/1M-1/3-710 Cod: T10201000221



Technical data

Тор:	With top
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:	1300×700×1005 mm
Packing dimensions:	1395×800×998 mm
Voltage:	220-240 V - 50 Hz
Cooling capacity:	406 W*
*:	Evap10°C Cond. +55°C

AISI 304 stainless steel top. Plug-in refrigeration unit, 5 heavy duty climatic class and R290 ecological refrigerant gas. Temperature range -2°+8°C with ventilated refrigeration. Refrigerated container for GN1/3 bowls with opening lid. Equipment: 2 GN1/1 plastic coated shelves. 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.

Prep-Station 700 refrigerated counter 2 doors, counter body height 710 mm, with

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
Lid hinges:	Made of black plastic
Handle:	Stainless steel AISI 304, 2 mm thick
Handle: Racks and slides:	·
	Stainless steel AISI 304, 2 mm thick

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 1/2
Drawers 1/3
Drawers 1/3 + 2/3
Special counter body heights 700 mm
Special counter body heights 750 mm
Technical compartment on the left
Special size of technical compartment
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
Alimentazione frequenza 60Hz
Other special voltage

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

Prep-Station pans kit GN1/3 plug-in, 2D

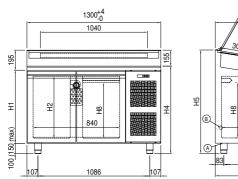
Removable plinth GN 2D h 100 mm

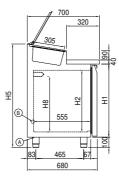
Removable plinth GN 2D h 150 mm

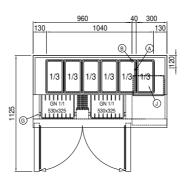
COSMO - wi-fi control

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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