

Client	Quantity
Project	Position

# Prep-station GN1/1 counter 2 doors

Model: TVG13/1M-1/6-760 Cod: T10203000232



# **Technical data**

Тор:	With top
Gross capacity:	303 lt
Temperature range:	-2°+8°C
Refrigerant unit:	Plug-in
Cooling gas:	R290
Defrost:	Hot gas
Body height:	760 mm
Valve:	Supplied standard with solenoid
Dimensions:	1300×700×1055 mm
Packing dimensions:	1395×800×998 mm
Gross weight:	166 Kg
Voltage:	220-240 V - 50 Hz
Total rate:	250 W
Absorbed Current:	1,15 A
Cooling capacity:	406 W*
*:	Evap10°C Cond. +55°C

# Rosa Beta granite 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 GN1/6 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 760 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 bl
Handle:	Stainless steel AISI 304, 2 mm thick
Handle: Racks and slides:	Stainless steel AISI 304, 2 mm thick Stainless steel AISI 304
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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**

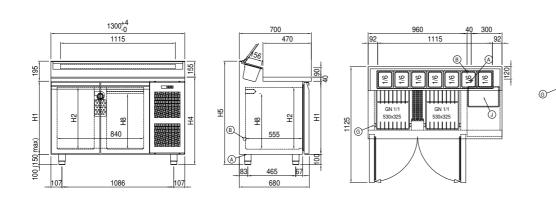
Drawers 1/2
Drawers 1/3
Drawers 1/3 + 2/3
Special counter body heights 700 mm
Special counter body heights 750 mm
Technical compartment on the left
Special size of technical compartment
Lock with key for drawer 1/2
Lock with key for drawer 1/3
Lock with key for drawer 1/3 + 2/3
LED lighting
RAL customisable colouring
Plug-in water unit
Alimentazione frequenza 60Hz
Other special voltage

4 Swive	and brake castors h 128 mm
Brackets	s 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
Stainles	s steel shelf GN1/1
Plastic c	oated shelf GN1/1
Pair of t	ype C slides 505 mm
Serial in	terface, RS485 cable
Cosmo	cable connection kit
Cosmo v	wifi connection kit
IP44 sch	nuko socket with cover
Prep-Sta	ation pans kit GN1/6 plug-in, 2D
Remova	ble plinth GN 2D h 100 mm
Remova	ble 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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