

Client	Quantity
Project	Position

# Saladette GN counter 2 doors

Model: TS13/1MDR-660 Cod: T10210000213



# **Technical data**

41)
11)
<b>‡1</b> )
41)
with solenoid
m
m
) Hz
.+55°C

#### **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
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

Saladette refrigerated counter 2 doors, counter body height 660 mm, without 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.

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 650 mm
Special counter body heights 700 mm
Special counter body heights 750 mm
Technical compartment on the left
Common technical compartment
Counters without a 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
Stainless steel evaporator
Predisposition for connection to CO2 remote control unit
Saladette lid, customised dimensions
Saladette internal basin, customised dimensions

Grani	te worktop with splashback
Grani	te flat worktop
Remo	te condensing unit EMT6165GK
Adjus	stable feet h 145/195 mm
4 Swi	vel and brake castors h 128 mm
Brack	ets 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
Stainl	less steel shelf GN1/1
Plasti	c coated shelf GN1/1
Pair o	of type C slides 505 mm
Serial	interface, RS485 cable
Cosm	o cable connection kit
Cosm	o wifi connection kit
R134	a valve
Salad	ette pans kit, 2 doors
Salad	ette lid, standard dimensions 2D
Salad	ette internal basin, standard dimensions 2D
Removable plinth GN 2DR h 100 mm	

### Remote unit technical data

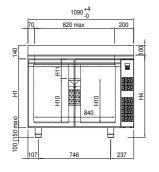
Voltage:	220-240 V - 50 Hz
Cooling gas:	R452A
Gross weight:	17 Kg
Dimensions:	450×300×270 mm
Pipe delivery:	Ø 1/4"
Pipe suction:	Ø 3/8"
Packing dimensions:	470×330×300 mm
Cooling capacity:	Evap10°C Cond. +55°C

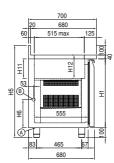
## COSMO - wi-fi control

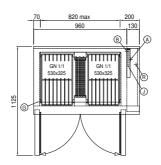
Cosmo is The Nice Kitchen's exclusive Wi-Fi technology that allows Coldline, Modular and Nevo appliances to be connected and monitored from a smartphone. The counter, connected with Cosmo kit via cable to a Cosmo hub (MODI, VISION, THAW.PRO, LEVTRONIC, QUBI) or with Cosmo Wi-Fi kit, can be monitored by the CosmoApp and receive alerts in case of abnormal operation.

### **Technical draw**

Internal hygiene H3







- A: Power supply cable outlet
- 3: Condensation water drain
- Racks pitch

- J: Automatic evaporation of condensing water
- R: Gas output pipes

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