coldline

Client _____ Quantity _____

Project _____ Position _____

Prep-station GN1/1 counter 2 doors

Model: TVG13/1MR-1/6-710 **Cod:** T10213000231

Prep-Station 700 refrigerated counter 2 doors, counter body height 710 mm, with Rosa Beta granite top. Remote refrigeration unit, 5 heavy duty climatic class and R452a 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 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:	280 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:	1090×700×1005 mm
Packing dimensions:	1395×800×998 mm
Voltage:	220-240 V - 50-60 Hz
Cooling capacity:	519 W*
*:	Evap. -10°C Cond. +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
Lid hinges:	Made of black plastic
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
- 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
- Common technical compartment
- 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
- Predisposition for connection to CO2 remote control unit
- Alimentazione frequenza 60Hz
- Other special voltage
- Remote condensing unit EMT6165GK
- 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
- Prep-Station pans kit GN1/6 remote, 2D
- Removable plinth GN 2DR h 100 mm
- Removable plinth GN 2DR h 150 mm
- R134a valve

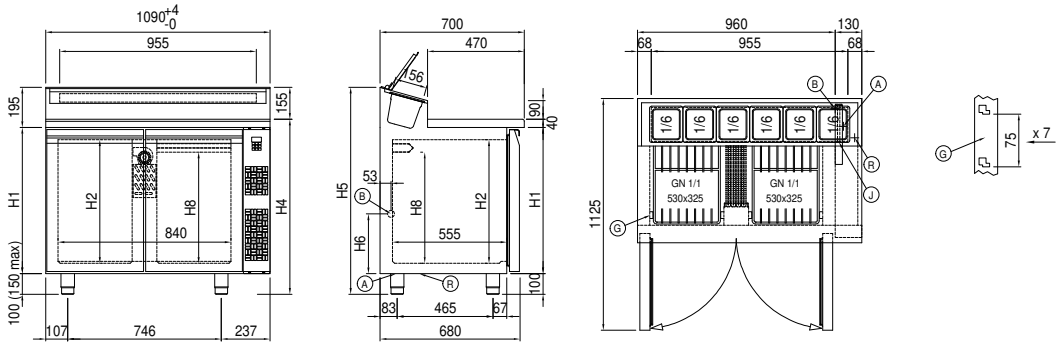
Remote unit technical data

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:	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