

Client _____ Quantity _____
Project _____ Position _____

Saladette GN counter 4 doors

Model: TP21/1MDR-710

Cod: T10411000211

Saladette refrigerated counter 4 doors, counter body height 710 mm, with 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.



Technical data

Top:	With top
Gross capacity:	599 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:	2050×700×850 mm
Packing dimensions:	2355×800×998 mm
Voltage:	220-240 V - 50-60 Hz
Cooling capacity:	668 W*
*:	Evap. -10°C Cond. +55°C

Features

Standard equipment:	4 slides, 4 plastic coated GN1/1 shelves
Control:	Electronic, display flush with the panel
Doors:	4 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

Remote unit technical data

Voltage:	220-240 V - 50 Hz
Cooling gas:	R452A
Gross weight:	16 Kg
Dimensions:	480×330×295 mm
Pipe delivery:	Ø 1/4"
Pipe suction:	Ø 3/8"
Packing dimensions:	540×345×310 mm
Cooling capacity:	Evap. -10°C Cond. +55°C

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 drawings of the H1000 storage cabinet showing front, side, and top views with dimensions.

Front View: Shows a cabinet with a total width of 2050⁺⁴₀ mm (1780 mm max) and a height of 1400 mm (1000 mm max). It features four H10 drawers and a control panel on the right. Internal dimensions include 1800 mm for the drawer area and 237 mm for the control panel area.

Side View: Shows a cabinet with a total width of 700 mm (680 mm max) and a depth of 400 mm. It features two H12 drawers and a control panel on the right. Internal dimensions include 515 mm max for the drawer area and 555 mm for the control panel area.

Top View: Shows a cabinet with a total width of 2050⁺⁴₀ mm (1780 mm max) and a depth of 400 mm. It features four GN 1/1 530x325 drawers and a control panel on the right. Internal dimensions include 1920 mm for the drawer area and 200 mm for the control panel area.

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| A: | Power supply cable outlet | B: | Condensation water drain | G: | Racks pitch |
| J: | Automatic evaporation of condensing water | R: | Gas output pipes | | |

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.