

Client	Quantity
Project	Position

Tavolo Master 600 2 porte BT

Model: TA13/1BQR-660 Cod: T12212000403



Technical data

With top and splashback
210 lt
-15°-22°C
remote
R452a
Electric
660 mm
Supplied standard with solenoid
1090×600×900 mm
1395×800×998 mm
94 Kg
220-240 V - 50-60 Hz
920 W
4,2 A
540 W*
Evap30°C Cond. +55°C

splashback. Remote refrigeration unit, 5 heavy duty climatic class and R452a refrigerant gas. Temperature range -15°-22°C with ventilated refrigeration. Equipment: 2 325x430 mm 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.

Master 600 refrigerated counter 1 door, counter body height 660 mm, top with

Features

Standard equipment:	2 slides, 2 plastic coated 325x430 mm 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

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 previouly 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
Predisposition for connection to CO2 remote control unit
Alimentazione frequenza 60Hz

Other special voltage	
Internal hygiene H3	
Granite flat worktop	
Granite worktop with splashback	
Remote condensing unit NT2178GK	
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, l	n 150 mm
GN1/3 container + lids kit for drawer, l	n 150 mm
Plastic coated shelf 325x430	
Pair of type C slides 405 mm	
Serial interface, RS485 cable	
Cosmo cable connection kit	
Cosmo wifi connection kit	
Removable plinth CQ 2DR h 100 mm	

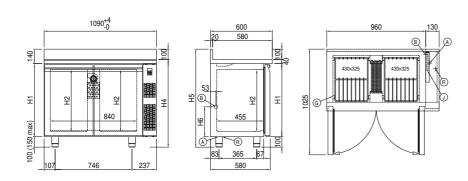
Remote unit technical data

Voltage:	220-240 V - 50 Hz
Cooling gas:	R452A
Gross weight:	25,7 Kg
Dimensions:	500×330×295 mm
Packing dimensions:	540×345×310 mm
Cooling capacity:	Evap30°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
- 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.