

Client	Quantity
Project	Position

Tavolo Master 600 3 porte BT

Model: TP17/1BQ-710 Cod: T12301000401



Technical data

Тор:	With top
Gross capacity:	360 lt
Temperature range:	-15°-22°C
Refrigerant unit:	Plug-in
Energetic class:	D
Energy efficiency index:	63,8
Annual consumption:	2346 kW/h annum
24h consumption:	6,427 kW/h/24h
Climate class:	5
Cooling gas:	R290
Defrost:	Hot gas
Body height:	710 mm
Valve:	Supplied standard with solenoid
Dimensions:	1780×600×850 mm
Packing dimensions:	1875×800×998 mm
Gross weight:	160 Kg
Voltage:	220-240 V - 50 Hz
Total rate:	850 W
Absorbed Current:	3,9 A
Cooling capacity:	569 W*
*:	Evap30°C Cond. +55°C

Master 600 refrigerated counter 1 door, counter body height 710 mm, with top. Plug-in refrigeration unit, D energetic class, 5 heavy duty climatic class and R290 ecological refrigerant gas. Temperature range -15°-22°C with ventilated refrigeration. Equipment: 3 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 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.

Features

Standard equipment:	3 slides, 3 plastic coated 325x430 mm shelves
Control:	Electronic, display flush with the panel
Doors:	3 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 previously or subsequently sold.



Accessories and variants

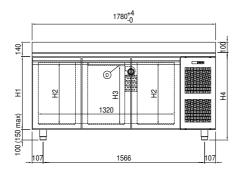
Drawers 1/2 Drawers 1/3 Drawers 1/3 + 2/3 Special counter body heights 650 mm Special counter body heights 700 mm Special counter body heights 750 mm Technical compartment on the left Lock with key for drawer 1/2 Lock with key for drawer 1/3 Lock with key for drawer 1/3 + 2/3 LED lighting RAL customisable colouring Plug-in water unit Alimentazione frequenza 60Hz Other special voltage Internal hygiene H3

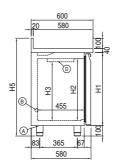
Granite flat worktop Granite worktop with splashback Service water sink Ø 300 mm Single lever mixer hole Ø 3/4 Adjustable feet h 145/195 mm 4 Swivel and brake castors h 128 mm Brackets for GN pans for drawer GN1/2 container + lids kit for drawer, h 150 mm GN1/3 container + lids kit for drawer, h 150 mm Plastic coated shelf 325x430 Pair of type C slides 405 mm Serial interface, RS485 cable IP44 schuko socket with cover Cosmo cable connection kit Cosmo wifi connection kit Removable plinth CQ 3D h 100 mm

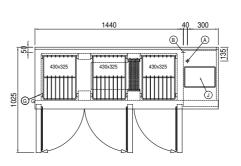
COSMO - wi-fi control

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
- 3: Condensation water drain
- D: Airflow conveyor

G: Racks pitch

J: Automatic evaporation of condensing water

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