

Client	Quantity
Project	Position

Master 600 counter 3 doors

Model: TP17/1MQR-760 Cod: T12311000202



Technical data

lt 8°C ote 2a (GWP=2.141)
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2a (GWP=2.141)
tric
mm
olied standard with solenoid
0×600×900 mm
5×800×998 mm
-240 V - 50-60 Hz
W*
o10°C Cond. +55°C

Features

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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

Master 600 refrigerated counter 1 door, counter body height 760 mm, with top. Remote refrigeration unit, 5 heavy duty climatic class and R452a refrigerant gas. Temperature range -2°+8°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 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
Glass door
LED lighting
RAL customisable colouring
Predisposition for connection to CO2 remote control unit
Alimentazione frequenza 60Hz

Interr	nal hygiene H3
Grani	te flat worktop
Grani	te worktop with splashback
Remo	ote condensing unit NEK6210GK
Adjus	table 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
Plasti	c coated shelf 325x430
Pair o	of type C slides 405 mm
Serial	interface, RS485 cable
Cosm	o cable connection kit
Cosm	o wifi connection kit
Remo	ovable plinth CQ 3DR h 100 mm
Remo	ovable plinth CQ 3DR h 150 mm

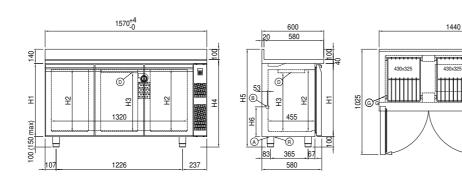
Remote unit technical data

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:	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



A: Power supply cable outlet B: Condensation water drain D: Airflow conveyor

G: Racks pitch J: Automatic evaporation of R: Gas output pipes condensing water

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