

Client	Quantity
Project	Position

Master 600 counter 4 doors

Model: TP21/1MQR-760 Cod: T12411000202



Remote refrigeration unit, 5 heavy duty climatic class and R452a refrigerant gas. Temperature range -2°+8°C with ventilated refrigeration. Equipment: 4 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 760 mm, with top.

Technical data

Тор:	With top
Gross capacity:	532 lt
Temperature range:	-2°+8°C
Refrigerant unit:	remote
Cooling gas:	R452a (GWP=2.141)
Defrost:	Electric
Body height:	760 mm
Valve:	Supplied standard with solenoid
Dimensions:	2050×600×900 mm
Packing dimensions:	2355×800×998 mm
Voltage:	220-240 V - 50-60 Hz
Cooling capacity:	668 W*
*:	Evap10°C Cond. +55°C

Features

Standard equipment:	4 slides, 4 plastic coated 325x430 mm 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

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
Glass door
LED lighting
RAL customisable colouring
Predisposition for connection to CO2 remote control unit
Alimentazione frequenza 60Hz

Intern	al hygiene H3
Granit	e flat worktop
Granit	e worktop with splashback
Remo	te condensing unit NEK6210GK
Adjus	table feet h 145/195 mm
6 Swiv	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
Plastic	coated shelf 325x430
Pair o	f type C slides 405 mm
Serial	interface, RS485 cable
Cosmo	o cable connection kit
Cosmo	o wifi connection kit
Remo	vable plinth CQ 4DR h 100 mm
Remo	vable plinth CQ 4DR h 150 mm

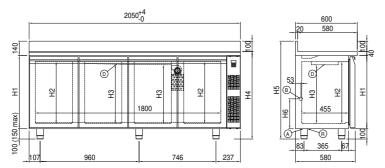
Remote unit technical data

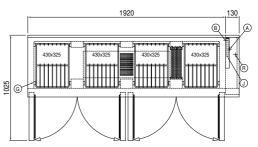
Voltage:	220-240 V - 50 Hz
Cooling gas:	R452A
Gross weight:	16 Kg
Dimensions:	480×330×295 mm
Pipe delivery:	Ø 1/4"
Pipe suction:	Ø 3/8"
Packing dimensions:	540×345×310 mm
Cooling capacity:	Evap10°C Cond. +55°C

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 condensing water
- R: Gas output pipes

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