

Client	Quantity
Project	Position

Pastry EN60x40 counter 1 door

Model: TP09/1MJ-760 Cod: T20101000202



Technical data

Top:	With top
Gross capacity:	185 lt
Temperature range:	-2°+8°C
Refrigerant unit:	Plug-in
Energetic class:	В
Energy efficiency index:	32,6
Annual consumption:	699 kW/h annum
24h consumption:	1,915 kW/h/24h
Climate class:	5
Cooling gas:	R290 (GWP=3)
Refrigerant Charge:	110g
Defrost:	Hot gas
Body height:	760 mm
Valve:	Supplied standard with solenoid
Dimensions:	895×800×900 mm
Packing dimensions:	990×900×998 mm
Voltage:	220-240 V - 50 Hz
Cooling capacity:	406 W*
*:	Evap10°C Cond. +55°C

Pastry refrigerated counter 1 door, counter body height 760 mm, with top. Plug-in refrigeration unit, B energetic class, 5 heavy duty climatic class and R290 ecological refrigerant gas. Temperature range -2°+8°C with ventilated refrigeration. Equipment: 4 pairs of slides for EN60x40 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:	4 slides EN60x40
Control:	Electronic, display flush with the panel
Doors:	1 door, 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

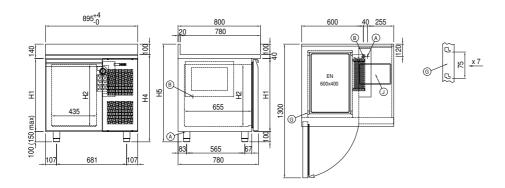
Drawers 1/2
Drawers 1/3
Drawers 1/3 + 2/3
Technical compartment on the left
Lock with key for drawer 1/2
Lock with key for drawer 1/3
Lock with key for drawer 1/3 + 2/3
RAL customisable colouring
Plug-in water unit
Stainless steel evaporator
Alimentazione frequenza 60Hz
Other special voltage
Internal hygiene H3

Granite	worktop with splashback
Adjusta	ble feet h 145/195 mm
4 Swive	l and brake castors h 128 mm
Alumini	um coated backingan EN60x40 h 20 mm
Stainles	s steel shelf EN60x40
Plastic o	coated shelf EN60x40
Pair of t	type L slides 605 mm
IP44 scl	nuko socket with cover
Serial in	terface, RS485 cable
Cosmo	cable connection kit
Cosmo	wifi connection kit
Remova	able plinth EN 1D 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

B: Condensation water drain

G: Racks pitch

Automatic evaporation of condensing water

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