

Client \_\_\_\_\_ Quantity \_\_\_\_\_  
Project \_\_\_\_\_ Position \_\_\_\_\_

## Pastry EN60x40 counter 1 door

Model: TP09/1BJ-760

Cod: T20101000402

Pastry refrigerated counter 1 door, counter body height 760 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: 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.



### Technical data

|                          |                                 |
|--------------------------|---------------------------------|
| Top:                     | With top                        |
| Gross capacity:          | 185 lt                          |
| Temperature range:       | -15°-22°C                       |
| Refrigerant unit:        | Plug-in                         |
| Energetic class:         | D                               |
| Energy efficiency index: | 61                              |
| Annual consumption:      | 1948 kW/h annum                 |
| 24h consumption:         | 5,337 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:        | 356 W*                          |
| *:                       | Evap. -30°C Cond. +55°C         |

### 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                                               |

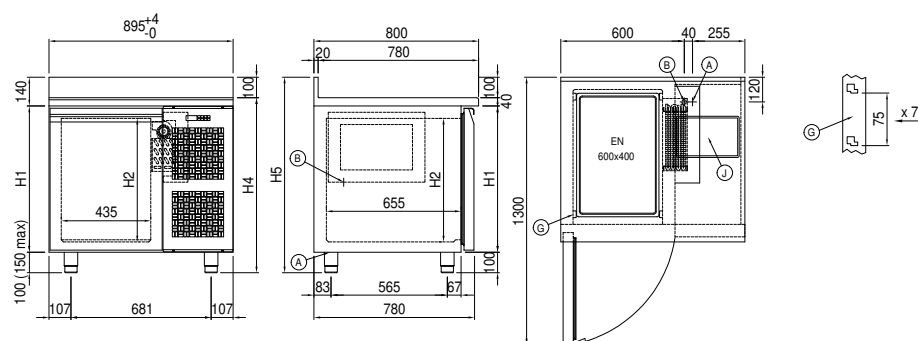
## Accessories and variants

|                                    |                                            |
|------------------------------------|--------------------------------------------|
| Drawers 1/2                        | Granite worktop with splashback            |
| Drawers 1/3                        | Adjustable feet h 145/195 mm               |
| Drawers 1/3 + 2/3                  | 4 Swivel and brake castors h 128 mm        |
| Technical compartment on the left  | Aluminium coated backingan EN60x40 h 20 mm |
| Lock with key for drawer 1/2       | Stainless steel shelf EN60x40              |
| Lock with key for drawer 1/3       | Plastic coated shelf EN60x40               |
| Lock with key for drawer 1/3 + 2/3 | Pair of type L slides 605 mm               |
| RAL customisable colouring         | IP44 schuko socket with cover              |
| Plug-in water unit                 | Serial interface, RS485 cable              |
| Alimentazione frequenza 60Hz       | Cosmo cable connection kit                 |
| Other special voltage              | Cosmo wifi connection kit                  |
| Internal hygiene H3                | Removable plinth EN 1D h 100 mm            |
| Granite flat worktop               | Removable plinth EN 1D h 150 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

J: Automatic evaporation of condensing water