

Client	Quantity
Project	Position

Pastry EN60x40 counter 1 door

Model: TA09/1MJR-710 Cod: T20112000201



Technical data

Тор:	With top and splashback
Gross capacity:	171 lt
Temperature range:	-2°+8°C
Refrigerant unit:	remote
Cooling gas:	R452a (GWP=2.141)
Defrost:	Electric
Body height:	710 mm
Valve:	Supplied standard with solenoid
Dimensions:	755×800×950 mm
Packing dimensions:	990×900×998 mm
Voltage:	220-240 V - 50-60 Hz
Cooling capacity:	368 W*
*:	Evap10°C Cond. +55°C

splashback. Remote refrigeration unit, 5 heavy duty climatic class and R452a 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 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.

Pastry refrigerated counter 1 door, counter body height 710 mm, top with

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 previously or subsequently sold.



Accessories and variants

Drawers 1/2
Drawers 1/3
Drawers 1/3 + 2/3
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
RAL customisable colouring
Stainless steel evaporator
Predisposition for connection to CO2 remote control unit
Alimentazione frequenza 60Hz
Other special voltage
Internal hygiene H3

Granite flat worktop	
Granite worktop with splashback	
Remote condensing unit EMT6144GK	
Adjustable feet h 145/195 mm	
4 Swivel and brake castors h 128 mm	
Aluminium coated backingan EN60x40 h 20 mm	
Stainless steel shelf EN60x40	
Plastic coated shelf EN60x40	
Pair of type L slides 605 mm	
R134a valve	
Serial interface, RS485 cable	
Cosmo cable connection kit	
Cosmo wifi connection kit	
Removable plinth EN 1DR h 100 mm	
Removable plinth EN 1DR h 150 mm	

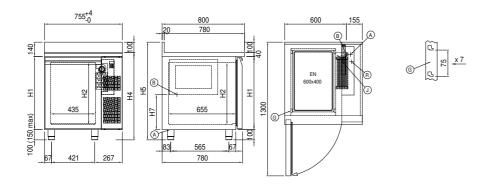
Remote unit technical data

Voltage:	220-240 V - 50 Hz
Cooling gas:	R404-R452
Gross weight:	17 Kg
Dimensions:	450×300×270 mm
Pipe delivery:	Ø 1/4"
Pipe suction:	Ø 3/8"
Packing dimensions:	470×330×300 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

G: Racks pitch

J: Automatic evaporation of condensing water

R: Gas output pipes

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