

Client	Quantity
Project	Position

Prep-station EN60x40 counter 2 doors

Model: TV13/1MZR-1/6-710 Cod: T20211000231



Technical data

With top
389 lt
-2°+8°C
remote
R452a (GWP=2.141)
Electric
710 mm
Supplied standard with solenoid
1240×800×1005 mm
1545×900×998 mm
220-240 V - 50-60 Hz
519 W*
Evap10°C Cond. +55°C

AISI 304 stainless steel top. Remote refrigeration unit, 5 heavy duty climatic class and R452a refrigerant gas. Temperature range -2°+8°C with ventilated refrigeration. Refrigerated container for GN1/6 bowls with opening lid. Equipment: 2 EN60x40 plastic coated shelves. Each compartment can be configured with 1/2+1/2, 1/3+2/3, 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.

Prep-Station 800 refrigerated counter 2 doors, counter body height 710 mm, with

Features

Standard equipment:	2 slides, 2 plastic coated EN60x40 shelves
Control:	Electronic, display flush with the panel
Doors:	2 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
Lid hinges:	Made of black plastic
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 700 mm
Special counter body heights 750 mm
Technical compartment on the left
Common technical compartment
Special size of 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
LED lighting
RAL customisable colouring
Predisposition for connection to CO2 remote control unit
Alimentazione frequenza 60Hz
Other special voltage
Remote condensing unit EMT6165GK

Adjustable feet h 145/195 mm	
4 Swivel and brake castors h 128 mm	
EN drawer reduction kit for GN containers	
Brackets 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
Stainless steel shelf EN60x40	
Plastic coated shelf EN60x40	
Pair of type L slides 605 mm	
Serial interface, RS485 cable	
Cosmo cable connection kit	
Cosmo wifi connection kit	
Prep-Station pans kit GN1/6 remote, 2D	
Prep-Station pans kit GN1/6 remote, 2D EN	
Removable plinth EN 2DR h 100 mm	
Removable plinth EN 2DR h 150 mm	
R134a valve	

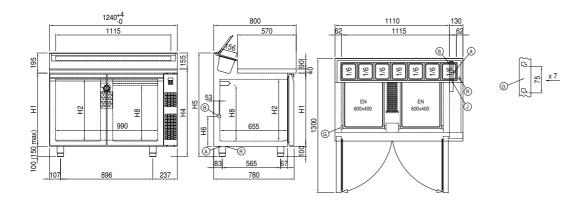
Remote unit technical data

Voltage:	220-240 V - 50 Hz
Cooling gas:	R452A
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

D: Airflow conveyor

G: Racks pitch

J: Automatic evaporation of condensing water

R: Gas output pipes

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