

Client	Quantity
Project	Position

Prep-station EN60x40 counter 2 doors

Model: TVG13/1MZR-1/6-760 Cod: T20213000232



Technical data

Тор:	With top
Gross capacity:	421 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:	1240×800×1055 mm
Packing dimensions:	1545×900×998 mm
Voltage:	220-240 V - 50-60 Hz
Cooling capacity:	519 W*
*:	Evap10°C Cond. +55°C

Features

0x40 shelves the panel le with 105° stop easily replaceable C free
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C free
AISI 304 stainless
el.
d ensuring maximum
n thick
table h 100/150 mm

Prep-Station 800 refrigerated counter 2 doors, counter body height 760 mm, with Rosa Beta granite 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+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.

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	
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	

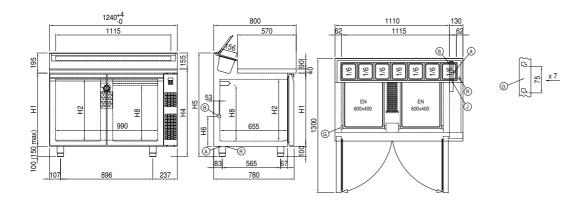
Remote unit technical data

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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