

Client	Quantity
Project	Position

Tavolo Pastry EN60x40 3 porte BT

Model: TS17/1BJ-710 Cod: T20300000401



Technical data

Тор:	Without top
Gross capacity:	607 lt
Temperature range:	-15°-22°C
Refrigerant unit:	Plug-in
Energetic class:	E
Energy efficiency index:	78,7
Annual consumption:	3626 kW/h annum
24h consumption:	9,934 kW/h/24h
Climate class:	5
Cooling gas:	R290
Defrost:	Hot gas
Body height:	710 mm
Valve:	Supplied standard with solenoid
Dimensions:	2005×780×810 mm
Packing dimensions:	2100×900×998 mm
Gross weight:	165 Kg
Voltage:	220-240 V - 50 Hz
Total rate:	850 W
Absorbed Current:	3,9 A
Cooling capacity:	569 W*
*:	Evap30°C Cond. +55°C

Plug-in refrigeration unit, E energetic class, 5 heavy duty climatic class and R290 ecological refrigerant gas. Temperature range -15°-22°C with ventilated refrigeration. Equipment: 12 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.

Pastry refrigerated counter 3 doors, counter body height 710 mm, without top.

Features

Standard equipment:	12 slides EN60x40
Control:	Electronic, display flush with the panel
Doors:	3 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
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

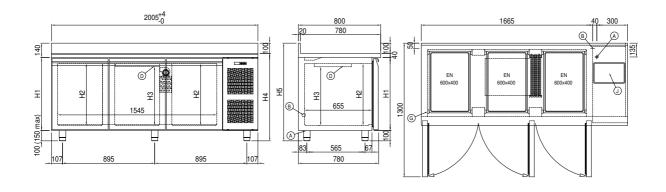
Drawers 1/2	Service wat
Drawers 1/3	Single lever
Drawers 1/3 + 2/3	Adjustable t
Technical compartment on the left	6 Swivel an
Lock with key for drawer 1/2	Aluminium
Lock with key for drawer 1/3	Stainless ste
Lock with key for drawer 1/3 + 2/3	Plastic coat
RAL customisable colouring	Pair of type
Plug-in water unit	IP44 schuke
Alimentazione frequenza 60Hz	Serial interf
Other special voltage	Cosmo cabl
Internal hygiene H3	Cosmo wifi
Granite flat worktop	Removable
Granite worktop with splashback	Removable

Single I	ever mixer hole Ø 3/4
Adjusta	ble feet h 145/195 mm
6 Swive	el and brake castors h 128 mm
Alumin	ium coated backingan EN60x40 h 20 mm
Stainle	ss steel shelf EN60x40
Plastic	coated shelf EN60x40
Pair of	type L slides 605 mm
IP44 sc	huko socket with cover
Serial i	nterface, RS485 cable
Cosmo	cable connection kit
Cosmo	wifi connection kit
Remov	able plinth EN 3D h 100 mm
Remov	able plinth EN 4D 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



Power supply cable outlet Condensation water drain D: Airflow conveyor

G: Racks pitch J: Automatic evaporation of condensing water

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