

Client	Quantity
Project	Position

Prep-station EN60x40 counter 3 doors

Model: TV17/1MZ-1/3-760 Cod: T20301000222



Technical data

With top
658 lt
-2°+8°C
Plug-in
R290 (GWP=3)
110g
Hot gas
760 mm
Supplied standard with solenoid
2005×800×1055 mm
2100×900×998 mm
220-240 V - 50 Hz
406 W*
Evap10°C Cond. +55°C

Features

Standard equipment:	3 slides, 3 plastic coated EN60x40 shelves
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 maximur 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

Prep-Station 800 refrigerated counter 3 doors, counter body height 760 mm, with AISI 304 stainless steel top. Plug-in refrigeration unit, 5 heavy duty climatic class and R290 ecological refrigerant gas. Temperature range -2°+8°C with ventilated refrigeration. Refrigerated container for GN1/3 bowls with opening lid. Equipment: 3 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 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.

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

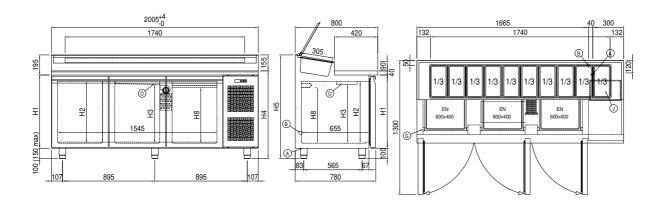
Drawers 1/2
Drawers 1/3
Drawers 1/3 + 2/3
Special counter body heights 700 mm
Special counter body heights 750 mm
Technical compartment on the left
Special size of technical compartment
Lock with key for drawer 1/2
Lock with key for drawer 1/3
Lock with key for drawer 1/3 + 2/3
LED lighting
RAL customisable colouring
Plug-in water unit
Alimentazione frequenza 60Hz
Other special voltage

4 C	vel and brake castors b 128 mm
4 SWI	vei and brake castors n 128 mm
EN dr	awer reduction kit for GN containers
Brack	ets 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
Stainle	ess steel shelf EN60x40
Plastic	c coated shelf EN60x40
Pair o	f type L slides 605 mm
Serial	interface, RS485 cable
Cosm	o cable connection kit
Cosm	o wifi connection kit
IP44 s	schuko socket with cover
Prep-	Station pans kit GN1/3 plug-in, 3D EN
Remo	vable plinth EN 3D h 100 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 D: Airflow conveyor

G: Racks pitch J: Automatic evaporation of R: Gas output pipes condensing water

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