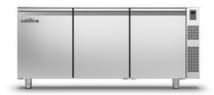


Client	Quantity
Project	Position

Pastry EN60x40 counter 3 doors

Model: TS17/1MJR-660 Cod: T20310000203



Technical data

Тор:	Without top
Gross capacity:	557 lt
Temperature range:	-2°+8°C
Refrigerant unit:	remote
Cooling gas:	R452a
Defrost:	Electric
Body height:	660 mm
Valve:	Supplied standard with solenoid
Dimensions:	1795×780×760 mm
Packing dimensions:	2100×900×998 mm
Gross weight:	116 Kg
Voltage:	220-240 V - 50-60 Hz
Total rate:	810 W
Absorbed Current:	3,7 A
Cooling capacity:	668 W*
*:	Evap10°C Cond. +55°C

Pastry refrigerated counter 3 doors, counter body height 660 mm, without top. Remote refrigeration unit, 5 heavy duty climatic class and R452a refrigerant gas. Temperature range -2°+8°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 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.

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		
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 EMT6165GK
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 3DR h 100 mm
Removable plinth EN 3DR h 150 mm

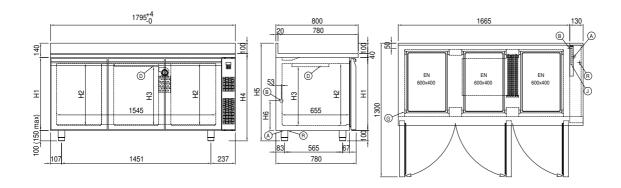
Remote unit technical data

Voltage:	220-240 V - 50 Hz
Cooling gas:	R452A
Gross weight:	17 Kg
Dimensions:	450×300×270 mm
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 R: Gas output pipes condensing water

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