

Client	Quantity
Project	Position

# Pizza Base EN60x40 counter 1 door

Model: TZS09/1MR-710 Cod: T40110000201



# **Technical data**

Without top
171 lt
-2°+8°C
remote
R452a
Electric
710 mm
Supplied standard with solenoid
685×780×810 mm
990×900×998 mm
75 Kg
220-240 V - 50-60 Hz
710 W
3,2 A
368 W*
Evap10°C Cond. +55°C

# slides for EN60x40 trays. Each compartment can be configured with refrigerated and neutral 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.

Pizza refrigerated base 1 door, counter body height 710 mm, without top.

Remote refrigeration unit, 5 heavy duty climatic class and R452a refrigerant gas.

Temperature range -2°+8°C with ventilated refrigeration. Equipment: 4 pairs of

## **Features**

Standard equipment:	4 slides EN60x40
Control:	Electronic, display flush with the panel
Doors:	1 door, 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 and interior AISI 304 stainless 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	
Lock with key for drawer 1/2	
Lock with key for drawer 1/3	
Lock with key for drawer 1/3 + 2/3	
Predisposition for connection to CO2 remote control unit	
Alimentazione frequenza 60Hz	
Other special voltage	
Remote condensing unit EMT6144GK	
7 Neutral drawers h 710 mm	
3+1 Neutral drawers h 710 mm	

Adjustable feet h 145/195 mm 4 Swivel and brake castors h 128 mm Frame fitted with telescopic EN60x40 slides EN60x40 Pizza container h 60 mm Aluminium coated backingan EN60x40 h 20 mm Pair of type L slides 605 mm Serial interface, RS485 cable Cosmo cable connection kit	
Frame fitted with telescopic EN60x40 slides EN60x40 Pizza container h 60 mm Aluminium coated backingan EN60x40 h 20 mm Pair of type L slides 605 mm Serial interface, RS485 cable	
EN60x40 Pizza container h 60 mm Aluminium coated backingan EN60x40 h 20 mm Pair of type L slides 605 mm Serial interface, RS485 cable	
Aluminium coated backingan EN60x40 h 20 mm Pair of type L slides 605 mm Serial interface, RS485 cable	
Pair of type L slides 605 mm Serial interface, RS485 cable	
Serial interface, RS485 cable	
Cosmo cable connection kit	
Cosmo wifi connection kit	
Removable plinth EN 1DR h 100 mm	
Removable plinth EN 1DR h 150 mm	

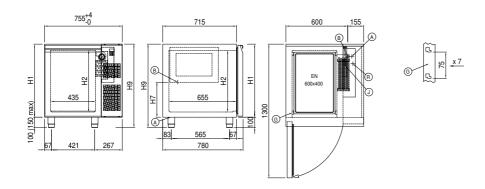
### Remote unit technical data

Voltage:	220-240 V - 50 Hz
Cooling gas:	R404-R452
Gross weight:	17 Kg
Dimensions:	450×300×270
Packing dimensions:	470×330×300
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

G: Racks pitch

J: Automatic evaporation of condensing water

R: Gas output pipes

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.