

| Client | Quantity |
|---------|----------|
| Project | Position |

Pizza EN60x40 counter 1 door with drawers

Model: TZ09/1MC-710 Cod: T40603000261



Technical data

| Тор: | With top and splashback |
|--------------------------|---------------------------------|
| Gross capacity: | 171 lt |
| Temperature range: | -2°+8°C |
| Refrigerant unit: | Plug-in |
| Energetic class: | В |
| Energy efficiency index: | 30,2 |
| Annual consumption: | 639 kW/h annum |
| 24h consumption: | 1,751 kW/h/24h |
| Climate class: | 5 |
| Cooling gas: | R290 |
| Defrost: | Hot gas |
| Body height: | 710 mm |
| Valve: | Supplied standard with solenoid |
| Dimensions: | 1450×800×1040 mm |
| Packing dimensions: | 1545×900×998 mm |
| Gross weight: | 210 Kg |
| Voltage: | 220-240 V - 50 Hz |
| Total rate: | 250 W |
| Absorbed Current: | 1,15 A |
| Cooling capacity: | 406 W* |
| *: | Evap10°C Cond. +55°C |

Pizza refrigerated counter 1 door with 1 drawers, counter body height 710 mm, with Rosa Beta granite top. Plug-in refrigeration unit, B energetic class, 5 heavy duty climatic class and R290 ecological refrigerant gas. Temperature range - 2°+8°C with ventilated refrigeration. Equipment: 4 pairs of slides for EN60x40 trays. Each compartment can be configured with refrigerated and neutral 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.

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

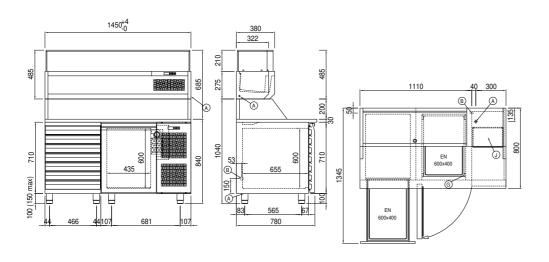
| Drawers 1/2 |
|------------------------------------|
| Drawers 1/3 |
| Drawers 1/3 + 2/3 |
| Lock with key for drawer 1/2 |
| Lock with key for drawer 1/3 |
| Lock with key for drawer 1/3 + 2/3 |
| Plug-in water unit |
| Alimentazione frequenza 60Hz |
| Other special voltage |
| |

| 4 Sw | vel and brake castors h 128 mm |
|--------|---|
| Fram | e fitted with telescopic EN60x40 slides |
| EN60 | x40 Pizza container h 60 mm |
| Alum | inium coated backingan EN60x40 h 20 mm |
| Pair o | of type L slides 605 mm |
| Seria | interface, RS485 cable |
| Cosn | o cable connection kit |
| Cosn | o wifi connection kit |

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

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