Client _____ Quantity _____

Project _____ Position _____

Pizza EN60x40 counter 2 doors with drawers

Model: TZ13/1MRC-710 **Cod:** T40713000261

Pizza refrigerated counter 2 doors with 1 drawers, counter body height 710 mm, with Rosa Beta granite top. Remote refrigeration unit, 5 heavy duty climatic class and R452a refrigerant gas. Temperature range -2°+8°C with ventilated refrigeration. Equipment: 8 pairs of 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.



Technical data

Top:	With top and splashback
Gross capacity:	389 lt
Temperature range:	-2°+8°C
Refrigerant unit:	remote
Cooling gas:	R452a (GWP=2.141)
Defrost:	Electric
Body height:	710 mm
Valve:	Supplied standard with solenoid
Dimensions:	1795×800×1040 mm
Packing dimensions:	2100×900×998 mm
Voltage:	220-240 V - 50-60 Hz
Cooling capacity:	519 W*
*:	Evap. -10°C Cond. +55°C

Features

Standard equipment:	8 slides EN60x40
Control:	Electronic, display flush with the panel
Doors:	2 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 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 previosly 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 EMT6165GK
- 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
- Cosmo wifi connection kit
- Removable plinth EN 2DR h 100 mm

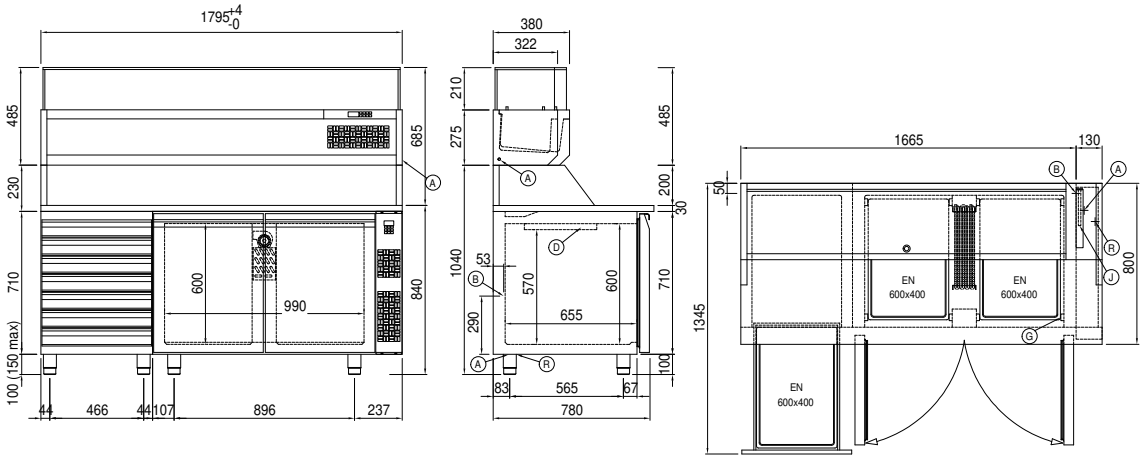
Remote unit technical data

Voltage:	220-240 V - 50 Hz
Cooling gas:	R452A
Gross weight:	17 Kg
Dimensions:	450×300×270 mm
Pipe delivery:	Ø 1/4"
Pipe suction:	Ø 3/8"
Packing dimensions:	470×330×300 mm
Cooling capacity:	Evap. -10°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 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 previosly or subsequently sold.