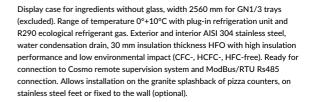


Client	Quantity
Project	Position

Display case for ingredients 2560 mm

Model: YP25/13NL Cod: V42251000001





Technical data

Gross capacity:	106 lt
Temperature range:	+2°+10°C
Refrigerant unit:	Plug-in
Cooling gas:	R290 (GWP=3)
Refrigerant Charge:	75g
Valve:	Supplied standard with solenoid
Dimensions:	2560×380×275 mm
Packing dimensions:	2620×450×473 mm
Voltage:	220-240 V - 50 Hz
Cooling capacity:	406 W*
*:	Evap10°C Cond. +55°C

Features

Electronic, display flush with the panel
30 mm thickness - CFC/HCFC free
Exterior and interior AISI 304 stainless steel.
Rounded for easy cleaning and ensuring maximum hygiene
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

Alimentazione frequenza 60Hz
Other special voltage
Lid for overnight storage of ingredients GN1/3 2138x302x20
2560 display case pans kit, GN1/3
Wall clamps, 2 pieces
Kit of 4 stainless steel feets
Cosmo cable connection kit
Cosmo wifi connection kit
Pan GN1/2 325x265x150 mm
Lid for GN1/2 pan

Pan GN1/3 325x176x150 mm
Lid for GN1/3 pan
Pan GN1/6 176x162x150 mm
Lid for GN1/6 pan
Pan GN1/9 176x108x100 mm
Lid for GN1/9 pan
Pan GN2/8 325x132x150 mm
Lid for GN2/8 pan
Brackets for pans 20 mm GN1/3
Brackets for pans 25 mm GN1/3

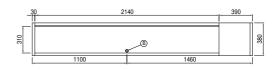
COSMO - wi-fi control

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 display case for ingredients, 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

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