

Client _____ Quantity _____
 Project _____ Position _____

Master GN counter 1 door

Model: TA09/1B-760

Cod: T10102000402



Technical data

Top:	With top and splashback
Gross capacity:	130 lt
Temperature range:	-15°-22°C
Refrigerant unit:	Plug-In
Energetic class:	C
Energy efficiency index:	47,2
Annual consumption:	1398 kW/h annum
24h consumption:	3,83 kW/h/24h
Climate class:	5
Cooling gas:	R290
Defrost:	Hot gas
Body height:	760 mm
Valve:	Supplied standard with solenoid
Dimensions:	820×700×1000 mm
Packing dimensions:	915×800×1040 mm
Gross weight:	118 Kg
Voltage:	220-240 V - 50 Hz
Total rate:	525 W
Absorbed Current:	2,4 A
Cooling capacity:	356 W*
*:	Evap. -30°C Cond. +55°C

Features

Standard equipment:	1 slide GN1/1, 1 plastic coated GN1/1 shelf
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 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:	Acciaio inox AISI 304
Feets:	Stainless steel AISI 304, adjustable h 100-150 mm

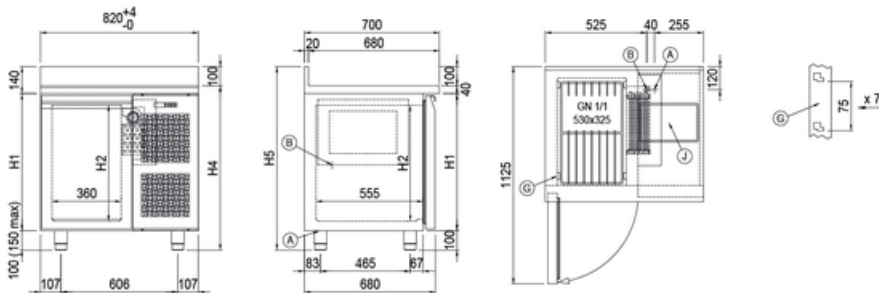
In order to constantly offer the best possible products we reserve the right to make changes on technical specifications without incurring any obligation for equipment previously or subsequently sold.

COSMO - wi-fi control

Cosmo is the innovative wi-fi technology that allows to connect all Coldline appliances in the kitchen and monitor them constantly from your smartphone. Connect Master counters to a Cosmo hub (MODI, VISION or LEVTRONIC) and from the app you can check the operating conditions of each machine in real time and receive any alerts in the event of power cuts or improper personnel interventions.



Technical draw



- A:** Power supply cable outlet
- G:** Racks pitch

- B:** Condensation water drain
- J:** Automatic evaporation of condensing water

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