

Client \_\_\_\_\_ Quantity \_\_\_\_\_  
 Project \_\_\_\_\_ Position \_\_\_\_\_

## Master GN counter 3 doors

**Model:** TA17/1B-760

**Cod:** T10302000402



### Technical data

<b>Top:</b>	With top and splashback
<b>Gross capacity:</b>	476 lt
<b>Temperature range:</b>	-15°-22°C
<b>Refrigerant unit:</b>	Plug-In
<b>Energetic class:</b>	D
<b>Energy efficiency index:</b>	74,3
<b>Annual consumption:</b>	3069 kW/h annum
<b>24h consumption:</b>	8,408 kW/h/24h
<b>Climate class:</b>	5
<b>Cooling gas:</b>	R290
<b>Defrost:</b>	Hot gas
<b>Body height:</b>	760 mm
<b>Valve:</b>	Supplied standard with solenoid
<b>Dimensions:</b>	1780×700×1000 mm
<b>Packing dimensions:</b>	1875×800×1040 mm
<b>Gross weight:</b>	184 Kg
<b>Voltage:</b>	220-240 V - 50 Hz
<b>Total rate:</b>	850 W
<b>Absorbed Current:</b>	3,9 A
<b>Cooling capacity:</b>	569 W*
<b>*:</b>	Evap. -30°C Cond. +55°C

### Features

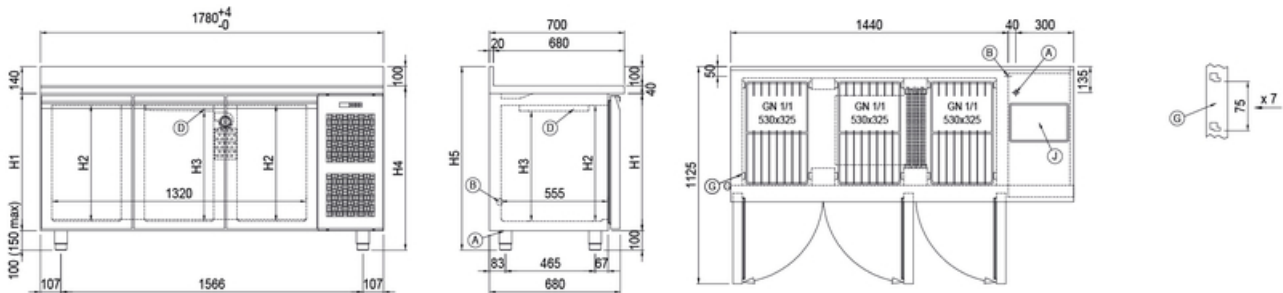
<b>Standard equipment:</b>	3 slides GN1/1, 3 plastic coated GN1/1 shelves
<b>Control:</b>	Electronic, display flush with the panel
<b>Doors:</b>	3 doors, self-closing, reversible with 105° stop
<b>Door gasket:</b>	Magnetic, triple chamber and easily replaceable
<b>Insulation:</b>	60 mm thickness - CFC/HCFC free
<b>Exterior/interior finishing:</b>	Exterior interior and back in AISI 304 stainless steel. Base in colaminated steel.
<b>Inner corners:</b>	Rounded for easy cleaning and ensuring maximum hygiene
<b>Handle:</b>	Stainless steel AISI 304, 2 mm thick
<b>Racks and slides:</b>	Acciaio inox AISI 304
<b>Feets:</b>	Stainless steel AISI 304, adjustable h 100-150 mm

**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
- D: Airflow conveyor
- J: Automatic evaporation of condensing water

- B: Condensation water drain
- G: Racks pitch

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.