

Client _____ Quantity _____
Project _____ Position _____

Prep-station GN1/1 counter 4 doors

Model: TV21/1M-1/3-760

Cod: T10401000222



Technical data

Top:	With top
Gross capacity:	649 lt
Temperature range:	-2°+8°C
Refrigerant unit:	Plug-In
Cooling gas:	R290
Defrost:	Hot gas
Body height:	760 mm
Valve:	Supplied standard with solenoid
Dimensions:	2260×700×1055 mm
Packing dimensions:	2355×800×1100 mm
Gross weight:	242 Kg
Voltage:	220-240 V - 50 Hz
Total rate:	250 W
Absorbed Current:	1,15 A
Cooling capacity:	406 W*
*:	Evap. -10°C Cond. +55°C

Features

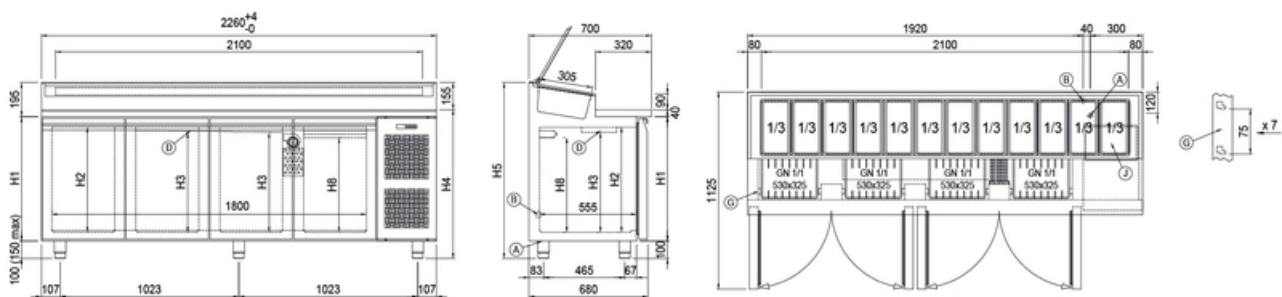
Standard equipment:	4 slides GN1/1, 4 plastic coated GN1/1 shelves
Control:	Electronic, display flush with the panel
Doors:	4 doors, self-closing, reversible with 105° stop
Door gasket:	Magnetic, triple chamber and easily replaceable
Insulation:	60 mm thickness - CFC/HCFC free
Exterior/interior finishing:	Exterior 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

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 Prep-Station 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
- B: Condensation water drain
- D: Airflow conveyor
- G: Racks pitch
- J: Automatic evaporation of condensing water