

Client _____ Quantity _____

Project _____ Position _____

Abbattitore Smart

Model: W5XG

Cod: W11033010021



Technical data

Gross capacity:	102 lt
Temperature range:	-40°+10°C
Humidifier:	Not available
Refrigerant unit:	Plug-in
Energetic class:	/
Yield +90/+3:	18 Kg
Yield +90/-18:	13 Kg
Climate class:	5
Cooling gas:	R290 (GWP=3)
Refrigerant Charge:	150 g
Defrost:	Forced air
Valve:	Mechanical expansion
Dimensions:	710×700×843 mm
Packing dimensions:	805×800×901 mm
Net / gross weight:	100 Kg / 110 Kg
Net / gross volume:	/ 102 lt
Voltage:	220-240 V - 50 Hz
Total rate:	795 W - 4,6 A
Cooling capacity:	1389 W*
*:	Evap. -10°C Cond. +40°C
Noise:	59,4 dB

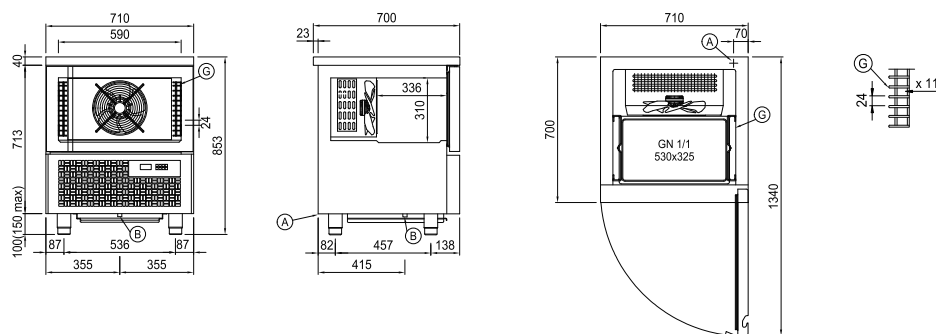
Features

Functions:	Abbattimento soft, abbattimento hard, surgelazione hard, ciclo continuo
Standard equipment:	Support for 5 positions GN1/1
Control:	Electronic, display flush with the panel
Doors:	With odour control system
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:	In PVC
Racks and slides:	Structure in stainless steel wire AISI 304
Feets:	AISI 304 stainless steel, h 18 mm
Cosmo:	Predisposed for Cosmo Hub connection

COSMO - wi-fi control

Cosmo è l'esclusiva tecnologia Wi-Fi di The Nice Kitchen che permette di connettere e monitorare da smartphone gli apparecchi Coldline, Modular e Nevo. L'abbattitore Smart, collegato con kit Cosmo via cavo ad un Cosmo hub (MODI, VISION, THAW.PRO, LEVTRONIC, QUBI) o con kit Cosmo Wi-Fi, può essere monitorato dalla CosmoApp e ricevere alert in caso di funzionamento anomalo.

Technical draw



A: Power supply cable outlet

B: Condensation water drain

G: Racks pitch