

Client _____ Quantity _____
 Project _____ Position _____

Pastry EN60x40 counter 3 doors

Model: TA17/1MJ-710

Cod: T20302000201



Technical data

| | |
|---------------------------------|---------------------------------|
| Top: | With top and splashback |
| Gross capacity: | 607 lt |
| Temperature range: | -2°+8°C |
| Refrigerant unit: | Plug-In |
| Energetic class: | B |
| Energy efficiency index: | 31 |
| Annual consumption: | 858 kW/h annum |
| 24h consumption: | 2,351 kW/h/24h |
| Climate class: | 5 |
| Cooling gas: | R290 |
| Defrost: | Hot gas |
| Body height: | 710 mm |
| Valve: | Supplied standard with solenoid |
| Dimensions: | 2005×800×950 mm |
| Packing dimensions: | 2100×900×990 mm |
| Gross weight: | 175 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: | 12 slides EN60x40 |
| Control: | Electronic, display flush with the panel |
| Doors: | 3 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: | Stainless steel AISI 304 |
| Feets: | Stainless steel AISI 304, adjustable h 100-150 mm |
| Cosmo: | Ready for connection to Cosmo Hub |

Accessories and variants

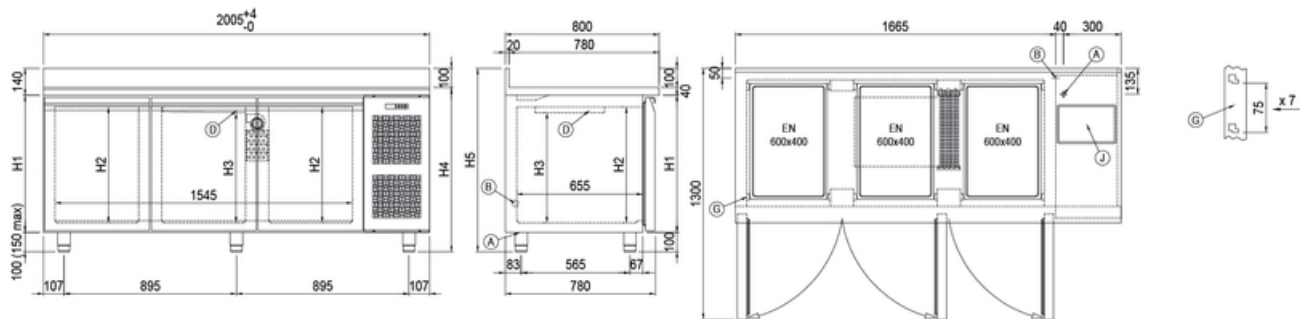
| | |
|------------------------------------|--|
| Drawers 1/2 | 6 Swivel and brake castors h 128 mm |
| Drawers 1/3 | Aluminium coated backing-pan EN60x40 h 20 mm |
| Drawers 1/3 + 2/3 | Stainless steel shelf EN60x40 |
| Technical compartment on the left | Plastic coated shelf EN60x40 |
| Lock with key for drawer 1/2 | Pair of type L slides 605 mm |
| Lock with key for drawer 1/3 | IP44 schuko socket with cover |
| Lock with key for drawer 1/3 + 2/3 | Serial interface, RS485 cable |
| RAL customisable colouring | Cosmo connection kit |
| Plug-in water unit | Removable plinth EN 3D h 50 mm |
| Stainless steel evaporator | Removable plinth EN 3D h 100 mm |
| Power supply frequency 60Hz | Removable plinth EN 4D h 150 mm |
| Other special voltage | |
| Internal hygiene H3 | |
| Granite flat worktop | |
| Granite worktop with splashback | |
| Service water sink Ø 300 mm | |
| Single lever mixer hole Ø 3/4 | |
| Adjustable feet h 145/195 mm | |

COSMO - wi-fi control

Cosmo is the wi-fi technology that allow to connect and monitor all Coldline appliances. Connect Pastry counters to a Cosmo hub (MODI, VISION or LEVTRONIC) and from the app you can check the operating conditions of each machine and receive alerts in case of abnormal functioning.

*The installation requires a kit for the replacement of the racks

Technical draw



| H1 | H2 | H3 | H4 | H5 |
|-----|-----|-----|-----|-----|
| 710 | 600 | 570 | 850 | 950 |

- A:** Power supply cable outlet **B:** Condensation water drain **D:** Airflow conveyor
- G:** Racks pitch **J:** Automatic evaporation of condensing water