

Client _____ Quantity _____
 Project _____ Position _____

Pastry EN60x40 counter 3 doors

Model: TP17/1BJ-710

Cod: T20301000401



Technical data

Top:	With top
Gross capacity:	607 lt
Temperature range:	-15°-22°C
Refrigerant unit:	Plug-In
Energetic class:	E
Energy efficiency index:	78,7
Annual consumption:	3626 kW/h annum
24h consumption:	9,934 kW/h/24h
Climate class:	5
Cooling gas:	R290
Defrost:	Hot gas
Body height:	710 mm
Valve:	Supplied standard with solenoid
Dimensions:	2005×800×850 mm
Packing dimensions:	2100×900×990 mm
Gross weight:	180 Kg
Voltage:	220-240 V - 50 Hz
Total rate:	850 W
Absorbed Current:	3,9 A
Cooling capacity:	569 W*
*:	Evap. -30°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

Accessories and variants

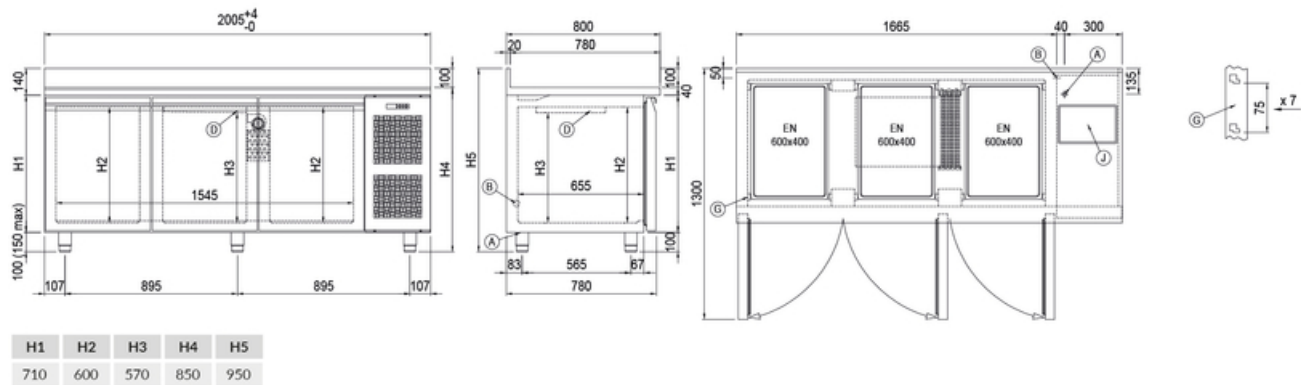
Drawers 1/2	Aluminium coated backing-pan EN60x40 h 20 mm
Drawers 1/3	Stainless steel shelf EN60x40
Drawers 1/3 + 2/3	Plastic coated shelf EN60x40
Technical compartment on the left	Pair of type L slides 605 mm
Lock with key for drawer 1/2	IP44 schuko socket with cover
Lock with key for drawer 1/3	Serial interface, RS485 cable
Lock with key for drawer 1/3 + 2/3	Cosmo connection kit
RAL customisable colouring	Removable plinth EN 3D h 50 mm
Plug-in water unit	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 height of feet: 145/195 mm	
6 Swivel and brake castors h 128 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.

*Necessita di kit cremagliere speciale per cassette e ripiani

Technical draw



A: Power supply cable outlet

B: Condensation water drain

D: Airflow conveyor

G: Racks pitch

J: Automatic evaporation of condensing water