

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

## Pastry EN60x40 counter 3 doors

**Model:** TP17/1MJ-710

**Cod:** T20301000201



### Technical data

<b>Top:</b>	With top
<b>Gross capacity:</b>	607 lt
<b>Temperature range:</b>	-2°+8°C
<b>Refrigerant unit:</b>	Plug-In
<b>Energetic class:</b>	B
<b>Energy efficiency index:</b>	31
<b>Annual consumption:</b>	858 kW/h annum
<b>24h consumption:</b>	2,351 kW/h/24h
<b>Climate class:</b>	5
<b>Cooling gas:</b>	R290
<b>Defrost:</b>	Hot gas
<b>Body height:</b>	710 mm
<b>Valve:</b>	Supplied standard with solenoid
<b>Dimensions:</b>	2005×800×850 mm
<b>Packing dimensions:</b>	2100×900×990 mm
<b>Gross weight:</b>	170 Kg
<b>Voltage:</b>	220-240 V - 50 Hz
<b>Total rate:</b>	250 W
<b>Absorbed Current:</b>	1,15 A
<b>Cooling capacity:</b>	406 W*
<b>*:</b>	Evap. -10°C Cond. +55°C

### Features

<b>Standard equipment:</b>	12 slides EN60x40
<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>	Stainless steel AISI 304
<b>Feets:</b>	Stainless steel AISI 304, adjustable h 100-150 mm
<b>Cosmo:</b>	Ready for connection to Cosmo Hub

## Accessories and variants

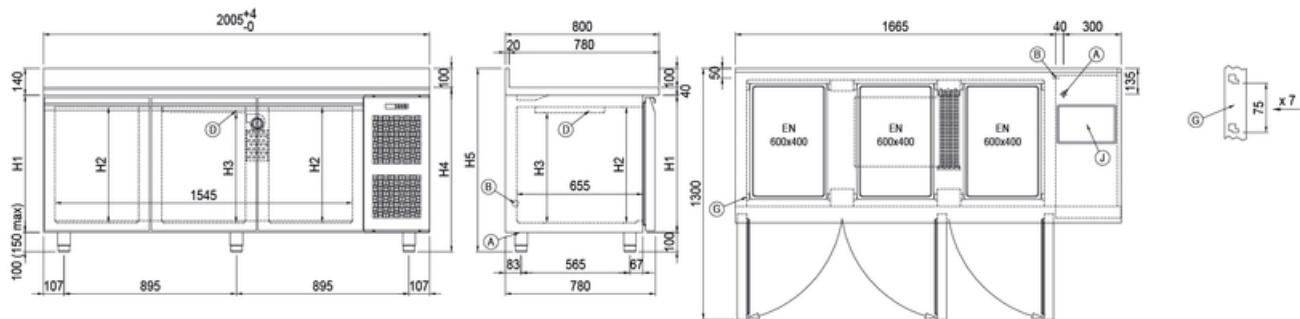
Drawers 1/2	6 Swivel and brake castors h 128 mm
Drawers 1/3	Aluminium coated backing-pan EN60x40 h 20 mm
Drawers 1/3 + 2/3	Stainless steel shelf EN60x40
Technical compartment on the left	Plastic coated shelf EN60x40
Lock with key for drawer 1/2	Pair of type L slides 605 mm
Lock with key for drawer 1/3	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