

Client	Quantity
Project	Position

# Master GN counter 3 doors

**Model:** TP17/1B-760 **Cod:** T10301000402



# **Technical data**

With top
476 lt
-15°-22°C
Plug-In
D
74,3
3069 kW/h annum
8,408 kW/h/24h
5
R290
Hot gas
760 mm
Supplied standard with solenoid
1780×700×900 mm
1875×800×1040 mm
179 Kg
220-240 V - 50 Hz
850 W
3,9 A
569 W*
Evap30°C Cond. +55°C

### **Features**

3 slides GN1/1, 3 plastic coated GN1/1 shelves
Electronic, display flush with the panel
3 doors, self-closing, reversible with 105° stop
Magnetic, triple chamber and easily replaceable
60 mm thickness - CFC/HCFC free
Exterior interior and back in AISI 304 stainless steel. Base in colaminated steel.
Rounded for easy cleaning and ensuring maximum hygiene
Stainless steel AISI 304, 2 mm thick
Acciaio inox AISI 304
Stainless steel AISI 304, adjustable H 100-150 mm

In order to constantly offer the best possible products we reserve the right to make changes on technical specifications without incurring any obligation for equipment previously or subsequently sold.

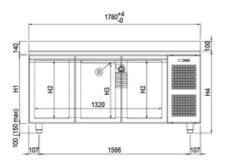


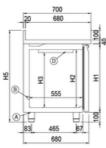
## COSMO - wi-fi control

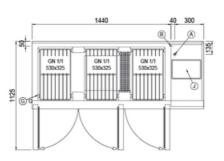
Cosmo is the innovative wi-fi technology that allows to connect all Coldline appliances in the kitchen and monitor them constantly from your smartphone. Connect Master counters to a Cosmo hub (MODI, VISION or LEVTRONIC) and from the app you can check the operating conditions of each machine in real time and receive any alerts in the event of power cuts or improper personnel interventions.



## **Technical draw**









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

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