

Client	Quantity	
Project	Position	

Vision Industry W40K U

Model: W40KUR Cod: W80120112002



Vision Industry W40 trolley blast chiller Roll-In U version, temperature range -40°+10°C. It is equipped with the functions: blast chilling, blast freezing, manual cycle. Remote cooling system with R452a refrigerant gas. Devote $^{\mbox{\tiny M}}$ - Dynamic Evolution Temperature - the innovative system that autonomously recognises the weight, size and temperature of food and automatically shortens the blast chilling or freezing time of hot food without the use of a core probe, 7" touch screen and operating mode with customisable recipes, by time, with core probe or with Devote algorithm. Adjustable ventilation 25-100%. Blast chilling yield +90/+3°C -120 Kg; blast freezing yield +90/-18°C - 90 Kg. 5 heavy duty climatic class, forced air defrost. 100 mm insulation thickness - HFO with high insulation performance and low environmental impact (CFC, HCFC, HFC free). Electronic expansion valve and anti-corrosion painted evaporator. Compensation valve to reduce waiting times during frequent door openings. Easily replaceable triple chamber magnetic gasket, core probe with screw connector and led lighting. Exterior and interior AISI 304 stainless steel, interior made of "canvas" steel with special highly durable texture, fan unit and condenser cover removable without tools. Blast chiller supplied assembled. ModBus/RTU Rs485 connection as standard. Cosmo: wi-fi connection for remote monitoring via Cosmo App. When wired to Coldline counters and cabinets acts as a hub for remote monitoring of connected

Technical data

Max capacity:	1 trolley GN2/1, EN60x80
Temperature range:	-40°+10°C
Ventilation range:	25% - 100%
Humidifier:	Not availa
Refrigerant unit:	remote
Yield +90/+3:	120 Kg
Yield +90/-18:	90 Kg
Cooling gas:	R404/R452
Defrost:	Forced air
Valve:	Electronic expansion valve
Dimensions:	1480×1430×2510 mm
Packing dimensions:	1620×1700×2550 mm
Gross weight:	440 Kg
Voltage:	400-415 V - 50-60 Hz
Total rate:	1270 W
Absorbed Current:	3,14 A
Cooling capacity:	13170 W*
*:	Evap10°C Cond. +45°C

Features

Functions:	Blast chilling, shock freezing, continuous cycle	
Control:	7" touch screen display with USB port	
Door gasket:	Magnetic, triple chamber and easily replaceable	
Core probe:	Needle probe with 1 reading point, quick-release and easily replaceable	
Insulation:	100 mm thickness - CFC/HCFC free	
Exterior/interior finishing:	Internal and external in "linen canvas" steel	
Inner corners:	Rounded base 20 mm	
Handle:	In AISI 304 stainless steel	
Cosmo:	Wi-Fi remote control system	

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 previouly or subsequently sold.



Accessories and variants

Abbattitore fornito smontato
Floor 20 mm high, ramp included
Reverse door opening from standard
Door opening turning and control panel inversion
Door stop 100°
Sonda al cuore 3 punti di lettura
Sonda al cuore riscaldata 1 punto di lettura
Winter kit -20°C
Winter kit -40°C
Predisposition for connection to CO2 remote control unit
Other special voltage
Open remote condensing unit 4CES-6Y

Silenced faired remote condensing unit 4CES-6Y
Faired unit with remote condenser 4CES-6Y
PVC ventilation profiles W40K
Ramp 100 mm high. Length 913 mm W40
Ramp 140 mm high. Length 1390 mm W40
Trolley GN1/1 20 trays 598x530x1630 mm
Trolley EN60x40 20 trays 460x620x1750 mm
Trolley GN2/1 20 trays 660x720x1750 mm
Trolley EN60x80 20 trays 660x820x1750 mm
Purity C Quell ST 50 filter cartridge
Sanitizing detergent
Sterilizing UV lamp

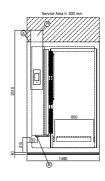
Remote unit technical data

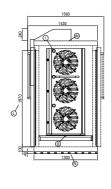
Voltage:	400-415 V 3N - 50 Hz
Cooling gas:	R404-R452a
HP unit:	6
Gross weight:	202 Kg
Dimensions:	1110×785×726 mm
Cooling capacity:	Evap10°C Cond. +45°C

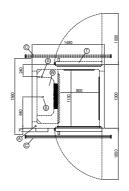
COSMO - wi-fi control

Cosmo is The Nice Kitchen's exclusive wi-fi technology that allows VISION blast chillers to be connected, updated and monitored from smartphones. VISION is also a Cosmo hub and allows remote supervision of the Coldline appliances connected to it. From the CosmoApp you can check the operating conditions of each machine and receive alerts in the event of abnormal operation.

Technical draw







A:	Power supply cable outlet	B:	Condensation water drain	C:	Floor grid for condensate drainage (recommended)
l:	Internal led lighting	L:	Door clear opening dimension	N:	PVC ventilation profiles
R:	Gas output pipes	T:	Pass-through version	W:	Water mains connection for humidifier - 3/4" female. Unloading

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not required