Client _____ Quantity _____

Project _____ Position _____

# Vision Industry W51K U

**Model:** W51KUR **Cod:** W80120116002



Vision Industry W51 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™ - 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 - 260 Kg; blast freezing yield +90/-18°C - 200 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 equipment.

## Technical data

| | |
|---|---|
| **Max capacity:** | 1 trolley |
| **Temperature range:** | -40°+10°C |
| **Ventilation range:** | 25% - 100% |
| **Humidifier:** | Not available |
| **Refrigerant unit:** | remote |
| **Yield +90/+3:** | 260 Kg |
| **Yield +90/-18:** | 200 Kg |
| **Cooling gas:** | R404/R452 |
| **Defrost:** | Forced air |
| **Valve:** | Electronic expansion valve |
| **Dimensions:** | 1600×1430×2510 mm |
| **Packing dimensions:** | 1734×1694×2550 mm |
| **Voltage:** | 400-415 V - 50-60 Hz |
| **Cooling capacity:** | 22980 W* |
| *: | Evap. -10°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 previosly 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 4NES-14Y
- Silenced faired remote condensing unit 4NES-14Y
- Faired unit with remote condenser 4NES-14Y
- PVC ventilation profiles W50K
- 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

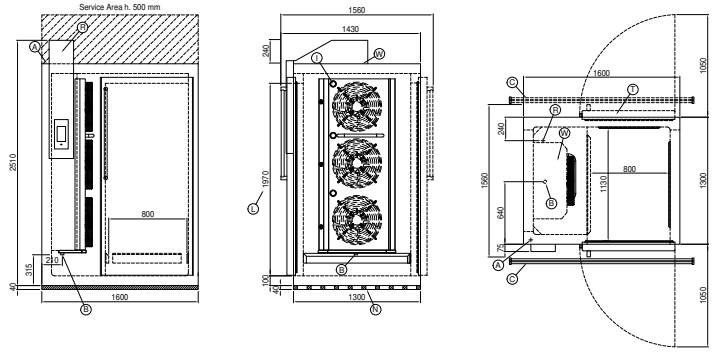
## Remote unit technical data

| | |
|---|---|
| **Voltage:** | 400-415 V 3N - 50 Hz |
| **Cooling gas:** | R404-R452a |
| **HP unit:** | 14 |
| **Gross weight:** | 300 Kg |
| **Dimensions:** | 1315×870×852 mm |
| **Pipe delivery:** | 12 mm |
| **Pipe suction:** | 42 mm |
| **Cooling capacity:** | Evap. -10°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) |
| **I:** | 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 not required |

## Energy consumption EN 10732

### Blast chilling cycle +65/+10

| Consumption | |
|---|---|
| Time | |
| Yield | 250 Kg |

### Blast freezing cycle +65/-18

| Consumption | |
|---|---|
| Time | |
| Yield | 200 Kg |

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