

Client _____ Quantity _____

Project _____ Position _____

Modi Active Blast Chiller

Model: W3AG

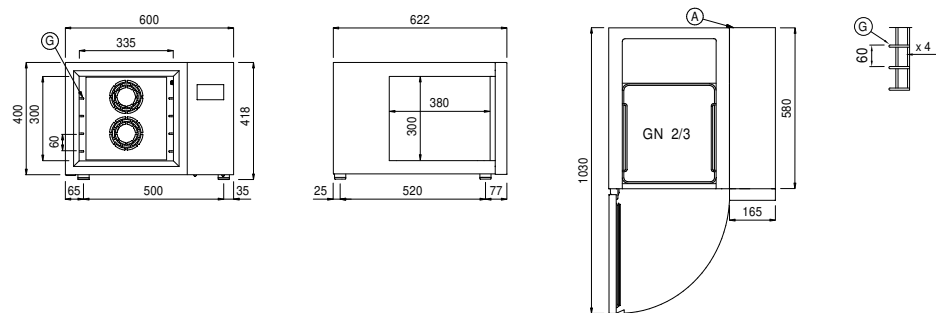
Cod: W11023220211

Modi multifunction blast chiller 3 GN2/3 trays Active version, temperature range -40°/+65°C. It is equipped with the functions: blast chilling, blast freezing, manual cycle, thawing, proving, holding, desiccation, chocolate. Plug-In refrigeration system with air condensation with R290 ecological refrigerant gas. 4.3" touch screen and operating mode with customisable recipes, by time or with core probe. Adjustable ventilation 25-100%. Blast chilling yield +90/+3°C - 7 Kg; blast freezing yield +90/-18°C - 3,5 Kg. 5 heavy duty climatic class, forced air defrost. 50 mm insulation thickness - HFO with high insulation performance and low environmental impact (CFC, HCFC, HFC free). Easily replaceable triple chamber magnetic gasket and core probe with screw connector. Exterior and interior AISI 304 stainless steel, interior made of "canvas" steel with special highly durable texture. Equipment: 4 positions for GN2/3 trays. 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.

COSMO - wi-fi control

Cosmo is The Nice Kitchen's exclusive Wi-Fi technology that allows MODI blast chillers to be connected, updated and monitored from smartphones. MODI 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

G: Racks pitch