

Client _____ Quantity _____
Project _____ Position _____

Modi Active Blast Chiller

Model: W20A

Cod: W11206000001



Modi multifunction blast chiller 20 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 R452a 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 - 88 Kg; blast freezing yield +90/-18°C - 62 Kg. 5 heavy duty climatic class, forced air defrost. 60 mm insulation thickness - HFO with high insulation performance and low environmental impact (CFC, HCFC, HFC free). Electronic expansion valve and anti-corrosion painted evaporator. Cushioned door with anti-odour system with Easily replaceable triple chamber magnetic gasket and core probe with screw connector. Exterior and interior AISI 304 stainless steel, removable fan unit and condenser cover. Equipment: 20 GN1/1-EN60x40 pairs of slides. 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

| | |
|---------------------|----------------------------|
| Gross capacity: | 872 lt |
| Temperature range: | -40°+65°C |
| Ventilation range: | 25% - 100% |
| Humidifier: | Not availa |
| Refrigerant unit: | Plug-in |
| Yield +90/+3: | 88 Kg |
| Yield +90/-18: | 62 Kg |
| Climate class: | 5 |
| Cooling gas: | R452a |
| Defrost: | Forced air |
| Valve: | Electronic expansion valve |
| Dimensions: | 810×1015×2210 mm |
| Packing dimensions: | 905×1130×2365 mm |
| Gross weight: | 225 Kg |
| Voltage: | 400-415 V - 50-60 Hz |
| Total rate: | 7450 W |
| Absorbed Current: | 17,28 A |
| Cooling capacity: | 7751 W* |
| * | Evap. -10°C Cond. +45°C |

Features

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|------------------------------|---|
| Functions: | Blast chilling, shock freezing, thawing, proving, holding, desiccation, chocolate, manual cycle |
| Standard equipment: | 20 slides GN1/1, EN60x40 |
| Control: | 4,3" touch screen display with USB port |
| Doors: | Cushioned, with anti-odor system |
| Door gasket: | Magnetic, triple chamber and easily replaceable |
| Core probe: | Needle probe with 1 reading point, quick-release and easily replaceable |
| Insulation: | 60 mm thickness - CFC/HCFC free |
| Exterior/interior finishing: | Exterior and interior AISI 304 stainless steel. |
| Inner corners: | Rounded for easy cleaning and ensuring maximum hygiene |
| Handle: | Stainless steel AISI 304, 2 mm thick |
| Racks and slides: | Stainless steel AISI 304, quick release |
| Feets: | AISI 304 stainless steel adjustable h 100/150 mm |
| Cosmo: | Wi-Fi remote control system |

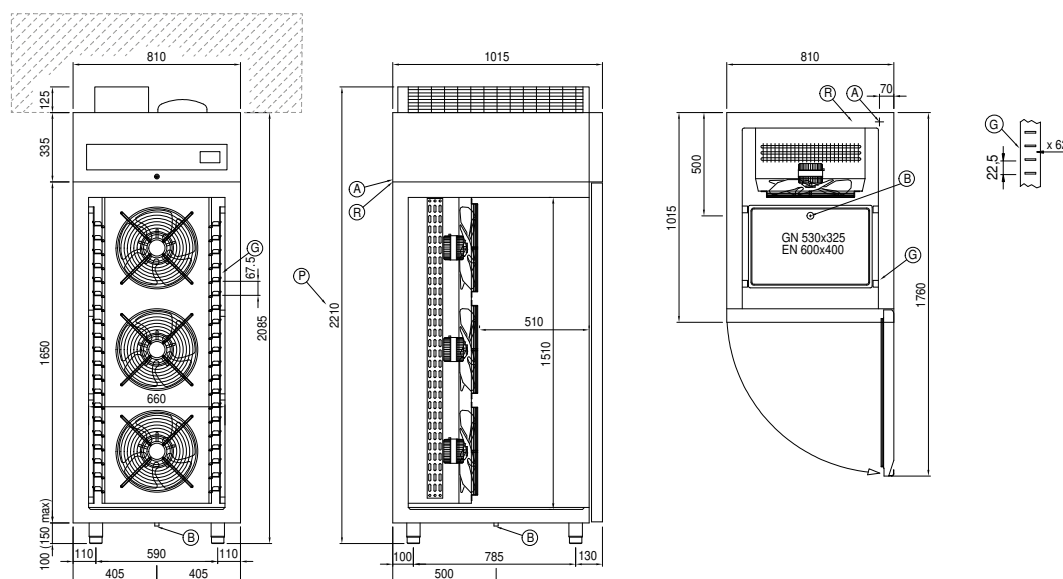
Accessories and variants

| | |
|--|-------------------------------------|
| RAL customisable colouring | Other special voltage |
| Sonda al cuore a 3 punti di lettura | 4 Swivel and brake castors h 128 mm |
| Sonda al cuore riscaldata a 1 punto di lettura | Stainless steel shelf GN1/1 |
| Reverse door opening from standard | Plastic coated shelf GN1/1 |
| Alimentazione Monofase 50Hz oppure 60Hz | Stainless steel shelf EN60x40 |
| Alimentazione Trifase 50Hz oppure 60Hz | Plastic coated shelf EN60x40 |
| Alimentazione frequenza 60Hz | Pair of type L slides 398 mm GN-EN |

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

B: Condensation water drain

G: Racks pitch

P: Water drain

R: Gas output pipes