Client _____ Quantity _____

Project _____ Position _____

Modi Up Blast Chiller Counter

Model: WTS7UR **Cod:** W17075010001

Modi counter multifunction blast chiller 7 trays Up version, without top, temperature range -40°+10°C. It is equipped with the functions: blast chilling, blast freezing, manual cycle. Remote cooling system 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 - 34 Kg; blast freezing yield +90/-18°C - 24 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. Easily replaceable triple chamber magnetic gasket and core probe with screw connector. Exterior and interior AISI 304 stainless steel. Equipment: 7 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

Top:	Without top
Gross capacity:	248 lt
Temperature range:	-40°+10°C
Ventilation range:	25% - 100%
Humidifier:	Not available
Refrigerant unit:	Plug-in
Yield +90/+3:	34 Kg
Yield +90/-18:	24 Kg
Cooling gas:	R452a (GWP=2.141)
Defrost:	Forced air
Body height:	710 mm
Valve:	Electronic expansion valve
Dimensions:	1400×700×810 mm
Packing dimensions:	1545×900×998 mm
Voltage:	220-240 V - 50-60 Hz
Cooling capacity:	2084 W*
*:	Evap. -10°C Cond. +45°C

Features

Functions:	Blast chilling, shock freezing, continuous cycle
Standard equipment:	7 slides GN1/1, EN60x40
Control:	4,3" 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:	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

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

- RAL customisable colouring
- Sonda al cuore a 3 punti di lettura
- Sonda al cuore riscaldata a 1 punto di lettura
- Reverse door opening from standard
- Predisposition for connection to CO2 remote control unit
- Alimentazione frequenza 60Hz
- Other special voltage
- Remote condensing unit W7T counter
- Lowered foot h 55/70 mm
- 4 Swivel and brake castors h 128 mm
- Stainless steel shelf GN1/1
- Plastic coated shelf GN1/1
- Stainless steel shelf EN60x40
- Plastic coated shelf EN60x40
- Pair of type L slides 398 mm GN-EN
- Sterilizing UV lamp

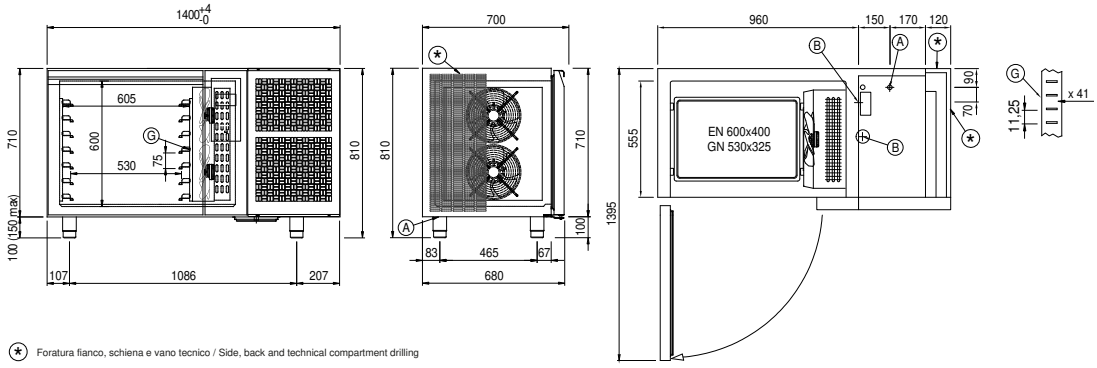
Remote unit technical data

Voltage:	220-240 V - 50 Hz
Cooling gas:	R404-R452a
Gross weight:	25 Kg
Dimensions:	650×650×400 mm
Pipe delivery:	10 mm
Pipe suction:	10 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 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

J: Automatic evaporation of condensing water

Energy consumption EN 10732

Blast chilling cycle +65/+10

Consumption	
Time	
Yield	34 Kg

Blast freezing cycle +65/-18

Consumption	
Time	
Yield	24 Kg

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.