

Client	Quantity
Project	Position

# **Modi Active Power Blast Chiller**

Model: W20PALA Cod: W51197100001



Modi multifunction blast chiller Power 20 trays Active version (24 basins 360x165x150 mm), 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 water 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 - 80 Kg; blast freezing yield +90/-18°C - 60 Kg. 5 heavy duty climatic class, hot gas defrost. 60 mm insulation thickness - HFO with high insulation performance and low environmental impact (CFC, HCFC, HFC free). Mechanical 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, removable fan unit and condenser cover. Equipment: 3 pairs of slides and 6 EN60x40 plastic coated shelves. 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**

Тор:	4 cm thickness
Max capacity:	24 basins 360x165x150 mm or 24 ice cream containers Ø 200x200x125 mm
Gross capacity:	513 lt
Temperature range:	-40°+65°C
Ventilation range:	25% - 100%
Humidifier:	Not availa
Refrigerant unit:	Plug-in water unit
Yield +90/+3:	80 Kg
Yield +90/-18:	60 Kg
Climate class:	5
Cooling gas:	R452a
Defrost:	Hot gas
Valve:	Mechanical expansion
Dimensions:	1100×1045×1843 mm
Packing dimensions:	1180×1125×1905 mm
Gross weight:	220 Kg
Voltage:	400-415 V - 50-60 Hz
Total rate:	7150 W
Absorbed Current:	16,64 A
Cooling capacity:	9820 W*
*:	Evap10°C Cond. +45°C

#### **Features**

Functions:	Blast chilling, shock freezing, thawing, proving,
	holding, desiccation, chocolate, manual cycle
Standard equipment:	3 slides EN60x80, 6 plastic coated EN60x40 shelves
Control:	4,3" touch screen display with USB port
Doors:	With odour control 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

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 previously 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

Alimentazione Monofase 50Hz oppure 60Hz

Alimentazione Trifase 50Hz oppure 60Hz

Alimentazione frequenza 60Hz

Other special voltage

Lowered foot h 55/70 mm

4 Swivel and brake castors h 128 mm

Aluminium coated backingan EN60x40 h 20 mm

Stainless steel shelf EN60x40

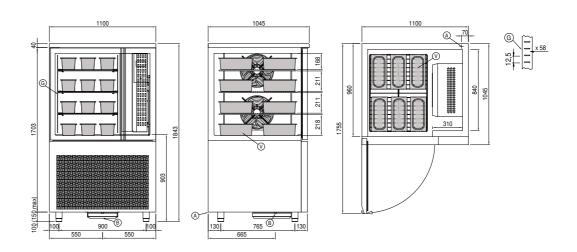
Plastic coated shelf EN60x40

Pair of type L slides 755 mm EN60x80

### 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

V:

- B: Condensation water drain
- G: Racks pitch

- Basins 360x165x120h (not included)
- W1: Water inlet/outlet for condensing unit 3/4" male

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