Client _____ Quantity _____

Project _____ Position _____

Modi Active Blast Chiller

Model: W20AL **Cod:** W51206000001



Modi multifunction blast chiller 20 trays Active version (21 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 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). Mechanical 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: 6 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

Max capacity:	21 basins
Gross capacity:	872 lt
Temperature range:	-40°+65°C
Ventilation range:	25% - 100%
Humidifier:	Not available
Refrigerant unit:	Plug-in
Yield +90/+3:	88 Kg
Yield +90/-18:	62 Kg
Climate class:	5
Cooling gas:	R452a (GWP=2.141)
Defrost:	Forced air
Valve:	Electronic expansion valve
Dimensions:	810×1015×2210 mm
Packing dimensions:	905×1130×2365 mm
Voltage:	400-415 V - 50-60 Hz
Cooling capacity:	7751 W*
*:	Evap. -10°C Cond. +45°C

Features

Functions:	Blast chilling, shock freezing, thawing, proving, holding, desiccation, chocolate, manual cycle
Standard equipment:	6 slides EN60x40, 6 plastic coated EN60x40 shelves
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

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.

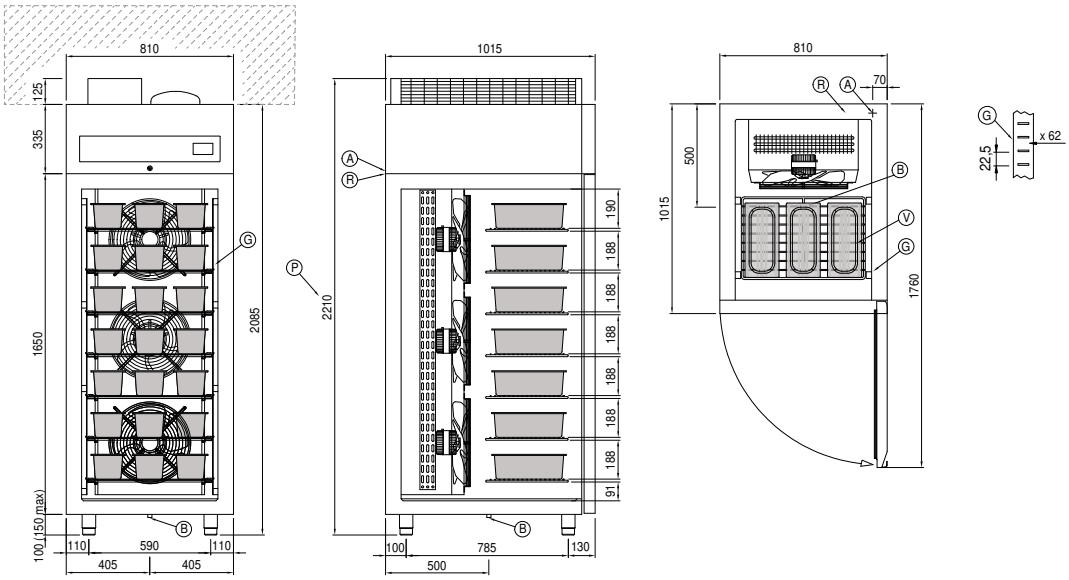
Accessories and variants

RAL customisable colouring	Other special voltage
Sonda al cuore a 3 punti di lettura	Lowered foot h 55/70 mm
Sonda al cuore riscaldata a 1 punto di lettura	4 Swivel and brake castors h 128 mm
Reverse door opening from standard	Aluminium coated backingan EN60x40 h 20 mm
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 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
Q:	Plug-In	**R:**	Gas output pipes	**V:**	Basins 360x165x120h (not included)

Energy consumption EN 10732

Blast chilling cycle +65/+10

Consumption	0,087 kWh/kg
Time	94 min
Yield	88 Kg

Blast freezing cycle +65/-18

Consumption	0,277 kWh/kg
Time	251 min
Yield	62 Kg

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