

Client _____ Quantity _____
Project _____ Position _____

Vision Industry W200LK U

Model: W200LKUR-2D

Cod: W80420412001



Vision Industry W200L trolley blast chiller Pass-Through U version, temperature range -40°+10°C. It is equipped with the functions: blast chilling, blast freezing, manual cycle. Remote cooling system with R452a refrigerant gas. Devote™ - Dynamic Evolution Temperature - the innovative system that autonomously recognises the weight, size and temperature of food and automatically shortens the blast chilling or freezing time of hot food without the use of a core probe. 7" touch screen and operating mode with customisable recipes, by time, with core probe or with Devote algorithm. Adjustable ventilation 25-100%. Blast chilling yield +90/+3°C - 800 Kg; blast freezing yield +90/-18°C - 640 Kg. 5 heavy duty climatic class, forced air defrost. 100 mm insulation thickness - HFO with high insulation performance and low environmental impact (CFC, HCFC, HFC free). Electronic expansion valve and anti-corrosion painted evaporator. Compensation valve to reduce waiting times during frequent door openings. Easily replaceable triple chamber magnetic gasket, core probe with screw connector and led lighting. Exterior and interior AISI 304 stainless steel, interior made of "canvas" steel with special highly durable texture. fan unit and condenser cover removable without tools. Blast chiller supplied disassembled. 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:	4 trolleys 100x100
Temperature range:	-40°+10°C
Ventilation range:	25% - 100%
Humidifier:	Not availa
Refrigerant unit:	remote
Yield +90/+3:	800 Kg
Yield +90/-18:	640 Kg
Cooling gas:	R404/R452
Defrost:	Forced air
Valve:	Electronic expansion valve
Dimensions:	1850×4680×2510 mm
Packing dimensions:	N°3× 2755×1730×2000 mm
Gross weight:	1.715 Kg
Voltage:	400-415 V - 50-60 Hz
Total rate:	8540 W
Absorbed Current:	17,28 A
Cooling capacity:	91920 W*
*:	Evap. -10°C Cond. +45°C

Features

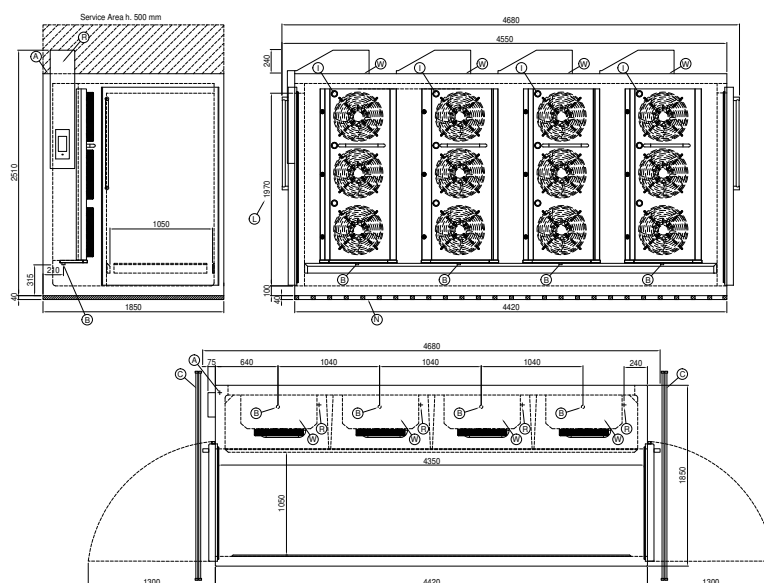
Functions:	Blast chilling, shock freezing, continuous cycle
Control:	7" touch screen display with USB port
Doors:	Dictator closure to absorb sudden changes in pressure when opening and closing doors
Door gasket:	Magnetic, triple chamber and easily replaceable
Core probe:	Needle probe with 1 reading point, quick-release and easily replaceable
Insulation:	100 mm thickness - CFC/HCFC free
Exterior/interior finishing:	Internal and external in "linen canvas" steel
Inner corners:	Rounded base 20 mm
Handle:	In AISI 304 stainless steel
Cosmo:	Wi-Fi remote control system

Remote unit technical data

Voltage:	400-415 V 3N - 50 Hz
Cooling gas:	R404-R452a
HP unit:	28
Gross weight:	950 Kg
Dimensions:	2200×1300×1800 mm
Cooling capacity:	Evap. -10°C Cond. +45°C

Cosmo is The Nice Kitchen's exclusive wi-fi technology that allows VISION blast chillers to be connected, updated and monitored from smartphones. VISION 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 | C: | Floor grid for condensate drainage (recommended) |
| I: | Internal led lighting | L: | Door clear opening dimension | N: | PVC ventilation profiles |
| R: | Gas output pipes | W: | Water mains connection for humidifier - 3/4" female. Unloading not required | | |