

Client	Quantity
Project	Position

Vision Industry W30K U

Model: W30KU Cod: W83111112001

Vision Industry W30 trolley blast chiller Roll-In U version, temperature range -40°+10°C. It is equipped with the functions: blast chilling, blast freezing, manual cycle. Plug-In refrigeration system with air condensation with R452a refrigerant gas. Devote $^{\scriptscriptstyle\mathsf{TM}}$ - 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 - 90 Kg; blast freezing yield +90/-18°C -66 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, core probe with screw connector and led lighting. Exterior and interior AISI 304 stainless steel. Blast chiller supplied assembled. 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.

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

Reverse door opening from standard

Door stop 100°

Sonda al cuore 3 punti di lettura

Sonda al cuore riscaldata 1 punto di lettura

Winter kit -20°C

Winter kit -40°C

Other special voltage

Trolley GN1/1 20 trays 598x530x1630 mm

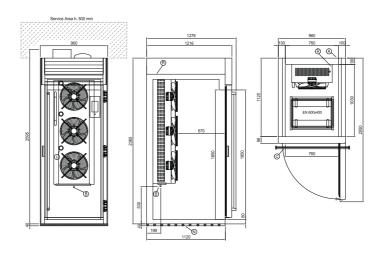
Trolley EN60x40 20 trays 460x620x1750 mm

Purity C Quell ST 50 filter cartridge

COSMO - wi-fi control

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
- Internal led lighting

R: Gas output pipes

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