

Client	Quantity	
Project	Position	

Vision Industry W41K F

Model: W41KFR Cod: W81120113002



Vision Industry W41 trolley blast chiller Roll-In F version, temperature range -40°+65°C with humidifier boiler as standard. It is equipped with the functions: blast chilling, blast freezing, manual cycle, thawing, proving, retarded proving, holding, steam sanitising. Remote cooling system with R452a refrigerant gas. $\mathsf{Devote}^{\scriptscriptstyle\mathsf{TM}}$ - $\mathsf{Dynamic}$ 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%, adjustable humidity 45-95%. Blast chilling yield +90/+3°C - 160 Kg; blast freezing yield +90/-18°C - 120 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 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.

Technical data

1 trolley
-40°+65°C
25% - 100%
45% - 95% with humidifier
Including
remote
160 Kg
120 Kg
R404/R452
Forced air
Electronic expansion valve
1480×1430×2510 mm
1620×1700×2550 mm
418 Kg / 453 Kg
/
400-415 V - 50-60 Hz
5140 W - 17,43 A
14940 W*
Evap10°C Cond. +45°C

Features

Functions:	Blast chilling, shock freezing, thawing, proving and retarder prover, holding, steam sanitizing, manualcycle
Control:	7" 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:	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

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 previouly or subsequently sold.



Accessories and variants

Abbattitore fornito smontato
Floor 20 mm high, ramp included
Reverse door opening from standard
Door opening turning and control panel inversion
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
Open remote condensing unit 4TES-9Y

Silenced faired remote condensing unit 4TES-9Y
Faired unit with remote condenser 4TES-9Y
PVC ventilation profiles W40K
Ramp 100 mm high. Length 913 mm W40
Ramp 140 mm high. Length 1390 mm W40
Trolley GN1/1 20 trays 598x530x1630 mm
Trolley EN60x40 20 trays 460x620x1750 mm
Trolley GN2/1 20 trays 660x720x1750 mm
Trolley EN60x80 20 trays 660x820x1750 mm
Purity C Quell ST 50 filter cartridge
Sanitizing detergent

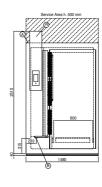
Remote unit technical data

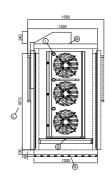
Voltage:	400-415 V 3N - 50 Hz
Assorbimento Unità Remota:	8,52kW - 17,9A
Cooling gas:	R404-R452a
HP unit:	9
Gross weight:	294 Kg
Dimensions:	1315×870×852 mm
Pipe delivery:	12 mm
Pipe suction:	35 mm
Cooling capacity:	Evap10°C Cond. +45°C

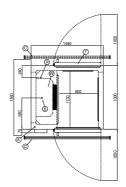
COSMO - wi-fi control

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	C:	Floor grid for condensate drainage (recommended)
l:	Internal led lighting	L:	Door clear opening dimension	N:	PVC ventilation profiles
R:	Gas output pipes	T:	Pass-through version	W:	Water mains connection for humidifier - 3/4" female. Unloading not required

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