

Client \_\_\_\_\_ Quantity \_\_\_\_\_  
Project \_\_\_\_\_ Position \_\_\_\_\_

## Modi Active Blast Chiller

Model: W3AG

Cod: W11023220211



### Technical data

Gross capacity:	38 lt
Temperature range:	-40°+65°C
Ventilation range:	25% - 100%
Humidifier:	Not available
Refrigerant unit:	Plug-in
Yield +90/+3:	7 Kg
Yield +90/-18:	3,5 Kg
Climate class:	5
Cooling gas:	R290 (GWP=3)
Refrigerant Charge:	150g
Defrost:	Forced air
Valve:	Mechanical expansion
Dimensions:	600×622×418 mm
Packing dimensions:	805×800×835 mm
Net / gross weight:	35 Kg / 45 Kg
Net / gross volume:	/ 38 lt
Voltage:	220-240 V - 50 Hz
Total rate:	540W - 2,8A
Cooling capacity:	900 W*
*:	Evap. -10°C Cond. +45°C

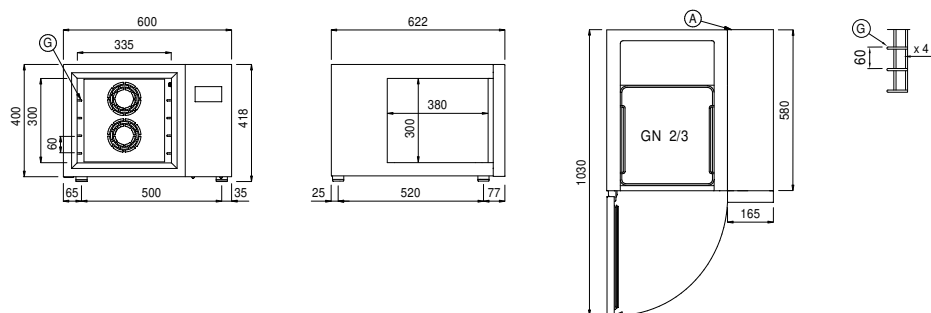
### Features

Functions:	Blast chilling, shock freezing, thawing, proving, holding, desiccation, chocolate, manual cycle
Standard equipment:	Support for 4 positions GN2/3
Control:	4.3" touch screen display
Doors:	Left-hand hinges - 135° opening
Door gasket:	Magnetic, triple chamber and easily replaceable
Core probe:	Needle probe with 1 reading point, quick-release and easily replaceable
Insulation:	50 mm thickness - CFC/HCFC free
Exterior/interior finishing:	Exterior and interior AISI 304 stainless steel.
Inner corners:	Rounded for easy cleaning, diamond-coated bottom
Racks and slides:	Structure in stainless steel wire AISI 304
Feets:	AISI 304 stainless steel, h 18 mm
Cosmo:	Wi-Fi remote control system

## 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

G: Racks pitch