

Client _____ Quantity _____
Project _____ Position _____

Modi Up Blast Chiller

Model: W6UG

Cod: W11063010011



Technical data

Top:	Thickness 4 cm. Reinforced in order to place an oven
Gross capacity:	121 lt
Temperature range:	-40°+10°C
Ventilation range:	25% - 100%
Humidifier:	Not available
Refrigerant unit:	Plug-in
Yield +90/+3:	24 Kg
Yield +90/-18:	18 Kg
Climate class:	5
Cooling gas:	R290 (GWP=3)
Refrigerant Charge:	150g
Defrost:	Hot gas
Valve:	Electronic expansion valve
Dimensions:	710×700×913 mm
Packing dimensions:	805×800×1141 mm
Net / gross weight:	115 Kg / 125 Kg
Net / gross volume:	/ 121 lt
Voltage:	220-240 V - 50 Hz
Total rate:	1474 W - 6,4 A
Cooling capacity:	2368 W*
*:	Evap. -10°C Cond. +40°C
Noise:	60,4 dB

Features

Functions:	Blast chilling, shock freezing, continuous cycle
Standard equipment:	Support for 6 positions GN1/1
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:	Structure in stainless steel wire AISI 304
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 previously or subsequently sold.

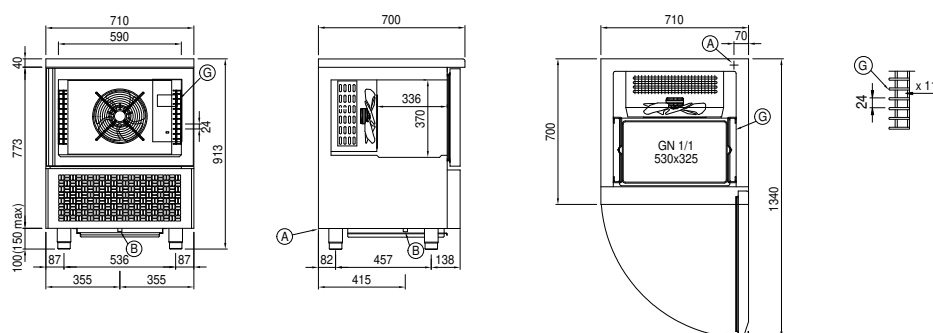
Accessories and variants

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	Stainless steel shelf GN1/1
Alimentazione frequenza 60Hz	Plastic coated shelf GN1/1

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