

Client _____ Quantity _____

Project _____ Position _____

Vision NUVO Blast Chiller

Model: W14H

Cod: W64146000011



Technical data

Top:	4 cm thickness
Max capacity:	23 trays G
Gross capacity:	463 lt
Temperature range:	-40°+85°C
Ventilation range:	25% - 100%
Humidity range:	45% - 95% with humidifier
Humidifier:	Including
Refrigerant unit:	Plug-in
Yield +90/+3:	70 Kg
Yield +90/-18:	60 Kg
Climate class:	5
Cooling gas:	R290 (GWP=3)
Refrigerant Charge:	150g
Defrost:	Hot gas
Valve:	Electronic expansion valve
Dimensions:	780×859×1778 mm
Packing dimensions:	875×915×1826 mm
Net / gross weight:	205 Kg / 215 Kg
Net / gross volume:	/ 463 lt
Voltage:	220-240 V - 50 Hz
Total rate:	3043 W - 14,7 A
Cooling capacity:	5546 W*
*:	Evap. -10°C Cond. +40°C
Noise:	69,8 dB

Features

Functions:	Blast chilling, shock freezing, thawing, proving and retarder prover, holding, desiccation, chocolate, yoghurt, steam pasteurisation, low temperature steam cooking, steam sanitizing, manual steam cycle
Standard equipment:	14 slides GN1/1, EN60x40
Control:	7" 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. Internal and external in "linen canvas" steel
Inner corners:	Rounded for easy cleaning and ensuring maximum hygiene
Handle:	In AISI 304 stainless steel
Racks and slides:	Stainless steel AISI 304, quick release
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.

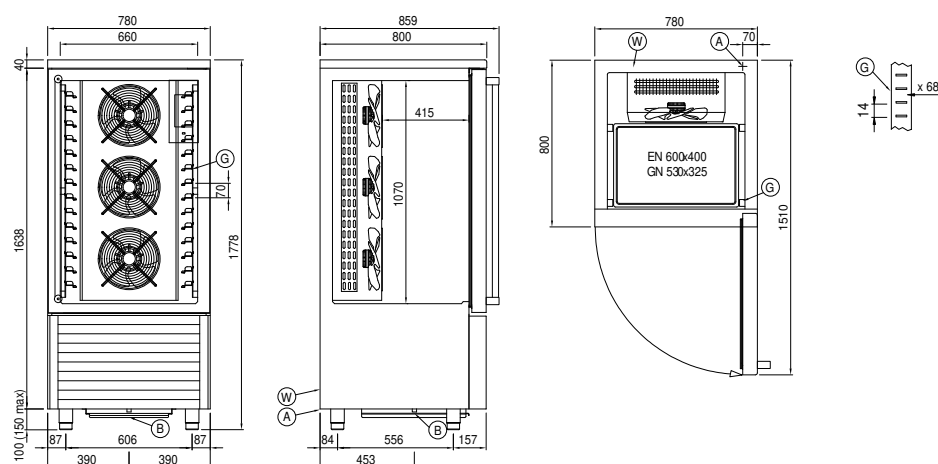
Accessories and variants

RAL customisable colouring	Stainless steel shelf GN1/1
Sonda al cuore a 3 punti di lettura	Plastic coated shelf GN1/1
Sonda al cuore riscaldata a 1 punto di lettura	Stainless steel shelf EN60x40
Reverse door opening from standard	Plastic coated shelf EN60x40
Alimentazione frequenza 60Hz	Pair of type L slides 398 mm GN-EN
Other special voltage	Pair of type L slides 398 mm EN
Purity C Quell ST 50 filter cartridge	Sanitizing detergent
Lowered foot h 55/70 mm	Touch screen kit for storage device control
4 Swivel and brake castors h 128 mm	Cosmo cable connection kit

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

G: Racks pitch

W: Water mains connection for humidifier - 3/4" female. Unloading not required