Client _____ Quantity _____

Project _____ Position _____

# Modi Active Blast Chiller

**Model:** W5AE **Cod:** W21036000011

Modi multifunction blast chiller 5 trays Active version, depth 800 mm, temperature range -40°+65°C. It is equipped with the functions: blast chilling, blast freezing, manual cycle, thawing, proving, holding, desiccation, chocolate. Plug-In refrigeration system with air condensation with R290 ecological refrigerant gas. 4,3" touch screen on the door and operating mode with customisable recipes, by time or with core probe. Adjustable ventilation 25-100%. Blast chilling yield +90/+3°C - 23 Kg; blast freezing yield +90/-18°C - 18 Kg. 5 heavy duty climatic class, hot gas 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. Cushioned door with anti-odour system with Easily replaceable triple chamber magnetic gasket, core probe with screw connector and housing on the port. Exterior and interior AISI 304 stainless steel, fan unit and condenser cover removable without tools. Equipment: 5 EN60x40 pairs of slides. 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

| | |
|---|---|
| **Top:** | Thickness 4 cm. Reinforced in order to place an oven |
| **Gross capacity:** | 134 lt |
| **Temperature range:** | -40°+65°C |
| **Ventilation range:** | 25% - 100% |
| **Humidifier:** | Not available |
| **Refrigerant unit:** | Plug-in |
| **Yield +90/+3:** | 23 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:** | 780×800×853 mm |
| **Packing dimensions:** | 875×915×910 mm |
| **Net / gross weight:** | 115 Kg / 125 Kg |
| **Net / gross volume:** | / 134 lt |
| **Voltage:** | 220-240 V - 50 Hz |
| **Total rate:** | 1247 W - 6,5 A |
| **Cooling capacity:** | 1349 W* |
| *: | Evap. -10°C Cond. +40°C |
| **Noise:** | 59,4 dB |

## Features

| | |
|---|---|
| **Functions:** | Blast chilling, shock freezing, thawing, proving, holding, desiccation, chocolate, manual cycle |
| **Standard equipment:** | 5 slides EN60x40 |
| **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:** | 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 previosly or subsequently sold.

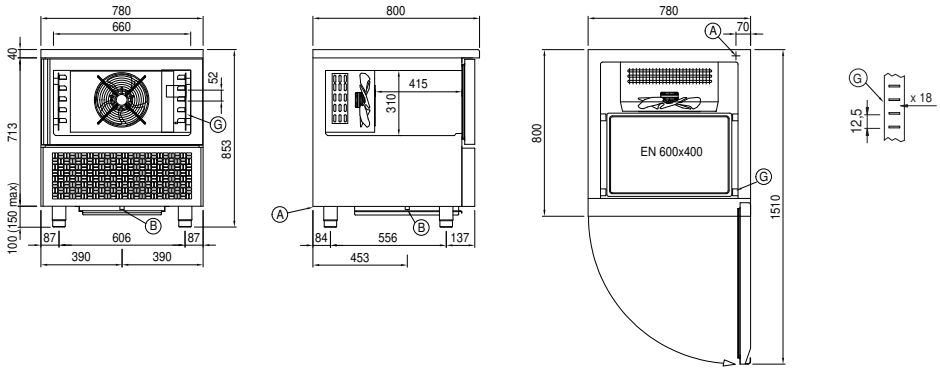
## Accessories and variants

| | |
|---|---|
| RAL customisable colouring | Lowered foot h 55/70 mm |
| Sonda al cuore a 3 punti di lettura | 4 Swivel and brake castors h 128 mm |
| Sonda al cuore riscaldata a 1 punto di lettura | Aluminium coated backingan EN60x40 h 20 mm |
| Reverse door opening from standard | Stainless steel shelf EN60x40 |
| Alimentazione frequenza 60Hz | Plastic coated shelf EN60x40 |
| Other special voltage | Pair of type L slides 398 mm EN |

## 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

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