

Client	Quantity	
Project	Position	

Vision Industry W54LK F

Model: W54LKFR Cod: W81120316002



Vision Industry W54L 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 - 200 Kg; blast freezing yield +90/-18°C - 160 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
200 Kg
160 Kg
R404/R452
Forced air
Electronic expansion valve
1850×1715×2510 mm
1985×1695×2550 mm
493 Kg / 540 Kg
/
400-415 V - 50-60 Hz
8270 W - 17,30 A
22980 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.



Remote unit technical data

Voltage:	400-415 V 3N - 50 Hz
Assorbimento Unità Remota:	11,1kW - 22,1A
Cooling gas:	R404-R452a
HP unit:	14
Gross weight:	300 Kg
Dimensions:	1315×870×852 mm
Pipe delivery:	12 mm
Pipe suction:	42 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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