

Client	Quantity
Project	Position

# **Vision NUVO Blast Chiller**

Model: W5H Cod: W64036000011



Vision multifunction blast chiller 5 trays NUVO version, depth 800 mm, temperature range -40°+85°C with humidifier boiler as standard. It is equipped with the functions: blast chilling, blast freezing, manual cycle, thawing, proving,  $retarded\ proving,\ holding,\ desiccation,\ chocolate,\ yoghurt,\ steam\ sanitising,\ steam$ pasteurisation, low temperature cooking with steam. Plug-In refrigeration system with air condensation with R290 ecological refrigerant gas. Devote  $^{\mbox{\tiny M}}$  - 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. Patented  $\mathsf{NUVO}^{\scriptscriptstyle\mathsf{TM}}$ technology for cooking food at low temperatures using steam and sequencing blast chilling or blast freezing cycles. 7" touch screen on the door 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 - 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, housing on the port 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. Equipment:  $5 \, \text{GN} 1/1 \text{-EN} 60x40 \, \text{pairs of slides}$ . 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**

Тор:	Thickness 4 cm. Reinforced in order to place an oven
Max capacity:	6 trays GN1/1, EN60x40 h 20 mm
Gross capacity:	134 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:	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:	780×859×853 mm
Packing dimensions:	875×915×901 mm
Net / gross weight:	120 Kg / 130 Kg
Net / gross volume:	/ 134 lt
Voltage:	220-240 V - 50 Hz
Total rate:	1772 W - 8,8 A
Cooling capacity:	1349 W*
*:	Evap10°C Cond. +40°C
Noise:	59,4 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:	5 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 previosly or subsequently sold.



### Accessories and variants

A:

W:

Power supply cable outlet

Water mains connection for humidifier - 3/4" female. Unloading

not required

RAL customisable colouring

Sonda al cuore a 3 punti di lettura

Sonda al cuore riscaldata a 1 punto di lettura

Reverse door opening from standard

Alimentazione Monofase 50Hz oppure 60Hz

Alimentazione Trifase 50Hz oppure 60Hz

Alimentazione frequenza 60Hz

Other special voltage

Purity C Quell ST 50 filter cartridge

Lowered foot h 55/70 mm

4 Swivel and brake castors h 128 mm
Stainless steel shelf GN1/1
Plastic coated shelf GN1/1
Stainless steel shelf EN60x40
Plastic coated shelf EN60x40
Pair of type L slides 398 mm GN-EN
Pair of type L slides 398 mm EN
Sanitizing detergent
Touch screen kit for storage device control

Cosmo cable connection kit

B:

### 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			

Condensation water drain

G:

Racks pitch

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