

Client _____ Quantity _____
Project _____ Position _____

Vision NUVO Blast Chiller

Model: W5HSR

Cod: W64058010001



Technical data

Top:	Thickness 4 cm. Reinforced in order to place an oven
Max capacity:	6 trays GN
Gross capacity:	114 lt
Temperature range:	-40°+85°C
Ventilation range:	25% - 100%
Humidity range:	45% - 95% with humidifier
Humidifier:	Including
Refrigerant unit:	remote
Yield +90/+3:	18 Kg
Yield +90/-18:	10 Kg
Cooling gas:	R452a (GWP=2.141)
Defrost:	Forced air
Valve:	Electronic expansion valve
Dimensions:	780×759×853 mm
Packing dimensions:	875×915×901 mm
Net / gross weight:	75 Kg / 85 Kg
Net / gross volume:	/ 114 lt
Voltage:	220-240 V - 50-60 Hz
Total rate:	1058 W - 4,7 A
Cooling capacity:	1755 W*
*:	Evap. -10°C Cond. +45°C

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 previously 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	Stainless steel shelf GN1/1
Reverse door opening from standard	Plastic coated shelf GN1/1
Alimentazione Monofase 50Hz oppure 60Hz	Stainless steel shelf EN60x40
Alimentazione Trifase 50Hz oppure 60Hz	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
Remote condensing unit W5T	Sanitizing detergent
Purity C Quell ST 50 filter cartridge	Touch screen kit for storage device control

Remote unit technical data

Voltage:	220-240 V - 50 Hz
Cooling gas:	R404-R452a
Gross weight:	52 Kg
Dimensions:	780×752×280 mm
Pipe delivery:	10 mm
Pipe suction:	10 mm
Cooling capacity:	Evap. -10°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

