

Client \_\_\_\_\_ Quantity \_\_\_\_\_  
 Project \_\_\_\_\_ Position \_\_\_\_\_

## Modi Active Blast Chiller

**Model:** W5AES-R452

**Cod:** W21056010001

Modi multifunction blast chiller 5 trays Active version, depth 700 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 R452a 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 - 18 Kg; blast freezing yield +90/-18°C - 12 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

<b>Top:</b>	Thickness 4 cm. Reinforced in order to place an oven
<b>Gross capacity:</b>	114 lt
<b>Temperature range:</b>	-40°+65°C
<b>Ventilation range:</b>	25% - 100%
<b>Humidifier:</b>	Not available
<b>Refrigerant unit:</b>	Plug-in
<b>Yield +90/+3:</b>	18 Kg
<b>Yield +90/-18:</b>	12 Kg
<b>Climate class:</b>	5
<b>Cooling gas:</b>	R452a
<b>Defrost:</b>	Hot gas
<b>Valve:</b>	Electronic expansion valve
<b>Dimensions:</b>	780×700×853 mm
<b>Packing dimensions:</b>	875×915×901 mm
<b>Gross weight:</b>	110 Kg
<b>Voltage:</b>	220-240 V - 50 Hz
<b>Total rate:</b>	1700 W
<b>Absorbed Current:</b>	8,21 A
<b>Cooling capacity:</b>	1755 W*
<b>*:</b>	Evap. -10°C Cond. +45°C

### Features

<b>Functions:</b>	Blast chilling, shock freezing, thawing, proving, holding, desiccation, chocolate, manual cycle
<b>Standard equipment:</b>	5 slides EN60x40
<b>Control:</b>	4,3" touch screen display with USB port
<b>Doors:</b>	Cushioned, with anti-odor system
<b>Door gasket:</b>	Magnetic, triple chamber and easily replaceable
<b>Core probe:</b>	Needle probe with 1 reading point, quick-release and easily replaceable
<b>Insulation:</b>	60 mm thickness - CFC/HCFC free
<b>Exterior/interior finishing:</b>	Exterior and interior AISI 304 stainless steel.
<b>Inner corners:</b>	Rounded for easy cleaning and ensuring maximum hygiene
<b>Handle:</b>	Stainless steel AISI 304, 2 mm thick
<b>Racks and slides:</b>	Stainless steel AISI 304, quick release
<b>Feets:</b>	AISI 304 stainless steel adjustable h 100/150 mm
<b>Cosmo:</b>	Wi-Fi remote control system

## 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

