

Client _____ Quantity _____
Project _____ Position _____

Modi Active Blast Chiller

Model: W14AL

Cod: W51146000001



Modi multifunction blast chiller 14 trays Active version (15 basins 360x165x150 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 - 70 Kg; blast freezing yield +90/-18°C - 56 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: 4 pairs of slides and 4 EN60x40 plastic coated shelves. 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.

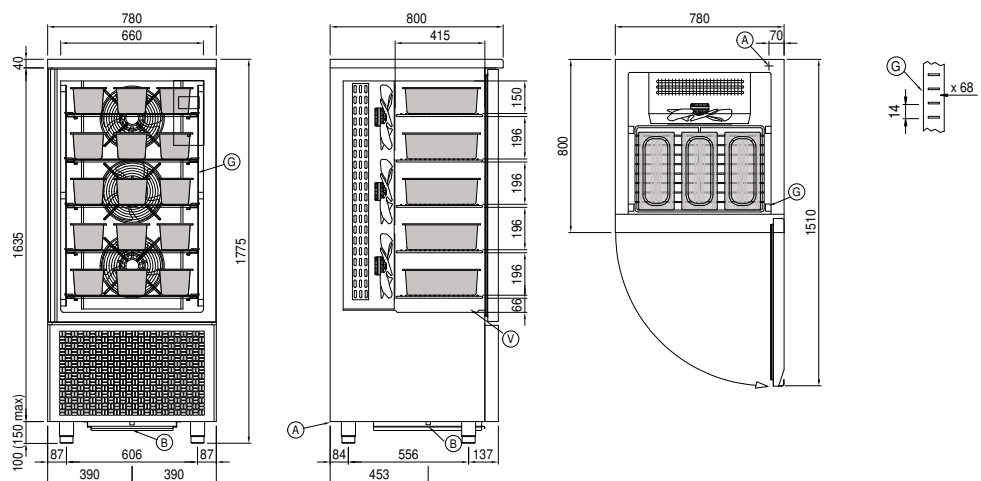
Technical data

Top:	4 cm thickness
Max capacity:	15 basins 360x165x150 mm or 15 ice cream containers Ø 200x200x125 mm
Gross capacity:	463 lt
Temperature range:	-40°+65°C
Ventilation range:	25% - 100%
Humidifier:	Not available
Refrigerant unit:	Plug-in
Yield +90/+3:	70 Kg
Yield +90/-18:	56 Kg
Climate class:	5
Cooling gas:	R452a
Defrost:	Hot gas
Valve:	Electronic expansion valve
Dimensions:	780x800x1778 mm
Packing dimensions:	875x915x1826 mm
Gross weight:	205 Kg
Voltage:	400-415 V - 50-60 Hz
Total rate:	5200 W
Absorbed Current:	13,12 A
Cooling capacity:	5440 W*

Features

Functions:	Blast chilling, shock freezing, thawing, proving, holding, desiccation, chocolate, manual cycle
Standard equipment:	4 slides EN60x40, 4 plastic coated EN60x40 shelves
Control:	4,3" touch screen display with USB port
Doors:	Cushioned, with anti-odour 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

Technical draw



A: Power supply cable outlet

B: Condensation water drain

G: Racks pitch

V: Basins 360x165x120h (not included)

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.