

Client	Quantity
Project	Position

Modi Up Blast Chiller

Model: W5UGSR Cod: W11055010001



Technical data

Тор:	Thickness 4 cm. Reinforced in order to place an
Gross capacity:	oven
Temperature range:	-40°+10°C
Ventilation range:	25% - 100%
Humidifier:	Not available
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:	780×700×853 mm
Packing dimensions:	875×915×901 mm
Net / gross weight:	70 Kg / 80 Kg
Net / gross volume:	/ 114 lt
Voltage:	220-240 V - 50-60 Hz
Total rate:	113 W - 0,5 A
Cooling capacity:	1755 W*
*:	Evap10°C Cond. +45°C

Features

equipment.

Blast chilling, shock freezing, continuous cycle
5 slides GN1/1, EN60x40
4,3" touch screen display with USB port
Cushioned, with anti-odor system
Magnetic, triple chamber and easily replaceable
Needle probe with 1 reading point, quick-release and easily replaceable
60 mm thickness - CFC/HCFC free
Exterior and interior AISI 304 stainless steel.
Rounded for easy cleaning and ensuring maximum hygiene
Stainless steel AISI 304, 2 mm thick
Stainless steel AISI 304, quick release
AISI 304 stainless steel adjustable h 100/150 mm
Wi-Fi remote control system

Modi multifunction blast chiller 5 trays Up version, depth 700 mm, temperature range -40°+10°C. It is equipped with the functions: blast chilling, blast freezing, manual cycle. Remote cooling system 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 - 10 Kg. 5 heavy duty climatic class, forced

air 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 GN1/1-EN60x40 pairs of slides. ModBus/RTU Rs485 connection as standard. Cosmo: wifi connection for remote monitoring via Cosmo App. When wired to Coldline counters and cabinets acts as a hub for remote monitoring of connected

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

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	
Predisposition for connection to CO2 remote control unit	
Alimentazione frequenza 60Hz	
Other special voltage	
Remote condensing unit W5T	

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	
Sterilizing UV lamp	

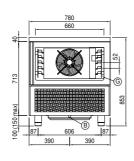
Remote unit technical data

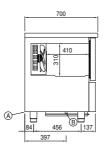
220-240V / 50Hz
R452A
31 Kg
500x330x295 mm
10 mm
10 mm
540x345x310 mm
Evap30°C Cond. +55°C

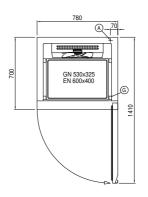
COSMO - wi-fi control

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









A: Power supply cable outlet

Condensation water drain

G: Racks pitch

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