

Client	Quantity
Project	Position

Modi Up Blast Chiller

Model: W7UGR **Cod:** W11075010001



Technical data Fe

Тор:	Thickness 4 cm. Reinforced in order to place an oven
Gross capacity:	201 lt
Temperature range:	-40°+10°C
Ventilation range:	25% - 100%
Humidifier:	Not available
Refrigerant unit:	remote
Yield +90/+3:	32 Kg
Yield +90/-18:	24 Kg
Cooling gas:	R452a
Defrost:	Forced air
Valve:	Electronic expansion valve
Dimensions:	710×700×1093 mm
Packing dimensions:	805×800×1141 mm
Gross weight:	90 Kg
Voltage:	220-240 V - 50-60 Hz
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Features	
Functions:	Blast chilling, shock freezing, continuous cycle
Standard equipment:	Support for 7 positions GN1/1
Control:	4,3" 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.
Inner corners:	Rounded for easy cleaning and ensuring maximum hygiene
Handle:	Stainless steel AISI 304, 2 mm thick
Racks and slides:	Structure in stainless steel wire AISI 304
Feets:	AISI 304 stainless steel adjustable h 100/150 mm

Wi-Fi remote control system

Modi multifunction blast chiller 7 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 - 32 Kg; blast freezing yield +90/-18°C - 24 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: 7 positions for GN1/1 trays. 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.

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.

Cosmo:



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

Remote condensing unit W6-W7T
Lowered foot h 55/70 mm
4 Swivel and brake castors h 128 mm
Stainless steel shelf GN1/1
Plastic coated shelf GN1/1

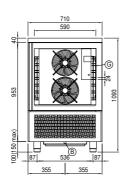
Remote unit technical data

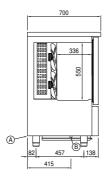
Voltage:	220-240 V - 50 Hz
Cooling gas:	R404-R452a
Gross weight:	31 Kg
Dimensions:	780×752×280 mm
Cooling capacity:	Evap10°C Cond. +45°C

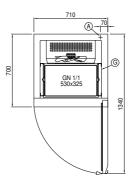
COSMO - wi-fi control

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

B: Condensation water drain

G: Racks pitch

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