

Client _____ Quantity _____
 Project _____ Position _____

Modi Active Blast Chiller

Model: W14AR

Cod: W1114800001



Modi multifunction blast chiller 14 trays Active version, temperature range -40°+65°C. It is equipped with the functions: blast chilling, blast freezing, manual cycle, thawing, proving, holding, desiccation, chocolate. 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 - 70 Kg; blast freezing yield +90/-18°C - 60 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: 14 GN1/1-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

Top:	4 cm thickness
Gross capacity:	463 lt
Temperature range:	-40°+65°C
Ventilation range:	25% - 100%
Humidifier:	Not available
Refrigerant unit:	remote
Yield +90/+3:	70 Kg
Yield +90/-18:	60 Kg
Cooling gas:	R452a (GWP=2.141)
Defrost:	Forced air
Valve:	Electronic expansion valve
Dimensions:	780×800×1778 mm
Packing dimensions:	875×915×1826 mm
Net / gross weight:	135 Kg / 145 Kg
Net / gross volume:	ND / 463 lt
Voltage:	400-415 V - 50-60 Hz
Total rate:	1380 W - 6,0 A
Cooling capacity:	5440 W*
*:	Evap. -10°C Cond. +45°C

Features

Functions:	Blast chilling, shock freezing, thawing, proving, holding, desiccation, chocolate, manual cycle
Standard equipment:	14 slides GN1/1, EN60x40
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

Accessories and variants

RAL customisable colouring	Silenced faired remote condensing unit W10-W14T
Sonda al cuore a 3 punti di lettura	Lowered foot h 55/70 mm
Sonda al cuore riscaldata a 1 punto di lettura	4 Swivel and brake castors h 128 mm
Reverse door opening from standard	Stainless steel shelf GN1/1
Alimentazione Monofase 50Hz oppure 60Hz	Plastic coated shelf GN1/1
Alimentazione Trifase 50Hz oppure 60Hz	Stainless steel shelf EN60x40
Other special voltage	Plastic coated shelf EN60x40
Remote condensing unit W10-W14T	Pair of type L slides 398 mm GN-EN

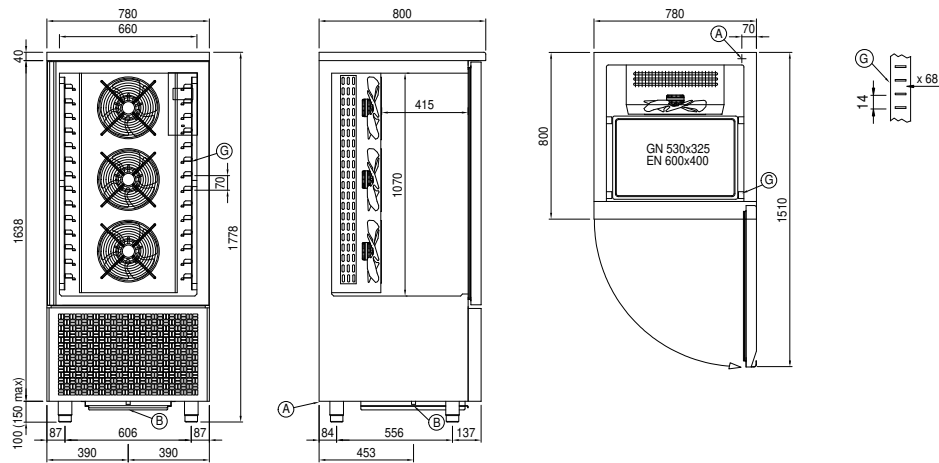
Remote unit technical data

Voltage:	400-415 V - 50-60 Hz
Assorbimento Unità Remota:	3,26kW - 5,9A
Cooling gas:	R404-R452a
Gross weight:	78 Kg
Dimensions:	780x752x430 mm
Pipe delivery:	10 mm
Pipe suction:	16 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 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

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.