

Client _____ Quantity _____
Project _____ Position _____

Modi Active Blast Chiller

Model: W14AR

Cod: W11148000001



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

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|---------------------|----------------------------|
| 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: | / 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

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|------------------------------|---|
| 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-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: | 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

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|--|---|
| 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

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|----------------------------|-------------------------|
| 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

