

Client \_\_\_\_\_ Quantity \_\_\_\_\_  
 Project \_\_\_\_\_ Position \_\_\_\_\_

## Modi Active Power Blast Chiller

**Model:** W20PAA

**Cod:** W11197100001



Modi multifunction blast chiller Power 20 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. Plug-In refrigeration system with water condensation with R452a refrigerant gas. 4.3" touch screen and operating mode with customisable recipes, by time or with core probe. Adjustable ventilation 25-100%. Blast chilling yield +90/+3°C - 80 Kg; blast freezing yield +90/-18°C - 60 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). Mechanical expansion valve and anti-corrosion painted evaporator. Easily replaceable triple chamber magnetic gasket and core probe with screw connector. Exterior and interior AISI 304 stainless steel, removable fan unit and condenser cover. Equipment: 10 GN2/1-EN60x80 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

<b>Top:</b>	4 cm thickness
<b>Gross capacity:</b>	513 lt
<b>Temperature range:</b>	-40°+65°C
<b>Ventilation range:</b>	25% - 100%
<b>Humidifier:</b>	Not available
<b>Refrigerant unit:</b>	Plug-in water unit
<b>Yield +90/+3:</b>	80 Kg
<b>Yield +90/-18:</b>	60 Kg
<b>Climate class:</b>	5
<b>Cooling gas:</b>	R452a
<b>Defrost:</b>	Hot gas
<b>Valve:</b>	Mechanical expansion
<b>Dimensions:</b>	1100×1045×1843 mm
<b>Packing dimensions:</b>	1180×1125×1905 mm
<b>Gross weight:</b>	215 Kg
<b>Voltage:</b>	400-415 V - 50-60 Hz
<b>Total rate:</b>	7150 W
<b>Absorbed Current:</b>	16,64 A
<b>Cooling capacity:</b>	9820 W*
<b>*:</b>	Evap. -10°C Cond. +45°C

### Features

<b>Functions:</b>	Blast chilling, shock freezing, thawing, proving, holding, desiccation, chocolate, manual cycle
<b>Standard equipment:</b>	10 slides GN2/1, EN60x80
<b>Control:</b>	4,3" touch screen display with USB port
<b>Doors:</b>	With odour control system
<b>Door gasket:</b>	Magnetic, triple chamber and easily replaceable
<b>Core probe:</b>	Needle probe with 1 reading point, quick-release and easily replaceable
<b>Insulation:</b>	60 mm thickness - CFC/HCFC free
<b>Exterior/interior finishing:</b>	Exterior and interior AISI 304 stainless steel.
<b>Inner corners:</b>	Rounded for easy cleaning and ensuring maximum hygiene
<b>Handle:</b>	Stainless steel AISI 304, 2 mm thick
<b>Racks and slides:</b>	Stainless steel AISI 304, quick release
<b>Feets:</b>	AISI 304 stainless steel adjustable h 100/150 mm
<b>Cosmo:</b>	Wi-Fi remote control system

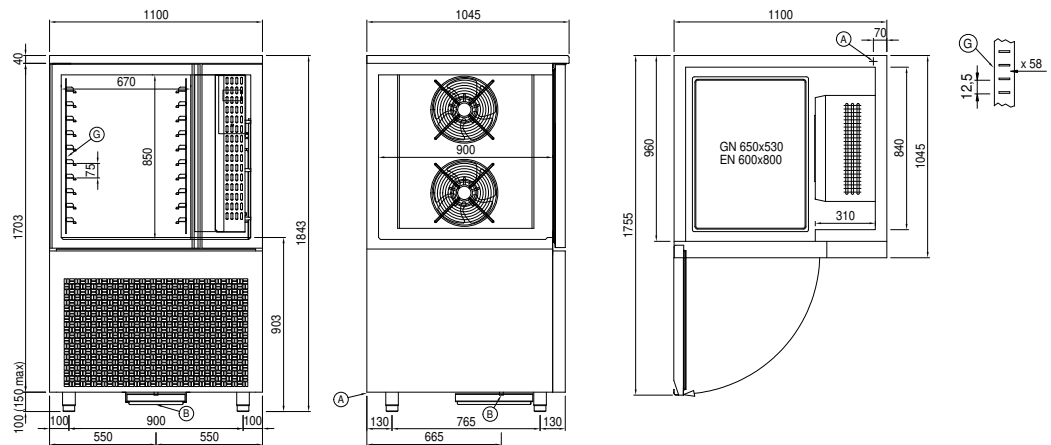
## Accessories and variants

RAL customisable colouring	4 Swivel and brake castors h 128 mm
Sonda al cuore a 3 punti di lettura	Stainless steel shelf GN1/1
Sonda al cuore riscaldata a 1 punto di lettura	Plastic coated shelf GN1/1
Reverse door opening from standard	Stainless steel shelf EN60x40
Alimentazione Monofase 50Hz oppure 60Hz	Plastic coated shelf EN60x40
Alimentazione Trifase 50Hz oppure 60Hz	Stainless steel shelf GN2/1
Alimentazione frequenza 60Hz	Plastic coated shelf GN2/1
Other special voltage	Pair of type L slides 755 mm GN2/1-EN60x80
Lowered foot h 55/70 mm	Run-in slide for mobile oven rack Rational 102

## 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

**W1:** Water inlet/outlet for condensing unit  
- 3/4" male