

Client \_\_\_\_\_ Quantity \_\_\_\_\_

Project \_\_\_\_\_ Position \_\_\_\_\_

## Modi Up Blast Chiller Counter

Model: WTP7U

Cod: W17073011001



### Technical data

|                     |  |
|---------------------|--|
| Top:                | Reinforced worktop in order to place an oven |
| Gross capacity:     | 248 lt                                       |
| Temperature range:  | -40°+10°C                                    |
| Ventilation range:  | 25% - 100%                                   |
| Humidifier:         | Not available                                |
| Refrigerant unit:   | Plug-in                                      |
| Yield +90/+3:       | 34 Kg  |
| Yield +90/-18:      | 24 Kg  |
| Climate class:      | 5  |
| Cooling gas:        | R452a (GWP=2.141)                            |
| Defrost:            | Hot gas                                      |
| Body height:        | 710 mm                                       |
| Valve:              | Electronic expansion valve                   |
| Dimensions:         | 1400×700×850 mm                              |
| Packing dimensions: | 1545×900×998 mm                              |
| Net / gross weight: | 150 Kg / 160 Kg                              |
| Net / gross volume: | / 248 lt                                     |
| Voltage:            | 220-240 V - 50 Hz                            |
| Total rate:         | 1350 W - 6,52 A                              |
| Cooling capacity:   | 2084 W*                                      |
| *:                  | Evap. -10°C Cond. +45°C                      |

### Features

|                              |   |
|------------------------------|---|
| Functions:                   | Blast chilling, shock freezing, continuous cycle                        |
| Standard equipment:          | 7 slides GN1/1, EN60x40   |
| Control:                     | 4,3" touch screen display with USB port                                 |
| 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   |

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.

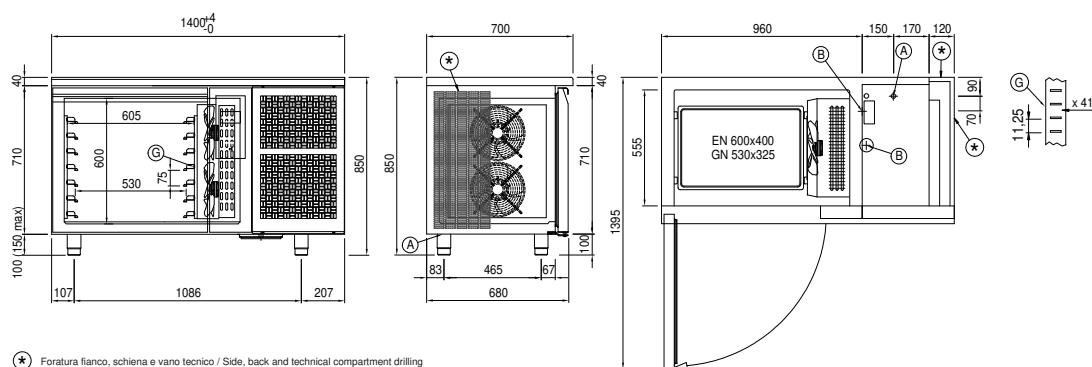
### Accessories and variants

|  |                                     |
|--|-------------------------------------|
| 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 frequenza 60Hz                   | Plastic coated shelf EN60x40        |
| Other special voltage                          | Pair of type L slides 398 mm GN-EN  |
| Lowered foot h 55/70 mm                        | Sterilizing UV lamp                 |

### 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

J: Automatic evaporation of condensing water