

Client	Quantity
Project	Position

Modi Up Blast Chiller Counter

Model: WTP7UR Cod: W17075011001



Technical data

Тор:	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
Cooling gas:	R452a (GWP=2.141)
Defrost:	Forced air
Body height:	710 mm
Valve:	Electronic expansion valve
Dimensions:	1400×700×850 mm
Packing dimensions:	1545×900×998 mm
Net / gross weight:	120 Kg / 130 Kg
Net / gross volume:	/ 248 lt
Voltage:	220-240 V - 50-60 Hz
Total rate:	150 W - 0,72 A
Cooling capacity:	2084 W*
*:	Evap10°C Cond. +45°C

Features

Blast chilling, shock freezing, continuous cycle
7 slides GN1/1, EN60x40
4,3" touch screen display with USB port
Magnetic, triple chamber and easily replaceable
Needle probe with 1 reading point, quick-release and easily replaceable
60 mm thickness - CFC/HCFC free
Exterior and interior AISI 304 stainless steel.
Rounded for easy cleaning and ensuring maximum hygiene
Stainless steel AISI 304, 2 mm thick
Stainless steel AISI 304, quick release
AISI 304 stainless steel adjustable h 100/150 mm
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	
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	
Other special voltage	
Remote condensing unit W7T counter	

Lowered foot h 55/70 mm	
4 Swivel and brake castors h 128 mm	
Stainless steel shelf GN1/1	
Plastic coated shelf GN1/1	
Stainless steel shelf EN60x40	
Plastic coated shelf EN60x40	
Pair of type L slides 398 mm GN-EN	
Sterilizing UV lamp	

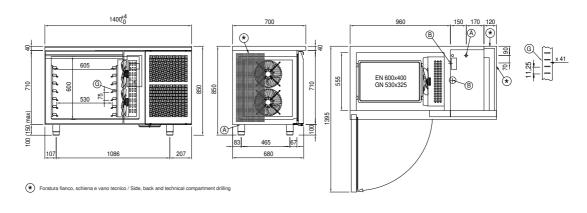
Remote unit technical data

Voltage:	220-240 V - 50 Hz
Cooling gas:	R404-R452a
Gross weight:	25 Kg
Dimensions:	650×650×400 mm
Pipe delivery:	10 mm
Pipe suction:	10 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

J: Automatic evaporation of condensing water

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