

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

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

## Modi Up Blast Chiller

Model: W7UER

Cod: W21075000001



### Technical data

|                     |  |
|---------------------|--|
| Top:                | Thickness 4 cm. Reinforced in order to place an oven |
| Gross capacity:     | 238 lt   |
| Temperature range:  | -40°+10°C  |
| Ventilation range:  | 25% - 100%   |
| Humidifier:         | Not available  |
| Refrigerant unit:   | remote   |
| Yield +90/+3:       | 34 Kg  |
| Yield +90/-18:      | 25 Kg  |
| Cooling gas:        | R452a (GWP=2.141)                                    |
| Defrost:            | Forced air   |
| Valve:              | Electronic expansion valve                           |
| Dimensions:         | 780×800×1093 mm                                      |
| Packing dimensions: | 875×915×1141 mm                                      |
| Net / gross weight: | 100 Kg / 110 Kg                                      |
| Net / gross volume: | / 238 lt   |
| Voltage:            | 220-240 V - 50-60 Hz                                 |
| Total rate:         | 150 W - 0,72 A                                       |
| Cooling capacity:   | 2084 W*  |
| *:                  | Evap. -10°C Cond. +45°C                              |

### Features

|                              |   |
|------------------------------|---|
| Functions:                   | Blast chilling, shock freezing, continuous cycle                        |
| Standard equipment:          | 7 slides 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   |

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                               | Remote condensing unit W6-W7T              |
| 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                       | Aluminium coated backingan EN60x40 h 20 mm |
| Predisposition for connection to CO2 remote control unit | Stainless steel shelf EN60x40              |
| Alimentazione frequenza 60Hz                             | Plastic coated shelf EN60x40               |
| Other special voltage                                    | Pair of type L slides 398 mm EN            |

### Remote unit technical data

|                   |                         |
|-------------------|-------------------------|
| Voltage:          | 220-240 V - 50 Hz       |
| Cooling gas:      | R404-R452a              |
| Gross weight:     | 31 Kg                   |
| Dimensions:       | 780×752×280 mm          |
| Pipe delivery:    | 10 mm                   |
| Pipe suction:     | 10 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

