coldline

Client	Quantity
Project	Position

Modi Active Blast Chiller

Model: W10AER

Cod: W21108000001

Modi multifunction blast chiller 10 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 - 50 Kg; blast freezing yield +90/-18°C - 45 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: 10 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

Тор:	4 cm thickness
Gross capacity:	367 lt
Temperature range:	-40°+65°C
Ventilation range:	25% - 100%
Humidifier:	Not available
Refrigerant unit:	remote
Yield +90/+3:	50 Kg
Yield +90/-18:	45 Kg
Cooling gas:	R452a (GWP=2.141)
Defrost:	Forced air
Valve:	Electronic expansion valve
Dimensions:	780×800×1563 mm
Packing dimensions:	875×915×1826 mm
Net / gross weight:	125 Kg / 135 Kg
Net / gross volume:	/ 367 lt
Voltage:	400-415 V - 50-60 Hz
Total rate:	1210 W - 5,85 A
Cooling capacity:	5440 W*
*:	Evap10°C Cond. +45°C

Functions: Blast chilling, shock freezing, thawing, proving, holding, desiccation, chocolate, manual cycle Standard equipment: 10 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 AISI 304 stainless steel adjustable h 100/150 mm Feets: 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 previosly or subsequently sold.

Features

coldline

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
Alimentazione frequenza 60Hz
Alimentazione Trifase 50Hz oppure 60Hz
Other special voltage
Remote condensing unit W10-W14T

Silenced faired remote condensing unit W10- W14T	
Lowered foot h 55/70 mm	
4 Swivel and brake castors h 128 mm	
Aluminium coated backingan EN60x40 h 20 mm	
Stainless steel shelf EN60x40	
Plastic coated shelf EN60x40	
Pair of type L slides 398 mm EN	
Sterilizing UV lamp	

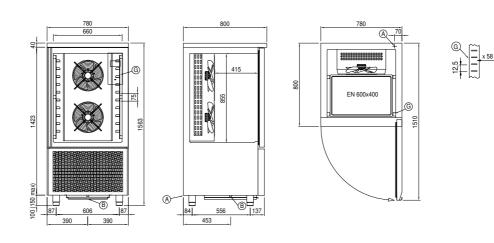
Remote unit technical data

Voltage:	400-415 V - 50-60 Hz
Assorbimento Unità Remota:	3,26kW - 5,9A
Cooling gas:	R404-R452a
Gross weight:	78 Kg
Dimensions:	780×752×430 mm
Pipe delivery:	10 mm
Pipe suction:	16 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



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 previosly or subsequently sold.