

| Client | Quantity |
|---------|----------|
| Project | Position |

Modi Active Blast Chiller

Model: W20AER Cod: W21208000001



Modi multifunction blast chiller 20 trays Active version, temperature range -40°+65°C. It is equipped with the functions: blast chilling, blast freezing, manual $\ cycle, thawing, proving, holding, desiccation, chocolate. \ Remote \ cooling \ system$ 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 - 88 Kg; blast freezing yield +90/-18°C - 62 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 and core probe with screw connector. Exterior and interior AISI 304 stainless steel, removable fan unit and condenser cover. Equipment: 20 EN60x40 pairs of slides. ModBus/RTU Rs485 connection as standard. Cosmo: wifi 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

| Gross capacity: | 872 lt |
|---------------------|----------------------------|
| Temperature range: | -40°+65°C |
| Ventilation range: | 25% - 100% |
| Humidifier: | Not available |
| Refrigerant unit: | remote |
| Yield +90/+3: | 88 Kg |
| Yield +90/-18: | 62 Kg |
| Cooling gas: | R452a (GWP=2.141) |
| Defrost: | Forced air |
| Valve: | Electronic expansion valve |
| Dimensions: | 810×1015×2085 mm |
| Packing dimensions: | 905×1130×2240 mm |
| Net / gross weight: | 180 Kg / 190 Kg |
| Net / gross volume: | / 872 lt |
| Voltage: | 400-415 V - 50-60 Hz |
| Total rate: | 1460 W - 7,05 A |
| Cooling capacity: | 7751 W* |
| *: | Evap10°C Cond. +45°C |

Features

| Blast chilling, shock freezing, thawing, proving, holding, desiccation, chocolate, manual cycle |
|---|
| 20 slides EN60x40 |
| 4,3" touch screen display with USB port |
| Cushioned, with anti-odor system |
| 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 |
| |
| |

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 previouly 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 | |
| Alimentazione Monofase 50Hz oppure 60Hz | |
| Alimentazione Trifase 50Hz oppure 60Hz | |
| Alimentazione frequenza 60Hz | |
| Other special voltage | |

| Open remote condensing unit W20T | |
|--|----|
| Silenced faired remote condensing unit W20 | T |
| 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 | |
| | |

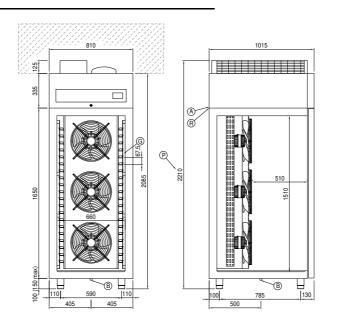
Remote unit technical data

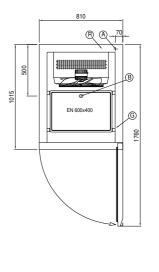
| Voltage: | 400-415 V - 50-60 Hz |
|----------------------------|----------------------|
| Assorbimento Unità Remota: | 3,18W - 6,9A |
| Cooling gas: | R404-R452a |
| HP unit: | 3 |
| Gross weight: | 93 Kg |
| Dimensions: | 930×680×450 mm |
| Pipe delivery: | 12 mm |
| Pipe suction: | 28 mm |
| Cooling 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

R: Gas output pipes

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