

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

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

## Modi Active Roll-in Blast Chiller

Model: W20KAER

Cod: W22208000001



### Technical data

Gross capacity:	977 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:	810×1015×2115 mm
Packing dimensions:	905×1130×2240 mm
Net / gross weight:	185 Kg / 195 Kg
Net / gross volume:	/ 977 lt
Voltage:	400-415 V - 50-60 Hz
Total rate:	1460 W - 7,05 A
Cooling capacity:	7751 W*
*:	Evap. -10°C Cond. +45°C

### Features

Functions:	Blast chilling, shock freezing, thawing, proving, holding, desiccation, chocolate, manual cycle
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:	75 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
Cosmo:	Wi-Fi remote control system

### Accessories and variants

RAL customisable colouring	Alimentazione frequenza 60Hz
Sonda al cuore a 3 punti di lettura	Other special voltage
Sonda al cuore riscaldata a 1 punto di lettura	Open remote condensing unit W20T
Reverse door opening from standard	Silenced faired remote condensing unit W20T
Alimentazione Monofase 50Hz oppure 60Hz	Trolley EN60x40 20 trays 620x470x1630 mm
Alimentazione Trifase 50Hz oppure 60Hz	Sterilizing UV lamp

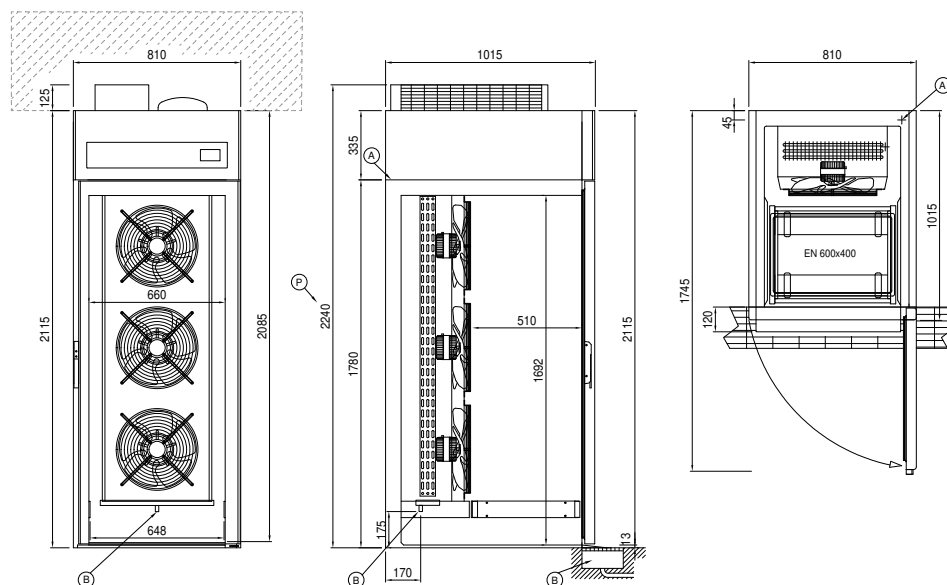
### Remote unit technical data

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:	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



A: Power supply cable outlet

B: Condensation water drain

Q: Plug-In

R: Gas output pipes