

| Client  | Quantity |
|---------|----------|
| Proiect | Position |

# **Modi Active Blast Chiller Counter**

Model: W7TSAER Cod: W27078010001



## **Technical data**

| Тор:                | Without top                |
|---------------------|----------------------------|
| Gross capacity:     | 248 lt                     |
| Temperature range:  | -40°+65°C                  |
| Ventilation range:  | 25% - 100%                 |
| Humidifier:         | Not available              |
| Refrigerant unit:   | remote                     |
| Energetic class:    | /                          |
| 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:         | 1400×700×810 mm            |
| Packing dimensions: | 1545×900×998 mm            |
| Net / gross weight: | 100 Kg / 110 Kg            |
| Net / gross volume: | / 248 lt                   |
| Voltage:            | 220-240 V - 50-60 Hz       |
| Total rate:         | 750 W - 3,62 A             |
| Cooling capacity:   | 2084 W*                    |
| *:                  | Evap10°C Cond. +45°C       |

## **Features**

| Functions:                   | Blast chilling, shock freezing, thawing, proving, holding, desiccation, chocolate, manual cycle |
|------------------------------|---|
| Standard equipment:          | 7 slides EN60x40  |
| Control:                     | 4,3" touch screen display with USB port   |
| 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                     |
|--|
| 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                   |
| Other special voltage                          |
| 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                        |

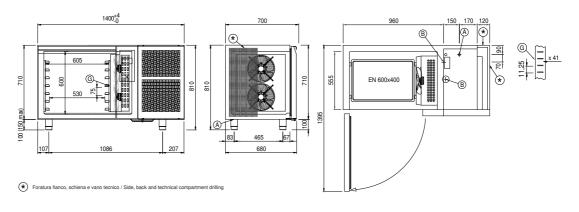
#### Remote unit technical data

| Voltage:          | 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

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