

Client _____ Quantity _____
Project _____ Position _____

Modi Active Blast Chiller

Model: W5ALA

Cod: W51037000001

Modi multifunction blast chiller 5 trays Active version (3 basins 360x165x150 mm), depth 800 mm, temperature range -40°+65°C. It is equipped with the functions: blast chilling, blast freezing, manual cycle, thawing, proving, holding, desiccation, chocolate. Plug-In refrigeration system with water condensation 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 - 22 Kg; blast freezing yield +90/-18°C - 17 Kg. 5 heavy duty climatic class, hot gas 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: 1 pair of slides and 1 EN60x40 plastic coated shelf, 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

| | |
|----------------------------|--|
| Top: | Thickness 4 cm. Reinforced in order to place an oven |
| Max capacity: | 6 basins 360x165x120 mm or 6 ice cream containers Ø 200x200x125 mm |
| Gross capacity: | 134 lt |
| Temperature range: | -40°+65°C |
| Ventilation range: | 25% - 100% |
| Humidifier: | Not available |
| Refrigerant unit: | Plug-in water unit |
| Yield +90/+3: | 22 Kg |
| Yield +90/-18: | 17 Kg |
| Climate class: | 5 |
| Cooling gas: | R452a |
| Defrost: | Hot gas |
| Valve: | Electronic expansion valve |
| Dimensions: | 780x800x853 mm |
| Packing dimensions: | 875x915x901 mm |
| Gross weight: | 120 Kg |
| Voltage: | 220-240 V - 50 Hz |
| Total rate: | 1430 W |
| Absorbed Current: | 6,91 A |

Features

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|-------------------------------------|---|
| Functions: | Blast chilling, shock freezing, thawing, proving, holding, desiccation, chocolate, manual cycle |
| Standard equipment: | 1 slide EN60x40, 1 plastic coated EN60x40 shelf |
| 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 |

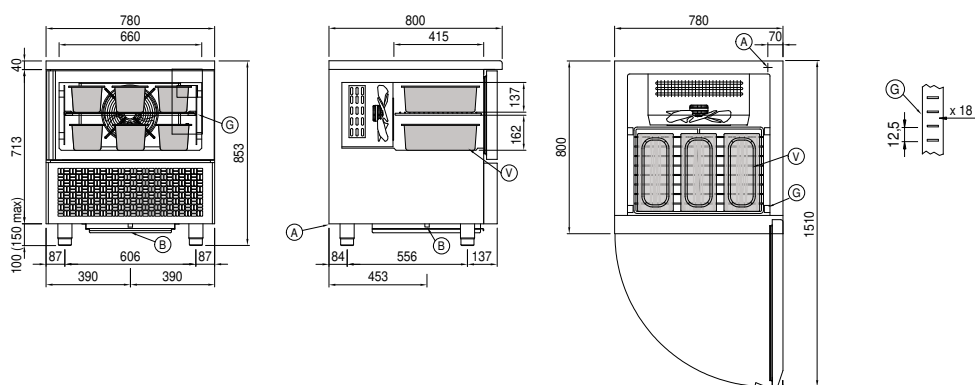
Accessories and variants

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
 Other special voltage
 Lowered foot h 55/70 mm
 4 Swivel and brake castors h 128 mm
 Aluminium coated backing-pan EN60x40 h 20 mm
 Stainless steel shelf EN60x40
 Plastic coated shelf EN60x40
 Pair of type L slides 398 mm EN
 Sterilizing UV lamp

COSMO - wi-fi control

Cosmo è la tecnologia wi-fi che permette di connettere, aggiornare e monitorare da smartphone l'abbattitore MODI. MODI è anche un Cosmo hub e consente la supervisione remota degli apparecchi Coldline a lui collegati. Dall'app potrai controllare le condizioni di funzionamento di ogni macchina e ricevere alert in caso di funzionamento anomalo.

Technical draw



A: Power supply cable outlet

B: Condensation water drain

G: Racks pitch

V: Basins 360x165x120h (not included)

W1: Water inlet/outlet for condensing unit - 3/4" male

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.