

Client \_\_\_\_\_ Quantity \_\_\_\_\_  
Project \_\_\_\_\_ Position \_\_\_\_\_

## Modi Up Blast Chiller

**Model:** W6ULS

**Cod:** W51063010001

Modi multifunction blast chiller 6 trays Up version (6 basins 360x165x150 mm), depth 700 mm, temperature range -40°+10°C. It is equipped with the functions: blast chilling, blast freezing, manual cycle. Plug-In refrigeration system with air 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 - 21 Kg; blast freezing yield +90/-18°C - 15 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

<b>Top:</b>	Thickness 4 cm. Reinforced in order to place an oven
<b>Max capacity:</b>	6 basins 360x165x150 mm or 6 ice cream containers Ø 200x200x125 mm
<b>Gross capacity:</b>	136 lt
<b>Temperature range:</b>	-40°+10°C
<b>Ventilation range:</b>	25% - 100%
<b>Humidifier:</b>	Not available
<b>Refrigerant unit:</b>	Plug-in
<b>Yield +90/+3:</b>	21 Kg
<b>Yield +90/-18:</b>	15 Kg
<b>Climate class:</b>	5
<b>Cooling gas:</b>	R452a
<b>Defrost:</b>	Hot gas
<b>Valve:</b>	Electronic expansion valve
<b>Dimensions:</b>	780×700×913 mm
<b>Packing dimensions:</b>	875×915×901 mm
<b>Gross weight:</b>	125 Kg
<b>Voltage:</b>	220-240 V - 50 Hz
<b>Total rate:</b>	1300 W
<b>Absorbed Current:</b>	6,28 A

## Features

<b>Functions:</b>	Blast chilling, shock freezing, continuous cycle
<b>Standard equipment:</b>	1 slide EN60x40, 1 plastic coated EN60x40 shelf
<b>Control:</b>	4,3" touch screen display with USB port
<b>Doors:</b>	Cushioned, with anti-odor system
<b>Door gasket:</b>	Magnetic, triple chamber and easily replaceable
<b>Core probe:</b>	Needle probe with 1 reading point, quick-release and easily replaceable
<b>Insulation:</b>	60 mm thickness - CFC/HCFC free
<b>Exterior/interior finishing:</b>	Exterior and interior AISI 304 stainless steel.
<b>Inner corners:</b>	Rounded for easy cleaning and ensuring maximum hygiene
<b>Handle:</b>	Stainless steel AISI 304, 2 mm thick
<b>Racks and slides:</b>	Stainless steel AISI 304, quick release
<b>Feets:</b>	AISI 304 stainless steel adjustable h 100/150 mm
<b>Cosmo:</b>	Wi-Fi remote control system

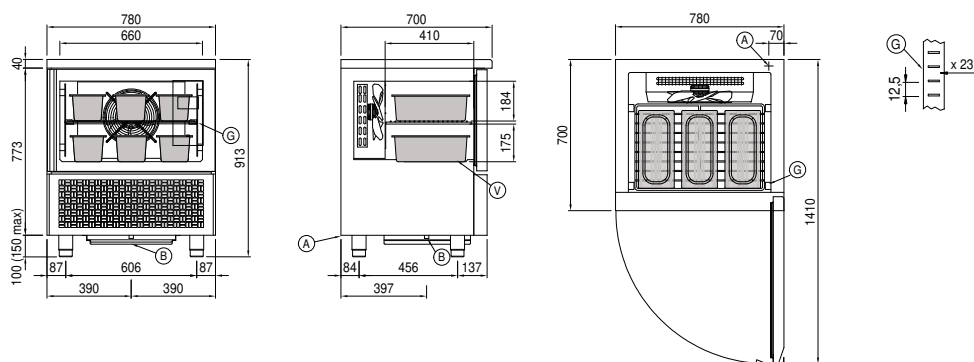
## Accessories and variants

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)

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.