Client _____ Quantity _____

Project _____ Position _____

# Modi Active Blast Chiller

**Model:** W6ALSR **Cod:** W51068010001

Modi multifunction blast chiller 6 trays Active version (6 basins 360x165x150 mm), depth 700 mm, 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 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, 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, 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

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|---|---|
| **Top:** | Thickness 4 cm. Reinforced in order to place an oven |
| **Max capacity:** | 6 basins 360x165x150 mm or 6 ice cream containers Ø 200x200x125 mm |
| **Gross capacity:** | 136 lt |
| **Temperature range:** | -40°+65°C |
| **Ventilation range:** | 25% - 100% |
| **Humidifier:** | Not available |
| **Refrigerant unit:** | remote |
| **Yield +90/+3:** | 21 kg |
| **Yield +90/-18:** | 15 kg |
| **Cooling gas:** | R452a (GWP=2.141) |
| **Defrost:** | Forced air |
| **Valve:** | Electronic expansion valve |
| **Dimensions:** | 780×700×913 mm |
| **Packing dimensions:** | 875×915×901 mm |
| **Net / gross weight:** | 85 Kg / 95 Kg |
| **Net / gross volume:** | / 136 lt |
| **Voltage:** | 220-240 V - 50-60 Hz |
| **Total rate:** | 500 W - 2,42 A |
| **Cooling capacity:** | 1755 W* |
| *: | Evap. -10°C Cond. +45°C |

## 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 |

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 previosly or subsequently sold.

## Accessories and variants

| | |
|---|---|
| RAL customisable colouring | Lowered foot h 55/70 mm |
| Sonda al cuore a 3 punti di lettura | 4 Swivel and brake castors h 128 mm |
| Sonda al cuore riscaldata a 1 punto di lettura | Aluminium coated backingan EN60x40 h 20 mm |
| Reverse door opening from standard | Stainless steel shelf EN60x40 |
| Other special voltage | Plastic coated shelf EN60x40 |
| Remote condensing unit W6-W7T | Pair of type L slides 398 mm EN |

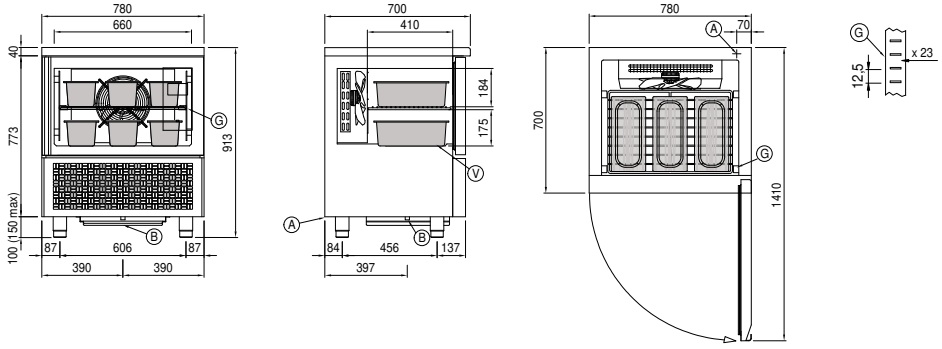
## Remote unit technical data

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|---|---|
| **Voltage:** | 220-240 V - 50 Hz |
| **Cooling gas:** | R404-R452a |
| **Gross weight:** | 52 Kg |
| **Pipe delivery:** | 10 mm |
| **Pipe suction:** | 10 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




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