Client _____ Quantity _____

Project _____ Position _____

Modi Active Blast Chiller

Model: W10ALR **Cod:** W51108000001

Modi multifunction blast chiller 10 trays Active version (12 basins 360x165x150 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 - 50 Kg; blast freezing yield +90/-18°C - 45 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: 3 pairs of slides and 3 EN60x40 plastic coated shelves. 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:	4 cm thickness
Max capacity:	12 basins 360x165x150 mm or 12 ice cream containers Ø 200x200x125 mm
Gross capacity:	367 lt
Temperature range:	-40°+65°C
Ventilation range:	25% - 100%
Humidifier:	Not available
Refrigerant unit:	remote
Yield +90/+3:	50 kg
Yield +90/-18:	45 kg
Cooling gas:	R452a (GWP=2.141)
Defrost:	Forced air
Valve:	Electronic expansion valve
Dimensions:	780×800×1563 mm
Packing dimensions:	875×915×1840 mm
Net / gross weight:	130 Kg / 140 Kg
Net / gross volume:	/ 367 lt
Voltage:	400-415 V - 50-60 Hz
Total rate:	1210 W - 5,85 A
Cooling capacity:	5440 W*
*:	Evap. -10°C Cond. +45°C

Features

Functions:	Blast chilling, shock freezing, thawing, proving, holding, desiccation, chocolate, manual cycle
Standard equipment:	3 slides EN60x40, 3 plastic coated EN60x40 shelves
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
- 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
- Alimentazione Trifase 50Hz oppure 60Hz
- Other special voltage
- Remote condensing unit W10-W14T
- Silenced faired 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

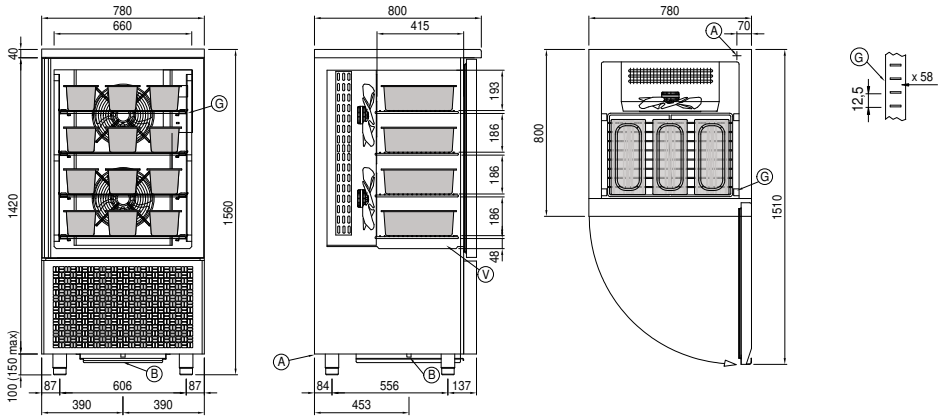
Remote unit technical data

Voltage:	400-415 V - 50-60 Hz
Unit total rate :	3,26kW - 5,9A
Cooling gas:	R404-R452a
Gross weight:	78 Kg
Dimensions:	780×752×430 mm
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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