

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**

Тор:	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
Defrost:	Forced air
Valve:	Electronic expansion valve
Dimensions:	780×800×1563 mm
Packing dimensions:	875×915×1826 mm
Gross weight:	140 Kg

#### **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 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	
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		

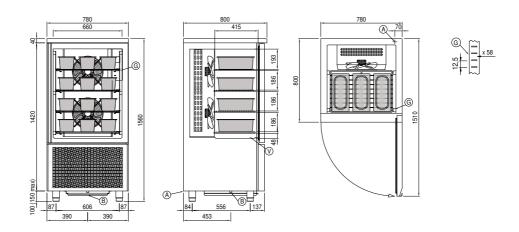
#### Remote unit technical data

	Voltage:	400-415 V - 50-60 Hz
	Cooling gas:	R404-R452a
<b>Dimensions:</b> 780×752×430 mm	Gross weight:	78 Kg
7.00 7.02 1.00 1	Dimensions:	780×752×430 mm
<b>Cooling capacity:</b> Evap10°C Cond. +45°C	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**



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