

Client _____ Quantity _____
 Project _____ Position _____

Modi Active Blast Chiller

Model: W14ALA-R452

Cod: W51147000001



Modi multifunction blast chiller 14 trays Active version (15 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, 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 - 70 Kg; blast freezing yield +90/-18°C - 56 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: 4 pairs of slides and 4 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: | 15 basins 360x165x150 mm or 15 ice cream containers Ø 200x200x125 mm |
| Gross capacity: | 463 lt |
| Temperature range: | -40°+65°C |
| Ventilation range: | 25% - 100% |
| Humidifier: | Not available |
| Refrigerant unit: | Plug-in water unit |
| Yield +90/+3: | 70 Kg |
| Yield +90/-18: | 56 Kg |
| Climate class: | 5 |
| Cooling gas: | R452a |
| Defrost: | Hot gas |
| Valve: | Electronic expansion valve |
| Dimensions: | 780×800×1778 mm |
| Packing dimensions: | 875×915×1826 mm |
| Gross weight: | 205 Kg |
| Voltage: | 400-415 V - 50-60 Hz |
| Total rate: | 5200 W |
| Absorbed Current: | 13,12 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: | 4 slides EN60x40, 4 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 |

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

