# coldline

| Client | _____ | Quantity | _____ |
|--------|---------------|----------|---------------|
| Project | _____ | Position | _____ |

## Modi Up Blast Chiller

**Model:** W20ULR          **Cod:** W51205000001

Modi multifunction blast chiller 20 trays Up version (21 basins 360x165x150 mm), temperature range -40°+10°C. It is equipped with the functions: blast chilling, blast freezing, manual cycle. Remote cooling system with R452a refrigerant gas. 4.3" touch screen and operating mode with customisable recipes, by time or with core probe. Adjustable ventilation 25-100%. Blast chilling yield +90/+3°C - 88 Kg; blast freezing yield +90/-18°C - 62 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). Mechanical expansion valve and anti-corrosion painted evaporator. Cushioned door with anti-odour system with Easily replaceable triple chamber magnetic gasket and core probe with screw connector. Exterior and interior AISI 304 stainless steel, removable fan unit and condenser cover. Equipment: 6 pairs of slides and 6 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

| | |
|---|---|
| Max capacity: | 21 basins |
| Gross capacity: | 872 lt |
| Temperature range: | -40°+10°C |
| Ventilation range: | 25% - 100% |
| Humidifier: | Not available |
| Refrigerant unit: | remote |
| Yield +90/+3: | 88 Kg |
| Yield +90/-18: | 62 Kg |
| Cooling gas: | R452a (GWP=2.141) |
| Defrost: | Forced air |
| Valve: | Electronic expansion valve |
| Dimensions: | 810×1015×2085 mm |
| Packing dimensions: | 905×1130×2240 mm |
| Net / gross weight: | 185 Kg / 195 Kg |
| Net / gross volume: | / 872 lt |
| Voltage: | 400-415 V - 50-60 Hz |
| Total rate: | 460 W - 2,22 A |
| Cooling capacity: | 7751 W* |
| *: | Evap. -10°C Cond. +45°C |

## Features

| | |
|---|---|
| Functions: | Blast chilling, shock freezing, continuous cycle |
| Standard equipment: | 6 slides EN60x40, 6 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

Predisposition for connection to CO2 remote control unit

Alimentazione Monofase 50Hz oppure 60Hz

Alimentazione Trifase 50Hz oppure 60Hz

Alimentazione frequenza 60Hz

Other special voltage

Open remote condensing unit W20T

Silenced faired remote condensing unit W20T

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

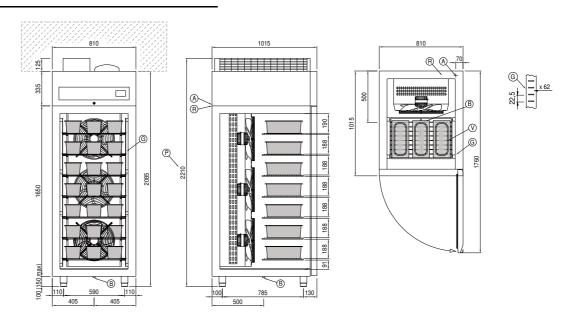Pair of type L slides 398 mm EN

Sterilizing UV lamp

## Remote unit technical data

| | |
|---|---|
| **Voltage:** | 400-415 V - 50-60 Hz |
| **Assorbimento Unità Remota:** | 3,18W - 6,9A |
| **Cooling gas:** | R404-R452a |
| **HP unit:** | 4 |
| **Gross weight:** | 93 Kg |
| **Dimensions:** | 930×680×450 mm |
| **Pipe delivery:** | 12 mm |
| **Pipe suction:** | 28 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



| A: | Power supply cable outlet | B: | Condensation water drain | G: | Racks pitch |
|---|---|---|---|---|---|
| Q: | Plug-In | R: | Gas output pipes | V: | Basins 360x165x120h (not included) |