# coldline

Client	Quantity
Project	Position

### **Vision F Blast Chiller**

Model: W6FSR

Cod: W64065010001

Vision multifunction blast chiller 6 travs F version, depth 700 mm, temperature range -40°+65°C with humidifier boiler as standard. It is equipped with the functions: blast chilling, blast freezing, manual cycle, thawing, proving, retarded proving, holding, desiccation, chocolate, yoghurt, steam sanitising. Remote cooling system with R452a refrigerant gas. Devote<sup>™</sup> - Dynamic Evolution Temperature the innovative system that autonomously recognises the weight, size and temperature of food and automatically shortens the blast chilling or freezing time of hot food without the use of a core probe. 7" touch screen on the door and operating mode with customisable recipes, by time, with core probe or with Devote algorithm. Adjustable ventilation 25-100%, adjustable humidity 45-95%. 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, housing on the port and led lighting. Exterior and interior AISI 304 stainless steel, interior made of "canvas" steel with special highly durable texture. fan unit and condenser cover removable without tools. Equipment: 6 GN1/1-EN60x40 pairs of slides. 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:	Thickness 4 cm. Reinforced in order to place an oven
Max capacity:	8 trays GN
Gross capacity:	136 lt
Temperature range:	-40°+65°C
Ventilation range:	25% - 100%
Humidity range:	45% - 95% with humidifier
Humidifier:	Including
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:	780×759×913 mm
Packing dimensions:	875×915×1141 mm
Net / gross weight:	85 Kg / 95 Kg
Net / gross volume:	/ 136 lt
Voltage:	220-240 V - 50-60 Hz
Total rate:	1090 W - 4,8 A
Cooling capacity:	1755 W*
*:	Evap10°C Cond. +45°C

#### Functions: Blast chilling, shock freezing, thawing, proving and retarder prover, holding, desiccation, chocolate, yoghurt, steam sanitizing, manual cycle Standard equipment: 6 slides GN1/1, EN60x40 Control: 7" 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 and interior AISI 304 stainless steel. Exterior/interior finishing: Internal and external in "linen canvas" steel Inner corners: Rounded for easy cleaning and ensuring maximum hygiene Handle: In AISI 304 stainless steel Racks and slides: Stainless steel AISI 304, quick release Feets: AISI 304 stainless steel adjustable h 100/150 mm

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.

Features

Cosmo:

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### Accessories and variants

RAL customisable colouring	Lower
Sonda al cuore a 3 punti di lettura	4 Swiv
Sonda al cuore riscaldata a 1 punto di lettura	Stainle
Reverse door opening from standard	Plastic
Alimentazione Monofase 50Hz oppure 60Hz	Stainle
Alimentazione Trifase 50Hz oppure 60Hz	Plastic
Alimentazione frequenza 60Hz	Pair of
Other special voltage	Pair of
Remote condensing unit W6-W7T	Sanitiz
Purity C Quell ST 50 filter cartridge	Touch

Lowered foot h 55/70 mm
4 Swivel and brake castors h 128 mm
Stainless steel shelf GN1/1
Plastic coated shelf GN1/1
Stainless steel shelf EN60x40
Plastic coated shelf EN60x40
Pair of type L slides 398 mm GN-EN
Pair of type L slides 398 mm EN
Sanitizing detergent
Touch screen kit for storage device control

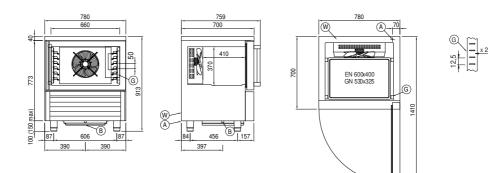
### Remote unit technical data

Voltage:	220-240 V - 50 Hz
Cooling gas:	R404-R452a
Gross weight:	52 Kg
Pipe delivery:	10 mm
Pipe suction:	10 mm
Cooling capacity:	Evap10°C Cond. +45°C

### COSMO - wi-fi control

Cosmo is The Nice Kitchen's exclusive Wi-Fi technology that allows VISION blast chillers to be connected, updated and monitored from smartphones. VISION 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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