

Client	Quantity
Project	Position

Vision F Blast Chiller Counter

Model: WTS7FR **Cod:** W67075010001



Vision counter multifunction blast chiller 7 trays F version without top, 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 $^{\!\scriptscriptstyle\mathsf{TM}}$ - 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 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 $+90/+3^{\circ}\text{C}$ - 34 Kg; blast freezing yield +90/-18°C - 24 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. Easily replaceable triple chamber magnetic gasket, core probe with screw connector and led lighting. Exterior and interior AISI 304 stainless steel. Equipment: 7 GN1/1-EN60x40 pairs of slides. ModBus/RTU Rs485 connection as standard. ${\sf Cosmo: wi-fi \ connection \ for \ remote \ monitoring \ via \ Cosmo \ App. \ When \ wired \ to}$ $\label{lem:counters} \textbf{Coldline} \ \textbf{counters} \ \textbf{and} \ \textbf{cabinets} \ \textbf{acts} \ \textbf{as} \ \textbf{a} \ \textbf{hub} \ \textbf{for} \ \textbf{remote} \ \textbf{monitoring} \ \textbf{of} \ \textbf{connected}$ equipment.

Technical data

Тор:	Thickness 4 cm. Reinforced in order to place an oven
Max capacity:	11 trays GN1/1, EN60x40 h 20 mm
Gross capacity:	248 lt
Temperature range:	-40°+65°C
Ventilation range:	25% - 100%
Humidity range:	45% - 95% with humidifier
Humidifier:	Including
Refrigerant unit:	remote
Yield +90/+3:	34 Kg
Yield +90/-18:	24 Kg
Cooling gas:	R452a
Defrost:	Forced air
Body height:	710 mm
Valve:	Electronic expansion valve
Dimensions:	1400×700×810 mm

Features

Functions:	Blast chilling, shock freezing, thawing, proving and retarder prover, holding, desiccation, chocolate, yoghurt, steam sanitizing, manual cycle
Standard equipment:	7 slides GN1/1, EN60x40
Control:	7" touch screen display with USB port
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. Internal and external in "linen canvas" 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	
Other special voltage	
Remote condensing unit W7T counter	
Purity C Quell ST 50 filter cartridge	
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

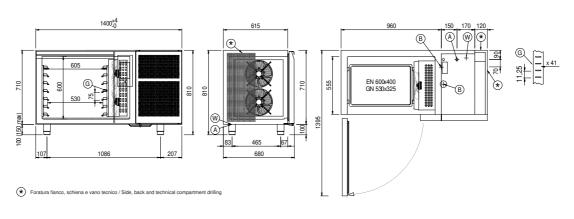
Remote unit technical data

Voltage:	220-240 V - 50 Hz
Cooling gas:	R404-R452a
Gross weight:	25 Kg
Dimensions:	650×650×400 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



A: Power supply cable outlet

Condensation water drain

B:

G: Racks pitch

W: Water mains connection for humidifier - 3/4" female. Unloading not required

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.