<u>sldlin</u>e

Client	Quantity
Project	Position

Vision Industry W101K U

Model: W101KUR-2D

Technical data

Temperature range: Ventilation range:

Max capacity:

Humidifier:

Refrigerant unit:

Yield +90/+3:

Yield +90/-18:

Cooling gas:

Dimensions:

Packing dimensions:

Net / gross weight:

Net / gross volume:

Defrost:

Voltage:

*:

Total rate:

Cooling capacity:

Valve:

Cod: W80220214001



2540 W - 6,28 A 41220 W*

Evap. -10°C Cond. +45°C

Vision Industry W101 trolley blast chiller Pass-Through U version, temperature range -40°+10°C. It is equipped with the functions: blast chilling, blast freezing, manual cycle. Remote cooling system with R452a refrigerant gas. Devote™ -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%. Blast chilling yield +90/+3°C - 400 Kg; blast freezing yield +90/-18°C - 320 Kg. 5 heavy duty climatic class, forced air defrost. 100 mm insulation thickness - HFO with high insulation performance and low environmental impact (CFC, HCFC, HFC free). Electronic expansion valve and anti-corrosion painted evaporator. Compensation valve to reduce waiting times during frequent door openings. Easily replaceable triple chamber magnetic gasket, core probe with screw connector 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. Blast chiller supplied assembled. 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.

Features

Q to live	Frenchlaura	
2 trolleys	Functions:	Blast chilling, shock freezing, continuous cycle
-40°+10°C	Control:	7" touch screen display with USB port
25% - 100%	Doors:	Dictator closure to absorb sudden changes in pressure when opening and closing doors
Not available		pressure when opening and closing doors
remote	Door gasket:	Magnetic, triple chamber and easily replaceable
400 Kg	Core probe:	Needle probe with 1 reading point, quick-release and easily replaceable
320 Kg	Insulation:	100 mm thickness - CFC/HCFC free
R404/R452		
	Exterior/interior finishing:	Internal and external in "linen canvas" steel
Forced air	Inner corners:	Rounded base 20 mm
Electronic expansion valve	LL	
1600×2600×2510 mm	Handle:	In AISI 304 stainless steel
	Cosmo:	Wi-Fi remote control system
2735×1735×2550 mm		
770 Kg / 850 Kg		
/		
400-415 V - 50-60 Hz		

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.

coldline

Accessories and variants

Abbattitore	fornito smontato
Floor 20 mn	n high, ramp included
Reverse doo	or opening from standard
Door openir inversion	ng turning and control panel
Door stop 1	00°
Sonda al cuo	ore 3 punti di lettura
Sonda al cuo	ore riscaldata 1 punto di lettura
Winter kit -	20°C
Winter kit -	40°C
Predispositi control unit	on for connection to CO2 remote
Other specia	al voltage
Open remot	e condensing unit 4GE-23Y

Silenced faired remote condensing unit 4GE-23Y
Faired unit with remote condenser 4GE-23Y
PVC ventilation profiles W100K
Ramp 100 mm high. Length 913 mm W40
Ramp 140 mm high. Length 1390 mm W40
Trolley GN1/1 20 trays 598x530x1630 mm
Trolley EN60x40 20 trays 460x620x1750 mm
Trolley GN2/1 20 trays 660x720x1750 mm
Trolley EN60x80 20 trays 660x820x1750 mm
Purity C Quell ST 50 filter cartridge
Sanitizing detergent
Sterilizing UV lamp
Sterilizing UV lamp

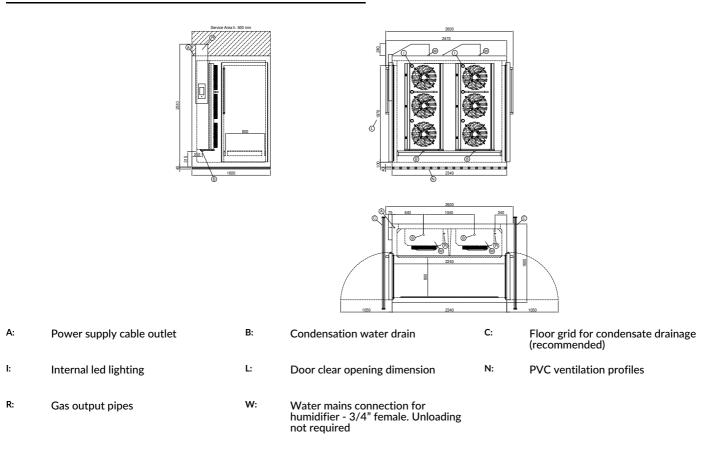
Remote unit technical data

Voltage:	400-415 V 3N - 50 Hz
Assorbimento Unità Remota:	18,8kW - 32,2A
Cooling gas:	R404-R452a
HP unit:	23
Gross weight:	521 Kg
Dimensions:	2180×1170×1208 mm
Pipe delivery:	12 mm
Pipe suction:	42 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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