

Client	Quantity
Project	Position

Vision Industry W151K U

Model: W151KUR-2D Cod: W80320214001



Vision Industry W151 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 $^{\scriptscriptstyle\mathsf{TM}}$ -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%. Blast chilling yield +90/+3°C - 600 Kg; blast freezing yield +90/-18°C - 480 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 disassembled. 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:	3 trolleys
Temperature range:	-40°+10°C
Ventilation range:	25% - 100%
Humidifier:	Not available
Refrigerant unit:	remote
Yield +90/+3:	600 Kg
Yield +90/-18:	480 Kg
Cooling gas:	R404/R452
Defrost:	Forced air
Valve:	Electronic expansion valve
Dimensions:	1600×3640×2510 mm
Packing dimensions:	N°3× 2755×1730×1690 mm
Net / gross weight:	1130 Kg / 1245 Kg
Net / gross volume:	/
Voltage:	400-415 V - 50-60 Hz
Total rate:	3810 W - 9,42 A
Cooling capacity:	(4000)
Cooling capacity.	61830 W*

Features

Functions:	Blast chilling, shock freezing, continuous cycle
Control:	7" touch screen display with USB port
Doors:	Dictator closure to absorb sudden changes in pressure when opening and closing doors
Door gasket:	Magnetic, triple chamber and easily replaceable
Core probe:	Needle probe with 1 reading point, quick-release and easily replaceable
Insulation:	100 mm thickness - CFC/HCFC free
Exterior/interior finishing:	Internal and external in "linen canvas" steel
Inner corners:	Rounded base 20 mm
Handle:	In AISI 304 stainless steel
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

Floor 20 mm high, ramp included
Reverse door opening from standard
Door opening turning and control panel inversion
Door stop 100°

Sonda al cuore 3 punti di lettura Sonda al cuore riscaldata 1 punto di lettura

Winter kit -20°C
Winter kit -40°C

Predisposition for connection to CO2 remote control unit

Other special voltage

Silenced faired remote condensing unit 6GE-34Y

Faired unit	with remote condenser 6GE-34Y
PVC ventil	ation profiles W150K
Ramp 100	mm high. Length 913 mm W40
Ramp 140	mm high. Length 1390 mm W40
Trolley GN	I1/1 20 trays 598x530x1630 mm
Trolley EN	60x40 20 trays 460x620x1750 mm
Trolley GN	I2/1 20 trays 660x720x1750 mm
Trolley EN	60x80 20 trays 660x820x1750 mm
Purity C Q	uell ST 50 filter cartridge
Sanitizing	detergent
Sterilizing	UV lamp

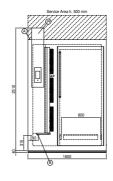
Remote unit technical data

100-415 V 3N - 50 Hz
26,7kW - 46,1A
R404-R452a
34
L045 Kg
3100×1300×1800 mm
L2 mm
12 mm
Evap10°C Cond. +45°C

COSMO - wi-fi control

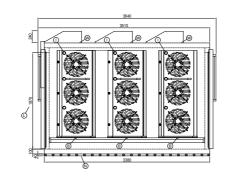
Cosmo is The Nice Kitchen's exclusive Wi-Fi technology that allows VISION blast chillers to be connected, updated and monitored from smartphones. VISION is also a Cosmo hub and allows remote supervision of the Coldline appliances connected to it. From the CosmoApp you can check the operating conditions of each machine and receive alerts in the event of abnormal operation.

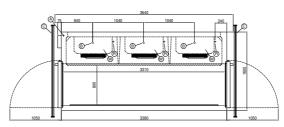
Technical draw



L:

W:





- A: Power supply cable outlet
- B: Condensation water drain
- C: Floor grid for condensate drainage (recommended)

I: Internal led lighting

- Door clear opening dimension
- N: PVC ventilation profiles

Gas output pipes

R:

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

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