

Client	Quantity
Project	Position

Vision Industry W150LK F

Model: W150LKFR-2D Cod: W81320412001



Vision Industry W150L trolley blast chiller Pass-Through F version, 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, steam sanitising. Remote cooling system with R452a refrigerant gas. Devote $\ensuremath{^{\text{\tiny TM}}}$ - 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°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

3 trolleys
-40°+65°C
25% - 100%
45% - 95% with humidifier
Including
remote
600 Kg
480 Kg
R404/R452
Forced air
Electronic expansion valve
1850×3640×2510 mm
N°3× 2755×1980×1690 mm
1175 Kg / 1320 Kg
/
400-415 V - 50-60 Hz
13405 W - 43,33 A
68940 W*
Evap10°C Cond. +45°C

Features

Functions:	Blast chilling, shock freezing, thawing, proving and retarder prover, holding, steam sanitizing, manualcycle
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 previouly 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 Other special voltage Silenced faired remote condensing unit 6FE-44Y

Faired u	nit with remote condenser 6FE-44Y
PVC ver	tilation profiles W150LK
Ramp 10	00 mm high. Length 913 mm W50L
Ramp 14	40 mm high. Length 1390 mm W50L
Trolley (GN1/1 20 trays 598x530x1630 mm
Trolley E	EN60x40 20 trays 460x620x1750 mm
Trolley (GN2/1 20 trays 660x720x1750 mm
Trolley E	EN60x80 20 trays 660x820x1750 mm
Purity C	Quell ST 50 filter cartridge
Sanitizin	g detergent

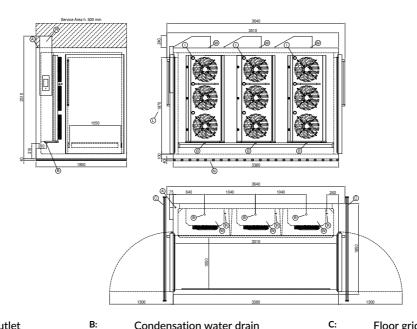
Remote unit technical data

Assorbimento Unità Remota: 31,5kW - 57,4A Cooling gas: R404-R452a HP unit: 44	Voltage:	400-415 V 3N - 50 Hz
HP unit: 44	Assorbimento Unità Remota:	31,5kW - 57,4A
	Cooling gas:	R404-R452a
C	HP unit:	44
Gross weight: 1150 Kg	Gross weight:	1150 Kg
Dimensions: 3100×1300×1800 mm	Dimensions:	3100×1300×1800 mm
Pipe delivery: 12 mm	Pipe delivery:	12 mm
Pipe suction: 42 mm	Pipe suction:	42 mm
Cooling capacity: Evap10°C Cond. +45°C	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



Power supply cable outlet

B: Condensation water drain

W:

Floor grid for condensate drainage (recommended)

I: Internal led lighting L: 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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