

Client \_\_\_\_\_ Quantity \_\_\_\_\_  
 Project \_\_\_\_\_ Position \_\_\_\_\_

## Vision Industry W30K U

**Model:** W30KUR

**Cod:** W80111112001



Vision Industry W30 trolley blast chiller Roll-In 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 - 90 Kg; blast freezing yield +90/-18°C - 66 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. 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.

### Technical data

<b>Max capacity:</b>	1 trolley GN1/1, EN60x40
<b>Temperature range:</b>	-40°+10°C
<b>Ventilation range:</b>	25% - 100%
<b>Humidifier:</b>	Not available
<b>Refrigerant unit:</b>	remote
<b>Yield +90/+3:</b>	90 Kg
<b>Yield +90/-18:</b>	66 Kg
<b>Cooling gas:</b>	R404/R452
<b>Defrost:</b>	Forced air
<b>Valve:</b>	Electronic expansion valve
<b>Dimensions:</b>	960×1276×2385 mm
<b>Packing dimensions:</b>	1050×1300×2515 mm
<b>Gross weight:</b>	330 Kg
<b>Voltage:</b>	400-415 V - 50-60 Hz
<b>Total rate:</b>	410 W

### Features

<b>Functions:</b>	Blast chilling, shock freezing, continuous cycle
<b>Control:</b>	7" touch screen display with USB port
<b>Doors:</b>	Cushioned, with anti-odor system
<b>Door gasket:</b>	Magnetic, triple chamber and easily replaceable
<b>Core probe:</b>	Needle probe with 1 reading point, quick-release and easily replaceable
<b>Insulation:</b>	60 mm thickness - CFC/HCFC free
<b>Exterior/interior finishing:</b>	AISI 304 stainless steel exterior and interior
<b>Inner corners:</b>	Rounded for easy cleaning and ensuring maximum hygiene
<b>Handle:</b>	In AISI 304 stainless steel
<b>Racks and slides:</b>	Stainless steel AISI 304, quick release
<b>Cosmo:</b>	Wi-Fi remote control system

## Accessories and variants

Reverse door opening from standard	Other special voltage
Door stop 100°	Open remote condensing unit W20T
Sonda al cuore 3 punti di lettura	Silenced faired remote condensing unit W20T
Sonda al cuore riscaldata 1 punto di lettura	Trolley GN1/1 20 trays 598x530x1630 mm
Winter kit -20°C	Trolley EN60x40 20 trays 460x620x1750 mm
Winter kit -40°C	Purity C Quell ST 50 filter cartridge
Predisposition for connection to CO2 remote control unit	Sterilizing UV lamp

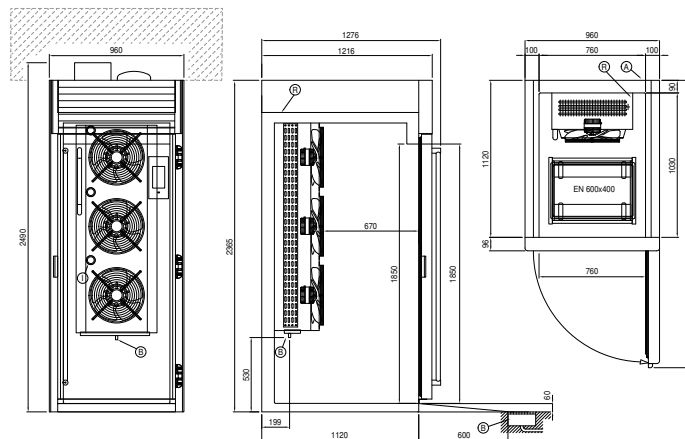
## Remote unit technical data

<b>Voltage:</b>	400-415 V 3N - 50 Hz
<b>Cooling gas:</b>	R404-R452a
<b>HP unit:</b>	3
<b>Gross weight:</b>	187 Kg
<b>Dimensions:</b>	930x680x456 mm
<b>Cooling capacity:</b>	Evap. -10°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      **B:** Condensation water drain      **I:** Internal led lighting
- R:** Gas output pipes