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

Max capacity:	1 trolley GN1/1, EN60x40
Temperature range:	-40°+10°C
Ventilation range:	25% - 100%
Humidifier:	Not available
Refrigerant unit:	remote
Yield +90/+3:	90 kg
Yield +90/-18:	66 kg
Cooling gas:	R404/R452
Defrost:	Forced air
Valve:	Electronic expansion valve
Dimensions:	960×1276×2385 mm
Packing dimensions:	1050×1300×2515 mm
Net / gross weight:	318 Kg / 330 Kg
Net / gross volume:	/
Voltage:	400-415 V - 50-60 Hz
Total rate:	410 W - 0,72 A
Cooling capacity:	11010 W*
*:	Evap. -10°C Cond. +45°C

Features

Functions:	Blast chilling, shock freezing, continuous cycle
Control:	7" touch screen display with USB port
Doors:	Cushioned, with anti-odor system
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:	AISI 304 stainless steel exterior and interior
Inner corners:	Rounded for easy cleaning and ensuring maximum hygiene
Handle:	In AISI 304 stainless steel
Racks and slides:	Stainless steel AISI 304, quick release
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 previosly or subsequently sold.

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

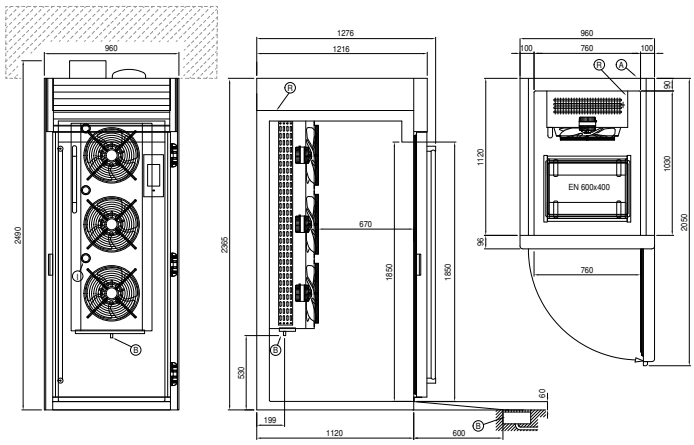
Remote unit technical data

Voltage:	400-415 V 3N - 50 Hz
Unit total rate :	3,7kW - 7,3A
Cooling gas:	R404-R452a
HP unit:	3
Gross weight:	187 Kg
Dimensions:	930×680×456 mm
Pipe delivery:	12 mm
Pipe suction:	28 mm
Cooling capacity:	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

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