

Client _____ Quantity _____

Project _____ Position _____

Modi Active Roll-in Blast Chiller

Model: W20KAE

Cod: W22206000011



Technical data

Gross capacity:	977 lt
Temperature range:	-40°+65°C
Ventilation range:	25% - 100%
Humidifier:	Not available
Refrigerant unit:	Plug-in
Yield +90/+3:	88 kg
Yield +90/-18:	62 kg
Climate class:	5
Cooling gas:	R290 (GWP=3)
Refrigerant Charge:	150g
Defrost:	Hot gas
Valve:	Mechanical expansion
Dimensions:	810x1115x2300 mm
Packing dimensions:	905x1130x2425 mm
Net / gross weight:	260 Kg / 270 Kg
Voltage:	400-415 V - 50-60 Hz
Total rate:	10313W - 26,4A
Cooling capacity:	8319 W*
*:	Evap. -10°C Cond. +45°C

Features

Functions:	Blast chilling, shock freezing, thawing, proving, holding, desiccation, chocolate, manual cycle
Control:	4,3" 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:	75 mm thickness - CFC/HCFC free
Exterior/interior finishing:	Exterior and interior AISI 304 stainless steel.
Inner corners:	Rounded for easy cleaning and ensuring maximum hygiene
Handle:	Stainless steel AISI 304, 2 mm thick
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 previously or subsequently sold.

COSMO - wi-fi control

Cosmo is The Nice Kitchen's exclusive Wi-Fi technology that allows MODI blast chillers to be connected, updated and monitored from smartphones. MODI 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

