

Client _____ Quantity _____
 Project _____ Position _____



Modi Active Blast Chiller

Model: W10AL

Cod: W51106000001

Technical data

Top:	4 cm thickness
Max capacity:	12 basins 360x165x150 mm or 12 ice cream containers Ø 200x200x125 mm
Gross capacity:	367 lt
Temperature range:	-40°+65°C
Ventilation range:	25% - 100%
Humidifier:	Not available
Refrigerant unit:	Plug-In
Yield +90 / +3:	50 Kg
Yield +90 / -18:	40 Kg
Climate class:	5
Cooling gas:	R452A
Defrost:	Hot gas
Valve:	Electronic expansion valve
Dimensions:	780×800×1563 mm
Packing dimensions:	875×915×1600 mm
Gross weight:	195 Kg
Voltage:	400-415 V - 50-60 Hz
Total rate:	5120 W
Absorbed Current:	12,74 A
Cooling capacity:	5440 W*
*:	Evap. -10°C Cond. +45°C

Features

Functions:	Blast chilling, shock freezing, thawing, proving, holding, desiccation, chocolate, manual cycle
Standard equipment:	3 slides EN60x40, 3 plastic coated EN60x40 shelves
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:	60 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
Feets:	Stainless steel AISI 304, adjustable h 100-150 mm
Cosmo:	Wi-Fi remote control system

Accessories and variants

RAL customisable colouring

Sonda al cuore a 3 punti di lettura

Sonda al cuore riscaldata a 1 punto di lettura

Inversione apertura porta

Single-phase 50Hz power supply or 60Hz

Three phase 50Hz power supply or 60Hz

Other special voltage

Lowered foot h 55/70 mm

4 Swivel and brake castors h 128 mm

Aluminium coated backing-pan EN60x40 h 20 mm

Stainless steel shelf EN60x40

Plastic coated shelf EN60x40

Pair of type L slides 398 mm EN

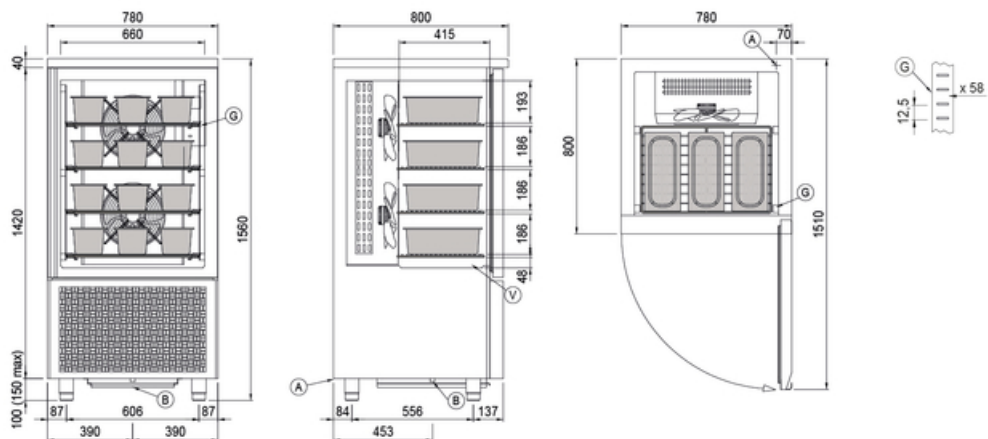
Sterilizing UV lamp (U version)

COSMO - wi-fi control

Cosmo is the wi-fi technology that allow to connect, update and monitor with a smartphone the MODI blast chiller. MODI is also a Cosmo hub and allow remote supervision of the Coldline devices connected to it.

*The installation requires a kit for the replacement of the racks

Technical draw



A: Power supply cable outlet

B: Condensation water drain

G: Racks pitch

V: Basins 360x165x120h (not included)