

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

## Modi Active Blast Chiller

**Model:** W7AG

**Cod:** W11076010001



Abbattitore multifunzione Modi versione Active 7 teglie, profondità 700 mm, Plug-In con condensazione ad aria, classe climatica 5, range di temperatura -40°+65°C. Touch screen 4,3" sulla porta, carter apribile senza attrezzi, è dotato delle funzioni: abbattimento, surgelazione, ciclo manuale, decongelamento, lievitazione, mantenimento, essiccazione, cioccolato. Modalità di funzionamento con ricette personalizzabili, a tempo o con sonda al cuore. Ventilazione regolabile 25-100%. Dotato di 7 posizioni per teglie GN1/1. Sistema Cosmo per la connessione wi-fi e monitoraggio da remoto.

### Technical data

<b>Top:</b>	Thickness 4 cm. Reinforced in order to place an oven
<b>Gross capacity:</b>	201 lt
<b>Temperature range:</b>	-40°+65°C
<b>Ventilation range:</b>	25% - 100%
<b>Humidifier:</b>	Not available
<b>Refrigerant unit:</b>	Plug-In
<b>Yield +90 / +3:</b>	32 Kg
<b>Yield +90 / -18:</b>	22 Kg
<b>Climate class:</b>	5
<b>Cooling gas:</b>	R452a
<b>Defrost:</b>	Hot gas
<b>Valve:</b>	Electronic expansion valve
<b>Dimensions (mm):</b>	710×700×1093 mm
<b>Packing dimensions:</b>	805×800×1141 mm
<b>Gross weight:</b>	125 Kg
<b>Voltage:</b>	220-240 V - 50 Hz
<b>Total rate:</b>	1950 W
<b>Absorbed Current:</b>	9,42 A
<b>Cooling capacity:</b>	2084 W*
<b>*:</b>	Evap. -10°C Cond. +45°C

### Features

<b>Functions:</b>	Blast chilling, shock freezing, thawing, proving, holding, desiccation, chocolate, manual cycle
<b>Standard equipment:</b>	Support for 7 positions GN1/1
<b>Control:</b>	4,3" 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>	Exterior and interior AISI 304 stainless steel.
<b>Inner corners:</b>	Rounded for easy cleaning and ensuring maximum hygiene
<b>Handle:</b>	Stainless steel AISI 304, 2 mm thick
<b>Racks and slides:</b>	Structure in stainless steel wire AISI 304
<b>Feets:</b>	Stainless steel AISI 304, adjustable h 100-150 mm
<b>Cosmo:</b>	Wi-Fi remote control system

## Accessories and variants

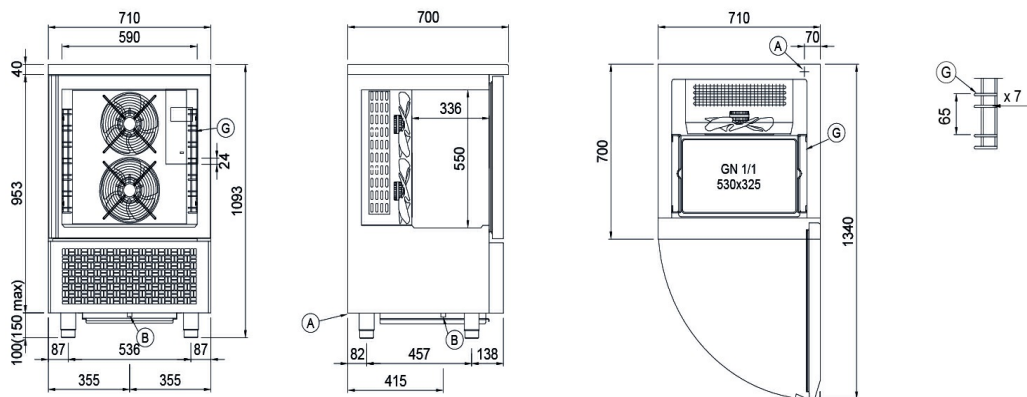
- \_\_\_\_\_ RAL customisable colouring
- \_\_\_\_\_ Sonda al cuore a 3 punti di lettura
- \_\_\_\_\_ Sonda al cuore riscaldata a 1 punto di lettura
- \_\_\_\_\_ Inversione apertura porta
- \_\_\_\_\_ Power supply frequency 60Hz
- \_\_\_\_\_ Other special voltage
- \_\_\_\_\_ Lowered foot h 55/70 mm
- \_\_\_\_\_ 4 Swivel and brake castors h 128 mm
- \_\_\_\_\_ Stainless steel shelf GN1/1
- \_\_\_\_\_ Plastic coated shelf GN1/1

## 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

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.