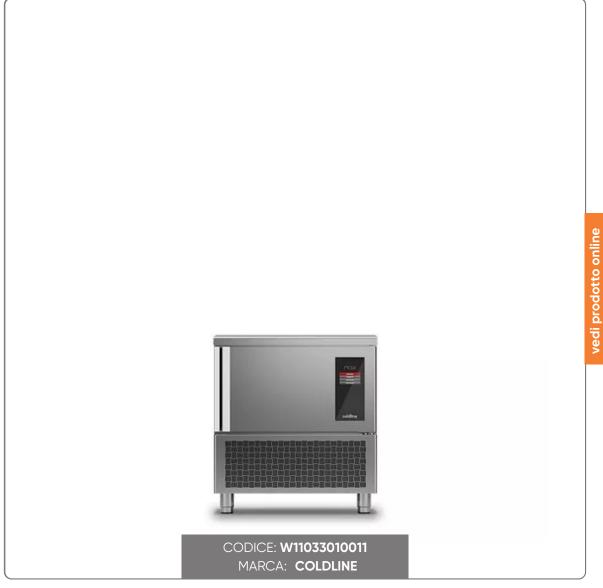
SOLUZIONIFOODSERVICE

COLDLINE BLAST CHILLER MODI LINE UP VERSION mod. W5UG-P - CAP. 5 GN 1/1 DIM. mm.710x700x853H - GAS R290

COLDLINE BLAST CHILLER MODI LINE UP VERSION - 5 TRAYS











SOLUZIONIFOODSERVICE

CHARACTERISTICS:

Refrigerant gas R290

Dimensions mm. 710x700 H853

Yield at $+3^{\circ}$ C Kg. = 20 Kg. / Yield at -18° C = 14 Kg.

- External/internal AISI 304 stainless steel
- Insulation thickness mm. 60
- 4.3" touch screen control panel with customizable recipes
- Core probe with connector, easily removable and replaceable
- Operation in climate class 5 (40°C 40%HR)
- Anti-corrosion painted evaporator
- Automatic hot gas defrost

The time of blast chillers that are limited only to cooling food is over. In a modern catering business it is necessary to carry out multiple activities that require different tools. This is why MODI was born.

Multiple functions in a single appliance allow you to use 24 hours a day saving space and the purchase of additional unnecessary equipment.

