## SOLUZIONIFOODSERVICE

## COLDLINE BLAST CHILLER MODI LINE UP VERSION mod. W6UG-P - CAP. 6 GN 1/1 DIM. mm.710×700×913H - GAS R290

COLDLINE BLAST CHILLER MODI LINE UP VERSION - 6 TRAYS





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## **CHARACTERISTICS:**

Refrigerant gas R290

Dimensions mm. 710x700 H913

Yield at  $+3^{\circ}$ C Kg. = 24 Kg. / Yield at  $-18^{\circ}$ C = 18 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.

