

friulinox
the refrigeration company

Series
Fast & Plus
Blast chillers and freezers

CATERING



CATERING

blast chille



rs and freezers

Technology at the service of hygiene, safety and quality.

In the professional catering industry, food safety must be considered a priority above all others. It may come as some surprise to learn that improper food storage and handling is the number one cause of food poisoning. Numerous cases have been reported in recent years in the food and catering industry (restaurants, canteens, food industries etc.). As a result, using blast chillers

has become an essential practice in kitchens. The Blast Chilling/Freezing System offered by Friulinox complies fully with recent standards issued under the HACCP (Hazard Analysis and Critical Control Points) system. Friulinox, bolstered by its twenty-plus years of experience in the Blast Chiller sector, is now launching its new line of blast chillers. In developing the new line, emphasis has been placed on performance

and ease of use for users demanding a product that is effective yet simple to use: in other words, a reliable partner for their daily business. The new Friulinox blast chillers reduce the temperature of raw and cooked foods rapidly, thus making it possible to store them without altering either their aromatic, flavour and nutritional properties or freshness, hygiene and quality.

Solutions

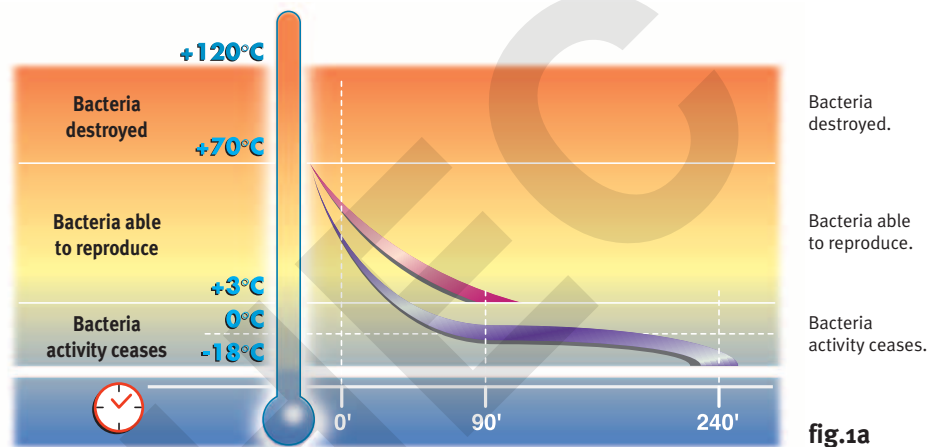
Why choose a Blast Freezer/Chiller? Advantages and Solutions

Hygiene and Safety

The traditional way of conserving cooked foods has always been to leave the product to cool down outside until it has reached a suitable temperature to be stored in the refrigerator. At temperature between +65°C and +10°C moisture, bacteria quickly begin to

proliferate in foodstuffs (Figure 1a). Lowering the temperature rapidly using Friulinox Blast Chillers/freezers prevents micro-organisms from reproducing in freshly cooked foods (bacteria, Figure 1). Shelf life in the refrigerator depends on packaging types.

On average, uncovered foods must be eaten within five days since bacteria are still able to reproduce in chilled environments. Vacuum-packed products may be stored for up to twenty days since they do not come into contact with air.



CATERING

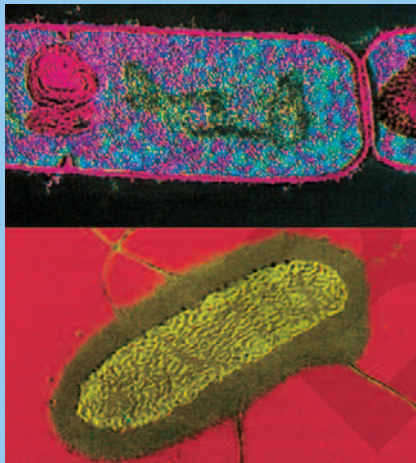


fig.1

Bacteria

Bacteria is the most common cause of food poisoning: certain types of these organisms are able to use food as a breeding ground providing the temperature, moisture, oxygen, acidity and alkalinity are favourable. Other kinds of bacteria develop what are known as spores which enable them to survive in unfavourable conditions.

Some types are considered pathogens since they produce enough toxins to cause food poisoning. It is essential to remember that toxins are not killed off by heat as they are able to withstand very high temperatures. Food poisoning is caused most frequently by these types of bacteria:

- Salmonella: usually found in apparently healthy animals; they infect eggs, meat and poultry.
- Staphylococci: this type of bacteria produces a toxin which withstands high temperatures. It is often found on the skin or in the linings of the nose and throat.

Rationalising work in the kitchen

Friulinox Blast Chillers/Freezers make it possible to prepare large quantities of food which, thanks to rapid temperature reduction, can be used over a period of 5 to 7 days. Frozen foods may be consumed

over a number of months depending on the product. Forward planning on this scale helps rationalise food purchases and streamline work in the kitchen, with great advantages in terms of hygiene, the quality,

taste and appearance of dishes and variety of menus. Friulinox Blast Chillers and Freezers boost the capacity of kitchen equipment and eliminate wastage.

Advantages

Time-saving

Advance preparation and blast chilling or freezing large quantities of food enables the kitchen to serve up more varied menus as and when necessary. Chefs no longer have to oversee

the entire preparation process for many different types of dishes. By simply reheating foods it is possible to create a wide variety of delicious recipes in as little time as possible.

Friulinox Blast Chillers/Freezers optimise the capacity of kitchen equipment and reduce personnel costs, with significant saving in terms of time and the catering budget.

Quality

Rapid temperature reduction preserves the moisture level of foods and prevents bacteria

from reproducing (Figure 1a). Blast freezing helps microcrystals (Figure 2) form between

individual cells, ensuring that foods remain firm, fresh and flavoursome for longer.

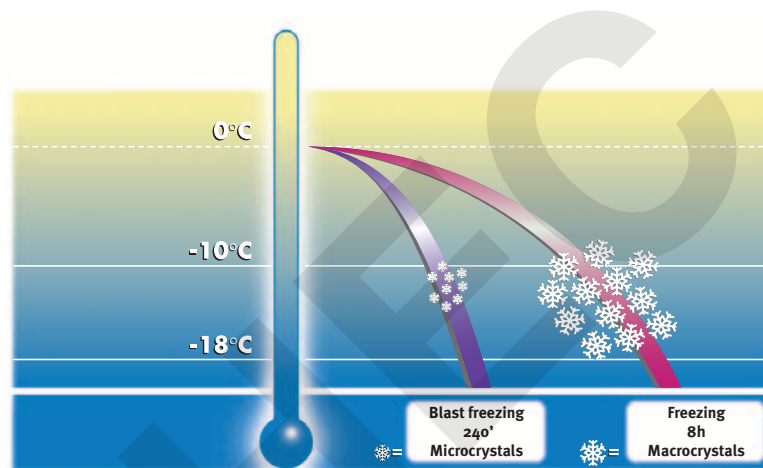


fig.2



Raw/Fresh food

Friulinox Blast Chillers/Freezers are an excellent way of storing fresh foods. Rapid temperature reduction

prevents all fresh foodstuffs from deteriorating and spoiling: fish, shellfish, vegetables, mushrooms, bread, bakery

products and semi-prepared goods such as fresh pasta and sauces (Figure 3).

Applications

Friulinox's kitchen planning and rationalisation method is ideally suited to all types of catering application, including fast food outlets, company

canteens, hospitals and food manufacturers, as well as speciality banqueting services and similar. Leading bakeries and

delicatessens are able to offer their customers beautifully presented ready meals which take considerable time to garnish.

Even more advantages

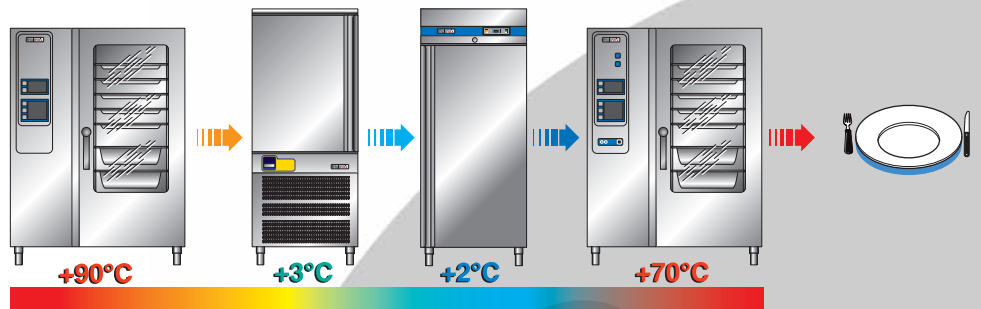
Friulinox Blast Chillers and Freezers make it possible to optimise food purchases by:
- reducing weight loss caused by the natural evaporation of

moisture from cooked foods;
- enabling chefs to purchase larger quantities of food at lower prices and organise stocks so that the kitchen

never runs out of supplies;
- cut down drastically on wastage and unused food.

Blast Chilling

Blast chilling



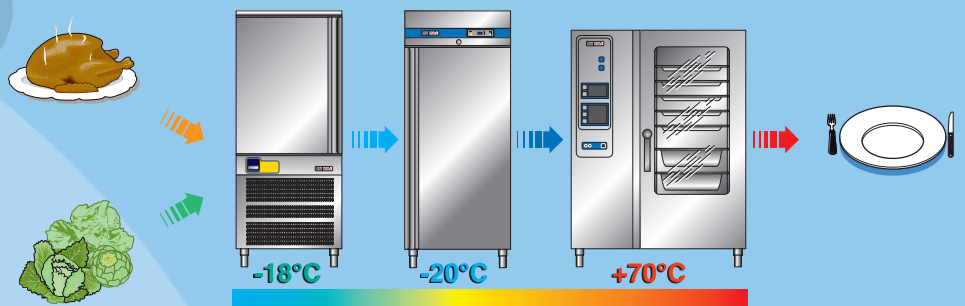
Blast Chillers make it possible to reduce the core temperature of foodstuffs from +90°C to +3°C in less than 90 minutes and to keep them at

temperatures of between 0°C and +5°C depending on programmed storage requirements. This simple, fully automatic

process prevents the normal deterioration of foods caused by bacteria and moisture loss.

CATERING

Blast freezing



Blast freezers make it possible to lower the core temperature of foodstuffs from +90°C to -18°C in

less than 4 hours and to keep them at temperatures of between -18°C and -25°C

depending on programmed storage requirements.

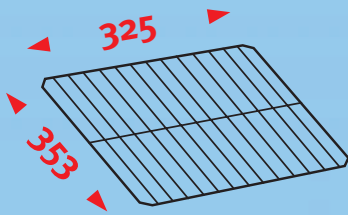
Chilly

Chilly

To meet the growing demands for compact, professional equipment Friulinox has created CHILLY, the blast chiller and freezer that you can use to chill and freeze both cooked and uncooked food. Thanks to CHILLY's simple but

complete control, its high cooling capacity, low consumptions, the automatic preservation function at the end of the cycle and its high reliability, it is a flexible unit, suitable for small-scale professional catering.

The blast chiller Chilly is made in AISI 304 stainless steel, 18/10 and features a temperature probe to insert in the food. It can hold 3 GN2/3 trays, blast chill 8 kg of food at +3°C in 90 minutes, freeze 5 kg at -18°C in 4 hours.



Blast chiller counters

3 pans BF031
5 pans BC051
and BF051

The BC or BF051 is a blast chiller/blast freezer that comes in a compact size and, importantly, is designed so that it can be aligned with refrigerated counters and worktables due to its 70 cm depth, which is standard for professional kitchen equipment. Moreover, being just 85 cm high

means you can place a convection oven on top of the blast chiller, effectively putting into practice the HACCP rules associated with the Cook&Chill concept. Dishes can actually be removed from the oven and placed inside the blast chiller underneath. The temperature of the product

can be monitored constantly as it drops by inserting the core temperature probe supplied or by means of the timed program. This blast chiller can hold 5 GN1/1 pans or 5 EN1 pans (60x40cm) thanks to the new stainless steel wire rack structure, which provides excellent air circulation inside the compartment, thus minimizing the time required to blast chill the food. High efficiency and low energy consumption are achieved with a number of features: internal and external cladding is all AISI 304 18/10 stainless steel in a satin finish; insulation is HCFC-free, high-density foamed polyurethane; the evaporator with high ventilation ensures that the cooling system works with unbeatable efficiency; and the defrost device works based on a condensation evaporation system that does not require power. The new BF031 blast chiller/blast freezer has the same operating features as its "big brother", all packed into just 80 cm in height. This makes the product an ideal choice when space is at a premium as it is designed to fit under standard-height worktables, leaving you all the space you need to work unimpeded.



BF031



BC051D-A
BF051D-A

Friulinox

Blast Chiller Cabinets for 8, 12, 16 pans, FAST and PLUS series



Fast

CATERING

Friulinox has created a new range of Blast Chiller Cabinets designed to take 8, 12 and 16 GN 1/1 and EN1 pans. The new rack support means it can accommodate GN or EN pans indifferently, thus making the job of users using both much easier.

The new line comes with two different controllers called **FAST** and **PLUS** conceived specifically for customers who want a unit that is simple to operate but still gives them full control (**FAST**), or a controller that is still easy to use but offers additional features (**PLUS**).

The **FAST**-series controller is easy to use and serves to blast

chill or freeze the product either on a time basis (hence within the 90' or 240' dictated by HACCP standards) or by monitoring the product's core temperature by means of the needle probe. In the latter case, the user doesn't need to worry about choosing the right cycle to achieve optimal blast chilling or freezing since the probe and the software developed by Friulinox will lower the product to the required temperature, keeping its original aromatic and flavour properties intact.

Once the cycle has finished, it can also be stored so that you can call the program up again whenever you have to

repeat blast chilling or freezing on a product like the one just processed.

Furthermore, a heated probe is standard issue on the blast freezing version of the blast chiller. Defrosting can be started by the user only when it is actually needed, thus meeting the need for increasingly energy-efficient equipment and avoiding the needless waste of energy. Lastly, all appliances in the line come ready for application of the germicidal lamp and, when the cycle ends, the chiller automatically switches to holding mode, keeping the chilled product at a holding temperature until it is transferred to suitable refrigerators for storage.



Plus



Mod. BC/BFo81AF



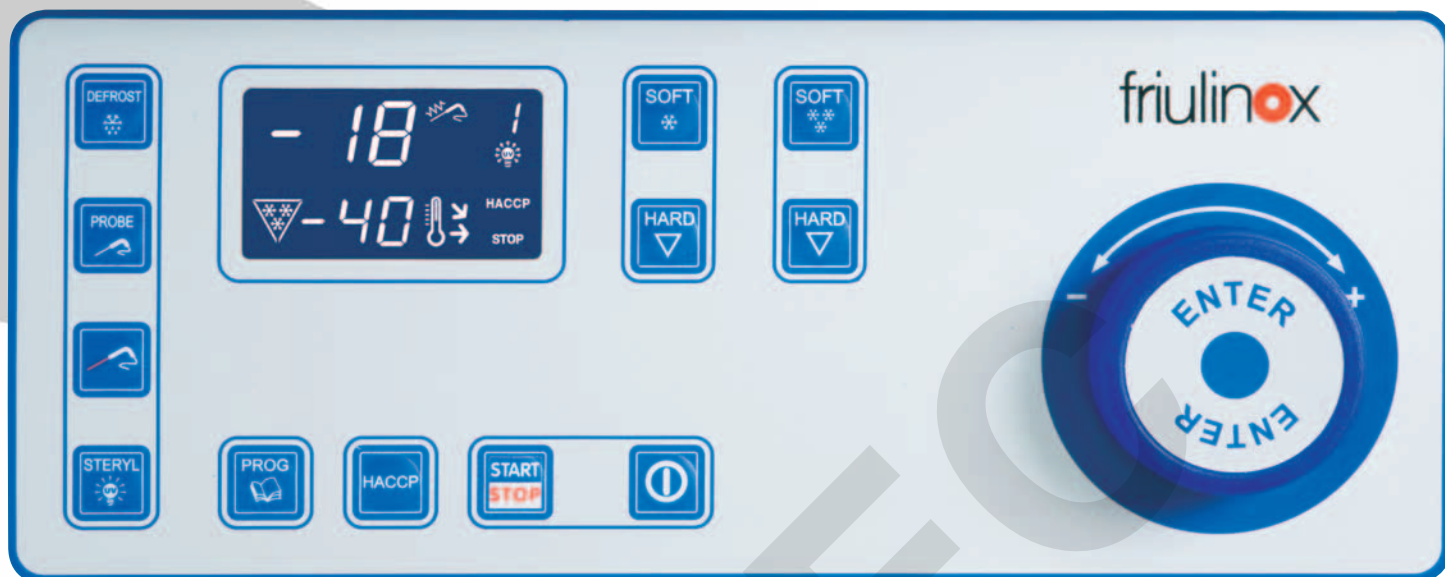
Mod. BC/BF121D/AF



Mod. BC/BF161D/AF

PLUS

Walk-in and Pass-through Roll-in Blast Chillers



CATERING

The line of blast chillers featuring the **PLUS** controller targets, above all, the medium- and large-scale catering industry and is particularly suited to the application of the Cook&Chill concept, with chillers designed to be compatible with ovens using trolley units. For these kinds of users, Friulinox has come up with a complete range of Walk-in and Pass-through Roll-in Blast Chillers/Blast Freezers for both trolley units accommodating GN1/1 pans and trolley units for GN2/1 pans. Depending on the production capacity demanded by the catering service (canteens, large-scale community catering, airports, hospitals etc.), the **PLUS**-series blast chillers can

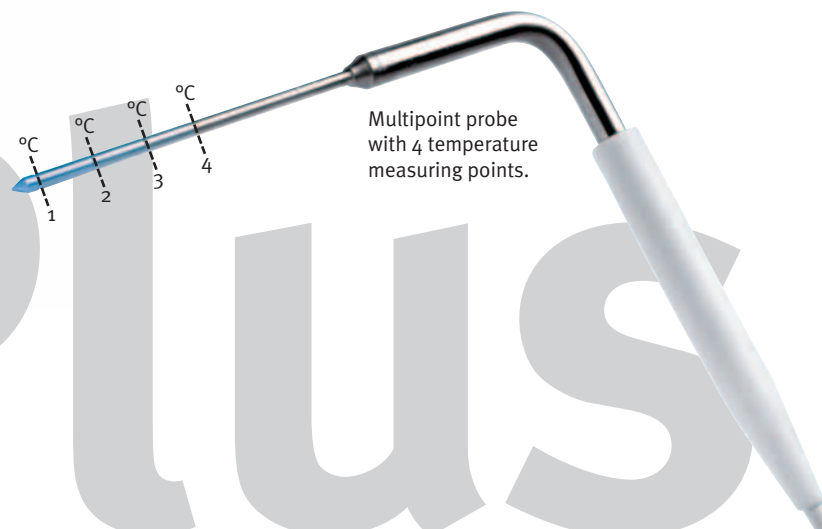
meet various blast chilling needs quickly and effectively thanks to the multipoint probe. With this probe, accurate precision can be achieved during the blast chilling stage, which is managed autonomously by the software built into the actual controller. The resulting cycles can be stored and called back up when needed. These operations have been made quicker and more intuitive with the addition of a selection and control knob. With the **PLUS** controller, the multi-probe kit can be installed to manage up to four different probes, which can be inserted in food arranged in different pans, or even on different trolleys in the case of pass-through roll-in units comprising more than one

module. At the end of the blast chilling or blast freezing cycle, the blast chiller automatically switches to holding mode, keeping the food at the set temperature.

The HACCP key can be pressed to consult the log of HACCP alarms that might have been generated during the cycle, viewing them on the blast chiller's display.

With the **PLUS** blast chiller, you can opt to:

- connect a printer installed on the appliance;
- connect to a dedicated HACCP detection system via software;
- use the UVC lamp to sterilize the chiller inside and any kitchen utensils (optional extra).



Multipoint probe with 4 temperature measuring points.



Mod. BF202D/AP

Blast Ch for roll-i

Blast chillers/freezers for roll-in ovens

The catering-dedicated Friulinox blast chillers are compatible with the majority of ovens used by collective catering today, speeding up handling in the kitchen.



Mod. RC/RF122AP

CATERING



Mod. RC/RF120AP

illers / Freezers n ovens



10

10 more reasons, for choosing Friulinox

1. Optimum performance

All devices in the range are designed for optimum performance, using available space to the full and guaranteeing problem-free maintenance.



2. Optimum temperature conformity

The special design enables the air to reach the required temperature as quickly as possible throughout the inner unit. 20 GN1/1 and 20 GN2/1 devices also come with larger rounded corners.



3. Optimum reliability

Optimum reliability is guaranteed by first class materials and parts, sophisticated manufacturing techniques and scrupulous quality controls.



4. Optimum precision

With the multipoint probe, you can measure the temperature of the food with the utmost precision during the various blast chilling or blast freezing stages.



5. Optimum versatility

The new rack support can accommodate GN1/1 and/or EN1 pans.



60 mm



6. Optimum energy savings

With thick, high density polyurethane insulation. Switches automatically to storage stage once freezing temperature is reached. On request 20 GN1/1 and 20 GN2/1 units can be supplied with a 2nd low power compressor (for storage only).

7. Optimum hygiene and cleaning

Complies fully with CEE Directive 93/43 (H.A.C.C.P.). The bottom of the inner unit can be cleaned thoroughly. The snap-in shelf supports can be removed without the aid of tools. Inner part in AISI 304 18/10 stainless steel sheet with fully rounded edges.

8. Optimum functionality

The cooling unit is built from high performing, optimum quality parts which withstand heavy duty operation. The refrigerant - R404A - meets environmental standards issued by the world's most ecologically-aware nations.

9. Optimum safety

All devices are designed in compliance with current safety standards, undergo operating/electrical testing and bear the CE mark.

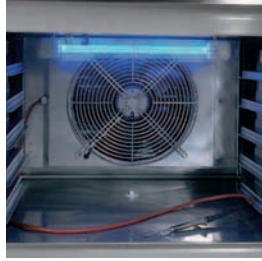
10. Optimum choice

A full range of Fast & Plus models is available, with tables, cabinets, roll-in and roll-thru models for optimum flexibility in all food and catering applications.

Optionals



Castors with brakes.



UVC Sterilising lamp.



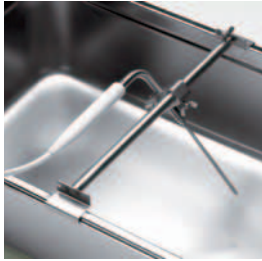
All models can be connected to water condensation units with high performing, energy saving exchangers.



Time and temperature recorder with date and hour.



Energy Saving. Designed for connection to 2nd compressor. Switches automatically to storage system.

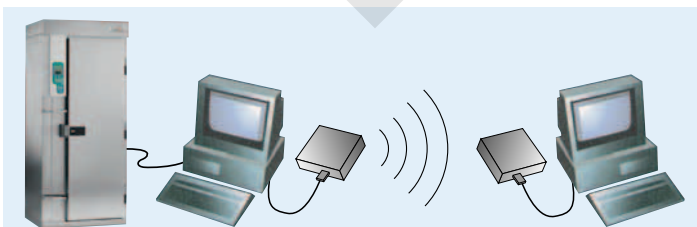


Needle probe support for liquid food,



Option of installing up to 4 different probes (with PLUS-series controller only).

Remote system






Connection to local PC with Windows application (optional).





Remote assistance.

Chilly / Blast chiller and shock freezer counters

Model							
	CHILLY - BF030	BF031	BC051D F	BF051D F	BC051A F	BF051A F	
Dimensions WxDxH	cm	56x56x52	79x70x80	79x70x85			
Chilling cycle	°C	+90/+3	+90/+3	+90/+3	+90/+3	+90/+3	+90/+3
Freezing cycle	°C	+90/-18	+90/-18	-	+90/-18	-	+90/-18
Chilling capacity 90 min.	kg	8	10	12	12	18	18
Freezing capacity 240 min.	kg	5	7	-	8	-	12
Climate class		T	T	T	T	T	T
Refrigeration capacity	W *	487	588	940	690	1070	810
Power supply	V/~ /Hz	230/1/50	230/1/50	230/1/50	230/1/50	230/1/50	230/1/50
Power	W •	587	900	910	1200	1130	1350
Absorbed current	A •	3,4	4,8	4,4	6,2	5,4	6,7
Trays / Interstep (mm)		GN 2/3 - 325x353 mm / 80	GN 1/1 / 65	GN 1/1 - EN1 / 65	GN 1/1 - EN1 / 65	GN 1/1 - EN1 / 65	GN 1/1 - EN1 / 65
Weight	kg	47	93	100	103	106	109



for Mod. BC * Evap. Temp. -10°C - Cond. Temp. +45°C / • Evap. Temp. 0°C - Cond. Temp. +55°C
for Mod. BF * Evap. Temp. -25°C - Cond. Temp. +45°C / • Evap. Temp. -10°C - Cond. Temp. +55°C

Blast chiller and shock freezer cabinets

Model						
	BC081A F/P	BF081A F/P	BC121D F	BF121D F	BC121A F/P	BF121A F/P
Dimensions WxDxH	cm	79x80x132		79x80x180		
Chilling cycle	°C	+90/+3	+90/+3	+90/+3	+90/+3	+90/+3
Freezing cycle	°C	-	+90/-18	-	+90/-18	+90/-18
Chilling capacity 90 min.	kg	25	25	25	25	36
Freezing capacity 240 min.	kg	-	16	-	16	24
Climate class		T	T	T	T	T
Refrigeration capacity	W *	1720	1300	1720	1300	2770
Power supply	V/~ /Hz	230/1/50	230/1/50	230/1/50	230/1/50	400/3/50
Power	W •	1500	2000	1500	2000	2100
Absorbed current	A •	6,5	9,2	7,1	9,7	3,1
Standard equipment, with core probe		8 positions	8 positions	12 positions	12 positions	12 positions
Trays / Interstep (mm)		GN 1/1 - EN1 / 65	GN 1/1 - EN1 / 65	GN 1/1 - EN1 / 65	GN 1/1 - EN1 / 65	GN 1/1 - EN1 / 65
Weight	kg	138	142	170	176	182




for Mod. BC * Evap. Temp. -10°C - Cond. Temp. +45°C / • Evap. Temp. 0°C - Cond. Temp. +55°C
for Mod. BF * Evap. Temp. -25°C - Cond. Temp. +45°C / • Evap. Temp. -10°C - Cond. Temp. +55°C

Blast chiller and shock freezer cabinets

Model									
	BC161D F	BF161D F	BC161A F/P	BF161A F/P	BC122D F	BF122D F	BC122A F/P	BF122A F/P	
Dimensions WxDxH	cm	79x80x195				110x88x180			
Chilling cycle	°C	+90/+3	+90/+3	+90/+3	+90/+3	+90/+3	+90/+3	+90/+3	
Freezing cycle	°C	-	+90/-18	-	+90/-18	-	+90/-18	+90/-18	
Chilling capacity 90 min.	kg	36	36	55	55	50	50	72	
Freezing capacity 240 min.	kg	-	24	-	36	-	32	48	
Climate class		T	T	T	T	T	T	T	
Refrigeration capacity	W *	2770	2850	4730	3930	4730	3930	6420	
Power supply	V/~ /Hz	400/3/50	400/3/50	400/3/50	400/3/50	400/3/50	400/3/50	400/3/50	
Power	W •	2170	3500	3300	5150	3000	1500	3950	
Absorbed current	A •	3,6	4,1	4,4	5,7	4,3	5,4	4,9	
Standard equipment, with core probe		16 positions	16 positions	16 positions	16 positions	12 positions	12 positions	12 positions	
Trays / Interstep (mm)		GN 1/1 - EN1 / 65	GN 1/1 - EN1 / 65	GN 1/1 - EN1 / 65	GN 1/1 - EN1 / 65	GN 2/1 / 65	GN 2/1 / 65	GN 2/1 / 65	
Weight	kg	200	207	214	221	230	239	248	




for Mod. BC * Evap. Temp. -10°C - Cond. Temp. +45°C / • Evap. Temp. 0°C - Cond. Temp. +55°C
for Mod. BF * Evap. Temp. -25°C - Cond. Temp. +45°C / • Evap. Temp. -10°C - Cond. Temp. +55°C

Blast chiller and shock freezer room type (1 trolley)

Model													
	BC201DP	BF201DP	BC201AP	BF201AP	BC200DP	BF200DP	BC200AP	BF200AP	BC202DP	BF202DP	BC202AP	BF202AP	
Dimensions WxDxH	120x115x223				130x115x223				150x135x223				
Chilling cycle	+90/+3	+90/+3	+90/+3	+90/+3	+90/+3	+90/+3	+90/+3	+90/+3	+90/+3	+90/+3	+90/+3	+90/+3	
Freezing cycle	-	+90/-18	-	+90/-18	-	+90/-18	-	+90/-18	-	+90/-18	-	+90/-18	
Chilling capacity 90 min.	70	70	105	105	70	70	105	105	150	150	210	210	
Freezing capacity 240 min.	-	48	-	70	-	48	-	70	-	100	-	135	
Climate class	T	T	T	T	T	T	T	T	T	T	T	T	
Refrigeration capacity	W *	6420	5970	9620	6750	6420	5970	9620	6750	11030	9650	15730	12100
Power supply	V/~ / Hz	400/3/50	400/3/50	400/3/50	400/3/50	400/3/50	400/3/50	400/3/50	400/3/50	400/3/50	400/3/50	400/3/50	400/3/50
Power	W •	3850	4770	5290	5510	3850	4770	5290	5510	5620	7450	8430	9270
Absorbed current	A •	12,9	14,2	14,6	15,9	12,9	14,2	14,6	15,9	14,6	19,4	19,4	23,4
Standard equipment		probe 4 T	probe 4 T	probe 4 T	probe 4 T	probe 4 T	probe 4 T	probe 4 T	probe 4 T	probe 4 T	probe 4 T	probe 4 T	probe 4 T
Capacity		1 GN 1/1 trolley				1 GN 1/1 trolley				1 GN 2/1 trolley			
Weight	kg #	320+102	320+131	320+132	320+134	340+102	340+131	340+132	340+134	380+152	380+205	400+211	400+214

for Mod. BC * Evap. Temp. -10°C - Cond. Temp. +45°C / • Evap. Temp. 0°C - Cond. Temp. +55°C / # Room + Remote Condensing Unit
 for Mod. BF * Evap. Temp. -25°C - Cond. Temp. +45°C / • Evap. Temp. -10°C - Cond. Temp. +55°C / # Room + Remote Condensing Unit

Blast chiller and shock freezer tunnel (2 trolleys)

Model													
	BC401DP	BF401DP	BC401AP	BF401AP	BC400DP	BF400DP	BC400AP	BF400AP	BC402DP	BF402DP	BC402AP	BF402AP	
Dimensions WxDxH	120x208x223				130x208x223				150x248x223				
Chilling cycle	+90/+3	+90/+3	+90/+3	+90/+3	+90/+3	+90/+3	+90/+3	+90/+3	+90/+3	+90/+3	+90/+3	+90/+3	
Freezing cycle	-	+90/-18	-	+90/-18	-	+90/-18	-	+90/-18	-	+90/-18	-	+90/-18	
Chilling capacity 90 min.	140	140	210	210	140	140	210	210	300	300	420	420	
Freezing capacity 240 min.	-	96	-	140	-	96	-	140	-	200	-	270	
Climate class	T	T	T	T	T	T	T	T	T	T	T	T	
Refrigeration capacity	W *	11030	9650	15730	12100	11030	9650	15730	12100	19900	16290	26720	19920
Power supply	V/~ / Hz	400/3/50	400/3/50	400/3/50	400/3/50	400/3/50	400/3/50	400/3/50	400/3/50	400/3/50	400/3/50	400/3/50	400/3/50
Power	W •	5820	7650	8730	9470	5820	7650	8730	9470	10120	14460	14460	15280
Absorbed current	A •	18,8	23,6	24,4	28,4	18,8	23,6	24,4	28,4	25,8	35,8	35,8	41,8
Standard equipment		probe 4 T	probe 4 T	probe 4 T	probe 4 T	probe 4 T	probe 4 T	probe 4 T	probe 4 T	probe 4 T	probe 4 T	probe 4 T	probe 4 T
Capacity		2 GN 1/1 trolleys				2 GN 1/1 trolleys				2 GN 2/1 trolleys			
Weight	kg #	640+152	640+205	640+211	640+214	680+152	680+205	680+211	680+214	760+241	760+252	800+252	800+276

for Mod. BC * Evap. Temp. -10°C - Cond. Temp. +45°C / • Evap. Temp. 0°C - Cond. Temp. +55°C / # Room + Remote Condensing Unit
 for Mod. BF * Evap. Temp. -25°C - Cond. Temp. +45°C / • Evap. Temp. -10°C - Cond. Temp. +55°C / # Room + Remote Condensing Unit

Blast chiller and shock freezer tunnel (3 trolleys)



Model			BC602DP	BF602DP	BC602AP	BF602AP
Dimensions	WxDxH	cm	150x348x223			
Chilling cycle		°C	+90/+3	+90/+3	+90/+3	+90/+3
Freezing cycle		°C	-	+90/-18	-	+90/-18
Chilling capacity 90 min.		kg	450	450	630	630
Freezing capacity 240 min.		kg	-	300	-	405
Climate class			T	T	T	T
Refrigeration capacity		W *	26720	24620	31880	27850
Power supply		V/~ /Hz	400/3/50	400/3/50	400/3/50	400/3/50
Power		W •	15260	19650	18620	23900
Absorbed current		A •	38,2	52,2	52,2	60,2
Standard equipment			probe 4 T	probe 4 T	probe 4 T	probe 4 T
Capacity			3 GN 2/1 trolleys			
Weight		kg #	1140+252	1140+407	1200+310	1200+416

for Mod. BC * Evap. Temp. -10°C - Cond. Temp. +45°C / • Evap. Temp. 0°C - Cond. Temp. +55°C

Room + Remote Condensing Unit

for Mod. BF * Evap. Temp. -25°C - Cond. Temp. +45°C / • Evap. Temp. -10°C - Cond. Temp. +55°C

Room + Remote Condensing Unit

R-series chiller and shock freezer cabinets






Model			RC120A F/P	RF120A F/P	RC122D F	RF122D F	RC122A F/P	RF122A F/P
Dimensions	WxDxH	cm	79x80x180		110x88x180			
Chilling cycle		°C	+90/+3	+90/+3	+90/+3	+90/+3	+90/+3	+90/+3
Freezing cycle		°C	-	+90/-18	-	+90/-18	-	+90/-18
Chilling capacity 90 min.		kg	36	36	50	50	72	72
Freezing capacity 240 min.		kg	-	24	-	32	-	48
Climate class			T	T	T	T	T	T
Refrigeration capacity		W *	2770	2850	4730	3930	6420	5970
Power supply		V/~ /Hz	400/3/50	400/3/50	400/3/50	400/3/50	400/3/50	400/3/50
Power		W •	2100	3500	3000	1500	3950	6120
Absorbed current		A •	3,1	4,2	4,3	5,4	4,9	6,9
Standard equipment			probe 4 T	probe 4 T	probe 4 T	probe 4 T	probe 4 T	probe 4 T
Capacity			1 GN 1/1 trolley		1 GN 2/1 trolley			
Weight		kg	182	188	230	239	248	257

for Mod. RC * Evap. Temp. -10°C - Cond. Temp. +45°C / • Evap. Temp. 0°C - Cond. Temp. +55°C

for Mod. RF * Evap. Temp. -25°C - Cond. Temp. +45°C / • Evap. Temp. -10°C - Cond. Temp. +55°C

R-series Blast chiller and shock freezer room type

Model													
	RC201DP	RF201DP	RC201AP	RF201AP	RC200DP	RF200DP	RC200AP	RF200AP	RC202DP	RF202DP	RC202AP	RF202AP	
Dimensions WxDxH	120x105x228				140x105x228				160x135x228				
Chilling cycle	°C	+90/+3	+90/+3	+90/+3	+90/+3	+90/+3	+90/+3	+90/+3	+90/+3	+90/+3	+90/+3	+90/+3	
Freezing cycle	°C	-	+90/-18	-	+90/-18	-	+90/-18	-	+90/-18	-	+90/-18	-	+90/-18
Chilling capacity 90 min.	kg	70	70	105	105	70	70	105	105	150	150	210	210
Freezing capacity 240 min.	kg	-	48	-	70	-	48	-	70	-	100	-	135
Climate class		T	T	T	T	T	T	T	T	T	T	T	T
Refrigeration capacity	W *	6420	5970	9620	6750	6420	5970	9620	6750	11030	9650	15730	12100
Power supply	V/~/Hz	400/3/50	400/3/50	400/3/50	400/3/50	400/3/50	400/3/50	400/3/50	400/3/50	400/3/50	400/3/50	400/3/50	400/3/50
Power	W ●	3850	4770	5290	5510	3850	4770	5290	5510	5620	7450	8430	9270
Absorbed current	A ●	12,9	14,2	14,6	15,9	12,9	14,2	14,6	15,9	14,6	19,4	19,4	23,4
Standard equipment		probe 4 T	probe 4 T	probe 4 T	probe 4 T	probe 4 T	probe 4 T	probe 4 T	probe 4 T	probe 4 T	probe 4 T	probe 4 T	probe 4 T
Capacity		1 GN 1/1 trolley								1 GN 2/1 trolley			
Weight	kg #	310+102	310+131	310+132	310+134	340+102	340+131	340+132	340+134	380+152	380+205	400+211	400+214

for Mod. RC * Evap. Temp. -10°C - Cond. Temp. +45°C / ● Evap. Temp. 0°C - Cond. Temp. +55°C / # Room + Remote Condensing Unit
 for Mod. RF * Evap. Temp. -25°C - Cond. Temp. +45°C / ● Evap. Temp. -10°C - Cond. Temp. +55°C / # Room + Remote Condensing Unit

friulinox
the refrigeration company

Friulinox Srl
via Treviso, 4
33083 Taiedo di Chions (PN)
phone: +39.0434.635411
fax: +39.0434.635414
e-mail: infogroup@friulinox.com

www.friulinox.com

HACCP
solutions



CE

