

friulinox
the refrigeration company

Series
Fast & Plus

**Blast chillers and freezers
for bread-, pastry- and ice cream-making**

BAKING



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blast chille





rs and freezers

The freshness of hygiene, the sweetness of quality, the safety of proper storage

Friulinox is well aware of the value of hygiene, quality and safety of foodstuffs, especially in such a complex and varied sector as confectionery and bread-making.

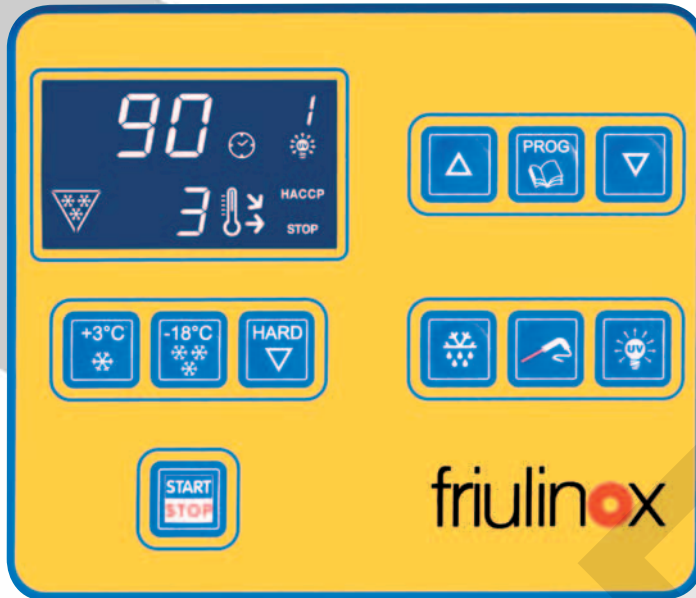
This sector is known for:
- the particularly delicate nature of the foodstuffs handled;

- the care required in preparing, decorating and storing them;
- an extremely wide assortment both in terms of the type of product and how they are used, making blast freezing technologies even more strategic.

Moreover, since the whole sector is at the mercy of peak demand periods, owing to the seasonal nature of some foods, and a tendency to follow periodic or, at least, see-sawing trends, Blast Chillers/Freezers prove to be a must in organizing work rationally and efficiently.

Friulinox

Blast Chiller Cabinets for EN pans, FAST series



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The new pastry blast chiller cabinets from Friulinox are innovative in the following aspects:

- Ergonomic design of the structure and controls
- Insulation increased to 60 mm, using high-density (42 kg/cu m) foamed polyurethane.
- pan slides adjustable to two distances: 32.5 and 50 mm.
- doors reversible on site
- door stop to keep the door open
- temperature probe standard issue
- temperature probe heating for removal following blast freezing cycle
- room for storing 99 cycles

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 blast 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 blast 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 blast 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.

Fast



Mod. PC/PFo81AF



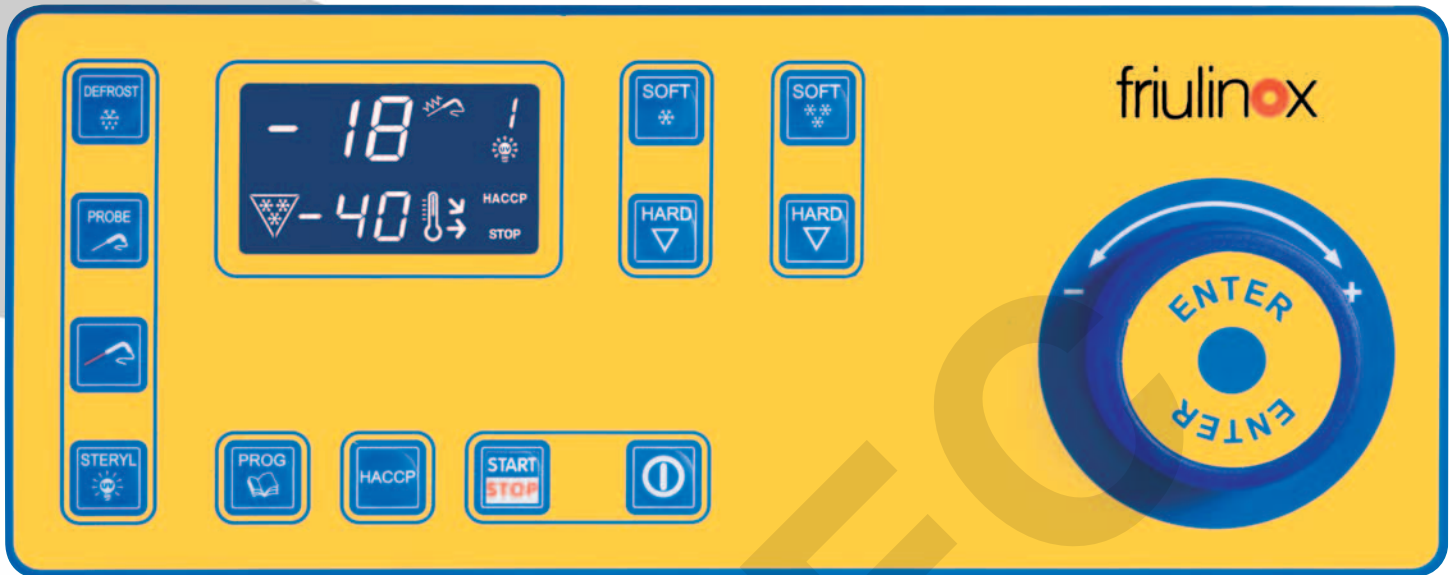
Mod. PC/PF121D/AF



Mod. PC/PF161D/AF

Friulinox

Blast Chiller Cabinets and Walk-in Blast Chillers, PLUS series



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Blast Chiller Cabinets and Walk-in Blast Chillers, PLUS series

The **PLUS-series** line of blast chillers is suitable for production on a large scale and for particularly delicate products. The PLUS controller features a **multipoint** core temperature probe, i.e. fitted with 4 temperature sensors. This means the **PLUS-series Friulinox** blast chiller can determine the consistency of the chilled products and adjust the cooling system's functions dynamically to reach the right blast chilling level, keeping the product intact and retaining its original moisture content.

Moreover, **PLUS-series** blast chillers are equipped to **alter the speed of air** inside, ensuring that fresh pastry and fresh dough retain the correct **moisture levels**.

Up to **99** blast chill or blast freeze cycles can be stored, performed with the probe, and they can then be called back up without having to use the probe again.

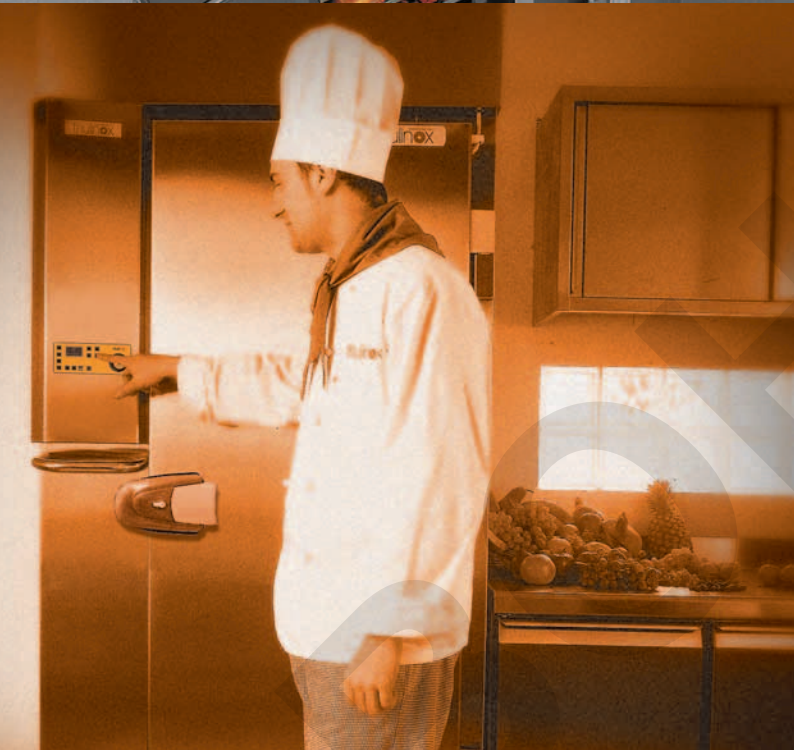
The PLUS controller has an HACCP memory for recording high-temperature alarms and cycles that have overrun the maximum standard time:

- 90 minutes for above-zero chilling
 - 240 minutes for blast freezing.
- In this case, the blast chiller will continue to operate to reach the right core temperature, whilst reporting the trouble. Alarms are shown on the display and can be recorded by means of:
- the printer installed on the appliance
 - connection to a PC via an interface unit and dedicated software.



Multipoint probe with 4 temperature measuring points.

PLUS



Mod. PC/PF201D/AF Mod. PC/PF202D/AF



Mod. RC/120AP



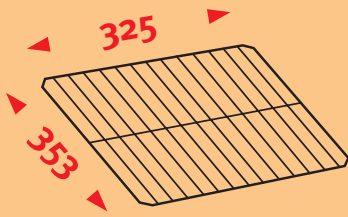
Chilly

Chilly

To meet the growing demand for compact professional equipment, Friulinox has produced the CHILLY blast chiller/freezer, which can be used to blast chill and blast freeze both cooked and raw foods. The simple, comprehensive controller, the impressive cooling

capacity, the low consumption levels, the automatic end-of-cycle holding feature and its high reliability make Friulinox's CHILLY a versatile blast chiller/freezer suitable for small-scale pastry- and ice cream-making. Chilly is made from AISI 304 18/10 stainless steel and features

a needle temperature probe, which is inserted in the food. It can take 3 GN2/3 pans and can blast chill 8 kg of product to +3°C in 90 minutes, and blast freeze 5 kg to -18°C in 4 hours.



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Blast chiller counters

3 pans PF031
5 pans PF051

The PF031 and PF051 models are blast chillers/freezers that come in a compact size, which means they fit snugly between other counters in the facility.

The PF031 model is 80 cm high, meaning it can be recessed under an existing work surface or surface shared by adjacent units.

The PF051 model is 85 cm high

and features a built-in (non-removable) work surface.

The pan slides, which can accommodate pans measuring 60x40 cm, are L-shaped and height adjustable to a distance of 32.5 mm and 50 mm and multiples thereof.

The insulation is 50 mm thick and

both the internal and external cladding is AISI 304 18/10 stainless steel in a Scotch-Brite satin finish.

They use the FAST controller, with SOFT and HARD blast chill and blast freeze cycles, with core temperature probe.

The automatic end-of-cycle holding and automatic defrost water evaporation feature, which works without additional power, means high efficiency and low consumption are achieved.



PF031



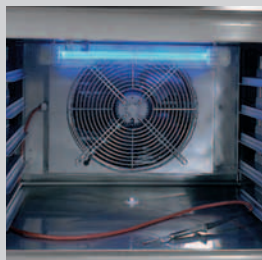
PC051D-A
PF051D-A

10

10 more reasons for choosing Friulinox

1. Unbeatable performance

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



2. Unbeatable temperature evenness

The special design enables the air to reach the required temperatures as quickly as possible throughout the inner unit.



3. Unbeatable reliability

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



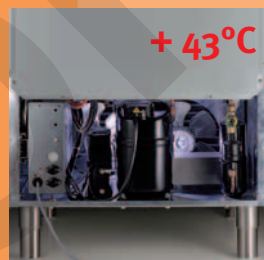
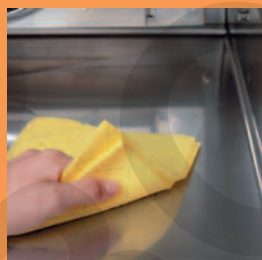
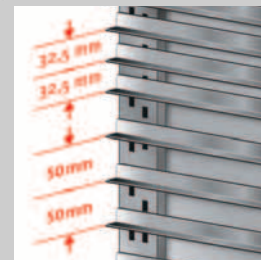
4. Unbeatable precision

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. Unbeatable versatility

The new rack support can accommodate pans measuring 60x40 cm and can be positioned at the following distances: 32.5, 50, 65 mm



6. Unbeatable energy savings

With thick, high-density polyurethane insulation. Switches automatically to holding mode once blast freezing temperature is reached. On request, 20 EN₁ and 20 EN₂ units can be supplied with a low-power compressor (for storage only).

7. Unbeatable hygiene and cleaning

Complies fully with EEC directive 93/43 (H.A.C.C.P.). The bottom of the inner unit is easy to clean thoroughly. The snap-in rack supports can be removed easily without the aid of tools. Internal cladding is AISI 304 18/10 stainless steel sheet with fully rounded edges.

8. Unbeatable functionality

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

9. Unbeatable safety

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

10. Unbeatable choice

Roll-in and roll-thru blast chillers/freezers have been added in Fast and Plus versions to complement the existing range for unbeatable operating flexibility in all applications.

ice cream

Friulinox & ice cream

Friulinox Blast Chillers/Freezers enhance the production of soft ice cream and ice-cream cakes and desserts.

The automatic "blast freezing" cycle ensures that ice-cream specialities are quickly firmed up and stored in a perfect state. This brings with it a number of practical advantages:

- perfect quality and consistency for storing and displaying ice cream and cakes for several days;
- optimum ice cream yield as the product does not lose air, so that it keeps its original volume, assuring the same number of servings as the moment it was whipped;
- ice cream production and stock can be managed to

meet seasonal needs; - the Friulinox fast Blast Chiller/Freezer keeps ice cream at the temperature chosen by the ice-cream maker for storage (-18/-20°C) or for sale (-12/-14°C). Fast freezing enables microcrystals to form. These keep the original structure of the freshly whipped ice cream for longer.

It may operate by sensing product temperature through the probe or be time-operated: the choice is yours. The temperature probe can also be used simply to measure the internal temperature of the ice cream in the individual containers, or of the ice-cream cakes and desserts.

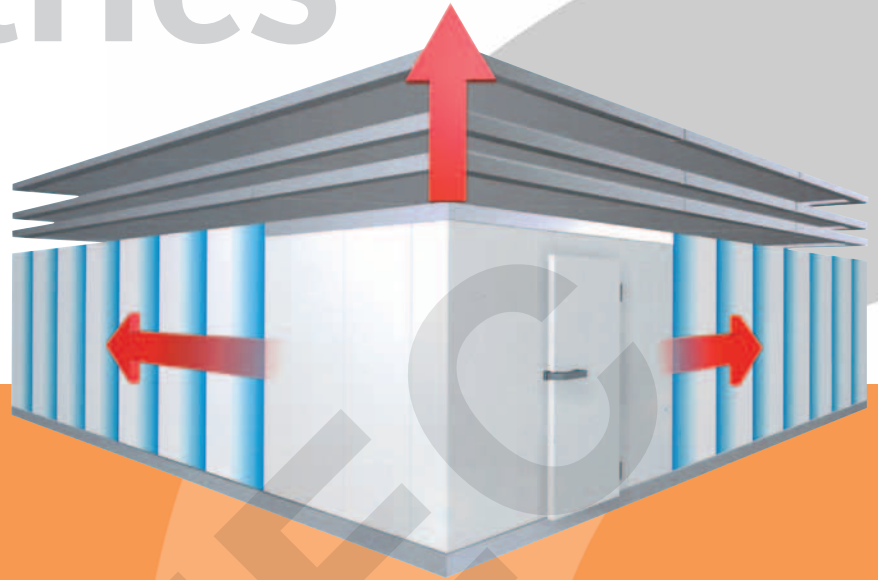


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Food industries

Tailored blast freezing solutions Walk-in blast chillers and combi walk-in units



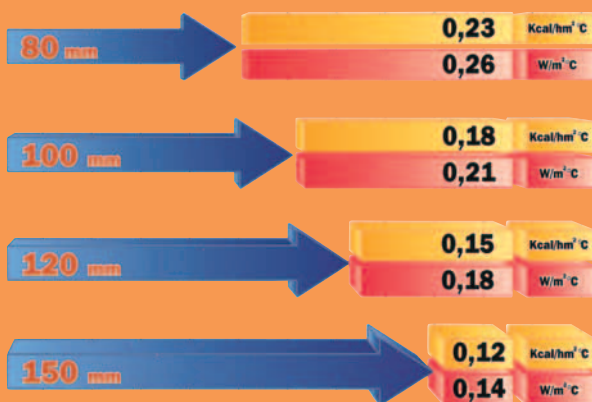
Unbeatable adaptability

The walk-in blast chillers and freezers are designed to accommodate the trolleys normally used in ice cream-,

pastry- and fresh dough-making facilities, though they **can also be tailored** to the size of the trolleys or production cycle

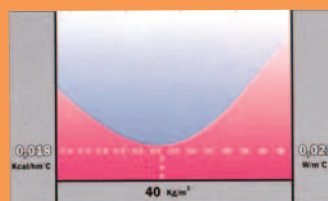
employed by the individual Customer. The UVC lamp can be installed to sterilize the chiller inside and any utensils or containers.

Heat transmission coefficient K

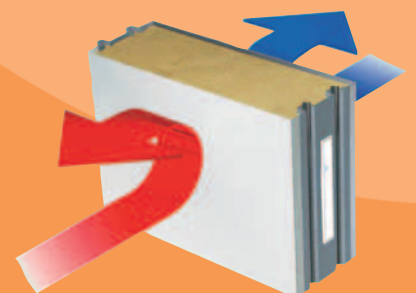


Panels thicknesses




Density



High heat insulation capacity






Chilly - Blast chiller and blast freezer counters

Model							
		CHILLY - PF031A F	PF031A F	PC051D F	PF051D F	PC051A F	PF051A F
Dimensions WxDxH	cm	56x56x52	79x70x80	79x70x85			
Blast chilling cycle	°C	+90/+3	+90/+3	+90/+3	+90/+3	+90/+3	+90/+3
Blast freezing cycle	°C	+90/-18	+90/-18	-	+90/-18	-	+90/-18
Blast chilling capacity 90 min.	kg	8	10	12	12	18	18
Blast freezing capacity 240 min.	kg	5	7	-	8	-	12
Blast freezing ratekg/h	kg/h Δ	5	7	-	10	-	15
Climate class		T	T	T	T	T	T
Refrigeration capacity	W ‡	487	588	940	690	1070	810
Supply voltage	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
EN1* pan capacity/Interval (mm)		GN 2/3 - 325x353 mm / 80	3 / 65	5 / 65	5 / 65	5 / 65	5 / 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

Δ based on fresh pastry products
* 60x40 cm


Blast chiller and blast freezer cabinets

Model							
		PC081A F/P	PF081A F/P	PC121D F	PF121D F	PC121A F/P	PF121A F/P
Dimensions WxDxH	cm	79x80x132		79x80x180			
Blast chilling cycle	°C	+90/+3	+90/+3	+90/+3	+90/+3	+90/+3	+90/+3
Blast freezing cycle	°C	-	+90/-18	-	+90/-18	-	+90/-18
Blast chilling capacity 90 min.	kg	25	25	25	25	36	36
Blast freezing capacity 240 min.	kg	-	16	-	16	-	24
Blast freezing ratekg/h	kg/h Δ	-	24	-	24	-	36
Climate class		T	T	T	T	T	T
Refrigeration capacity	W ‡	1720	1300	1720	1300	2770	2850
Supply voltage	V/~Hz	230/1/50	230/1/50	230/1/50	230/1/50	400/3/50	400/3/50
Power	W ●	1500	2000	1500	2000	2100	3500
Absorbed current	A ●	6,5	9,2	7,1	9,7	3,1	4,2
Standard equipment, including core probe		8 pair of slides	8 pair of slides	12 pair of slides	12 pair of slides	12 pair of slides	12 pair of slides
EN1* pan capacity/Interval (mm)		8/65	8/65	12/65	12/65	12/65	12/65
Weight	kg	138	142	170	176	182	188

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



Δ based on fresh pastry products
* 60x40 cm

Blast chiller and blast freezer cabinets

Model					
		PC161D F	PF161D F	PC161A F/P	PF161A F/P
Dimensions WxDxH	cm	79x80x195			
Blast chilling cycle	°C	+90/+3	+90/+3	+90/+3	+90/+3
Blast freezing cycle	°C	-	+90/-18	-	+90/-18
Blast chilling capacity 90 min.	kg	36	36	55	55
Blast freezing capacity 240 min.	kg	-	24	-	36
Blast freezing ratekg/h	kg/h Δ	-	36	-	56
Climate class		T	T	T	T
Refrigeration capacity	W ‡	2770	2850	4730	3930
Supply voltage	V/~Hz	400/3/50	400/3/50	400/3/50	400/3/50
Power	W ●	2170	3500	3300	5150
Absorbed current	A ●	3,6	4,1	4,4	5,7
Standard equipment, including core probe		16 pair of slides	16 pair of slides	16 pair of slides	16 pair of slides
EN1* pan capacity/Interval (mm)		16/65	16/65	16/65	16/65
Weight	kg	200	207	214	221



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
Δ based on fresh pastry products
* 60x40 cm

Walk-in blast chiller and blast freezer (1 trolley)

Model									
	PC201DP	PF201DF	PC201AP	PF201AP	PC202DP	PF202DP	PC202AP	PF202AP	
Dimensions WxDxH	120x105x243				160x145x243				
Blast chilling cycle	°C	+90/+3	+90/+3	+90/+3	+90/+3	+90/+3	+90/+3	+90/+3	
Blast freezing cycle	°C	-	+90/-18	-	+90/-18	-	+90/-18	-	
Blast chilling capacity 90 min.	kg	70	70	105	105	150	150	210	
Blast freezing capacity 240 min.	kg	-	48	-	70	-	100	-	
Blast freezing rate/kg/h	kg/h Δ	-	70	-	105	-	150	-	
Climate class		T	T	T	T	T	T	T	
Refrigeration capacity	W ‡	6420	5970	9620	6750	11030	9650	15730	
Supply voltage	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 ●	3850	4770	5290	5510	5620	7450	8430	
Absorbed current	A ●	12,9	14,2	14,6	15,9	14,6	19,4	19,4	
Standard equipment		4 T probe	4 T probe	4 T probe	4 T probe	4 T probe	4 T probe	4 T probe	
Capacity		1 trolley for EN1* pans				1 trolley for EN2** pans			
Weight	kg #	320+102	320+131	320+132	320+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 / # Walk-in Chillers/Freezers + Remote Unit
 for Mod. BF ‡ Evap. Temp. -25°C - Cond. Temp. +45°C / ● Evap. Temp. -10°C - Cond. Temp. +55°C / # Walk-in Chillers/Freezers + Remote Unit
 Δ based on fresh pastry products
 * 60x40 cm / ** 60x80 cm

Pass-through Roll-in/Walk-in blast chillers and freezers (2 trolleys)

Model									
	PC401DP	PF401DP	PC401AP	PF401AP	PC402DP	PF402DP	PC402AP	PF402AP	
Dimensions WxDxH	120x188x243				160x268x243				
Blast chilling cycle	°C	+90/+3	+90/+3	+90/+3	+90/+3	+90/+3	+90/+3	+90/+3	
Blast freezing cycle	°C	-	+90/-18	-	+90/-18	-	+90/-18	-	
Blast chilling capacity 90 min.	kg	140	140	210	210	300	300	420	
Blast freezing capacity 240 min.	kg	-	96	-	140	-	200	-	
Blast freezing rate/kg/h	kg/h Δ	-	140	-	210	-	300	-	
Climate class		T	T	T	T	T	T	T	
Refrigeration capacity	W ‡	11030	9650	15730	12100	19900	16290	26720	
Supply voltage	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 ●	5820	7650	8730	9470	10120	14460	14460	
Absorbed current	A ●	18,8	23,6	24,4	28,4	25,8	35,8	35,8	
Standard equipment		4 T probe	4 T probe	4 T probe	4 T probe	4 T probe	4 T probe	4 T probe	
Capacity		2 trolley for EN1* pans				2 trolley for EN2** pans			
Weight	kg #	640+152	640+205	640+211	640+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 / # Walk-in Chillers/Freezers + Remote Unit
 for Mod. BF ‡ Evap. Temp. -25°C - Cond. Temp. +45°C / ● Evap. Temp. -10°C - Cond. Temp. +55°C / # Walk-in Chillers/Freezers + Remote Unit
 Δ based on fresh pastry products
 * 60x40 cm / ** 60x80 cm

Pass-through Roll-in/Walk-in blast chillers and freezers (3 trolleys)



Model		PC602DP	PF602DP	PC602AP	PF602AP
Dimensions WxDxH	cm	160x378x243			
Blast chilling cycle	°C	+90/+3	+90/+3	+90/+3	+90/+3
Blast freezing cycle	°C	-	+90/-18	-	+90/-18
Blast chilling capacity 90 min.	kg	450	450	630	630
Blast freezing capacity 240 min.	kg	-	300	-	405
Blast freezing rate/kg/h	kg/h	-	450	-	630
Climate class		T	T	T	T
Refrigeration capacity	W ‡	26720	24620	31880	27850
Supply voltage	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		4 T probe	4 T probe	4 T probe	4 T probe
Capacity		3 trolley for EN2** pans			
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
 # Walk-in Chillers/Freezers + Remote Unit
 for Mod. BF ‡ Evap. Temp. -25°C - Cond. Temp. +45°C / ● Evap. Temp. -10°C - Cond. Temp. +55°C
 # Walk-in Chillers/Freezers + Remote Unit
 ** 60x80 cm

BOFFEC

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HACCP
solutions



CE

