

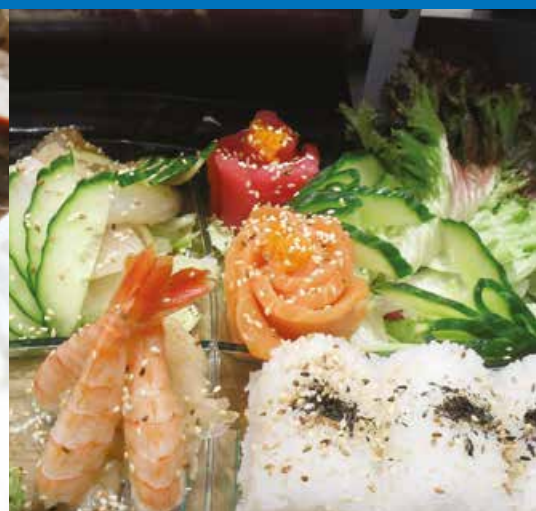
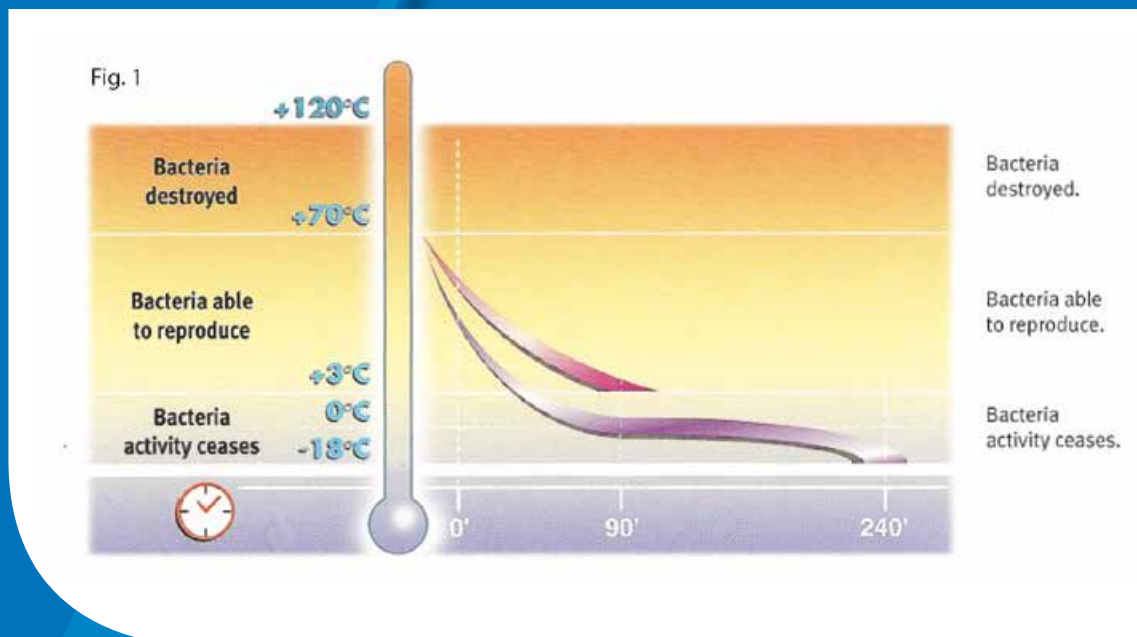
BLAST CHILLERS AND FREEZERS



Benefits of Blast Chilling and Freezing

Technology at the service of hygiene, safety and quality. In the professional catering industry, food safety must be considered a priority above all others. Improper food storage and handling is the number one cause of food poisoning, as at temperatures between $+10^{\circ}\text{C}$ and $+65^{\circ}\text{C}$ bacteria quickly begins to proliferate in food stuffs.

Lowering the temperature rapidly using **Blast Chillers / Freezers** prevents **micro-organisms from reproducing in freshly cooked foods** (refer to fig. 1)



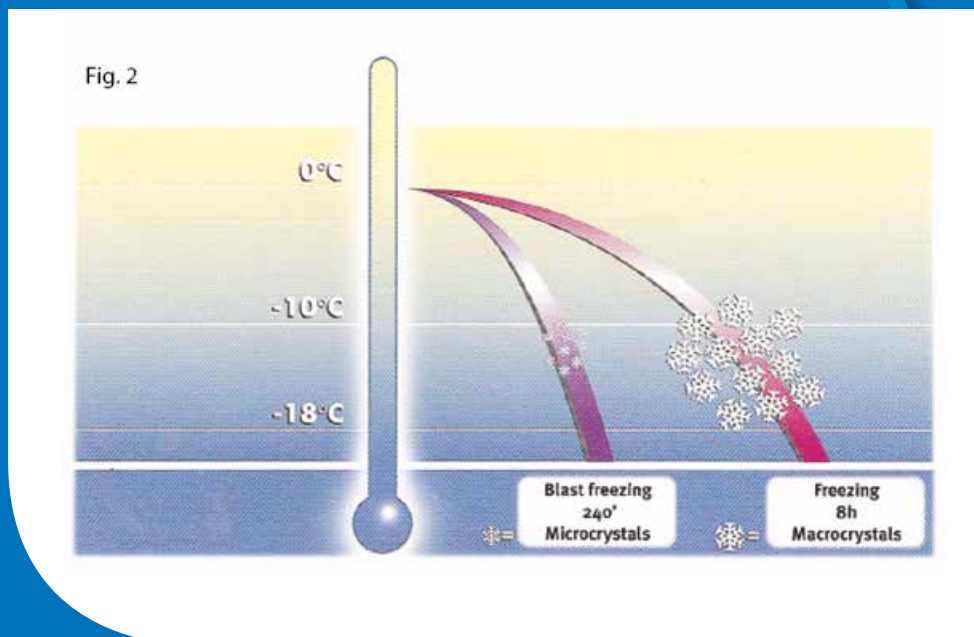
Blast Chillers / Freezers make it possible to *prepare large quantities of food* which, thanks to rapid temperature reduction, can be stored and used as required

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.

Blast Chillers / Freezers are ideally suited to all types of catering applications including fast food outlets, company canteens, hospitals, food manufacturers, as well as banqueting services.

Blast Chillers / Freezers help you comply with the Food Safety Act 1990 and the Guidelines for Cook Chill and Cook Freeze 1989.

Save time, keep the quality whilst being hygienic and safe!



KEY FEATURES

- Designed for both blast chilling and freezing
- "Ready to go" uses the optimal technology in blast chilling and freezing – making it easy and quick!
- Precise temperature control thanks to the pin probe
- Smart interface and Digital control make it easily legible and functional
- Save up to 99 programmes for personalised recipes in all sectors including gastronomy, pastry, baking and ice cream making etc.
- A versatile range from 3 to 24 trays
- Multi-step racking for trays of all shapes and uniform airflow to cool all the food, regardless of their height

EXTRA SPEC DETAILS

- Refrigerant – Choice of R290 and R452a
- Refrigeration system - Fan assisted evaporator & condenser
- Multi-point Core Probe Standard
- External Finish – Stainless Steel
- Internal Finish – Stainless Steel



Blast Chillers & Freezers



friulinox
First. quality.



RBS-051-SA



BF030AE



RBS-121-SA



RBS-081-SA



RBS-161-SA



RBS-122-SA

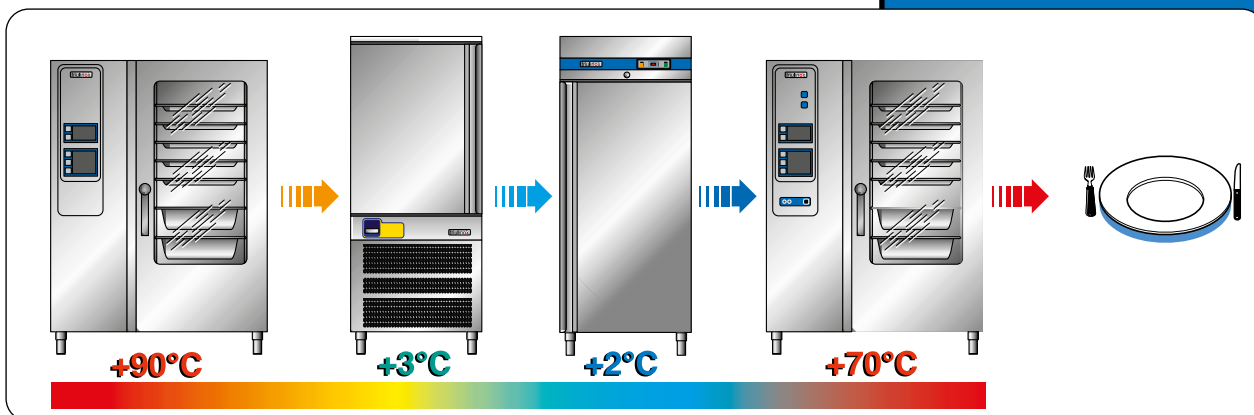
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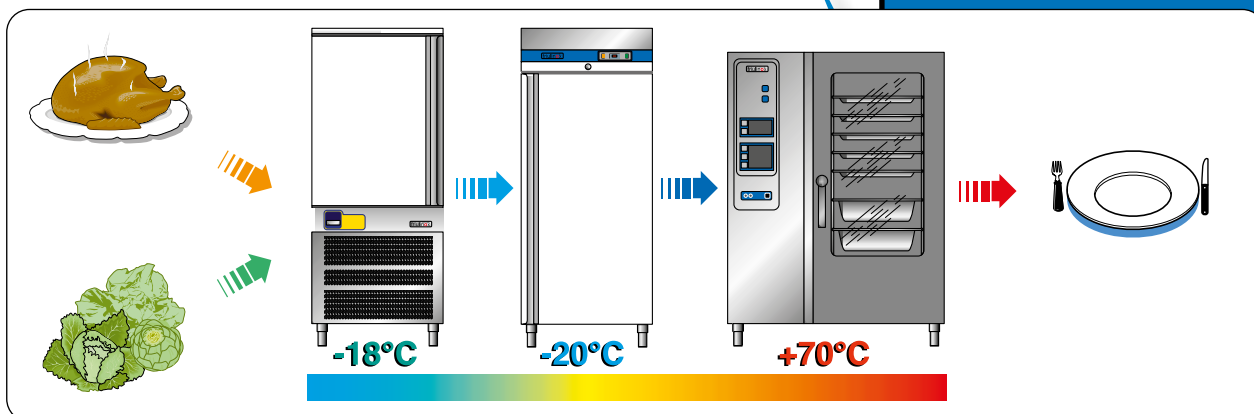
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OPTIONAL EXTRAS

- Castors
- Probe support for liquids
- UV Sterilizing lamp kit



Blast Chilling



Blast Freezing

Model	Chilling (Kg) Capacity [+70° +3°C 90']	Freezing (Kg) Capacity [+70° -18°C 240']	Dimensions (wxdxh) mm	Net Weight Kg	Tray Slides	Pan / Tray Size	Power Supply	Electrical Consumption Watts	See Price List
BF030AE	8	5	560 x 560 x 520	47	3	2/3GN	230v / 1ph	587	
CF031AE	8	5	560 x 700 x 520	52	3	1/1GN	230v / 1ph	587	
RBS-051-SA	30	20	790 x 820 x 900	110	5	1/1GN, EN1	230v / 1ph	797	
RBS-081-SA	40	25	790 x 870 x 1460	150	8	1/1GN, EN1	230v / 1ph	1137	
RBSR-120-SA	65	45	850 x 870 x 1860	200	10	1/1GN, EN1	380/420v/ 3ph	1698	
RBS-121-SA	65	45	790 x 870 x 1810	190	12	1/1GN, EN1	380/420v/ 3ph	1698	
RBS-161-SA	80	55	790 x 870 x 1960	210	16	1/1GN, EN1	380/420v/ 3ph	2390	
RBS-122-SA	80	60	1100 x 1080 x 1860	255	24	1/1GN, EN1	380/420v/ 3ph	2893	