

friulinox

BLAST CHILLERS
Gastronorm Line

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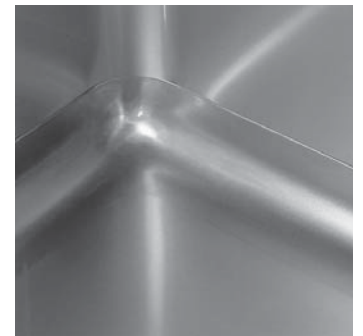
The quality that distinguishes your dishes can be seen, experienced and tasted, perfectly intact, over time thanks to the Friulinox blast chillers. The dishes will remain consistent and firm, with a fresh and persistent aroma, a full-bodied taste, and an intense flavour.

Chill to preserve.

Preserve to have fresh products throughout the year.

By rapidly reducing the temperature of food (both raw and cooked), the blast chiller maintains **its quality and flavours intact over time**, thus extending the food shelf life of your dishes. Cooking results will change permanently and extraordinarily when the chilling process is introduced between cooking and eating. In this way, it will become the cornerstone of a new production system managed to the highest standards of efficiency, organisation and optimisation of resources.





Quality

Friulinox blast chillers are the number one choice for professionals who are deeply committed to their work and want to choose the most intelligent and profitable work processes. Above all, these appliances interpret the latest evolution in the restoration sector.

The Friulinox brand is associated with high quality, high profitability and service efficiency.

Selecting a Friulinox blast chiller means choosing an exclusive combination of advantages that, when added together, give life to a solution of unmatched value for the catering industry.

Quality lies in dishes that remain delicious and intact over time thanks to the food core blast chilling process.

Quality lies in the result of the service given to customers, which will become perfect in all respects.

Quality lies in the work organisation, which will be significantly improved.

A new savings dimension and the excellence of food will be rewarded with a significant increase in profit. Selecting utmost reliability means choosing Friulinox.

That is because Friulinox researches and uses the most advanced technology to meet ever-changing eating needs and uses only premium-quality components, all in stainless steel and complete with construction certifications in compliance with EC standards.

CHILLY - GO



Even an excellent raw material, processed following a recipe that enhances its quality, is at risk of oxidation and dehydration, thus irreversibly changing its organoleptic properties.

The blast chilling process (from +90°C to +3°C in less than 90 minutes) retains the moisture that would dissipate in the air due to the evaporation of the hot product. When the moisture is retained, tenderness and flavour are kept unchanged, thus avoiding changes in colour, aroma and taste. In this way, the properties of your creations are splendidly preserved for up to 5-7 days.



Quality in construction and results

Friulinox blast chillers are built according to the highest construction standards. Insulation thickness and refrigeration systems that are properly sized allow the low temperatures to be quickly reached without wasting energy.

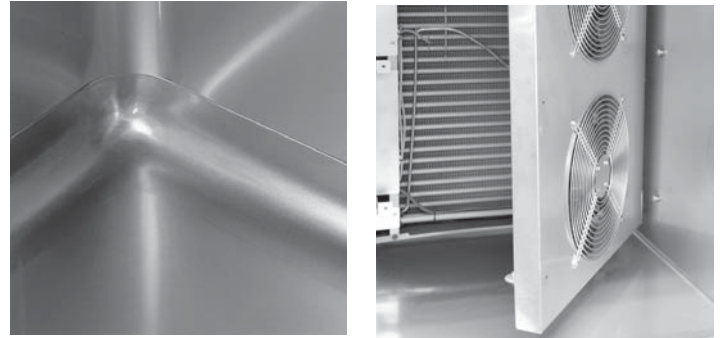


Simple Handling, Excellent Results

The GO series control is easy to use and blast chills or freezes the product either on a time basis (hence within 90' or 240' according to HACCP standards) or by monitoring the product's core temperature by means of the probe. In the latter case, the user does not need to worry about choosing the right cycle to achieve optimal blast chilling or freezing because the probe and the software developed by Friulinox will lower the food temperature, keeping its original organoleptic properties intact.

The **PRE-COOLING** function, with a dedicated button, improves performance and further reduces chilling time. Once the cycle is completed, it can also be saved and recalled when needed.

PLUS



Hygiene Means Quality

The user-friendly design of the blast chillers, featuring rounded corners, the absence of seams and evaporators that can be inspected, makes cleaning easier and ensures first-rate hygiene. Friulinox has always aimed for the best, so you can express yourself to the utmost.



Attentive and Cost Effective

To improve the quality of the chef's work, Friulinox pays attention to little things. In the freezing version, the blast chiller is supplied as standard with the heated probe. The user can start the defrosting procedure only when it is actually necessary, thus meeting the demand for appliances that are increasingly attentive to energy savings. Once the cycle is completed, the conservation phase automatically runs until the product is transferred to the storage units.

By choosing Friulinox, customers can count on a sales service of outstanding efficiency, explaining the different applications and potentialities before the purchase decision is made.



Afterwards, Friulinox offers specific training sessions on the use of the appliances and on how to get the most from them with practical demonstrations. Friulinox also offers technical support and advice through its "Online Service" telephone help line. Friulinox gives special attention and care to customers so that they can concentrate their efforts on their everyday business.

PLUS Roll In & Roll Through Blast Chillers, Blast Freezers



Quantity is no longer a problem

If large quantities of product need to be processed, the PLUS Roll In and Roll Through blast chiller freezers help to plan work so as to save time, resources and money.



The advantages of planning

Advance preparation of a large amount of food, its cooking followed by blast chilling, and its subsequent cold storage (+2°C/+3°C), allow the kitchen to cope with unexpected peaks in demand, expand the menu, and reduce processing waste and leftovers.

When products are chilled and then frozen, the higher the chilling speed, the better the quality of the final product. In fact, the blast freezing process allows the formation of intercellular micro-crystals so that the product retains its original organoleptic properties.

Qualitative Advantages

- The initial qualitative properties (colour, smell, taste, weight) remain unaltered for a minimum of 5-6 days.
- Total safety and hygiene in preparing dishes.
- Wider menu offering.
- Better and faster service to customers.
- No risk of food poisoning.

POWER PLUS Roll In & Roll Through Blast Chillers, Blast Freezers



And if your needs grow, Friulinox has the solution for you

With the POWER PLUS Roll In and Roll Through blast chiller freezers, Friulinox extends its offering to the food industry sector. In fact, these appliances are built with very thick steel and with refrigeration systems **boosted by 50%**, making them suitable for heavy-duty use for high productions.

The buttons are easy to identify and the functions simple to select. The "Pre-Cool" button is pressed only once at the beginning of the work shift to prepare the system to chill or freeze very hot food loads straight out of the ovens.

The pre-cooling function disables automatically when the door is opened.

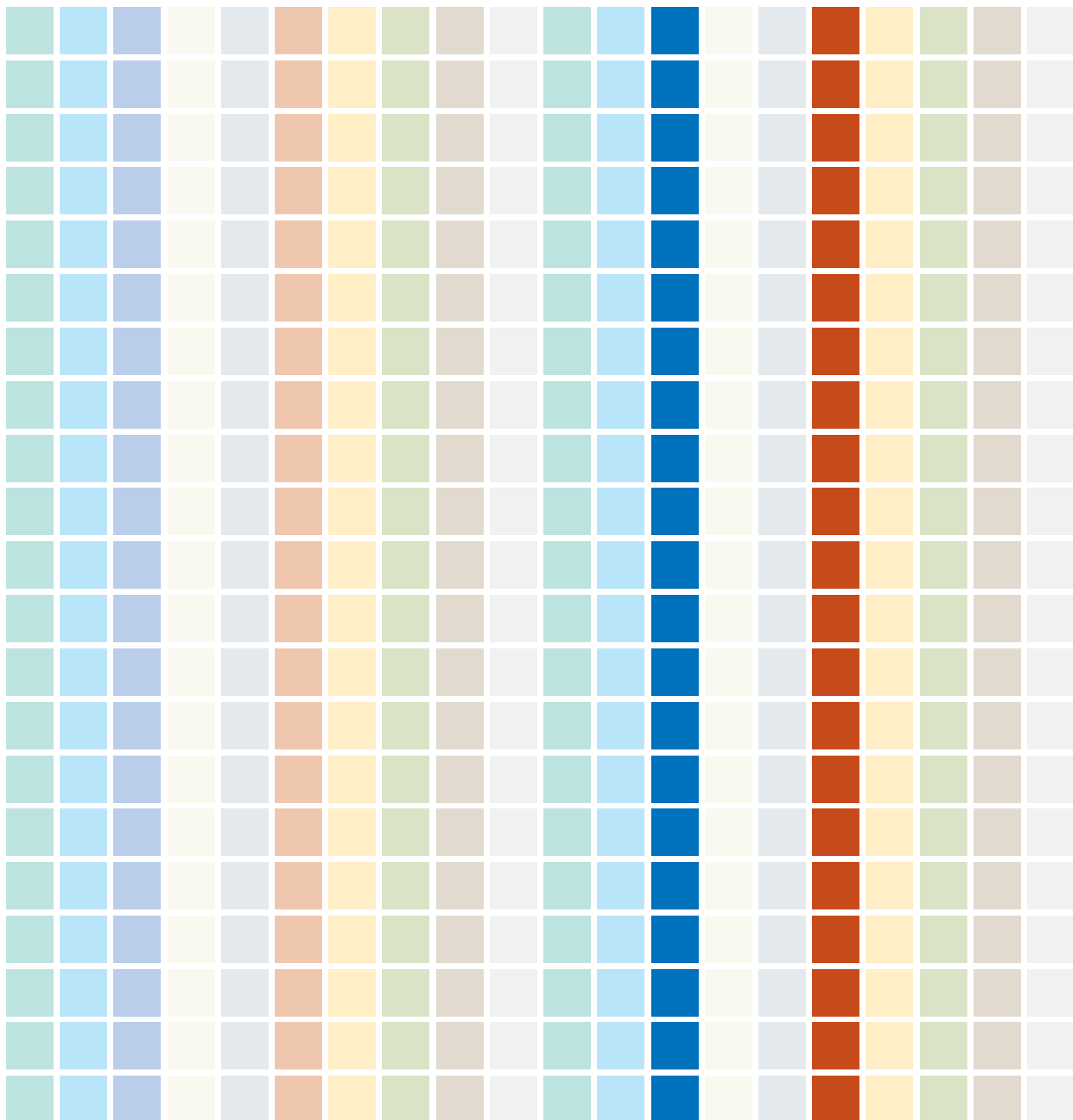
The "Soft and Hard" chilling and freezing functions are well defined and simple to operate.



Maximum adaptability

The chilling and freezing Roll In and Roll Through units are suitable for the trolleys normally used in cooking centres, airports and canteens, and in ice cream, pastry and fresh pasta workshops, but can be adapted to the measurements of the trolleys or to the production cycle of each customer.





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