

BLAST CHILLING BLAST FREEZING



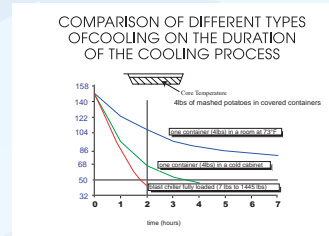
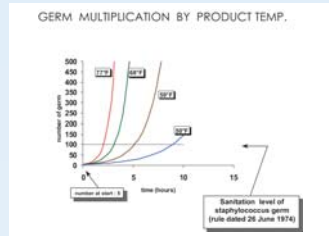
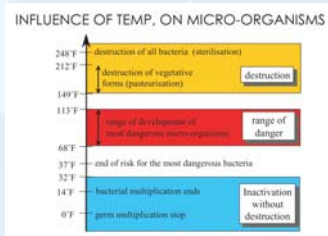
The Guide to
Solutions
Performance
Safety

FRIGINOX
BLAST CHILLERS/BLAST FREEZERS



Understanding The Issue

At certain temperatures, Bacteria and Pathogens present naturally in acceptable levels in food will accelerate and grow to harmful levels – particularly in high protein foods. While cooking at high temperatures will sterilize and kill bacteria, food which is prepared (in bulk) for later consumption can become subject to rampant growth and acceleration of these harmful pathogens without due attention to the cooling process. Past practices included ice baths (requiring space and labor) and utilization of cool rooms (creating risk due to slow pull down times) and are not longer viewed as acceptable or desirable. Most at risk to foodborne illness, are the young, the elderly, and those with an impaired or weakened immune system – typically in an institutional or central production kitchen.



In addition to greater control over the preparation and storage of foods by passing them through the danger zone more rapidly, Blast Chillers provide a new tool in the kitchen which can be used to increase efficiency in production and labor utilization, as well as improve shelf life, stability and variety of food offered.

Anatomy of a Blast Chiller / Freezer



Benefits of

Blast Chilling / Freezing



More Food. Less Waste.

Friginox enables you to reduce wastage by safely preparing food in large batches.

As Good as the Day You Created It.

Friginox preserves food perfectly. Raw or cooked, quality is always first class. Regenerated food is better than held.



Preserve the Good.

Friginox reduces moisture loss in cooked foods – increasing yield and giving you delicious taste.



Eliminate the Bad.

Friginox helps you meet food safety requirements by micro-organism growth, and with optional printer – documenting batch conditions.



Be Prepared.

Friginox increases food production by perfectly preserving raw or cooked food. This gives you the flexibility to adjust staffing levels to meet demand, and manage your operating costs more effectively.



More of the Things you Want.

Friginox gives you the option to purchase larger quantities of seasonal products and store them in prime condition until you need them.



Food Bank Possibilities.

Friginox extends the shelf life of food, which means more choice for your customers.

Application & Process

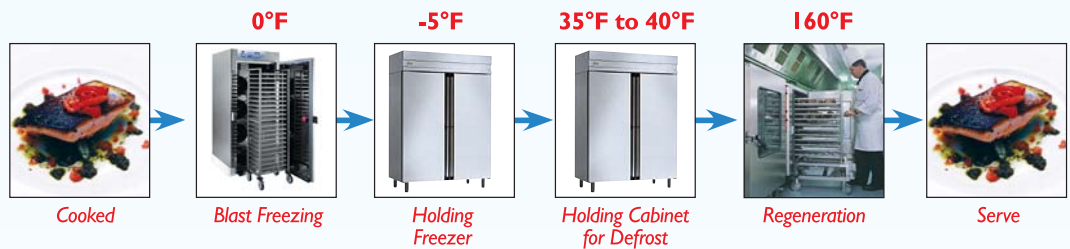
Blast Chilling

Blast chilled food to be held for a maximum of 5 days.



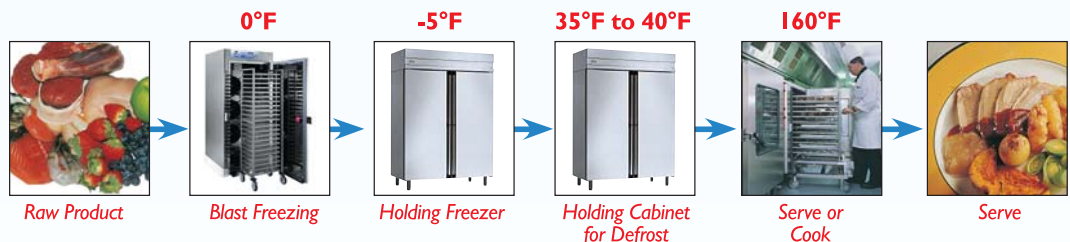
Blast Freezing

Food to be held for 4 to 9 months depending on the type of product.



Blast Freezing

Food to be held for 6 to 12 months depending on the type of product.



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Sizing up the Models



RC15-7A

Blast chilling capacity: 33 lb. (15 kg) from 145°F (+63°C) to 50°F (+10°C) “to core” within 110 minutes.
Blast freezing capacity: 16 lb. (7 kg) from 145°F (+63°C) to -0.4°F (18°C) “to core” within 4 hours 30 minutes (with NF test standard, France). 304 stainless steel housing. For 20 3/4" x 12 3/4" (530mmx325mm, GN 1/1) trays and containers. Electronic control. Multi-point frigiprobe.



RC30-15A

Blast chilling capacity: 65 lb. (30 kg) from 145°F (+63°C) to 50°F (+10°C) “to core” within 110 minutes.
Blast freezing capacity: 32 lb. (15 kg) from 145°F (+63°C) to -0.4°F (18°C) “to core” within 4 hours 30 minutes (with NF test standard, France).



RC50-26A

Blast chilling capacity: 110 lb. (50 kg) from 145°F (+63°C) to 50°F (+10°C) “to core” within 110 minutes.
Blast freezing capacity: 55 lb. (25 kg) from 145°F (+63°C) to -0.4°F (18°C) “to core” within 4 hours 30 minutes (with NF test standard, France).



RRI / RRIS / SRIS for Trolleys

Blast chilling capacity, RRI, RRIS & SRIS: 176 lb. (80 kg) from 145°F (+63°C) to 50°F (+10°C) “to core” within 110 minutes. Blast freezing capacity, SRIS: 176 lb. (80 kg) from 145°F (+63°C) to -0.4°F (18°C) “to core” within 4 hours 30 minutes (with NF test standard, France).



RR2FS-I60 Blast Chiller without Condensing Unit

Blast chilling capacity: 353 lb. (160 kg) from 145°F (+63°C) to 50°F (+10°C) “to core” within 110 minutes.

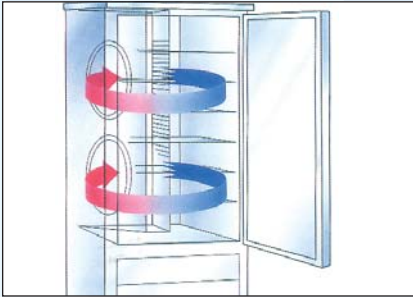
SR2FS-I60 Blast Chiller/Freezer without Condensing Unit

Blast chilling capacity: 485 lb. (220 kg) from 145°F (+63°C) to 50°F (+10°C) “to core” within 110 minutes.
Blast freezing capacity: 353 lb. (160 kg) from 145°F (+63°C) to -0.4°F (18°C) “to core” within 4 hours 30 minutes (with NF test standard, France).



Detailed Spec Sheets available on request

Benefits and Features



Angled Ventilators

Indirect Air Ventilation System for evenly chilled or frozen food.



Safety Release

An internal release (on Roll-in models) allows door to be operated from the inside.



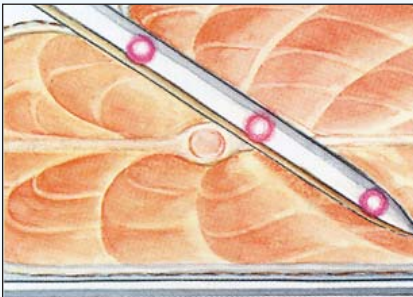
Optional Printers

Keep track of times and temperatures with the recorder and printer.



Stainless Steel

Easy clean and low profile.



Core Probe or Time Driven

Frigiprobe consistently calculates the precise core temperature.



Easy-Clean Interior

A rounded internal cabinet helps keep surfaces hygienically clean.



Modular System

Friginox Roll-in units require assembling and can be installed in hard-to-access places.



Seal Tight Door

Magnetic door seal with anti dirt/anti impact profile.



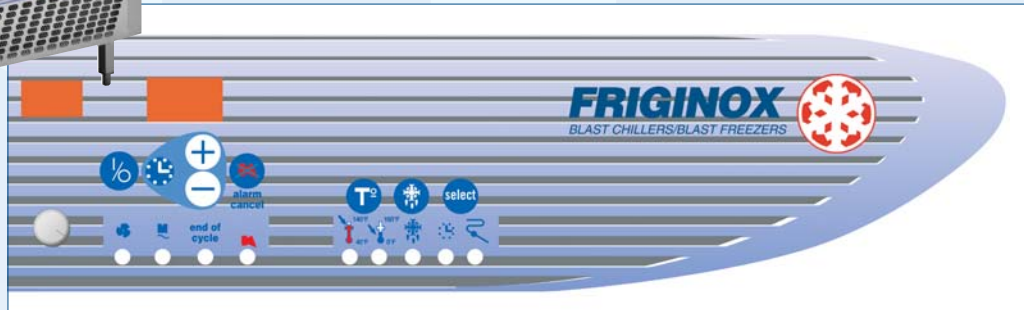
Operating Controls

Reach-in Model

All control panels have a Water Protection Index Rating of IP459.



- Select Chill Electronic Display
- On/Off Button Start Cycle Button
- Timer Adjustment
- Electronic Display Time/Temperature
- Alarm Off Button
- Mode Selection Chilling or Freezing
- Defrost Indicator
- Mode Selection Timer or Frigiprobe
- Alarm On Indicator
- End of Cycle Indicator
- Compressor Indicator
- Fan Operation Indicator
- Best Chill Setting Adjustment



Roll-in Model

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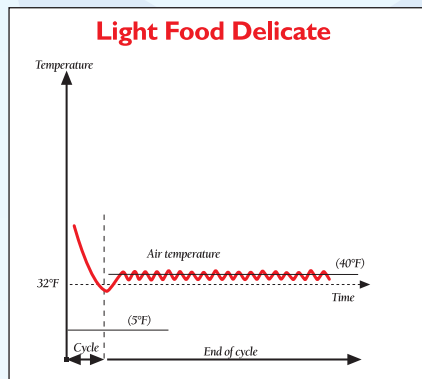


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Control the Chill

Select chill comes standard with all Reach-in Friginox Blast Chillers and Freezers. Select chill gives you complete control of the chilling process by allowing you to select air velocity speed settings. This has particular benefits for chilling delicate products that are vulnerable to higher air velocities.



Select Chill Delicate

(160°F to +40°F)

Food must be chilled rapidly. Select chill delicate allows you to chill food at negative air temperatures through a programmed chill time.

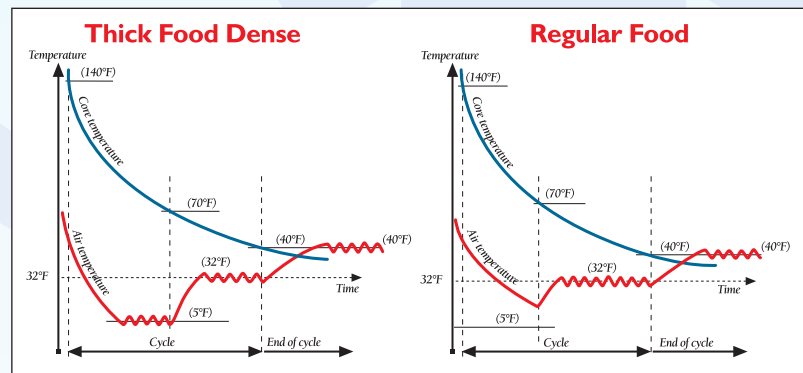
The Select chill settings outlined in the Chilling Guide Book enable you to chill food at the optimum level – allowing rapid chilling of delicate products such as seafood, grilled vegetables, eggs and farinaceous foods. Most importantly, the Frigiprobe does not have to be inserted into the product, ensuring delicate products are not damaged.

Select Chill Regular

(+70°F to +3°F)

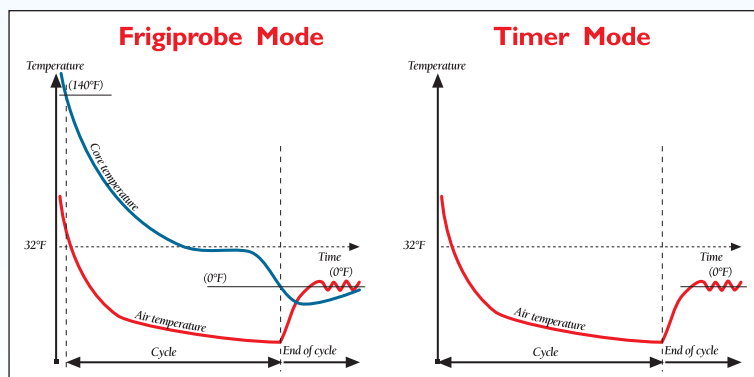
Ideal for chilling large, dense products that are difficult to chill in a normal environment – Select chill lets you chill food using either the Frigiprobe or the timer mode. Air temperature switches automatically from negative to neutral, preventing freezing of food surfaces, and enabling Friginox to preserve food quality during the entire chilling process, right through to being served.

Frigiprobe Mode



Make Food Last Longer

Blast Freezing Cycles



Blast Freezing

(160°F to 0°F)

To avoid damage to its structure, food must be frozen into microcrystals. Food quality is then maintained by defrosting in a controlled environment.

Blast Freezing is ideal for uncooked foods, fruits, cakes, lasagne and sauces. It can significantly extend shelf life up to 3,6,9 or 12 months depending on the type of food.



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