

Friulinox - Blast Chiller & Shock Freezers



Friulinox new Blast Chillers & Shock Freezers of the POWER PLUS Series are conceived for Food Industry applications and for high quantity of processed food in general.

blast chillers



friulinox
First, quality.

POWER PLUS Control Panel

POWER PLUS control panel is the new control suitable for these high capacity units.

The keyboard has high visible and user friendly intuitive buttons.

The **PRE COOLING** button is very useful to prepare the unit before introducing a hot product in the blast chiller/freezer.

The **PRE-COOLING** button is activated only once when you start the cycle. When door is opened to introduce food, this cycle stops and the blast chilling or freezing cycle starts.

The Blast Chill or Shock Freeze cycles can be **SOFT** or **HARD** and they are well visualized on the control panel and very easy to use.



The control panel can store more than 90 blast chilling or freezing core probe operated programs and recall them without need to use the probe again.

The **POWER PLUS** control has an HACCP control system that records high temperature alarms and informs customers if the cycle exceeded the time allowed which is:

- 90' for Blast Chilling
- 240' for Shock Freezing

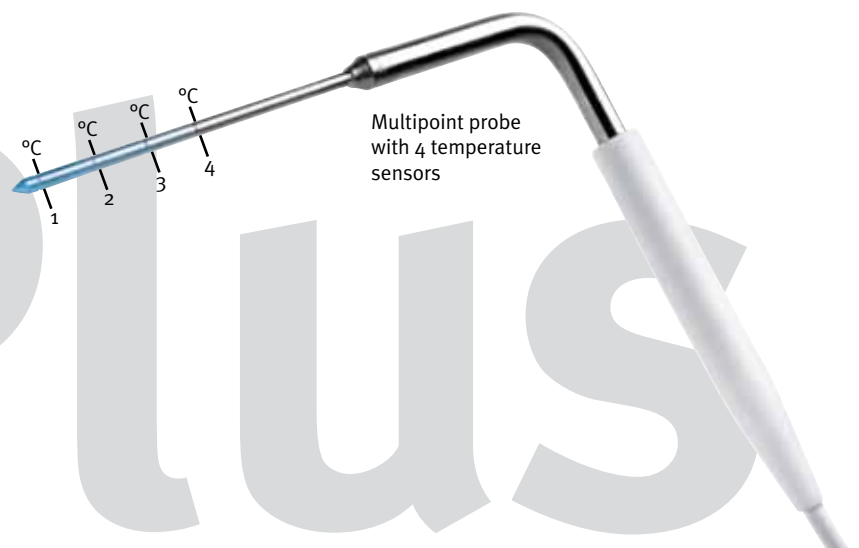
The alarms are shown on the display and can be recorded by means of a :

- Printer installed on the panel
- By downloading them on a USB stick and visualize it on a spreadsheet
- By connecting to a computer by means of an interface and a dedicated software

The **POWER PLUS** control is equipped with a 4 sensors core probe.

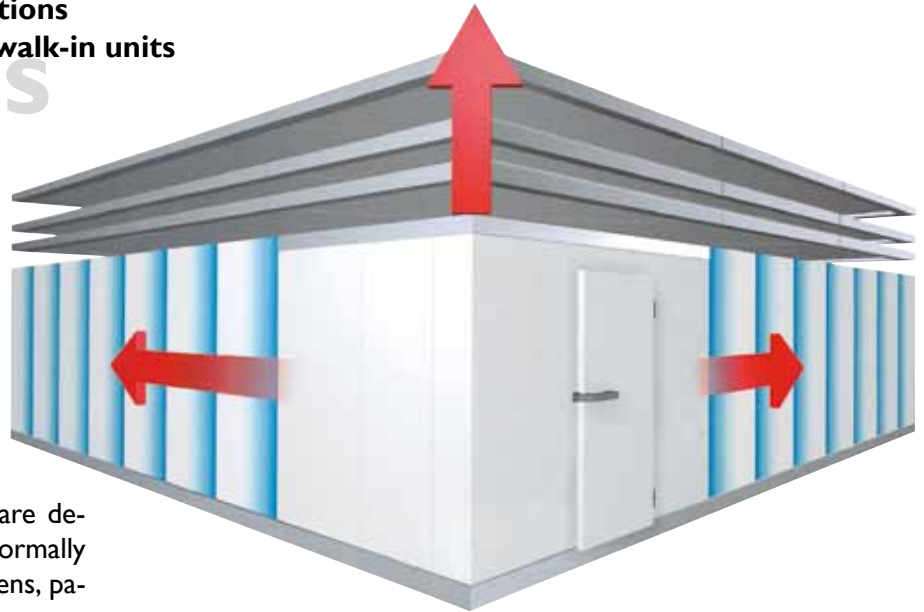
This allows the Friulinox **POWER PLUS** blast chiller to determine the consistency of the food and to adapt dynamically the cooling need in order to get a perfect blast chilling and preserve the freshness and humidity of the product.

The probe is heated in order to extract it from shock frozen food.



Blast Chillers POWER PLUS

Food industries
Custom made blast freezing solutions
Walk-in blast chillers and combi walk-in units

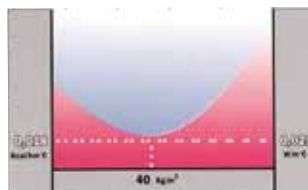


Unbeatable adaptability

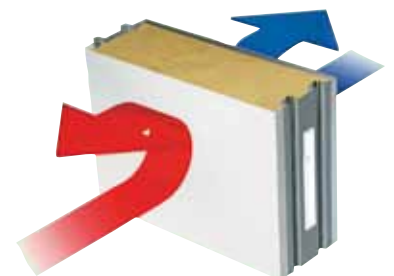
The walk-in blast chillers and freezers are designed to accommodate the trolleys normally used in central kitchens, airports, canteens, pastry and fresh dough making facilities. They can also be adapted to the trolley sizes required by the customers. The UVC lamp can be installed to sterilize the chiller inside and any tools or containers.



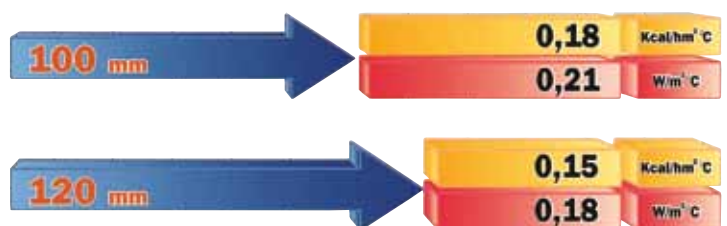
Density



High heat insulation capacity



Heat transmission coefficient K

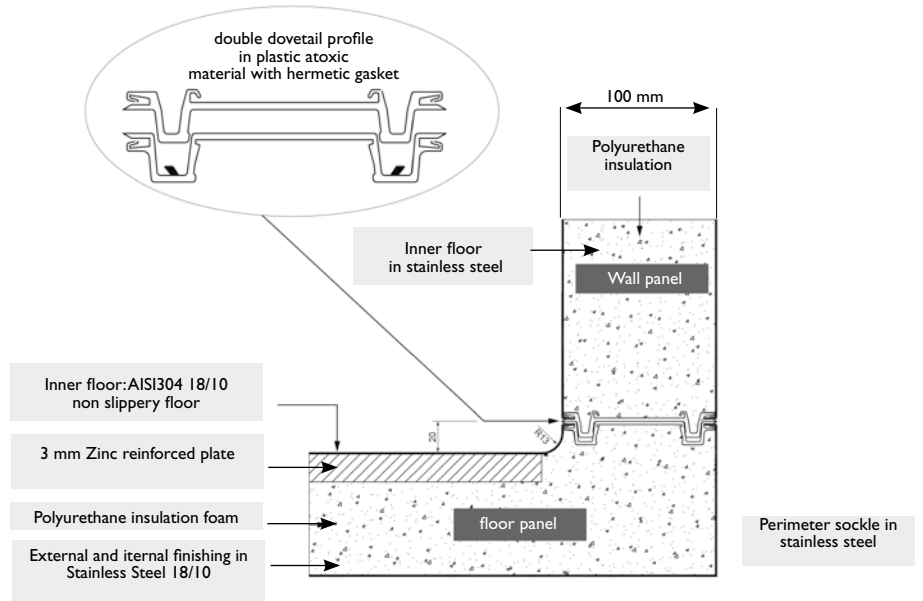


Panels thicknesses



CONSTRUCTION CHARACTERISTICS

Reinforced floor to support heavy weight industrial trolleys.



Polyurethane high density insulated panels 100 mm thickness and 43 kg/m³ foaming density.



Special hooks for joining panels with patented camlock system.



Protection bumpers in stainless steel



Special air-conveyors for evaporators and removable cover for cleaning and maintenance



Rounded internal panels



Stainless steel ramp

POWER PLUS 202



Model			
Dimensions	WxDxH	cm	1840x1650x2350H
Chilling cycle		°C	+90/+3
Freezing cycle		°C	+90/+3
Chilling capacity 90 min.		kg	300
Freezing capacity 240 min.		kg	200
Climate class			T
Refrigeration capacity		W ‡	32881
Power supply		V/~ /Hz	400/3/50
Power		W •	20368
Absorbed current		A •	40,2
Trays / Interstep (mm)			1xGN2/I-EN2
Net weight Room + Air Remote Unit		kg	520+412

Temp. Evap. -10°C - Temp. Cond. +40°C /

POWER PLUS 402



Model			
Dimensions	WxDxH	cm	1840x3080x2350H
Chilling cycle		°C	+90/+3
Freezing cycle		°C	+90/+3
Chilling capacity 90 min.		kg	600
Freezing capacity 240 min.		kg	400
Climate class			T
Refrigeration capacity		W ‡	66645
Power supply		V/~ /Hz	400/3/50
Power		W •	39570
Absorbed current		A •	75,7
Trays / Interstep (mm)			2xGN2/I 2xEN2
Net weight Room + Air Remote Unit		kg	850+780

Temp. Evap. -10°C - Temp. Cond. +40°C /

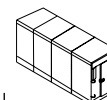
POWER PLUS 602 (602XL)



Model			
Dimensions	WxDxH	cm	1840x2140x2350H 2140x4380x2350H
Chilling cycle		°C	+90/+3
Freezing cycle		°C	+90/+3
Chilling capacity 90 min.		kg	900
Freezing capacity 240 min.		kg	600
Climate class			T
Refrigeration capacity		W ‡	98616
Power supply		V/~ /Hz	400/3/50
Power		W •	60420
Absorbed current		A •	119
Trays / Interstep (mm)			3xGN2/I 3xEN2
Net weight Room + Air Remote Unit		kg	1280+1350 (1400x1060)

Temp. Evap. -10°C - Temp. Cond. +40°C /

POWER PLUS 802



Model			
Dimensions	WxDxH	cm	1840x5680x2350H
Chilling cycle		°C	+90/+3
Freezing cycle		°C	+90/+3
Chilling capacity 90 min.		kg	1200
Freezing capacity 240 min.		kg	800
Climate class			T
Refrigeration capacity		W ‡	135000
Power supply		V/~ /Hz	400/3/50
Power		W •	80000
Absorbed current		A •	152
Trays / Interstep (mm)			4xGN2/I 4xEN2
Net weight Room + Air Remote Unit		kg	1700+1800

Temp. Evap. -10°C - Temp. Cond. +40°C /

Model POWER PLUS 202



Model POWER PLUS 402



Model POWER PLUS 602 (602XL)



Model POWER PLUS 802







FRIULINOX PROFESSIONAL

Refrigeration Foodservice Equipment Selection

ali spa div. friulinox
via treviso, 4
33083 taiedo di chions (PN) - Italy
Tel. +39.0434.635411
Fax. +39.0434.635414
info@friulinox.com

www.friulinox.com

