

## TF51M - Blast chillers/Freezers



Date \_\_\_\_\_  
 Project \_\_\_\_\_  
 Location \_\_\_\_\_

### Production per cycle

22 kg from +90° C to +3°C in 90 minutes; 13 kg from +90° C to -18°C in 240 minutes

### Technical features

One-piece construction, external and internal structure in AISI 304 stainless steel. Satin Scotchbrite finish on door, side and control panels.  
 CFC-free expanded polyurethane insulation, 55 mm thickness, density 40kg/m<sup>3</sup>.  
 Refrigeration cell with rounded corners and condensation drain in the bottom.  
 Refrig. cell able to take GN 1/1 containers and trays EN 60x40.  
 Removable wire rack in AISI 304 stainless steel wire, 5 positions, 66.5 mm. vertical spacing intervals.  
 Worktop, 80 mm high, made in stainless steel AISI 304, rounded on the front side, with frontal control panel.  
 Door with full height outer stainless steel handle. Easily-removable magnetic gasket. Door frame with heating element.  
 Protection: IP24.  
 Copper/aluminium rustproofed evaporator.  
 Refrigerant fluid: R452A.  
 Hinged fan cover panel for easy access to the evaporator and fan during cleaning.  
 Internal operation: ventilated cell, ventilation not directly on foods.  
 Evaporation temperature control with thermostat valve.  
 Air defrosting.  
 Cooling unit at evaporation temperature -23,3°C and condensation temperature 54,4°C rated at 1054 W.  
 Air cooling.  
 Max room temperature +32°C (Climate Class 4, room temperature + 30°C and 55% R.H.)  
 Condenser with 2 operation fans.  
 All controls and parts accessible  
 Plastic defrost drip tray on outer base.  
 Stainless steel feet height-adjustable from 75 to 108 mm.



## Functional features

### PROGRAMS:

- **I.F.R.:** is the patented positive blast chilling system that automatically optimises the process for any type of food, no matter the size and quantity, chilling its surface thanks to the use of a multipoint, three sensor needle probe.
- **SOFT +3°C:** cycle carried out through probe at the core or time, suitable for chilling foods up to +3°C, using a chamber temperature of about 1°C.
- **HARD +3°C:** cycle carried out through probe at the core or time, suitable for chilling foods up to +3°C, using a chamber temperature varying from -15°C to -1°C.
- **SOFT -18°C:** cycle carried out through probe at the core or time, suitable for freezing foods up to -18°C, using a chamber temperature varying from 1°C to -36°C.
- **HARD -18°C:** cycle carried out through probe at the core or time, suitable for freezing foods up to -18°C, using a chamber temperature that can reach -36°C.
- **INFINITY:** time chilling/freezing cycle with infinite duration, suitable for cooling various type food pans. The temperature at the core can be checked.

## Functional features

- **AUTOMATIC:** manufacturer recommended work cycles. Possibility to select the type of food load. Nr 56 automatic cycles including:
  - **ANISAKIS 24h\*** it is a special blast freezing cycle that enables preventive and total food preservation and restoration. Once the probe reads -20°C at the food core, the appliance will automatically start the "*devitalization phase for 24 hours*"
  - **ANISAKIS 15h\*** it is a special blast freezing cycle that enables preventive and total food preservation and restoration. Once the probe reads -35°C at the food core, the appliance will automatically start the "*devitalization phase for 15 hours*"
- **STORED/ FAVOURITES:** 10 chilling cycles and 10 freezing cycles that can be configured based on the needs of the user. 10 of these programmes can be made FAVOURITES.
- **MULTY:** time chilling/freezing cycle, organised by load levels, with possibility of needle probe reading, providing the time for each level.
- **BANQUETING:** cycle dedicated to the catering sector, excellent for preparation of banqueting products.
- **VACUUM:** cycle dedicated to the catering sector for preparation of products before a vacuum-packing phase.
- **SMART ON:** cycle with automatic start. Once a hot product is inserted if an increase in the chamber temperature is detected, after 5 minutes a Soft +3°C cycle will start, either by probe or time, based on whether or not the needle is used.
- **STORAGE:** automatic activation of storage phase at end of blast chilling/blast freezing cycle
- **SANITATION:** on request, UV lamp kit built in.
- **COOLING:** it is ideal for pre-cooling the internal cell before the food loading, at an chamber temperature at around -25°C

**MULTIPOINT PROBE:** constant control of internal temperature and monitoring of operating anomalies, with signalling and saving of any variation.

**HACCP ALARMS:** The presence of an alarm is indicated by the view on the display. The alarms are recorded on a list (nr. 30).

<b>External size</b>	74,5 x 72 x 90 cm
<b>Internal size</b>	l. 62 x d. 60 x h. 37 cm
<b>Electric power</b>	Kw 1,4 - Standard connection: V-Hz 230V 1N-/60Hz
<b>Gross/Net weight</b>	Kg 130/120

