

Gastronomy

Cabinets / Counters / Booster



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In nature nothing is created and nothing is destroyed, everything is preserved.

Quality, skill, passion and dedication to our work, satisfying the needs of Friulinox clients.

For a meal to be good, it must be stored properly. The aim of Chefs is in fact to delight their customers' palates, helping them to live an experience with flavoursome memories. Since 1972, FRIULINOX has designed, manufactured and proposed blast chilling and storage systems recognised worldwide and by the greatest Chefs for their high performance, reliability

and low energy consumption. Continuous studies carried out in collaboration with the most highly respected universities and evolved research centres, offer clients a guarantee of the best technology and operating processes, continuously updated thanks to the skill of International Friulinox Chefs and a continuous exchange with experts for whom high cuisine is both

a passion and business. High-performing products in every application, the option for personalisation, high-quality before and after-sales assistance, an extended warranty, a great passion for its work and a sense of belonging to a larger group, make FRIULINOX the ideal partner to help your business grow.

**For over 45 years, the broadest
range of vertical and horizontal
blast chillers and storage
cabinets**



The quality of a meal is guaranteed not only by the right selection of primary materials, creativity and good ideas, but also through proper storage and a simple, rational work flow. By following these principles, for over 45 years FRIULINOX has developed the broadest range of both vertical and horizontal blast chillers and storage cabinets with a continuous focus on excellent performance, production

processes and the manufacture of appliances characterised by low energy consumption. Expertise in thermodynamics, components and design processes, has ensured FRIULINOX machines are recognised throughout the world as high-quality products. Thanks to advancements in the use of gas, for more than 10 years the company has been at the forefront in the development

of high-tech solutions using GWP GASES with progressively lower global warming potential. The production process is completed using Italian-made parts, with low consumption electric fans and compressors, capacitors and evaporators with a cataphoresis treatment and high-output.



1.0 CABINETS

Cube: the last frontier of storage

Whether you need to store fresh vegetables, prized meats or delicate fish, Cube is the perfect ally.

The proper preservation of food, in addition to being a legal requirement, is also an essential part of the production cycle. If stored at the right temperatures, with the right humidity rate and gentle but efficient ventilation, not only will the sensory properties of food remain unaltered, but so too will its nutritional values, volume, appearance, fragrances and flavours. That's why FRIULINOX has designed and developed CUBE, the new range of refrigerated cabinets able to solve all types of storage issues in professional kitchens.

Its moulded sides (24 positions) not only allow high-level cleaning and hygiene, but have also allowed the company to achieve an insulation thickness of 83 mm, limiting heat loss and therefore reducing energy consumption. The use of electronic fans on the evaporators and capacitors, a high-adherence door seal and LED lights, have ensured CUBE is the lowest energy-consuming vertical storage cabinet currently available on the market. In the HI-CUBE range, the standard use of R290 gas (with very low GWP) further

reduces consumption, bringing CUBE up to a class A rating. The brand new TOUCH SCREEN allows the clear viewing of all parameters and offers the user the possibility to configure or search CUBE with a simple touch. The possibility to set the humidity rate and a broad selection of recipes guarantees the best preservation of all foods, with scientific safety. Finally, a convenient, clearly visible energy bar informs the user how to best use the appliance, thus avoiding pointless energy wastage.

For the first time, a storage cabinet becomes part of the décor.

The full-height handle with both right and left handing, the visual continuity of the forms embracing the touch screen, and finally, the highly characteristic grid all offer this new range of cabinets unprecedented personality and a truly original style, making sure it doesn't go unnoticed.

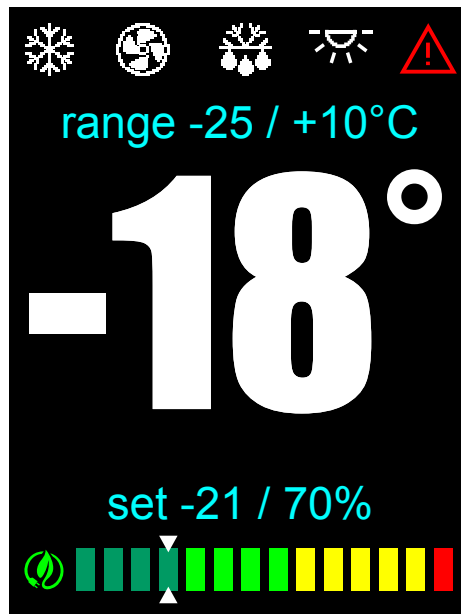


Maestro[®] the self-learning software that memorises your working habits

CUBE is a unique storage cabinet that learns your way of working. Thanks to Maestro[®], a self-learning system that memorises your working habits, CUBE is at its best when it's time to serve.

For example, if your work starts at 10 in the morning and ends at 10 at night, CUBE will automatically go into standby mode after 10pm and then activate a defrosting cycle at 7am, making sure it's ready to go for the start of business.

Do your habits change? No problem, CUBE needs just 48 hours to learn your new needs. The wireless connection (optional) also allows interfacing with any analysis and monitoring system.



Want peace of mind? Activate the free warranty extension.

The high reliability of its products allows FRIULINOX to offer a 2-year warranty on its appliances and 3 years for the Hi-Family; activation is simple, all you need to do is register your machine on the Friulinox.com website.

All our appliances are manufactured in our Italian facilities, subjected to meticulous and highly evolved testing: each circuit is tested using HELIUM (the smallest gaseous molecule) to exclude the possibility of any micro-leaks.

Finally, to truly satisfy all needs, on request the company is able to supply Cube with the exterior finish that most suits your interior décor.

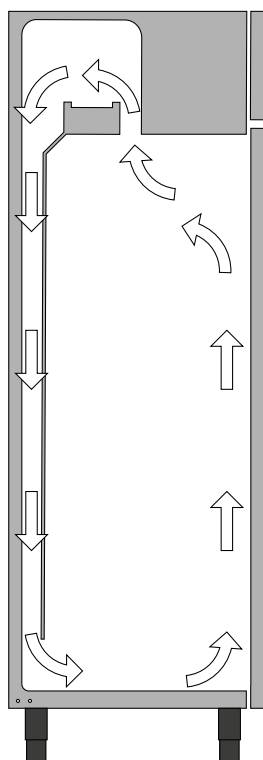
1.1 Hi-Cube

The range designed for Chefs requiring high storage performance, without losing sight of consumption rates.

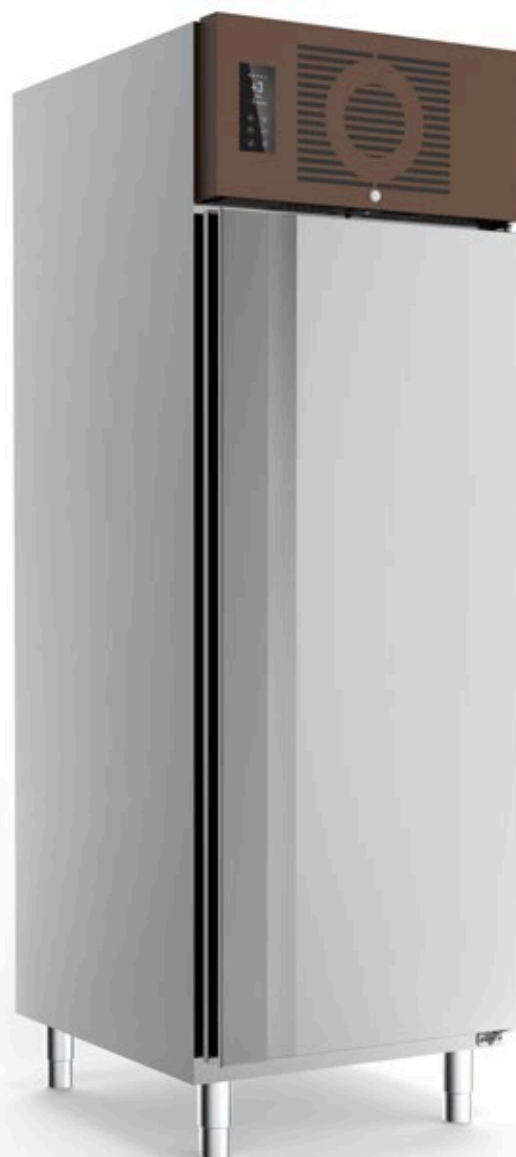
Use of the R290 gas in the HI-CUBE range reduces energy consumption by up to 50% (with respect to a 700 lt with R134 gas). This means that all users

are able to perfectly store their food with savings in terms of both energy consumption and electricity costs. The impact of the bronze-coloured

ventilation grill perfectly defines its character, second to none.



The controlled ventilation, conveyed through ducting, guarantees the correct distribution of air inside the chamber, preserving the food, which will never be in the direct path of the air flow, but rather delicately enveloped and preserved, thus avoiding dehydration. Finally, the positioning of the low consumption evaporator and electronic fans outside the cell offers greater storage space.

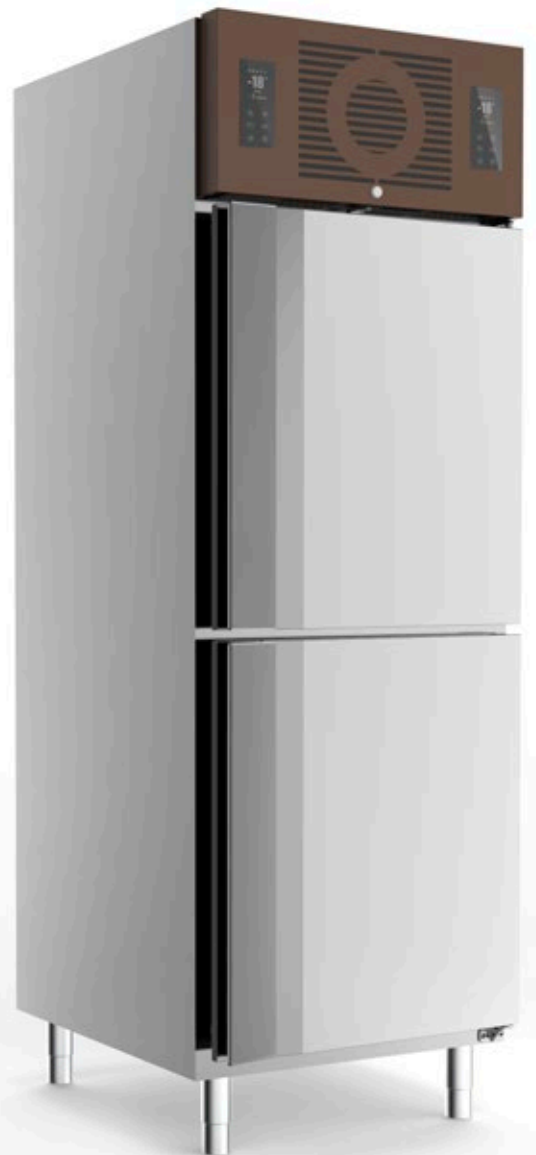


ARHC70

Model	External dimensions	Temperature range (°C)	Capacity (lt)	Power supply (V/Ph/Hz)	Energy class
ARHC70	700×850×2080	-2+8	700	230/1/50	A
ARPHC105/35	1400×850×2080	-2+8 / -4+6	1400	230/1/50	C
ARRHC35/35	700×850×2080	-2+8 / -2+8	350+350	230/1/50	B



ARPHC105/35



ARRHC35/35

1.2 Cube

With CUBE, you can keep everything under control

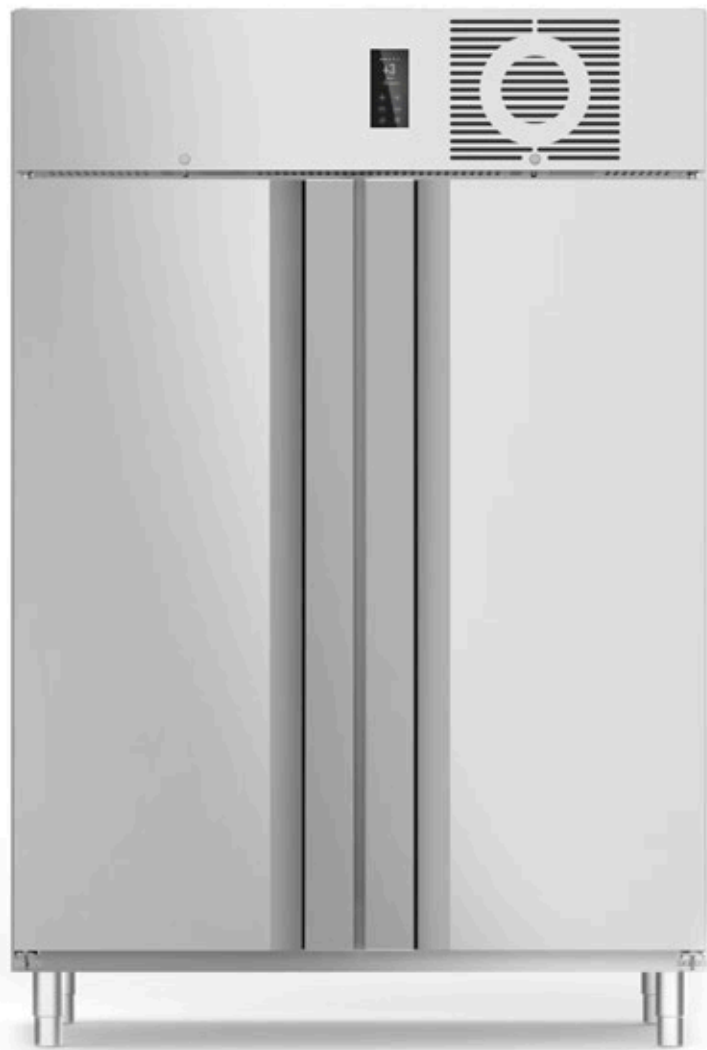
Full monitoring by the brand new touch screen and its software ensures the set temperatures and correct relative humidity rates carefully selected by the user are maintained. The 83 mm

thickness guarantees reduced heat loss, thus minimising consumption, while the ergonomic full-height handle with both right and left handing simplifies all day-to-day operations requiring the door

to be opened. Moreover, the moulded sides allow maximum hygiene, while the austenitic steel (AISI 304) guarantees visual appeal, endurance and high resistance against corrosion.

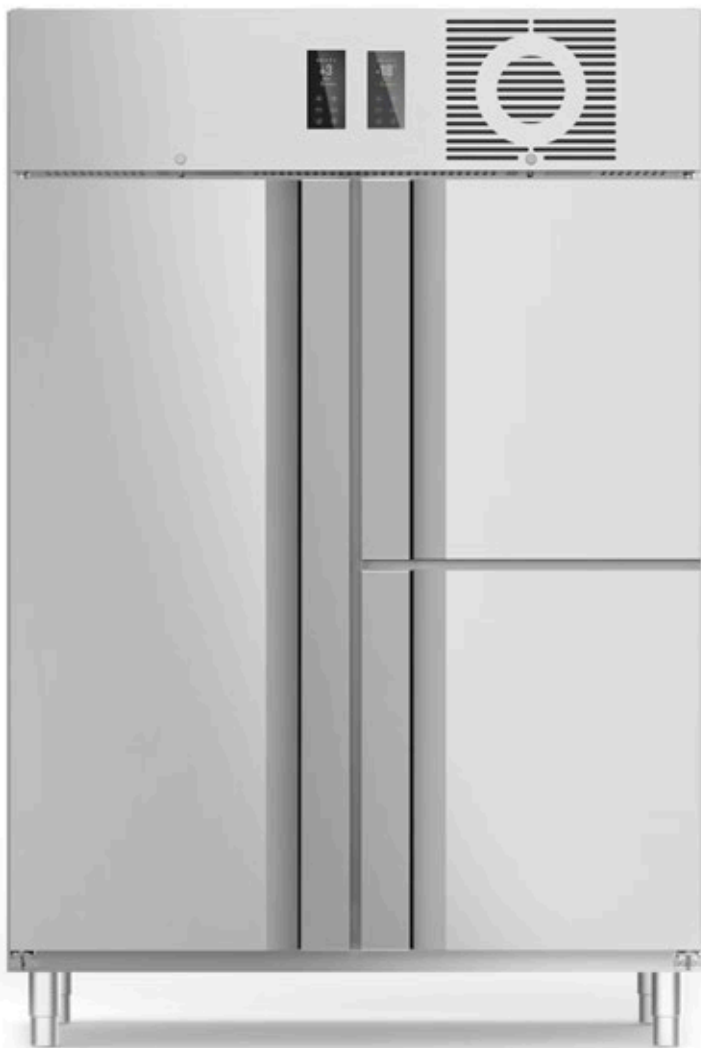


AR70



AR140

Model	External dimensions	Temperature range (°C)	Capacity (lt)	Power supply (V/Ph/Hz)	Energy class
AR70	700×850×2080	-2+8	700	220/1/50	B
AR140	1400×850×2080	-2+8	1400	220/1/50	C
ARP105/35	1400×850×2080	-2+8 / -4+6	1050+350	220/1/50	D
ARF35/35	700×850×2080	-2+8 / -20-15	350+350	220/1/50	-



ARP105/35



ARF35/35

Performance, hygiene and reliability at their purest



Organised and flexible

The storage cell featuring internal moulded sides with 24 positions in AISI 304 stainless steel, with an insulation thickness of 83 mm, allows considerable energy savings. The absence of any accessories to support the grid shelves and trays also facilitates and speeds up cleaning operations, allowing considerable flexibility in terms of the layout of food, avoiding the danger of obstructing the air flow and allowing total integration between the chiller and storage cabinet.



Completely open to the world

Clean lines and a captivating look, renewed functionality. The self-closing door in AISI 304 stainless steel with Scotch Brite satin-finish guarantees high-level practicality thanks to the 180° opening. Food loading and unloading

operations are simpler, more practical and faster also thanks to the 100° resting position. The simplified closing system needs just a light push to be activated, thus avoiding pointless time wasting and heat loss.



90° Opening



135° Opening



180° Opening

Excellence lies in the details



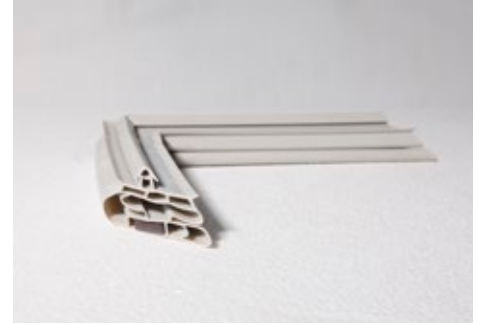
Moulded sides

- Fast and efficient cleaning
- No supports and rails
- Huge flexibility in grid shelf positioning
- Reduced energy consumption
- No danger of obstructing the air flow
- Shortened door opening times
- Maximum integration between chiller and storage cabinet



Distribution of air flow

- Controlled and ducted ventilation
- Optimised internal air flow
- Consistent temperature on all grid shelves
- No direct contact with food
- Delicate air flow that envelops and preserves food
- No risk of food dehydration



Removable seals

- Featuring a new design and highly efficient
- Excellent sealing
- Completely removable without the need for tools
- With large profile and 8 chambers
- 15% larger with respect to the standard size
- Improved insulation
- Reduced energy consumption



Adjustable feet

- In stainless steel
- Adjustable by up to 180 mm
- Maximum stability
- External joint flush with body, allowing the use of plinths



LED lighting

- Minimum energy consumption
- Improved interior visibility



Gastronorm grid shelves

- High capacity (up to 50 kg)
- In AISI 304 stainless steel
- For Gastronorm containers



External monobloc motor

- Greater storage capacity
- Easy access for cleaning and maintenance
- Downtime reduced to a minimum
- No need to empty for maintenance
- Maximum protection against corrosion



Balancing valve

- Automated
- No risk of frost formation
- Reduction in the effects of pressure changes
- Efficient door opening operations



Moulded base

- Moulded and rounded in a single piece
- Rounded corners for easy cleaning
- Wash drain supplied standard in Fish version
- Maximum hygiene guaranteed



Reversible doors

- Do not require any accessories or spare parts
- Fitted with a practical slide piece
- No alteration to design



180° opening

- Fast and efficient cleaning
- No supports and rails
- Huge flexibility in grid shelf positioning
- Reduced energy consumption
- No danger of obstructing the air flow
- Shortened door opening times
- Maximum integration between chiller and storage cabinet



Fan

- Consistent temperature and the right humidity rate
- Automatic power-off when door opened
- Rapid temperature restoration

1.3 Roll-In & Roll-Through

Ideal for large canteens and restaurants that host numerous banquets.

The ROLL-IN and ROLL-THROUGH line of Storage Cabinets are the result of continuous technological research and the company's vast experience in large-scale refrigeration. Maximum practicality and ergonomic use are guaranteed by the balancing valve supplied standard (in BT versions),

control panel that can easily be opened to access the motor and capacitor, evaporator with cataphoresis treatment and capacitor filter. Ideal for large canteens and restaurants that host numerous banquets, the Roll-In and Roll-Through ensure faster service times, drastically reducing meal

distribution times. Available in two versions (width 880 or 1760 mm) with plain or glass door on one side only, or both sides (Passthrough), suitable for the introduction of trolleys for trays GN 2/1, GN 1/1, EN 1 (60x40 cm) and EN 2 (60x80 cm), these can also be supplied dismantled to facilitate transport.



1.4 Roll-In Thaw Cabinet

For the rapid thawing of large quantities of food.

Roll-In FRIULINOX is an appliance able to rapidly thaw large quantities of food without interrupting the cold chain, in respect of HACCP regulations and guaranteeing a thawed product as fresh as if it had just been prepared. Thanks to the use of a temperature probe and the wise use of temperature and ventilation, products can be fresh and ready for preparation up to 60% faster, thus increasing productivity.

The many advantages can be summarised as follows:

- Transition from a frozen temperature to a cooled storage temperature (+2°C by default and adjustable) very quickly and in line with HACCP regulations.
- Possibility to consume thawed food for a longer period of time with respect to normal thawing methods, insofar as the temperature control ensures the food remains below the temperatures at which bacterial flora begins to spread exponentially.
- Food that has been thawed in a controlled manner cooks better than food that was initially frozen, insofar as there is less risk that parts of the food won't be cooked properly.



1.5 Special Cabinets

Combi 4

Following continuous attention to market demands, FRIULINOX has developed the COMBI 4 family, featuring two machines in one: a 5-tray blast chiller with GO control at the bottom, capable of both blast chilling and blast freezing, and a storage cabinet with relative humidity control at the top, able to hold 18 GN 2/1 grid shelves.



Maturing cabinet

A cabinet used to mature cold meats, which thanks to the temperature/humidity control and air exchange, creates a micro-climate inside the cabinet that remains constant all year round. This guarantees the quality of consistent maturing regardless of the external environmental conditions.



Ageing cabinet

A cabinet for the ageing of meat, making all types soft and ready for the preparation of delicious main meals. The version with glass door and LED lighting can also be used as a display cabinet. The temperature, humidity and air circulation control guarantee the excellent and consistent quality of meats.



Cheeses

This is a cabinet used to mature cheeses whether fresh, caciotta or hard. Featuring 7 preloaded programmes, this appliance allows cheese maturing as if they were in an ancient cheese cave but with savings of up to 70%, thus increasing your offer and earnings.



1.6 Compact Line

Small, but able to quickly thaw large quantities

Refrigerated cabinets in the Compact-Line series with electronic control, 300 lt (static), are internally and externally built in AISI 304 18/10 stainless steel.

Built in a monocoque with PU insulation, free of CFCs and HCFCs, thickness 50 mm, density 42 kg/m³, featuring a cell with rounded corners for easy cleaning and cell drain supplied standard, these appliances offer the same efficiency as larger cabinets, in a much smaller space.

Thanks to the foamed evaporator in the back of cabinet, the COMPACT LINE series is also perfect for fish preservation applications; in this configuration the machine is supplied standard with six plastic scales.



2.0 COUNTERS

Plan: sturdy and modular work tools

The new range of Plan Friulinox counters are designed to become your daily kitchen tool

The sturdy Plan body is made of thick austenitic steel to guarantee quality and endurance over time while also offering the possibility to use them as sturdy work counters on which to cut, knead or rest tools.

Guaranteed high-quality refrigeration

Plan has been designed to welcome the cooling technology that best meets your needs, while maintaining the linearity of the modules and design.

ESS

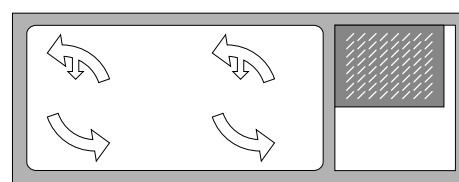
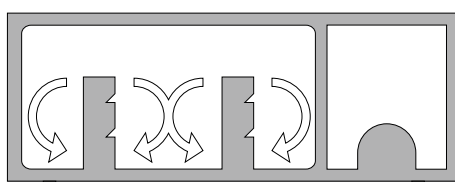
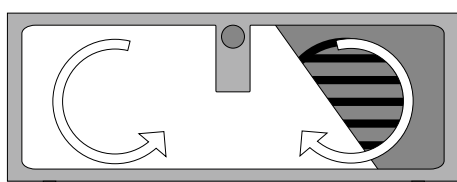
ESS technology is perfect for preserving fish or vinaigrette products: the foamed evaporator installed in the back of the counter guarantees continuous refrigeration without the risk of saline emissions compromising the efficiency of the cooling circuit.

EIC

If you need to preserve delicate foods, EIC technology is the best choice: the large evaporators installed behind every door upright ensure the temperature and relative humidity settings are maintained in each compartment. Therefore, excellent preservation without affecting the load capacity.

EEF

Finally, if you need to preserve bases or foods such as meat and vegetables, with EEF technology your products will always be at just the right temperature regardless of the number of compartments (from 1 to 4). Thanks to the evaporator installed outside the cell, and through the forced ducted ventilation under the work top, the cold air is never directed toward the food, thus preventing its dehydration.



Your perfect ally, every time

In addition to the cooling technology, you can even choose the set-up.

Plan can be configured with doors, GN1/1 drawers (height from 120mm, 170mm or 210mm) all supplied with latest generation self-closing tracks. The high-adherence door/drawer seals, the use of high-efficiency electronic fans, condensate evaporation systems that

don't require electricity and insulation thicknesses from 60 mm all contribute to significantly reducing energy consumption. Thanks to the use of low GWP gases, such as R290, even clients demanding high energy savings will be totally satisfied with HI-Plan, boasting

the lowest consumption rates in its category. Versions are also available with thermostatic and solenoid valves for remote or centralised connection; in this case, it is possible to select a narrower control panel (EIC versions).



TR3HPPEEF+PA

Plan also looks after your investments.

In the EEF versions, a fridge counter can easily be transformed into a freezer, even after years, by simply replacing the monobloc installed on the telescopic guides.

High compatibility with pre-existing solutions.

Plan has been designed for easy integration with your existing equipment. Available in 4 different heights, with rounded top, rounded top and display

case, or even without top, with on-board or remote motor, with feet, wheels or on plinths, Plan is the solution to all Chefs' needs even as the work load

intensifies and as a consequence so too does the temperatures and the number of open doors.

Want peace of mind? Activate the free warranty extension.

The high reliability of its products allows FRIULINOX to offer a 2-year warranty on the PLAN family and a 3-YEAR WARRANTY on the HI-PLAN family; activating it couldn't be easier, simply register your

machine on Friulinox.com. All our appliances are manufactured in our Italian facilities, subjected to meticulous and highly evolved testing: each circuit is in fact tested using HELIUM (the smallest gaseous molecule)

to exclude the possibility of any micro-leaks. Finally, to truly satisfy all needs, on request the company is able to supply PLAN with the exterior finish that most suits your interior décor.

2.1 Hi-Plan

The use of R290 gas in the Hi-Plan range guarantees reduced energy consumption by up to 50% (compared with two compartments using R134 gas). This means all users are assured the perfect preservation of products, reducing food waste and electricity costs. The impact of the bronze-coloured ventilation grill defines its character, which is second to none. With HI-TOOL, you can keep everything under control:

full monitoring by the brand new touch screen and its software ensures the set temperatures and correct relative humidity rates set by the user are maintained. Moreover, Hi-Plan is the only storage cabinet able to learn your way of working thanks to Maestro®, a self-learning software system that memorises your working habits. Hi-Plan is at its best when it's time to serve: for example, if your work starts at 10 in the

morning and ends at 10 at night, CUBE will automatically go into standby mode after 10pm and then activate a defrosting cycle at 7am, making sure it's ready to go for the start of business. Do your habits change? No problem, Hi-Plan needs just 48 hours to learn your new needs. The wireless connection (optional) also allows interfacing between the machine and any analysis and monitoring system.



TF4HPPEEF+PA

Model	External dimensions	Temperature range (°C)	Capacity (lt)	Power supply (V/Ph/Hz)	Energy class
TF4HPEEF+PA	2190x700x950	-20-18	356	220/1/50	D
TR2HPEEF+PA	1280x700x950	-2+8	178	220/1/50	A



TR2HPEEF+PA

2.2 Plan

When you choose Plan, you'll have a valid tool by your side. Thanks to the thick insulation used for its construction, not only can you store food properly and have it always ready to go, but you can even use it as a sturdy work top.

Thanks to the ALX electronic control board, you can keep set temperatures under control with HACCP alarms in the case of any setbacks. Finally, the internal layout of Plan featuring a 5-tray rack, allows any type of container

to be inserted, while the use of austenitic steel (304) guarantees visual appeal, endurance and high resistance against corrosion.

Model	External dimensions	Temperature range (°C)	Capacity (lt)	Power supply (V/Ph/Hz)	Energy class
TR2ESS+PA	1280x700x950	-20-18	178	220/1/50	B



TR2EES+PA

2.3 Snack

FRIULINOX snack counters are available in ventilated versions with temperature -2°C , $+8^{\circ}\text{C}$ and -21°C -15°C , with 1/2/3/4 compartments, with drawers, doors, smooth tops or with structure to house cooking elements and with cell with internal rounded corners for easy cleaning and improved hygiene.

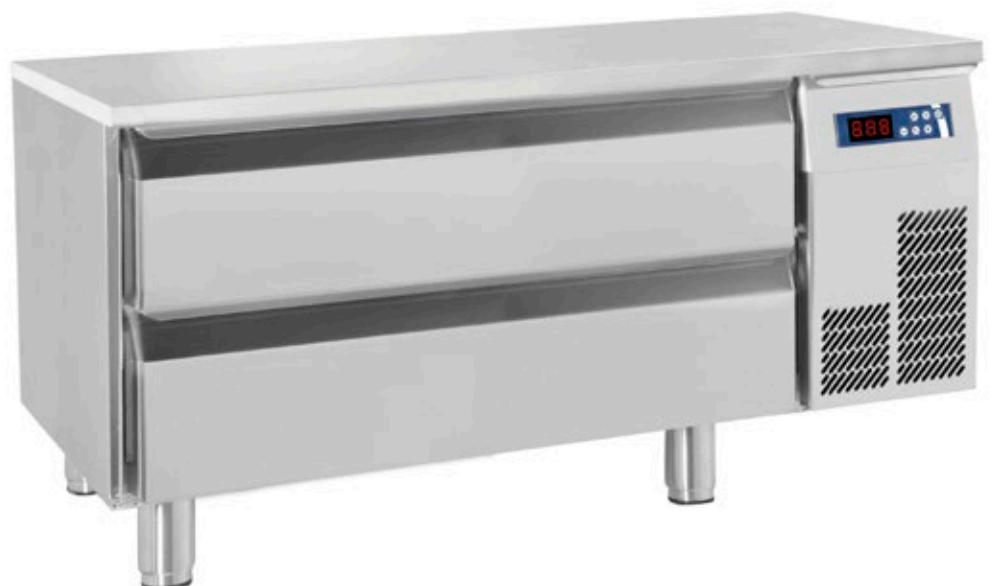
Built with thick polyurethane insulation, ecological gas refrigerants (without CFCs and HCFCs) and an automatic defrosting/condensate evaporation system that doesn't use resistors, these appliances guarantee significant savings in management costs. If you work with GN2/1 containers and have an intensive

use of your refrigerated base, then Snack XL counters are the ideal solution: 1200 mm wide and 840 mm deep, they feature two convenient extractable drawers able to hold GN2/1 trays.

Snack Counters



Snack Counters "XL"



2.4 Quick Master

The result of Friulinox research to meet the demands of high production in Fast Food chains, Quick Master is set apart by its quality ergonomics and capacity. The refrigerated display case using forced ventilation with tilted top edge and insulated lids fitted with a magnetic seal, are its characteristic traits.



2.5 Saladettes

Suitable for the insertion of GN 1/1 grid shelves or tubs in the bottom part and only GN 1/1 tubs (or submultiples) in the top part, fitted with an opening from above. The white top in food grade plastic can be extracted on disappearing

tracks. Available in 3 standard models, refrigerated or refrigeration-ready, with stainless steel lid. The broad selection of Friulinox Saladettes, featuring various different set-ups and kits, is ideal for the processing, preparation, presentation

and distribution of appetisers, sandwiches, salads, side dishes, sweets etc., with the best work rationale, hygienic conditions and visual appeal.



3.0 BOOSTER

Technology at the service of hygiene, safety and quality.

Booster, the new blast chilling, blast freezing and thawing system.

In the professional catering sector, food safety must be considered an essential priority. It may surprise you to learn that incorrect food preservation or handling is the main reason behind food poisoning; this is why Blast Chillers have become an indispensable tool in the kitchen. Friulinox, backed by thirty years of experience in the sector introduces BOOSTER, the new Blast Chilling/Blast Freezing/Thawing system.

To create high-quality meals it's not enough to choose the best primary materials, these need to be properly treated in terms of their temperature. By rapidly reducing the core temperature of the product, we block its evaporation, maintaining its internal water content and sensory properties. When food is properly frozen, liquids are transformed into micro-crystals that do not stress the structure of the foodstuff,

and by storing the product at the right temperature we increase its "SHELF LIFE". Finally, when food is properly thawed, we do not interrupt the cold cycle, giving the food the time it needs to reabsorb the liquids and replicate its original juiciness and compactness.

Booster rapidly chills, freezes and thaws.

Thanks to studies carried out by Friulinox in collaboration with respected universities and research centres, Booster is not only able to rapidly chill and freeze

in the correct manner, but it is also able to thaw food, replicating its freshness even when out of season.



BF161AB



BF081AB



BF051AB



BF122AB



BF121AB

With Booster you can!

The simple and intuitive touch screen allows the rapid selection of your desired function or process, without pointless time wasting. A genuine partner for your day-to-day activities.

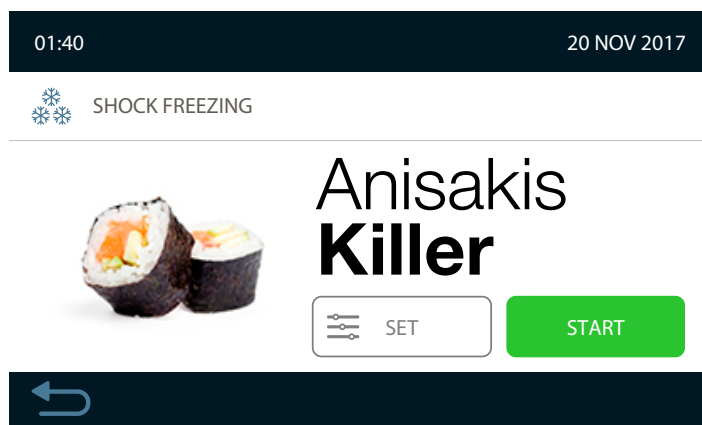
The brand new 5" touch screen allows processes to be selected with a simple touch, and thanks to the explanatory photos, it's easy to find the product you wish to prepare. Or, if you prefer, you can rely on the knowledge of our International Chefs and try one of more than 350 preloaded recipes, which can

be modified and saved in your recipe book if needed. We are certain that Booster will become your preferred ally for the preparation of meals and the organisation of your kitchen, substantially reducing product and time wastage. In addition to selecting the function (Blast Chilling, Blast Freezing, Thawing)

users can also manage and set all parameters such as temperature, fan speed or the humidity rate. With Booster, you have a complete range of processes and special functions to choose from.

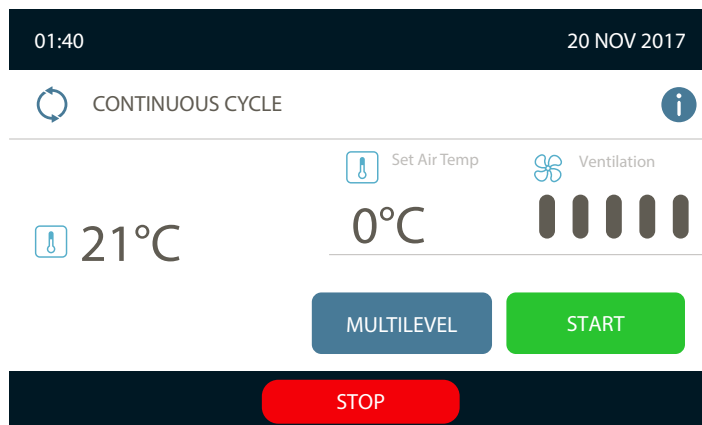
Anisakis Killer

When treating fish that needs to be served raw, the ANISAKIS KILLER cycle will guarantee your customers are served high-quality raw fish, with the right compactness, colour and flavour in complete respect of food safety regulations.



Continuous Cycle

The continuous cycle allows you to work at maximum output with the option to insert a timer for each tray. In this way each product will have its own correct process. At the end of preparation Booster will emit a signal.



3.1 Booster



Model	nr of trays	Chilling capacity +90°C > +3°C (kg)	Freezing capacity +90°C > +3°C (kg)	Refrig. power (W)	Dimensions (mm)	Electrical absorption (W)	Voltage (V/Ph/Hz)
BF051AB	5	18	12	810	790×700×850	1400	230/1/50
BF081AB	8	25	16	1720	790×800×1320	2000	230/1/50
BF121AB	12	36	24	2850	790×800×1800	3500	400/3/50
BF161AB	16	55	36	3930	790×800×1950	5250	400/3/50
BF122AB	12 GN2/1	72	48	5970	1100×880×1800	5970	400/3/50

3.2 Booster T

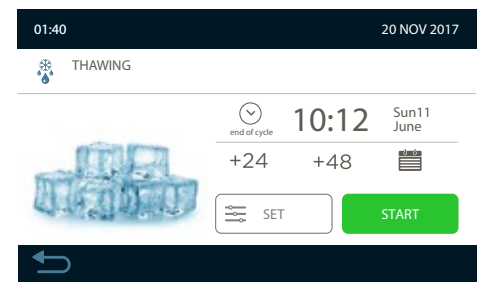
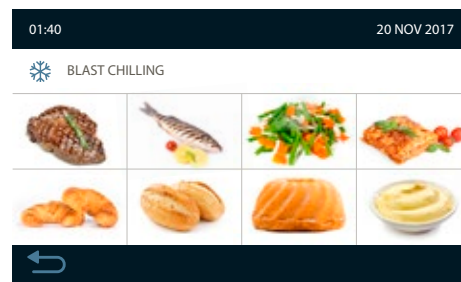
For all large-scale production needs.

Friulinox satisfies all working needs, offering from one to four trolleys for GN2/1 trays in one range of blast chillers. The thickness of the steel, the construction of the flooring, the door hinges and closures have all

been designed to support the work loads of large canteens or an airport catering service. The four-point heated probe guarantees the timely and precise management of the temperature, humidity and ventilation speed.

Finally, the thawing function allows advance planning of various activities, saving time and significantly reducing food wastage.

The brand new 7" screen allows you to select the process with a single touch, using photos to quickly find the product you're preparing. If you prefer to rely on the knowledge of our International Chefs, you can try one of more than 150 preloaded recipes, which can be modified and saved in your recipe book if needed.





BF401AB - RIF

3.3 Booster T Hp Booster T Hp XXL

**If your needs grow,
Friulinox has the right solution.**

BOOSTER HP cells extend the range of Friulinox tunnels even in the industrial sector: they are in fact built using very thick steel with cooling systems that are 50% more powerful and therefore suited to intense use and high production. The touch-screen makes it easy to

identify the desired functions: the “Pre-Cool” key for example is selected just once at the start of the work shift to prepare the system for the blast chilling and freezing of very hot foods fresh out of the oven; the pre-cool function is immediately disabled as soon as

the door is opened. The “Soft and Hard” blast chilling and freezing functions are well-defined and simple to use.



BF202PB - RIF

Maximum adaptability

The blast chiller cells and tunnels are suitable for use with trolleys normally used in cooking centres, airports, canteens, ice cream, baking and fresh pasta laboratories, but can also be adapted to suit Client trolleys or production cycles.



BF402PB - RTF

4.0 BLAST CHILLERS & FREEZERS “GO”

**Thanks to Friulinox blast chillers,
the quality setting apart your meals
can be seen, smelt, tasted,
and remains perfectly intact over time.
Your meals are consistent with a fresh
and intense aroma, with a full
and flavoursome taste.**

The Pre-Cooling function improves performance and further reduces blast chilling times. Moreover, it is possible to memorize the program just finished so that it can be recalled if necessary. The blast chilling process (from + 90°C to

+ 3°C in less than 90 minutes) retains the humidity which, due to the evaporation of the hot product, is dispersed in the environment; this preserves both softness and taste unaltered, excluding alterations in colour, aroma and taste. In this way,

the properties of the different creations are kept optimally up to 5-7 days.

Quality in the construction of the result

Friulinox blast chillers are constructed in line with the strictest criteria: very thick insulation and properly dimensioned cooling systems allow the rapid reduction of temperatures without any heat loss. Even the best primary material prepared in a way that most enhances its intrinsic qualities, runs the risk of being subject to oxidation and dehydration, which may irreversibly alter its sensory properties.

Attentive to results, but also to costs

To improve the quality of Chefs' work, our company focuses on the finer details: the blast chiller is supplied standard with the heated probe in the freezer version, defrosting can be activated by the user only when effectively needed so as to respond to the appliance's energy saving needs; at the end of the chilling cycle, the storage phase automatically begins until the product is transferred into

storage cabinets specifically intended for this purpose. Those who choose Friulinox can therefore rely on an extraordinarily efficient before and after-sales service: before your purchase, Friulinox guides you through the various applications and possibilities of the blast chiller, organising specific training courses, explaining and testing its benefits through hands-on experiences;

after the purchase, Friulinox continues to support you through its expert technical consulting service and an "On-line Service" phone line available to clarify all your doubts. Friulinox is very attentive to its clients' needs, so you can concentrate on satisfying your customers' needs.

Simple management, excellent results

The GO series is easy to control and allows products to be blast chilled or frozen both for a specific time (in 90 or 240 minutes as per HACCP regulations) or through core product temperature control using a core probe.

In the latter case, the user doesn't need to worry about which cycle to choose for best blast chilling or freezing, as the probe and software developed by Friulinox will bring the product to the requested temperature without altering

its original sensory properties. The GO family is composed of models starting from a capacity of three GN2/3 trays, up to machines with a capacity for 5 to 24 GN1/1 trays, in versions either with on-board motor or motor-ready.

3 Trays



BF030AG

24 Trays



BF122AG

5 Trays



BF051AG

**This catalogue
illustrates a part of
the Friulinox offer.**

**View the full range
on: www.friulinox.com**

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