Multifunction and blast chilling

Friulinox
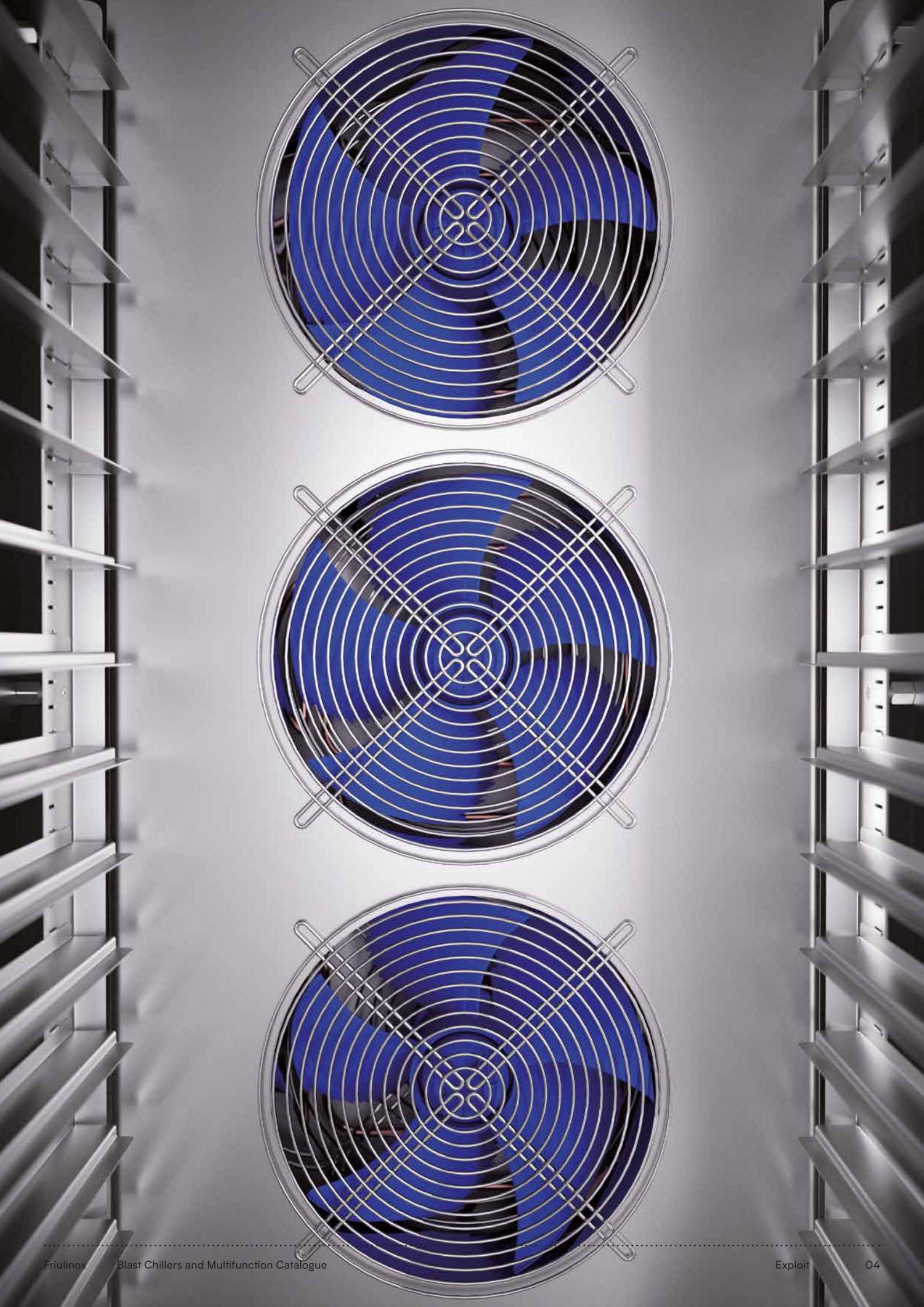
Multifunction and blast chillers

Friulinox

Exploit

Ready

Blast Chillers Friulinox

Knowledge, creativity, quality are the values that make you proud of your work every day.
Friulinox research and experience add one more: safety.
Machines at the peak of technological evolution and performance to manage the work cycles, always keeping everything under control and guaranteeing the best results: saving time, gaining in versatility and functionality, optimizing the ingredients and consumption.

Blast chilling, freezing, thawing, conservation, retarder-proofer, slow cooking....choose the functions that are most suitable for your business from a complete range of solutions.
Because Friulinox technology breaks down the limits of the seasons, manages time, makes the processes easier and more productive, makes it possible to plan in advance, customize the recipes and satisfy every requirement with maximum flexibility.
In a small artisanal laboratory as well as in a large professional kitchen, in the simplest preparations and in the most complex ones: get ready for success, with Friulinox.

Exploit

Multifunction

To work at the highest levels, you need to have talent, passion, personality, a spirit of innovation but also safe, versatile, and intelligent tools. With the Exploit family, Friulinox offers you all this and more.

Exploit takes advantage of the most advanced technologies to optimize resources, time, and energy to the utmost: secure your business and satisfy every daily need, in an extraordinary manner.

Rest assured,
your business is safe,
guaranteed.

Thanks to standard connectivity, Friulinox is always
by your side, offering you the possibility to always be
up-to-date and a timely after-sales service
to ensure the correct functioning of the machines:
an added security for your investment and your business.

MemberShip and 3 years warranty

By registering the machine on the cloud through
the web connection you are entitled to an
exclusive warranty and all the advantages of
belonging to the Friulinox Exploit world.

Enter the cloud and download new firmware
updates and new recipe books, created
exclusively for you based on new market demands
and trends, or upload your recipes: with Exploit
you become part of the community of the best
chefs and masters of any food preparation.
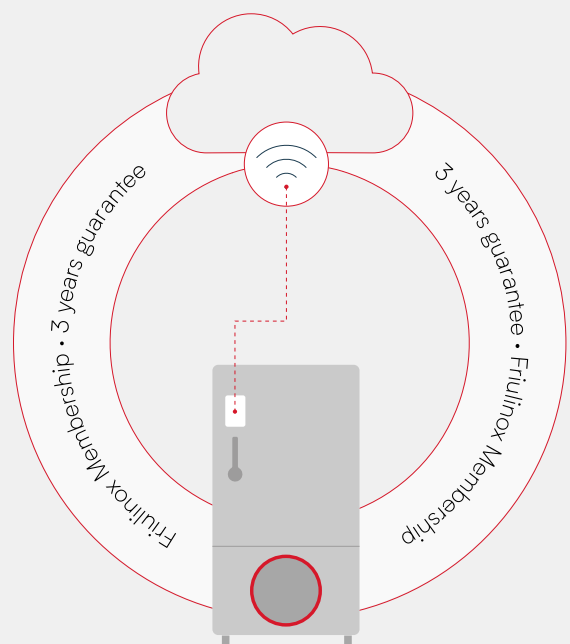
Serving your masterpieces

Just tap the full touch display to select recipes ready to use, or to create new ones, thanks to an operational interface that adapts to all levels of experience: from the Michelin-star chef, to the non-specialized operator. Web connectivity permits the continuous updating of the recipe book and the remote management of work cycles: to optimize, plan and multiply your successes.

Everything under control

A language made of images and symbols guides the user and helps him with already optimized recipes: alternatively, you can directly control all the functions, always with extreme immediacy.

Full touch display

The 7" or 5" full touch screen displays all the notifications about ongoing tasks and maintenance operations.

Cloud management

All the functions can also be managed via the web, without any limit in terms of distance and time: always with maximum versatility, simplicity of interface and possibility of customization.

Remote control

Monitor cycles and alarms, anytime and from anywhere: another advantage of connectivity, to always have everything under control.

Freedom to create

Positive and negative blast chilling, thawing, proofing and retarder–proofer, pasteurization, slow cooking, maintaining the temperature, drying...are just some of the functions that can be managed immediately and precisely, individually or by connecting them in a single flow.
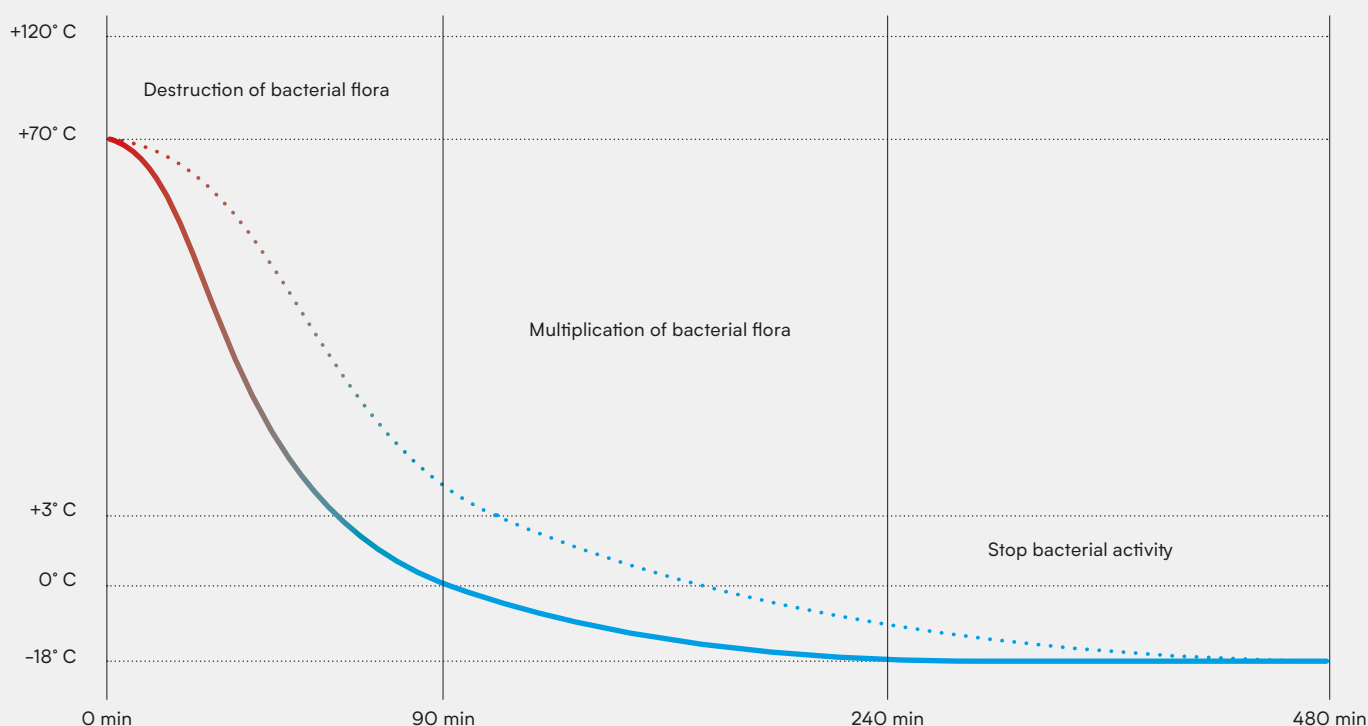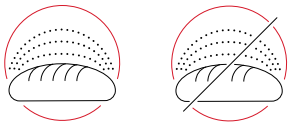
Blast chilling and soft and hard freezing

Oxidation is the first damage caused to fresh food by bacterial proliferation, which also compromises its flavour and aroma.
In cooked foods, on the other hand, it is evaporation that takes away softness, aromas, and substance. A quick blast chilling cycle performed with Exploit ensures a fast thermal descent from +90° C to +3° C, blocking evaporation, while the quick passage of the thermal zone between +40° C and +10° C, also limits bacterial proliferation by lengthening the shelf life of the product.
In addition, rapid freezing from +90° C to –18° C at the core, avoids the formation of macro–crystals, which are damaging to the fibres of food.

Thermal descent
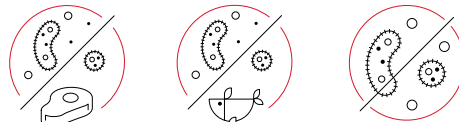from +70°C to –18°C

Exploit Blast Chiller

Traditional freezer

+120° C

Destruction of bacterial flora

+70° C

Multiplication of bacterial flora

+3° C

0° C

Stop bacterial activity

–18° C

0 min   90 min   240 min   480 min

Proofing and retarder–proofer

It controls and rationalizes the proofing process, optimizing times, schedules, and the use of raw materials.
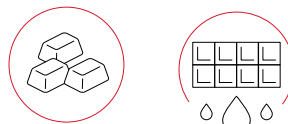
Tapeworm, Anisakis killer and pasteurization

It increases the storage time of food, eliminates parasites, and lets you serve raw meat or fish completely safely.
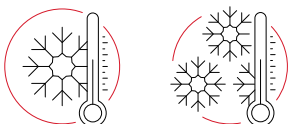
Positive and negative storage

Store the dishes and ingredients of your pantry at a controlled temperature and humidity between +18° and –21° C.

Crystallization and melting chocolate

From slow melting to crystallization, you always have perfect results thanks to the low level of humidity.

Dehydration

To preserve mushrooms or create garnishes, infusions, freeze–dried products starting from fresh fruit.

Slow cooking

Ideal for sous vide and cooking in a jar, also for multiple preparations and also without operators. Transversal for all markets.
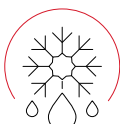
Thawing

It reduces the loss of liquids and therefore the weight of the frozen foods, while maintaining the sensory characteristics.
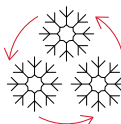
Continuous cycle

It allows you to have a constant temperature, with a specific setting for each individual baking tray.
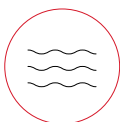
Maintaining

The ideal temperature to bring hot or cold dishes to the table, or during the process of preparation and serving ice cream.

Yogurt

A dedicated function that allows you to obtain, by inserting milk (at 42 °C) and live lactic cultures, a creamy and delicate yogurt.
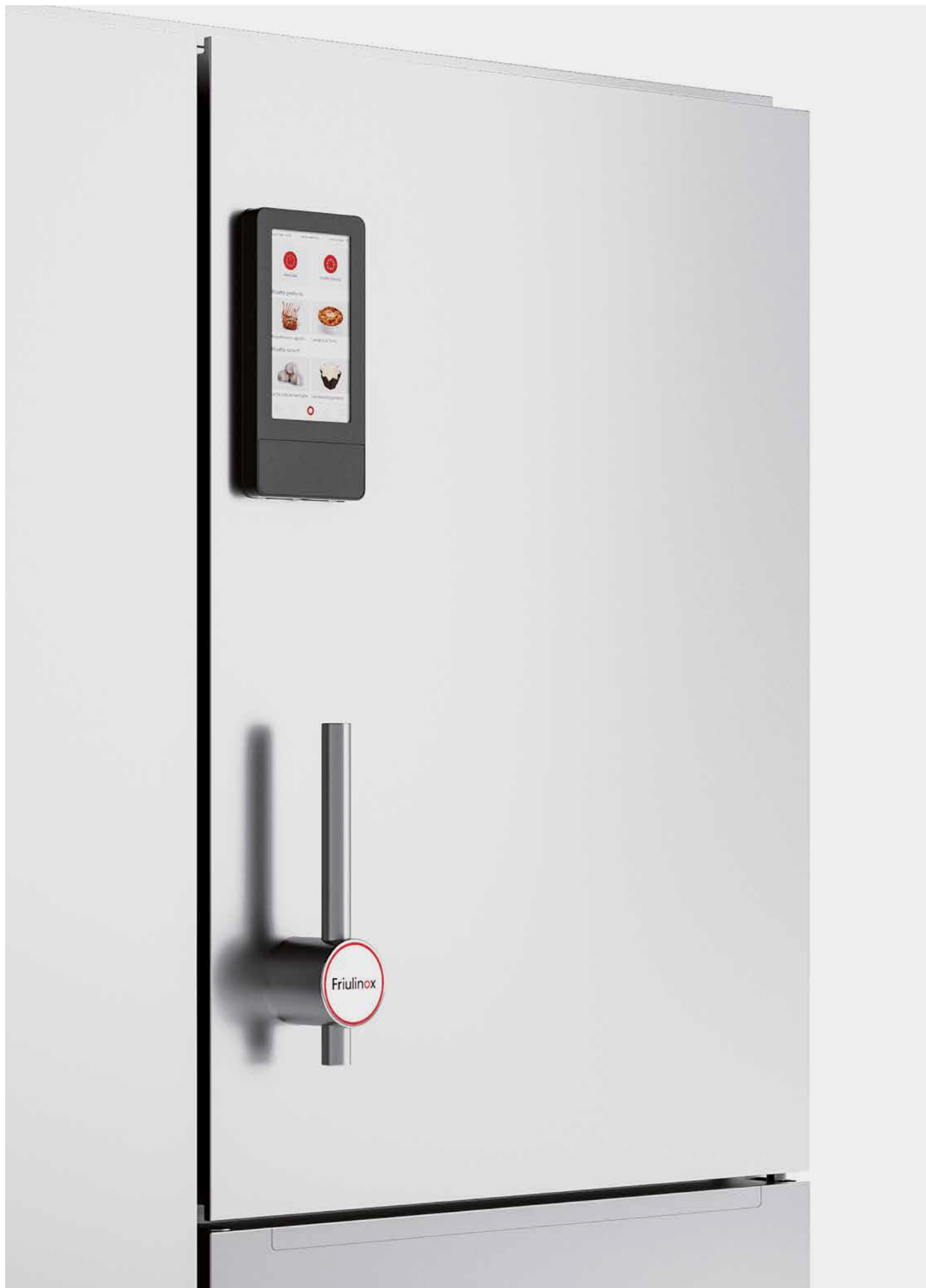
Functions connected to your service

Thanks to the exclusive Friulinox MLP (Management of Linked Processes) patent, with Exploit your creativity has no technological limits, with the possibility of connecting two or more functions, by modifying the parameters of every single phase. Create recipes from scratch, save them and if you want you can synchronize them in the Friulinox cloud to have them on all your machines.

Thawing	Slow cooking	Blast Chilling	Negative storage	Add function
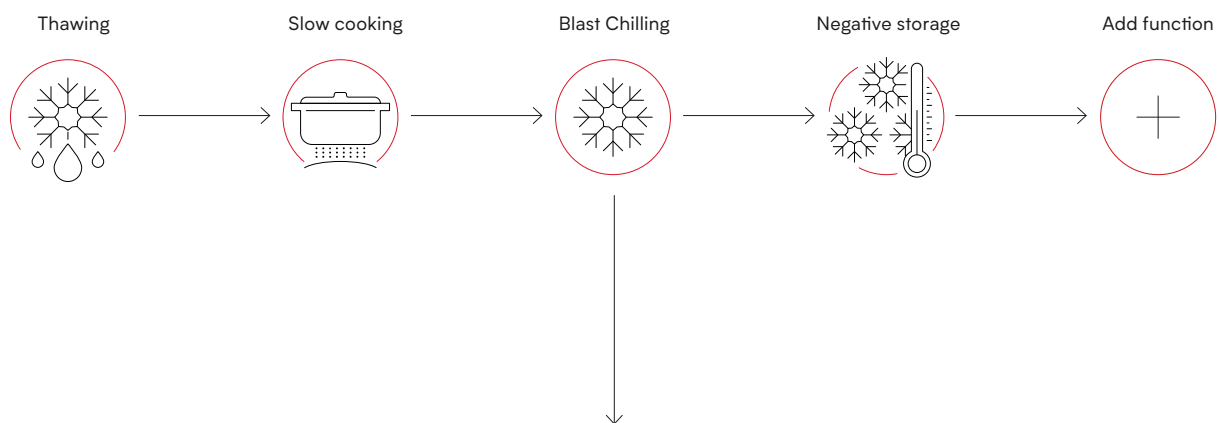
Check every step

Add, delete, or modify the steps of every single feature to accurately manage every single phase and transformation of your product.

Mon 27th Oct, 04:21 PM   Exploit

← Soft Blast Chilling

Step 01	✎	+2° C
Step 02	✎	+3° C
Step 03	✎	+3° C
Step 04	✎	+3° C

⊕ Add step

Mon 27th Oct, 04:21 PM   Exploit

← Step 01

⊖   **–6°C**   ⊕

◗ ✎ Pin

Pin	Humidity	Fans
+4° C	80%	
+3° C	70%	
+2° C	**60%**	
+1° C	50%	
0° C	40%	

Save
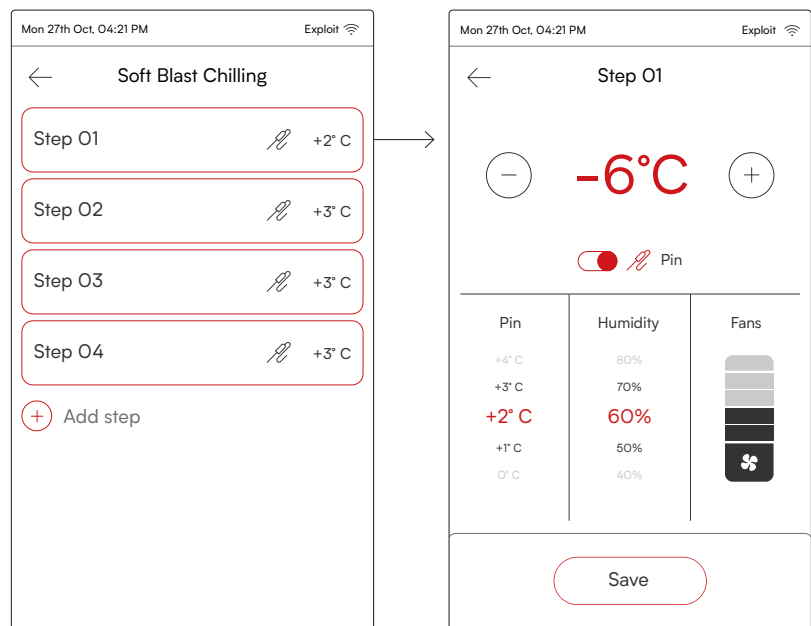
Perfect recipes

Maximum flexibility, no limits. Gastronomy, Pastry, Bakery, or Ice Cream, with the Exploit range you can meet all your production needs.

Gastronomy

Fish, meat, vegetables: protect the quality of the ingredients, prolong their storage, enhance flavours and nutrients, maintain a perfect serving temperature.

- Blast chilling steamed octopus
- Slow cooking roast beef
- Maintain at 65°C for serving

Pastry

The best confectionery tradition, meets the most advanced technology, to masterfully manage time and ingredients, achieving spectacular and irresistible results.

- Very fine blast chilling of cookies
- Whole wheat croissant retarder–proofer
- Dough cooling at 12°C / 53°F
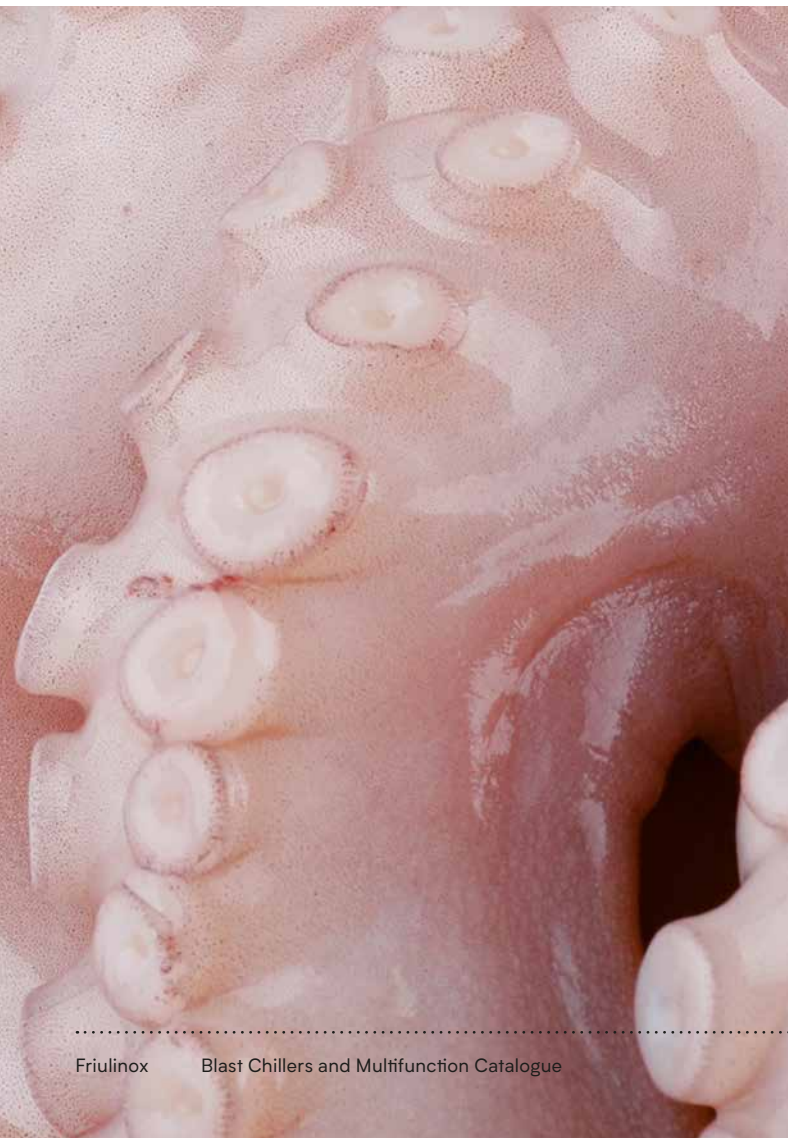
Breadmaking

Optimize quantities and manage time,
to make your work more productive, ranging
from traditional recipes
to those created by you.

- Genoa–style focaccia retarder–proofer
- Freezing leavened products
- Blast chilling pan pizza

Ice cream parlour

Satisfies all tastes with an ideal softness
and expands your offer, with the possibility
of preparing creamy yogurts, delicious
meringues, and other specialties.

- Slow cooking meringues
- Fruit dehydration
- Display case –14° C

Versatility
par excellence

A range of blast chillers at the height of technology, flexibility and design. Machines created for your daily needs that project directly into the future, to manage any work cycle with absolute ease and a limitless level of customization.

Two configurations, maximum freedom

Multifunction cabinet with hot and cold functions (range of control from +85° C to –40° C) or in the blast chilling only version (range of from +45° C to –40° C). Whatever your choice, you are sure to count on the best performance and many recipes already uploaded, for all your preparations, can be viewed with a touch on the displayand customizable even remotely, thanks to standard connectivity.

Model	EBM	EBB
Range of control of the temperature	+85° / –40° C	+45° / –40° C
Display	7 inches	5 inches
Connectivity	Standard Wi–Fi and USB	Standard Wi–Fi and USB
Pre–loaded recipes	130	70
Functions	Soft/Hard Blast Chilling	Soft/Hard Blast Chilling
	Soft/Hard Freezing	Soft/Hard Freezing
	Continuous cycle (multi–level)	Continuous cycle (multi–level)
	Thawing	Thawing
	Positive Storage	Positive Storage
	Negative Storage	Negative Storage
	Anisakis and Tenia Killer	Anisakis and Tenia Killer
	Crystallization	Crystallization
	Proofing	Melting chocolate
	Retarder–proofer	
	Slow cooking	
	Melting chocolate	
	Pasteurization	
	Maintaining	
	Yogurt	
	Dehydration	

Gain efficiency

Friulinox research has redesigned the circulation of air inside the Exploit blast chillers and multifunction equipment, to ensure the best performance and minimize consumption, allowing you shorter cycles that let you save energy as well as time. Efficiency proven in accordance with EN17032, with tests carried out under the most demanding situations of use.

Less waste, less overall consumption

Thanks to the use of new electronic components, an in-depth study of the interior air flow, the increase in thermal insulation and the complete redesign of the thermodynamic cycle, the Exploit multivfunction blast chillers guarantee blast chilling and preparation performance that are always impeccable, in every environmental condition, increasing by up to 33% the quantity of product blast chilled per cycle.

+33%
of frozen product

(–18° C per Kg of blast chilled product)

Exploit Multifunction

Hi–Chef

+20%
of blast chilled product

(+3° C per Kg of blast chilled product)

Exploit Multifunction

Hi–Chef

–13%
of time per blast chilling cycle

(Cycle +65° / +10° C per Kg of product)
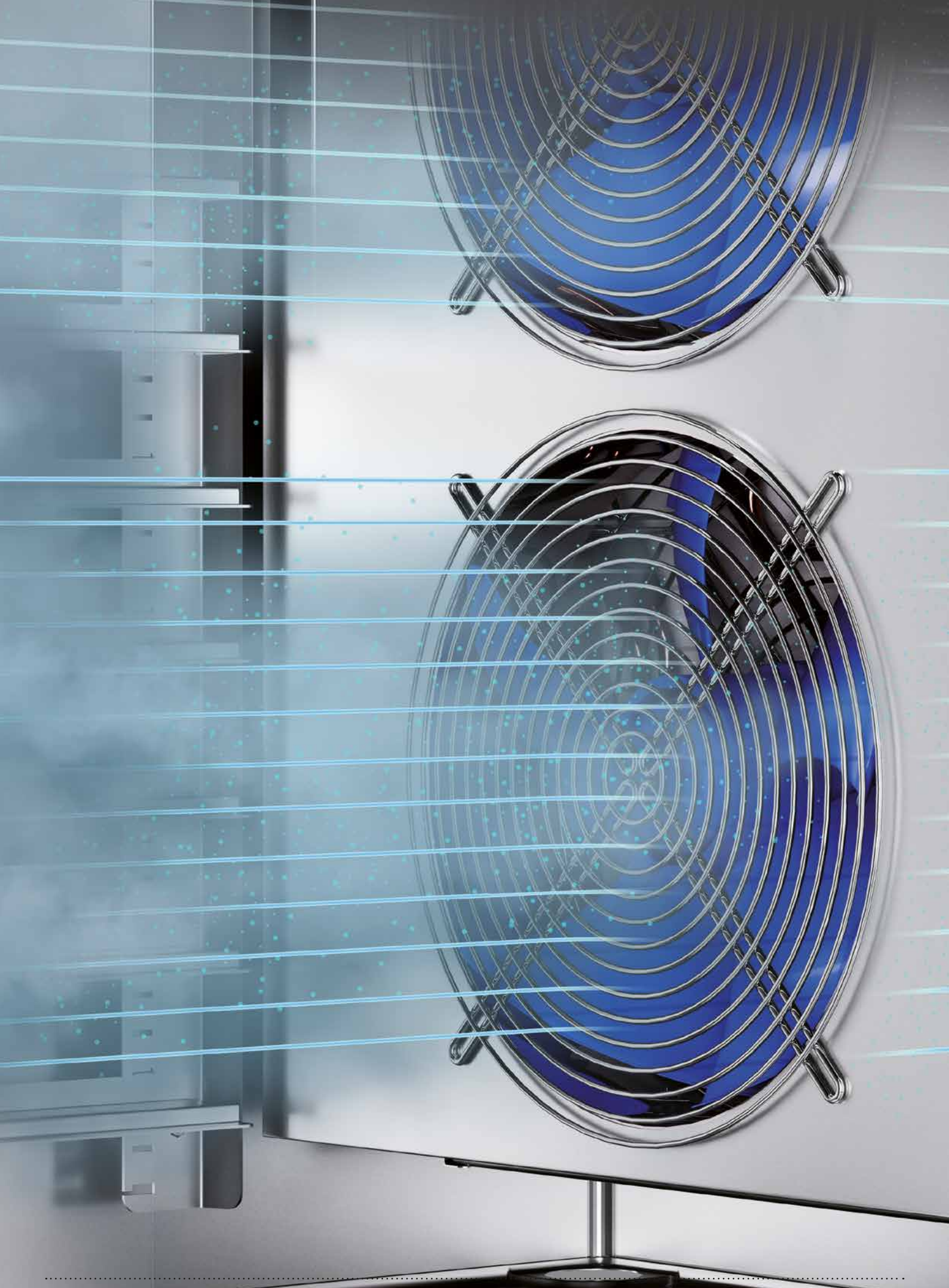
Exploit Multifunction

Hi–Chef

Values according to EN17032, compared to the previous Friulinox machines

State-of-the-art design and technologies

Exclusive technical features and excellent materials, transform every kitchen or workshop into a high-class atelier, without neglecting the needs of functionality and versatility.

Friulinox Exploit multifunction blast chillers convey at first glance a feeling of prestige, solidity, and perfection in its details: like strongboxes that protect and enhance the raw materials of your specialties.

Long-lasting materials, 100% Stainless Steel

All the components are made of stainless steel, tested in saline mist for 800H, to guarantee maximum resistance and durability. The external and internal surfaces are in AISI 304, a high quality stainless steel with a particular chemical stability that makes it suitable for use even in the most demanding conditions.

Higene active ion sanitizing system

An air generator with ions, which can be activated by the user, sanitizes the inside of the blast chiller in a safe and natural way, eliminating bacteria, mould, impurities, and odors: a particularly useful function when at the end of a slow cooking process you want to continue with another blast chilling or roofing cycle.

Strongbox with handle opening to the right and left

The vertical handle Strongbox, with its strong presence, characterizes the design of the Exploit multifunction blast chillers and offers perfect accessibility in any situation and composition, either with opening on the right or on the left.

Condensing units suitable for use in any condition

Depending on the conditions of use, you can choose from 3 types of UMC condensing units: standard for ambient temperatures up to +38°C, tropicalized for ambient temperatures up to +43°C, soundproofed in the standard or tropicalized configuration.

Quick Remove
Dust Collector Filter

A distinctive element is the dust
collector filter that recalls the O
of the Friulinox logo, with an
unmistakable graphic sign.
Easy to remove without tools, wash
and reposition, the internal filter made
of steel mesh, ensures a perfect
operation, improves performance,
and reduces energy consumption.
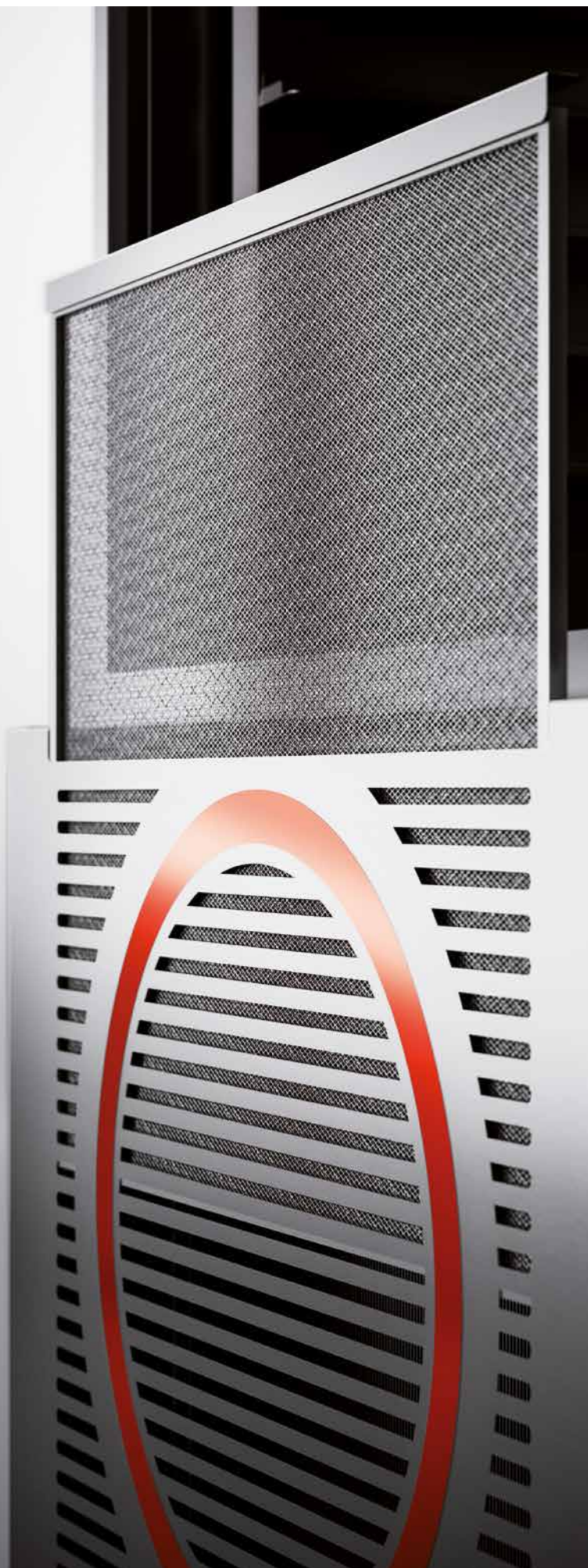
Double tracks

Thanks to their particular profile, they allow you to insert both grills, trays or bowls for gastronomy, catering, pastry, and ice cream, multiplying the possibilities of use with a single machine. They can also be positioned at different heights, to meet any containment need.

Quick coupling multipoint probe

To measure the temperature at the core, the quick coupling probe is equipped with a quick connector that allows you to disconnect or connect the probe simply by rotating a ring nut, making it easy to replace or maintain.

Exploit

Multifunction Cells

All the excellence of the Exploit blast chilling and multifunction cabinets, combined with high load and storage capacity: up to four GN 2/1 or EN2 trolleys or eight GN 1/1 or EN1 carts.

Maximum performance and versatility of use with standard Friulinox cloud connectivity, a 7" display that resembles the intuitive use of a smartphone and an unmistakable aesthetic and functional detail: the Strongbox vertical handle.

Maximum cell adaptability

A range of cells with top technologies and performance, designed to meet every work need and every type of production: from cooking centres, to ice cream, pastry, and fresh pasta workshops. The thickness of the steel, sturdiness of floors and hinges, ease of cleaning, are just some of the features that make them perfect for dealing with the largest workloads.

Temperatures and functions ideal for every objective

The Exploit cells, thanks to the standard multipoint probe, let your work
with three temperature ranges at the core, regardless of the initial temperature
of the dish: between +85° C to –18° C, between +45° C to –18° C, between +20° C to +3° C.
Choose the solution best suited to your activity to blast chill, thaw, store, prepare and serve
specialties in large quantities, with an advantage in terms of controlling and customizing
standard connectivity.

Temperature control range	+85° / –40° C	+45° / –40° C	+20° / +3° C
Trolley capacity	From 1 to 8 GN1/1 | EN1 trolleys	From 1 to 8 GN1/1 | EN1 trolleys	From 1 to 8 GN1/1 | EN1 trolleys
	From 1 to 4 GN2/1 | EN2 trolleys	From 1 to 4 GN2/1 | EN2 trolleys	From 1 to 4 GN2/1 | EN2 trolleys
	Suitable for all types of oven trolleys (ICPro included)	Suitable for all types of oven trolleys (ICPro included)	Suitable for all types of oven trolleys (ICPro included)
Display	7 inches	7 inches	7 inches
Connectivity	Standard Wi-Fi and USB	Standard Wi-Fi and USB	Standard Wi-Fi and USB
Pre-loaded recipes	130	70	30
Functions	Soft/Hard Blast Chilling	Soft/Hard Blast Chilling	Soft/Hard Blast Chilling
	Soft/Hard Freezing	Soft/Hard Freezing	Continuous cycle (multi-level)
	Continuous cycle (multi-level)	Continuous cycle (multi-level)	Positive Storage
	Thawing	Thawing	
	Positive Storage	Positive Storage	
	Negative Storage	Negative Storage	
	Anisakis and Tenia Killer	Anisakis and Tenia Killer	
	Crystallization	Crystallization	
	Proofing		
	Retarder-proofer		
	Slow cooking		
	Melting chocolate		
	Pasteurization		
	Maintaining		
	Yogurt		
	Dehydration		

Excellence is a question of details

Professionals know that every detail is of paramount importance. That's why Friulinox has not neglected any detail, to make the Exploit cells even more functional, versatile, safe, and practical, both in terms of use and maintenance.

Maximized airflow

Developed with fluid dynamic simulations and laboratory tests, the airflow exiting the evaporator ensures optimal distribution on the product and maximizes cell performance and efficiency.
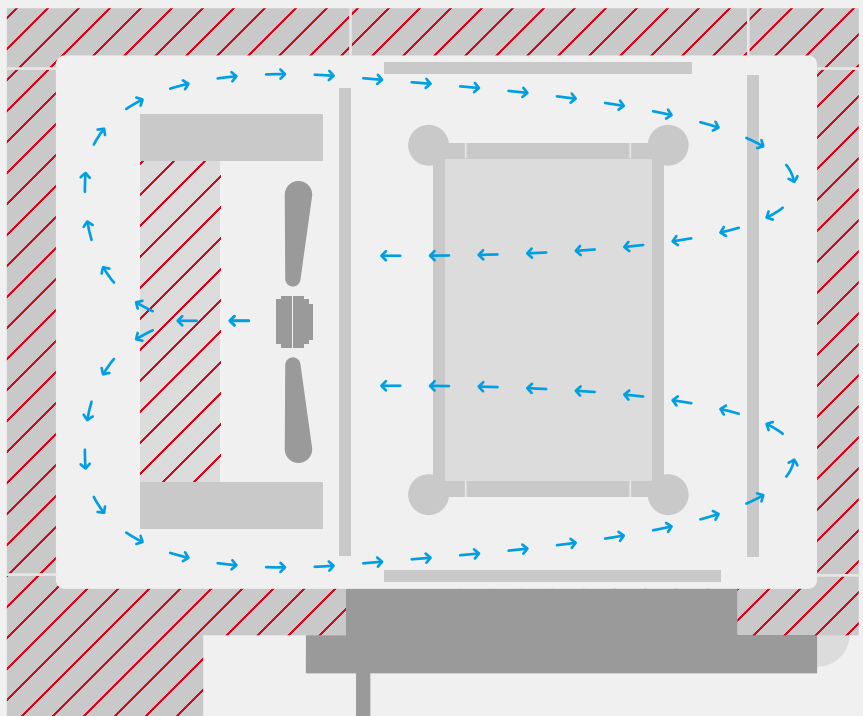
LED lighting

The LED lighting system,
with low consumption and long-lasting,
makes the interior perfectly visible.

Secure
and accessible electronics

The compartment with the electronic
components is equipped with a front door
that can be opened with a safety key, with IP
54 protection against dust and humidity.

Ease of cleaning

Made according to NFS and UNI EN 14159
hygiene standards, with evaporator raised
from the ground to facilitate the cleaning and
the discharging of the washing water.

- Wide radius air conveyors placed behind the evapo-
  rating battery for a high and homogeneous adjustable
  and manageable airflow thanks to an inverter sup-
  plied standard.
- Evaporator casing which can be opened by universal
  key for easy access and daily cleaning, with micro
  safety switch for the fans.

- Threshold grille for collection of washing water
  entirely in steel.
- Reinforced bottom with 30/10 sheet metal to allow
  the entry of heavy trolleys up to 350 kg.
- Thick steel bumpers, shaped to facilitate the intro-
  duction of the trolley and protect the machine from
  accidental impacts with the trolley.

6 trays

+85° / −40° C

GN1/1 | EN1

- ① EBM-061
- ② 35 Kg | 25 Kg
- ③ 790×820×900 mm
- ④ 7 inches

9 trays

+85° / −40° C

GN1/1 | EN1

- ① EBM-091
- ② 50 Kg | 35 Kg
- ③ 790×870×1460 mm
- ④ 7 inches

10 Etagere trays

+85° / −40°C

GN1/1 | EN1

- ① EBMR-120
- ② 70 Kg | 50 Kg
- ③ 850×870×1860 mm
- ④ 7 inches

6 trays

+45° / −40° C

GN1/1 | EN1

- ① EBB-061
- ② 35 Kg | 25 Kg
- ③ 790×820×900 mm
- ④ 5 inches

9 trays

+45° / −40° C

GN1/1 | EN1

- ① EBB-091
- ② 50 Kg | 35 Kg
- ③ 790×870×1460 mm
- ④ 5 inches

10 Etagere trays

+45° / −40° C

GN1/1 | EN1

- ① EBBR-120
- ② 70 Kg | 50 Kg
- ③ 850×870×1860 mm
- ④ 5 inches

① Model ② Yield +90°C/+3°C | Yield +90°C/−18°C ③ External dimensions (width × depth × height) ④ Display

12 trays

+85° / −40° C

GN1/1 | EN1

① EBM–121
② 70 Kg | 50 Kg
③ 790×870×1810 mm
④ 7 inches

16 trays

+85° / −40° C

GN1/1 | EN1

① EBM–161
② 90 Kg | 70 Kg
③ 790×870×1960 mm
④ 7 inches

24 trays

+85° / −40° C

GN1/1 | EN1

① EBM–122
② 100 Kg | 60 Kg
③ 1100×1080×1860 mm
④ 7 inches

12 trays

+45° / −40° C

GN1/1 | EN1

① EBB–121
② 70 Kg | 50 Kg
③ 790×870×1810 mm
④ 5 inches

16 trays

+45° / −40° C

GN1/1 | EN1

① EBB–161
② 90 Kg | 70 Kg
③ 790×870×1960 mm
④ 5 inches

24 trays

+45° / −40° C

GN1/1 | EN1

① EBB–122
② 100 Kg | 60 Kg
③ 1100×1080×1860 mm
④ 5 inches

① Model ② Yield +90°C/+3°C | Yield +90°C/−18°C ③ External dimensions (width × depth × height) ④ Display

1 Trolley

2 Trolleys

+85° / –40° C

GN1/1	EN1	GN2/1	EN2
❶ **ECMG–201–H**	❶ **ECMG–202–H**
❷ 200 Kg | 140 Kg	❷ 260 Kg | 210 Kg
❸ 700×880×1820 mm	❸ 900×1080×1820 mm
❹ 7 inches	❹ 7 inches

+85° / –40° C

GN1/1	EN1	GN2/1	EN2
❶ **ECMG–401–H**	❶ **ECMG–402–H**
❷ 400 Kg | 280 Kg	❷ 520 Kg | 420 Kg
❸ 700×1780×1820 mm	❸ 900×2180×1820 mm
❹ 7 inches	❹ 7 inches

+45° / –40° C

GN1/1	EN1	GN2/1	EN2	GN2/1	EN2 XL
❶ **ECBG–201–H**	❶ **ECBG–202–H**	❶ **ECBL–202–H**
❷ 200 Kg | 140 Kg	❷ 260 Kg | 210 Kg	❷ 260 Kg | 210 Kg
❸ 700×880×1820 mm	❸ 900×1080×1820 mm	❸ 1150×1080×2020 mm
❹ 7 inches	❹ 7 inches	❹ 7 inches
❶ **ECBG–201–S**	❶ **ECBG–202–S**	
❷ 150 Kg | 100 Kg	❷ 180 Kg | 120 Kg	
❸ 700×950×1820 mm	❸ 900x1150×1820 mm	
❹ 7 inches	❹ 7 inches	
❶ **ECBP–201–H**	❶ **ECBP–202–H**	
❷ 220 Kg | 150 Kg	❷ 280 Kg | 220 Kg	
❸ 700×880×2020 mm	❸ 900×1080×2020 mm	
❹ 7 inches	❹ 7 inches	
❶ **ECBP–201–S**	❶ **ECBP–202–S**	
❷ 150 Kg | 100 Kg	❷ 180 Kg | 120 Kg	
❸ 700×950×2020 mm	❸ 900×1150×2020 mm	
❹ 7 inches	❹ 7 inches	

+45° / –40° C

GN1/1	EN1	GN2/1	EN2	GN2/1	EN2 XL
❶ **ECBG–401–H**	❶ **ECBG–402–H**	❶ **ECBL–402–H**
❷ 400 Kg | 280 Kg	❷ 520 Kg | 420 Kg	❷ 560 Kg | 440 Kg
❸ 700×1780×1820 mm	❸ 900×2180×1820 mm	❸ 1150×2180×2020 mm
❹ 7 inches	❹ 7 inches	❹ 7 inches
❶ **ECBG–401–S**	❶ **ECBG–402–S**	
❷ 300 Kg | 200 Kg	❷ 360 Kg | 240 Kg	
❸ 700×1920×1820 mm	❸ 900×2250×1820 mm	
❹ 7 inches	❹ 7 inches	
❶ **ECBP–401–H**	❶ **ECBP–402–H**	
❷ 440 Kg | 300 Kg	❷ 560 Kg | 440 Kg	
❸ 700×1780×2020 mm	❸ 900×2180×2020 mm	
❹ 7 inches	❹ 7 inches	
❶ **ECBP–401–S**	❶ **ECBP–402–S**	
❷ 300 Kg | 200 Kg	❷ 360 Kg | 240 Kg	
❸ 700×1920×2020 mm	❸ 900×2250×2020 mm	
❹ 7 inches	❹ 7 inches	

❶ Model ❷ Yield +90°C/+3°C | Yield +90°C/–18°C ❸ Internal dimensions (width door × depth × height door) ❹ Display

3 Trolleys

4 Trolleys

3 Trolleys

+85° / –40° C

GN1/1 | EN1

❶ **ECMG–601–H**
❷ 600 Kg | 420 Kg
❸ 700×2680×1820 mm
❹ 7 inches

GN2/1 | EN2

❶ **ECMG–602–H**
❷ 780 Kg | 630 Kg
❸ 900×3280×1820 mm
❹ 7 inches

+45° / –40° C

GN1/1 | EN1

❶ **ECBG–601–H**
❷ 600 Kg | 420 Kg
❸ 700×2680×1820 mm
❹ 7 inches

❶ **ECBG–601–S**
❷ 450 Kg | 300 Kg
❸ 700×2820×1820 mm
❹ 7 inches

❶ **ECBP–601–H**
❷ 660 Kg | 450 Kg
❸ 700×2680×2020 mm
❹ 7 inches

❶ **ECBP–601–S**
❷ 450 Kg | 300 Kg
❸ 700×2820×2020 mm
❹ 7 inches

GN2/1 | EN2

❶ **ECBG–602–H**
❷ 780 Kg | 630 Kg
❸ 900×3280×1820 mm
❹ 7 inches

❶ **ECBG–602–S**
❷ 540 Kg | 360 Kg
❸ 900x3420×1820 mm
❹ 7 inches

❶ **ECBP–602–H**
❷ 840 Kg | 660 Kg
❸ 900×3280×2020 mm
❹ 7 inches

❶ **ECBP–602–S**
❷ 540 Kg | 360 Kg
❸ 900x3420×2020 mm
❹ 7 inches

GN2/1 | EN2 XL

❶ **ECBL–602–H**
❷ 840 Kg | 660 Kg
❸ 1150×3280×2020 mm
❹ 7 inches

4 Trolleys

+85° / –40° C

GN1/1 | EN1

❶ **ECMG–801–H**
❷ 800 Kg | 560 Kg
❸ 700×3580×1820 mm
❹ 7 inches

GN2/1 | EN2

❶ **ECMG–802–H**
❷ 1040 Kg | 840 Kg
❸ 900×4380×1820 mm
❹ 7 inches

+45° / –40° C

GN1/1 | EN1

❶ **ECBG–801–H**
❷ 800 Kg | 560 Kg
❸ 700×3580×1820 mm
❹ 7 inches

❶ **ECBG–801–S**
❷ 600 Kg | 400 Kg
❸ 700×3720×1820 mm
❹ 7 inches

❶ **ECBP–801–H**
❷ 880 Kg | 600 Kg
❸ 700×3580×2020 mm
❹ 7 inches

❶ **ECBG–801–S**
❷ 600 Kg | 400 Kg
❸ 700×3720×2020 mm
❹ 7 inches

GN2/1 | EN2

❶ **ECBG–802–H**
❷ 1040 Kg | 840 Kg
❸ 900×4380×1820 mm
❹ 7 inches

❶ **ECBG–802–S**
❷ 720 Kg | 480 Kg
❸ 900x4520×1820 mm
❹ 7 inches

❶ **ECBP–802–H**
❷ 1120 Kg | 880 Kg
❸ 900×4380×2020 mm
❹ 7 inches

❶ **ECBP–802–S**
❷ 720 Kg | 480 Kg
❸ 900×4520×2020 mm
❹ 7 inches

GN2/1 | EN2 XL

❶ **ECBL–802–H**
❷ 1120 Kg | 880 Kg
❸ 1150×4380×2020 mm
❹ 7 inches

❶ Model ❷ Yield +90°C/+3°C | Yield +90°C/–18°C ❸ Internal dimensions (width door × depth × height door) ❹ Display

1 Oven Trolley
With feet

+85° / –40° C

GN1/1

❶ **ECMR–201–H**
❷ 150 Kg | 100 Kg
❸ 700×940×1700 mm
❹ 7 inches

GN2/1

❶ **ECMR–202–H**
❷ 200 Kg | 140 Kg
❸ 900×1140×1700mm
❹ 7 inches

+45° / –40° C

GN1/1

❶ **ECBR–201–H**
❷ 150 Kg | 100 Kg
❸ 700×940×1700 mm
❹ 7 inches

GN2/1

❶ **ECBR–202–H**
❷ 200 Kg | 140 Kg
❸ 900×1140×1700 mm
❹ 7 inches

❶ Model ❷ Yield +90°C/+3°C | Yield +90°C/–18°C ❸ Internal dimensions (width door × depth × height door) ❹ Display

Ready

Blast Chillers

A tailor-made proposal for every space and need, with optimal ease and versatility of use even with non-specialized personnel, without sacrificing quality and performance.

A range of reliable, versatile products with guaranteed performance, even in the most demanding situations.

Ready to go

With the Ready family of blast chillers, you immediately have available the optimal technologies and solutions to meet every request, optimize inventory and purchases, reduce waste, and make your work easier, gaining time and opening up new opportunities for you.

Advanced control

With a special kit, which can also be purchased at a later time, you can add the web connectivity feature that allows you to monitor operating data: to have everything under control, at any time and wherever you are.
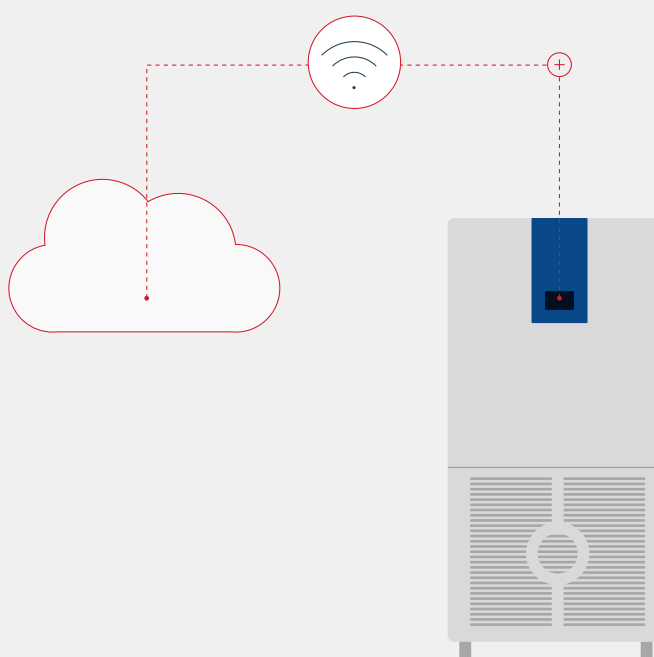
Intuitive control, great freedom

The Ready blast chillers allow you to blast chill food in a versatile way and with precise temperature control, thanks to the pin probe and the functional and legible display.

Smart interface

Smart and essential, the 5" touch screen, placed at your fingertips and at eye level on the door of the blast chiller, offers immediate visibility and interaction with the functions, represented by intuitive and easy-to-read symbols.
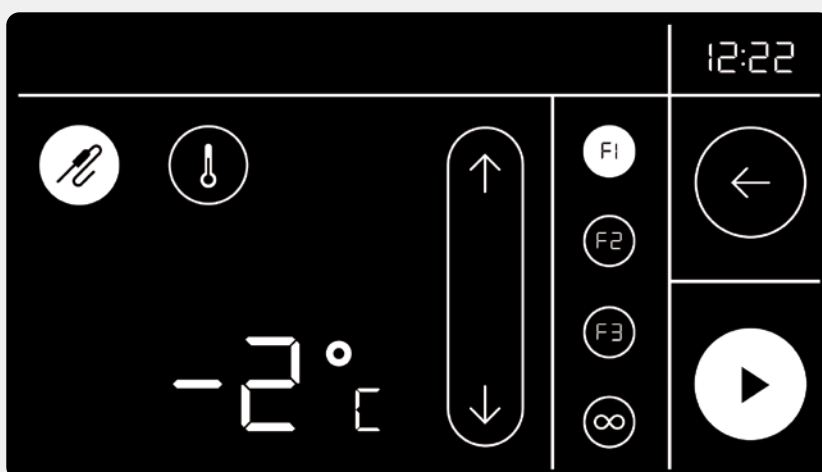
Personalized recipes

With Ready blast chillers you have the possibility of creating your own personalized recipes from scratch, with maximum ease and versatility. Save up to 99 programs to meet your most frequent use needs, in all sectors: gastronomy, pastry, baking, ice cream making.

Express your potential

Choose the ideal size for your space and business: from 5 to 24 trays, with performance tested in the toughest conditions of use, multi–step rack suitable for trays of all shapes and uniform airflow to cool all the food, regardless of their height.

Freezing

Blast Chilling

–18° C

0° C

+3° C

Continuous cycle

Do you open and close the blaster often to load additional trays? With the continuous cycle you work at maximum power without ever giving up performance and having maximum yield.

Pre–cooling

With this function you can optimize the room temperature before starting a blast chilling or freezing cycle, to get the best results with lower consumption.

Defrosting

The humidity of the air is the cause of the frost that settles on the evaporator: the defrosting function removes it to always guarantee the best performance and optimal efficiency of the machine.
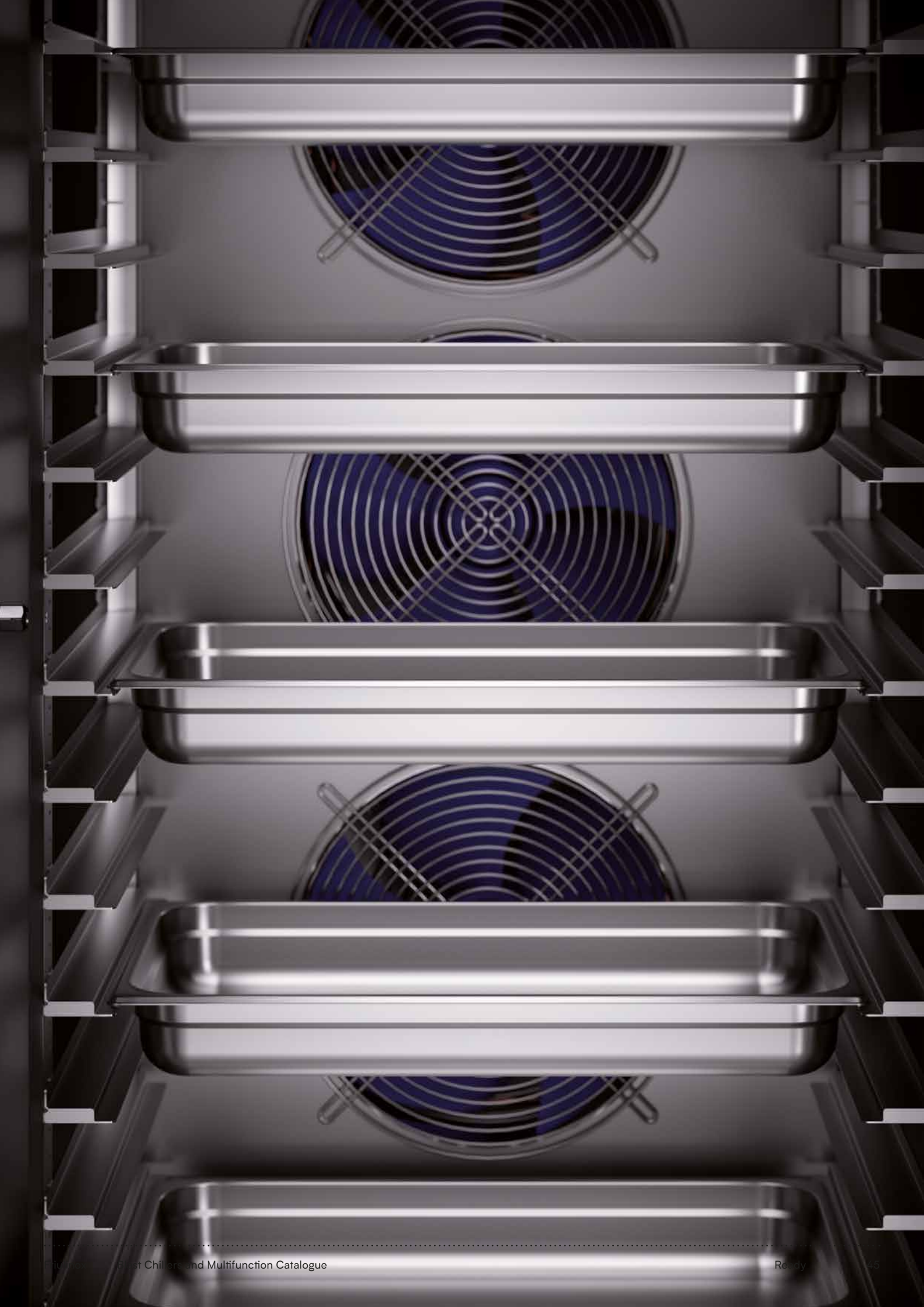
Ready

Blast Chilling Cells

A range of blast chilling cells immediately ready to use, because they are equipped with a complete refrigeration unit: an advantage that makes the difference, together with performance, high load capacity, speed of cycles, reduction of consumption and high quality of materials. Just plug them into the power supply and the Ready cells change the way you work: for the better.

Great performance in an optimal space

Ready cells make the most of the space available, in the most diverse situations: from the laboratory, to the canteen, to the cooking centre, to the restaurant. Compatible with all trolleys, even the most recent, they have been tested in accordance with EN17032 even with large loads and in the most demanding work situations.

Total versatility

The Ready cells have dimensions and capabilities designed to meet the most common needs: from the version for a single GN 1/1 trolley, to the model that can accommodate a GN 2/1 trolley. Choose the solution most suitable for your space and business.

More efficiency, less consumption

Thanks to the optimization of the airflow, the result of in–depth research and numerous tests to obtain maximum results, Ready cells have achieved a significant increase in the quantity of product blast chilled and an equally sharp reduction in the length of the work cycles. All this with significant energy savings: an advantage for the environment as well as for the budget.

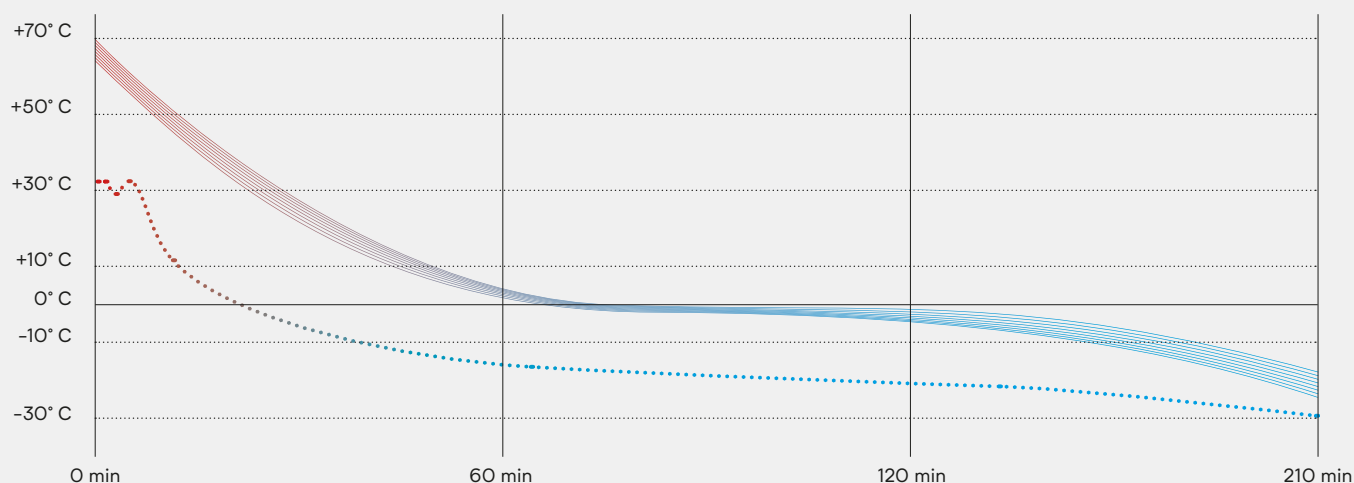**Blast chilling 110Kg of puree (20 trays GN2/1)**

Cell temperature

No. 8 Trays sample positioned at different heights

Average positive blast chilling time from +65° C to +3° C

1 hour

Average freezing time from +65° C to –18° C

3 hours 33 min

+70° C
+50° C
+30° C
+10° C
0° C
–10° C
–30° C

0 min   60 min   120 min   210 min

5 trays

+20° / –40° C

GN1/1	GN1/1	EN1
❶ **RBS-050-S**	❶ **RBS-051-S**
❷ 30 Kg | 20 Kg	❷ 30 Kg | 20 Kg
❸ 790×700×900 mm	❸ 790×820×900 mm
❹ Smart 5 inches	❹ Smart 5 inches

8 trays

+20° / –40° C

GN1/1	EN1
❶ **RBS-081-S**
❷ 40 Kg | 25 Kg
❸ 790×870×1460 mm
❹ Smart 5 inches

10 Etagere trays

+20° / –40° C

GN1/1	EN1
❶ **RBSR-120-S**
❷ 65 Kg | 45 Kg
❸ 850×870×1860 mm
❹ Smart 5 inches

5 trays

+20° / –40° C

GN1/1	GN1/1	EN1
❶ **RBS-050-R**	❶ **RBS-051-R**
❷ 25 Kg | 15 Kg	❷ 25 Kg | 15 Kg
❸ 790×700×900 mm	❸ 790×820×900 mm
❹ Smart 5 inches	❹ Smart 5 inches

8 trays

+20° / –40° C

GN1/1	EN1
❶ **RBS-081-R**
❷ 30 Kg | 20 Kg
❸ 790×870×1460 mm
❹ Smart 5 inches

10 Etagere trays

+20° / –40° C

GN1/1	EN1
❶ **RBSR-120-R**
❷ 55 Kg | 35 Kg
❸ 850×870×1860 mm
❹ Smart 5 inches

❶ Model ❷ Yield +90°C/+3°C | Yield +90°C/–18°C ❸ External dimensions (width × depth × height) ❹ Display

12 trays

+20° / −40° C

GN1/1 | EN1

❶ RBS–121–S
❷ 65 Kg | 45 Kg
❸ 790×870×1810 mm
❹ Smart 5 inches

16 trays

+20° / −40° C

GN1/1 | EN1

❶ RBS–161–S
❷ 80 Kg | 60 Kg
❸ 790×870×1960 mm
❹ Smart 5 inches

24 trays

+20° / −40° C

GN1/1 | EN1

❶ RBS–122–S
❷ 80 Kg | 55 Kg
❸ 1100×1080×1860 mm
❹ Smart 5 inches

12 trays

+20° / −40° C

GN1/1 | EN1

❶ RBS–121–R
❷ 55 Kg | 35 Kg
❸ 790×870×1810 mm
❹ Smart 5 inches

16 trays

+20° / −40° C

GN1/1 | EN1

❶ RBS–161–R
❷ 75 Kg | 50 Kg
❸ 790×870×1960 mm
❹ Smart 5 inches

24 trays

+20° / −40° C

GN1/1 | EN1

❶ RBS–122–R
❷ 75 Kg | 50 Kg
❸ 1100×1080×1860 mm
❹ Smart 5 inches

❶ Model ❷ Yield +90°C/+3°C | Yield +90°C/−18°C ❸ External dimensions (width × depth × height) ❹ Display

1 Trolley

+20° / –40° C

GN1/1 | EN1

- ❶ **RCSG-201-R**
- ❷ 120 Kg | 140 Kg
- ❸ 1300×1330×2100 mm
- ❹ 5 inches

GN2/1 | EN2

- ❶ **RCSG-202-R**
- ❷ 130 Kg | 90 Kg
- ❸ 1500x1530×2100 mm
- ❹ 5 inches

2 Trolleys

+20° / –40° C

GN1/1 | EN1

- ❶ **RCSG-401-R**
- ❷ 240 Kg | 160 Kg
- ❸ 1300×2300×2100 mm
- ❹ 5 inches

GN2/1 | EN2

- ❶ **RCSG-402-R**
- ❷ 300 Kg | 200 Kg
- ❸ 1500×2700×2100 mm
- ❹ 5 inches

3 Trolleys

+20° / –40° C

GN1/1 | EN1

- ❶ **RCSG-601-R**
- ❷ 360 Kg | 240 Kg
- ❸ 1300×3200×2100 mm
- ❹ 5 inches

GN2/1 | EN2

- ❶ **RCSG-602-R**
- ❷ 450 Kg | 300 Kg
- ❸ 1500×3800×2100 mm
- ❹ 5 inches

❶ Model ❷ Yield +90°C/+3°C | Yield +90°C/–18°C ❸ Internal dimensions (width door × depth × height door) ❹ Display

1 Oven Trolley
With feet

+20° / –40° C

GN1/1 | EN1
- ❶ RCSG–201–R–OTR
- ❷ 100 Kg | 70 Kg
- ❸ 1300×1305×2203 mm
- ❹ 5 inches

GN2/1 | EN2
- ❶ RCSG–201–R–OTR
- ❷ 120 Kg | 901 Kg
- ❸ 1500×1505×2203 mm
- ❹ 5 inches

1 Oven Trolley

+20° / –40° C

GN1/1
- ❶ RCSL–181–R
- ❷ 90 Kg | 50 Kg
- ❸ 700×830×1820 mm
- ❹ Smart 5 inches

GN2/1
- ❶ RCSL–182–R
- ❷ 110 Kg | 60 Kg
- ❸ 895×1040×1820 mm
- ❹ Smart 5 inches

❶ Model ❷ Yield +90°C/+3°C | Yield +90°C/–18°C ❸ Internal dimensions (width door × depth × height door) ❹ Display

Notes

RF54L00025

This catalogue illustrates a part
of the Friulinox products.

View the entire range on: www.friulinox.com

Data and information may change based
on the continuous development of products.

Friulinox

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Ali
GROUP

The Spirit of Excellence