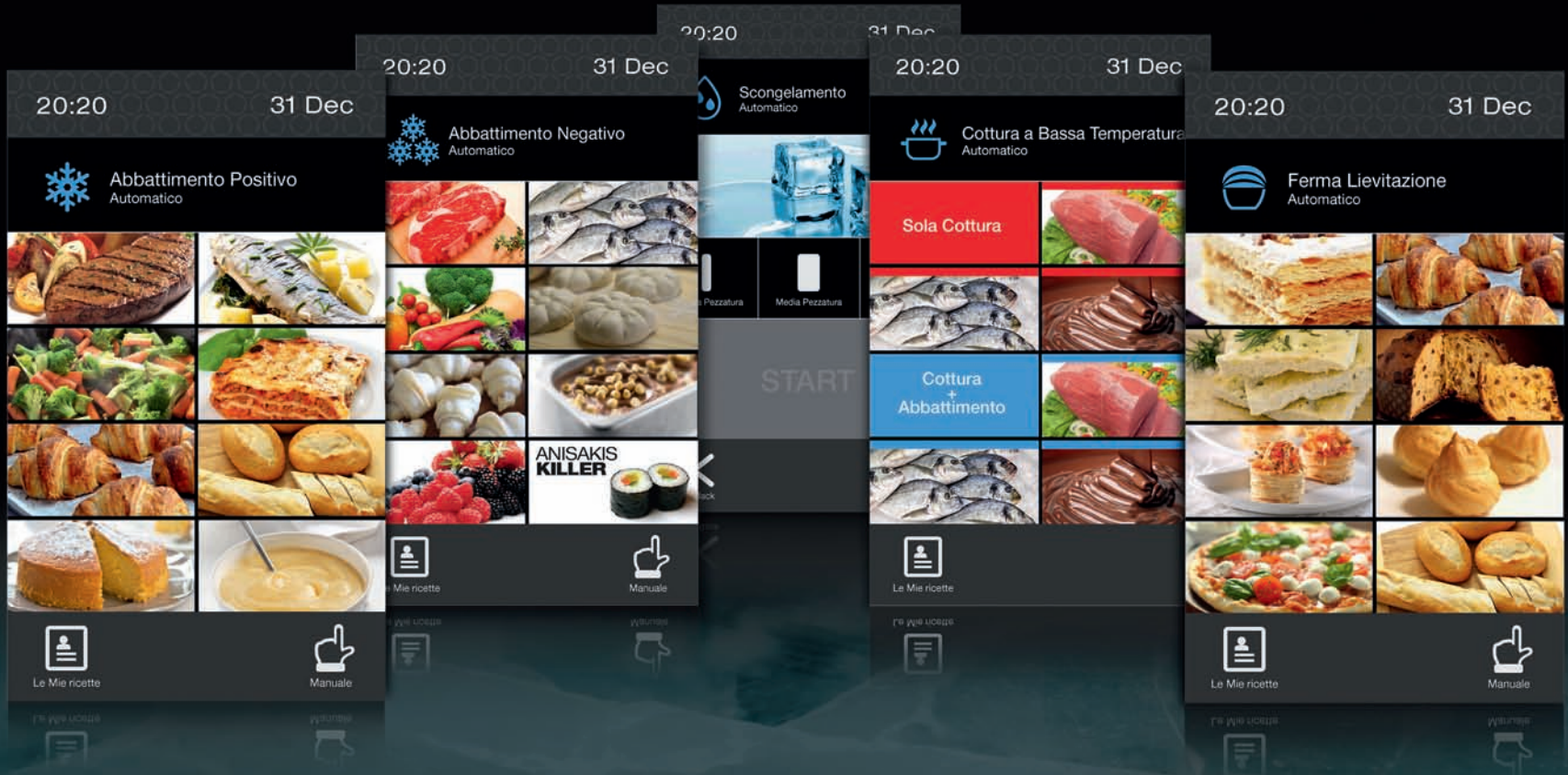




H15

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friulinox
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20:20

31 Dec



Abbattimento Positivo >



Abbattimento Negativo >



Scongelamento >



Ferma Lievitazione >



Lenta Cottura >



Plus



Settings



ONE
PRODUCT

INNOVATION
ELEGANCE
PERFORMANCE
AESTHETICS

ONE
INTERFACE

TECHNOLOGICAL
ERGONOMIC
RELIABLE
USER FRIENDLY
ATTRACTIVE

FIVE
FUNCTIONS

BLAST-CHILLING
BLAST-FREEZING
THAWING
RETARDER PROOFING
LOW TEMPERATURE
COOKING

blast–chilling

- . productivity increase
- . production planning
- . flavour, colour, fragrance, weight maintained for several days
- . food safety
- . no waste

“Freshness, colour, flavour, taste, fragrance!”





blast– freezing

- . extended products' shelf–life
- . consistency, structure and density unchanged for several months
- . seasonality all year long
- . efficient purchasing
- . perfect food safety (HACCP compliant)

“ To give always the best your customers! ”

thawing

- . the correct way to thaw
- . controlled thawing process
- . unchanged aesthetics of food
- . intact food's organoleptic quality
- . quality and hygiene guaranteed

“More quality to your product, more tranquillity for you!”



proofing retarder

- . organization and functionality
- . flexibility in preparations
- . production planning
- . flexible work scheduling
- . operating costs reduction

“Freshness and fragrance: whenever you want!”



low - temperature cooking






- . better food softness and juiciness
- . optimized work schedule in the kitchen
- . waste reduction
- . complete use of other kitchen equipment
- . faster and more efficient table service

“The amazing slow-cooking flavours, like in old times!”







MODELLO			F504TS	F507TS	F510TS	F513TS	F520TS
dimensions	Width	mm	790	790	790	790	1100
	Depth	mm	735	835	835	835	915
	Height	mm	850	1320	1800	1950	1800
capacity	Tray GN 1/ 1- EN 1	n	4	7	10	13	20
	Distance between trays	mm	76	76	76	76	76
yield per cycle	+ 90 > + 3° C in 90'	Kg	18	25	36	55	72
	+ 90 > -18° C in 240'	Kg	12	16	24	36	48
electric data	Power Supply	V/~ /Hz	230/1/50	230/1/50	400/3/50	400/3/50	400/3/50
	Input Power	W	1400	2000	3700	5200	6900
	Absorption	A	6,7	9,2	7,0	9,3	14,1
core probe	Heated / multipoint (4 sensors)		X	X	X	X	X
functions	 Blast Chilling + Conservation		X	X	X	X	X
	 Blast Freezing + Conservation		X	X	X	X	X
	 Thawing		X	X	X	X	X
	 Proofing-retarder		X	X	X	X	X
	 Low Temp. Cooking + Blast Chilling + Conservation		X	X	X	X	X

HI5

friulinox

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