



Cost savings, optimizing resources, safety and hygiene, and a product just been made

Optimise the work
and productivity of a
professional kitchen.



Find out more!



Access the website

Cook & Chill solutions

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Cook & Chill solutions

Why using blast chillers is important.

Blast chillers are equipment units designed to lower food temperature quickly. Food can go from cooking temperature at 90 °C to a mere 3 °C in no more than 90 minutes. This stops bacteria from growing.

Our range of mixed blast chillers can make temperature drop to -18 °C in just 4 hours. This high-speed freezing of food stops bacterial growth and prevents the appearance of macro crystal structures.



Safe, effective and respectful chilling with your food.



Find out more!



Access the website

Chilling process

The combination of combi ovens and blast chillers is highly efficient and makes planning jobs in the kitchen easier.

The correct use of blast chillers and mixed ovens results in reduction of waste, time saving and a product that can be served right away.

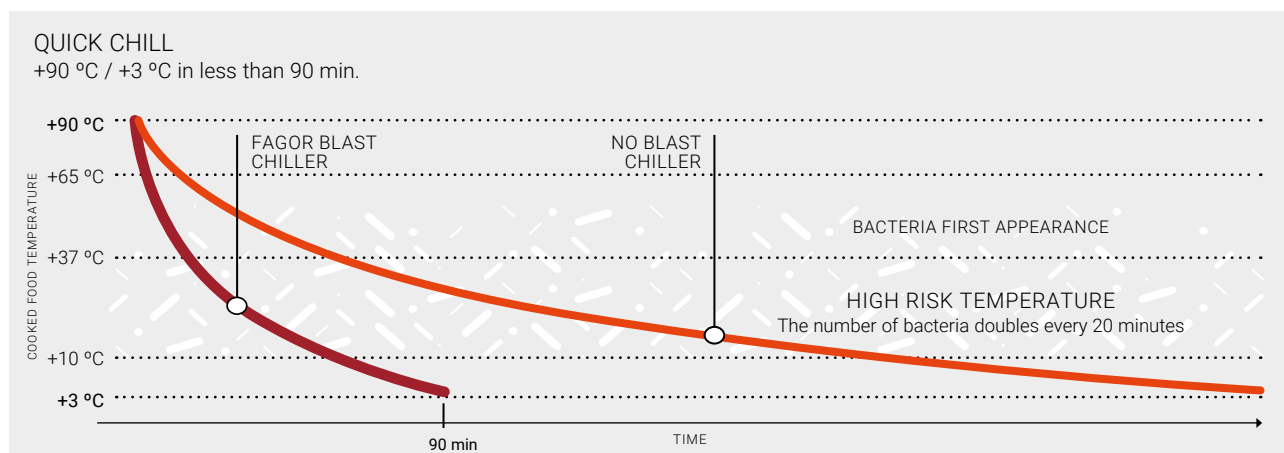
Blast chilling

SOFT CYCLE (STANDARD) - 90'

The right cycle for small size, light, fine food.

STRONG CYCLE (INTENSIVE) - 90'

Recommended for high density or large size food, as well as for packed food.



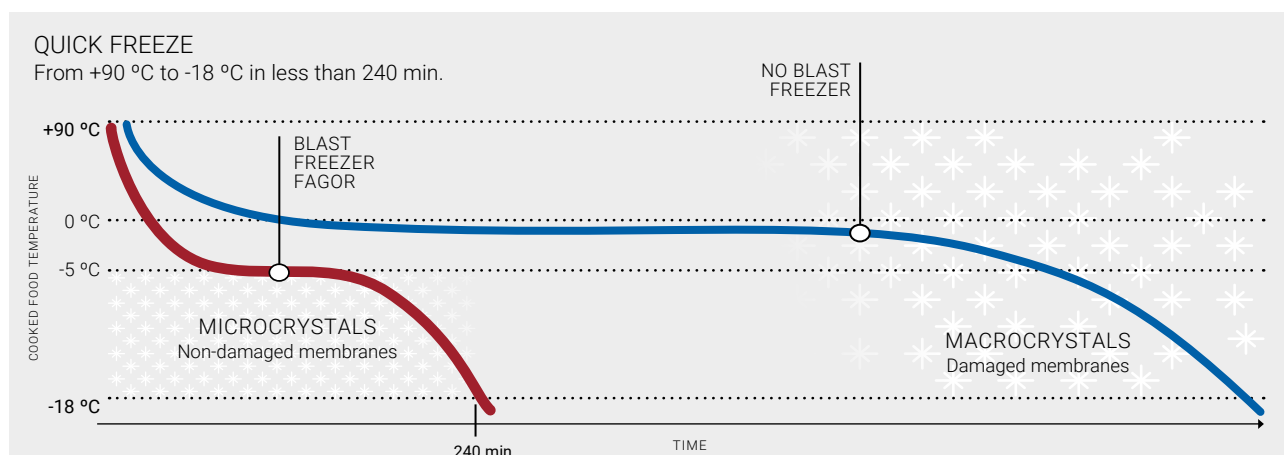
Blast freezing

SOFT CYCLE (STANDARD) - 240'

This is a cycle to freeze food with an even temperature and is therefore suitable for food that is to be cooled consistently and without sharp temperature changes or when cooked with different ingredients.

STRONG CYCLE (INTENSIVE) - 240'

This is the ideal cycle to freeze half cooked food or semi-prepared dishes. It is also suitable for raw food. It allows you to keep frozen food for a long time.



Our Cook & Chill Solutions

Cook & Chill 0623

40 ÷ 60 Meals per day



Cook & Chill 061

60 ÷ 100 Meals per day



Cook & Chill 101

100 ÷ 150 Meals per day



Cook & Chill 0623 SOLUTIONS



Electric oven
APW-0623-E 18004353
CPW-0623-E 18004349



Stacking kit 0623
Electric and gas models
19087772



Blast Chiller 0623
ABCO-06 2/3 50Hz
19087540



Vacuum packer ()**
SVS-1-310/8 19074224
SVS-1-410/10 19074237

Cook & Chill 061 SOLUTIONS



Electric oven
APW-061-E 18004257
CPW-061-E 18004253

Gas oven (*)
APW-061-G NG 18004265
CPW-061-G NG 18004261

Stacking kit 061
Electric models
19088139 KIT ABATIDOR-610E
Gas models
19095521KIT ABATIDOR-610G



Blast Chiller 061
19091409 ABCO-061 50Hz
19091440 ABCO-061 60Hz



Vacuum packer ()**
SVS-1-310/8 19074224
SVS-1-410/10 19074237



Trolley for removable racks
CP-11-R
19018752



Removable tray holder
EB-061 19011559
REMOVABLE PLATE RACK
EP-061 19013353



Rail guides for structure
GE-101 19011569



Thermal cover
LTE-061
19011738

Cook & Chill 101 SOLUTIONS



Electric oven
APW-101-E 18004289
CPW-101-E 18004285

Gas oven (*)
APW-101-G 18004297
CPW-101-G 18004293

Stacking kit 101
19079211 SH-101-E iKORE
19079233 SH-101-G iKORE



Blast Chiller 101
19091441 ABCO-101 50Hz
19091442 ABCO-101 60Hz



Vacuum packer ()**
SVS-1-410/20 19074242
SVS-2-410/20 19075911



Trolley for removable racks
CP-11
19013352



Removable tray holder
EB-101 19011561
REMOVABLE PLATE RACK
EP-101 19013354

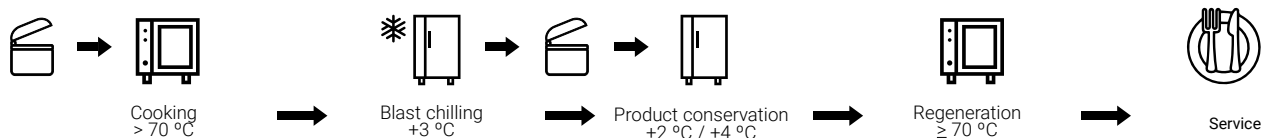


Rail guides for structure
GE-101 19011569



Thermal cover
LTE-101
19011739

(*): Consult gases and frequencies.
(**): Consult the same models with gas.



Cook & Chill 102

150 ÷ 200 Meals per day

Cook & Chill 201

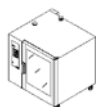
150 ÷ 200 Meals per day

Cook & Chill 202

200 ÷ 360 Meals per day



Cook & Chill 102 SOLUTIONS



Electric oven
APW-102-E 18004305
CPW-102-E 18004301

Gas oven (*)
APW-102-G 18004313
CPW-102-G 18004309

Kit stacking 102

OVEN SUPPORT
SH-102 19082394



Blast Chiller 102

19091443 ABCO-102 50Hz
19091444 ABCO-102 60Hz



Vacuum packer (**)

SVS-2-410/20 19075911
SVP-2-455/25 19075913
SVP-2-520/25 19074279



Trolley for removable racks

CP-102
19013355



Removable tray holder and plates
EST. HOLDER EB-102 19011562
EST. PLATE EP-102
19013356

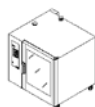


Rail guides for structure
GE-102 19011570



Thermal cover
LTE-102
19011740

Soluciones Cook & Chill 201



Electric oven
APW-201-E 18004321
CPW-201-E 18004317

Gas oven (*)
APW-201-G 18004329
CPW-201-G 18004325

Cooling cells 201

RBP-201 19089779
RBM-201 19089788



Vacuum packer (**)

SVP-2-505/63 19075916
SVP-2-620/25 19074280



Trolley for removable racks

CEB-201 19011551



Removable tray holder

CEP-201 19013357



Thermal cover
LTE-201
19011741

Soluciones Cook & Chill 202



Electric oven
APW-202-E 18004337
CPW-202-E 18004333

Gas oven (*)
APW-202-G NG 18004345
CPW-202-G NG 18004341

Cooling cells 202

RBP-202 19089782
RBM-202 19089790



Vacuum packer (**)

SVP-2-560/100 19075919
SVP-2-950/100 19074281



Trolley for removable racks

CEB-202
19011550



Removable tray holder

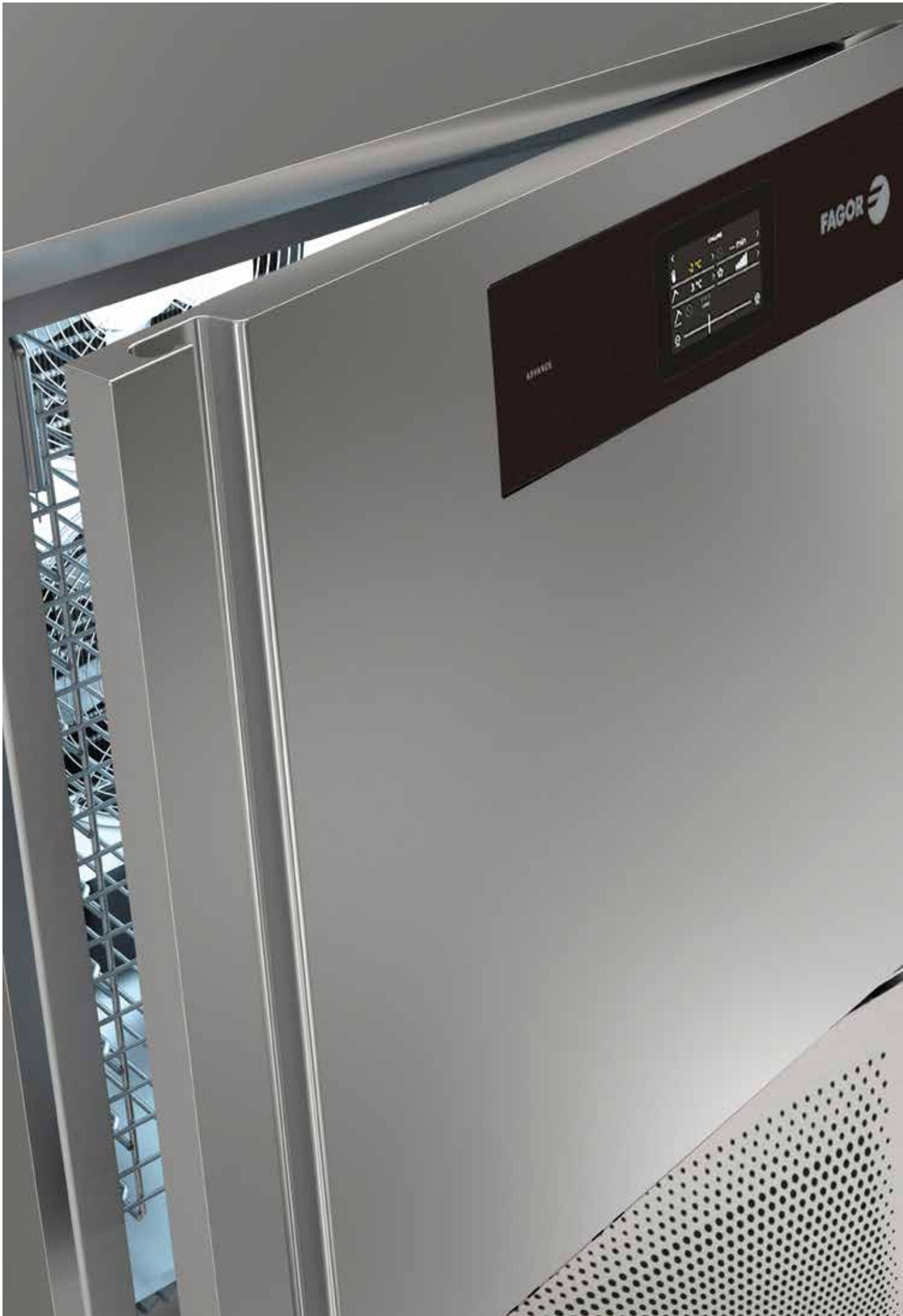
CEP-202
19011552



Thermal cover
LTE-202
19011742

(*): Consult gases and frequencies.

(**): Consult the same models with gas.



Blast chillers

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Cook & Chill series | Blast chillers



General characteristics

- Blast chillers with 5" touch screen.
 - Blast refrigeration and blast freezing cycles, which can be set for management by time, or by temperature probe inserted into the centre of the food. (If the probe is not used, time management of the cycle is activated automatically.)
 - Chilling processes:
 - Hard cycle: Default freezing cycle. Executes the cycle and maintains a constant temperature of -20°C.
 - Soft cycle: Default refrigeration cycle. Executes an initial cycle and maintains a constant temperature of 0°C.
 - The duration of the time-managed chilling cycles are as follows:
 - Refrigerating cycle: 90 minutes.
 - Freezing cycle: 240 minutes.
 - When the refrigerating cycle is over, the equipment works as a refrigerated cabinet, and the temperature remains between +2 and +4 °C, or as a freezer, with temperatures under -18 °C.
 - Hermetically sealed compressor with ventilated condenser.
 - R-452A ecological cooling (CFC free).
 - 60 mm thick injected polyurethane insulation.
 - 40 kg density. CFC free.
 - Copper piping and aluminium flaps evaporator.
 - Forced draught cooling system.
 - Device with defrosting activated by the user. Automatic evaporation of the condensate without electrical energy
 - Inner tray slides included.
 - Heated probe.
- Ordering options:
- USB port.

ABCO series

Stacking 6GN 1/1

Online solution



ABCO-06 2/3

ABCO-061

ABCO-101

ABCO-102

ABCO 061 + OVEN

ABCO 102 BLAST CHILLER + OVEN

Stacking solution 6G-GN1/1 for reduced spaces.

Online solution for oven units + blast chiller sizes 101 and 102.

MODEL	HZ.	CODE	LEVELS				PRODUCTION (KG/CYCLE) *		TENSION		POWER (W)		DIMENSIONS (mm)	€
			GN-2/3	GN-1/1	GN-2/1	60X40	REFRIG.	FREEZING	ELECTRIC	COOLING				
ABCO-06 2/3	50	19087540	6	-	-	-	12	6	230V-1N	410	565	656x633x630	-	
	60	19091409	-	6	-	6	27	21	230V-1N	1.600	990	900x935x1.105	-	
ABCO-061	50	19091441	-	10	-	10	50	30	230V-1N	2.000	1.300	900x935x1.766	-	
	60	19091442	-	20	10	20	100	65	400V-3N	2.300	2.850	1.200x1130x1.766	-	
ABCO-101	50	19091443	-	20	10	20	100	65	400V-3N	2.300	2.850	1.200x1130x1.766	-	
	60	19091444	-	20	10	20	100	65	400V-3N	2.300	2.850	1.200x1130x1.766	-	

(*) Productions calculated in accordance with EN 17032

Options - factory fitted

DESCRIPTION	€
USB port	-

ADVANCE | Blast chillers



General characteristics

- Blast chillers with 5" touch screen.
- Blast refrigeration and blast freezing cycles, which can be set for management by time, or by temperature probe inserted into the centre of the food. (If the probe is not used, time management of the cycle is activated automatically.)
- Chilling processes:
 - Hard cycle: Default freezing cycle. Executes the cycle and maintains a constant temperature of -20°C.
 - Soft cycle: Default refrigeration cycle. Executes an initial cycle and maintains a constant temperature of 0°C.
- Cycle duration:
 - Refrigerating cycle: 90 minutes.
 - Freezing cycle: 240 minutes.
- 5 additional special cycles for the management of defrosting, ice hardening, drying, fish sanitisation and heating of the skewer probe.
- When the refrigerating cycle is over, the equipment works as a refrigerated cabinet, and the temperature remains between +2 and +4 °C, or as a freezer, with temperatures under -18 °C.
- Hermetically sealed compressor with ventilated condenser.
- R-452A ecological cooling (CFC free).
- ABC-031 model with R-290 coolant
- 60 mm injected polyurethane insulation (except for the 031 models, with 35 mm thick insulation). 40 kg/m³ density. CFC free.
- Copper piping and aluminium flaps evaporator.
- Forced draught cooling system.
- Device with defrosting activated by the user. Automatic evaporation of the condensate without electrical energy- Inner tray slides included.
- Heated probe.

- Ordering options:
- USB connection for data extraction.
 - Castor kit (factory assembly).



MODEL	COOLANT	HZ.	CODE	LEVELS			PRODUCTION (KG/CYCLE)*		TENSION	POWER (W)		DIMENSIONS (MM)	€
				GN-1/1	GN-2/1	60X40	REFRIG.	FREEZING		ELECTRIC	COOLING		
ABC-031	R-290	50	19089755	3	-	-	12	6	230V-1N	365	565	590x700x520	-
ABC-031	R-452A	50	19089756	3	-	-	15	6	230V-1N	590	490	560x700x514	-
		60	19089757										-
ABC-051	R-452A	50	19089759	5	-	5	23	13	230V-1N	1.200	690	790x700x850	-
		60	19089760										-
ABC-081	R-452A	50	19089761	8	-	8	40	24	230V-1N	2.000	1.300	790x800x1.290	-
		60	19089762										-
ABC-101	R-452A	50	19089763	10	-	10	50	30	230V-1N	2.000	1.300	790x800x1.420	-
		60	19089764										-
ABC-121	R-452A	50	19089765	12	-	12	60	40	230V-1N	2.000	1.300	790x800x1.600	-
		60	19089766										-
ABC-161	R-452A	50	19089767	16	-	16	80	50	400V-3N	3.500	2.850	790x800x1.950	-
		60	19089768										-
ABC-102	R-452A	50	19089769	20	10	20	100	65	400V-3N	-	5450	1.200x1.090x1.766	-
		60	19089770										-

(*) Productions calculated in accordance with EN 17032

Options - factory fitted

DESCRIPTION	€
USB connection for data extraction	-
Castor kit (factory assembly).	-

ADVANCE | Roll in blast chillers



General characteristics

- Inside and outside made of high quality austenitic stainless steel.
- With our insulation by means of injected 40 kg/m³ polyurethane, we are 20 % above the market average, particularly for freezing performance and with a noticeable reduction in consumption. (70 mm thick insulation in refrigerated models and 100 mm thick insulation in mixed models).
- Eco-friendly coolant R452a .
- Forced draught cooling system with optimised air circulation.
- Tropicalised cooling unit. Suitable to work at a room temperature up to 43 °C and 65 % humidity.
- Hermetically sealed compressor/scroll/ semi-hermetic with ventilated condenser.
- Electronic and digital control of defrosting temperature.
- Opened door delay alarm.
- HACCP tracking system with alarm and temperature log. An optional printer can be installed to print data.
- USB data extraction.
- Heated probe.
- Bottom:
 - CSK models: refrigeration cells without any bottom. 2 mm thick steel bottom.
 - CMK models: mixed cells. 100 mm thick bottom board with 40 kg/m³ injected polyurethane insulation.
- Control panel with touch screen.

Roll in blast chillers- for trolleys



202



201

NO. OF DOORS	TROLLEY SIZE	UNIT	REFRIGERATED		MIXED	
			STANDARD	ENHANCED	STANDARD	ENHANCED
1 door	201 (GN-1/1)	Cell	RBP-201	RBPP-201	RBM-201	RBMP-201
		Cooling unit	UCS-424	UCS-528	UCC-424	UCC-528
	202 (GN-2/1)	Cell	RBP-202	RBPP-202	RBM-202	RBMP-202
		Cooling unit	UCS-842	UCS-1052	UCC-842	UCC-1052
2 doors (Pass-through)	201 (GN-1/1)	Cell	RBP-201-D	RBPP-201-D	RBM-201-D	RBMP-201-D
		Cooling unit	UCS-424	UCS-528	UCC-424	UCC-528
	202 (GN-2/1)	Cell	RBP-202-D	RBPP-202-D	RBM-202-D	RBMP-202-D
		Cooling unit	UCS-842	UCS-1052	UCC-842	UCC-1052

Roll in blast chillers

MODEL	CODE	TROLLEY TYPE	PRODUCTION (KG)/CYCLE	TENSION	HZ. (s)	CONDENS. UNIT.	DIMENSIONS (MM)	€
			+90 / +3 °C					
RBP-201	19089779	20 GN-1/1	70	230V 1+N	50/60	UCS-424	1.480x1.205x2.120	-
RBP-201H	19089780	20 GN-1/1	105	230V 1+N	50/60	UCS-528	1.480x1.205x2.120	-
RBP-202	19089782	20 GN-2/1	150	230V 1+N	50/60	UCS-842	1.670x1.395x2.120	-
RBP-202H	19089783	20 GN-2/1	210	400V 3+N	50	UCS-1052	1.670x1.395x2.120	-
RBP-201C	19089784	20 GN-1/1	70	230V 1+N	50/60	UCS-424	1.480x1.205x2.120	-
RBP-201HC	19089785	20 GN-1/1	105	230V 1+N	50/60	UCS-528	1.480x1.205x2.120	-
RBP-202C	19089786	20 GN-2/1	150	230V 1+N	50/60	UCS-842	1.670x1.395x2.120	-
RBP-202HC	19089787	20 GN-2/1	210	400V 3+N	50	UCS-1052	1.670x1.395x2.120	-

Condensing units for roll in blast chilliers

MODEL	CODE	POWER (W)		HZ. (s)	WEIGHT (KG)	DIMENSIONS (MM)	€
		COOLING	ELECTRIC - 400V 3+N				
UCS-424	19017466	5.970	4.250	50	135	1.100x805x650	-
UCS-528	19017467	6.950	4.980	50	139	1.100x805x650	-
UCS-842	19017468	10.530	6.500	50	205	1.450x850x785	-
UCS-1052	19017469	13.580	8.450	50	214	1.450x850x785	-

Roll in blast chillers freezers

MODEL	CODE	TROLLEY TYPE	PRODUCTION (KG)/CYCLE		TENSION	HZ. (s)	CONDENS. UNIT.	DIMENSIONS (MM)	€
			+90/+3 °C	+90/-18 °C					
RBM-201	19089788	20 GN-1/1	70	48	230V 1+N	50/60	UCC-424	1.530x1.255x2.220	-
RBM-201H	19089789	20 GN-1/1	105	70	230V 1+N	50/60	UCC-528	1.530x1.255x2.220	-
RBM-202	19089790	20 GN-2/1	150	100	230V 1+N	50/60	UCC-842	1.720x1.445x2.220	-
RBM-202H	19089791	20 GN-2/1	210	135	400V 3+N	50	UCC-1052	1.720x1.445x2.220	-
RBM-201 C	19089792	20 GN-1/1	70	48	230V 1+N	50/60	UCC-424	1.530x1.255x2.220	-
RBM-201HC	19089793	20 GN-1/1	105	70	230V 1+N	50/60	UCC-528	1.530x1.255x2.220	-
RBM-202 C	19089794	20 GN-2/1	150	100	230V 1+N	50/60	UCC-842	1.720x1.445x2.220	-
RBM-202HC	19089795	20 GN-2/1	210	135	400V 3+N	50	UCC-1052	1.720x1.445x2.220	-

Condensing units for roll in blast chillers freezers

MODEL	CODE	POWER (W)		HZ. (s)	WEIGHT (KG)	DIMENSIONS (MM)	€
		COOLING	ELECTRIC - 400V 3+N				
UCC-424	19015799	5.970	4.250	50	135	1.100x805x650	-
UCC-528	19015800	6.950	4.980	50	139	1.100x805x650	-
UCC-842	19015801	10.530	6.500	50	205	1.450x850x785	-
UCC-1052	19015802	13.580	8.450	50	214	1.450x850x785	-

* For other voltages and frequencies, consult the manufacturer.

Access ramp to roll in blast chillers

MODEL	CODE	DESCRIPTION	WIDTH (MM)	€
RC-700	19015797	Access ramp for 201 type cells with floor	700	-
RC-800	19015798	Access ramp for 202 type cells with floor	800	-

CONCEPT | Blast chillers











General characteristics

- High quality austenitic stainless steel inside and outside (except for galvanised back panel).
- AISI-304 18/10 stainless steel inside.
- Fully injected compact structure.
- AISI-304 18/10 stainless steel tray slides included.
- 60 mm injected polyurethane insulation. 40 kg/m³ density. CFC free.
- Hermetically sealed compressor with ventilated condenser.
- Control panel with touch screen.
- R-452A ecological cooling (CFC free).
- ECO type, user friendly control panel.
- Thermostat control cycles with end of cycle acoustic alarm.
- The cycles can be controlled by time or by temperature according to the reading of the temperature sensor inside the product (time control is automatically applied when no probe is used).
- When the refrigerating cycle is over, the equipment works as a refrigerated cabinet, and the temperature remains between +2 and +4 °C, or as a freezer, with temperatures under -18 °C.
- Fitted with non-heated temperature probe.
- Automatic defrosting device activated by the user. Water evaporation device without power consumption.
- Castor kit (factory assembly).

Concept



The electronic control allows refrigeration (+3 °C) or freezing (-18 °C) cycles.

	MODEL	HZ.	CODE	LEVELS			PRODUCTION (KG/CYCLE)*		TENSION	POWER (W)		DIMENSIONS (MM)	€
				GN-1/1	GN-2/1	60X40	REFRIG.	FREEZING		ELECTRIC	COOLING		
	 CBC-031	50	19089771	3	-	-	15	6	230V-1N	590	490	560x700x514	-
		60	19089772										
	 CBC-051	50	19089773	5	-	5	18	10	230V-1N	1.100	650	790x700x850	-
		60	19089774										
	 CBC-081	50	19089775	8	-	8	40	24	230V-1N	2.000	1.300	790x800x1.290	-
		60	19089776										
	 CBC-101	50	19089777	10	-	10	50	30	230V-1N	2.000	1.300	790x800x1.420	-
		60	19089778										

(*) Productions calculated in accordance with EN 17032