

ARIO

All-capable



ARI.O

A SINGLE, IRREPLACEABLE PROFESSIONAL TOOL

ARI.O reinvents the way we work in the kitchen. Elegant outside and powerful inside, it is the multifunction blast chiller-freezer that controls all operating cycles between -40°C and $+85^{\circ}\text{C}$ for you, making your life much easier.

Flexibility, ease of use and record-breaking performance guarantee you safe, high-quality food, reduce food waste and improve work organisation and space management.



“All-capable,
always”



Absolute flexibility. 01

Crammed with ready-to-use functions and customisable programs

Focused on productivity. 02

You decide what ARI.O will do for you, and when and how

An irreplaceable aid. 03

From cooking to freezing in a single action

Constantly optimised space. 04

Make room for ARI.O and gain working space

Easy to use. 05

User-friendly, programmable and always connected

Quality and safety. 06

The highest food safety and gastronomic results that never disappoint

Record-breaking performance. 07

High-performing in cooking and chilling, ARI.O gets to working temperature in record times

From -40°C to +85°C



AND MUCH,
MUCH MORE...

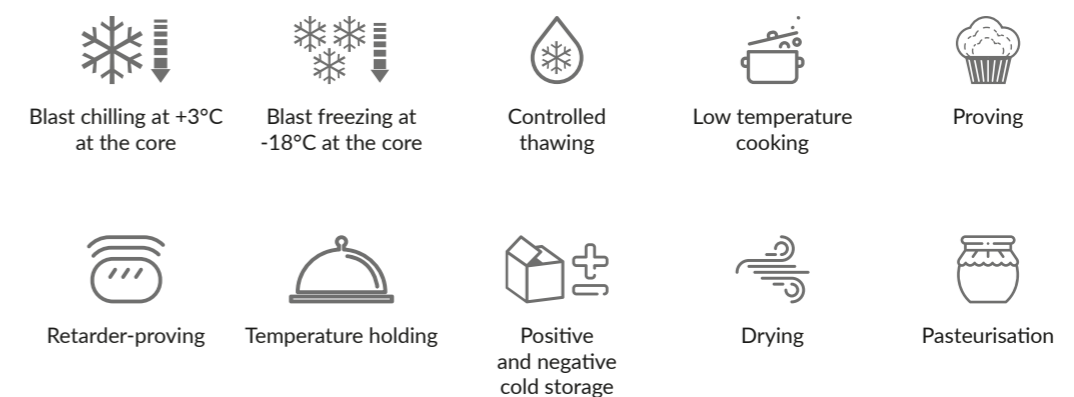
“Crammed with ready-to-use functions and customisable programs”

In very little space, ARI.O offers functions and programs to:

- freeze a raw roasting joint and store it safely for weeks
- defrost it in record times
- store it at positive temperature until the time of cooking
- cook it at low temperature, also in a vacuum, so the meat stays succulent and tasty
- hold it at +65°C for serving

Multifunctional Blast Chiller-Freezer

From -40°C to +85°C, programs and functions enable you to use just one chamber for cooking and chilling, so you can set ARI.O to manage your favourite recipes.





FOCUSED ON PRODUCTIVITY AND EFFICIENT PROCESSES



You decide what ARI.O will do for you, and when and how.

In the kitchen, ARI.O optimises workflows and times, and does so all the time, **24 hours a day, 7 days a week**: it also works at night and on your days off, when you are free to do the things you love. ARI.O is constantly at your service, to increase productivity in a simple, automatic, sustainable way.



“ARI.O even works while you take a break”



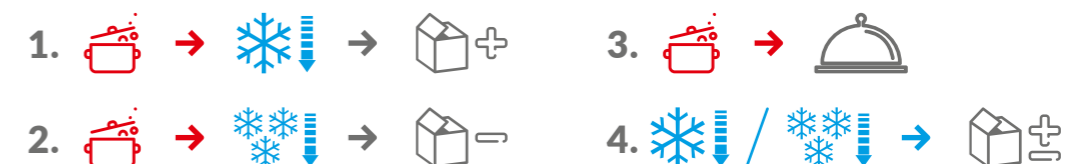
AN IRREPLACEABLE AID



From cooking to freezing in a single action.

ARI.O is a vital tool for everyone in the kitchen. At a touch, you can combine multiple functions in a single process and guarantee safe foods and dishes of superlative quality.

THE MAIN KITCHEN PROCESSES



1. Slow Cooking - Blast Chilling - Positive Cold Storage • 2. Slow Cooking - Freezing - Negative Cold Storage • 3. Slow Cooking - Temperature holding • 4. Blast Chilling or Freezing - Positive/Negative Cold Storage

“Get full value from your space with ARI.O!”

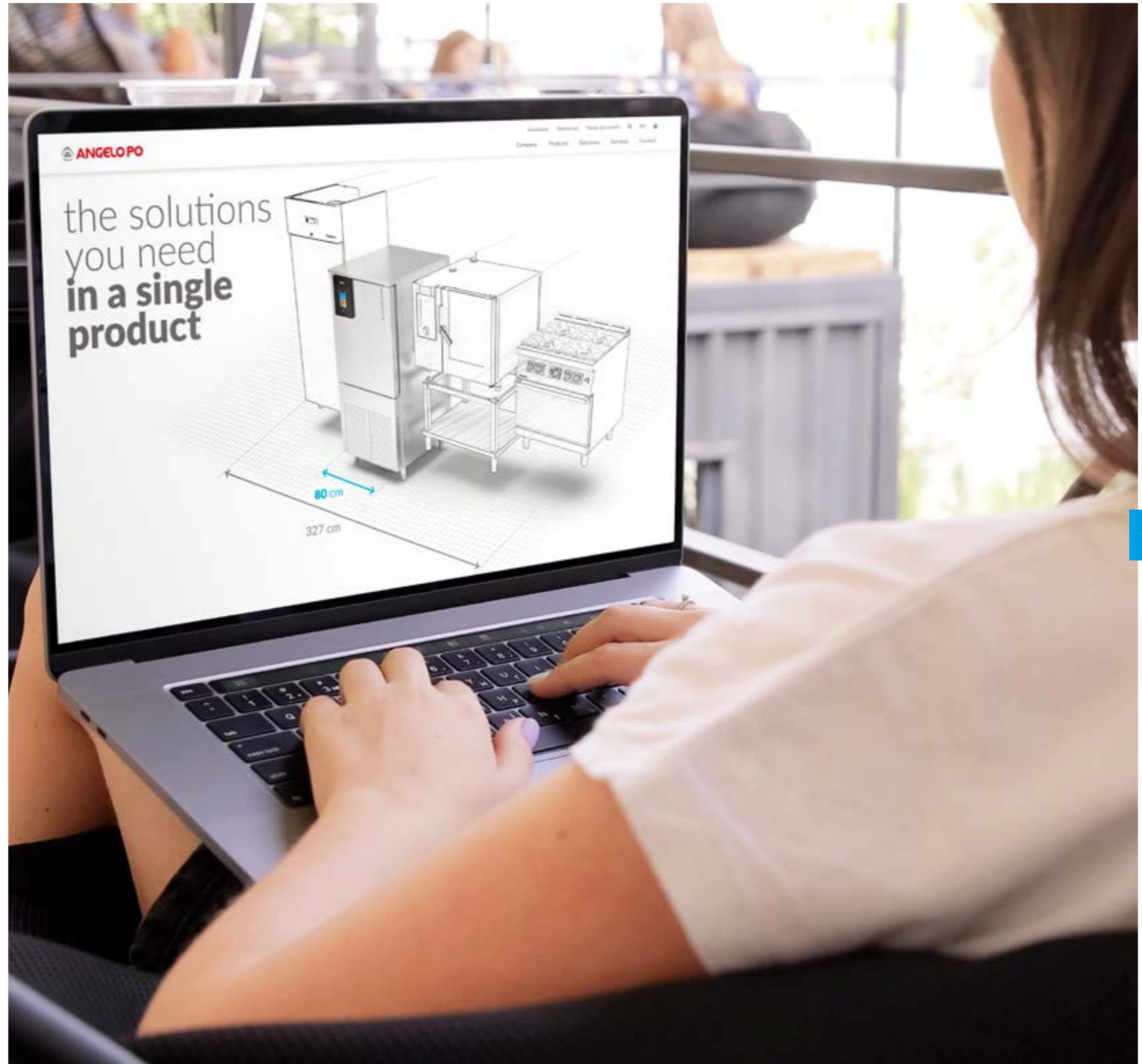
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CONSTANTLY OPTIMISED SPACE

With ARI.O, you gain working space.

You know how crucial space is in the kitchen, and so does ARI.O. This makes it the right solution to the growing need for flexibility in today's kitchens of all sizes: Angelo Po responds to consumers' new demands and the latest trends in catering of every type and size with a state-of-the-art, user-friendly, high-performing appliance that guarantees you the results you want and frees up kitchen space.



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“User-friendly, programmable and always connected”



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EASY TO USE



Access to user-friendly equipment is fundamental in the kitchen.

Navigating ARI.O's functions and programs could not be easier: the user interface enables full exploitation of all its potential. Its simple, truly foolproof navigation guides you step by step, screen by screen, thanks to the intuitive coloured icons and the 7" touch display with USB port for data downloads and software updates.

You can program ARI.O in just a few simple actions so that it stores your most creative recipes as favourite cycle, or rely on the automatic programs: one touch and the process begins, with no worries and guaranteed results.



essential functions, from cold to hot



special functions, for people who demand even more



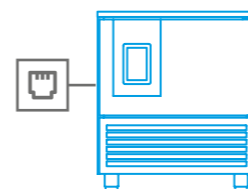
automatic programs, developed for all requirements

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favourite programs, for the utmost customisation

...ALWAYS CONNECTED

With the dedicated accessory, you can connect ARI.O to your business's Ethernet network and access the APO.LINK portal. You can view the appliance's status in real time, edit parameters and save the data log, to improve your kitchen's efficiency and achieve optimal management of operations.



+ APOLINK





“ Guaranteed
gastronomic
results ”



QUALITY AND SAFETY



The highest food safety and
gastronomic results that
never disappoint.

With ARI.O's power and reliability, supported by uniform temperature and humidity control, you can produce and replicate safe dishes of amazing gastronomic quality at any time. ARI.O enhances foods' taste and flavour while conserving their nutritional properties and reducing their weight loss, during both blast chilling and low temperature cooking processes.

The impressive economic benefits are actually surpassed by the gains in the quality of the food, which retains its tasty juices all the way to serving.

“ The power you need ”



■ Heating and cooling unit designed for unbeatable performance and reliability for record-breaking results in both hot and cold mode

■ Easy-clean one-piece structure in AISI 304 stainless steel with profiles designed to withstand high temperatures, easily replaced 10-chamber magnetic seal

■ Multipoint probe with smart system for monitoring of product core during both hot and cold cycles, for guaranteed, safe, top quality gastronomic results

■ Door with 90° self-closing system, equipped with probe holder for utmost ergonomics and door stop to keep the door open and avoid bad smells during machine stops

■ Condensate is evaporated automatically via heating elements, simplifying maintenance procedures for the operator

■ Quick, easy maintenance thanks to tool-free access to the condense

■ Reliability in every detail: steam delivery with smart system for nebuliser maintenance

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“ High-performing in cooking and chilling, ARI.O gets to working temperature in record times ”

The value of time



Preheating up to **-50%***

Freezing up to **-30%***

* Comparative tests and trials performed in our laboratories in collaboration with our Corporate Chefs

RECORD-BREAKING PERFORMANCE

ARI.O admirably combines refrigeration and cooling technologies, ensuring the best performance in all the various functions and adapting to the selected food type. The blast chilling, freezing and thawing cycles comply with the most demanding HACCP standards and guarantee foods' sensory properties over time. The slow cooling and proving processes with humidity management enable non-stop use of the appliance, optimising times in the kitchen.

ARI.O is the performance champion in all cycles and functions: outstanding in blast chilling and freezing, it reduces chamber preheating times by 50% compared to a product in the same category.

Every minute is precious in the kitchen: optimum use must be made of the time available to improve the offer to the customer and organise your day.

ARI.O's performance features, together with the reliability of all its components, make it an irreplaceable partner for every type of professional kitchen.

Blast Chilling and Freezing.



Blast chilling and freezing, probe-controlled or timed, selecting the mode best suited to the type of food (Soft for delicate foods like mousses, rice, pasta and sauces, Hard for raw meat, bread, flatbreads, roasts and cooked fish, and Hard Plus for ice cream, sushi and fresh fruit) guarantees the product's safety, and its quality will be perfect: it is impossible to tell the difference between a fresh and a blast chilled and/or blast frozen one!

Slow Cooking.



Cooking foods, including in a vacuum, up to 85°C, with steam management, conserves their nutritional properties while keeping them succulent and enhancing their taste and flavour, thanks to a delicate cooking process, constantly controlled via probe or timing.

Proving and Retarder-Proving.



ARI.O controls the proving of pastry and bread doughs through calibrated control of chamber temperature and humidity and process phase duration. The proving of a dough prepared through to the final phase can be blocked to permit a later baking time. This means there is never too much dough available, because it can be held ready for baking, to respond to any fluctuation in demand.



Thawing.



Controlled thawing of foods, using the multipoint probe or timed, guarantees food safety as well as optimising workflows by speeding up procedures.

Holding.



As well as for low temperature cooking, ARI.O can be used to keep foods hot throughout the serving session. This makes it an essential piece of equipment, fundamental for impeccable preparation with the right serving temperature and for improving the restaurant's overall organisation.

Storage.



Foods can be conserved independently at positive or negative temperature, using ARI.O as a refrigerated cabinet or automatically after a blast chilling - freezing cycle, to ensure the food's safety and store it until needed.

I.F.R.



Thanks to the multipoint probe which automatically selects the product's core, ARI.O intelligently varies ventilation and refrigeration to adapt to any kind of food. Safety with superlative quality.

Drying.



Dry fruit, vegetables and mushrooms to store them so they are immediately available if required, for constantly new, original recipes.

Pasteurisation.



Sauces, preserves, fresh pasta - lots of solutions prepared in advance and pasteurised in ARI.O to extend their shelf life and enable their use at any time for safe, easily prepared, high quality dishes.

Infinity.



The only program that operates in blast chilling and/or freezing mode infinitely, without ever stopping! An invaluable aid when the pace of work is high. The product core temperature can be checked at any time by selecting the info field.

Precooling and Preheating.



Preparing the appliance before a cooking or chilling cycle ensures the best performance from the selected function or program.

Chocolate.



ARIO is able to crystallise the cocoa butter in chocolates, pralines and chocolate bars quickly to conserve their aromas, shine and firm consistency.

Yoghurt.



With ARI.O you can make creamy, natural yoghurts to keep up with the market's latest trends and always give your menu a touch of originality.

Anisakis 24h - Anisakis 35h.



Cycles developed for the preventive, complete sanitisation of sea fish products. For ANISAKIS 24h, the probe checks when the core temperature reaches -20°C and gives the input to start the "24 hour devitalisation" phase; for ANISAKIS 15h, the probe checks when the core temperature reaches -35°C and gives the input to start the "15 hour devitalisation" phase.

“Teamwork is a winner in the kitchen”

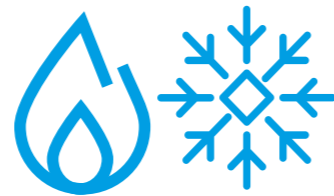
ARI.O



MULTIFUNCTIONAL
BLAST CHILLER -
FREEZER



ACT.O & ARI.O



MATCH FOUND!

When ACT.O, the combi oven that makes impeccable cooking a given, combines its potential with ARI.O, the transformational blast chiller-freezer, in the kitchen everything is possible: creativity reigns supreme, results are guaranteed in every phase of preparation and every dish is just the way you want it: top quality, safe, tasty, and the expression of all your skill.

Model	RE51H	RE51M	RE101L	RE101S
Dimensions cm	92,9x79,5x75	74,7x79,5x90	80,2x85,1x178,2	80,2x85,1x178,2
Chamber temperature	from -40°C to +85°C			
Blast chilling output	20 kg	25 kg	50 kg	50 kg
Blast freezing output	10 kg	15 kg	25 kg	25 kg
Defrosting	hot gas	hot gas	hot gas	hot gas
Multipoint probe	✓	✓	✓	✓
No. of containers	5 GN1/1	5 GN1/1 - EN60x40	10 GN1/1 - EN60x40	10 GN1/1 - EN60x40
Connectivity	accessory available			

www.angelopo.com

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In line with policy to continually improve its products Angelo Po Grandi Cucine reserves the right to change specifications and design without notice.



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