

BLAST CHILLING AND FREEZING

Quality and safety
without compromises



“The best teammate
in the kitchen”





Sustainable and safe.

For a modern kitchen that does not give up sustainability and guarantees food safety, the use of the blast chiller becomes essential.



Functional design.

Functional and sturdy structures to make working in the kitchen ergonomic and comfortable.



Guaranteed performance.

All models guarantee high performance with fast and efficient blast chilling and freezing cycles.



Easy and intuitive.

Simple and intuitive controls to quickly select the function required.



Automatic programmes.

Just to be relaxed, for example, the specific cycles for seafood sanitation and much more.



CONNECTABLE TO THE APO.LINK PORTAL

To control the equipment in real time, export and view the historical data and the process indicators, via accessory (XS... models).



RECORD-BREAKING PERFORMANCES

Refrigeration systems designed to deliver state-of-the-art performances with temperatures down to -40°C inside the chamber.
Optimised air distribution.
Triple gaskets.



CONSERVING FLAVOUR

The patented I.F.R. (Intelligent Food Recognition) blast chilling program with multipoint probe allows chilling to $+3^{\circ}\text{C}$ at product core without large crystal formation: it is impossible to tell a blast chilled product from a fresh one!

Nothing is left to chance



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USER-FRIENDLINESS

LCD control panel + encoder.
With possibility of selecting not only soft or hard timed and/or probe blast chilling and freezing cycles but also a wide choice of automatic programs, and also for creating customised programs.



FOOD SAFETY

Specific **Anisakis 24h** and **Anisakis 15h** automatic programs for “sanitising” raw fish, designed to offer the market tasty dishes with guaranteed safety and quality.
Smart On cycle: the appliance automatically detects the presence of hot food and starts a blast chilling cycle to make it safe.

CHILLSTAR ECO

Life in the kitchen
has never been so easy





DESIGN

The amazing results are combined with extreme user-friendliness, now becoming essential for every professional kitchen.

Convenient, rugged, easy-clean AISI 304 stainless steel structure, with reversible door (mod. 41/51/101), with ergonomically located controls.



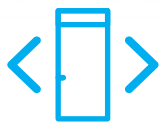
EASY

Control panel with segment display, offering quick, easy navigation. A timed cycle is automatically performed if the core probe is not inserted.

Hard and soft mode cycles are available for adaptation to all types of food.

After every cycle, the food is made safe by automatic transition to the refrigerated and/or freezer storage phase.

The multipurpose blast chiller-freezer



ROLL-IN LARGER BENEFITS

Structure made of panels in AISI 304 stainless steel with AISI 304 stainless steel bottom with ramp as standard, ideal for roll-in trolleys. Self-closing door with handle on outside and lock; safety release button on inside.



FOOD SAFETY

Specific **Anisakis 24h** and **Anisakis 15h** automatic programs for "sanitising" raw fish, designed to offer the market tasty dishes with guaranteed safety and quality. **Smart On** cycle: the appliance automatically detects the presence of hot food and starts a blast chilling cycle to make it safe.



CONNECTABLE TO THE APO.LINK PORTAL

To control the equipment in real time, export and view the historical data and the process indicators, via accessory.



A PASSION FOR EXTRAS

Defrosting, Proving, Retarder Proving, Storage ...



CONSERVING FLAVOUR

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USER-FRIENDLINESS

LCD control panel + encoder with USB port for data download and software update. Blue/yellow/red LED lights enabling the operator to check operation even from a distance.

FUNCTIONAL FEATURES

CHILLSTAR



- LCD control board panel with encoder
- USB port to data download and software update
- Multipoint core probe
- For XS... models connection to APO.LINK portal, for remote control of appliance (Industry 4.0), via accessory
- Container capacity:
 - refrigerated chamber suitable for GN 1/1 and EN 60x40 trays (XS51H only for GN 1/1 trays);
 - models ...52.../...72... and ...102... suitable for GN 2/1 trays.

CHILLSTAR ECO



- Control panel with segment display
- Single-point probe (for VS... model)
- Container capacity: refrigerated chamber suitable for GN 1/1 and EN 60x40 containers (VS351H, only for GN 1/1 containers).

BLITZ ROLL-IN



- Multifunction blast chiller and freezer: chills, freezes, defrosts, proves...
- Control panel with LCD display and encoder
- Easy View LED lights enabling the operator to check operation even from a distance
- USB port for downloading data and updating the software
- Multipoint probe
- Connection to APO.LINK portal, for remote control of appliance (Industry 4.0), via accessory
- Container capacity:
 - Roll-In: ...201... for 20 x GN 1/1 and/or 60x40 trolleys;
 - Roll-In: ...202... for 20 x GN 2/1 and/or EN 60x80 trolleys.



Wide choice of models, with capacities ranging from 5 to 20 containers, GN/EN and blast chilling production capacity from 3.6 to 210 kg.

MAIN FUNCTIONS AND PROGRAMS

		CHILLSTAR	CHILLSTAR ECO	BLITZ ROLL-IN
	BLAST CHILLING, timed and/or with probe reading mode	•	•	•
	BLAST CHILLING - FREEZING, timed and/or with probe reading mode	• (mod. XS...)	• (mod. VS...)	•
	STORAGE after every cycle, food is made safe by automatic transition to the refrigerated and/or freezer storage phase	•	•	•
	FAVOURITES for storing the user's own processes	•		•
AUTO	AUTOMATIC according to food category (fish, meat, pasta, desserts, ice cream...); timed and/or with probe reading mode	•		•
SMART ON	SMART ON automatic activation of the blast chilling function	•		•
I.F.R. MULTIPOINT PROBE	I.F.R. ("Intelligent Food Recognition") system, with multipoint probe. It intelligently varies ventilation and refrigeration to adapt to any kind of food	•		•
	INFINITY cycle keeps running nonstop for blast chilling and/or freezing	•		•
	ANISAKIS 24h and ANISAKIS 15h automatic freezing cycles for the preventive, complete sanitisation of marine fish products	•		•
	OPISTORKIS 24h automatic freezing cycle for the preventive, complete sanitisation of freshwater fish	•		•
	Controlled THAWING of food, timed and/or core probe reading mode			•
	PROVING and RETARDER PROVING for leavened products, allowing programmed or manual proving			•
	CONNECTIVITY connection to APO.LINK portal for the remote control of the equipment (via accessory)	• (mod. XS...)		•



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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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