

THE LAUNCH OF THE NEW RANGE OF INFRICO FREEZER BLAST CHILLERS

Since its foundation, user satisfaction has been the first priority of INFRICO S.L. and the company has an ongoing commitment to preserving the nature of things. That is why it has always directed its research, development and innovation according to the market's requirements and has applied all its efforts and technology to complimenting its wide repertoire of products with new products that help its customers occupy privileged positions in the catering sector. In 2011, INFRICO S.L. wants to break into the market with a range of temperature chillers, enriching its catalogue for the sole purpose of further covering the needs of our most demanding customers; as INFRICO has always demanded the highest standards from its own production system, this new product was designed with an exhaustive and strict analysis of both its energy consumption and cooling output; it combines the best technical building solutions to achieve success and excellence in the world of catering. Its design incorporates the latest and highest-quality components that comply with the EC and H.A.C.C.P. regulations, as well as a variety of 3, 5, 7, 10, 10+10 and 14 tray models (www.infrico.com) to satisfy every need, from the most usual or day-to-day customer to the most unusual or special. INFRICO chillers lower the temperature at the core of both cooked and fresh food in a very short time, preserving its physical and organoleptic characteristics and practically eliminating any exposure to microorganisms or bacterial proliferation. Hygienically, the INFRICO chiller is made of AISI 304 stainless steel both inside and out, according to standard UNE-EN 10088, symbol X5CrNi18-10, number 1.4301, which certifies its excellent performance against corrosion and contamination when the most common cleaning products are used; the line also boasts rounded corners, inner doors and bases with a removable easy-to-access and replace tray-holder structure.

INFRICO strives for customer satisfaction, analysing every minute space of a kitchen, restaurant or business that depends on the quality of its food product. Bearing in mind that bacterial flora is destroyed between around +120°C and 70°C, that this bacterial flora increases at around +70°C and +3°C and that bacteriological activity is interrupted at between +3°C and -18°C, the INFRICO chiller is designed to concentrate excellence in the temperature range of between +65°C and +10°C, a critical cycle for the formation of microorganisms in foods.

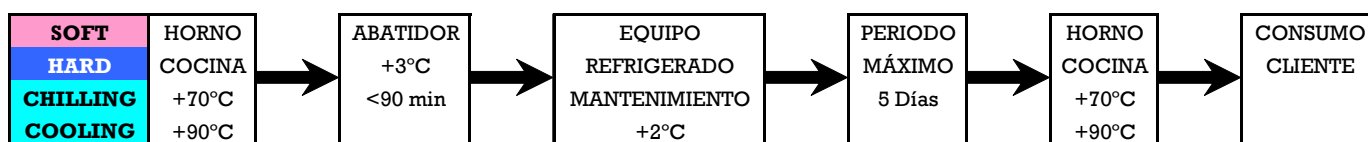
The operating range of INFRICO chillers only covers conditions of positive blast chilling (from +90°C to +3°C in a maximum time of 90 minutes) and negative shock freezing (from +90°C to -18°C in a maximum of 270 minutes) for raw or cooked products, guaranteeing a high degree of flexibility in the processing of foods and consequently optimizing productivity and performance in the kitchen. The INFRICO chillers ensure correct freezing, preventing the liquid part of the product from crystallizing into micro-crystals, due to the perfect speed of penetration applied, thus preserving the initial texture flavour, colour and quality of the food; for this to occur, the INFRICO chiller guarantees 85-90% of the humidity contained in the foods, so their organoleptic properties are not altered.

For cooked vacuum-packed products, the INFRICO chiller guarantees sixty days of perfect conservation, keeping the purity of the food item intact; also, for non-vacuum packed portions, it guarantees five days with no nutritional or structural alteration of the food.

The INFRICO chiller may perform four different operating processes depending on the product and its type of prior treatment, or simply at the user's discretion:

1. **SOFT CHILLING - COOLING:** For products with a thickness of less than 20 mm. In this mode, the air temperature in the shock freezer does not drop below 0°C. The appliance continues cooling until the air reaches a temperature of 0°C. Then, it automatically maintains this temperature until the product's core has reached a temperature of +3°C, or after 90 minutes of operation. Next, the appliance automatically sets itself at the preserving temperature and the product can be transferred to a refrigerated preservation unit.

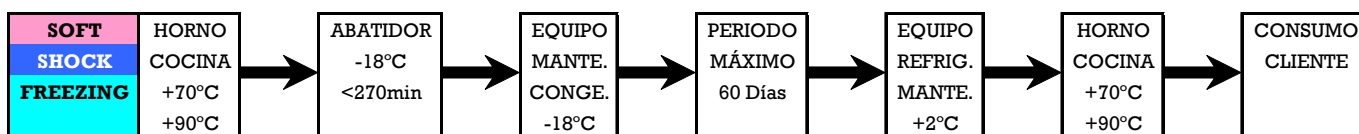
2. **HARD CHILLING – COOLING:** This mode is for products with a thickness of more than 20 mm. The appliance operates constantly until the room temperature has dropped to -15°C. The temperature remains constant, until the core has reached a temperature of 10°C. Next, a temperature of up to 0°C is obtained, in order to prevent the edges and surface of the foods from freezing. Then, this temperature is automatically maintained until the product's core has reached a temperature of +3°C, or after 90 minutes of operation. Next, the appliance automatically sets itself at the preserving temperature and the product can be transferred to a refrigerated preservation unit. The cycle is illustrated below:



KITCHEN OVEN → CHILLER → REFRIGERATED PRESERVATION UNIT → MAXIMUM PERIOD 5 days → KITCHEN OVEN → CUSTOMER CONSUMPTION

3. **SOFT FREEZING:** This mode is for delicate products or products with a thickness of no more than 20mm. In the first stage, we never chill below 0°C until the product has reached 20°C. Afterwards, the room temperature drops to -40°C. "Freeze mode 1" ends when the temperature has reached -18°C in the product's core, or after 270 minutes of operation. Next, the appliance automatically sets itself at the preserving temperature and the product can be transferred to a freezing preservation unit.

4. **SHOCK FREEZING:** This mode is for products with a thickness of more than 20mm. We freeze on maximum power to under -40°C. This temperature is maintained until the product core has reached a temperature of -18°C, or after 270 minutes of operation in "Freeze mode 2". Next, the appliance automatically sets itself at the preserving temperature and the product can be transferred to a freezing preservation unit. The cycle is illustrated below:



KITCHEN OVEN → CHILLER → PRESERV. FREEZ. UNIT → MAXIMUM PERIOD 60 days → PRESERV. CHILL. UNIT → KITCHEN OVEN → CUSTOMER CONSUMPTION

The INFRICO electronic control unit is considered to be a “user friendly”, “easy to use” system that, with only 4 buttons, an acoustic signal and a digital display, allows all the chilling, freezing and preservation functions to be controlled using an intuitive and easy language. The Soft, Hard and Shock modes are controlled automatically from the control unit, by means of a troncoconical probe in the core that is easy to use and remove and, thanks to a sophisticated programme for the continuous control of air and product temperatures, this prevents macro-crystals from forming and frost appearing on the food surface.

As optional extras with this product, INFRICO offers a sterilizer, a graphic temperature recorder with portable printer, GN standard trays, water condensation, pass-through chillers, a UV light for sterilizing the room and a set of stainless steel or nylon wheels.

Strong Points of the INFRICO CHILLER:

1. One-piece exterior with a high-level AISI 304 stainless steel finish, according to standard UNE-EN 10088, symbol X5CrNi18-10, number 1.430118/10, SCOTCH finish.
2. Internal chamber with refractive surface, rounded corners, inner door and base, all in AISI 304 stainless steel, according to standard UNE-EN 10088, symbol X5CrNi18-10, number 1.430118/10, with 2B finish.
3. Refrigerating gas R404a.
4. High-density CFC-free polyurethane insulation (40 kg/m³).
5. Right/left hinges (left as standard) with automatic return device and constant pressure while closing. The automatic return is released at 95° of opening and recovers on closing.
6. Stainless steel pull handle built-in to the door itself and running along its whole vertical edge.
7. Lead and cadmium-free door seal that guarantees stability against fatty acids, yeasts and fungi; with triple chamber of self-compensating insulation that can be easily fitted, replaced or exchanged.
8. 150 mm height-adjustable stainless steel legs.
9. Stainless steel GN 1/1 or EN 60x40 racks. Stainless steel trays of GN 1/1 of 20, 40, 65 mm or EN 60x40.
10. Remote condenser unit if desired. (see models in www.infrico.com)
11. Certificates and regulations: ISO 14001, OHSAS: 18001, RoHS, NIMF-15 (Adopted by the FAO in 2002), HACCP.



GRAN CALIDAD
HIGH QUALITY / UNE GRANDE QUALITÉ

- Alta calidad de los platos en cualquier momento, para mayor satisfacción de los clientes, el cocinero y la empresa.
- High quality meals at any time, pleasing both the customer and the kitchen chef.
- Haute qualité des plaques à tout moment, pour une plus grande satisfaction des clients, le cuisinier et l'entreprise.



COMPRAS CONTROLADAS
CONTROLLED PURCHASES / ACHATS CONTRÔLÉS

- Posibilidad de hacer compras controladas de más cantidad de productos, cuando convenga, por ejemplo en temporada con el ahorro que conlleva.
- Food purchases can be made at any time, making cost savings on seasonal food.
- Possibilité de faire des achats contrôlés de davantage de quantité de produits, quand il conviendra, par exemple en saison avec l'économie qu'il tolère.



SEGURIDAD ALIMENTARIA
FOOD SAFETY / SÉCURITÉ ALIMENTAIRE

- Seguridad alimentaria de todos los productos, ya que están tratados correctamente de conformidad con el sistema HACCP.
- Food safety on all your dishes as the chilling process fully conforms to the HACCP regulations.
- Sécurité alimentaire de tous les produits, puisqu'ils sont traités correctement conformément au système HACCP.



MENOS PERDIDA DE PESO
LESS WEIGHT LOSS / MOINS DE PERTE DE POIDS

- Menos pérdida de peso ya que la humedad de los productos no se evapora.
- Less weight loss as the humidity and moisture of the food doesn't evaporate.
- Moins de perte de poids puisque l'humidité des produits ne s'évapore pas.



AHORRO DE TIEMPO
SAVING TIME / ÉCONOMIE DE TEMPS

- Ahorro de tiempo de hasta un 30%, con la posibilidad de elaborar platos cocinados para varios días.
- Save time by up to 30% by preparing meals in batches.
- Économie de temps de jusqu'à 30%, avec la possibilité d'élaborer des plaques cuisinées pour plusieurs jours.



MENOS DESPERDICIOS
LESS WASTE / MOINS DE DÉCHETS

- Menos deshechos ya que la calidad de los alimentos enfriados y congelados se conserva durante mucho más tiempo.
- Less waste as blast chilled and frozen dishes can be stored for longer periods of time.
- Moins déchets puisque la qualité des aliments refroidis et congelés est conservée pendant beaucoup plus temps.



MAYOR ORGANIZACIÓN
BETTER ORGANISATION
UNE PLUS GRANDE ORGANISATION

- Mayor organización en el trabajo, porque el momento de la preparación y la cocción es independiente y no está ligado al servicio.
- Better organisation in the kitchen, as food can be prepared independent of customer demand.
- Une plus grande organisation dans le travail, parce que le moment de la préparation et la cuisson est indépendant et n'est pas attachée au service.



MENÚ MÁS AMPLIO
MORE VARIED MENUS / MENU PLUS VASTE

- Menú más amplio y siempre disponible, de máxima calidad y sin riesgos.
- A wider choice of quality dishes without any health risks.
- Menu plus vaste et toujours disponible, de qualité maximale et sans risque.



ABATIDOR ...
BLAST CHILLER ... / CELLULE DE REFRROIDISSEMENT ...

- ... compatible con los principales fabricantes de hornos.
- ... compatible with the main manufacturers of ovens.
- ... compatible avec les principaux fabricants de fours.

