

Specialist of blast chilling and freezing from Italy since 1962

Producing appliances which quality does not fear any comparisons/competitions, Friulinox represents the most advanced quality the market can offer regarding innovation and variety/assortment. Suitable for hotels, restaurants, hospitals, nursing homes, bakeries, pastries, cooking centers, airports, etc.

Friulinox blast chiller & freezers are designed to suit tropical environment thus the equipment will not suffer at locations with higher ambient temperatures. Blast chilling from temperature +90 to +3°C under 90 minutes. Blast freezing from temperature +90 to -18°C under 240 minutes.

EXPLOIT Series - Roll-in and Roll-Through Blast Chiller/Freezer for Large Scale Production Requirements

Friulinox satisfies all working needs, offering from one to four trolleys for GN1/1 and GN2/1 trays in one range of blast chillers and freezers. The thickness of the steel, the construction of the flooring, the door hinges and closures have all been designed to support the work loads of large canteens or an airport catering service. The quick-release heated probe with 4 measuring points guarantees the timely and precise management of the temperature, humidity, and ventilation speed. Finally, the thawing function allows advance planning of various activities, saving time and significantly reducing food wastage.

The brand new 7 inch high-definition full touch display allows you to select the process with a single touch, using photos to quickly find the product you are preparing. If you prefer to rely on the knowledge of our international chefs, you can try one of more than 150 preloaded recipes, which can be modified and saved into your recipe book if needed.

Functions: soft or hard blast chilling, anisakis killer, continuous cycle, storage, negative storage, crystallisation, thawing, soft or hard freezing, and tapework killer.

Immediate compensation of some of the heat generated by food, vastly reducing the total time for static blast-freezing to lower surface temperature, therefore avoiding the risk of dehydrating and oxidising fats.



ECBP-201-S-RIF



ECBP-402-S-RTF



ECBP-801-S-RTF



ECBP-802-S-RTF

Model	Typical Trolley Capacity	Yield Capacity Chill / Freeze (kg)	Internal / Chamber Dimension (mm)	External Dimension (mm)	E. Power (Ph / kW)
ECBP-201-S-RIF	1 GN1/1	155 / 100	700*1020*2020	1300*1330*2400	3 Ph / 9.02 kW
ECBP-202-S-RIF	1 GN2/1	185 / 120	880*1220*2020	1500*1530*2400	3 Ph / 11.89 kW
ECBP-401-S-RTF	2 GN1/1	305 / 200	700*1920*2020	1300*2300*2400	3 Ph / 15.86 kW
ECBP-402-S-RTF	2 GN2/1	365 / 240	880*2320*2020	1500*2700*2400	3 Ph / 23.90 kW
ECBP-601-S-RTF	3 GN1/1	455 / 300	700*2820*2020	1300*3200*2400	3 Ph / 28.20 kW
ECBP-602-S-RTF	3 GN2/1	545 / 360	880*3420*2020	1500*3800*2400	3 Ph / 34.20 kW
ECBP-801-S-RTF	4 GN1/1	605 / 400	700*3720*2020	1300*4100*2400	3 Ph / 37.50 kW
ECBP-802-S-RTF	4 GN2/1	725 / 480	880*4520*2020	1500*4900*2400	3 Ph / 49.00 kW

Capacity for the number of trolleys may differ depending on the trolley dimension. Certain trolley sizes may not fit into the unit. Refer to internal/chamber dimension for the exact volumetric capacity.