



Multifunction Blast Chiller/Freezer

// BLITZ

USE

Multifunction blast chiller with monochromatic graphical display and encoder. Internal rack suitable for 12"x20" containers.

PERFORMANCE


- Electronic control board with monochromatic graphical display for the automatic setting of:
 - Automatic built-in programs.
 - Easy-to-use and to store manual programs.
 - Patented I.F.R. (Intelligent Food Recognition) function: allows modulation of the blast chilling cycles using the multipoint probe, preventing surface freezing, keeping the food fragrant, tasty and attractive.
 - "MULTY" mode: allows to control multiple blast chilling cycles at the same time and to set the duration of each one.
 - "INFINITY" mode: allows Blitz to constantly work with the operator's needs by simply setting the temperature and fan power.
 - SMART-ON function: automatically chills the food at +37.4°F /+3°C in case the operator forgets to initiate the blast chilling cycle.
 - HACCP MANAGEMENT.
 - THAWING.
 - ANISAKIS PROGRAM.
 - YOGURT PROGRAM.
 - RETARDER/PROVER PROGRAM.
- Internal and external materials made of AISI 304 satin stainless steel.

EASE OF CLEANING

- Removable and fully washable wire rack in AISI 304 stainless steel wire.
- Diamond polished inner floor for improved hygiene. Drain outlet for an easy cleaning of the internal chamber.
- One-piece construction with rounded internal corners.

ENERGY SAVING

- Eco function allows to set the load to: Minimum, Medium or Maximum - while working on automatic cycles to avoid energy waste.
- CFC free expanded polyurethane insulation.

BF...U  +37°F ÷ 0°F

BC...U  +37°F



BF51MU • BC51MU

BF101L/SU • BC101L/SU

GRAPHICAL DISPLAY

Clear control panel, easy to use encoder and capacitive touchscreen buttons.

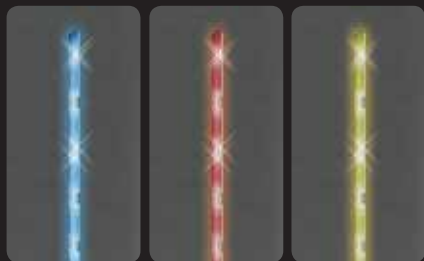


Comfortable control panel with ergonomic positioning, so the operator will not have to bend while using the machine.



EASY VIEW

The multicolored LED illumination makes the operator aware of the working status of the machine with just a glance.



IDEAL VENTILATION

The air diffusion is optimized to grant uniform cooling and to maintain the integrity of the food.





// BE · 1

USE

Multifunction blast chiller directly usable through the control board of Angelo Po FX Combi Oven (level 3).

Internal rack suitable for 12"x20" containers (B151MU and B1101SU).

Internal rack suitable for 12"x20" (B151HU).

PERFORMANCE

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From **-40°F** to **+570°F**
simply by touch



// BE-1

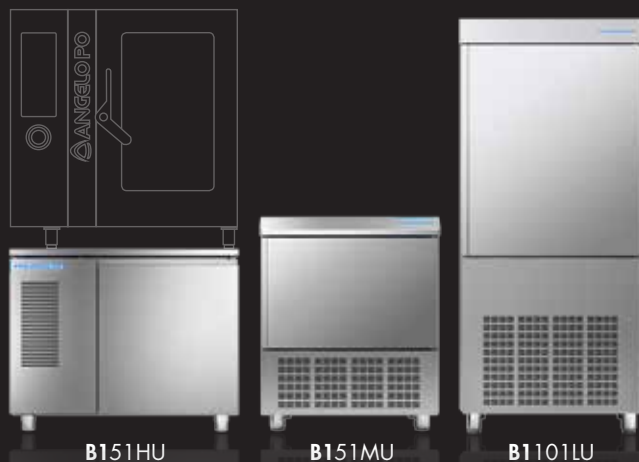
COMBISTAR FX & BLITZ Combined in one machine

BE-1 is an innovative integrated system in which blast chilling and cooking are MANAGED BY THE SAME INTERFACE, the EVC (Easy Vision Control) interface of FX COMBISTAR, supported the new Symbio control software.

This means WORKING WITH TWO MACHINES AS IF THEY WERE ONE, through the use of a SINGLE ERGONOMIC AND SIMPLE INTERFACE.

With BE-1 you have the multi-functionality of FX COMBISTAR combi oven, combined with the versatility of the Blitz that blast chills and freezes, defrosts, makes yogurt, removes the danger coming from Anisakis in raw fish ... and shows the operating mode both with its LED's of various colors and in the FX display.

BE-1 IS THE COOK AND CHILL SYSTEM WITH AN INTEGRATED SINGLE CONTROL FOR EASE OF OPERATION AND COST REDUCTION.

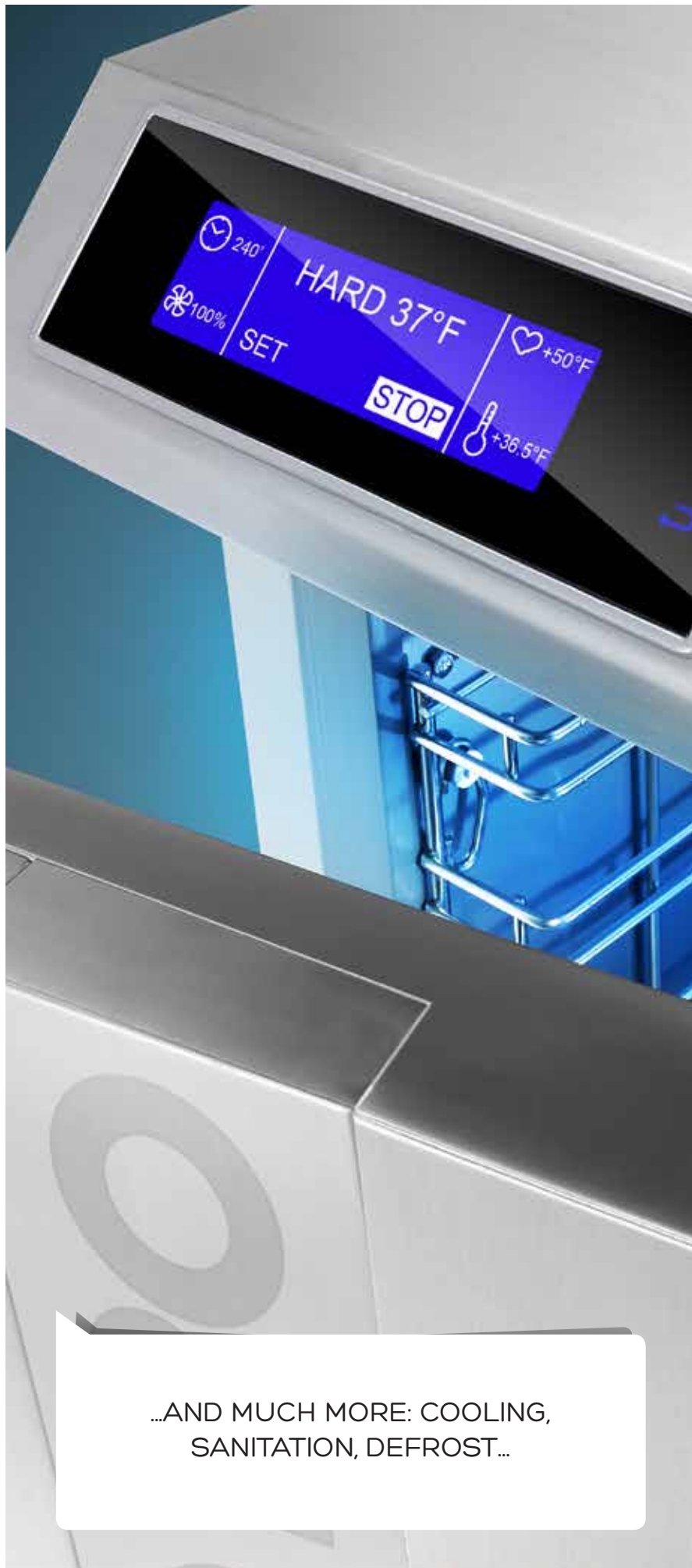


B151HU

B151MU

B1101IU

BE-1 // INNOVATIVE INTEGRATED SYSTEM



...AND MUCH MORE: COOLING,
SANITATION, DEFROST...



The main types of chilling - freezing,
via time and/or probe detection mode:
soft +37.4°F /+3°C, hard 37.4°F /+3°C and soft
-0.4°F/-18°C, hard -0.4°F/-18°C, fully customizable.

I.F.R.
PATENTED



The I.F.R. (Intelligent Food Recognition) patented
system with multipoint probe, modulates
ventilation and refrigeration in smart mode to
adapt to any type of food. Extreme quality.



INFINITY,

the only cycle that works with continuous chilling
and/or freezing without stopping! To adapt to
the rapid working conditions, offering a valuable
contribution. The temperature at the core of the
product can always be checked.

**SMART
ON**



SMART ON,

just insert the product and, after a few seconds,
chilling, soft +37.4°F /+3°C, starts by itself, without
having to activate from the control panel, keeping
food safe with or without a probe.
NEVER SEEN BEFORE!



MULTY,

for the loading of 5 to 20 timers, with the option of
probe-reading to follow the rhythms of the kitchen,
assigning each food its own time!

MEMO

SAVED PROGRAMS,

to make the machine fully customized:
10 cooling cycles and 10 freezing cycles that can be configured according to the needs of every Chef.



FAVORITES,

for those seeking the ultimate in customization:
programming made easy!

AUTO

AUTOMATIC,

with selection of the load - minimum, medium, maximum -, created by master Chefs for any type of food (fish, meat, pasta, cakes, ice cream ...) via time and/or detection probe mode.



YOGURT BOX,

automatic cycle developed for yogurt preparation, to meet the latest market trends.



BANQUETING,

cycle dedicated to the world of catering, ideal for the preparation of banquet products, with the possibility of load selection: minimum, medium, maximum.



VACUUM,

cycle dedicated to the world of catering, for the preparation of products before a vacuum stage and with the possibility of load selection: minimum, medium, maximum.



24h 15h

ANISAKIS 24h and ANISAKIS 15h,
automatic freezing cycles for preventive and comprehensive fish product abatement. For ANISAKIS 24h, the probe detects when the core temperature reaches -20°C / -4°F and gives the input to start the "24-hour devitalization" phase. For ANISAKIS 15h, the probe detects when the core temperature reaches -35°C / -31°F and gives the input to start the "15-hour devitalization" phase.



OPISTORKIS 24H,

an automatic freezing cycle for preventive and comprehensive abatement of fresh water fish products. The probe detects when food core temperature has reached -20°C / -4°F , giving the machine the input to start the "24-hour devitalization" phase.



LEAVENING AND LEAVENING CONTROL,

cycles devoted to leavened products, allowing manual or programmed leavening.



THAWING,

ycle dedicated to the controlled defrosting of foods, via time and/or probe mode.



STORAGE

positive and/or negative food storage cycle, independently or automatically after a cooling - freezing cycle.



// HIGH QUALITY EQUIPMENT AND FIRST CLASS SERVICE ALL OVER THE WORLD

Angelo Po America Inc. is part of the Angelo Po G.C, a global company founded in 1922, with the ownership always in the hands of the Po family, who has been developing professional ovens and catering equipments for more than ninety years.

Our mission is to provide Blast Chillers and Combi Ovens, with their superior quality, efficiency, reliability and profitability, as the ultimate solution of all the American culinary professional who want to improve the food service operation.

Angelo Po America with its network gives a global service for all the USA professional kitchens, always supporting the operators who have chosen the Angelo Po products, by a worldwide network of authorized technical centres, for a prompt and efficient service.



ANGELO PO AMERICA INC.
427 SARGON WAY
SUITE E
HORSHAM, PENNSYLVANIA 19044
Telephone: 215-323-4917
www.angelopoamerica.com
info@angelopoamerica.com

7900561-1



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Certification n° CSQ 9190.ANPO - CSQ 9191.ANP2 - CSQ 9192.ANP3