



Multifunction Blast Chiller/Freezer



# // MULTIFUNCTION BLAST CHILLER/ FREEZER

## USE

Multifunction blast chiller with monochromatic graphical display and encoder.  
Internal rack suitable for 1/1 GN and 40 x 60 cm. containers.

## PERFORMANCE

- Electronic control board with monochromatic graphical display for the automatic setting of:
  - AUTOMATIC BUILT-IN PROGRAMS.
  - Easy to use and store MANUAL PROGRAMS.
  - Patented I.F.R. FUNCTION: allows modulation of the blast chilling cycles using the multipoint probe, preventing surface freezing, keeping the food fragrant, tasty and attractive.
  - "MULTI" MODE: allows to control several blast chilling cycles at the same time and to set the duration of each one.
  - "INFINITY" MODE: allows Blitz to constantly work at the operator's needs by simply setting the temperature and fan power.
  - SMART-ON FUNCTION: it automatically chills the food at +3°C in case the operator forgets to initiate the blast chilling cycle.
  - HACCP MANAGEMENT.
  - THAWING.
- Internal and external 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 easy cleaning of interior.
- One-piece construction with rounded internal corners.

## ENERGY SAVING

- ECO function allows to set the load - Min, Med & Max - while working on automatic cycles to avoid energy waste.
- CFC-free expanded polyurethane insulation.

## GRAPHICAL DISPLAY

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

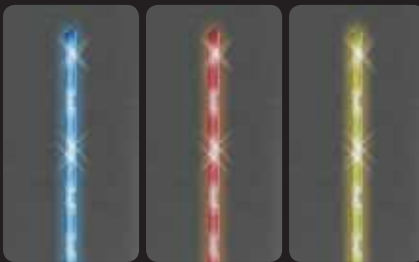


Comfortable control panel in ergonomic position, the operator will not have to bend anymore while using the machine.



## EASY VIEW

The multicoloured 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 keep the integrity of the food.





	BF51H *	BF51M	BF101L
Dimensions cm (W x D x H)	100x81x68	74,5x72x90	80x83x185
Defrosting	electrical	electrical	electrical
Multipoint probe	•	•	•
Tray capacity	n° 5 GN 1/1 or n° 5 60x40 cm	n° 5 GN 1/1 or n° 5 60x40 cm	10 GN 1/1 or n° 10 60x40 cm
Production per cycle: from +90°C to +3°C	16 kg	20 kg	42 kg
Production per cycle: from +90°C to -18°C	10 kg	12 kg	25 kg
Cooling Unit	901 W	901 W	3136 W
Electric Power	1400 W	1400 W	4000 W
Voltage	230 V 1N ~ 50 Hz	230 V 1N ~ 50 Hz	400 V 3N ~ 50 Hz
Refrigerant gas	R404a	R404a	R404a

\* Compatible with Angelo Po ovens FX6... / FX10...



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