

BLAST CHILLING AND FREEZING

Perfect quality,
Guaranteed safety



“The best
ever kitchen
assistant!”





User-Friendly and Simple. 01

Designed for everyone. Simple, intuitive controls to make every professional's job easier.

Connected and Secure. 02

Remote control and interaction via the APO.LINK portal.

Guaranteed Performance. 03

It ensures high quality foods and unbeatable food safety while optimising time and efficiency in your kitchen.

Reliable. 04

Impeccable results repeatable over time thanks to precise design of every single component, to guarantee the best food safety and quality.

Eco-Sustainable. 05

R290 refrigerant fluid guarantees the best performance while protecting the environment, with lower atmospheric emissions and energy use.

Design. 06

Sturdy and ergonomic for stress-free, convenient, flexible operation.

“More productivity, less waste: the truly transformative blast chiller”

Having a blast chiller-freezer means the certainty of serving safe, quality foods, but also generates many benefits in more efficient and sustainable management of the kitchen and/or preparation unit.





High productivity, shorter times.

It's never been so easy to plan work in the kitchen. Service becomes smoother and stress-free, since you can prepare large amounts of food when you have time and use only what you need, when you need it. Optimise your time and reduce waste, improving your kitchen's efficiency.



Superlative quality and safety.

Its use guarantees the product's safety while keeping quality impeccable: no-one will tell the difference between a fresh and a blast chilled or frozen food. Such high safety and quality levels generate infinite benefits, with perfect, nutritious dishes every time.



Reduce costs, conserve value.

Reduce your operating costs by buying large quantities of food when prices are lowest. By blast chilling or freezing it, you can conserve it and use it only when it's needed, ensuring the highest savings without sacrificing quality.



Environment- friendly performance, guaranteed results.

Lower energy use makes your kitchen eco-friendly. The choice of R290 refrigerant fluid reduces environmental impact even further, helping to create a more sustainable workplace that protects the planet. It also guarantees top quality gastronomic results you can repeat quickly and easily.

“ IDE.O

From -40 °C to +45 °C ”



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BLAST CHILLER-FREEZER WITH SPECIAL FUNCTIONS

IDE.O ideal for every professional kitchen: the absolute must-have.

Using it is your guarantee of safe, high quality food. It also offers many other benefits, such as more efficient, sustainable organisation of the kitchen and/or preparation unit, thanks to its special functions and state-of-the-art performance.

IDE.O does much more than “just” blast chill and freeze quickly and efficiently, offering programs and functions that enable you to organise your work flexibly and make your operations in the kitchen even more efficient.



Blast chilling at +3 °C at the core



Blast freezing at -18 °C at the core



Controlled thawing



Anisakis 24h
Anisakis 15h



Yoghurt



Programmed retarder-proving



Controlled proving



Positive and negative cold storage



IDEO

ANGELO PO



“Your kitchen, at your fingertips”



USER-FRIENDLY AND SIMPLE

Our aim is to simplify life in the kitchen.

IDE.O is extremely easy to use: the user interface guides every operator, thanks to the intuitive coloured icons and the 7" touch display with USB port for data downloads and software updates. It takes just a few simple moves to program IDE.O and save your recipes as favourite cycle, or you can use the automatic programs available.



Essential and special functions, for users who demand the best



Automatic Programs, developed for all requirements



Favourite Programs: for total flexibility

“ Ideal for flavour,
friend of the environment ”



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ECO-SUSTAINABLE PERFORMANCE

Repeatable results, energy saving, environmental protection.

Quality results are convincing when they're replicable and sustainable. With IDE.O, the gastronomic result is a certainty and can be achieved easily, quickly, safely and with low energy use:

savings of up to 30% are possible*.

What's more **R290 refrigerant fluid** reduces environmental impact, helping to make your kitchen more sustainable and environment-friendly.

* Tests performed in our labs on samples of various types of food. Comparison with Angelo Po range using R452A, equivalent models.

“Your kitchen,
monitored in real time”



CONNECTED AND SECURE

Efficiency under control,
guaranteed quality.

With the dedicated accessory, you can connect IDE.O to your business's Ethernet network and access the APO.LINK portal. This lets you interact with the appliance, monitor its status in real time and save the data log, improving your kitchen's efficiency and optimising the management of operations while guaranteeing results of unbeatable quality.





“ Sustainable technology,
guaranteed reliability ”



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DESIGNED FOR **PEAK EFFICIENCY**

Rugged, ergonomic and sustainable,
serving your needs.

- Sturdy, easy-clean one-piece structure in AISI 304 stainless steel with easily replaced 10-chamber magnetic seal
- Door with 90° self-closing system, complete with probe support for the utmost ergonomics
- Cooling unit designed with R290 refrigerant fluid to combine performance and reliability with eco-friendliness and energy saving
- Quick, easy maintenance thanks to tool-free access to the condenser
- Automatic defrosting with electric heating elements

STANDARD

- Rack for GN or EN containers for unbeatable convenience
- Multipoint probe with heating and smart system for monitoring of product core to guarantee the highest food safety
- Condensate collection bowl (except under-oven ...H models)

“ Simplicity
in the kitchen,
with amazing results ”



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USER-FRIENDLY AND SIMPLE

Control panel with segment display, offering quick, easy navigation for blast chilling and/or freezing cycles. 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.



ECO-SUSTAINABLE

New thermodynamics with R290 refrigerant fluid, for environment-friendly performance. What's more, energy use is lower than with previous generations of appliances: savings can be more than 10% per blast chilling and/or freezing cycle.



DESIGN

Sturdy, easy-clean one-piece structure in AISI 304 stainless steel with reversible door (except under-oven model) and ergonomically located controls.



CONNECTED AND SECURE

Models with connectivity option available thanks to APO.LINK accessory; RS485 communication port. Remote control of the appliance is free of charge, secure and essential for guaranteeing efficiency in the kitchen and quality results.



ACCESSORIES

Equipped as standard with rack for GN 1/1 or EN 60x40 containers for operating flexibility. Single-point probe for precise control of core temperature, to guarantee unbeatable food safety. Condensate collection bowl (except under-oven model).

“ Multicolour technology and special functions ”



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DESIGN

Structure comprising AISI 304 stainless steel panels with insulation 80 mm thick.
AISI 304 stainless steel bottom with insulation 30 mm thick and with ramp as standard, ideal for roll-in trolleys.
Self-closing door with handle on outside and lock; safety release button on inside.
Preset per remote cooling unit (available as accessory).



USER-FRIENDLINESS

Control board with LCD display + encoder with USB port for data download and software update. Easy View LED lighting as standard enabling the operator to check operation at a glance, even from a distance.



CONNECTED AND SECURE

Connection to APO.LINK portal for remote control of appliance using dedicated accessory.



A PASSION FOR EXTRAS

Not only blast chilling and freezing cycles but also special functions such as proving, thawing, yoghurt, Anisakis for the food safety of raw fish and positive and negative cold storage...

FUNCTIONAL FEATURES

IDE.O



-40°
+45°

- 7" touch display with large, colourful, user-friendly icons
- Main functions: blast chilling, freezing, proving and retarder-proving, thawing, storage and many more
- Automatic Programs, developed for all requirements,
- Favourite Programs, for the utmost customisation
- USB port for downloading data and updating the software
- Multipoint probe
- Connection to APO.LINK portal for remote control of appliance using dedicated accessory (Industry 4.0).

CHILLSTAR ECO+

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- Control panel with segment display
- Single-point probe
- Connection to APO.LINK portal for remote control of appliance using dedicated accessory (Industry 4.0), except ... DM and ... H models.

BLITZ ROLL-IN








- Blast chiller and freezer with special functions: chills, freezes, thaws, proves...
- Control board with LCD display and encoder
- Easy View LED lighting 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 using dedicated accessory (Industry 4.0).



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

| | | IDE.O | CHILLSTAR ECO+ | BLITZ ROLL-IN |
|---|--|-------|-------------------|------------------|
|  | BLAST CHILLING, timed and/or with probe feedback control | • | • | • |
|  | BLAST CHILLING - FREEZING, timed and/or with probe feedback control | • | • | • |
|  | 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 feedback control | • | | • |
| SMART ON | SMART ON automatic activation of the blast chilling function | • | | • |
| MULTIPOINT PROBE | I.F.R. ("Intelligent Food Recognition") system, with multipoint probe. It intelligently varies use of fan 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 food safety of sea fish products | • | | • |
|  | THAWING, with a controlled process, timed and/or with core probe | • | | • |
|  | PROVING and RETARDER-PROVING, allowing programmed or manual proving | • | | • |
|  | CONNECTIVITY connection to APO.LINK portal for remote control of appliance (accessory) | • | • | • |



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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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