



**FLASH Range**  
**Blast chillers/Freezers**  
**No. 10 1/1 GN containers**



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| <b>Commercial code</b>      | <b>TF101S</b>   |
| <b>Production per cycle</b> | 45 kg from +90° C to +3°C in 90 minutes; 27 kg from +90° C to -18°C in 240 minutes  |
| <b>Technical features</b>   | <ul style="list-style-type: none"> <li>• One-piece construction, external and internal structure in AISI 304 stainless steel. Satin Scotchbrite finish on door, side and control panels.</li> <li>• CFC-free expanded polyurethane insulation, 75 mm thickness, density 40kg/m<sup>3</sup>.</li> <li>• Refrigeration cell with rounded corners and condensation drain in the bottom.</li> <li>• Refrig. cell able to take GN 1/1 containers and trays EN 60x40</li> <li>• Removable wire rack in AISI 304 stainless steel wire, 10 positions, 71.5 mm. vertical spacing intervals.</li> <li>• Self-closing door with full height outer stainless steel handle. Easily-removable magnetic gasket. Door frame with heating element.</li> <li>• Door hinge left.</li> <li>• Protection: IP24.</li> <li>• Copper/aluminium rustproofed evaporator.</li> <li>• Refrigerant fluid: R452A.</li> <li>• Hinged fan cover panel for easy access to the evaporator and fan during cleaning.</li> <li>• Internal operation: ventilated cell, ventilation not directly on foods.</li> <li>• Evaporation temperature control with thermostat valve.</li> <li>• Air defrosting</li> <li>• Cooling unit at evaporation temperature -23,3°C and condensation temperature 54,4°C rated at 3136 W.</li> <li>• Air cooling.</li> <li>• Max room temperature +32°C (Climate Class 4, room temperature + 30°C and 55% R.H.)</li> <li>• All controls and parts accessible</li> <li>• Plastic defrost drip tray on outer base.</li> <li>• Stainless steel feet height-adjustable from 105 to 155 mm.</li> </ul> |
| <b>Functional features</b>  | <ul style="list-style-type: none"> <li>• <b>LCD control board + encoder</b>, multi-lingual, multi-sector with the possibility of selecting between the time-based abatement mode or the core probe mode, which acts upon various parameters.</li> <li>• <b>PROGRAMS:</b> <ul style="list-style-type: none"> <li>- <b>I.F.R.:</b> is the patented positive blast chilling system that automatically optimises the process for any type of food, no matter the size and quantity, chilling its surface thanks to the use of a multipoint, three sensor needle probe.</li> <li>- <b>SOFT +3°C:</b> cycle carried out through probe at the core or time, suitable for chilling foods up to +3°C, using a chamber temperature of about 1°C.</li> <li>- <b>HARD +3°C:</b> cycle carried out through probe at the core or time, suitable for chilling foods up to +3°C, using a chamber temperature varying from -15°C to -1°C.</li> <li>- <b>SOFT -18°C:</b> cycle carried out through probe at the core or time, suitable for freezing foods up to -18°C, using a chamber temperature varying from 1°C to -40°C.</li> <li>- <b>HARD -18°C:</b> cycle carried out through probe at the core or time, suitable for freezing foods up to -18°C, using a chamber temperature that can reach -40°C.</li> <li>- <b>INFINITY:</b> time chilling/freezing cycle with infinite duration, suitable for cooling various type</li> </ul> </li> </ul>   |

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| <b>Functional features</b> | <p>food pans. The temperature at the core can be checked.</p> <ul style="list-style-type: none"> <li>- <b>AUTOMATIC:</b> manufacturer recommended work cycles. Possibility to select the type of food load. Nr 56 automatic cycles including: <ul style="list-style-type: none"> <li>▪ <b>ANISAKIS 24h*</b> it is a special blast freezing cycle that enables preventive and total food preservation and restoration. Once the probe reads -20°C at the food core, the appliance will automatically start the "<i>devitalization phase for 24 hours</i>"</li> <li>▪ <b>ANISAKIS 15h*</b> it is a special blast freezing cycle that enables preventive and total food preservation and restoration. Once the probe reads -35°C at the food core, the appliance will automatically start the "<i>devitalization phase for 15 hours</i>"</li> </ul> </li> <li>- <b>STORED/ FAVOURITES:</b> 10 chilling cycles and 10 freezing cycles that can be configured based on the needs of the user. 10 of these programmes can be made FAVOURITES.</li> <li>- <b>MULTY:</b> time chilling/freezing cycle, organised by load levels, with possibility of needle probe reading, providing the time for each level.</li> <li>- <b>BANQUETING:</b> cycle dedicated to the catering sector, excellent for preparation of banqueting products.</li> <li>- <b>VACUUM:</b> cycle dedicated to the catering sector for preparation of products before a vacuum-packing phase.</li> <li>- <b>SMART ON:</b> cycle with automatic start. Once a hot product is inserted if an increase in the chamber temperature is detected, after 5 minutes a Soft +3°C cycle will start, either by probe or time, based on whether or not the needle is used.</li> <li>- <b>STORAGE:</b> automatic activation of storage phase at end of blast chilling/blast freezing cycle. Storing cycles and quick cooling cycles can be started separately.</li> <li>- <b>SANITATION:</b> on request, UV lamp kit built in.</li> <li>- <b>COOLING:</b> it is ideal for pre-cooling the internal cell before the food loading, at an chamber temperature at around -25°C</li> </ul> <ul style="list-style-type: none"> <li>• <b>MSG LED:</b> The <b>RGB LED bar</b>, built into the door handle or on the dashboard, takes on a different colour depending on the process in progress.</li> <li>• <b>MULTIPOINT PROBE:</b> constant control of internal temperature and monitoring of operating anomalies, with signalling and saving of any variation.</li> <li>• <b>HACCP ALARMS:</b> The presence of an alarm is indicated by the view on the display. The alarms are recorded on a list (nr. 30).</li> </ul> |
| <b>External size</b>       | 80 x 83 x 185 cm  |
| <b>Internal size</b>       | l. 65 x d. 70 x h. 78 cm  |
| <b>Electric power</b>      | Kw 4 - Standard connection: V-Hz 400V 3N-50Hz   |
| <b>Gross / Net weight</b>  | Kg 200/175  |

*\*Tested with: University of Naples Federico II - Department of Zootechnical Sciences and Food inspection and the University Research laboratory at the wholesale fish market of Pozzuoli, Naples*