



FLASH Range
Blast chillers/Freezers
preset for remote cooling unit
No. 10 2/1 GN containers



Commercial code	TF102SR
Production per cycle	100 kg from +90° C to +3°C in 90 minutes; 50 kg from +90° C to -18°C in 240 minutes
Technical features	<ul style="list-style-type: none"> • One-piece construction, external and internal structure in AISI 304 stainless steel. Satin Scotchbrite finish on door, side and control panels. • CFC-free expanded polyurethane insulation, 75 mm thickness, density 40kg/m³. • Refrigeration cell with rounded corners and condensation drain in the bottom. • Appliance pre-set for remote cooling connection, to be positioned at a maximum distance of 25 linear meters • Refrig. cell able to take GN 2/1 containers (nr 10 or nr 20 GN 1/1 containers) • Removable wire rack in AISI 304 stainless steel wire, 10 positions, 80 mm. vertical spacing intervals. • Self-closing door with full height outer stainless steel handle. Easily-removable magnetic gasket. Door frame with heating element. • Door hinge left. • Protection: IP24 • Copper/aluminium rustproofed evaporator. • Refrigerant fluid: R452A. • Hinged fan cover panel for easy access to the evaporator and fan during cleaning. • Internal operation: ventilated cell, ventilation not directly on foods. • Evaporation temperature control with thermostat valve. • Air defrosting • Cooling unit at evaporation temperature -23,3°C and condensation temperature 54,4°C rated at 5469W. • Air cooling. • Max room temperature +32°C (Climate Class 4, room temperature + 30°C and 55% R.H.) • All controls and parts accessible • Plastic defrost drip tray on outer base. • Stainless steel feet height-adjustable from 105 to 155 mm.
Functional features	<ul style="list-style-type: none"> • LCD control board + encoder, 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. • PROGRAMS: <ul style="list-style-type: none"> - I.F.R.: 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. - SOFT +3°C: 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. - HARD +3°C: 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. - SOFT -18°C: 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.

Functional features	<ul style="list-style-type: none"> - HARD -18°C: 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. - INFINITY: time chilling/freezing cycle with infinite duration, suitable for cooling various type food pans. The temperature at the core can be checked. - AUTOMATIC: manufacturer recommended work cycles. Possibility to select the type of food load. Nr 56 automatic cycles including: <ul style="list-style-type: none"> ▪ ANISAKIS 24h 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>" ▪ ANISAKIS 15h 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>" - STORED/ FAVOURITES: 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. - MULTY: time chilling/freezing cycle, organised by load levels, with possibility of needle probe reading, providing the time for each level. - BANQUETING: cycle dedicated to the catering sector, excellent for preparation of banqueting products. - VACUUM: cycle dedicated to the catering sector for preparation of products before a vacuum-packing phase. - SMART ON: 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. - STORAGE: automatic activation of storage phase at end of blast chilling/blast freezing cycle. Storing cycles and quick cooling cycles can be started separately. - SANITATION: on request, UV lamp kit built in. - COOLING: it is ideal for pre-cooling the internal cell before the food loading, at an chamber temperature at around -25°C <ul style="list-style-type: none"> • MSG LED: The RGB LED bar, built into the door handle or on the dashboard, takes on a different colour depending on the process in progress. • MULTIPOINT PROBE: constant control of internal temperature and monitoring of operating anomalies, with signalling and saving of any variation. • HACCP ALARMS: The presence of an alarm is indicated by the view on the display. The alarms are recorded on a list (nr. 30).
External size	104x101x199H - cm
Internal size	89x87.7x95H - cm
Electric power	Kw 0.95 - Standard connection: V-Hz 400V 3N-50/60Hz
Gross / Net weight	Kg 225/245