



FLASH Range
Blast chillers/Freezers
No. 5 1/1 GN containers



Commercial code	TF51M
Production per cycle	22 kg from +90° C to +3°C in 90 minutes; 13 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, 55 mm thickness, density 40kg/m³. • Refrigeration cell with rounded corners and condensation drain in the bottom. • Refrig. cell able to take GN 1/1 containers and trays EN 60x40. • Removable wire rack in AISI 304 stainless steel wire, 5 positions, 66.5 mm. vertical spacing intervals. • Worktop, 80 mm high, made in stainless steel AISI 304, rounded on the front side, with frontal control panel. • Door with full height outer stainless steel handle. Easily-removable magnetic gasket. Door frame with heating element. • 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 1054 W. • Air cooling. • Max room temperature +32°C (Climate Class 4, room temperature + 30°C and 55% R.H.) • Condenser with 2 operation fans. • All controls and parts accessible • Plastic defrost drip tray on outer base. • Stainless steel feet height-adjustable from 75 to 108 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 -36°C. - 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 -36°C. - INFINITY: time chilling/freezing cycle with infinite duration, suitable for cooling various type food pans. The temperature at the core can be checked.
Functional features	

	<ul style="list-style-type: none"> - 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 "devitalization phase for 24 hours" ▪ 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 "devitalization phase for 15 hours" - 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 - 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"> • 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	74,5 x 72 x 90 cm
Internal size	l. 62 x d. 60 x h. 37 cm
Electric power	Kw 1,4 - Standard connection: V-Hz 230V 1N-/50Hz
Gross/Net weight	Kg 130/120

**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*