



Blast chillers

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Special units or any variations on the standard model must be assembled at the factory at an additional charge over the standard model's price.

Please, contact Fagor Industrial for any other variation or option that is not included on this list.

Why using blast chillers is important.

Blast chillers are equipment units designed to lower food temperature quickly. Food can go from cooking temperature at 90 °C to a mere 3 °C in no more than 90 minutes. This stops bacteria from growing.

Our range of mixed blast chillers can make temperature drop to -18 °C in just 4 hours. This high-speed freezing of food stops bacterial growth and prevents the appearance of macro crystal structures.



Chilling process

The combination of combi ovens and blast chillers is highly efficient and makes planning jobs in the kitchen easier.

The correct use of blast chillers and mixed ovens results in reduction of waste, time saving and a product that can be served right away.

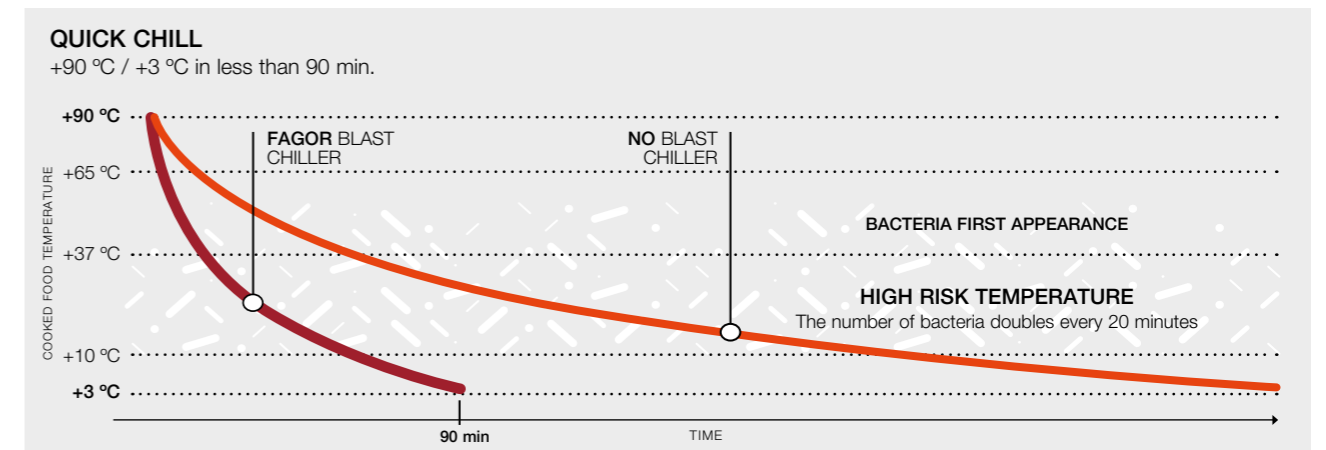
Blast chilling

SOFT CYCLE (STANDARD) - 90'

The right cycle for small size, light, fine food.

STRONG CYCLE (INTENSIVE) - 90'

Recommended for high density or large size food, as well as for packed food.



Blast freezing

SOFT CYCLE (STANDARD) - 240'

This is a cycle to freeze food with an even temperature and is therefore suitable for food that is to be cooled consistently and without sharp temperature changes or when cooked with different ingredients.

STRONG CYCLE (INTENSIVE) - 240'

This is the ideal cycle to freeze half cooked food or semi-prepared dishes. It is also suitable for raw food. It allows you to keep frozen food for a long time.



CONCEPT+ | Blast chillers and freezers

Our CONCEPT+ blast chillers and freezers come in different sizes to suit every user's needs. All of them, from the small counter top blast chillers to the large size freezers with capacity for GN2/1 trays, are fitted with an electronic control system entirely developed by Fagor Industrial R & D & i.



01.

Easy to clean

Rounded joints for easier cleaning. Easily removable inner parts and tilted drain to get rid of waste liquids. Blast freezers are fitted with a water collecting tray.

02.

Proprietary technology

We have mixed models, that feature refrigeration cycles (90 °C to 3 °C) in 90 minutes or freezing cycles (90 °C to -18 °C) in 240 minutes to keep food at the desired temperature after completing the cycle. Each working cycle includes two modes: strong and soft, for different density and food thickness (over or under 2 cm thick). Our technology is highly competitive under the most demanding conditions.

03.

Versatility

Our slides can hold GN or pastry trays and provide the flexibility that catering and restaurant business need.

04.

10 programmes

Fagor control provides a user friendly menu for an easier handling of our units and to create up to 10 programmes. The cycles can be run on a time basis or according to the signal from a probe inside the food. When no probe is used, the time mode is activated.

Concept+



ATM-031 CD ATM-051 CD ATM-081 CD ATM-101 CD ATM-121 CD ATM-161 CD ATM-102 CD

General characteristics

- Mixed models, for chiller blasting (+2 °C) or freezing cycles (-18 °C).
- There two working options both for chiller blasting and freezing:
- Power cycle: for over 2 cm thick compact products.
- Soft cycle: for less than 2 cm thick or low density products. The cycle is run in two programmed stages. The soft cycle prevents frost on the product.
- Cycle duration:
- Refrigerating cycle: 90 minutes.
- Freezing cycle: 240 minutes.
- Control panel with touch screen.
- Electronic programming of the cycles and core probe.
- The cycles can be controlled by time or by temperature according to the reading of the temperature sensor inside the product (time control is automatically applied when no probe is used).
- When the refrigerating cycle is over, the equipment works as a refrigerated cabinet, and the temperature remains between +2 and +4 °C, or as a freezer, with temperatures under -18 °C.
- Hermetically sealed compressor with ventilated condenser.
- R-452A ecological cooling (CFC free).
- EATM-031 model with R-290 coolant
- 60 mm injected polyurethane insulation
- (except for the 031 models, with 35 mm thick insulation). 40 kg/m³ density. CFC free.
- Copper piping and aluminium flaps evaporator.
- Forced draught cooling system.
- Automatic defrosting device activated by the user. Water evaporation device without power consumption.
- Inner tray slides included.
- Ordering options:
- Heated probe.
- HACCP printer.
- USB connection for data extraction.

MODEL	COOLANT	HZ.	CODE	LEVELS			PRODUCTION (KG/CYCLE) *		TENSION	POWER (W)		DIMENSIONS (MM)	€
				GN-1/1	GN-2/1	60X40	REFRIG.	FREEZING		ELECTRIC	COOLING		
EATM-031	R-290	50	19047207	3	-	-	15	6	230V-1N	365	365	590x700x520	-
ATM-031 CD	R-452A	50	19056795	3	-	-	15	6	230V-1N	590	490	560x700x514	-
		60	19059645										
ATM-051 CD	R-452A	50	19056793	5	-	5	23	13	230V-1N	1.200	690	790x700x850	-
		60	19059646										
ATM-081 CD	R-452A	50	19056796	8	-	8	40	24	230V-1N	2.000	1.300	790x800x1.290	-
		60	19059647										
ATM-101 CD	R-452A	50	19056797	10	-	10	50	30	230V-1N	2.000	1.300	790x800x1.420	-
		60	19059648										
ATM-121 CD	R-452A	50	19056825	12	-	12	60	40	230V-1N	2.000	1.300	790x800x1.600	-
		60	19059649										
ATM-161 CD	R-452A	50	19056827	16	-	16	80	50	400V-3N	3.500	2.850	790x800x1.950	-
		60	19059691										
ATM-102 CD	R-452A	50	19056839	20	10	20	100	65	400V-3N	2.300	2.850	1.200x1.090x1.766	-
		60	19059692										

(*) Productions calculated in accordance with EN 17032

Options - factory fitted

DESCRIPTION	€
Heated probe	-
HACCP printer	-
USB connection for data extraction	-

CONCEPT | Blast chillers and freezers

As a response to market requirements, we have simplified our blast chillers and freezers produced an economic CONCEPT range. This allows us to offer this essential technology as a key factor for the right management of all kinds of businesses.



01.

Easy to handle

Simplified controls for easier use while keeping very competitive performance under the most demanding conditions.

02.

Easy to clean

Rounded joints for easier cleaning. Easily removable inner parts and tilted drain to get rid of waste liquids.

03.

Two cycle control options

The cycles can be run on a time basis or according to the signal from a probe inside the food. When no probe is used, the time mode is activated.

Concept



ATM-031 ECO



ATM-051 ECO



ATM-081 ECO



ATM-101 ECO

The electronic control allows refrigeration (+3 °C) or freezing (-18 °C) cycles.

General characteristics

- Satin finish stainless steel outside except for back panel (plastic covered).
- AISI-304 18/10 stainless steel inside.
- Fully injected compact structure.
- AISI-304 18/10 stainless steel tray slides included.
- 60 mm injected polyurethane insulation. 40 kg/m³ density. CFC free.
- Hermetically sealed compressor with ventilated condenser.
- Control panel with touch screen.
- R-452A ecological cooling (CFC free).
- ECO type, user friendly control panel.
- Thermostat control cycles with end of cycle acoustic alarm.
- The cycles can be controlled by time or by temperature according to the reading of the temperature sensor inside the product (time control is automatically applied when no probe is used).
- When the refrigerating cycle is over, the equipment works as a refrigerated cabinet, and the temperature remains between +2 and +4 °C, or as a freezer, with temperatures under -18 °C.
- Fitted with non-heated temperature probe.
- Automatic defrosting device activated by the user. Water evaporation device without power consumption.

MODEL	HZ.	CODE	LEVELS			PRODUCTION (KG/CYCLE)*		TENSION	POWER (W)		DIMENSIONS (MM)	€
			GN-1/1	GN-2/1	60X40	REFRIG.	FREEZING		ELECTRIC	COOLING		
ATM-031 ECO	50	19036020	3	-	-	15	6	230V-1N	590	490	560x700x514	-
	60	19036042										
ATM-051 ECO	50	19036021	5	-	5	18	10	230V-1N	1.100	650	790x700x850	-
	60	19036043										
ATM-081 ECO	50	19048325	8	-	8	40	24	230V-1N	2.000	1.300	790x800x1.290	-
	60	19048720										
ATM-101 ECO	50	19048326	10	-	10	50	30	230V-1N	2.000	1.300	790x800x1.420	-
	60	19048757										

(* Productions calculated in accordance with EN 17032

Roll in blast chillers

Specially designed for catering or restaurant business which use our Cook & Chill system. Blast chillers are an essential element in the cook-chill-regenerate chain.



<p>01. HACCP</p> <p>All our blast chill cells are fitted with HACCP control system to ensure that food is kept in good conditions by monitoring the equipment temperature and providing an alarm log as well as the inspection and correct regulation of food control.</p>	<p>02. Insulation</p> <p>100 mm thick insulation in our mixed models is 20 % above the market average. This feature provides not only a better performance, particularly when freezing, but also a considerable energy saving.</p>	<p>03. Proprietary technology</p> <p>Blast chilling cells provide optimum running quality, for refrigeration (up to +3 °C) and for freezing (up to -18 °C). The whole process, including design and manufacturing is entirely carried out by Fagor Industrial.</p>	<p>04. Functionality</p> <p>Blast chill cells have been designed to hold pastry tray trolleys directly from the oven. They can be supplied either in their standard version (roll-in one door) or pass-through (two doors). They can also be fitted with an enhanced cooling unit. Fagor Industrial offers standard or enhanced remote cooling units.</p>
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Roll in blast chillers- for trolleys



202 OVEN WITH TROLLEY



201

General characteristics

- Inside and outside made of high quality austenitic stainless steel.
- With our insulation by means of injected 40 kg/m³ polyurethane, we are 20 % above the market average, particularly for freezing performance and with a noticeable reduction in consumption. (70 mm thick insulation in refrigerated models and 100 mm thick insulation in mixed models).
- Eco-friendly coolant R452a .
- Forced draught cooling system with optimised air circulation.
- Tropicalised cooling unit. Suitable to work at a room temperature up to 43 °C and 65 % humidity.
- Hermetically sealed compressor/scroll/ semi-hermetic with ventilated condenser.
- Electronic and digital control of defrosting temperature.
- Opened door delay alarm.
- HACCP tracking system with alarm and temperature log. An optional printer can be installed to print data.
- Bottom:
 - CSK models: refrigeration cells without any bottom. 2 mm thick steel bottom.
 - CMK models: mixed cells. 100 mm thick bottom board with 40 kg/m³ injected polyurethane insulation.
- Control panel with touch screen.

NO. OF DOORS	TROLLEY SIZE	UNIT	REFRIGERATED		MIXED	
			STANDARD	ENHANCED	STANDARD	ENHANCED
1 door	201 (GN-1/1)	Cell	CSK-201	CSKP-201	CMK-201	CMKP-201
		Cooling unit	UCS-424	UCS-528	UCC-424	UCC-528
	202 (GN-2/1)	Cell	CSK-202	CSKP-202	CMK-202	CMKP-202
		Cooling unit	UCS-842	UCS-1052	UCC-842	UCC-1052
2 doors (Pass-through)	201 (GN-1/1)	Cell	CSK-201-D	CSKP-201-D	CMK-201-D	CMKP-201-D
		Cooling unit	UCS-424	UCS-528	UCC-424	UCC-528
	202 (GN-2/1)	Cell	CSK-202-D	CSKP-202-D	CMK-202-D	CMKP-202-D
		Cooling unit	UCS-842	UCS-1052	UCC-842	UCC-1052

Roll in blast chillers

MODEL	CODE	TROLLEY TYPE	PRODUCTION (KG)/CYCLE		TENSION	HZ. (.)	CONDENS. UNIT.	DIMENSIONS (MM)	€
			+90 / +3 °C						
CSK-201	19048108	20 GN-1/1	70		230V 1+N	50/60	UCS-424	1.480x1.205x2.120	-
CSKP-201	19048109	20 GN-1/1	105		230V 1+N	50/60	UCS-528	1.480x1.205x2.120	-
CSK-202	19048110	20 GN-2/1	150		230V 1+N	50/60	UCS-842	1.670x1.395x2.120	-
CSKP-202	19048112	20 GN-2/1	210		400V 3+N	50	UCS-1052	1.670x1.395x2.120	-
CSK-201-D	19048092	20 GN-1/1	70		230V 1+N	50/60	UCS-424	1.480x1.205x2.120	-
CSKP-201-D	19048096	20 GN-1/1	105		230V 1+N	50/60	UCS-528	1.480x1.205x2.120	-
CSK-202-D	19048097	20 GN-2/1	150		230V 1+N	50/60	UCS-842	1.670x1.395x2.120	-
CSKP-202-D	19048100	20 GN-2/1	210		400V 3+N	50	UCS-1052	1.670x1.395x2.120	-

Condensing units for roll in blast chilliers

MODEL	CODE	POWER (W)		Hz. (.)	WEIGHT (kg)	DIMENSIONS (mm)	€
		COOLING	ELECTRIC - 400V 3+N				
UCS-424	19017466	5.970	4.250	50	135	1.100x805x650	-
UCS-528	19017467	6.950	4.980	50	139	1.100x805x650	-
UCS-842	19017468	10.530	6.500	50	205	1.450x850x785	-
UCS-1052	19017469	13.580	8.450	50	214	1.450x850x785	-

Roll in blast chillers freezers

MODEL	CODE	TROLLEY TYPE	PRODUCTION (KG)/CYCLE		TENSION	HZ. (.)	CONDENS. UNIT.	DIMENSIONS (MM)	€
			+90/+3 °C	+90/-18 °C					
CMK-201	19048104	20 GN-1/1	70	48	230V 1+N	50/60	UCC-424	1.530x1.255x2.220	-
CMKP-201	19048105	20 GN-1/1	105	70	230V 1+N	50/60	UCC-528	1.530x1.255x2.220	-
CMK-202	19048106	20 GN-2/1	150	100	230V 1+N	50/60	UCC-842	1.720x1.445x2.220	-
CMKP-202	19048107	20 GN-2/1	210	135	400V 3+N	50	UCC-1052	1.720x1.445x2.220	-
CMK-201-D	19048101	20 GN-1/1	70	48	230V 1+N	50/60	UCC-424	1.530x1.255x2.220	-
CMKP-201-D	19048102	20 GN-1/1	105	70	230V 1+N	50/60	UCC-528	1.530x1.255x2.220	-
CMK-202-D	19048103	20 GN-2/1	150	100	230V 1+N	50/60	UCC-842	1.720x1.445x2.220	-
CMKP-202-D	19048113	20 GN-2/1	210	135	400V 3+N	50	UCC-1052	1.720x1.445x2.220	-

Condensing units for roll in blast chillers freezers

MODEL	CODE	POWER (W)		Hz. (.)	WEIGHT (KG)	DIMENSIONS (MM)	€
		COOLING	ELECTRIC - 400V 3+N				
UCC-424	19015799	5.970	4.250	50	135	1.100x805x650	-
UCC-528	19015800	6.950	4.980	50	139	1.100x805x650	-
UCC-842	19015801	10.530	6.500	50	205	1.450x850x785	-
UCC-1052	19015802	13.580	8.450	50	214	1.450x850x785	-

* For other voltages and frequencies, consult the manufacturer.

Options - factory fitted

DESCRIPTION	€
Cell with HACCP printer	-

Access ramp to roll in blast chillers

MODEL	CODE	DESCRIPTION	WIDTH (MM)	€
RC-700	19015797	Access ramp for 201 type cells with floor	700	-
RC-800	19015798	Access ramp for 202 type cells with floor	800	-

Ice makers

Ice makers	416
Solid ice-cube makers.....	418
Hollow ice-cube makers	420
Dice-shaped ice-cube makers	421
Granular ice makers	423
Tank for modular ice-cube makers.....	424

Special units or any variations on the standard model must be assembled at the factory at an additional charge over the standard model's price.

Please, contact Fagor Industrial for any other variation or option that is not included on this list.

