

Gastronorm Line

Cabinets / Counters / Blast Chiller Freezers

We have been creating technological solutions that guarantee excellent results since 1972

Quality raw materials, experience and creativity alone are not enough to ensure an excellent product in the gastronomic line. In addition to these factors, it is paramount to be able to rely on effective product preservation during the entire production cycle from the raw material to the finished product ready for sale. FRIULINOX technology is the secret ingredient that can ensure optimum performance regarding safety, hygiene and aesthetics. With these principles as guidelines, we have been creating the widest range of blast chillers

and holding cabinets capable of ensuring optimised, streamlined and efficient work flows for over 45 years. A thorough grounding in thermodynamics, hardware and design processes grants us global recognition in high quality equipment. For over 10 years we have been engaged at the forefront in the implementation of advanced solutions regarding respect for the environment by using GWP gasses with an increasingly lower global warming potential, components, electric fans and low consumption compressors.

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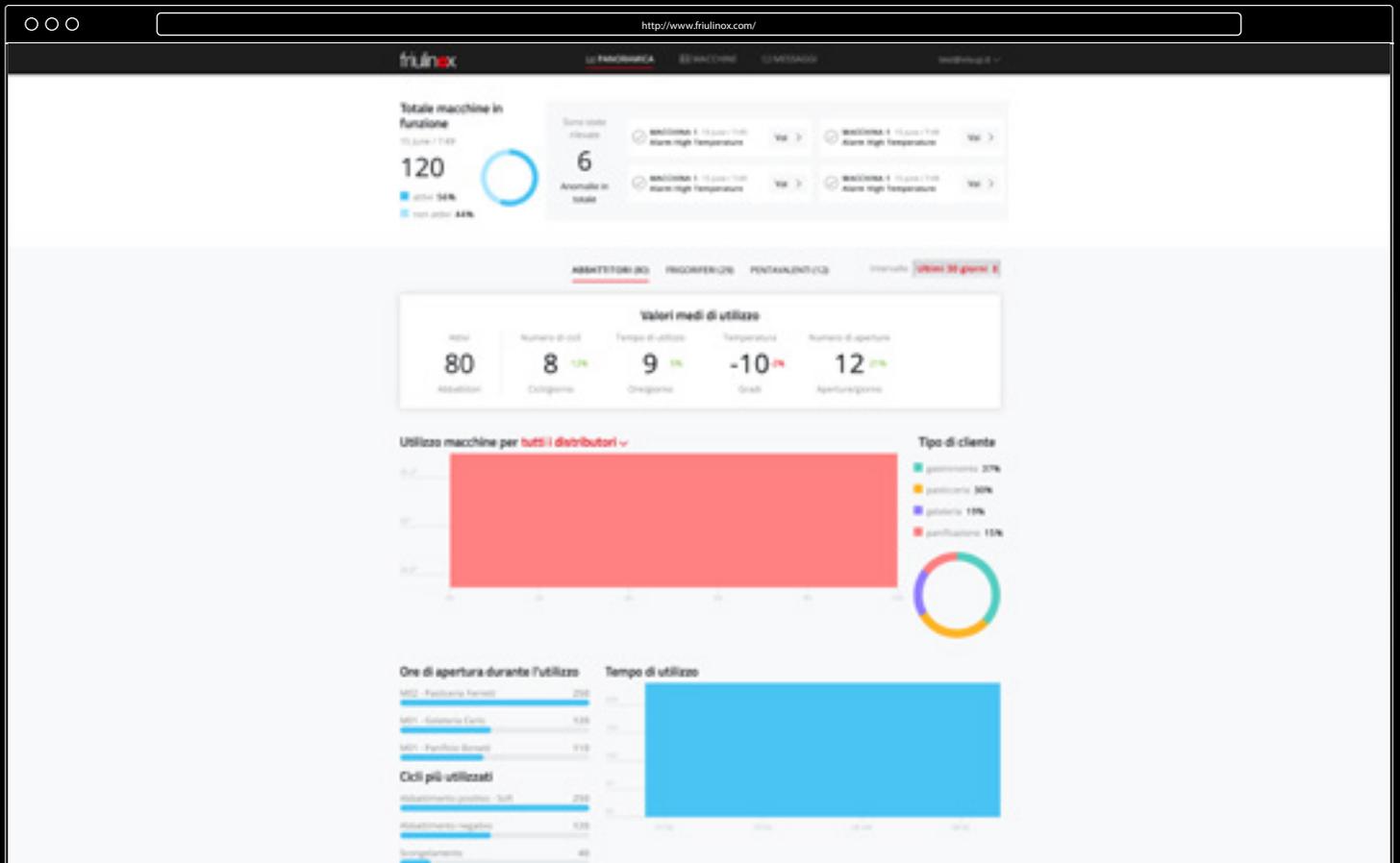
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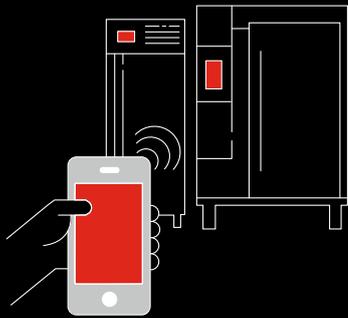
In nature nothing is created or destroyed, but everything is preserved.

Quality, skill, passion and dedication to our work, satisfying the needs of Friulinox customers. For a meal to be good, it must be preserved correctly. The chef is there to delight the customers' palates and enable them to live an experience that leaves them with delectable memories of flavour.

The future is our present: IoT and Industry 4.0

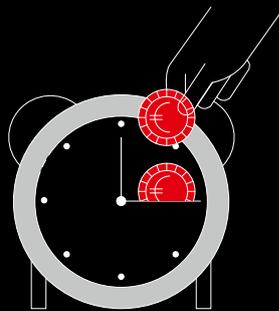


We wish to anticipate the needs of industry professionals by optimising, simplifying and speeding up their work flow. This is why we have made IoT and Industry 4.0 our own.



The relationship continues

Because of our native IoT 4.0 connection, our appliances are supplied with an Internet connection. Using the dedicated CLOUD portal, you can browse and download operational graphs and alarms, or monitor real-time performance using your computer, tablet or mobile.



Save time and money

You no longer need to be present at the workplace to observe your equipment. Using the portal, you can check consumption, work statistics and the state of the components, and prevent any emergencies. Not only will you save time, but you will also prevent any unexpected and damaging equipment downtime.



Control is within everyone's reach

Everything is simple, intuitive and requires no effort. The use of graphs, diagrams and icons instead of codes allows for direct control of the equipment and is within everyone's reach.

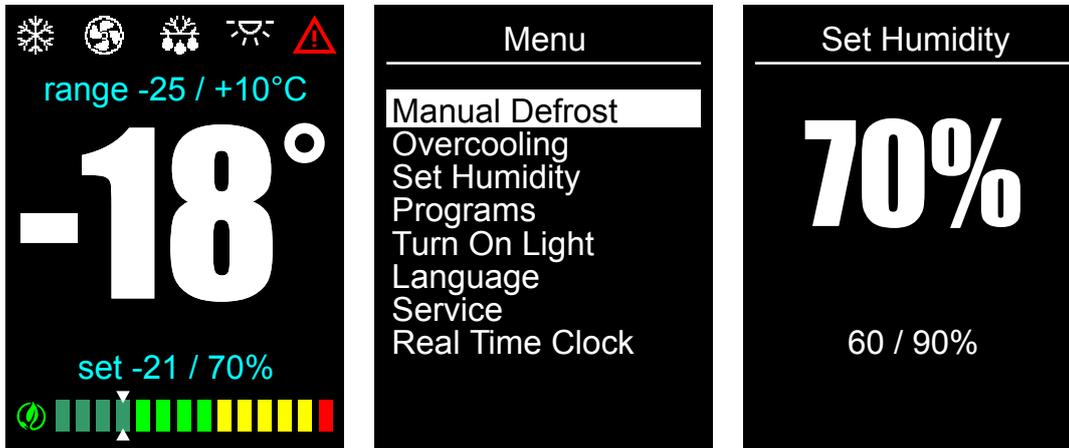
1.0

CABINETS

From the new frontier of preservation to the classics designed for large volumes

Each of our designs aims to meet the needs of industry professionals ensuring high quality materials, storage flexibility, innovation, low consumption and compliance with product specification in each working environment. This is why FRIULINOX has developed a complete range of refrigerated cabinets capable of meeting all needs regarding preservation – from the new holding cabinets to particular Roll-ins for use in high volume environments.

Maestro®, the self-learning software that tracks your work profile



HI-CUBE and CUBE are the only holding cabinets capable of learning the way you work.

Maestro®, the self-learning software that tracks your work profile, works at its best when you need it the most. As an example, if you begin work at 10 am and end at 10 pm, CUBE will automatically go into standby mode after 10 pm and then activate a defrosting cycle at 7 am, making sure you are ready to go for the start of business. Do your habits change? No problem. HI-CUBE and CUBE learn and respond to your needs in just 48 hours. The wireless connection (optional) also allows interfacing with all analysis and monitoring systems.

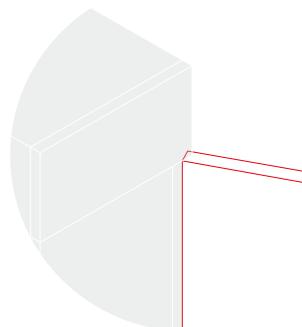
Performance, hygiene and reliability at its purest



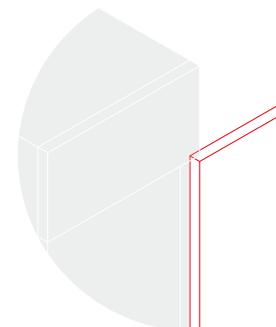
Organised and flexible

The storage cell featuring internally moulded sides with 24 positions in stainless steel, with an insulation thickness of 83 mm, allows for considerable energy savings. The absence of any accessories to support shelves and trays also facilitates and speeds up cleaning operations, allowing considerable flexibility in terms of the layout of food, preventing the danger of air flow obstruction, and allowing total integration between a blast chiller and the holding cabinet.

Opening at rest to 100°



Opening total to 180°



Completely open to the world

Clean lines and a captivating look, renewed functionality. The self-locking stainless steel door, with a satin Scotch-Brite finish, ensures great ease of use because of its opening angle of up to 180°. Food loading and unloading operations are simpler, more practical and faster even because of the 100° resting position. The simplified closing system needs just a light push to be activated, thus preventing time wasting and heat loss.

Do you want peace of mind?

Activate the free warranty extension. The high reliability of its products allows FRIULINOX to offer a 2-year warranty on its appliances and 3 years for the Hi-Family. Activation is simple and all you need to do is register your machine on the Friulinox.com website. All our appliances are manufactured in our Italian factories, and are meticulously tested and developed. All circuits are verified using HELIUM (the smallest gaseous molecule) to prevent all micro losses. Finally, to truly satisfy all your needs, FRIULINOX is able to supply Hi-Cube with an exterior finish that most suits your décor.

1.1

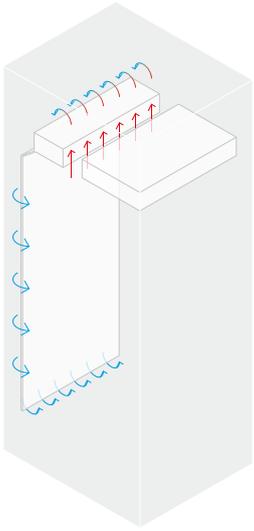
HI-CUBE

For chefs that require a high preservation performance product range, without losing sight of energy consumption rates.

For the first time, a holding cabinet becomes part of the décor.

A full-height handle, aesthetic continuity of form that embraces a touch screen, and a top panel with a strong character give the Hi-Cube personality and an original style.





Tangential ventilation

Controlled ventilation, conveyed through ducting, guarantees the right amount of distribution of air inside the unit which preserves the food and is never in the direct path of the air flow, but rather delicately envelopes and conserves it, and thus prevents dehydration. The positioning of the low consumption evaporator and electronic fans outside the unit provides a larger volume holding space.

Eco-friendly gas

Use of the R290 gas in the HI-CUBE range reduces energy consumption by up to 50% (compared to a 700 L with R134 gas). This means that each user is able to perfectly preserve food with savings in terms of waste and electricity costs.

The range



700x850x2080 mm

ARHC70

Operating temp.: -2 +8 °C
Energy Efficiency Class A

AFHC70

Operating temp.: -25 -15 °C
Energy Efficiency Class B



700x850x2080 mm

ARRHC35/35

Operating temp.: -2 +8 °C
Energy Efficiency Class B

ARFHC35/35

Operating temp.: -2 +8 °C
Operating temp.: -25 -15 °C



1400x850x2080 mm

ARFHC105/35

Operating temp.: -2 +8 °C
Operating temp.: -25 -15 °C

ARPHC105/35

Operating temp.: -2 +8 °C
Operating temp.: -4 +6 °C

1.2 CUBE

With CUBE you will easily
have everything under control.



Complete control of data management.

Full monitoring by the brand-new touch screen and its software ensures the set temperatures and correct relative humidity rates carefully selected by the user are maintained.

Ergonomics in terms of space and use.

The 83 mm thickness guarantees reduced heat loss, thus minimising consumption, while the ergonomic full-height handle for both right and left hands simplifies all day-to-day operations requiring the door to be

opened. Moreover, the moulded sides allow for maximum hygiene, while the austenitic steel guarantees visual appeal, endurance and high resistance against corrosion.

The range



700x850x2080 mm

AR70

Operating temp.: -2 +8 °C
Energy Efficiency Class B



700x850x2080 mm

AR72

Operating temp.: -2 +8 °C
Energy Efficiency Class B



1400x850x2080 mm

AR140

Operating temp.: -2 +8 °C
Energy Efficiency Class D



1400x850x2080 mm

ARF105/35

Operating temp.: -2 +8 °C
Operating temp.: -25 -15 °C

AF70

Operating temp.: -25 -15 °C
Energy Efficiency Class C

AF72

Operating temp.: -25 -15 °C
Energy Efficiency Class C

Excellence is in the details



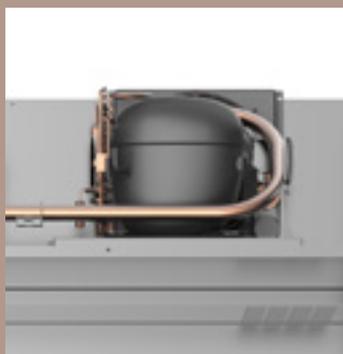
The moulded sides, instead of supports and guides, simplify and speed up cleaning operations and ensure a reduction in door opening times. Moreover, food does not obstruct the airflow inside the unit, and a greater degree of flexibility is guaranteed in the placement of the Gastronorm grids (up to 50 kg), in addition to perfect integration between the blast chiller and holding cabinet.



The system of optimised distribution of airflow, with controlled ventilation and ducting, ensures uniform temperature on all shelves, eliminating the need for direct contact with food. This gentle airflow, which surrounds and preserves the food, prevents it from any risk of dehydration.



The moulded base, made from a single piece, has rounded corners to facilitate cleaning. In the fish cabinet version, the refrigerator is equipped with a drain hole, thus ensuring the highest degree of hygiene.



An external, single-unit motor allows for greater holding capacity, the highest degree of protection against corrosion, and easy access for cleaning and maintenance, with machine downtime reduced to a minimum. When maintenance needs to be carried out, there is no need to empty the holding cabinet.



Optimised fan management checks performance ensuring uniform temperature distribution, an appropriate degree of moisture, and rapid restoration of temperature. The automatic locking system when opening the door reduces energy consumption.



The automatic compensating valve prevents the formation of frost and the effects of pressure changes, ensuring the continual and efficient operation of door opening.



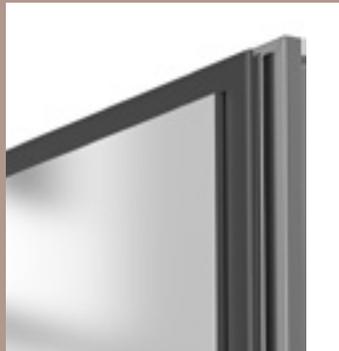
The practical slip-off cap allows the doors to be reversible with no special accessories, spare parts or any alteration in the design. The 180° opening permits quick and effective cleaning, a high degree of flexibility in the positioning of the grills, and low energy consumption, because of the reduction in door opening times.



LED lighting minimises energy consumption and improves internal visibility.



The adjustable stainless steel feet, which can be adjusted to a height of up to 180 mm, ensure maximum stability. An external, flush-mounted hinge allows a plinth installation.



Newly developed, high-energy efficiency removable seals ensure a perfect insulation. They feature a large profile with 8 cells, they are 15% larger compared to the standard, and guarantee higher performance in terms of insulation.

1.3

ROLL-IN & ROLL-THROUGH

High level functionality in highly productive environments for fast work flows.

They are available in two different widths (880 or 1760 mm), with solid or glass doors on one or both sides (Passthrough), and are suitable for GN1/1(530×325) and GN2/1 (530×650) trolleys. To facilitate transportation, they may be supplied disassembled.

Both devices are equipped with a compensation valve (in the BT versions), with an openable panel for easy access to the motor and condenser, an evaporator with a cataphoretic coating, and a condenser filter.



880×1130×2250 mm
ARCT1
Operating temp.: -2 +8 °C



760×850×2090 mm
ARCI1COMP
Operating temp.: -2 +8 °C

1.4 THAWING

The cabinet and roll-in models can thaw large quantities of product in a short time and guarantee a freshness as if it had just been made.

Temperature probe

With temperature monitoring probe and an efficient combination of temperature and ventilation, products can be fresh and ready for preparation up to 60% faster, thus increasing productivity.

Advantages

Transition from a freezing temperature to a cooled holding temperature (+2°C by default and adjustable) very rapidly and in line with HACCP regulations.

Possibility serve thawed food over a longer period of time compared to normal defrosting methods, insofar as temperature control ensures that food remains below temperatures at which bacterial flora begins to spread exponentially.

The cooking of thawed food is better than cooking directly from a frozen status because food has time to reabsorb its liquids and juices, ensuring that it is soft and juicy after cooking.



740x910x2070 mm
ATGN2
Operating temp.: -2 +20 °C

1.5

SPECIAL CABINETS



Combi 4

COMBI 4 contains two machines in one. In the lower area, there is a GO 5 trays blast chiller freezer, which can handle both positive chilling processes and deep-freezing, while in the upper part there is a holding cabinet with relative humidity control and 18 grills GN 2/1.

Maturing cabinet

A cabinet used to mature cold cuts with temperature/humidity control and air exchange, creates a micro-climate inside the cabinet that remains constant all year round. This guarantees consistent maturing regardless of the external environmental conditions.

Ageing cabinet

A cabinet for meat ageing, which can render all types of meat soft and ready for the creation of tasty main course dishes. The version with glass door and LED lighting can also be used as a display cabinet. The temperature, humidity and air circulation control guarantee the excellent and consistent quality of meats.

1.6 COMPACT LINE



Cheeses

This cabinet is used to mature fresh, caciotta or hard cheeses. Featuring 7 preloaded programmes, this appliance allows the maturing of cheeses as if they were in an old cheese cellar, but with savings of up to 70%, thus increasing your profits.



Small, but able to preserve just like their older brother

These devices are designed to have the same efficiency as the larger cabinets, but for use in smaller spaces. The foamed evaporator at the back of the cabinet the COMPACT LINE series also makes it suitable for the preservation of fish. The rounded corners and drain valve allow easy cleaning of the unit. They are constructed from stainless steel and equipped with monocoque PU insulation with no CFCs or HCFCs with a thickness of 50 mm.

2.0

COUNTERS

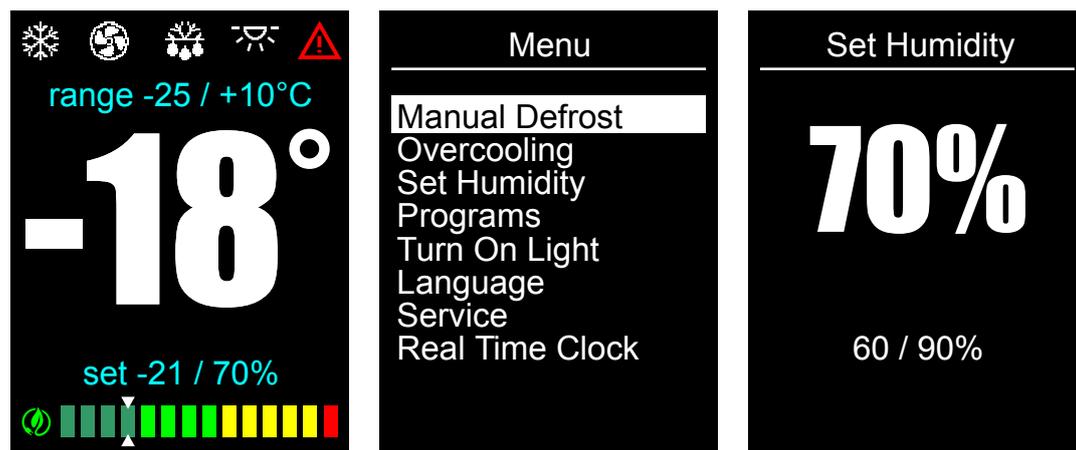
Plan: sturdy and modular work tools

The new ranges of Friulinox Plan counters are designed to be the kitchen tool you use daily. The sturdy Plan body is made of thick austenitic steel to guarantee quality and endurance over time, while also being able to use it as a sturdy work counter on which to cut, knead or rest tools.

Maestro[®], the self-learning software that tracks your work profile

HI-PLAN are the only holding counters capable of learning the way you work.

Maestro[®], the self-learning software that tracks your work profile, works at its best when you need it the most. As an example, if you begin work at 10 am and end at 10 pm, CUBE will automatically go into standby mode after 10 pm and then activate a defrosting cycle at 7 am, making sure you are ready to go for the start of business. Do your habits change? No problem. HI-PLAN needs just 48 hours to learn your new needs. The wireless connection (optional) also allows interfacing with all analysis and monitoring systems.

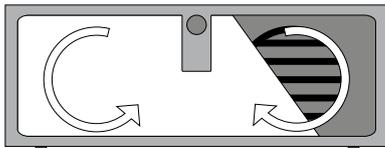


Hi-Plan and Plan also think about safeguarding your investments.

In the EEF versions, a fridge counter can easily be transformed into a freezer, even after years, by simply replacing the single unit installed on the telescopic guides.

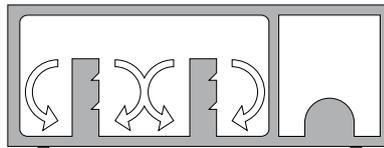
Your perfect partner for high-quality cold products

Hi-Plan and Plan are designed to accommodate the refrigeration technology that best meets your needs while keeping module linearity and design fixed coupled with a high degree of flexibility in construction.



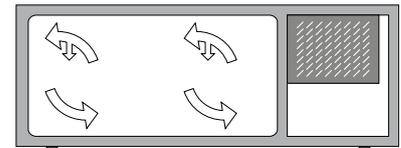
ESS

ESS technology is ideal for preserving fish or vinaigrette products. The foamed evaporator installed at the back of the counter guarantees continuous refrigeration with no risk of saline emissions that may compromise the efficiency of the cooling system.



EIC

For the preservation of delicate food, the best choice is EIC technology. The large evaporators installed behind each door pillar, guarantee parameters of temperature and relative humidity in each compartment that is always in line with the set values without reducing the load capacity.



EEF

For foods such as meat or vegetables, EEF technology always maintains the correct temperature regardless of the number of compartments (1 to 4). The external evaporator and forced, ducted ventilation prevent direct contact with air and reduce dehydration of food.

Configuration

HI-PLAN and PLAN can be configured with doors, drawers GN1/1 (heights of 120 mm, 170 mm or 210 mm) all provided with the latest generation self-closing guides. The high-adherence door/drawer seals, the use of high-efficiency electronic fans, condensate evaporation systems that do not require electricity, and insulation thicknesses of 60 mm all contribute to significantly reducing energy consumption.



2.1

HI-PLAN

A high degree of functionality in highly productive environments for faster work flows and unprecedented energy savings.

Eco-friendly gas

The use of R290 gas in the Hi-Plan range guarantees reduced energy consumption by up to 50% (compared with two compartments using R134 gas). This means all users are assured perfect preservation of their products, reducing food waste and electricity costs.



Maestro software

Hi-Plan is the only refrigerated counter capable of learning the way you work with Maestro®, a self-learning software system for your work profile. Hi-Plan is at its best when you need it the most. As an example, if your work day usually begins at 10 am and ends at 10 pm, Hi-Plan will automatically go into energy stand-by after 10 pm to activate the defrost cycle at 7 am, ready to go for the

start of business. Do your habits change? No problem, Hi-Plan needs just 48 hours to learn your new needs. The wireless connection (optional) also allows interfacing between the machine and any analysis and monitoring system.



The range

Available in versions without top, with top, and with a top and splashback; doors and drawers.



950×700×950 mm
TR1HPEEF +PA
Operative temp.: -2 +8 °C
Energy Efficiency Class A



1275×700×950 mm
TR2HPEEF +PA
Operative temp.: -2 +8 °C
Energy Efficiency Class A



1735×700×950 mm
TR3HPEEF +PA
Operative temp.: -2 +8 °C
Energy Efficiency Class A



2195×700×950 mm
TR4HPEEF +PA
Operative temp.: -2 +8 °C
Energy Efficiency Class A



2.2 PLAN

High level functionality in highly productive environments for fast work flows.

When you choose Plan, you will have an effective tool by your side. The substantial thickness with which it is constructed allows you to not only optimally preserve your food and have it close at hand, but also use it as a sturdy work surface.

Thanks to the PLAN control panel, you will always have the set temperatures under control, with a display of the HACCP alarms in the event of a problem. The internal configuration of Plan, with a 3-position tray holder, allows all types of container to be

inserted, while the use of austenitic steel guarantees visual appeal, endurance and high resistance against corrosion.



The EEF, ESS and EIC range with on-board motor

Available for models with EEF technology
with no change in dimensions.



950×700×950 mm
TR1EEF +PA
Operating temp.: -2 +8 °C
Energy Efficiency Class B



1275×700×950 mm
TR2EEF +PA
Operating temp.: -2 +8 °C
Energy Efficiency Class B



1735×700×950 mm
TR3EEF +PA
Operating temp.: -2 +8 °C
Energy Efficiency Class B



2195×700×950 mm
TR4EEF +PA
Operating temp.: -2 +8 °C
Energy Efficiency Class B



The range for ESS and EIC models

In these models, the technical compartment is reduced to 150 mm.



735×700×950 mm
TR1EIC +PA
Operating temp.: -2 +8 °C



1095×700×950 mm
TR2EIC +PA
Operating temp.: -2 +8 °C



1555×700×950 mm
TR3EIC +PA
Operating temp.: -2 +8 °C



2015×700×950 mm
TR4EIC +PA
Operating temp.: -2 +8 °C



2.3

SPECIAL COUNTERS



Snack e Snack XL

FRIULINOX snack counters are available in ventilated versions with temperatures -2°C to $+8^{\circ}\text{C}$ and -21°C to -15°C , with 1/2/3/4 compartments, with drawers, doors, smooth tops or with a rack to fix cooking elements, and with a cell with internal rounded corners for easy cleaning and improved hygiene. Constructed with thick polyurethane insulation, environmentally friendly refrigerant gas (no CFCs or HCFCs), and

automatic defrost/evaporation of condensation with no element, these are devices that guarantee a substantial savings in operating costs. If you work with GN2/1 containers and have an intensive use of your refrigerated base, then Snack XL counters are the ideal solution: 1200 mm wide and 840 mm deep, they feature two convenient removable drawers that hold GN2/1 trays.



Quick master

Featuring a chilled upper compartment with slanted edge and insulated lids, Quick Master is the result of Friulinox's research to meet the needs of high production in Fast Food chains.



Saladette

The wide range of Friulinox Saladette, enriched with a variety of configurations or kits, is ideal for processing, preparation, presentation and distribution of appetisers, sandwiches, salads, pizzas, desserts, etc.

3.0

BLAST CHILLER FREEZERS

Technology at the service of hygiene, safety and quality.

The blast chiller freezer is now a key component. By chilling raw or cooked products and preserving them in time, quality and flavour, you can optimise your work flow – you can buy large quantities of raw materials, plan production, thereby modifying your processes or even produce large quantities of semi-finished products without worrying that they will degrade in a short time. All this with the guarantee of not putting your health at risk, because our blast chiller freezers conform to HACCP standards.

3.1

GO BLAST CHILLER FREEZERS

GO blast chiller freezer quickly reaches lower temperatures with no energy loss and, with its control, allows blast chilling or deep-freezing of raw or cooked products, with time mode or core probe temperature control.

Efficient construction

GO chillers are constructed according to the strictest criteria, with thick insulation and correctly sized cooling systems, they allow rapid reduction of temperatures with no heat loss.

Different sizes for everyone

The GO family is composed of models starting from a capacity of three GN2/3 trays, up to machines with a capacity for 5 to 24 GN1/1 trays, in models either with on-board motor or motor-ready versions.

*Chilling data according to EN17032 standard

The range



560×560×520 mm

BF03 AG

2 containers 5lt

Chilling capacity: 8kg

Deep-freezing capacity: 5kg



790×700×850 mm

BF051 AG

5 trays

Chilling capacity: 18kg

Deep-freezing capacity: 12kg



790×800×1320 mm

BF081 AG

8 trays

Chilling capacity: 25kg

Deep-freezing capacity: 16kg



790×800×1950 mm

BF161 AG

16 trays

Chilling capacity: 55kg

Deep-freezing capacity: 36kg



1100×880×1800 mm

BF121 AG

12 trays

Chilling capacity: 36kg

Deep-freezing capacity: 24kg



1100×1030×1800 mm

BF122 AG

24 trays

Chilling capacity: 72kg

Deep-freezing capacity: 48kg

3.2

BOOSTER

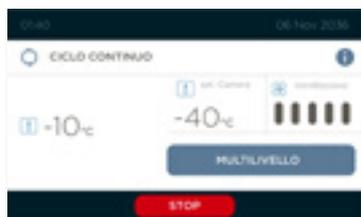
In just a few simple clicks on the practical touch screen, you can quickly select functions and processes, making Booster a valuable ally in your daily schedule.

Touch Screen

The new 5" touch screen allows you to simply touch the desired process and, with the help of the explanatory photos, easily find the product that you want to process.

Ready to use recipes

Or, you can use the knowledge of our chef and try one of more than 350 pre-loaded recipes, which you can edit and save in your personal recipe list. Practical and intuitive, Booster will become your best ally in the organisation of your kitchen and will substantially reduce raw material waste and save you time.



Continuous Cycle

The continuous cycle allows you to work at maximum output with the option of inserting a timer for each tray. In this way, each product will have its own correct process. At the end of production, Booster will emit a signal.

Complete freedom

In addition to selecting functions (Blast Chilling, Blast Freezing and Defrosting) you can also manage and set all parameters such as temperature, fan speed or humidity rate. With Booster, you have a complete range of processes and special functions to choose from.



The range



790×700×850 mm
BF051AB
5 trays
Chilling capacity: 18kg
Deep-freezing capacity: 12kg



790×800×1320 mm
BF081AB
8 trays
Chilling capacity: 25kg
Deep-freezing capacity: 16kg



790×700×1950 mm
BF161AB
16 trays
Chilling capacity: 55kg
Deep-freezing capacity: 36kg



790×800×1800 mm
BF121AB
12 trays
Chilling capacity: 36kg
Deep-freezing capacity: 24kg



1100×1030×1800 mm
BF122AB
24 trays
Chilling capacity: 72kg
Deep-freezing capacity: 48kg

*Chilling data according to EN17032 standard

4.0

BLAST CHILLER
FREEZER UNITS

Large quantities. No problem

The range of FRIULINOX gastronorm line blast chiller freezers is complete with a family of blast chilling units able to meet any workload, for canteen or medium-sized kitchens.

Complete control

The new 7" digital display with photographic images ensures fast, intuitive and direct interaction with the equipment. In just a few clicks you can check the set temperature and the selected program, and modify parameters on the fly by creating your own sets.

Remote connection

The new Booster T units allow access to the Internet, while the CLOUD portal enables real-time monitoring of operations, or browsing and downloading of job statistics and energy consumption.



Positive and negative blast chilling

Full product vision, direct access to the process with the possibility of amendment.



Defrosting

Obtain the most suitable process by simply choosing the size of the product and fast activation.

Excellence is in the details



Rounded Stainless steel 20/10 thickness bumpers to facilitate the introduction of the trolley and protect the machine from accidental impact with the trolley.



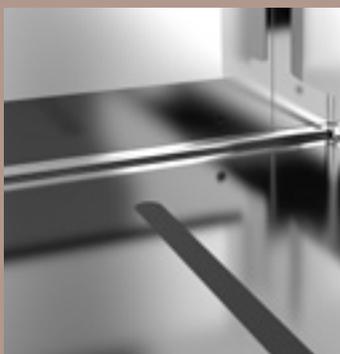
Threshold grid to collect wash water is made entirely from steel.



Openable Carter evaporator with universal key for easy access and daily cleaning, with safety micro-switch for the fans.



Wide angle air conveyors positioned behind the evaporator coil for high and homogeneous flow of adjustable air through a series of inverters available as standard.



Reinforced steel, anti-slip containment base with R14 mm radius.



Front control panel with IP 54 protection, containing all electrical components with easy access.

4.1

BOOSTER T

A range of blast chiller freezers from one to four trolleys for GN1/1 and GN2/1 plateaux, for all your needs, including those of high productivity.



The range



1500×1330×2230 mm
BFR201HB
 1 trolley SCC 01
 Chilling capacity: 170kg*
 Deep-freezing capacity: 120kg*



1700×1530×2230 mm
BFR202HB
 1 trolley SCC 02
 Chilling capacity: 220kg*
 Deep-freezing capacity: 150kg*



1500×1460×2100 mm
BF201HB-RTF
 1 trolley GN1/1
 Chilling capacity: 250kg*
 Deep-freezing capacity: 170kg*



1500×2380×2100 mm
BF401HB-RTF
 2 trolley GN1/1
 Chilling capacity: 500kg*
 Deep-freezing capacity: 340kg*



1500×3280×2100 mm
BF601HB-RTF
 3 trolley GN1/1
 Chilling capacity: 750kg*
 Deep-freezing capacity: 510kg*



1500×4180×2100 mm
BF801HB-RTF
 4 trolley GN1/1
 Chilling capacity: 1000kg*
 Deep-freezing capacity: 680kg*



1700×1660×2100 mm
BF202HB-RTF
 1 trolley GN2/1
 Chilling capacity: 320kg*
 Deep-freezing capacity: 210kg*



1700×2750×2100 mm
BF402HB-RTF
 2 trolley GN2/1
 Chilling capacity: 640kg*
 Deep-freezing capacity: 420kg*



1700×3850×2100 mm
BF602HB-RTF
 3 trolley GN2/1
 Chilling capacity: 960kg*
 Deep-freezing capacity: 630kg*



1700×4950×2100 mm
BF802HB-RTF
 4 trolley GN2/1
 Chilling capacity: 1280kg*
 Deep-freezing capacity: 840kg*

Available in models:
 Blast Chiller (BC=+3°C core)
 Blast Freezer (BF=-18°C core)
 With or without floor

Model Roll-In (one door)
 Model Roll-Through (two doors)
 Model with standard power
 Model with enhanced motor

*Chilling data according
 to EN17032 standard

4.2

BOOSTER T XXL

If your production needs to grow, FRIULINOX grows with you. BOOSTER XXL T units have emerged to meet the demands of excellence in the industry.



Constructed in thick steel and with refrigeration systems that have been enhanced by 50% compared to previous models, these units are designed for large and demanding production volumes.

The range



2000×1660×2100 mm
BF202HBXXL-RTF
1 trolley GN2/1
Chilling capacity: 320kg*
Deep-freezing capacity: 210kg*



2000×2750×2100 mm
BF402HBXXL-RTF
2 trolleys GN2/1
Chilling capacity: 640kg*
Deep-freezing capacity: 420kg*



2000×3850×2100 mm
BF602HBXXL-RTF
3 trolleys GN2/1
Chilling capacity: 960kg*
Deep-freezing capacity: 630kg*



2000×4950×2100 mm
BF802HBXXL-RTF
4 trolleys GN2/1
Chilling capacity: 1280kg*
Deep-freezing capacity: 840kg*

Available in models:
Roll-Through model (two doors)

*Chilling data according
to EN17032 standard

This catalogue
illustrates a part of the
Friulinox range.

See the complete range
on: www.friulinox.com