

... AND
NOW 

SOGGI



NOW 

THE MUST-HAVE
PROFESSIONAL
MULTIFUNCTIONAL
APPLIANCE

NOW reinvents the way we work in the kitchen. Elegant outside and powerful inside, it is the multifunction blast chiller-freezer that controls all operating cycles between -40°C and $+85^{\circ}\text{C}$ for you, making your life much easier.










Flexibility, ease of use and record-breaking performance guarantee you safe, high-quality food, reduce food waste and improve work organisation and space management.

A SINGLE
POWERFUL,
FLEXIBLE
TOOL

NOW

MULTIFUNCTIONAL BLAST CHILLER-FREEZER

From -40°C to $+85^{\circ}\text{C}$, programs and functions enable you to use just one chamber for cooking and chilling, so you can set NOW to manage your favourite recipes.

- | | | | | |
|---|--|--|--|--|
| 
Blast chilling at $+3^{\circ}\text{C}$ at the core | 
Blast freezing at -18°C at the core | 
Controlled thawing | 
Low temperature cooking | 
Proving |
| 
Retarder-proving | 
Temperature holding | 
Positive and negative cold storage | 
Drying | 
Pasteurisation |

FROM -40°C TO $+85^{\circ}\text{C}$
IT'S TIME TO LOOK
TO THE FUTURE



AND MUCH,
MUCH MORE...



UNBEATABLE PRODUCTIVITY, ABSOLUTE EFFICIENCY.

WHAT DO YOU WANT IT TO DO? WHEN AND HOW? YOU JUST DECIDE AND DO THE PROGRAMMING; IT SEES TO ALL THE REST.

In the kitchen, NOW optimises workflows and times, and does so all the time, **24 hours a day, 7 days a week**: it also works at night and on your days off, when you are free to do the things you love. NOW is constantly at your service, to increase productivity in a simple, automatic, sustainable way.

A PARTNER YOU CAN ALWAYS RELY ON.

FROM COOKING TO FREEZING IN A SINGLE ACTION.

NOW is a vital tool for everyone in the kitchen. At a touch, you can combine multiple functions in a single process and guarantee safe foods and dishes of superlative quality.



ALWAYS AT YOUR SERVICE

THE MAIN KITCHEN PROCESSES



1. Slow Cooking - Blast Chilling - Positive Cold Storage • 2. Slow Cooking - Freezing - Negative Cold Storage • 3. Slow Cooking - Temperature holding • 4. Blast Chilling or Freezing - Positive/Negative Cold Storage



SPACE IS INVALUABLE IN THE KITCHEN, AS NOW WE'LL KNOWS

A TALENT FOR OPTIMISATION.

CHOOSE NOW TO MULTIPLY YOUR SPACE.

You know how crucial space is in the kitchen, and so does NOW. This makes it the right solution to the growing need for flexibility in today's kitchens of all sizes: Sagi responds to consumers' new demands and the latest trends in catering of every type and size with a state-of-the-art, user-friendly, high-performing appliance that guarantees you the results you want and frees up kitchen space.



A FEW SIMPLE ACTIONS FOR STATE-OF-THE-ART FUNCTIONS.

Access to user-friendly equipment is fundamental in the kitchen. Navigating NOW's functions and programs could not be easier: the user interface enables full exploitation of all its potential. Its simple, truly foolproof navigation guides you step by step, screen by screen, thanks to the intuitive coloured icons and the 7" touch display with USB port for data downloads and software updates. You can program NOW in just a few simple actions so that it stores your most creative recipes as favourite cycle, or rely on the automatic programs: one touch and the process begins, with no worries and guaranteed results.

EVERYTHING UNDER CONTROL, WHEREVER YOU ARE.

With the dedicated accessory, you can connect NOW to your business's Ethernet network and access the APO.LINK portal. You can view the appliance's status in real time, edit parameters and save the data log, to improve your kitchen's efficiency and achieve optimal management of operations.

USER-FRIENDLY FUNCTIONS, SPECIAL PROGRAMS, SMART CONNECTIVITY



essential functions, from cold to hot



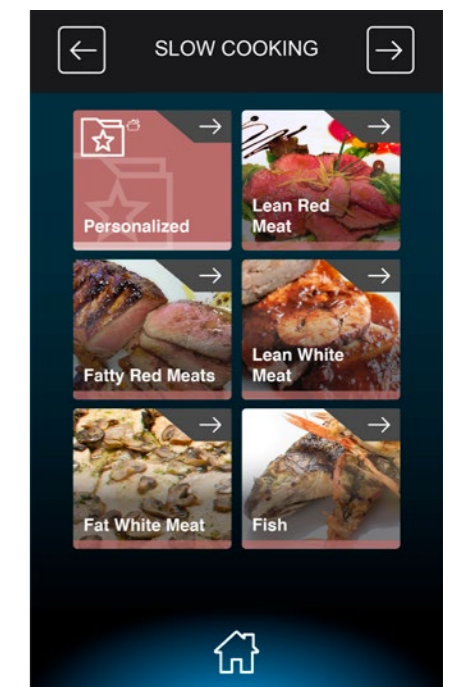
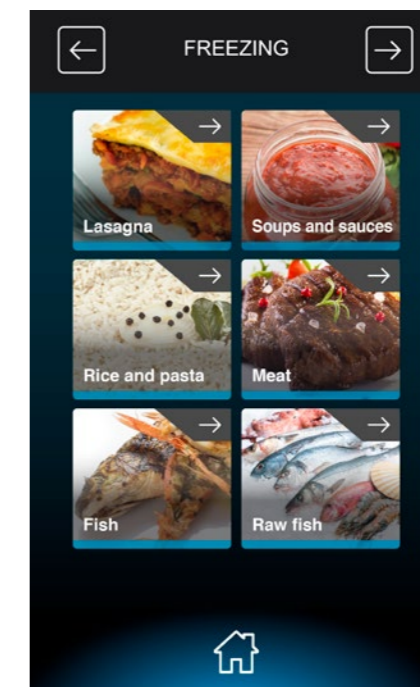
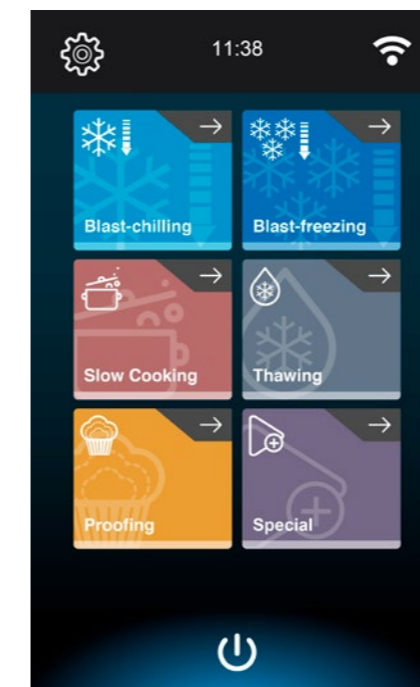
special functions, for people who demand even more



automatic programs, developed for all requirements

100

favourite programs, for the utmost customisation



FOOD SAFETY AND GASTRONOMIC QUALITY

SAFE, TASTY, INVITING DISHES.

NOW IS UNRIVALLED FOR QUALITY AND SAFETY.

With NOW's power and reliability, supported by uniform temperature and humidity control, you can produce and replicate safe dishes of amazing gastronomic quality at any time. NOW enhances foods' taste and flavour while conserving their nutritional properties and reducing their weight loss, during both blast chilling and low temperature cooking processes.

The impressive economic benefits are actually surpassed by the gains in the quality of the food, which retains its tasty juices all the way to serving.



HOT OR COLD? NOW WILL SEE TO IT. AND IN RECORD TIMES

- 1 Heating and cooling unit designed for unbeatable performance and reliability for record-breaking results in both hot and cold mode
- 2 Easy-clean one-piece structure in AISI 304 stainless steel with profiles designed to withstand high temperatures, easily replaced 10-chamber magnetic seal
- 3 Multipoint probe with smart system for monitoring of product core during both hot and cold cycles, for guaranteed, safe, top quality gastronomic results
- 4 Door with 90° self-closing system, equipped with probe holder for utmost ergonomics and door stop to keep the door open and avoid bad smells during machine stops
- 5 Condensate is evaporated automatically via heating elements, simplifying maintenance procedures for the operator
- 6 Reliability in every detail: steam delivery with smart system for nebuliser maintenance



VIDEO



NOW

CONCENTRATED POWER AND CONTROL

UNBEATABLE PERFORMANCE.

NOW admirably combines refrigeration and cooling technologies, ensuring the best performance in all the various functions and adapting to the selected food type. The blast chilling, freezing and thawing cycles comply with the most demanding HACCP standards and guarantee foods' sensory properties over time. The slow cooling and proving processes with humidity management enable non-stop use of the appliance, optimising times in the kitchen.

NOW is the performance champion in all cycles and functions: outstanding in blast chilling and freezing, it reduces chamber preheating times by 50% compared to a product in the same category.

Every minute is precious in the kitchen: optimum use must be made of the time available to improve the offer to the customer and organise your day.

NOW's performance features, together with the reliability of all its components, make it an irreplaceable partner for every type of professional kitchen.



BLAST CHILLING AND FREEZING

Blast chilling and freezing, probe-controlled or timed, selecting the mode best suited to the type of food (Soft for delicate foods like mousses, rice, pasta and sauces, Hard for raw meat, bread, flatbreads, roasts and cooked fish, and Hard Plus for ice cream, sushi and fresh fruit) guarantees the product's safety, and its quality will be perfect: it is impossible to tell the difference between a fresh and a blast chilled and/or blast frozen one!



SLOW COOKING

Cooking foods, including in a vacuum, up to 85°C, with steam management, conserves their nutritional properties while keeping them succulent and enhancing their taste and flavour, thanks to a delicate cooking process, constantly controlled via probe or timing.



PROVING AND RETARDER-PROVING

NOW controls the proving of pastry and bread doughs through calibrated control of chamber temperature and humidity and process phase duration. The proving of a dough prepared through to the final phase can be blocked to permit a later baking time. This means there is never too much dough available, because it can be held ready for baking, to respond to any fluctuation in demand.



THAWING

Controlled thawing of foods, using the multipoint probe or timed, guarantees food safety as well as optimising workflows by speeding up procedures.



HOLDING

As well as for low temperature cooking, NOW can be used to keep foods hot throughout the serving session. This makes it an essential piece of equipment, fundamental for impeccable preparation with the right serving temperature and for improving the restaurant's overall organisation.



STORAGE

Foods can be conserved independently at positive or negative temperature, using NOW as a refrigerated cabinet or automatically after a blast chilling - freezing cycle, to ensure the food's safety and store it until needed.



I.F.R.

Thanks to the multipoint probe which automatically selects the product's core, NOW. intelligently varies ventilation and refrigeration to adapt to any kind of food. Safety with superlative quality.



DRYING

Dry fruit, vegetables and mushrooms to store them so they are immediately available if required, for constantly new, original recipes.



PASTEURISATION

Sauces, preserves, fresh pasta - lots of solutions prepared in advance and pasteurised in NOW to extend their shelf life and enable their use at any time for safe, easily prepared, high quality dishes.



INFINITY

The only program that operates in blast chilling and/or freezing mode infinitely, without ever stopping! An invaluable aid when the pace of work is high. The product core temperature can be checked at any time by selecting the info field.



PRECOOLING AND PREHEATING

Preparing the appliance before a cooking or chilling cycle ensures the best performance from the selected function or program.



CHOCOLATE

NOW is able to crystallise the cocoa butter in chocolates, pralines and chocolate bars quickly to conserve their aromas, shine and firm consistency.









YOGHURT

With NOW you can make creamy, natural yoghurts to keep up with the market's latest trends and always give your menu a touch of originality.



ANISAKIS 24H - ANISAKIS 35H

Cycles developed for the preventive, complete sanitisation of sea fish products. For ANISAKIS 24h, the probe checks when the core temperature reaches -20°C and gives the input to start the "24 hour devitalisation" phase; for ANISAKIS 15h, the probe checks when the core temperature reaches -35°C and gives the input to start the "15 hour devitalisation" phase.

	NF51M	NF101L
 cm	74,7x79,5x90	80,2x85,1x178,2
CHAMBER TEMPERATURE	from -40°C to +85°C	
	hot gas	hot gas
	multipoint	multipoint
	n° 5 GN 1/1 n° 5 60x40 cm	n° 10 GN 1/1 n° 10 60x40 cm
 90' +3°C	25 kg	50 kg
 240' -18°C	15 kg	25 kg
CONNECTIVITY	accessory available	

SAGI

REFRIGERATION UNIT

Zona Industriale Campolungo, 79/81
63100 Ascoli Piceno - Italy
Tel. +39 0736 22601
Fax +39 0736 226065
marketing.sagi@angelopo.it
www.sagispa.it

HEADQUARTERS

ANGELO PO Grandi Cucine SpA con socio unico
Società soggetta a direzione e coordinamento
di Marmon Retail Technologies Company
41012 Carpi (MO) - Italy - S/S Romana Sud, 90
Tel. +39 059 639411
www.angelopo.com



**Marmon Foodservice
Technologies**

A Berkshire Hathaway Company