

ULTRA ROLL IN Range

Blast chillers/Freezers



Commercial code	IFP202R – pass through
Production per cycle	210 kg from +90° C to +3°C in 90 minutes; 144 kg from +90° C to -18°C in 240 minutes
Technical features	<ul style="list-style-type: none"> AISI 304 stainless steel panel-structure, polyurethane high density injected CFC-with 80 mm insulation thickness (density 40kg/m³) AISI 304 stainless steel base, 30 mm thickness insulation, useful for trolley insertion Internal room for nr 1 trolley (nr 20 GN 2/1 or EN 60x80 containers) Preset for remote cooling unit, at a maximum linear distance of 25 meters from the refrigerating unit; pipes not supplied If connected to its remote cooling unit, refrigerant capacity: 12.440 W at evaporation temperature -23°C and condensation temperature 54.5°C. Air cooling Refrigerant fluid: R404A 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 Defrosting electric Insulated door with self-closing device, external handle and in-side safety release Easily-removable magnetic gasket. Door frame with heating element Control panel IP20 Copper/aluminium rustproofed evaporator. Max room temperature +43°C (Climate Class 5, room temperature + 40°C and 40% R.H.) All controls and parts accessible from front of appliance Plastic defrost drip tray on outer base. USB port for software upgrades and for downloading HACCP data Standard supplied: multipoint core-probe, key lock, RGB Led bar, ramp for trolley
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. - THAWING: cycle carried out by means of temperature probe or by time, dedicated to controlled food defrosting. - PROVING: time cycle, dedicated to direct leavening of foods. - RETARDER PROVING: time cycle, dedicated to scheduled leavening of foods. - 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. <ul style="list-style-type: none"> - Heating of the multipoint probe is activated automatically, only on a cycle with needle and negative temperature probe core or manually. • 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	140 x 135 x 226 cm
Internal size	Useful opening for trolley insertion: 82.5 x 96.5/101.2 x 185 cm
Electric power	Kw 1.2 – absorption while defrosting 5300Watt - Standard connection: V-Hz 400V 3N- 50/60Hz
Gross / Net weight	550 / 410 Kg