



# ULTRA ROLL IN Range

## Blast chillers/Freezers



<b>Commercial code</b>	<b>IFR202R</b>
<b>Production per cycle</b>	210 kg from +90° C to +3°C in 90 minutes; 144 kg from +90° C to -18°C in 240 minutes
<b>Technical features</b>	<ul style="list-style-type: none"> <li>• AISI 304 stainless steel panel-structure, polyurethane high density injected CFC-with 80 mm insulation thickness (density 40kg/m<sup>3</sup>)</li> <li>• AISI 304 stainless steel base, 30 mm thickness insulation, useful for trolley insertion</li> <li>• <b>Internal room for nr 1 trolley (nr 20 GN 2/1 or EN 60x80 containers)</b></li> <li>• <b>Preset for remote cooling unit, at a maximum linear distance of 25 meters</b> from the refrigerating unit; pipes not supplied</li> <li>• If connected to its remote cooling unit, refrigerant capacity: 12.440 W at evaporation temperature -23°C and condensation temperature 54.5°C.</li> <li>• Air cooling</li> <li>• Refrigerant fluid: R404A</li> <li>• Hinged fan cover panel for easy access to the evaporator and fan during cleaning</li> <li>• Internal operation: ventilated cell, ventilation not directly on foods</li> <li>• Evaporation temperature control with thermostat valve</li> <li>• Defrosting electric</li> <li>• Insulated door with self-closing device, external handle and in-side safety release</li> <li>• Easily-removable magnetic gasket. Door frame with heating element</li> <li>• Control panel IP20</li> <li>• Copper/aluminium rustproofed evaporator.</li> <li>• <b>Max room temperature +43°C</b> (Climate Class 5, room temperature + 40°C and 40% R.H.)</li> <li>• All controls and parts accessible from front of appliance</li> <li>• Plastic defrost drip tray on outer base.</li> <li>• <b>USB port</b> for software upgrades and for downloading HACCP data</li> <li>• <b>Standard supplied:</b> multipoint core-probe, key lock, RGB Led bar, ramp for trolley</li> </ul>
<b>Functional features</b>	<ul style="list-style-type: none"> <li>• <b>LCD control board + encoder</b>, 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.</li> <li>• <b>PROGRAMS:</b> <ul style="list-style-type: none"> <li>- <b>I.F.R.:</b> 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.</li> <li>- <b>SOFT +3°C:</b> 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.</li> <li>- <b>HARD +3°C:</b> 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.</li> <li>- <b>SOFT -18°C:</b> 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.</li> <li>- <b>HARD -18°C:</b> cycle carried out through probe at the core or time, suitable for freezing foods</li> </ul> </li> </ul>

<b>Functional features</b>	<p>up to -18°C, using a chamber temperature that can reach -40°C.</p> <ul style="list-style-type: none"> <li>- <b>INFINITY:</b> time chilling/freezing cycle with infinite duration, suitable for cooling various type food pans. The temperature at the core can be checked.</li> <li>- <b>AUTOMATIC:</b> manufacturer recommended work cycles. Possibility to select the type of food load. Nr 56 automatic cycles including: <ul style="list-style-type: none"> <li>▪ <b>ANISAKIS 24h</b> 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>"</li> <li>▪ <b>ANISAKIS 15h</b> 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>"</li> </ul> </li> <li>- <b>STORED/ FAVOURITES:</b> 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.</li> <li>- <b>MULTY:</b> time chilling/freezing cycle, organised by load levels, with possibility of needle probe reading, providing the time for each level.</li> <li>- <b>BANQUETING:</b> cycle dedicated to the catering sector, excellent for preparation of banqueting products.</li> <li>- <b>VACUUM:</b> cycle dedicated to the catering sector for preparation of products before a vacuum-packing phase.</li> <li>- <b>THAWING:</b> cycle carried out by means of temperature probe or by time, dedicated to controlled food defrosting.</li> <li>- <b>PROVING:</b> time cycle, dedicated to direct leavening of foods.</li> <li>- <b>RETARDER PROVING:</b> time cycle, dedicated to scheduled leavening of foods.</li> <li>- <b>SMART ON:</b> 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.</li> <li>- <b>STORAGE:</b> automatic activation of storage phase at end of blast chilling/blast freezing cycle. Storing cycles and quick cooling cycles can be started separately.</li> <li>- <b>SANITATION:</b> on request, UV lamp kit built in.</li> <li>- <b>COOLING:</b> it is ideal for pre-cooling the internal cell before the food loading, at an chamber temperature at around -25°C</li> </ul> <ul style="list-style-type: none"> <li>• <b>MSG LED:</b> The <b>RGB LED bar</b>, built into the door handle or on the dashboard, takes on a different colour depending on the process in progress.</li> <li>• <b>MULTIPOINT PROBE:</b> constant control of internal temperature and monitoring of operating anomalies, with signalling and saving of any variation. <ul style="list-style-type: none"> <li>- <b>Heating of the multipoint probe</b> is activated automatically, only on a cycle with needle and negative temperature probe core or manually.</li> </ul> </li> <li>• <b>HACCP ALARMS:</b> The presence of an alarm is indicated by the view on the display. The alarms are recorded on a list (nr. 30).</li> </ul>
<b>External size</b>	140 x 125 x 226 cm
<b>Internal size</b>	Useful opening for trolley insertion: 82.5 x 96.5/101.2 x 185 cm
<b>Electric power</b>	Kw 1.2 – absorption while defrosting 5300Watt - <b>Standard connection: V-Hz 400V 3N- 50/60Hz</b>
<b>Gross / Net weight</b>	500 / 360 Kg