



# New BOOSTER Triple Function



# BOOSTER



## Functions :

1. Blast Chilling -→ cooked food from  $+90^{\circ}\text{C}$  to  $+3^{\circ}\text{C}$  in the core, within 90 '.
2. Blast Freezing → cooked food from  $+90^{\circ}\text{C}$  to  $-18^{\circ}\text{C}$  in the core, within 240 '.
3. Thawing -→ frozen food thawing and preserving fresh.

# BOOSTER

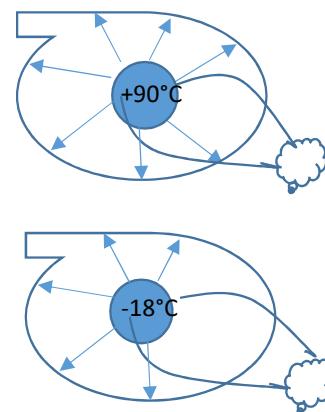
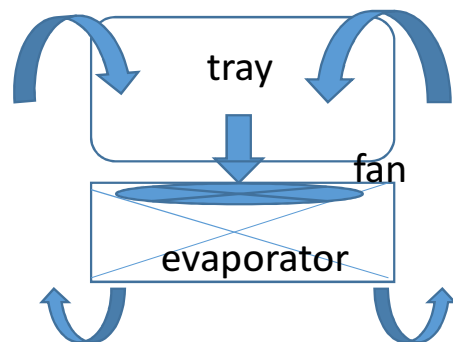


The Thawing function is very important, because :

1. Allows to recover the original structure and freshness of frozen products within short time
2. Keeps the product protected and at the right preservation temperature
3. Allows to use the function by night
4. Allows to to program the thawing process for desired day and time

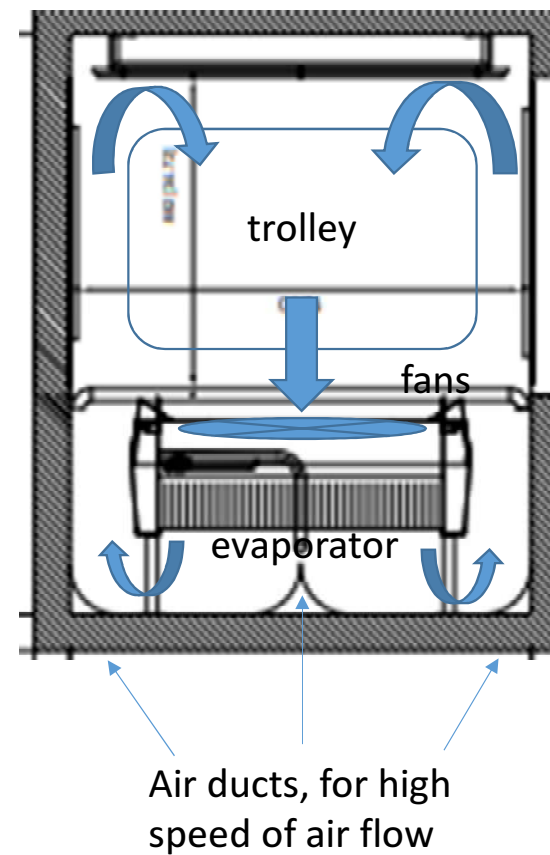
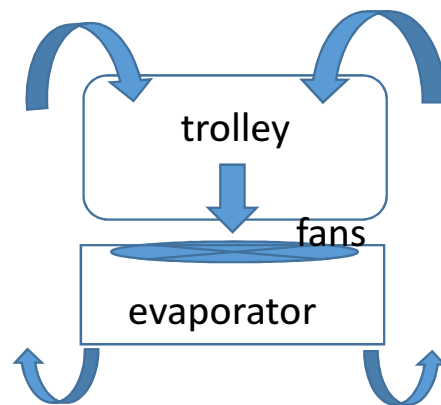
# BOOSTER

The BOOSTER uses the same technology of forced air flow which exploits the principle of dynamic temperature transmission from the core of the product to the outer surface, without altering the product's structure. This process allows the even thawing of frozen products, which temperature from the core keeps the outer surface of the product at a lower temperature than  $+10^{\circ}\text{C}$ .



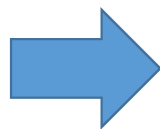
# BOOSTER

The importance of the air flow

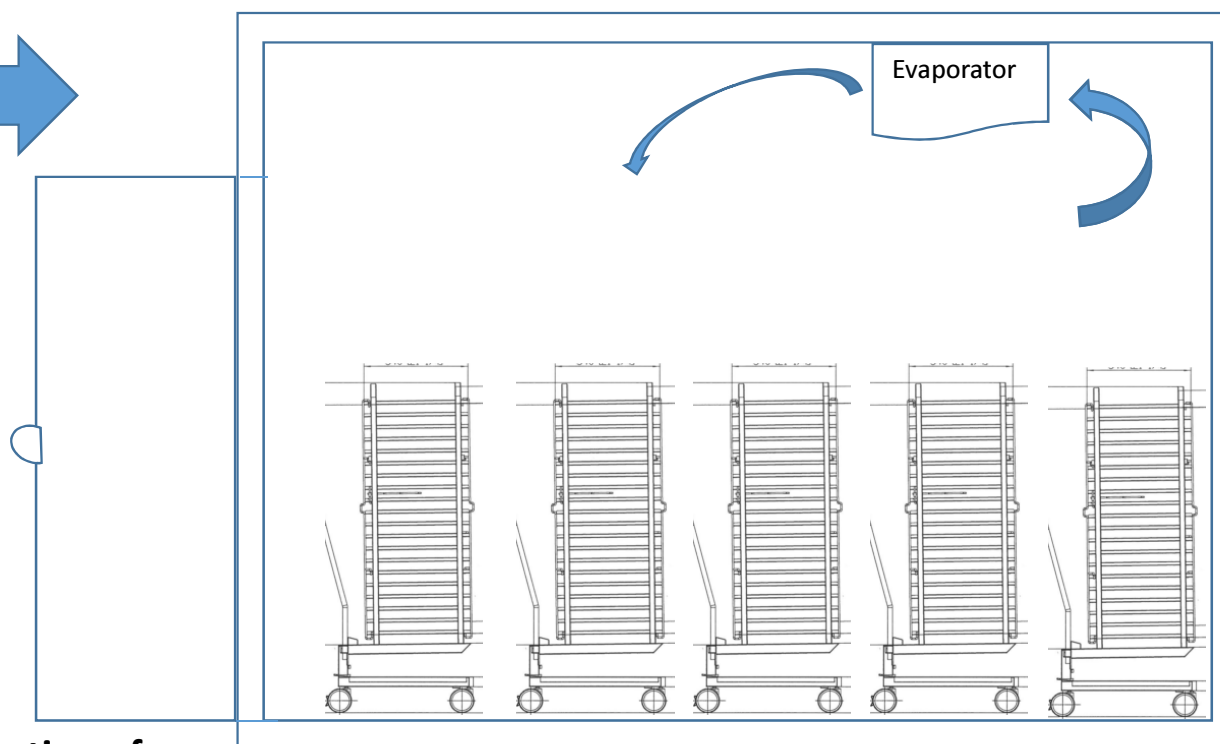


# BOOSTER : the concept

**First : blast chill or blast freeze**



**Second: preserve in a bigger cold room, with low energy consumption refrigeration-system**



**Only the blast freezer can assure the formation of micro-crystals of ice, which don't modify the food's structure.**

The control is very user friendly because always offers options to choose. Pre-set programs can be used by all personnel and further programs can be memorized, with names of local specialities.

## BOOSTER



ABBATTIMENTO  
NEGATIVO



# BOOSTER

The BOOSTER comes with a standard 4 temperature measuring core probe, which can determine the density of the food and adapt the power of the appliance. The probe is heated for easy removal from frozen products.





# BOOSTER

## Gastronomy Menù



ABBATTIMENTO POSITIVO



ABBATTIMENTO POSITIVO



SPILLONE



PICCOLA  
PEZZATURA



GRANDE  
PEZZATURA



SET

START



LE MIE  
RICETTE

RICETTARIO



# BOOSTER

The air and core temperatures are always visible.



# BOOSTER

## Confectionery Menù



### ABBATTIMENTO POSITIVO



### ABBATTIMENTO NEGATIVO



# BOOSTER

Thawing function

**SCONGELAMENTO  
AUTOMATICO**




  
fine ciclo

**10:12**

Dom 11  
Giugno

+24

+48



 SET

START

## BOOSTER

BOOSTER 'T' Series is for the introduction of trolley for trays GN 1/1 and GN 2/1

The model BF200AB, for GN 1/1 and EN1 trolleys, has the control integrated in the door: easy to reach and use.



# BOOSTER

BOOSTER 'T' Series is for the  
introduction of trolleys



# BOOSTER



Tunnel BOOSTER 'T' for two, three or four trolleys...

... and custom made too, for using customer's existing trolleys.



## BOOSTER HP

BOOSTER ,T - HB' for Food producers:

- Packed food
- Baked bread
- Continous productions





# BOOSTER

BOOSTER 'T HP' models have bigger capacity and are designed for heavy and intensive use  
Models XXL are designed for bigger trolleys.



# NEW BOOSTER FOR TROLLEYS

The new line of  
Booster Blast Chillers  
and Blast Freezers has  
been completely redesigned,  
with enhanced construction  
features and increased efficiency.

friulinox  
refrigeration excellence.



# NEW BOOSTER FOR TROLLEYS

## Technical Features



Front grid for  
collecting  
defrost and  
washing water

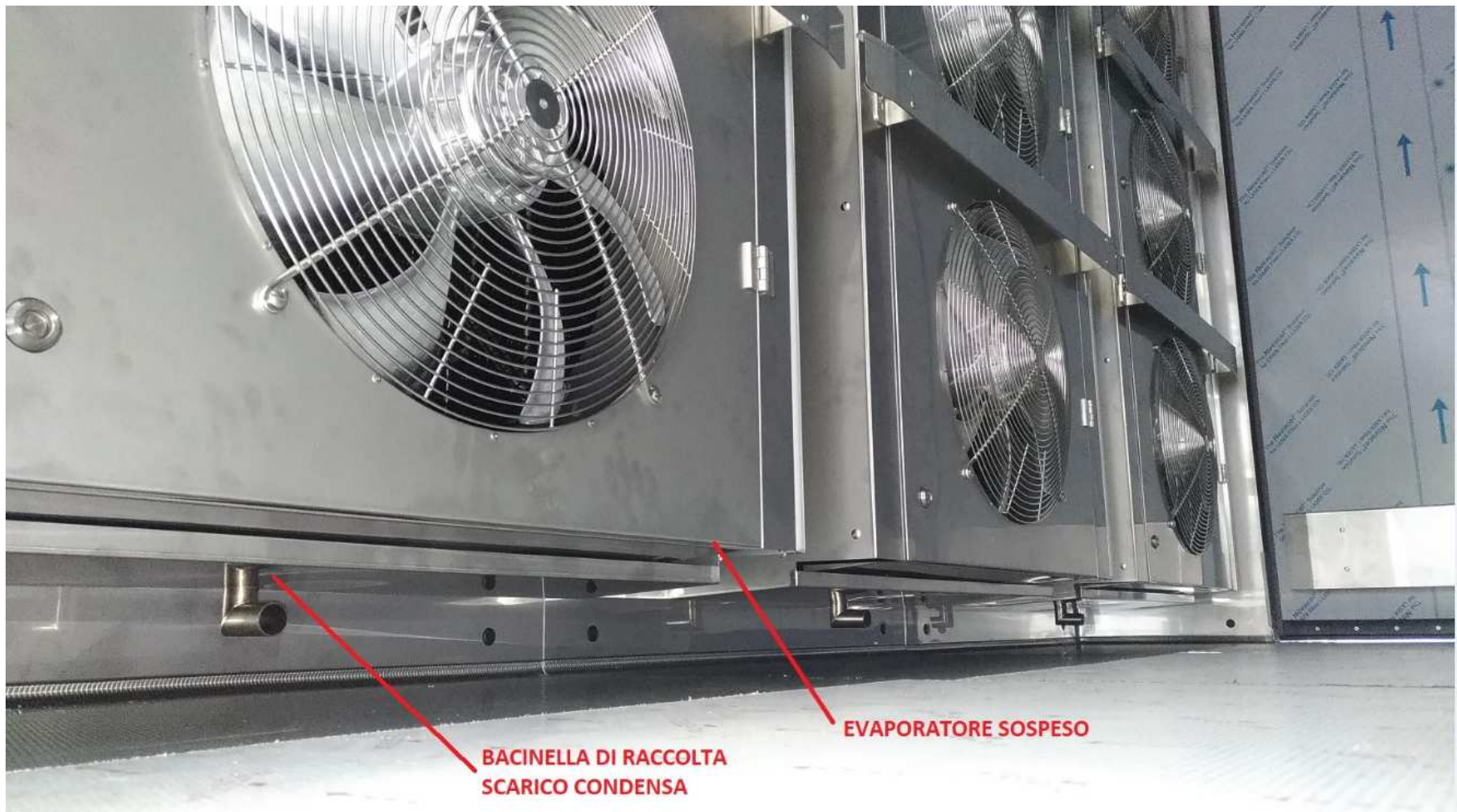


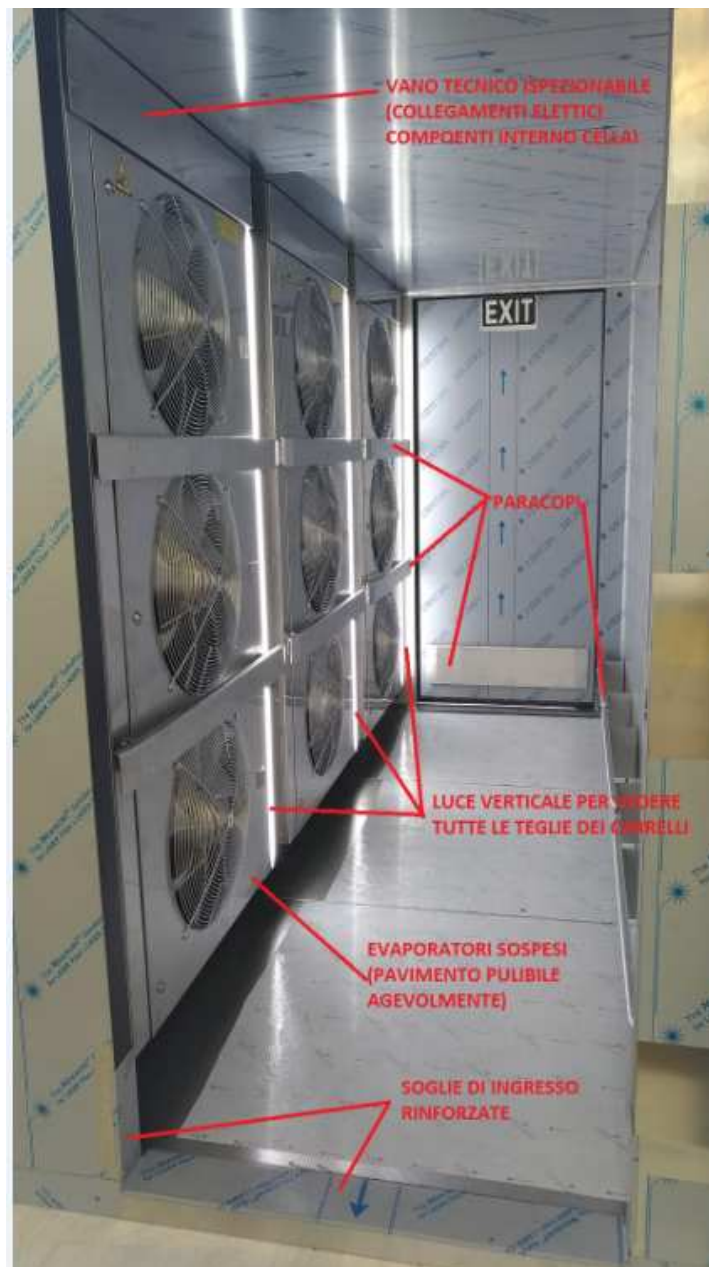
Double thickness door insulation

Electric controls  
and components  
in one box IP56  
easily accessible  
from the ground



New evaporators, connected to the wall panel, without feet, for daily cleaning





3 mm. thick, AISI 304 stainless steel bumpers, removable without tools.



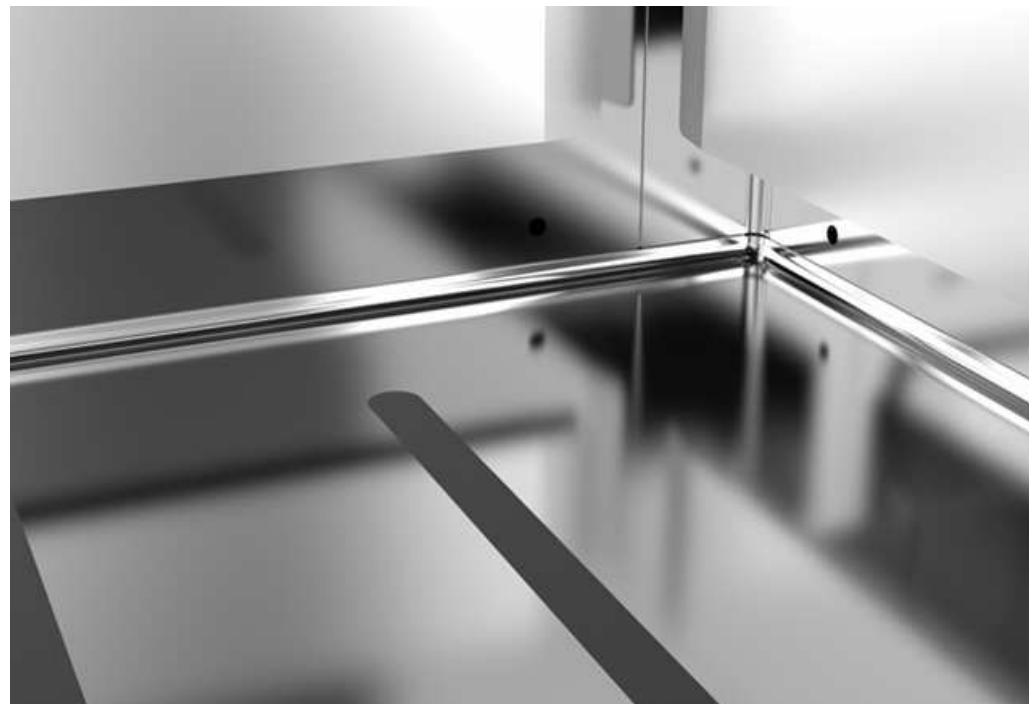
## NEW BOOSTER FOR TROLLEYS



Aluminium fans  
with adjustable  
speed



Magnetic door closure



Inner rounded corners  
and sturdy stainless  
steel bumpers.

# Air flow optimization.

Laboratory tests that document the efficiency of air flow and temperature uniformity.

