

hi chef

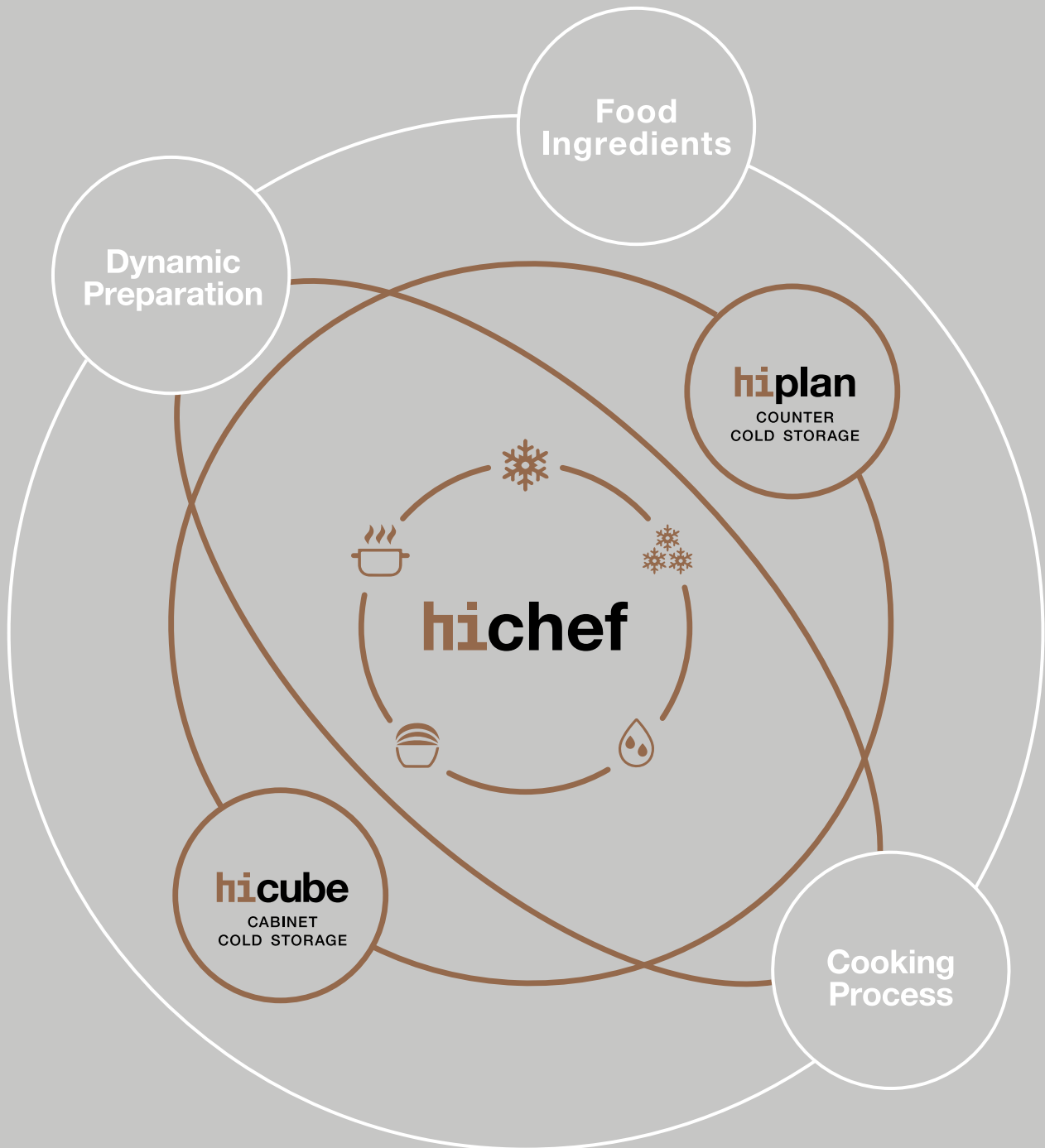


hi chef

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The kitchen has a new centre.

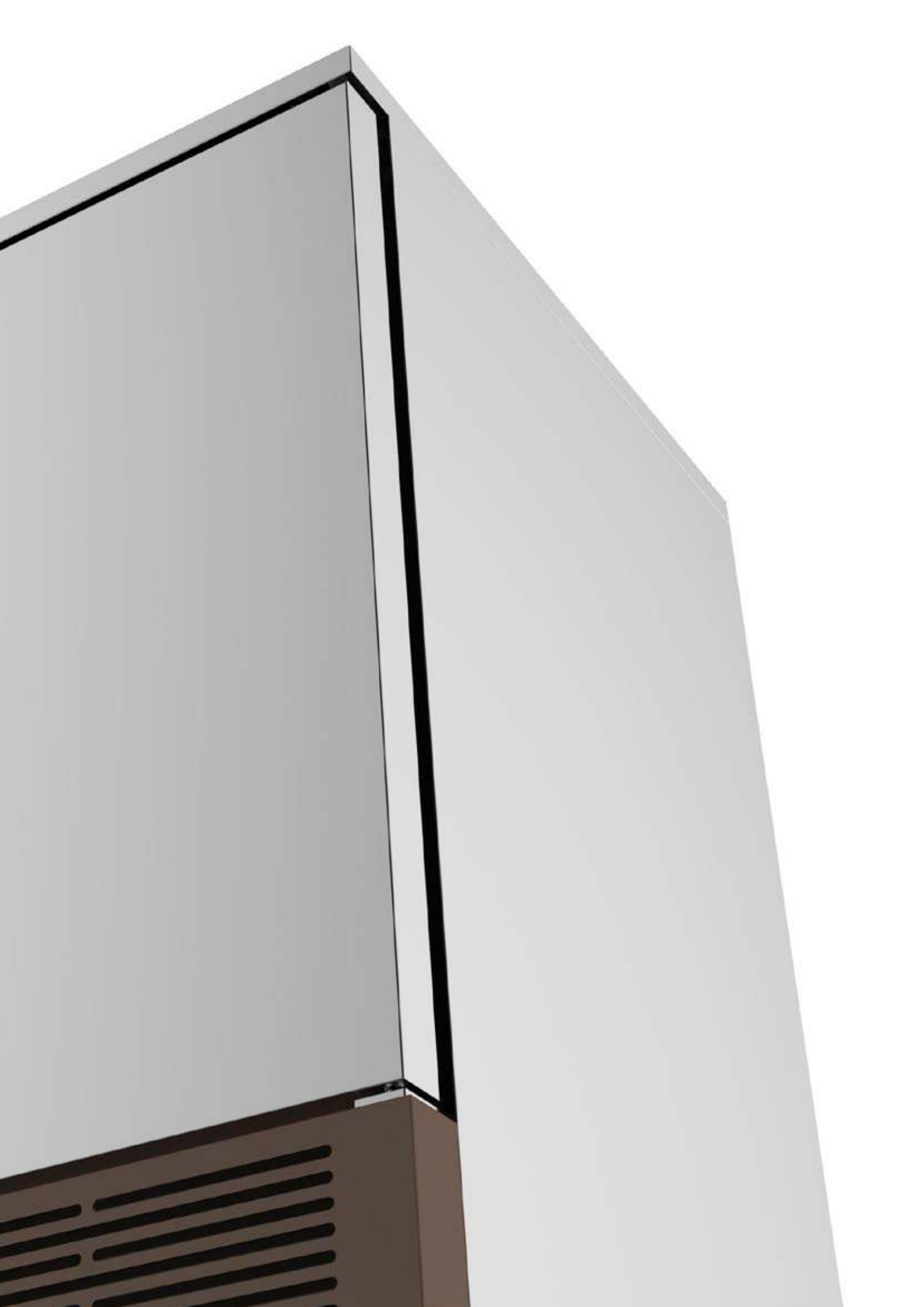


HiChef is the new player in the food preparation and storage sector, able to optimise work flows and guarantee quality meals. Offering the best response to an increasingly exclusive and evolved food culture.



**Taut lines,
colours and planar forms
define its character.**





A few reasons to use the help of HiChef.

High-quality meals

High-quality preparation all year round. Collect a product during its peak season, prepare it with HiChef and you'll have a fresh product whenever you like.

Reduced food cost

Primary materials can be purchased in large quantities during their peak season when availability is high, thus guaranteeing the best price.

Staff cost savings

HiChef can work in complete autonomy, without the need for any operator supervision. Therefore, you can avoid overtime costs and enjoy savings of up to 30%.

Improved food safety

With HiChef, not only can you extend the life of your product, you can also increase its quality and safety in total compliance with HACCP regulations.

Organised production

HiChef allows you to prepare your menu items in advance and properly store them until your return, even after your day off.

Linked cycles and processes

Slow cooking processes can even be programmed for non-working days; HiChef linked cycles (slow cooking, blast chilling and storage) allow you to find a product that's ready to serve on your return.

Reduced waste

With HiChef, everything you've always considered to be waste is transformed into a genuine resource. For example, overripe fruit can now be used to prepare delicious candied fruit to be served with exquisite cheeses.

Infinite storage

The patented DS® automatic hot gas defrosting system allows HiChef to become an excellent storage system after each blast chilling cycle.

Always by your side

HiChef has been designed to stay by your side; just like Friulinox, which is offering an extended 3-year warranty to provide you with all the support you need to make your life simpler. You look after the recipes, we'll take care of the rest.

Open, expandable, integrable system

Thanks to its operating logic, HiChef offers the most evolved support a professional could ask for and can be integrated via USB (standard). All you need to think about is your recipes!

Maximum attention and maximum hygiene

Not all foods are compatible with each other: some need a humid environment, others need a dry one. That's why HiChef asks you to confirm whether or not you need a drying cycle between blast chilling and slow cooking cycles. Then, to guarantee maximum hygiene, at the end of each operating cycle the system can be cleaned using a specific Friulinox detergent (designed to be aggressive on dirt but delicate on the machine) and rinsed using the supplied shower head conveniently stored in the drawer. Finally, the Hi-Giene® system with active ions allows the deep sanitation of the work chamber.



**Technology, style
and design at the service
of your ideas.**



The Software: Easy to read, Ready to go

Easy, immediate, useful and complete. Unique.

The HiChef recipe book includes more than 350 preloaded processes, guaranteeing the efficient execution of all cycles. Using the simple and intuitive touch interface, your ideas take shape through a series of logical and linked processes, simplifying your work and ensuring maximum freedom. So you have more time to dedicate to your creations.

Power on, choose a function, select the product and start the process.

Work has never been this easy.

**Perfect for all professionals:
Experienced or novice
creative young Chefs
and Pastry Chefs.**

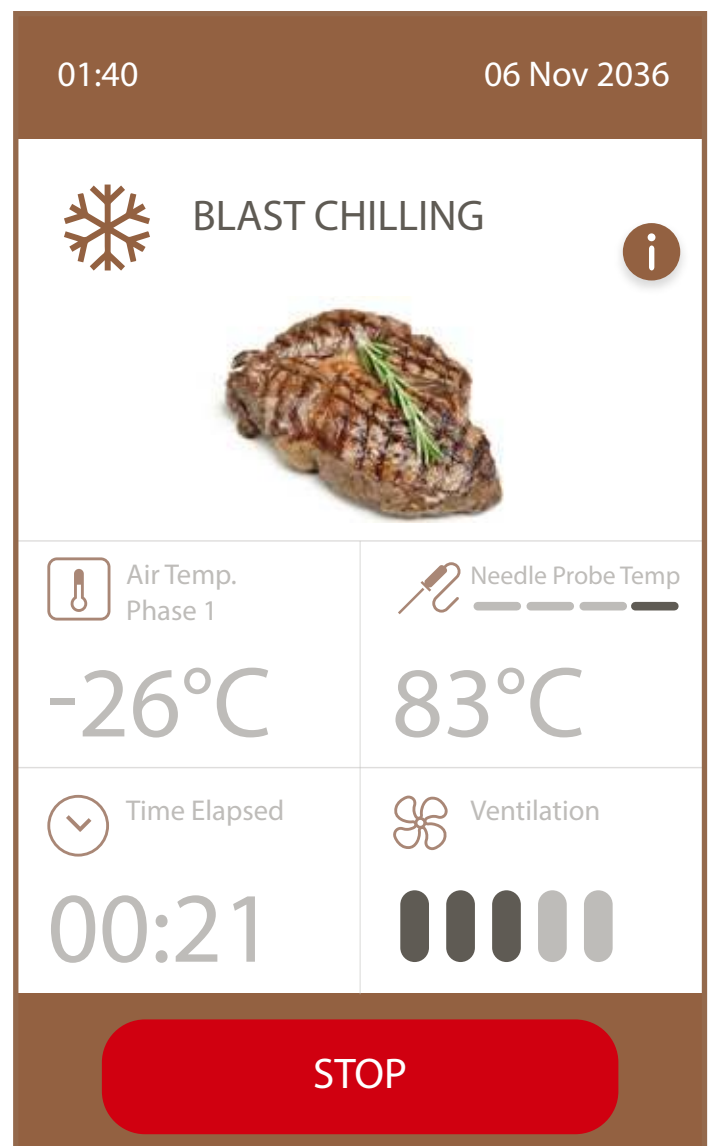
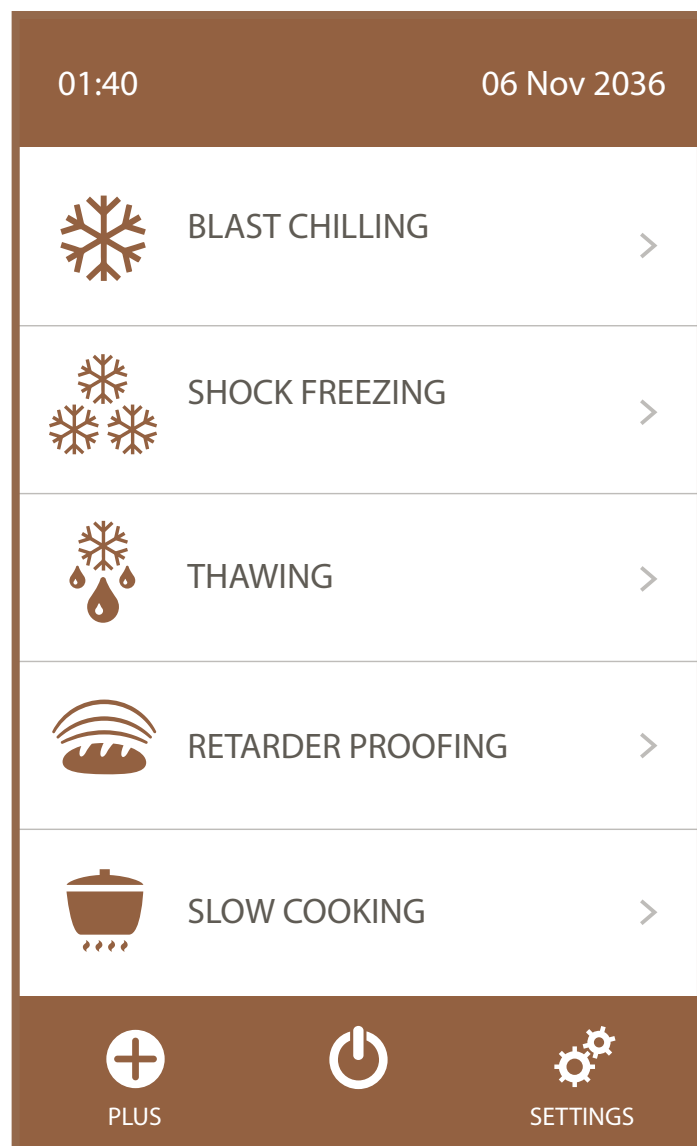
Thanks to the HiChef operating logic, the clear graphics and highly intuitive user interface, access to functions is simple, fast, and foolproof. The use of realistic images makes it even easier to identify the correct process.

A display open to a world of functions

In the era of multi-functional devices, Friulinox has designed, tested and released an open, versatile and UNIQUE tool, capable of leaving Chefs free to experiment with their creativity. An international machine, able to adapt to any type of cooking and baking style, always guaranteeing maximum control and “EXCELLENT” functionality.

Preloaded Solutions

Friulinox international Chefs have offered their experience and expertise, pre-loading cycles and recipes into HiChef able to add value to your meals, with complete respect for the sensory properties of different products and food safety regulations.



A dedicated cycle for each food type

Each cycle/function contains a broad selection of food types and specific recipes that will guide you through the preparation process with total respect for the food's sensory properties.

An open mind toward the world

HiChef control allows incredible flexibility: you can select a preloaded recipe and modify it based on your own knowledge and preferences, giving free range to your creativity.

01:40

06 Nov 2036



BLAST CHILLING


	
	
	
	



BACK








01:40


06 Nov 2036





ADVANCED MODE


BLAST CHILLING

			
PHASE 1	-10°C		30'
PHASE 2	-10°C		30'
PHASE 3	-10°C		30'
CONS.	-10°C		










Plus functions


Ancillary functions that allow you to optimise the preparation process, making the most of HiChef functions and preserving its components to create the environment most suited to the preparation of products.


Multi-level functions


You can use a single machine to simultaneously prepare different products, keeping all processes under control and optimising your time.


01:4006 Nov 2036


CORE PROBE HEATING>


HI-GIENE>



DEFROSTING>


PRE-COOLING>

DRYING>

CONTINUOUS CYCLE>


BACK





HACCP


01:4006 Nov 2036


MULTILLEVEL


120 min


23 min


34 min


412 min


550 min

6--- min

7--- min

8--- min

BACK

11°C

Catalogue

16 – 17

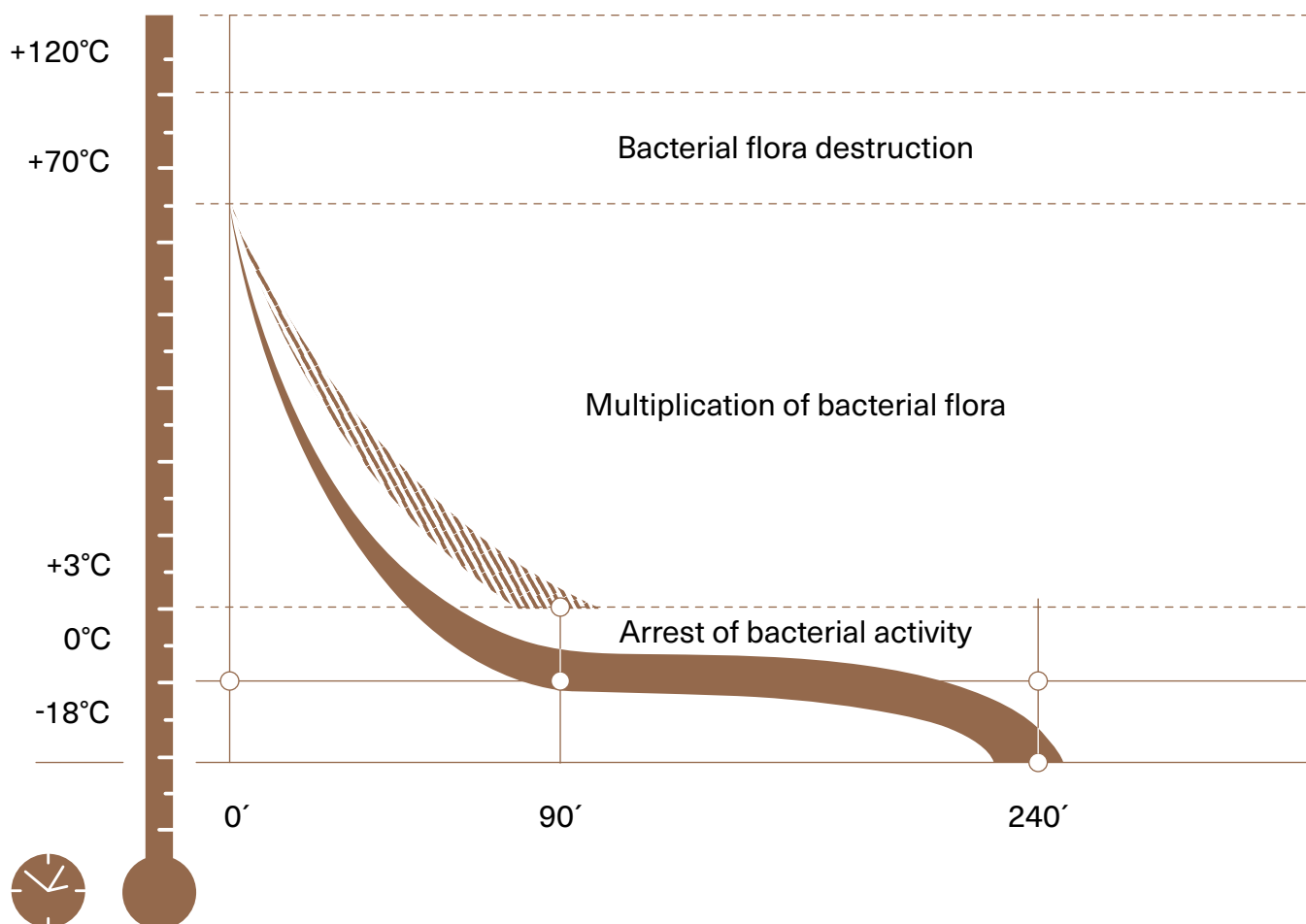
High capacity for rapid heat extraction from food,

HiChef guarantees the reduction of temperatures

Food has two main enemies: oxidation and evaporation. In fresh foods, oxidation is the first type of damage inflicted by the spread of bacteria, compromising both the product's flavour and scent. In cooked

foods on the other hand, evaporation compromises the food's softness, scent and substance. A blast chilling cycle with HiChef guarantees a rapid reduction in temperature from +90°C to +3°C, thus

blocking evaporation, while the rapid transition from the temperature range between +40°C and +10°C also limits the spread of bacteria, thus extending the product's SHELF LIFE.

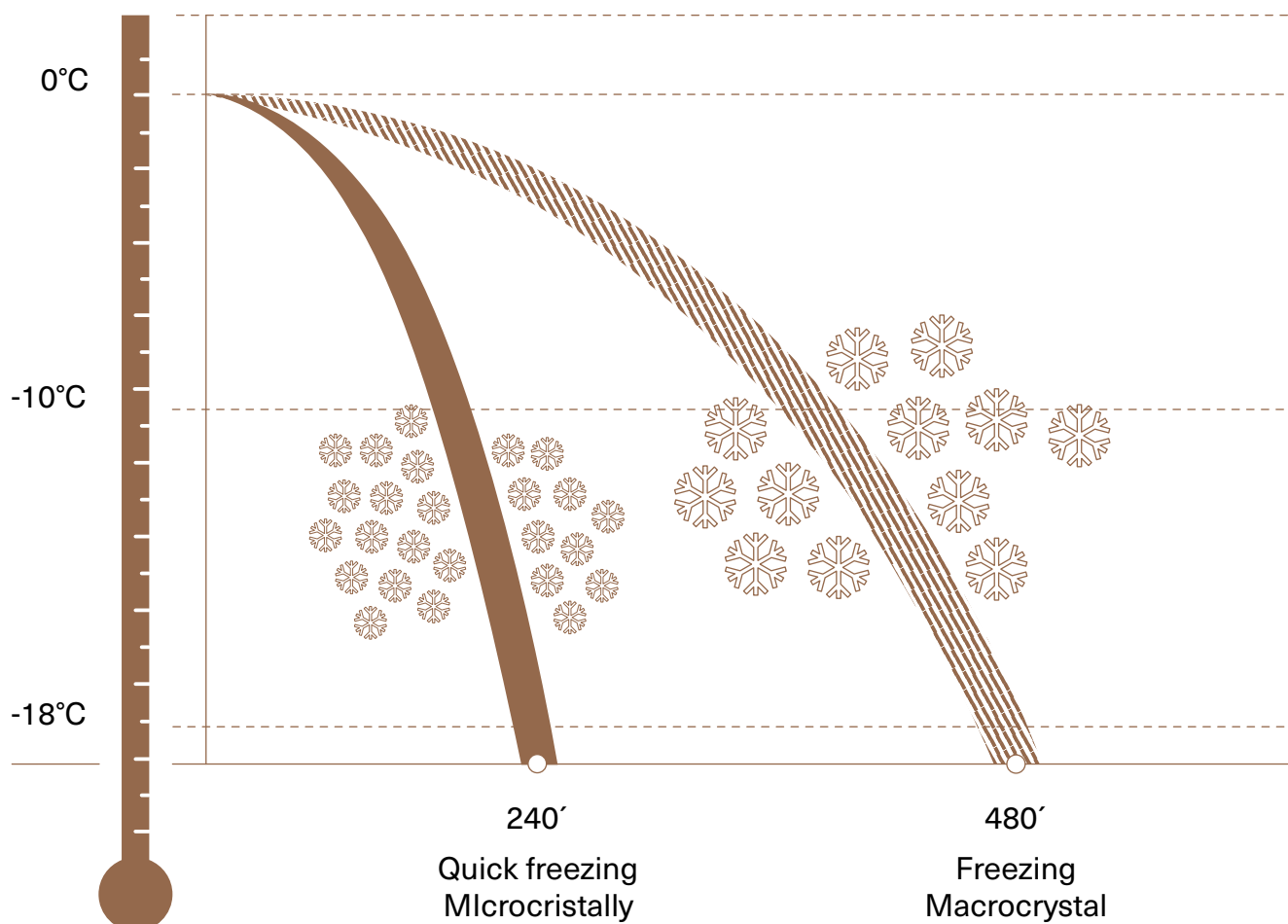


with the lowest consumption rates in its category.

Freshness, flavour and delicious scents all year round

Medium to long-term storage is only possible through “BLAST FREEZING” up to a core temperature of -18°C . This process transforms the liquids in

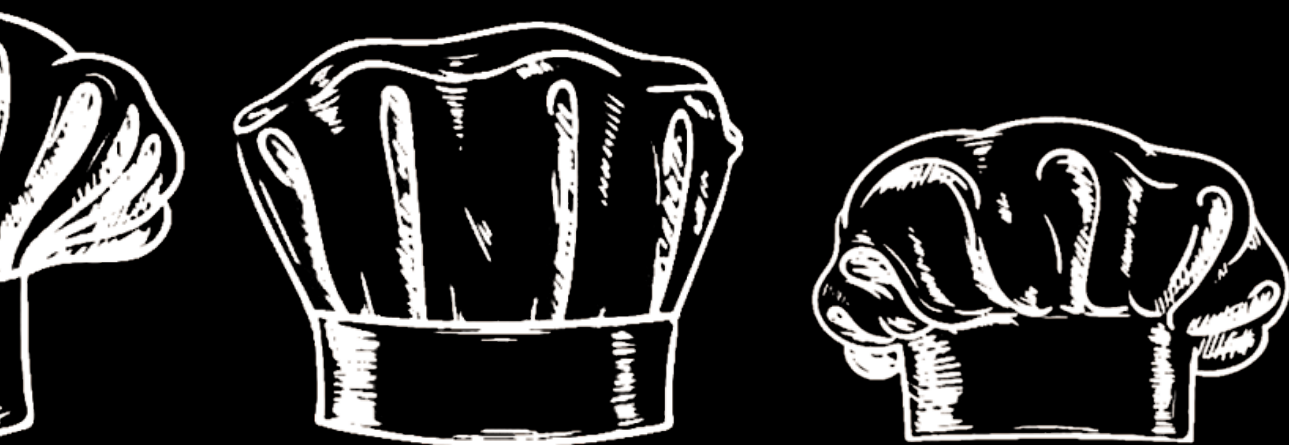
foodstuffs into micro-crystals that do not damage the molecular structure of foods, thus preserving all their freshness, compactness and flavour.



**Chefs, Pastry Chefs,
Ice Cream Makers
and Bakers, all have
the same objective:**



**to offer clients excellent
creations, highlighting
their freshness, scents
and fragrance.**



Restaurants

In this sector it is absolutely essential to offer consistent quality every day. An objective that can be achieved not only by using the best primary materials, but also through their treatment, applying carefully studied methods of preparation and advanced technologies that allow their transformation in complete respect of their original properties.

- **Greater menu variety**
- **Consistent quality all year round**
- **Improved work planning**
- **Food cost savings of up to 30%**
- **Food hygiene and safety**
- **Faster service**
- **Meals that are hot but not dry**



Blast Chilling

After a sponge cake has been cooked, or during its preparation, a rapid reduction in temperature becomes a key factor in the success of any recipe. After cooking, we block evaporation, thus leaving the product soft. During preparation we can use the +12°C cycle for doughs, the ideal temperature to laminate the butter and thus obtain a consistent dough.



Blast Freezing

This function allows you to prepare large quantities of base products or finished products, which once frozen with HiChef will be available for customers at any time, carefully stored inside one of your “caveau”: Friulinox storage cabinets.



Thawing

Given that this is a very delicate function that may compromise the quality of the product, we work in an environment where temperature, ventilation and water content are always under control, giving products the time they need to reabsorb the liquids.



Slow Cooking

This function guarantees all the qualities of controlled, constant cooking, in respect of foods and their flavours. At the end of a cycle, HiChef can automatically switch to Blast Chilling (+3°C), Blast Freezing (-18°C) or Hold (+65°C), leaving the meal ready to be served.



Holding

HiChef exclusive: once the meal is ready, you can hold the temperature at +65°C until it is ready to be served without further cooking and evaporation, which would otherwise dry the meal out. Thanks to the patented HMS® (Humidity Management System), HiChef maintains the ideal humidity rate inside the chamber, adding moisture to the product if needed.

Pastry Making

Pastry Chefs transform their ideas and passion into tempting creations that delight their customers' palates. HiChef technology accompanies Pastry Chefs along the path to success, right from the outset.

- Assorted window display
- Improved organisation of production
- Optimised production with dedicated cycles
- Products that can be reproduced in any season
- Immediate product availability (no more lost sales)



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Retarder - Proofing

Dedicated proofing cycles guarantee the right temperature, ventilation and water content of the dough: essential factors in making sure the yeasts do their job. The product will always be perfectly proofed, soft, scented, and thanks to HMS® (Humidity Management System), it will have just the right water content. Moreover, thanks to the delayed baking function, your products will be preserved until they are ready for baking.



Meringues

Cooking meringues will no longer be a problem with HiChef: thanks to the HMS® (Humidity Management System), which controls the water content during all phases of cooking, your meringues will be perfectly crispy and crumbly. And once the cycle is finished, you can choose to chill the product at +10°C, ready for sale.



Chocolate

HiChef includes a function that allows the completely autonomous melting of large quantities of chocolate, without the need for an operator, keeping the water content under control for effective, long-term preservation.

Ice Cream Making

In the ice cream sector, ice cream makers need to create not only a flavoursome, vibrant and well-balanced product, but above all a voluminous product that remains unaltered in the window display.

- Improved product structure
- Improved product preservation
- More vibrant colours
- Less power required for preservation
- Continuous availability of flavours
- Greater assortment
- Lower production costs
- Coverage of peak times
- Improved work planning
- Improved product OVERRUN



Ice Cream Softening

Don't miss out on any more sales, not even a single cone! HiChef can quickly soften a previously FROZEN and properly preserved tub of ice cream, making it perfectly scoopable and ensuring your ice cream window display is always full. Once the serving temperature has been reached, and thanks to the DS® (Defrost System), HiChef is able to preserve and guarantee the perfect heat exchange without compromising the quality of the preserved product.



Blast Freezing

HiChef rapidly freezes with a chamber temperature of -40°C , quickly hardening off the outside of the ice cream. This helps to ensure the ice cream is properly preserved, guaranteeing good scoopability (GELATO SERVICE CYCLE). If on the other hand we wish to create a long-term supply, we can leave the product to reach a core temperature of -18°C (ICE CREAM STORAGE CYCLE).



Yoghurt

HiChef is also useful for the production of natural yoghurt: the preloaded process involving the insertion of milk (brought to 42°C) and live lactic cultures, allows the creation of a creamy and delicate yoghurt to complete your offer.



Fruit Dehydration

Excess fruit left over from the production of ice cream can be dehydrated and used to create delicious infusions or even to create glazed or natural decorations.

Baking

The working hours in this sector are very demanding. HiChef aims to help bakers rediscover their most precious asset: time. Without compromising their production capacity and business.



Blast Chilling

At the end of cooking we can reduce the temperature to block evaporation; moreover, in pre-cooked bread cycles, it is also possible to reduce the temperature to +3°C and stop cooking at the requested time. You'll have warm, crispy bread on demand!

- **Warm bread on demand**
- **Broad range of available products**
- **Less night-time work**
- **Improved margins**
- **Possibility for production in small quantities**



Blast Freezing

After the cooking cycle, the product can be frozen without creating any cracks in the structure; this way the reheating process will restore a freshly made product.



Retarder - Proofing

All products can be proofed, guaranteeing the right water content thanks to the HMS® (Humidity Management System). If necessary, you can also run a proofing cycle without altering the product's fragrance, structure, flavours and digestibility.

High performance is the result of quality details.

Multi-pitch Rack

The two-pitch rack system allows users to work with both GN and EN trays without needing to purchase additional Racks. Therefore, there are no limits on the type of load thanks to the convenient rails with adjustable pitch every 15 mm.

DS[®]

Defrost System, the hot gas defrosting system patented by Friulinox, guarantees the perfect defrosting of the evaporator without compromising the cycles and product quality. All perfectly automated.

Ergonomic Handle

Full-height, sturdy and practical handle that offers HiChef character and good ergonomics.

Data

Possibility for UPGRADES and DOWNLOADS of recipes or HACCP data via the USB CONNECTION (standard).

Reliable components

All components used are of European origin and guarantee low noise levels, high reliability and excellent performance.

7" Touch Screen

Simple and intuitive with realistic photos and linked processes, allows preloaded recipes to be modified using the advanced mode, calling them up when needed.

Multi-point Probe

Conical with 4 measuring points, it detects the correct temperature of the product even when incorrectly positioned.

Hi-Giene[®]

Sterilisation system through the production of active ions, controlled directly from the touch-screen with on-demand activation.

Cleanliness & Hygiene

HiChef features a shower head (standard) conveniently stored in a disappearing drawer. Use of the HiClean detergent guarantees the thorough cleaning of the chamber and evaporator, whose casing can be opened without the need for any tools.

HMS[®]

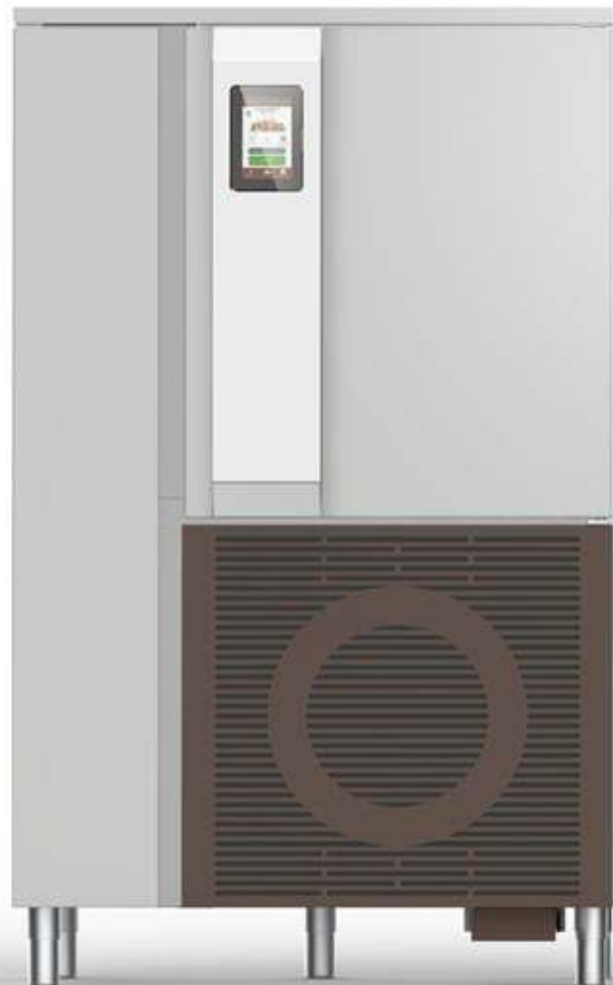
Humidity Management System is the only water content control system inside the chamber, which is able to inject moisture when needed without extracting it from the product.

Each to their own: 7 tailor-made solutions

HC23



HC34



Model	Nr of Trays	Pitch	Chilling capacity in 90' +90°C > +3°C (kg)	Freezing capacity in 240' +90°C > +3°C (kg)	Cooling power (W)	Heating power (W)	External dimension (mm)	Electrical absorption - cooling (A)	Electrical absorption - heating (A)	Voltage
HC06	6	75	18	12	1430	500	790×750×850	5,5	2,4	230V/1Ph/ 50Hz
	5	60								
	4	45								
HC12	12	75	25	16	2108	1000	790×850×1320	6,1	4,8	230V/1Ph/ 50Hz
	9	60								
	7	45								
HC17	17	75	36	24	4807	1600	790×850×1800	7,4	7,8	400V/3Ph-N/ 50Hz
	12	60								
	10	45								
HC23	23	75	55	36	7061	1600	790×850×1950	9,2	8,1	400V/3Ph-N/ 50Hz
	17	60								
	14	45								
HC34	17	75	72	48	9986	1600	1100×1080×1800	12,9	8,3	400V/3Ph-N/ 50Hz
	12	60								
	10	45								

HC17



HC12



HC06



**A range for a system that completes
and multiplies the available functions
at all levels of the food business.**

**HC201RIF
HC201RTF**



Model	Nr of Trays	Chilling capacity in 90' +90°C > +3°C (kg)	Freezing capacity in 240' +90°C > +3°C (kg)	Cooling power (W)	Heating power (W)	External dimension (mm)	Electrical absorption - cooling (A)	Electrical absorption - heating (A)	Voltage
HC201RIF	20 × GN1/1 – EN1	105	70	7100	2400	1200×1050×2430	14,7	2,9	400V/3Ph-N/ 50Hz
HC201RTF	20 × GN1/1 – EN1					1200×1190×2430			
HC202RIF	2 × 20 × GN1/1 – EN1	210	135	13300	4800	1600×1450×2430	29,6	5,5	400V/3Ph-N/ 50Hz
HC202RTF	2 × 20 × GN1/1 – EN1					1600×1600×2430			

HC202RIF

HC202RTF



**This catalogue
illustrates a part
of the Friulinox offer.**

**View the full range
on: www.friulinox.com**

an Ali Group Company



The Spirit of Excellence

Friulinox ALI Group srl
Via Treviso 4
33038 Taiedo di Chions
Pordenone – Italia

T. +39.0434.635411
F. +39.0434.635414

info@friulinox.com
www.friulinox.com

an Ali Group Company



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