

Ice Cream Line

Cabinets / Blast Chiller Freezers

We have been creating technological solutions that guarantee excellent results since 1972

Quality materials, experience and creativity alone are not enough to ensure excellent ice cream. In addition to these factors, it is paramount to be able to rely on effective product preservation during the entire production cycle from the raw material to the finished product ready for sale. FRIULINOX technology is the secret ingredient that can ensure optimum performance regarding safety, hygiene and aesthetics. With these principles as guidelines, we have been creating the widest range of blast chillers, retarder proofers and holding cabinets capable of ensuring optimised, streamlined and

efficient work flows for over 45 years. A thorough grounding in thermodynamics, hardware and design processes grants us global recognition in high quality equipment. For over 10 years we have been engaged at the forefront in the implementation of advanced solutions regarding respect for the environment by using GWP gasses with an increasingly lower global warming potential, components, electric fans and low consumption compressors.



Table of Contents

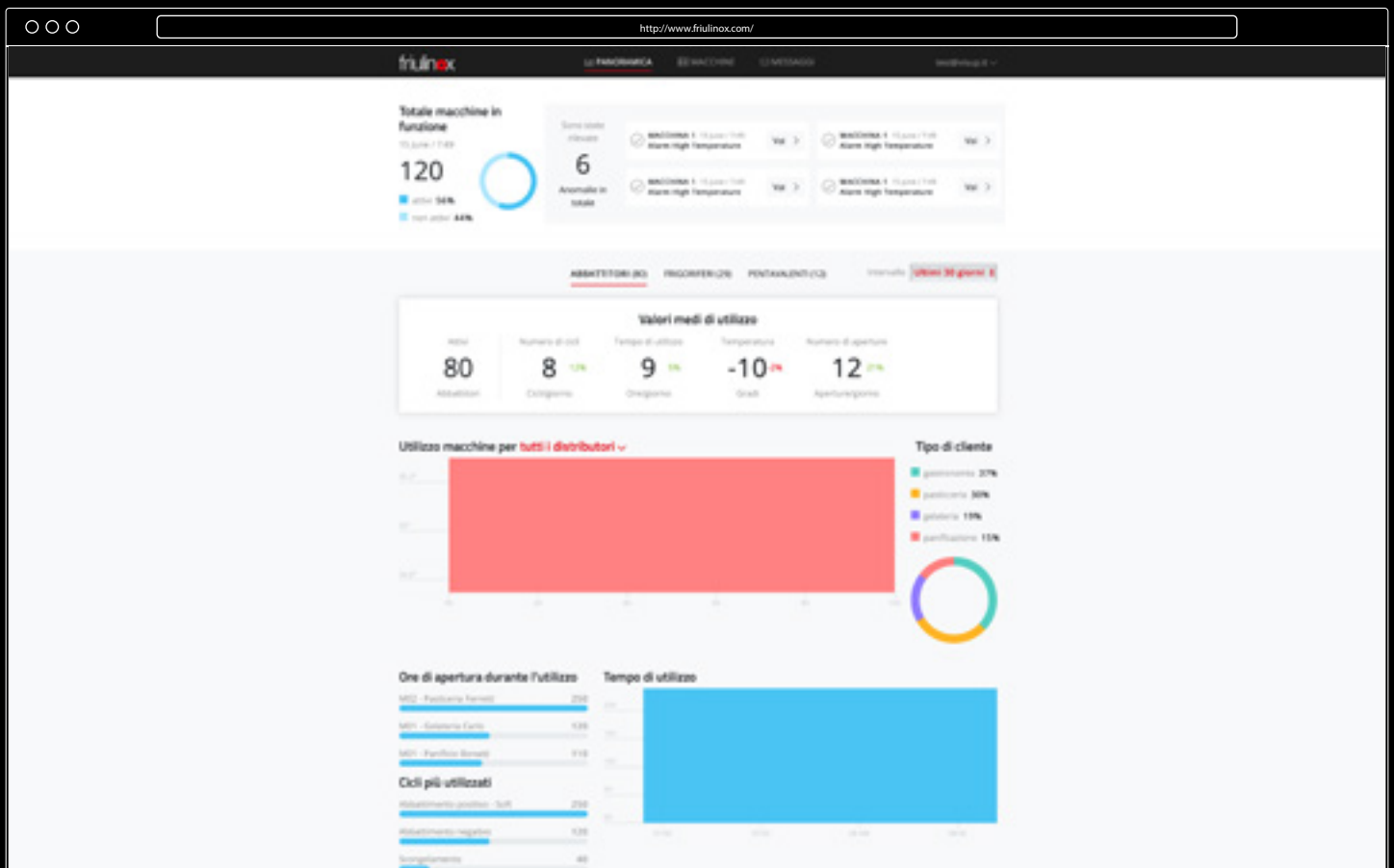
04	The sweet balance between innovation and tradition
08	Cabinets Ice-Cube Millenium Silver
18	Blast Chiller Freezers Go Combi 3



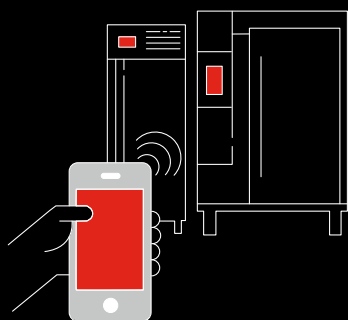
The sweet balance between innovation and tradition

In addition to the creativity and precision of a master ice cream maker, perfect semifreddos, cakes, ice cream, and stick ice cream also require the right balance of temperature, humidity and air circulation. Technical features that are part of the inherent nature of our equipment, and that have made us technology partners for ice cream makers and confectioners for over 45 years.

The future is our present: IIOT and Industry 4.0

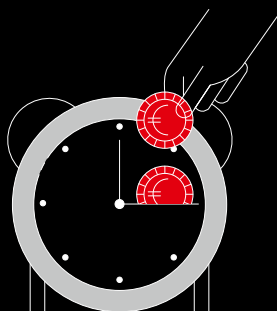


We wish to anticipate the needs of industry professionals by optimising, simplifying and speeding up their work flow. This is why we have made IoT and Industry 4.0 our own.



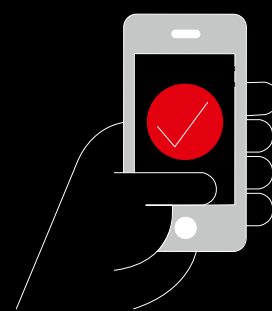
The relationship continues

Because of our native connection, our appliances are supplied with an Internet connection. Using the dedicated CLOUD portal, you can browse and download operational graphs and alarms, or monitor real-time performance using your computer, tablet or mobile.



Save time and money

You no longer need to be present at the workplace to observe your equipment. Using the portal, you can check consumption, work statistics and the state of the components, and prevent any emergencies. Not only will you save time, but you will also prevent any unexpected and damaging equipment downtime.



Control is within everyone's reach

Everything is simple, intuitive and requires no effort. The use of graphs, diagrams and icons instead of codes allows for direct control of the equipment and is within everyone's reach.

1.0

CABINETS

From the new frontier of preservation to the classics designed for large volumes

Each of our designs aims to meet the needs of industry professionals ensuring high quality materials, storage flexibility, innovation, low consumption and compliance with product specification in each working environment. This is why FRIULINOX has developed a complete range of refrigerated cabinets capable of meeting all your preservation needs – from the new holding cabinets with Internet access to multi-temperature models for continual and optimised use throughout the year.

1.1

ICE-CUBE

These innovative refrigerating cabinets redesign methods of preservation, not only by allowing much more space but, more importantly, simplifying and speeding up management and control of the work flow.

Complete control

The new 5" touch screen display with icons ensures fast, intuitive and direct interaction with the equipment. In just a few clicks you can check the set temperature and the selected program, and also modify parameters on the fly by creating your own sets.

The ideal environment for ice cream

All our Ice-Cube models are equipped with a humidity probe and ventilation control to guarantee correct preservation even of the most delicate product, keeping its volume, color and taste intact.



ICE-CUBE MULTI

The Multi model allows the management of positive or negative temperatures (-30 to +18°C) and decides on the most suitable level of humidity for the product to be preserved, making it an all-rounder in your workspace.



Working with you, 365 days a year

You can configure Ice-Cube Multi according to production needs, urgencies, or the time of year. This will maximise your investment, your workspace, and you will be more flexible and able to manage different varieties of products (single portions, mousses, semifreddos, cream puffs, chocolate and ice cream).



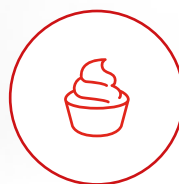
Semifreddos



Single portions



Ice Cream Line



Mousse



Chocolate

Complete control

The new 5" digital display with icons ensures fast, intuitive and direct interaction with the equipment. In just a few clicks you can check the set temperature and the selected program, and also modify parameters on the fly by creating your own sets.

All at once

Essential information is immediately visible and editable with no additional steps.



Record your preferences

In just a few clicks, you can save your modified settings and create new custom programs.



Check power consumption

You can consult the graph with power consumption statistics and identify any anomalies on the display.



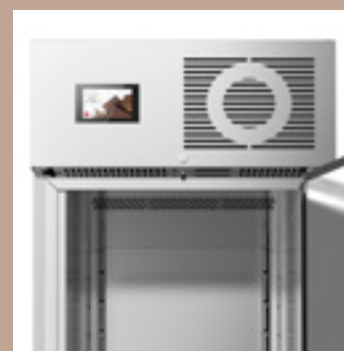
Excellence is in the details

- Body with “enhanced” dimensions for a greater load
- Full 5" capacitive touch display
- Network ready
- Ethernet included (optional Wi-Fi)
- 85 mm insulation thickness for improved energy performance
- The sides of the motor compartment are foamed for greater robustness and soundproofing
- Efficient air distribution with temperature optimization in the unit
- R290 refrigerant (HFC compatible)
- Use of low power consumption electric fans
- Unit ventilation adjustment with multiple speed and air volume levels
- Humidity sensor and adjustment RH% from 40 to 90%
- Hot gas and water disposal system defrosting with no additional increase in energy consumption WDS (Water Dissipation System)



Space Optimisation

A reassessment of the space for the new Ice-Cube ice cream holding cabinets has allowed for up to 60 containers of ice cream, increasing the holding space.



Air circulation

With the new conveyor, air is efficiently distributed within the unit without impinging on the product directly, but creating the right environment for 5-star preservation.

The range

ICE-CUBE

60 containers 5lt
165x360 mm

All models are
available with cooling
water and a version
with remote motor



790x930x2110 mm

AIC11

Operating temp.: -30 -15 °C
Energy Efficiency Class D



790x930x2110 mm

AIC12

Operating temp.: -30 -15 °C
Energy Efficiency Class D

ICE-CUBE

60 containers 5lt
165x360 mm

All models are available with
cooling water and a version with
remote motor.



790x1050x2110 mm

AIC21

Operating temp.: -30 -15 °C
Energy Efficiency Class C



790x1050x2110 mm

AIC22

Operating temp.: -30 -15 °C
Energy Efficiency Class D

ICE-CUBE

60 containers 5lt
165x360 mm

All models are available with
cooling water and a version with
remote motor.



790x1050x2110 mm

AMIC21

Operating temp.: -30 +18 °C
Energy Efficiency Class C



790x1050x2110 mm

AMIC22

Operating temp.: -30 +18 °C
Energy Efficiency Class D

1.2

MILLENNIUM CABINETS

The high loading capacity (up to 98 containers of ice cream) of Millennium holding cabinets enables production planning and the creation of large quantities of product for the entire working week, or for large orders.



900x1140x2320 mm
AFG1080
Operating temp.: -30 -5 °C
Energy Efficiency Class D



900x1140x2320 mm
AFG1080-2P
Operating temp.: -30 -5 °C
Energy Efficiency Class D



900x1140x2320 mm
AFG1080-VTR
Operating temp.: -30 -5 °C
Energy Efficiency Class E

AF1098
Operating temp.: -30 -5°C
Energy Efficiency Class D

AFG1098-2P
Operating temp.: -30 -5°C
Energy Efficiency Class D

AFG1098-VTR
Operating temp.: -30 -5°C
Energy Efficiency Class E



1.3

SILVER CABINETS

Hold your containers silently and with no waste. The construction allows you to gently preserve your ice cream, reduce loss, and ensure greater efficiency.



700×830×2080 mm

AG48

Operating temp.: -30 -12 °C

Energy Efficiency Class D

2.0 BLAST CHILLERS

Technology at the service of hygiene, safety and quality.

The blast chiller freezer is now a key element even in ice-cream. By chilling raw or cooked products and preserving them in time, quality and flavour, you can optimise your work flow – you can buy large quantities of raw materials, plan production, thereby modifying your processes or even produce large quantities of semi-finished products without worrying that they will degrade in a short time. All this with the guarantee of not putting your health at risk, because our blast chiller freezers conform to HACCP standards.

2.1

GO BLAST CHILLER FREEZERS

GO blast chiller freezer quickly reaches lower temperatures with no energy loss and, with its control, allows blast chilling or deep-freezing with time mode or core probe temperature control.

Efficient construction

GO chillers are constructed according to the strictest criteria, with thick insulation and correctly sized cooling systems, they allow for rapid reduction of temperatures with no heat loss.

A variety of sizes for all

The GO family includes models that range from a capacity of 2 up to 30 containers of 5 litres, both in on-board motor and motor-ready versions.

*Chilling data according to EN17032 standard

The range



560×560×520 mm
GF02 AG
2 containers 5 L

With water cooling
GF02 AG-W
2 containers 5 L



790×700×850 mm
GF06 AG
6 containers 5 L

With water cooling
GF06 AG-W
6 containers 5 L



790×800×1320 mm
GF12 AG
12 containers 5 L

With water cooling
GF12 AG-W
12 containers 5 L



790×800×1950 mm
GF15 AG
15 containers 5 L

With water cooling
GF15 AG-W
15 containers 5 L



1100×880×1800 mm
GF21 AG
21 containers 5 L

With water cooling
GF21 AG-W
21 containers 5 L



1100×1030×1800 mm
GF30 AG
30 containers 5 L

With water cooling
GF21 AG-W
21 containers 5 L

5.4

COMBI 3

For every space requirement in your working environment, the solution is Combi 3 – a blast chiller freezer with 5 trays and a holding unit in less than 2 m³.

Two in one

Two independent controls and autonomous refrigeration systems, allows optimisation of production, thereby reducing time frames.

700×830×2080 mm

COMBI3

Upper door

Holding cabinet with 36 containers

Operating temp: -30 to -12 °C

Lower door

Blast chiller with 6 containers





This catalogue
illustrates a part of the
Friulinox range.

See the complete range
on: www.friulinox.com