ULTRA ROLL IN Range
Blast chillers/Freezers

Commercial code	**IFR202R**
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	• 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: R452A • 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	• **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:**
	  - **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.
	  - **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.

Functional features	- **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:
	  ▪ *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 "*devitalization phase for 24 hours*"
	  ▪ *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 "*devitalization phase for 15 hours*"
	- **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
	
	• **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.
	- *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 125 x 226 cm
Internal size	Useful opening for trolley insertion: 82,5x96,4x185cm
Electric power	Kw 1,2 – absorption while defrosting 5.300 Watt - **Standard connection: V-Hz 400V 3N- 50/60Hz**
Gross / Net weight	500 / 360 Kg