



ULTRA ROLL IN Range
Blast chillers/Freezers
N. 1 trolley GN 1/1 – EN 60x40



Commercial code	IFR201R
Production per cycle	120 kg from +90° C to +3°C in 90 minutes; 72 kg from +90° C to -18°C in 240 minutes
Technical features	<ul style="list-style-type: none"> • 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 • Preset for remote cooling unit, at a maximum linear distance of 25 meters from the refrigerating unit; pipes not supplied • Internal room for nr 1 trolley (nr 20 GN 1/1 or EN 60 x 40 containers) • If connected to its remote cooling unit, refrigerant capacity: 5.300 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 IP24 • 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	<ul style="list-style-type: none"> • 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: <ul style="list-style-type: none"> - 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.

Functional features	<ul style="list-style-type: none"> - 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. - 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: <ul style="list-style-type: none"> ▪ 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 "<i>devitalization phase for 24 hours</i>" ▪ 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 "<i>devitalization phase for 15 hours</i>" - 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 <ul style="list-style-type: none"> • 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. <ul style="list-style-type: none"> - 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	105 x 125 x 226 cm
Internal size	Useful opening for trolley insertion: 83x61,7x185cm
Electric power	Kw 0,9 – absorption while defrosting 3.600Watt - Standard connection: V-Hz 400V 3N- 50/60Hz
Gross / Net weight	380/280 Kg