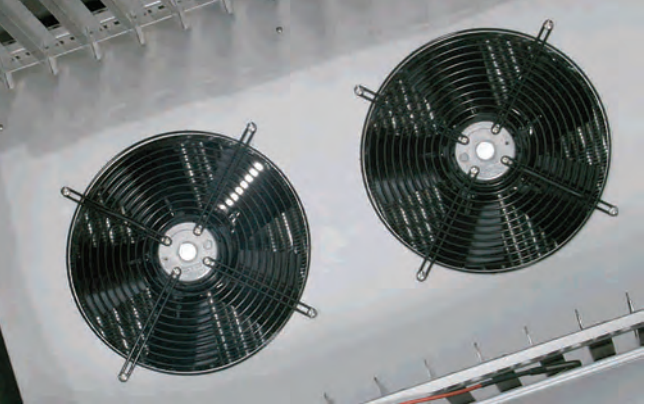


Technical solutions for quality

Pan series

Door
This is equipped with a pivot hinge that facilitates the door's return in the event it is left open.

Internal pan-holding structure
Adjustable pitch, it is designed to minimize disruption of the diffusion of cooling air inside the machine, allowing the air to circulate freely around the sides of the blast chiller. The rounded corners facilitate cleaning. It is suitable for standard gn 1/1 and en 600x400 pans.

Motor fans
Automatically operated, these fans guarantee homogenous distribution of the cold inside the chamber.

Evaporator
Prevents dehydration of the product through an indirect bidirectional air flow.

Probe
Inserted in the core of the product, this probe automatically checks the cooling process.

Optional

UV-C lamp
Essential for the internal sterilization of the machine and work instruments.

Heated probe
Available in substitution of the normal probe, this probe can be used in case of negative chilling and is equipped with timed heating.

Pan blast chiller model ABSU500

Trolley blast chiller / freezer model AB SU1000, stainless steel version (optional)

Trolley series

Door
This is equipped with a self-closing hinge that facilitates the door's return in the event it is left open.

Structure
Panel structure in a plasticized zinc (white) or stainless steel version. High enough to contain a 60/80 or 80/100 trolley.

Motor fans
Automatically operated, these fans guarantee homogenous distribution of the cold inside the chamber.

Evaporator
Prevents dehydration of the product through an indirect monodirectional air flow.

Probe
Inserted in the core of the product, this probe automatically checks the cooling process.

Optional

UV-C lamp
Essential for the internal sterilization of the machine and work instruments.

Heated probe
Available in substitution of the normal probe, this probe can be used in case of negative chilling and is equipped with timed heating.

The blast chillers are designed and produced entirely in the production department. In the detail, a final testing operation.

Freshness is the key

Bread making

The possibility to freeze the product allows to significantly reduce night-time work hours.

BREAD MAKING

Goodbye night-work!

The need to reduce the volume of night-time work together with the need to offer an increasing vast selection of products has made the blast chiller an absolutely indispensable instrument in the bakery.

It enables both the quick chilling of raw and pre-cooked products as well as the freezing of pre-levitated products such as bread, pizza and focaccia.

Pastry

The blast chiller is an irreplaceable ally in the pastry sector.
Creams and the like are kept smooth and fluffy for longer.

PASTRY

A delicate cycle for quality!

Thanks to freezing and blast chilling, the work inside pastry shops becomes much more efficient and safe.

With the soft program it is possible to obtain a result as quick as it is delicate, ideal for any pastry product, raw or cooked, finished or semi-processed.

The blast chiller has also become indispensable to prevent products from aging.

in every sector!

GASTRONOMY

Activity planning is now possible!

The organization of time in the kitchen has become increasingly important in order to offer customers a more varied and complete menu for each meal.

The blast chiller makes it possible to combine food safety and freshness, obtained and guaranteed by the speed of the cooling processes, with the variety of products offered.

ICE CREAM

Smoother and creamier ice cream!

Macrocrystals are the main enemy of ice cream creaminess.

The blast chiller, programmed in the freezing function, quickly lowers the temperature of the ice cream, thus preventing the formation of macrocrystals and at the same time contributing to the formation of a thin surface barrier that prevents air from escaping from the product and resulting in a consequent loss of volume.

Gastronomy

The possibility to preserve foods longer allows to increase product selection.

Ice cream

The blast chiller guarantees that the ice cream doesn't loose its creamy characteristics.

PAN BLAST CHILLER AB 500

STRUCTURE
Structure
One-piece body
Panels
Isothermal (insulated)
Type of insulation
Injected polyurethane foam without CFC at high density
Insulation thickness
60 mm
Internal panel angles
Entirely radial
Internal and external surfaces
Stainless steel AISI 304

CLOSURE SYSTEM
Type of mechanism
Perimeter magnetic gasket
Type of handle
Ergonomic over the entire length of the door

AIR DISTRIBUTION
Flow characteristics
Bidirectional
Evaporator
Specific for blast chilling
Evaporator coating
Stainless steel AISI 304
Defrosting
By hot gas

CONDENSING UNIT
Coolant
R404A (ozone depletion potential=0)
Refrigerating unit position
In the service space
Condenser
Tropicalized to allow operation in every environment
Condenser-cooling
By air
Compressor
Hermetic in the 5t and 14t versions
Semihermetic in the power 14t version

CONTROL PANEL
Temperature sensor
Electronic
Product core temperature probe
Electronic
Power switchboard
In the service space
Control system
Under the door with dedicated card in frontal position

FUNCTIONS AND PROGRAMS
Programs
Automatic
Chilling cycles
5 automatic programs
Alarms
Sound and visual signal with detailed description on display
Alarm memory
N.1 Alarm

TROLLEY BLAST CHILLERS/FREEZERS AB SU 1000

STRUCTURE
Panels
Isothermal (insulated)
Type of insulation
Injected polyurethane foam without CFC at high density, 42 Kg/m^3, 70 mm
Jointing between panels
eccentric fasteners and gaskets
Internal panel angles
Radial
Internal and external surfaces
White plasticized zinc-coated plates
External ceiling surface
Zinc-coated plate
Internal perimeter skirting
Stainless steel AISI 304
Floor
70 mm in stainless steel AISI 304
Closure system
Steel lever
Hinge
Self-elevating, painted and plasticized

AIR DISTRIBUTION
Flow characteristics
Vertical monodirectional
Evaporator
Of our own development on the side wall
Evaporator coating
In treated aluminium alloy
Vertical channels
Stainless steel AISI 304
Defrosting
By hot gas

CONDENSING UNIT
Coolant
R404A (ozone depletion potential=0)
Refrigerating unit position
Remote in kit 10 m
Condenser
Tropicalized
Condenser-cooling
By air
Compressor
Single-stage semihermetic

CONTROL PANEL
Temperature sensor
Electronic
Product core temperature probe
Electronic
Power switchboard
Above the chilling room
Control and display system
On the vertical column

FUNCTIONS AND PROGRAMS
Programs
Automatic
Chilling cycles
5 programs
Alarms
Sound and visual signal
Alarm memory
N.1 Alarm

FREEZER COMBI SYSTEM SR

STRUCTURE
Panels
Isothermal (insulated)
Type of insulation
Injected polyurethane foam without CFC
at high density
Insulation density
42 Kg/m^3
Insulation thickness
100 mm
Jointing between panels
eccentric fasteners and gaskets
Internal panel angles
Radial
Internal and external surfaces
White plasticized zinc-coated plates
External ceiling surface
Zinc-coated plate
Closure system
Lever
Hinge
Self-elevating, painted and plasticized

AIR DISTRIBUTION
Flow characteristics
Monodirectional
Evaporator
Specific for freezing
Evaporator coating
ABS plastic material with plenum in AISI 304 plate
Defrosting
With armoured resistors

CONDENSING UNIT
Coolant
R404A (ozone depletion potential=0)
Refrigerating unit position
Remote in kit 10 m
Condenser
Tropicalized
Condenser-cooling
By air
Compressor
Semihermetic

CONTROL PANEL
Temperature sensor
Electronic
Product core temperature probe
Electronic
Power switchboard
On the machine
Control and display system
Above the door with dedicated card
Serial port PC connection
Frontal position

FUNCTIONS AND PROGRAMS
Programs
Automatic
Chilling cycles
4 programs
Alarms
Sound and visual signal
Alarm memory function

TROLLEY FREEZER SU 2000 M/B

STRUCTURE
Panels
Isothermal (insulated)
Type of insulation
Injected polyurethane foam without CFC at high density
Insulation density
42 Kg/m^3
Insulation thickness
100 mm
Jointing between panels eccentric fasteners and gaskets **Internal panel angles**
Radial
Internal and external surfaces
White plasticized zinc-coated plates
External ceiling surface
Zinc-coated plate
Internal perimeter skirting
Stainless steel AISI 304
Floor surface
Stainless steel AISI 304
CLOSURE SYSTEM
Steel lever
Hinge
Self-elevating, painted and plasticized
Safety opening
Internal handle
AIR DISTRIBUTION
Flow characteristics
Vertical monodirectional
Evaporator
On the ceiling
Defrosting
With armoured resistors
CONDENSING UNIT
Coolant
R404A (ozone depletion potential=0)
Refrigerating unit position
Remote in kit 10 m
Condenser
Tropicalized with air cooling
Compressor
Single-stage semihermetic (SU2000M)
Two-stage semihermetic (SU2000B)
CONTROL PANEL
Temperature sensor
Electronic
Product core temperature probe
Electronic
Power switchboard
On the machine
Control and display system
Above the door with dedicated card
Serial port PC connection
Frontal position
FUNCTIONS AND PROGRAMS
Chilling cycles
4 automatic programs
Alarms
N.10 with sound and visual signal

TROLLEY FREEZER SU 3000

STRUCTURE
Panels
Isothermal (insulated)
Type of insulation
Injected polyurethane foam without CFC at high density
Insulation density
42 Kg/m^3
Insulation thickness
100 mm
Jointing between panels
eccentric fasteners and gaskets
Internal panel angles
Radial
Internal and external surfaces
White plasticized zinc-coated plates
External ceiling surface
Zinc-coated plate
Internal perimeter skirting
Stainless steel AISI 304
Floor
100 mm in stainless steel AISI 304
CLOSURE SYSTEM
Steel lever
Hinge
Self-elevating, painted and plasticized
Safety opening
Internal handle
AIR DISTRIBUTION
Flow characteristics
Vertical bidirectional
Evaporator
Of our own development on side wall
Vertical channels
Stainless steel AISI 304
Defrosting
By hot gas
CONDENSING UNIT
Coolant
R404A (ozone depletion potential=0)
Refrigerating unit position
Remote in kit 10 m
Condenser
Tropicalized with air cooling
Compressor
Single-stage or two-stage semihermetic
CONTROL PANEL
Temperature sensor
Electronic
Product core temperature probe
Electronic with interchangeable probe
Power switchboard
On the machine
Control and display system
Above the door with dedicated card
Serial port PC connection
Frontal position
FUNCTIONS AND PROGRAMS
Chilling cycles
4 automatic programs
Alarms
N.10 with sound and visual signal

TROLLEY FREEZER SU 5000

STRUCTURE
Panels
Isothermal (insulated)
Type of insulation
Injected polyurethane foam without CFC at high density, 42 Kg/m^3, 100 mm
Jointing between panels
eccentric fasteners and gaskets
Internal panel angles
Radial
Internal and external surfaces
White plasticized zinc-coated plates
External ceiling surface
Zinc-coated plate
Internal perimeter skirting
Stainless steel AISI 304
Floor
100 mm in stainless steel AISI 304
Doors
N.2 tunnel doors
Closure system
Steel lever
Hinge
Self-elevating, painted and plasticized
Safety opening
Internal handle
AIR DISTRIBUTION
Flow characteristics
Horizontal monodirectional against the current
Evaporator
Of our own development on side wall
Vertical channels
Stainless steel AISI 304
Defrosting
By hot gas
CONDENSING UNIT
Coolant
R404A (ozone depletion potential=0)
Refrigerating unit position
Remote in kit 10 m
Condenser
Tropicalized with air cooling
Compressor
Two-stage semihermetic
Compressor-cooling
Self-cooled by aspirated gas
CONTROL PANEL
Temperature sensor
Electronic
Product core temperature probe
Electronic with interchangeable probe
Power switchboard
On the machine
Control and display system
Above the door with dedicated card
Serial port PC connection
Frontal position
FUNCTIONS AND PROGRAMS
Chilling cycles
4 automatic programs
Alarms
N.10 with sound and visual signal

Technical characteristics

TRAYS BLAST CHILLER-FREEZERS AB 500 +70°C / -20°C

Type	OVERALL WIDTH mm	OVERALL LENGHT mm	OVERALL HEIGHT mm	VOLTAGE V/N/Hz	RACKS FOR TRAYS n°	PROD./CYCLE FROM +70°C TO +3°C kg	CYCLE TIME FROM +70°C TO +3°C min.	PROD./CYCLE FROM +70°C TO -18°C kg	CYCLE TIME FROM +70°C TO -18°C min.	COMPRESSOR TYPE	ELECTRIC POWER kW	REFRIG. C. TY -23°C +54,5°C kW
AB 500 5T	820	700	900	230/1/50	5	20	90	14	240	HERMETIC	1,2	1,0
AB 500 14T	820	800	1750	400/3+N/50	14	30	90	24	240	HERMETIC	2,3	1,4
AB 500/S 14T	820	800	1750	400/3+N/50	14	40	90	40	240	SEMI HERMETIC	2,9	2,9

RACK BLAST CHILLER-FREEZERS AB SU 1000 +90°C / -20°C

Type	OVERALL WIDTH mm	OVERALL LENGHT mm	USEFUL WIDTH mm	USEFUL LENGHT mm	USEFUL INTERNAL HEIGHT mm	RACKS FOR TRAYS 60/80 n°	RACKS FOR TRAYS 80x100 n°	PROD./CYCLE FROM +90°C TO +3°C kg	CYCLE TIME FROM +90°C TO +3°C min.	PROD./CYCLE FROM +20°C TO -18°C kg	CYCLE TIME FROM +20°C TO -18°C min.	COMPRESSOR TYPE	ELECTRIC POWER kW
AB SU 1000 LD	1500	1200	900	1020	1900	1	1	110	90	95	240	SINGLE STAGE	6,5
AB SU 1000 HD	1500	1200	900	1020	1900	1	1	200	90	175	240	SINGLE STAGE	8,9

FREEZER CABINETS COMBI SYSTEM SR +30°C / -20°C

Type	OVERALL WIDTH mm	OVERALL LENGHT mm	OVERALL HEIGHT mm	MINIMUM ROOM USEFUL HEIGHT mm	RACKS FOR TRAYS 40x60	RACKS FOR TRAYS 60x80	PRODUCT FOR CYCLE kg	CYCLE TIME min.	ELECTRIC POWER kW	COMPRESSOR TYPE	VOLTAGE
COMBY SYSTEM SR	1150	1050	2570	3200	40	20	40	120	4,6	SEMI HERMETIC	400/3/50

Technical characteristics

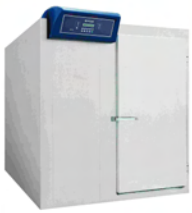
RACK FREEZERS SU 2000 M/B +30°C / -20°C

Type	RACKS FOR TRAYS 60x80 n°	RACKS FOR TRAYS 80x80 n°	RACKS FOR TRAYS 80x100 n°	PROD./CYCLE kg	CYCLE TIME min.	USEFUL WIDTH mm	USEFUL LENGHT mm	USEFUL INTERNAL HEIGHT mm	MINIMUM ROOM USEFUL HEIGHT mm	DOORS n°	COMPRESSOR TYPE	ELECTRIC POWER kW	VOLTAGE
150x170 LD	2	1	1		60	950	1450	1950	3200	1	SINGLE DOUBLE STAGE	8,9/**6,7**	400/3+N/50
150x170 HD	2	1	1	90/**100**	60	950	1450	1950	3200	1	SINGLE DOUBLE STAGE	10,7/**10,4**	400/3+N/50
150x210	2	2	1	120/**135**	60	950	1850	1950	3200	1	SINGLE DOUBLE STAGE	14,6/**14,1**	400/3+N/50
150x270	3	2	2	180/**200**	60	950	2450	1950	3200	1	SINGLE DOUBLE STAGE	20,9/**18,7**	400/3+N/50
150x310	4	3	2	180/**200**	60	950	2850	1950	3200	1	SINGLE DOUBLE STAGE	21/**18,8**	400/3+N/50
150x360	4	3	3	270/**300**	60	950	3350	1950	3200	1	SINGLE DOUBLE STAGE	26/**21**	400/3+N/50

RACK FREEZERS SU 3000 +30°C / -20°C

Type	RACKS FOR TRAYS 60x80 n°	RACKS FOR TRAYS 80x80 n°	RACKS FOR TRAYS 80x100 n°	PROD./CYCLE kg	CYCLE TIME min.	USEFUL WIDTH mm	USEFUL LENGHT mm	USEFUL INTERNAL HEIGHT mm	MINIMUM ROOM USEFUL HEIGHT mm	DOORS n°	COMPRESSOR TYPE	ELECTRIC POWER kW	VOLTAGE
170x133	1	1	1		60	950	1080	1900	2650	1	SINGLE STAGE	10,5	400/3+N/50
170x163	2	1	1	110	60	950	1380	1900	2650	1	DOUBLE STAGE	11	400/3+N/50
170x243	3	2	2	220	60	950	2180	1900	2650	1	DOUBLE STAGE	21,5	400/3+N/50
170x353	4	3	3	330	60	950	3280	1900	2650	1	DOUBLE STAGE	25	400/3+N/50

RACK FREEZERS SU 5000 +30°C / -20°C



Type	RACKS FOR TRAYS 60x80 n°	RACKS FOR TRAYS 80x80 n°	RACKS FOR TRAYS 80x100 n°	PROD./CYCLE kg	CYCLE TIME min.	USEFUL WIDTH mm	OVERALL LENGHT mm	USEFUL LENGHT mm	USEFUL INTERNAL HEIGHT mm	MINIMUM ROOM USEFUL HEIGHT mm	DOORS n°	COMPRESSOR TYPE	ELECTRIC POWER kW	VOLTAGE
210x230	3-1/20'	2-1/30'	2-1/30'		60	950	2300	2100	1950	3000	2	DOUBLE STAGE	18	400/3+N/50
210x335	4-1/15'	3-1/20'	3-1/20'	390	60	950	3350	3150	1950	3000	2	DOUBLE STAGE	27	400/3+N/50
210x440	6-1/10'	4-1/15'	4-1/15'	520	60	950	4400	4200	1950	3000	2	DOUBLE STAGE	36	400/3+N/50
210x545	/	6-1/10'	5-1/12'	650	60	950	5450	5250	1950	3000	2	DOUBLE STAGE	44	400/3+N/50
210x650	/	/	6-1/10'	780	60	950	6500	6300	1950	3000	2	DOUBLE STAGE	54	400/3+N/50

99999550366

Ing. POLIN & C. S.p.A.

Viale dell'industria, 9

37135 Verona - Italy

Tel. +39 045 8289111

Fax + 39 045 8289122

www.polin.it

polin@polin.it