

friulinox

**CABINETS**  
**COUNTERS**  
**BLAST CHILLERS**  
**RETARDER PROVERS**  
Pastry Making

# CABINETS COUNTERS BLAST CHILLERS RETARDER PROVERS COLD ROOMS

## ■ PASTRY MAKING

### STRONG MACHINES FOR DELICATE PRODUCTS

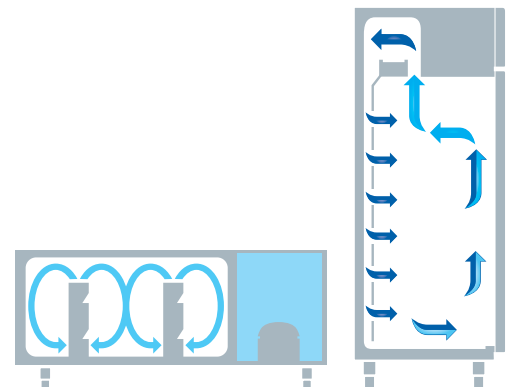
Friulinox presents its lines of cabinets, counters, blast chillers and retarder provers designed for pastry shops and bakeries.

The two ranges have been designed and developed to lighten the work of those who work in this area.

What Friulinox mostly took into account when designing these machines is the nature of the products for which they will be used.

Cakes, pastries, creams and proving mixtures require an extremely precise control of temperature, humidity degree and air circulation. Friulinox has particularly lavished attention on this latter aspect, to ensure that the airflow inside the cold room is always uniform in order to prevent the organoleptic properties of food from dehydrating or becoming altered.

In this way, the aromas, flavours and texture of the products are guaranteed, whatever type of equipment is used.



*Indirect Ventilation System*



## The quality that increases your profits

The stainless steel construction and high density polyurethane insulation totally devoid of CFC have a thickness such as to let the Friulinox equipment work at ambient temperatures of up to +43°C, reducing consumption and ensuring the products remain thermally stable.

The highly aesthetic and functional Friulinox equipment houses containers of the EURONORM 600x400 mm and 600x800 mm dimensions.

Rounded corners and seamless construction make cleaning easy, while maintenance is simplified by easy access to the control panels. The user-friendliness of the machines contributes to ease of use so that personnel can operate in optimum working conditions.

High load capacity and excellent preservation quality grant the possibility of storing even large quantities of products (both in preservation mode, especially combined with the blast chilling process, and in retarder prover mode). This means that you can plan your activities as best suits you, prepare the products when you have time, and then store and use them according to the work peaks of your workroom.

This results in a more rational control of your work in terms of eliminating waste, managing personnel and increasing your profits.

# SILVER - GOLD Cabinets



## Gold for your work

The Gold range is equipped with an exclusive relative humidity control (from 40% to 90% in the storage cabinets for handmade fresh pastries), ensuring that the aroma, flavour and softness of the blast chilled products remain perfectly unaltered over time.

**Costs will drop, profit will rise, and the time you can dedicate to yourself will increase.**



## Simple effectiveness

The rounded, full height handle gives the SILVER cabinets a “soft” look. The range includes positive and negative temperature 600- and 900-litre models. The membrane control panel makes it easy to set the working parameters, which are visible on the large display.



## GOLD ROLL IN Cabinets

And when your production grows, and your production process switches from using trays to using trolleys, Friulinox will not desert you. Instead, it offers you the same preservation quality with its Roll In cabinets.



# MILLENIUМ Cabinets



## Better organisation, more profit

The modular Friulinox MILLENIUМ storage cabinets provide a higher load capacity (up to 60 trays for pastry shops and bakeries). In this way, not only can you plan production, but you can also carry it out in large quantities: that required for the entire week or able to fill a significant number of orders.

Parties, dinners, restaurants or points of sale: you will be able to fill orders of any quantity, at any time. You will be able to buy all the raw materials you want when they are in season or when their price is particularly convenient. Once they are blast chilled, you can preserve them without fear that they may deteriorate and without



worrying about waste. Whenever you need them, you will use only the quantity required. With Friulinox, you can offer your customers a more competitive service, while making more efficient and safer use of your equipment. The utmost hygiene of all the storage cabinets is guaranteed by a user-friendly, seamless design with rounded corners that makes them easier to clean.

# SILVER - GOLD Counters

## Gold for your work

The Friulinox GOLD range is equipped with an exclusive relative humidity control (from 40% to 90% in storage cabinets for handmade fresh pastries and up to 40-45% in storage cabinets for chocolate), ensuring that the aroma, flavour and softness of the blast chilled products remain perfectly unaltered over time.



SILVER



SILVER



## Greater quality for longer

The delicacy of cakes, the fragrance of flat breads, the glossiness of icing.

To retain such excellence, it is necessary that they be excellently preserved after the blast chilling process.

The Friulinox SILVER counters are equipped with an innovative and "smart" ventilation system that evenly distributes the air inside each tray, thereby protecting the food from dehydration, oxidation or aesthetic alterations.

The Friulinox pastry counters can be set up to meet any need, whether with a top, with a top unit, or without a top for built-in installation.



# GO Blast Chillers



## Produce more, produce better

Does the rapid deterioration of cake creams force you to prepare them repeatedly and frequently? Does the production of bread require long hours of work at night? By blast chilling raw and cooked products, and thus keeping their quality and flavours intact over time, Friulinox helps you change the organisation of your pastry shop or bakery.

The blast chiller becomes the cornerstone of a new work method.



## More organisation, more peace of mind, less stress

Thus, you can prepare the amount of product required for the entire week, allocating the work among your employees in a more flexible manner. Plan your production: now you can choose to prepare or cook sweets, creams, bread and pizzas in advance, with the assurance that the blast chiller will keep the fragrance, shape, taste and texture unaltered.

**But that's not all!**



## Broaden your horizons

At last, you will be able produce even large quantities of semi-finished products (cake bases, oven-ready semi-finished products or semifreddos to be decorated). That is because the excellent preservation afforded by deep-freezing makes away with all worries about them deteriorating in a few days.

## PLUS Blast Chillers



## Utmost attention

With the new PLUS range of blast chillers, you will be able to freeze your creations without damaging them because you can manage the fan speed at all stages. You will be able to treat even the most delicate products without compromising the outcome.



## The bank of your success

You will be able to better plan and create your "exact" stock with no more unpleasant product surpluses, using only the amounts you need after freezing. You will also be able to improve your service, filling any order at any time and regaining valuable time to experiment with new combinations or improve the decorative quality of your creations.





## PLUS Roll In & Roll Through Blast Chillers, Blast Freezers



### Large quantities, problem-free

The Friulinox blast chiller range for pastry making comes complete with a family of blast chilling Roll In cabinets able to meet any workload, both in a large workroom or a in medium-size production company.



### Power, under control

When production needs grow, the power installed on the machines grows as well. However, this is not enough to ensure the good result of a freezing or blast chilling cycle. The professional is well aware that factors such as fan speed, temperatures reached in the chamber during the various cycle phases, and airflow circulation are essential in order to achieve perfect results. Thanks to the PLUS control, these factors will always be managed to perfection.

User-friendliness also becomes an important factor within a production cycle. To make inserting trolleys easier, all Roll In models are equipped with strong internal fenders that prevent damage to the internal walls when handling any type of trolley.

The evaporator, which is fully encased in stainless steel with a deflector mounted on hinges and cantilevered opening, Friulinox ensures easy inspection and ease of access for washing purposes.

# RETARDER PROVER Cabinets



## Excellent and identical products, all year long

The Friulinox retarder prover prevents the baker from having to work at inconvenient hours and allows him to rationalise his production while at the same time improving the end result. You will achieve excellent and constant results every day of the year, and will no longer have to worry about the temperature of your workroom or how much humidity is in the air. This veritable retarder prover controls and precisely optimises the proving process, with the utmost guarantee of hygiene and quality. Friulinox offers a full range of standard models of cabinets, counters and cold rooms, with the added possibility of having made to measure and customised cold rooms built.



Thanks to the Friulinox retarder prover cabinets with capacities of 20 or 40 EN1 trays, dough proving can be slowed down and stopped for up to 7 days.

The cabinets then take the dough to the right proving temperature, to be baked at the desired time. All functions are controlled by a microprocessor that can programme the cycles and timing for several days.

# Panelled ROLL IN Cabinets



## Practical and productive

And when your production grows, and your production process switches from using trays to using trolleys, Friulinox will not desert you. Instead, it offers you the same quality and the same proving process control with its Roll In cabinets.



## Easy management

The new range of Lievitomatic cabinets, counters and Roll In retarder provers has a humidity probe to monitor and precisely control the humidity inside the equipment.

The temperature range can be selected from -2°C to +40°C on the standard models, and from -25°C to +40°C on the SUPER models. An automatic baking delay function can be set to preserve the proven products up to 3 hours after completion of the automatic cycle. The stainless steel floor cabinets for Roll In and Roll Through trolleys with bottom strip seal can house trolleys for GN 2/1 or EURONORM trays (600x800 mm).



# RETARDER PROVER Counters



## Greater energy savings

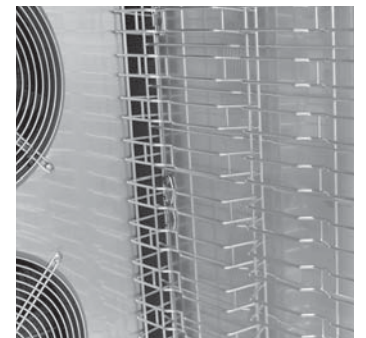
The interior of the cold room is radial, and the floor is made of AISI 304 18/10 stainless steel. The baseboard outside the room is made of corrosion-resistant stainless steel, and all accessories can be removed effort-free.

## Greater reliability and safety

The materials and components that Friulinox uses are selected to guarantee the highest quality of the finished product, and each component is subjected to extensive electronic and functional testing.

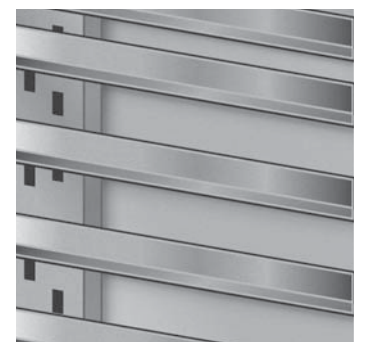
## Greater savings

Exceptional insulation thickness, total absence of “thermal bridges” due to meticulous attention to construction details, use of high efficiency seals and components, and electronically flexible and precise management of functions allow the Lievitamatic counters to obtain sizeable energy savings.



## Greater flexibility

Lievitamatic counters were studied during the design stage to offer an extensive choice of tops and door openings.



## Greater hygiene

Cleaning is simple and fast owing to the equipment’s seamless construction without sharp inner edges. The internal structures are easy to remove without the use of tools.

# COMBI 7



## Compactness

On observing the latest market trends, it is possible to note that pastry shops and bakeries are dedicating more and more space to the sales area.

This is why many workrooms are excessively small.

Friulinox solves this problem by offering Combi 7, comprising a 5-tray blast chiller and a 36-tray retarder prover cold room.



## Even small producers have great aspirations

It does not matter whether your workroom is small or the type or quantity of products produced does not justify the installation of dedicated machines.

With Combi 7, you can manage your production of bread, bakery products and proven products just like in a large specialised workroom.

You can expand the selection of products offered to your customers, thus increasing your profits and optimising time and production at best.

You can also use the blast chiller for all those processes that do not directly concern the product kept in the retarder prover cold room, thanks to dual independent controls and to the totally independent refrigeration systems.

**All this in less than 2 mt<sup>3</sup>**

# RETARDER PROVER Cold Rooms

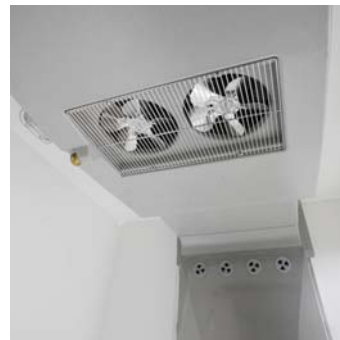


## Designed for large productions

They are a useful and essential tool in artisan and industrial workrooms where proven products are produced (pastry shops, bakeries, pizzerias), since they eliminate or reduce work during the night.

Since they are extremely flexible to use, being guaranteed by the Friulinox programming and control systems, these machines can be used as retarder provers, prover cold rooms, defrosters and refrigerators.

Their construction using modular panels overcomes installation problems in workrooms located in unusual places, such as basements, second floors or rooms with limited access.

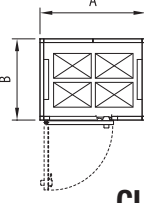


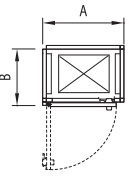
## Pampered and controlled

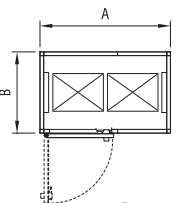
Thanks to the patented air distribution system, consisting of a dual ceiling cooling-heating evaporator, plus a dual air channelling-distribution system with as many as 42 adjustable outlets, the system guarantees even temperature and humidity in every point of the cold room, to ensure that your products are homogeneously and uniformly fermented.

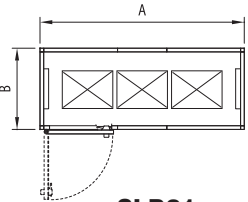
The air inside the cold room moves at a very low speed and always reaches the product indirectly, thus totally eliminating the "dry skin" problem. By generating heat (up to + 40°C) and cold (down to -10°C), it maintains exactly the set temperature, with a consequent improvement in product quality.

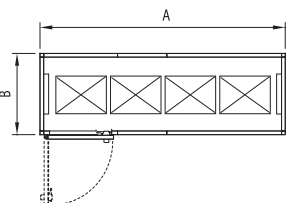
External dimensions	Internal dimensions
A x B x 2550	A x B x 2100

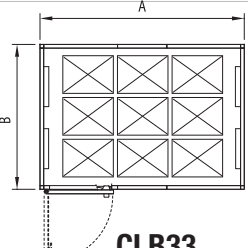
 <p><b>CLA22</b></p>	1750 x 1350	1400 x 1200 n. 4 trolleys 600 x 400
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 <p><b>CLB11</b></p>	1350 x 950	1000 x 800 n. 1 trolley 800 x 600
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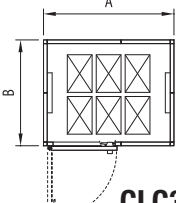
 <p><b>CLB21</b></p>	2150 x 950	1800 x 800 n. 2 trolleys 800 x 600
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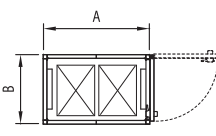
 <p><b>CLB31</b></p>	2950 x 950	2600 x 800 n. 3 trolleys 800 x 600
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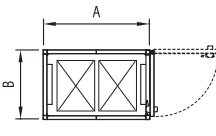
 <p><b>CLB41</b></p>	3750 x 950	3400 x 800 n. 4 trolleys 800 x 600
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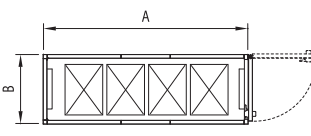
 <p><b>CLB33</b></p>	3350 x 2150	3000 x 2000 n. 9 trolleys 800 x 600
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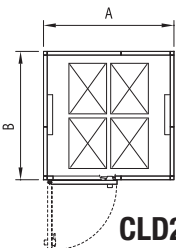
External dimensions	Internal dimensions
A x B x 2550	A x B x 2100

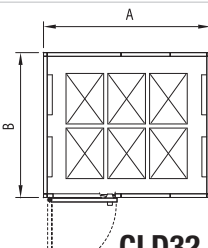
 <p><b>CLC32</b></p>	2150 x 1750	2000 x 1400 n. 6 trolleys 400 x 600
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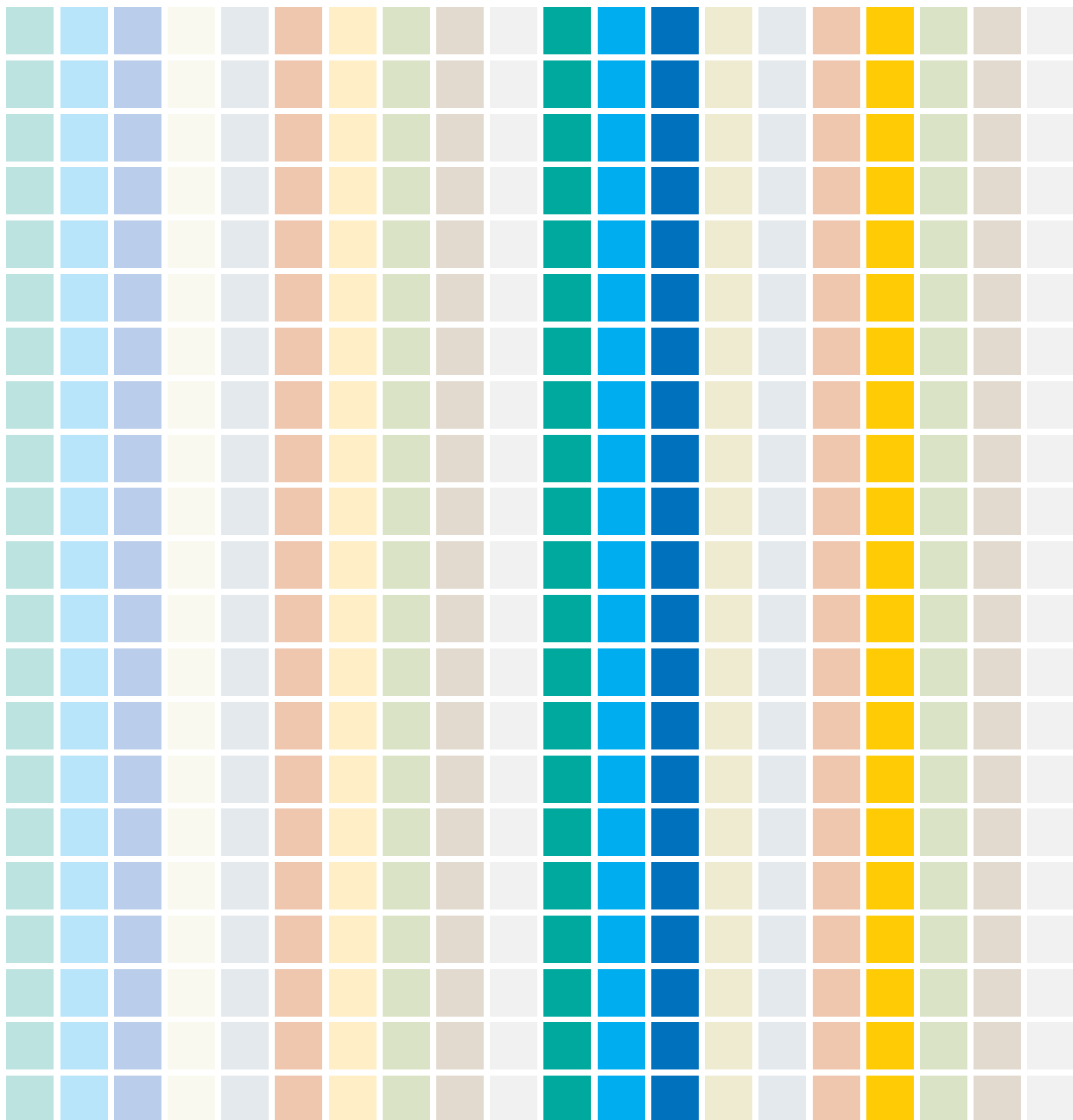
 <p><b>CLD12</b></p>	1750 x 1150	1400 x 1000 n. 2 trolleys 600 x 800
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 <p><b>CLD13</b></p>	2550 x 1150	2200 x 1000 n. 3 trolleys 600 x 800
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 <p><b>CLD14</b></p>	3350 x 1150	3000 x 1000 n. 4 trolleys 600 x 800
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 <p><b>CLD22</b></p>	2150 x 2150	1800 x 2000 n. 4 trolleys 600 x 800
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 <p><b>CLD32</b></p>	2550 x 2150	2200 x 2000 n. 6 trolleys 600 x 800
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