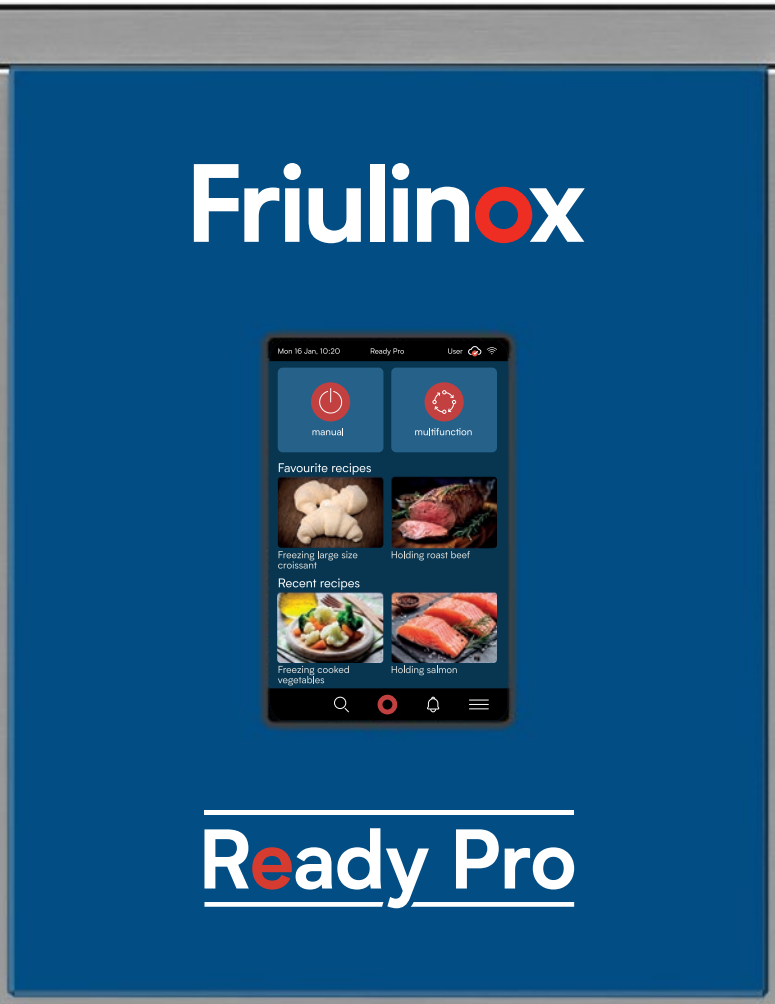
Ready Chilly

Advanced blast chiller

Friulinox



EN

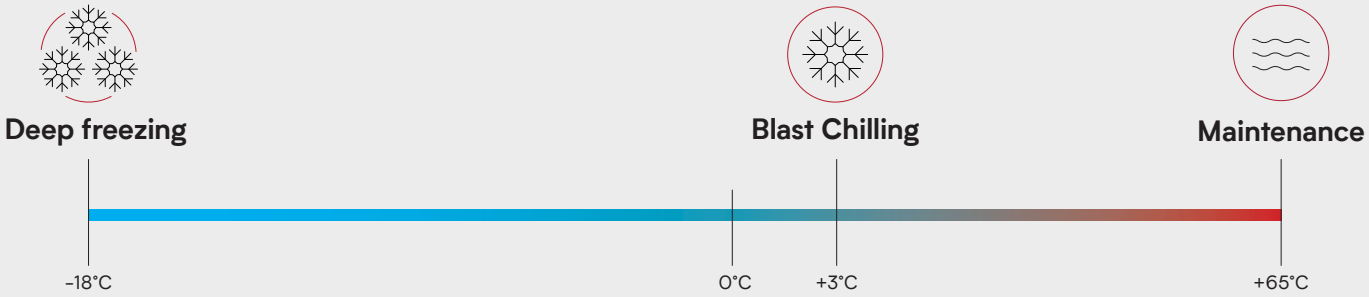
Express your potential

Choose the ideal size for your space and business: from 5 to 24 trays, with performance tested in the toughest conditions of use, multi-step rack suitable for trays of all shapes and uniform airflow to cool all the food, regardless of their height.

All the functions you need

Choose the sets of temperature already programmed or customize them depending on your needs, in all parameters: from the temperature of the cell to the duration of the cycle.

With Ready blast chillers, you have the possibility to create the blast chilling processes of your recipes from scratch, with maximum ease and versatility. Save up to 99 programs to meet your most frequent use needs, in all sectors: gastronomy, pastry, baking, ice cream making.



Continuous cycle

Do you open and close the blaster often to load additional trays? With the continuous cycle you work at maximum power without ever giving up performance and having maximum yield.

Pre-cooling

With this function you can optimize the room temperature before starting a blast chilling or freezing cycle, to get the best results with lower consumption.

Defrosting

The humidity of the air is the cause of the frost that settles on the evaporator: the defrosting function removes it to always guarantee the best performance and optimal efficiency of the machine.

Ready to go

With the Pro-Super-Regular Ready family of blast chillers, you immediately have available the optimal technologies and solutions to meet every request, optimize inventory and purchases, reduce waste, and make your work easier, gaining time and opening up new opportunities for you.

A tailor-made proposal for every space and need, with optimal ease and versatility of use even with non-specialized personnel, without sacrificing quality and performance.
A range of reliable, versatile products with guaranteed performance, even in the most demanding situations.

Choose the Ready model that best suits your needs



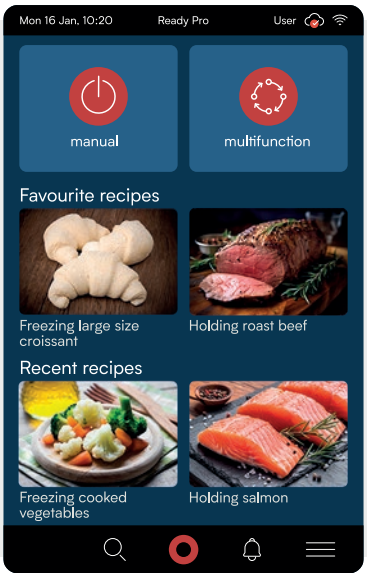




Ready Pro

Serving your masterpieces

Just tap the full touch display to select recipes ready to use, or to create new ones, thanks to an operational interface that adapts to all levels of experience: from the Michelin-star chef, to the non-specialized operator.



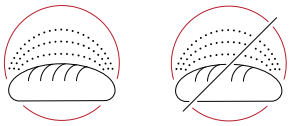
Full touch display

The 5" full touch screen displays all the notifications about ongoing tasks and maintenance operations.

Video Tutorial

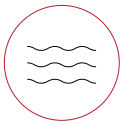
Freedom to create

Positive and negative blast chilling, thawing, proofing and retarder-proofer, maintaining the temperature, drying...are just some of the functions that can be managed immediately and precisely, individually or by connecting them in a single flow.



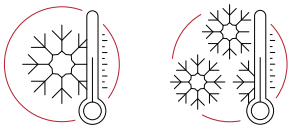
Proofing and retarder-proofer

It controls and rationalizes the proofing process, optimizing times, schedules, and the use of raw materials.



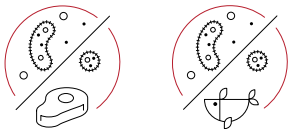
Maintenance

The ideal temperature to bring hot or cold dishes to the table, or during the process of preparation and serving ice cream.



Positive and negative storage

Keep the dishes and ingredients in your pantry at a controlled temperature and humidity, from +18°C to -21°C.



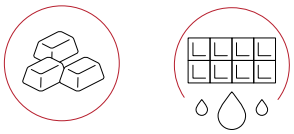
Tapeworm and Anisakis killer

It increases the storage time of food, eliminates parasites, and lets you serve raw meat or fish completely safely.



Dehydration

To preserve mushrooms or create garnishes, infusions, freeze-dried products starting from fresh fruit.



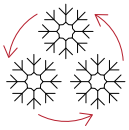
Crystallization and melting chocolate

From slow melting to crystallization, you always have perfect results thanks to the low level of humidity.



Thawing

It reduces the loss of liquids and therefore the weight of the frozen foods, while maintaining the sensory characteristics.



Continuous cycle

It allows you to have a constant temperature, with a specific setting for each individual baking tray.

With Friulinox Cold Cloud, your business is safe.

Thanks to standard connectivity, Friulinox is always by your side, offering you the possibility to always be up-to-date and a timely after-sales service to ensure the correct functioning of the machines: an added security for your investment and your business.





Wifi Connection



Friulinox Cold Cloud

- Tracking and exporting HACCP parameters
- Automatic software update
- Real-time operation
- History operation parameters
- Installation site identification
- Remote service

Functions connected to your service

Thanks to the exclusive Friulinox **MLP (Management of Linked Processes) patent**, with Ready Pro your creativity has no limits, thanks to the possibility of linking two or more functions, modifying the parameters of each single phase. Create recipes from scratch and save them in the Friulinox cloud.



Characteristics

Structural characteristics

- 0.8 mm-thick stainless steel external sides and door (Scotch-Brite satin finish).
- 1 mm-thick stainless steel top (Scotch-Brite satin finish)
- Stainless steel internal coating with fully rounded corners
- Die-moulded and leakproof internal base
- Full-length flush ergonomic handle
- HCFC-free high-density polyurethane foam insulation (approx. 42 kg/m^3)
- Anti-condensation heating element situated on the body frame, under the stop
- Magnetic seal on 4 sides of the door
- Stainless steel exterior (Scotch-Brite satin finish)
- Indirect-flow electric fans - made of composite material - on the product
- Cooling capacity expressed at evaporation temperature -25 °C and condensation temperature at + 45 °C

Equipped interior

- Quick-release heated core probe with 4 measuring points
- Side guide-supporting uprights with 18 mm-pitch holes.
- Unequipped removable GN 1/1 grill-holding panels in AISI 304 18/10 stainless steel - 70 mm-pitch (only for mod. 050).

Commands, controls and safety devices

- 7" FULL TOUCH display high-definition display
- Control-activated chamber sanitisation system with active ions (BIOXIGEN) (optional)
- Compressor-protecting automatic-reset thermal circuit breaker
- Photo-identifiable processes
- USB connection for firmware updates upload and HACCP data download
- Standard connectivity

Versioning

- Also available in a wheeled version
- Also available with a left-hinged door

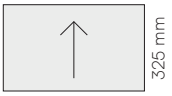
Refrigerant group

- Hermetic compressor
- Copper condensing coil with high thermal efficiency aluminium fins
- Defrosting and condensed water evaporation device
- Copper-aluminium evaporating coil, cataphoresis-painted with non-toxic epoxy resin

Ready Super High Performance



050 / 051



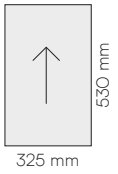


081





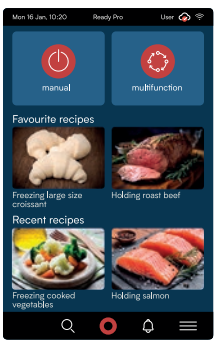
120



+3°C | -40°C

Models	Tray capacity GN1/1 - EN1	External dimensions (W x D x H mm)	Refrigerant Gas	Positive blast chilling capacity in 90' +90°C > +3°C (Kg)	Negative blast chilling capacity in 240' +90°C > -18°C (Kg)	Electric power (W)	Power absorption (A)	Power supply * (V/Ph/Hz)
SBB-050G-SA-R290	5 GN1/1	790 × 720 × 900	R290	20	15	1347	6,36	220-240/1N~/50
SBB-051-SA-R290	5	790 × 820 × 900	R290	30	20	1905	10,69	220-240/1N~/50
SBB-051-SR	5	790 × 820 × 900	R452A/R448A/R449A	30	20	908	4,41	220-240/1N~/50
SBB-081-SA-R290	8	790 × 870 × 1460	R290	40	25	2226	12,83	220-240/1N~/50
SBB-081-SR	8	790 × 870 × 1460	R452A/R448A/R449A	40	25	918	4,46	220-240/1N~/50
SBBR-120-SA-R290	11	850 × 870 × 1860	R290	65	45	3505	8,8	380-420/3N~/50
SBBR-120-SR	11	850 × 870 × 1860	R452A/R448A/R449A	65	45	1799	4,84	380-420/3N~/50

Display 5”



- SA-R290: with ecological gas
- SR: Remote unit (optional)

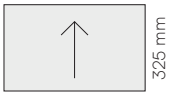
For maximum overall dimensions and technical specifications, consult the product data sheet.
For condensing units, consult the specific sheet.

* special voltages and frequencies on request

Ready Super High Performance

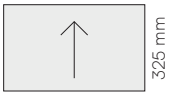


121



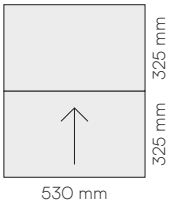


161





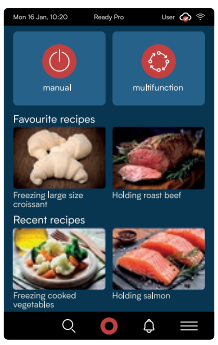
122



+3°C | -40°C

Models	Tray capacity GN1/1 - EN1	External dimensions (W x D x H mm)	Refrigerant Gas	Positive blast chilling capacity in 90' +90°C > +3°C (Kg)	Negative blast chilling capacity in 240' +90°C > -18°C (Kg)	Electric power (W)	Power absorption (A)	Power supply * (V/Ph/Hz)
SBB-121-SA-R290	12	790 × 870 × 1810	R290	65	45	3505	8,8	380-420/3N~/50
SBB-121-SR	12	790 × 870 × 1810	R452A/R448A/R449A	65	45	1799	4,84	380-420/3N~/50
SBB-161-SA-R290	16	790 × 870 × 1960	R290	80	55	4696	10,5	380-420/3N~/50
SBB-161-SR	16	790 × 870 × 1960	R452A/R448A/R449A	80	55	2680	5,22	380-420/3N~/50
SBB-122-SA-R290	24	1100 × 1080 × 1860	R290	75	55	4299	10,5	380-420/3N~/50
SBB-122-SR	24	1100 × 1080 × 1860	R452A/R448A/R449A	80	60	1873	5,18	380-420/3N~/50

Display 5”



- SA-R290: with ecological gas
- SR: Remote unit (optional)

For maximum overall dimensions and technical specifications, consult the product data sheet.
For condensing units, consult the specific sheet.

* special voltages and frequencies on request

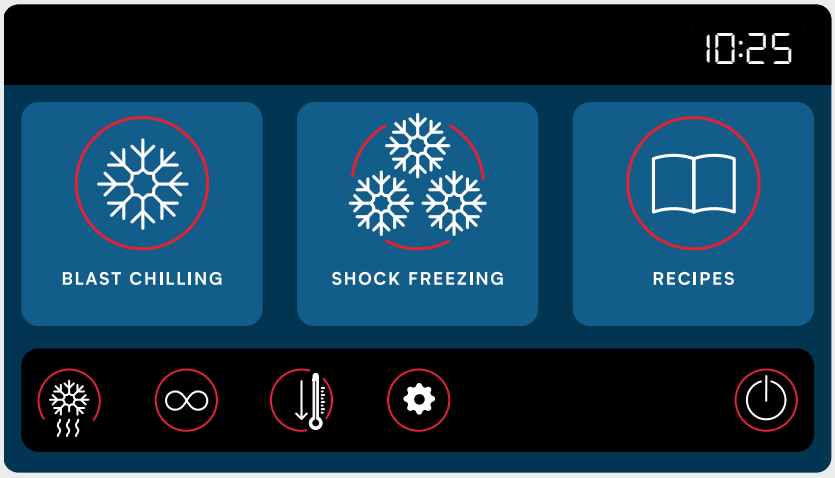
Ready Super
Ready Regular

Intuitive control, great freedom

Ready Super and Regular blast chillers allow food to be blast chilled quickly and with precise temperature control, thanks to the needle probe and its functional and legible display.

Smart interface

Smart and essential, the 5” touch screen, placed at your fingertips and at eye level on the door of the blast chiller, offers immediate visibility and interaction with the functions, represented by intuitive and easy-to-read symbols.



Video Tutorial

Advanced control

With a special kit, which can also be purchased at a later time, you can add the web connectivity feature that allows you to monitor operating data: to have everything under control, at any time and wherever you are.



Characteristics

Structural characteristics

- 0.8 mm-thick stainless steel external sides and door (Scotch-Brite satin finish)
- Stainless steel internal coating with fully rounded corners
- Die-moulded and leakproof internal base
- Full-length flush ergonomic handle
- 1 mm-thick stainless steel top (Scotch-Brite satin finish)
- HCFC-free high-density polyurethane foam insulation (approx. 42 kg/m³)
- Anti-condensation heating element situated on the body frame, under the stop
- Magnetic seal on 4 sides of the door
- Indirect-flow electric fans - made of composite material - on the product
- Cooling capacity expressed at evaporation temperature -25 °C and condensation temperature at + 45 °C

Equipped interior

- Quick-release heated core probe with 4 measuring points
- Removable stainless steel double-track guides (GN-EN), equipped with an anti-tip system.
- Side guide-supporting uprights with 18 mm-pitch holes.
- Unequipped removable GN 1/1 grill-holding panels in AISI 304 18/10 stainless steel - 70 mm-pitch (only for mod. 050).

Commands, controls and safety devices

- 5" high-definition TOUCH display
- Pictogram and text-identifiable processes
- USB connection for firmware updates upload and HACCP data download
- Connectivity (optional)

Versioning

- Also available in a wheeled version
- Also available with a left-hinged door

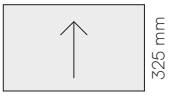
Refrigerant group

- Hermetic compressor
- Copper-aluminium evaporating coil, cataphoresis-painted with non-toxic epoxy resin
- Copper condensing coil with high thermal efficiency aluminium fins
- Defrosting and condensed water evaporation device

Ready Super



050 / 051



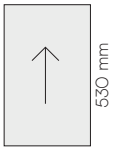


081





120



+3°C | -40°C

Models	Tray capacity GN1/1 - EN1	External dimensions (W x D x H mm)	Refrigerant Gas	Positive blast chilling capacity in 90' +90°C > +3°C (Kg)	Negative blast chilling capacity in 240' +90°C > -18°C (Kg)	Electric power (W)	Power absorption (A)	Power supply * (V/Ph/Hz)
RBS-050G-SA-R290	5 GN1/1	790 × 720 × 900	R290	20	15	847	3,96	220-240/1N~/50
RBS-051-SA-R290	5	790 × 820 × 900	R290	30	20	1405	8,29	220-240/1N~/50
RBS-051-SR	5	790 × 820 × 900	R452A/R448A/R449A	30	20	108	0,51	220-240/1N~/50
RBS-051-SR-CO2	5	790 × 820 × 900	R744 (CO2)	30	20	108	0,51	220-240/1N~/50
RBS-081-SA-R290	8	790 × 870 × 1460	R290	40	25	1726	10,43	220-240/1N~/50
RBS-081-SR	8	790 × 870 × 1460	R452A/R448A/R449A	40	25	118	0,56	220-240/1N~/50
RBS-081-SR-CO2	8	790 × 870 × 1460	R744 (CO2)	40	25	118	0,56	220-240/1N~/50
RBSR-120-SA-R290	11	850 × 870 × 1860	R290	65	45	2505	6,4	380-420/3N~/50
RBSR-120-SR	11	850 × 870 × 1860	R452A/R448A/R449A	65	45	199	0,94	380-420/3N~/50

- SA-R290: with ecological gas
- SR: Remote unit (optional)
- SR-CO2: Remote unit set up for CO_2 ecological gas

Display 5”



For maximum overall dimensions and technical specifications, consult the product data sheet.
For condensing units, consult the specific sheet.

* special voltages and frequencies on request

Ready Super







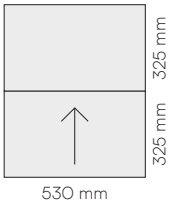
121



161



122



+3°C | -40°C

Models	Tray capacity GN1/1 - EN1	External dimensions (W x D x H mm)	Refrigerant Gas	Positive blast chilling capacity in 90' +90°C > +3°C (Kg)	Negative blast chilling capacity in 240' +90°C > -18°C (Kg)	Electric power (W)	Power absorption (A)	Power supply * (V/Ph/Hz)
RBS-121-SA-R290	12	790 × 870 × 1810	R290	65	45	2505	6,4	380-420/3N~/50
RBS-121-SR	12	790 × 870 × 1810	R452A/R448A/R449A	65	45	199	0,94	380-420/3N~/50
RBS-121-SR-CO2	12	790 × 870 × 1810	R744 (CO2)	65	45	199	0,94	380-420/3N~/50
RBS-161-SA-R290	16	790 × 870 × 1960	R290	80	55	3196	8,1	380-420/3N~/50
RBS-161-SR	16	790 × 870 × 1960	R452A/R448A/R449A	80	55	280	1,32	380-420/3N~/50
RBS-161-SR-CO2	16	790 × 870 × 1960	R744 (CO2)	80	55	280	1,32	380-420/3N~/50
RBS-122-SA-R290	24	1100 × 1080 × 1860	R290	75	55	3299	8,18	380-420/3N~/50
RBS-122-SR	24	1100 × 1080 × 1860	R452A/R448A/R449A	75	55	273	1,28	380-420/3N~/50
RBS-122-SR-CO2	24	1100 × 1080 × 1860	R744 (CO2)	75	55	273	1,28	380-420/3N~/50

- SA-R290: with ecological gas
- SR: Remote unit (optional)
- SR-CO2: Remote unit set up for CO_2 ecological gas

Display 5”



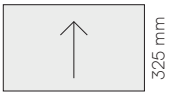
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For condensing units, consult the specific sheet.

* special voltages and frequencies on request

Ready Regular



051



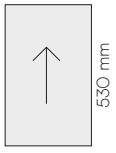


081





120



+3°C | -40°C

Models	Tray capacity GN1/1 - EN1	External dimensions (W x D x H mm)	Refrigerant Gas	Positive blast chilling capacity in 90' +90°C > +3°C (Kg)	Negative blast chilling capacity in 240' +90°C > -18°C (Kg)	Electric power (W)	Power absorption (A)	Power supply * (V/Ph/Hz)
RBS-051-RA-R290	5	790 × 800 × 900	R290	25	15	1114	6,49	220-240/1N~/50
RBS-051-RR	5	790 × 800 × 900	R452A/R448A/R449A	25	15	108	0,51	220-240/1N~/50
RBS-081-RA-R290	8	790 × 850 × 1460	R290	35	25	1461	8,73	220-240/1N~/50
RBS-081-RR	8	790 × 850 × 1460	R452A/R448A/R449A	30	20	118	0,56	220-240/1N~/50
RBSR-120-RA-R290	10	850 × 850 × 1860	R290	55	35	2021	4,9	380-420/3N~/50
RBSR-120-RR	10	850 × 850 × 1860	R452A/R448A/R449A	55	35	199	0,94	380-420/3N~/50

- RA-R290: with ecological gas
- RR: Remote unit (optional)

Display 5”



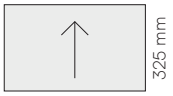
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For condensing units, consult the specific sheet.

* special voltages and frequencies on request

Ready Regular

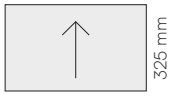


121





161



+3°C | -40°C

Models	Tray capacity GN1/1 - EN1	External dimensions (W x D x H mm)	Refrigerant Gas	Positive blast chilling capacity in 90' +90°C > +3°C (Kg)	Negative blast chilling capacity in 240' +90°C > -18°C (Kg)	Electric power (W)	Power absorption (A)	Power supply * (V/Ph/Hz)
RBS-121-RA-R290	12	790 × 850 × 1810	R290	55	35	2021	4,9	380-420/3N~/50
RBS-121-RR	12	790 × 850 × 1810	R452A/R448A/R449A	55	35	199	0,94	380-420/3N~/50
RBS-161-RA-R290	16	790 × 850 × 1960	R290	75	50	2666	6,4	380-420/3N~/50
RBS-161-RR	16	790 × 850 × 1960	R452A/R448A/R449A	75	50	280	1,32	380-420/3N~/50

- RA-R290: with ecological gas
- RR: Remote unit (optional)

Display 5”



For maximum overall dimensions and technical specifications, consult the product data sheet.
For condensing units, consult the specific sheet.

* special voltages and frequencies on request

Great performance in an optimal space

The Ready cold rooms make the most of the available space, in the most diverse situations: from the laboratory, to the canteen, to the cooking centre, to the restaurant. Compatible with all laboratory or oven trolleys, they have been tested in compliance with the standard, even with large loads and in the most demanding work situations.

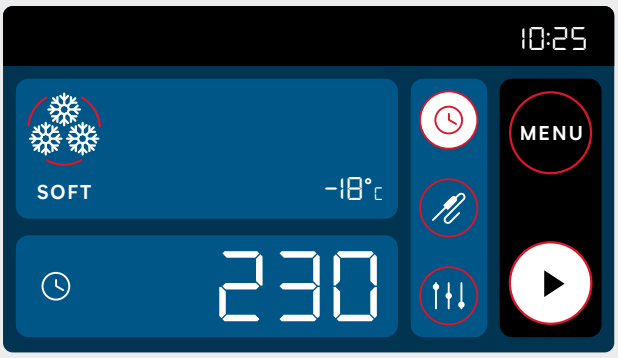


Plug-ins

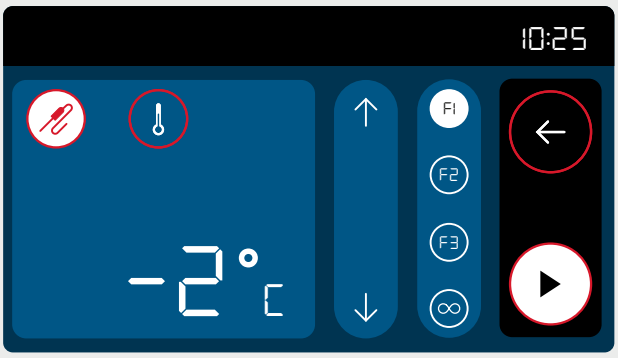
A range of blast chilling cells immediately ready to use, because they are equipped with a complete refrigeration unit: an advantage that makes the difference, together with performance, high load capacity, speed of cycles, reduction of consumption and high quality of materials. Just plug them into the power supply and the Ready cells change the way you work: for the better. They are available for trolleys with GN1/1 - EN1 and GN2/1 - EN2 tray capacity.

Smart interface

Smart and essential, the 5” touch screen, placed at your fingertips and at eye level on the door of the blast chiller, offers immediate visibility and interaction with the functions, represented by intuitive and easy-to-read symbols.



Timed control



Control with probe thermometer

More efficiency, less consumption

Thanks to the optimization of the airflow, the result of in-depth research and numerous tests to obtain maximum results, Ready cells have achieved a significant increase in the quantity of product blast chilled and an equally sharp reduction in the length of the work cycles. All this with significant energy savings: an advantage for the environment as well as for the budget.

Blast chilling 110Kg of puree (20 trays GN2/1)

Cell temperature

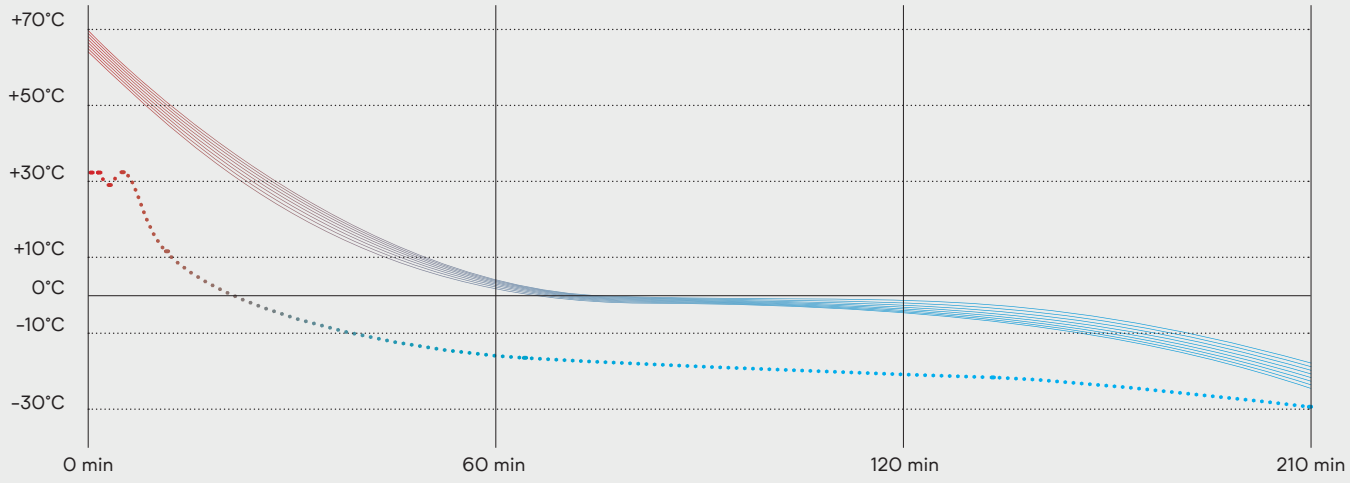
No. 8 Trays sample positioned at different heights

Average time positive blast chilling from +65°C to +3°C

1 hour

Average time deep freezing from +65°C to -18°C

3 hours 33 min



Secure and accessible electronics

The compartment with the electronic components is equipped with a front door that can be opened with a safety key, with IP 54 protection against dust and humidity.

Ease of cleaning

Made according to NFS and UNI EN 14159 hygiene standards, with evaporator raised from the ground to facilitate the cleaning and the discharging of the washing water.





- Wide radius air conveyors placed behind the evaporating battery for a high and homogeneous airflow.
- Evaporator casing which can be opened by universal key for easy access and daily cleaning, with micro safety switch for the fans.
- Threshold grid for washing water collection entirely in stainless steel.
- Reinforced bottom with 30/10 sheet metal to allow the entry of heavy trolleys.
- Thick steel bumpers, shaped to facilitate the introduction of the trolley and protect the machine from accidental impacts with the trolley.

Characteristics

Structural characteristics

- AISI 304 stainless steel panel construction with 80 mm-thick polyurethane foam insulation
- Stainless steel exterior (Scotch-Brite satin finish)
- Copper-aluminium evaporating coil, cataphoresis-painted with non-toxic epoxy resin, installed on the side, together with fairing that can be opened via a special safety key for easy and proper maintenance; all PED and UL-tested at a pressure of 30 bar (60 bar R744 vers.)
- Highly ventilated evaporator to ensure the cooling system's maximum efficiency
- Anti-condensation heating element fitted under the door seal
- Door with a rubber sweeper seal, complete with closing hinges
- Control-activated chamber sanitisation system with active ions (HI-GIENE)
- Access ramp equipped with a liquid-collecting grille and filtering system (optional)
- External bumper to protect the door and the control panel (no Plug-in versions)
- Interlocking flooring (18 mm wood) (Plug-in versions)
- Interlocking flooring (18 mm wood), reinforced with a 30/10 steel sheet and non-slip 5WL finish
- Recessed or above-floor installation possible
- Cell fitted with easy-to-clean rounded corners and AISI 304 30/10 stainless steel internal bumpers
- All the surfaces, body's metal components and internal reinforcements are made of AISI 304 stainless steel and have been tested to withstand a saline environment for at least 800 hours
- Easy-to-clean interior, thanks to the suspended evaporator that quickly removes the washing water, according to the indications of the NFS and UNI EN 14159 standards
- Cooling capacity expressed at evaporation temperature -25 °C and condensation temperature at + 45 °C

Equipped interior

- Thick stainless steel internal bumper to prevent any trolley-related damage
- Quick-release heated core probe with 4 measuring points

Commands, controls and safety devices

- Connectivity (optional)
- USB connection for uploading and downloading data/recipes
- 5" high-definition TOUCH display
- Automatic storage at the end of the blast chilling cycle
- Electrical connections at the front of the padlocked panel (no Plug-in versions)

Versioning

- Can be set up for the following eco-friendly gases on request: R404a, R449a, R448a, R507 and R744 (CO2)

Ready Plug-in Cells



1 trolley GN1/1 - EN1



1 trolley GN2/1 - EN2

With condensing unit on board +3°C | -40°C

Models	Trolleys 20 Pans GN1/1-EN1	Trolleys 20 Pans GN2/1-EN2	Doors	External dimensions (W x D x H mm)	Internal dimensions (W x D x H mm)	Positive blast chilling capacity in 90' +90°C > +3°C (Kg)	Negative blast chilling capacity in 240' +90°C > -18°C (Kg)	Electric power (W)	Power absorption (A)	Power supply * (V/Ph/Hz)
RCBL-201-R-PFA	1		1	890 × 1345 × 2400	688 × 835 × 1900	90	50	3615	8,63	380-420/3N~/50
RCBL-202-R-PFA	1	1	1	1100 × 1625 × 2400	895 × 1040 × 1900	110	60	4500	10,5	380-420/3N~/50

- R-PFA: air unit



1 trolley GN1/1 - EN1



1 trolley GN2/1 - EN2

With remote condensing unit +3°C | -40°C

Models	Trolleys 20 Pans GN1/1-EN1	Trolleys 20 Pans GN2/1-EN2	Doors	External dimensions (W x D x H mm)	Internal dimensions (W x D x H mm)	Positive blast chilling capacity in 90' +90°C > +3°C (Kg)	Negative blast chilling capacity in 240' +90°C > -18°C (Kg)	Electric power (W)	Power absorption (A)	Power supply * (V/Ph/Hz)
RCBL-201-R-PFR	1		1	890 × 1345 × 2180	688 × 835 × 1900	90	50	441	2,03	380-420/3N~/50
RCBL-201-R-PFR-CO2	1		1	890 × 1345 × 2180	688 × 835 × 1900	90	50	441	2,03	380-420/3N~/50
RCBL-202-R-PFR	1	1	1	1100 × 1625 × 2180	895 × 1040 × 1900	110	60	531	2,3	380-420/3N~/50
RCBL-202-R-PFR-CO2	1	1	1	1100 × 1625 × 2180	895 × 1040 × 1900	110	60	531	2,3	380-420/3N~/50

- R-PFR: Arrangement for R452a/R448a/R449a refrigerant gas
- R-PFR-CO_2: Provision for connection to R744 (CO2) systems

For maximum overall dimensions and technical specifications, consult the product data sheet.
For condensing units, consult the specific sheet.

* special voltages and frequencies on request

Ready Cells Gastronomy



1 Trolley



2 Trolleys



3 Trolleys



4 Trolleys

+3°C | -40°C

Models	Trolleys 20 Pans GN1/1-EN1	Trolleys 20 Pans GN2/1-EN2	Doors	External dimensions (W x D x H mm)	Internal dimensions (W x D x H mm)	Positive blast chilling capacity in 90' +90°C > +3°C (Kg)	Negative blast chilling capacity in 240' +90°C > -18°C (Kg)	Electric power (W)	Power absorption (A)	Power supply * (V/Ph/Hz)
RCSG-201-R-RIF	1		1	1300 × 1330 × 2100	700 × 950 × 1820	120	80	638	2,87	380-420/3N~/50
RCSG-201-R-RTF	1		2	1300 × 1400 × 2100	700 × 1020 × 1820	120	80	738	3,31	380-420/3N~/50
RCSG-202-R-RIF	1	1	1	1500 × 1530 × 2100	880 × 1150 × 1820	150	100	638	2,87	380-420/3N~/50
RCSG-202-R-RTF	1	1	2	1500 × 1600 × 2100	880 × 1220 × 1820	150	100	738	3,31	380-420/3N~/50
RCSG-401-R-RTF	2		2	1300 × 2300 × 2100	700 × 1920 × 1820	240	160	1276	3,56	380-420/3N~/50
RCSG-402-R-RTF	2	2	2	1500 × 2700 × 2100	880 × 2320 × 1820	300	200	1276	3,56	380-420/3N~/50
RCSG-601-R-RTF	3		2	1300 × 3200 × 2100	700 × 2820 × 1820	360	240	1814	3,82	380-420/3N~/50
RCSG-602-R-RTF	3	3	2	1500 × 3800 × 2100	880 × 3420 × 1820	450	300	1814	3,82	380-420/3N~/50
RCSG-801-R-RTF	4		2	1300 × 4100 × 2100	700 × 3720 × 1820	480	320	2232	5,74	380-420/3N~/50
RCSG-802-R-RTF	4	4	2	1500 × 4900 × 2100	880 × 4520 × 1820	600	400	2232	5,74	380-420/3N~/50

- Arrangement for R452a/R448a/R449a refrigerant gas

Ready Cells Pastry

+3°C | -40°C

Models	Trolleys 20 Pans GN1/1-EN1	Trolleys 20 Pans GN2/1-EN2	Doors	External dimensions (W x D x H mm)	Internal dimensions (W x D x H mm)	Positive blast chilling capacity in 90' +90°C > +3°C (Kg)	Negative blast chilling capacity in 240' +90°C > -18°C (Kg)	Electric power (W)	Power absorption (A)	Power supply * (V/Ph/Hz)
RCBP-202-R-RIF	1	1	1	1500 × 1530 × 2300	880 × 1150 × 2020	150	100	608	2,74	380-420/3N~/50
RCBP-202-R-RTF	1	1	2	1500 × 1600 × 2300	880 × 1220 × 2020	150	100	708	3,17	380-420/3N~/50
RCBP-402-R-RTF	2	2	2	1500 × 2700 × 2300	880 × 2320 × 2020	300	200	1216	3,3	380-420/3N~/50
RCBP-602-R-RTF	3	3	2	1500 × 3800 × 2300	880 × 3420 × 2020	450	300	1724	3,43	380-420/3N~/50
RCBP-802-R-RTF	4	4	2	1500 × 4900 × 2300	880 × 4520 × 2020	600	400	2232	5,74	380-420/3N~/50

For maximum overall dimensions and technical specifications, consult the product data sheet.
For condensing units, consult the specific sheet.

* special voltages and frequencies on request

Ready Cells CO_2



1 Trolley



2 Trolleys



3 Trolleys

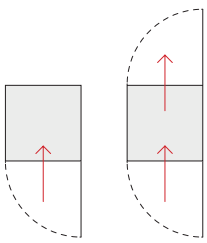


4 Trolleys

+3°C | -40°C

Models	Trolleys 20 Pans GN1/1-EN1	Trolleys 20 Pans GN2/1-EN2	Doors	External dimensions (W x D x H mm)	Internal dimensions (W x D x H mm)	Positive blast chilling capacity in 90' +90°C > +3°C (Kg)	Negative blast chilling capacity in 240' +90°C > -18°C (Kg)	Electric power (W)	Power absorption (A)	Power supply * (V/Ph/Hz)
RCSG-201-R-RIF-CO2	1		1	1300 × 1330 × 2100	700 × 950 × 1820	120	80	608	2,74	380-420/3N~/50
RCSG-201-R-RTF-CO2	1		2	1300 × 1400 × 2100	700 × 1020 × 1820	120	80	708	3,18	380-420/3N~/50
RCSG-202-R-RIF-CO2	1	1	1	1500 × 1530 × 2100	880 × 1150 × 1820	150	100	608	2,74	380-420/3N~/50
RCSG-202-R-RTF-CO2	1	1	2	1500 × 1600 × 2100	880 × 1220 × 1820	150	100	708	3,18	380-420/3N~/50
RCSG-401-R-RTF-CO2	2		2	1300 × 2300 × 2100	700 × 1920 × 1820	240	160	1216	3,3	380-420/3N~/50
RCSG-402-R-RTF-CO2	2	2	2	1500 × 2700 × 2100	880 × 2320 × 1820	300	200	1216	3,3	380-420/3N~/50
RCSG-601-R-RTF-CO2	3		2	1300 × 3200 × 2100	700 × 2820 × 1820	360	240	1724	3,43	380-420/3N~/50
RCSG-602-R-RTF-CO2	3	3	2	1500 × 3800 × 2100	880 × 3420 × 1820	450	300	1724	3,43	380-420/3N~/50
RCSG-801-R-RTF-CO2	4		2	1300 × 4100 × 2100	700 × 3720 × 1820	480	320	2232	5,74	380-420/3N~/50
RCSG-802-R-RTF-CO2	4	4	2	1500 × 4900 × 2100	880 × 4520 × 1820	600	400	2232	5,74	380-420/3N~/50

- Provision for connection to R744 (CO2) systems



RIF:
1 door

RTF:
2 sliding doors on both sides

- R-REF: regular roll-in with floor
- R-RTF: regular roll-through with floor

For maximum overall dimensions and technical specifications, consult the product data sheet.
For condensing units, consult the specific sheet.

* special voltages and frequencies on request

Ready Cells

On feet



1 oven trolley GN1/1 - EN1



1 oven trolley GN2/1 - EN2

+3°C | -40°C

Models	Trolleys 20 Pans GN1/1-EN1	Trolleys 20 Pans GN2/1-EN2	Doors	External dimensions (W x D x H mm)	Internal dimensions (W x D x H mm)	Positive blast chilling capacity in 90' +90°C > +3°C (Kg)	Negative blast chilling capacity in 240' +90°C > -18°C (Kg)	Electric power (W)	Power absorption (A)	Power supply * (V/Ph/Hz)
RCSG-201-R-OTR	1		1	1300 × 1305 × 2203	740 × 940 × 1700	100	70	638	2,87	380-420/3N~/50
RCSG-201-R-OTR-L	1		1	1300 × 1305 × 2203	740 × 940 × 1700	100	70	638	2,87	380-420/3N~/50
RCSG-202-R-OTR		1	1	1500 × 1505 × 2203	940 × 1140 × 1700	130	90	638	2,87	380-420/3N~/50
RCSG-202-R-OTR-L		1	1	1500 × 1505 × 2203	940 × 1140 × 1700	130	90	638	2,87	380-420/3N~/50

- Arrangement for R452a/R448a/R449a refrigerant gas

Ready Cells

On Feet, CO_2

+3°C | -40°C

Models	Trolleys 20 Pans GN1/1-EN1	Trolleys 20 Pans GN2/1-EN2	Doors	External dimensions (W x D x H mm)	Internal dimensions (W x D x H mm)	Positive blast chilling capacity in 90' +90°C > +3°C (Kg)	Negative blast chilling capacity in 240' +90°C > -18°C (Kg)	Electric power (W)	Power absorption (A)	Power supply * (V/Ph/Hz)
RCSG-201-R-OTR-CO2	1		1	1300 × 1305 × 2203	740 × 940 × 1700	100	70	608	2,74	380-420/3N~/50
RCSG-201-R-OTR-L-CO2	1		1	1300 × 1305 × 2203	740 × 940 × 1700	100	70	608	2,74	380-420/3N~/50
RCSG-202-R-OTR-CO2		1	1	1500 × 1505 × 2203	940 × 1140 × 1700	130	90	608	2,74	380-420/3N~/50
RCSG-202-R-OTR-L-CO2		1	1	1500 × 1505 × 2203	940 × 1140 × 1700	130	90	608	2,74	380-420/3N~/50

- Provision for connection to R744 (CO2) systems

- R-OTR: regular oven trolley for ICP trolley
- R-OTR-L: regular oven trolley for Lainox trolley

For maximum overall dimensions and technical specifications, consult the product data sheet.
For condensing units, consult the specific sheet.

* special voltages and frequencies on request

Chilly

Blast chillers

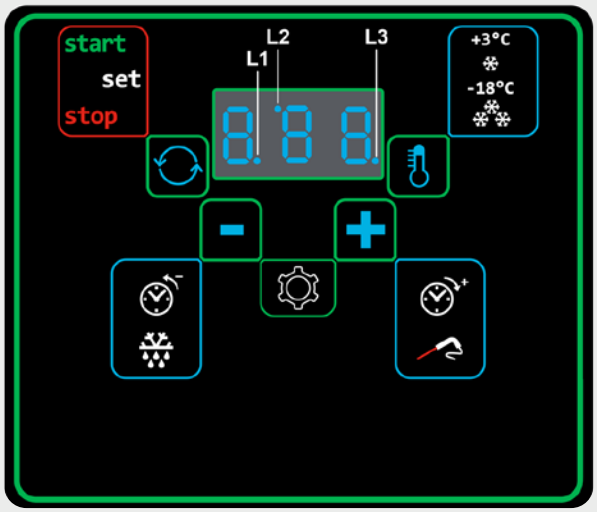


New range of blast chillers for those with limited kitchen space but who want to ensure maximum safety in time-delayed preparations.

Countertop models with 3 GN 2/3 trays or 3 GN 1/1 trays and 5 GN 1/1 trays or 10 GN 1/1 trays freestanding.

Smart interface

L1 - LED with decimal point function to display the time.
L2 - LED with indication function for selected abatement cycle: positive (off) or negative (on).
L3 - Steady on: LED which has the function of indicating the blast chilling cycle in progress; flashing: LED which has the function of indicating the storage phase in progress.



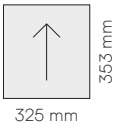
Characteristics

- HACCP alarm indication
- Core probe with 1 measuring point
- Monoblock construction.
- Internal stainless steel.
- External Scotch Brite satin finish stainless steel
- High density CFC and HCFC-free PU insulation (42 kg/m3).
- Rounded cell corners for easy cleaning
- Ergonomic handle
- Indirect-flow electric fans - made of composite material - on the product
- Compressor-protecting automatic-reset thermal circuit breaker
- Copper-aluminium evaporating coil, cataphoresis-painted
- Copper condensing coil with aluminum fins with high thermal efficiency.
- Easily accessible evaporator for proper maintenance
- Automatic defrost and defrost water self evaporating (030 and 031 models).
- R290 ecological refrigerant gas
- Hermetic compressor

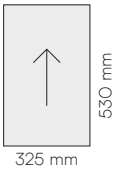
Chilly



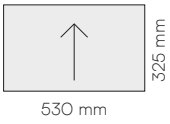
030



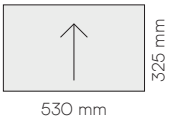
031



050



081



+3°C | -32°C

Models	Tray capacity	External dimensions (W x D x H mm)	Refrigerant Gas	Positive blast chilling capacity in 90' +90°C > +3°C (Kg)	Negative blast chilling capacity in 240' +90°C > -18°C (Kg)	Electric power (W)	Power absorption (A)	Power supply * (V/Ph/Hz)
SB-030-RA-R290	3x GN 2/3	625 × 560 × 520	R290	8	5	659	3,87	220-240/1N~/50
SB-031-RA-R290	3x GN 1/1	625 × 700 × 520	R290	8	5	659	3,87	220-240/1N~/50
SB-050G-RA-R290	5x GN 1/1	790 × 700 × 900	R290	20	10	660	4,04	220-240/1N~/50
SB-081-RA-R290	10x GN 1/1	790 × 850 × 1460	R290	35	25	1151	5,61	220-240/1N~/50

- RA-R290: with ecological gas

For maximum overall dimensions and technical specifications, consult the product data sheet.

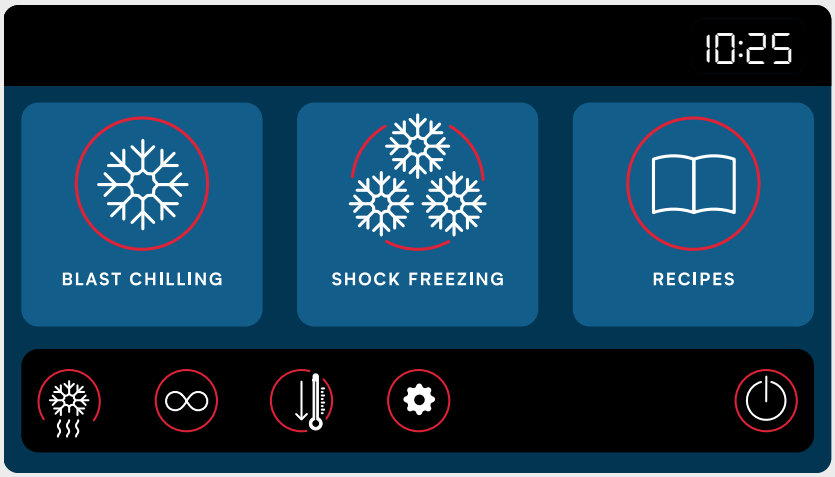
* special voltages and frequencies on request

Plug-In Chilly Cells. A range of blast chilling cells, positive and negative, ready for immediate use. Equipped with an onboard condensing unit, they are available for trolleys with GN1/1 - EN1 and GN2/1 - EN2 tray capacity.

The positive chilling version is equipped with a non-insulated stainless steel floor and does not require an access ramp for trolley insertion.
The negative chilling version — rapid freezing — is equipped with an insulated floor with a thickness of 60 mm; therefore, an access ramp for trolley insertion is available as an accessory.

Smart interface

Smart and essential, the 5" touch screen, placed at your fingertips and at eye level on the door of the blast chiller, offers immediate visibility and interaction with the functions, represented by intuitive and easy-to-read symbols.



Video Tutorial

Characteristics

- External Scotch Brite satin finish stainless steel
- Insulation thickness: 80 mm.
- High density CFC and HCFC-free PU insulation (42 kg/m3).
- Rounded cell corners for easy cleaning
- Copper-aluminium evaporating coil, cataphoresis-painted with non-toxic epoxy resin, installed on the side, together with fairing that can be opened via a special safety key for easy and proper maintenance; all PED and UL-tested at a pressure of 30 bar
- Highly ventilated evaporator to ensure the cooling system's maximum efficiency
- Anti-condensation heating element ütted under the door seal
- Door with a rubber sweeper seal, complete with closing hinges
- Ergonomic vertical handle with magnetic closure
- Access ramp equipped with a liquid-collecting grille and ültering system (accessory)
- Interlocking flooring (18 mm wood) (BT models)
- Surfaces,metal components and internal reinforcements are made of AISI 304 stainless steel and have been tested to withstand a saline environment for at least 800 hours
- Suspended evaporator that quickly removes the washing water, according to the indications of the NFS and UNI EN 14159 standards
- Copper condensing coil with aluminum üns with high thermal efficiency.
- Quick-release heated core probe with 4 measuring points
- USB connection for firmware updates upload and HACCP data download

Chilly Plug-in Cells



1 trolley GN1/1 - EN1



1 trolley GN2/1 - EN2

+3°C

Models	Trolleys 20 Pans GN1/1-EN1	Trolleys 20 Pans GN2/1-EN2	Doors	External dimensions (W x D x H mm)	Internal dimensions (W x D x H mm)	Positive blast chilling capacity in 90' +90°C > +3°C (Kg)	Negative blast chilling capacity in 240' +90°C > -18°C (Kg)	Electric power (W)	Power absorption (A)	Power supply * (V/Ph/Hz)
CCCL-201-R-PNA	1		1	890 × 1345 × 2340	688 × 835 × 1900	60	-	2422	5,8	380-420/3N~/50
CCCL-202-R-PNA	1	1	1	1100 × 1625 × 2340	895 × 1040 × 1900	65	-	2952	6,9	380-420/3N~/50

- R-PNA: positive chilling with ecological gas R290



1 trolley GN1/1 - EN1



1 trolley GN2/1 - EN2

+3°C | -32°C

Models	Trolleys 20 Pans GN1/1-EN1	Trolleys 20 Pans GN2/1-EN2	Doors	External dimensions (W x D x H mm)	Internal dimensions (W x D x H mm)	Positive blast chilling capacity in 90' +90°C > +3°C (Kg)	Negative blast chilling capacity in 240' +90°C > -18°C (Kg)	Electric power (W)	Power absorption (A)	Power supply * (V/Ph/Hz)
CCBL-201-R-PFA	1		1	890 × 1345 × 2400	688 × 835 × 1900	60	35	2422	5,8	380-420/3N~/50
CCBL-202-R-PFA	1	1	1	1100 × 1625 × 2400	895 × 1040 × 1900	65	40	2952	6,9	380-420/3N~/50

- R-PFA: positive/negative chilling with ecological gas R290

For maximum overall dimensions and technical specifications, consult the product data sheet.

* special voltages and frequencies on request

Ready

06-2026 || **RF54B00018** rev01

The data and information may change based on the continual development of products.
See the complete range on: www.friulinox.com

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