

## Characteristics of RETIGO blast chillers/freezers

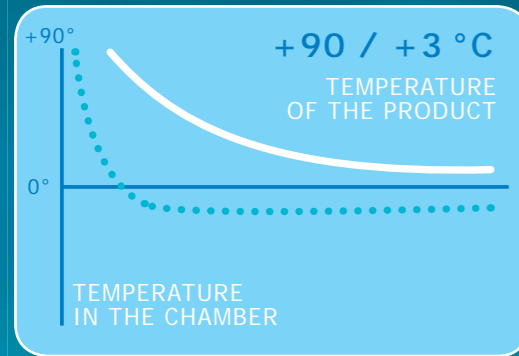
### Basic characteristics

- Ideal combination of money savings, performance and reliability
- Completely designed and manufactured using AISI 304 high-grade premium steel
- Condensation unit cooled by air
- 60 mm polyurethane foam insulation (40 kg/m<sup>3</sup>)
- Electronic microprocessor control
- Hygienic inner space with rounded corners, which enables better air circulation and easier cleaning
- Optimal uniform temperature in the inner chamber
- Easily removable probe for temperature measurement inside the food core
- Automatic switch to the conservation mode after the chilling or freezing process is finished

## Types of blast chilling/freezing cycles

### STANDARD (SOFT) CHILLING

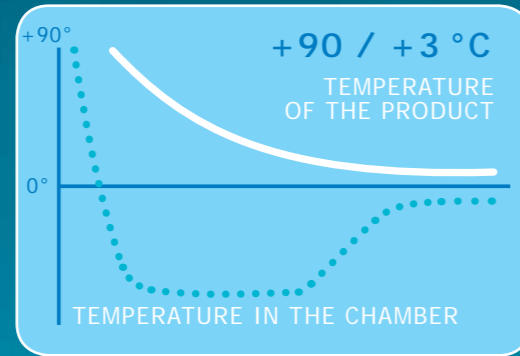
Time to reach +3 °C is approx. 90 min.



As the term "SOFT" suggest, this is a gentle cycle specifically designed for light and thin products.

### INTENSIVE (HARD) CHILLING

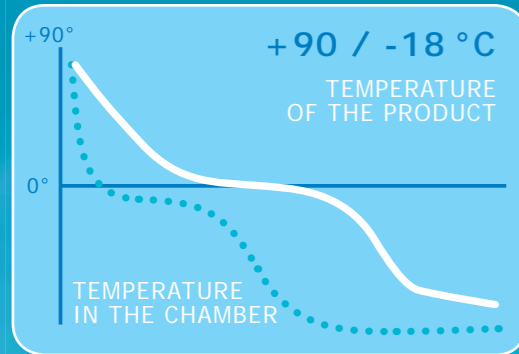
Time to reach +3 °C is approx. 90 min.



The "HARD" cycle enables to reduce the overall blast chilling time and is ideal for products that have a high density or a high fat content, as well as for package food.

### STANDARD (SOFT) FREEZING

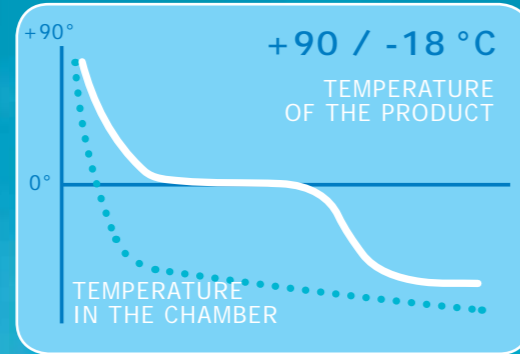
Time to reach -18 °C is approx. 270 min.



This cycle freezes the food product more homogeneously, therefore it is suitable for food that should not be exposed to temperature shocks or that is made with different ingredients.

### INTENSIVE (HARD) FREEZING

Time to reach -18 °C is approx. 270 min.



This cycle is ideal for semi-finished food or raw materials. It enables to have flexible long-term stocks of products available any time of the year.



## Models and accessories of RETIGO blast chillers/freezers

Comfort model - BC 511C, BC 511STC, BC 1011C, BC 1411C, BC 2011C, BC 4011C



- Optional manual Soft a Hard chilling and freezing cycles settings
- Touch screen control
- Availability of 99 programs
- Temperature probe
- USB interface
- Automatic defrosting
- 5 speed fan
- Automatic fan stop when door opens

#### Optional:

- heated core probe
- UV sterilization lamp
- loading trolley VO 2011R for BC2011C
- loading trolley VO 2021R for BC4011C

Practic model - BC 411P, BC 511P, BC 1011P, BC 1411P



- 60 mm polyurethane foam insulation (40 kg/m<sup>3</sup>)
- Manual Soft a Hard chilling and freezing cycles
- Chilling and freezing cycles controlled by time and temperature
- Optional automatic holding cycle
- Temperature probe
- Automatic defrosting (except in 4 and 5 models with drawers)

retigo®

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Blast chillers | freezers



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### MODEL LINE

#### Comfort



#### Practic



#### Why chill or freeze?

Perhaps only fast food enthusiast may ask such a question. A gourmet like us knows all too well that in order to satisfy large number of diverse tastes at once in a short time without spending long hours cooking and while also maintaining high quality and safety of the food being prepared can be accomplished only with the RETIGO blast chillers.

By fast chilling the precooked meals we prevent the undesirable rapid reproduction of microorganisms. Meal chilled this way preserves its natural moisture, color, flavor and aroma and is thus able to bring smile and good feeling to all eager consumers.

### Main ADVANTAGES

#### COOK & CHILL

This is a suitable solution for the situation where serving needs to be postponed. According to a prepared plan, a greater quantity of meals are cooked in advance and chilled afterwards. In the chilled condition, the meals can be stored up to 5 days till the moment they are served. The meals must be reheated immediately before serving in a regenerator or steam combi oven.

#### Guaranteed hygiene and safety

This method of food preparation guarantees easier compliance with the HACCP norms and assures reduction of the food contamination with bacteria to a minimum.

#### Better efficiency of time management

Precooked and chilled meals enable faster and easier serving of individual meals, especially in peak times.

#### Cost savings

By combining preparation of large number of meals in the combi steamer at the same time and their subsequent chilling in the blast chiller brings substantial energy savings as compared to multiple cooking. Thanks to the option of precooking our meals ahead of serving time we can also take advantage of volume and seasonal discounts when purchasing the individual ingredients.

#### More variety in the menu

Major advantage of the immediate serving of various precooked meals is accentuated by the fact that the chilled product can be stored for up to five days and the frozen product up to several months.

#### High food quality and less volume loss

Food prepared in this manner preserves its natural inner moisture. No volume loss or deterioration in quality occurs.

#### Less waste and more accurate serving size

This method of food storage does not cause unnecessary losses, because only meals that have been ordered by customers are regenerated and served.

| Model                                 | BC 411 P         | BC 511 P/C       | BC 511 ST C      | BC 1011 P/C      | BC 1411 P/C      | BC 2011 C          | BC 4011 C          |
|---------------------------------------|------------------|------------------|------------------|------------------|------------------|--------------------|--------------------|
| Capacity                              | 4 trays GN1/1    | 5 trays GN1/1    | 5 trays GN1/1    | 10 trays GN1/1   | 14 trays GN1/1   | 20 trays GN1/1     | 40 trays GN1/1     |
| Chilling capacity +90 °C > +3 °C      | 15 kg            | 15/20 kg         | 20 kg            | 28/40 kg         | 38/55 kg         | 85 kg              | 150 kg             |
| Freezing capacity +90 °C > -18 °C     | 8 kg             | 9/12 kg          | 12 kg            | 18/25 kg         | 25/35 kg         | 60 kg              | 135 kg             |
| Spacing [mm]                          | 70               | 70               | 92               | 75               | 67               | 60                 | 60                 |
| Total power                           | 800 W            | 850/950 W        | 950 W            | 2, 3/2, 5 kW     | 2, 8/3 kW        | 3,2 kW             | 8,4 kW             |
| Dimensions (W x H x D) [mm]           | 784 x 850 x 700  | 784 x 900 x 800  | 1242 x 860 x 680 | 800 x 1800 x 825 | 800 x 2025 x 825 | 1350 x 1250 x 1180 | 1500 x 2150 x 1330 |
| Aggregate dimensions (W x H x D) [mm] | -                | -                | -                | -                | -                | 700 x 700 x 900    | 800 x 800 x 900    |
| Fuse protection                       | 16 A             | 16 A             | 16 A             | 16 A             | 16 A             | 16 A               | 16 A               |
| Voltage                               | 1 N~/230 V/50 Hz | 1 N~/230 V/50 Hz | 1 N~/230 V/50 Hz | 3 N~/400 V/50 Hz | 3 N~/400 V/50 Hz | 3 N~/400 V/50 Hz   | 3 N~/400 V/50 Hz   |
| Coolant                               | R 404 A          | R 404 A          | R 404 A          | R 404 A          | R 404 A          | R 404 A            | R 404 A            |

LEGENDA:  
P- Practic  
C- Comfort