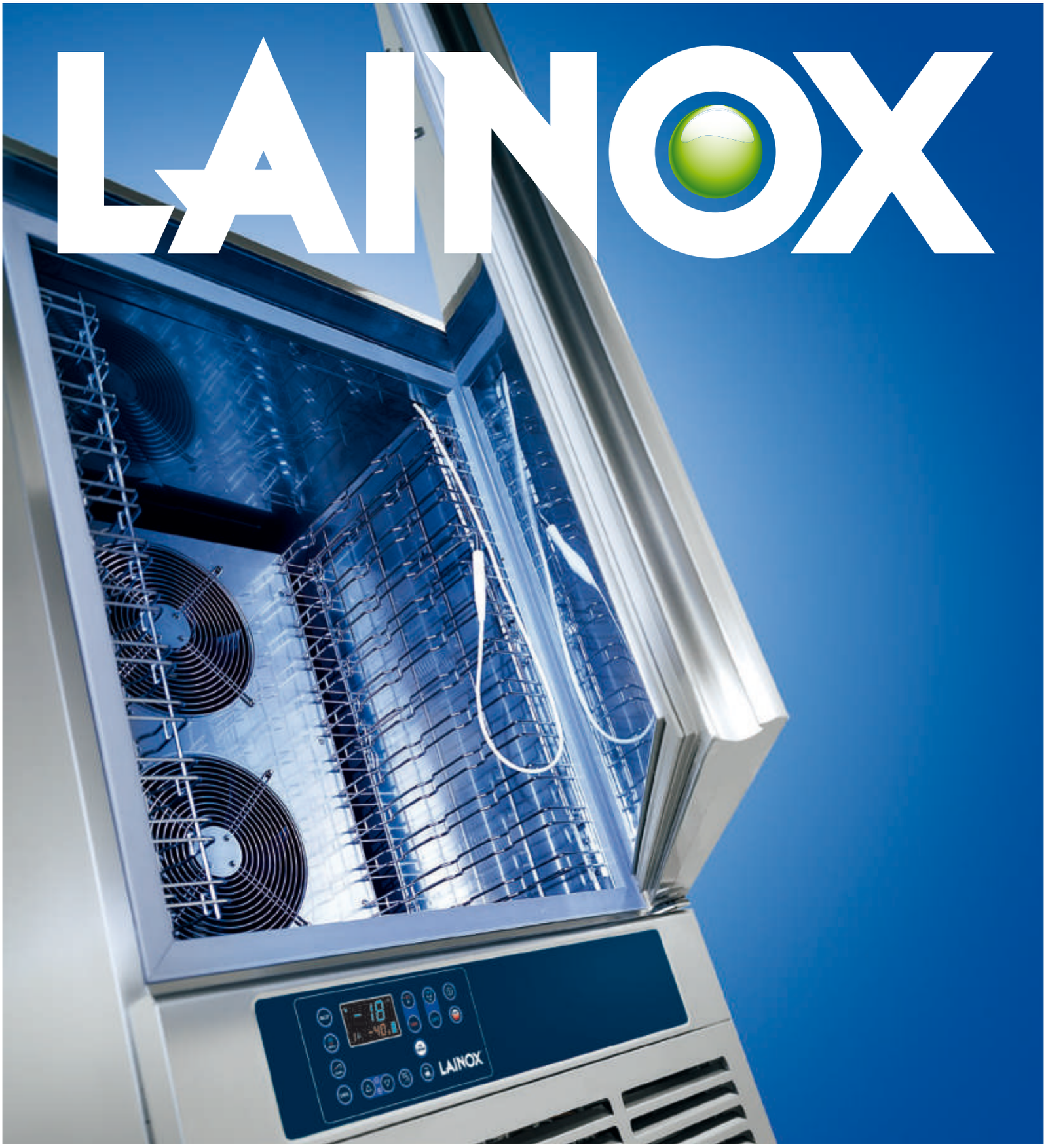
LAINOX



New

Chill

Heart and
Reason

New

Chill

Heart and **Reason**

Cooking provokes a feeling, and choosing the best instruments demands rationality.
Not only do chefs compete with creativity, aesthetics and the good flavour of every dish on a daily basis, but they necessarily have to devote special attention every day to safeguarding the organoleptic properties of foods and the safety of what they serve at the table.
And that is why the **professional, working with passion and reasoning with a cold heart, chooses as a partner a reliable, versatile, highly technological blast chiller, made to optimize time and earnings for quality catering** in compliance with the latest food safety regulations.
And that is why chefs choose Lainox.

LAINOX

More rhythm to the passion of cooking!

New Chill *is a technologically advanced tool destined to change the rhythm of professional catering. It is a crucial support for modern chefs as it optimises their daily work time and helps them to the utmost in expressing their creativity in the kitchen.*

A link in the food cooking and preservation chain thanks to its high installed chilling power and adequate ventilation, **New Chill** blast-chills the product's temperature and blocks the proliferation of bacteria while preventing wasting its humidity, thus **keeping its organoleptic properties** unaltered.

Blast chilling or fast freezing foods slows down the reproduction of micro-organisms and makes certain enzymes functionally inactive, resulting in increased stability of stored food. Blast chilling also retains the product's humidity, vital in order to get a soft product with an unaltered flavour the next time it is regenerated.

New Chill is the cardinal element of a new kitchen organisation system, where preparation, cooking, chilling, holding and re-heating are consecutive phases of just one work system that disengages dish production time from that of service (distribution and consumption).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Various modes of fast chilling.

*The considerable power of the **New Chill** blast chillers and the various modes of operation are designed to adequately meet every specific processing need of both **catering and bread, pastry and confectionary businesses.***

Soft blast chilling

from **+ 90°C to + 3°C**
at the product core in maximum 90’.

The air temperature in the cavity stays constantly at 0°C.

Ideal for blast chilling cooked dishes and delicate products such as, for example, creams, leafy vegetables, escalopes, etc., which can be preserved at + 3°C optimally up to 5 – 7 days.

Hard blast chilling

from **+ 90°C to + 3°C**
at the product core in maximum 90’.

The air temperature is variable, with intelligent use of various temperature steps.

Ideal for chilling large-size, thick items and/or full loads.

Soft Shock freezing

from **+ 90°C to - 18°C**
at the product core in less than 240'.

The temperature is lowered in two phases: in the first, the product is blast chilled up to + 3°C at the core and then, in the second phase, it is frozen up to - 18°C.

Shock freezing is ideal for freezing raw and semi-prepared food (like meat, fish, fresh pasta, sponge cake, etc.) that can thus be preserved for several months (at –18 °C) while keeping their organoleptic properties intact.

Hard Shock freezing

from **+ 90°C to - 18°C**
at the product core in maximum 240'.

The air temperature in the cavity stays constantly at - 40°C

Ideal when it is necessary to grapple with demanding situations in terms of product quantity, its thickness, or if quickness is needed.

LAINOX

Powerful with bacteria, gentle with food.

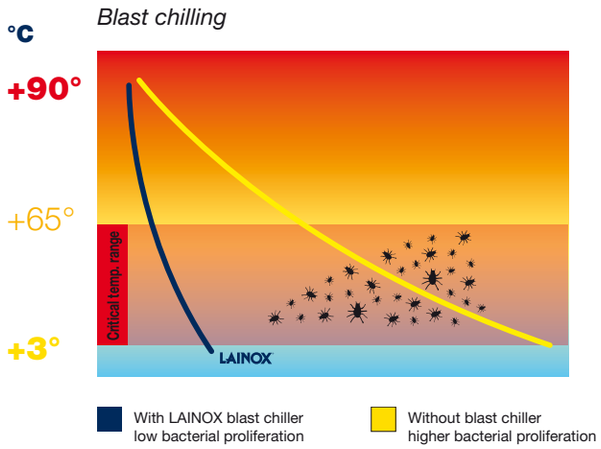
*With **New Chill,** catering takes another step forward in bringing increasingly guaranteed food safety to the table. A powerful action takes place in the product core in order to safeguard its quality and flavour over time, which is the expression of a technology born to take care of the chef's job.*

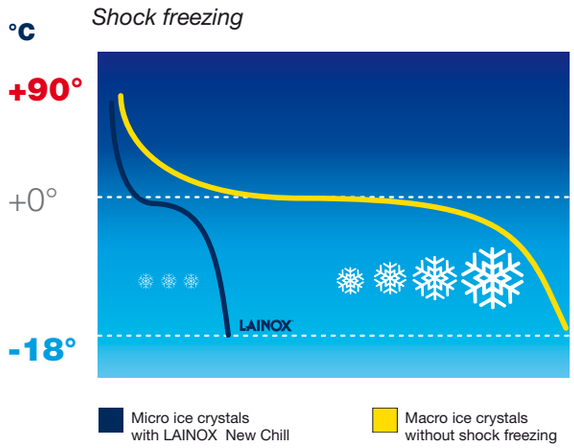
Blast chilling

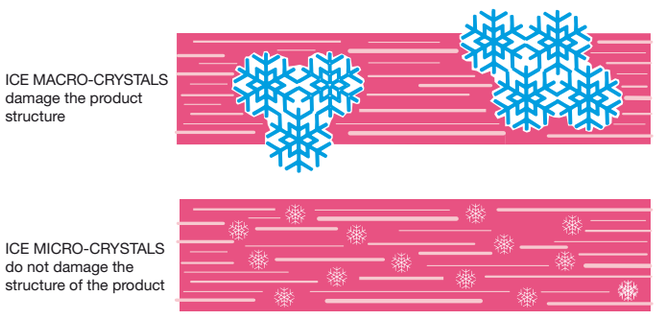
Bacteria and micro-organisms reproduce in favourable temperature conditions between 60 °C and 10°C. **New Chill,** with its blast chilling or fast freezing, ensures that the products thwart this danger very quickly so as to guarantee maximum safety for the food and to cancel out the risk of food intoxication.
The process of blast chilling at the product's core **creates an actual thermal shock that prohibits the proliferation of those bacteria responsible for the natural aging** of products, so preservation is improved and can last longer.

Shock freezing

Normal chillers cool foods slowly.
This allows **large ice crystals** to form in the process. They damage the tissue structures of the food and when the food is thawed, they break down the structure of the food, spoiling consistency and quality. **New Chill,** on the other hand, **quickly takes any food product to the temperature of - 18°C at the core,** and only **small ice crystals** form, which do not damage the structural characteristics of the product. And so we get a product of absolute quality, consistency, taste and colour after it is thawed, with all of its nutritional characteristics.








LAINOX

LAINOX

A choice made with heart and reason.

Ideal tool to use in catering, pastry and confectionary, bread and ice cream businesses, ***New Chill*** *guarantees many advantages to kitchen professionals that gratify their professionalism and optimise their earnings.*

Qualitative Advantages

Better service
Customer service is better and faster since there is the chance to better organise work schedules and methods in the kitchen.

Organisational Advantages

Improved organisation
Better organisation of daily kitchen activities, optimised in time and methods thanks to the possibility of preparing dishes in advance.

Greater gratification
Greater gratification of the chef"s professionalism. Now he or she can devote more time to preparing the presentation of dishes.

Economic Advantages

Fewer scraps
Possibility to use all food products since the quantity of purchased product can be optimally managed, thus doing away with scraps or partially used food.

All advantages that turn into **better earnings!**

Unchanged quality

The initial qualitative characteristics of the food (colour, fragrance, flavour) always remain unchanged.
Since the right degree of humidity is kept and fewer liquids are lost, the product stays soft and fluffy, like it has just come out of the oven.

HACCP

The safety and hygiene of the dishes served is ensured by the modern technology of Lainox, which has designed a tool in total compliance with the strictest HACCP regulations.

Richer menu

The menu offered is richer and more diversified since now it is possible to purchase seasonal products and in larger quantities, which can always be perfectly preserved and used in preparations all year round.

More meals quicker

Possibility of serving more meals quicker since there is the chance to prepare different dishes over time. This disengages production time from service time.

Shrewd buying

Savings due to the shrewd buying of foodstuffs in bulk when the products are in season or when the price is advantageous, foodstuffs that can be shock frozen and then stored at -18°C for some months.

Less work

Opportunity to better organise kitchen activities to avoid peaks, personnel working overtime or idle time, also cutting consumption thanks to the chance to cook products for several days.

More than 20 years of experience and creativity in the kitchen.

New Chill is the result of many years of experience and of a passion for quality catering that has distinguished Lainox and its innovative professional tools - all studied down to the finest detail to make life easier for artists of modern cuisine - for more than 20 years.

Using the **New Chill** blast chiller offers many advantages in improving the work and results of food preparation, whether in catering or in pastry and confectionary businesses.
Here are a few examples:

The freshness and smell of the sea typical of freshly caught shellfish is maintained thanks to immediate low temperature treatment.

If chilled, the ravioli filling is sure to keep its genuine flavour and softness.
Fast freezing results in whole, **fragrant fresh pasta,** which does not break or dry out.

When sponge cake is fast frozen at - 18°C, it is easier to work with and forms a product reserve of homogeneous quality.

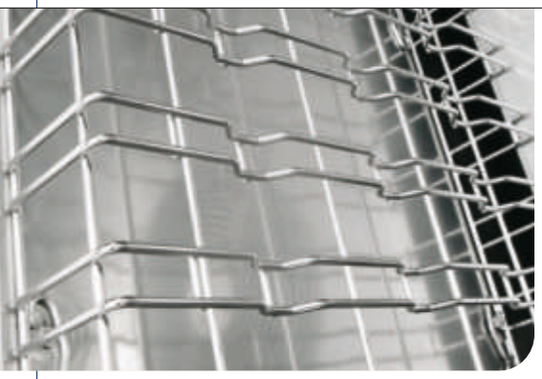
LAINOX

Simple to keep clean and in shining form.

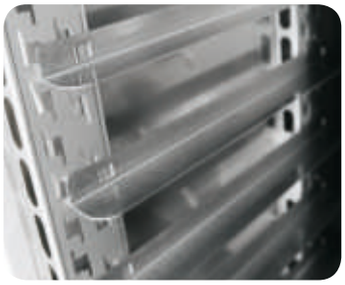
Practicality and easy cleaning are features of primary importance in Lainox's manufacturing policy. Lainox always keeps chefs, their work paces and their requirements in mind. That is because only a tool kept in perfect shape ensures always successful results that measure up to whoever is using it.

Every single detail of **New Chill** has been studied with a fine-tooth comb in order to make the daily cleaning operations as easy as possible, thus ensuring outstanding hygiene and ever-perfect maintenance of the tool.

Grille holders



The grille holders, made of polished steel wire, are removable and completely washable.
GN 1/1 – 2/1 gastro trays, and/or 600x400 confectionery.

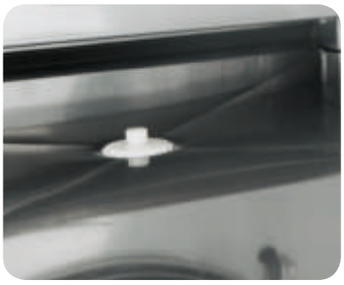


Diamond-pattern floor

The bottom is diamond-edged and is equipped with a washing water drain with bayonet cap providing a perfect seal.

The drain can be connected with "air gap" to the drainage system and/or removable tray.

The defrosting water is collected in a separate self-evaporating tray.



Heated core probe

All shock freezing models have a key for heating the core probe. This is needed when you have to extract the probe from a frozen product.
The time heating device gives instant and perfect extraction each time after freezing.
Possibility of installing up to 4 needle probes for reading the product temperature at 4 points in the chamber.

Sterilox

Removable sterilization device, handy and easy to move about inside the chiller or on other equipment.
Acts on the whole of the inside of the chamber and on the aluminium evaporator.

Its cable attachment means that it can be placed anywhere, thus guaranteeing the maximisation of its use.

Opening baffle plate

The easy to open evaporator is completely covered with stainless steel sheet panels that are perfectly washable with water and alkaline detergents

The passage of cables and pipes between the cavity and motor compartment is perfectly protected and easy to clean.

The grille protecting the condenser can be removed without tools, and the controls are protected by a separate panel.

Versions

VERSIONS	E	S	T
Up to 4 needle probes can be installed	-	-	•
Alarm memorisation (HACCP)	-	-	•
Chilling	•	•	•
Freezing	•	•	•
SOFT function: delicate chilling setting	-	•	•
Time setting and time statistics control	-	•	•
Core probe temperature control	•	•	•
Manual time setting and chamber temperature control	-	•	•
Timed manual defrosting	•	•	•
Core needle probe heating	-	•	•
Sterilox *	•	o	o
Sterilizer enabling system	-	-	•
Cycle saving system	-	-	•
Pre-chilling cycle	-	•	•

• = *Standard* o = *Optional* * With integrated programming in the T version

E

S

T

NewChill

023/031

050

051

081

Professional Catering

Models	N° of trays	Spacing mm	Dimensions mm	Type	Core temperature ° C	Supply voltage Volt	Total power Watt *	Output per cycle** Kg
ABM 023 S	3 x GN 2/3	↕80	560x595x520h	chill./free.	+90 +3 · +90 -18	AC 230 50 Hz	960	8 · 5
ABM 031 S	3 x GN 1/1	↕80	560x700x520h	chill./free.	+90 +3 · +90 -18	AC 230 50 Hz	960	8 · 5
▲**RDR 050 E**	5 x GN 1/1	↕65	790x700x800h	chiller	+90 +3	AC 230 50 Hz	800	10
▲**RDM 050 E**			790x700x800h	chill./free.	+90 +3 · +90 -18	AC 230 50 Hz	1000	10 · 7
RDR 051 S	5 x GN 1/1	↕65	790x700x850h	chiller	+90 +3	AC 230 50 Hz	1000	12
RDM 051 S			790x700x850h	chill./free.	+90 +3 · +90 -18	AC 230 50 Hz	1200	12 · 8
RCR 051 S			790x700x850h	chiller	+90 +3	AC 230 50 Hz	1200	18
RCM 051 S			790x700x850h	chill./free.	+90 +3 · +90 -18	AC 230 50 Hz	1400	18 · 12
RCR 081 S	8 x GN 1/1	↕65	790x800x1320h	chiller	+90 +3	AC 230 50 Hz	1550	25
RCM 081 S			790x800x1320h	chill./free.	+90 +3 · +90 -18	AC 230 50 Hz	2100	25 · 16
RCR 081 T			790x800x1320h	chiller	+90 +3	AC 230 50 Hz	1550	25
RCM 081 T			790x800x1320h	chill./free.	+90 +3 · +90 -18	AC 230 50 Hz	2100	25 · 16
RDR 121 S	12 x GN 1/1	↕65	790x800x1800h	chiller	+90 +3	AC 230 50 Hz	1550	25
RDM 121 S			790x800x1800h	chill./free.	+90 +3 · +90 -18	AC 230 50 Hz	2100	25 · 16
RCR 121 S			790x800x1800h	chiller	+90 +3	3N AC 400 50 Hz	2100	36
RCM 121 S			790x800x1800h	chill./free.	+90 +3 · +90 -18	3N AC 400 50 Hz	3500	36 · 24
RCR 121 T			790x800x1800h	chiller	+90 +3	3N AC 400 50 Hz	2100	36
RCM 121 T			790x800x1800h	chill./free.	+90 +3 · +90 -18	3N AC 400 50 Hz	3500	36 · 24
RDR 161 S	16 x GN 1/1	↕65	790x800x1950h	chiller	+90 +3	3N AC 400 50 Hz	2200	36
RDM 161 S			790x800x1950h	chill./free.	+90 +3 · +90 -18	3N AC 400 50 Hz	3600	36 · 24
RCR 161 S			790x800x1950h	chiller	+90 +3	3N AC 400 50 Hz	3300	55
RCM 161 S			790x800x1950h	chill./free.	+90 +3 · +90 -18	3N AC 400 50 Hz	5100	55 · 36
RCR 161 T			790x800x1950h	chiller	+90 +3	3N AC 400 50 Hz	3300	55
RCM 161 T			790x800x1950h	chill./free.	+90 +3 · +90 -18	3N AC 400 50 Hz	5100	55 · 36
RDR 122 S	12 x GN 2/1 24 x GN 1/1	↕65	1100x880x1800h	chiller	+90 +3	3N AC 400 50 Hz	3300	50
RDM 122 S			1100x880x1800h	chill./free.	+90 +3 · +90 -18	3N AC 400 50 Hz	5100	50 · 32
RCR 122 S			1100x880x1800h	chiller	+90 +3	3N AC 400 50 Hz	5150	72
RCM 122 S			1100x880x1800h	chill./free.	+90 +3 · +90 -18	3N AC 400 50 Hz	7250	72 · 48
RCR 122 T			1100x880x1800h	chiller	+90 +3	3N AC 400 50 Hz	5150	72
RCM 122 T			1100x880x1800h	chill./free.	+90 +3 · +90 -18	3N AC 400 50 Hz	7250	72 · 48

The heatable temperature probe is supplied as standard in all chiller / freezer models, but ABM 023 S model

* Maximum electrical power in Watts: R 0°C/+55°C, M -10°C/+55°C. ** The output per cycle figures are indicative and also depend on the thickness of the product.

▲ Mod. 050 S built-in (without work surface)

121

161

122

Confectionery and Bakery

Models	N° of trays	Spacing mm	Dimensions mm	Type	Core temperature °C	Supply voltage Volt	Total power Watt *	Output ** Kg/h
▲**PDM 050 E**	5 x (600x400)	↕65	790x700x800h	chill./free.	+90 +3 · +90 -18	AC 230 50 Hz	1000	8
PDM 051 S	5 x (600x400)	↕65	790x700x850h	chill./free.	+90 +3 · +90 -18	AC 230 50 Hz	1200	10
PCM 051 S			790x700x850h	chill./free.	+90 +3 · +90 -18	AC 230 50 Hz	1400	15
PCM 081 S	8 x (600x400)	↕65	790x800x1320h	chill./free.	+90 +3 · +90 -18	AC 230 50 Hz	2100	24
PCM 081 T			790x800x1320h	chill./free.	+90 +3 · +90 -18	AC 230 50 Hz	2100	24
PDM 121 S	12 x (600x400)	↕65	790x800x1800h	chill./free.	+90 +3 · +90 -18	AC 230 50 Hz	2100	24
PCM 121 S			790x800x1800h	chill./free.	+90 +3 · +90 -18	3N AC 400 50 Hz	3500	36
PCM 121 T			790x800x1800h	chill./free.	+90 +3 · +90 -18	3N AC 400 50 Hz	3500	36
PDM 161 S	16 x (600x400)	↕65	790x800x1950h	chill./free.	+90 +3 · +90 -18	3N AC 400 50 Hz	3600	36
PCM 161 S			790x800x1950h	chill./free.	+90 +3 · +90 -18	3N AC 400 50 Hz	5100	56
PCM 161 T			790x800x1950h	chill./free.	+90 +3 · +90 -18	3N AC 400 50 Hz	5100	56

The heatable temperature probe is supplied as standard.
* Maximum electrical power in Watts: R 0°C/+55°C, M -10°C/+55°C. ** Raw 60 gr. unleavened croissants at core temperature - 18°C.
▲ Mod. 050 S built-in (without work surface)

Oven and blast chiller
stacking example

NewChill

C20

C02 (Confectionery)

C40 - C42

Professional Catering

Models	N° of trays Spacing	Dimensions mm	Cell dimensions mm	Type	Core temperature °C	Supply voltage Volt	Total power Watt *	Output per cycle ** Kg
RDR C20 T		890x1220x2180h	740x760x1880h	chiller	+90 +3	3N AC 400 50 Hz	5200	70
RDM C20 T	20 x GN 1/1	890x1220x2180h	740x760x1880h	chill./free.	+90 +3 · +90 -18	3N AC 400 50 Hz	7000	70 · 48
RCR C20 T	23 x GN 1/1	890x1220x2180h	740x760x1880h	chiller	+90 +3	3N AC 400 50 Hz	7100	105
RCM C20 T		890x1220x2180h	740x760x1880h	chill./free.	+90 +3 · +90 -18	3N AC 400 50 Hz	8100	105 · 70
DESIGNED TO CONTAIN: 1 KKS 201(20X1/1GN ↕67) TROLLEY OR 1 CT 2311 (23X1/1GN ↕70) TROLLEY								
RDR C40 T		1500x1350x2230h	770x1050x1920h	chiller	+90 +3	3N AC 400 50 Hz	7800	150
RDM C40 T	40 x GN 1/1 20 x GN 2/1	1500x1350x2230h	770x1050x1920h	chill./free.	+90 +3 · +90 -18	3N AC 400 50 Hz	11500	150 · 100
RCR C40 T	23 x GN 2/1	1500x1350x2230h	770x1050x1920h	chiller	+90 +3	3N AC 400 50 Hz	11300	210
RCM C40 T		1500x1350x2230h	770x1050x1920h	chill./free.	+90 +3 · +90 -18	3N AC 400 50 Hz	14500	210 · 135
DESIGNED TO CONTAIN:1 KKS 202 (40X1/1GN-20X2/1GN ↕67) TROLLEY OR 1 X CT 2321 (23X2/1GN ↕70) TROLLEY OR 1 X CT 2311 (23X1/1GN ↕70) TROLLEY								
RDR C42 T		1500x1480x2230h	770x1120x1920h	chiller	+90 +3	3N AC 400 50 Hz	7800	150
RDM C42 T	40 x GN 1/1 20 x GN 2/1	1500x1480x2230h	770x1120x1920h	chill./free.	+90 +3 · +90 -18	3N AC 400 50 Hz	11500	150 · 100
RCR C42 T	23 x GN 2/1	1500x1480x2230h	770x1120x1920h	chiller	+90 +3	3N AC 400 50 Hz	11300	210
RCM C42 T		1500x1480x2230h	770x1120x1920h	chill./free.	+90 +3 · +90 -18	3N AC 400 50 Hz	14500	210 · 135
THROUGH DOORS / DESIGNED TO CONTAIN: 1 KKS 202 (40X1/1GN-20X2/1GN ↕67) TROLLEY OR 1 X CT 2321 (23X2/1GN ↕70) TROLLEY OR 1 X CT 2311 (23X1/1GN ↕70)								
RDR C82 T		1500x2480x2230h	770x2120x1920h	chiller	+90 +3	3N AC 400 50 Hz	14000	300
RDM C82 T	2 x 20 x GN 2/1 2 x 40 x GN 1/1	1500x2480x2230h	770x2120x1920h	chill./free.	+90 +3 · +90 -18	3N AC 400 50 Hz	16500	300 · 200
RCR C82 T	2 x 23 x GN 2/1	1500x2480x2230h	770x2120x1920h	chiller	+90 +3	3N AC 400 50 Hz	19200	420
RCM C82 T		1500x2480x2230h	770x2120x1920h	chill./free.	+90 +3 · +90 -18	3N AC 400 50 Hz	24000	420 · 270
THROUGH DOORS / DESIGNED TO CONTAIN: 2 KKS 202 (40X1/1GN-20X2/1GN ↕67) TROLLEY OR 2 X CT 2321 (23X2/1GN ↕70) TROLLEY OR 2 X CT 2311 (23X1/1GN ↕70) TROLLEY								
RDR C83 T		1500x3480x2230h	770x3120x1920h	chiller	+90 +3	3N AC 400 50 Hz	20400	450
RDM C83 T	3 x 20 x GN 2/1 3 x 40 x GN 1/1	1500x3480x2230h	770x3120x1920h	chill./free.	+90 +3 · +90 -18	3N AC 400 50 Hz	30700	450 · 300
RCR C83 T	3 x 23 x GN 2/1	1500x3480x2230h	770x3120x1920h	chiller	+90 +3	3N AC 400 50 Hz	24600	630
RCM C83 T		1500x3480x2230h	770x3120x1920h	chill./free.	+90 +3 · +90 -18	3N AC 400 50 Hz	37200	630 · 405
THROUGH DOORS / DESIGNED TO CONTAIN: 3 KKS 202 (40X1/1GN-20X2/1GN ↕67) TROLLEY OR 3 X CT 2321 (23X2/1GN ↕70) TROLLEY OR 3 X CT 2311 (23X1/1GN ↕70) TROLLEY								

Cell assembled with modular panels (excluded mod. C20). Complete with condenser unit. The heatable temperature probe is supplied as standard.
* Maximum electrical power in Watts: R 0°C/+55°C, M -10°C/+55°C. ** The output per cycle figures are indicative and also depend on the thickness of the product.

C82

C83

Confectionery and Bakery

Models	N° of trays	Dimensions mm	Cell dimensions mm	Type	Core temperature °C	Supply voltage Volt	Total power Watt *	Output ** Kg/h
PCM C02 T	27 x (600x400)	1200x1050x2430h	670x750x2120h	chill./free.	+90 +3 · +90 -18	3N AC 400 50 Hz	8100	105
DESIGNED TO CONTAIN: 1CT2764 (27X600X400 ↕60) TROLLEY								
PDM C40 T	54 x (600x400)	1600x1450x2430h	870x1150x2120h	chill./free.	+90 +3 · +90 -18	3N AC 400 50 Hz	11500	150
PCM C40 T	2 x 27 x (600x400)	1600x1450x2430h	870x1150x2120h	chill./free.	+90 +3 · +90 -18	3N AC 400 50 Hz	14500	210
DESIGNED TO CONTAIN: 1CT5464 (54X600X400 ↕60) TROLLEY OR 2 CT2764 (27X600X400 ↕60) TROLLEY								
PDM C42 T	54 x (600x400)	1600x1580x2430h	870x1220x2120h	chill./free.	+90 +3 · +90 -18	3N AC 400 50 Hz	11500	150
PCM C42 T	2 x 27 x (600x400)	1600x1580x2430h	870x1220x2120h	chill./free.	+90 +3 · +90 -18	3N AC 400 50 Hz	14500	210
THROUGH DOORS / DESIGNED TO CONTAIN: 1 CT5464 (54X600X400 ↕60) TROLLEY OR 2 CT2764 (27X600X400 ↕60) TROLLEY								
PDM C82 T	4 x 27 x (600x400)	1600x2680x2430h	870x2320x2120h	chill./free.	+90 +3 · +90 -18	3N AC 400 50 Hz	16500	300
PCM C82 T	2 x 54 x (600x400)	1600x2680x2430h	870x2320x2120h	chill./free.	+90 +3 · +90 -18	3N AC 400 50 Hz	24000	420
THROUGH DOORS / DESIGNED TO CONTAIN: 2 CT5464 (54X600X400 ↕60) TROLLEY OR 4 CT2764 (27X600X400 ↕60) TROLLEY								
PDM C83 T	6 x 27 x (600x400)	1600x3780x2430h	870x3420x2120h	chill./free.	+90 +3 · +90 -18	3N AC 400 50 Hz	30700	450
PCM C83 T	3 x 54 x (600x400)	1600x3780x2430h	870x3420x2120h	chill./free.	+90 +3 · +90 -18	3N AC 400 50 Hz	37200	630
THROUGH DOORS / DESIGNED TO CONTAIN: 3 CT5464 (54X600X400 ↕60) TROLLEY OR 6 CT2764 (27X600X400 ↕60) TROLLEY								

Cell assembled with modular panels. Complete with condenser unit. The heatable temperature probe is supplied as standard.
* Maximum electrical power in Watts: R 0°C/+55°C, M -10°C/+55°C. ** Raw 60 gr. unleavened croissants at core temperature -18 °C.

New
Chill

ALI GROUP

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