



PRODUCT DOCUMENT PACK

Prepared and distributed by KW Commercial Kitchen

PRODUCT

Friginox MX2STS7-CF 2-Trolley Blast Chiller/Freezer – 1100mm

Model / SKU: MX2STS7-CF

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Blast

Chillers and
Freezers

TS7 range

ECO CELL range



MOFFAT

MADE IN FRANCE

Since 1973



 RÉPUBLIQUE FRANÇAISE

In October 2021, FRIGINOX was given the living heritage company award (EPV), the only State distinction which recognises exceptional (industrial and artisanal) know-how.

Quality is at the heart of our production



*Just like you,
we are driven by passion*

All our appliances are manufactured in our 10,200 m² French site, in the heart of Burgundy, Yonne region.

Founded in 1973, FRIGINOX is a well-known expert in manufacturing refrigeration appliances for professional use, with a modern site equipped with digitally-controlled machines and a CFC-free direct injection station. We take care of all appliance construction phases on-site, from folding to injection to assembly. Thorough checks are made at every step of the process.

Thanks to this 50-year experience, we passionately build refrigeration appliances for your kitchens.

At Friginox, we create equipment that allows you to express your culinary talents in complete serenity and confidence.

Quality, reliability and sturdiness are the values that we uphold in order to respond effectively to your needs. Innovation is central to our approach and we are able to provide you with solutions adapted to your applications.

Whether you're a traditional restaurant, a community, a bakery, a food store, a small-scale food industry, a dark kitchen, etc., we have developed multiple innovative solutions, including customised solutions, to accompany you.

The applications



CATERING

Refrigeration units are indispensable tools for chefs in commercial and collective catering, as they allow them to plan and organise their activity in advance, offering guests a complete and varied menu, fast and efficient service, with full respect for the taste and freshness of the food.

The main advantage, apart from food safety (HACCP), is the reorganisation of work in the kitchen, eliminating work peaks and the unnecessary daily repetition of the same preparations, for a more efficient working environment.



BAKERY

In recent years, the bakery sector has undergone profound changes due to the increased use of refrigeration technology. Indeed, the need to reduce night work and labour, the need to offer customers a wide variety of products, the possibility of producing certain products in small quantities, the possibility of having warm bread at any time, are some of the main reasons why freezers have become an essential tool in all bakeries.

In addition to the freezing of raw, pre-cooked and cooked products, the power and quality of Friginox freezers make it possible to freeze pre-risen products ready for baking (different types of dough), thus making the most of the possibilities offered by refrigeration techniques.



ICE-CREAMS

The creaminess of the ice cream depends mainly on the presence of air bubbles and ice crystals. In order to preserve these specific characteristics, the freezing stage of the ice cream must be completed as soon as it leaves the turbine.

This operation, in addition to contributing to the formation of micro-crystals of ice, allows the formation of a fine surface barrier that prevents both the flattening of the product and the emission of air.

The result is a creamy and soft ice cream, ready to be served or stored. Friginox freezers have a special "hardening" function for ice cream (on the TS7 range).

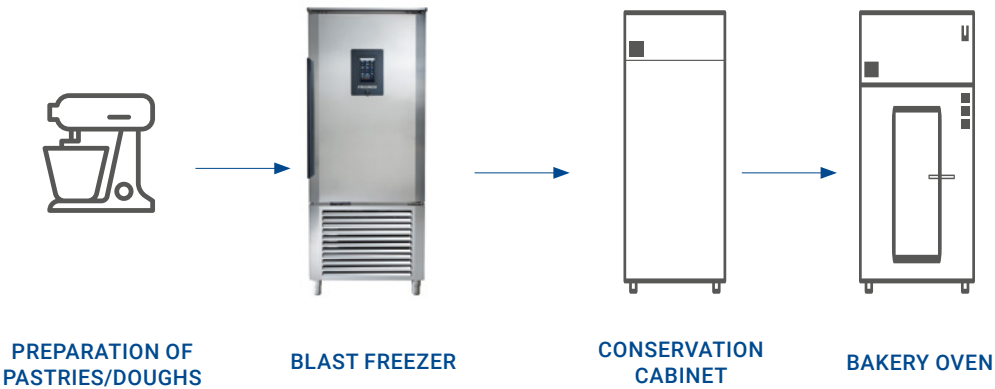


PASTRIES

In the pastry sector, offering a wide range of products, offering products in any season, optimising organisation and working time, are the reasons why deep-freezing techniques are an asset in the quality of production. Not just deep freezing at -18°C, but also refrigeration at +3°C, permits more efficient work, reduced preparation times, reduced storage space and better food quality and safety.

Thanks to the excellent performance of the FRIGINOX chillers/freezers, the chilling cycles are fast but gentle, guaranteeing perfect results for every pastry product, raw or cooked, finished or semi-finished.

Solutions for all those
in the catering industry



Refrigeration and deep-freezing cycles

The main cycles available

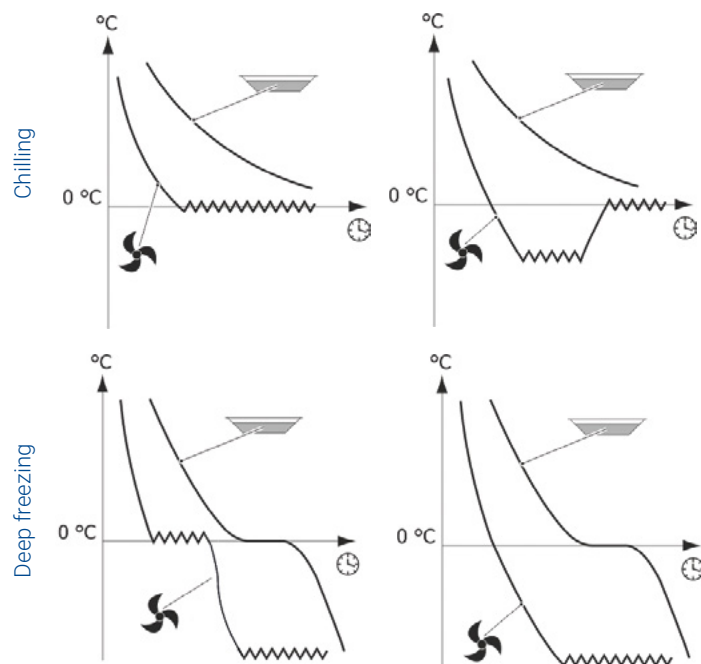
"Soft" refrigeration cycle: suitable for delicate or fine foods such as rice, vegetables, fried foods.

"Hard" refrigeration cycle: very effective for dense, fatty and large foodstuffs.

Deep-freeze cycle suitable for all types of food.

SOFT cycle
Pre-programmed and fixed limiting of the air temperature to 0°

HARD cycle
Pre-programmed and fixed limiting of the air temperature

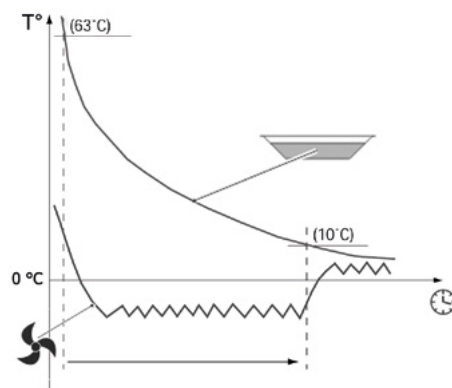


I-CHILLING® Intelligent, self-adjusting PATENTED chilling As standard on the TOUCHSCREEN 7 range

From the start of the cycle and without any manual intervention by the user, THE FRIGINOX ICHILLING® INTELLIGENT SELF-ADAPTIVE CHILLING SYSTEM automatically analyses the behaviour of the product, determined by its quantity, weight, thickness, consistency, whether it is sealed or not, etc., and calculates the temperature of the chilling air best suited to the product in order to chill it within a defined time (e.g. cycle from +63°C to +10°C in the core in less than two hours), or even faster, and to avoid the formation of ice on the product, which is often the cause of irremediable quality deterioration.

The FRIGINOX blast chillers automatically select from over 40 different temperatures (between 0° and -40°C) the one most appropriate to the product's characteristics.

The self-adaptive cooling is particularly optimised in cycles with small loads.





FRIGINOX's strength: our wide range of chillers or mixed chillers (blast chilling/ freezing)

With 23 main models and a large number of variants available with a built-in or remote condensing unit (depending on the model), on feet and/or on trolleys.

The offer is divided into two main ranges:

- the TOUCHSCREEN 7 units which are available on feet, on trolleys and Refrigeration units,
- the ECO CELL units, which are only available on feet.

TouchScreen 7

Blast chillers and freezers

To meet all the needs of commercial and collective catering, from bakeries and pastry shops to small food processing industries, the TS7 range is available in a number of reach in, roll in and refrigeration system versions. This range offers reach in models with 7 to 43 levels, available with or without a condensing unit.



The TS7 reach in range offers a chilling capacity of 20 to 85 kg and a deep-freezing capacity of 10 to 40 kg.

The TS7 roll-in range offers a chilling capacity of 80 to 500 kg and a deep-freezing capacity of 30 to 180 kg for the mixed models.





The range suited to you

The TS7 blast chillers and freezers

Our new TouchScreen 7 range has been designed with your needs in mind.

This range has innovative design and technology, and is modern, ergonomic, powerful, reliable and functional thanks to a new 7-inch screen that allows user-friendly operation.

From the smallest reach in blast chiller to the most sophisticated roll-in cell, the TouchScreen 7 meets your expectations with a simple and intuitive interface! It is easy to use and requires no special training.



Launch cycles by just pressing a button

From a main menu, with the touch of a button you can:

- Chill
- Freeze
- Launch a custom programme
- Run special cycles (defrosting, ice hardening, raw fish sanitation, etc.)

Numerous auxiliary functions are also available, such as multi-probe cycles or UV disinfection.

TS7 screen, the sentinel of your processes

Simple and intuitive touch interface.

Switch on, choose the function and the process starts immediately.

Whether you are an experienced chef or a young creator, the logic of the extremely intuitive user interface makes accessing the functions quick, easy and error-free.

7" (91 X 152 mm) capacitive glass screen. A display that offers countless functions with ease. It is 100% touch-sensitive, as easy to use as a smartphone and in high contrast colour, with large buttons and large, easy-to-read letters to follow the cycle even from a distance.

Only the essentials are indicated and creating your own cycles is intuitive. Positioned on the door, at an ergonomic height, it becomes a true sentinel of the chilling and freezing cycles.

You can choose between standard cycles (which you can modify and save under a programme name), or customised cycles (you define your own parameters for temperature, ventilation and time - clock or probe), or special cycles.



Direct start of standard quick chilling in Frigiprobe mode, HARD intensity.

Direct start of standard quick freezing in Frigiprobe mode, HARD intensity.

Access to the list of up to 40 user stored programmes for direct launching of a customised chilling or freezing cycle

Starting defrosting

Access to various special cycles and options

Enables the appliance to be put into standby mode or to wake up the appliance from standby mode

Main functions

- Direct start of chilling and freezing.
- The operating mode can be modified: Hard or Soft cycle and with probe or timer.
- Up to 40 user-defined cycles can be stored.

Auxiliary functions

- Pre-chilling, ice hardening, fan drying, raw fish sanitisation, defrosting (depending on model), multi-time cycles (up to 4), customisable multi-phase cycles (up to 3 successive phases).
- Options: UV disinfection (depending on model), multi-probe cycles (up to 3 probes).

Main features of TS7 control

Ventilation is reduced after the cycle.

Temperature is held after the cycle (adjustable temperature).

Audible alarm to signal start of cycle.

Audible and visual alarms of end of cycle, with remote transfer possible.

Audible and visual alarms with remote transfer possible.

Possibility of remote stop when the cycle is finished.

The interface language can be changed (7 languages).

Memorising of HACCP alarms.

Protected access for maintenance.

HACCP data logging (USB), standard on trolley cells; optional on blast chillers on feet and chilling units.

Possibility of MODBUS RS485 connection in series, for connection to a local monitoring computer.

Cycle in progress - Chilling

Direct start of standard **blast chilling** in Frigiprobe mode, Hard intensity. Setting can be changed during the first minute of the cycle in progress. (see next screen).

Same principle for a **deep freeze** cycle.



Modifying the cycle - Chilling setting

You can modify the temperature setting, the ventilation speed, the air temperature, the cycle time, the cycle mode (Frigiprobe/timer or I-Chilling).

Selecting the modification of the cycle mode (Frigiprobe or TIMER), i-Chilling (Chilling)

Modifying the temperature at the end of the cycle

Modifying the ventilation speed (depending on option)

Possibility of more precise settings to suit Special requirements

Modification

Lit if activated

Lit if activated

Air temperature

Modification of cycle time (TIMER)

Validation

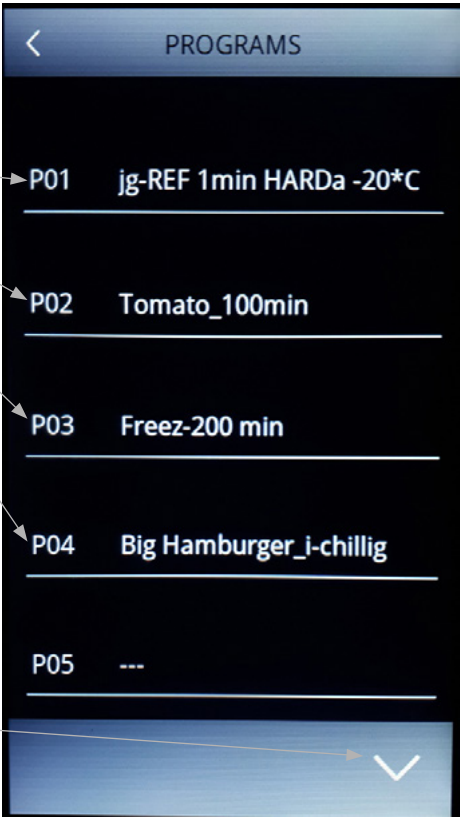
The screenshot shows a control panel titled 'CHILLING'. At the top, there are four icons: a fan, a clock, 'i CHILL', and 'HARD'. Below these are four rows of settings, each with a left icon, a central value, and a right arrow. The first row shows a thermometer icon, '-2 °C', and an arrow. The second row shows a fan icon, '10 °C', and an arrow. The third row shows a clock icon, '--- min', and an arrow. The fourth row shows a bar chart icon and an arrow. At the bottom are two large buttons: a settings icon (wrench and plus) and a right arrow. Annotations with arrows point to these elements: 'Selecting the modification of the cycle mode (Frigiprobe or TIMER), i-Chilling (Chilling)' points to the top icons; 'Modifying the temperature at the end of the cycle' points to the first row; 'Modifying the ventilation speed (depending on option)' points to the second row; 'Possibility of more precise settings to suit Special requirements' points to the third row; 'Modification' points to the 'HARD' icon; 'Lit if activated' points to the 'HARD' and 'SOFT' icons; 'Air temperature' points to the '-2 °C' value; 'Modification of cycle time (TIMER)' points to the '--- min' value; and 'Validation' points to the right arrow button.

Programmes

Pressing one of the programmes launches the cycle directly.

Programmes
Already stored

Access the other
programmes in the list



Special cycles

Certain functions depend on the model and options.



Fish function

Sanitises raw fish.. Kills anisakiasis worms in raw fish.



Ice-cream function

Hardening of ice by blast freezing.



Defrosting function

3 loading levels.
As standard, on trolley units, in option, on models on feet.

Multi-probe/Timer

Allows up to 3 probes to be controlled (optional) and up to 4 timers.

Product advantages

To process several products at the same time.

Multi-probe (optional)

Temperature of the air

Temperature of each spike probe

Time elapsed since the start of the cycle

Temperature settings

Probe	Current Temp (°C)	Target Temp (°C)
Air	-9	-20
Probe 1	8	10
Probe 2	51	10
Probe 3	43	10

Multi-Timer

State of cycle / time (Alternate display)

Air temperature settings

Cycle time remaining

Timer	Time (min)
Air	-18 °C (target -20 °C)
Timer 1	104
Timer 2	74
Timer 3	0
Timer 4	---

Performances related to the quality of details and finishes TS7

Equipment

- . Stainless steel interior and exterior finish.
- . Injected polyurethane foam insulation, 60 mm or 80 mm thick.
- . CFC, HCFC and HFC free insulation and refrigerant.
- . Anti-corrosion cataphoresis treated refrigeration evaporator.
- . Flat floor with no step (reach in models).
- . Ventilation stops when the door is opened.
- . Waterproof control panel.

Product advantages

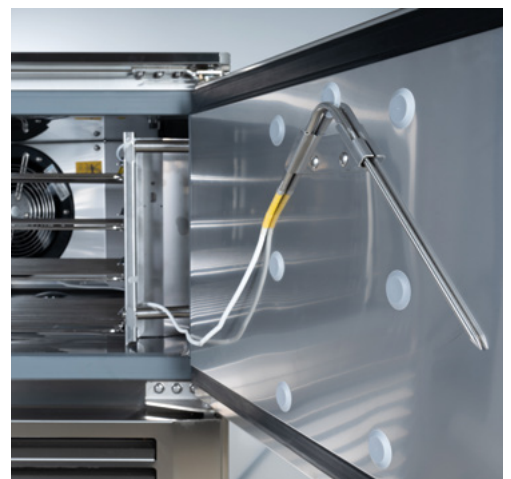


Multi-point **Frigiprobe**: probe in stainless steel 304 L with 3 temperature sensors.

The number of sensors makes it easy to find the thermal centre of the product.

The frigiprobe has the following functions:

- Displaying the core temperature of the product thanks to its "intelligent" 3-point measurement process.
- Stopping the cycle automatically as soon as the "core" temperature of the product is reached.



Frigiprobe support on the door, easily accessible.



Front frame has an anti-condensation device, with a heating resistor.

High-flow fan: motorised evaporator fan with stainless steel protection grid as standard.

Double air flow evaporator back

Cleaning & hygiene

Hygiene advantage

Disinfection system through UV production, directly controlled by the touch screen (optional).

Defrosting: by forced operation of the fan (defrosting with door open) with manual start and automatic stop.



Rounded-off inside corners
(12 mm radius).



Drain hole and bottom of unit are sloped to evacuate the water.



Stainless steel feet as standard, adjustable in height from 150 to 180 mm.



Anti-rodent grid at the back of the refrigeration unit.

Stainless steel back



Ergonomic and hygienic handle along the full height, both robust and practical.



Door latch: On the reach in models. Prevents the development of unpleasant odours during periods of non-use.



Magnetic door seals: dirt and impact resistant

Very easy to clean or replace, our seals can be removed without tools. They are 33 mm wide and are made up of a large triple chamber, which optimises their insulation properties. The TPE (thermoplastic elastomer) material used in our seals is more resistant to food residues and cleaning products than traditional products, which increases their working life.



CFC, HCFC and HFC free polyurethane foam injected in situ

There are many advantages in injecting polyurethane foam: uniformity of the foam throughout the enclosure, stability and reliability over time, better thermal insulation, sturdiness of the construction.

With a GWP of 1, the CO2 polyurethane foam that we inject on our production site is part of the eco-design approach.

Easy maintenance: Stainless steel inserts with threaded fasteners allow easy removal and refitting of the panels without damaging them.

The fixing points of the legs and other parts are reinforced by anchor points in the polyurethane foam.

Audible and visual alarms to signal end of cycle

Powerful 230 V buzzer for noisy environments.



Large "end of cycle" light on the top of the unit, visible from a distance, on roll-in cells.

Auxiliary "Stop" control (optional) on roll-in blast chillers with double access allows remote stopping of the cell..



White light indicates a cycle in progress

Green light indicates that the cycle is complete and the blast chiller is being maintained at temperature

STOP button



USB recorder, ensures the traceability of the device and allows the user:

- To recover traceability files for processing on a PC.
- To save customised programmes and settings.
- To transfer (copy) customised programmes and settings to other cells.
- Standard on trolley cells.
- Optional on blast chillers on feet and refrigeration units.

The USB recorder creates a ".CSV" file of all the unit's operations. The files generated by the USB recorder can be read directly from an Excel® spreadsheet.



Highly reliable USB key:

Supplied with the USB recorder.

Excel® macro

An Excel® macro file for easy processing of HACCP data from the CSV file is available on the USB stick supplied with the device.



TouchScreen 7 reach in units







TS7

reach in units GN 1/1

Combined blast

Rapid chilling from
+64.5°C to +8.5°C
core temperature with
max. 2h cycle.

Blast freezing
+64.5°C to -19.5°C
core temperature with
max. 04h50 cycle.



Equipment

- . Practical door handle: for the perfect grip.
- . Self-closing pivot with door held open at 90° and latch.
- . RH door pivot (can be modified on request).
- . Automatic evaporation of defrost water on reach in models (depending on model).
- . Delivered with bi-format runners GN1/1 - 600x400 for grids and containers.
- Automatic re-evaporation of defrosting water in option (models MX 15-5, MX 20-10, MX 30-15, MX 45-20).



MX20AENCT7R

Mixed reach in cell, to be installed under the worktop. Integrated condensing unit.

Integrated condensing unit	CHILLING capacity +63°C to +10°C core temperature in less than 120 min (in kg)	DEEP FREEZING capacity +63°C to -18°C core temperature in less than 4h30 min OR +20°C to -18°C core temperature (in kg)	Number of levels and spacing	Number of pairs of runners	Dimensions W x D x H (in mm)
MX20AT7R	20	10	9/32 mm	5 (64 mm)	770 x 790 x 945
MX20AENCT7R	20	10	9/32 mm	5 (64 mm)	900 x 695 x 820
MX30AT7R	30	15	19/35 mm	10 (70 mm)	770 x 790 x 1565
MX45AT7R	45	20	19/35 mm	10 (70 mm)	770 x 790 x 1565
MX55AT7R	55	20	30/35 mm	15 (70 mm)	770 x 790 x 1925
MX75AT7R	75	35	30/35 mm	15 (70 mm)	770 x 790 x 1925
MX85AT7R	85	40	43/33 mm	21 (66 mm)	770 x 790 x 2235

TouchScreen 7

roll-in cells

Blast chilling +63°C to +10°C core temperature in cycles of 110 min max. or in cycles of 85 min max. depending on models.

Capacities: from 80 kg to 320 kg depending on models.

Mixed use in option: Blast freezing +63°C to -18°C core temperature with max. 04h30 cycle.

Capacities: from 30 kg to 180 kg depending on models.

Available in TWIN version: capacity from 160 to 640 kg in chilling and from 100 to 280 kg in deep-freezing, depending on the model.

Door can be unlocked from the inside.

Scraper seal on bottom of door.

Ramp hinge

Electric defrosting heater (standard). Defrosting with door closed.

3 point Frigiprobe.



Motorised evaporator fans with stainless steel rings and grids (standard on all models).

Drip tray under the evaporator, with drain heating element. (option)

Single or double access:
6 different door configurations including 4 on the double access versions.

Product advantages

20 mm insulated st. steel floor with access ramp.

Insulated by injected foam, 80 mm thick.

Most models are flat-packed for delivery.



TS7 roll-in cells

Remote condensing unit	CHILLING capacity + 63°C to +10°C core temperature in less than 120 min (in kg)	DEEP FREEZING capacity (option combined operation) + 63°C to -18°C core temperature in less than 4h 30min OR +20°C to -18°C core temperature (in kg)
UMX1STS7	80	40
MX1AGLSTS7 (Integrated condensing unit)	80	30
MX1STS7	80	40
MX1LSTS7	80	40
MX2STS7	160	80
MX27-STST7	160	80
MX29-STST7	160	80
MX3STS7	240	110
MX4STS7	320	150
MX6STS7	400	130

▲ Models available with CO2 60 and 90 bar

For models with A2L fluid: consult us.

* without rubber stops
** See technical file for oven brands and models
*** See technical file for oven brands, models and quantity

Capacity in trolleys per blast chiller model



Overall dimensions (mm)			Capacity in trolleys						Compatibility with oven trolleys
W	D	H	GN 1/1	GN 2/1	600 x 400	600 x 800	800 x 1000	Rolling base 620 x 420	
710	1070	2120	1	-	1 (Ultracompact)	-	-	-	-
980	1030	2460	1	-	1	-	-	1	-
980	1030	2170	1	-	1	-	-	1	-
1080	1030	2170	1	-	1	-	-	-	1XGN 1/1**
1100	1390	2170	2	1	1	1*	-	-	GN 1/1 ***
1320	1180	2170	2	1	1	1*	-	-	GN 1/1 ***
1460	1240	2170	2	1	2	1*	-	-	1XGN 2/1**
1460	1270	2170	3	1	2	1	1*	-	GN 1/1- GN 2/1***
1460	1590	2170	4	2	2	1	1*	-	GN 1/1- GN 2/1***
1460	2270	2170	6	3	4	3	1*	-	2XGN 2/1**

6 different door configurations including 4 with double access



Special TS7 cells

FRIGINOX has designed and developed "special" blast chillers which are most often used with oven trolleys. These are "exclusive" products manufactured by FRIGINOX!

The most compact on the market.

UMX1STS7

The ultra compact cell, 710 mm wide.

For GN 1/1 or 600 x 400 trolleys.

The blast chiller is narrower than a blast chiller on feet, less space required when the door is open.

Reduced depth when door is open 1630 mm.



Cell for oven trolleys and handling.

MX1LSTS7: 1 GN 1/1 oven trolley, 20 levels.

MX 29-STST7: 1 oven GN 2/1 trolley, 20 levels.

MX6SXTS7: 2 GN 2/1 oven trolley, 20 levels.

Special oven trolley with 20 levels, GN 1/1 MX65cAT7R.

The MX65cAT7R blast chiller has a real advantage due to its compactness and is available with or without an integrated condensing unit.

In use, the operators move the loaded trolley directly from the oven to the cell.

The trolley wheels remain outside the blast chiller and the door design ensures a complete seal around the trolley.

Capacity: 85 kg in blast chilling, 40 kg in deep freezing.

Friginox can cater for almost every mixed oven available.



Integrated condensing unit	CHILLING capacity +63°C to +10°C core temperature in less than 120 min (in kg)	DEEP FREEZING capacity (option combined operation) +63°C to -18°C core temperature in less than 4h30min OR +20°C to -18°C core temperature (in kg)	Dimensions W x D x H (in mm)
MX65cAT7R	85	40	850 x 790 x 2420

Oven brand	Model	NUMBER OF TROLLEYS
ROSINOX	NKS 201	1
ELOMA	20-11	1
RATIONAL	ICP-ICC 20-11	1*
CONVOTHERM	20.10	1
HOUNÖ	Trolley 1.20	1
LAINOX	NKS 201	1
METOS	HGW 201 01/04	1*

(*) five different trolley models.
Contact us to check compatibility.



TS7

refrigerated units

The refrigerated units allow you to customise your roll-in units to suit your needs or to special dimensions.



It is composed of:

- One or several evaporator units
- An electrical cabinet
- A control panel

Blast chilling +63°C to +10°C core temperature in cycles of 110 min max. or in cycles of 85 min max. (depending on models).
Capacities: from 80 kg to 480 kg depending on models.

Mixed use in option: Blast freezing +63°C to -18°C core temperature with max. 04h30 cycle.
Capacities: from 40 kg to 130 kg depending on models.

3 point Frigiprobe.

2, 3 or 4 fans (depending on model) with stainless steel protection grids and rings, mounted on a stainless steel pivoting flap.

Defrosting by means of stainless steel electric resistors and forced operation of the fans.

Equipped without condensing unit	Rapid chilling from + 63°C to + +10°C core temperature in 110 min cycles at max. (kg)
EF-A-MX1TS7	80
EF-B-MX2TS7	160
EF-C-MX3TS7	240
EF-D-MX4TS7	320

The ECO CELL units

The ECO CELL range is a range of reach-in chillers/freezers, GN 1/1 and 600 X 400.

The ECO CELL range offers a refrigeration capacity of 15 to 85 kg and a deep-freezing capacity of 5 to 40 kg depending on the model.



Performances related to the quality of the details and finishes of ECO CELL

Equipment

- . Stainless steel interior and exterior finish.
- . Polyurethane insulation injected on site, 60 mm thick.
- . CFC, HCFC and HFC free insulation and refrigerant.
- . Anti-corrosion cataphoresis treated refrigeration evaporator.
- . Defrosting: by forced operation of the fan (defrosting with door open) with manual start and automatic stop.
- . Flat floor with no step (floor-mounted models).
- . Ventilation stops when the door is opened.
- . Waterproof control panel.

Product advantages



**ECO CELL
Frigiprobe:**
spike probe with temperature sensor. It displays the core temperature of the product and stops the cycle automatically as soon as the core temperature of the product is reached. Made of 304 stainless steel.



Angled probe
easier to hold.



Double air flow evaporator back

Front frame
has an anti-condensation device, with a heating resistor.

High-flow fan:
motorised evaporator fan with stainless steel protection grid as standard.

Cleaning & hygiene



Rounded-off inside corners
(12mm radius).



Drain hole and bottom of unit are sloped
to evacuate the water.



Stainless steel feet as standard,
adjustable in height
from 150 to 180mm.



Anti-rodent grid
at the back of the
refrigeration unit.

Stainless steel back.



Ergonomic and hygienic handle along
the full height, both
robust and practical.



Magnetic door seals: dirt and impact resistant

Very easy to clean or replace, our seals can be removed without tools. They are 33mm wide and are made up of a large triple chamber, which optimises their insulation properties. The TPE (thermoplastic elastomer) material used in our seals is more resistant to food residues and cleaning products than traditional products, which increases their working life.



CFC, HCFC and HFC free polyurethane foam injected insulation

There are many advantages in injecting polyurethane foam: uniformity of the foam throughout the enclosure, stability and reliability over time, better thermal insulation, sturdiness of the construction.

With a GWP of 1, the CO₂ polyurethane foam that we inject on our production site is part of the eco-design approach.

Easy maintenance: Stainless steel inserts with threaded fasteners allow easy removal and refitting of the panels without damaging them.

The fixing points of the legs and other parts are reinforced by anchor points in the polyurethane foam.

ECO CELL

reach-in units GN 1/1

Combined blast
Rapid chilling from + +64.5°C to + +8.5°C core temperature with max. 2h cycle.
Blast freezing +64.5°C to -19.5°C core temperature with max. 04h50 cycle.

- ECO CELL electronic regulation**
- “Soft” and “hard” chilling cycle and deep freeze cycle.
 - Cycle stop by counting down the time or with the spike probe.
 - Pre-cooling cycle of the chiller before use.
 - Manual defrosting by forced operation of the fan with automatic regulation of the defrosting time (defrosting carried out with the door open).
 - Temperature is maintained after the cycle.
 - Audible and visual alarms to signal end of cycle.
 - Automatic re-evaporation of defrosting water (optional).



Integrated condensing unit	CHILLING capacity +63°C to +10°C core temperature in less than 120 min (in kg)	DEEP FREEZING capacity +63°C to -18°C core temperature in less than 4h30 min OR +20°C to -18°C core temperature (in kg)	Number of levels and spacing	Number of pairs of runners	Dimensions W x D x H (in mm)
MX15-5AECR	15	5	9/32 mm	4 (64 mm)	770 x 790 x 945

ECO CELL

SBF range

Mixed reach-in blast chiller for oven counter.

To cool down cooked dishes as soon as they are taken from the oven with as little handling as possible.

SBF MX 30AECR

For 6, 7, 10 and 11 level GN 1/1 mixed ovens

Top of the oven counter with reinforced stainless steel plate to accommodate the mixed oven.

GN 1/1 containers can be used.

Available with or without condensing unit.



Integrated condensing unit	CHILLING capacity +63°C to +10°C core temperature in less than 120 min (in kg)	DEEP FREEZING capacity +63°C to -18°C core temperature in less than 4h30 min OR +20°C to -18°C core temperature (in kg)	Number of levels	Number of pairs of runners	Dimensions W x D x H (in mm)
SBFMX30AECR	30	15	6	6	930 x 805 x 838





EcoLogic

Preserving our planet



*We know, as do you,
that our production
has an impact on the
environment, so we take
daily action to limit our
environmental impact.*

We apply eco-design to our equipment to reduce its direct or indirect contribution to the ozone layer.

When we develop a product, its lifespan is optimised and we mainly employ recyclable materials.

Our innovations allow us to reduce the power of refrigerating compressors while continuing to ensure the appliances' performance. We are also optimising the thermodynamics of refrigerating circuits, for which we have improved containment and reduced energy use. We have reduced the need for refrigerants contained in the appliances and propose appliances with refrigerants with low global warming potential, in compliance with the F-GAS regulation. The same applies to the polyurethane foam that thermally insulates our machines, which no longer contains CFCs.

We are members of the EcoLogic eco-organisation so that you can recycle your equipment at the end of its life.

Finally, we favour short circuits as much as possible and use eco-travel for our transport and mobility.

These principles are also used on our production site:

- Limiting the quantity of natural resources required to manufacture products
- Modern machinery to minimise offcuts and waste
- Filtered metallic dust
- No discharge of pollutants harmful to fauna and flora
- No noise pollution
- Waste sorting with a service provider authorised to recycle waste.





Check in for the Friginox Experience

Our dealer showrooms are well resourced to give you a full run-down on the Friginox Blast Chillers and Freezers.

To book in for a demonstration or an introductory session at a Moffat test kitchen near you, please go to one of our websites:

moffat.com.au/book-demo
moffat.co.nz/book-demo

Service Wherever You are.



The Moffat Technical Service Department provides 24/7 support and our network of authorised providers is strategically located for servicing outlying areas.

Contact us directly on one of our toll-free numbers.

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The Spirit of Excellence