

# Chill

User-friendly and high performance chillers/freezers

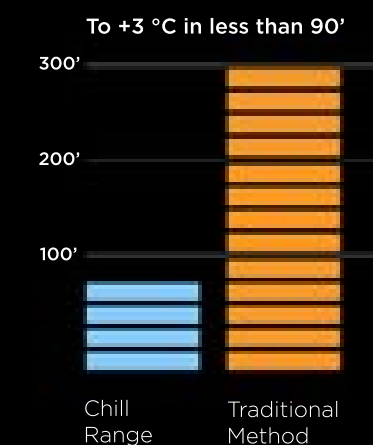


moduline

# Chilling



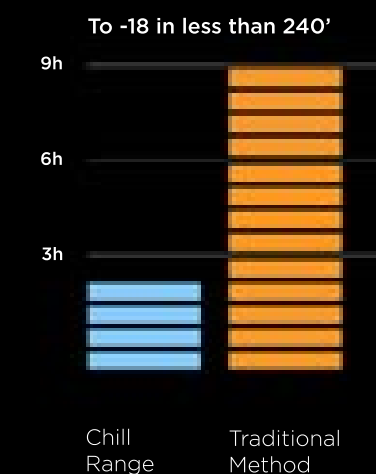
When a cooked food is left to cool naturally, between  $+65^{\circ}\text{C}$  and  $+10^{\circ}\text{C}$ , you can observe an increase of the bacterial load that causes quality deterioration and especially affects food safety, with the risk of intoxication for the consumer. For this reason, the chiller is essential for the chefs, if they want to preserve what they cook for a later use. Lowering the temperature to  $+3^{\circ}\text{C}$  in less than 90 minutes, the chiller blocks bacterial proliferation and food dehydration. Taste, fragrance, colour do not change while security and duration of storage increase. Chill, thanks to its range of 9 models and different capacities, allows the chef to work in total safety, organizing his activities and providing customers with an extensive menu, with a quick and efficient service.



# Freezing

The food freezing process is just as important for Moduline.

In fact, all the chillers and freezers of the Chill range are manufactured in order to ensure positive chilling, but at the same time are equipped with power and technology to achieve freezing temperatures, at  $-18^{\circ}\text{C}$  at the core, in less than 240 minutes. The power of the compressor unit, in fact, ensures the temperature of  $-40^{\circ}\text{C}$  in the cooling cavity and the productivity declared in the correct times, while preserving the quality of the final result. The close relationship between the short time and the low temperature allows the formation of micro-crystals of the water molecules to be found in food and accordingly the same molecular structure remains unchanged. Thanks to the selection of the type of chilling, or the specific saved program (function available in the D version), Chill allows you to cool and store cooked or raw food, thus ensuring the consumer savings of raw materials, quality of presentation and food safety, also after thawing.





## Functional Features



Chilling mode at +3°C with cycle selection HARD or SOFT.



Freezing mode at -18°C with cycle selection HARD or SOFT.



Chilling programs based on time or core probe.



Automatic stop of the fan motors when the door is opened, to avoid any cold dispersion.

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## PLUS

**PRECOOLING**

Precooling function, to have the cell always ready at the desired temperature.

**STAYCHILL**

StayChill function for automatic temperature holding at end of the chilling/freezing cycle.

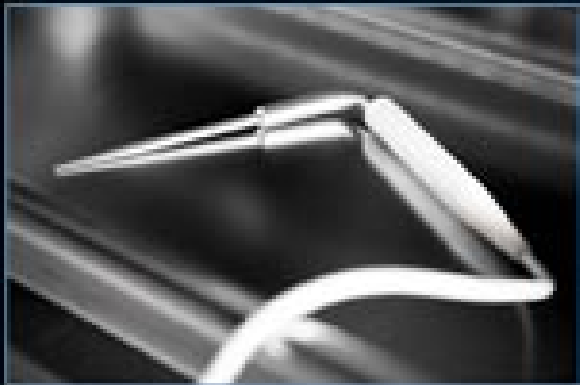
**DEFROST**

Defrost function with door open.

**SOFT**

SOFT function allows you to chill or freeze quickly even the most delicate food without damaging it.

# EXTRAS



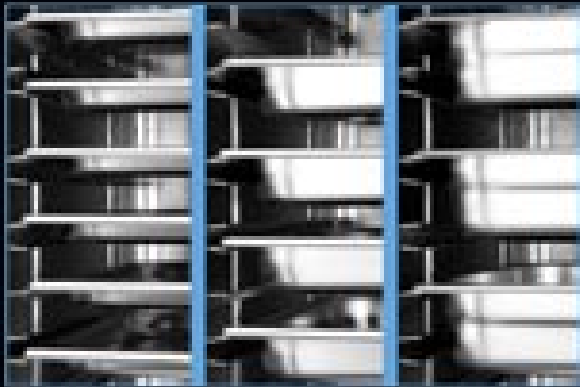
## Core probe

The heated core probe, with conical tip makes the extraction always easy, even in case of freezing. (optional)



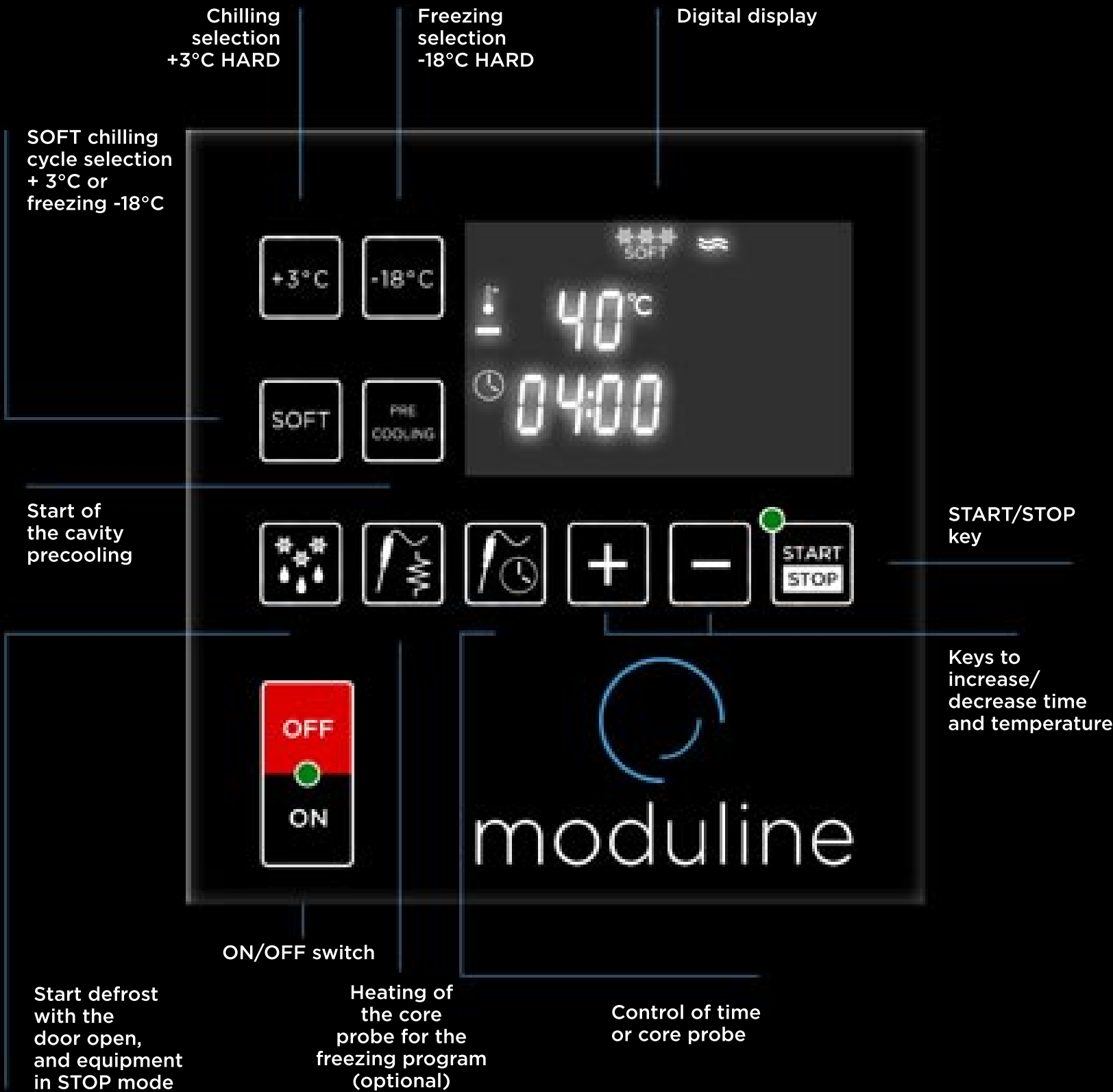
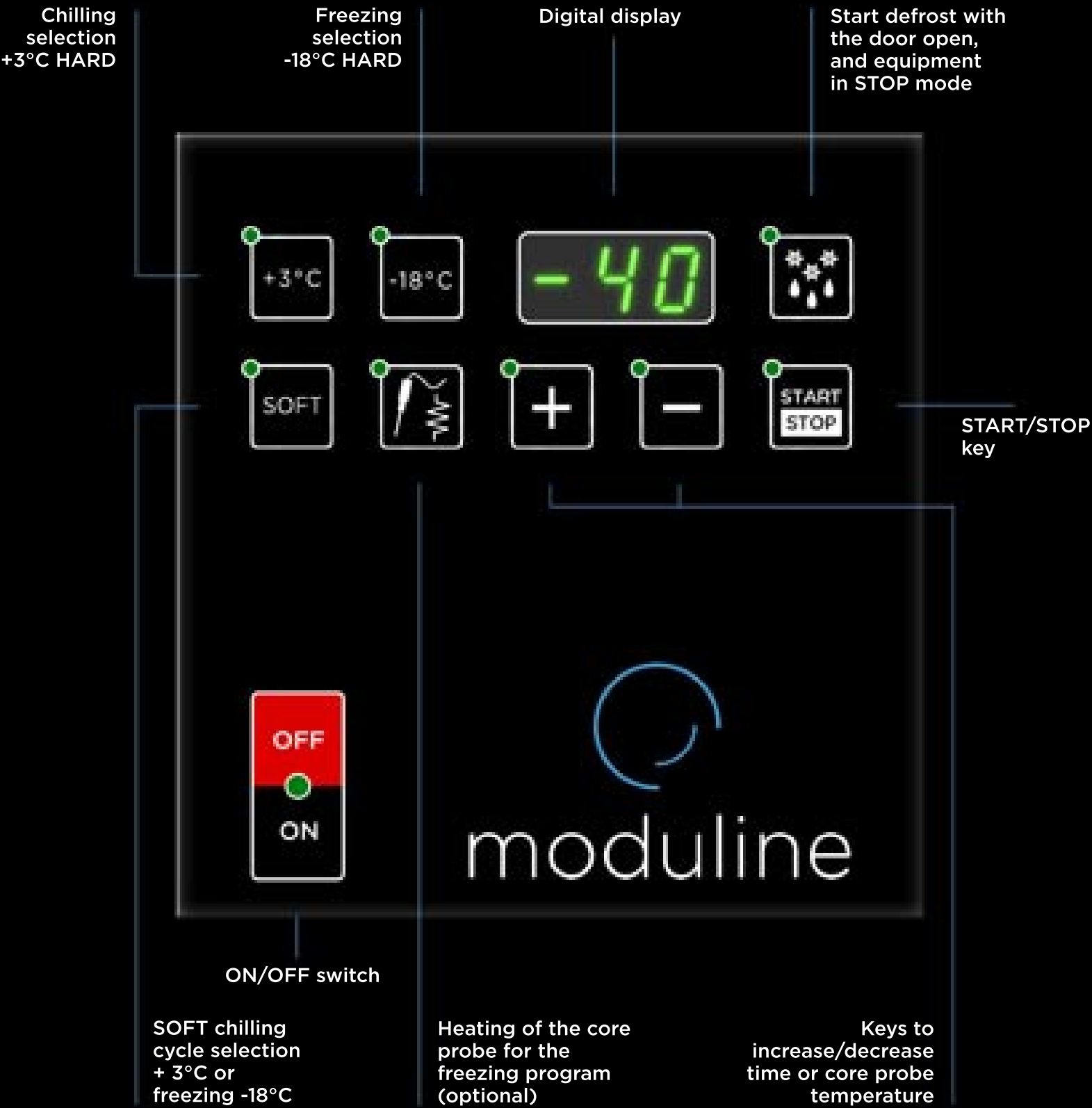
## Adjustable tray rails

A simple gesture turns the cell from Gastronorm to 60x40.



## Tray rails

The multiple positioning of the trays makes different configurations possible, according to the load requirement.



**Door handle**

ergonomic and built-in with magnetic closure

**Electronic and automatic temperature control**

in the cell, to chill or freeze rapidly in complete safety and with extreme homogeneity

**Electronic control**

extremely intuitive and easy to use even by less skilled staff

**Compressor and evaporator units**

calibrated according to size and cell capacity

**Condensation drip tray**

no more leakage and accumulation of water on the floor



## Tray rails

easily removable and washable

## Core-probe

helps and makes chilling processes safer

## Fans

with a large diameter and the cell shape make the cold air flow extremely uniform, thus ensuring even temperatures

## Tight-sealed cell

with all rounded corners, together with the drainage system, makes cleaning easier and safer

## Cell and door insulation

with highly insulating materials ensures lower cold dispersion





# CBF/TBF SERIES



	CBF031B	CBF051B	TBF051B	TBF061D	TBF091D
Trays capacity	3 GN 1/1 h 40	5 GN 1/1 h 40	5 (GN 1/1 or 600x400) h 40	4 (GN 1/1 or 600x400) h 65 6 (GN 1/1 or 600x400) h 40 8 (GN 1/1 or 600x400) h 20	6 (GN 1/1 or 600x400) h 65 9 (GN 1/1 or 600x400) h 40 12 (GN 1/1 or 600x400) h 20
Efficiency	7 kg <sup>1,2</sup>	10 kg <sup>1,2</sup>	12.5 kg <sup>1,2</sup>	18 kg <sup>1,2</sup>	27 kg <sup>1,2</sup>
Operating temperature	from -40°C to +0°C	from -40°C to +0°C	from -40°C to +0°C	from -40°C to +0°C	from -40°C to +0°C
Electric power	577 W	865 W	940 W	1268 W	1971 W
Cooling capacity	833 W <sup>3</sup>	1091 W <sup>3</sup>	1451 W <sup>3</sup>	1899 W <sup>3</sup>	2780 W <sup>3</sup>
Electric supply	230 Vac 50 Hz	230 Vac 50 Hz	230 Vac 50 Hz	230 Vac 50 Hz	230 Vac 50 Hz
Dimensions	550x650x670 mm	550x650x840 mm	800x700x850 mm	800x700x930 mm	800x800x1200 mm

1. From +90°C to +3°C and from +90°C to -18°C at the core  
2. Refers to the product evenly distributed on the number of trays h 40  
3. Evaporation -10°C; condensation + 55°C (standard ASHRAE)

TBF SERIES



	TBF121D	TBF181D	TBF092D	TBF122D
Trays capacity	8 (GN 1/1 or 600x400) h 65 12 (GN 1/1 or 600x400) h 40 16 (GN 1/1 or 600x400) h 20	12 (GN 1/1 or 600x400) h 65 18 (GN 1/1 or 600x400) h 40 24 (GN 1/1 or 600x400) h 20	6 (GN 2/1) h 65 9 (GN 2/1) h 40 12 (GN 2/1) h 20	8 (GN 2/1) h 65 12 (GN 2/1) h 40 16 (GN 2/1) h 20
Efficiency	36 kg <sup>1,2</sup>	54 kg <sup>1,2</sup>	54 kg <sup>1,2</sup>	72 kg <sup>1,2</sup>
Operating temperature	from -40°C to +0°C	from -40°C to +0°C	from -40°C to +0°C	from -40°C to +0°C
Electric power	2713 W	3613 W	3473 W	6140 W
Cooling capacity	3209 W <sup>3</sup>	4581 W <sup>3</sup>	4581 W <sup>3</sup>	8162 W <sup>3</sup>
Electric supply	400 Vac 3N 50 Hz	400 Vac 3N 50 Hz	400 Vac 3N 50 Hz	400 Vac 3N 50 Hz
Dimensions	800x800x1670 mm	800x800x1970 mm	980x850x1440 mm	980x850x1670 mm

1. From +90°C to +3°C and from +90°C to -18°C at the core  
2. Refers to the product evenly distributed on the number of trays h 40  
3. Evaporation -10°C; condensation + 55°C (standard ASHRAE)

**MODULINE** SRL

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