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friulinex



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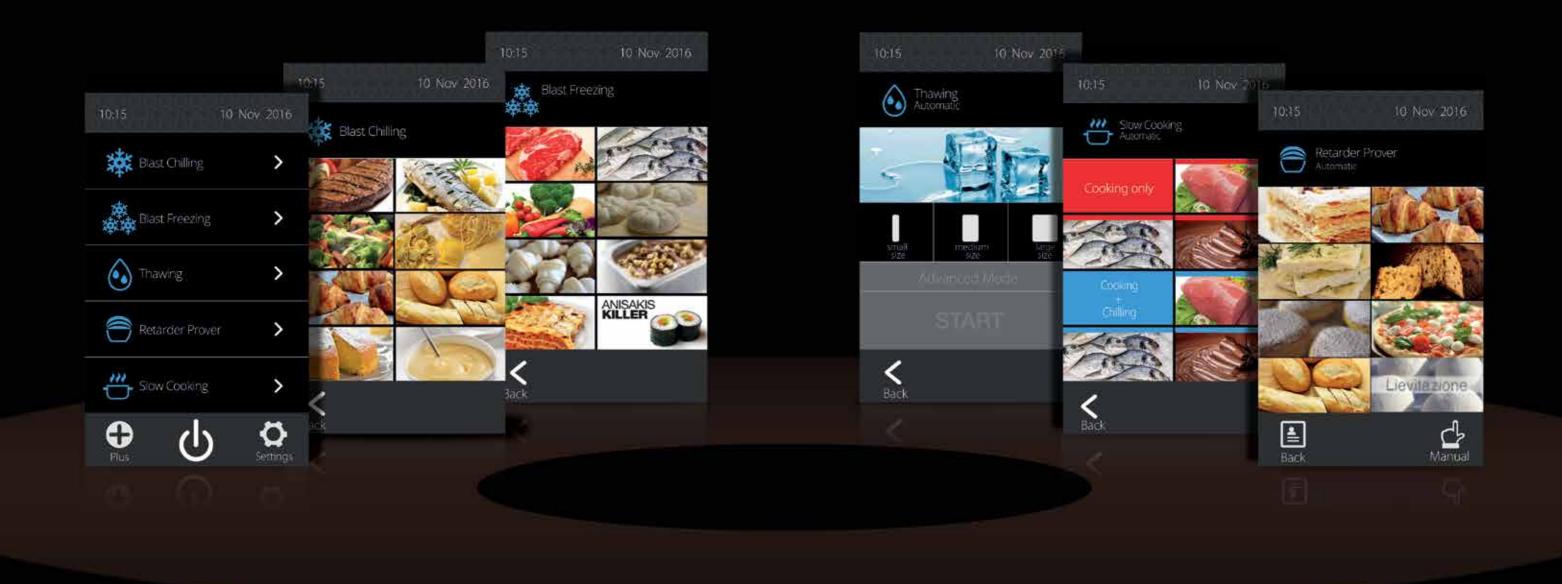
STYLE & DESIGN IN A PURE FORM

The design of HI5 is full of personality and character. In its core technology there's a system designed to help and make simple normally complex mode functions.



THE FUTURE IN 5 MOVES

In one single machine, one finds so much technology that allows you to play different and complementary activities for the best efficiency in the kitchen.





3



THE TECHNOLOGY

START & GO

With HI5 you can immediately start working, it is easy and quick to use and programme, with up to 300 working and cycle processes to be updated and a lot more efficient.

300 PROCEDURES AND CYCLES **ALREADY PRE-SET**

H15

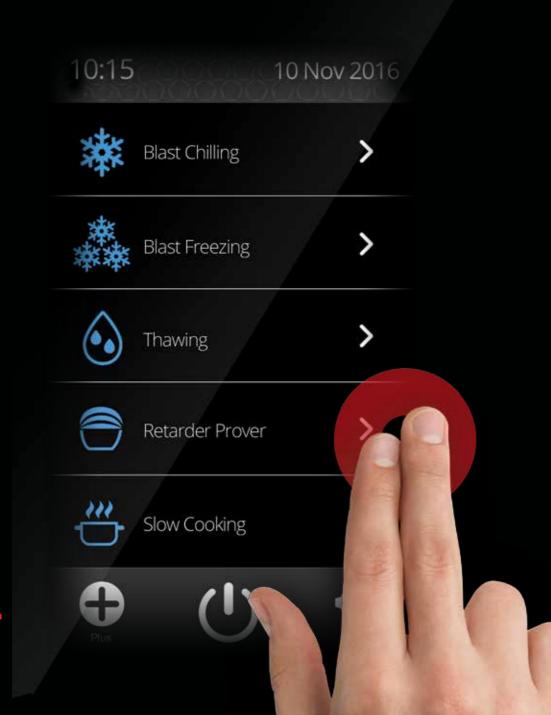


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EASY, IMMEDIATE, HELPFUL AND COMPLETE

to make simple the acces to the different functions displayed to be immediately seen and help the interaction between the user and the device.

10:15





It is easy to work with HI5 thanks to its intuitive display created



BLAST CHILLING

With the blast chilling function it is easy to plan preparation in-advance, increasing the productivity, maintaining the flavor, the appearance and the weight, avoiding the risks of food poisoning.

For your customers a constant quality, freshness, and securing the flavors and tast.



always preserving the best



BLAST **FREEZING**

The blast freezing function allows one to buy the products at the best of their freshness, maturity and availability on the market and preserve them perfectly.

quality.

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All the freshness of the products respecting the seasonal cycles and offered in their best

THE FUNCTIONS

THAWING

To be able to control the tawing of a product, means to keep intact the organoleptic characteristics and optimize the stock of raw materials avoinding waste.

Thawing **focuses on** in the appearance, the flavorand the main properties. This too is an Art.



• RETARDER PROVER

The flexibility to produce "just in time" is the best way to optimize the resources to organize the time and to satisfy customer's various request.

moment.



Produce only what you really need **at the right**

SLOW COOKING 📅

The checking of the temperature and its maintaining in fixed values allows preparations that not only save flavor and the fragrance but also guarantee a greater softness and juiciness of the products. The results are really exciting.

All the quality of a cooking respectful flavors.



controlled and constant of the food and the

5 DIFFERENT SOLUTIONS TAILORED FOR YOUR NEEDS. FOR EVERY ONE • A HI5

Choose the HI5 you prefer to suit your activity: you'll be surprised to see how easily you can find the right model for your requirements.



External Dimensions Width [mm] 790 Depth [mm] 735 850 Height [mm] Net Door Opening Width [mm] 670 Height [mm] 380 Net Internal Depth _ [mm] 410 Т Climatic Class Chilling Capacity in 90' +90 > +3°C [Kg] 18 Freezing capacity in 240' 12 +90 > -18°C [Kg] GN1/1 Trays Type - Grid Type 600x400 Capacidad de las Bandejas Pitch 45 [mm] 6 Pitch 60 [mm] 5 Pitch 75 [mm] 4 Electrical Data **Electric Power Supply** [V / ~ / HZ] 230/1/50 Heating Output _ [W] 500 1.430 * Cooling Power [W] ** MAX Cooling 1.117 / 5,5 Electrical Absorption [W / A] **MAX Heating** 625 / 2,7 Output Electrical Absorption [W / A]

F506TS

* T. Evap.= -15°C / T.cond.= +40°C _ ** T.evap.= -15°C / T.Cond.= +55°C

F512TS

F517TS

F523TS

F534TS

790	790	790	1.100
835	835	835	1.065
1.320	1.800	1.950	1.800

670	670	670	670
630	830	1.110	830
420	420	420	900
Т	Т	Т	Т

25 36 55 72

16	24	36	48
GN1/1	GN1/1	GN1/1	GN2/1
600x400	600x400	600x400	600x800

12	17	23	17
9	12	17	12
7	10	14	10

230 / 1 / 50	400 / 3 / 50	400 / 3 / 50	400 / 3 / 50
1.000	1.600	1.600	1.600
2.108	4.807	7.061	9.986
1.395 / 6,1	3.218 / 7,4	4.507 / 9,2	5.837 / 12,9
1.105 / 4,8	1.780 / 7,8	1.855 / 8,1	1.910 / 8,3

SPECIALISTS IN REFRIGERATION AND BLAST SYSTEMS









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