

BLITZ-BE-1  
NEW ChillStar



Multifunction Blast Chillers/Freezers

# // BLITZ

## USE

Multifunction blast chillers with monochromatic graphical display and encoder. Internal rack suitable for GN 1/1 and 40x60 cm containers.

## PERFORMANCE

- Electronic control board with monochromatic graphical display for the automatic setting of:
  - AUTOMATIC BUILT-IN PROGRAMS.
  - Easy to use and store MANUAL PROGRAMS.
  - Patented I.F.R. FUNCTION: allows modulation of the blast chilling cycles using the multipoint probe, preventing surface freezing, keeping the food fragrant, tasty and attractive.
  - MULTY FUNCTION: allows to control several blast chilling or freezing cycles at the same time and to set the duration of each one.
  - INFINITY PROGRAM: allows the appliance to constantly work at the operator's needs by simply setting the temperature and fan power.
  - SMART-ON FUNCTION: it automatically keeps the food at +3°C in case the operator forgets to initiate the blast chilling cycle.
  - HACCP MANAGEMENT.
  - THAWING of the food in chamber.
  - ANISAKIS PROGRAM.
  - YOGURT PROGRAM.
  - RETARDER-PROVER PROGRAM.
- Internal and external made of AISI 304 satin stainless steel.

## EASE OF CLEANING

- Removable and fully washable wire rack in AISI 304 stainless steel wire.
- Diamond-polished inner floor for improved hygiene. Drain outlet for easy cleaning of interior.
- One-piece construction with rounded internal corners.

## ENERGY SAVING

- ECO function allows setting of the load - Minimum, Medium & Maximum - while working on automatic cycles to avoid energy waste.
- CFC-free expanded polyurethane insulation.



BF51H



BF51M



BF101L/S



## GRAPHICAL DISPLAY

Clear control panel, easy to use thanks to the encoder and the capacitive buttons.

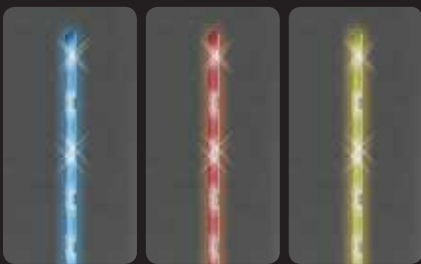


Comfortable control panel in ergonomic position, the operator will not have to bend anymore while using the machine.



## EASY VIEW

The multicoloured LED lighting makes the operator aware of the working status of the machine with just a glance.



## IDEAL VENTILATION

The air diffusion is optimized to grant uniform cooling and to keep the integrity of the food.



A stainless steel AngeloPO BE-1 blast chiller. The top panel features a digital display showing -40°C and several control buttons. The brand name 'ANGELOPO' is embossed vertically on the right side of the top panel. The door is open, revealing a wire rack inside. The bottom panel has a large vent grille and a blue LED light strip.

## // BE · 1

### USE

Multifunction blast chillers which can be controlled through the display of FX level 3 combi-oven. Internal rack suitable for GN 1/1 and 40x60 cm containers (models B151M and B1101S). Internal rack suitable for GN 1/1 containers (models B151H).

### PERFORMANCE

- AUTOMATIC BUILT-IN PROGRAMS.
- Easy to use and store MANUAL PROGRAMS.
- Patented I.F.R. FUNCTION: allows modulation of the blast chilling cycles using the multipoint probe, preventing surface freezing, keeping the food fragrant, tasty and attractive.
- MULTY FUNCTION: allows to control several blast chilling or freezing cycles at the same time and to set the duration of each one.
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- HACCP MANAGEMENT.
- THAWING of the food in chamber.
- ANISAKIS PROGRAM.
- YOGURT PROGRAM.
- RETARDER-PROVER PROGRAM.

### EASE OF CLEANING

- Removable and fully washable wire rack in AISI 304 stainless steel wire.
- Diamond-polished inner floor for improved hygiene. Drain outlet for easy cleaning of interior.
- One-piece construction with rounded internal corners.

### ENERGY SAVING

- ECO function allows setting of the load - Minimum, Medium & Maximum - while working on automatic cycles to avoid energy waste.
- CFC-free expanded polyurethane insulation.

From **-40°C** to **+300°C**  
simply by touch



## // BE • 1

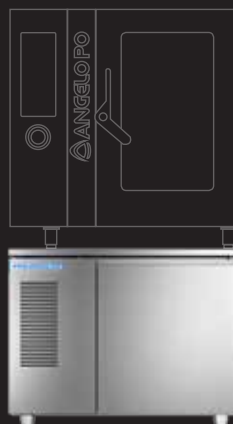
### **COMBISTAR FX & BLITZ** combined in one machine

BE-1 is an INNOVATIVE INTEGRATED SYSTEM IN WHICH BLAST CHILLING AND COOKING ARE MANAGED BY THE SAME INTERFACE, the EVC interface of FX COMBISTAR, thanks to the new Symbio control software.

THIS MEANS WORKING WITH TWO MACHINES AS IF THEY WERE ONE.

With BE-1 you have the multi-functionality of FX COMBISTAR, combined with the versatility of the Blitz that blast-chills and freezes, defrosts, leaves, makes yogurt, removes the danger coming from Anisakis in raw fish ... and ...it shows the operating mode both with its LED'S of various colours and the FX display.

BE-1 IS THE COOK AND CHILL SYSTEM WITH AN INTEGRATED SINGLE CONTROL FOR EASE OF OPERATION AND COST REDUCTION.



B151H



B151M



B1101S

BE • 1 // INNOVATIVE INTEGRATED SYSTEM

# NEW ChillStar // ESSENTIAL FUNCTIONALITY



# // NEW ChillStar

## USE

Multifunction blast chillers with monochromatic graphical display and encoder.  
Internal rack suitable for GN 1/1 and 40x60 cm containers and grids (model XS51H suitable for GN 1/1).

## PERFORMANCE

- AUTOMATIC BUILT-IN PROGRAMS.
- Easy to use and store MANUAL PROGRAMS.
- Patented I.F.R. FUNCTION: allows modulation of the blast chilling cycles using the multipoint probe, preventing surface freezing, keeping the food fragrant, tasty and attractive.
- MULTY FUNCTION: allows to control several blast chilling or freezing cycles at the same time and to set the duration of each one.
- INFINITY PROGRAM: allows the appliance to constantly work at the operator's needs by simply setting the temperature and fan power.
- SMART-ON FUNCTION: it automatically keeps the food at +3°C in case the operator forgets to initiate the blast chilling cycle.
- HACCP MANAGEMENT.
- ANISAKIS PROGRAM.

## EASE OF CLEANING

- Removable and fully washable wire rack in AISI 304 stainless steel wire.
- Diamond-polished inner floor for improved hygiene. Drain outlet for easy cleaning of interior.
- One-piece construction with rounded internal corners.

## ENERGY SAVING

- ECO function allows setting of the load - Minimum, Medium & Maximum - while working on automatic cycles to avoid energy waste.
- CFC-free expanded polyurethane insulation.



XS51H

XA51 • XS51

XA51M • XS51M

XA101L/S • XS101L/S

XS72S/102S

# // NEW ChillStar ECO

## USE

Multifunction blast chillers with segment display.  
Internal rack suitable for GN 1/1 and 40x60 cm containers and grids  
(model VS351H suitable for GN 1/1).

## PERFORMANCE

- Blast chilling cycle, timed and/or with probe detection, from +90°C to +3°C
- Blast freezing cycle, timed and/or with probe detection, from +90°C to -18°C.
- It is possible to run a blast chilling or freezing cycle in HARD or SOFT mode.

## EASE OF CLEANING

- Removable and fully washable wire rack in AISI 304 stainless steel wire.
- Diamond-polished inner floor for improved hygiene. Drain outlet for easy cleaning of interior.
- One-piece construction with rounded internal corners.

## ENERGY SAVING

- CFC-free expanded polyurethane insulation.



VS351H

VA51 • VS31/51

VA51M • VS31M/51M

VS101L





**NEWChillStar** **eco** // SIMPLY PERFECT



## // ANISAKIS

Blitz, BE-1 and New Chillstar blast chillers/freezers have two new automatic programs, specific to the “sanitation” of raw fish and designed to provide the market with completely safe, high quality taste dishes (tuna carpaccio, marinated anchovies, sushi, raw marinated morsels of mackerel, etc.).

### ANISAKIS 24H

Automatic freezing cycle for preventive and comprehensive sanitization of fish products. The probe detects food core temperature has reached  $-20^{\circ}\text{C}$ , giving the machine the input to start the “24-hour devitalisation” phase.

### ANISAKIS 15H

Automatic freezing cycle for preventive and comprehensive sanitization of fish products. The probe detects food core temperature has reached  $-35^{\circ}\text{C}$ , giving the machine the input to start the “15-hour devitalisation” phase.

### PROGRAMS

- Complying with current legislation (EC Regulation no. 853/04, ann. III, sect. VIII, ch. III, D. ).
- Safe and tested.
- Extremely easy-to-use.
- User friendly.

## // YOGURT

THE ONLY blast-chiller freezer with a specific cycle to production of yogurt!  
Never seen before.

### PROGRAM

Automatic cycle developed for yogurt preparation, meeting the latest market trends.





COOKING SYSTEM //

## // BLITZ & NEW ChillStar

Designed to pair with  
Combistar FX

Our innovative Cook & Chill feature allows pairing of Combistar FX with the Chillstar/Blitz blast chillers.

Designed to work together without compromises: a Combistar FX oven (capacity 6 or 10 containers GN 1/1) stacked with Blitz or Chillstar under-oven blast chiller (capacity 5 containers GN 1/1) and THE UPPER LAST CONTAINER REMAINING AT UNDER 160 CM HEIGHT!

You can cook and handle food with specific accessories and blast chill through these functions:

- SMART ON, just insert the food and the blast chiller program starts automatically;
- IFR: the automatic food recognition avoids the development of harmful superficial frozen areas on the food;
- MULTY: it simultaneously manages 5, 10 or 20 blast chiller cycles.

WITH THE ANGELO PO'S COOK&CHILL SYSTEM YOU CAN RELY  
ON THE TOTAL RECOVERING OF TASTE AND SUCCULENCE.



# // BLITZ ROLL-IN AND PASS-THROUGH BLAST CHILLER/FREEZERS

## USE

Multifunction roll-in blast chillers with monochromatic graphical display and encoder.

Inner chamber suitable to insert trolleys with capacity of 20 containers GN 1/1 or 60x40 cm (BFR201R).

Inner chamber suitable to insert trolleys with capacity of 20 containers GN 2/1 or 60x40 cm (BFR202R and BFP202R).

## PERFORMANCE

- AUTOMATIC BUILT-IN PROGRAMS.
- Easy to use and store MANUAL PROGRAMS.
- Patented I.F.R. FUNCTION: allows modulation of the blast chilling cycles using the multipoint probe, preventing surface freezing, keeping the food fragrant, tasty and attractive.
- MULTY FUNCTION: allows to control several blast chilling or freezing cycles at the same time and to set the duration of each one.
- INFINITY PROGRAM: allows the appliance to constantly work at the operator's needs by simply setting the temperature and fan power.
- SMART-ON FUNCTION: it automatically keeps the food at +3°C in case the operator forgets to initiate the blast chilling cycle.
- HACCP MANAGEMENT.
- THAWING of the food in chamber.
- ANISAKIS PROGRAM.
- RETARDER-PROVER PROGRAM.

## EASE OF CLEANING

- Flat inner floor and structure with inner corners at 135° for improved hygiene and cleaning.

## ENERGY SAVING

- ECO function allows setting of the load - Minimum, Medium & Maximum - while working on automatic cycles to avoid energy waste.
- CFC-free expanded polyurethane insulation.



# // COMBINED REFRIGERATORS AND BLAST CHILLER/FREEZERS

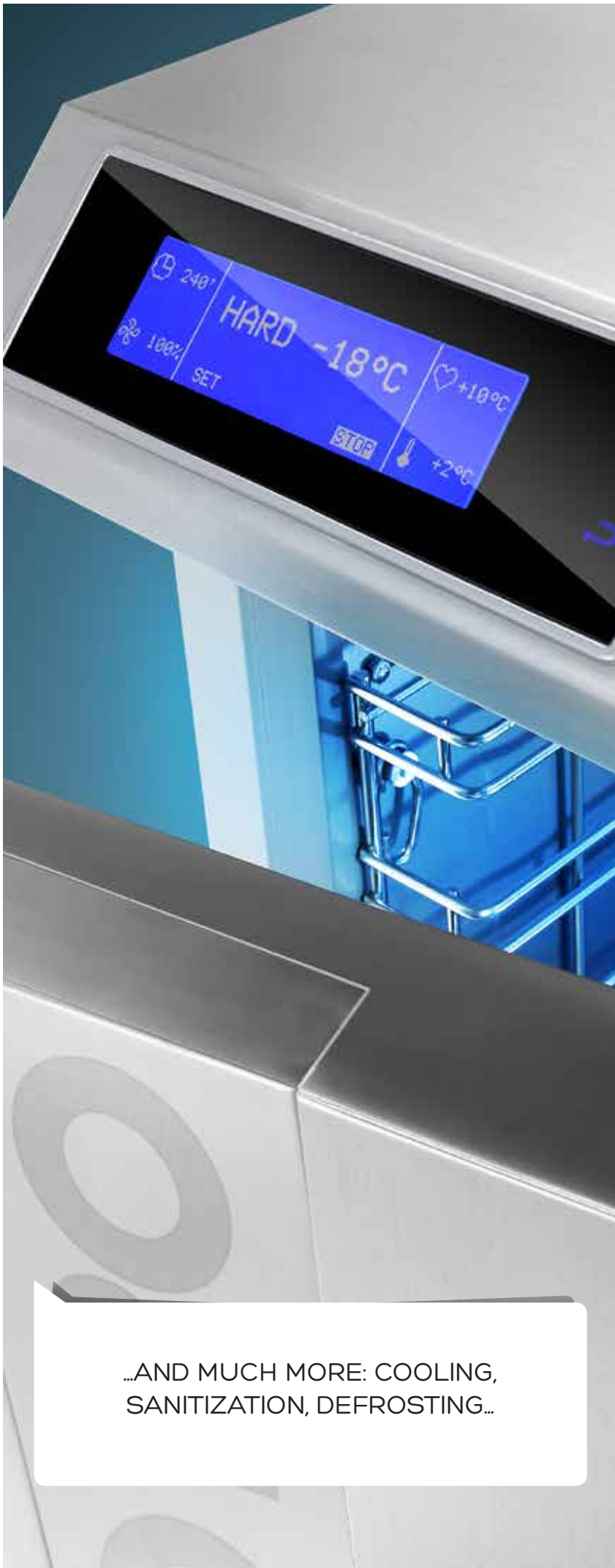
## PERFORMANCE

- It combines the functions of a refrigerator (ISFEN) or freezer (ISFEB) and a blast chiller/freezer in a single structure.
- One-piece structure in AISI 304 stainless steel throughout, insulation 75 mm thick.
- Two separate compartments, refrigerated by two independent cooling units.
- REFRIGERATOR/FREEZER capacity 400 lt, containers GN 2/1
- BLAST CHILLER/FREEZER capacity 5 containers GN 1/1; production 20/12 kg/h.

## CONTROL

- REFRIGERATOR/FREEZER: electronic HACCP-TOP circuit board with LCD display assuring a perfect storage of food, a continuous control and detection of irregular operations (HACCP ALARMS through visual and sound signals).
- ISFEN: temperature range:  $-2/+8^{\circ}\text{C}$ , ISFEB temperature range:  $-24/-12^{\circ}\text{C}$ .
- BLAST CHILLER/FREEZER: electronic HACCP-TOP circuit board, multipoint core probe and patented I.F.R. blast chilling system.





The main types of chilling - freezing, through time and/or probe detection mode: soft +3°C, hard +3°C e soft -18°C, hard -18°C, fully customisable.

**I.F.R.**  
PATENTED



The I.F.R. patented system "Intelligent Food Recognition" with multipoint core probe, modulates ventilation and refrigeration in smart mode to adapt to any type of food. Extreme quality.



**INFINITY**,  
the only cycle that works with continuous chilling and/or freezing without stopping!!  
To adapt to rapid working methods, offering a valuable contribution.  
The temperature at the core of the product can always be checked.

**SMART  
ON**



**SMART ON**,  
just insert the product and, after a few seconds, a chilling cycle, soft +3°C, starts by itself, without having to activate from the control panel, keeping food safe with or without a probe.  
**NEVER SEEN BEFORE!**



**MULTY**,  
for the loading of 5 to 20 timers, with the option of probe-reading to follow the practises of the kitchen, assigning each food its own time!

...AND MUCH MORE: COOLING,  
SANITIZATION, DEFROSTING...

## MEMO

### SAVED PROGRAMS,

to make the machine fully customised: 10 chilling cycles and 10 freezing cycles that can be configured according to the needs of every Chef.



### 24h 15h



**ANISAKIS 24h and ANISAKIS 15h,** automatic freezing cycles for preventive and comprehensive fish product sanitization. For ANISAKIS 24h, the probe detects when the core temperature reaches -20°C and gives the input to start the "24-hour devitalisation" phase. For ANISAKIS 15h, the probe detects when the core temperature reaches -35°C and gives the input to start the "15-hour devitalisation" phase.



### FAVOURITES,

for those seeking the ultimate in customisation: made to measure!



### OPISTORKIS 24h,

automatic freezing cycle for preventive and comprehensive sanitization of river fish products. The probe detects when food core temperature has reached -20°C, giving the machine the input to start the "24-hour devitalisation" phase.



## AUTO

### AUTOMATIC,

with selection of the load - minimum, medium, maximum - created by skilled Chefs for any type of food (fish, meat, pasta, cakes, ice cream ...) through time and/or detection probe mode.



### PROVING AND RETARDER-PROVING,

specific cycles to leavened products, allowing manual or programmed leavening.



### YOGURT BOX,

automatic cycle developed for yogurt preparation, to meet the latest market trends.



### BANQUETING,

cycle dedicated to the world of catering, ideal for the preparation of banquet products, it is possible to select the load - minimum, medium, maximum.



### THAWING,

cycle dedicated to the controlled defrosting of foods, through time and/or probe mode.



### VACUUM,

cycle dedicated to the world of catering, for the preparation of products before a vacuum stage; is possible to select the load - minimum, medium, maximum.



### STORAGE,

after each blast chilling or freezing cycle, food is kept safe by an automatic transition to a STORAGE phase, at positive and / or negative temperature. Independent cycle TO STORAGE food at positive and/or negative temperature. (Blitz, BE-1, New Chillstar).



Angelo Po has been developing professional catering equipment for more than ninety years, coming up with solutions to take the grind out of kitchen work and create more efficiency. Cooking with profit, improved preservation and simplified preparation: these from the basis of the "Cooking System" guide lines devised by Angelo Po to provide quality, profitability and flexibility in all aspects of professional catering worldwide.

Angelo Po, with its company group and service network, is not only "The Ultimate Kitchen System" but, above all, "Global Service" is available for all the professionals who want to improve.



Supporting your success

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