NUOVAIR COLD TECHNOLOGY

INDUSTRIAL PERFORMANCE FOR EVERY APPLICATION

NUOVAIR
INNOVATORS OF REFRIGERATION

INDUSTRY
POWER
COMPACT
XCAB 50

NUOVAIR COLD TECHNOLOGY. INDUSTRIAL PERFORMANCE FOR EVERY APPLICATION.

Nuovair blast chillers were developed to provide industrial solutions not only for large food corporations but also for all those professionals looking for maximum reliability and efficiency in the kitchen as well as in the workshop.

They are the fastest on the market and work from any temperature.

They ensure capacity, power and safety combined with low consumption.

They provide complete freedom to customise work cycles.

Thousands of professionals throughout the world have already chosen Nuovair technology to improve their manufacturing process and guarantee food products of consistent quality over time.

Come and join the great big Nuovair family!

OUR VISION

TOP PERFORMANCE

25% faster

Blast chilling from any temperature

Continuous production 24/7

COMMUNICATION

Tele-assistance and automatic supervision

API protocol for integration with other machines

Secure cloud area for managing HACCP data, parameters and alarms

GREEN INNOVATION

Low GWP refrigerants (eg. CO_2)

Up to 50% energy savings

Greater manufacturing efficiency

RELIABILITY

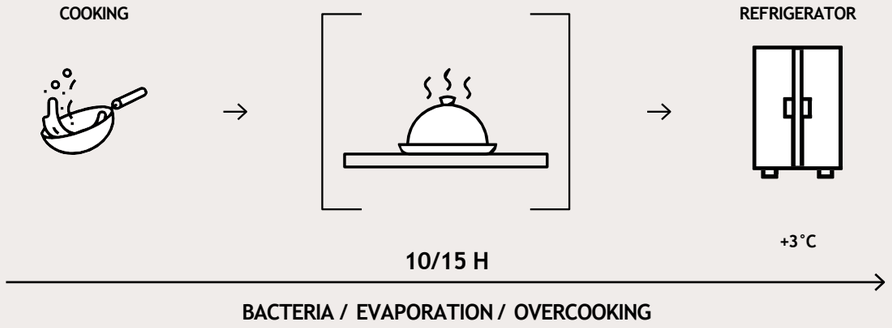
The only ones worldwide with AISI 304 stainless steel door frames

Up to 100 mm thick insulation

Industrial components (PLC, compressor, fans)

WHY USE A NUOVAIR BLAST CHILLER?

Conventional method

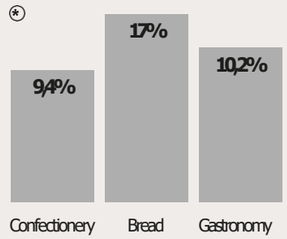


BACTERIA

After 1 day

From 65°C to 3°C food is subject to bacterial growth, resulting in increased health risks.

EVAPORATION

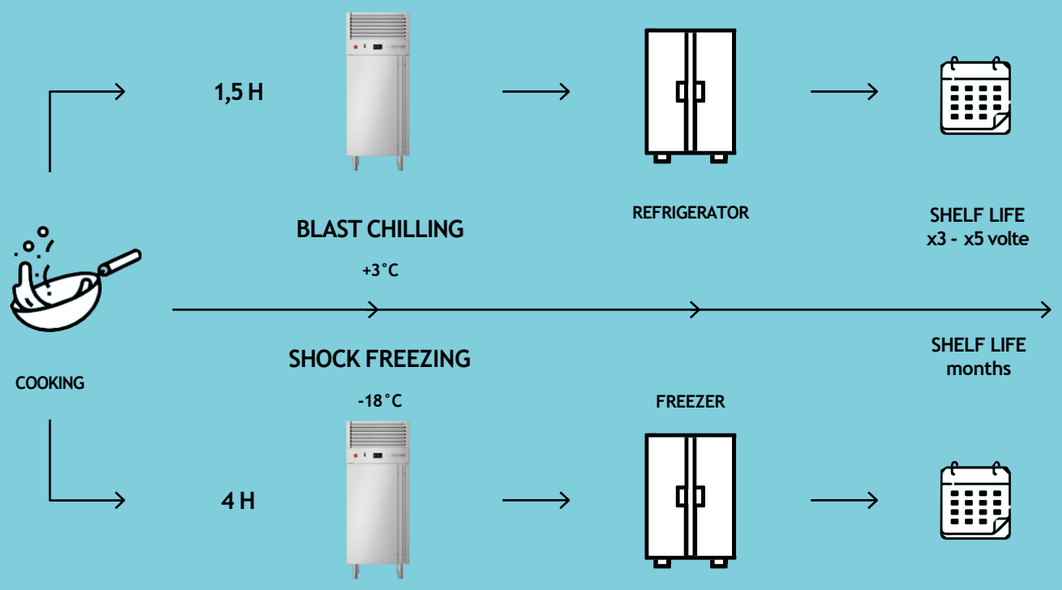


In the first 15' of chilling, food loses up to 80% of its relative humidity resulting in a loss of weight and freshness.

OVERCOOKING

Cooked foods continue cooking by inertia, which changes their characteristics.

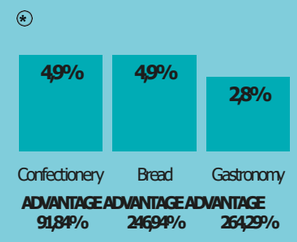
NUOVAIR method



FRESHER SAFER FOODS

After 5 days

REDUCED WEIGHT LOSS IN FOOD PRODUCTS



DISHES AS IF FRESHLY COOKED

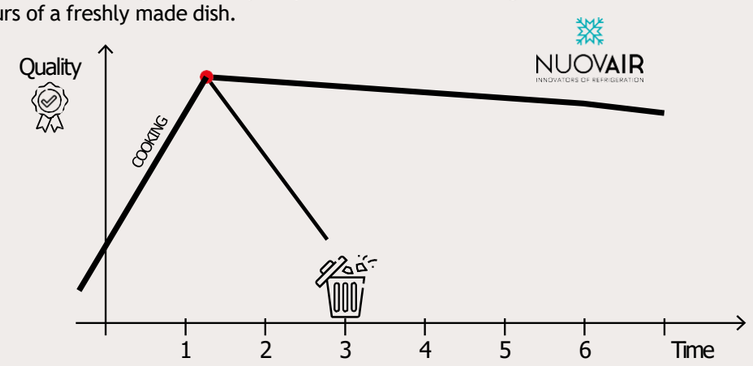
Overcooking process halted

Comparisons between weight loss of some foods in percentages

3 REASONS TO CHOOSE NUOVAIR TECHNOLOGY

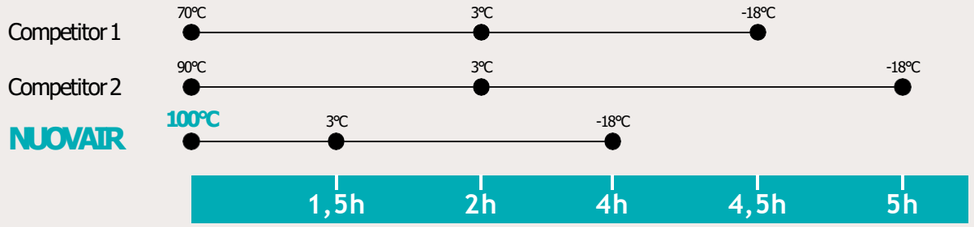
1. 3-5 TIMES INCREASES IN SHELF LIFE

Nuovair blast chilling will make your products last much longer and maintain the flavour and vibrant colours of a freshly made dish.



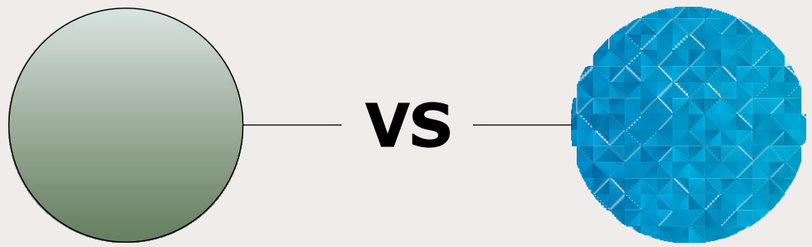
2. START FROM MUCH HIGHER TEMPERATURES

Many blast chillers cool food from 70°C but at that temperature it has already lost up to 80% of its moisture. With Nuovair instead you can insert dishes with a core temperature of 90/100°C directly from the oven.



3. BLAST CHILL AND FREEZE MORE QUICKLY

Higher speeds mean greater production and also higher quality. Slow freezing in fact creates macrocrystals, which damage the structure of the food. Rapid freezing with Nuovair instead leads to the formation of microcrystals, which preserve all the characteristics of the food.



MACROCRYSTALS

MICROCRYSTALS

THE ONLY ONES TO FEATURE AIRPLUS SYSTEM

POWER

Optimum chilling management due to industrial processor.

LARGENESS

Larger-sized evaporators and fans.

UNIFORMITY

Uniform cooling.

SPEED

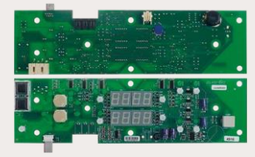
Faster chilling speed.

POWER

HIGH-PERFORMANCE INDUSTRIAL PLC CONTROLLER

▼

32-BIT COMPUTING POWER

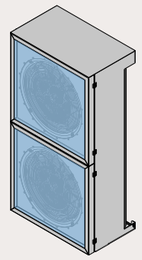
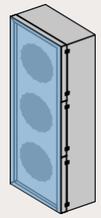
NUOVAIR	COMPETITORS
	
PLC: operates 24/24 h even in the most critical conditions	Common electronic board

LARGENESS

XL EVAPORATORS

▼

+100% SURFACE

NUOVAIR	COMPETITORS
	

UNIFORMITY

SMART VENTILATION SYSTEM

▼

+100% AIR IN THE CABINET

NUOVAIR	COMPETITORS
	
12.000 m³/h (60Pa)	6.000 m³/h (60Pa)

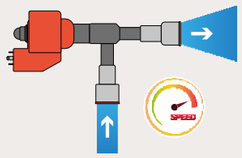
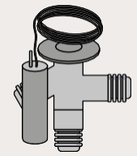
SPEED

HI-SPEED ELECTRONIC VALVE

▼

SPEED +20%

Tests performed in our laboratories

NUOVAIR	COMPETITORS
	
Electronic valve: modulates speed	Mechanical valve: opens/closes

INDUSTRY line

High technology for catering, food industries and large-scale manufacturing

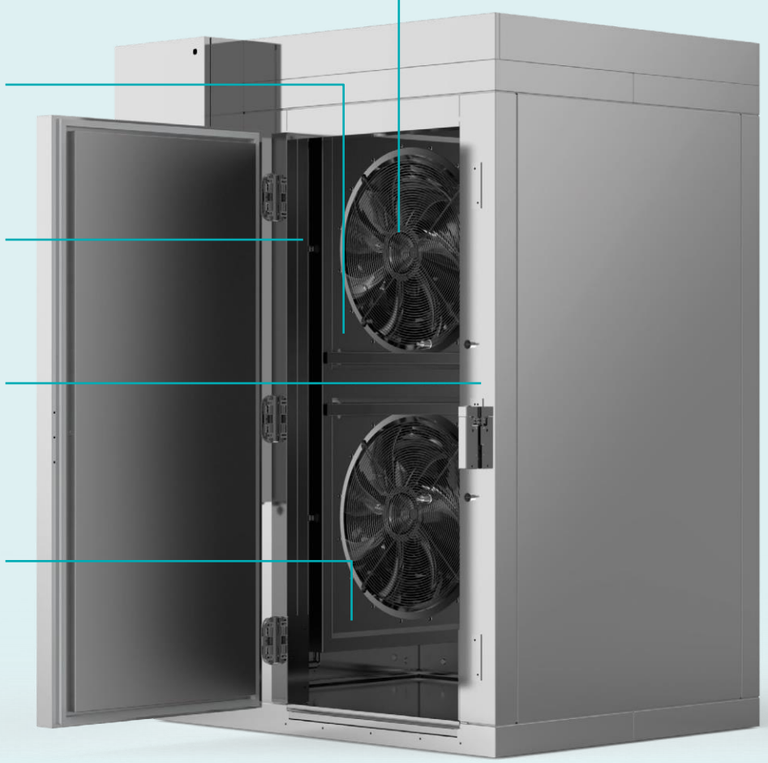
Ventilation system
Bionic Blade with electronic speed from 10% to 100%

Evaporator
XL surface able to quickly remove the heat

Electronic expansion valve
+20% speed

Doorframe
Hermetic doorframe, the first in the world made entirely of AISI 304 steel

Circuit protection
Evaporator protected with cataphoresis treatment



Control board
Industrial electronic board (PLC): reliable and heavy duty

Construction
100 mm panels, 45 kg/m³ polyurethane foam, AISI 304 stainless steel inside and out, floor reinforced with 1.5 mm steel

Heat cycles
Controlled fermentation, controlled defrosting, keeping product warm

Door closure
Dictator® industrial door closure system

Remote technical service and HACCP
Online technical service and HACCP data, M2M communication

Display
Touch screen 7" IP65 with capacitive technology and customizable recipes

N150T1	W.1680 D. 1530 H.2390
Kg yield (+90°C +3°C) (+90°C - 18°C)	150
Number of trolleys GN1.1/60x40	2
Number of trolleys GN2.1/60x80	1
Electrical data	400 V 3ph+N 50hz 14 kw

N300T2	W.1680 D. 2830 H.2390
Kg yield (+90°C +3°C) (+90°C - 18°C)	300
Number of trolleys GN1.1/60x40	4
Number of trolleys GN2.1/60x80	2
Electrical data	400 V 3ph+N 50hz 22.5 kw

N200T1	W.1680 D. 1530 H.2390
Kg yield (+90°C +3°C) (+90°C - 18°C)	200
Number of trolleys GN1.1/60x40	2
Number of trolleys GN2.1/60x80	1
Electrical data	400 V 3ph+N 50hz 16.3 kw

N550T2	W.1960 D. 2830 H.2390
Kg yield (+90°C +3°C) (+90°C - 18°C)	550
Number of trolleys GN1.1/60x40	4
Number of trolleys GN2.1/60x80	2
Electrical data	400 V 3ph+N 50hz 43.5 kw

N260T1	W.1680 D. 1530 H.2390
Kg yield (+90°C +3°C) (+90°C - 18°C)	260
Number of trolleys GN1.1/60x40	2
Number of trolleys GN2.1/60x80	1
Electrical data	400 V 3ph+N 50hz 17.5 kw

N550T3	W.1680 D. 2830 H.2390
Kg yield (+90°C +3°C) (+90°C - 18°C)	550
Number of trolleys GN1.1/60x40	6
Number of trolleys GN2.1/60x80	3
Electrical data	400 V 3ph+N 50hz 46.5 kw

N260T1XL	W.1960 D. 1530 H.2390
Kg yield (+90°C +3°C) (+90°C - 18°C)	260
Number of trolleys GN1.1/60x40	2
Number of trolleys GN2.1/60x80	1
Number of trolleys 100x100	1
Electrical data	400 V 3ph+N 50hz 17.5 kw

N780T3	W.1680 D. 3975 H.2390
Kg yield (+90°C +3°C) (+90°C - 18°C)	780
Number of trolleys GN1.1/60x40	6
Number of trolleys GN2.1/60x80	3
Electrical data	400 V 3ph+N 50hz 63.5 kw

N550T2XL	W.1680 D. 3975 H.2390
Kg yield (+90°C +3°C) (+90°C - 18°C)	500
Number of trolleys GN1.1/60x40	4
Number of trolleys GN2.1/60x80	2
Number of trolleys 100x100	2
Electrical data	400 V 3ph+N 50hz 43.5 kw

N780T3XL	W.1960 D. 3975 H.2390
Kg yield (+90°C +3°C) (+90°C - 18°C)	780
Number of trolleys GN1.1/60x40	6
Number of trolleys GN2.1/60x80	3
Number of trolleys 100x100	3
Electrical data	400 V 3ph+N 50hz 63.5 kw

POWER line

Excellent chilling at the service of craftsmen and SMEs

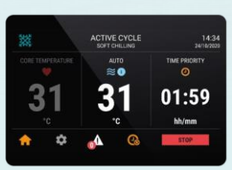
Ventilation system
Bionic Blade with electronic speed from 10% to 100%

Electronic expansion valve
+20% speed

Evaporator
XL surface able to quickly remove the heat

Doorframe
Hermetic doorframe, the first in the world made entirely of AISI 304 steel

Circuit protection
Evaporator and condenser protected with cataphoresis treatment



Display
Touch screen 4,3" IP65 with capacitive technology and customizable recipes

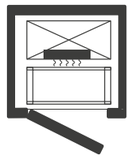
Control board
Industrial electronic board (PLC): reliable and heavy duty

Construction
70 and 100 mm walls, 45 kg/m³ polyurethane foam, AISI 304 stainless steel inside and out

Heat cycles
Controlled fermentation, controlled defrosting, keeping product warm

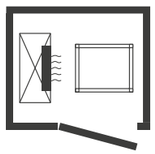
Door closure
Automatic closing

Remote technical service and HACCP
Online technical service and HACCP data, M2M communication

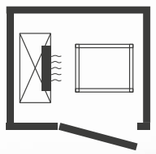


P5.1	W.820 D. 888 H.970
Kg yield (+90°C +3°C) (+90°C - 18°C)	25
Number of trays GN1.1	4 (h65), 6 (h40), 12 (h20)
Number of trays 60x40	4 (h65), 6 (h40), 12 (h20)
Electrical data	400 V 3ph 50hz 1.7 kw

P10.1	W.820 D. 888 H.1690
Kg yield (+90°C +3°C) (+90°C - 18°C)	55
Number of trays GN1.1	8 (h65), 12 (h40), 25 (h20)
Number of trays 60x40	8 (h65), 12 (h40), 25 (h20)
Electrical data	400 V 3ph+N 50hz 2.9 kw

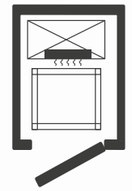


P5.2	W.1086 D. 983 H.970
Kg yield (+90°C +3°C) (+90°C - 18°C)	30
Number of trays GN1.1	8 (h65), 12 (h40), 24 (h20)
Number of trays 60x40	8 (h65), 12 (h40), 24 (h20)
Number of trays GN2.1	4 (h65), 6 (h40), 12 (h20)
Number of trays 60x80	4 (h65), 6 (h40), 12 (h20)
Electrical data	400 V 3ph 50hz 1.7 kw

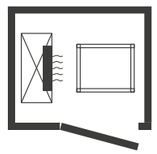


P10.2	W.1085 D. 983 H.1760
Kg yield (+90°C +3°C) (+90°C - 18°C)	80
Number of trays GN1.1	16 (h65), 24 (h40), 50 (h20)
Number of trays 60x40	16 (h65), 24 (h40), 50 (h20)
Number of trays GN2.1	8 (h65), 12 (h40), 25 (h20)
Number of trays 60x80	8 (h65), 12 (h40), 25 (h20)
Electrical data	400 V 3ph+N 50hz 3.5 kw

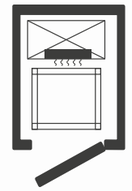
P15.1	W.820 D. 888 H.2060
Kg yield (+90°C +3°C) (+90°C - 18°C)	80
Number of trays GN1.1	12 (h65), 18 (h40), 37 (h20)
Number of trays 60x40	12 (h65), 18 (h40), 37 (h20)
Electrical data	400 V 3ph+N 50hz 3.5 kw



P20T	W.1140 D. 1650 H.2875
Kg yield (+90°C +3°C) (+90°C - 18°C)	100
Number of trolleys GN1.1/60x40	2
Number of trolleys GN2.1/60x80	1
Electrical data	400 V 3ph+N 50hz 5.5 kw



P15.2	W.1085 D. 983 H.2130
Kg yield (+90°C +3°C) (+90°C - 18°C)	90
Number of trays GN1.1	24 (h65), 36 (h40), 74 (h20)
Number of trays 60x40	24 (h65), 36 (h40), 74 (h20)
Number of trays GN2.1	12 (h65), 18 (h40), 37 (h20)
Number of trays 60x80	12 (h65), 18 (h40), 37 (h20)
Electrical data	400 V 3ph+N 50hz 5 kw



P20TF	W.940 D. 1480 H.2655
Kg yield (+90°C +3°C) (+90°C - 18°C)	100
Number of trolleys GN1.1/60x40	1
Number of trolleys GN2.1/60x80	1
Electrical data	400 V 3ph+N 50hz 5.5 kw

COMPACT line

Reduced size and high performance for all professionals

Ventilation system
Bionic Blade

Evaporator
XL surface able to quickly remove the heat

Circuit protection
Evaporator and condenser protected with cataphoresis treatment

Construction
60 mm walls, 45 kg/m³ polyurethane foam, AISI 304 stainless steel inside and out

Door closure
Automatic closing

Control board
Electronic

Display
Robust and intuitive

C5.1-S	W.740 D.700 H.840
Kg yield (+90°C +3°C) (+90°C - 18°C)	18
Number of trays GN1.1	4 (h65), 5 (h40), 7(h20)
Electrical data	220 V 1ph 50hz 1.2 kw

C10.1	W.800 D.813 H.1560
Kg yield (+90°C +3°C) (+90°C - 18°C)	50
Number of trays GN1.1	8 (h65), 12 (h40), 25 (h20)
Number of trays 60x40	8 (h65), 12 (h40), 25 (h20)
Electrical data	400 V 3ph+N 50hz 2.9 kw

C5.1	W.800 D.813 H.925
Kg yield (+90°C +3°C) (+90°C - 18°C)	20
Number of trays GN1.1	4 (h65), 6 (h40), 12 (h20)
Number of trays 60x40	4 (h65), 6 (h40), 12 (h20)
Electrical data	220 V 1ph 50hz 1.3 kw

C15.1	W.800 D.813 H.1935
Kg yield (+90°C +3°C) (+90°C - 18°C)	75
Number of trays GN1.1	12 (h65), 18 (h40), 37 (h20)
Number of trays 60x40	12 (h65), 18 (h40), 37 (h20)
Electrical data	400 V 3ph+N 50hz 3.5 kw

NUOVAIR HEAT CYCLES: MULTI-FUNCTIONAL BLAST CHILLER

Now you can simplify your many tasks in the workshop or kitchen without buying more equipment and taking up additional space. Thanks to the heat cycle option, which is available on request for the Industry and Power lines, Nuovair blast chillers manage customisable cycles of controlled proving, controlled defrosting and maintaining foods hot.

CONTROLLED PROVING

FAST:
for proving in max 3 h

DELAYED PROVING:
for overnight or programmed proving before baking

FROZEN DELAYED PROVING:
for frozen product, defrosting and programmed proving before baking

CONTROLLED DEFROSTING

DELICATE:
for rapid defrosting of small loads or small and delicate products (fish, vegetables, small pastries)

MEDIUM:
for rapid defrosting of half loads or medium-delicate products (meats, bread, pizza, rice)

POWERFUL:
for fast defrosting at full load or large-sized products (poultry, soups, sauces, lasagne)

KEEPING FOODS HOT

REGENERATION:
to regenerate delicatessen, bakery and pastry products maintaining their quality intact

GRILL READY:
to bring meat to temperature before grilling, thereby avoiding thermal shock

MAINTAINING TEMPERATURE:
to keep dishes hot at serving temperature

COMPLETELY CUSTOMISABLE CYCLES:
time and temperature can be altered over 6 operational steps plus final storage.

XCAB 50

The world's highest capacity single-shell storage system

Multi-product storage with a temperature range from -30 to +10°C and a capacity of up to 92 600X400 trays or 46 600X800 trays.

100 mm insulation for greater reliability, optimum conservation and 20% energy savings.

Nuovair software managed by PLC industrial computer. Perfect conservation for every type of product: chocolate, pastries, baked goods, delicatessen foods.

Communication system between XCAB 50 and Power and Industry blast chillers.

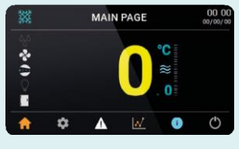
XCAB50	W.890 D. 1108 H.2427
Electrical data	220 V 1ph 50hz 0.85 kw

Evaporator
XL surface able to quickly remove the heat
Protection through cataphoresis treatment

Controller
Industrial electronic board (PLC)

Construction
AISI 304 stainless steel inside and out
100 mm walls
High-density polyurethane foam

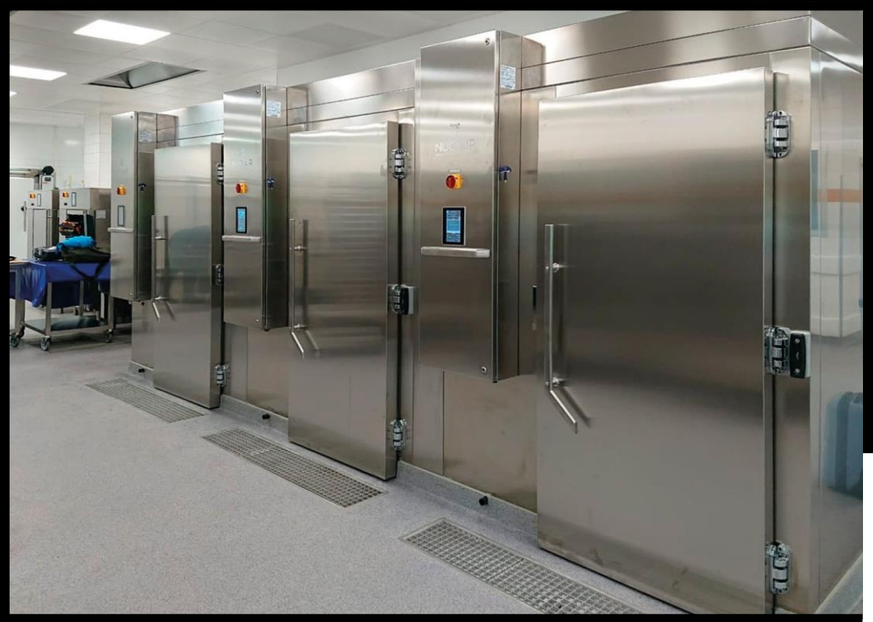
Trays
Height adjustable in 3.5 cm increments



Display
Touch screen 4,3"

IDEAL FOR...

Small and medium-sized craft food producers
Medium and large industrial manufacturers



RESTAURANTS
BAKERIES
CONFECTIONERS
ICE-CREAM SHOPS
DELICATESSENS

- Varied menu
- Food hygiene and safetye
- Enables programming and reduced working hours
- Zero waste
- Seasonal ingredients
- Dedicated processing

BREAD AND CONFECTIONERY INDUSTRIES
CATERING
HOTELS
HOSPITALS

- Large volumes
- Flexibility in terms of products offered
- Safety even with long intervals between preparation and consumption
- Enables work to be organised
- Greater productivity
- Reduced costs