ChillStar

Blast Chillers/Freezers

Supporting your success

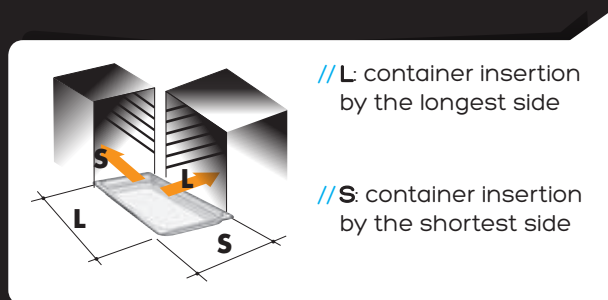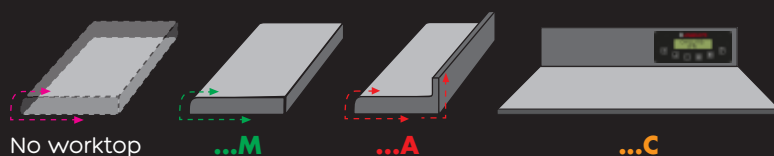ANGELO PO

Supporting your success

ChillStar //
COOL IN ACTION

// Cold Experience

Since 1980 Angelo Po Group designs and produces refrigeration units for every commercial catering service need.

All our refrigeration products meet high quality standards (ISO) to comply with hygienic and sanitary regulations.

All products are made with cutting-edge technology delivering unrivalled performance and industry standard food safety.

No worktop   ...M   ...A   ...C

// L: container insertion by the longest side

// S: container insertion by the shortest side

ANGELO PO
Supporting your success

PRESERVATION QUALITY

// USAGE

Several blast chiller ranges that can satisfy all the needs of today's food service professional.

// PERFORMANCE

High level performance allows time reduction of reaching and restoration ideal temperature in the chamber, for GREATER PRESERVATION OF FOOD AND REDUCED ENERGY WASTE.

// EASE OF CLEANING

Internal and external structures designed to guarantee GREATER HYGIENE AND EASE OF CLEANING.

// QUALITY

AISI 304 stainless steel body with CFC-free high-density polyurethane insulation, thickness from 55 to 80 mm TO PROVIDE A SUPERIOR THERMAL INSULATION AND ENSURE ENERGY SAVING AND HIGH LEVEL PERFORMANCE.

// ENERGY SAVING

The design aims to develop ideal solutions TO REDUCE ENERGY WASTE AND ENSURE PRODUCT RELIABILITY.

// ChillStar

BLAST CHILLERS/FREEZERS

PERFORMANCE

- Climate Class 4, room +30°C and 55% R.H.
- Tops made from AISI 304 stainless steel (if the model includes it).
- Drain outlet for easy cleaning of interior.
- Cell with rounded corners.
- Cell is able to take GN containers and EN confectionery trays (except for mod. …72… and …102…).
- Insulated door with self-closing device; door easily reversible on site (except for underoven models).
- Fan air distribution system cuts out when the door is opened (except for DA… mod.).
- Air cooling.

CONTROL

- The ChillStar HACCP-TOP circuit board assures foods receive perfect treatment: constant control of internal temperature and monitoring of operating anomalies (HACCP ALARMS are signalled by both visual and audio warnings). DA… and DS… mod: segment display control panel.
- The circuit board disposes of a library of 9 already preset blast chilling/freezing cycles for maximum ease of use.
- Timed or core probe blast chilling mode.
- Up to 20 easy to personalize blast chilling and/or freezing cycles.
- Automatic activation of storage phase at end of blast chilling/blast chilling-freezing cycle.

HYGIENE AND EASE OF CLEANING

- Removable container rack in AISI 304 stainless steel wire.
- Manual air defrosting.

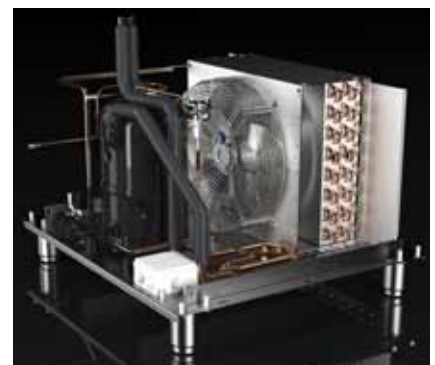…R range: for use with remote cooling units.

…W range: built-in water-cooling units.

HACCP-TOP LCD circuit board | Optimized air diffusion | Remote cooling unit

// I.F.R.

PATENTED

The patented I.F.R. (INTELLIGENT FOOD RECOGNITION) system allows modulation of the blast chilling cycles, generating major benefits:

USER-FRIENDLINESS

With ChillStar you just insert the MULTIPOINT PROBE correctly and press the "start" key: the appliance will automatically modulate its refrigeration and fan functions in response to the food's characteristics. The MULTIPOINT PROBE has 3 points that monitor the temperature in the core, beneath the surface and on the surface of the food.

TOTAL FOOD QUALITY

Conventional blast chillers normally freeze the food's surface changing its appearance, fragrance and flavour, as well as reducing the speed at which the core temperature is decreased. The I.F.R. system prevents surface freezing, keeping the food fragrant, tasty and presentable.

UNIVERSALITY OF I.F.R.

The system is universal because it is effective on any type of food.

// ROLL-IN BLAST CHILLERS AND BLAST CHILLER/FREEZERS

PERFORMANCE

- Bottom: designed to take trolleys - in AISI 304 stainless steel with 30 mm of insulation.
- Self-closing door with handle on outside and lock; safety release button on inside.

CONTROL

- The ChillStar HACCP-TOP circuit board assures foods receive perfect treatment: constant control of internal temperature and monitoring of operating anomalies (HACCP ALARMS are signalled by both visual and audio warnings).
- Fitted as standard with printer to record cell and core probe temperature, with independent operation.

HYGIENE AND EASE OF CLEANING

- Automatic defrosting, electric type.

Trolley working capacity:
- 825x670x1850 mm for model **ISR201R**;
- 825x1005x1850 for model **ISR202R** (one door version);
- 825x1005x1850 for model **ISP202R** (pass-through version, double door).

..201R ⟶ 20 x GN 1/1
EN 60 x 40 cm

..202R ⟶ 20 x GN 2/1
EN 60 x 80 cm

// ChillStar

Designed to match with Combistar FX/BX

Preset for stacking of combi ovens, the "under-oven" models bring the synergy of the COMBISTAR combination oven and ChillStar blast chiller-freezer technologies to the fore.

- The blast chiller/freezer mod. FS611 (6 x GN 1/1 - EN 60x40 cm) integrates perfectly with the combi ovens mod. FX/BX61... not only in design, but also of the 6 container levels.
- Under-oven" models DS351H and. IS51H/W (5 x GN 1/1 - EN 60x40 cm): their height is suitable for stacking configuration with combi ovens COMBISTAR FX/BX61... and FX/BX101...
- Mod. FS... - IS: ChillStar HACCP-TOP p.c.b. with MULTIPOINT PROBE. The alphanumeric information, available in multilanguages, can be visualised on a LCD DISPLAY with 2 lines on 16 columns, allowing highly intuitive, immediate use of the circuit board.
- Mod. DS351H: electronic p.c.b. with segment DISPLAY and quick access keys to the most intensively used functions. Standard supplied single-point probe.
- All models as standard come with removable container rack in AISI 304 stainless steel wire.
- Stainless steel references on the top to ease oven positioning supplied as standard.
- All the other mod. in the ChillStar range work in synergy with their respective COMBISTAR ovens (see compatibility table).

// I.F.R.

INTELLIGENT
FOOD
RECOGNITION

PATENTED

ChillStar // INTEGRATED SYSTEM

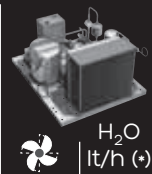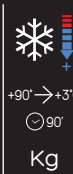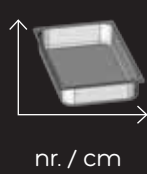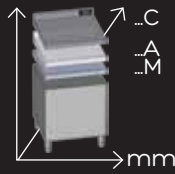## // REFRIGERATOR AND BLAST CHILLER/FREEZER

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 is able to take GN 2/1 trays, gross capacity 400 litres.
- BLAST CHILLER/FREEZER is able to take up to 5 GN 1/1 trays; production per cycle: 20/12 Kg/cycle.

CONTROL

- REFRIGERATOR: electronic HACCP-TOP circuit board with LCD display of 2 lines on 16 columns; HACCP ALARMS.

- ISFEN: temperature range -2÷+8°C, ISFEB temperature range -24÷-12°C.

- BLAST CHILLER/FREEZER: the ChillStar HACCP-TOP circuit board assures foods receive perfect treatment: constant control of internal temperature and monitoring of operating anomalies (HACCP ALARMS are signalled by both visual and audio warnings). Multipoint core probe and patented I.F.R. blast chilling system.

Angelo Po Cook and Chill system in only 200 cms!

Cooking

Blast Chilling / Freezing & Cold Storage

ChillStar //

Model	mm	nr. / cm	Kg (+90°→+3°C, 90')	Kg (+90°→-18°C, 240')	●	●●●	°C	W	V/Hz	fan	H₂O lt/h (•)	remote
DA51 DA51M · DA51A	745x700x840 (900 - 980)	nr. 5 GN 1/1 60x40	12					+32	680	230V/1N 50Hz	●		
IA51 IA51M · IA51A · IA51C	745x700x840 (900 - 980 - 1050)	nr. 5 GN 1/1 60x40	18			●	+32	850	230V/1N 50Hz	●		
IA101L IA101S	800x830x1750	nr. 10 GN 1/1 60x40	36			●	+32	2200	400V/3N 50Hz	●		
IA72S	1040x1000x1880	nr. 10 GN 2/1	51			●	+32	2500	400V/3N 50Hz	●		
DS31 DS31M · DS31A · DS31C	745x700x840 (900 - 980 - 1050)	nr. 3 GN 1/1 60x40	10,8	3,6	●		+32	680	230V/1N 50Hz	●		
DS51 DS51M · DS51A · DS51C	745x700x840 (900 - 980 - 1050)	nr. 5 GN 1/1 60x40	20	12	●		+32	1350	230V/1N 50Hz	●		
IS51 IS51M · IS51A · IS51C	745x700x840 (900 - 980 - 1050)	nr. 5 GN 1/1 60x40	20	12		●	+32	1350	230V/1N 50Hz	●		
IS101L IS101S	800x830x1750	nr. 10 GN 1/1 60x40	42	25		●	+32	3200	400V/3N 50Hz	●		
IS72S	1040x1000x1880	nr. 10 GN 2/1	52	25		●	+32	3600	400V/3N 50Hz	●		
IS102S	1040x1000x1880	nr. 10 GN 2/1	100	50		●	+32	5500	400V/3N 50Hz	●		
DS351H	1000x810x680	nr. 5 GN 1/1 60x40	10,8	3,6	●		+32	680	230V/1N 50Hz	●		
IS51H	1000x810x680	nr. 5 GN 1/1 60x40	16	10		●	+32	1350	230V/1N 50Hz	●		
IS51HW	1000x810x680	nr. 5 GN 1/1 60x40	16	10		●	+43	1000	230V/1N 50Hz		28	
FS611	980x820x1020	nr. 6 GN 1/1 60x40	30	18		●	+32	2200	400V/3N 50Hz	●		
ISFEN	750x935x2040	nr. 5 GN 1/1 53x55	20	12		●	+32	1300	230V/1N 50Hz			
ISFEB	750x935x2040		20	12		●	+32	1550	230V/1N 50Hz			
IS51W IS51WM · IS51WA · IS51WC	745x700x840 (900 - 980 - 1050)	nr. 5 GN 1/1 60x40	20	12		●	+43	1000	230V/1N 50Hz		28	
IS101LW IS101SW	800x830x1750	nr. 10 GN 1/1 60x40	42	25		●	+43	3200	400V/3N 50Hz		72	
IS72SW	1040x1000x1880	nr. 10 GN 2/1	52	25		●	+43	3300	400V/3N 50Hz		75	
IS102SW	1040x1000x1880	nr. 10 GN 2/1	100	50		●	+43	5300	400V/3N 50Hz		90	
IS51R IS51MR · IS51AR · IS51CR	745x700x840 (900 - 980 - 1050)	nr. 5 GN 1/1 60x40	20	12		●	+43	200	230V/3N 50÷60Hz	●		●
IS101LR IS101SR	800x830x1750	nr. 10 GN 1/1 60x40	42	25		●	+43	280	400V/3N 50÷60Hz	●		●
IS72SR	1040x1000x1880	nr. 10 GN 2/1	52	25		●	+43	280	400V/3N 50÷60Hz	●		●
IS102SR	1040x1000x1752	nr. 10 GN 2/1	100	50		●	+43	600	400V/3N 50÷60Hz	●		●
ISR201R (▲)	1050x1250x2260	GN 1/1 60x40	120	72		●	+43	700	400V/3N 50÷60Hz	●		●
ISR202R (▲)	1400x1250x2260	GN 2/1 60x80	210	144		●	+43	900	400V/3N 50÷60Hz	●		●
ISP202R (▲)	1400x1475x2260		210	144		●	+43	900	400V/3N 50÷60Hz	●		●

Refrigerant fluid: R404A · Production performances refer to CNEVA-LERPAC N.2 specifications tested into a s/s container - GN 1/1 40 mm h. · (▲) Complete with temperature recorder · (•) Inlet water temperature: +20°C. · (••) **GR**. Remote cooling units, to be installed in a technical compartment or outside but with protection (except for GR7/14A already endowed with covering). Air cooled. Room temperature +43°C max. · (•••) Room temperature +43°C, climate class 5, room +40°C and 40% R.H. / Room temperature +32°C, climate class 4, room +30°C and 55% R.H.

// COOK & CHILL

COMBISTAR FX/BX
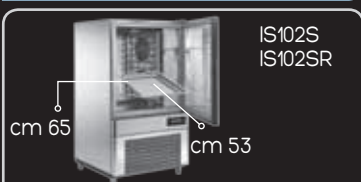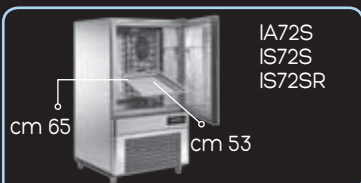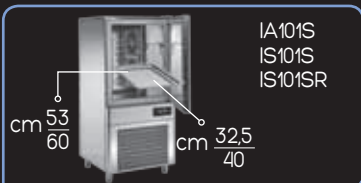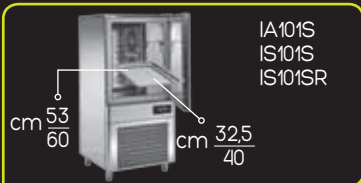## +
ChillStar

Designed
to work together

	COMBI OVEN		Trolley for Roll-In rack	Accessories to include for	
				For oven	Blast Chiller/Freezer
DS351H · IS51H IS51HW	BF51H	FX6L · BX61L 6xGN 1/1	FX101L · BX101L 10xGN 1/1		
FS611		FX6L · BX61L 6xGN 1/1			
IA101S IS101S IS101SR cm $\frac{53}{60}$ cm $\frac{32,5}{40}$		FX6L · BX61L 6xGN 1/1	C610N*	TRG61 · TSRFM11	TSRIF11
IA101S IS101S IS101SR cm $\frac{53}{60}$ cm $\frac{32,5}{40}$		FX101L · BX101L 10xGN 1/1	C610N*	TRG101 · TSRFM11	TSRIF11
IA72S IS72S IS72SR cm 65 cm 53		FX82L · BX82L 16xGN 1/1 · 8xGN 2/1	C812*	TRG82 · TSRFX21	TSRIF21
IS102S IS102SR cm 65 cm 53		FX122L · BX122L 24xGN 1/1 · 12xGN 2/1	C812*	TRG122 · TSRFX21	TSRIF21
ISR201R		FX201L 20xGN 1/1	Trolley already included in the oven		
ISR202R	ISP202R	FX202L 40xGN1/1 · 20xGN 1/1	FX201L 20xGN 1/1	Trolley already included in the oven	

* If utilized with the accessory KMBRGFX - Kit for the external drip collected pan sliding, the compatibily ceases.

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.

**Quality and Environmental
Management System Certified
UNI EN ISO 9001/14001**

**Certification n° CSQ 9190.ANPO
Certification n° CSQ 9191.ANP2**