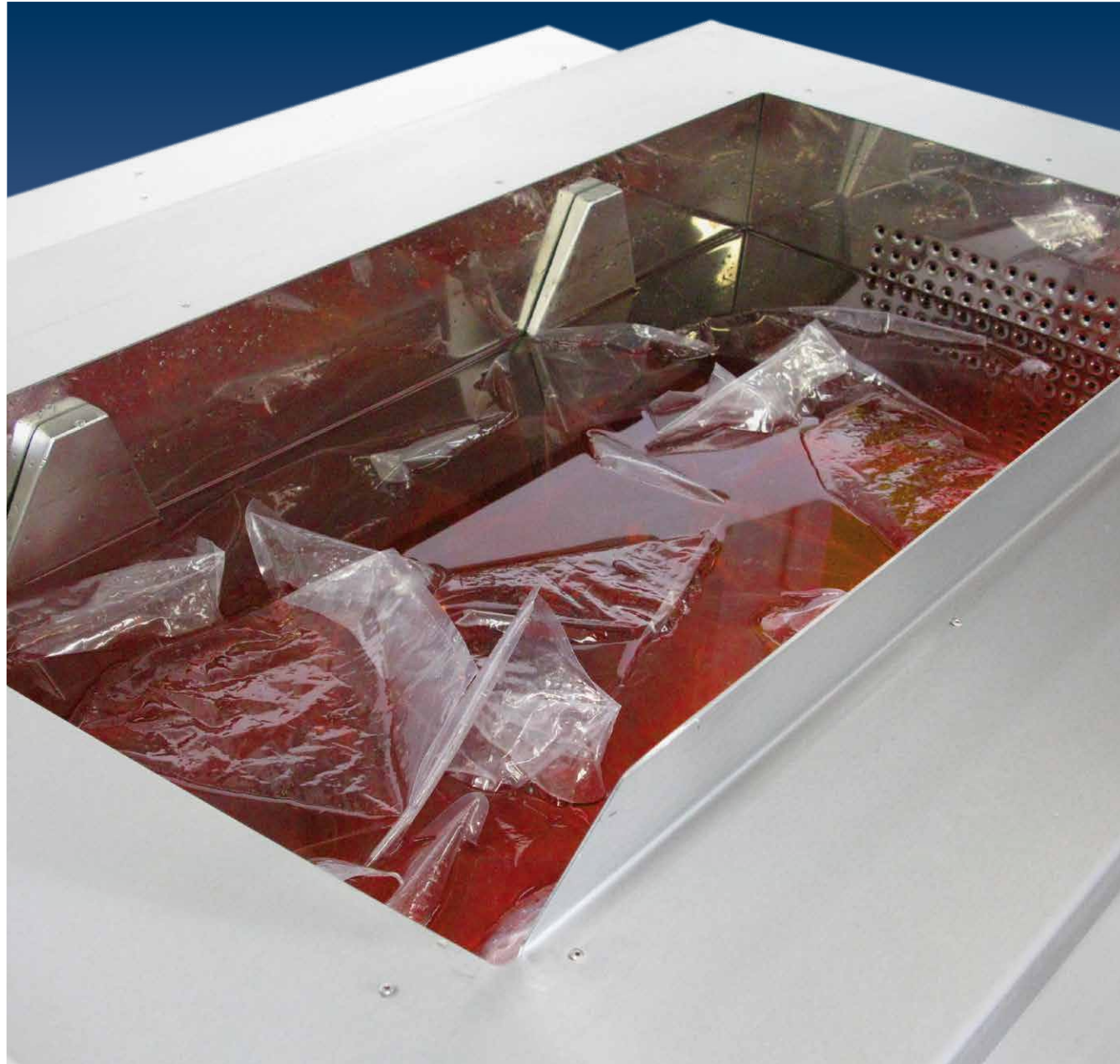


# FASTERCOLD

Water-bath chillers



## QUICK CHILLING AND SHELF LIFE: A SUCCESSFUL COMBINATION

In the institutional catering sector, cooking centres and ready meal factories, it is becoming more and more necessary to plan production cycles separately from the distribution of the food. This involves the use of a quick, hygienically safe production and chilling system. The **"NILMA Cook & Chill System"** allows freshly cooked sauces, ragouts, soups, stews and béchamel sauces to be packed in bags and then quickly chilled in the **Fastercold** water-bath chillers. These chillers are able to reduce the temperature of the bags containing the

product evenly and with chilling times more than 50% shorter than with conventional blast chillers. This technology allows compliance with the HACCP procedures and guarantees a product shelf life of more than 20 days. On reactivation, the foods will seem to be as freshly cooked. The **Fastercold** water-bath chillers are the most modern way of rationalising production in the kitchen. Reducing times and costs, while improving quality and extending product shelf life.



LA SCIENZA DELLE GRANDI CUCINE

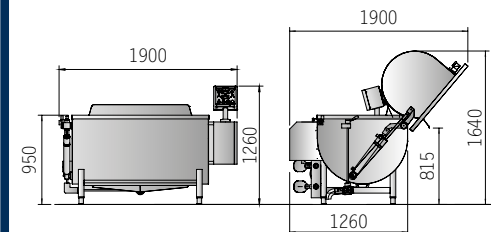


# FASTERCOLD

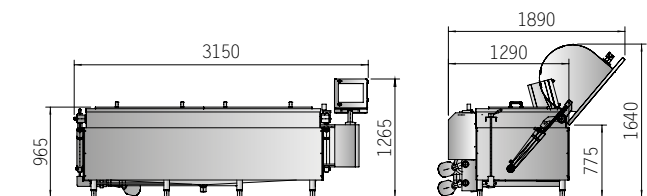
Water-bath chillers

## TECHNICAL DRAWINGS

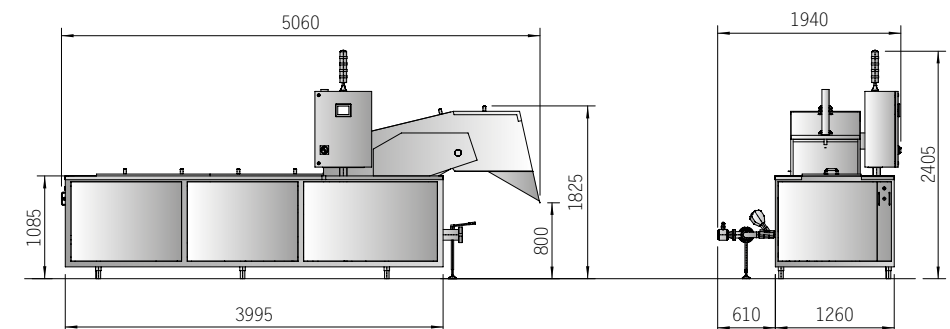
FASTERCOLD **FC/120**



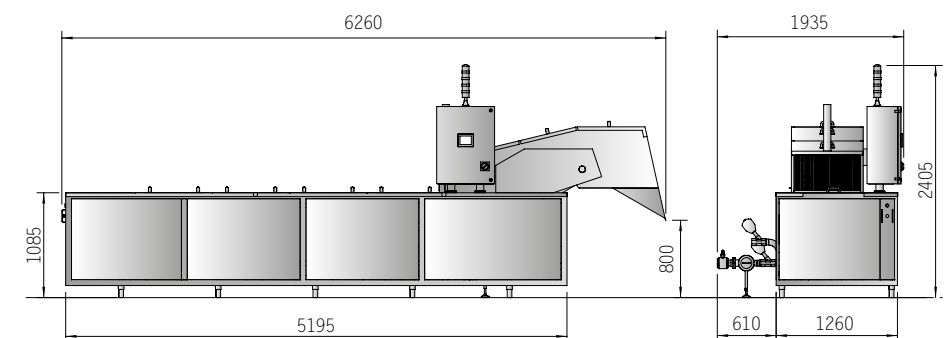
FASTERCOLD **FC/200**



FASTERCOLD **FC/300**



FASTERCOLD **FC/600**



TECHNICAL DATA	FC/120	FC/200	FC/300	FC/600
Filling water inlet Ø	1"	1"1/2	1"1/2	1"1/2
Rrefrigerated water inlet Ø	1"1/2	2"	2"	2"1/2
Chiller return water connection Ø	1"1/2	2"	2"	2"1/2
Water drain Ø	2"	2"	2"1/2	2"1/2
Counter-vat capacity l	695	1400	1500	2500
Max load capacity kg	120	200	300	600
Bag unloading time sec.	25	25	120	120
Compressed air connection Ø	-	1/8"	1/8"	1/8"
Compressed air consumption l/h	-	60	300	600
Installed power	3 kW - 3~ 230/400V 50 Hz	7 kW - 3~ 230/400V 50 Hz	12.5 kW - 3~ 230/400V 50 Hz	20.3kW - 3~ 230/400V 50 Hz
Refrigeration power required kW	12	20	30	60
Gross weight kg	1015	2060	2430	3700



APPLIANCE MANUFACTURED IN ACCORDANCE WITH HARMONISED STANDARDS AND PROVIDED WITH THE CE MARKING

Company with EN ISO 9001 certified Quality Management System

**NILMA S.p.A.**

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We reserve the right to make any changes or technical improvements considered necessary without notice



**Nilma**  
LA SCIENZA DELLE GRANDI CUCINE



# FASTERCOLD

## Water-bath chillers

FASTERCOLD  
**FC/120**

### THE REVOLUTION OF THE SYSTEM

To increase the shelf life of cooked foods well beyond the five days of an ordinary refrigerated product, by preventing the proliferation of bacteria which takes place between 65°C and 8°C after cooking, it is essential to quickly reduce the temperature of foods to below 8°C.

What can be done about soups, sauces, ragouts, mashed potato, béchamel sauce, and stews, too?

**Nilma** has produced the **Fastercold**, the innovative water-bath chiller, the essential technology in a modern, innovative Cook & Chill system.

After cooking in the Mix-Matic or Salsamat universal cookers, a pumping system connected to them transfers the product to the bag filling machine, at over 90°C.

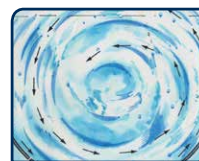
The airtight bags, produced in different weights as required, are then soaked into the **Fastercold** chiller. The bag chilling time varies depending on their weight and the type of product they contain.



### AN EFFECTIVE COLD WATER VORTEX

The **Fastercold** is automatically filled with refrigerated water at 2°C from a remote water cooler connected to it. Once the chilling time has been programmed, the bags are placed in the drum. The water vortex with adjustable intensity allows the product to cool quickly and evenly. The action of the water whirlpool facilitates heat exchange between the cold water and the bags. It also moves the food around within the bag, enabling it gradually to give up its heat. This provides a rate of heat exchange much higher than with the ordinary blast chiller techniques.

Water vortex movement



#### REMOTE WATER COOLER



#### FASTERCOLD FC/300 - PASS-THROUGH INSTALLATION



#### MODELS

FASTERCOLD  
**FC/120**

FASTERCOLD  
**FC/200**

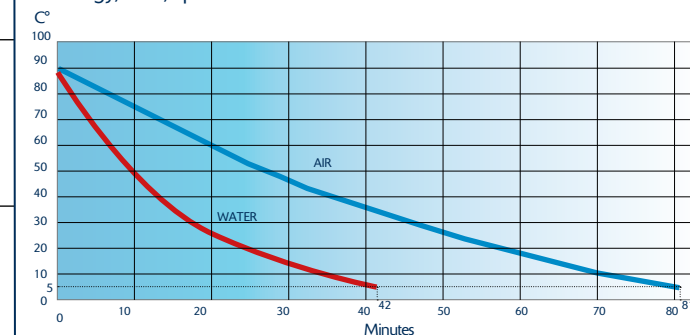
FASTERCOLD  
**FC/300**

FASTERCOLD  
**FC/600**

### THE GREAT BENEFITS OF SHELF LIFE OF OVER 20 DAYS

The foods processed by this Cook & Chill method through to storage in a cold store at 0°C maintain their organoleptic characteristics virtually unchanged for more than 20 days.

This provides a large number of practical benefits, including: production can be scheduled throughout the day and on more than one shift; stocks of food can be kept ready for use; the product's characteristics can be conserved for a long time without freezing it; the product can be conveniently transported to multiple distribution points. All this combined with savings of product, energy, time, space and labour.



TEMPERATURE MEASUREMENTS FOR CHILLING 3 kg BAGS OF TOMATO SAUCE

### EVERYTHING UNDER CONTROL

On request, the **Fastercold** chiller can be connected to the "Creative Control Machine Point", the Nilma patented software that memorises temperature/time chilling functions. CCMP, interactive with the chef's remote PC, also performs automatic diagnostics on the appliance, signalling and saving alarms.



#### ACCESSORIES

- AISI 304 stainless steel bags collection trolley for **Fastercold FC/120** and **FC/200**.
- Bags collection motorised rotating table, made of AISI 304 stainless steel, for **Fastercold FC/300** and **FC/600**.



#### FC/120 - FC/200 TECHNICAL FEATURES

- | CONSTRUCTION  |
|---|
| • Entirely made of satin-finished AISI 304 stainless steel and equipped with adjustable feet.           |
| • Containing vat equipped with water inlet and water recirculation solenoid valves, overflow and drain. |
| • Bright chilling vat, with holes on sides and bottom, equipped with water flow nozzles.                |
| • AISI 304 stainless steel protective case for the mechanical devices.                                  |
| • Automatic tipping of the chilling vat by a hydraulic piston.  |
- | FUNCTIONAL   |
|--|
| • Electronic device to adjust the water whirlpool intensity.   |
| • Containing and chilling vats fully inspectable for cleaning.   |
| • Chilling water level electronic regulator.   |
| • Chilling temperature automatic regulator.  |
| • Automatic discharge of bags.   |
| • IP55 low voltage electro-mechanical control panel placed in an AISI 304 stainless steel case and equipped with: chilling water thermostat, manual/stop/automatic working selector, chilling timer, power light, working light, bags discharging control. |

#### FC/300 - FC/600 TECHNICAL FEATURES

- | CONSTRUCTION  |
|---|
| • Entirely made of satin-finished AISI 304 stainless steel.   |
| • Bearing frame made of AISI 304 tubular stainless steel and equipped with levelling feet.              |
| • Bright chilling vat with removable bottom grid, water flow nozzles and lids.                          |
| • Containing vat equipped with water inlet and water recirculation solenoid valves, overflow and drain. |
| • Outfeed belt made of food-grade plastic.  |
- | FUNCTIONAL   |
|--|
| • Outfeed belt manually removable for cleaning.  |
| • Timer-controlled automatic shutter.  |
| • Chilling water level electronic regulator.   |
| • IP65 touch screen PLC placed in an AISI 304 stainless steel case and equipped with: adjustable water whirlpools in all sections, chilling timer, outfeed belt adjustable speed, chilling water temperature, products parameters memory, temperature/time diagrams, diagnostics, alarms memory. |

#### BAGS

Preformed or made from coils, heat-sealed or clipped, made from suitable material resistant to high temperatures, the bags can be of various shapes and filled with different weights of product.

