

永興雪櫃冷氣工程有限公司

SOCIEDAD DE OBRAS DE AR.CONDICIONADO E FRIGORIFICAS WING HING LDA.

門市部：澳門沙梨頭海邊街 53 號地舖

工程部：澳門沙梨頭口巷君泰大廈 3 號 A 舖

電話：2895 2831 傳真：2895 7069

E-mail：winghing952831@yahoo.com.hk

經營範圍

專業訂造雪房，雪櫃，海鮮魚池

經銷名廠冷凍設備，制冷零件

食品機械，維修保養



BLAST CHILLER & FREEZER 速冻冷柜

Blast chiller & freezer are the best natural systems to extend the shelf life of food. This is why Aoste, utilizing its great experience in refrigeration, created the Chillerapid range of blast chillers/freezers. These machines are designed to improve the quality and organization of the work in restaurants, confectioneries, bakeries and ice-cream shop.

Great power, versatility and reliability and reliability are the most evident features of Chillerapid blast chillers/freezers. Thousands of operators all over the world are already successfully using Aoste blast chillers/freezers, thus improving their work, leaving more time for creativity.

THE FUNCTIONS

功能

BLAST FREEING 快速冷冻

+90°C → -18°C

We all know what frozen foods are, but we may not even know that the flavor of frozen foods can be maintained only after they are frozen in a short period of time (blast freezing). During the freezing process, all the water molecules in the food are transformed and condensed into crystals. The faster the freezing speed, the smaller the crystals. Only in the case of microcrystals, the molecules of the food are not destroyed.

Since the temperature of the air inside the blast freezer reaches -40°C, the core temperature of the food can decrease to -18°C within 240 minutes, and small crystals can be obtained to maintain the complete flavor and quality of the food.

Only rapidly frozen food, only a small amount of water is lost after thawing, which maintains the fresh flavor of the original food.

我们都知道什么是冷冻食品，但我们可能都不知道冷冻食品只有在短促的时间内完成冷冻（急速冷冻），其风味才能够被保持。在冷冻过程中，食品中的所有水分子转换凝结成晶体，冷冻速度越快，晶体越小。只有在微晶体的情况下，食品分子不会被破坏。

由于急速冷冻柜内部的空气温度达到 -40°C，可以在 240 分钟内将食品的核心温度下降到 -18°C，可以获得足够小的晶体，保持食品的完整风味和品质。

只有急速冷冻的食品，解冻后只流失少量的水分，保持原有食品的新鲜风味。

BLAST CHILLING 快速冷却

+90°C → +3°C

If the food is slowly cooled after cooking, it will lose its original quality after being left for a period of time.

The main reason is that bacteria multiply quickly between +65°C and +10°C.

Quick cabinet freezer makes it possible for foods to reduce their core temperature to +3 °C within 90 minutes just after cooking, which can reduce the proliferation of bacteria and reduce the loss of food moisture.

As a result, the quality, color, and aroma of the food are preserved, which extends the storage time of the food.

All this makes it easier for chefs to organize work, which leaves more time for the food innovation.

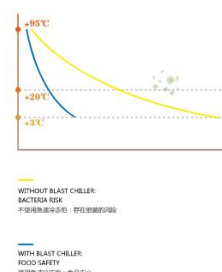
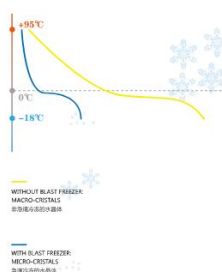
烹饪后的食品如果缓慢冷却，放置一段时间后会损失原来的品质。

主要原因是细菌在 +65°C 和 +10°C 之间会快速繁殖。

急速冷冻柜使得刚刚烹饪后的食品在 90 分钟内使其核心温度下降到 +3°C 成为可能，可以减少细菌的繁殖，减少食品水分的流失。

结果是食品的品质，颜色和芳香味道都得以保存，延长了食品的保存时间。

所有这些都使得厨师更方便地组织工作，能够有更多的时间投入到产品的创意中。



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急速冷冻柜 | BLAST CHILLER & FREEZER

THE APPLICATION

应用

BAKERY 烤面包

During recent years the bakery field has undergone deep transformations due to the increased use of the refrigeration technology. The need of reducing night-shifts, manpower, overtime hours and most of all of offering end users a wider choice of products, are among the main reasons why blast freezers have become an essential tool in all modern bakery workrooms.

Besides the blast freezing of raw, pre-cooked and cooked products, the power and quality of Aruide blast freezers allow to freeze pre-leavened products ready to be put in the oven (special kinds of bread, pizzas/coocis/bread, etc.), thus taking maximum advantage of the potentials offered by the "refrigeration techniques".

最近几年，面包店开始从现场制作更多地转向使用冷冻面团，因为这样可以减少夜班工人、人力和加班时间，并且可以给用户提供更多的产品选择。所有这些

都是为什么现代面包店越来越多地使用急速冷冻柜的原因。急速冷冻柜可以运用在生的食品原料、预先烹饪过的半成品和烹饪好的成品，Aruide 急速冷冻柜可以保存预先发酵好的面团，使面团随时可以进烤箱烘焙（特殊的面包、匹萨、意大利 Focaccia 面包等）。Aruide 急速冷冻柜提供给你最先进的“冷冻技术”和运用潜力。



CONFECTIONERY 甜品

A modern confectionery shop cannot avoid taking advantage of blast freezing techniques. Not only shock freezing at -18°C , but also blast chilling at $+3^{\circ}\text{C}$, enable to work more efficiently, reduce preparation times, diminish storage space and increase food quality and safety.

Thanks to the excellent performances of ChillRapid blast chillers/freezers, chilling cycles are quick but gentle, and guarantee perfect results for every confectionery product, raw or cooked, finished or semi-finished.

For preservation of frozen products we suggest the use of our special AruideControl storage storage rooms with active humidity control.

现代甜品店已经无法不使用急速冷冻技术的优势了，不仅仅是 -18°C 的急速冷冻，而且也需要 $+3^{\circ}\text{C}$ 的快速冷却。急速冷冻技术可以使甜品店的工作更有效率，可以减少准备时间，降低储存面积，提高产品品质 and 安全性。

由于急速冷冻柜的卓越表现，冷却周期快且平稳，对各种甜品都能够保证完美的品质，且适用于产品原料、成品和半成品。为了您更好地保存冷冻产品，我们建议您使用我们的特别制造的 AruideControl 储存柜，AruideControl 具有湿度控制功能。



急速冷冻柜 | BLAST CHILLER & FREEZER

CATERING 餐饮

Blast chillers are indispensable tools for chefs, since they give restaurateurs the opportunity of planning and organising their activity in advance, offering customers a full and varied menu, fast and efficient service, with total respect for the fragrance and freshness of food.

The main advantage, besides the increased food safety (HACCP), is the reorganisation of kitchen work by eliminating work peaks and the useless everyday repetition of the same preparations, for a more efficient and effective working environment.

由于急速冷冻柜可以让餐厅预先准备和计划，提供给顾客完整的、丰富多彩的菜单，快速和高效的服务以及保持食品原有的风味和新鲜程度，已经成为厨师不可缺少的设备。

急速冷冻技术的另外一个优点是提高了食品的安全程度（HACCP），可以重新组织管理厨房，消除忙乱的高峰工作，消除每天同样的准备工作，提高工作效率。



ICE-CREAM 冰激凌

The creaminess of ice-cream mainly depends on the presence of micro-bubbles and micro ice-crystals.

In order to maintain these special features, ice-cream must be shock frozen as soon as it leaves the whisker.

This operation, besides contributing to the formation of micro ice-crystals, permits the formation of a thin surface barrier that prevents both product "retrograding" and air emission.

The outcome is creamy, soft ice-cream, ready to be served or stored. Aruide blast freezers have a special shock freezing function for ice-cream.

冰激凌的主要特色很大程度上是依靠其内部的微小气泡和冰晶来体现的。

为了保持冰激凌的特色，冰激凌完成制作搅拌后，必须立即急速冷冻。

只有这样操作，才可以让冰激凌中的气泡和冰晶得到良好的分布。

结果是软冰激凌的特别奶油风味得到了体现和保存。

Aruide 急速冷冻柜的特殊快速冷冻功能特别适合用于冰激凌。



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THE BENEFITS

优势

QUALITY IMPROVEMENT

提高品质

降低食品的水分流失

急速冷冻功能能够立即停止食物的水分蒸发，这样也就防止了食物的水分流失。通常食物的芳香和风味是和食品内的水分联系在一起的。

REDUCE WATER LOSS IN FOOD

The quick freeze function can immediately stop the evaporation of water from the food, which prevents the loss of water from the food. Generally, the aroma and flavor of food are related to the moisture in the food.

更多的菜单运用

由于急速冷冻的食品和半成品的保存时间更长，使得增加菜单的各类成为可能。

USAGE OF MORE MENU

Since quickly frozen foods and semi-finished products have longer storage time, it is possible to increase the variety of menus.

降低细菌的生长

当环境温度在 +65°C 和 +10°C 之间时，细菌生长非常快。+37°C 附近时，大约每 20 分钟，细菌的数量会增加一倍。Aruide 的快速冷却功能可以使食品快速“通过”该危险温度区域，可以让食品的中心温度在 90 分钟之内达到 +3°C，使得烹饪后的食品细菌数量减少到最低，改善食品的品质、风味和安全性。

完全符合 HACCP 标准

急速冷冻极大地提高了食品的安全性，完全符合 HACCP 标准。

REDUCE BACTERIAL GROWTH

When the ambient temperature is between +65°C and +10°C, the bacteria grow very fast. Around +37 °C, the number of bacteria doubles approximately every 20 minutes.

Aruide's rapid cooling function allows food to quickly "pass" through this dangerous temperature zone, and allows the center temperature of food to reach +3°C within 90 minutes. The number of food bacteria after cooking is minimized to improve the quality, flavor and security of food.

FULLY COMPLIANT WITH HACCP STANDARDS

In full compliance with HACCP standards, rapid freezing greatly improves the safety of food.

GREATER PROFITS PROFITSTEIGERUNG

更多的利润

TIME SAVINGS UP TO 30%

Thanks to the longer shelf life of blast chilled food, it is possible to plan production better and produce larger quantities of dishes and semi-processed foods in advance, without having to repeat the process every day. All this while always keeping the quality of the served foods high.

节省时间 30% 以上

由于急速冷却的食品保质期更长，使得制定更好的产品成为可能，而且可以预先准备更多的餐份和半成品，无须每天重复同样的准备工作，所有这些都是在保证食品质量的前提下完成的。

LESS WEIGHT LOSS

After cooking, food releases moisture by evaporation, Blast chilling immediately after cooking stops evaporation, thereby reducing the loss of water and therefore weight.

If the product is sold by weight, revenue can be increased by up to 7%.

降低食品的重量损失

食品烹饪以后，由于蒸发的原因，会流失水分。烹饪后立即急速冷却可以停止食品水分的蒸发，也就降低了食品水分的流失和重量的减少。

如果食品是按重量卖的，可以增加营业收入 7%，同时品质更好。

SAVINGS ON PURCHASES

Thanks to the long shelf life of shock frozen foods, keeping their original qualities unchanged, it is possible to purchase seasonal ingredients when they are less expensive and of better quality.

节约采购费用

由于急速冷冻的食品可以在保证食品原有风味和品质的前提下保存更长的期限，可以在时令季节来购买更多的食品保存，同时时令季节的食品价格更便宜，品质也更好。

WASTE REDUCTION

Blast chilling/freezing increases shelf life of foods, leaving all the time to use the foods prepared in advance and the raw materials, with high reduction of waste.

减少丢弃量

急速冷却 / 冷冻延长了食品的保存期限，可以使用预先处理过的食品，降低原料的废弃数量。

TECHNICAL SOLUTIONS

技术解决方案

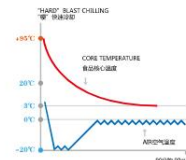
WORKING CYCLES

冷冻周期

+3°C

Very effective for dense, greasy and large-sized foodstuffs.

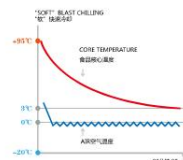
特别适用于厚实、多油和尺寸大的食品。



+3°C

Suited for delicate or thin foodstuffs such as rice, vegetables, seafood, etc.

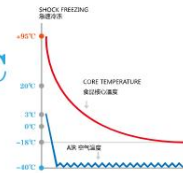
适用于精致或细腻的食品，例如米饭、蔬菜和海产品。



-18°C

Suited for any food product.

适用于任何食品。



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专注于不同温度范围产品的专家



PARAMETER 参数

所有尺寸单位为毫米(MM) | ALL IN METRIC MM

Model		WH-860F	WH-900F
物理参数 Performance	Dimension(mm) 尺寸	W860×D800×H2400mm	W900×D800×H2400mm
	Performance Temp. 工作温度	-20~+3°C	-20~+3°C
	Capacity 容量	16 trays- GN1/1	16 trays- GN1/1
	Trays Pitch 层架高度	70mm	70mm
冷冻冷却能力 Yield	Condensing unit 冷凝机组	Intergrated	Intergrated
	+90°C→+3°C	75Kg	75Kg
	+90°C→-18°C	55kg	55kg
	Watts(W) 功率	2590	2590
电气参数 Electrical	Amps(A) 电流	14.7	14.7
	Voltage ~ 电压	220V/1/50Hz	220V/1/50Hz
	Net weight(Kgs) 净重	220	210
物流参数 Shipping	Gross weight(Kgs) 毛重	240	230