


SHOCK FREEZERS (+90° -18°)  
 CELLULES DE CONGELATION RAPIDE (+90° -18°)  
 SCHOCKFROSTER (+90° -18°)  
 CONGELATORI (+90° -18°)  
 CONGELADORES ULTRA RÁPIDOS (+90° -18°)




 The Cook & Chill system is becoming more and more popular, in order to preserve the original characteristics of food while reducing the risk of bacteria proliferation which is extremely high especially at a certain temperature after cooking: the shorter is the time to decrease the temperature after cooking, the better is the result in maintaining the food characteristics and the lower is the risk of bacteria proliferation. According to HACCP regulation, blast chilling foresees to bring T of food from +70°C down to 3°C within 90 min. maximum, while shock freezing foresees to bring the temperature of food from +70°C down to -18°C within 270 min. maximum. Whirlpool shock freezer models work in 2 different possible ways:

- by selecting the time for chilling/freezing = manual cycle;
- by selecting the temperature of chilling/freezing = automatic cycle.

Thanks to the advanced electronics mounted on the Whirlpool DESIGN Series models, Whirlpool shock freezers are able to sense the type of food treated, in order to adapt the proper cycle and control to ensure perfect results. The use of a core probe helps in defining the cycle needed and the electronic system does the rest. Whirlpool ranges of shock freezers assures that food receives perfect treatment, delivering great results with fragrant and attractive food that benefits in any professional kitchen.

Whirlpool offers 2 possible ranges of shock freezers:

- DESIGN Series, for maximum quality and performances together with a maximum variety of choices of models and advanced electronics for huge variety of programs
- TRADITIONAL Series, for optimum mix of robustness of products and reliability of control.

 Le succès du système de cuisson et de refroidissement "Cook & Chill" réside dans le fait qu'il permet de maintenir intacts les caractéristiques originales des aliments, tout en réduisant le risque de prolifération des bactéries, particulièrement élevé à une certaine température après la cuisson : plus la réduction de la température après la cuisson s'effectue rapidement, plus il sera possible de préserver les caractéristiques des aliments et de réduire au minimum le risque de prolifération des bactéries. Conformément aux dispositions réglementaires HACCP, le refroidissement prévoit d'amener la température des aliments de +70°C à 3°C en 90 minutes maximum, tandis que la congélation rapide prévoit d'amener la température des aliments de +70°C à -18°C en 270 minutes maximum. Les cellules de congélation rapide Whirlpool présentent 2 modes de fonctionnement :

- sélection de la durée de refroidissement/congélation = cycle manuel ;
- sélection de la température de refroidissement/congélation = cycle automatique.

Grâce au système électronique de pointe équipant les modèles de la gamme DESIGN SERIES Whirlpool, les cellules de congélation rapide sont en mesure de détecter le type d'aliments à traiter, d'adapter le cycle approprié et de contrôler en vue d'obtenir des résultats parfaits. L'utilisation d'une sonde au cœur permet de déterminer le cycle requis, et le système électronique fait le reste. La gamme de cellules de congélation rapide Whirlpool garantit un traitement optimal des aliments, des résultats excellents, ainsi qu'une fraîcheur et une présentation parfaites des aliments, pour le plus grand confort de toute cuisine professionnelle.

Whirlpool propose 2 gammes de cellules de congélation rapide :

- DESIGN Series, qui garantit une qualité et des performances excellentes, parallèlement à un large éventail de modèles et un système électronique de pointe offrant une vaste sélection de programmes
- TRADITIONAL Series, qui allie robustesse et fiabilité.


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 Cook & Chill-Systeme werden immer beliebter, denn in diesen Systemen bleibt der ursprüngliche Charakter der Nahrungsmittel erhalten und die Gefahr einer Ausbreitung von Bakterien - besonders hoch, wenn die Temperatur von Speisen nach dem Garen unter einen bestimmten Wert sinkt - wird reduziert. Je schneller die Temperatur nach dem Garen sinkt, desto besser bleibt der ursprüngliche Charakter einer Speise erhalten und desto geringer ist die Gefahr durch Bakterien. Laut einer HACCP-Vorschrift muss die Temperatur von Nahrungsmitteln beim Schnellabkühlen innerhalb von höchstens 90 Minuten von +70 °C auf 3 °C gesenkt werden. Beim Schockfrosten muss die Temperatur innerhalb von höchstens 270 Minuten von +70 °C auf -18 °C gesenkt werden.


Die Schockfrostermodelle von Whirlpool funktionieren auf 2 unterschiedliche Arten:

- Auswahl der Zeit für das Schnellabkühlen/Schockfrosten = manueller Kühlzyklus
- Auswahl der Temperatur für das Schnellabkühlen/Schockfrosten = automatischer Kühlzyklus.

Dank ihrer hochmodernen Elektronik erkennen die Schockfroster der DESIGN-SERIE von Whirlpool die Art der zu frostenden Speisen und passen den Kühlzyklus und die Steuerung entsprechend an. So sind perfekte Ergebnisse garantiert. Ein Kernsensor dient zur Erkennung des passenden Kühlzyklus und die Elektronik regelt alles Übrige. Die Schockfrostermodelle von Whirlpool sorgen dafür, dass Speisen perfekt heruntergekühlt und gelagert werden können. Köstliche, appetitliche Speisen, auf die jede professionelle Küche stolz sein kann, sind auf diese Weise gewährleistet.

Whirlpool bietet 2 Modellreihen von Schockfroster an:

- DESIGN-SERIE: höchste Leistungsfähigkeit und Qualität sowie eine weit gefächerte Auswahl an Modellvarianten mit hochmoderner Elektronik für eine große Bandbreite an Programmen
- TRADITIONSSERIE: Geräte mit einem optimalen Mix aus Robustheit und zuverlässiger Steuerung.


 Il sistema "Cook & Chill" (cuoci e abbatti) sta diventando sempre più diffuso, per preservare le caratteristiche organolettiche originali del cibo, riducendo nel contempo il rischio di proliferazione dei batteri, che è molto elevato specialmente a determinate temperature dopo la cottura: minore è il tempo necessario per abbattere la temperatura dopo la cottura e migliore è il risultato nel mantenere le caratteristiche organolettiche del cibo e minore è il rischio di proliferazione dei batteri. In accordo alla normativa HACCP, la "refrigerazione rapida" porta la temperatura del cibo da 70°C a 3°C entro 90 minuti, mentre la "surgelazione rapida" porta la temperatura del cibo da 70°C a -18°C entro 270 minuti. I modelli di abbattitori/surgelatori rapidi Whirlpool lavorano in 2 modi diversi:

- ciclo manuale: viene selezionato il tempo di abbattimento della temperatura
- ciclo automatico: viene selezionata la temperatura di abbattimento.

Grazie all'avanzata elettronica installata sulla serie DESIGN, gli abbattitori/surgelatori rapidi Whirlpool sono in grado di percepire il tipo di cibo trattato, al fine di adattare correttamente il ciclo e controllarlo per assicurare un risultato perfetto. L'uso di una sonda al cuore aiuta a definire il ciclo necessario e il sistema elettronico fa il resto. La gamma di abbattitori/surgelatori rapidi Whirlpool assicura un perfetto trattamento del cibo, garantendo ottimi risultati con cibo fragrante e invitante, all'altezza di ogni cucina professionale.

Whirlpool offre 2 possibili gamme di abbattitori/surgelatori:

- Serie DESIGN, il massimo della qualità e prestazioni insieme ad una grande varietà di scelta di modelli e ad un'avanzata elettronica per un'altissima combinazione di programmi
- Serie TRADITIONAL, per un mix ideale di robustezza ed affidabilità.

 El sistema Cocinado-Refrigerado es cada vez más popular para preservar las características originales de los alimentos al tiempo que se reduce el riesgo de proliferación de bacterias, que es muy alto especialmente a ciertas temperaturas después de la cocción: cuanto más corto sea el plazo necesario para bajar la temperatura después de la cocción, mejor será el resultado para mantener las características de los alimentos y más bajo el riesgo de proliferación de bacterias. Según la normativa HACCP, el enfriamiento por chorro de aire baja la temperatura de los alimentos de +70°C a 3°C en 90 min. máximo, mientras que la congelación de choque baja la temperatura de los alimentos de +70°C a -18°C en 270 min. máximo.

Los congeladores de choque de Whirlpool funcionan de 2 formas:

- seleccionando el tiempo de enfriamiento/ congelación = ciclo manual
- seleccionando la temperatura de enfriamiento/ congelación = ciclo automático.

Gracias al avanzado sistema electrónico de los modelos DESIGN, los congeladores de choque de Whirlpool pueden reconocer el tipo de alimento a tratar, y escoger el ciclo y control adecuados para que el resultado sea perfecto. El uso de una sonda ayuda a identificar el ciclo necesario y el sistema electrónico hace el resto. Los congeladores de choque de Whirlpool garantizan un tratamiento perfecto de los alimentos, con grandes resultados: una comida sabrosa y atractiva que beneficiará a cualquier cocina profesional.

Whirlpool ofrece 2 posibles gamas de congeladores de choque:

- Serie DESIGN, máxima calidad y rendimiento junto con una variedad de modelos y electrónica avanzada que ofrece numerosos programas
- Serie TRADITIONAL: perfecta mezcla de solidez y fiabilidad.

## REFRIGERATION

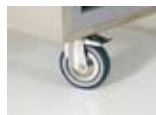
SHOCK FREEZERS (+90° -18°) DESIGN SERIES  
 CELLULES DE CONGELATION RAPIDE (+90° -18°) DESIGN SERIES  
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 CONGELADORES ULTRA RÁPIDOS (+90° -18°) DESIGN SERIES



CODE													
ADN 251	5	GN 1/1 or 600x400	784x800 x900	664x410 x370	20 kg	12 Kg	1 (Inox)	standard	included into the product	electronic (with automatic cycles management)	manual air defrost	R404a	230V/50HZ
ADN 252	10	GN 1/1 or 600x400	800x825 x1800	664x415 x870	40 Kg	25 Kg	1 (Inox)	standard	included into the product	electronic (with automatic cycles management)	manual & automatic hot gas	R404a	400V/50Hz/3
ADN 253	14	GN 1/1 or 600x400	800x825 x2025	664x415 x1095	55 Kg	35 Kg	1 (Inox)	standard	included into the product	electronic (with automatic cycles management)	manual & automatic hot gas	R404a	400V/50Hz/3
ADN 254	10	GN 2/1 or 600x800	1050x1080 x1900	664x905 x870	75 Kg	50 Kg	1 (Inox)	standard	included into the product	electronic (with automatic cycles management)	manual & automatic hot gas	R404a	400V/50Hz/3
ADN 255	10	GN 1/1 or 600x400	800x825 x1800	435x664 x870	40 Kg	25 Kg	1 (Inox)	long side along the depth	included into the product	electronic (with automatic cycles management)	manual & automatic hot gas	R404a	400V/50Hz/3
ADN 256	6	GN 2/1 or 600x800	1050x1080 x1200	664x905 x485	50 Kg	30 Kg	1 (Inox)	standard	included into the product	electronic (with automatic cycles management)	manual & automatic hot gas	R404a	400V/50Hz/3
ADN 257	20	GN 1/1 or 600x400	1360x1230 x2150	730x1190 x1890	100 Kg	70 Kg	1 (Inox)	standard	remote (3Hp)	electronic (with automatic cycles management)	manual & automatic hot gas	R404a	400V/50-60Hz/3
ADN 258	20	GN 1/1 or 600x400	1360x1340 x2150	730x1190 x1890	100 Kg	70 Kg	1 (Inox)	standard	remote (3Hp)	electronic (with automatic cycles management)	manual & automatic hot gas	R404a	400V/50-60Hz/3
ADN 259	20	40xGN 1/1 or 600x400 20xGN 2/1 or 600x800	1500x1380 x2190	880x1100 x1890	70 Kg	135 Kg	1 (Inox)	standard	remote (3Hp)	electronic (with automatic cycles management)	manual & automatic hot gas	R404a	400V/50-60Hz/3
ADN 260	20	40xGN 1/1 or 600x400 20xGN 2/1 or 600x800	1500x1490 x2190	880x1100 x1890	70 Kg	135 Kg	2 - Tunnel (Inox)	standard	remote (5Hp)	electronic (with automatic cycles management)	manual & automatic hot gas	R404a	400V/50-60Hz/3

### ACCESSORIES - ACCESSOIRES - ZUBEHOER - ACCESSORI - ACCESORIOS

ADN 273



stainless steel wheels accessory kit  
(80 mm ø)

ADN 272



galvanised wheels set wheels  
accessory kit (80 mm ø)

CODE	door hinges	control	working cycles available	automatic cycles with core probe	automatic cycles with core probe	automatic cycles with core probe	manual cycles (setting time)	core probe heating cycle / UV disinfection	manual defrost cycle	visual time-out alarm	real time displayed at the end of the cycle	watt	noise level (dba)	compressors type	power HP	U.V. lamp	heat probe	printer
ADN 251	right side	electronic (with automatic cycles management)	7	heat probe	✓	heat probe	✓	✓	✓	✓	✓	950	63	hermetic	7/8	option (to be specified at order)	option (to be specified at order)	option (to be specified at order)
ADN 252	right side	electronic (with automatic cycles management)	7	43°C	✓	43°C	✓	✓	✓	✓	✓	2500	68	hermetic	2	option (to be specified at order)	option (to be specified at order)	option (to be specified at order)
ADN 255	right side	electronic (with automatic cycles management)	7	43°C	✓	43°C	✓	✓	✓	✓	✓	2500	68	hermetic	2	option (to be specified at order)	option (to be specified at order)	option (to be specified at order)
ADN 253	right side	electronic (with automatic cycles management)	7	43°C	✓	43°C	✓	✓	✓	✓	✓	3000	68	hermetic	2	option (to be specified at order)	option (to be specified at order)	option (to be specified at order)
ADN 256	right side	electronic (with automatic cycles management)	7	43°C	✓	43°C	✓	✓	✓	✓	✓	3000	68	hermetic	2	option (to be specified at order)	option (to be specified at order)	option (to be specified at order)
ADN 254	right side	electronic (with automatic cycles management)	7	43°C	✓	43°C	✓	✓	✓	✓	✓	3500	70	hermetic	3	option (to be specified at order)	option (to be specified at order)	option (to be specified at order)
ADN 257	right side	electronic (with automatic cycles management)	7	43°C	✓	43°C	✓	✓	✓	✓	✓	550 internal unit	78	semi-hermetic	3	option (to be specified at order)	✓	option (to be specified at order)
ADN 258	right side	electronic (with automatic cycles management)	7	43°C	✓	43°C	✓	✓	✓	✓	✓	550 internal unit	78	semi-hermetic	3	option (to be specified at order)	✓	option (to be specified at order)
ADN 259	right side	electronic (with automatic cycles management)	7	43°C	✓	43°C	✓	✓	✓	✓	✓	750 internal unit	84	semi-hermetic	5	option (to be specified at order)	✓	option (to be specified at order)
ADN 260	right side	electronic (with automatic cycles management)	7	43°C	✓	43°C	✓	✓	✓	✓	✓	750 internal unit	84	semi-hermetic	5	option (to be specified at order)	✓	option (to be specified at order)

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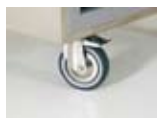
SHOCK FREEZERS (+90° -18°) TRADITIONAL SERIES  
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 SCHOCKFROSTER (+90° -18°) TRADITIONAL SERIES  
 CONGELATORI (+90° -18°) TRADITIONAL SERIES  
 CONGELADORES ULTRA RÁPIDOS (+90° -18°) TRADITIONAL SERIES



CODE													
ADN 240	4	GN 1/1 or 600x400	784x700 x850	664x340 x320	12 Kg	8 Kg	1 (Inox)	standard	included into the product	electronic	manual air defrost	R404a	230V/50HZ
ADN 241	5	GN 1/1 or 600x400	784x800 x900	664x410 x370	15 Kg	9 Kg	1 (Inox)	standard	included into the product	electronic	manual air defrost	R404a	230V/50HZ
ADN 242	10	GN 1/1 or 600x400	800x825 x1800	664x415 x870	28 Kg	18 Kg	1 (Inox)	standard	included into the product	electronic	manual & automatic hot gas	R404a	400V/50-60Hz/3
ADN 243	14	GN 1/1 or 600x400	800x825 x1800	664x415 x1095	38 Kg	25 Kg	1 (Inox)	standard	included into the product	electronic	manual & automatic hot gas	R404a	400V/50-60Hz/3

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ADN 273



stainless steel wheels accessory kit  
(80 mm ø)

ADN 272



galvanised wheels set wheels  
accessory kit (80 mm ø)

CODE	door hinges	control	water evaporation system	working cycles available	automatic cycles with core probe	manual cycles (setting time)	core probe heating cycle / UV disinfection	manual defrost cycle	visual time-out alarm	real time displayed at the end of the cycle	watt	noise level	compressors type	power HP	U.V. lamp	heat probe	printer
ADN 240	right side	electronic	manual	4	-	✓	-	✓	✓	-	800	54	Hermetic	1/2	-	-	-
ADN 241	right side	electronic	manual	4	-	✓	-	✓	✓	-	850	58	Hermetic	5/8	-	-	-
ADN 242	right side	electronic	manual	4	-	✓	-	✓	✓	-	2300	68	Hermetic	2	-	-	-
ADN 243	right side	electronic	manual	4	-	✓	-	✓	✓	-	2800	70	Hermetic	2	-	-	-