



NUOVAIR

INNOVATORS OF REFRIGERATION



**THE MOST POWERFUL BLAST
CHILLER & SHOCK FREEZER IN
NORTH AMERICA**

INTRODUCING NUOVAIR



NA T1 SC



DATA

External dimensions:	WIDTH 37" DEPTH 56.2" HEIGHT 104.5" NET WEIGHT 1102 LB
Trolley sizes:	Combi Oven Trolley, 20 full-size sheets pans (26"x18") or Combi Oven Trolley, 20 half size pans (12"x20")
Voltage:	208V-3+PE 60Hz.
Total power:	7.5 kW 25,600 BTUs 35 A
Air flow:	9,000 m ³ /hr
Compressor horsepower:	4 HP
Product yield:	
Blast chilling (+200°F→+38°F) in 90 mins	265 lb
Freezing (+200°F→0°F) in 240 mins	220 lb
Evaporator power (Tev=-14; Tc=104°F)	12 kW

What do chefs expect from blast freezing technology?

High-speed blast freezing, starting from higher temperatures.

Capacity, power and safety, combined with low consumption.

Simplicity of use and customized work cycles.

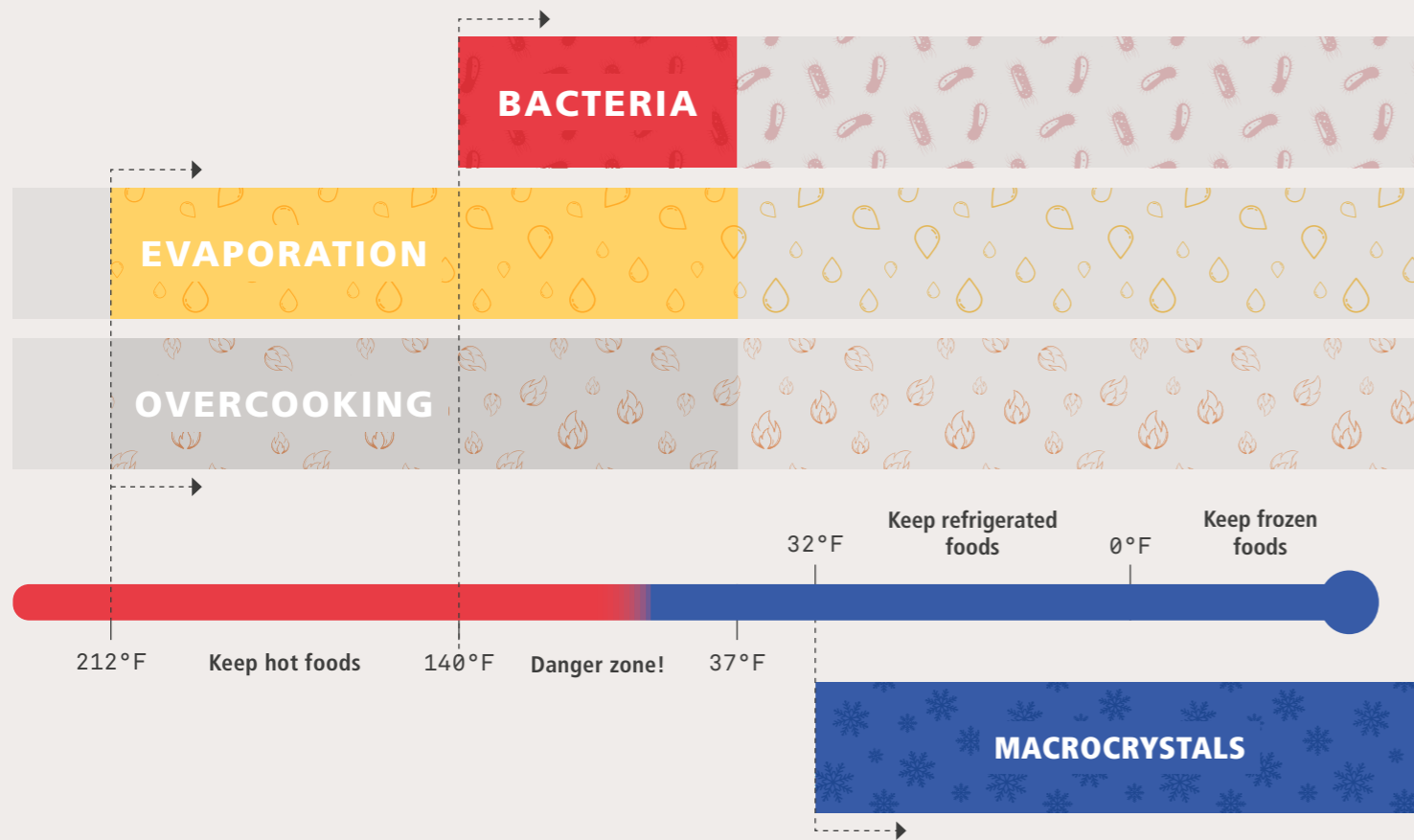
Nuovair technology brings all this into the kitchen at the highest standards. Food professionals across the world who have chosen it, know this well and are thrilled to have tripled shelf life, increased output and guaranteed unrivalled quality even for the most sensitive menu items.

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Come and join the great big Nuovair family!



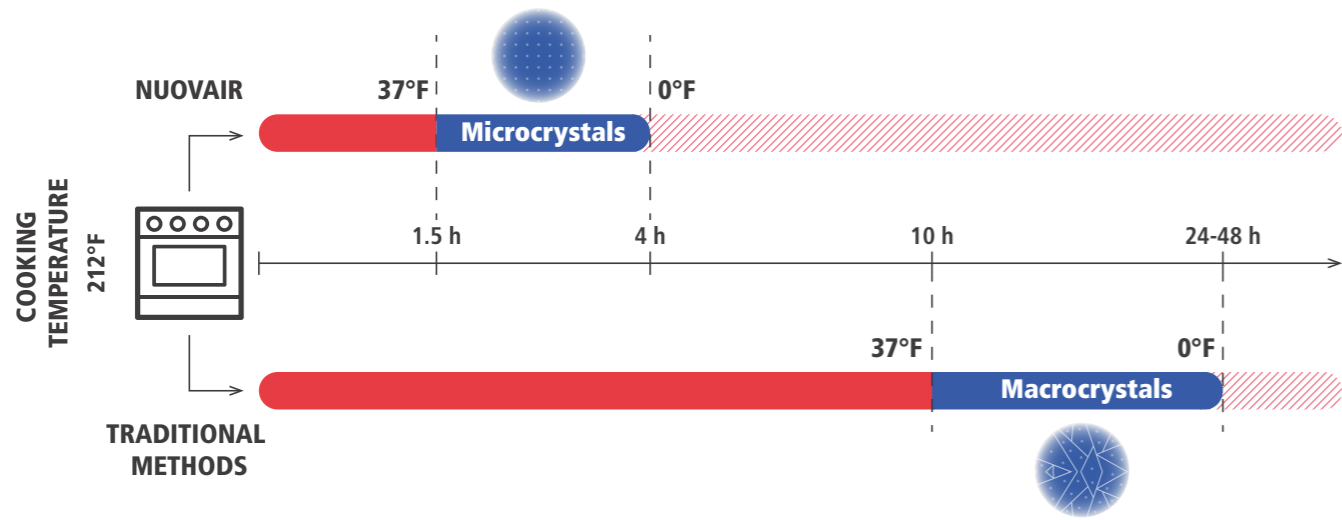
WHY A BLAST CHILLER



& SHOCK FREEZER?

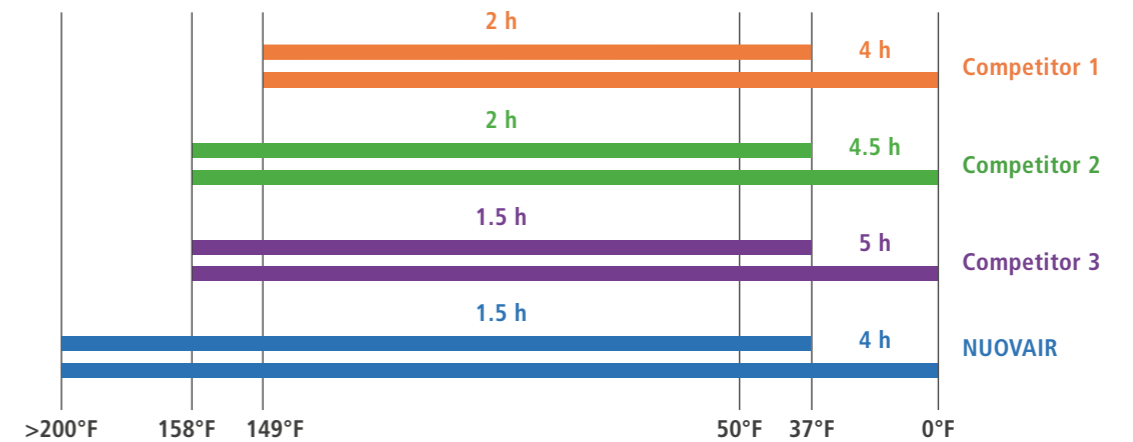
FOOD PROBLEMS	NUOVAIR SOLUTIONS
Between 140 and 37°F foods are subject to bacterial growth.	Chilling/freezing quickly from >200°F... → Reduces bacterial growth, increasing food quality, safety and shelf life.
In the first 15' after cooking food loses up to 80% of its relative humidity.	→ Maintains the weight and humidity of the food.
Cooked foods continue cooking while standing, changing their characteristics.	→ Immediately stops the overcooking process.
Cell structure bursts, resulting in mushy foods and depleted nutrients.	→ Forms microcrystals, which preserve all the characteristics of fresh food.

NUOVAIR vs. TRADITIONAL METHODS



With Nuovair, the blast chilling and freezing is faster:
 more speed = formation of microcrystals = more food quality and shelf life
 more speed = more production and savings in time and labor

NUOVAIR vs. COMPETITORS



MOST BLAST CHILLERS ONLY WORK FROM 158/165°F.
 At 165°F, food has already lost up to 80% of its moisture: this means less quality, less weight, less shelf life.

FEATURES

Why Nuovair guarantees excellent chilling and is up to 3 times faster than its competitors

HIGHEST AIR-FLOW RATE

9,000 m³/h.

EVAPORATOR PROTECTION

Electrofin[®] E-Coating, the most resistant to corrosion.

ELECTRONIC EXPANSION VALVE

25% faster than manual valve.

COMPRESSOR POWER

4 HP Bitzer[®] compressor.

CHILLS FROM HIGH TEMPS

Starts from >200°F.

INDUSTRY'S LARGEST EVAPORATOR

10 sq ft: 30% larger than competitors' evaporators.

INDUSTRY'S HIGHEST OUTPUT

265 lb in 90 min (200°F to 37°F)

220 lb in 240 min (200°F to 0°F).



68 CUSTOMIZABLE PROGRAMS
Choose from pre-set programs or create your own custom system.



CONTINUOUS PRODUCTION
24/7 operation. Designed to connect with other machines in series.



MAX PRECISION FOR EVERY PRODUCT
Electronic valve controls chilling every 200 milliseconds.



DATA TRANSFER
Easy download for HACCP, alarms and servicing. Data available on cloud 24/7 on request.

BENEFITS

With Nuovair, life in the kitchen or lab will never be the same again: more organization, more quality, more security, more profit!



INCREASE REVENUE

- More menu items
- Food flavor, texture, appearance as if freshly prepared
- Up to 30% evaporation saved
- Greater productivity and consistent reliability



REDUCE LABOR UP TO 30%

- Weekly preparation instead of multiple daily cooking tasks
- Many tasks completed by less skilled staff
- Less reliance on high labor a *la minute* production



MINIMIZE FOOD WASTE

- Longer shelf life = chilled: 5-6 days / frozen: months
- Guaranteed consistency



LOWER FOOD COSTS

- Up to 30% greater output (faster chilling from higher temps = less evaporation)
- Purchase ingredients when they are in season / cheaper
- 20% more energy efficient



INCREASE SAFETY

- Chilling from >200°F = stops the proliferation of bacteria

IDEAL FOR



**RESTAURANTS
GROUPS/CHAINS
HOTELS**



**CATERING
CANTEENS
SELF-SERVICE**



**GROCERIES
C-STORES**



**HEALTHCARE
SENIOR LIVING**



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Or contact your Welbilt Convotherm rep in the U.S. or Canada