



THE ONLY NAME YOU NEED TO KNOW!

I-CHILL TECHNOLOGY

Friginox **I-CHILL** technology includes self-adapting intelligent chilling which automatically analyze the product behavior, determined by its weight, type, quality, consistency, and calculates the ideal cooling temperature most suitable for that particular product to obtain cooling within a defined time, or even faster, but preventing ice formation on products which ultimately causes qualitative damage.

The Friginox self-adapting **I-CHILL** system makes all other automatic systems obsolete, which work within preset and fixed limits of the air temperature.



EXTENSIVE PRODUCT OFFERING

Friginox offers an extensive range of blast chillers, freezers and conservation cabinets starting from 15kg load capacities up to 660kg load capacities. Whilst roll-in units may suit the larger wholesaler manufacturer, Friginox offers many smaller, more compact models which suit smaller patisseries or retail bakery outlets. To reduce waste, produce seasonal products, or manufacture products in slow periods of trade to be offered or sold in peak trading periods such as weekends, public holiday periods, etc. In addition to this, models can handle pre-production of large wholesale party orders which would normally interfere with over-the-counter production.



When it comes to blast chilling and freezing Friginox is a market leader. The new and innovative I-CHILL function opens a new era of blast chilling, making other systems obsolete. Only now can food manufacturers obtain the chilling within a defined period and at the temperature best suited to the product.

MANY USES FOR I-CHILL TECHNOLOGY

The applications and possibilities for blast chilling and freezing are endless. They can lower operation costs for the manufacturer, remove peaks and troughs in their businesses, reduce waste of high quality and expensive to produce products, used for product cooling. Thereby streamlining production processes and reducing space required for conventional cooling of various products, or can be utilized for pre-manufacture of large orders and held until delivery is required.



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