AC-PRO

BLAST CHILLING, SHOCK FREEZING, STORAGE AND RETARDER PROOFING CABINETS

THERMOGEL

TRADITION AND INNOVATION

Professing chilling specialists since 1963

Thermogel

We know that pastry making is not just a business, but also a passion and art passed down from generation to generation.

1963

Over the years, we have provided machinery for the most renowned pastry shops in Italy, always guaranteeing the best quality and service demonstrated by the presence of our systems which have been running for over 40 years.

AC-PRO, A NEW PROJECT

A new generation of cabinets conceived to meet the needs of the best pastry chefs.

AC-PRO are professional, modular cabinets designed for pastry laboratories based on real production requirements. Each machine was manufactured through exclusive, ad hoc design for each client.

CABINETS DESIGNED FOR THOSE SEEKING HIGH PERFORMANCE.

EACH MACHINE, A SPECIFIC FUNCTION

Guaranteed 100% performance.

We often hear the word “multi-function”, but is it really the right solution? We believe that anyone with considerable requirements needs a specific machine for each function, to guarantee 100% performance.

SINTESY

BLAST CHILLING AND BLAST FREEZING

▼ **-38°C | -20°C**

Sintesy avails of a single blast chilling and blast freezing chamber with a total of 26 600x400 trays or 13 600x800 trays.

SINTESY H

BLAST FREEZING + NEGATIVE STORAGE

▼ **-38°C | -20°C**

Sintesy HT avails of a blast chilling and blast freezing chamber for a total of 26 600x400 trays or 13 600x800 trays and simultaneously offers a negative storage chamber by availing of the same system and the same ventilation..

PERFORMA BT

NEGATIVE STORAGE

▼ -20°C

Performa BT is equipped with large storage chambers and offers the possibility of different solutions with multiple modules.

PERFORMA TN

POSITIVE STORAGE

▼ 0°C | +18°C

Performa TN avails of a single storage chamber for 44 600x400 trays or 22 600x800 trays, offering vastly flexible management of temperatures based on the product inserted.

EXCEL

PROGRAMMED RETARDER PROOFING

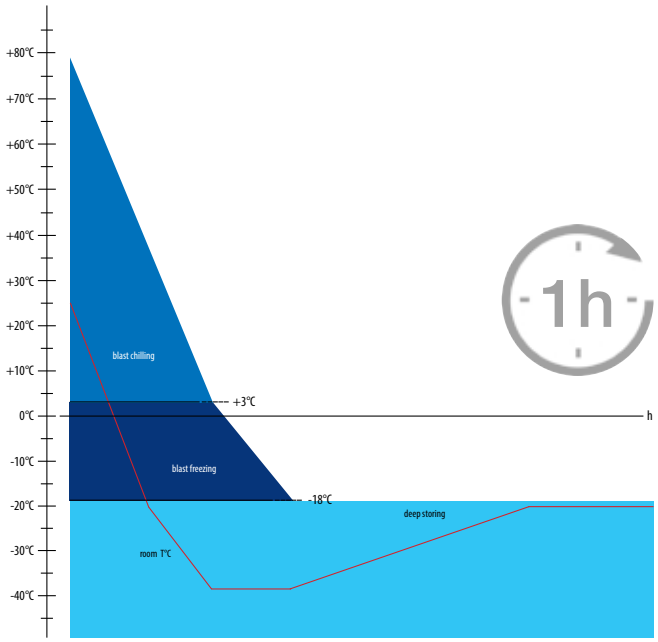
▼ -10°C | +40°C ▲

Excel is a cabinet that performs a multitude of uses. As a classic retarder proofer, as a final product riser or as final proofer.

ALWAYS CONSTANT TEMPERATURE

In every condition, always.

Even after opening the door, the temperature is always kept constant



BLAST CHILLING AND BLAST FREEZING

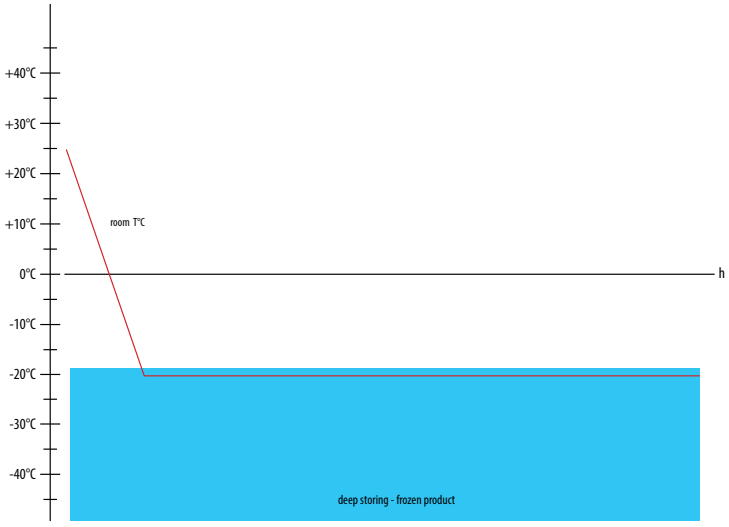
▼ -38°C | -20°C

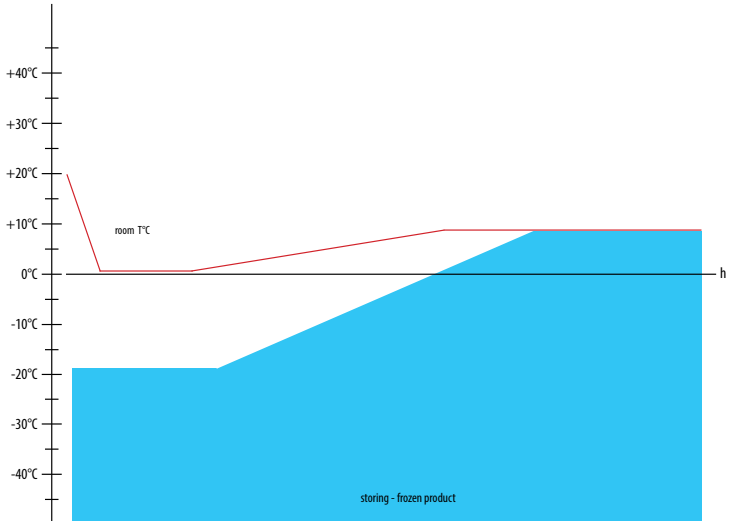
The quantity in kg of blast chilled or blast frozen product is calculated with a time span of 1 hour and not per cycle. The product is brought to the desired temperature also in extreme situations and with continuous door opening. Then, following the blast chilling cycle, you can set the machine in storage.

NEGATIVE STORAGE

▼ -20°C

Low temperature storage is one of the most underestimated phases. Temperature precision, recovery each time the door is opened and respect for humidity are fundamental for the end result. The large volumes allow the best organisation of production and stock, maintaining the quality unchanged.





POSITIVE STORAGE

▼ 0°C | +18°C

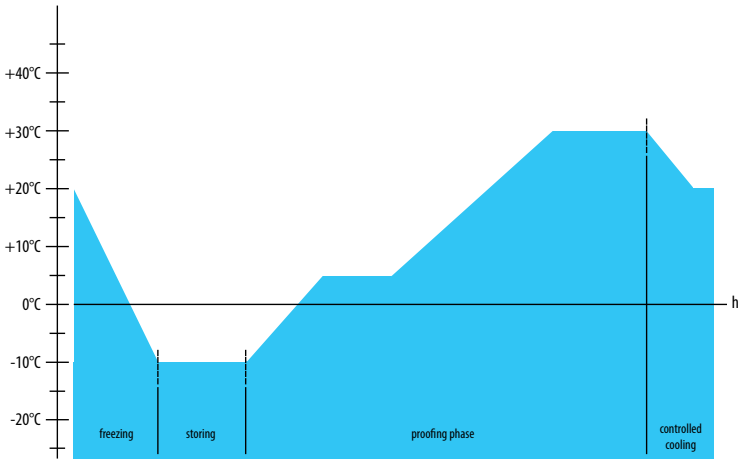
Storage at a positive temperature is one of the most delicate phases of the entire process; correct ventilation and a perfect level of humidity are necessary requirements to maintain the freshness of the product intact.

Thanks to the constant management of relative humidity, the natural humidity is maintained of each product. Particularly indicated for cream and chocolate products and all products sensitive to a minimum change in temperature and humidity.

HUMIDITY VALUE CONTROL FOR DELICATE PRODUCT MANAGEMENT

PRECISION AND FLEXIBILITY

Manage your product with the program you prefer.



RETARDER PROOFING - AUTOMATIC CYCLE

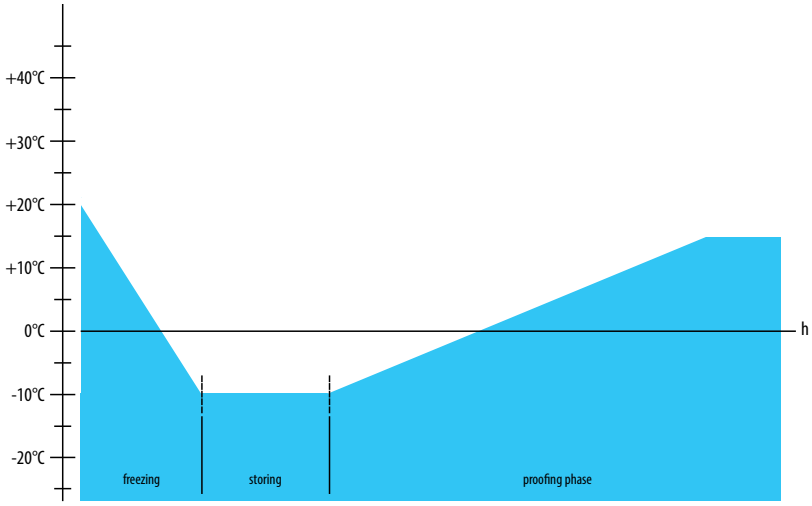
▼ **-10°C | +40°C** ▲

Automatic and settable cycle program, different program cycles can be entered each day, with start and end times and subsequent maintenance before baking the product.

NATURAL LEAVENING - MANUAL CYCLE (1)

▼ **-10°C | +15°C** ▲

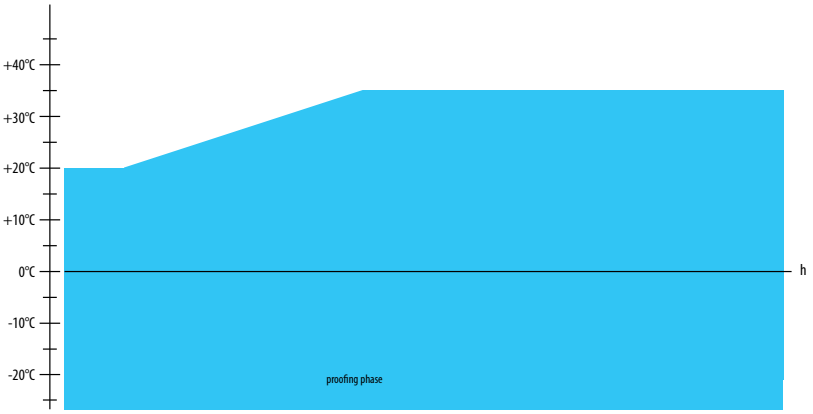
With perfect ventilation control, the natural temperature and humidity of the dough can be used, programming slow and constant leavening of the product.

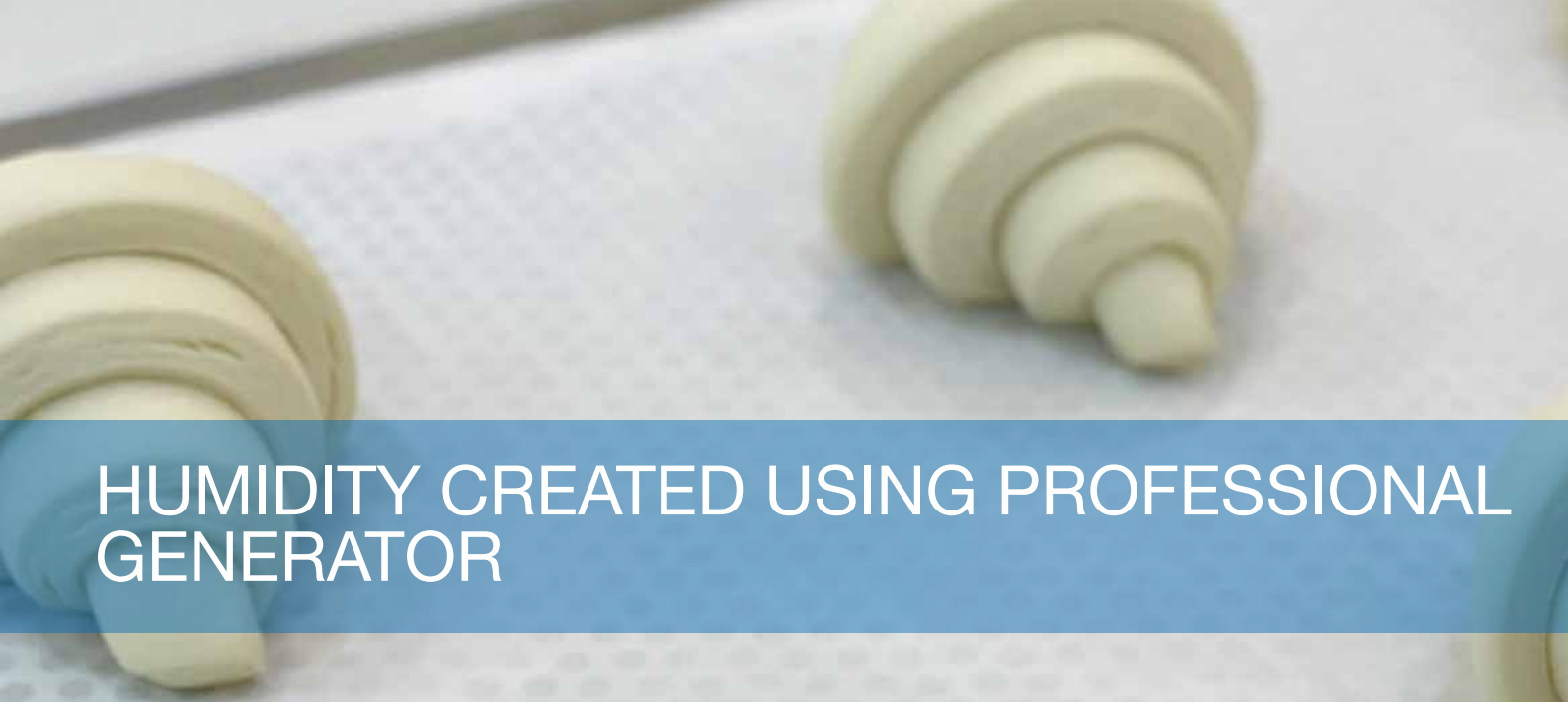


FINAL LEAVENING - MANUAL CYCLE (2)

▲ **+30°C | +40°C**

Thanks to the heating resistors and humidity generator present, professional leavening can be achieved according to needs.





HUMIDITY CREATED USING PROFESSIONAL GENERATOR

RELATIVE HUMIDITY 60-95%

In the retarder proofing process, other than temperature, humidity plays a fundamental role for a correct leavening process, avoiding skin forming on the surface of the product.

The relative humidity of the environment must always be under control with values between 60% and 95% according to the type of leavening and the product you want to achieve.

1,5 kg/h

maximum steam production per hour.

STARTING WITH THE PRODUCT ...

Every product is different and unique. We know that.

AC-PRO cabinets are designed and adapted to the type of production, respecting quality.

PRODUCT

- Type
- Characteristics
- Inbound temperature

TARGET

- Production
- Outbound temperature

CONDITIONS

- Local humidity
- Local temperature
- Laboratory temperature

SOLUTION

- Cooling KW
- Heating KW (retarder proofing)
- Cooling capacity
- Heating capacity (retarder proofing)
- Quantity of humidity (retarder proofing)
- Structural design

...EXPAND YOUR BUSINESS

The partner you are looking for to expand your business

Having a reliable partner in the laboratory is fundamental to safeguard your work and allow you to grow and expand your business.

A greater initial investment allows you to have a guaranteed return in the medium to long term thanks to the functionality and performance of each machine.

GREATER CAPACITY + **LESS DEFROSTING** = **HIGH PERFORMANCE**

Large cabinet with larger system

Less defrosts (every 8 hours) and defrosting time is 10-15 min.

Continuous work for the entire day maintaining the same performance in every condition and at maximum production.

TIME SAVING

High performance and efficient defrosting allowing huge time saving.

SPACE SAVING

Guaranteed performance allowing the best organisation of the work, and therefore space.

INCREASED PRODUCTIVITY

High performance and savings considerably increase production capacity.

BUILT TO LAST

AC-PRO = hard work. This is the right equation

Our cabinets are manufactured according to strict quality criteria. Thorough selection of materials and components guarantee long duration even in hard working conditions.

STRUCTURAL DETAILS






- Modular structure with hook panel
- Internal structure in aisi 304 stainless steel
- Panelled door with airtight seal.
- High strength, aisi 304 stainless steel guides.
- Mechanical components resistant to heavy stress.
- Adjustable, aisi 304 stainless steel support feet
- Temperature, defrost and needle probes.
- Humidity probe (retarder proofing)
- Door opening sensor.
- Door frames in aluminium with resistance.
- Internal led light.

SYSTEM DETAILS

- Large surface evaporator
- Larger fin spacing for reduced defrosting
- Hot gas defrosting
- Electrical defrosting (retarder proofing)
- Heating resistance and humidifier (retarder proofing)

Constant, maximum performance for 24h, non-stop working day.

- BITZER semi-airtight motor compressor
- Airtight motor compressor (retarder proofing)
- Ultra-tropicalised condenser to also work in ambient temperatures up to 45°C
- Electric box easily accessible and equipped with every safety device according to CE standards.

HARMONY AND EFFICIENCY

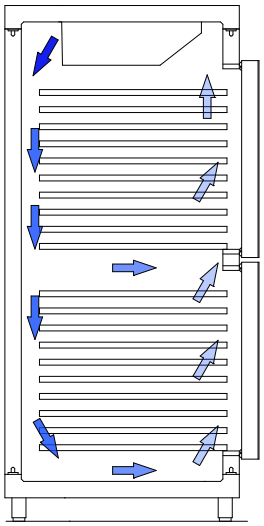
Every element is balanced

Each cabinet is manufactured according to a balancing principle among the various elements composing it: the evaporator, condenser and motor work together to reduce electrical consumption and increase performance.

VENTILATION SYSTEM

Air volume and ventilation of the AC-PRO cabinets are always designed to obtain perfect distribution and uniformity of the temperatures without ever being aggressive on the product, but always constant and delicate.

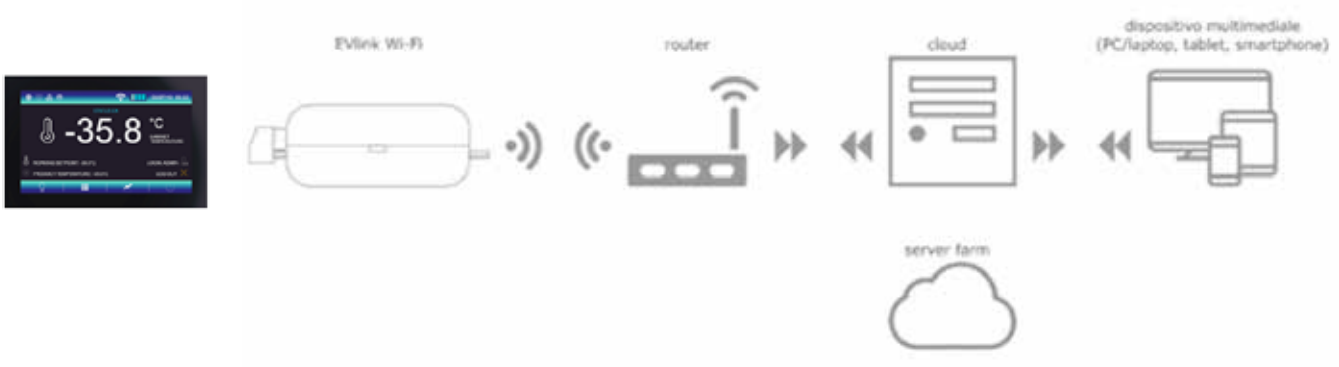
Correct ventilation also allows you to manage relative humidity to avoid damaging the original quality of the product.



TECHNOLOGICALLY ADVANCED

TRC, an entirely new technology.
Also monitors work from remote.

TRC - Thermogel Remote Control is a remote management and monitoring system based on the Cloud platform. A wireless Internet connection system suffices on site so that the controller can connect to the cloud system, allowing remote management of the machines via PC, tablet or smartphone.

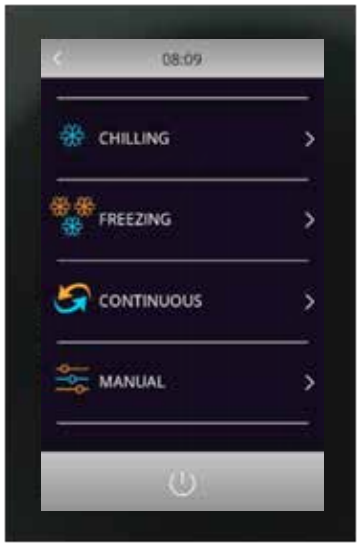


TRC provides the possibility of one or more users enabled to operate the unit to configure the parameters, display HACCP data (also in graphic format) and download records.
Functionalities include alarm notifications, which the system automatically sends to the selected e-mail addresses.

SIMPLE AND MODERN INTERFACE

Intuitive, simple, clear and user friendly interface.

Our electronic control with touchscreen interface was designed to offer the client maximum autonomy and functionality, while at the same time simplifying the work.



BLAST CHILLING AND BLAST FREEZING

DIGITH SUR

The DIGITH SUR card manages automatic blast chilling and blast freezing programs that are divided into 4 phases, sub-divided as follows:

- BLAST CHILLING phase
quick cooling of the product phase.
- REFRIGERATION phase
it is kept at a temperature close to 0 to prevent creating a layer of ice on the products.
- BLAST FREEZING phase
allows quick freezing of the products.
- STORAGE phase
allows setting the maintenance temperature at the end of the blast chilling cycle.

• Graphic diagram with temperatures display. • Remote web access (TRC)
• Downloading data via USB port

STORAGE

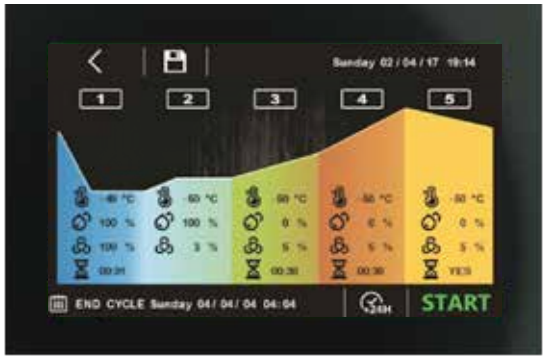
DIGITH COLD

DIGITH COLD is an innovative touch control specifically for professional storage.

Thanks to the multiple functionalities and
tools, every aspect can be managed of the machine, allowing continuous monitoring of the work and perfect
management of relative humidity.

- Graphic diagram with temperatures display. • Remote web access (TRC)
- Downloading data via USB port

RETARDER PROOFING CABINETS



DIGITH LCD

DIGITH LCD allows complete management of the 5 retarder proofing phases, with different temperatures, relative humidity.

1. BLOCKING phase
2. STORAGE phase
3. PRE-FERMENTATION phase
4. LEAVENING phase
5. BAKING DELAY phase (if enabled)

Two manual work cycles are also available: • MANUAL REFRIGERATION

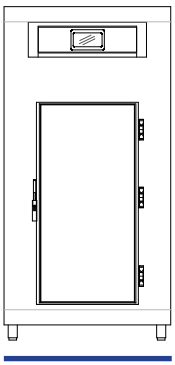
- MANUAL HEATING
- Graphic diagram with temperatures display. • Remote web access (TRC)
- Downloading data via USB port

TECHNICAL TABLE

SINTESY

BLAST CHILLING AND BLAST FREEZING

▼ **-38°C | -20°C**

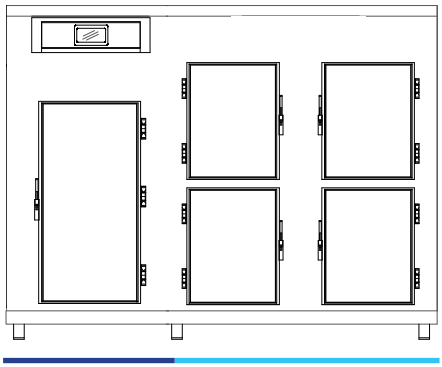


Code	(WxDxH) External	Door 610x1300	Trays -38°C		Kg/h	Volts/Kw
			600x400	600x800		
STY10P	1000x1100x2200	1	26	13	30	400/3,5

SINTESY H

BLAST FREEZING + NEGATIVE STORAGE

▼ **-38°C | -20°C**

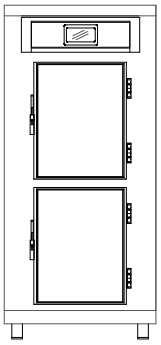


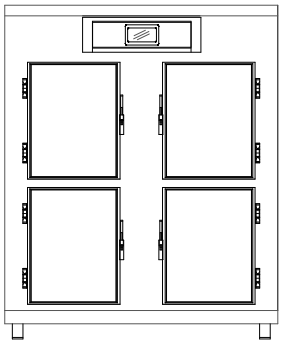
Code	(WxDxH) External	Door 610x1300	Door 610x770	Trays -38°C		Trays -20°C		Kg/h	Volts/Kw
				600x400	600x800	600x400	600x800		
STY30PH	1820x1100x2200	1	2	26	13	44	22	30	400/3,5
STY50PH	2650x1100x2200		4			88	44		

PERFORMA BT

NEGATIVE STORAGE

▼ -20°C



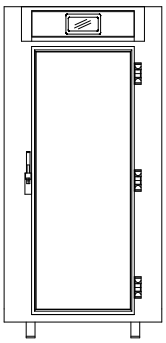


Code	Lt	(WxDxH) External	Door 610x770	Trays		Volts/Kw
				600x400	600x800	
PFM10BT	1370	950x1100x2200	2	44	22	230/0,7
PFM20BT	2640	1820x1100x2200	4	88	44	230/1,1
PFM30BT	3910	2650x1100x2200	6	132	66	400/1,7
PFM40BT	5180	3480X1100X2200	8	176	88	400/2,5

PERFORMA TN

POSITIVE STORAGE

▼ 0°C | +18°C

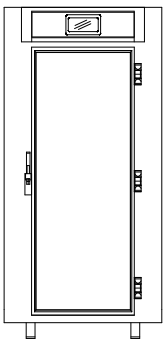


Code	Lt	(WxDxH) External	Door 610x1630	Trays		Volts/Kw
				600x400	600x800	
PFM10TN	1370	950x1100x2200	1	44	22	230/0,7

EXCEL

PROGRAMMED RETARDER PROOFING

▼ -10°C | +40°C ▲



Code	Lt	(WxDxH) External	Door	Trays		Volts/Kw
				600x400	600x800	
EXE40T	1370	950x1100x2200	1- 610x1630	44	22	230/1,9

50 YEARS
OF EXPERIENCE
made in Italy

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COOLING TECHNOLOGY FOR BAKERY

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