

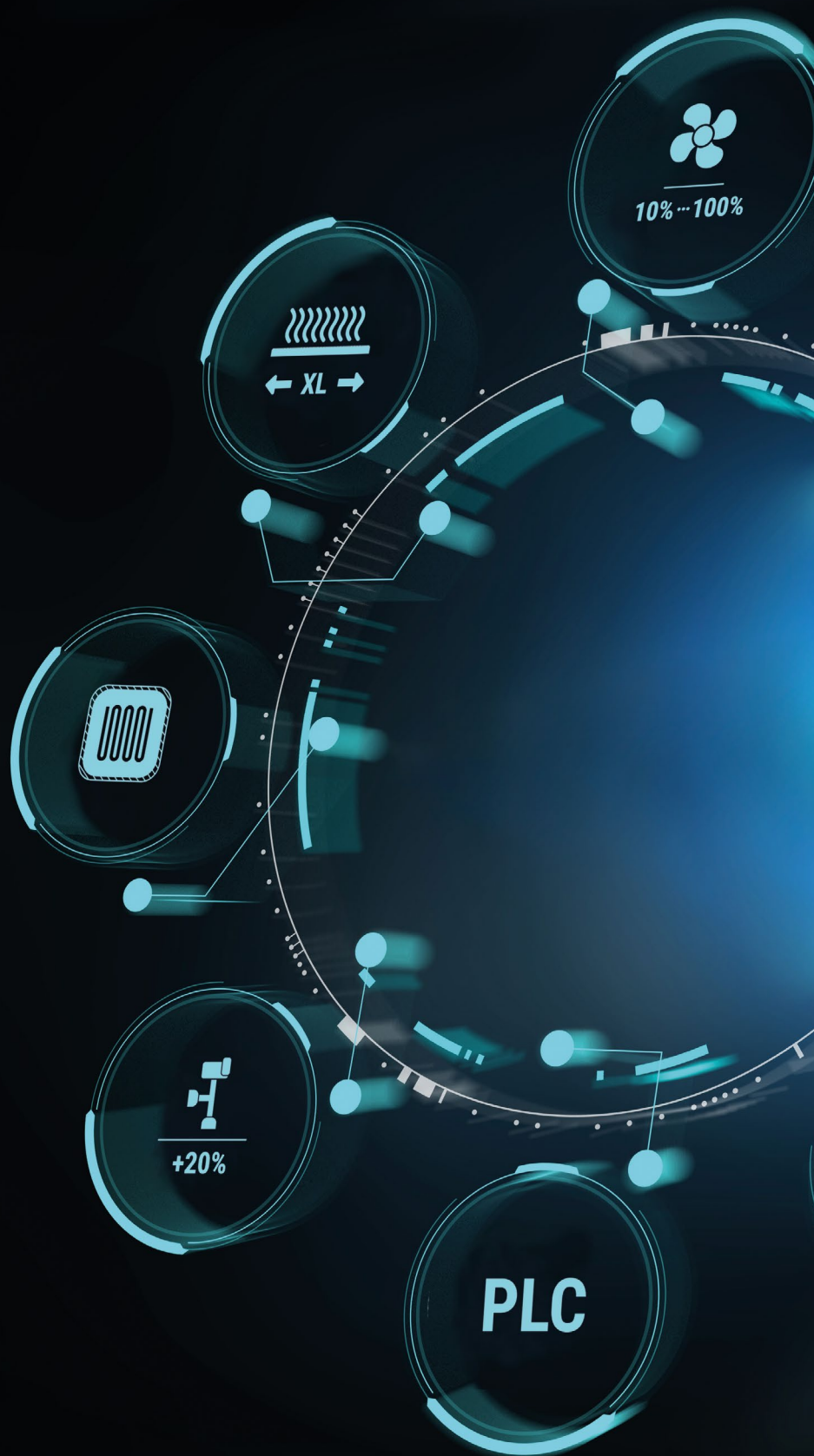
# NUOVAIR COLD TECHNOLOGY

INDUSTRIAL PERFORMANCE FOR EVERY APPLICATION



**NUOVAIR**  
INNOVATORS OF REFRIGERATION

**INDUSTRY  
POWER  
COMPACT  
XCAB 50**



# NUOVAIR COLD TECHNOLOGY. INDUSTRIAL PERFORMANCE FOR EVERY APPLICATION.

Nuovair blast chillers were developed to provide industrial solutions not only for large food corporations but also for all those professionals looking for maximum reliability and efficiency in the kitchen as well as in the workshop.

**They are the fastest on the market and work from any temperature.**

**They ensure capacity, power and safety combined with low consumption.**

**They provide complete freedom to customise work cycles.**

Thousands of professionals throughout the world have already chosen Nuovair technology to improve their manufacturing process and guarantee food products of consistent quality over time.

Come and join the great big Nuovair family!



# OUR VISION



## TOP PERFORMANCE

25% faster

Blast chilling from any  
temperature

Continuous production  
24/7



## COMMUNICATION

Tele-assistance and  
automatic supervision

API protocol for  
integration with other  
machines

Secure cloud area for  
managing HACCP data,  
parameters and alarms



## GREEN INNOVATION

Low GWP refrigerants  
(eg. CO<sub>2</sub>)

Up to 50% energy savings

Greater manufacturing  
efficiency



## RELIABILITY

The only ones worldwide  
with AISI 304 stainless  
steel door frames

Up to 100 mm thick  
insulation

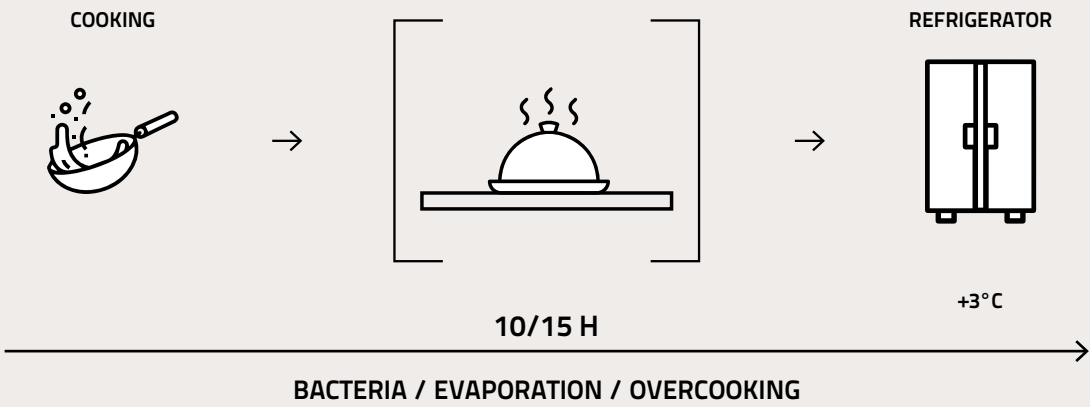
Industrial components  
(PLC, compressor, fans)





# WHY USE A NUOVAIR BLAST CHILLER?

## Conventional method

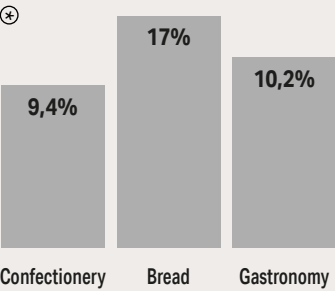


### BACTERIA



**After 1 day**  
From 65°C to 3°C food is subject to bacterial growth, resulting in increased health risks.

### EVAPORATION



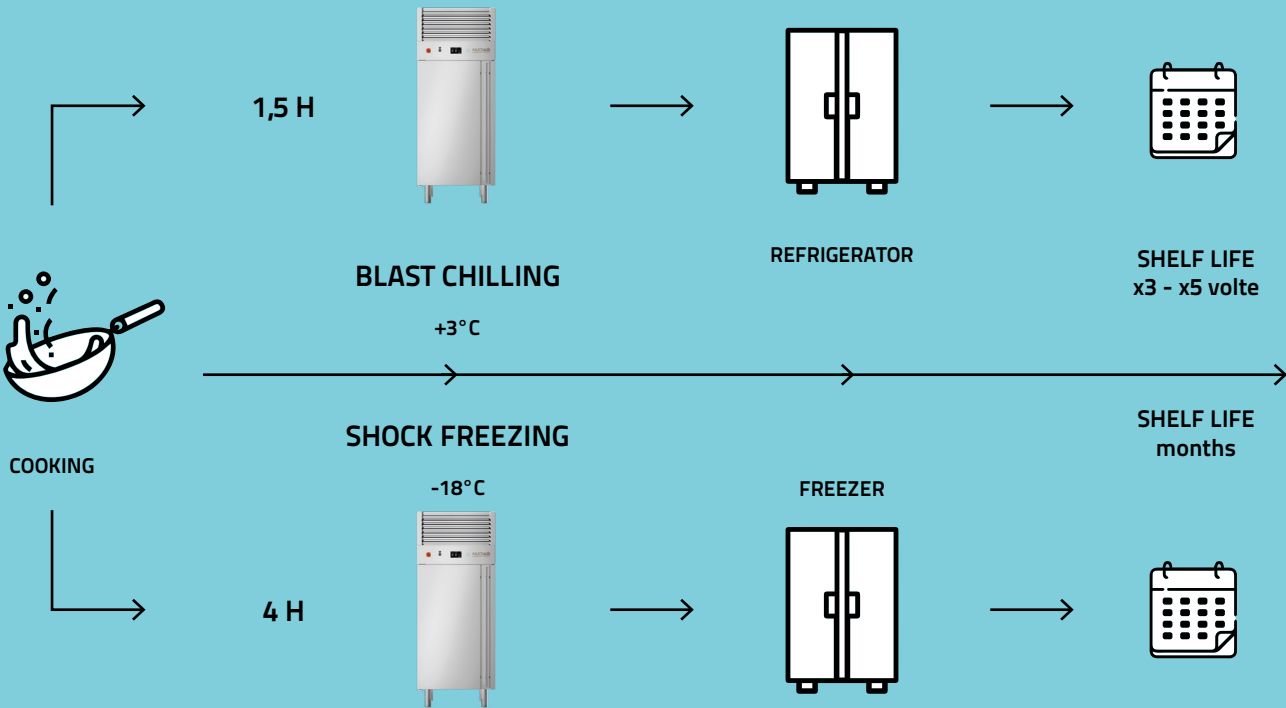
In the first 15' of chilling, food loses up to 80% of its relative humidity resulting in a loss of weight and freshness.

### OVERCOOKING



Cooked foods continue cooking by inertia, which changes their characteristics.

## NUOVAIR method

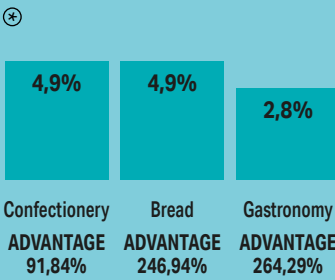


### FRESHER SAFER FOODS



**After 5 days**

### REDUCED WEIGHT LOSS IN FOOD PRODUCTS



### DISHES AS IF FRESHLY COOKED



Overcooking process halted

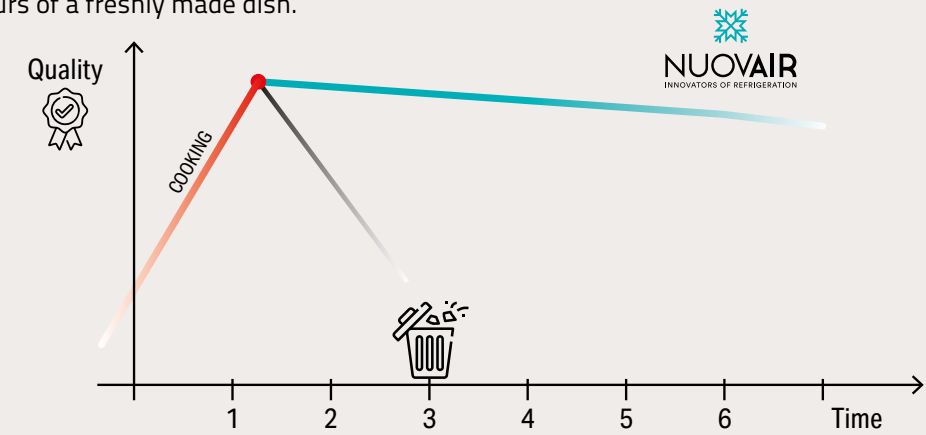
⊕ Comparisons between weight loss of some foods in percentages



# 3 REASONS TO CHOOSE NUOVAIR TECHNOLOGY

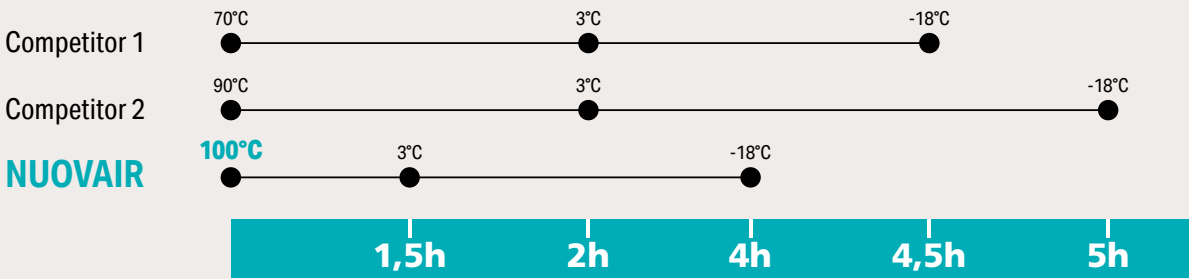
## 1. 3-5 TIMES INCREASES IN SHELF LIFE

Nuovair blast chilling will make your products last much longer and maintain the flavour and vibrant colours of a freshly made dish.



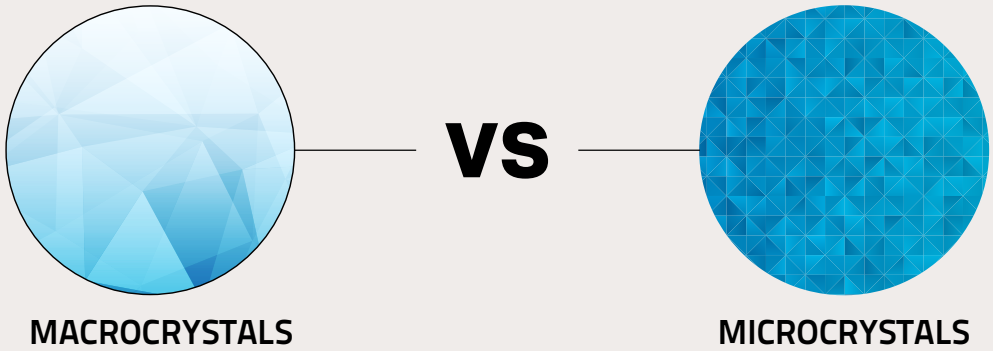
## 2. START FROM MUCH HIGHER TEMPERATURES

Many blast chillers cool food from 70°C but at that temperature it has already lost up to 80% of its moisture. With Nuovair instead you can insert dishes with a core temperature of 90/100°C directly from the oven.



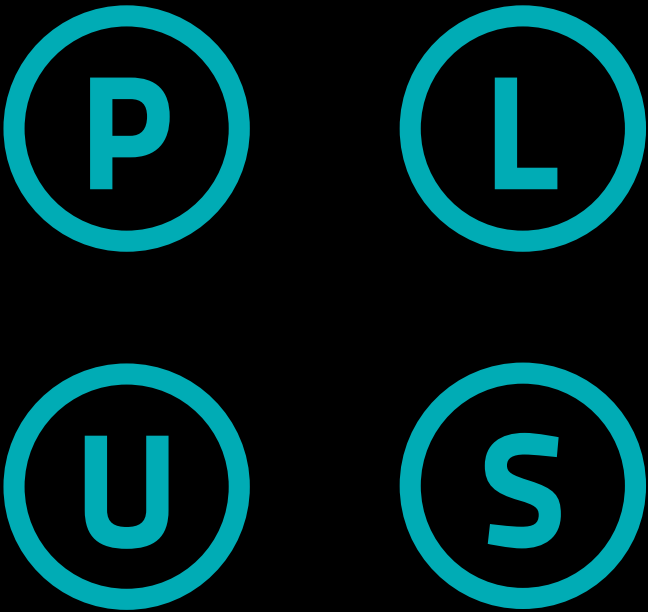
## 3. BLAST CHILL AND FREEZE MORE QUICKLY

Higher speeds mean greater production and also higher quality. Slow freezing in fact creates macrocrystals, which damage the structure of the food. Rapid freezing with Nuovair instead leads to the formation of microcrystals, which preserve all the characteristics of the food.





THE ONLY ONES TO FEATURE  
AIRPLUS SYSTEM



POWER

Optimum chilling management due to industrial processor.

LARGENESS

Larger-sized evaporators and fans.

UNIFORMITY

Uniform cooling.

SPEED

Faster chilling speed.

Industrial blast chillers

9



HIGH-PERFORMANCE  
INDUSTRIAL PLC  
CONTROLLER

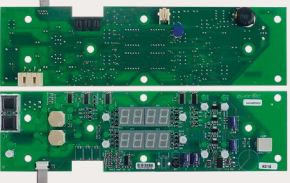
▼  
32-BIT COMPUTING POWER

NUOVAIR



PLC: operates 24/24 h even in the most critical conditions

COMPETITORS



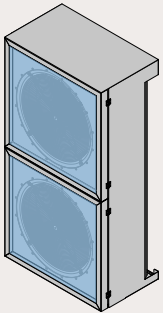
Common electronic board



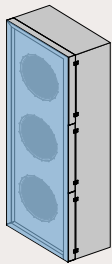
XL EVAPORATORS

▼  
+100% SURFACE

NUOVAIR



COMPETITORS



SMART VENTILATION  
SYSTEM

▼  
+100% AIR IN THE CABINET

NUOVAIR



12.000 m<sup>3</sup>/h (60Pa)

COMPETITORS



6.000 m<sup>3</sup>/h (60Pa)

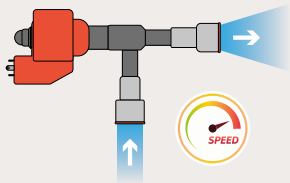


HI-SPEED ELECTRONIC  
VALVE

▼  
SPEED +20%

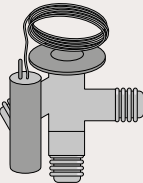
Tests performed in our laboratories

NUOVAIR



Electronic valve:  
modulates speed

COMPETITORS



Mechanical valve:  
opens/closes

# INDUSTRY line

High technology for catering, food industries and large-scale manufacturing



**Ventilation system**  
Bionic Blade with electronic speed from 10% to 100%

**Evaporator**  
XL surface able to quickly remove the heat

**Electronic expansion valve**  
+20% speed

**Doorframe**  
Hermetic doorframe, the first in the world made entirely of AISI 304 steel

**Circuit protection**  
Evaporator protected with cataphoresis treatment



**Display**  
Touch screen 7" IP65 with capacitive technology and customizable recipes

**Control board**  
Industrial electronic board (PLC): reliable and heavy duty

**Construction**  
100 mm panels, 45 kg/m<sup>3</sup> polyurethane foam, AISI 304 stainless steel inside and out, floor reinforced with 1.5 mm steel

**Heat cycles**  
Controlled fermentation, controlled defrosting, keeping product warm

**Door closure**  
Dictator® industrial door closure system

**Remote technical service and HACCP**  
Online technical service and HACCP data, M2M communication





N150T1	W.1680 D. 1530 H.2390
Kg yield (+90°C +3°C) (+90°C - 18°C)	150
Number of trolleys GN1.1/60x40	2
Number of trolleys GN2.1/60x80	1
Electrical data	400 V 3ph+N 50hz 14 kw



N300T2	W.1680 D. 2830 H.2390
Kg yield (+90°C +3°C) (+90°C - 18°C)	300
Number of trolleys GN1.1/60x40	4
Number of trolleys GN2.1/60x80	2
Electrical data	400 V 3ph+N 50hz 22.5 kw



N200T1	W.1680 D. 1530 H.2390
Kg yield (+90°C +3°C) (+90°C - 18°C)	200
Number of trolleys GN1.1/60x40	2
Number of trolleys GN2.1/60x80	1
Electrical data	400 V 3ph+N 50hz 16.3 kw



N550T2	W.1960 D. 2830 H.2390
Kg yield (+90°C +3°C) (+90°C - 18°C)	550
Number of trolleys GN1.1/60x40	4
Number of trolleys GN2.1/60x80	2
Electrical data	400 V 3ph+N 50hz 43.5 kw



N260T1	W.1680 D. 1530 H.2390
Kg yield (+90°C +3°C) (+90°C - 18°C)	260
Number of trolleys GN1.1/60x40	2
Number of trolleys GN2.1/60x80	1
Electrical data	400 V 3ph+N 50hz 17.5 kw



N550T3	W.1680 D. 2830 H.2390
Kg yield (+90°C +3°C) (+90°C - 18°C)	550
Number of trolleys GN1.1/60x40	6
Number of trolleys GN2.1/60x80	3
Electrical data	400 V 3ph+N 50hz 46.5 kw



N260T1XL	W.1960 D. 1530 H.2390
Kg yield (+90°C +3°C) (+90°C - 18°C)	260
Number of trolleys GN1.1/60x40	2
Number of trolleys GN2.1/60x80	1
Number of trolleys 100x100	1
Electrical data	400 V 3ph+N 50hz 17.5 kw



N780T3	W.1680 D. 3975 H.2390
Kg yield (+90°C +3°C) (+90°C - 18°C)	780
Number of trolleys GN1.1/60x40	6
Number of trolleys GN2.1/60x80	3
Electrical data	400 V 3ph+N 50hz 63.5 kw



N550T2XL	W.1680 D. 3975 H.2390
Kg yield (+90°C +3°C) (+90°C - 18°C)	500
Number of trolleys GN1.1/60x40	4
Number of trolleys GN2.1/60x80	2
Number of trolleys 100x100	2
Electrical data	400 V 3ph+N 50hz 43.5 kw








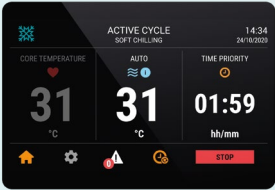
N780T3XL	W.1960 D. 3975 H.2390
Kg yield (+90°C +3°C) (+90°C - 18°C)	780
Number of trolleys GN1.1/60x40	6
Number of trolleys GN2.1/60x80	3
Number of trolleys 100x100	3
Electrical data	400 V 3ph+N 50hz 63.5 kw

# POWER line

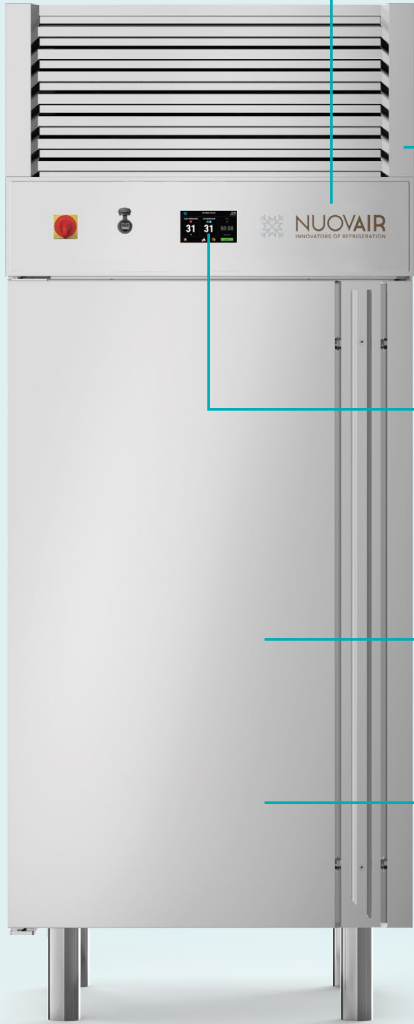
Excellent chilling at the service of craftsmen and SMEs








- **Ventilation system**  
Bionic Blade with electronic speed from 10% to 100%
- **Electronic expansion valve**  
+20% speed
- **Evaporator**  
XL surface able to quickly remove the heat
- **Doorframe**  
Hermetic doorframe, the first in the world made entirely of AISI 304 steel
- **Circuit protection**  
Evaporator and condenser protected with cataphoresis treatment



**Display**  
Touch screen 4,3" IP65 with capacitive technology and customizable recipes



- **Control board**  
Industrial electronic board (PLC): reliable and heavy duty
- **Construction**  
70 and 100 mm walls, 45 kg/m<sup>3</sup> polyurethane foam, AISI 304 stainless steel inside and out
- **Heat cycles**  
Controlled fermentation, controlled defrosting, keeping product warm
- **Door closure**  
Automatic closing
- **Remote technical service and HACCP**  
Online technical service and HACCP data, M2M communication



P5.1	W.820 D. 888 H.970
Kg yield (+90°C +3°C) (+90°C - 18°C)	25
Number of trays GN1.1	4 (h65), 6 (h40), 12 (h20)
Number of trays 60x40	4 (h65), 6 (h40), 12 (h20)
Electrical data	400 V 3ph 50hz 1.7 kw



P10.1	W.820 D. 888 H.1690
Kg yield (+90°C +3°C) (+90°C - 18°C)	55
Number of trays GN1.1	8 (h65), 12 (h40), 25 (h20)
Number of trays 60x40	8 (h65), 12 (h40), 25 (h20)
Electrical data	400 V 3ph+N 50hz 2.9 kw



P15.1	W.820 D. 888 H.2060
Kg yield (+90°C +3°C) (+90°C - 18°C)	80
Number of trays GN1.1	12 (h65), 18 (h40), 37 (h20)
Number of trays 60x40	12 (h65), 18 (h40), 37 (h20)
Electrical data	400 V 3ph+N 50hz 3.5 kw



P20T	W.1140 D. 1650 H.2875
Kg yield (+90°C +3°C) (+90°C - 18°C)	100
Number of trolleys GN1.1/60x40	2
Number of trolleys GN2.1/60x80	1
Electrical data	400 V 3ph+N 50hz 5.5 kw



P5.2	W.1086 D. 983 H.970
Kg yield (+90°C +3°C) (+90°C - 18°C)	30
Number of trays GN1.1	8 (h65), 12 (h40), 24 (h20)
Number of trays 60x40	8 (h65), 12 (h40), 24 (h20)
Number of trays GN2.1	4 (h65), 6 (h40), 12 (h20)
Number of trays 60x80	4 (h65), 6 (h40), 12 (h20)
Electrical data	400 V 3ph 50hz 1.7 kw



P10.2	W.1085 D. 983 H.1760
Kg yield (+90°C +3°C) (+90°C - 18°C)	80
Number of trays GN1.1	16 (h65), 24 (h40), 50 (h20)
Number of trays 60x40	16 (h65), 24 (h40), 50 (h20)
Number of trays GN2.1	8 (h65), 12 (h40), 25 (h20)
Number of trays 60x80	8 (h65), 12 (h40), 25 (h20)
Electrical data	400 V 3ph+N 50hz 3.5 kw



P15.2	W.1085 D. 983 H.2130
Kg yield (+90°C +3°C) (+90°C - 18°C)	90
Number of trays GN1.1	24 (h65), 36 (h40), 74 (h20)
Number of trays 60x40	24 (h65), 36 (h40), 74 (h20)
Number of trays GN2.1	12 (h65), 18 (h40), 37 (h20)
Number of trays 60x80	12 (h65), 18 (h40), 37 (h20)
Electrical data	400 V 3ph+N 50hz 5 kw



P20TF	W.940 D. 1480 H.2655
Kg yield (+90°C +3°C) (+90°C - 18°C)	100
Number of trolleys GN1.1/60x40	1
Number of trolleys GN2.1/60x80	1
Electrical data	400 V 3ph+N 50hz 5.5 kw



# COMPACT line

Reduced size and high performance for all professionals



**Ventilation system**  
Bionic Blade



**Evaporator**  
XL surface able to quickly remove the heat



**Circuit protection**  
Evaporator and condenser protected with cataphoresis treatment



**Construction**  
60 mm walls, 45 kg/m<sup>3</sup> polyurethane foam, AISI 304 stainless steel inside and out



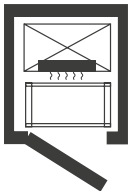
**Door closure**  
Automatic closing



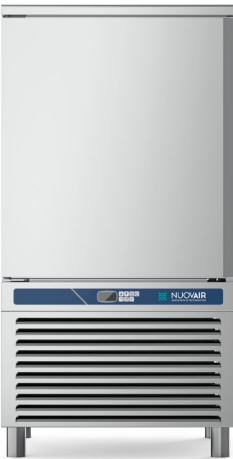
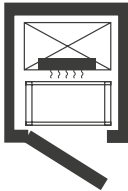
**Control board**  
Electronic



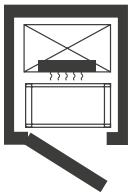
**Display**  
Robust and intuitive



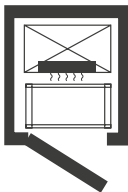
C5.1-S	W.740 D.700 H.840
Kg yield (+90°C +3°C) (+90°C - 18°C)	18
Number of trays GN1.1	4 (h65), 5 (h40), 7(h20)
Electrical data	220 V 1ph 50hz 1.2 kw



C10.1	W.800 D.813 H.1560
Kg yield (+90°C +3°C) (+90°C - 18°C)	50
Number of trays GN1.1	8 (h65), 12 (h40), 25 (h20)
Number of trays 60x40	8 (h65), 12 (h40), 25 (h20)
Electrical data	400 V 3ph+N 50hz 2.9 kw



C5.1	W.800 D.813 H.925
Kg yield (+90°C +3°C) (+90°C - 18°C)	20
Number of trays GN1.1	4 (h65), 6 (h40), 12 (h20)
Number of trays 60x40	4 (h65), 6 (h40), 12 (h20)
Electrical data	220 V 1ph 50hz 1.3 kw



C15.1	W.800 D.813 H.1935
Kg yield (+90°C +3°C) (+90°C - 18°C)	75
Number of trays GN1.1	12 (h65), 18 (h40), 37 (h20)
Number of trays 60x40	12 (h65), 18 (h40), 37 (h20)
Electrical data	400 V 3ph+N 50hz 3.5 kw

# NUOVAIR HEAT CYCLES: MULTI-FUNCTIONAL BLAST CHILLER

Now you can simplify your many tasks in the workshop or kitchen without buying more equipment and taking up additional space. Thanks to the heat cycle option, which is available on request for the Industry and Power lines, Nuovair blast chillers manage customisable cycles of controlled proving, controlled defrosting and maintaining foods hot.

## CONTROLLED PROVING



- FAST:**  
for proving in max 3 h
- DELAYED PROVING:**  
for overnight or programmed proving before baking
- FROZEN DELAYED PROVING:**  
for frozen product, defrosting and programmed proving before baking

## CONTROLLED DEFROSTING



- DELICATE:**  
for rapid defrosting of small loads or small and delicate products (fish, vegetables, small pastries)
- MEDIUM:**  
for rapid defrosting of half loads or medium-delicate products (meats, bread, pizza, rice)
- POWERFUL:**  
for fast defrosting at full load or large-sized products (poultry, soups, sauces, lasagne)

## KEEPING FOODS HOT



- REGENERATION:**  
to regenerate delicatessen, bakery and pastry products maintaining their quality intact
- GRILL READY:**  
to bring meat to temperature before grilling, thereby avoiding thermal shock
- MAINTAINING TEMPERATURE:**  
to keep dishes hot at serving temperature

**COMPLETELY CUSTOMISABLE CYCLES:**  
time and temperature can be altered over 6 operational steps plus final storage.

# XCAB 50

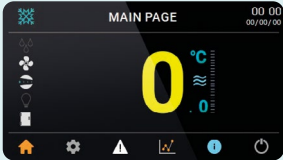
## The world’s highest capacity single-shell storage system

Multi-product storage with a temperature range from **-30 to +10°C** and a **capacity of up to 92 600X400 trays or 46 600X800 trays**.  
**100 mm insulation** for greater reliability, optimum conservation and 20% energy savings.  
Nuovair software managed by **PLC industrial computer**. Perfect conservation for every type of product: chocolate, pastries, baked goods, delicatessen foods.  
**Communication system** between XCAB 50 and Power and Industry blast chillers.



XCAB50	W.890 D. 1108 H.2427
Electrical data	220 V 1ph 50hz 0.85 kw

- Evaporator**  
XL surface able to quickly remove the heat  
Protection through cataphoresis treatment
- Controller**  
Industrial electronic board (PLC)
- Construction**  
AISI 304 stainless steel inside and out  
100 mm walls  
High-density polyurethane foam
- Trays**  
Height adjustable in 3.5 cm increments



**Display**  
Touch screen 4,3"

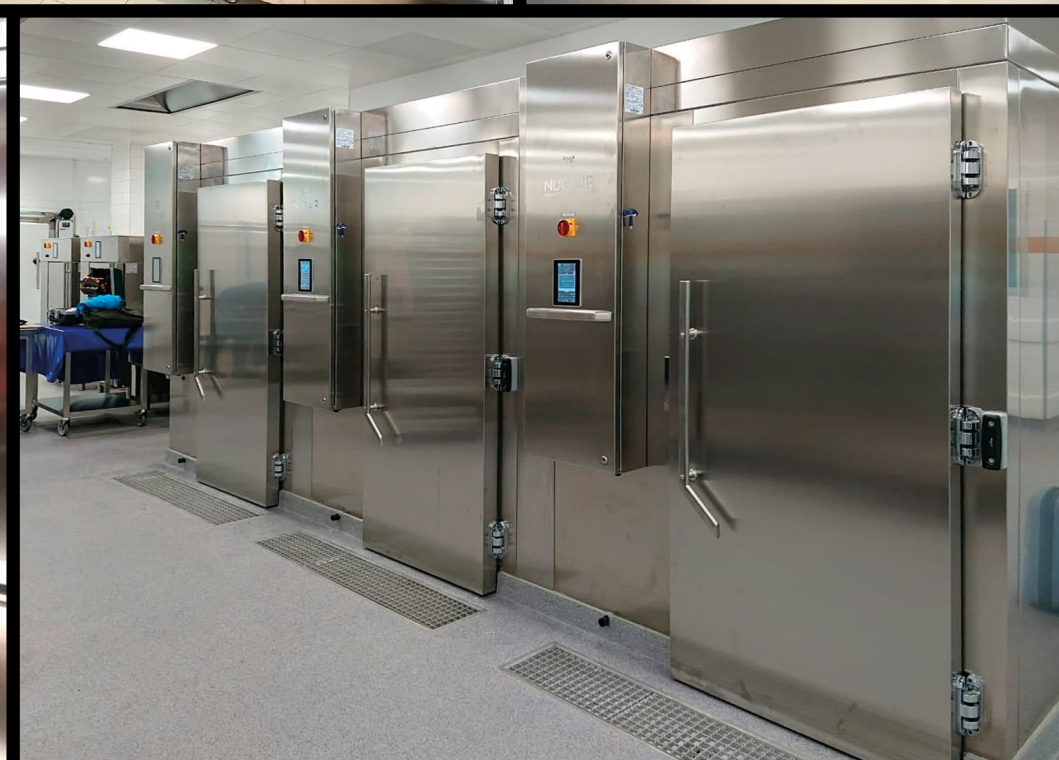




Industrial blast chillers

## IDEAL FOR...

Small and medium-sized craft food producers  
Medium and large industrial manufacturers



**RESTAURANTS**  
**BAKERIES**  
**CONFECTIONERS**  
**ICE-CREAM SHOPS**  
**DELICATESSENS**

- Varied menu
- Food hygiene and safety
- Enables programming and reduced working hours
- Zero waste
- Seasonal ingredients
- Dedicated processing

**BREAD AND**  
**CONFECTIONERY**  
**INDUSTRIES**  
**CATERING**  
**HOTELS**  
**HOSPITALS**

- Large volumes
- Flexibility in terms of products offered
- Safety even with long intervals between preparation and consumption
- Enables work to be organised
- Greater productivity
- Reduced costs





# WE ARE NUOVAIR

## CHILLING SPECIALISTS IN 40 COUNTRIES



**ITALY**  
VIA PADANIA, 9/C  
31020 SAN VENDEMIANO | TREVISO  
T. +39 0438 489097  
INFO@NUOVAIR.COM

**AUSTRALIA**  
UNIT 30 | 1 INTERNATIONAL DRIVE  
WESTMEADOWS | VICTORIA 3049  
T. +61 409 354 669  
INFO@LANUOVAGEL.COM.AU

**GERMANY**  
NORDCAP GMBH & CO. KG  
THALENHORSTSTRASSE 15 | 28307 BREMEN  
T. +49 174 345 2853  
CARSTEN.HUELSMANN@NORDCAP.DE

**SPAIN**  
Mapirep Distribución de Maquinaria S.L.  
Paseito de Ramiro 12 entresuelo Dcha.  
03002 Alicante  
T. +34 672008070  
DAVID.PICO@MAPIREP.COM

**RUSSIA**  
NOVATECH LLC | POBEDY UL, 36-2-LITERA,  
Saint-Petersburg (Lomonosov)  
Nikita Joukov  
T. +79 031 340 048 nikita.joukov@nuovair.ru

Alexandra Prokhorova  
+7 921 779 9370 a.prokhorova@nuovair.ru



**NUOVAIR SRL**

via Padania 9/c - 31020 San Vendemiano (TV) | ITALY

T: +39 0438 489097   info@nuovair.com

**WWW.NUOVAIR.COM**