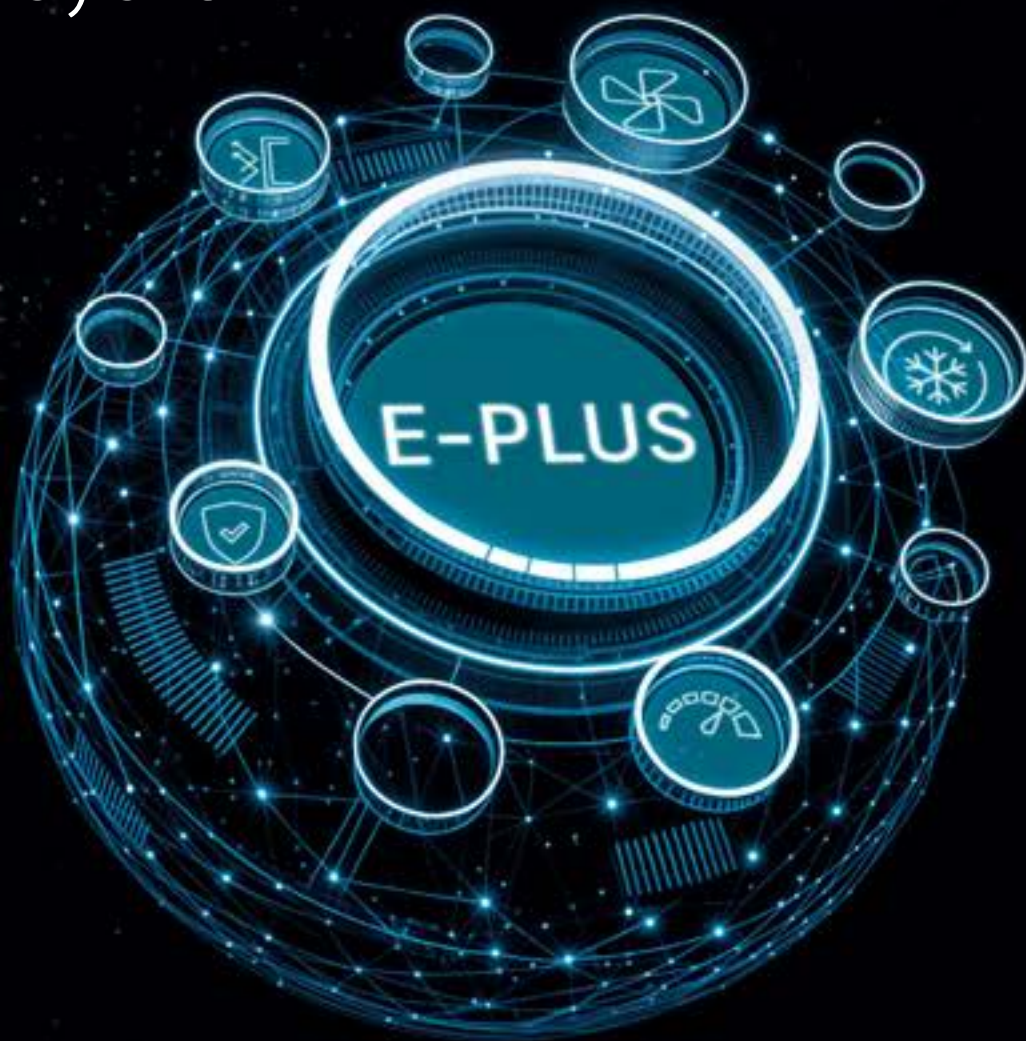


NUOVAIR INDUSTRIAL THINKING

With the exclusive
E-Plus system



Blast chillers

INDUSTRY - POWER - COMPACT

NUOVAIR

THE POWER OF
INDUSTRY.
IN YOUR HANDS.



Cutting-edge cold technology is now accessible to all food professionals. Nuovair blast chillers bring **industrial excellence and reliability** to even the smallest kitchens and ultra-dynamic laboratories.
[Maximum power, zero compromises.](#)

RELIABLE.
EFFICIENT.
SMART.

LIKE THE
PEOPLE WHO
CHOOSE THEM.



More speed, greater control, lower consumption. Nuovair blast chillers offer winning solutions for the preparation and preservation of food. They are the fastest on the market, work at any temperature and allow you full customisation of the cycles and unparalleled energy savings.



5 GOOD REASONS TO CHOOSE A NUOVAIR BLAST CHILLER

01

**UP TO
20%
FASTER**

Greater chilling speed means higher hourly productivity and lower costs with the guarantee of increased food quality.

02

**BLAST
CHILLING OF
HOT FOOD**

From the oven to the blast chiller with a core temperature of 90/100°C, thus avoiding bottlenecks and the loss of most of the product's moisture.

03

**NON-
STOP 24/7
OPERATION**

Continuous industrial production available to any kitchen or laboratory. Maximum efficiency and operating safety for everyone.

04

**REDUCED
ENERGY
CONSUMPTION**

Excellent insulation, latest-generation components and refrigerants with a low environmental impact (R290 and CO₂): increased energy efficiency, greater savings.

05

**A MULTI-
FUNCTION
PARTNER**

A single machine that covers all thermal phases: cooling, freezing, leavening, defrosting and keeping food warm.

PRESERVE

all the freshness
of your products.

GROW

your business.

Food left to cool and then
preserved in the fridge.



Blast chilled food: lasts
longer as if freshly
prepared.

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.

3 TANGIBLE PRODUCTION BENEFITS



01

INCREASES USEFUL LIFE BY 3-5 TIMES

Nuovair rapid blast chilling reduces the proliferation of bacteria and increases product shelf-life, for prolonged freshness and food safety. Longer lasting, increased shelf-life, less waste.

02

DRASTICALLY REDUCES WEIGHT LOSS

The faster the chilling, the less moisture lost by the food. This significantly reduces weight loss and maximises earnings. Flavours are also retained ensuring excellent taste and bright colours.



03

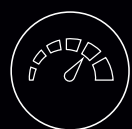
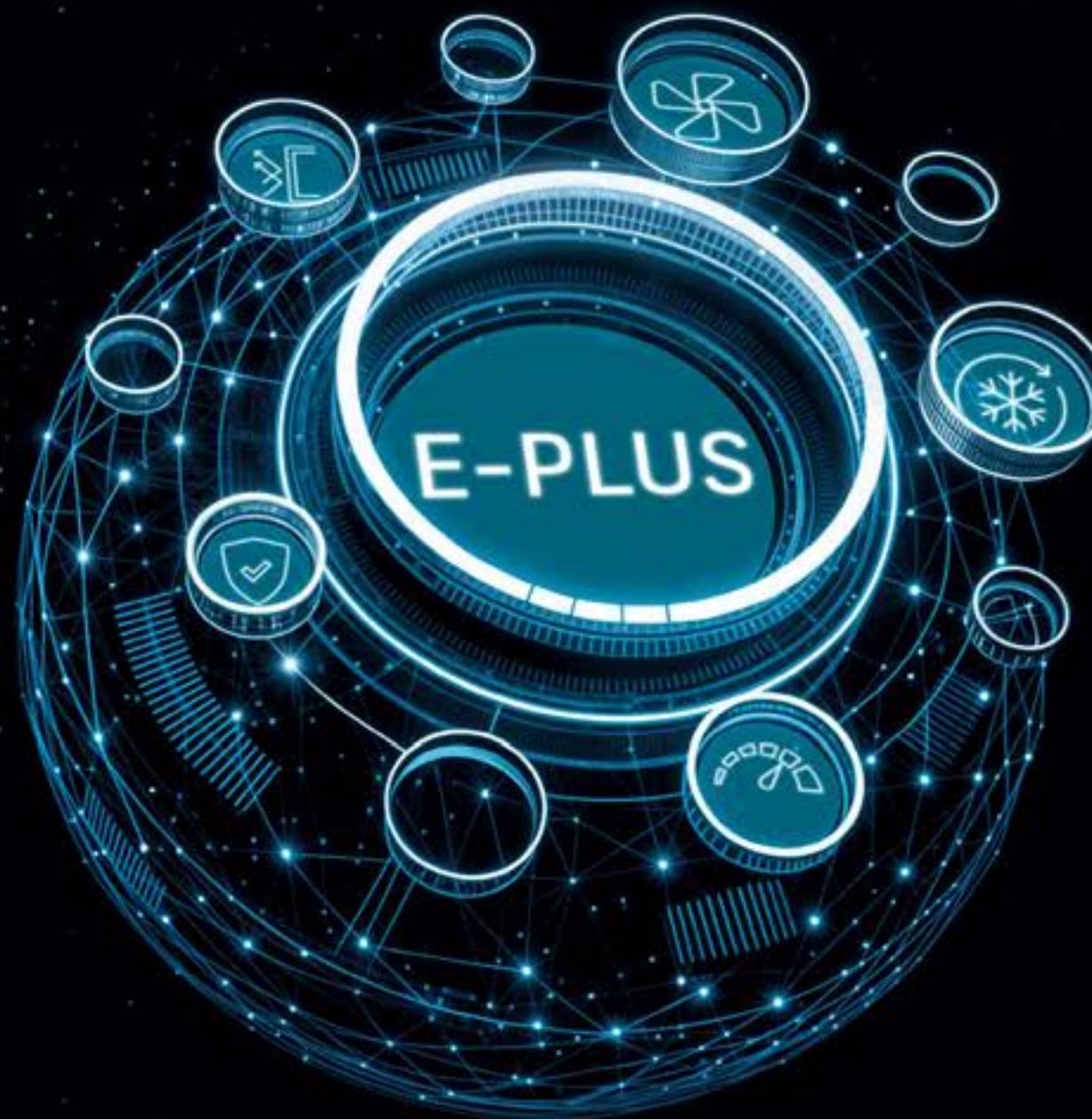
ENSURES HIGH COLD PENETRATION UP TO -40°C

Nuovair advanced freezing is designed to ensure fast, even penetration of cold with temperatures up to -40°C. This encourages the formation of micro crystals that do not damage the structure of the food, thus avoiding the 'igloo' effect.



WE HAVE A SECRET. IT'S CALLED **E-PLUS.**

E-Plus is **Nuovair's high-tech heart**. The only system in the world that includes components designed to ensure excellent cold under any conditions, accurately controlled by a powerful PLC (*programmable logic controller*).



ELECTRONIC VALVE

+15% SPEED

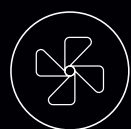
Ultra-fast chilling and precise speed modulation thanks to the electronic valve.



PANELS

+20% ENERGY SAVINGS

Insulation with a thickness of up to 100 mm.



LARGENESS

+26% DIMENSIONS

Each fan has an air volume of up to 12,000 m³/h.



UNIFORMITY

99,9% COOLING AREA

Thanks to the XL evaporators, the temperature of the food is uniform at every point.



STAINLESS STEEL

STEEL DOOR FRAME

The only ones in the world with stainless steel frames. They are resistant to impact and corrosion, and ensure maximum hygiene.

Data compared with other major competitors.

INDUSTRY LINE

Top-of-the-range quality for non-stop production



VENTILATION SYSTEM

Bionic Blade with electronic speed from 10 to 100%.



EVAPORATOR

XL surface: fast, uniform heat elimination.



ELECTRONIC EXPANSION VALVE

+15% speed.



DOORFRAME

Hermetic door frame, 100% AISI 304 stainless steel.



CIRCUIT PROTECTION

Evaporator protected with cataphoresis treatment.



CONTROL BOARD

High-performance PLC industrial control.



CO₂ refrigerant

Zero environmental impact, high energy efficiency and safety in the workplace.



CONSTRUCTION

100 mm panels, 45 kg/m³ 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

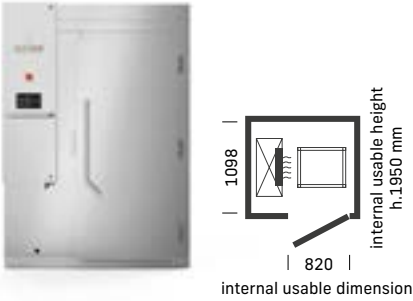
Online technical service and HACCP data, M2M communication.



DISPLAY

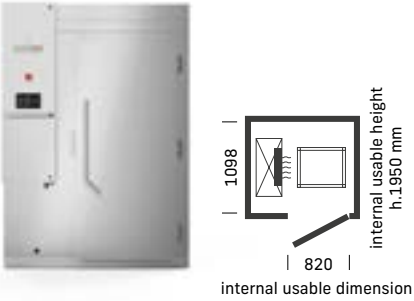
Touch screen 7" IP65 with capacitive technology and customizable recipes.

N150T1



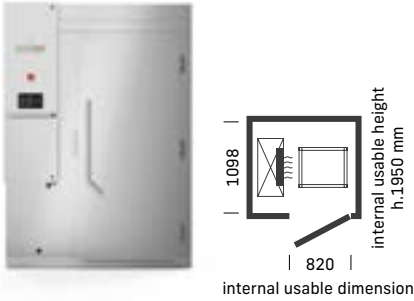
External dimensions	W. 1680 D. 1530 H. 2390
Kg yield (+90°C +3°C) (+90°C - 18°C)	150
Number of trolleys GN1.1/60x40	2
Number of trolleys GN2.1/60x80	1
Number of trolleys 100x100	-
Electrical data	400 V 3ph+N 50hz 14 kw

N200T1



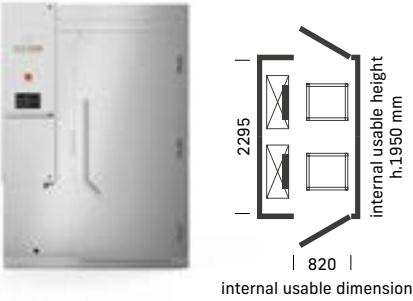
W. 1680 D. 1530 H. 2390
200
2
1
-
400 V 3ph+N 50hz 16.3 kw

N260T1



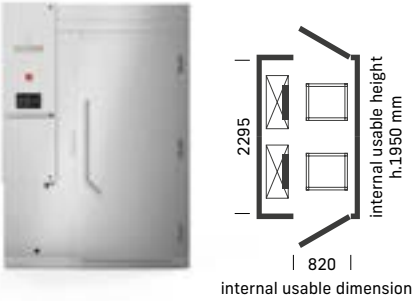
W. 1680 D. 1530 H. 2390
260
2
1
-
400 V 3ph+N 50hz 17.5 kw

N300T2



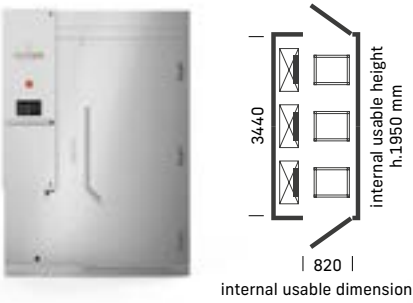
W. 1680 D. 2830 H. 2390
300
4
2
-
400 V 3ph+N 50hz 22.5 kw

N550T2



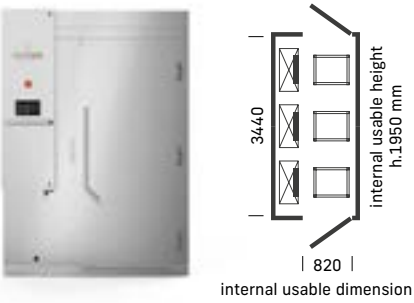
W. 1680 D. 2830 H. 2390
550
4
2
-
400 V 3ph+N 50hz 43.5 kw

N550T3



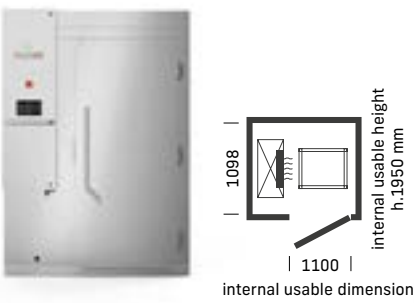
External dimensions	W. 1680 D. 3975 H. 2390
Kg yield (+90°C +3°C) (+90°C - 18°C)	550
Number of trolleys GN1.1/60x40	6
Number of trolleys GN2.1/60x80	3
Number of trolleys 100x100	-
Electrical data	400 V 3ph+N 50hz 46.5 kw

N780T3



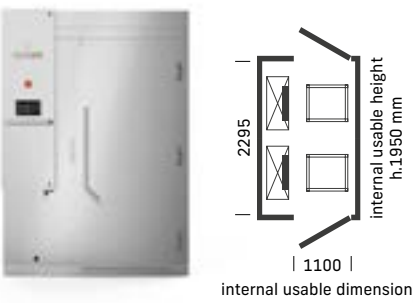
W. 1680 D. 3975 H. 2390
780
6
3
-
400 V 3ph+N 50hz 63.5 kw

N260T1XL



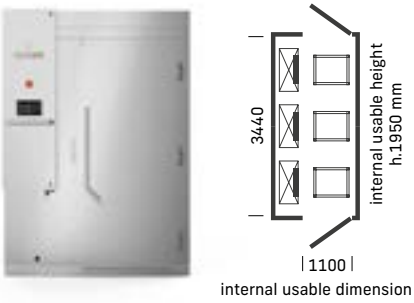
W. 1960 D. 1530 H. 2390
260
2
1
1
400 V 3ph+N 50hz 17.5 kw

N550T2XL



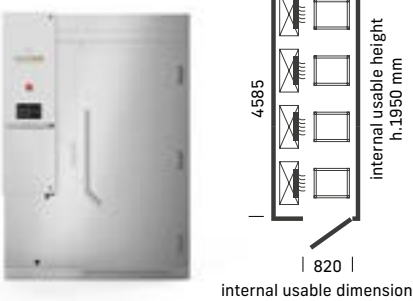
W. 1960 D. 2830 H. 2390
550
4
2
2
400 V 3ph+N 50hz 43.5 kw

N780T3XL



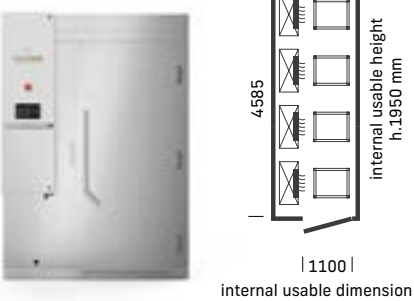
W. 1960 D. 3975 H. 2390
780
6
3
3
400 V 3ph+N 50hz 63.5 kw

N780T4



External dimensions	W. 1680 D. 5120 H. 2390
Kg yield (+90°C +3°C) (+90°C - 18°C)	780
Number of trolleys GN1.1/60x40	8
Number of trolleys GN2.1/60x80	4
Number of trolleys 100x100	-
Electrical data	400 V 3ph+N 50hz 66.5 kw

N780T4XL



W. 1960 D. 5120 H. 2390
780
8
4
4
400 V 3ph+N 50hz 66.5 kw

TROLLEY CAPACITY

				P20.1	P20.2	T1	T1 XL	T2	T2 XL	T3	T3 XL	T4	T4 XL
Model	W.	D.	H.	645x924 x1885	820x954 x1950	820x1098 x1950	1100x1098 x1950	820x2295 x1950	1100x2295 x1950	820x3340 x1950	1100x3440 x1950	820x4585 x1950	1100x4585 x1950
GN1.1	(mm)	445	590	1747	1 (2*)	1 (2*)	1 (2*)	3 (5*)	3 (5*)	5 (7*)	5 (7*)	7 (10*)	7 (10*)
GN2.1	(mm)	588	650	1747	1	1	1	3	3	5	5	7	7
60x40	(mm)	480	660	1855	1	1	1 (2*)	3 (4*)	3 (4*)	5 (6*)	5 (7*)	6 (9*)	6 (9*)
60x80	(mm)	663	800	1747	NO	1	1	2 (3*)	2 (3*)	4 (5*)	4 (5*)	5 (6*)	5 (6*)
SCC201	(mm)	561	715	1740	1	1	1	3 (4*)	3 (4*)	4 (5*)	4 (6*)	6 (8*)	6 (8*)
SCC202	(mm)	772	954	1740	NO	1	1	2	2	3	3 (4*)	4	4 (5*)
18"x26"	(mm)	457	660	1778	1	1 (2*)	1 (2*)	3 (5*)	3 (5*)	5 (7*)	5 (7*)	6 (10*)	6 (10*)
29"x36"	(mm)	737	914	1778	NO	1	1	2	2 (3*)	3	3 (4*)	5	5 (6*)
20"x26"	(mm)	520	650	1800	1	1	1 (2*)	3 (4*)	3 (4*)	5 (6*)	5 (6*)	7 (8*)	7 (8*)
28"x36"	(mm)	710	920	1920	NO	1	1	2	2 (3*)	3	3 (4*)	4	4 (6*)

* maximum number that can be obtained when the trolley is rotated by 90°. The data can vary depending on the trolley supplier. We recommend confirming this with the Nuovair Office.

POWER LINE

Your must-have ally to boost your operating power



R290 refrigerant

High efficiency for reduced energy costs. Low Global Warming Potential (GWP), excellent performance in high temperature environments.



VENTILATION SYSTEM

Bionic Blade with electronic speed from 10 to 100%.



DOORFRAME

Hermetic door frame, 100% AISI 304 stainless steel.



EVAPORATOR

XL surface: fast, uniform heat elimination.



CIRCUIT PROTECTION

Evaporator protected with cataphoresis treatment.



ELECTRONIC EXPANSION VALVE

+15% speed.



CONTROL BOARD

High-performance PLC industrial control.



CONSTRUCTION

70 and 100 mm walls, 45 kg/m³ polyurethane foam, AISI 304 stainless steel inside and out.



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.



DISPLAY

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

P5.1



External dimensions	W. 875 D. 842 H. 875
Kg yield (+90°C +3°C) (+90°C - 18°C)	25
Number of trays GN1.1	5 (h65), 5 (h40), 10 (h20)
Number of trays 60x40	5 (h65), 5 (h40), 10 (h20)
Number of trays GN2.1	-
Number of trays 60x80 or 18"x26" (optional)	-
Electrical data	220 V 1ph 50hz 1.7 kw

P5.2



W. 1086 D. 984 H. 970
25
8 (h65), 12 (h40), 24 (h20)
8 (h65), 12 (h40), 24 (h20)
4 (h65), 6 (h40), 12 (h20)
4 (h65), 6 (h40), 12 (h20)
220 V 1ph 50hz 1.7 kw

P10.1



W. 820 D. 887 H. 1695
50
8 (h65), 12 (h40), 25 (h20)
8 (h65), 12 (h40), 25 (h20)
-
-
400 V 3ph+N 50hz 2.8 kw

P10.2



W. 1085 D. 983 H. 1695
50
16 (h65), 24 (h40), 50 (h20)
16 (h65), 24 (h40), 50 (h20)
8 (h65), 12 (h40), 25 (h20)
8 (h65), 12 (h40), 25 (h20)
400 V 3ph+N 50hz 2.8 kw

P15.1



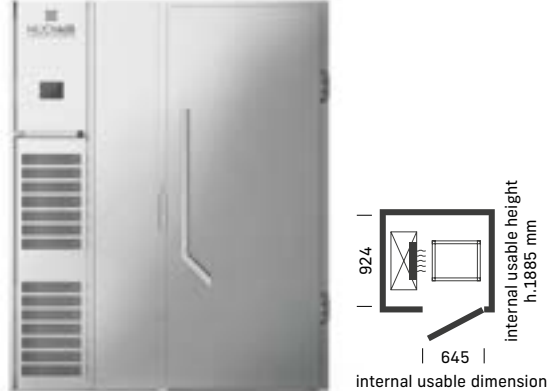
External dimensions	W. 820 D. 886 H. 2070
Kg yield (+90°C +3°C) (+90°C - 18°C)	75
Number of trays GN1.1	12 (h65), 18 (h40), 37 (h20)
Number of trays 60x40	12 (h65), 18 (h40), 37 (h20)
Number of trays GN2.1	-
Number of trays 60x80 or 18"x26" (optional)	-
Electrical data	400 V 3ph+N 50hz 3.5 kw

P15.2



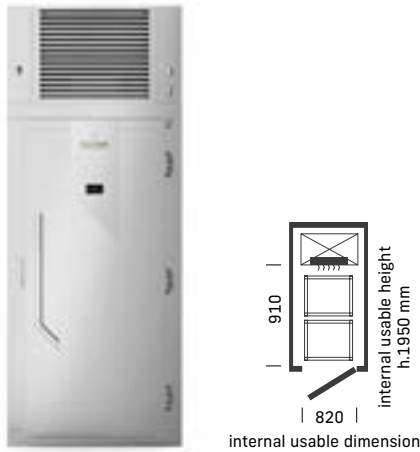
W. 1085 D. 983 H. 2070
75
24 (h65), 36 (h40), 74 (h20)
24 (h65), 36 (h40), 74 (h20)
12 (h65), 18 (h40), 37 (h20)
12 (h65), 18 (h40), 37 (h20)
400 V 3ph+N 50hz 3.5 kw

P20.1



External dimensions	W. 1600 D. 1155 H. 1980
Kg yield (+90°C +3°C) (+90°C - 18°C)	75
Number of trolleys GN1.1/60x40	1
Number of trolleys GN2.1/60x80	-
Electrical data	400 V 3ph+N 50hz 4.6 kw

P20.2



W. 1140 D. 1650 H. 2874
100
2
1
400 V 3ph+N 50hz 5.5 kw

COMPACT LINE

The smart solution if you're short on space but big on ambition



VENTILATION SYSTEM
Bionic blade.



EVAPORATOR
XL surface: fast, uniform heat elimination.



CIRCUIT PROTECTION
Evaporator and condenser protected with cataphoresis treatment.



CONSTRUCTION
60 mm walls, 45 kg/m³ polyurethane foam, AISI 304 stainless steel inside and out.



DOOR CLOSURE
Automatic closing.



CONTROL BOARD
Electronic.



DISPLAY
Robust and intuitive.

R290 refrigerant

High efficiency for reduced energy costs. Low Global Warming Potential (GWP), excellent performance in high temperature environments.

C5.1-S



External dimensions	W. 740 D. 700 H. 840
Kg yield (+90°C +3°C) (+90°C - 18°C)	20
Number of trays GN1.1	4 (h65), 5 (h40), 7(h20)
Number of trays 60x40	-
Electrical data	220 V 1ph 50hz 1.2 kw

C5.1



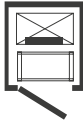
W. 800 D. 813 H. 925
25
4 (h65), 6 (h40), 12 (h20)
4 (h65), 6 (h40), 12 (h20)
220 V 1ph 50hz 1.65 kw

C10.1



External dimensions	W. 800 D. 813 H. 1560
Kg yield (+90°C +3°C) (+90°C - 18°C)	45
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 2.2 kw

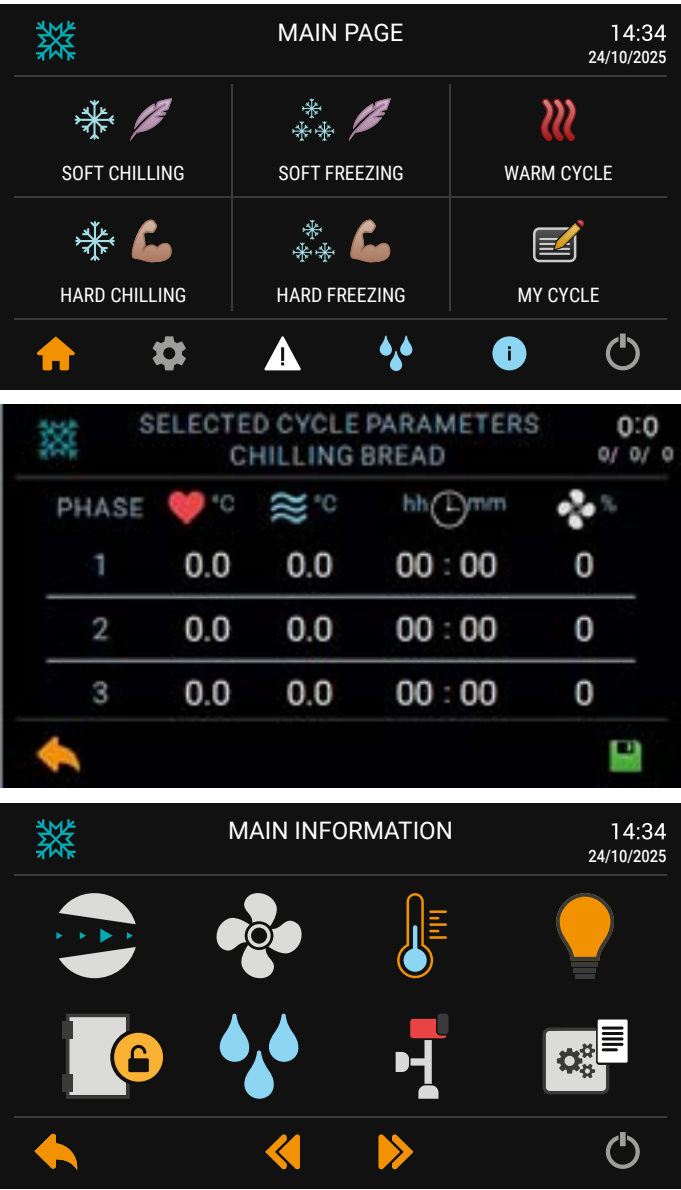
C15.1



W. 800 D. 813 H. 1935
50
12 (h65), 18 (h40), 37 (h20)
12 (h65), 18 (h40), 37 (h20)
400 V 3ph+N 50hz 2.5 kw

ONE DISPLAY, TWO LANGUAGES:

EASY FOR USERS, COMPREHENSIVE FOR TECHNICIANS.



- Intuitive technology for tailor-made cold.
- Industrial display, instant control.
- Soft or hard, choose your style of cold.
- My Cycle: unlimited customisable programmes.

FLEXIBLE MANAGEMENT:
customise the programme and store the settings.

ADVANCED MANAGEMENT:
up to 6 customisable steps.

**ALL THE INTELLIGENCE OF THE SYSTEM
JUST A CLICK AWAY.**
Monitor all the machine components in real time via the Nuovair interface.

SUMMARY TABLE OF THE THREE LINES

	COMPACT LINE	POWER LINE	INDUSTRY LINE
DISPLAY	DIGITAL	4.3" TOUCHSCREEN	7" TOUCHSCREEN
AVAILABLE CYCLES	15	72	72
FANS	ELECTRONIC	BIONIC WITH VARIABLE SPEED	BIONIC WITH VARIABLE SPEED
THERMOSTATIC VALVE	MECHANICAL	ELECTRONIC	ELECTRONIC
DOOR FRAME	PVC	AISI 304 STAINLESS STEEL	AISI 304 STAINLESS STEEL
CONTROL BOARD	ELECTRONIC	INDUSTRIAL PLC	INDUSTRIAL PLC
DATA DOWNLOAD	BLUETOOTH	USB / CABLE /WIFI	USB / CABLE /WIFI
CONDENSATION UNIT	INTEGRATED BELOW	INTEGRATED ABOVE*	REMOTE
CAPACITY	UP TO 50 KG	UP TO 100 KG	UP TO 780 KG
MINIMUM TEMPERATURE	-35°C	-40°C	-40°C
TRAY COMBI RACK GN1.1 / 60x40	YES	YES	-
TRAY COMBI RACK GN2.1 / 60x80 / 18"x26"	NO	P5.2 - P10.2 - P15.2	-
GN1.1 / 60x40 / 18"x26" TROLLEY	NO	P20.1 - P20.2	YES
GN2.1 / 60X80 / 29"x36" TROLLEY	NO	P20.2	YES
1m x 1m TROLLEY	NO	NO	XL VERSION
CO ₂ REFRIGERANT OPTION	NO	YES	YES
HOT CYCLE OPTION	DEFROSTING	YES	YES
REMOTE SUPPORT OPTION	NO	YES	YES

* except models P5.1 e P5.2

ALWAYS BY YOUR SIDE IN ANY SECTOR

FOR BETTER WORK ORGANISATION.

Industrial
breadmaking



Industrial
bakery



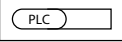
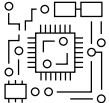
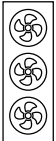
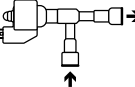
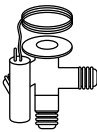
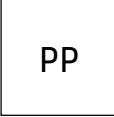
Catering
and food
industry



Small-medium
catering businesses,
bakeries and gelateria



STATE OF THE ART
TECHNOLOGY,
FROM THE VERY BEST OF
ITALIAN AND GERMAN
ENGINEERING.

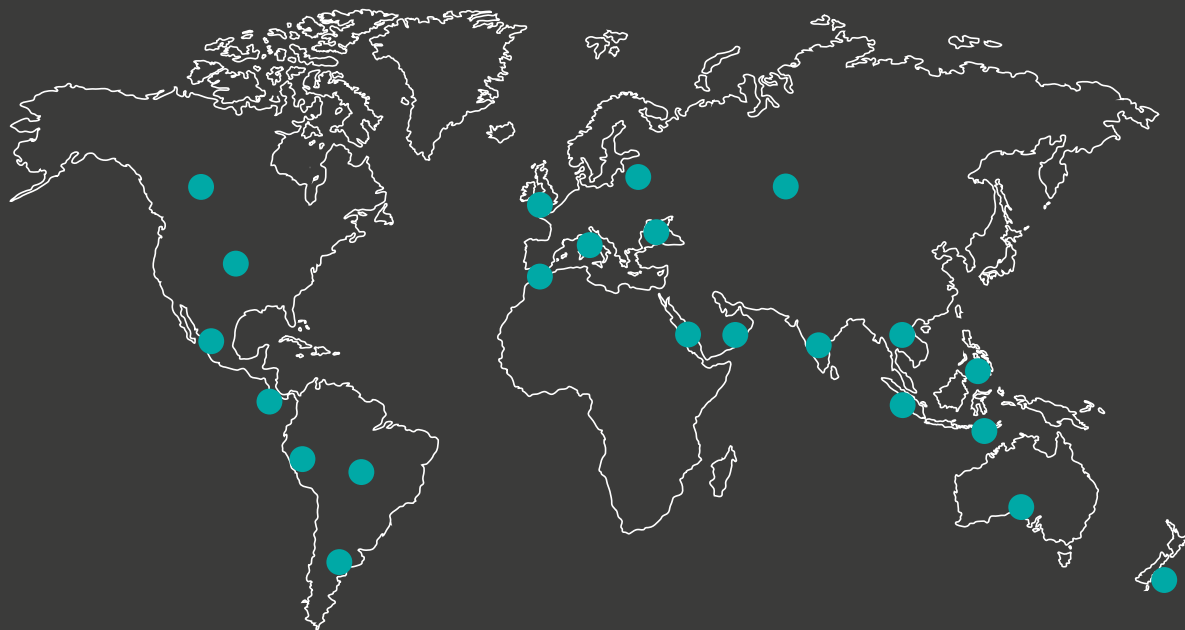
NUOVAIR	COMPETITORS
 PLC Industrial PC with a 32bit computing power	 COMMON ELECTRONIC BOARD
 XL EVAPORATORS 62 m² surface	 STANDARD EVAPORATORS
 XL BIONIC FANS Diameter 630 mm	 STANDARD FANS Diameter 500 mm
 ELECTRONIC VALVE 15% faster, maximum energy savings	 MECHANICAL VALVE Mechanical ON/OFF
 STATE-OF-THE-ART INSULATION Panels up to 100 mm	 STANDARD INSULATION Panels up to 80 mm
 STEEL DOOR FRAME AISI 304 stainless steel	 PLASTIC DOOR FRAME

A WORLD OF OPTIONS,
FOR YOUR TAILOR-MADE
SOLUTION.

HOT CYCLES Customizable cycles for:	CONTROLLED LEAVENING 	CONTROLLED DEFROSTING 	KEEP WARM FUNCTION 	
SUPERVISION AND SAFETY	GLOBAL REMOTE MONITORING Machines are under continuous monitoring, with intervention in case of anomalies.	24/7 TECHNICAL SUPPORT Constant support is provided to ensure optimum operation.	HACCP DATA RECORDING Automatic traceability of process parameters, compliant with food safety standards.	CENTRALISED MANAGEMENT Integrated supervision that simplifies maintenance and enhances production efficiency.
CONFIGURATION AND ACCESSORIES	TRAY STRUCTURE Format: 600x800 mm / 18x26 inches.	LARGER DOOR For trolleys that are 2 m high.	LOCKING KIT For Rational Ovens, on model P5.1.	

WE ARE NUOVAIR.

CHILLING SPECIALISTS WORLDWIDE.



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