GASTRO ECONOMY

The smart Blast Chiller

cool compact

Vintos / Vintos+



Qualität made by Cool Compact in Germany

Blast Chiller
Blast Freezer

cool compact











Innovative, efficient and »Made in Germany«: Cool Compact's refrigeration units

With over 30 years of experience in the commercial refrigeration industry, Cool Compact is the largest manufacturer of premium refrigeration equipment in Germany. We take pride in producing high-quality products based on newest industry standards and developments and establishing long-lasting partnerships with our customers. Because all of our units are »Made in Germany« at our local production facility and because of our extensive storage capacity in our on-site warehouse, we are able to deliver our units within a short lead time. Moreover, at Cool Compact, we work hard to ensure that our extensive and flexible product portfolio is offering the best solutions to our customers.

Located just south of Stuttgart, we develop, engineer and manufacture premium cooling equipment for our international customers. At our manufacturing facility in Grosselfingen, we use the most up-to-date CNC-sheet metal working machines. At Cool Compact, we take pride in the longevity of our units, which are made entirely of CNS (1.4301). For an energy-efficient use, all of our products are insulated with high-pressure polyurethane insulating foam. Prior to delivery, all units are tested to assure the conformity of the finished product to the applicable product standard – with all of our appliances with built-in machine units being tested for four to eight hours – therefore allowing us to offer an extensive warranty to our customers.

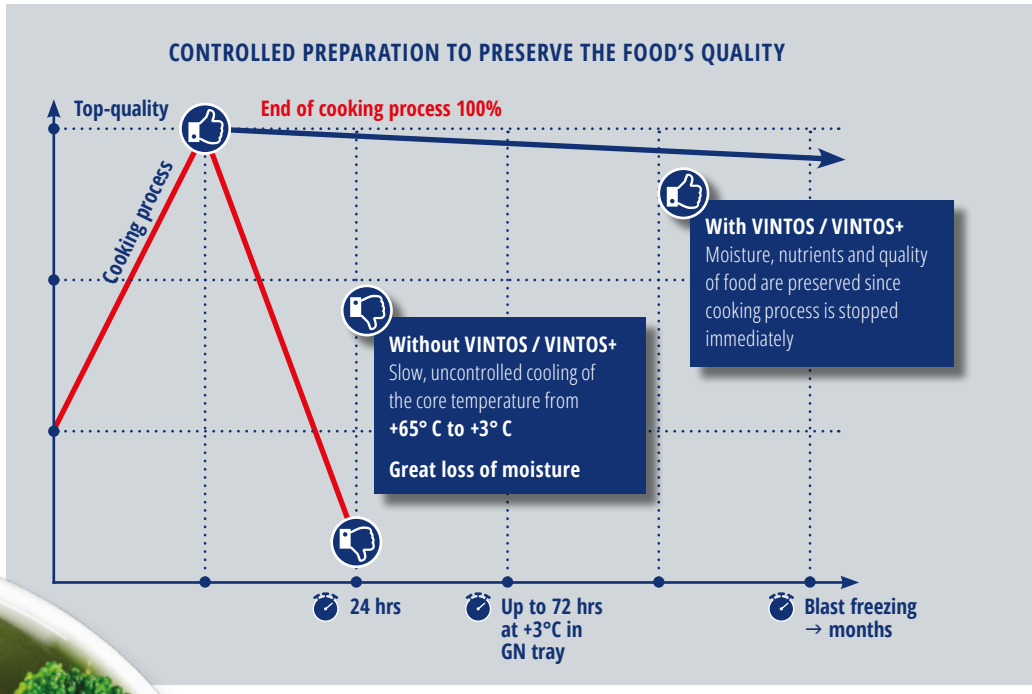
Entirely »Made in Germany«: Cool Compact's new blast chiller/ blast freezer series

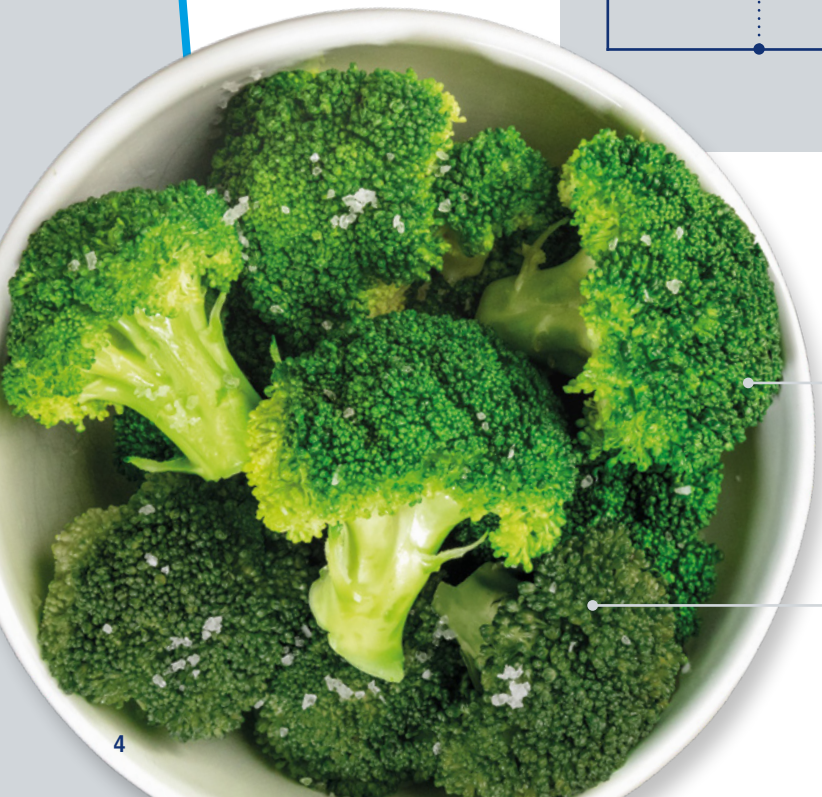


The ability to be serving food as if it were freshly cooked depends on the preservation process.

Blast chilling – preserves aroma and flavor

Between the temperature range of +60°C and +10°C bacteria multiply exponentially and cause food to age and spoil naturally. Consequently, the color of the food changes, flavor and aroma are lost. The blast-chilling technology prevents this process by cooling food to +3°C at its core within 90 minutes, disabling the harmful effect of bacteria. Freshness and flavor are fully preserved. The food's shelf-life is tripled. Hygiene and food safety are guaranteed.





Broccoli: Cooled in a blast-chiller

Flavor is fully preserved, as well as the texture and intense color.

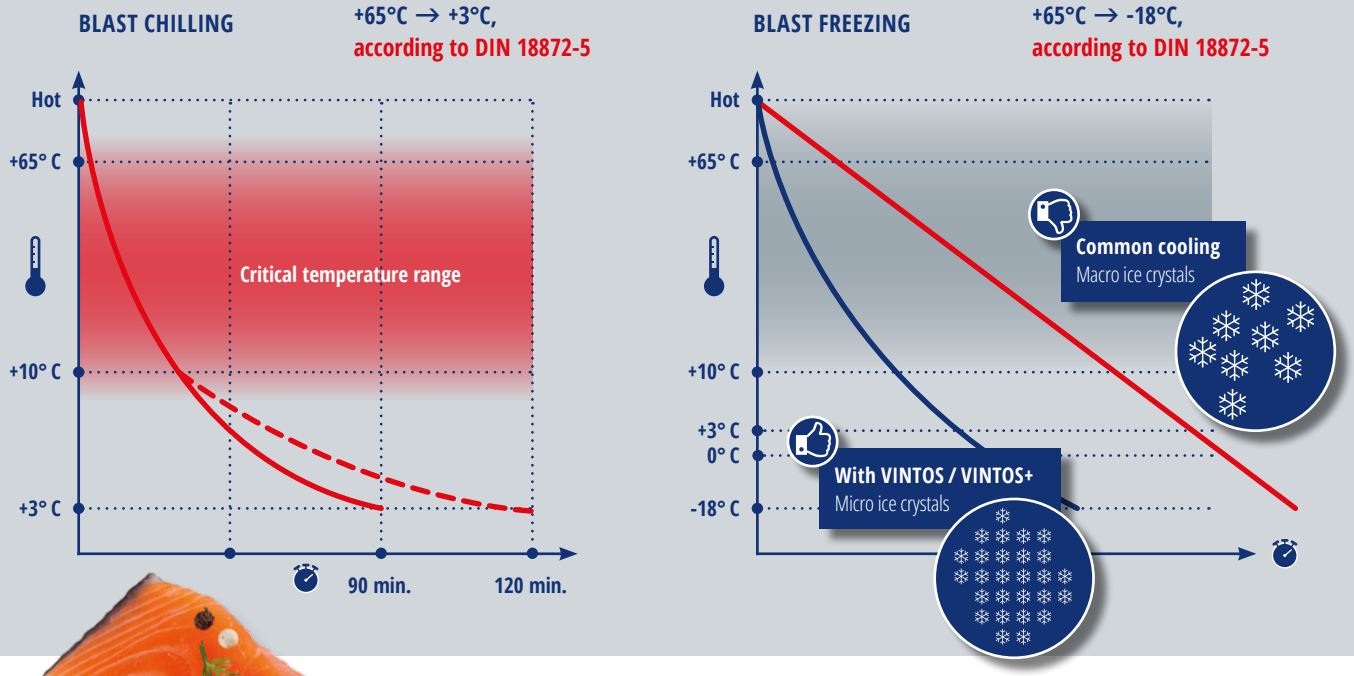
Broccoli: Cooled at room temperature

The vegetable loses its texture and flavor.

Blast freezing – safe food preservation

When food is frozen slowly, it dries out, loses weight and flavor. Macro ice crystals form that damage the food's structure. Then while being thawed, the food's texture changes. Nutrients are lost. Cool Compact's blast freezer chills the food right to its core within a short period of time.

At a working temperature of -35°C, the core temperature reaches -18°C. The product's moisture is preserved and converted into micro ice crystals. Consequently, after thawing, there is a minimal loss in weight; Color, texture and flavor remain fresh.





Salmon: Chilled in blast-freezer

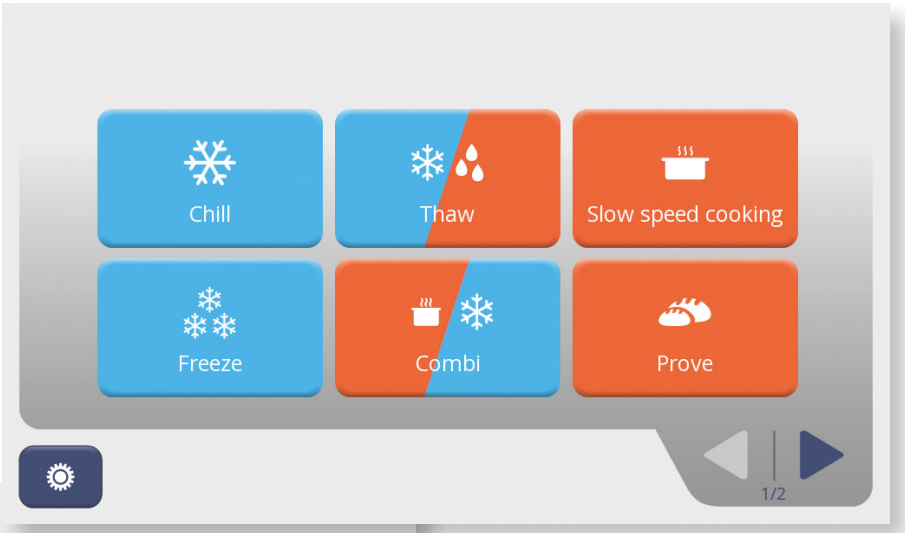
Fibers, structure and intense color are preserved.

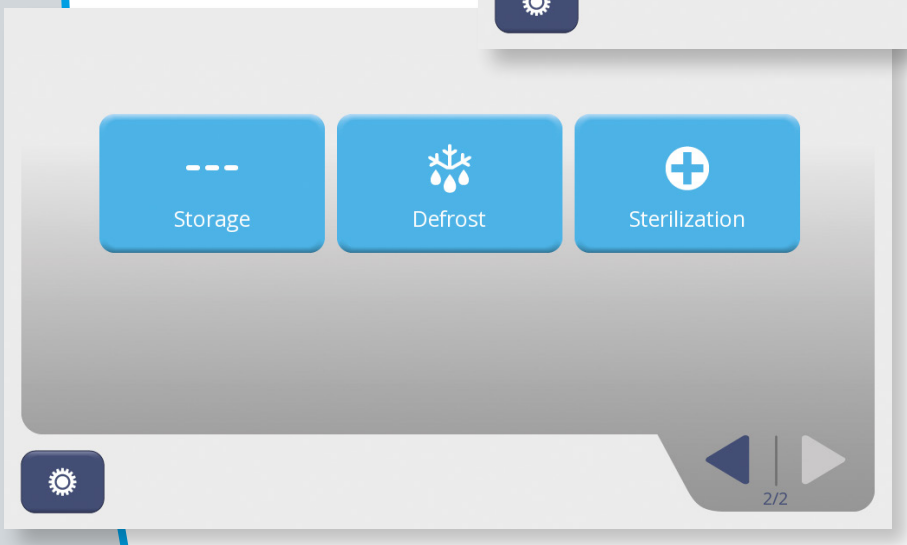
Salmon: Chilled in a common freezer

Macro ice crystals form, resulting in fibrous structures and loss of fluid.

Smart features for a smart workflow

Easy operating and optimally preset programs are fundamental for a smart workflow in a modern, well-structured catering business. The control panel of our blast chiller/blast freezer VINTOS and VINTOS+ is structured logically and self-explanatory and offers numerous useful features for an “on demand” food preparation process. In turn, your business benefits from a considerably improved flexibility and from the ability to optimize operating procedures. The quality, flavor and aroma of the food are preserved.



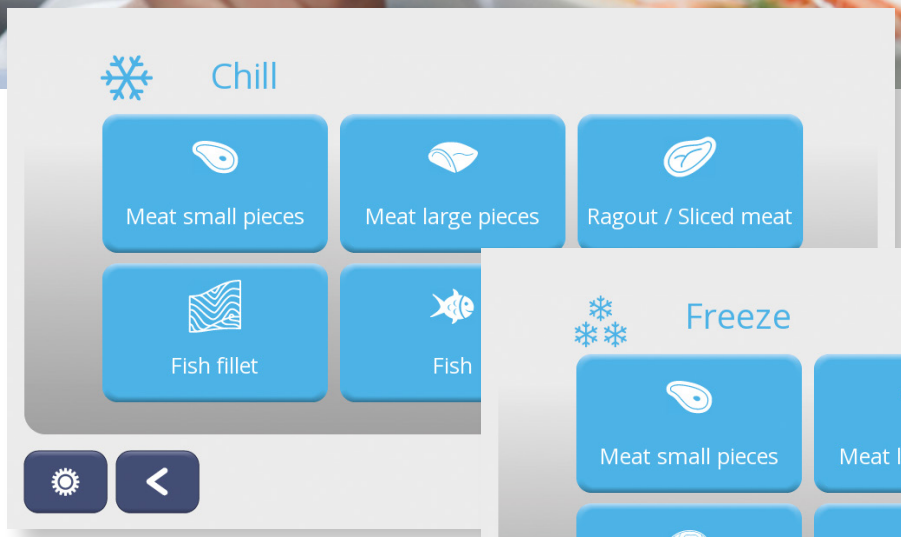


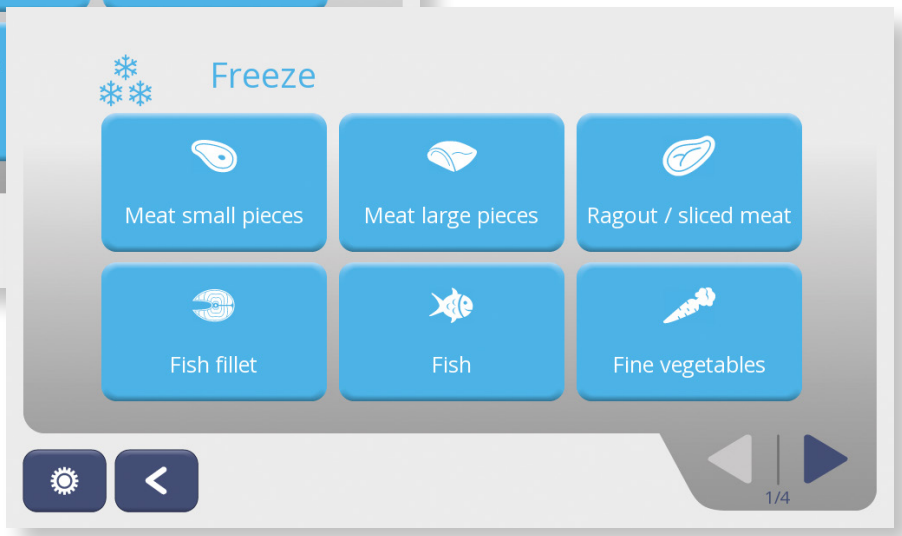
- The start menu for VINTOS+ (the VINTOS start menu features only blue icons). The user chooses the desired operating mode. Operating the control panel is simple and follows a clearly structured menu with self-explanatory icons.

- The second level of the start menu displays more operating modes.

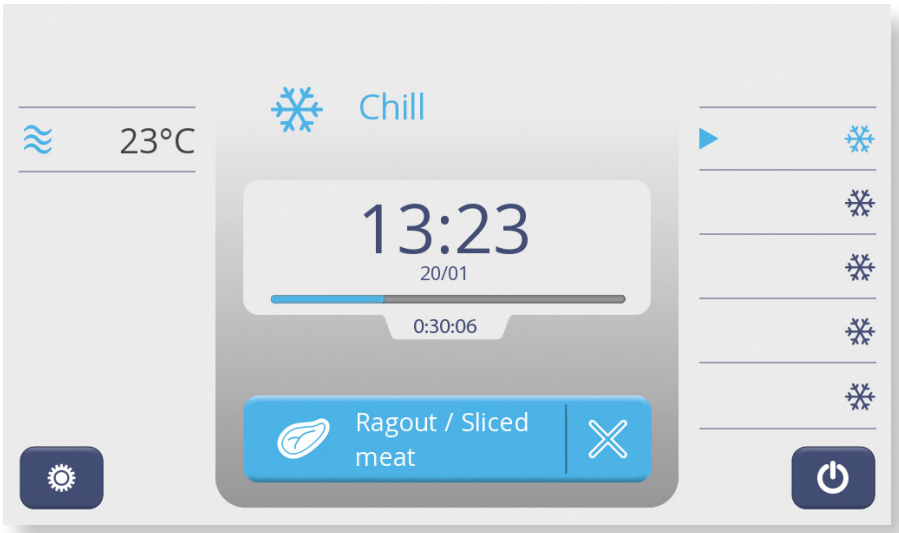
Controls



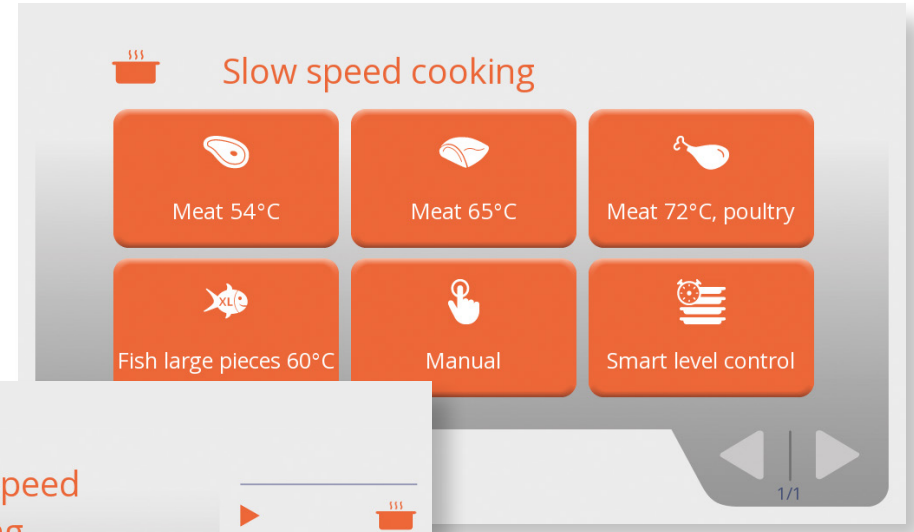




❄ On the »chill« or »freeze« menu screens, the appropriate food icon can be selected. The programs are preset - working temperature, temperature intervals and fan speed are optimally adjusted for the selected cycle. The customer has the option of individually modifying each program and adding customized programs.



❄ Useful information about the current program is being displayed, such as the finish time of the active running cycle, the lapsed time as well as the working and core temperatures (here: »Chill«).





❄ Slow speed cooking offers several preset low-temperature cooking programs. During the cooking process, all relevant information, e.g. the end of the cooking cycle is being displayed. This gentle and slow cooking process guarantees an intense flavor and taste.



❄ Combined programs offer maximum convenience and time management. With this feature, food can first be cooked at a low temperature and then automatically be chilled or frozen.

Not only does this provide more flexibility to the kitchen staff but also guarantees maximum food safety and hygiene.

The »Smart level control« feature enables the input of a specific time program for each GN/EN loading. This offers maximum flexibility for continuous loading and unloading and is available for chill, freeze and thermal cycles.





The VINTOS as well as the VINTOS+ offer the possibility, to manually generate customized programs for a specific cycle. The input is simple and allows for an individual setting of time, temperature and fan speed.

Smart Sterilization – using ozone for disinfection. Ozone has an oxidizing effect on the cell membranes of a microorganism and decomposes during this process into elemental oxygen. This process does not require any chemical substances and is used in particular in food production and preparation. Ozone is also called »activated oxygen« and is one of the most effective disinfectants in regards to destroying bacteria, viruses and odors.



Quality – focus on details

It is the many well thought-out details and features that have been developed in collaboration with seasoned professionals of the catering industry over a number of years that mark the advantages of Cool Compact's VINTOS and VINTOS+ blast chiller/blast freezer series.

By applying intelligent solutions for a more focused and efficient workflow, you can improve the productivity in your kitchen and ease your oftentimes stressful daily routines. Take advantage of our extensive experience, our competence and our passion for the catering industry.









- The deep-drawn floor tray with hygienic beveled corners facilitates an easy-cleaning. Any accumulating condensate drains steadily.
- After completed cycles, the condensate needs to dry off. Because of the unique »Smart Door Click« feature, the door remains ajar at a specified angle.

Details





❄ The 3-point core temperature probe is mounted on the door. In case of damaging the probe, it can easily be replaced.



❄ »Smart Probe«: The appliance recognizes automatically if the probe has been placed and/or if the probe has been placed correctly. Accordingly, a temperature or time-controlled program is being started.



❄ Hygienic and yet easily accessible: The USB port is mounted behind the machine compartment panel. Via this connection, HACCP-data can be read, recipes accessed and software-updates installed.



❄ The inspection panel can easily be opened and allows for a thorough cleaning of the evaporator and condenser.



- The Smart Door Automatic for more efficiency and safety: In a commercial kitchen, the blast chiller/blast freezer is the only appliance that has to be opened while holding hot food in your hands. For easy handling, as you approach, a sensor integrated into the bottom of the appliance opens the door automatically without having to put down the hot GN trays.









- All VINTOS and VINTOS+ blast chillers/blast freezers fit the GN and EN6040.The rack can easily be converted to fit both gastronorm trays and containers. As an optional feature, we supply L-shaped support rails for baking trays.

- Door with magnetic gasket, improved energy efficiency.





- The easytouch control with a TFT-glass display has an IP53 rating.

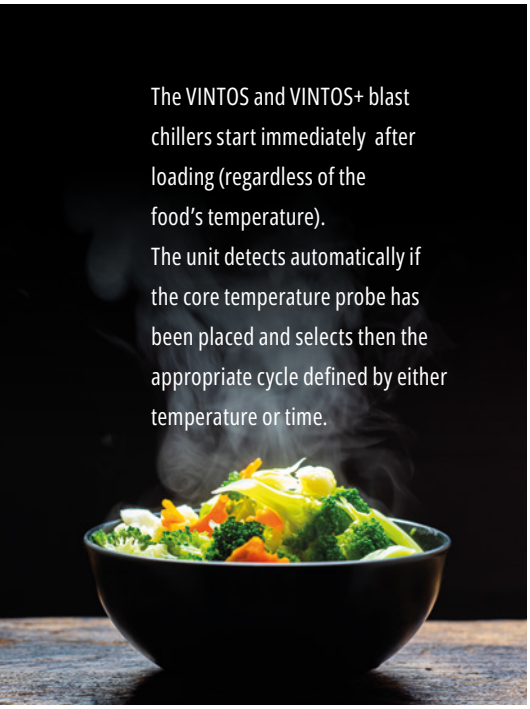


Depending on your individual needs, choose the model that fits your project requirements best:

The VINTOS and VINTOS+ series

VINTOS: Blast chiller/blast freezer with extensive programs for cooling and freezing food.

VINTOS+: Multi-functional appliance with all of the features of the VINTOS series. Various additional options in the thermal range, e.g. slow speed cooking of up to 80°C, proofing feature, Smart Sterilization, Smart Door Automatic and more (see table below).



Feature	Vintos	Vintos+
Blast Chilling	❄	❄
Blast Freezing	❄	❄
Slow Speed Cooking	–	❄
Proofing	–	❄
Scheduled Proofing	–	❄
Thawing	–	❄
Holding	–	❄
Combined Cycles	–	❄
Preset Programmes	❄	❄
Smart Level Control	❄	❄
Smart Sterilization	–	❄
Smart Door Click	❄	❄
Smart Door Automatic	–	❄

❄ = Feature included

Blast Chiller / Blast Freezer
VINTOS 4 / 8 / 10 / 13 x GN 1/1

Appliance for blast-chilling and blast-freezing food. Easytouch-control with a 7"-touchscreen, USB port and preset programs. Preset cycles can be individually modified and customized programs can be entered manually.
The cycle starts immediately after loading food (regardless of the food's temperature).
The appliance detects automatically if the core temperature probe has been placed and selects then the appropriate cycle defined by either temperature or time.

The temperature curve of the cooling process and the finish time of the running cycle is continuously shown on the display in real time.



	VINTOS 4 x GN 1/1
Loading capacity:	Crosswise loader, 4 x GN1/1 – depth 65 mm
Blast-chilling capacity per cycle:	At least 15 kg (+65°C / +3°C) in 90 Min
Blast-freezing capacity per cycle:	At least 15 kg (+65°C / -18°C) in 240 Min Depending on product, up to 20 kg
Dimensions:	790 x 846 x 900 mm (L x D x H)
Connected load:	230 V / 0,8 kW
Refrigeration output:	1,3 kW -10°C VT 0,5 kW -35°C VT
Refrigerant:	R452a
Accessories:	U-shaped rails, 4 pairs 3-point core temperature probe
Built-in cooling:	**SKFMEQ0411D**
To connect to a separate remote unit:	**SKFZKQ0411D**
Optional:	
Rack for supporting appliance above blast chiller	**SKFGUQ0411**
Rack for supporting blast chiller	**SKFGOQ0411**
Set of castors:	**700061**
Door swing reversal (from left to right):	**701099**
Cooling machine as separate unit:	**702330**
Weatherproof cover for cooling machines, incl. winter regulation:	**702335**
L-shaped rails / pair:	**702329**
U-shaped rails / pair:	**702328**
CO_2 evaporator – for external refrigeration unit (Delivery without electronic e-valve and valve control)	**–**







VINTOS 8 x GN 1/1	**VINTOS 10 x GN 1/1**	**VINTOS 13 x GN 1/1**
Crosswise loader, 8 x GN1/1 – depth 65 mm	Crosswise loader, 10 x GN1/1 – depth 65 mm	Crosswise loader, 13 x GN1/1 – depth 65 mm
At least 29 kg (+65°C / +3°C) in 90 Min	At least 36 kg (+65°C / +3°C) in 90 Min	At least 47 kg (+65°C / +3°C) in 90 Min
At least 29 kg (+65°C / -18°C) in 240 Min	At least 36 kg (+65°C / -18°C) in 240 Min	At least 47 kg (+65°C / -18°C) in 240 Min
Depending on product, up to 40 kg	Depending on product up to 50 kg per cycle	Depending on product, up to 65 kg per cycle
790 x 846 x 1.583 mm (L x D x H)	790 x 846 x 1.753 mm (L x D x H)	790 x 846 x 2.008 mm (L x D x H)
230 V / 1,1 kW	400 V / 2,5 kW	400 V / 2,9 kW
3,6 kW -10°C VT	5,4 kW -10°C VT	7,7 kW -10°C VT
0,9 kW -35°C VT	1,3 kW -35°C VT	1,5 kW -35°C VT
R452a	R452a	R452a
U-shaped rails, 8 pairs	U-shaped rails, 10 pairs	U-shaped rails, 13 pairs
3-point core temperature probe	3-point core temperature probe	3-point core temperature probe
SKFMEQ0811D	**SKFMEQ1011D**	**SKFMEQ1311D**
SKFZKQ0811D	**SKFZKQ1011D**	**SKFZKQ1311D**
–	**–**	**–**
–	**–**	**–**
700061	**700061**	**700061**
701099	**701099**	**701099**
702331	**702333**	**702334**
702335	**702335**	**702335**
702329	**702329**	**702329**
702328	**702328**	**702328**
702468	**702469**	**702470**

Blast Chiller / Blast Freezer
VINTOS+ 4 / 8 / 10 / 13 x GN 1/1

Appliance for blast-chilling and blast-freezing food as well as thawing, proofing, scheduled proofing, holding and slow speed cooking (80°C interior temperature). Easytouch-control with a 7"-touch-screen, USB port and preset programs. Preset cycles can be individually modified and customized programs can be entered manually.
The cycle starts immediately after loading (regardless of the food's temperature).
The unit detects automatically if the core temperature probe has been placed and selects then the appropriate cycle defined by either temperature or time.

The temperature curve of the food and the finish time of the cycle are continuously shown on the display in real time.



	VINTOS+ 4 x GN 1/1
Loading capacity:	Crosswise loader, 4 x GN1/1 – depth 65 mm
Blast-chilling capacity per cycle:	At least 15 kg (+65°C / +3°C) in 90 Min
Blast-freezing capacity per cycle:	At least 15 kg (+65°C / -18°C) in 240 Min Depending on product, up to 20 kg
Dimensions:	790 x 846 x 900 mm (L x D x H)
Connected load:	230 V / 0,8 kW
Refrigeration output:	1,3 kW -10°C VT 0,5 kW -35°C VT
Refrigerant:	R452a
Accessories:	U-shaped rails, 4 pairs 3-point core temperature probe
Built-in cooling:	**SKFMEQ0411D-VP**
To connect to a separate remote unit:	**SKFZKQ0411D-VP**
Optional:	
Rack for supporting appliance above blast chiller	**SKFGUQ0411**
Rack for supporting blast chiller	**SKFGOQ0411**
Set of castors:	**700061**
Door swing reversal (from left to right):	**701099**
Cooling machine as separate unit:	**702330**
Weatherproof cover for cooling machines, incl. winter regulation:	**702335**
L-shaped rails / pair:	**702329**
U-shaped rails / pair:	**702328**







VINTOS+ 8 x GN 1/1	VINTOS+ 10 x GN 1/1	VINTOS+ 13 x GN 1/1
Crosswise loader, 8 x GN1/1 – depth 65 mm	Crosswise loader, 10 x GN1/1 – depth 65 mm	Crosswise loader, 13 x GN1/1 – depth 65 mm
At least 29 kg (+65°C / +3°C) in 90 Min	At least 36 kg (+65°C / +3°C) in 90 Min	At least 47 kg (+65°C / +3°C) in 90 Min
At least 29 kg (+65°C / -18°C) in 240 Min	At least 36 kg (+65°C / -18°C) in 240 Min	At least 47 kg (+65°C / -18°C) in 240 Min
Depending on product, up to 40 kg	Depending on product, up to 50 kg	Depending on product, up to 65 kg
790 x 846 x 1.583 mm (L x D x H)	790 x 846 x 1.753 mm (L x D x H)	790 x 846 x 2.008 mm (L x D x H)
230 V / 1,1 kW	400 V / 2,5 kW	400 V / 2,9 kW
3,6 kW -10°C VT	5,4 kW -10°C VT	7,7 kW -10°C VT
0,9 kW -35°C VT	1,3 kW -35°C VT	1,5 kW -35°C VT
R452a	R452a	R452a
U-shaped rails, 8 pairs	U-shaped rails, 10 pairs	U-shaped rails, 13 pairs
3-point core temperature probe	3-point core temperature probe	3-point core temperature probe
SKFMEQ0811D-VP	**SKFMEQ1011D-VP**	**SKFMEQ1311D-VP**
SKFZKQ0811D-VP	**SKFZKQ1011D-VP**	**SKFZKQ1311D-VP**
–	–	–
–	–	–
700061	**700061**	**700061**
701099	**701099**	**701099**
702331	**702333**	**702334**
702335	**702335**	**702335**
702329	**702329**	**702329**
702328	**702328**	**702328**

Roll-in blast chiller/ blast freezer entirely made of CNS 1.4301 / Aisi 304). Insulated floor with optional access ramp. Vertically arranged fans on the side wall, hinged fan guard.



Roll-in Blast Chiller / Blast Freezer 20 x GN 1/1

Unit for blast chilling and blast freezing of food. Easytouch-control with 7" touchscreen and pre-selectable programs as well as cycles that can be individually created and a manual operation mode, with USB, Ethernet (RJ45) and RS485 interface.

The cycle starts immediately after loading, (regardless of the food's temperature). The unit detects automatically if the 3-zone core temperature probe has been placed and then selects the appropriate cycle defined by either temperature or time. The temperature curve of the food and the finish time of the cycle are continuously shown on the display in real time.

Unit can accommodate an on-site rack trolley for 20 x GN1/1or 20 x EN60x40. Suitable for common, on-site rack trolleys for combination steamers with a corresponding capacity.

Excluding rack trolley. Delivery disassembled. Unit charged with inert gas, on-site charging is required.

Built-in cooling for refrigerant R452A **Separate aggregate, charged with inert gas, for on-site connection.**	
Roll-in unit with insulated floor	**SKFMSE2011D-MB**
Roll-in unit, floorless, incl. mounting profile	**SKFMSE2011D-OB***
Roll-through unit with insulated floor	**SKFMSD2011D-MB**
Roll-through unit, floorless, incl. mounting profile	**SKFMSD2011D-OB***

To connect to an on-site, separate remote unit	
Roll-in unit with insulated floor	**SKFZKE2011D-MB**
Roll-in unit, floorless, incl. mounting profile	**SKFZKE2011D-OB***
Roll-through unit with insulated floor	**SKFZKD2011D-MB**
Roll-through unit, floorless, incl. mounting profile	**SKFZKD2011D-OB***
Optional:	
Access ramp	**702585**
Sterilization unit	**702584**
Refrigeration unit delivered as separate unit	**702587**
CO_2 evaporator for SKFZKE 20 x GN1/1	**702591**
CO_2 refrigeration unit for SKFZKE 20 x GN 1/1	**702589**

* For floorless model, the height dimension is reduced by 125 mm.

Roll-in blast chiller/ blast freezer entirely made of CNS 1.4301 / Aisi 304). Insulated floor with optional access ramp. Vertically arranged fans on the side wall, hinged fan guard.



Roll-in Blast Chiller / Blast Freezer 40 x GN 1/1

Unit for blast chilling and blast freezing of food. Easytouch-control with 7" touchscreen and pre-selectable programs as well as cycles that can be individually created and a manual operation option, with USB, Ethernet (RJ45) and RS485 interface.

The cycle starts immediately after loading, (regardless of the food's temperature). The unit detects automatically if the 3-zone core temperature probe has been placed and then selects the appropriate cycle defined by either temperature or time. The temperature curve of the food and the finish time of the cycle are continuously shown on the display in real time.

Unit can accommodate two on-site rack trolleys for 20 x GN1/1 or 20 x EN60x40. Suitable for common, on-site rack trolleys for combination steamers with a corresponding capacity or for two rack trolleys at 20 x GN 1/1 each.
Excluding rack trolley. Delivery disassembled. Unit charged with inert gas, on-site charging is required.

Built-in cooling for refrigerant R452A **Separate aggregate, charged with inert gas, for on-site connection.**	
Roll-in unit with insulated floor	**SKFMSE4011D-MB**
Roll-in unit, floorless, incl. mounting profile	**SKFMSE4011D-OB**
Roll-through unit with insulated floor	**SKFMSD4011D-MB**
Roll-through unit, floorless, incl. mounting profile	**SKFMSD4011D-OB**

To connect to an on-site, separate remote unit	
Roll-in unit with insulated floor	**SKFZKE4011D-MB**
Roll-in unit, floorless, incl. mounting profile	**SKFZKE4011D-OB**
Roll-through unit with insulated floor	**SKFZKD4011D-MB**
Roll-through unit, floorless, incl. mounting profile	**SKFZKD4011D-OB**
Optional:	
Access ramp	**702586**
Sterilization unit	**702584**
Refrigeration unit delivered as separate unit	**702588**
CO_2 evaporator for SKFZKE 40 x GN1/1	**702592**
CO_2 refrigeration unit for SKFZKE 40 x GN 1/1	**702590**

* For floorless model, the height dimension is reduced by 125 mm.



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- Refrigerators
- Refrigerated Counters
- Blast Chillers
- Beverage Counters
- Cooling Trays

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