



## PRESS RELEASE

**5200 kg of chilled ready meals in 90 minutes / cycle!**

**To obtain his performance, ACFRI is the specialist in blast chilling and deep freezing, which was selected by the Armor Plats cuisinés company, for its production of fresh ready meals.**

Working in industrial catering, Armor Plats Cuisinés (APC), is positioned as a home cook who respects the flavor of traditional recipes.

APC is equally uncompromising when selecting the best products or to guarantee the constant quality of its ready-made dishes.

APC has specifically chosen the virtue of cooking under vacuum, a method that eliminates all health risks.



This requirement at all levels for food safety has led APC to choose the partner that could guarantee performance and reliability compatible with this high quality policy.

ACFRI's TCI tunnels offer provides an industrial solution fully adapted to APC's requirement.

Not less than 4 TUNNELS TCI 600 Double Box that have been installed in APC's kitchens. Their performance was guaranteed by ACFRI and validated through real condition tests at full charge, with two carriages 360 trays of 1.8 kg each, or 1300 kg / tunnel cooled to + 90 ° C to 10 ° C in 84 minutes without superficial freezing. The selected technical solution was to dedicate a group per tunnel to secure all cold production.



The cycles recorded by APC demonstrate the effectiveness of ACFRI equipment for all the products processed, in compliance with the announced performances. The full potential of cells is used, as well the new features of the Simply III® controller.

The patented program developed by Richard and Sébastien Comby, has the following innovative features:

- De-frosting by programmed ventilation without for energy savings.
- Blowing Sequence for drying trays of the water ventilation of the cooking cells.
- Delay of the rise inertia for probe heart to avoid a default core probe unwanted on too hot products.
- Auto temperature cycle adaptation by pass to the sequence of soft blowing degrees.
- Core and atmosphere probes independent
- Automatic calculation of the cooling time between 63 and 10°C
- Registration of special programs dedicated to APC products.

ACFRI blast chilling and deep freezing mixed cells have the appropriate characteristics to meet the requirements and constraints of industrial companies:

Reinforced steel panels inside / outside

Special doors industrial trolleys 1200 mm x 2200 mm

Special evaporators fin blades extended for continuous operation

Sol tear sheet strengthened to running electric pallet trucks and isolated for a

Above 10 H / day use,

### **Dimensions TCI 600**

Useful interior dimensions : 1 200 x 2 600 (au sol) x 2 200 mm

External dimensions: L 2 170 x P 2 770 x H 2 800 mm

Evaporators: 2 vertical ventilation

Fans: 4 x 16 500 = 66 000 m<sup>3</sup>





Like all ACFRI products, the Tunnels TCI 600 Double Box feature the ACFRI patented, Simply III®, which connects to the Internet to view remotely functions easily. In terms of energy saving, a new feature of Simply III® is particularly interesting. Indeed, at the start of cycle , the controller manages ventilation without cold , thus achieving de-freezing by recycling of hot air, without using defrost heaters , resulting in substantial energy saving .



[www.acfri.com](http://www.acfri.com)



Text and visual (format jpg 300 dpi): downloadable on the site [www.ricochets.fr](http://www.ricochets.fr)  
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### Get to Know ACFRI

From a company born 45 years ago specialized in cold, the descendants of Jean-Claude Comby have managed to develop his passion for innovation in a dynamic vision to address 21<sup>st</sup> the century.

Today ACFRI designs, manufactures and markets blast chilling and deep freezing solutions for the world of catering, communities, bakery and food industry.

Because it has kept the founding values of high standards while pursuing a rigorous policy of technological innovation to adapt to market changes, ACFRI has quickly established itself as a key player in the French market. The product lines are developed to meet all market demands and meet regulatory requirements. ACFRI high performance products serve consumer safety, and ensures that catering professionals get quality preparations and enhancement of their production facilities.

Pioneer in its field, the human size SME, established in Ile-de-France can boast of a product design that combines technology, performance, hygiene, safety and quality.

Tests on samples and testing under real conditions of cooking / cooling are performed in the company's Training Laboratory: ACFRI pays high attention to all stages of production. As a trainer ACFRI provides its customers with a kitchen area of 50 m<sup>2</sup> fully equipped for cooking / cooling and a laboratory.