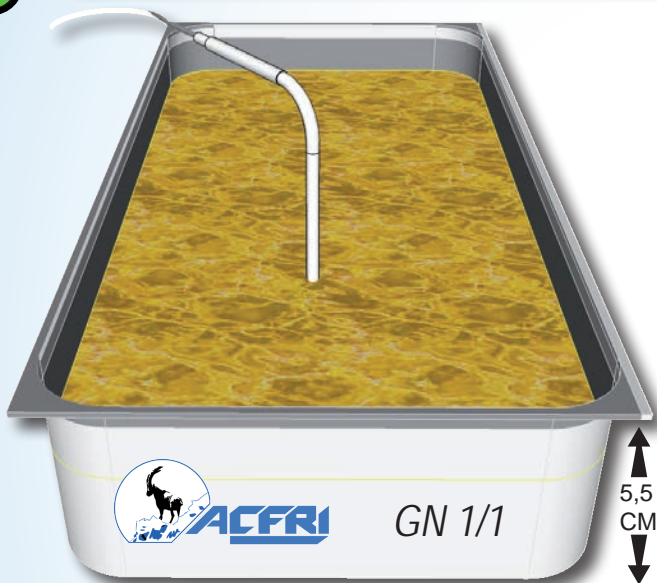


COMPARATIVE COOLING ACCORDING TO THE PRODUCT TESTED

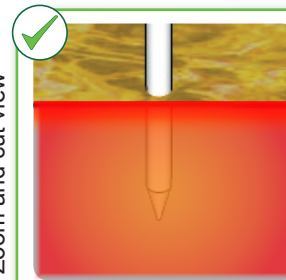
Fast cooling protocol **ACFRI : mashed potatoes -5kg by level**



Capacity obtained with a load higher than the NF reference standard (In accordance with the actual conditions of use in the kitchen).
Cooling of mashed potato in a pot GN1/1 of **5,5 cm of height, 5 kg by level**.
Températures reached : in cooling **+10°C at heart, +3°C on average product**.



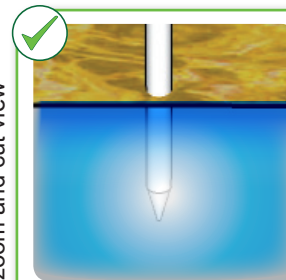
Zoom and cut view



Cooking output :

- Surface temperature : +90°C
- Heart temperature : +63°C

zoom and cut view



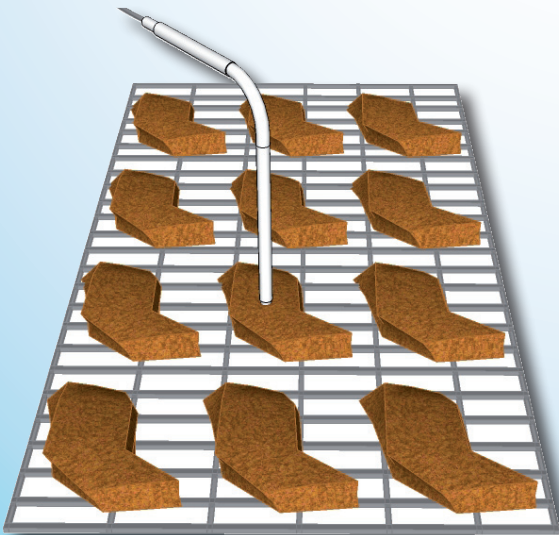
Fast cooling :

- T°C surface : +1°C
- T°C average product +3°C T
- °C at heart : +10°C

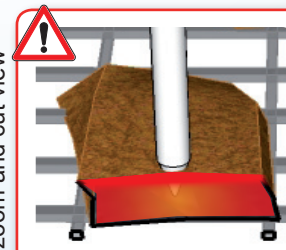
Fast cooling protocol **rules DIN 8953/8954 : Standard samples 125 grams**



With an ambient temperature of +32°C and with a load of standard samples of 125g according to the standards DIN 8953/8954. Are considered as standard samples of delicate products or of a maximum thickness of 2cm.
«Lower th heart temperature of barely cookd food up to +3°C in less than 90 minutes»



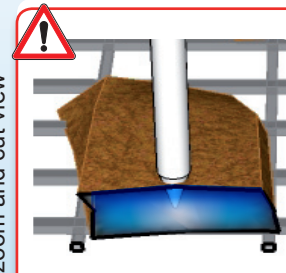
zoom and cut view



Cooking output :

- Surface temperature : +90°C
- Heart temperature: unknown
- «Temperature at the heart of barely cooked food» This formulation does not allow to define the T°C at heart

zoom and cut view



Fast cooling :

- T°C surface : unknown
- T°C average product: unknown
- T°C announced : +3°C
- only the heart temperature is announced, this does not allow to define th average T°C of the product as well as the T°C on the surface.