



Blast chilling, deep freezing

BLAST CHILLERS AND FREEZERS



A SPECIALIST EXPERTISE

Blast chilling
Deep freezing
Hardening
Defrosting



 FRENCH MANUFACTURER SINCE 1987

A COMPANY EQUIPPED FOR THE FUTURE



1968



Installation of the first "COMBY" blast chiller for a collective catering service (Stell Hospital at Rueil Malmaison (92)) Registration of the Comby patent.

1974

Publication in the *Journal Officiel* of the regulation on pre-cooked meals

1983

Jean-Claude COMBY takes part in the redaction of the French regulation on food safety in the French Refrigeration Association

1987

Jean-Claude COMBY creates ACFRI, the first French blast chiller manufacturer

1989

Inauguration of ACFRI factory at Z.A. des Bordes 91070 Bondoufle

1996

Richard Comby takes over management of the company

2006

Bondoufle factory expansion

2007

Creation of ACFRI'lab, a testing and training centre

2009

Development of the ACFRI Visu concept and wireless probes

2011

Development of the Eco-Concept range

2014

Reorganisation of the production area, robotization of bending operations

2016

Acquisition of the building located at 9, rue Gustave Maillot and registration of a building permit

2017

Expansion work

2018

Installation of an automatic panel press production machine

2019

Expansion of the Connected ACFRI'lab

2020

C02 range and Touch regulation launch

2021

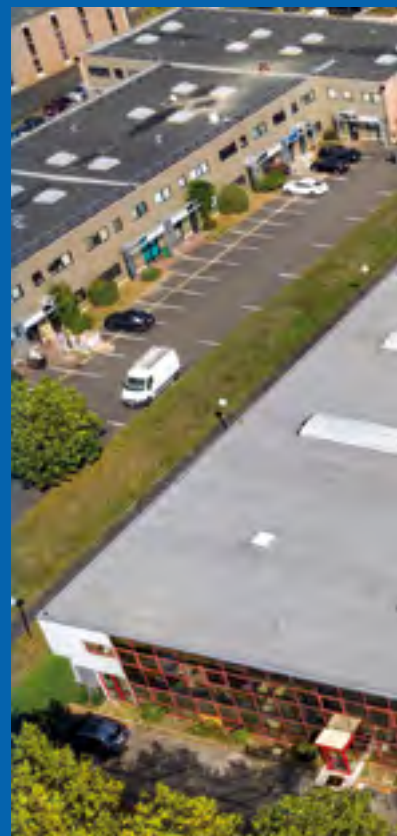
Ice Cream range creation

2022

Stronger international positioning thanks to Capital Export

2023

Connected chill app launch



Robotized bending





ACFRI'lab, testing and training

55 YEARS OF EXPERTISE IN THE SERVICE OF YOUR PROJECTS



A specialist that pays attention to your needs



Standard or customized adapted solutions



A global expertise, from chilling solutions to refrigeration



Electrical production area



Automatic charging, punching and bending



STRATEGIC INDUSTRIAL INVESTMENTS

THE EXCLUSIVE TECHNOLOGY OF A SPECIALIST

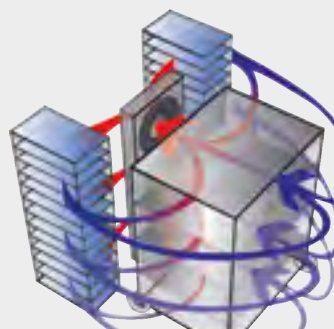


KNOWLEDGE OF REFRIGERATION AND VENTILATION
VERTICAL EVAPORATION-VENTILATION
REFRIGERATION UNIT

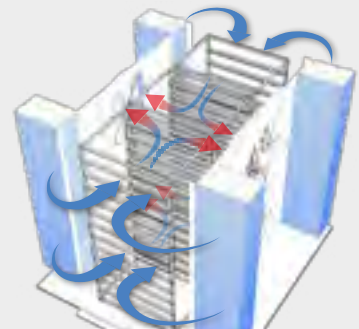


MORE INFORMATION ON ALL OUR SOLUTIONS

QUALIFIED ULTRA-LOW TEMPERATURES



SIMPLE BOX



DOUBLE BOX

A CONFIGURATION ADAPTED TO EACH PROJECT
 Compatible with every refrigerant

BENEFITS

HOMOGENEITY

Blowing uniformity

GUARANTEED RESULTS

Performance tested under the most adverse conditions

SPEED

Guaranteed food safety

COMPLETE CLEANING

Pivoting ventilation ramp

SIMPLIFIED CONTROL ADAPTED TO ALL SITUATIONS



**CONTROL, TRACEABILITY
CHOOSE YOUR SOLUTION**



CONTROL
Start
your cycles
easily



TRACE
Name
and record
your products



RECORD
Save
the performance
of your blast chillers

1 **CONNECTED CHILL** +  + >

Control with **bluetooth** for simple **traceability**

2 **SIMPLY TOUCH** >

A single touch screen for all your blast chillers

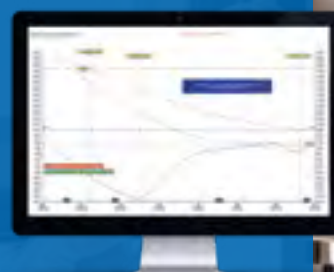
Intuitive, comprehensive touch control for your **blast chilling cycles**

3 **VISU TOUCH HF** +  + >

Individual control of your trolleys for **continuous cooling** with wireless core probes



ACFRI SOFT
allows you to connect
all the control solutions
to your computer.



A VERSATILE EXPERTISE FOR EVERY SECTOR OF ACTIVITY

-25 °C/+3 °C

BLAST CHILLING



Thanks to blast chilling at ultra-low temperatures, ACFRI chillers guarantee compliance with the most demanding standards.

-40° C

DEEP FREEZING



The homogeneity and ultra-low temperatures in ACFRI blast chillers allow deep-freezing without any deterioration in product quality.

+ 6° C/+3° C

DEFROSTING



Controlled blowing and homogeneity enable a sequenced, controlled temperature cycle. Defrosting time 5 times faster than a static system.

-40° C/-10° C

CRUSTING STIFFENING



Temperature control and blowing homogeneity of ACFRI blast chillers guarantee uniform core-surface temperatures.

-40° C

ICE CREAM HARDENING



The exclusive ACFRI ventilation system allows ultra-low temperature blowing to block the evaporation of ice cream at the turbine or freezer outlet.



CATERING

CATERING, RESTAURANT & CENTRAL KITCHEN



BAKERY

SMALL BUSINESS, LABORATORY & INDUSTRY



ICE CREAM

SMALL BUSINESS, LABORATORY & INDUSTRY



INDUSTRY (TCI)

MEAT, COLD CUTS AND POULTRY

A WIDE RANGE OF PRODUCTS

**ROLL-IN
BLAST CHILLERS**

REACH-IN BLAST CHILLERS

TABLE VERSION



XL RANGE

**INDUSTRIAL
TUNNELS**



**CRUSTING
STIFFENING**



DEFROSTING



**MEDICAL
REFRIGERATION**

**MORE INFORMATION
IN OUR GENERAL
INTERACTIVE PRICE LIST**



OUR COMMITMENT TO THE ENVIRONMENT

Our CSR (corporate social responsibility) approach begins with the design of our blast chillers and tunnels. As part of our CSR policy, we select our partners according to their CSR commitment.

ecosystem

We apply the same logic as Greentech: "Each new developed product must be better than the previous one economically and environmentally".



THEY TRUST US

RETAIL SECTOR



CATERING AND BAKERY



HEALTH AND RESEARCH



CENTRAL KITCHEN



FOOD INDUSTRY



PARTNERS

