

Fhiaba

blast chiller & vacuum

Fhiaba

A close-up photograph of several cotton bolls on a branch, set against a plain white background. The cotton is bright white and fluffy, while the stems and leaves are a light brown color. The focus is sharp on the bolls in the foreground, with some in the background being slightly out of focus.

Masters of soft freezing

A fresh, new philosophy

With over forty years experience in professional production, in 2004 Baron launched Fhiaba, a brand and a project that brings the values and expertise of Made-in-Italy quality - attained through rigorous methodologies and perfected with passion - to the luxury domestic industry.

Today, Fhiaba is synonymous with meticulous technological research, customised modularity and refined design.

Enhanced by exquisite stainless steel finishes, Fhiaba systems stylishly interpret a fresh, new refrigeration philosophy, providing innovative ways to preserve and enhance the natural, just-harvested goodness of food, paving the way for delightful cooking experiences.



Total mirror



Stainless Steel/Black



Total stainless Steel



Total black

*The blast chiller that's more
than just a blast chiller
A multi-functional gem for the complete kitchen*

The blast chiller was invented to meet the needs of professional kitchens, making it possible to quickly bring a just-cooked dish to a core temperature of 3°C, without exposing it to factors that would compromise its quality, safety and preservation. This technique also improves operations and raises kitchen efficiency. Though designed primarily for this purpose, the Fhiaba multifunction blast chiller goes even further: working at temperatures between -40°C and +75°C, with perfectly balanced moisture and ventilation, it's a professional appliance for creative home chefs who want that the professional tools at home. With the Fhiaba blast chiller you can chill, freeze, cook at low temperatures, proof dough from for a Neapolitan pizza, flawlessly temper chocolate, and prepare incredibly fresh yogurt and ice cream. A new, multi-function appliance for the serious home chef!

7

The seven extra flavours of the Fhiaba blast chiller

Revolutionising our relationship with food through cutting-edge innovation

With its combined functions, the Fhiaba blast chiller will take your cooking experience to a whole new level. Seven extra flavours that will make you wonder how you ever lived without them. .

1

Natural

Soft freezing and refrigeration processes maintain the natural integrity, nutritional value, and sensory qualities of food: flavour, aroma, texture and consistency. .

2

Sustainability

With the Fhiaba blast chiller you can chill, freeze and defrost the product you need, when you need it. Store food to suits your needs. By doing so, you'll increase the life of food by up to 70%, with zero waste, respecting the value of food and mother nature

3

Creativity

Unleash your creativity in the kitchen thanks to the nine combined functions of the Fhiaba blast chiller. We're confident you'll discover ways of using them and recipes you have yet to imagine!

4

Efficiency

With the Fhiaba blast chiller, you can plan and prepare dishes in advance, cooking in a larger scale and enjoying single-serve meals whenever you want them. Reduce your time in the kitchen without sacrificing quality.

5

Conviviality

When creativity meets efficiency, you can open the doors to conviviality: surprise your friends with exciting home-cooked meals that are ready in no time and 100% stress-free.

7

Professionalism

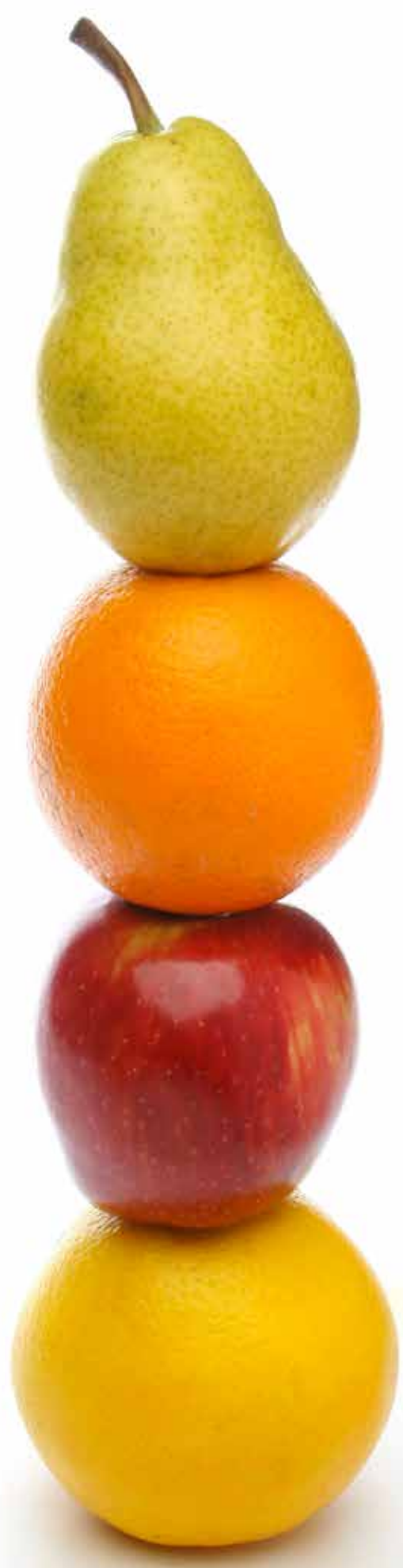
With the Fhiaba blast chiller you can experience the satisfaction of owning a product with the technical characteristics and solid construction required in a professional kitchen, without sacrificing the ease of use that makes it perfect for everyday life.

6

Safety

The Fhiaba blast chiller is designed to guarantee maximum food safety. There's a very good reason that European regulations require fish products served raw to be blast-chilled!





*The four
dimensions of
quality
A perfect balance
of ingredients*

The secret behind Fhiaba's ability to soft freeze food, keeping it in its fresh, original state, is cutting-edge technology which balances four "key factors": **temperature, moisture, ventilation and time**. Simply cooling or heating isn't enough. For food to maintain its sensory qualities and nutritional properties, it's necessary to create the climatic conditions that, time after time, ensure a delicate balance between the four variables at play. Only then can a healthy, flavour-filled experience be brought to the table.

*An assistant chef
that adapts to your
kitchen
From the oven to the
blast chiller,
without changing the
baking tray*

The Fhiaba blast chiller is part of an intelligently designed system: not only does it integrate perfectly with Fhiaba refrigerators and wine cellar units, but it is also the ideal complement for your home kitchen, adapting to the look and size of your cooking appliances. For example, with the Fhiaba blast chiller you can transfer food directly from the oven to the blast chiller, without changing the tray. Faster. Less waste. Less washing up. And above all, utmost respect for the integrity of your dishes, gently processed in a single container. .



11

Functions to bring nature to the table

*A multi-purpose tool,
for healthy, varied nutrition*

From rapid freezing to slow cooking, the Fhiaba blast chiller's real secret is allowing you to express your versatility in the kitchen. Enjoy the guarantee of always being able to prepare wholesome dishes simply and quickly, with all the freshness and nutritional value that nature has to offer. You already know eating well means healthy, first and foremost, and that varied meals that protect the wellbeing of your loved ones. With the eleven functions of the Fhiaba blast chiller, it's even easier!





*With the Fhiaba blast chiller,
we're sure we'll be hearing about
your "legendary" meals
Endless combinations
to amaze friends and family*

Blast chill, blast freeze, store, thaw, proof...and so much more. Imagine grilling freshly frozen vegetables, picked straight from your garden, preserving all their delicious flavour. Or serving sushi with the delicate nuances of freshly caught fish. Or bringing out the flavour of sliced steak from your trusted farm by gentle cooking at a low temperature. With the features of our blast chiller, you can organise great gastronomic events with friends in advance or successfully improvise unforgettable dinners, bringing your pre-prepared dishes to the table: from homemade gnocchi to delicious tiramisu, while maintaining all the little details that make a big difference. Did you forget to chill the white wine, prosecco or champagne? With the Fhiaba blast chiller, in just a few minutes, your favourite wine will be at your preferred serving temperature.

Multi-function touch screen display
Useful features at your fingertips

Handle
For a stylish, harmonious look, choose the handle that best suits your style

Stainless steel
Customisable front panel:
- black/stainless steel
- total mirror
- total stainless steel
- total black

LED lighting

Professional performance, at home



BLAST CHILLING

The safe method for cooling freshly cooked food

Cooling freshly cooked food to room temperature or in the fridge isn't a good idea: the slow transition of food from 65°C to 10°C creates the ideal conditions for bacteria to grow, potentially damaging the product.

The blast chilling function solves this problem once and for all, bringing food to the safe temperature of 3°C in a short amount of time, which you can measure with a temperature probe for meat. It's the only way to ensure your food maintains its original quality, even increasing its shelf life!

With the Fhiaba blast chiller, you can blast chill cooked vegetables, and get the most out of stews and oven-roasted meats while maintaining their juiciness and tenderness. Even freshly cooked pasta can be blast chilled, stored in the fridge for up to three days and then served with your favourite sauce - as if it had just been strained from the pot!

BLAST FREEZING

Food, at its best, thanks to the micro-crystallised freezing process

Blast freezing is a much more delicate process than the regular freezing process. Blast freezing means bringing a product to -18°C in a short amount of time by reducing the air temperature to -40°C, thus creating micro-crystallisation that doesn't damage the biological structure and fibres of the food. Nutritional value and sensory properties - flavours, scents and texture - are maintained.

Need proof? Try to break open a slice of meat from a normal freezer and one frozen with using the Fhiaba blast chiller. The first will bend, while the second, thanks to the micro-crystallisation of the food, will be perfectly snapped in two.

Blast Freezing is ideal for fish and meat. Grill blast-frozen meat in just a few minutes, or blast freeze large quantities of cold cuts and serve them fresh: just thaw to room temperature and enjoy.

Blast freezing is perfect for fruit and vegetables, to be consumed fresh, as nature intended them, whenever you want.

Sliced and frozen vegetables, cooked directly on the grill, release all the flavour of the garden. You can store diced vegetables in the freezer, in portions ready for soups, stews and baby food, without additives and preservatives.

Freshly picked fruit can be frozen in pieces, ready for cakes and fruit salads, or sliced and served at -18°C, to blend into a healthy, natural sorbet for kids and adults alike.



PRE-COOLING

Precisely manage cooking times

Pre-cooling of the appliance makes it possible to optimise and reduce the run times of the Fhiaba blast chiller's different programs. Activate this feature, which works by cooling the inner parts of the appliance, when preparing your favourite recipes to reduce the run cycle of operations such as blast chilling or freezing of very hot foods.

COOLING

Cool, refreshing dishes in no time

Cool, refreshing dishes at speed.
The cooling function lowers the temperature of cooked food - faster. For example, quickly cool freshly cooked vegetables to prevent rapid oxidation and the loss of the mineral salts and vitamins they contain.





STORAGE AT 0°C

The right amount of cool, for every dish

The Fhiaba blast chiller is specially designed to complement to your conventional fridge. With an option that lets you vary the temperature from -40°C to +75°C, along with micro adjustments for humidity and ventilation, you're always a top chef in the kitchen. Create the precise, custom settings required to safely store any kind of food. Do you dream of serving semi-frozen desserts with the panache of a professional pastry chef? Or the perfect ice-cream? The Fhiaba blast chiller is at your disposal.



RAPID CHILLING OF DRINKS

A toast to success, at the perfect temperature

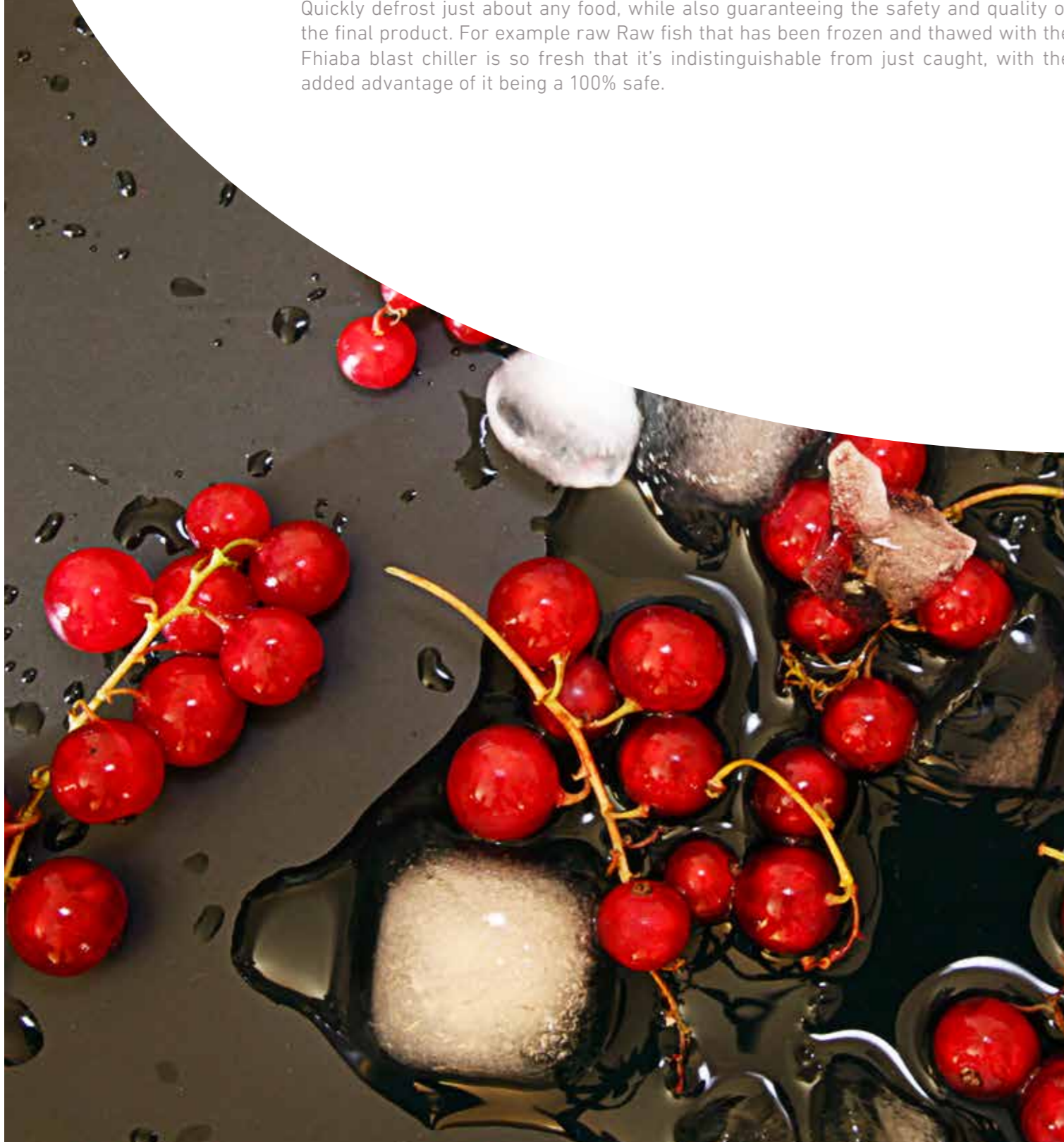
How many times have you served the perfect dinner, only to throw it off balance with fine wines served at the wrong temperature? With the Fhiaba blast chiller, every bottle will be just right, every single time: simply set the desired serving temperature and wait a few minutes. Then surprise your guests with your wine expertise: together you'll toast to an unforgettable evening, thanks to your extra touch of class.

DEFROSTING

*Speed, quality and safety,
all in one process*

If you love cooking, you know that thawing meat and fish is one of the most delicate and risky phases of food preparation. Using the fridge is one option, but the wait times are often just too long. The running water method destroys the food, while the microwave oven bakes it partially and unevenly, destroying its protein structure and texture. The letting it sit at room temperature is never ideal...

Quickly defrost just about any food, while also guaranteeing the safety and quality of the final product. For example raw fish that has been frozen and thawed with the Fhiaba blast chiller is so fresh that it's indistinguishable from just caught, with the added advantage of it being a 100% safe.



PROOFING

*The welcoming aroma of homemade
bread and pizza*

Starting lunch or dinner with rustic bread, the kind that's warm and soft on the inside with a flaky crust, is the start of a welcoming, flavour-filled experience. To make delicious bread just like in the old days, water, salt, yeast and flour aren't enough. A proofing microclimate with the perfect balance of warmth, humidity and ventilation are also necessary. With the Fhiaba blast chiller you can program the rising of your dough to perfection, setting several parameters: the quantity of yeast, the length of the process (that helps improve the taste and longevity of the bread), and the scheduled baking time. And if bread isn't enough, you can also delve into the baking of focaccia, cakes and biscuits, sponge cake, and croissants.

With the Fhiaba blast chiller, you can proof and bake perfect authentic pizzas, using sourdough starters and full-day dough cycles to ensure perfect dough structure: the secret of a light, fragrant, easy-to-digest crust.

Your Fhiaba blast chiller together with your oven and freshly-baked goods are sure to be the talk of the town.





BLAST CHILLING RAW FISH

100% safe

With the 'raw fish' function, the temperature in the blast chiller drops to -30°C , preventing the formation of bacteria in food meant to be consumed raw. Food brought to the table is therefore 100% safe, protecting your fresh catch from possible Anisakis contamination.



READY TO EAT

*A delicious meal,
ready as soon as you get home*

Imagine leaving your house in the morning, worry free, and returning home to a just-cooked meal. With the Fhiaba blast chiller, now you can. Thanks to a simple button on the display, you can store your fine dishes as if they were in the fridge and find them warm and steaming upon your return, ready to be enjoyed.

SLOW COOKING

*The delight of soft,
tender meat*

The Fhiaba blast chiller is more than just a chiller. With a maximum temperature value of 70°C at your disposal, you can try your hand at cooking meat and fish at low temperatures, using a temperature probe for precise measurements, when you need them. Temperatures around $+75^{\circ}\text{C}$ guarantee food quality and safety: bacteria won't grow and, because food stays under 100°C , there is no evaporation, keeping food moist and juicy. Plus, over 55% of collagen hydrolysis takes place at this temperature, relaxing protein fibres. Cooking at around $+75^{\circ}\text{C}$, you're practically guaranteed tender, juicy, tasty meat dishes. Do you love a good steak? Duck breast? Fillet with peppercorn sauce? Or perhaps you prefer trout? Salmon? Swordfish? Put yourself to the test, with the gentle heat of the Fhiaba blast chiller.

When one feature isn't enough

Smart combinations for excellent results

The Fhiaba blast chiller offers creative cooks the chance to skilfully combine nine powerful functions. With a few tricks of the trade employed by professional chefs, you'll enjoy excellent results, effortlessly!

Deep freezing + storage at -20°C + defrosting

3 golden rules for Michelin star-worthy sushi (that's also 100% safe)

Imagine there's just a few days until your sushi dinner with friends and you want to make a good impression (as always). You head to the fish market and select the freshest fish you find. Blast freeze it with the Fhiaba blast chiller /freezer at -40°C. Then, store it at -20°C for at least 24 hours. Defrost it. Three small steps are all you need to bring the freshness of the sea to the table, eliminating any risk of Anikasis parasite contamination, without cooking a thing. As if that wasn't enough, thanks to a combination of three Fhiaba functions, your fish won't dry out and won't oxidize, preserving the colour, taste and texture. Despite being blast frozen, preserved and defrosted, fish, molluscs and crustaceans served raw from the Fhiaba blast chiller are indistinguishable from fresh seafood. And they won't threaten your health or that of your friends.

Blast chilling or blast chilling

Grandma's shepherd's pie... using her grandchildren's technology

Do you remember the Yorkshire pudding, shepherd's pie, bubble and squeak, and steak and kidney pie that grandma used to make? That homemade pie pastry dough, kneaded with infinite patience? But if your hectic schedule means you don't have time for homemade pies and puddings, now you can stay one step ahead. How? First, prepare a large amount of pastry dough or whatever else you want to make. You can cook some of it immediately, then blast chill it some with the Fhiaba blast chiller at +3°. Consume it over the next few days, whenever you're short on time. What you have left can be blast frozen raw at -40°C, then cooked directly from the freezer after weeks, perhaps for a special lunch, with a guest of honour: your grandmother. Gran, of course, will be full of praise for the fresh pudding or pie of the day, just like when she was a child.

Hand-crafted quality and restaurant efficiency, at home!





Sweet little secrets...

Small details, which make a big difference

A great dessert is defined by delicate nuances, which you can bring out by using the Fhiaba blast chiller to its full potential. Here are a few secrets, which will make your sweets and pastries just heavenly

Moisture: the secret of a great sponge

How many times have you thought: "This cake is tasty, but much too dry!"? Moisture loss in a sponge cake or other baked goods occurs as they're cooled to room temperature. With the blast chilling feature, dropping product temperature to 3°C, the Fhiaba blast chiller keeps that special softness, turning your homemade cakes into moist sponges.

Soft, safe custards, even after days in the fridge

Who said that cream fillings and custards should be consumed just after they're made? Prepare your favourite pastry cream or crème caramel (the simple one, with milk, cream and cane sugar). Then blast chill to 3°C to protect from bacterial contamination, maintain freshness and make sure it keeps longer. If you want, you can enjoy it immediately, or blast freeze it in portions, ready for the next time you're craving a little something sweet.

The combination of blast chilling and blast freezing is even perfect for cupcakes, beignets and mousse mousses. The former two will be frostbite free, avoiding the compromised quality that regular defrosting can cause. The latter, on the other hand, will be gently caressed by soft ventilation, keeping its perfect structure and texture.

Homemade ice cream, with the perfect consistency, day after day

Do you prefer homemade ice cream, churned in your own ice cream maker? Remember that as soon as it's churned, 30% of ice cream is still liquid. Freezing in the freezer can then cause macro ice-crystals to form, altering the quality of the ice cream over time. A word of advice? Use the Fhiaba blast chiller to blast chill the ice cream that's fresh out of the churn. This will create the micro air bubbles and micro ice crystals that define ice cream perfection: soft, compact, fresh and stable.

If you want to amaze with less-demanding recipes, the Fhiaba blast chiller is the perfect way to make a recipe that's no sooner said than done. Start by cutting fresh seasonal fruit into pieces or use some frozen fruit you have previously blast frozen! Blast freeze the fresh seasonal fruit at -40°C. When you're ready, blend the frozen fruit in a blender with 1 egg white and a little sugar. Your kids and their friends will tell you it's the best ice cream they've ever had, without knowing it's good for them. Just a little sugar, and plenty of natural goodness.



total mirror stainless steel/black total stainless steel total black
 model: BF45M model: BF45IB model: BF45I model: BF45B

11 functions

Blast chilling, blast freezing, pre-cooling, cooling, storage at 0°C, rapid chilling of drinks, defrosting, proofing, blast chilling raw fish, ready-to-eat, slow cooking

Operation modes

Temperature probe, recipes, time

Technical Features

Touch TFT controls, setting of individual functions, stainless steel interior, LED lighting, 38 l interior capacity.

Included equipment

Temperature probe, 3 racks

Safety features

Temperature overload sensors

Temperature

-30°C / +75°C

Ventilation

adjustable to 40-100%

Display

4.3" touch screen

Capacity

38 l net - 3 racks

Net Weight

38 kg

Gross Weight

40 kg

Cooling gas

R290 Gwp 3,3

Cooling capacity

600 W

Climate class

SN

Power supply parameters

220-240 Vac 50 Hz

Maximum current consumption

2,5 A

Power cable

Schuko 16 A socket

External measurement

598 x 570 x 456 mm

Niche measurements

560 x 560 x 450 mm

Internal measurements

470 x 397 x 210 mm

Internal finish

Polished 304 stainless steel

External finish

glass or stainless steel

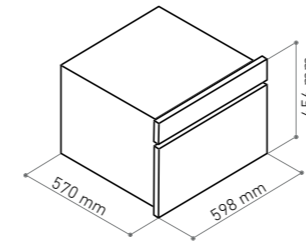
Door hinge

bottom-hinged

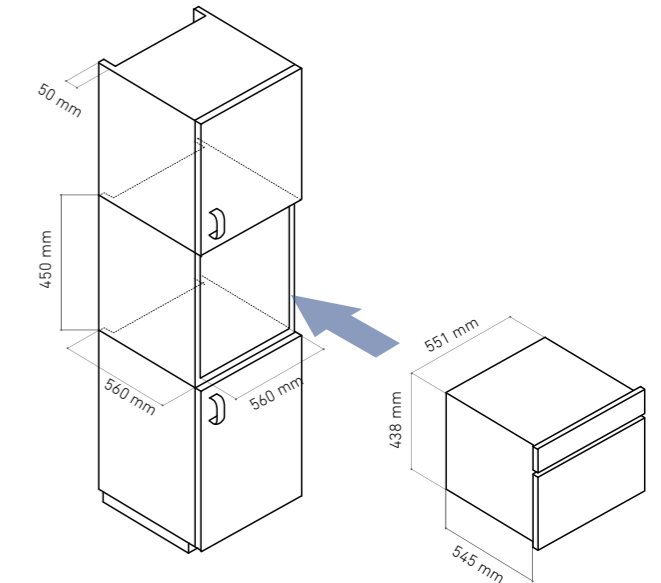
Notes for installation

- 3.40 m power cord with Schuko plug.
- For the equipment to function properly, there must be an air vent of at least 50 mm behind the equipment.

Overall dimensions



Recessed niche dimensions



Technical Features

VACUUM SEALER

Space

Inspired by professional kitchen equipment, Space is a chamber vacuum sealer that is designed to be integrated into your kitchen. Able to reach a vacuum level approaching absolute zero, it is indispensable for sous-vide cooking, and keeping solid food and liquids fresh for up to five times longer.

Space comes with a high-performance pump and a virtually indestructible, heavy-duty vacuum chamber. The internal tank is designed to hold glass jars and plastic packs.

Space comes in three heights: 45 cm (extractable with a handle), 29 cm and 14 cm with a push-pull opening system.



Models	VD45I	VD30I	VD15I
Voltage	230 V - 50 Hz	230 V - 50/60 Hz	230/110 V - 50/60 Hz
Noise level	56 dB	56 dB	56 dB
Tank volumes	17,10 lt	7,65 lt	7 lt
Bar sealer lengths	306 mm	260 mm	260 mm
Max. pack sizes	300 x 400 mm	250 x 350 mm	250 x 350 mm
Lid	Tempered glass	Tempered glass	Tempered glass or transparent, glossy technopolymer
Approximate machine weights	42 kg	38 kg	32 kg
Maximum lid opening angle	60° ± 3°	60° ± 3°	60° ± 3°
Max tray projection during operation	510 mm	510 mm	435 mm
Controls	4 capacitive touch sensors	4 capacitive touch sensors	4 capacitive touch sensors
Dimensions of the recessed niche	niche height 450 mm	niche height 290 mm	niche height 136 mm
Tank material	Technopolymer	Technopolymer	304 stainless steel
Exterior shell material	Food safe	Food safe	Food safe
Cycle time	> 3 minutes	< 1,30 minutes	< 1,30 minutes
Max empty cycle time	3 minutes	1 minute	1 minute
Access for maintenance	Side doors	Bottom-hinged	Bottom-hinged
Available versions	stainless steel	stainless steel	stainless steel, black and mirror

Manufacturer's statement

The manufacturer hereby declares that the products in this catalogue, according to their respective types, comply with the minimum European Directive requirements and therefore the product bears the CE mark. This means the declaration of conformity has been issued, available to the relevant market monitoring bodies.

FHIABA PRODUCTS ARE SOLD WORLDWIDE.

To find out which models are sold, please consult our website or contact the official distributor in your area who will provide you with information on the products available and the showrooms nearest to you.

The pictures and information in this catalogue are to be considered by way of example only. Product may undergo variations without prior notice. The manufacturer shall not be held liable for inaccuracies in this catalogue due to printing errors.

We reserve the right to improve or make essential changes to products without altering their essential details.

Products may be modified as a result of requests for improvement and CE legislation.



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