

The smart Blast Chiller

cool
compact

Vintcs / Vintcs⁺



Blast Chiller
Blast Freezer



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

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

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*

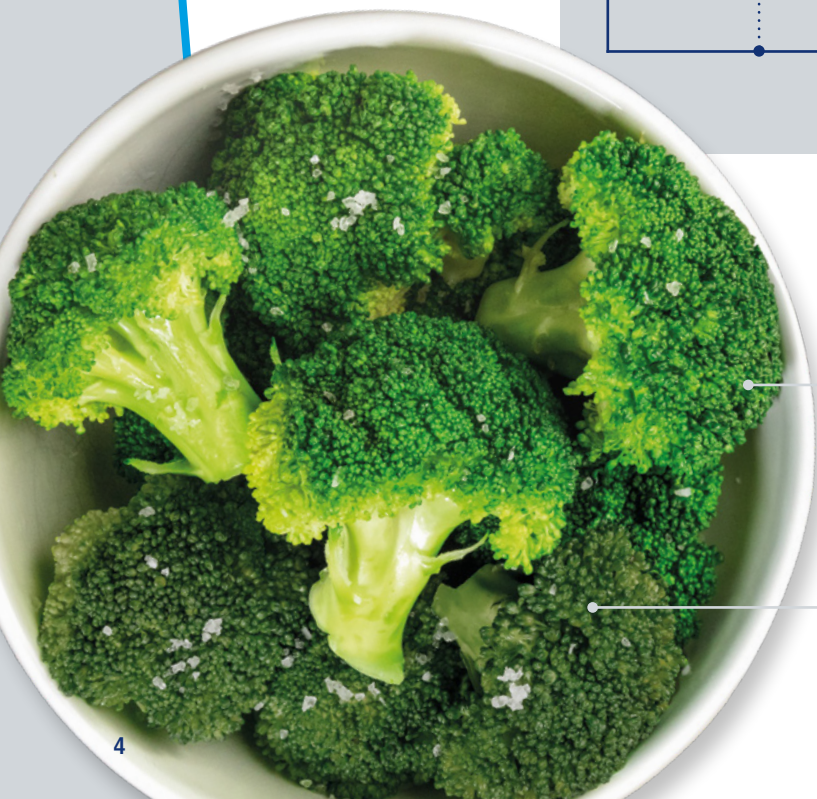
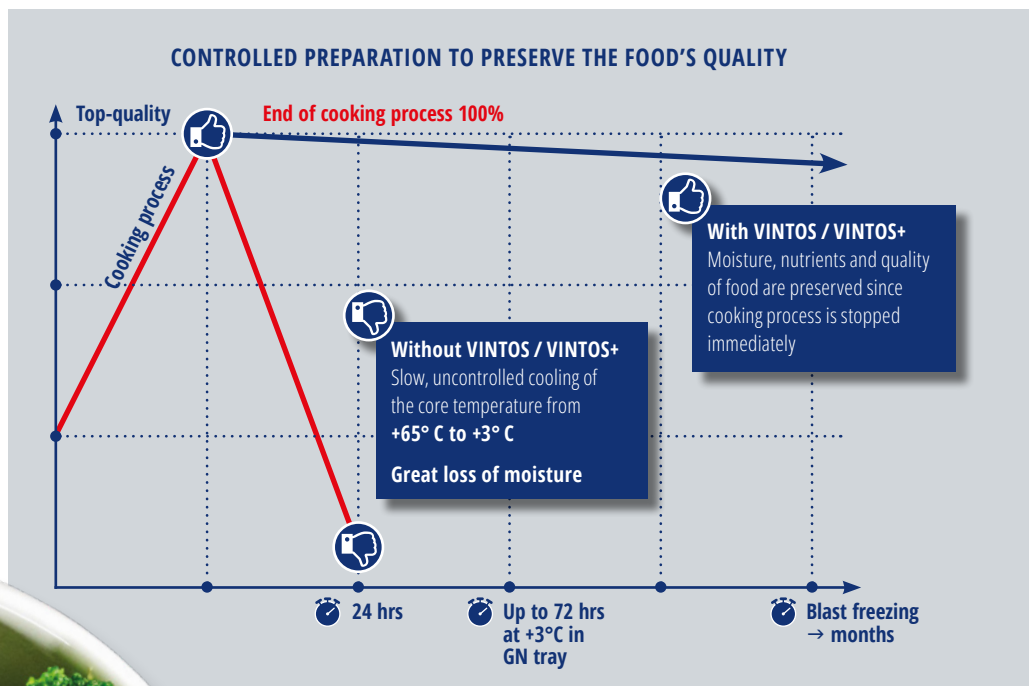


The ability to be serving food as if it were freshly cooked depends on the preservation process.

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

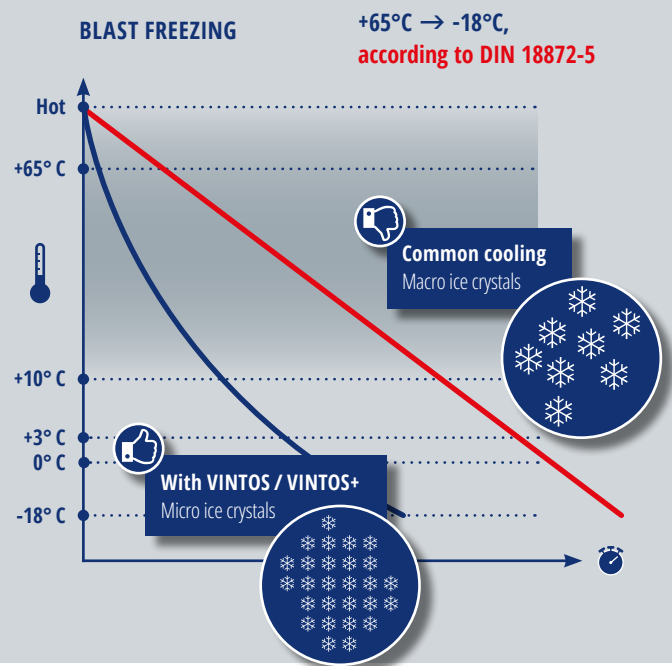
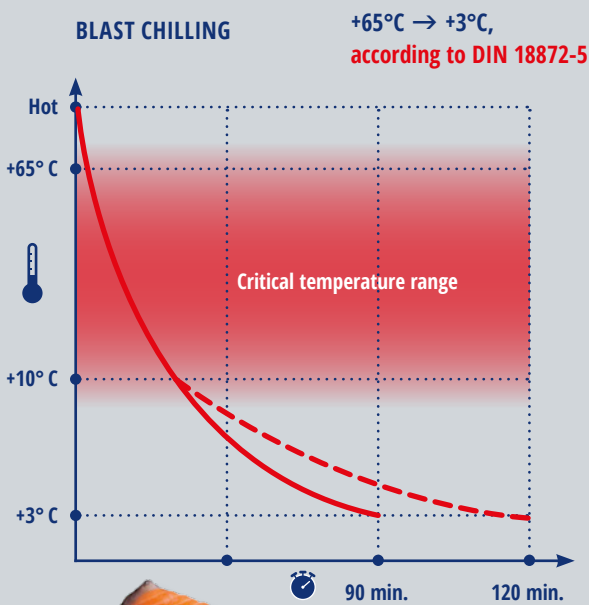
The vegetable loses its texture and flavor.

When food is frozen slowly, it dries out, loses weight and flavor. Macro ice crystals form that

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.

Blast freezing – safe food preservation

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.



Salmon: Chilled in blast-freezer

Fibers, structure and intense color are preserved.

Salmon: Chilled in a common freezer

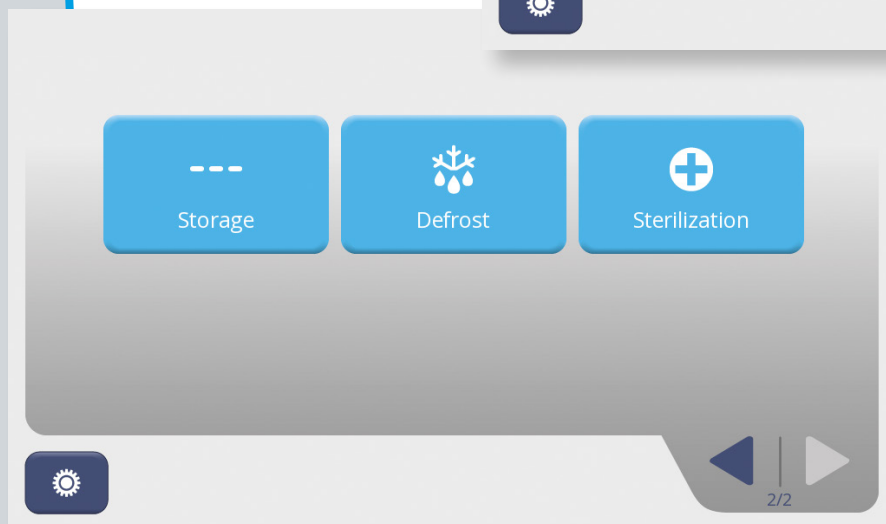
Macro ice crystals form, resulting in fibrous structures and loss of fluid.

Easy operating and optimally preset programs are fundamental for a smart workflow in a modern,

Smart features for a smart workflow

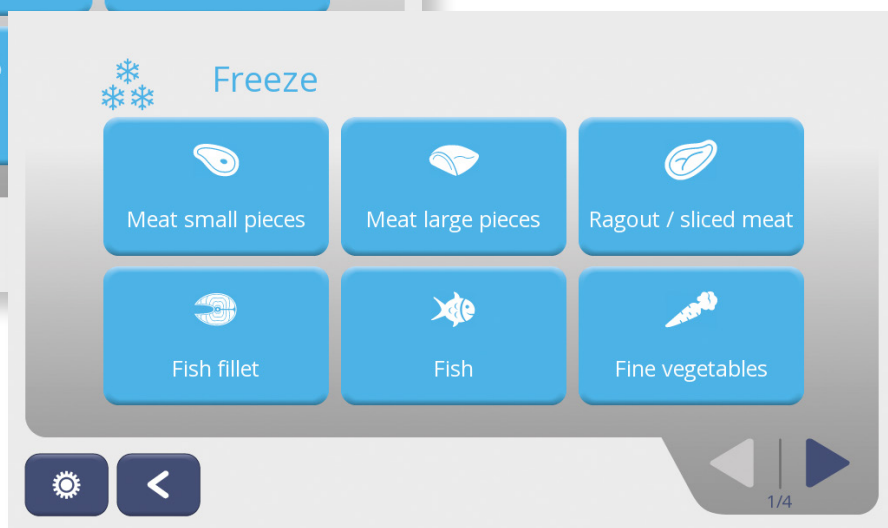
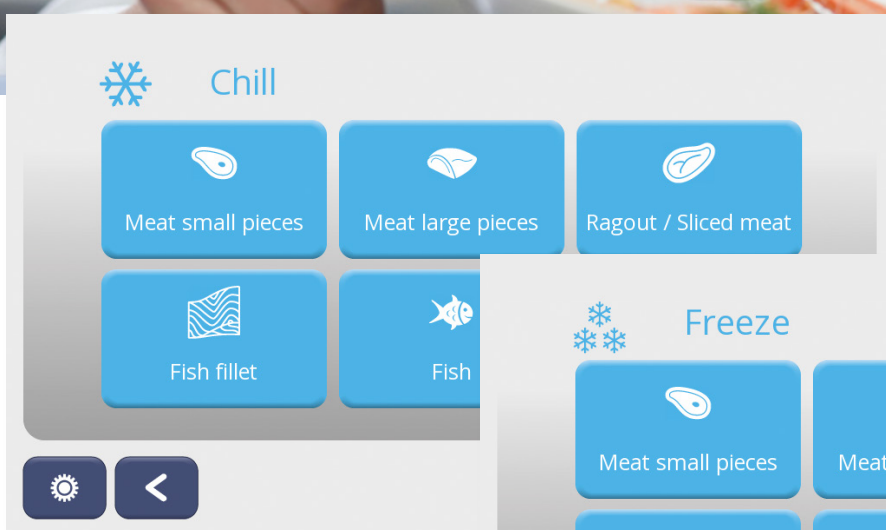
well-structured catering business. The control panel of our blast chiller/blast freezer VINTOS

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.

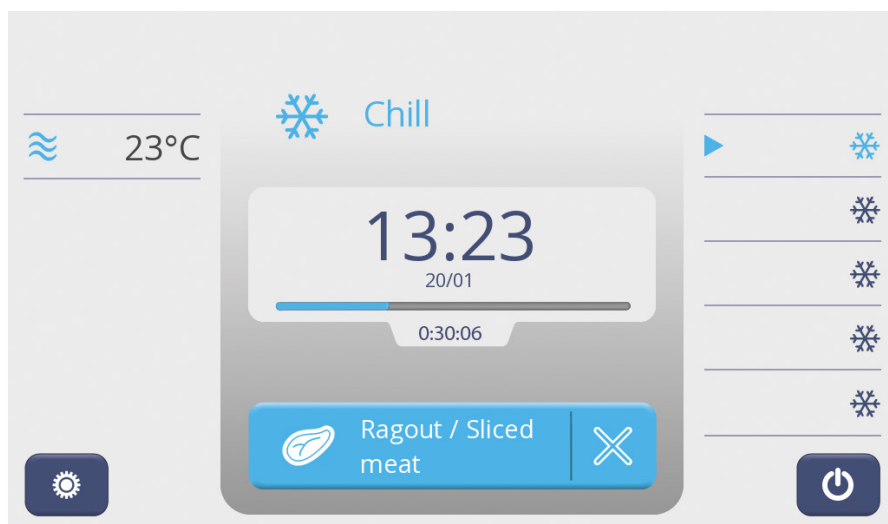


❄ The start menu for VINTOS+ (the VINTOS start menu features only blue icons). The user chooses the desired operating mode. Operating the control panel is simple and follows a clearly structured menu with self-explanatory icons.

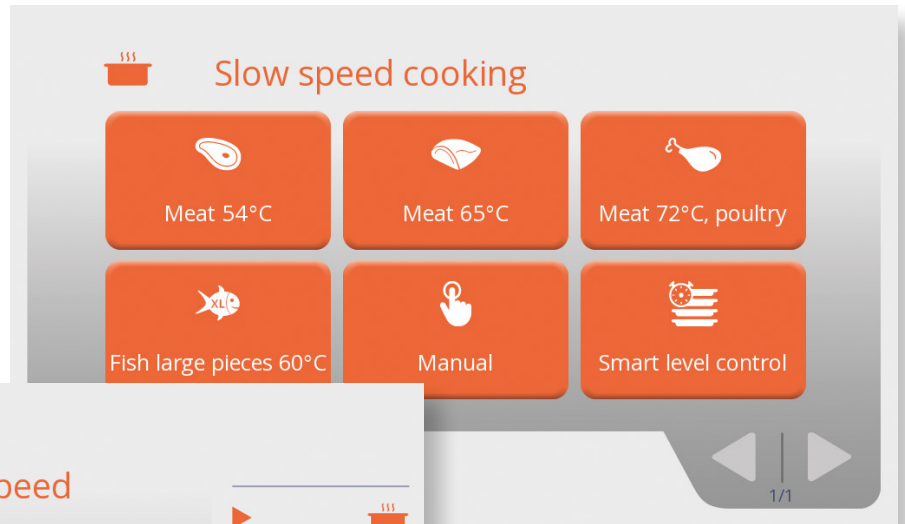
❄ The second level of the start menu displays more operating modes.



❄ 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«).



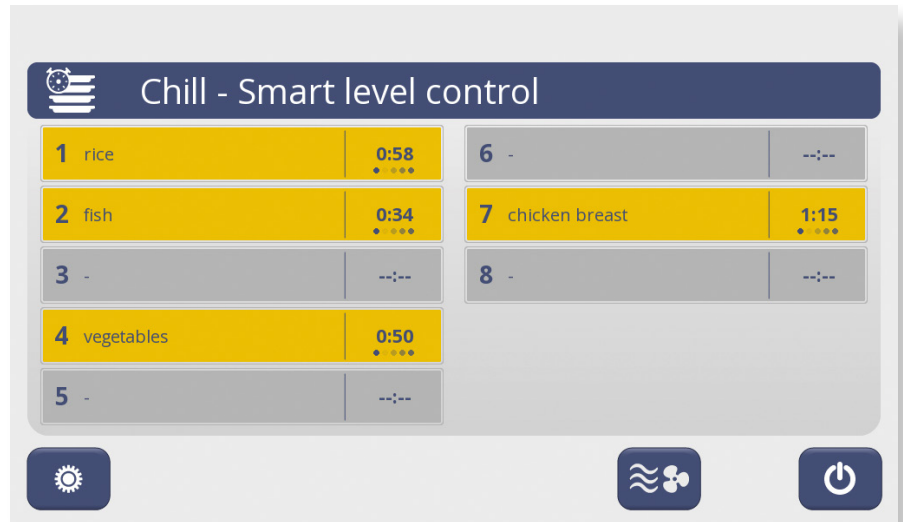
❄️ Slow speed cooking offers several preset low-temperature cooking programs. During the cooking process, all relevant information, e.g. the end of the cooking cycle is being displayed. This gentle and slow cooking process guarantees an intense flavor and taste.



❄️ 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.

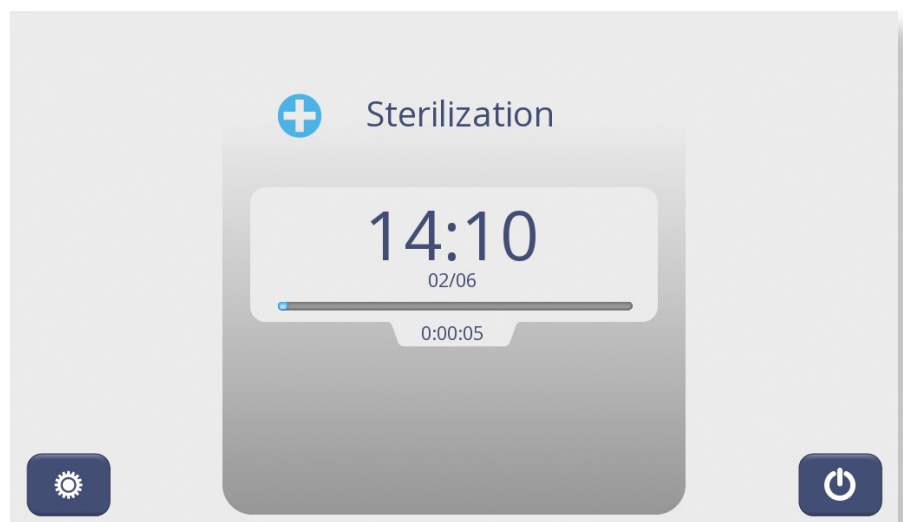
Not only does this provide more flexibility to the kitchen staff but also guarantees maximum food safety and hygiene.

❄️ 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.

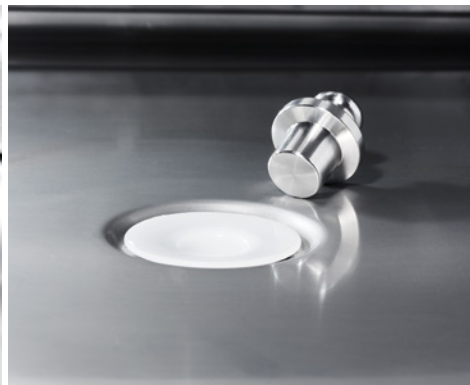
❄️ Smart Sterilization – using ozone for disinfection. Ozone has an oxidizing effect on the cell membranes of a microorganism and decomposes during this process into elemental oxygen. This process does not require any chemical substances and is used in particular in food production and preparation. Ozone 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.

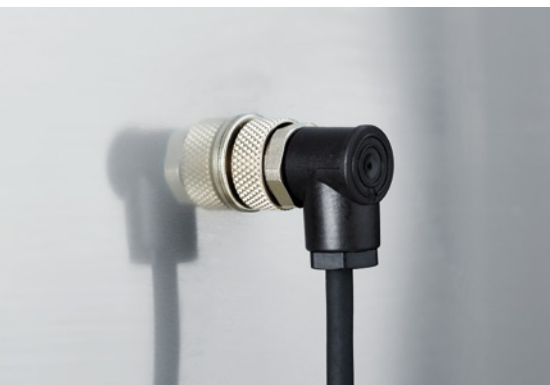
By applying intelligent solutions for a more focused and efficient workflow, you can improve the productivity in your kitchen and ease your oftentimes stressful daily routines. Take advantage of our extensive experience, our competence and our passion for the catering industry.



❄ 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.





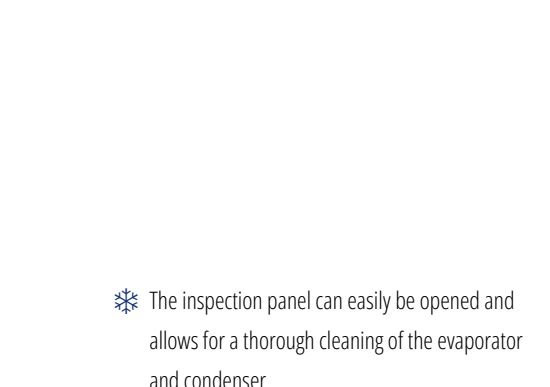
❄ The 3-point core temperature probe is mounted on the door. In case of damaging the probe, it can easily be replaced.



❄ »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).



The VINTOS and VINTOS+ blast chillers start 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.

❄️ = Feature included

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	—	❄️

Appliance for blast-chilling and blast-freezing food. Easytouch-control with a 7"-touchscreen, USB port and preset programs. Preset cycles can be

temperature probe has been placed and selects then the appropriate cycle defined by either temperature or time.

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

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

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



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

Crosswise loader, 8 x GN1/1 – depth 65 mm

At least 29 kg (+65°C / +3°C) in 90 Min

At least 29 kg (+65°C / -18°C) in 240 Min

Depending on product, up to 40 kg

790 x 846 x 1.583 mm (L x D x H)

230 V / 1,1 kW

3,6 kW -10°C VT

0,9 kW -35°C VT

R452a

U-shaped rails, 8 pairs

3-point core temperature probe

SKFMEQ0811D

SKFZKQ0811D

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701099

702331

702335

702329

702328

702468

VINTOS 10 x GN 1/1

Crosswise loader, 10 x GN1/1 – depth 65 mm

At least 36 kg (+65°C / +3°C) in 90 Min

At least 36 kg (+65°C / -18°C) in 240 Min

Depending on product up to 50 kg per cycle

790 x 846 x 1.753 mm (L x D x H)

400 V / 2,5 kW

5,4 kW -10°C VT

1,3 kW -35°C VT

R452a

U-shaped rails, 10 pairs

3-point core temperature probe

SKFMEQ1011D

SKFZKQ1011D

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700061

701099

702333

702335

702329

702328

702469

VINTOS 13 x GN 1/1

Crosswise loader, 13 x GN1/1 – depth 65 mm

At least 47 kg (+65°C / +3°C) in 90 Min

At least 47 kg (+65°C / -18°C) in 240 Min

Depending on product, up to 65 kg per cycle

790 x 846 x 2.008 mm (L x D x H)

400 V / 2,9 kW

7,7 kW -10°C VT

1,5 kW -35°C VT

R452a

U-shaped rails, 13 pairs

3-point core temperature probe

SKFMEQ1311D

SKFZKQ1311D

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700061

701099

702334

702335

702329

702328

702470

Appliance for blast-chilling and blast-freezing food as well as thawing, proofing, scheduled proofing, holding and slow speed cooking (80°C interior

temperature probe has been placed and selects then the appropriate cycle defined by either temperature or time.

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

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

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



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

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At least 29 kg (+65°C / -18°C) in 240 Min

Depending on product, up to 40 kg

790 x 846 x 1.583 mm (L x D x H)

230 V / 1,1 kW

3,6 kW -10°C VT

0,9 kW -35°C VT

R452a

U-shaped rails, 8 pairs

3-point core temperature probe

SKFMEQ0811D-VP

SKFZKQ0811D-VP

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VINTOS+ 10 x GN 1/1

Crosswise loader, 10 x GN1/1 – depth 65 mm

At least 36 kg (+65°C / +3°C) in 90 Min

At least 36 kg (+65°C / -18°C) in 240 Min

Depending on product, up to 50 kg

790 x 846 x 1.753 mm (L x D x H)

400 V / 2,5 kW

5,4 kW -10°C VT

1,3 kW -35°C VT

R452a

U-shaped rails, 10 pairs

3-point core temperature probe

SKFMEQ1011D-VP

SKFZKQ1011D-VP

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Crosswise loader, 13 x GN1/1 – depth 65 mm

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At least 47 kg (+65°C / -18°C) in 240 Min

Depending on product, up to 65 kg

790 x 846 x 2.008 mm (L x D x H)

400 V / 2,9 kW

7,7 kW -10°C VT

1,5 kW -35°C VT

R452a

U-shaped rails, 13 pairs

3-point core temperature probe

SKFMEQ1311D-VP

SKFZKQ1311D-VP

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702335

702329

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.



cool compact

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

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Fax +49 (0) 74 76 / 94 56 20
info@coolcompact.de
www.coolcompact.de



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