

# TAIGA



The range of  
**BLAST CHILLERS/FREEZERS**  
extremely user friendly,  
with high performance.



**MODULINE**  
*foodfinish & foodserve technologies*





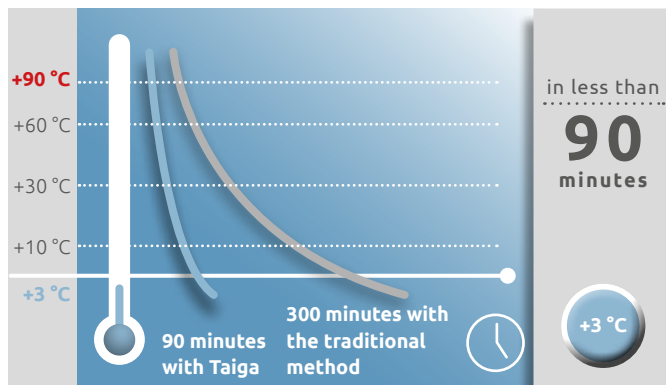
# TAIGA

Your best ally in the kitchen

## BLAST CHILLING

When food is cooked and then left to cool, it quickly loses its qualities, between 65 °C and 10 °C there is an increase in bacterial load, which makes it deteriorate rapidly.

This is why a blast chiller becomes an **essential ally for chefs**: by chilling down the temperature to +3 °C in less than 90 minutes, a thermal shock occurs, which **inhibits bacterial growth and food dehydration**, keeping its taste, fragrance and colour intact and increasing its duration (in order to achieve maximum performance we recommend consulting the user manual). With TAIGA, the chef will work in complete safety, organising activities in the best way possible and offering customers a wide menu with a fast and efficient service.



**IT CHILLS THE CORE TEMPERATURE OF FOOD TO +3 °C in less than 90 minutes**

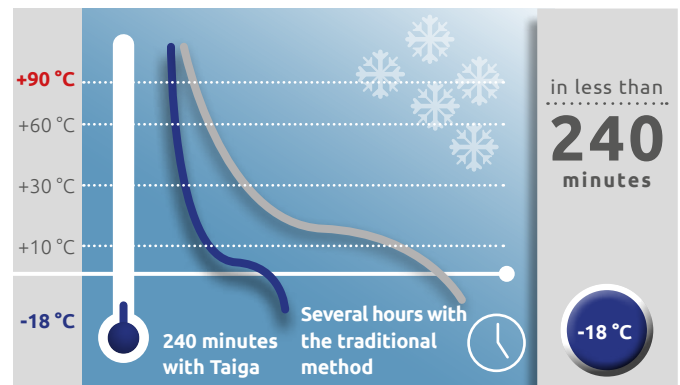
### WITH THE TRADITIONAL METHOD

- the average time for the cooling process **exceeds about 300 minutes** with the risk of food contamination and alteration of taste
- **Formation of macro-crystals**

## BLAST FREEZING

The food freezing process may seem like something obvious, it's not: only if this occurs very quickly the nutritional values of food remain unaltered. In fact, during freezing, all the water molecules are transformed into crystals but only **through micro-crystallisation** (which can be achieved only with a blast chiller) **the molecular structures remains unaltered**.

TAIGA, featuring a powerful air refrigeration system at -40 °C, reaches a core temperature of -18 °C in less than 240 minutes (to achieve the maximum performance we recommend consulting the user manual). For this reason, following defrosting, there will be no losses of liquids or changes in texture and taste.



**IT FREEZES THE CORE TEMPERATURE OF FOOD TO -18 °C in less than 240 minutes**

### WITH THE TRADITIONAL METHOD

- **several hours are required** to freeze food with high risk of contamination and alteration of flavours
- **Formation of macro-crystals**

## BLAST CHILLING with TAIGA and proper REGENERATION with Moduline products ensure:

- Early planning and organisation of activities
- Improved organisation in the kitchen
- Time optimisation
- A varied menu without cooking every day the same dishes
- Maximum quality of the dishes

- The Flavour and texture of food remains **unaltered for several days** at +3 °C (blast chilling) and **for several months** at -18 °C (blast freezing)
- The molecular structure is **kept unchanged**, safeguarding the organoleptic food properties
- Food safety guaranteed in accordance with international regulations

### "ONE TOUCH" CONTROL:

**SELECTION Chilling +3 °C SOFT**  
blast chilling cycle for delicate or not very thick products

**Cycle time setting**

**SELECTION Freezing -18 °C SOFT**  
blast freezing cycle for delicate products

**SELECTION Chilling +3 °C HARD**  
blast chilling cycle for large-sized products

**Main switch**

**Manual defrosting**

**SELECTION Freezing -18 °C HARD**  
rapid freezing cycle for raw products and cooked large-sized products

**MODULINE**  
foodservice & foodservice technologies

# OUR RANGE

Nine models featuring the "Made in Italy" brand



## TBF031E (Tabletop model)

**Cycle performance:** 7,5 kg \*  
**Tray capacity:**  
**3 (GN1/1)**  
Tray depth: 40 mm

**Dimensions:**  
540 × 650 × 670h mm  
**Core temperature:**  
[+90 °C/+3 °C] - [+90 °C/-18 °C]  
**Max. power:** 577 W  
**Refrigeration power:** 833 W\*\*  
**Supply voltage:**  
AC 230 V 50 Hz



## TBF041E

**Cycle performance:** 10 kg \*  
**Tray capacity:**  
**4 (GN1/1)**  
Tray depth: 40 mm

**Dimensions:**  
540 × 650 × 800h mm  
**Core temperature:**  
[+90 °C/+3 °C] - [+90 °C/-18 °C]  
**Max. power:** 865 W  
**Refrigeration power:** 1090 W\*\*  
**Supply voltage:**  
AC 230 V 50 Hz



## TBF051E

**Cycle performance:** 12,5 kg \*  
**Tray capacity:**  
**5 (GN1/1 - 60 × 40)**  
Tray depth: 40 mm

**Dimensions:**  
800 × 700 × 850h mm  
**Core temperature:**  
[+90 °C/+3 °C] - [+90 °C/-18 °C]  
**Max. power:** 940 W  
**Refrigeration power:** 1451 W\*\*  
**Supply voltage:**  
AC 230 V 50 Hz



## TBF061E

**Cycle performance:** 18 kg \*  
**Tray capacity:**  
4 (GN1/1 - 60 × 40) - h=65  
**6 (GN1/1 - 60 × 40) h=40**  
8 (GN1/1 - 60 × 40) - h=20

**Dimensions:**  
800 × 700 × 850h mm  
**Core temperature:**  
[+90 °C/+3 °C] - [+90 °C/-18 °C]  
**Max. power:** 1268 W  
**Refrigeration power:** 1898 W\*\*  
**Supply voltage:**  
AC 230 V 50 Hz



## TBF091E

**Cycle performance:** 25 kg \*  
**Tray capacity:**  
6 (GN1/1 - 60 × 40) h=65  
**9 (GN1/1 - 60 × 40) h=40**  
12 (GN1/1 - 60 × 40) h=20

**Dimensions:**  
800 × 800 × 1170h mm  
**Core temperature:**  
[+90 °C/+3 °C] - [+90 °C/-18 °C]  
**Max. power:** 1971 W  
**Refrigeration power:** 2780 W\*\*  
**Supply voltage:**  
AC 230 V 50 Hz



## TBF121E

**Cycle performance:** 35 kg \*  
**Tray capacity:**  
8 (GN1/1 - 60 × 40) h=65  
**12 (GN1/1 - 60 × 40) h=40**  
16 (GN1/1 - 60 × 40) h=20

**Dimensions:**  
800 × 800 × 1610h mm  
**Core temperature:**  
[+90 °C/+3 °C] - [+90 °C/-18 °C]  
**Max. power:** 2713 W  
**Refrigeration power:** 3209 W\*\*  
**Supply voltage:**  
3N AC 400 V 50 Hz



## TBF181E

**Cycle performance:** 50 kg \*  
**Tray capacity:**  
12 (GN1/1 - 60 × 40) h=65  
**18 (GN1/1 - 60 × 40) h=40**  
24 (GN1/1 - 60 × 40) h=20

**Dimensions:**  
800 × 800 × 1970h mm  
**Core temperature:**  
[+90 °C/+3 °C] - [+90 °C/-18 °C]  
**Max. power:** 3813 W  
**Refrigeration power:** 4581 W\*\*  
**Supply voltage:**  
3N AC 400 V 50 Hz



## TBF092E

**Cycle performance:** 50 kg \*  
**Tray capacity:**  
6 (GN2/1) Altezza: 65 mm  
**9 (GN2/1) Altezza: 40 mm**  
12 (GN2/1) Altezza: 20 mm

**Dimensions:**  
980 × 850 × 1400h mm  
**Core temperature:**  
[+90 °C/+3 °C] - [+90 °C/-18 °C]  
**Max. power:** 3573 W  
**Refrigeration power:** 4581 W\*\*  
**Supply voltage:**  
3N AC 400 V 50 Hz



## TBF122E

**Cycle performance:** 70 kg \*  
**Tray capacity:**  
8 (GN2/1) Altezza: 65 mm  
**12 (GN2/1) Altezza: 40 mm**  
16 (GN2/1) Altezza: 20 mm

**Dimensions:**  
980 × 850 × 1670h mm  
**Core temperature:**  
[+90 °C/+3 °C] - [+90 °C/-18 °C]  
**Max. power:** 6140 W  
**Refrigeration power:** 8162 W\*\*  
**Supply voltage:**  
3N AC 400 V 50 Hz

All Taiga  
models come  
with



CORE PROBE

\* the cycle performance specified in the table refers to the product evenly distributed on the number of trays indicated. Please refer to the user manual for proper use.

\*\* evap. -10 °C / cond. +55 °C (ASHRAE Regulations).

DISCOVER THE RANGE FOR A COMPLETE CYCLE, from cooking to service, on [www.moduline.it](http://www.moduline.it)



Cooking



BLAST  
CHILLING



Cold holding



Regeneration



Hot holding

=



Final Service





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