

home  
collection



## make your own freshness experience

Freshness is the essential ingredient of all good dishes. It's what you want to find every day, even without trying. Now you can, because someone else is working for you, while you take time out for your favourite pastimes. It's the only way to eat what you fancy every day and feel free to invite your friends for a meal at the last minute, providing menus that give the impression they've been scrupulously planned in advance. The dishes are perfect and genuine; fresh and beautifully kept, with the flavours and aromas you love. It's the art of freshness, with the timing and quality you want. Ask Marta, Gregorio, Camilla and Marco →





CAMILLA

MARCO

GREGORIO

MARTA

time 8:40 p.m.

*There's nothing better than a nice meal at home.*

- ingredients for the evening:**
- > Invite friends at the last minute. No need to book a table.
  - > No need to get ready to go out.
  - > No annoying background noise.
  - > You can be free, easy and informal.
  - > Spend the evening with people you like.
  - > Choose the best products and recipes.



# garden vegetables ready for the table while you relax with yoga



**MARTA**

*A walk through the park takes me home from my concentration-boosting yoga session. I know my wine will be chilled by Freddy in just a few minutes and I'll be able to serve fresh vegetables from my garden, cooked a few days ago.*



Freddy blast chills freshly cooked vegetables at +3°C; you can keep them in the fridge for 7 days and their colours, flavours and nutrients will remain intact. As an alternative, you can shock freeze at -18°C freshly picked or just bought vegetables, raw or cooked, and keep them for months without losing freshness.



Did you forget to put in the fridge the organic wine, or any of the other drinks you want to offer? Freddy will chill the bottles at a speed of around 1°C per minute.



raw fish  
and fancy dishes  
after an afternoon  
in bare feet  
on the beach  
taking photographs



**GREGORIO**

*What a day! A seaside trip, with the sun warming the sand under my bare feet. I took advantage of the chance to take some shots of fishermen engrossed in sorting out their nets. I didn't dare ask, but they gave me some anchovies; I love them, especially served raw... Freddy will see to it that they're kept in perfect condition.*





# mouth watering peppered fillet steak and a relaxing afternoon reading and writing



**MARCO**

*I allowed myself a few hours' reading  
in a lovely cafe under the arcades.  
As I sipped my tea I made notes for  
my next book and in the meantime  
the fillet from our favourite butcher  
was cooking at low temperature at home.  
My wife will love it.*



Low temperature cooking by Freddy exalts the flavour of meat – bought from the farm or your favourite butcher – cooking it slowly to a core temperature of 70°C. The result is tender meat with superb colour and flavour.



# wheat bread made with starter dough and a relaxing shopping spree at the vintage market



## CAMILLA

*While Freddy is proofing my bread naturally, I'm taking time off to stroll among the stalls of a well-stocked vintage market. In the end, yes, I bought some gorgeous sunglasses. They're just what I was looking for and they look great on. A full report on my blog ;-)*



Controlled proofing by Freddy gives bread, pizza and all proofed dough intense flavour, light structure, just the right crumbly texture and, above all, makes them easier to digest.



# FREDDY

Freddy is the first domestic blast chiller at the service of those who love cooking and pay attention to a healthy diet. Choosing Freddy means giving yourself and your family good quality, nutritious food because it preserves vitamins, nutrients, colours and aromas.

Freddy lets you save on your daily shopping, reduces waste to zero, allows you to organize your time better and above all lets you cook when you have time and feel like it. You can prepare meals unhurriedly, in advance and without stress. Find again the pleasure of your friends' company, good food and freedom to organize a meal even at the last minute.

Freddy combines slow cooking and fast chilling (Irinox patented technology) to offer 9 innovative functions:



#### — Blast chilling at +3°C

Freddy's chilling cycle rapidly lowers the core temperature of hot, just cooked food to +3°C. Going quickly through the heat range 40°C to 10°C blocks evaporation and avoids bacterial proliferation. It also preserves quality, fragrance, colours and scents and triples duration.



#### — Gentle freezing at -18°C

Ideal for hot and/or delicate food, this cycle lowers temperature gradually until it reaches +3°C, which then drops to -18°C for non-aggressive shock freezing.



#### — Shock freezing at -18°C

The shock freezing cycle at -18°C allows food to be kept for a long time, up to 6-18 months. The more rapidly the liquid contained in food is frozen (micro-crystals), the better the product's quality is when thawed.



#### — Controlled thawing

Freddy thaws food rapidly by means of gentle ventilation which withholds the micro-crystallised liquid in the food. In this way food is thawed evenly without partial cooking and is fresh, tasty and compact as if it had never been in the freezer.



#### — Natural proofing

Controlled proofing at a constant temperature allows the yeast in bread, pizza and brioches to develop evenly. Freddy ensures that all types of proofed products maintain intense flavour, light structure, just the right crumbly texture and, above all, are easier to digest.



#### — Ready-made dishes

Your favourite dish is steaming hot and waiting for you when you're ready. By simply setting the time you will return home the dishes will first of all be kept as if they were in the fridge, and then taken to a preset heating temperature.



#### — Low-temperature cooking

Low-temperature cooking gently cooks meat and fish, never exceeding a core temperature of +70°C. It exalts flavours, maintains a tender consistency and ensures uniform cooking.



#### — Customized preservation

Choose the ideal temperature, -20° to +65°C, to preserve food, even delicate things like home-made ice cream, fresh fish or chocolate.



#### — Chilled drinks

Just a few minutes are enough to chill wine, refresh soft drinks or offer your guests freshly made aperitifs. Chills bottles at a speed of around 1° C per minute.





# FREDDY

## — the advantages of Freddy in the kitchen

### Serve quality at table

Using Freddy, even those who have no time to cook can prepare a menu of varied nutritious meals for themselves or their families. All important, you know what you're eating because colours, scents, consistency and nutrients are perfectly preserved.

### Reduce waste to zero

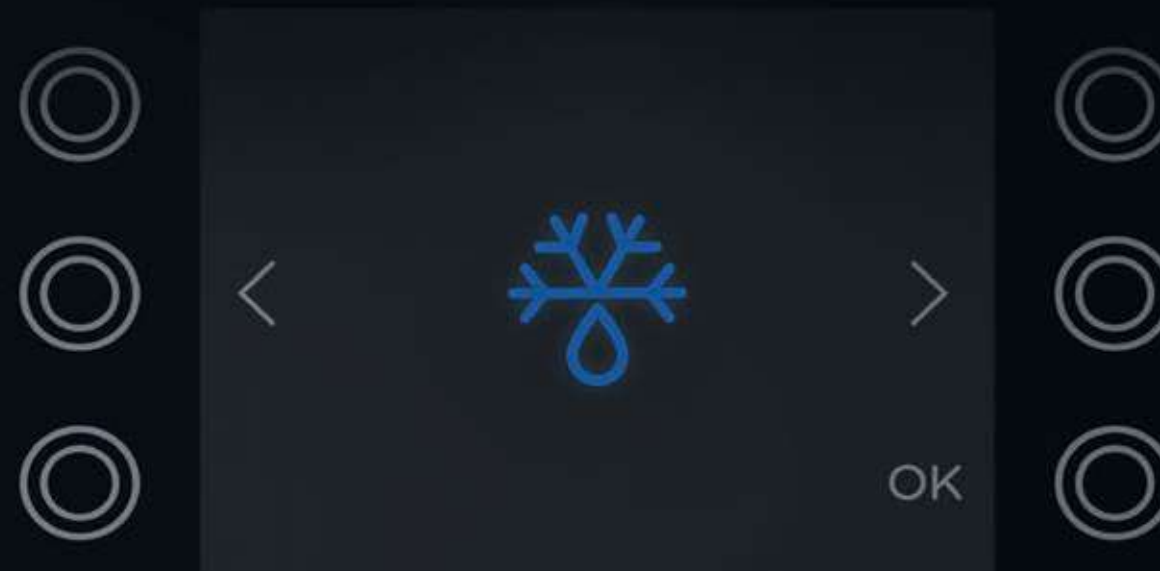
Freddy helps you to spend less and eat better because you can buy seasonal products at the best price and keep them for months. You save on daily shopping; you can even decide to shop once a week and chill or freeze food, which will last longer and never be wasted. Reduce the purchase and consumption of packaged products and prefer cooking, choosing safe, fresh and tested ingredients.

### Cook when you want and enjoy yourself

With Freddy you're in charge of your time and can cook when you feel like it. Prepare lunches and dinners in advance and you'll have a meal ready at any time for every occasion.

### Rediscover the pleasure of eating together

Freddy lets you enjoy again the pleasure of eating at home in the company of friends. You can invite your friends even at the last minute and have everything ready. You can get out of the kitchen and spend more time at table with your guests.







# ZERO

Zero is the first built-in professional-standard vacuum packing machine that can reach a vacuum close to absolute zero (0.002 bar final pressure), indispensable for vacuum cooking and increasing food preservation time in the fridge five-fold. Vacuum packing removes air from the food or liquid container, thus slowing down ageing and oxidation. Zero can be used for vacuum packing in special bags, specific containers or traditional glass jars. Zero can also be used to prepare food for vacuum cooking in water or steam ovens at a temperature of approximately 75°C.



## — crush-free vacuum cycle

For vacuum packing soft foods (soft cheese, pastries, cakes, etc.) which could be easily crushed. Final pressure is 0.266 bar in around 1 minute.



## — preservation vacuum cycle

For vacuum packing food to be kept in the fridge or freezer. Final pressure is 0.0119 bar in around 2 minutes. Preservation time is increased by up to five times.



## — vacuum cooking cycle

For vacuum packing products to be cooked in a steam oven or in hot water. Final pressure is 0.011 bar in just over 2 minutes. At the cooking stage the absence of air allows heat to be transmitted perfectly and evenly right to the core of the food.



## — vacuum cycle for containers

To vacuum pack in steel containers that will resist final pressures of max 0.2-0.3 bar. Ideal for liquids such as sauces and soups.





## GOURMET COLUMN

Elegant free standing Gourmet Column composed of a Freddy blast chiller, Zero vacuum packing machine and stainless steel storage unit. The unit is in glossy black painted steel with black toughened glass top cover.

Freddy and Zero are two new allies in the kitchen that will ensure quality and preservation of food. Food nutrients, vitamins, colours, scents and consistency remain perfect, providing unbeatable freshness.

The use of Zero together with the Freddy blast chiller is the optimum solution for vacuum packing cooked food. Food cooked and blast chilled at +3°C and then vacuum packed can be kept perfectly for 14 days in the fridge. If shock frozen at -18°C preservation lasts for up to 8-10 months in the freezer.





# Freddy®



## Technical characteristics

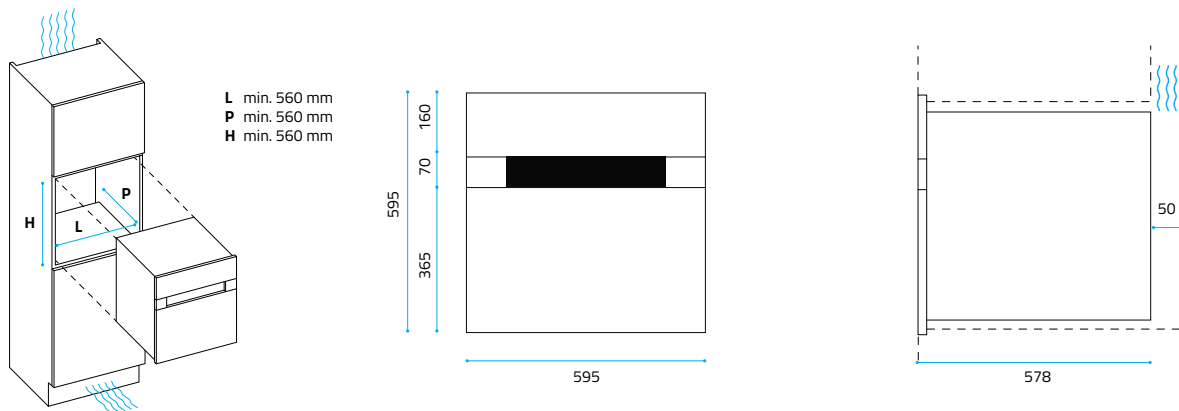
› Freddy, a professional-standard blast chiller, is designed to combine with all standard 60 cm tall units. It is convenient and practical to fit and is enhanced by uncluttered design with no protrusions.  
In AISI 304 18/10 stainless steel, it can coordinate with any type of kitchen furniture or ambience.

› Freddy is available in Scotch brite stainless steel.  
› Freddy operates through an easy to use digital interface with many functions. Controls are soft-touch and entirely without push buttons.  
› All Freddy components comply with the strictest international standards concerning environmental protection and the proper preservation of food and hygiene.

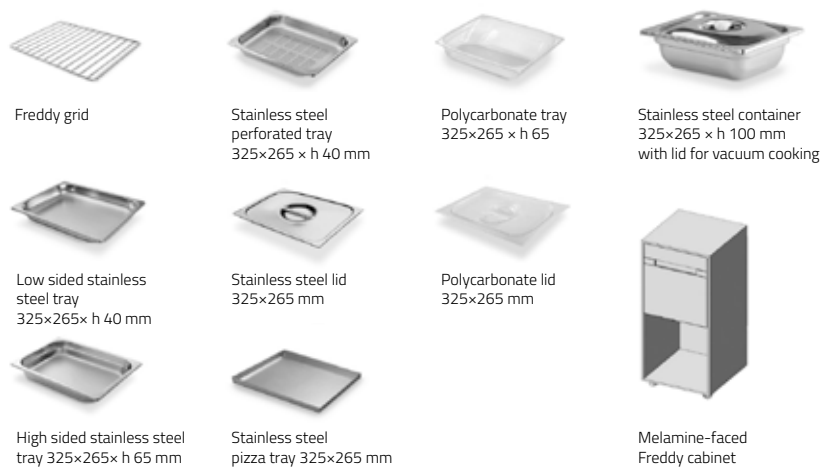
## Technical Data

	Freddy® “hot + cold”
Cycles available	
Blast chilling cycle output (+90°C to +3°C)	kg 7
Shock freezing cycle output (+90°C to -18°C)	kg 4
Grid capacity	n. 3
Voltage	230V - 60Hz
Max absorbed power	Chill 610 W – Cook 590 W
Total absorption	Chill 3,5 A – Cook 2,5 A
Compressor power	Hp 1/2
Cooling capacity (-10°C / + 40°C)	Watt 740
Refrigerant gas	R404A
Stainless steel construction	Aisi 304 - 18/10
Net weight	kg 55

**Fittings:** 2 stainless steel grids / Door with lh hinge / 1 sanitizing spray / 1 microfiber cloth



## Optional Accessories for Freddy



## Fitting precautions

The appliance comes with a power lead (length 2 m). Make sure there is a minimum 50 mm clearance for air circulation in the top part of the area into which it will be fitted.  
It is advisable not to place in contact with heat sources, ovens or other types of appliances that produce heat. Provide a power socket (Schuko) behind the appliance.

# Zero



## Technical characteristics

› Zero is made entirely in stainless steel  
› Available in two versions with a height of 60 cm or 45 cm  
› Comes with a high performance vacuum pump and an extra-thick non-deforming hydroformed vacuum chamber.  
The internal chamber is designed to accommodate steel bowls for vacuum

cooking as well as traditional glass jars.  
› The special shaping of the internal support means that vacuum can be created inside bottles of wine so that still wine can be preserved properly.  
› The soft-touch control panel is used to set three vacuum levels and different sealing intensity.

## Fitting precautions

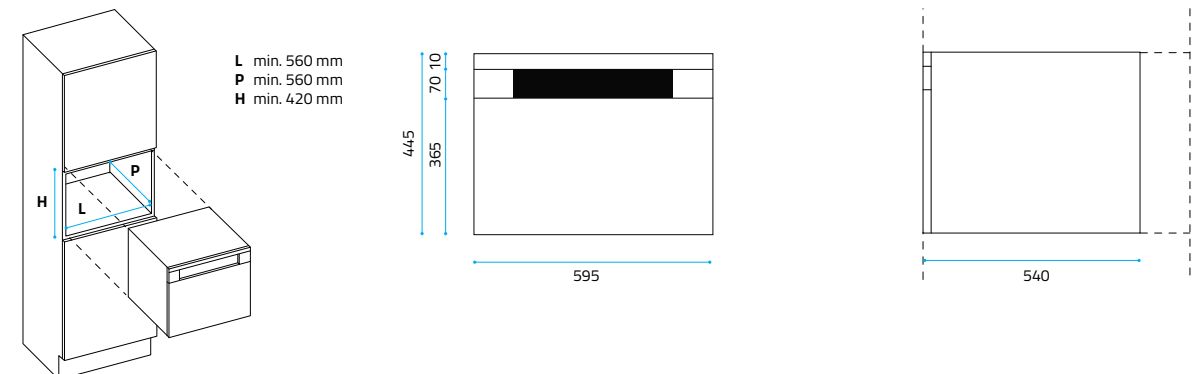
The appliance comes with a connecting cable (length 1.20 m).  
Provide a Schuko plug behind the appliance. Before fitting fix the two brackets provided to the cabinet.

## Technical data

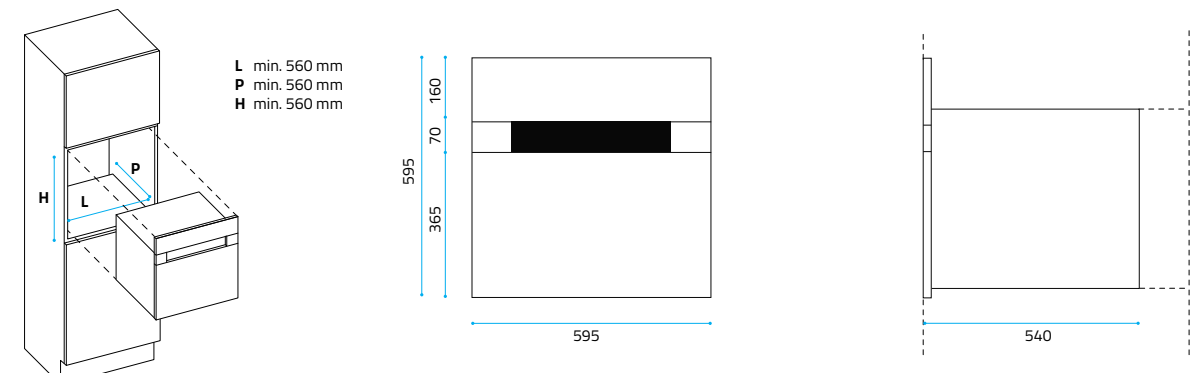
Vacuum pump	4 mc/h
Voltage	230V - 60Hz
Max absorbed power	180 W
Maximum sealable width	300 mm
Vacuum capacity	99%
Final vacuum	mbar 9
Stainless steel chamber	Aisi 304 - 18/10
Stainless steel construction	Aisi 304 - 18/10
Net weight	kg 46

**Standard accessories:** 1 stainless steel bag holder / 1 cap for vacuum bottles / 1 supply of assorted vacuum bags

## Zero 45 built-in



## Zero 60 built-in
















# Gourmet Column

## Technical characteristics

- › The Gourmet free-standing tall unit comprises Freddy 60, Zero 45 and a 35 cm high storage compartment.

### Freddy® – Technical Data

	Freddy® “hot + cold”
Cycles available	        
Blast chilling cycle output (+90°C to +3°C)	kg 7
Shock freezing cycle output (+90°C to -18°C)	kg 4
Grid capacity	n. 3
Voltage	230V - 60Hz
Max absorbed power	Chill 610 W – Cook 590 W
Total absorption	Chill 3,5 A – Cook 2,5 A
Compressor power	Hp 1/2
Cooling capacity (-10°C / + 40°C)	Watt 740
Refrigerant gas	R404A

**Fittings:** 2 stainless steel grids / Door with lh hinge / 1 sanitizing spray / 1 microfiber cloth

### Zero – Technical Data

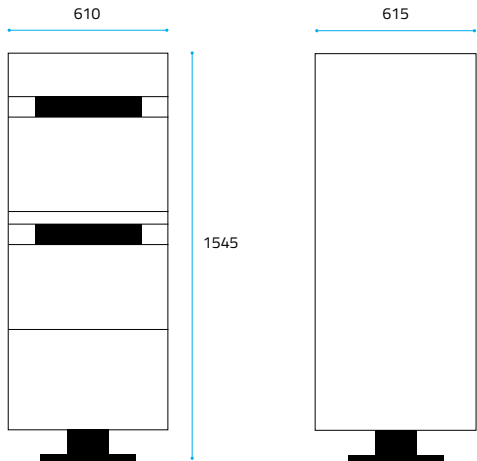
Vacuum pump	4 mc/h
Voltage	230V - 60Hz
Max absorbed power	180 W
Maximum sealable width	300 mm
Vacuum capacity	99%
Final vacuum	mbar 9
Stainless steel chamber	Aisi 304 - 18/10

**Standard accessories:** 1 stainless steel bag holder / 1 cap for vacuum bottles / 1 supply of assorted vacuum bags

Stainless steel construction	Aisi 304 - 18/10
Net weight	kg 101

### Fitting precautions

Use the special tool provided to adjust the 4 feet precisely and ensure that the unit is properly balanced and stable.





# LA CUISINE

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## INTERNATIONAL

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FREDDY  
special mention at the  
XXI COMPASSO D'ORO



product  
design  
award  
2010

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