



WELBILT®

Bringing innovation to the table



Delfield eVent Blast Chillers

May 2019

eVent



NEW eVent Offering



- ù CV5E
 - 5 trays
- ù CV10 E
 - 10 trays
- ù CV15E
 - 15 trays
- ù CV15E-2
 - 30 trays



Blast Chiller Benefits

Increase the products SAFETY

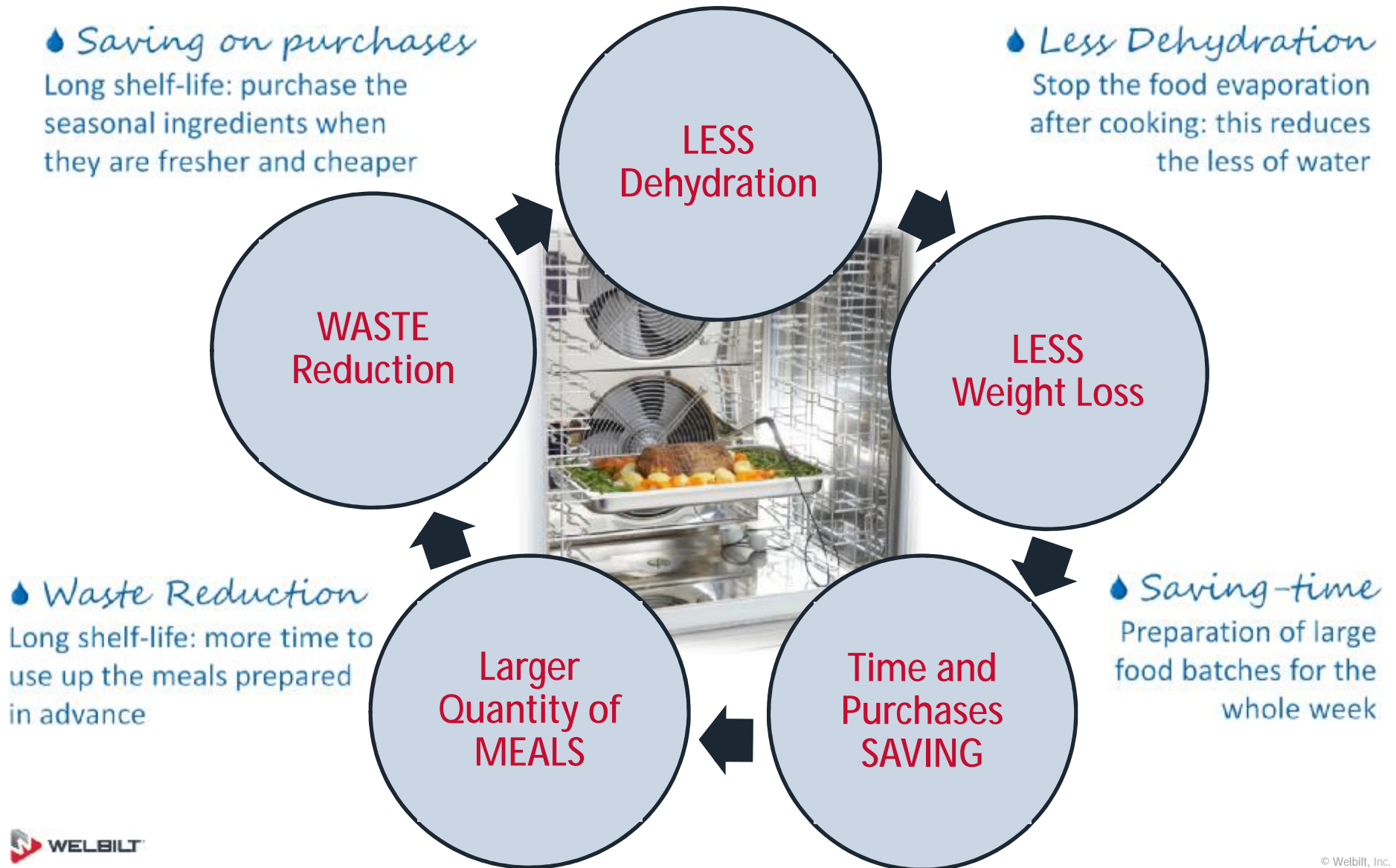
Both the blast chilling and the shock freezing processes allow to minimize the bacterial growth, that starts immediately after products cooking. At the same time, this powerful appliance reduces the product macro-crystallization, which damages the food cells.

Underline the food QUALITY

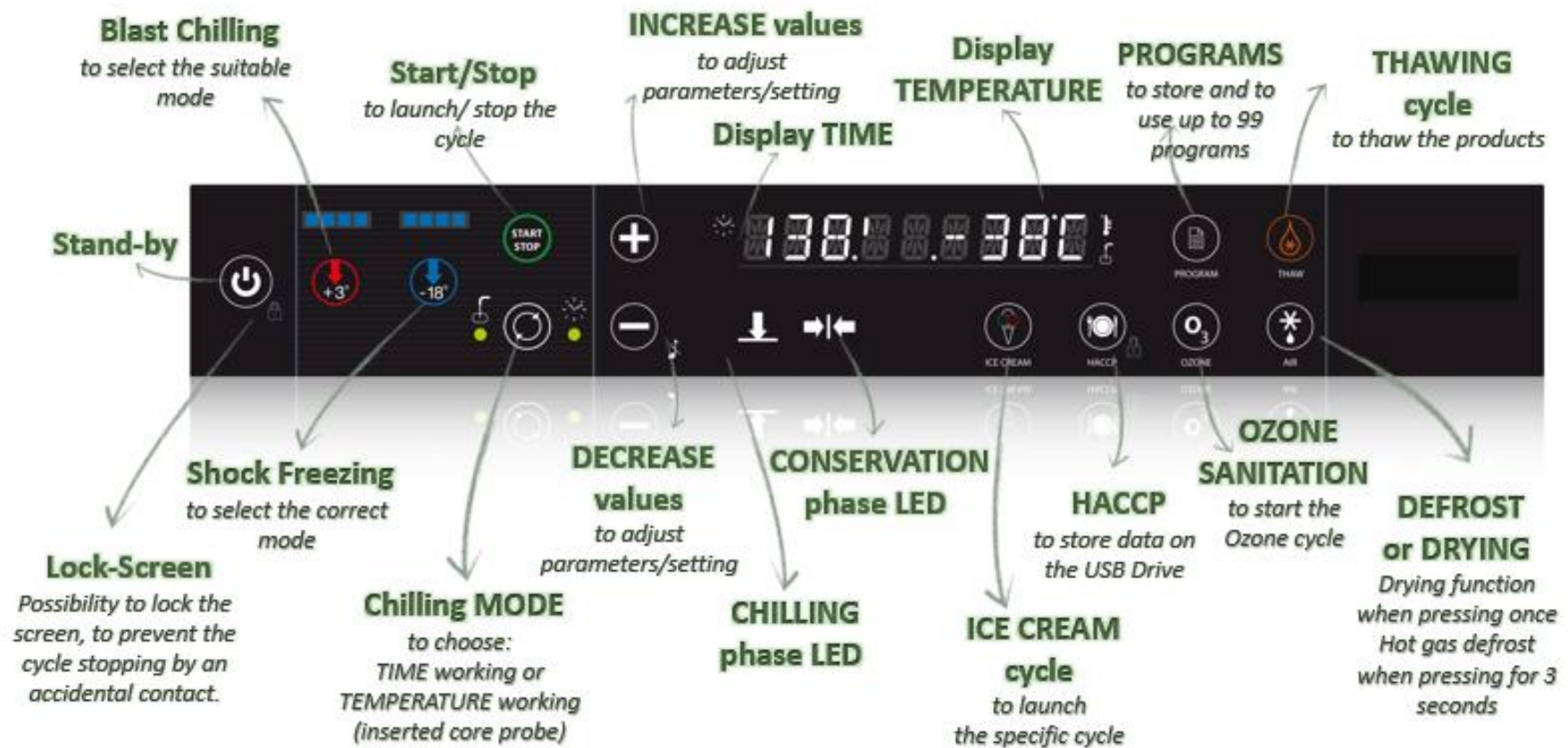
A longer food shelf-life and less dehydration are among the most important results achieved by the blast chiller use. This appliance allows to preserve all the best food qualities, to maintain its flavor and to offer a wider quantity of meals, by reducing the waste and gaining time and spaces.

These are the main reasons why blast chillers are essential elements for food safety, in accordance with HACCP rules.

How Blast Chillers Equal Profits



New Control Panel – User Friendly Interface

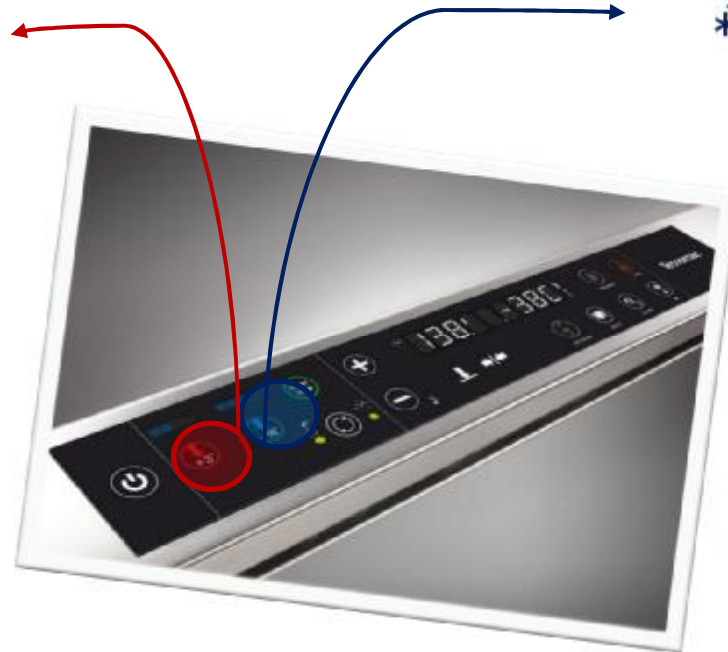
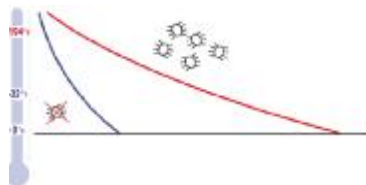


Cycles



BLAST CHILLING

The bacterial growth takes place when the product is at a temperature range of +149 °F and +50 °F. The use of this cycle minimizes this inconvenience, by reaching quickly + 38 °F at product core. A healthy and safe result is assured.

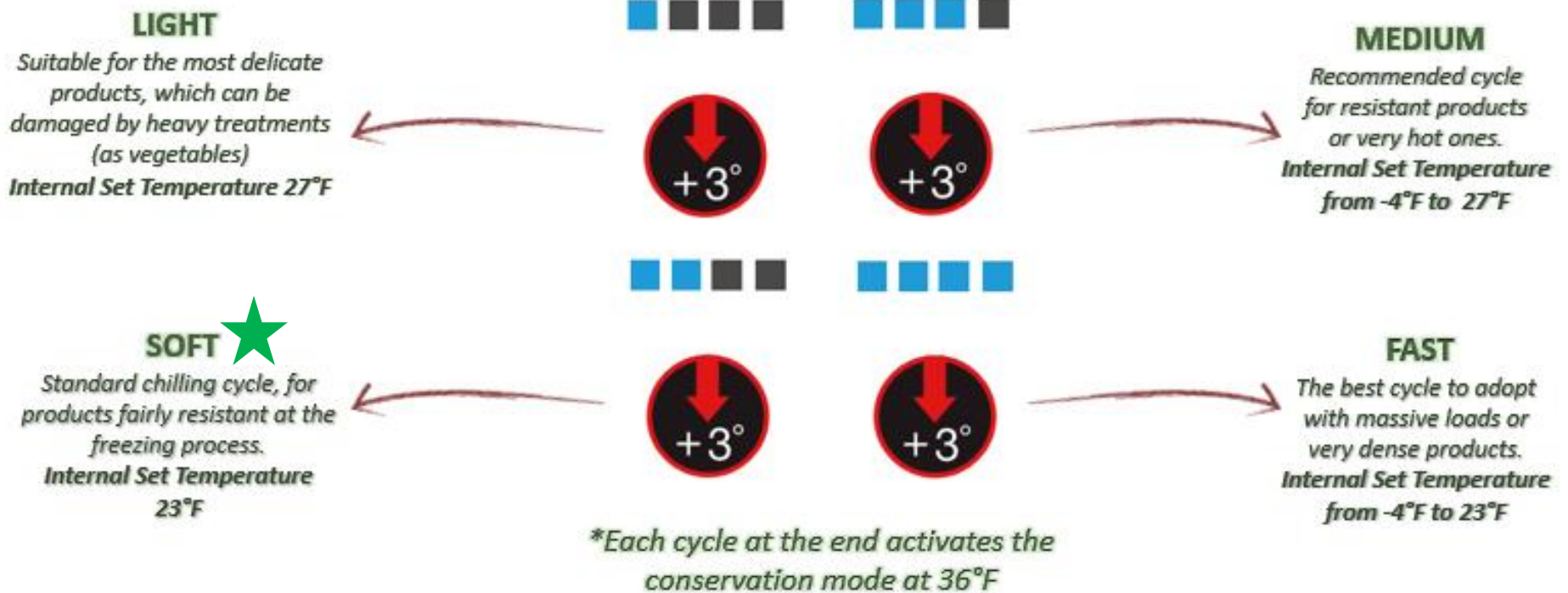


SHOCK FREEZING

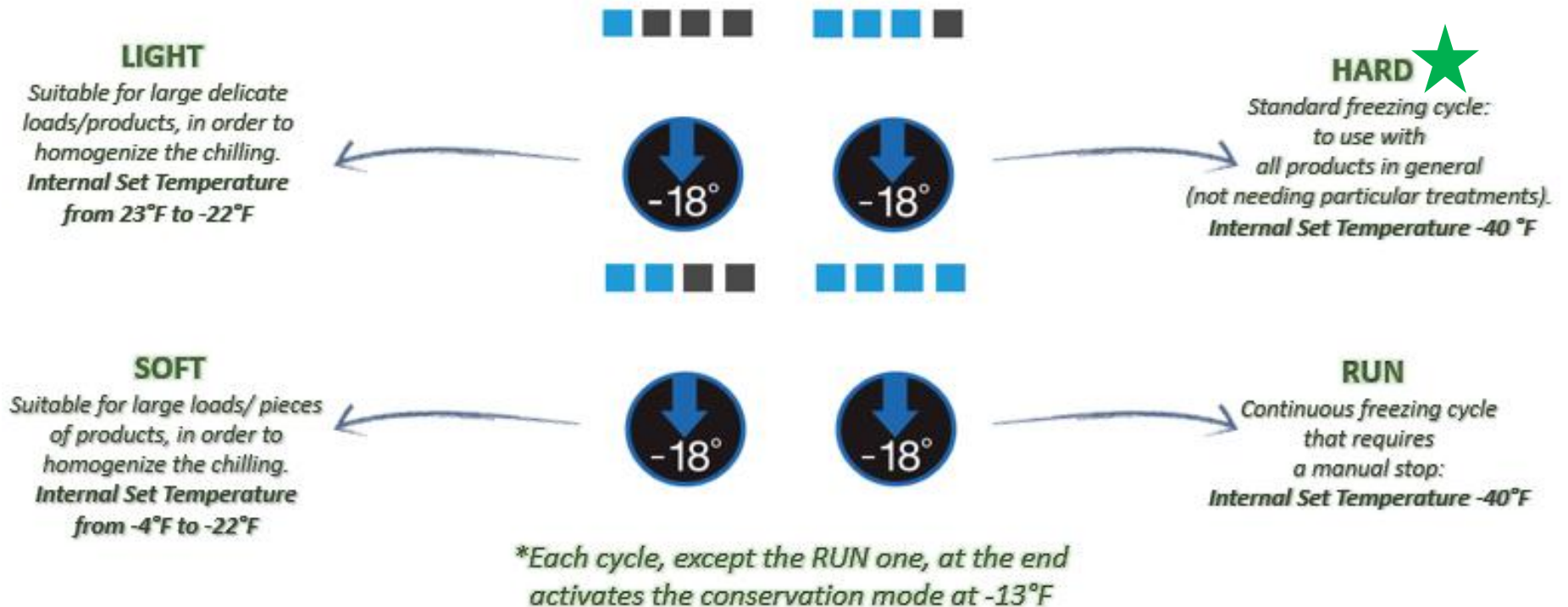
This is the only reliable process that stops the product cells macro-crystallization. It reaches quickly 0 °F at the food core, by guaranteeing the complete preservation of its organoleptic qualities. The product shelf-life is definitely longer.



Four Different Modes of Blast Chilling



Four Different Modes of Shock Freezing



More Functions

ICE CREAM

Dedicated function for the best ice cream production: a time-cycle, manually settable with the internal cell temperature. It allows the correct hardening/softening of the ice cream pans, with an internal set temperature at -40°F.

THAWING

Safe thawing cycle for frozen products acting with both the cell temperature control and the forced ventilation. The internal set temperature is positive, between +37°F and +50°F and the fans ventilation is available in two modes, hard or soft.

DRYING

Forced ventilation for an optimal machine drying: it works with room air, for a maximum time of 20 minutes. This cycle can be selected before/after the cleaning of the machine.

HOT GAS DEFROSTING

Classic defrosting cycle, quicker than the drying function and to be used when much ice is formed on the evaporator. It can be manually selected (not during chilling) and it is automatically launched each 8 hours (default setting).



PROGRAMS

Possibility to store up to 99 programs with relevant description on the scroll display.

The Look



Design Improvements





Comparison of T Series (current) to eVent (new)

Features	T Series	eVent	Features	T Series	eVent
Panel Thickness	1.97"	2.75"	99 Programs to store with text description	X	✓
BLAST CHILLING cycles	2	4	Scrolling probe values	X	✓
SHOCK FREEZING cycles	1	4	Backlit Display	X	✓
SHOCK FREEZING continuous	X	✓	Core probe sensor	PTC	PT1000 (more accurate)
Control panel	Not Ergonomic low	Ergonomic on the door	Alarm list HACCP displayed	X	✓
Door Handle	Built-in	Ergonomic in stainless steel	Automatic Hot Gas Defrosting	✓	✓
Panel Interface	Membrane	Backlit DISPLAY	Drying cycle by time	X	✓
Multilanguage display	X	✓	Deep Formed internal floor	✓	✓
Parameters text description	X	✓	External body rounded and welded	✓	✓
Air Inlet	Limited	Wider	Reversible door	✓	✓
Dedicated ICE-CREAM function	X	✓	OZONE Sanitation (Optional)	X	✓
THAWING cycle	X	✓	Software update by USB	X	✓
USB drive	Optional Generic Download	Standard Detailed Download	Second Probe option	X	✓
			DFC (Dynamic Frost Control)	X	✓



Model Comparison

Old T Series	eVent Series	Description
T5	CV5E	5 trays blast chiller
NA	CV10E	10 trays blast chiller
NA	CV15E	15 trays blast chiller
T14D	CV15E-2	30 trays blast chiller
T40	NA	<i>*Remaining as current T40</i>



Frequently asked questions

- Do units come with a cord and plug?
 - No – units must be hardwired
- How long is start-up?
 - 120 minutes
- What languages can the control display?
 - Italian, English, German, French, Spanish and Polish – defaulted to English for our domestic sales
- What is the max weight that can be stacked on a CV5E?
 - 330 pounds
- What pans can each unit hold?
 - CV5E – (5) 12x20"
 - CV10E – (10) 12x20"
 - CV15E – (15) 12x20"
 - CV15E-2 – (30) 12x20" OR (15) 18x26"



eVent Blast Chillers

Features:

1. Expanded offering
2. Two probes
3. Many standard cycles available



Advantages:

1. More available units for various applications
2. Competitively matched
3. Four blast chilling, four shock freezing, ice cream and thaw – option to program up to 99 other menus



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