CARPIGIANI

Blast Freezers and Chillers
for Ice Cream Parlors, Confectioners, Bakeries, Delicatessens and Restaurants

Nordika

Nordika

Carpigiani Nordika blast freezers are professional ice cream machines for ice cream parlors who choose production systems with a high technology content, to guarantee the best quality ice cream.

In fact, ice cream prepared with the Nordika blast freezers, the residual free water is rapidly transformed into microcrystals. In this way, the ice cream mantains its initial superior quality for a longer period. It is creamier, it has more volume and it is easier to serve.

Nordika Gelateria blast freezers specifications:

Built entirely of AISI 304 stainless steel for durability

One-piece body with extra-thick insulation for outstanding efficiency

Interior with rounded corners for quick, easy cleaning

Diamond bottom with central drain for draining water used during cleaning

Auto-evaporating pan to dissipate the water after defrosting

Stainless steel shelves to support the ice cream pans

Pair of C-Runners for the shelves to keep them steady

Variable shelf racks positions to suit your use

The runners and shelves can easily be dismantled for complete cleaning

Gelateria

Display Counter

You will find that after just 15 minutes of blast freezing, the ice cream surface of the product removed from the batch freezer is hardened.
The “shell” preserves the product and protects it from thermal shock when it is put into the display counter, also stabilizing the height, so your product will be at its best in the counter.

Keeping the product in the Cabinet

Blast freezing ice cream intended for long storage, using the temperature product core probe, freezes it to -18°C (-0.4°F), sets it completely, so your product will keep perfectly when transferred to the cabinet.
When reconditioned at -14°C (6.8°F), the ice cream once again becomes creamy and spatula-friendly.

Specialities

When making “ice cream confectionery” specialities such as ice cream cakes, Bavarian creams, mousses, single-portion desserts, hard pieces and all ice cream confectionery, the blast freezer’s speed is essential for organizing production and maintaining the highest standards of hygiene.
After removing from the freezer, the product is perfectly homogeneous.

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Carpigiani Nordika blast freezers and chillers are machines for professional confectioners who require highly advanced production systems, and know how to manage the cold chain in professional work, and guarantee the maximum quality of their products.

In fact, you can prepare and cook sweets, creams, breads and pizzas in advance, confident that the blast freezer/chiller will keep the freshness, form, taste and consistency.

Nordika Confectionery blast freezer/chiller specifications:

Built entirely of AISI 304 stainless steel for durability

One-piece body with extra-thick insulation for outstanding efficiency

Interior with rounded corners for quick, easy cleaning

Diamond bottom with central drain for draining water used during cleaning

Auto-evaporating pan to dissipate the water after defrosting

Pair of L-Runners for the pastry trays

Pair of C-Runners, with shelf for mixed use

Variable racks to position the shelves to suit your use

All of the runners are easy to remove, for complete cleaning

Pastry

Blast chilling of cooked products

Blast chilling cooked products directly from the cooking temperature to +3°C (37.4°F) at the core, such as sweets, tea cakes, cake bases, “focaccia” flat bread, crackers, etc., keeps the product fresh for longer periods.
They are ready to eat in a few minutes after being brought back to temperature, with all their original flavor, color, fragrance and weight.

Blast freezing of uncooked products

Blast freezing uncooked products such as leavened pastry, shortcrust, cream puffs, etc. to -18°C (-0.4°F) at the core, prevents over formation of microcrystals, keeping the cellular structure of these foods intact, guaranteeing perfect preservation in time.
These products are always ready to cook to meet production requirements.

Blast freezing of cooked products

The blast freezing of cooked products such as cream puffs and croissants to -18°C (-0.4°F) at the core makes these preserved products quickly available, while maintaining the fragrance of the freshly baked product.
They can be left in the refrigerator to thaw out, or put in a forced convection oven or microwave if you need them sooner, maintaining the perfect form and consistency.

Nordika

Carpigiani has always interpreted the requirements of professional ice cream parlors and pastry shops to help them improve their production and organize work in the best possible way. The Nordika range of blast freezers makes it easy to find the right model for your shop, such as:

- with display showing temperatures, times and processes
- time setting
- probe setting
- manual on/off
- main switch
- blast chilling
- manual defrosting
- blast freezing
- probe heating
- fast blast freezing and chilling
- pre-freeze

NK 400

NK 300

Nordika 300 Pastry
The professional blast freezer for storing large amounts. Its high blast freezing and frozen storage capacity make it useful both for planning and rationalising output and for storage of stocks of raw materials, such as seasonal fruit.

Nordika 100 Ice Cream
The standing blast freezer for efficient use of production shop space. The adjustable height and thick stainless-steel top allow installation in-line with standard work-tables, adding to the available work-surface.

Nordika 50
This compact little blast freezer will fit small premises where space is limited. It can be placed on a work-table or even straight on top of the batch freezer, for convenient, immediate use.

the Range

NK 200

NK 100

NK 50

Evaporator

With hinged stainless steel deflector, for perfect cleaning and inspection of all parts.

Reversible Doors

With the top and bottom hinge kit you can turn the doors around so they open the other way.

Probe

For reading product core temperature; heated for trouble-free removal after freezing.

Accessories

These options are everything you need to suit the blast freezers to your own personal requirements:

- ozonizer to sterilize the chamber and evaporator
- pair of C-Runners for ice cream parlor
- pair of L-Runners for pastry shop
- shelf 40 x 60 cm (15.7 x 23.6 in)
- 4 swivelling wheels, 2 with brake
- optional water condensation.

Nordika Gelateria

MODEL	Capacity of Pans 36x16x12 (14.2 x 6.3 x 4.7 in)	Shelves 40x60 cm (15.7 x23.6 in)	Pairs of C - Runners
NK 50	2	1*	1
NK 100	6	2	2
NK 200	12	4	4
NK 300	15	5	5
NK 400	21	7	7

* 40x40 cm (15.7 x 15.7 in) shelf

Nordika Pastry

MODEL	Capacity of Trays 40 x 60 cm (15.7 x 23.6 in)	Pairs of L - Runners	Pairs of C - Runners	Shelves 40 x 60 cm (15.7 x 23.6 in)
NK 100	5	4	1	1
NK 200	8	6	2	2
NK 300	12	8	4	4
NK 400	16	10	6	6

Specifications

Fan-assisted refrigeration - Manual defrosting - Air condensation

MODEL	Temperature Air	Temperature Product	Production*		Elec. specific.			Max fuse size	Dimensions cm (in)			Weight
	°C (°F)	°C (°F)	kg/h	lb/h	V	Hz	Ph	Amps	L	D	H	kg (lb)
NK 50	-30/-35 (-22/-31)	-18 (-0.4)	5	11	115-120	60	1	9.9	56 (22)	56 (22)	52 (20.5)	47 (104)
NK 100	-35/-40 (-31/-40)	+3/-18 (37.4/-0.4)	15	33	208-230	60	1	6.1	79 (31)	70 (27.5)	85 (33.5)	115 (253)
NK 200	-35/-40 (-31/-40)	+3/-18 (37.4/-0.4)	24	53	208-230	60	1	10.1	79 (31)	80 (27.5)	132 (52)	140 (309)
NK 300	-35/-40 (-31/-40)	+3/-18 (37.4/-0.4)	36	79	208-230	60	3 1	9.0	79 (31)	80 (27.5)	180 (70.9)	188 (414)
NK 400	-35/-40 (-31/-40)	+3/-18 (37.4/-0.4)	56	123	208-230	60	3 1	11.6	79 (31)	80 (27.5)	195 (77)	221 (487)

* up to -18°C (-0.4 °F) at core, on raw 60 g (0.13 lb) croissant that hasn't risen.

The manufacturer reserves the right to make any change in form and materials without prior notice. The weights, measurements, etc. are indicative.
The Nordika machines are made by Carpigiani according to a Certified Quality System UNI ENI ISO 9001 and are cETLus Listed.

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