for food process blast chillers

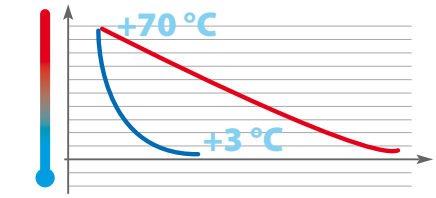
Blast chiller solution for professional refrigeration

iJP for the management of professional blast chillers

iJP has been developed to be installed on the best units, offering an innovative solution with cutting-edge features for professional blast chillers. It combines CAREL's extensive experience in electronic controllers with an emphasis on ease of use and advanced features.

Blast chillers: essential allies for chefs, ensuring food safety. Being used every day, operation needs to be intuitive, simple, and practical.

The system is designed to ensure immediate understanding and simple and intuitive interaction, allowing chefs to select the required cycle quickly and without wasting any time.
Different blast chilling cycles can be selected - all compliant with regulations - to adapt to the various organoleptic properties of each type of food and guarantee the highest quality.



without a blast chiller

with a blast chiller: reduces the product's exposure to temperatures where there is the risk of bacterial growth

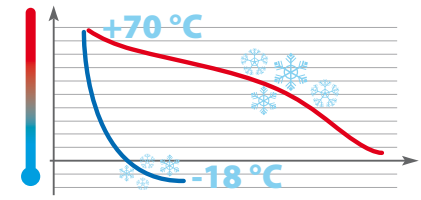
Blast chilling

Function to rapidly reduce the temperature of products before being stored in a refrigerator. Cycle mode:

- by temperature or time;
- Soft or Hard mode.

Presets

iJP features three custom cycles that be configured via the app and then recalled by pressing the corresponding button.



without a blast chiller

with a blast chiller: boosts the formation of microcrystals, rather than macrocrystals

Blast freezing

Function to rapidly reduce the temperature of products before being stored in a freezer. Cycle mode:

- by temperature or time;
- Soft or Hard mode.

Easy to use

User interface and app designed to offer chefs simple and intuitive operation, for quick and immediate cycle selection.

Premium aesthetics

Attention to detail and neat lines ensure elegant and harmonious integration with the unit's design.

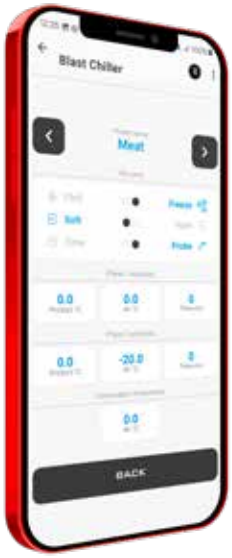
Full range

A flexible solution available in various formats and sizes, adapting naturally to any type of unit.

Control at your fingertips

With integrated Bluetooth, iJP revolutionises interaction with the blast chiller.
Using the CONTROLLA app, chefs can configure, start and monitor each cycle directly from their smartphone, for maximum convenience.
Export HACCP reports with just one tap to ensure traceability and maximum food safety.

CONTROLLA



Configure custom cycles

Select cycle and cycle status

HACCP events for simplified compliance

iJP can be connected to the IoT RED control service, for remote monitoring and management of the blast chiller, from anywhere, at any time.

RED control

Different formats to suit every need

iJP is a complete range, with sizes and models designed to adapt to every need: from the compact XL, Large and Small versions, to split solutions with remote HMI.
Versatility that simplifies design and guarantees an optimal user experience for the chef at all times.

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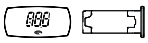
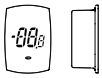
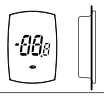
Available versions

Specifications	small		large		XL	
Model	Panel 	Split	Panel	Split	Panel	Panel 
	all in one	stand alone or connected to small/ large/XL HMI	all in one	stand alone or connected to small/ large/XL HMI	all in one	all in one
Power supply	100-240 Vac - High-low voltage protection + Zero crossing					
Display	6 buttons	-	6 buttons	-	6 buttons LED status bar	
Analogue inputs	2 temperature probes		3 temperature probes		2 temperature probes;	
Digital inputs	1 multifunction input; 1 voltage-free contact					
Digital outputs	4 relays		6 relays		5 relays	
Connectivity	NFC + TTL or NFC + Bluetooth + BMS					

Optional user interface (HMI) for SPLIT versions

Specifications	small	large	XL horizontal	XL vertical
Model				
	display only			
Power supply	12 Vdc (supplied by the controller)			
Display	6 buttons		6 buttons - LED status bar	
Connectivity	NFC and Bluetooth			

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