



Freddy is the first domestic blast chiller



Blast chilling +3 °C

Cooked blast chilled food can be kept in the refrigerator up to 7 days.



Shock freezing -18 °C

Cooked shock frozen food can be kept in the freezer up to 6-8 months.



Gentle freezing -18 °C

For hot and/or delicate food to be kept in the freezer.



Controlled thawing

Thaws food rapidly, preserving the same flavour and texture as a fresh product.



Drinks cooling

Chills bottles at a speed of 1 °C per minute.



Customized storage

Storage temperature can be set between -20 and +65 °C according to the type of food.



Slow, low-temperature cooking

Ideal for cooking meat and fish, boosting texture and flavour.



Natural proofing

Controlled, natural proofing makes dough easier to digest.



Ready meal

Find your meal ready and steaming hot when you get back home.

9 ways to live well

Freddy is blast chilling and slow heating together in one appliance, managing temperatures of -40 °C to +80 °C and providing 9 innovative functions.

