



BLAST CHILLER AT-3 1/1 230/50/1

3 x GN 1/1 (distance between trays: 70 mm).



P/N 5140182



FOOD PRESERVATION AND SOUS-VIDE
BLAST CHILLERS

- ✓ Cycles per temperature, time or core probe.
- ✓ HARD function for rapid cooling, SOFT for deep-freezing.
- ✓ Data storage at the end of the cycle.
- ✓ Manual air defrosting.
- ✓ Possibility of customising and saving cycles and settings.
- ✓ HACCP functions for storing alarms.
- ✓ Bluetooth connectivity for maximum process control through the free EVConnect app.

Special cycles

- ✓ Pre-cooling.
- ✓ Sanitation of raw fish.
- ✓ Ice cream hardening.
- ✓ Other optional cycles: defrosting, internal sterilisation, cooling by core probe.

INCLUDES

- ✓ Core probe.
- ✓ Bluetooth connectivity

OPTIONAL

- Wifi connectivity for process control from anywhere.
- Ozone sterilisation.

ACCESSORIES

- Trolley for trays

SPECIFICATIONS

Recipient capacity (GN) 1/1: 3
 Space between trays: 70 mm
 Chilling capacity: 90 °C a 3 °C / 90 ' / 7 Kg
 Deep freezing capacity: 90 °C a -18 °C / 240 ' / 5 Kg
 Consumption: 720 W
 Electrical supply: 230 V/ 50 Hz / 1 ~

External dimensions (WxDxH)

- ✓ Width: 600 mm
 - ✓ Depth: 864 mm
 - ✓ Height: 460 mm
- Net weight: 55 Kg

Crated dimensions

700 x 900 x 500 mm
 Volume Packed: 0.315 m³
 Gross weight: 62 Kg

SALES DESCRIPTION

Output:

- ✓ Chilling: 7 Kg / 90 '.
- ✓ Deep-freezing: 5 Kg / 240 '.

Quick chilling helps to maintain the quality of food, preserving the nutrients and improving the efficiency of cooking processes.

A wide range of applications

- ✓ Frozen pizzas, fresh pasta, confectionery, gastronomy, ice creams, desserts, baked goods, etc.

One piece of equipment, several functions

- ✓ Quick chilling to +3°C which inhibits bacterial proliferation, prevents food dehydration due to evaporation and makes it possible to preserve the original properties of food for five to seven days.
- ✓ Deep-freezing to a core temperature of -18°C in less than four hours, avoiding the formation of macrocrystals, an essential requisite if - at the time of use - unfrozen food is to keep its original consistency and quality.
- ✓ Automatic preservation at the maintenance temperature programmed after each operation.

Robust, hygienic and reliable construction.

- ✓ Manufactured in stainless steel with hygienic cathodic protection and easy to clean
- ✓ Insulation with expanded polyurethane foam in water free of CFC's and HFC's
- ✓ High-power compressors for quick chilling
- ✓ Indirect air flow
- ✓ Built-in motor
- ✓ Freon refrigerant with a low GWP content.
- ✓ Evaporators treated with cataphoresis to reduce odours and moulds, favouring performance and durability over time.

Advanced control panel





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		Item	Qty
		Approved	

product sheet
updated 31/05/2023