



BLAST CHILLER AT-3 2/3 230/50/1

3 x GN 2/3 (distance between trays: 70mm)



P/N. 5140183



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

- ✓ 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 control over processes.

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

ACCESSORIES

- ☐ Wifi connectivity.
- ☐ Ozone sterilisation.

SALES DESCRIPTION

Output:
Chilling: 7 Kg. / 90'
Deep-freezing: 4.9 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.



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Project

Date

Item

Qty

Approved

FOOD PRESERVATION AND SOUS-VIDE
BLAST CHILLERS

product sheet
updated 12/02/20



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SPECIFICATIONS

Recipient capacity (GN) 2/3: 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
' / 4.9 Kg

Consumption: 700 W

Electrical supply: 230 V/ 50 Hz / 1 ~

External dimensions (WxDxH)

- ✓ Width: 600 mm
- ✓ Depth: 605 mm
- ✓ Height: 400 mm

Net weight: 42 Kg

Crated dimensions

24.4 x 24.4 x 19.7 "
Volume Packed: 0.1922 m³
Gross weight: 108.0 lbs.

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