## **BLAST CHILLER AB-3 1/1**

Capacity: 3 x GN 1/1





# SALES DESCRIPTION

Output:

Blast chilling: 7 Kg. / 90'

Shock freezing: 5 Kg. / 240'

Core probe included.

#### Hard chilling, deep freezing & preservation.

- ✓ Quick chilling to +10°C. This inhibits bacterial proliferation, prevents food dehydration due to evaporation and permits maintaining the original properties of food for five to seven davs.
- ✓ Deep-freezing to a core temperature of -18°C in less than four hours, thus avoiding the formation of macrocrystals, an essential requisite if · at the time of its consumption - unfrozen food is to keep its original consistency and quality.
- Automatic preservation at the maintenance temperature programmed at the end of each operation.
- ✓ Integrated power unit.
- ✓ Indirect air flush: low dehydration.
- Powerful compressors: quick chilling.
- ✓ Hard chilling: for thick products.
- ✓ Core probe (optional): Optimises the chilling and freezing times, by detecting the moment at which the desired temperature is reached in the core of the product.

#### **NCLUDES**

√ Core probe.

### **SPECIFICATIONS**

Recipient capacity (GN) 1/1:3

Capacity of ice-cream cuvettes 5 l.: 2

Space between trays: 70 mm

#### External dimensions (WxDxH)

✓ Width: 600 mm

✓ Depth: 850 mm

✓ Height: 450 mm

Chilling capacity: 90 °C a 3 °C / 90 ' / 7 Kg

Deep freezing capacity: 90 °C a -18 °C / 240 ' / 5 Kg

Consumption: 700 W Coolant: 650g-R452 Net weight: 41 Kg **Crated dimensions** 

900 x 700 x 600 mm Gross weight: 48 Kg.

### **AVAILABLE MODELS**

5140082 Blast chiller AB-3 1/1 230/50/1

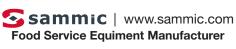
\* Ask for special versions availability

### **Accessories**

□ Probe kit









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Project	Date
Item	Qty