



BLAST CHILLER AB-3 2/3

Capacity: 3 x GN 2/3



FOOD PRESERVATION AND SOUS-VIDE
BLAST CHILLERS



SPECIFICATIONS

Recipient capacity (GN) 2/3 : 3

Capacity of ice-cream cuvettes 5 l.: 2

Space between trays: 70 mm

External dimensions (WxDxH)

✓ Width: 600 mm

✓ Depth: 600 mm

✓ Height: 400 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-R152

Net weight : 41 Kg

Crated dimensions

700 x 610 x 520 mm

Gross weight: 48 Kg.

AVAILABLE MODELS

5140083 Blast chiller AB-3 2/3 230/50/1

* Ask for special versions availability

ACCESSORIES

Probe kit

SALES DESCRIPTION

Output:

Blast chilling: 7 Kg. / 90'

Shock freezing: 5 Kg. / 240'

Optional core probe.

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 days.
- ✓ 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.



sammic | www.sammic.com
Food Service Equipment Manufacturer

Polígono Basarte, 1. phone +34 943 15 72 36
20720 Azkoitia, Spain sales@sammic.com



Project	Date
Item	Qty
Approved	

product sheet
updated 14/11/2019