



BLAST CHILLER ABS-15/2

Capacity: 15 x GN 2/1 or 30 x GN 1/1



SALES DESCRIPTION

Output:

Blast chilling: 70 Kg. / 90'

Shock freezing: 55 Kg. / 240'

Complete with ice cream and thawing functions.

Core probe included.

FEATURES AND BENEFITS

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. LIGHT, SOFT, MEDIUM, FAST chilling cycles.
- ✓ 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. Temperatura and humidity are controlled during the whole cycle. DFC algorithm protects the food tast avoiding ice on the product surface. LIGHT, SOFT, HARD, RUN freezing cycles.
- ✓ Automatic preservation at the maintenance temperature programmed at the end of each operation.
- ✓ Ice cream function.
- ✓ Thawing function.
- ✓ Other utilities: drying, hot gas defrosting, alarm list.
- ✓ Manual or automatic cycles.
- ✓ Integrated power unit.
- ✓ Ergonomic and intuitive interface allows to see all important information at a glance. Programmable and multilingual.
- ✓ Indirect air flush: low dehydration.
- ✓ Suitable for both GN or pastry trays.
- ✓ Core probe: Optimises the chilling and freezing times, by detecting the moment at which the desired temperature is reached in the core of the product.

INCLUDES

- ✓ HACCP system. Hazard Analysis & Critical Control Points
- ✓ Core probe.
- ✓ USB to connect a printer.

ACCESSORIES

- ☐ UVC lamp



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Project

Date

Item

Qty

Approved

FOOD PRESERVATION AND SOUS-VIDE
BLAST CHILLERS

product sheet
updated 25/10/2019



BLAST CHILLER ABS-15/2

Capacity: 15 x GN 2/1 or 30 x GN 1/1



SPECIFICATIONS

Recipient capacity (GN) 2/1: 15

Recipient capacity (GN) 1/1: 30

600 x 400 recipient capacity: 30

Capacity of ice-cream cuvettes 5 l.: 42

Space between trays: 68 mm

External dimensions (WxDxH)

✓ Width: 840 mm

✓ Depth: 875 mm

✓ Height: 1975 mm

Chilling capacity: 90 °C a 3 °C / 90 ' / 70 Kg

Deep freezing capacity: 90 °C a -18 °C / 240 ' / 55 Kg

Consumption: 4050 W

Crated dimensions

900 x 1350 x 2010 mm

Gross weight: 332 Kg.

FOOD PRESERVATION AND SOUS-VIDE
BLAST CHILLERS

AVAILABLE MODELS

5140078 Blast chiller ABS-15-2/70 400/50/3N

* Ask for special versions availability

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