



# BLAST CHILLER AB-3 1/1

Capacity: 3 x GN 1/1



FOOD PRESERVATION AND SOUS-VIDE  
BLAST CHILLERS



## 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 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.



## INCLUDES

- ✓ 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

Approved

product sheet  
updated 22/03/2019