



# BLAST CHILLER AB-5

Capacity: 5 x GN 1/1



FOOD PRESERVATION AND SOUS-VIDE  
BLAST CHILLERS



## SALES DESCRIPTION

Output:

Blast chilling: 18 Kg. / 90'

Shock freezing: 10 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: 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.

## SPECIFICATIONS

Recipient capacity (GN) 1/1: 5

600 x 400 recipient capacity: 5

Capacity of ice-cream cuvettes 5 l.: 6

Space between trays: 68 mm

### External dimensions (WxDxH)

✓ Width: 800 mm

✓ Depth: 700 mm

✓ Height: 900 mm

Chilling capacity: 90 °C a 3 °C / 90 ' / 18 Kg

Deep freezing capacity: 90 °C a -18 °C / 240 ' / 10 Kg

Coolant : 1100g-R452

Refrigeration power : 1573 W

Consumption: 1250 W

Net weight : 108 Kg

### Crated dimensions

870 x 760 x 1080 mm

Gross weight: 123 Kg.

## AVAILABLE MODELS

5140085 Blast chiller AB-5 1/1 230/50/1

5140086 Blast chiller AB-5 1/1 220/60/1

5140087 Blast chiller AB-5 1/1 USB 230/50/1

\* Ask for special versions availability

## ACCESSORIES

☐ Sterilizing ozone

☐ Printer



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Project

Date

Item

Qty

Approved

product sheet  
updated 04/12/2019