



BLAST CHILLER AB-10

Capacity: 10 x GN 1/1



FOOD PRESERVATION AND SOUS-VIDE
BLAST CHILLERS



INCLUDES

- ✓ HACCP system. Hazard Analysis & Critical Control
- Points
- ✓ Core probe.

SPECIFICATIONS

Recipient capacity (GN) 1/1: 10

600 x 400 recipient capacity: 10

Capacity of ice-cream cuvettes 5 l.: 15

Space between trays: 68 mm

External dimensions (WxDxH)

✓ Width: 800 mm

✓ Depth: 700 mm

✓ Height: 1544 mm

Chilling capacity: 90 °C a 3 °C / 90 ' / 32 Kg

Deep freezing capacity: 90 °C a -18 °C / 240 ' / 22 Kg

Coolant : 2400g-R452

Refrigeration power : 3219 W

Consumption: 2100 W

Net weight : 139 Kg

Crated dimensions

870 x 770 x 1720 mm

Gross weight: 156 Kg.

SALES DESCRIPTION

Output:

Blast chilling: 32 Kg. / 90'

Shock freezing: 22 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.

AVAILABLE MODELS

5140090 Blast chiller AB-10 1/1 230/50/1

5140091 Blast chiller AB-10 1/1 220/60/1

* Ask for special versions availability

ACCESSORIES

☐ Sterilizing ozone

☐ USB port for temperature and alarm registration



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Project

Date

Item

Qty

Approved

product sheet
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