



BLAST CHILLER AB-15

Capacity: 15 x GN 1/1



FOOD PRESERVATION AND SOUS-VIDE
BLAST CHILLERS



SALES DESCRIPTION

Output:

Blast chilling: 40 Kg. / 90'

Shock freezing: 28 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: 15

600 x 400 recipient capacity: 15

Capacity of ice-cream cuvettes 5 l.: 21

Space between trays: 68 mm

External dimensions (WxDxH)

✓ Width: 800 mm

✓ Depth: 800 mm

✓ Height: 1950 mm

Chilling capacity: 90 °C a 3 °C / 90 ' / 40 Kg

Deep freezing capacity: 90 °C a -18 °C / 240 ' / 28 Kg

Coolant : 2200g-R452

Refrigeration power : 5443 W

Consumption: 2700 W

Net weight : 185 Kg

Crated dimensions

870 x 970 x 2130 mm

Gross weight: 200 Kg.

AVAILABLE MODELS

5140095 Blast chiller AB-15 1/1 400/50/3N

5140096 Blast chiller AB-15/40 USB 400/50/3N

5140097 Blast chiller AB-15 1/1 220/60/3

* Ask for special versions availability

ACCESSORIES

☐ Sterilizing ozone

☐ Printer



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Project

Date

Item

Qty

Approved

product sheet
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