



# BLAST CHILLER / FREEZER AT-7PW 1/1 230/50/1

7 x GN 1/1 / EN 600 x 400 (distance between trays: 70 mm).



5170188

FOOD PRESERVATION AND SOUS-VIDE  
BLAST CHILLERS / FREEZERS



- ✓ Cycles per temperature, time or core probe.
- ✓ HARD function for rapid cooling, SOFT for deep-freezing.
- ✓ Data storage at the end of the cycle.
- ✓ Manual air defrosting.
- ✓ Possibility of customising and saving cycles and settings.
- ✓ HACCP functions for storing alarms.
- ✓ Wifi connectivity for maximum process control through the free EVConnect app.

### Special cycles

- ✓ Pre-cooling.
- ✓ Sanitation of raw fish.
- ✓ Ice cream hardening.
- ✓ Other optional cycles: defrosting, internal sterilisation, cooling by core probe.

### INCLUDES

- ✓ Core probe.
- ✓ Wifi connectivity.

### SPECIFICATIONS

Recipient capacity (GN) 1/1: 7  
Space between trays: 70 mm

Chilling capacity: 90°C a 3°C / 90' / 25 kg  
Deep freezing capacity: 90°C a -18°C / 240' / 16 kg

Consumption: 1200 W

Electrical supply: 230 V/ 50 Hz / 1~

**Internal dimensions:** 700 mm x 455 mm x 622 mm (Interior volume: )

### External dimensions (W x D x H)

- ✓ Width: 820 mm
- ✓ Depth: 738 mm
- ✓ Height: 1142 mm

Net weight: 140 kg

Crated dimensions  
850 x 770 x 1450 mm  
Gross weight: 150 kg

## SALES DESCRIPTION

### Output:

- ✓ Chilling: 25 kg / 90'.
- ✓ Deep-freezing: 16 kg / 240'.

Quick chilling helps to maintain the quality of food, preserving the nutrients and improving the efficiency of cooking processes.

### A wide range of applications

- ✓ Frozen pizzas, fresh pasta, confectionery, gastronomy, ice creams, desserts, baked goods, etc.

### One piece of equipment, several functions

- ✓ Quick chilling to +3°C which inhibits bacterial proliferation, prevents food dehydration due to evaporation and makes it possible to preserve the original properties of food for five to seven days.
- ✓ Deep-freezing to a core temperature of -18°C in less than four hours, avoiding the formation of macrocrystals, an essential requisite if - at the time of use - unfrozen food is to keep its original consistency and quality.
- ✓ Automatic preservation at the maintenance temperature programmed after each operation.

### Robust, hygienic and reliable construction

- ✓ Manufactured in stainless steel with hygienic cathodic protection and easy to clean.
- ✓ Insulation with expanded polyurethane foam in water free of CFC's and HFC's.
- ✓ High-power compressors for quick chilling.
- ✓ Indirect air flow.
- ✓ Built-in motor.
- ✓ R290 refrigerant with a low GWP content.
- ✓ Evaporators treated with cataphoresis to reduce odours and moulds, favouring performance and durability over time.

### Advanced control panel



product sheet  
updated 13/01/2025



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	Item	Qty
	Approved	

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