



BLAST CHILLER AT-20 (COMPATIBLE)

1 carriage 20 x GN1/1 compatible with ovens. Built-in motor.



- ✓ 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
- ✓ Freon refrigerant with a low GWP content.
- ✓ Evaporators treated with cataphoresis to reduce odours and moulds, favouring performance and durability over time.

Advanced control panel

- ✓ 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.
- ✓ Bluetooth Connectivity for maximum control over processes.

Special cycles

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

INCLUDES

- ✓ Core probe.
- ✓ Bluetooth connectivity

ACCESSORIES

- Wifi connectivity.
- Ozone sterilisation.

SALES DESCRIPTION

Output:
Chilling: 75 Kg. / 90'
Deep-freezing: 45 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



www.sammic.co.uk

Food Service Equipment Manufacturer

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Project

Date

Item

Qty

Approved

FOOD PRESERVATION AND SOUS-VIDE
BLAST CHILLERS

product sheet
updated 18/02/2021



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SPECIFICATIONS

Trolley (gn) 1/1: 1

Chilling capacity: 90 °C a 3 °C / 90 ' / 75 Kg

Deep freezing capacity: 90 °C a -18 °C / 240 ' / 45 Kg

Consumption: 3800 W

External dimensions (WxDxH)

✓ Width: 945 mm

✓ Depth: 1116 mm

✓ Height: 2445 mm

Net weight: 360 Kg

Crated dimensions

980 x 1200 x 2480 mm

Volume Packed: 2.926 m³

Gross weight: 370 Kg.

FOOD PRESERVATION AND SOUS-VIDE
BLAST CHILLERS

AVAILABLE MODELS

5140142 Blast chiller AT-20CHR 400/50/3N (Compatible with Rational)

5140143 Blast chiller AT-20CHC 400/50/3N (Compatible with Convotherm)

5140144 Blast chiller AT-20CHG 400/50/3N (Compatible with Giorik)

* Ask for special versions availability



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