



BLAST CHILLER AT-3 2/3

3 x GN 2/3 (distance between trays: 70mm)



- ✓ 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.

SALES DESCRIPTION

Output:
Chilling: 7 Kg. / 90'
Deep-freezing: 4.9 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

INCLUDES

- ✓ Core probe.
- ✓ Bluetooth connectivity

ACCESSORIES

- Wifi connectivity.
- Ozone sterilisation.



www.sammic.co.uk
Food Service Equipment Manufacturer
Unit 2, Trevanah Road
Troon Industrial Park
LE4 9LS - Leicester
uksales@sammic.com
Tel.: +44 0116 246 1900



Project	Date
Item	Qty
Approved	



BLAST CHILLER AT-3 2/3

3 x GN 2/3 (distance between trays: 70mm)



FOOD PRESERVATION AND SOUS-VIDE
BLAST CHILLERS

SPECIFICATIONS

Recipient capacity (GN) 2/3: 3
Space between trays: 70 mm

Chilling capacity: 90 °C a 3 °C / 90 ' / 7 Kg
Deep freezing capacity: 90 °C a -18 °C / 240 ' / 4.9 Kg

Consumption: 700 W

External dimensions (WxDxH)

- ✓ Width: 600 mm
- ✓ Depth: 605 mm
- ✓ Height: 400 mm

Net weight: 42 Kg

Crated dimensions

620 x 620 x 500 mm
Volume Packed: 0.1922 m³
Gross weight: 49 Kg.

AVAILABLE MODELS

5140183 Blast chiller AT-3 2/3 230/50/1

* Ask for special versions availability

 <p>www.sammic.co.uk Food Service Equipment Manufacturer Unit 2, Trevanah Road Troon Industrial Park LE4 9LS - Leicester uksales@sammic.com Tel.: +44 0116 246 1900</p> 	Project	Date
	Item	Qty
	Approved	

product sheet
updated 07/05/2021