BLAST CHILLER AT-20

2 trolleys GN1/1 / 1 trolley GN2/1 / EN 600x400 / EN 600x800. Built-in motor.





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: 90 Kg. / 90'

Deep-freezing: 65 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

NCLUDES

Core probe.

√ Bluetooth connectivity

SPECIFICATIONS

Trolley (gn) 1/1: 1 Trolley (gn) 2/1: 1 600x400 trolley: 1 600x800 trolley: 1

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

Deep freezing capacity: 90 °C a -18 °C / 240 ' / 65 Kg

Consumption: 3900 W

External dimensions (WxDxH)

√ Width: 890 mm

✓ Depth: 1411 mm

√ Height: 2450 mm

Net weight: 450 Ka

Crated dimensions

950 x 1550 x 2580 mm Volume Packed: 3.8 m³ Gross weight: 480 Kg.

AVAILABLE MODELS

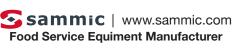
5140145 Blast chiller AT-20 400/50/3N

* Ask for special versions availability

ACCESSORIES









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Project	Date
Item	Qty

Approved