



# BLAST CHILLER / FREEZER AT-12-2/70 PW

12 x GN 2/1 (distance between trays: 70 mm).



FOOD PRESERVATION AND SOUS-VIDE  
BLAST CHILLERS / FREEZERS



## SALES DESCRIPTION

### Output:

- ✓ Chilling: 70 kg / 90'.
- ✓ Deep-freezing: 50 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

- ✓ 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

Space between trays: 70 mm

Chilling capacity: 90°C a 3°C / 90' / 70 kg

Deep freezing capacity: 90°C a -18°C / 240' / 50 kg

Consumption: 2400 W

**Internal dimensions:** 700 mm x 554 mm x 970 mm (Interior volume: 0.376 l)

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

- ✓ Width: 820 mm
  - ✓ Depth: 859 mm
  - ✓ Height: 1709 mm
- Net weight: 210 kg  
Crated dimensions  
850 x 880 x 1800 mm  
Gross weight: 220 kg

## AVAILABLE MODELS

5142177 Blast chiller / freezer AT-12-2/70 PW 220/60/3

5142178 Blast chiller / freezer AT-12-2/70 PW 400/50-60/3N

\* Ask for special versions availability



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| <div> <b>sammic</b>   <a href="http://sammic.com">sammic.com</a><br/><b>Food Service Equipment Manufacturer</b><br/><br/>Polígono Basarte, 1.      phone +34 943 15 72 36<br/>20720 Azkoitia, Spain      <a href="mailto:sales@sammic.com">sales@sammic.com</a></div> <div></div> | Project  | Date |
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product sheet  
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