

BLAST CHILLERS & FREEZERS



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Made of austenitic stainless steel.
Adjustable legs in stainless steel.
Sliding guides for Gastronorm trays (60x40 cm).
Doors with automatic locking device.
Blast chiller / freezer models designed to reduce the temperature from +70°C to +3°C (**chilling**) or from +20°C to -18°C (**freezing**).

A choice of hard or soft chilling programmes.
Two chilling and two freezing cycles:

- Hard cycle:** for products of more than 2 cm of thickness.
- Soft cycle:** for products of less than 2 cm of thickness, or low density.

This cycle is made in two programmed steps.
The soft cycle avoids the frost formation in the product.

Duration of the cycles:
- Chilling: 90 minutes.
- Freezing: 240 minutes (4 hours).

Electronic timer and temperature probe standard on all models.
Probe controlled or time controlled blast chilling options.
Automatic end-of cycle alarm.
At the end of a cycle the chiller functions as a storage cabinet, maintaining temperatures of +2/+4°C when chilling, and -18°C when freezing.

Removable, ventilated airtight compressor.
R-404 A cooler, CFC free.
60 mm thick injected polyurethane insulation, 40 kg/m³ density.
No CFC.
Copper evaporator with aluminium fins.
Forced draught.
Automatic evaporation of water during defrosting.

In option :

- CORE PROBE WITH HEATING SYSTEM
- PRINTER FOR HACCP

Model	Reference	Levels			Production Kg/cycle		Voltage Refr. Power - W	Dimensions mm
		1/1	2/1	60x40	+90/+3°C	+90/-18°C		
ATM-031 S	143300000000	3	-	-	8	5	230V 1+N - 490	560x700x514
ATM-051 VCH	143315000000	5	-	5	12	8	230V 1+N - 700	790x700x850
ATM-081 VCH	143317000000	8	-	8	25	16	230V 1+N - 1.300	790x800x1,290
ATM-101 VCH	143321000000	10	-	10	30	20	230V 1+N - 1.300	790x800x1,420
ATM-121 VCH	143322000000	12	-	12	36	24	230V 1+N - 2.830	790x800x1,600
ATM-161 VCH	143323000000	16	-	16	40	28	400V 3+N - 2.850	790x800x1,950
ATM-102	143325000000	20	10	10	70	50	400V 3+N - 4.200	1,270x1,090x1,800

(*) Production by cycle: Kg of product / cycle

EQUIPMENT OF COMBI OVEN AND BLAS CHILLER



Example 1 :

- 061 size oven and support SH-1011
- Blast chiller ATM-051

Example 2 :

- 101 size oven and support SH-1011
- Blast chiller ATM-101

Example 3 :

- 102 size oven and support SH-21
- Blast chiller ATM-102



SHOCK FREEZERS COLD ROOM FOR TROLLEYS - REMOTE UNIT

Electronic control shock freezer cold room (+ 90° to +3°C / +90° to -18°C)

Made of austenitic stainless steel.
80 mm and 100 mm thick polyurethan insulation.
Density 40 Kg/m3. No CFC. R404a cooler.
Automatic door lock. Perimetral magnetic gasket.
Chamber with floor, for trolleys,
with rounded corners R80 for easier cleaning.

Blast chiller / freezer models designed to reduce
the temperature from +70°C to +3°C (**chilling**)
or from +20°C to -18°C (**freezing**).

Duration of the cycles:

- Chilling: 90 minutes.
- Freezing: 240 minutes (4 hours).

Electronic timer and temperature core probe.
Automatic end-of cycle alarm.

In option: ramp for access to the chamber.

Remote condenser unit not included.

In option: cover for the external condenser unit.



SAY US YOUR REQUIREMENTS AND WE WILL PROJECT THE MOST CONVENIENT EQUIPMENT FOR YOU

