



BLAST CHILLER / FREEZER AT-20 W 400/50/3N

1 trolley(s) GN 1/1 / 1 trolley GN 2/1 / EN 600 x 400 / EN 600 x 800. Built-in motor.



5142145



SALES DESCRIPTION

Output:

- ✓ Chilling: 100 kg / 90'.
- ✓ Deep-freezing: 70 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

Trolley (gn) 1/1: 1

Trolley (gn) 2/1: 1

Chilling capacity: 90°C a 3°C / 90' / 100 kg

Deep freezing capacity: 90°C a -18°C / 240' / 70 kg

Consumption: 6000 W

Electrical supply: 400 V / 50 Hz / 3N~

Internal dimensions: 750 mm x 878 mm x (Interior volume: 1.25 l)

External dimensions (W x D x H)

✓ Width: 890 mm

✓ Depth: 1333 mm

✓ Height: 2450 mm

Net weight: 450 kg

Crated dimensions

950 x 1550 x 2560 mm

Gross weight: 480 kg

FOOD PRESERVATION AND SOUS-VIDE
BLAST CHILLERS / FREEZERS

product sheet
updated 05/11/2025



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Project	Date
Item	Qty
Approved	