



SALES DESCRIPTION

Output:

- ✓ Chilling: / 90'.
- ✓ Deep-freezing: / 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
- ✓ 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.
- ✓ Wireless 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.
- ✓ Wireless connectivity

OPTIONAL

- ☐ Wifi connectivity for process control from anywhere.
- ☐ Ozone sterilisation.

SPECIFICATIONS

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

Internal dimensions: 700 mm x 450 mm x 1900 mm (Interior volume: 312 l)

External dimensions (W x D x H)

- ✓ Width: 820 mm
- ✓ Depth: 800 mm
- ✓ Height: 1750 mm

Net weight: 190 kg

Crated dimensions

850 x 850 x 1900 mm
Volume Packed: 1.372 m³
Gross weight: 200 kg

AVAILABLE MODELS

5140191 Blast chiller AT-10 (T) 1/1 230/50-60/1

* Ask for special versions availability



BLAST CHILLER AT-10 1/1 T



FOOD PRESERVATION AND SOUS-VIDE
BLAST CHILLERS

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	Item	Qty
	Approved	

product sheet
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