



BLAST CHILLER / FREEZER AT-20 (COMPATIBLE)

1 carriage 20 x GN 1/1 compatible with ovens. Built-in motor.



FOOD PRESERVATION AND SOUS-VIDE
BLAST CHILLERS / FREEZERS

SALES DESCRIPTION

Output:

- ✓ Chilling: 75 kg / 90'.
- ✓ Deep-freezing: 45 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.
- ✓ 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 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.
- ✓ Bluetooth connectivity

OPTIONAL

- Wifi connectivity for process control from anywhere.

SPECIFICATIONS

Trolley (gn) 1/1: 1

Chilling capacity: 90°C a 3°C / 90' / 75 kg

Deep freezing capacity: 90°C a -18°C / 240' / 45 kg

Consumption: 3800 W

Internal dimensions: 530 mm x 820 mm x 1620 mm (Interior volume: 704 l)

External dimensions (W x D x H)

- ✓ Width: 945 mm
- ✓ Depth: 1116 mm
- ✓ Height: 2445 mm

Net weight: 360 kg

Crated dimensions

980 x 1200 x 2480 mm

Volume Packed: 2.926 m³

Gross weight: 370 kg

AVAILABLE MODELS

5140143 Blast chiller / freezer AT-20CHC 400/50/3N (compatible with Convotherm)

5140144 Blast chiller / freezer AT-20CHG 400/50/3N (compatible with Giorik)

5142142 Blast chiller / freezer AT-20CHRW 400/50/3N (compatible with Rational)

5142143 Blast chiller / freezer AT-20CHCW 400/50/3N (compatible with Convotherm)

* Ask for special versions availability



product sheet
updated 09/01/2025



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		Item	Qty
		Approved	

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