



SALES DESCRIPTION

Output:

- ✓ Chilling: 7 kg / 90'.
- ✓ Deep-freezing: 5 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

Recipient capacity (GN) 2/3: 3

Space between trays: 70 mm

Chilling capacity: 90°C a 3°C / 90' / 7 kg

Deep freezing capacity: 90°C a -18°C / 240' / 5 kg

Consumption: 500 W

Internal dimensions: 340 mm x 362 mm x 270 mm (Interior volume: 0.033 l)

External dimensions (W x D x H)

✓ Width: 600 mm

✓ Depth: 664 mm

✓ Height: 400 mm

Net weight: 42 kg

Crated dimensions

650 x 700 x 550 mm

Gross weight: 49 kg

AVAILABLE MODELS

5142183 Blast chiller / freezer AT-3 2/3 PW 230/50-60/1

5142188 Blast chiller / freezer AT-3 2/3 PW 100-115/60/1

* Ask for special versions availability



BLAST CHILLER / FREEZER AT-3 2/3 PW
3 x GN 2/3 (distance between trays: 70 mm).



FOOD PRESERVATION AND SOUS-VIDE
BLAST CHILLERS / FREEZERS

 <p>sammic.co.uk Food Service Equipment Manufacturer Unit 2, Trevanth Road Troon Industrial Park LE4 9LS - Leicester uksales@sammic.com Tel.: +44 0116 246 1900</p> 	Project	Date
	Item	Qty
	Approved	

product sheet
updated 26/09/2025