



BLAST CHILLER / FREEZER AT-12-2/70 T

12 x GN2/1 (distance between trays: 70 mm).



SALES DESCRIPTION

Output:

- ✓ Chilling: 70 kg / 90'.
- ✓ Deep-freezing: 40 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

Recipient capacity (GN) 2/1: 12

Space between trays: 70 mm

Chilling capacity: 90°C a 3°C / 90' / 70 kg

Deep freezing capacity: 90°C a -18°C / 240' / 40 kg

Consumption: 3800 W

Internal dimensions: 670 mm x 660 mm x 1040 mm (Interior volume:)

External dimensions (W x D x H)

- ✓ Width: 820 mm
- ✓ Depth: 1130 mm
- ✓ Height: 1825 mm

Net weight: 250 kg

Crated dimensions

850 x 1150 x 1950 mm

Volume Packed: 1.906 m³

Gross weight: 260 kg

AVAILABLE MODELS

* Ask for special versions availability



BLAST CHILLER / FREEZER AT-12-2/70 T

12 x GN2/1 (distance between trays: 70 mm).



FOOD PRESERVATION AND SOUS-VIDE
BLAST CHILLERS / FREEZERS

<div> sammic sammic.asia Food Service Equipment Manufacturer asia@sammic.com phone: +65 67480511 3018 Ubi Road 1 408710 SINGAPORE</div> <div><div>vietnam@sammic.com phone: +84 (0) 862493814</div><div>thailand@sammic.com phone: +66 (0) 993425561</div></div> <div></div>	Project	Date
	Item	Qty
	Approved	

product sheet
updated 29/04/2025