



Refrigeration

Blast chillers & freezers

**BLAST CHILLER & FREEZER, ATM-101**

143320000000

**DIMENSIONS**

		<u>Article</u>	<u>Packed</u>
Length	mm	<b>785,00</b>	<b>800,00</b>
Depth	mm	<b>815,00</b>	<b>900,00</b>
Height	mm	<b>1.400,00</b>	<b>1.600,00</b>
Weigth	Kg	<b>50,00</b>	<b>55,00</b>
Volumen	m3	<b>0,90</b>	<b>1,16</b>

**ELECTRICITY**

<u>Electric power</u>	KW	<b>2,83</b>
230V - I+N		<b>2x2,5+T - 25 A</b>
230V - III		
400V - III+N		<b>4x1,5 +T - 10 A</b>

**PLUMBING - WATER**

**GAS**

Not used

**STEAM**

Not used

**AIR**

Not used

R-404

**BLAST CHILLER & FREEZER, ATM-101**

Made of stainless steel .

Adjustable legs in stainless steel .

Sliding guides for Gastronorm trays and Euronorm trays (60x40 cm).

Doors with automatic locking device.

Blast chiller / freezer models designed to reduce the temperature from +70°C to +3°C (chilling) or from +20°C to -18°C (freezing).

A choice of hard or soft chilling programmes.

Can be made two chilling cycles and two freezing cycles.

Duration of the cycles:

- Chilling: 90 minutes.

- Freezing: 270 minutes (3 hours).

Electronic timer and temperature probe standard on all models.

Probe controlled or time controlled blast chilling options.

Automatic end-of cycle alarm or hold which maintains chill temperature after blast chilling cycle is complete.

Removable, ventilated airtight compressor.

R-404 A cooler, no CFC.

60 mm thick injected polyurethane insulation,

40 kg/m3 density. No CFC.

Copper evaporator with aluminium fins.

Forced draught.

Automatic evaporation of water during defrosting.

Capacity: 10 levels 1/1 GN or 60x40 cm.

Production: 30 Kg/Cycle (chilling) or 20 Kg/Cycle (freezing).

Operating voltage: 230 V - I+N - 50 / 60 Hz.

Power: 2.830 W.

Dimensions: 785 x 815 x 1.400 mm.

**Connections points**

	<b>X</b>	<b>Y</b>	<b>Z</b>	<b>Diameter</b>	<b>Information</b>
ELECTRICITY	700	0	1.000		Prever Interruptor diferencial

