BLAST CHILLER / FREEZER AT-5 1/1 PW

5 x GN 1/1 / EN 600 x 400 (distance between trays: 70 mm).



Sales Description

Output:

- ✓ Chilling: 20 kg / 90'.
- ✓ Deep-freezing: 14 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 +3ºC 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 -18ºC 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) 1/1: 5
Space between trays: 70 mm
Chilling capacity: 90ºC a 3ºC / 90' / 20 kg
Deep freezing capacity: 90ºC a -18ºC / 240' / 14 kg
Consumption: 1000 W
Internal dimensions: 700 mm x 464 mm x 387 mm (Interior volume: 0.125 l)
External dimensions (W x D x H)

- ✓ Width: 820 mm
- ✓ Depth: 738 mm
- ✓ Height: 909 mm

Net weight: 90 kg
Crated dimensions
850 x 770 x 1090 mm
Gross weight: 100 kg

Available Models

5142185	Blast chiller / freezer AT-5 1/1 PW 230/50-60/1

** Ask for special versions availability*

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product sheet
updated 05/11/2025

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FOOD PRESERVATION AND SOUS-VIDE
BLAST CHILLERS / FREEZERS

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Project	Date
Item	Qty
Approved	

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