

ABT series



Cabinet for the blast chilling/shock freezing of bakery, pastry and gastronomy products.

Blast chilling at the product core from +90°C to +3°C within 90 minutes, with the possibility to set two different air cooling temperatures, for normal and delicate products.

Blast chilling at the product core from +90°C to – 18°C within 240 min.

Use:

- discontinuous blast chilling/shock freezing cycles
- reduced number of cycles/day

Capacity: N. 5 trays 6040 / N. 14 trays 6040

Trays standard step: 70 mm

AMA series



Cabinet for the blast chilling/shock freezing of bakery, pastry and gastronomy products.

Blast chilling at the product core from +90°C to +3°C within 90 minutes, with the possibility to set two different air cooling temperatures, for normal and delicate products.

Blast chilling at the product core from +90°C to – 18°C within 240 min.

Use:

- discontinuous blast chilling/shock freezing cycles
- reduced number of cycles/day
- available combined solutions with TN/BT holding and retarder provers (see dedicated section)

Capacity: N. 14 trays 6080 / N. 28 trays 6040

Trays standard step: 70 mm (minimum: 35 mm)

AM AB-BT series



Cabinet for the blast chilling/shock freezing of bakery, pastry and gastronomy products and negative storage compartment -20°C.

Blast chilling at the product core from +90°C to +3°C within 90 minutes, with the possibility to set two different air cooling temperatures, for normal and delicate products.

Blast chilling at the product core from +90°C to – 18°C within 240 min.

Use:

- discontinuous blast chilling/shock freezing cycles
- reduced number of cycles/day

Capacity: Blast chilling/shock freezing: N. 5 trays 6040

Holding: N. 28 trays 6040 oppure N. 14 trays 6080

Trays standard step: 70 mm (minimum: 35 mm)

USE series



Prover for the blast chilling/shock freezing of bakery, pastry and gastronomy products.

Blast chilling at the product core from +90°C to +3°C within 90 minutes, with the possibility to set two different air cooling temperatures, for normal and delicate products.

Blast chilling the product core from +90°C to -20°C within 240 minutes.

Use:

- discontinuous blast chilling/shock freezing cycles
- reduced number of cycles/day

Capacity:	number of trays rack		
	60/80	80/80	80/100
USE 1609	1	1	1
USE 1801	1	1	1



FPC series

Prover for the shock freezing of bakery, pastry and gastronomy products.

Shock freezing at the product core from +30°C to - 20°C within 60 minutes.

Use:

- continuous shock freezing cycles
- medium size bakeries

Capacity:	number of trays rack		
	60/80	80/80	80/100
FPC 170133	1	1	1
FPC 170163	2	1	1
FPC 170243	3	2	2
FPC 170353	4	3	3



SI series

Prover for the blast chilling of bakery, pastry and gastronomy products.

Shock freezing at the product core from +30°C to - 20°C within 60 minutes

Use:

- continuous shock freezing cycles
- large size bakeries
- industrial use

Capacity:	number of trays rack		
	60/80	80/80	80/100
SI 210230	3-(1/20')	2-(1/30')	2-(1/30')
SI 210335	4-(1/15')	3-(1/20')	3-(1/20')
SI 210440	6-(1/10')	4-(1/15')	4-(1/15')
SI 210545	/	6-(1/10')	5-(1/12')
SI 210650	/	/	6-(1/10')