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**Технические характеристики на
камеры шоковой заморозки, охладители
АТО3GAM, АТО10GAM, АТО5GAM,
АТО7GAM
компании **GAM International****

ATO10GAM - BLAST CHILLER



2 years warranty

Two-year warranty on all models

Guaranteed quality

Materials and technologies

Product Code: ATO10GAM

Available Options

Trays

GN 1/1 600x400 mm

Kit wheels

Yes

BLAST CHILLERS / SHOCK FREEZERS - ISO LINE Inside and outside made of Stainless Steel, except for external bottom made of Galvanized Steel. Internal rounded corners. Insulation in CFC free polyurethane high pressure injected. Insulation thickness 60 mm. Removable upper top. Self-closing door with magnetic gasket. Electronic front control panel with room PTC probe and temperature core probe. Ventilated cooling with air shaker. Tropicalized and easy extractable condensing unit (ambient temperature +43°C and relative humidity of 65%) with gas R404A/R507. Opening back side and extractable unit for an easy cleaning. Time evaporator defrosting (made at the end of the cycle) and lower condense water tray. Cycles set with the core probes at +3°C and -18°C or at proper time. Adjustable Stainless Steel feet(60/90 H mm). Suitable for GN 1/1 grids and 600x400 pans. Personalization options available. Standard set up: Room PTC probe and temperature core probe, Stainless Steel Runners (6 for AT03ISO – 10 for AT05ISO – 14 for AT07ISO – 20 for AT10ISO).

ATO7GAM - BLAST CHILLER



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2 years warranty

Two-year warranty on all models

Guaranteed quality

Materials and technologies

Product Code: ATO7GAM

BLAST CHILLERS / SHOCK FREEZERS - ISO LINE Inside and outside made of Stainless Steel, except for external bottom made of Galvanized Steel. Internal rounded corners. Insulation in CFC free polyurethane high pressure injected. Insulation thickness 60 mm. Removable upper top. Self-closing door with magnetic gasket. Electronic front control panel with room PTC probe and temperature core probe. Ventilated cooling with air shaker. Tropicalized and easy extractable condensing unit (ambient temperature +43°C and relative humidity of 65%) with gas R404A/R507. Opening back side and extractable unit for an easy cleaning. Time evaporator defrosting (made at the end of the cycle) and lower condense water tray. Cycles set with the core probes at +3°C and -18°C or at proper time. Adjustable Stainless Steel feet(60/90 H mm). Suitable for GN 1/1 grids and 600x400 pans. Personalization options available. Standard set up: Room PTC probe and temperature core probe, Stainless Steel Runners (6 for AT03ISO – 10 for AT05ISO – 14 for AT07ISO – 20 for AT10ISO).

Available Options

Trays

600x400 mm GN 1/1

Kit wheels

Yes

DESCRIPTION

Blast Chillers +70°C > +3°C Thanks to the Blast Chilling cycle, the product temperature drops from +70°C to +3°C in 90 minutes. The transition between +65°C and +10°C (ideal climate for the proliferation of bacteria), is so fast that any bacterial generation can be prevented. The blast frozen food remains safe and preservable for 8 days. Shock Freezing +70°C > -18°C The maximum storage is achieved through the rapid production of cold to allow the production of microcrystals that optimally preserve the cells of the product. The shock freezing drops the temperature from +70°C to -18°C in a maximum time of 240 minutes. The food is quickly frozen and therefore preservable for months.

ATO5GAM - BLAST CHILLER



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2 years warranty

Two-year warranty on all models

Guaranteed quality

Materials and technologies

Product Code: ATO5GAM

BLAST CHILLERS / SHOCK FREEZERS - ISO LINE Inside and outside made of Stainless Steel, except for external bottom made of Galvanized Steel. Internal rounded corners. Insulation in CFC free polyurethane high pressure injected. Insulation thickness 60 mm. Removable upper top. Self-closing door with magnetic gasket. Electronic front control panel with room PTC probe and temperature core probe. Ventilated cooling with air shaker. Tropicalized and easy extractable condensing unit (ambient temperature +43°C and relative humidity of 65%) with gas R404A/R507. Opening back side and extractable unit for an easy cleaning. Time evaporator defrosting (made at the end of the cycle) and lower condense water tray. Cycles set with the core probes at +3°C and -18°C or at proper time. Adjustable Stainless Steel feet(60/90 H mm). Suitable for GN 1/1 grids and 600x400 pans. Personalization options available. Standard set up: Room PTC probe and temperature core probe, Stainless Steel Runners (6 for AT03ISO – 10 for AT05ISO – 14 for AT07ISO – 20 for AT10ISO).

Available Options

Trays

600x400 mm GN 1/1

Kit wheels

Yes

DESCRIPTION

Blast Chillers +70°C > +3°C Thanks to the Blast Chilling cycle, the product temperature drops from +70°C to +3°C in 90 minutes. The transition between +65°C and +10°C (ideal climate for the proliferation of bacteria), is so fast that any bacterial generation can be prevented. The blast frozen food remains safe and preservable for 8 days. Shock Freezing +70°C > -18°C The maximum storage is achieved through the rapid production of cold to allow the production of microcrystals that optimally preserve the cells of the product. The shock freezing drops the temperature from +70°C to -18°C in a maximum time of 240 minutes. The food is quickly frozen and therefore preservable for months.

ATO3GAM - BLAST CHILLER



2 years warranty

Two-year warranty on all models

Guaranteed quality

Materials and technologies

Product Code: ATO3GAM

Available Options

Trays

600x400 mm GN 1/1

Kit wheels

Yes

BLAST CHILLERS / SHOCK FREEZERS - ISO LINE Inside and outside made of Stainless Steel, except for external bottom made of Galvanized Steel. Internal rounded corners. Insulation in CFC free polyurethane high pressure injected. Insulation thickness 60 mm. Removable upper top. Self-closing door with magnetic gasket. Electronic front control panel with room PTC probe and temperature core probe. Ventilated cooling with air shaker. Tropicalized and easy extractable condensing unit (ambient temperature +43°C and relative humidity of 65%) with gas R404A/R507. Opening back side and extractable unit for an easy cleaning. Time evaporator defrosting (made at the end of the cycle) and lower condense water tray. Cycles set with the core probes at +3°C and -18°C or at proper time. Adjustable Stainless Steel feet(60/90 H mm). Suitable for GN 1/1 grids and 600x400 pans. Personalization options available. Standard set up: Room PTC probe and temperature core probe, Stainless Steel Runners (6 for AT03ISO – 10 for AT05ISO – 14 for AT07ISO – 20 for AT10ISO).

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