

SAB4104S





Product Family Blast chiller
Category 45cm compact

Vitality system

Power supply

Heat source

Cooling type

Yes

Electric

Electric

Fan assisted



Aesthetics

Type of steel

Glass Type **Aesthetic** Linea Stopsol Silver Serigraphy colour Colour Grey **Finishing** Glass Door Full glass Design Flat Handle Linea **Handle Colour** Component finish Stainless steel Chromed Material Glass Logo Silk screen

Programs / Functions

No. of warming functions 5
Automatic programmes 52
N. cold functions 5
Automatic cleaning

Polished

Cold functions

Pre-cooling Preservation

Warming functions

Low Temperature Cooking

Defrost by time

Proving

Ready to eat Defrost by weight



Controls





Display / Clock

TFT graphic, colour touch

screen

No. of display languages

13

Display languages

IT, EN, FR, NL, SP, PT, SWE,

RU, DE, DA, NO, PL, FI

Touch control Control setting

Options



Door open alarm

Minute minder

Timer Controls Lock / Child

Safety

Other options

Yes Electronic

Yes

Child lock, Clock settings, Demo mode, Language setting, Digital clock display, Tones

Cooking with probe

thermometer

Cooling with probe Showroom demo option

Tones

Standard

Chronology Yes, the last 10 functions

utilised

Yes

Yes

Yes

Technical Features

Compressor type

Refrigerant gas type **Refrigerant Quantity**

Noise level

Temperature control Minimum Temperature

Maximum temperature

Cavity material No. of shelves

Shelves type

Standard

R290 130 g

48 dB(A) Electronic

-35 °C

75°C

Stainless steel

3

Metal racks

No. of lights 1

Light type Halogen **Light Power** 20 W Light when door is Yes

opened

Upper heating element - 250 W

Power

Door opening type

Safety Thermostat

Heating suspended

when door is opened

Usable cavity space dimensions (HxWxD) Standard opening

Yes

Yes

225 x 475 x 360 mm

Accessories Included

Grid with back stop

Bottle rack grid

1 1

Temperature probe

Other

Yes

Microfiber cloth

Electrical Connection

Plug Voltage

(F;E) Schuko 220-240 V

Current Frequency (Hz) 2.5 A 50 Hz

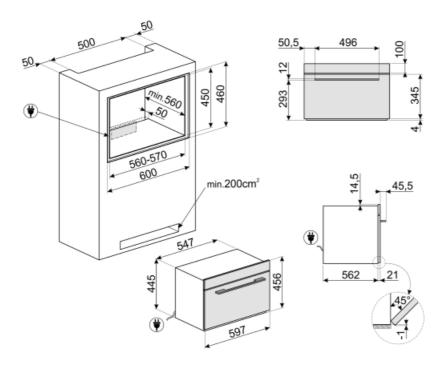


Electrical connection rating (W)

270 W

Power supply cable length

200 cm





Not included accessories

SMOLD



Set of 7 silicone moulds for ice creams, ice lollies, pralines, ice cubes or to portion food. Usable from -60°C to +230°C



Symbols glossary (TT)



Child lock: some models are fitted with a device to lock the programme/cycle so it cannot be accidentally changed.



Cooling: It allows to quickly cool the food, from the temperature of 80/90°C to 3°C in less than 90 minutes, to prevent bacterial growth, prolong the average life of food and maintain unaltered the quality of food.



Cold storage: allows to keep the food at the desired temperature between -35°C and +75°C and serve it at its best to enhance flavours and aromas.



Pre-cooling: allows the cavity to cool to -30 °C before inserting food into the blast chiller, to ensure the best cooling and freezing results. It is recommended to run a 15-minute pre-cooling cycle.



Bottles cooling: is possible to quickly cool wine and beverage bottles, reducing the need for storage in the refrigerator, with considerable space savings. Cooling of beverages takes place at about 1°C per minute.



Deep freezing of the food is a very quick process (From 0/90°C temperature to -18°C in less than 270 min) that allows to extend the average life of food (by up to 70% more) and keep the same organoleptic and nutritional characteristics of fresh food, because it avoid the formation of macro-crystals, that ruin the fibers of the food.



Electric



Automatic cleaning: a drying cycle of the cavity to be run with the door open, to eliminate any condensation formed during use.



Compact appliances with a height of 45 cm - perfect solution to meet the functional requirements of kitchen sets of small height.

Available in several types and in different styles.



Touch controls: Easy to use touch controls allow the appliance to be programmed at the touch of a button.



Ready to eat: This function allows to keep food safely at the refrigerator temperature throughout the day, and heat it just before your return to make it warm, ready to be consumed.



Low temperature cooking: This function consists in cooking food at a constant temperature, lower than the traditional cooking temperature. Meat results more tender and juicy, maintaining a softness that only this cooking technique allows to obtain.



Dough leavening/ Yogurt: this function allows you to create the perfect conditions for correct leavening, keeping the mixture at controlled temperatures for the desired time, avoiding sudden changes in humidity levels. This feature also allows the creation of genuine homemade yogurt.



Thawing by time or by weight: is possible to defrost foods quickly and evenly, without cook the food partially and affect its protein content and with inevitably compromise the quality. The process controls the temperature, preserving the natural moisture and fragrance of the food.

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