SAB4104S

Product Family	Blast chiller
Category	45cm compact
Vitality system	Yes
Power supply	Electric
Heat source	Electric
Cooling type	Fan assisted



Aesthetics

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

Program / Functions

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

Cold functions

- Bottles Cooling
- Cooling
- Deep Freezing
- 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	**Display languages**	IT, EN, FR, NL, SP, PT, SWE, RU, DE, DA, NO, PL, FI
No. of display languages	13	**Control setting**	Touch control

Options

Door open alarm	Yes	**Cooking with probe thermometer**	Yes
Minute minder	Electronic	**Cooling with probe**	Yes
Timer	1	**Showroom demo option**	Yes
Controls Lock / Child Safety	Yes	**Tones**	Standard
Other options	Child lock, Clock settings, Demo Mode, Language setting, Digital clock display, Tones	**History**	Yes, the last 10 functions utilised

Technical Features

Type of compressor	Standard	**No. of lights**	1
Refrigerant gas type	R290	**Light type**	LED
Refrigerant Quantity	130 g	**Light power**	20 W
Noise level	48 dBA	**Light when door is opened**	Yes
Temperature control	Electronic	**Upper heating element - Power**	250 W
Minimum Temperature	-35 °C	**Door opening type**	Standard opening
Maximum temperature	75 °C	**Safety Thermostat**	Yes
Cavity material	Stainless steel	**Heating suspended when door is opened**	Yes
Shelf positions	3	**Usable cavity space dimensions (HxWxD)**	225 x 475 x 360 mm
Shelves type	Metal racks		

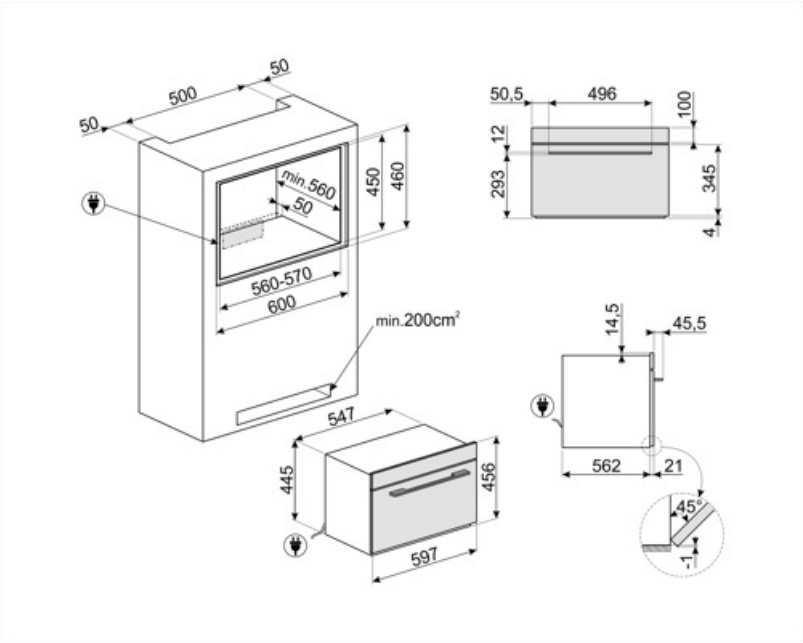
Accessories Included

Grid with back stop	1	**Other**	Microfiber cloth
Temperature probe	Yes		

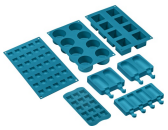
Electrical Connection

Voltage	220-240 V	**Current**	2,5 A
Plug	(F;E) Schuko	**Frequency (Hz)**	50 Hz

Nominal power (W)	270 W	**Power supply cable length**	200 cm



Compatible 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



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



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.



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.



Electric



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.



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.



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.



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.



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.



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.



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



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



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.



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