infrico

MODEL: IBC_ABT101L — Blast Chillers and Shock Freezers – 10 Trays

Optional legs

General Strengths

✓ **Sanitation.** The interior cabinet is built with rounded corners (extensive radius for easy cleaning). Quick ability to take off shelves and slides for interior cleaning. Each cabinet has a drain at the bottom of the unit. When cleaning the unit make sure the drain hose is routed to a floor drain.

✓ **Doors.** Self-closing door system with permanent pressure. Stay open feature included when door remains open after 95 degrees. All doors include triple chamber door gaskets, easy to remove and snap in.

✓ **Control systems.** Higher precision in managing temperature settings. Greater ability for the adjustment of temperatures ranges as per the end user's requirement.

✓ **100% Tested.** All condenser units are tested 100%, in helium chambers to refrigerant leak detections.

✓ **Certified.** Audited and Certified by **INTERTEK** for compliance with UL 471 and NSF 7. AENOR audited and certified by internationally recognized firm. ISO 9001:2008 (Quality); ISO 14001:2004 (Environmental); OSHAS 18001:2007 (Prevention and Worker Safety)

✓ **Function Blast Chillers.** Blast chillers and freezers, quickly reduce the core temperature of the products, whether they are cooked or fresh, conserving their fresh texture, hygiene and quality, whilst reducing the risk of bacteria generating.

MODEL	Dimensions (inches) (mm)			Nº Doors	Nº Trays	Ref.	Ref. Weight (Lbs.) (gr.)	Temp. Range (ºF) (ºC)	Capacity Chiling/Freezing (Lbs.)(Kg)	Cond. Unit. H.P.	Case Amps	Crated Weight (Lbs.) (Kg.)
	W	D	H									
IBC-ABT101L	33 / 837	34-1/8 / 866	68-1/2 / 1740	1	10	R404A	2.64 / 1200	-40ºF / -40ºC	88/55 / 40/25	2	3.5 (115V) / 17 (230V)	653 / 297

Infrico USA Corp.
7042 N.W. 46th Street
Miami, FL 33166
1.305.777.9599 Office
1.305.777.9598 Fax

www.infrico.us
service@infrico.com
sales@infrico.com

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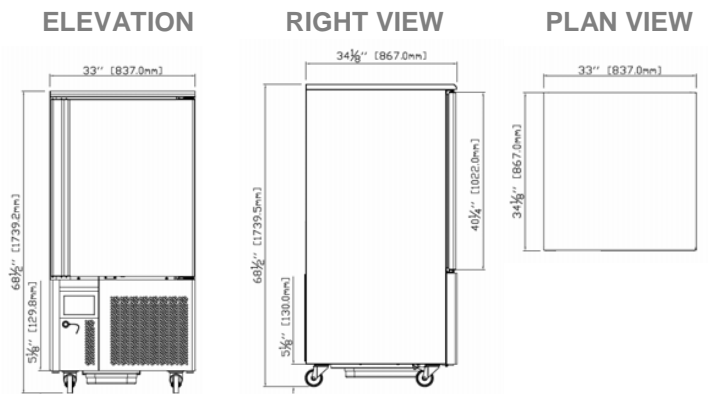
MODEL: IBC_ABT101L — *Blast Chillers and Shock Freezers – 10 Trays*

STANDARD FEATURES

➢ **Compatible with any oven.**

➢ **Exterior**
- AISI 304 Stainless Steel,
- Compliant with HACCP regulations.

➢ **Interior**
- AISI 304 Stainless Steel,
- Sealed interior floors and rounded cabinet corners,
- Internal drain plug for easy cleaning.
- Includes a heated conical probe which is easy to use and remove.

➢ **Insulation**
- CFC-Free polyurethane insulation, entire cabinet structure is foamed-in place using a high density polyurethane insulation,
- Low GWP & Zero ODP effect.

➢ **Doors**
- Polyurethane insulated door,
- Self closing door with stay open feature,
- Stainless Steel heavy-duty hinges,
- Triple chamber snap in door gaskets for easy removal and cleaning,
- Heated door frame to avoid accumulation of ice.

➢ **Trays**
- (10) Stainless Steel trays.
- Dimensions WxD: 23-5/8"x15-3/4" (600x400 mm),
- Compatible with 18"x26" (457x660 mm) sheet pans.

➢ **Casters**
- 4" diameter casters,
- Locks provided on front set.

OPTIONAL FEATURES

✓ Set of 6'' legs, height adjustable from 5" to 8",

✓ Electrical connection is:
  220-230 V / 1ph / 50 Hz (plug type varies).

➢ **Refrigeration**
- Control panel with an easy to read screen and menu,
- Manual defrost during cycles and automatic defrost during maintenance,
- Evaporator coil coated with anti-corrosion material 100% polyester,
- Forced air refrigeration system,
- Evaporative pan,
- Refrigeration capacity: 7404 Btu/h(-13ºF)/2170 W(-25ºC),
- **Blast chilling:** +194ºF (+90ºC) to +37ºF (3ºC) in less than 90 minutes,
- **Blast freezing:** +194ºF (+90ºC) to 0ºF (-18ºC) in less than 4 hours.

➢ **Digital Control**
- Interactive control screen & menu,
- Up to 99 different customized cycles,
- USB Connection.

➢ **Electrical**
- Cord and NEMA L14-30P plug. Electrical connections are 230V / 1ph / 60 Hz (compressor) and 115V / 1ph / 60 Hz (digital control).
- Must be connected to 30 Amp. circuit breaker !

➢ **ETL Listed to UL471 Standard and Sanitation classified to NSF7.**

PLAN VIEW

ELEVATION   **RIGHT VIEW**   **PLAN VIEW**

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