

Project:		
Location:		
Item #:	Quantity:	
Model #:		

MODEL: IBC-ABT51L

Blast Chillers and Shock Freezers - 5 Trays



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 Nº	Nº Trava	Ref.	Ref. Weight	Temp. Range	Capacity Chiling/Freezing	Cond. Unit.	Case Amps	Crated Weight	
	W	D	Н	Doors	Trays		(Lbs.) (gr.)	(°F) (°C)	(Lbs.)(Kg)	H.P.	115 V.	(Lbs.) (Kg.)
IBC-ABT51L	33	34-1/8	38-1/4	1	5	R404A	1.36	-40°F	44/26	1	11.0	364
	837	866	971	'			620	-40°C	20/12			165

ETL LISTED TO UL471 STANDARD AND SANITATION CLASSIFIED TO NSF7 - WE RESERVE THE RIGHT TO CHANGE SPECIFICATIONS WITHOUT PRIOR NOTICE











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APPROVALS: AVAILABLE AT:



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STANDARD FEATURES

> Compatible with any oven.

Exterior

- AISI 304 Stainless Steel,
- Compliant with HACCP regulations,
- Stainless steel adjustable legs.

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

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

OPTIONAL FEATURES

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: 3857 Btu/h(-13°F)/1130 W(-25°C),
- Blast chilling: +194°F (+90°C) to +37°F (3°C) in less than 90 minutes,
- Blast freezing: +194°F (+90°C) to 0°F (-18°C) in less than 4 hours.

Digital Control

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

Electrical

Cord and NEMA 5-20P plug.



- Electrical connection is 115V / 1ph / 60 Hz,
- Must be connected to 30 Amp. circuit breaker!
- ETL Listed to UL471 Standard and Sanitation classified to NSF7.

RIGHT VIEW

PLAN VIEW

ELEVATION

34%" [866.5mm] 33" [837.0mm] 81/4" [971.0mm] E971.0nm [867.0nm]

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PLAN VIEW







