

# BLAST CHILLERS & SHOCK FREEZERS SPECIFICATION

2

## IBC-ABT3 1S, ABT5 1L & ABT7 1L

### 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.

### DOORS

- Polyurethane insulated doors,
- Self closing doors with stay open feature,
- Stainless Steel heavy-duty hinges,
- Triple chamber snap in door gaskets for easy removal and cleaning,
- Field reversible doors, except IBC-ABT31S,
- Heated door frame to avoid accumulation of ice.

### SHELVING

- Compatible with 12" x 20" sheet pans in IBC-ABT31S (3 pans) and IBC-ABT71M (7 pans).
- Compatible with 18"x26" sheet pans in IBC-ABT51L (5 pans) and IBC-ABT71L (7 trays).

### LEGS

- Stainless Steel adjustable legs (except IBC-ABT31S),
- Levelling feet, only IBC-ABT31S.

### 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,
- Refrigerant gas R404A,
- Drain pan with condensate heater,
- Blast chilling: +194°F to +37°F in less than 90 minutes,
- Blast freezing: +194°F to 0°F in less than 4 hours,

### DIGITAL CONTROL:

- Interactive control screen & menu,
- Up to 99 different customized cycles,
- USB Connection. (IBC-ABT31S/ABT51L/ABT71L),
- MUST BE connected to 30 Amp. circuit breaker!

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# MODEL ABT51L



Triple chamber snap in  
door gasket for easy cleaning



Self-closing doors  
with stay open feature



Rounded corners & sealed  
interior floor, NSF7, including  
drain plug for cleaning



Touch screen  
Control panel with an easy  
To read screen and menu



## And also

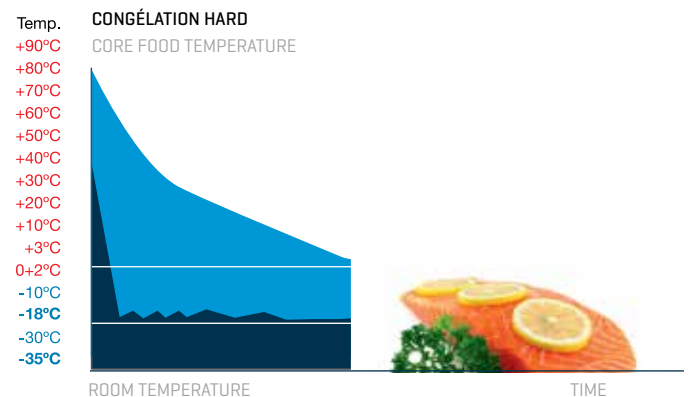
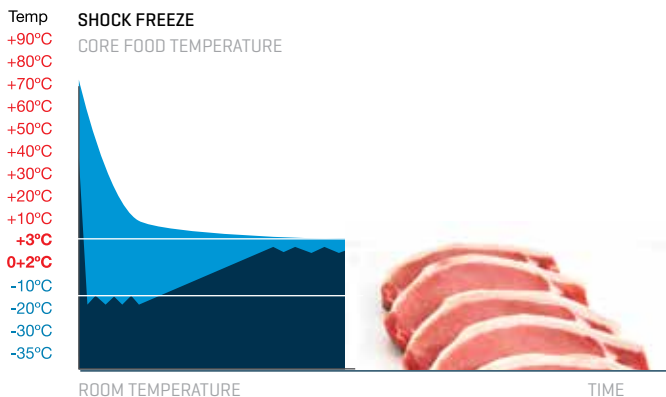
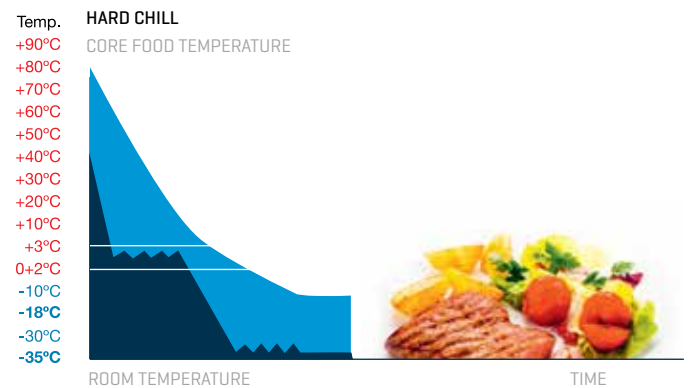
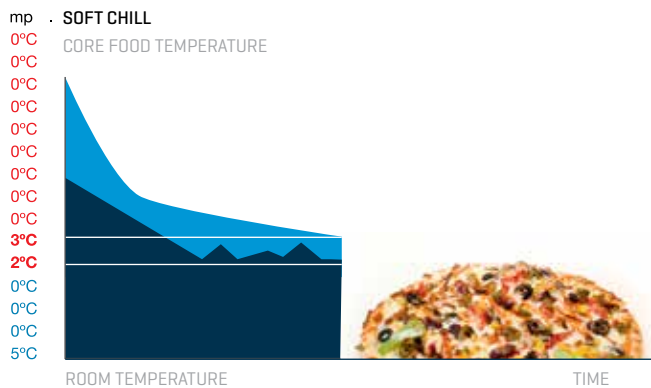
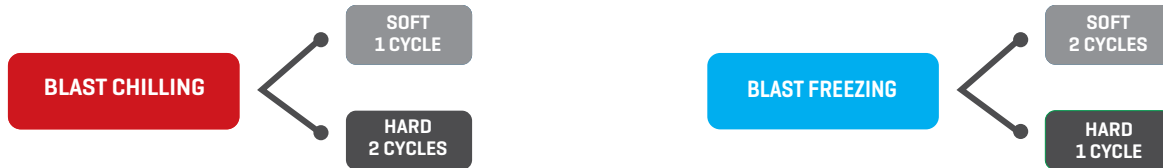
USB Connection  
HACCP trazability

AISI 304 Stainless Steel  
exterior & interior  
cabinet construction

American compressor  
TECUMSEH, 115 V 60Hz.

## 2. BLAST CHILLERS &amp; SHOCK FREEZERS

# HOW BLAST CHILLERS WORK & CYCLE FUNCTIONS



## HOW BLAST CHILLERS WORK

Blast chillers 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.

The traditional method of storing cooked food has always been to leave it to cool naturally until it reaches a suitable temperature to store in the refrigerator.

During the period when the core temperature falls from 149°F and 50°F, the food will lose a lot of its natural characteristics, such as moisture, consistency, aroma and colour, furthermore, this is when bacteria begin to develop.

INFRICO BLAST CHILLERS are designed to reduce the time period for this critical change in temperature.

# BLAST CHILLERS & SHOCK FREEZERS

## Blastchilling



Blast chilling allows cooked food to maintain all of its original characteristics by quickly bringing the temperature down from 194°F to 37°F in less than 90 minutes and maintaining the temperature between 32°F and 41°F, conserving the quality, aroma, colour and consistency of the food.

## Shockfreezing



The blast freezing cycle quickly freezes cooked food, transforming the liquid within the food to micro-crystals of ice, without damaging the cellular structure of the food. The temperature of the interior of the food falls from 194°F to 0°F in less than 240 minutes.



## 2. BLAST CHILLERS &amp; SHOCK FREEZERS

# HOW BLAST CHILLERS WORK & CYCLE FUNCTIONS



## CONTROL PANEL

- 1, Key **ON/OFF** - Turns the machine On or Off
- 2, Key **MENU** - Acces to the main menu
- 3, Key **HOME** - Acces to the home screen
- 4, Key **ESCAPE** - To override
- 5, Key **START/STOP** - Key cycle start / stop cycle
- 6, Interactive Keys
- 7, Interactive Keys



**AUGMENTED REALITY**  
[See instructions on the last page]

# BLAST CHILLERS & SHOCK FREEZERS ADVANTAGE



## HIGH QUALITY

High quality meals at any time, pleasing both the customer and the kitchen chef.



## CONTROLLED PURCHASES

Food purchases can be made at any time, making cost savings on seasonal food.



## FOOD SAFETY

Food safety on all your dishes as the chilling process fully conforms to the HACCP regulations.



## SAVING TIME

Save time by up to 30% by preparing meals in batches.



## LESS WASTE

Less waste as blast chilled and frozen dishes can be stored for longer periods of time.



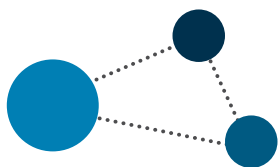
## BETTER ORGANISATION

Better organisation in the kitchen, as food can be prepared independent of customer demand.



## LESS WEIGHT LOSS

Less weight loss as the humidity and moisture of the food doesn't evaporate.



## BLAST CHILLER

Compatible with the main manufacturers of ovens. Accepts 18"x26" sheet pans.



## USB CONNECTION

Upload / Download of the configuration parameters.  
Upload / Download of the programs.  
Download of the information relative to the HACCP alarms.



## MORE VARIED MENUS

A wider choice of quality dishes without any health risks.



## 2. BLAST CHILLERS &amp; SHOCK FREEZERS

# BLAST CHILLERS & SHOCK FREEZERS IBC-ABT3 1S, IBC-ABT5 1L, IBC-ABT7 1L, IBC-ABT7 1M



IBC-ABT3 1S



IBC-ABT5 1L



IBC-ABT5 1L



IBC-ABT7 1M



IBC-ABT7 1L



## MODELS

	→	↗	↑	📱	🌡️	📦	⚙️	⚡	📏	💰
	Overall Dimensions			Doors	(°F)	Chilling/Freezing capacity (Lbs)	(HP)	(Amps) 115V	(Lbs)	(\$)
IBC-ABT3 1S	28-3/8	28	21-5/8	1	-40°F	22/11	1/2	10.6	216	
IBC-ABT5 1L	33	34-1/8	38-1/4	1	-40°F	44/26	1	15.1	364	
IBC-ABT7 1L	33	34-1/8	45-1/4	1	-40°F	66/40	1-1/4	16.1	419	
IBC-ABT7 1M	57-13/16	27-9/16	33-15/32	1	-40°F	66/40	1-1/4	16.1	467	

Height does already include 5-1/8" for casters

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# ABT SERIES



**Blast chilling: +194°F to +37°F in less than 90 minutes.**  
**Blast freezing: +194°F to 0°F in less than 4 hours.**

## STANDARD FEATURES

### SHELVING

- Compatible with 12" x 20" sheet pans in IBC-ABT31S (3 pans) and IBC-ABT71M (7 pans).
- Compatible with 18"x26" sheet pans in IBC-ABT51L (5 pans) and IBC-ABT71L (7 trays).

### ELECTRICAL

- Cord and NEMA 5-15P plug,
- Electrical connection is 115V / 1ph / 60Hz
- MUST BE connected to 30 Amp. circuit breaker!.