

An aerial photograph of a tropical coastline. The image shows a sandy beach curving along the edge of a vibrant turquoise sea. The water transitions from a shallow, clear turquoise near the shore to a deeper, darker blue further out. The land is dominated by steep, rugged mountains covered in dense, lush green forest. The mountains have a jagged, rocky appearance with some areas of exposed rock. The sky is a clear, pale blue, suggesting a bright, sunny day. The overall scene is one of natural beauty and tropical climate.

2. Blast Chillers & Shock Freezers



Blast chillers & shock freezers

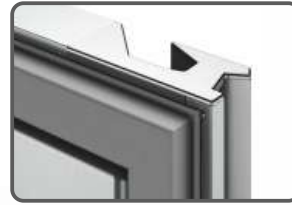
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Specifications



Triple chamber snap in door gasket for easy cleaning



Double handle doors and flat gasket easily removable "cleanless"



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



Touch screen controller with a user-friendly interface.



ABT3 1S



ABT71M



ABT51C

IBC-ABT3 1S / IBC-ABT5 1L & IBC-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

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], ABT5 1C [5 pans], ABT6 1C [6 pans] and IBC-ABT71L [7 trays]

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
- Heated door frame to avoid accumulation of ice.

Legs/Casters

- Stainless Steel adjustable legs (except IBC-ABT31S)
- Levelling feet, only
- 4" casters standard [ABT51L, ABT71L, ABT71M]

Refrigeration

- Forced air refrigeration system, Expansion valve
- Digital temperature controller with automatic defrost system
- Evaporator coil coated with anticorrosion material 100% Polyester -100 °F ambient
- American compressor TECUMSEH, 115 V 60Hz.
- 4" casters standard [ABT51L, ABT71L, ABT71M]

Digital control

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



ABT101L

ABT201CBI

IBC-ABT10 1L & IBC-ABT14 1L / IBC-ABT20 1C & ABT20 2CBI

Exterior

- AISI 304 stainless steel
- Compliant with HACCP regulations
- Compatible with any standard pastry speed cart or combi trolley (only IBC-ABT202C model)

Interior

- AISI 304 stainless steel
- Sealed interior floors and rounded cabinet corners
- Internal drain plug for easy cleaning (only BC-ABT101L & IBC-ABT141L)
- Includes a heated conical probe which is easy to use and remove

Shelving

- Compatible with any oven (12"x20" and 18"x26" sheet pans) only BC-ABT101L & IBC-ABT141L

Doors

- Polyurethane insulated doors
- Self closing doors with stay open feature
- Heavy-duty hinges with horizontal and vertical adjustment
- Triple chamber snap in door gaskets for easy removal and cleaning
- Heated door frame to avoid accumulation of ice

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 R452A
- Drain pan with condensate heater (only BC-ABT101L & IBC-ABT141L)
- Blast chilling: +194°F to +37°F in less than 90 minutes
- Blast freezing: +194°F to 0°F in less than 4 hours

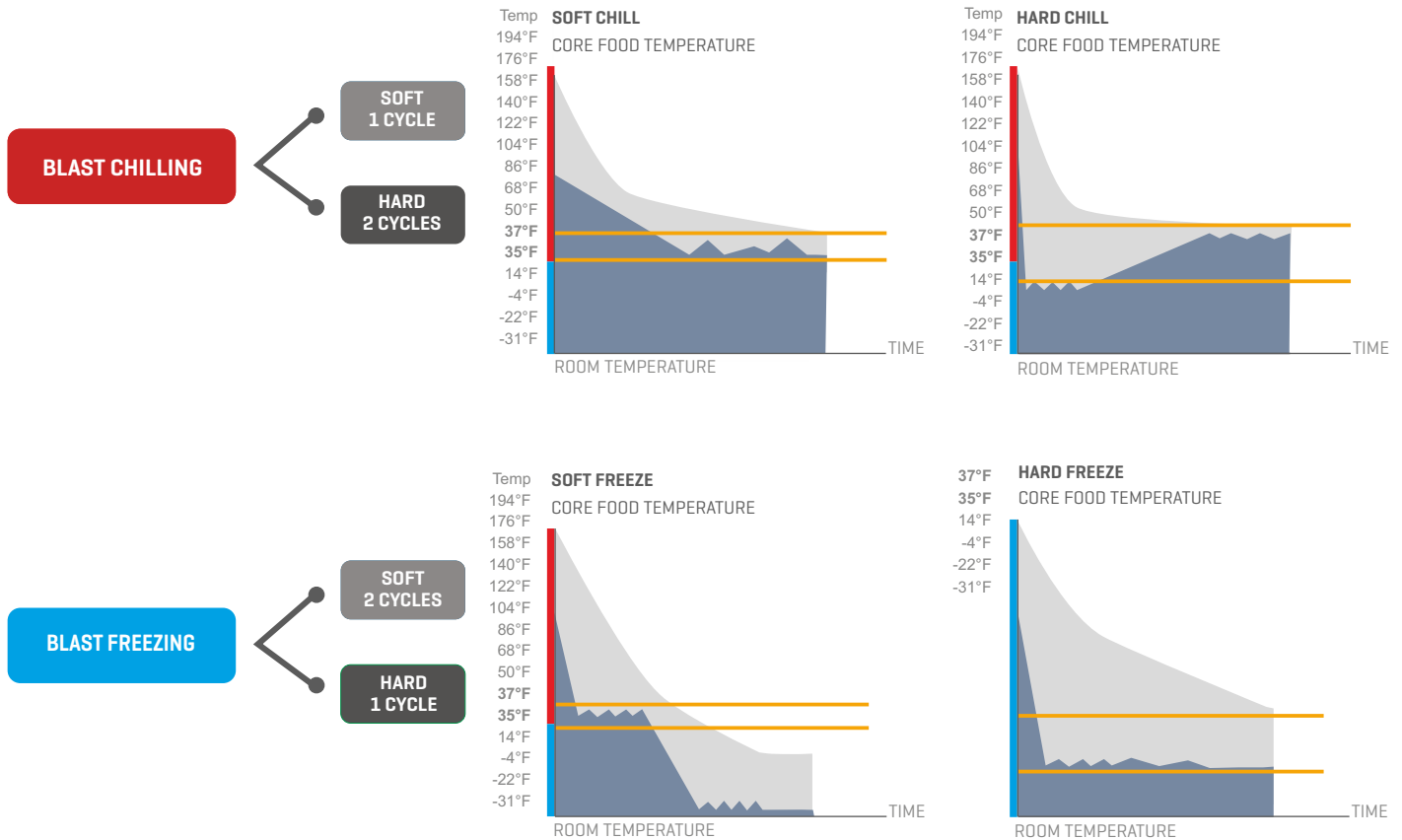
Digital control

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

How blast chillers work & cycle functions

Blast chillers quickly reduce the core temperature of the products, whether they are cooked or fresh, conserving their fresh texture, hygiene and quality, while reducing the risk of generating bacteria. The traditional methods 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 to 50°F, food will lose a lot of its natural characteristics, such as moisture, consistency, aroma and color, furthermore, this is when bacteria begins to develop. INFRICO'S BLAST CHILLERS are designed to reduce the time period for this critical change in temperature.

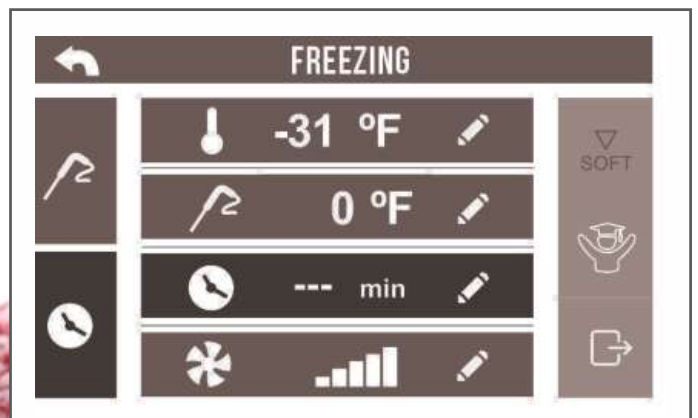


Blast chilling







Blast chilling allows cooked foods 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 temperature between 32°F and 41°F, conserving the quality, aroma, color and consistency of the food.

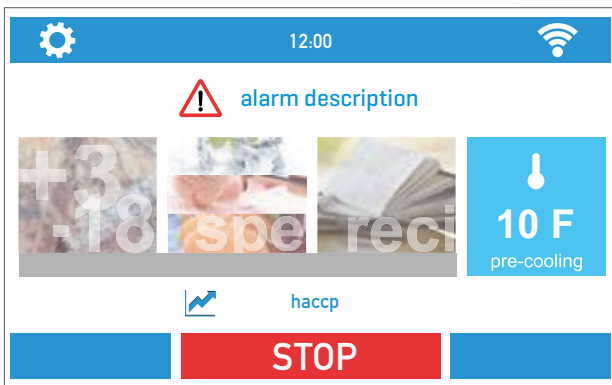
Shock freezing

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. Internal food temperature falls from 158 °F to -0,4°F in less than 270 minutes.






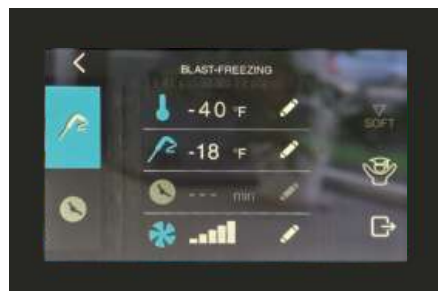
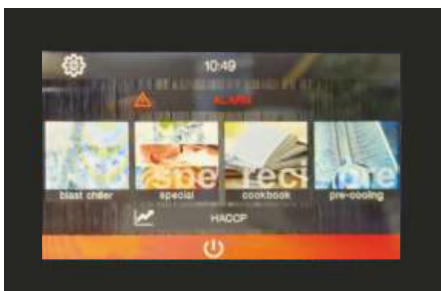
Main features

-  Stylish design, flush mounted, user-friendly.
-  Option personalized cycles with 3 regulation phases.
-  User interface with IP65 protection.
-  Management of blast chilling and freezing cycles, both temperature and time controlled, with hard/soft and intensity management functions.
-  Runs a test to check that the needle probe is correctly inserted (including multipoint probes).
-  Real-time graphic display for blast chilling/freezing cycle in progress.



Benefits

-  Heated probe.
-  Management of special cycles (fish sanitation, ice cream hardening, etc.)
-  Possibility to personalize 99 programs.



ABT Series

Blast chillers / Shock freezers

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.

USB connection HACCP
 Traceability

IBC-ABT3 1S



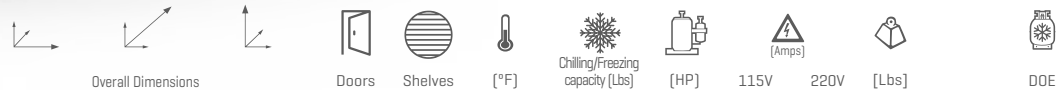
IBC-ABT7 1M



IBC-ABT7 1L



IBC-ABT6 1C



MOD.	Overall Dimensions			Doors	Shelves	(°F)	Chilling/Freezing capacity (Lbs)	(HP)	115V	220V	[Lbs]	DOE
IBC-ABT3 1S	28-3/8	28	21-1/4	1	3	-37.4°F	22/11	3/4	3.5		161	Hydrocarbon R-290
IBC-ABT5 1L	33	35-1/4	39-1/8	1	5	-37.4°F	44/26	1-1/4	15.04		293	Hydrocarbon R-290
IBC-ABT5 1C	33	28-1/2	31-1/2	1	5	-37.4°F	44/26	1-1/4	15.1		275	Hydrocarbon R-290
IBC-ABT6 1C	20	34-1/8	41-3/4	1	6	-37.4°F	44/26	1-1/4	14.69		227	Hydrocarbon R-290
IBC-ABT7 1M	57-13/16	27-9/16	36-5/8	1	7	-37.4°F	66/40	1-1/4	13.04		317	R452a
IBC-ABT7 1L	33	35-1/4	44-1/2	1	7	-37.4°F	66/40	1-1/4	13.04		337	R452a
IBC-ABT10 1L	33	34-1/8	68-1/2	1	10	-37.4°F	80/55	2	5	17.89	600	R452a
IBC-ABT14 1L	33	34-1/8	68-1/2	1	14	-37.4°F	110/66	2-1/2	5.6	21.29	610	R452a

Height already includes 5-1/8" for casters

Blast chillers / Shock freezers

ABT Series

IBC-ABT10 1L / IBC-ABT14 1L



IBC-ABT10 1L



Double handle doors and flat gasket easily removable "cleanless".

BLAST CHILLERS
SHOCK FREEZERS

STANDARD FEATURES

<p>SHELVING</p>	<p>Compatible with 12" x 20" sheet pans in IBC-ABT31S (3 pans) and IBC-ABT71M (7 pans). Compatible with 18" x 26" sheet pans in IBC-ABT51L (5 pans), IBC-ABT51C (5 pans), IBC-ABT71L (7 trays) and IBC-ABT61C (6 pans). IBC-ABT101L and IBC-ABT141L models, compatible with any oven (12"x20" and 18"x26" sheet pans).</p>	
<p>ELECTRICAL</p>	<p>Cord and NEMA 5-15P plug. Electrical connection is 115V / 1ph / 60Hz. MUST BE connected to 30 Amp. circuit breaker!</p>	<p>IBC-ABT101L and IBC-ABT141L models: Cord and NEMA L14-30P plug, Electrical connection are 220V (Compressor)</p>

ABT Series

Blast chillers / Shock freezers Self contained / Remote Units

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.

IBC-ABT 20 1CBI

IBC-ABT 20 2CBI



Car entry

C Wheels inside

P Pass-through



MOD. SELF CONTAINED

Overall Dimensions

Doors

(°F)

Chilling/Freezing capacity (Lbs)

(HP)

220V

[Lbs]

Car entry

	47-1/4	43-1/8	97	1	-40°F	180/120	4	24.91	1093	GN1/1 12X20"
IBC-ABT20 1CBI	47-1/4	43-1/8	97	1	-40°F	180/120	4	24.91	1093	GN1/1 12X20"
IBC-ABT20 2CBI	55-1/8	51	97-1/16	1	-40°F	180/120	4	25.81	1235	GN1/1 12X20"

MOD. REMOTE UNIT

IBC-ABT20 1C	47-1/4	43-1/8	89-3/4	1	-40°F	180/120	Up to 25 Ft.	8,48	1093	GN1/1 12X20"
IBC-ABT20 2C	47-1/4	51	89-3/4	1	-40°F	180/120	Up to 25 Ft.	8,48	1093	GN2/1 18X26"
IBC-ABT20 1P	47-1/4	46-7/8	89-3/4	2	-40°F	180/120	Up to 25 Ft.	8,48	1093	GN1/1 12X20"
IBC-ABT20 2P	47-1/4	51	89-3/4	2	-40°F	180/120	Up to 25 Ft.	8,48	1093	GN2/1 18X26"

Blast chillers / Shock freezers

Self contained / Remote Units

ABT Series

BLAST CHILLERS
SHOCK FREEZERS

IBC-ABT20 2P



Ramp not included

STANDARD FEATURES

<p>MAX CAR ENTRY INTERNAL SIZES</p>	
<p>ELECTRICAL</p>	<p>IBC-ABT201C/CBI / 202 Cord only included, Electrical connection is 220V / 3ph / 60Hz. MUST BE connected to 45 Amp. circuit breaker.</p>