



Project: _____

Location: _____

Item #: _____ Quantity: _____

Model #: _____

MODEL: ABT 20 1C **BLAST CHILLERS AND FREEZERS – 20 Trays (Roll-In)**



ABT 20 1C (Roll-in)

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.

Recommended Refrig. Capacity (BTU/h)
(rated at 14°F/-13°F evap. Temp.)
34370 / 18380

MODEL	Dimensions (inches) (mm)			Nº Doors	Nº Trays	Ref.	Ref. Weight (Lbs.) (gr.)	Temp. Range (°F) (°C)	Capacity Chiling/Freezing (Lbs.)(Kg)	Cond. Unit. H.P.	Case Amps (115V.)	Crated Weight (Lbs.) (Kg.)
	W	D	H									
ABT 20 1C	47-1/4 1200	43-1/8 1090	89-3/4 2230	1	20	R404A	7.7 3500	-40°F -40°C	180/120 110/60	Not Included	5.0	940 426

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



Infrico USA Corp.
 3325 N.W. 70th Avenue
 Miami, FL 33122-1332
 1.305.777.9599 Office
 1.305.777.9598 Fax

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

APPROVALS: AVAILABLE AT:

Revision: 04 Date: 09/16/2013



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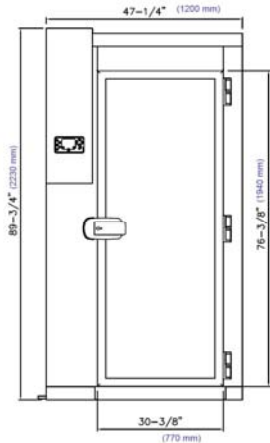
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STANDARD FEATURES

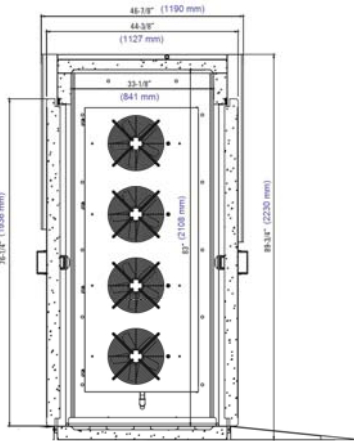
- **Compatible with any oven.**
- **Exterior**
 - AISI 304 Stainless Steel.
 - Completely injected compact structure.
 - Constructed following HACCP regulations.
- **Interior**
 - AISI 304 Stainless Steel.
 - Rounded corners to aid cleaning.
 - Removable trays.
 - Internal drain.
- **Insulation**
 - High density CFC free Polyurethane foam.
- **Doors**
 - Self closing with stay open feature.
 - Integrated door handles.
 - AISI 430 Stainless Steel covered hinges.
 - Triple chamber snap in door seals for easy removal.
- **Trays**
 - (20) Stainless Steel trays.
 - Accept 18"x26" (457x660) (mm) sheet pans.
 - Dimensions WxD: 23-5/8"x15-3/4" (600x400) (mm).
- **Control**
 - Includes a heated conical probe which is easy to use to remove.
 - Control panel with an easy to read graphics screen and menu.
 - Includes visual signal for constantly controlling the performance.
 - Includes a control that prevents frost from forming on the product.
 - Manual defrost. Possibility of refrigerated hold mode after each cycle.
 - USB Connection.
- **Refrigeration**
 - **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.
 - Evaporator coil coated with anti-corrosion material.
- **Electrical**
 - Cord included.
 - Electrical connection is 115V / 1ph / 60 Hz.
- **ETL Listed to UL471 Standard and Sanitation classified to NSF7.**

PLAN VIEW

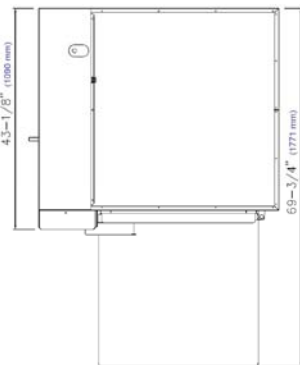
ELEVATION



RIGHT VIEW



PLAN VIEW



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Miami, FL 33122-1332
1.305.777.9599 Office
1.305.777.9598 Fax

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

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