

Project: _____

Location: _____

Item #: _____ Quantity: _____

Model #: _____

MODEL: IBC-ABT201C

Blast Chillers and Shock Freezers – 20 Trays (Wheels inside)



General Strengths

- ✓ **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.
- ✓ **Sanitation.** The interior cabinet is built with rounded corners (extensive radius for easy cleaning). Each cabinet has drainage on the bottom on one side. 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.** Greater ability for the adjustment of temperature ranges as per the end user's requirements.
- ✓ **Certified.** Audited and Certified by INTERTEK for compliance with UL 471 and NSF 7. AENOR audited and certified by internationally recognized firm. ISO 9001:2015 (Quality); ISO 14001:2015 (Environmental); OSHAS 18001:2007 (Prevention and Worker Safety).

Recommended Refrig. Capacity (BTU/h)

(rated at 14°F/-13°F evap. Temp.)

34370 / 18380

MODEL	Dimensions (inches) (mm)			Nº Doors	Car Entry	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									
IBC-ABT201C	47-1/4 1200	43-1/8 1095	89-3/4 2280	1	GN1/1 12x20"	R404A	7.7 3500	-40°F -40°C	180 / 120 110 / 60	Not Included	5.0	882 400

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



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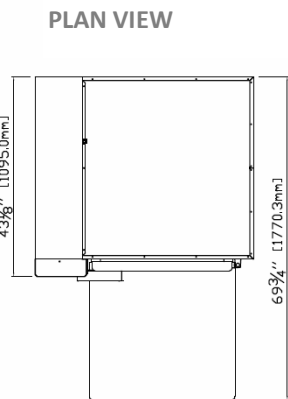
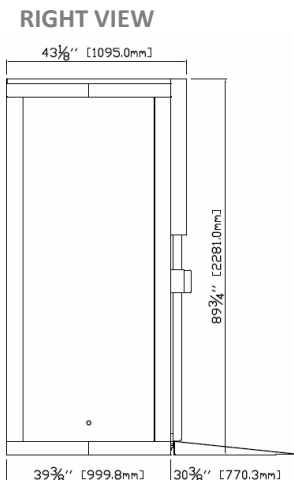
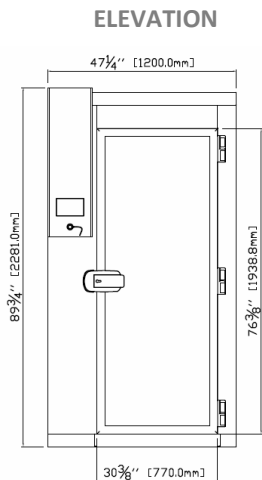
APPROVALS: _____ **AVAILABLE AT:** _____

MODEL: IBC-ABT201C
Blast Chillers and Shock Freezers – 20 Trays (Wheels inside)

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STANDARD FEATURES

- **Compatible with any oven American pastry rack on wheels.**
- **Exterior**
 - AISI 304 Stainless Steel,
 - Compliant with HACCP regulations.
- **Interior**
 - AISI 304 Stainless Steel,
 - Sealed interior floors and rounded cabinet corners,
 - 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.
- **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,
 - **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,
 - Unit condensing not included.
- **Digital Control**
 - Interactive control screen & menu,
 - Up to 99 different customized cycles,
 - USB Connection. 
- **Electrical**
 - Cord only included,
 - Electrical connection for the Digital Controller is 115V / 1ph / 60 Hz,
 - Must be connected to 30 Amp. circuit breaker!
- **ETL Listed to UL471 Standard and Sanitation classified to NSF7.**



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