Infrico

MODEL: IBC-ABT71M — Blast Chillers and Shock Freezers – 7 Trays

General Strengths

✓ **Blast Chiller Functions.** 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, while reducing the risk of bacteria generating.

✓ **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.** Greater ability for the adjustment of temperature ranges as per the end user's requirements.

✓ **100% Tested.** All condenser units are 100% tested, in helium chambers for 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 9001:2015 (Quality); ISO 14001:2015 (Environmental); OSHAS 18001:2007 (Prevention and Worker Safety)

MODEL	Dimensions (inches) (mm)			Nº Doors	Nº Trays	Ref.	Ref. Weight (Lbs.) (gr.)	Temp. Range (ºF) (ºC)	Capacity Chiling/Freezing (Lbs.) (Kg)	Cond. Unit. H.P.	Case Amps 115 V.	Crated Weight (Lbs.) (Kg.)
	W	D	H									
IBC-ABT71M	57-13/16 1468	27-9/16 700	33-1/2 850	1	7	R404A	2.20 1000	-40ºF -40ºC	66 / 40 30 / 18	1-1/4	16.1	430 195

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

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STANDARD FEATURES

➤ **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.

➤ **Insulation**
- CFC-Free polyurethane insulation, entire cabinet structure is foamed-in 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,
- Field reversible doors,
- Heated door frame to avoid accumulation of ice.

➤ **trays**
- (7) Stainless Steel trays,
- Compatible with 12"x20" (325x530 mm) pans.
- Stainless Steel pans support.

➤ **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,
- Drain pans with condensate heater,
- Refrigeration capacity: 5392 Btu/h(-13ºF),
- Refrigeration capacity: 11092 Btu/h (+14ºF),
- **Blast chilling:** +194ºF (+90ºC) to +37ºF (3ºC) in less than 90 minutes,
- **Blast freezing:** +194ºF (+90ºC) to 0ºF (-18ºC) in less than 4 hours.

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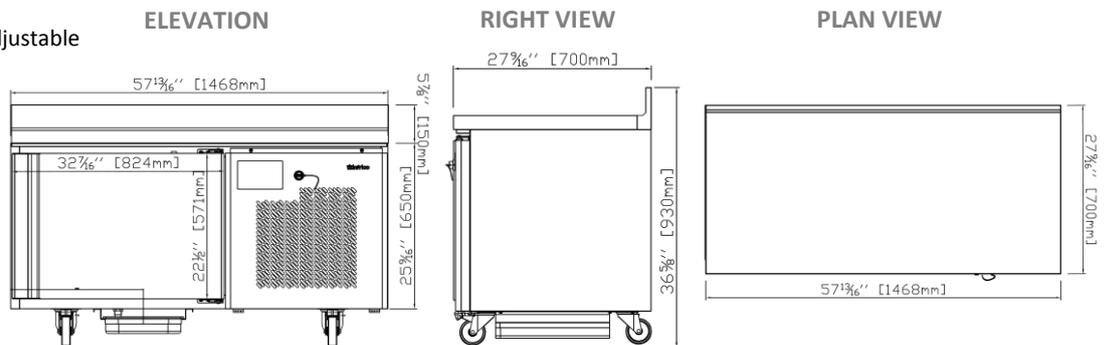- USB Connection.

➤ **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.**

PLAN VIEW

OPTIONAL FEATURES
✓ Set of 4'' legs, height adjustable from 5" to 8"
✓ Electrical connection is: 220-230 V / 1ph / 50 Hz (plug type varies).

ELEVATION

57¹³⁄₁₆'' [1468mm]
32⅞'' [824mm]
22½'' [571mm]
5⅞'' [150mm]
25¾'' [650mm]

RIGHT VIEW

27⁹⁄₁₆'' [700mm]
36⅝'' [930mm]

PLAN VIEW

27⁹⁄₁₆'' [700mm]
57¹³⁄₁₆'' [1468mm]

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