

**MODEL: IBC-ABT202C**

**Blast Chiller and Shock Freezer – 20 Tray (Roll-In) Remote System**



**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).
- ✓ **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).
- ✓ **Fits up to 2-single Speed Racks**
- ✓ **Compatible with any Combi-Oven on the market**

**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 Chilling/Freezing (Lbs.) (Kg)	Cond. Unit. H.P.	Case Amps (115V.)	Crated Weight (Lbs.) (Kg.)
	W	D	H									
IBC-ABT202C	55-1/8 1400	51 1295	89-3/4 2280	1	GN 2/1 18x26"	R404A	-	-40°F -40°C	330/225 145 / 102	Remote System	5.0	1000 454

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

## MODEL: IBC-ABT202C

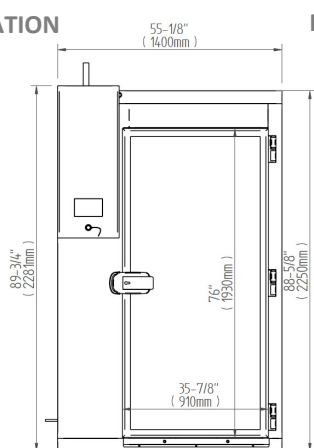
## Blast Chiller and Shock Freezer – 20 Tray Roll-In Remote System

### STANDARD FEATURES

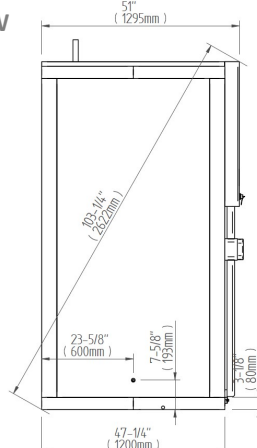
- Compatible with any American pastry rack on wheels.
- **Exterior**
  - AISI 304 Stainless Steel,
  - Completely injected compact structure,
  - Constructed following HACCP regulations.
- **Interior**
  - AISI 304 Stainless Steel,
  - Sealed interior floors and rounded cabinet corners,
  - Includes 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 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,
  - And automatic defrost during refrigerated hold mode after each cycle,
  - Evaporator coil coated with anti-corrosion material 100% Polyester,
  - Forced air refrigeration system,
  - **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.
- **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 Amps. circuit breaker!
- **ETL Listed to UL471 Standard and Sanitation classified to NSF7.**

### PLAN VIEW

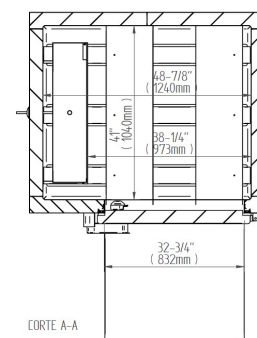
ELEVATION



RIGHT VIEW



PLAN VIEW



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



**Infrico USA Corp.**  
 7042 N.W. 46th Street  
 Miami, FL 33166  
 1.305.777.9599 Office  
 1.305.777.9598 Fax

[www.infrico.us](http://www.infrico.us)  
[service@infrico.com](mailto:service@infrico.com)  
[sales@infrico.com](mailto:sales@infrico.com)

APPROVALS: \_\_\_\_\_ AVAILABLE AT: \_\_\_\_\_