



Catalogue
FOOD SERVICE
Chapter
COOK & CHILL

Specific model
ABCO-102 Heat-P CI 400V 3N 50Hz

24/10/2023

DENOMINATION:

ABCO range compact blast chillers. 50 Hz. Capacity for 20 GN 1/1 or 10 GN 2/1 trays.

DESCRIPTION :

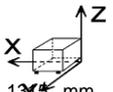
- Temperature blast chillers with 5" touch control panel for 6, 10 and 20 trays, specially designed to offer an integral Cook and Chill solution together with Fagor ovens.
- Refrigeration and freezing blast chilling cycles, configurable to be managed by time or temperature probe placed in the core of the food (if the probe is not used, the cycle is automatically managed by time).
- In both refrigeration and freezing, two types of blast chilling cycles can be carried out:
 - Strong cycle: Defined by default in the freezing cycles, it performs the cycle keeping the chamber temperature constant at -20°C.
 - Soft cycle: Defined by default in the refrigeration cycles, it performs an initial cycle maintaining the chamber temperature at 0°C.
- The duration of the abatement cycles by means of time management are:
 - Refrigeration cycles: 90 minutes.
 - Freezing cycles: 240 minutes.
- 5 additional special cycles for the management of defrosting, hardening of ice cream, drying, sanitising of fish and heating of the skewer probe.
- At the end of the cycle, the blast chiller works as a refrigeration cabinet, maintaining the temperature between +2 and +4 °C, or as a freezer maintenance cabinet, below -18 °C.
- Hermetic compressor with ventilated condenser.
- Ecological refrigerant R-452A CFC-free.
- 60 mm injected polyurethane insulation. Density of 40 kg. CFC-free.
- Copper tube evaporator and aluminium fins.
- Forced draught cooling.
- User-activated defrost device. Automatic evaporation of condensation water without electrical power supply.
- Internal guides included.
- British plug.

POSSIBLE OPTIONS :

- Wheels Kit (Factory Assembly)
- USB port data extraction

DIMENSIONS

X Width	1200 mm	X Gross width	1315 mm
Y Depth	1130 mm	Y Gross depth	1245 mm
Z Height	1766 mm	Z Gross height	2000 mm
Net Weight	269,0 kg	Gross Weight	285,0 kg
Net volume	2,310 m3	Gross volume	3,274 m3



ELECTRICITY TECHNICAL SPECIFICATIONS

Electric power	2,300 kW
Amperage (A)	14,5 A
Voltage	400V - 3N
Electric frequency	50Hz

GAS TECHNICAL SPECIFICATIONS

Gas type	R-452A
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COLD TECHNICAL SPECIFICATIONS

Refrigeration power	2,850 kW
Climate class	5
Cooling gas load	2500,000 g

CONNECTIONS TECHNICAL SPECIFICATIONS

Three-phase +N 400V wiring	4X1,5 +T - 6 A.
Drain 1 diameter	38

OTHERS

Condensation system	Vent.
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TECHNICAL FEATURES

Number of trays	20
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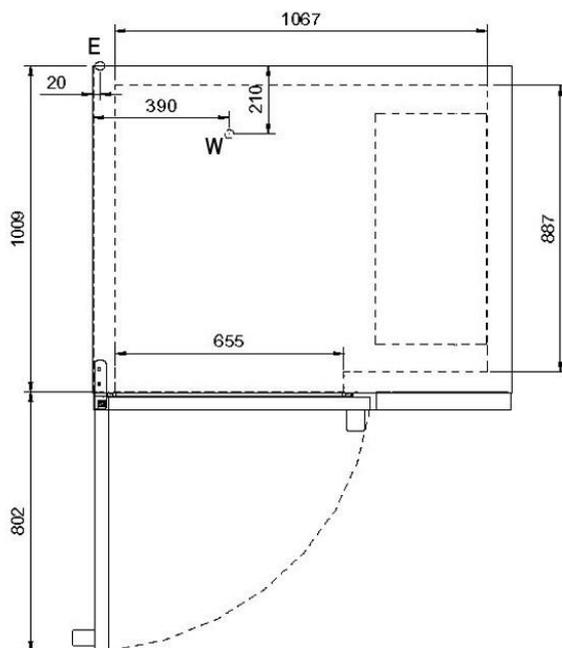
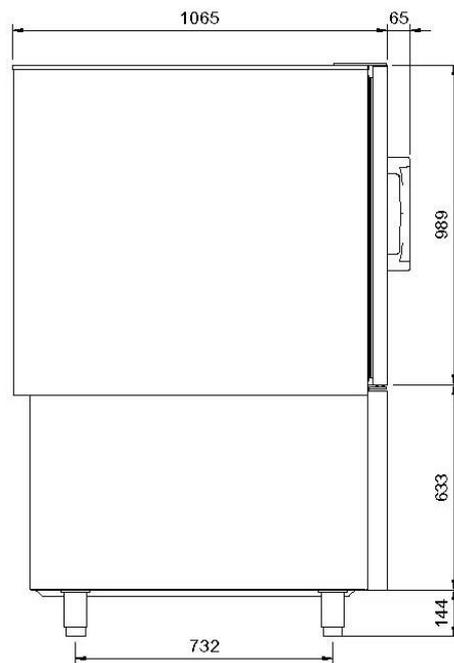
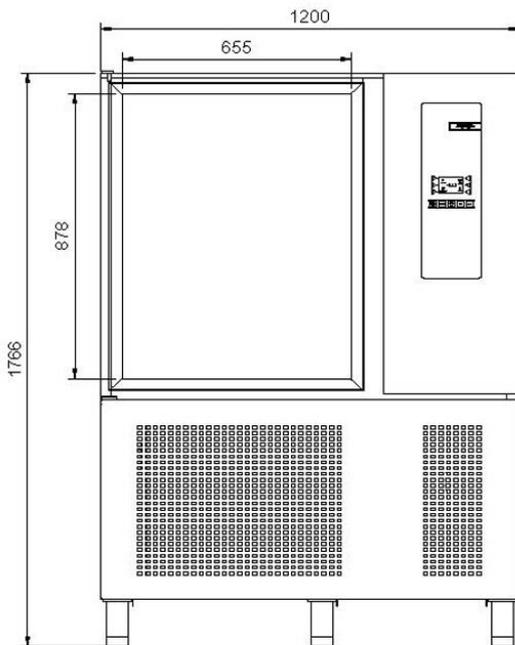




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E : Toma eléctrica
Electrical connection

W: Toma de agua
Water inlet