



Catalogue
FOOD SERVICE
Chapter
COOK & CHILL

Specific model
ABC-031 Heat-P CI 230V 1N 50Hz

19095306

24/10/2023

DENOMINATION:

Blast chiller and freezer Advance, 3 levels for GN-1/1 trays and at 50Hz.

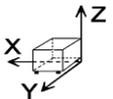
DESCRIPTION :

- Temperature blast chillers with 5" touch control panel.
- 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 frozen food maintenance cabinet, below -18 °C.
- Hermetic compressor with ventilated condenser.
- Ecological refrigerant R-452A CFC-free.
- Model ABC-031 R290 with R-290 refrigerant.
- 60 mm injected polyurethane insulation (except for 031 models, 35 mm). 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	560 mm	X Gross width	670 mm
Y Depth	700 mm	Y Gross depth	860 mm
Z Height	514 mm	Z Gross height	720 mm
Net Weight	60,0 kg	Gross Weight	62,0 kg
Net volume	0,201 m3	Gross volume	0,415 m3

ELECTRICITY TECHNICAL SPECIFICATIONS

Electric power	0,590 kW
Amperage (A)	3,5A
Voltage	230V - 1N
Electric frequency	50Hz

GAS TECHNICAL SPECIFICATIONS

Gas type	R-452A
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COLD TECHNICAL SPECIFICATIONS

Refrigeration power	0,490 kW
Climate class	5
Cooling gas load	550,000 g

CONNECTIONS TECHNICAL SPECIFICATIONS

Single-phase 230V wiring	2X2,5+T - 4 A
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OTHERS

Condensation system	Vent.
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TECHNICAL FEATURES

Number of trays	3
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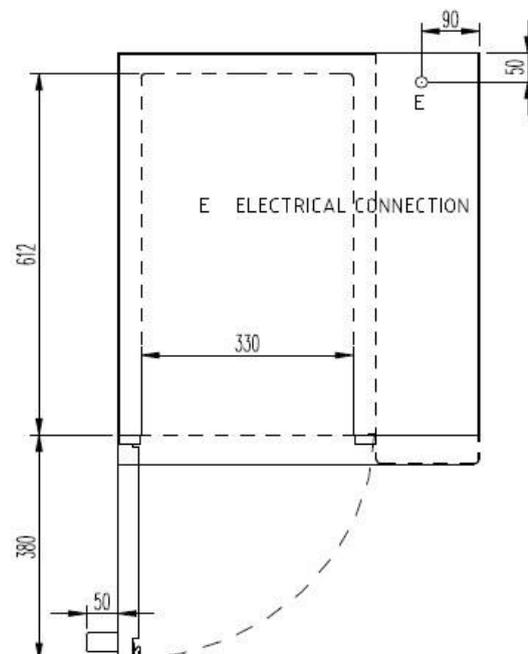
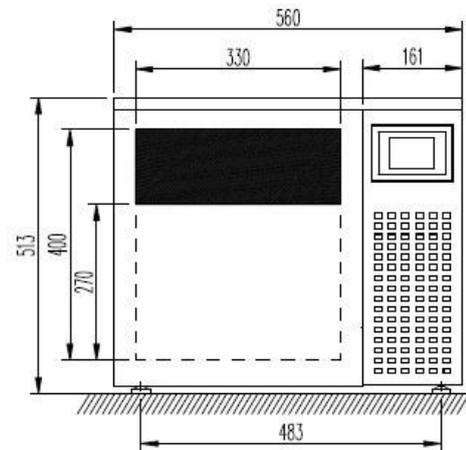
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Dimensiones Interiores Internal Dimensions	mm	330x612x270
Tipo Abatidor Type Blast Chiller		Mixto
Capacidad GN Capacity GN	nº	3 GN1/1
Capacidad EN Capacity EN	nº	-
Separacion entre bandejas Interstep trays	mm	80
Espesor aislamiento Thickness	mm	35
Medidas hueco puerta door opening measures	mm	330x400



Capacidad según EN17032 (Refr. +65 °C à +10 °C en 120'; Cong +65 °C à -18 °C en 270')