



Catalogue
FOOD SERVICE
Chapter
COOK & CHILL

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

24/10/2023

DENOMINATION:

Blast chiller and freezer Advance, 20 levels for GN-1/1 trays, 10 levels for GN-2/1 trays, 10 levels for 60X40 trays and at 50Hz.

DESCRIPTION :

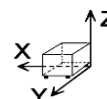
- Temperature blast chillers with 5" touch control panel.
 - Refrigeration and freezing blast chilling cycles, configurable to be managed by time or temperature probe placed in the core of the food (if the probe is not used, the cycle is automatically managed by time).
 - In both refrigeration and freezing, 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 :

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

DIMENSIONS

X Width	1200 mm	X Gross width	1275 mm
Y Depth	1090 mm	Y Gross depth	1205 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	3,073 m3



ELECTRICITY TECHNICAL SPECIFICATIONS

Amperage (A)	14.5A
Voltage	400V - 3N
Electric frequency	50Hz

GAS TECHNICAL SPECIFICATIONS

Gas type	R-452A
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COLD TECHNICAL SPECIFICATIONS

Refrigeration power	5,450 kW
Climate class	5
Cooling gas load	2500,000 g

CONNECTIONS TECHNICAL SPECIFICATIONS

Drain 1 diameter	38
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OTHERS

Condensation system	Vent.
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TECHNICAL FEATURES

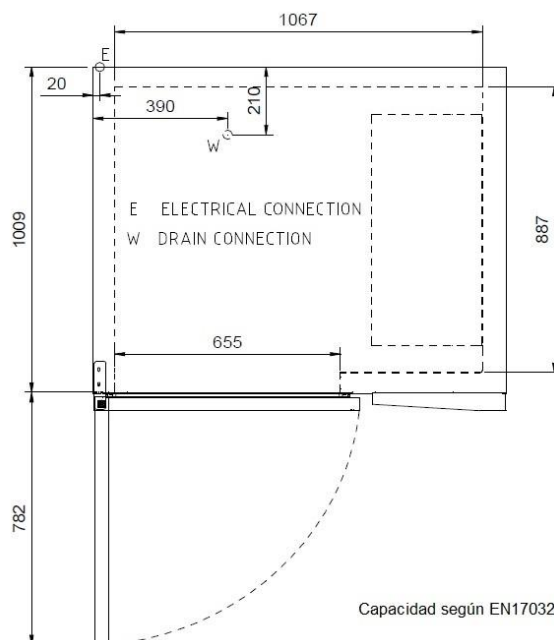
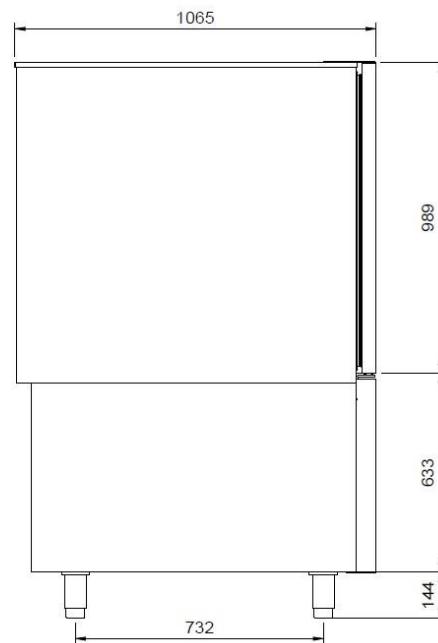
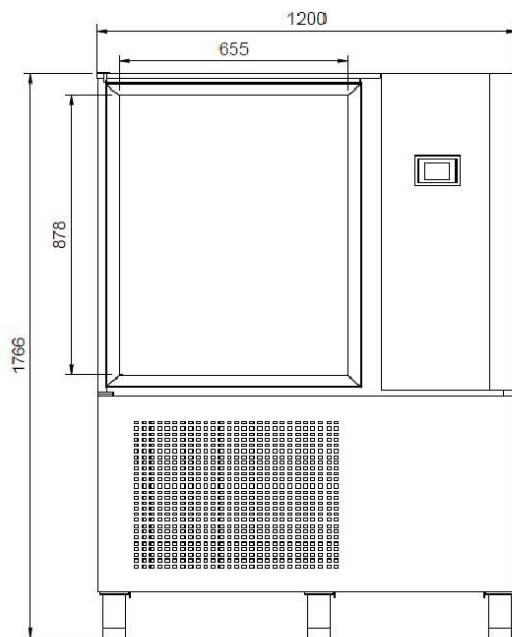
Number of trays	10
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Dimensiones Interiores	mm	655x950x887
Internal Dimensions	mm	655x950x887
Tipo Abatidor		Mixto
Type Blast Chiller		Mixto
Capacidad GN	nº	10 GN2/1
Capacity GN	nº	10 GN2/1
Capacidad EN	nº	10 EN
Capacity EN	nº	10 EN
Separacion entre bandejas	mm	65
Interstep trays	mm	65
Espesor aislamiento	mm	70-60
Thickness	mm	70-60
Medidas hueco puerta	mm	655x878
door opening measures	mm	655x878

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