



Catalogue
FOOD SERVICE
Chapter
COOK & CHILL

Specific model
ABCO-061 Heat-P 230V 1N 50Hz

19091409

27/07/2022

DENOMINATION:

ABCO range compact blast chillers. 50 Hz. Capacity for 6 GN 1/1 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.
- Automatic defrosting device activated by the user, and water evaporation device without power consumption.

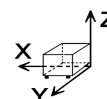
POSSIBLE OPTIONS :

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

POSSIBLE ACCESSORIES :

- STACKING SET

DIMENSIONS



X Width	900 mm	X Gross width	974 mm
Y Depth	935 mm	Y Gross depth	995 mm
Z Height	1105 mm	Z Gross height	1334 mm
Net Weight	120,0 kg	Gross Weight	125,0 kg
Net volume	0,930 m3	Gross volume	1,293 m3

ELECTRICITY TECHNICAL SPECIFICATIONS

Electric power	1,600 kW
Amperage (A)	8,9A
Voltage	230V - 1N
Electric frequency	50Hz

GAS TECHNICAL SPECIFICATIONS

Gas type	R-452A
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COLD TECHNICAL SPECIFICATIONS

Refrigeration power	0,990 kW
Climate class	5
Cooling gas load	1000,000 g

CONNECTIONS TECHNICAL SPECIFICATIONS

Single-phase 230V wiring	2X1,5+T - 10 A
Drain 1 diameter	38

OTHERS

Condensation system	Vent.
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TECHNICAL FEATURES

Number of trays	6
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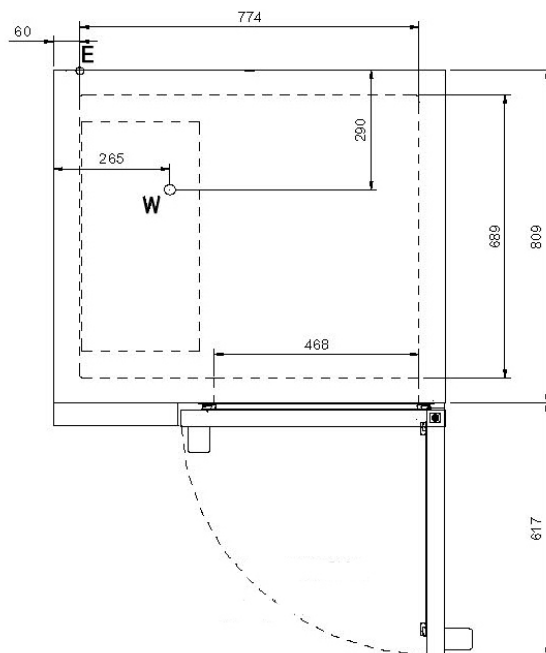
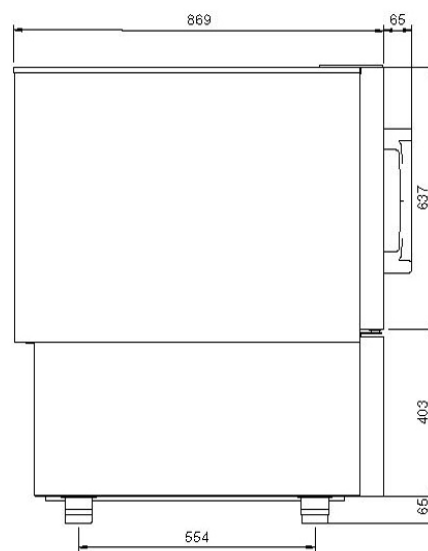
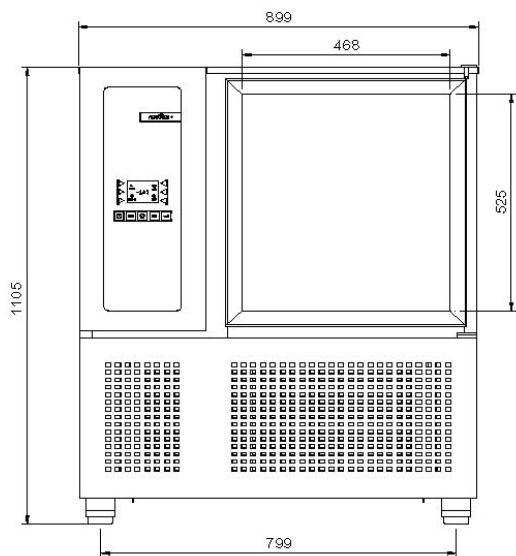


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E : Toma eléctrica
Electrical connection

W: Toma de agua
Water inlet