



Catalogue
FOOD SERVICE
Chapter
COOK & CHILL

Specific model
ABC-101 Heat-P 230V 1N 50Hz

19089763

27/07/2022

DENOMINATION:

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

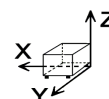
DESCRIPTION :

- 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.

POSSIBLE OPTIONS :

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

DIMENSIONS



X Width	790 mm	X Gross width	895 mm
Y Depth	800 mm	Y Gross depth	810 mm
Z Height	1420 mm	Z Gross height	1640 mm
Net Weight	153,0 kg	Gross Weight	160,0 kg
Net volume	0,897 m3	Gross volume	1,189 m3

ELECTRICITY TECHNICAL SPECIFICATIONS

Electric power	2,000 kW
Amperage (A)	9,1A
Voltage	230V - 1N
Electric frequency	50Hz

GAS TECHNICAL SPECIFICATIONS

Gas type	R-452A
----------	--------

COLD TECHNICAL SPECIFICATIONS

Refrigeration power	1,300 kW
Climate class	5
Cooling gas load	1100,000 g

CONNECTIONS TECHNICAL SPECIFICATIONS

Single-phase 230V wiring	2X2,5+T - 12 A
Three-phase +N 400V wiring	4X1,5 +T - 12 A

OTHERS

Condensation system	Vent.
---------------------	-------

TECHNICAL FEATURES

Number of trays	10
-----------------	----

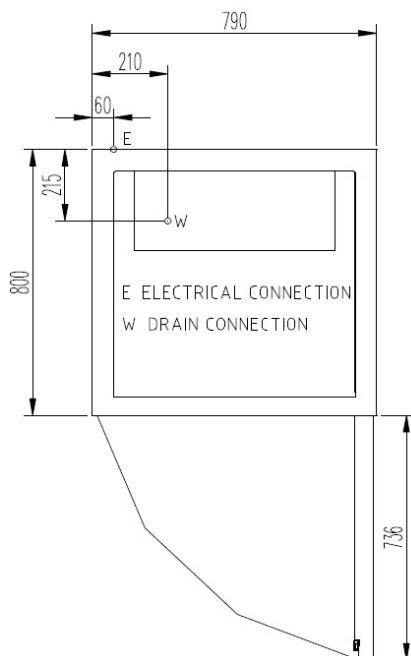
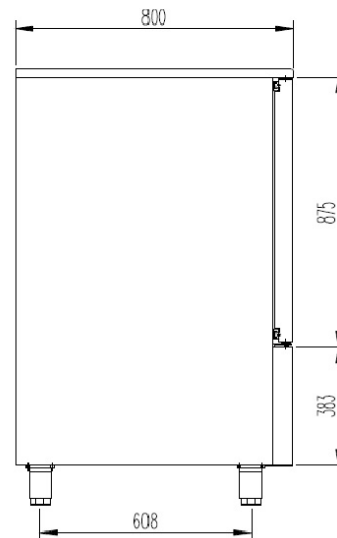
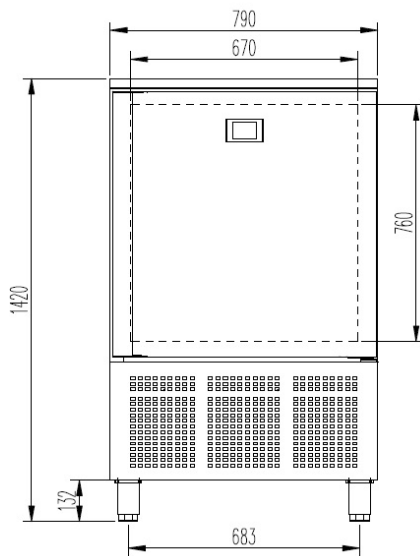


Catalogue
FOOD SERVICE
Chapter
COOK & CHILL

Specific model
ABC-101 Heat-P 230V 1N 50Hz

19089763

27/07/2022



Dimensiones Interiores	mm	670x410x775
Internal Dimensions		
Tipo Abatidor		Mixto
Type Blast Chiller		
Capacidad GN	nº	10 GN1/1
Capacity GN		
Capacidad EN	nº	10 EN
Capacity EN		
Separacion entre bandejas	mm	65
Interstep trays		
Espesor aislamiento	mm	60
Thickness		
Medidas hueco puerta	mm	670x760
door opening measures		

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