



**Catalogue**  
FOOD SERVICE  
**Chapter**  
COOK & CHILL

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

19089769

04/08/2022

**DENOMINATION:**

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

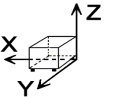
**DESCRIPTION :**

- 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)
- 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	20
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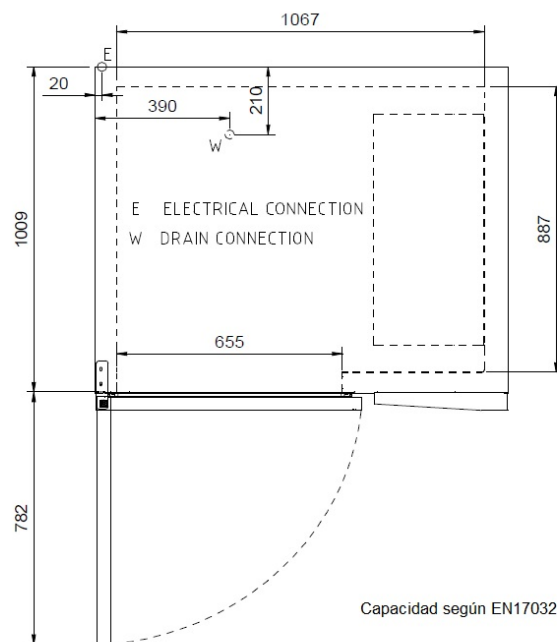
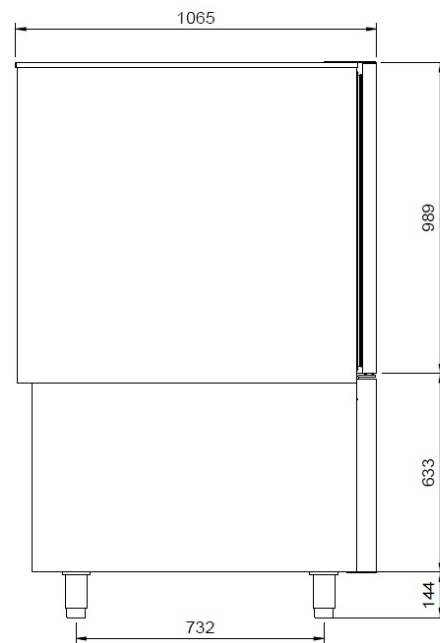
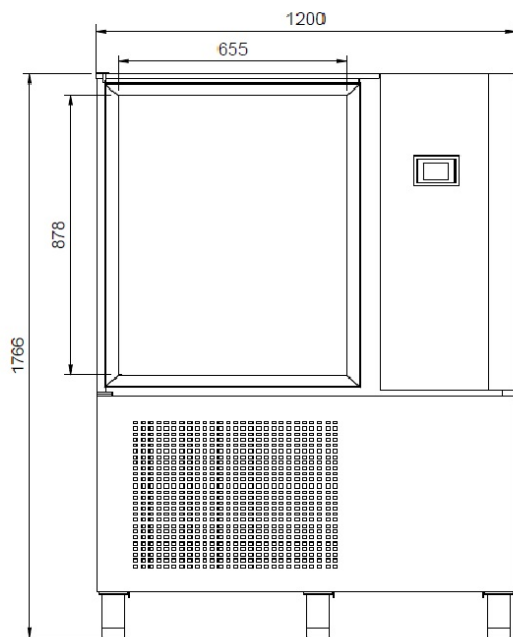


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Dimensiones Interiores	mm	655x950x887
Internal Dimensions		
Tipo Abatidor		Mixto
Type Blast Chiller		
Capacidad GN	nº	10 GN2/1
Capacity GN		
Capacidad EN	nº	10 EN
Capacity EN		
Separacion entre bandejas	mm	65
Interstep trays		
Espesor aislamiento	mm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

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