

# BLAST CHILLERS

## ABT SERIES



**5 YEAR  
WARRANTY**

Parts & Labor - 7 YEAR COMPRESSOR



   InfricoUSA

 **Infrico**

INFRICO USA CORP  
11200 NW 25th Street STE 123  
Sweetwater, FL 33172  
305-777-9599  
sales@infrico.com







TVP 3110 PRESS  
150-200W MAX  
E 20

# BLAST CHILLERS

Experience the game-changing benefits of our advanced blast chiller functions. Swiftly reduce core temperatures of the products, whether they are cooked or fresh, preserving freshness, hygiene, and quality while minimizing bacterial growth. Elevate your food preservation standards with ease and confidence.

## GENERAL FEATURES

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### CONTROL SYSTEM

Our temperature management system offers unparalleled precision, allowing for highly accurate temperature settings. With greater flexibility in adjusting temperature ranges, our system can be tailored to meet the unique needs of each end user. This ensures optimal performance and maximum satisfaction with every use.

### SANITATION

Our cabinets are designed with sanitation in mind, featuring rounded corners for easy cleaning, removable shelves, and a bottom drain for maintenance.

### DOORS

Self-closing door system features a permanent pressure mechanism, ensuring a secure closure every time. Additionally, a convenient 'stay open' feature engages when the door remains open at 95 degrees or beyond. Our doors also include triple chamber door gaskets that are easy to remove and snap in, ensuring an effective seal.

### DIGITAL CONTROL

Interactive control screen & menu.

- Up to 99 different customized cycles
- USB Connection

### 100% TESTED

All condenser units are 100% tested, in helium chambers for refrigerant leak detections.


### CERTIFIED


Audited and Certified by INTERTEK for compliance with UL 471 and NSF 7.

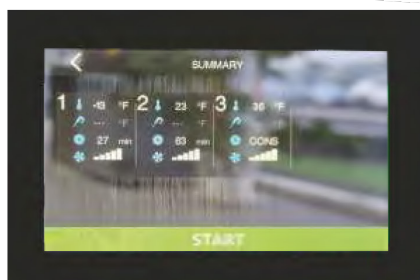
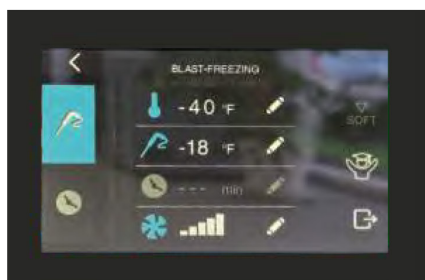
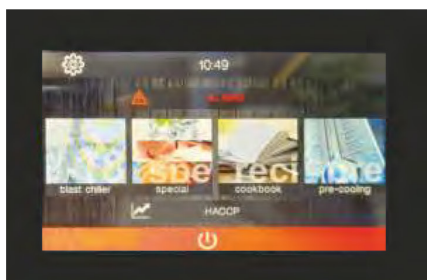
## BENEFITS

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 Heated probe.

 Management of special cycles (fish sanitation, ice cream hardening, etc.)

 Possibility to personalize 99 programs.



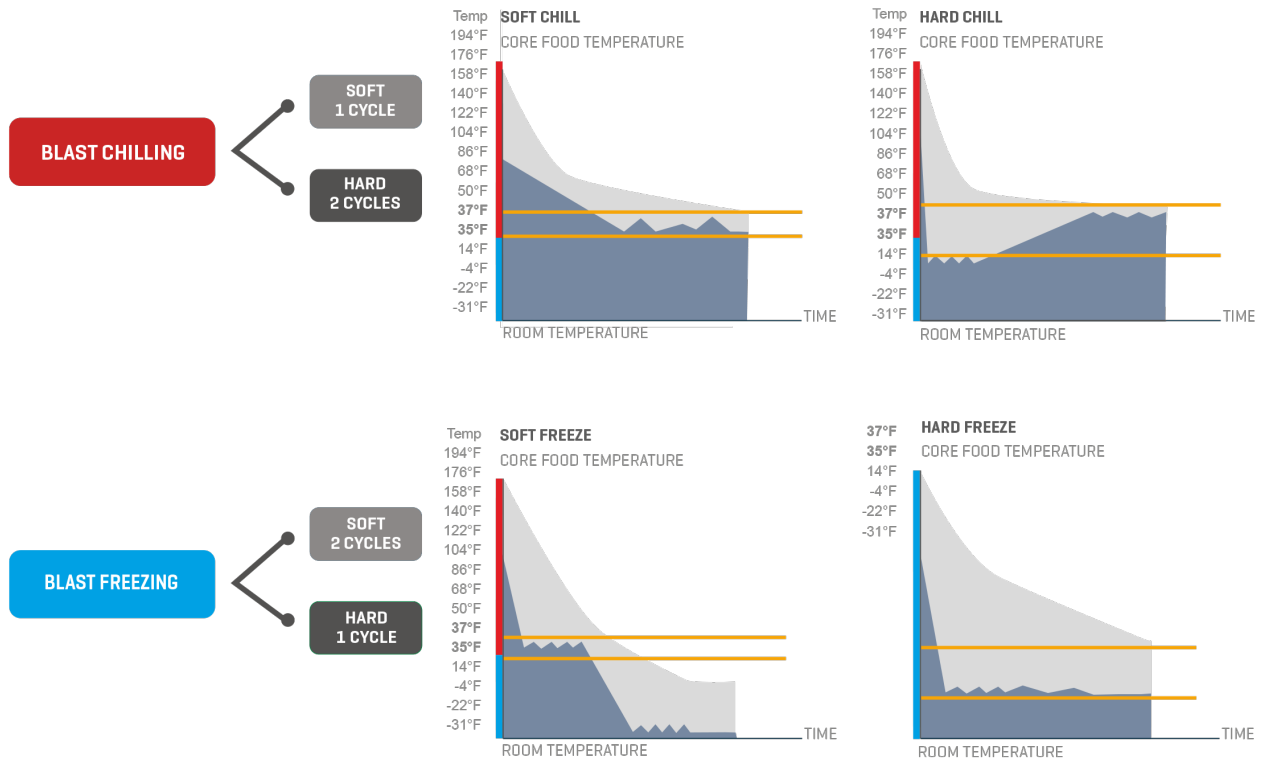
## HOW BLAST CHILLERS WORK & CYCLE FUNCTIONS

Blast chillers quickly reduce the core temperature of the products, whether they are cooked or fresh, conserving their fresh texture, hygiene and quality, while reducing the risk of generating bacteria.

The traditional methods of storing cooked food has always been to leave it to cool naturally until it reaches a suitable temperature to store in the refrigerator.

During the period when the core temperature falls from 149°F to 50°F, food will lose a lot of its natural characteristics, such as moisture, consistency, aroma and color, furthermore, this is when bacteria begins to develop.

INFRICO'S BLAST CHILLERS are designed to reduce the time period for this critical change in temperature.



### BLAST CHILLING

Blast chilling allows cooked foods to maintain all of its original characteristics by quickly bringing the temperature down from 194°F to 37°F in less than 90 minutes and maintaining temperature between 32°F and 41°F, conserving the quality, aroma, color and consistency of the food.

### SHOCK FREEZING

The blast freezing cycle quickly freezes cooked food, transforming the liquid within the food to micro-crystals of ice, without damaging the cellular structure of the food. Internal food temperature falls from 158 °F to -0,4°F in less than 270 minutes.



# Blast chillers / Shock freezers

Blast chilling: +194°F to +37°F in less than 90 minutes.

Blast freezing: +194°F to 0°F in less than 4 hours.



IBC-ABT5 1C



IBC-ABT3 1S



IBC-ABT5 1L



IBC-ABT6 1C



IBC-ABT7 1L



IBC-ABT7 1M

USB connection HACCP Traceability



MODEL	OVERALL DIMENSIONS			DOORS	SHELVES	(F°)	CHILLING/ FREEZING CAPACITY (LBS)	(HP)	115V	(LBS)	DOE
IBC-ABT3 1S	28 - 3/8	28	21 - 1/4	1	3	-37.4°F	22/11	3/4	3.5	161	Hydrocarbon R-290
IBC-ABT5 1L	33	35 - 1/4	39 - 1/8		5		15.04	293			
IBC-ABT5 1C	33	28 - 1/2	31 - 1/2		5		15.1	275			
IBC-ABT6 1C	20	34 - 1/8	41 - 3/4		6		14.69	227			
IBC-ABT7 1M	57 - 13/16	27 - 9/16	36 - 5/8		7		13.04	317			
IBC-ABT7 1L	33	35 - 1/4	44 - 1/2		7		13.04	337			

Height already includes 5-1/8" for casters

# Blast chillers / Shock freezers

Blast chilling: +194°F to +37°F in less than 90 minutes.

Blast freezing: +194°F to 0°F in less than 4 hours.



IBC-ABT10 1L / IBC-ABT14 1L



IBC-ABT10 1L



Double handle doors and flat gasket easily removable "cleanless".



MODEL	OVERALL DIMENSIONS			DOORS	SHELVES	(F°)	CHILLING/ FREEZING CAPACITY (LBS)	(HP)	220V	(LBS)	DOE
IBC-ABT10 1L	33	34 - 1/8	68 - 1/2	1	10	-37.4°F	110/66	2 - 1/2	21,6	610	Hydrocarbon R-290
IBC-ABT14 1L	33	34 - 1/8	68 - 1/2		14		110/66	2 - 1/2	21,6	610	

Height already includes 5-1/8" for casters

# Blast chillers / Shock freezers

## Self contained & remote units

Blast chilling: +194°F to +37°F in less than 90 minutes.

Blast freezing: +194°F to 0°F in less than 4 hours.



### Car entry



MAX CAR ENTRY INTERNAL SIZES



MODEL	OVERALL DIMENSIONS			DOORS	(F°)	CHILLING/ FREEZING CAPACITY (LBS)	(HP)	220V	(LBS)	CAR ENTRY
IBC-ABT20 1CBI	47 - 1/4	43 - 1/8	97	1	-40°F	180/120	4	24.91	1093	GN1/1 18x26 "or 12x20"
IBC-ABT20 2CBI	55 - 1/8	51	97 - 1/16							
IBC-ABT20 1C	47 - 1/4	43 - 1/8	89 - 3/4	2	-40°F	180/120	Up to 25 Ft.	8.48	1093	
IBC-ABT20 2C		51								
IBC-ABT20 1P		46 - 7/8								
IBC-ABT20 2P	51									