

# 2. Blast Chillers & Shock Freezers





## Blast chillers & shock freezers

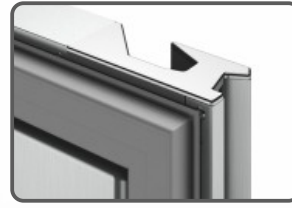
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<b>IBC-ABT5 1L</b>	Blast chillers/shock freezers - 5 trays	30
<b>IBC-ABT7 1M</b>	Blast chillers/shock freezers - 7 trays table	30
<b>IBC-ABT7 1L</b>	Blast chillers/shock freezers - 7 trays	30
<b>IBC-ABT10 1L</b>	Blast chillers/shock freezers - 10 trays	30
<b>IBC-ABT14 1L</b>	Blast chillers/shock freezers - 14 trays	30
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# Specifications



Triple chamber snap in door gasket for easy cleaning



Double handle doors and flat gasket easily removable "cleanless"



Rounded corners & sealed interior floor, NSF7, including drain plug for cleaning



Touch screen. Control panel with an easy to read screen and menu



**ABT3**



**ABT7**



**ABT5**

## IBC-ABT3 1S / IBC-ABT5 1L & IBC-ABT7 1L

### Exterior

- AISI 304 stainless steel
- Compliant with HACCP regulations

### Interior

- AISI 304 stainless steel
- Sealed interior floors and rounded cabinet corners
- Internal drain plug for easy cleaning.
- Includes a heated conical probe which is easy to use and remove

### Shelving

- Compatible with 12" x 20" sheet pans in IBC-ABT31S [3 pans] and IBC-ABT71M [7 pans]
- Compatible with 18"x26" sheet pans in IBC-ABT51L [5 pans] and IBC-ABT71L [7 trays]

### Doors

- Polyurethane insulated doors,
- Self closing doors with stay open feature
- Stainless Steel heavy-duty hinges
- Triple chamber snap in door gaskets for easy removal and cleaning
- Field reversible doors, except IBC-ABT31S
- Heated door frame to avoid accumulation of ice.

### Legs

- Stainless Steel adjustable legs [except IBC-ABT31S]
- Levelling feet, only

### Refrigeration

- Forced air refrigeration system, TXV valve
- Digital temperature controller with automatic defrost system
- Compact refrigeration system monoblock, INFRIBLOCK®
- Evaporator coil coated with anticorrosion material 100% Polyester -100 °F ambient
- American compressor TECUMSEH, 115 V 60Hz.

### Digital control

- Interactive control screen & menu
- Up to 99 different customized cycles
- USB Connection



**ABT10/14**

**ABT20**

**IBC-ABT10 1L & IBC-ABT14 1L / IBC-ABT20 1C**

**Exterior**

- AISI 304 stainless steel
- Compliant with HACCP regulations
- Compatible with any standard pastry speed cart or combi trolley (only IBC-ABT202C model)

**Interior**

- AISI 304 stainless steel
- Sealed interior floors and rounded cabinet corners
- Internal drain plug for easy cleaning (only BC-ABT101L & IBC-ABT141L)
- Includes a heated conical probe which is easy to use and remove

**Shelving**

- Compatible with any oven (12"x20" and 18"x26" sheet pans) only BC-ABT101L & IBC-ABT141L

**Doors**

- Polyurethane insulated doors
- Self closing doors with stay open feature
- Heavy-duty hinges with horizontal and vertical adjustment
- Triple chamber snap in door gaskets for easy removal and cleaning
- Heated door frame to avoid accumulation of ice

**Refrigeration**

- Control panel with an easy to read screen and menu
- Manual defrost during cycles and automatic defrost during maintenance
- Evaporator coil coated with anti-corrosion material 100% Polyester
- Forced air refrigeration system
- Refrigerant gas R404A
- Drain pan with condensate heater (only BC-ABT101L & IBC-ABT141L)
- Blast chilling: +194°F to +37°F in less than 90 minutes
- Blast freezing: +194°F to 0°F in less than 4 hours

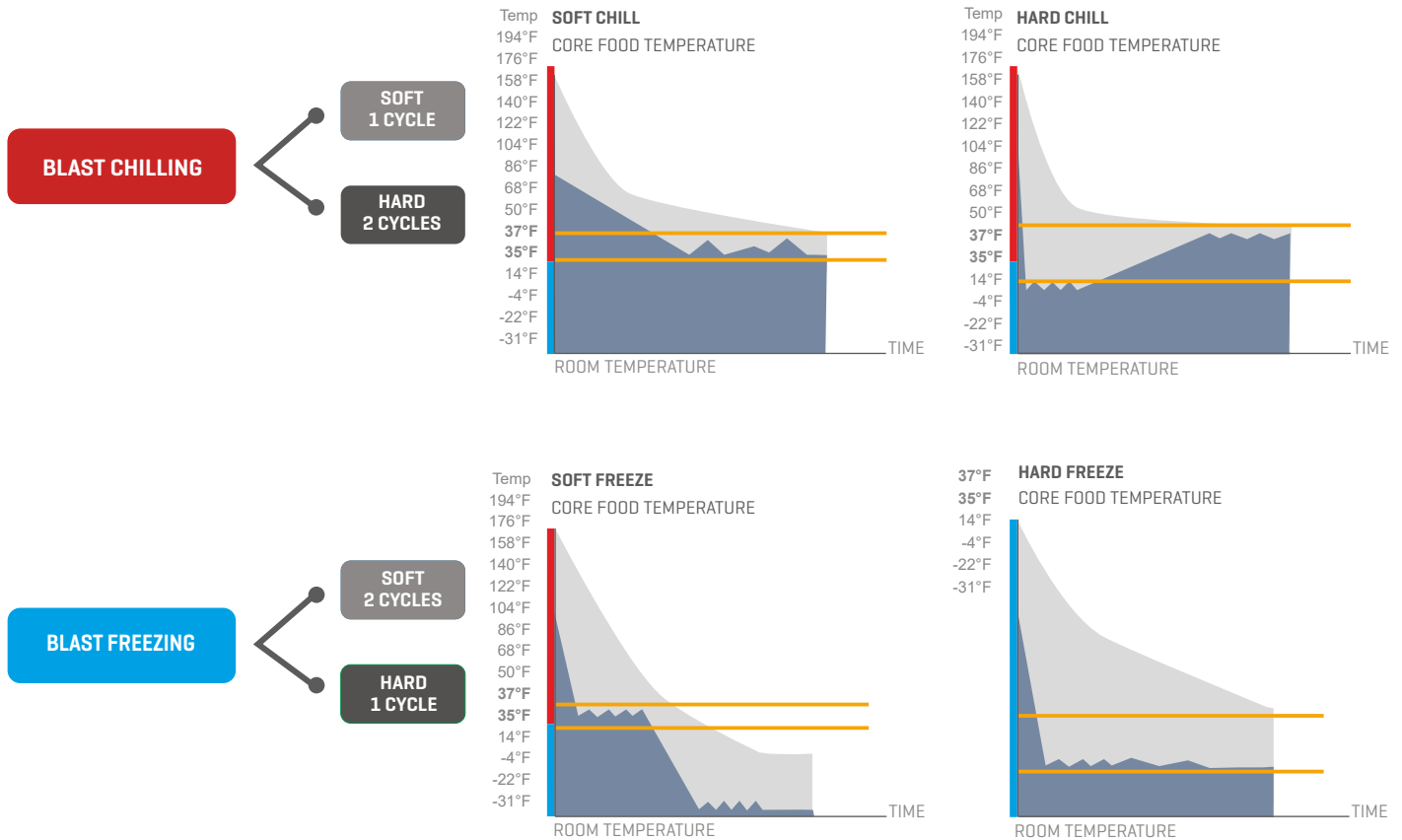
**Digital control**

- Interactive control screen & menu
- Up to 99 different customized cycles
- USB Connection

# 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.

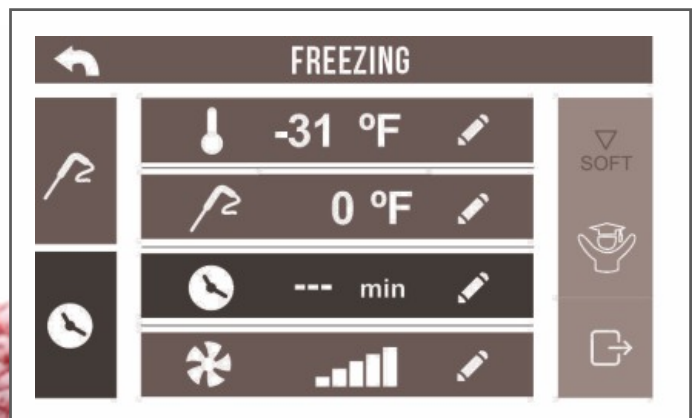
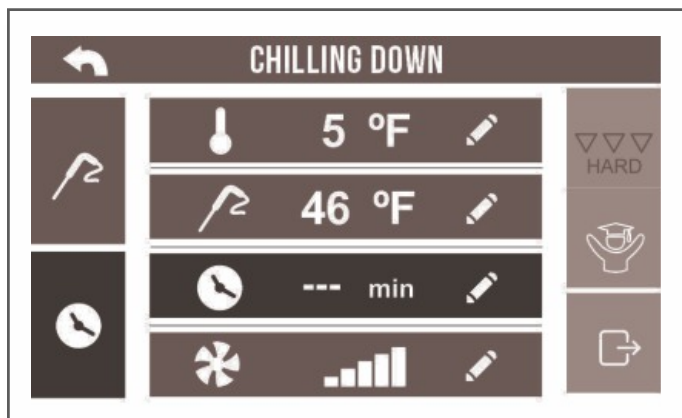


## Blast chilling







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.

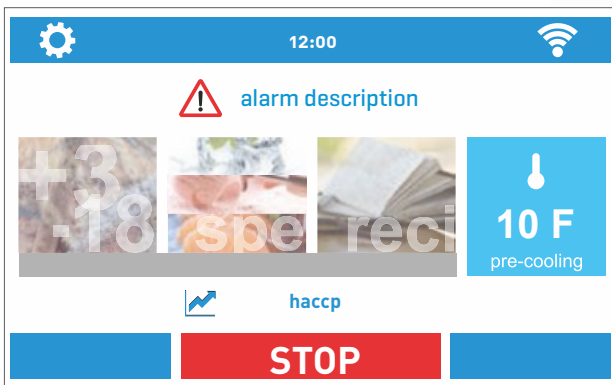
## Shock freezing

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.






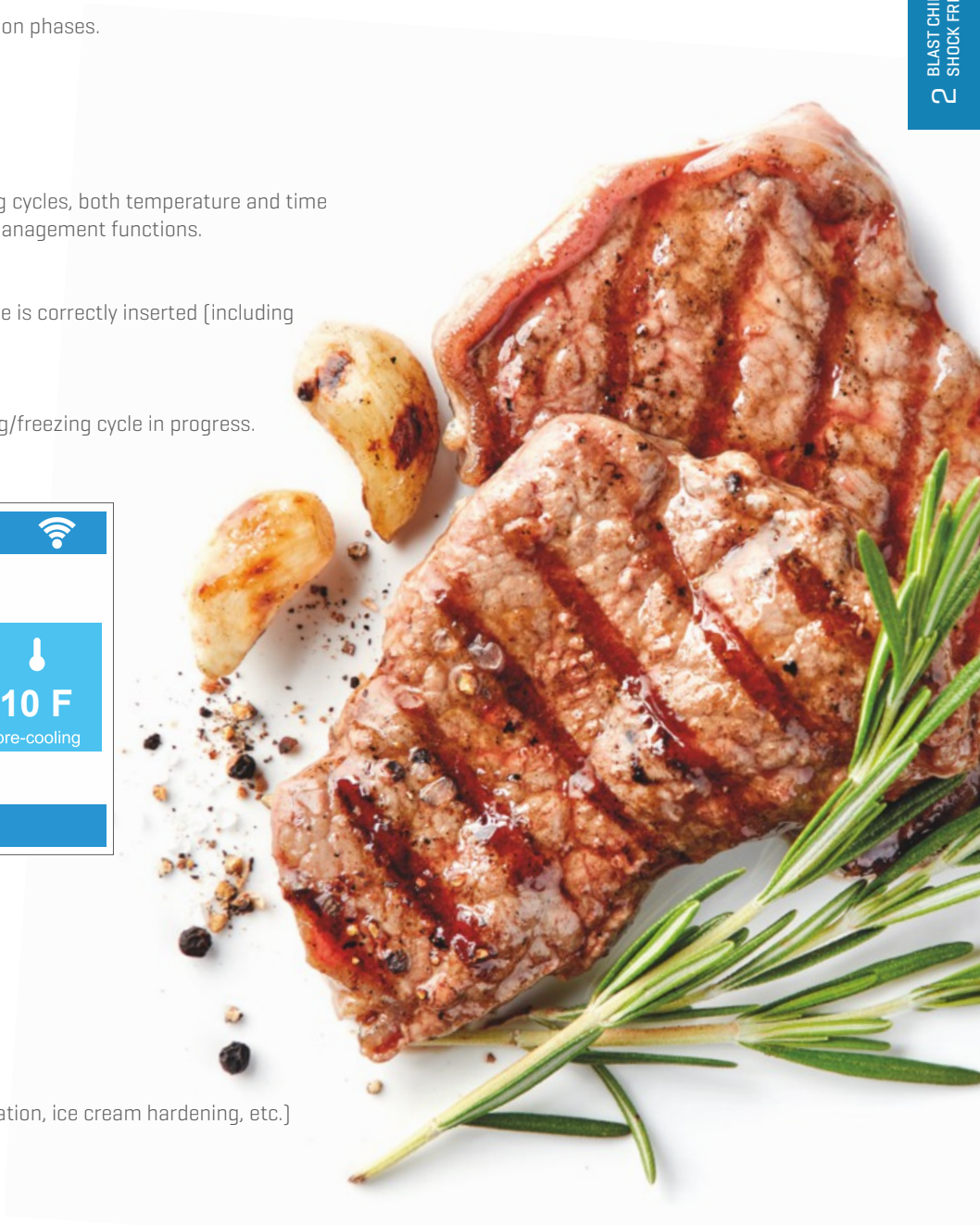
## Main features

-  Stylish design, flush mounted, user-friendly.
-  Option personalized cycles with 3 regulation phases.
-  User interface with IP65 protection.
-  Management of blast chilling and freezing cycles, both temperature and time controlled, with hard/soft and intensity management functions.
-  Runs a test to check that the needle probe is correctly inserted (including multipoint probes).
-  Real-time graphic display for blast chilling/freezing cycle in progress.

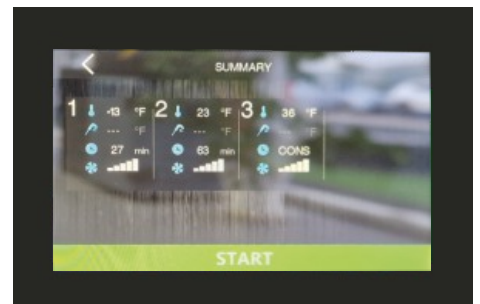
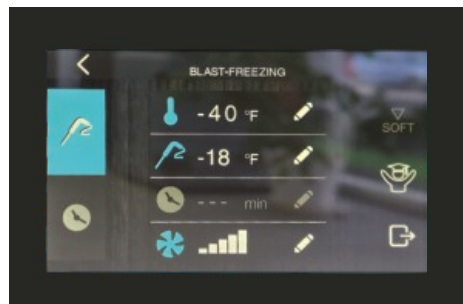
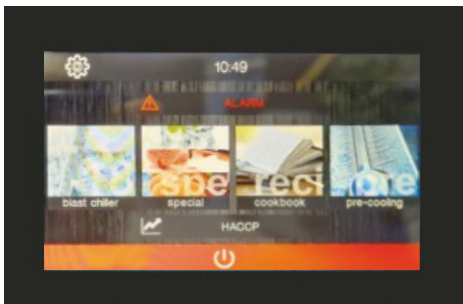


## Benefits

-  Heated probe.
-  Management of special cycles (fish sanitation, ice cream hardening, etc.)
-  Possibility to personalize 99 programs.



BLAST CHILLERS  
SHOCK FREEZERS



# ABT Series

## Blast chillers / Shock freezers

## ABT Series

Blast chilling: +194°F to +37°F in less than 90 minutes.  
 Blast freezing: +194°F to 0°F in less than 4 hours.

IRR-ABT3 1S

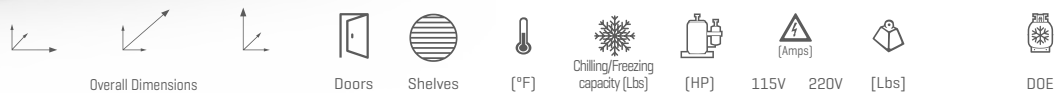


IRR-ABT7 1M



USB connection HACCP  
Traceability

IRR-ABT7 1L



MOD.	Overall Dimensions			Doors	Shelves	(°F)	Chilling/Freezing capacity (Lbs)	(HP)	115V	220V	[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	1	5	-37.4°F	44/26	1-1/4	15.1		293	Hydrocarbon R-290
IBC-ABT5 1C	33	28-1/2	31-1/2	1	5	-37.4°F	44/26	1-1/4	15.1		275	Hydrocarbon R-290
IBC-ABT6 1L	20	34-1/8	41-3/4	1	6	-37.4°F	44/26	1-1/4	6.9		227	Hydrocarbon R-290
IBC-ABT7 1M	57-13/16	27-9/16	36-5/8	1	7	-37.4°F	66/40	1-1/4	13.5		317	R452a
IBC-ABT7 1L	33	35-1/4	44-1/2	1	7	-37.4°F	66/40	1-1/4	13.5		337	R452a
IBC-ABT10 1L	33	34-1/8	68-1/2	1	10	-37.4°F	80/55	2	5	17	600	R452a
IBC-ABT14 1L	33	34-1/8	68-1/2	1	14	-37.4°F	110/66	2-1/2	5.6	18	610	R452a

Height already includes 5-1/8" for casters

# Blast chillers / Shock freezers

## ABT Series

IBC-ABT10 1L / IBC-ABT14 1L



IRR-ABT10 1L



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

BLAST CHILLERS  
SHOCK FREEZERS

### STANDARD FEATURES

<p><b>SHELVING</b></p>	<p>Compatible with 12" x 20" sheet pans in IBC-ABT31S [3 pans] and IBC-ABT71M [7 pans]. Compatible with 18"x26" sheet pans in IBC-ABT51L [5 pans] and IBC-ABT71L [7 trays]. IBC-ABT101L and IBC-ABT141L models, compatible with any oven [12"x20" and 18"x26" sheet pans].</p>	
<p><b>ELECTRICAL</b></p>	<p>Cord and NEMA 5-15P plug. Electrical connection is 115V / 1ph / 60Hz. MUST BE connected to 30 Amp. circuit breaker!</p>	<p>IBC-ABT101L and IBC-ABT141L models: Cord and NEMA L14-30P plug, Electrical connection are 220V [Compressor] and 115V [Digital control] / 1ph / 60Hz. MUST BE connected to 45 Amp. circuit breaker!</p>



# ABT Series

## Blast chillers / Shock freezers Self contained & remote units

ABT Series

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-ABT 20 1CB1

IBC-ABT 20 1CB1



Top Mounted  
Condensing unit

USB  
HACCP  
Traceability



### Car entry

C  Wheels inside

P  Pass-through



MOD.

Overall Dimensions

Doors

[°F]

Chilling/Freezing  
capacity (Lbs)

(HP)

115V

[Lbs]

Car entry

MOD.	Overall Dimensions	Doors	[°F]	Chilling/Freezing capacity (Lbs)	(HP)	115V	[Lbs]	Car entry
IBC-ABT20 1CBI	47-1/4 43-1/8 97	1	-40°F	180/120	4	21	1093	GN1/1 12X20"
IBC-ABT20 2CBI	55-1/8 51 97-1/16	1	-40°F	180/120	4	21	1235	GN1/1 12X20"
IBC-ABT20 1C	47-1/4 43-1/8 89-3/4	1	-40°F	180/120	Up to 25 Ft.		1093	GN1/1 12X20"
IBC-ABT20 2C	47-1/4 51 89-3/4	1	-40°F	180/120	Up to 25 Ft.		1093	GN2/1 18X26"
IBC-ABT20 1P	47-1/4 46-7/8 89-3/4	2	-40°F	180/120	Up to 25 Ft.		1093	GN1/1 12X20"
IBC-ABT20 2P	47-1/4 51 89-3/4	2	-40°F	180/120	Up to 25 Ft.		1093	GN2/1 18X26"

# Blast chillers / Shock freezers

## Self contained & remote units

# ABT Series

BLAST CHILLERS  
SHOCK FREEZERS



ABT20 2P



### STANDARD FEATURES

<p><b>MAX CAR ENTRY INTERNAL SIZES</b></p>	
<p><b>ELECTRICAL</b></p>	<p>IBC-ABT201C/CBI IBC-ABT202C Cord only included, Electrical connection is 220V / 3ph / 60Hz. MUST BE connected to 45 Amp. circuit breaker.!</p>