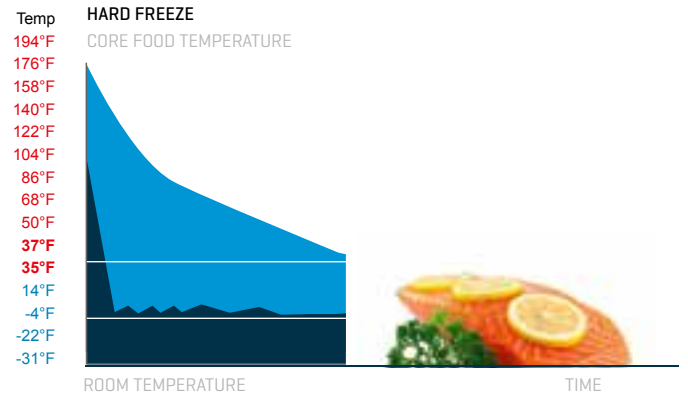
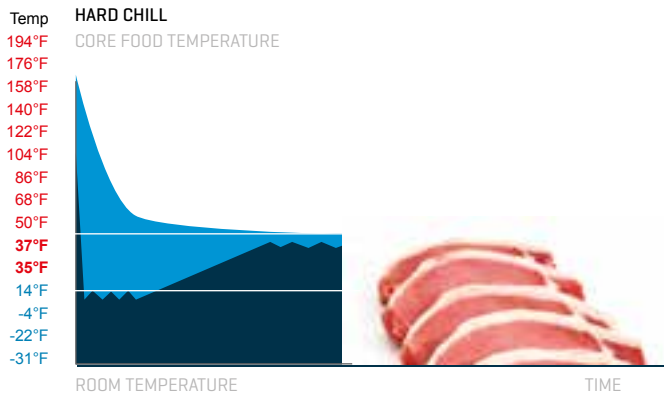
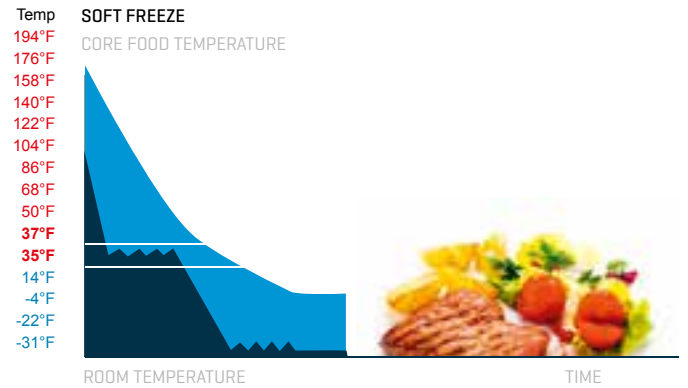
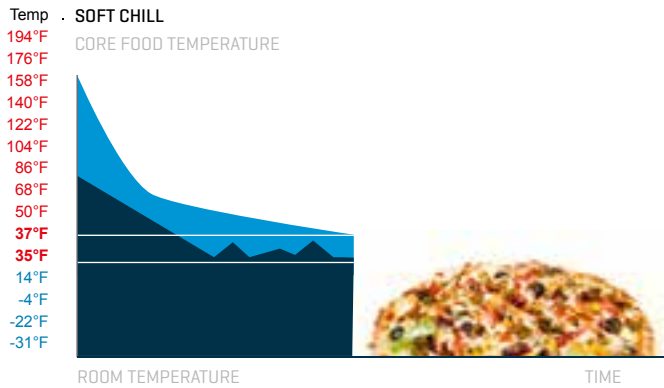


2. BLAST CHILLERS & SHOCK FREEZERS

# HOW BLAST CHILLERS WORK & CYCLE FUNCTIONS



## HOW BLAST CHILLERS WORK

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.

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# BLAST CHILLERS & SHOCK FREEZERS

## Blastchilling

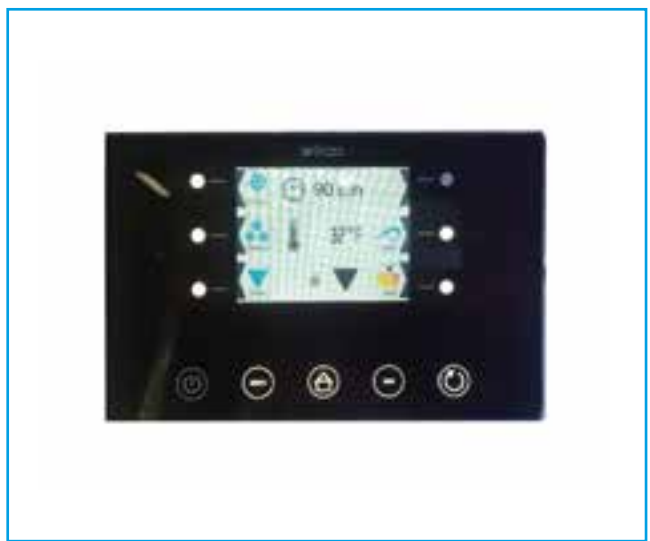


Blast chilling allows cooked foods to maintain all of its original characteristics by quickly bringing the temperature down from 194°F to 37°F in less than 90 minutes and maintaining temperature between 32°F and 41°F, conserving the quality, aroma, color and consistency of the food.

## Shockfreezing



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. The interior temperature of the food falls from 194°F to 0°F in less than 240 minutes.



## 2. BLAST CHILLERS &amp; SHOCK FREEZERS

# HOW BLAST CHILLERS WORK & CYCLE FUNCTIONS



## CONTROL PANEL

- 1, Key **ON/OFF** - Turns the machine On or Off
- 2, Key **MENU** - Access to the main menu
- 3, Key **HOME** - Access to the home screen
- 4, Key **ESCAPE** - To override
- 5, Key **START/STOP** - Key cycle start / stop cycle
- 6, Interactive Keys
- 7, Interactive Keys

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# BLAST CHILLERS & SHOCK FREEZERS ADVANTAGE



## HIGH QUALITY

High quality meals at any time, pleasing both the customer and the kitchen chef.



## CONTROLLED PURCHASES

Food purchases can be made at any time, making cost savings on seasonal food.



## FOOD SAFETY

Food safety on all your dishes as the chilling process fully conforms to the HACCP regulations.



## SAVING TIME

Save time by up to 30% by preparing meals in batches.



## LESS WASTE

Less waste as blast chilled and frozen dishes can be stored for longer periods of time.



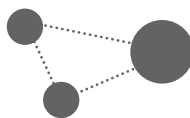
## BETTER ORGANIZATION

Better organization in the kitchen, as food can be prepared independent of customer demand.



## LESS WEIGHT LOSS

Less weight loss as the humidity and moisture of the food doesn't evaporate.



## BLAST CHILLER

Compatible with the main manufacturers of ovens. Accepts 18"x26" sheet pans.



## USB CONNECTION

Upload / Download of the configuration parameters.  
Upload / Download of the programs.  
Download of the information relative to the HACCP alarms.



## MORE ASSORTED MENUS

A wider choice of quality dishes without any health risks.

## 2. BLAST CHILLERS &amp; SHOCK FREEZERS

# BLAST CHILLERS & SHOCK FREEZERS IBC-ABT3 1S, IBC-ABT5 1L, IBC-ABT7 1L, IBC-ABT7 1M



IBC-ABT3 1S



## MODELS

	→	↗	↑	📱	🌡️	📦	⚙️	⚡	📏	💰
	Overall Dimensions			Doors	(°F)	Chilling/Freezing capacity (Lbs)	(HP)	(Amps) 115V	(Lbs)	(\$)
<b>IBC-ABT3 1S</b>	28-3/8	28	25-1/8	1	-40°F	22/11	1/2	10.6	216	<b>\$12,000</b>
<b>IBC-ABT5 1L</b>	33	34-1/8	38-1/4	1	-40°F	42/26	1	15.1	364	<b>\$15,600</b>
<b>IBC-ABT7 1L</b>	33	34-1/8	45-1/4	1	-40°F	66/40	1-1/4	16.1	419	<b>\$17,950</b>
<b>IBC-ABT7 1M</b>	57-13/16	27-9/16	33-15/32	1	-40°F	66/40	1-1/4	16.1	467	<b>\$17,950</b>
<b>IBC-IABT31S</b>	28-3/8	28	21-9/16	1	-40°F	22/11	1/2	10.6	216	<b>\$8,600</b>
<b>IBC-IABT51L</b>	33	34-1/16	39-3/16	1	-40°F	44/26	1	15.1	320	<b>\$11,200</b>

Height already includes 5-1/8" for casters

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# ABT SERIES



IBC-ABT7 1L



IBC-ABT7 1M

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

### STANDARD FEATURES

<b>SHELVING</b>	<ul style="list-style-type: none"><li>- Compatible with 12" x 20" sheet pans in IBC-ABT31S (3 pans) and IBC-ABT71M (7 pans).</li><li>- Compatible with 18"x26" sheet pans in IBC-ABT51L (5 pans) and IBC-ABT71L (7 trays).</li></ul>
<b>ELECTRICAL</b>	<ul style="list-style-type: none"><li>- Cord and NEMA 5-15P plug,</li><li>- Electrical connection is 115V / 1ph / 60Hz</li><li>- MUST BE connected to 30 Amp. circuit breaker!.</li></ul>

2. BLAST CHILLERS & SHOCK FREEZERS

# BLAST CHILLERS & SHOCK FREEZERS

## IBC-ABT10 1L, IBC-ABT14 1L

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USB connection  
HACCP  
Traceability

IBC-ABT10 1L / IBC-ABT14 1L



MODELS

- Overall Dimensions
- ↗ Doors
- ↑ Shelves
- 📱 (°F)
- 📄 Chilling Freezing capacity [Lbs]
- ⚙️ [HP]
- ⚡ [Amps] 115V 230V
- 📏 [Lbs]
- 💰 [\$]

	33	34-1/8	68-1/2	1	3	-40°F	88/55	2	5	17	492	\$23,800
<b>IBC-ABT10 1L</b>	33	34-1/8	68-1/2	1	3	-40°F	88/55	2	5	17	492	\$23,800
<b>IBC-ABT14 1L</b>	33	34-1/8	68-1/2	1	6	-40°F	110/66	2-1/2	5.6	18	653	\$33,900

Height already includes 5-1/8" for casters

# ABT SERIES



Cone-shaped probe

Universal guides

IBC-ABT10 1L

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

STANDARD FEATURES

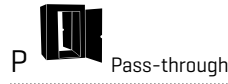
<b>SHELVING</b>	- Compatible with any oven [12"x20" and 18"x26" sheet pans].	
<b>ELECTRICAL</b>	- Cord and NEMA L14-30P plug, - Electrical connection are 220V [Compressor] and 115V [Digital control] / 1ph / 60Hz,	- MUST BE connected to 45 Amp. circuit breaker!



2. BLAST CHILLERS & SHOCK FREEZERS

# BLAST CHILLERS & SHOCK FREEZERS SELF CONTAINED & REMOTE UNITS

CAR ENTRY



IBC-ABT20 1S



IBC-ABT20 2C

Optional

RECOMMENDED REFRIG. CAPACITY (BTU/H)  
[RATED AT 14°F/-13°F EVAP. TEMP.]  
34370 / 18380

MODELS	→	↗	↑	🚪	🌡️	❄️	⚙️	⚡	📏	💰	Car Entry
	Overall Dimensions			Doors	(°F)	Chilling/Freezing capacity (Lbs)	(HP)	(Amps) 220V	(Lbs)	(\$)	
IBC-ABT20 1CBI	47-1/4	43-1/8	97	1	-40°F	180/120	4	21	1093	\$52,000	GN1/1 12X20"
IBC-ABT20 1C	47-1/4	43-1/8	89-3/4	1	-40°F	180/120	Not Included		1093	\$58,000	GN1/1 12X20"
IBC-ABT20 2C	47-1/4	51	97	1	-40°F	180/120	Not Included		1093	\$70,000	GN2/1 18X26"
IBC-ABT20 1S	47-1/4	43-1/8	89-3/4	1	-40°F	180/120	Not Included		1093	\$58,000	GN1/1 12X20"
IBC-ABT20 1P	47-1/4	43-1/8	89-3/4	2	-40°F	180/120	Not Included		1093	\$58,000	GN1/1 12X20"
IBC-ABT20 2S	47-1/4	51	89-3/4	1	-40°F	180/120	Not Included		1093	\$70,000	GN2/1 18X26"

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# ABT SERIES



Top Mounted  
Condensing unit

USB  
HACC P  
Traceability

Drain



IBC-ABT20 1CBI

**STANDARD FEATURES**

		→	↗	↑
<b>MAX CAR ENTRY INTERNAL SIZES</b>	- IBC-ABT201C/CBI - IBC-ABT202C	28-1/2 32-1/2	33 40	74 74
<b>ELECTRICAL</b>	- Cord only included, - Electrical connection is 220V / 3ph / 60Hz. - MUST BE connected to 45 Amp. circuit breaker.			