

BLAST CHILLERS *& shock freezer*



◀ **ABT51L**

CHILL & COOK AT THE SAME TIME?

You can't do them both, We Choose to Chill...

www.infrico.us

 **Infrico**

WHAT IS A BLAST CHILLER?

A blast chiller is a piece of equipment that quickly lowers the temperature of food, while preserving all its qualities such as flavor, consistency, volume and so much more. By reducing the temperature of cooked food from +70 °C (158 °F) to +3 °C (37 °F) or below within 90 minutes, the food is rendered safe for storage and later consumption.



✦ We focus on what we're good at...

Whether you have a high-volume or standard production kitchen, you will always need to have access to your blast chiller. With our Blast Chiller line, we eliminate the need for unnecessary and expensive add-ons you might never use.

Keep your production process simple by having the right equipment do the right job.

✦ Why do you need a Blast Chiller?

While food safety is definitely one of the most important reasons to install a blast chiller, the benefits go beyond safe cooling. By Blast Chilling you can protect your food from bacteria and harmful viruses, most importantly they preserve the quality and lifetime of your food.

Food Safety will become your number one priority now after the Covid-19 pandemic.

✦ Who will need a Blast Chiller?

Any segment in the foodservice and hospitality industries will benefit from using a Blast Chiller. From restaurants to schools, ice cream shops to hospitals and anything in between. Covid-19 has changed our industry forever and the safety of your customers will become your priority to stay in business.

✦ Limited Space?

No worries, our 3-pan countertop unit can fit anywhere. Also, our line of 5 and 7 pan blast chillers give you the option to stack any Combi-Oven on top.

Standard features

✓ 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).

✓ ELECTRICAL

Cord and NEMA 5-15P plug.

Electrical connection is 115V / 1ph / 60Hz (3, 5, 7 pans).

MUST BE connected to 30 Amp. circuit breaker!.



IBC
ABT5 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.

Double Cart Roll-In BLAST CHILLER

Our double cart Blast Chiller is one of the only self-contained units on the market. Hard wired and with no assembly required, makes this unit second to none in versatility, with a very low cost on installation. Our Blast Chiller is compatible with most Combi-Oven carts including RATIONAL and ELECTROLUX.

ROLL-IN

CART SYSTEM

ABT20 1CBI 12x20 /18x26 (20) = (1) STANDARD 18x26 CART

ABT20 2CBI 12x20/18x26 (40) = (2) 18x26 CARTS or
(1) COMBI CART



IBC
ABT20 2CBI



**3 YEAR
WARRANTY**

Parts & Labor - 6 YEAR COMPRESSOR



Standard features

✓ MAX CAR ENTRY INTERNAL SIZES

IBC-ABT201C/CBI,
Width:28-1/2, Depth:33, Height:74
IBC-ABT202C,
Width:32-1/2, Depth:40, Height:74

✓ ELECTRICAL

Plug not included,
Electrical connection is 220V / 3ph / 60Hz.
MUST BE connected to 45 Amp. circuit
breaker.



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

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.

👑 Features

- ✓ User friendly, multi-program display
- ✓ 3-5-7 pan units are 115V, plug and play, no additional electrical requirements
- ✓ Blast Chill and Shock Freeze, all in 1 piece of equipment
- ✓ Refrigerant gas R452A

👑 Benefits

- ✓ **No cooking, only Chilling and Freezing**
- ✓ Extend the shelf-life and Freshness of your product
- ✓ Eliminate food borne illness
- ✓ Increase food production
- ✓ Reduce food waste and cost
- ✓ Preserve food quality
- * Price Competitive
- * Every kitchen needs to have one

Standard features

✓ **SHELVING**

Compatible with any oven (12"x20" and 18"x26" sheet pans).

✓ **ELECTRICAL**

Cord and NEMA L14-30P plug, Electrical connection are 220V (Compressor) and 115V (Digital control) / 1ph / 60Hz.

👑 Not knowing what to buy.

We can take the guess work out of getting a Blast Chiller.... Contact any of our Manufacture's Reps to schedule an appointment and see what Blast Chiller option the best for you and your business.



For more information on this and other products go to our website for a list of Factory Representatives in your area

www.infrico.us

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