



Catalogue
FOOD SERVICE
Chapter
REFRIGERATION

Specific model
ABCO-06 2/3 HC Heat-P 230V 1N 50Hz

19087540

25/07/2024

The photo may show the standard model and not the configured one

DENOMINATION:

Cook and chill blast chiller and freezer, with 6 levels for GN 2/3 trays.

DESCRIPTION :

- Range of blast chillers designed to be in line with the cooking capacities of ikore ovens to perfectly balance the work loads. 6 trays blast chillers are available to order them stack with the ovens.
- Internal and external construction entirely made from high quality stainless-steel.
- 60 mm thickness, CFC-free, high quality (40 kg/m3) polyurethane insulation, injected under high pressure.
- Intuitive 5" Screen touch electronic control placed in the door for more ergonomic use.
- Manual chilling process by time or probe control, both of them adjustable in each cycle as well as the evaporator fan ventilation adjustment in 5 different.
- 2 Manual chilling mode
 - Hard cycle: Default freezing cycle. Executes the cycle and maintains a constant temperature of -20°C.
 - Soft cycle: Default refrigeration cycle. Executes an initial cycle and maintains a constant temperature of 0°C.
- 96 preset chilling programmes by Fagor, divided in 8 food categories.
- Possibility to create a personalized cook book with up to 40 self made recipes.
- Additional cycles (Pre-Cooling, Continuous cycle, manual defrost, fish sanitization, ice cream hardening, Drying).
- Cycle duration
 - Chilling cycle: +90° to +3 °C in 90 minutes.
 - Freezing cycle: +90° to -18 °C in 240 minutes.
- Once chilling / freezing cycle is over, devices enter in standby mode, working as refrigerator keeping the temperature between +2 and +5? after chilling and below -18? after freezing cycle.
- Stainless steel doors with ergonomic, full-length, robust, perfectly integrated handle. that ensures practical opening and avoids dust and dirt collection.
- Copper tube evaporator with aluminum fins and coated by cataphoresis.
- Door frame with anti-condensation system.
- Easily removable "Ventilation gill" on the front panel to keep cooling unit system ventilated and working more efficiently.
- Height adjustable stainless-steel legs. Height of legs could be adjusted individually (125mm-200mm) to enable convenient cleaning. (Except in ABC-03 version).
- Manual defrost cycle.
- Automatic evaporation of defrost water.
- Sealed condenser unit with ventilated condenser.
- Hinged door with automatic return for a perfect closing that minimize temperature gain. Doors have a 120? dwell position and close automatically at less than 90?.
- Interior with curved joints to facilitate cleaning.
- Includes a needle probe to monitor the temperature in the heart of the food product. Heated needle probed as standard.
- Storing capacity for GN1/1 and EN 60x40 trays (Except 3 trays version) with 65 mm distance among them.

POSSIBLE OPTIONS :

DIMENSIONS



X Width	656 mm	X Gross width	816 mm
Y Depth	633 mm	Y Gross depth	764 mm
Z Height	630 mm	Z Gross height	720 mm
Net Weight	63,0 kg	Gross Weight	69,0 kg
Net volume	0,262 m3	Gross volume	0,449 m3

ELECTRICITY TECHNICAL SPECIFICATIONS

Electric power	0,410 kW
Voltage	230V
Phases	1N
Electric frequency	50Hz
Amperage (A)	2,5 A

COLD TECHNICAL SPECIFICATIONS

Cooling production	12,00 kg
Freezing production	6,00 kg
Temperature	+2/-18°C
Climate class	5
Refrigeration power	0,565 kW
GWP	3
Cooling gas load	150,000 g
Condensation system	Vent.

TECHNICAL FEATURES

Number of trays	6
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- USB port data extraction

POSSIBLE ACCESSORIES :

- KITS STACKING (COOK AND CHILL)

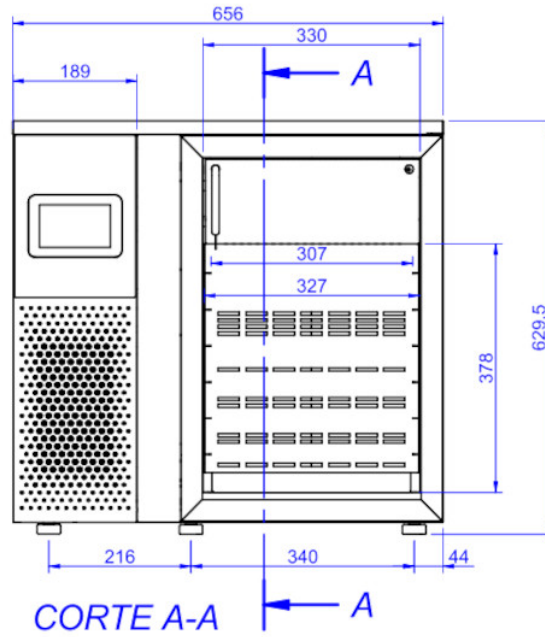
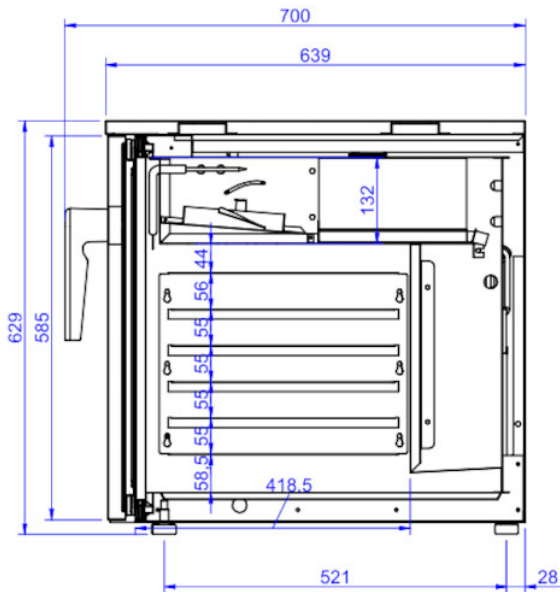


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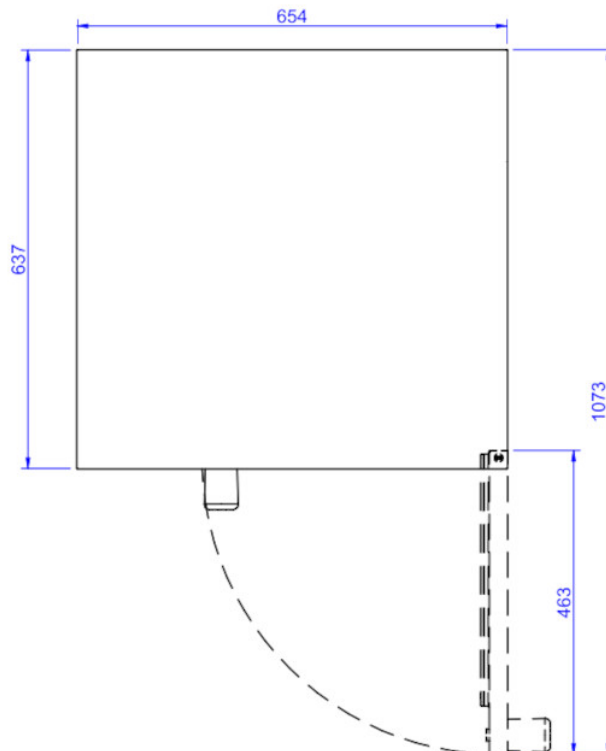
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CORTE A-A



CAPACIDAD:
6 UD GN2/3
SEPARACION ENTRE BANDEJAS 55mm