



Catalogue
FOOD SERVICE
Chapter
REFRIGERATION

Specific model
ABCO-102 Heat-P 400V 3N 50Hz

19091443

25/07/2024

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

DENOMINATION:

Cook and chill blast chiller and freezer, with 20 levels for GN 1/1 trays or 10 levels for GN 2/1 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	1200 mm	X Gross width	1315 mm
Y Depth	1130 mm	Y Gross depth	1245 mm
Z Height	1766 mm	Z Gross height	2000 mm
Net Weight	269,0 kg	Gross Weight	285,0 kg
Net volume	2,310 m3	Gross volume	3,274 m3

ELECTRICITY TECHNICAL SPECIFICATIONS

Electric power	2,947 kW
Voltage	400V
Phases	3N
Electric frequency	50Hz
Amperage (A)	8,5 A

COLD TECHNICAL SPECIFICATIONS

Cooling production	100,00 kg
Freezing production	65,00 kg
Temperature	+3/-18°C
Climate class	5
Refrigeration power	4,079 kW
GWP	2139
Cooling gas load	2500,000 g
Condensation system	Vent.

CONNECTIONS TECHNICAL SPECIFICATIONS

Three-phase +N 400V wiring	4X1,5 +T - 6 A.
Drain 1 diameter	38

TECHNICAL FEATURES

Number of trays	10
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- 60 Hz
- USB port data extraction

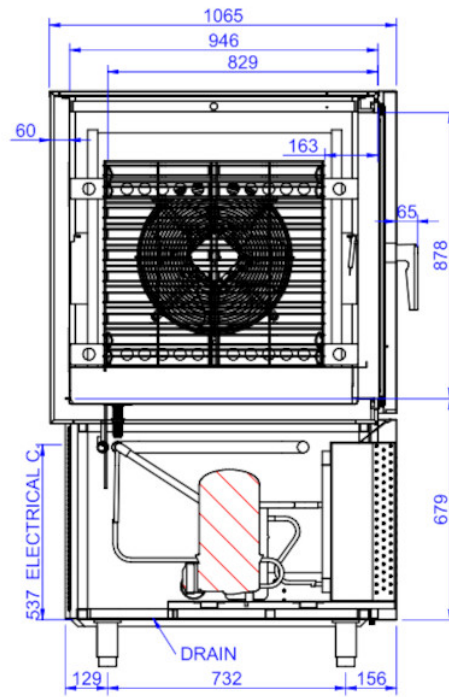
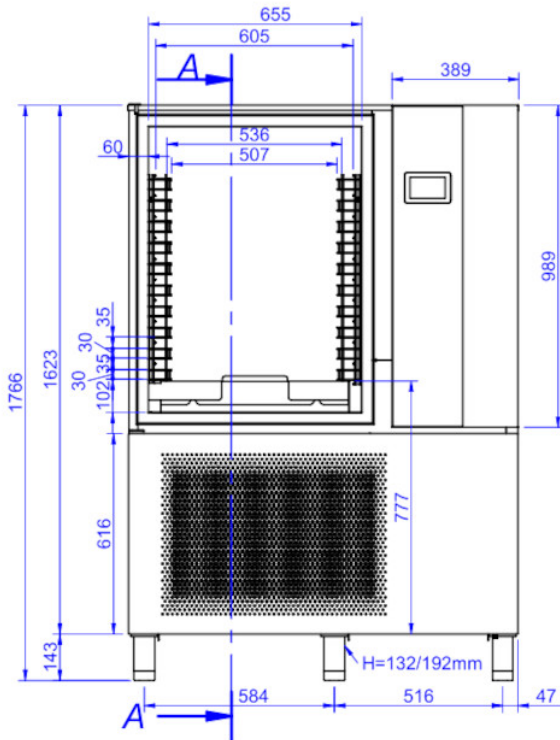


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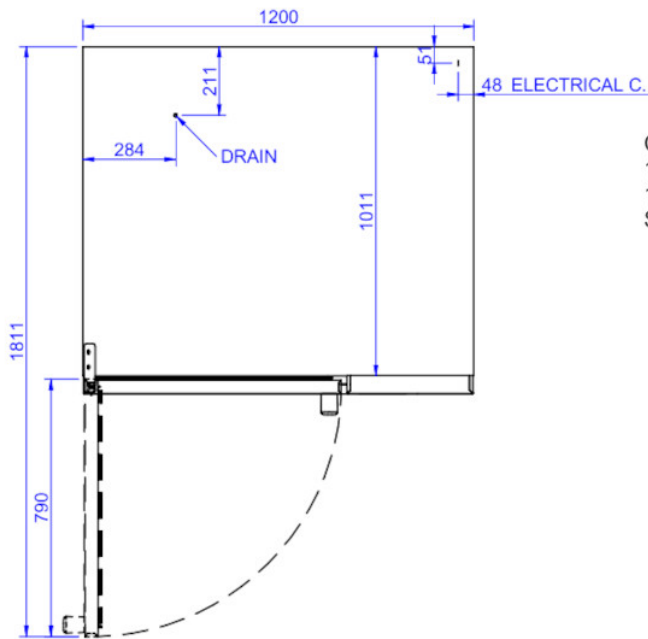
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CORTE A-A



CAPACIDAD:
10 UD GN2/1
10 UD 600x400
SEPARACION ENTRE BANDEJAS 65mm