



**COOL SOLUTIONS
FOR PROFESSIONALS**



ABM023S ABM031S

BLAST-FREEZER FOR GELATO

GENERAL FEATURES

- External sides and top in AISI 304 18/10 stainless steel th. 0.6mm (Scotch-Brite satin finish)
- AISI 304 18/10 stainless steel door th. 0.8mm (Scotch-Brite satin finish)
- Internal covering completely radiated in AISI 304 18/10 stainless steel
- Internal base for containment
- High-density expanded polyurethane insulation (about 42 kg/m³), without HCFC
- Copper - aluminum evaporator, protected with non-toxic epoxy resins through cataphoresis
- Copper condensing coil with high heat yield aluminium fins
- Anti-condensation resistance positioned on the box under the magnetic gasket
- Ergonomic handle on the complete door length and magnetic gaskets on the 4 sides of the door

ABM023 AIR

Suitable for **3 x GN 2/3**

ABM031 AIR

Suitable for **3 x GN 1/1 t**

INTERNAL SET-UP

- Slides in 18/10 stainless steel, encased on the sides of the room, easily removable for washing
- Core probe (not heated)
- ABM023S: 3 x GN 2/3 stainless steel grids included
- ABM031S: 1 x GN 1/1 stainless steel grid included

REFRIGERANT UNIT

- Fans with indirect flow onto the product
- Hermetic compressor
- R404A refrigerant liquid
- Evaporator with large exchange surfaces, for high cooling efficiency
- Manual defrosting device and condensation evaporation system without use of electrical energy

COMMANDS, CONTROLS AND SAFETY DEVICES

- Control and command circuit board equipped with high-visibility custom display, which highlights the status of the appliance at all times
- Circuit breaker for compressor protection

OPTIONS / ACCESSORIES

- Core probe heated for easy extraction

	ABM023	ABM031
Dimensions (WxDxH) mm	560x560x520	560x700x520
El. power supply (V/ph/Hz)	230 / 1 / 50	
Input electric power (W)	587	587
Max. absorbed current (A)	3,4	3,4
Refrig. Capacity (W)	487	487



**CAPACITY IN
GELATO TUBS** **2**
360x165x120mm



**CAPACITY IN
GELATO TUBS** **1**
360x250x120mm

BLAST-CHILLERS / SHOCK FREEZERS

for **CATERING PASTRY BAKERY** and **GELATO**



Mod. 023

3 x gn2/3



CONSTRUCTION:

- External sides and top in AISI 304 18/10 stainless steel th. 0.6mm (Scotch-Brite satin finish)
- Door in AISI 304 18/10 stainless steel th. 0.8mm (Scotch-Brite satin finish)
- Internal covering completely radiated in AISI 304 18/10 stainless steel
- Internal base shaped for containment
- High-density expanded polyurethane insulation (about 42 kg/m³), , without HCFC
- Ergonomic handle on the complete door length and magnetic gaskets on the 4 sides of the door

INTERNAL SET-UP:

- Shelf or tray holder integrated in the side panels of the cell
- Core probe

COOLING SYSTEM:

- Evaporator with large exchange surfaces, and multiple injection points for high cooling efficiency
- Copper-aluminum evaporator, protected with non - toxic epoxy resins through cataphoresis
- Copper condensing coil with high heat yield aluminium fins
- Anti-condensate resistance positioned on the box under the magnetic gasket
- Fans with indirect flow onto the product
- Hermetic compressor
- R404A refrigerant gas
- Manual defrosting device and condensation evaporation system without use of electrical energy

COMMANDS, CONTROLS AND SAFETY DEVICES

- Control and command circuit board equipped with high-visibility custom display which highlights the status of the appliance at all times
- Circuit breaker for compressor protection

OPTIONS / ACCESSORIES

- Heated core probe

“S” CONTROL BOARD

- 1 main switch ON/OFF
- 2 start/stop of a blast-chilling or shock-freezing cycle
- 3 selection of blast-chilling +3°C HARD cycle (for strong products)
- 4 selection of shock-freezing -18°C HARD cycle (for all products at room temperature or refrigerated)
- 5 selection of SOFT mode, for blast-chilling (delicate products) or shock-freezing (hot/warm products)
- 6 cycle duration setting
- 7 blast-chilling/shock-freezing cycle controlled by CORE PROBE
- 8 visualization of air temperature during running cycles. Keep pressed (with machine in STOP) to start a defrosting cycle
- 9 heating of the core probe tip for extraction from frozen products
- 10 start of a pre-chilling cycle



BLAST-CHILLERS / SHOCK FREEZERS

for CATERING PASTRY BAKERY and GELATO



ABBATTITORE RAPIDO DI TEMPERATURA

Per RISTORAZIONE, PASTICCERIA/PANETTERIA e GELATERIA

COOL SOLUTIONS
FOR PROFESSIONALS

Mod. 023

3 x gn2/3

Model:		ABM023
Dimensions (W x D x H) - Dimensioni (L x P x A)	mm	560 x 560 x 520
Door opening width - Larghezza luce porta	mm	330
Door opening height - Altezza luce porta	mm	275
Internal depth - Profondità interna	mm	475
Insulation thickness - Spessore pannelli	mm	35
Climatic class - Classe climatica		ST
Chilling capacity +90°C → +3°C Capacità abbattimento +90°C → +3°C	Kg/cycle	8
Freezing capacity +90°C → -18°C Capacità congelamento +90°C → -18°C	Kg/cycle	5
Hour yield in freezing - Resa oraria in surgelazione	kg/h	5
Refrigerant - Refrigerante	gas	R404A
Refrigerant quantity - Quantità refrigerante	g	550
Refrigeration capacity - Capacità refrigerante	(*) W	487
Electric power supply - Alimentazione elettrica	V/~ / Hz	230/1/50
Electric cable - Cavo Alimentazione	n° x mm ²	(2+1)x1,5
Input electric power - Potenza elettrica	(°) W	587
Max. absorbed current - Max. corrente assorbita	(°) A	3,4
Compressor - Compressore	HP	1/2
Capacity trays GN setup - Allestimento GN teglie	n°	3 GN2/3
Picth - Passo	mm	80
Capacity gelato tubs 165x360h120 capacità vaschette gelato 160x360h120	n°	2
Picth - Passo	mm	-
Packing dimensions (WxdxH) - Dimensioni imballo	mm	610 x 650 x 680
Volume - Volume	m ³	0,27
Weigh gross/net - Peso lordo/netto	kg	60 (47)
Noise level - Livello rumorosità	dB(A)	< 70

for Mod. ___ R ___ (*) temp. evap. -10°C temp. cond. +45°C / (°) temp. evap. 0°C temp. cond. +55°C

for Mod. ___ M ___ (*) temp. evap. -25°C temp. cond. +45°C / (°) temp. evap. -10°C temp. cond. +55°C

(•) t in = 20 °C / t out = 40 °C

BLAST-CHILLERS / SHOCK FREEZERS

for CATERING PASTRY BAKERY and GELATO



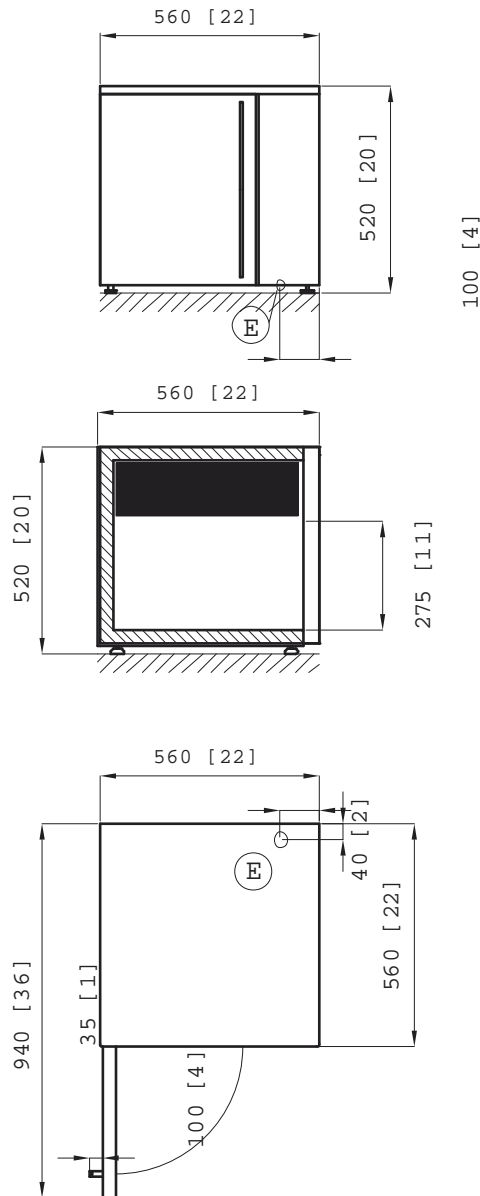
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ⓔ CONNESSIONE ELETTRICA
ELECTRICAL CONNECTION

DIMENSIONI mm

DIMENSIONS [in.]