

MODEL: ABT31S *Blast chillers and freezers*



ABT31S

Strengths

- ✓ *Doors are equipped with hinges for automatic return and permanent pressure during closing. The automatic return is free when the opening exceeds 95°. They include triple chamber door gaskets, easy to remove and snap in. Doors are field reversible.*
- ✓ *Higher precision in managing temperature settings with the new intuitive digital controller. Greater ability to adjust of temperature ranges as per the end user's requirement.*
- ✓ *All condenser units are tested 100%, in helium chambers to refrigerant leak detections.*
- ✓ *Infrico is AENOR audited and certified by internationally recognized firm. ISO 9001:2015 (Quality); ISO 14001:2015 (Environmental); OSHAS 18001:2007 (Prevention and Worker Safety). Audited and Certified by INTERTEK for compliance with UL 471 and NSF 7.*
- ✓ *Compatible with any oven.*

Revisión: 01 Fecha: 31/08/2018

MODEL	Dimensions (mm)			Nº Doors	Nº Shelves	Distance between shelves (mm)	Cabinet volume (L)	Gross volume (L)	Ref.	Gas charge (gr.)	Net weight (Kg.)
	Length	Depth	Height								
ABT31S	721	711	536	1	3 GN 1/1	65	68	274	R290	140	78

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Infrico
 Ctra. de Aguilar A-318 por Moriles km. 15,5 - A-3132
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APPROVALS: _____

AVAILABLE AT: _____



MODEL: ABT31S *Blast chillers and freezers*

STANDARD CHARACTERISTICS

➤ **Exterior**

- AISI 304 Stainless Steel,
- Constructed following EC and HACCP regulations
- Back of galvanized metal plate,

➤ **Interior**

- AISI 304 Stainless Steel,
- Reflective interior surface, with rounded corners and removable trays,
- Drain inside the cabinet,
- Includes a heated conical core probe which is both easy to use and remove.

➤ **Insulation**

- Thermal polyurethane insulation 65 mm of thickness of high-density 40 Kg/m³, CFC free.
- Zero ODP and Low GWP.

➤ **Doors**

- Doors with integrated handle and blocked opening hinge.
- Stamped interior of door with a triple chamber door gasket easy to remove.
- Possibility of changing the opening direction of the doors.
 Heated door structure to avoid accumulation of ice.

OPTIONAL

- Steriliser.
- Printed graphical register of temperatures.
- Blast chillers with water condensers.
- Tropicalized to 43°C.
- Electrical connection 230 V / 1 ph / 60 Hz.
- Electrical connection 115 V / 1 ph / 60 Hz.

➤ **Shelves**

- Guides and shelves easily removable for cleaning,
- 1L; GN 1/1 600x400 mm.

➤ **Control**

- Control panel with an easy reading graphical screen and menu,
- USB connection, to upload/download of the configuration parameters, programs and download the information relative to the HACCP alarms.
- It is possible to customize and memorise programmes.
- A control program that prevents from frost forming on the product.
- Includes a viewer for constantly controlling the work cycles.
- It is possible to perform a conservation after the end of any cycle.

➤ **Refrigeration**

- **Blast chilling:** +90°C to +3°C in less than 90 minutes,
- **Blast freezing:** +90°C to -18°C in less than 270 minutes,
- Expansion valve and defrost by compressor stop.
- System of Ventilated Condensation.
- System of Forced Evaporation.
- Evaporator coil coated with anti-corrosion polyester epoxy,

➤ **Electrical**

- Electrical connection: 230 V / 1 ph / 50 Hz.



MODEL	Dimensions palletizing (mm)			Pallet weight (Kg.)	Comp. (HP)	Chilling / Freezing Capacity (Kg)	Inten. (A)	Power (W)	Container 20' / 40' / 40' HC	Trailer
	Length	Depth	Height							
ABT31S	840	840	740	85	1/2	10 / 5	2,75	633	42 / 84 / 112	181

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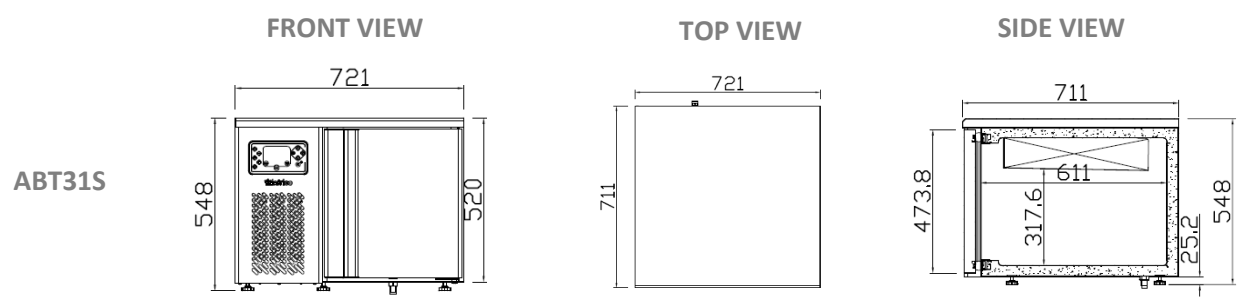
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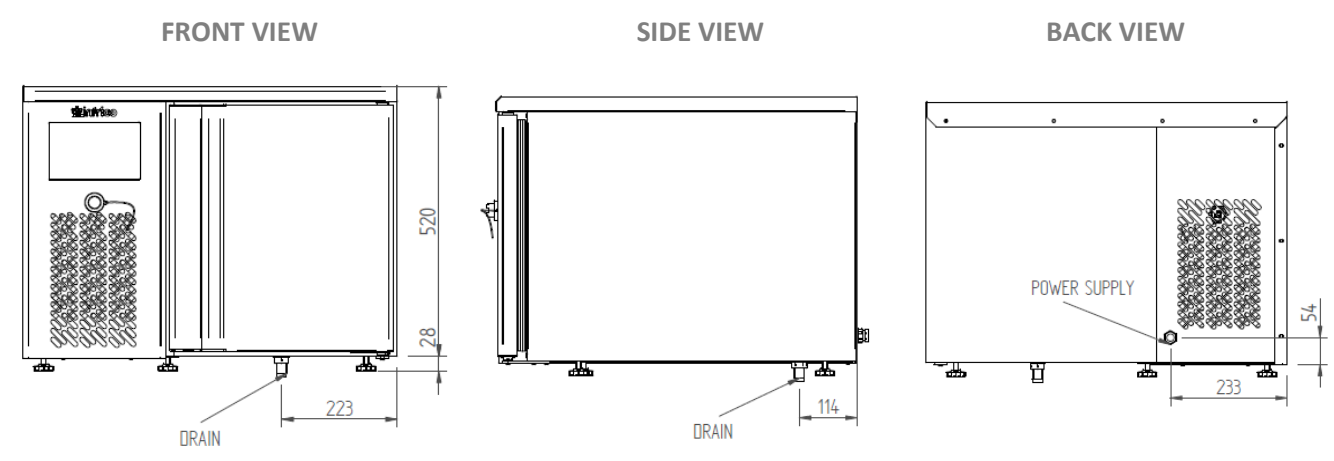


MODEL: ABT31S *Blast chillers and freezers*

GENERAL VIEW



CONNECTIONS



Revisión: 01 Fecha: 31/08/2018

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MODEL: ABT51L *Blast chillers and freezers*



ABT51L

General Strengths

- ✓ *Doors are equipped with hinges for automatic return and permanent pressure during closing. The automatic return is free when the opening exceeds 95°. They include triple chamber door gaskets, easy to remove and snap in. Doors are field reversible.*
- ✓ *Higher precision in managing temperature settings with the new intuitive digital controller. Greater ability to adjust of temperature ranges as per the end user's requirement.*
- ✓ *All condenser units are tested 100%, in helium chambers to refrigerant leak detections.*
- ✓ *Infrico is AENOR audited and certified by internationally recognized firm. ISO 9001:2015 (Quality); ISO 14001:2015 (Environmental); OSHAS 18001:2007 (Prevention and Worker Safety). Audited and Certified by INTERTEK for compliance with UL 471 and NSF 7.*
- ✓ *Compatible with any oven.*

Review: 01
ABT51L_FT_En.0.1
Date: 31/08/2018

MODEL	Dimensions (mm)			Nº Doors	Nº Shelves	Distance between shelves (mm)	Cabinet Volume (L)	Gross Volume (L)	Ref.	Gas charge (gr.)	Net Weight (Kg.)
	Length	Depth	Height								
ABT51L	837	870	925	1	5 GN 1/1 600x400	65	125	650	R290	130	139

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MODEL: ABT51L *Blast chillers and freezers*

STANDARD FEATURES

➤ **Exterior**

- AISI 304 Stainless Steel,
- Constructed following EC and HACCP regulations
- Back of galvanized metal plate,
- Adjustable legs.

➤ **Interior**

- AISI 304 Stainless Steel,
- Reflective interior surface, with rounded corners and removable trays,
- Drain inside the cabinet,
- Includes a heated conical core probe which is both easy to use and remove.

➤ **Insulation**

- Thermal polyurethane insulation 65 mm of thickness of high-density 40 Kg/m³, CFC free.
- Zero ODP and Low GWP.

➤ **Doors**

- Doors with integrated handle and blocked opening hinge.
- Stamped interior of door with a triple chamber door gasket easy to remove.
- Possibility of changing the opening direction of the doors.
- Heated door structure to avoid accumulation of ice.

OPTIONAL

- Steriliser.
- Printed graphical register of temperatures.
- Blast chillers with water condensers.
- Tropicalized to 43°C.
- Electrical connection 230 V / 1 ph / 60 Hz.
- Electrical connection 115 V / 1 ph / 60 Hz.

➤ **Shelves**

- Guides and shelves easily removable for cleaning,
- 1L; GN 1/1 600x400 mm.

➤ **Control**

- Control panel with an easy reading graphical screen and menu,
- USB connection, to upload/download of the configuration parameters, programs and download the information relative to the HACCP alarms.
- It is possible to customize and memorise programmes.
- A control program that prevents from frost forming on the product.
- Includes a viewer for constantly controlling the work cycles.
- It is possible to perform a conservation after the end of any cycle.

➤ **Refrigeration**

- **Blast chilling:** +90°C to +3°C in less than 90 minutes,
- **Blast freezing:** +90°C to -18°C in less than 270 minutes,
- Expansion valve and defrost by compressor stop.
- System of Ventilated Condensation.
- System of Forced Evaporation.
- Evaporator coil coated with anti-corrosion polyester epoxy,

➤ **Electrical**

- Electrical connection: 230 V / 1 ph / 50 Hz.



MODEL	Dimensions Palletizing (mm)			Crated Weight (Kg.)	Comp. (HP)	Chilling / Freezing Capacity (Kg)	Inten. (A)	Power (W)	Container 20' / 40' / 40' HC	Trailer
	Length	Depth	Height							
ABT51L	945	955	1120	145	1	20 / 12	5,0	1050	24 / 48 / 48	56

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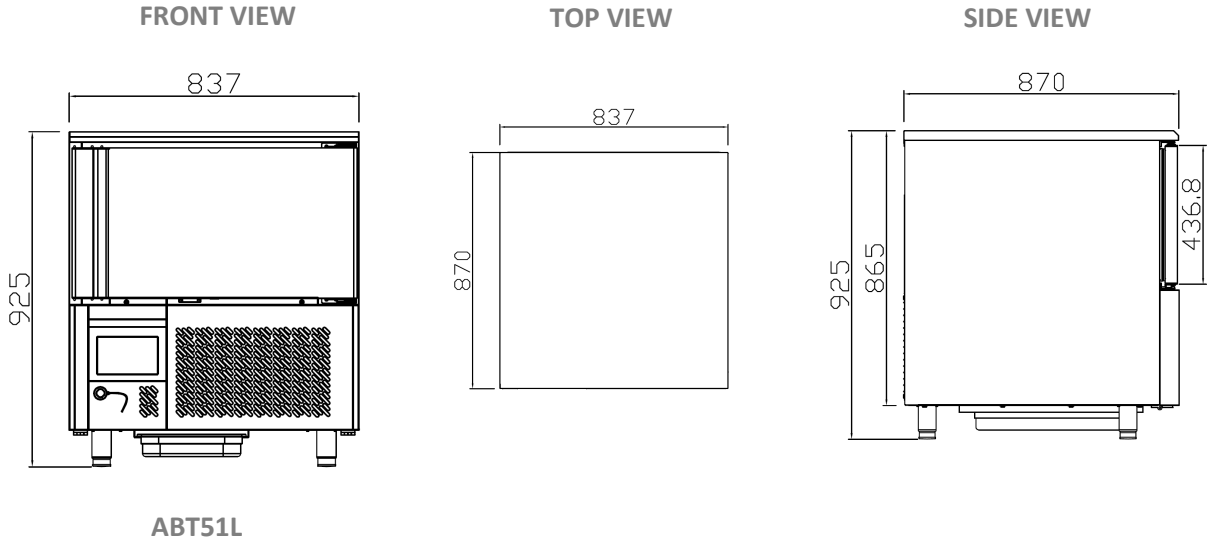
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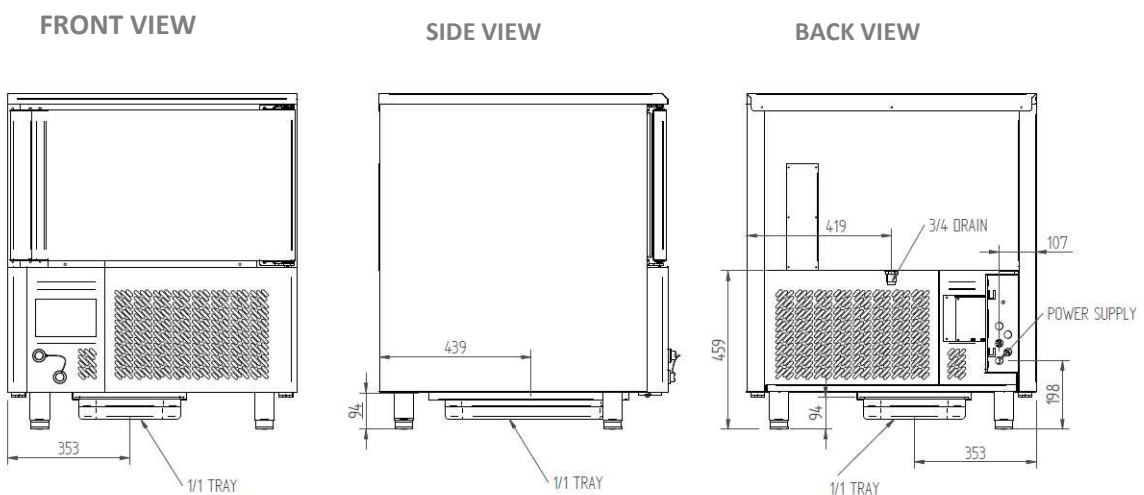


MODEL: ABT51L *Blast chillers and freezers*

GENERAL VIEW



CONNECTIONS



Review: 01 Date: 31/08/2018
 ABT51L_FT_En.0.1

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MODEL: ABT6 1C
Blast chillers and freezers
General Strengths

- ✓ *Infrico blast chillers quickly reduce the core temperature of the products, whether they are cooked or fresh in the heart of foods, conserving their properties. During the period when the core temperature falls from +65°C and +10°C, the food will lose a lot of its natural characteristics, such as moisture, consistency, aroma and colour. Furthermore, this is when bacteria begin to grow.*
- ✓ *The controller has a stylish design, flush mounted and user-friendly, to have a greater precision in the control of the temperature.*
- ✓ *New design of doors with double grip handle. Doors equipped with hinges for automatic return and permanent pressure during closing. The automatic return is free when the opening exceeds 95°. They include a triple replaceable camera easily replaceable.*
- ✓ *Some of the outstanding advantages of our blast chillers, is the high-quality meals at any time, pleasing both the customer, the food safety on all your dishes as the chilling process fully conforms to the HACCP regulations, as well save time by up to 30% by preparing meals in batches.*
- ✓ *All the condensing units are 100% tested, in a Helium chamber for the detection of gas leakage.*
- ✓ *Infrico is audited and certified by an international organization AENOR in ISO 9001: 2015 (Quality); ISO 14001: 2015 (Environment); OSHAS 18001: 2007 (Worker Safety and Health) and by INTERTEK in accordance with UL 471 and NSF 7.*
- ✓ *Compatible with any ovens.*


ABT6 1C

MODEL	Dimensions (mm)			Nº Doors	Nº Shelves	Distance between trays	Chamber Volume (L)	Gross Volume (L)	Ref.	Ref. Weight (gr.)	Net Weight (Kg.)
	Width	Depth	High								
ABT6 1C	508	863	1059	1	6 GN 1/1 530x325	65	100	464	R290	140	105

WE RESERVE THE RIGHT TO CHANGE SPECIFICATIONS WITHOUT PRIOR NOTICE

MODEL: ABT6 1C
Blast chillers and freezers
STANDARD FEATURES
Exterior

- AISI 304 Stainless Steel,
- Constructed following CE and HACCP regulations
- Regulators on the front and wheels on the back,

Interior

- AISI 304 Stainless Steel,
- Reflective interior surface, with rounded corners and removable trays,
- Drain inside the cabinet,
- Includes a heated conical probe which is both easy to use and remove.

Insulation

- Thermal insulation 65 mm of thickness of high-density 40 Kg/m³, CFC's free, polyurethane,
- Zero ODP and Low GWP.

Doors

- Doors with integrated handle with double grip and pivoting hinge with opening lock,
- Interior of door inserted with a triple chamber door gasket easy to remove,
- Possibility of changing the opening sense of the doors,
- Heated door frame to avoid accumulation of ice.

GN 1/1 Trays

- Guides and shelves easy to take off for cleaning,

Control

- Control panel with an easy to read graphical screen and menu,
- USB connection, to upload/download of the configuration parameters, programs and download of the information relative to the HACCP alarms,
- Has the possibility to personalise and memorise programmes,
- A control that prevents frost from forming on the product,
- Equipped with a viewer to constantly monitor the proper functioning of each work cycle,
- Possibility of conservation at the end of a cycle.

Refrigeration

- **Blas chilling:** +70°C to +3°C in less than 90 minutes,
- **Blast freezing:** +70°C to -18°C in less than 270 minutes,
- Hot gas defrost and expansion valve,
- System of Ventilated Condensation,
- System of Forced Evaporation,
- Evaporator coil coated with anti-corrosion material,
- Climatic class 4 (30°C, 55%HR).

Electrical

- Electrical connection: 220 V / 1 ph / 50 Hz.


OPTIONAL

- Stainless GN 1/1 trays,
- Electrical connection 220 V / 1 ph / 60 Hz,
- Electrical connection 115 V / 1 ph / 60 Hz.

MODELO	Dimensiones Paletización (mm)			Peso Palet (Kg.)	Potencia (W)	Comp. (HP)	Rendimiento (Kg) Abatimiento congelación	Inten. (A)	Container 20'/40'/40'HC	Trailer
	Largo	Fondo	Alto							
ABT6 1C	640	980	1260	121	970	1	20 / 12*	4,2	21 / 42 / 84	92

*Capacity tested according EN17032 standard

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MODEL: ABT6 1C

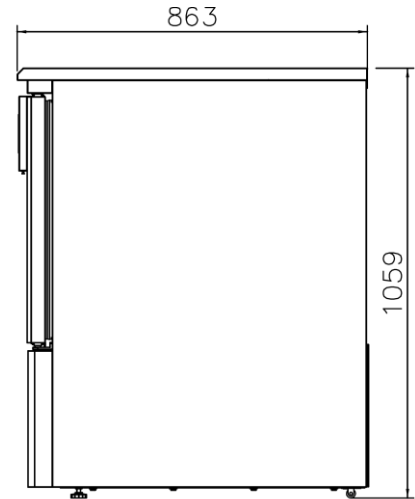
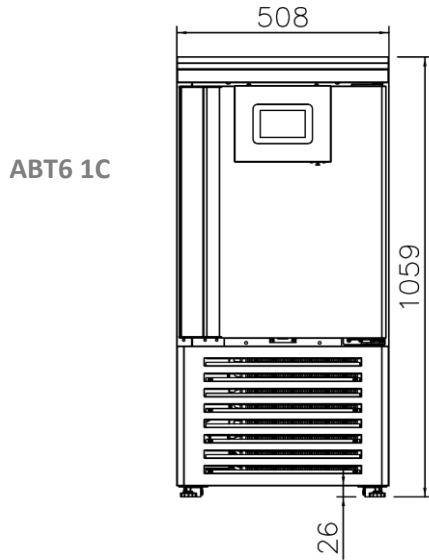
Blast chillers and freezers

PLAN VIEW

FRONT SECTION

TOP VIEW

SIDE VIEW

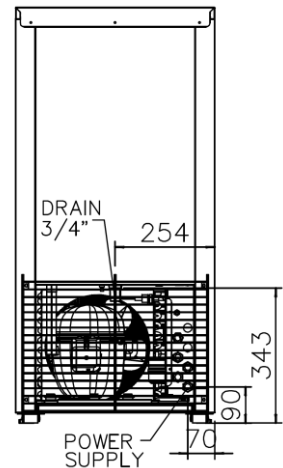
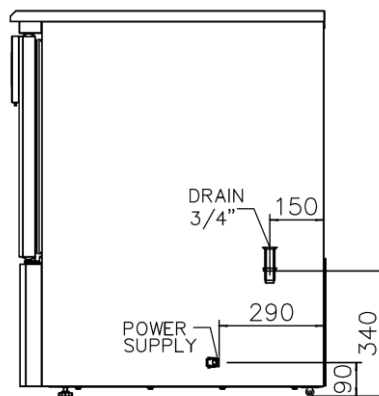
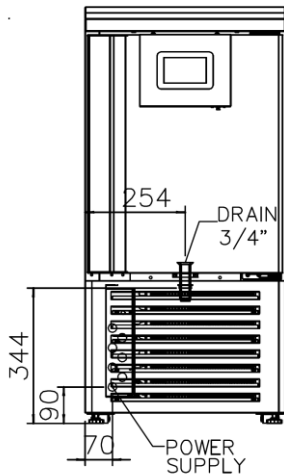


CONNECTIONS

FRONT SECTION

SIDE VIEW

BACK VIEW



Review: 01 Date: 06/06/2018 ABT61C_FT_En_0.1

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MODEL: ABT71L
Blast chillers and freezers

Strengths

- ✓ **Infrico blast chillers quickly reduce the core temperature of the products, whether they are cooked or fresh, conserving their fresh texture, hygiene and quality, whilst reducing the risk of bacteria generation. During the period when the core temperature falls from +65°C and +10°C, the food will lose a lot its natural characteristics, such as moisture, consistency, aroma and colours. Furthermore, this is when bacteria begin to grow.**
- ✓ **New design of the controller, with absence of thickness and use-friendly, to have a greater precision in the control of the temperature.**
- ✓ **Self-closing door system with permanent pressure. Stay open feature included when door remains open after 95 degrees. All doors include triple chamber door gaskets, easy to remove and snap in.**
- ✓ **All condenser units are tested 100%, in helium chambers to refrigerant leak detections.**
- ✓ **Advantages, high quality meals at any time pleasing both the customer, food safety on all your dishes as the chilling process fully conforms to the HACCP regulations, and save time by up to 30% by preparing meals in batches.**
- ✓ **Infrico is AENOR audited and certified by internationally recognized firm. ISO 9001:2015 (Quality); ISO 14001:2015 (Environmental); OSHAS 18001:2007 (Prevention and Worker Safety). Audited and Certified by INTERTEK for compliance with UL 471 and NSF 7.**
- ✓ **Compatible with any oven.**


ABT7 1L

MODEL	Dimensions (mm)			Nº Doors	Nº Shelves	Distance between shelves (mm)	Cabinet Volume (L)	Gross Volume (L)	Ref.	Gas charge (gr.)	Net Weight (Kg.)
	Length	Depth	Height								
ABT71L	837	870	1106	1	7 GN 1/1 600x400	65	160	774	R452A	750	141

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MODEL: ABT71L *Blast chillers and freezers*

STANDARD CHARACTERISTICS

➤ **Exterior**

- AISI 304 Stainless Steel,
- Constructed following EC and HACCP regulations
- Back of galvanized metal plate,
- Adjustable legs.

➤ **Interior**

- AISI 304 Stainless Steel,
- Reflective interior surface, with rounded corners and removable trays,
- Drain inside the cabinet,
- Includes a heated conical core probe which is both easy to use and remove.

➤ **Insulation**

- Thermal polyurethane insulation 65 mm of thickness of high-density 40 Kg/m³, CFC free.
- Zero ODP and Low GWP.

➤ **Doors**

- Doors with integrated handle and blocked opening hinge.
- Stamped interior of door with a triple chamber door gasket easy to remove.
- Possibility of changing the opening direction of the doors.
- Heated door structure to avoid accumulation of ice.

OPTIONAL

- 60x40 trays.
- Electrical connection 230 V / 1 ph / 60 Hz.
- Electrical connection 115 V / 1 ph / 60 Hz.

➤ **Shelves**

- Guides and shelves easily removable for cleaning,
- 1L; GN 1/1 600x400 mm.

➤ **Control**

- Control panel with an easy reading graphical screen and menu,
- USB connection, to upload/download of the configuration parameters, programs and download the information relative to the HACCP alarms.
- It is possible to customize and memorise programmes.
- A control program that prevents from frost forming on the product.
- Includes a viewer for constantly controlling the work cycles.
- It is possible to perform a conservation after the end of any cycle.

➤ **Refrigeration**

- **Blast chilling:** +90°C to +3°C in less than 90 minutes,
- **Blast freezing:** +90°C to -18°C in less than 270 minutes,
- Expansion valve and defrost by compressor stop.
- System of Ventilated Condensation.
- System of Forced Evaporation.
- Evaporator coil coated with anti-corrosion polyester epoxy,

➤ **Electrical**

- Electrical connection: 230 V / 1 ph / 50 Hz.



Revision: 01 Fecha: 31/08/2018
 ABT71L_FT_ES_0.1

MODEL	Dimensions Palletizing (mm)			Crated Weight (Kg.)	Comp. (HP)	Chilling / Freezing Capacity (Kg)	Inten. (A)	Power (W)	Container 20' / 40' / 40' HC	Trailer
	Length	Depth	Height							
ABT71L	940	940	1250	167	1 1/4	30 / 18*	9,2	1875	12 / 24 / 48	56

*Capacity tested according to EN17032 standard

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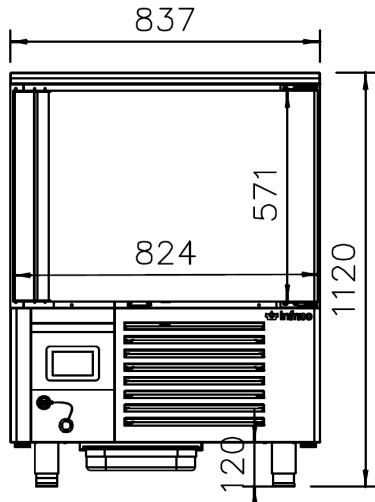


MODEL: ABT71L

Blast chillers and freezers

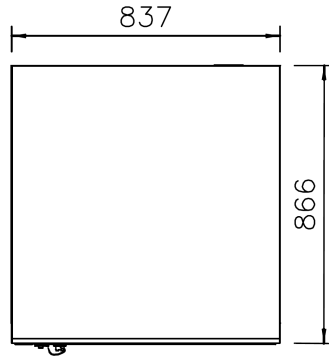
GENERAL VIEW

FRONT VIEW

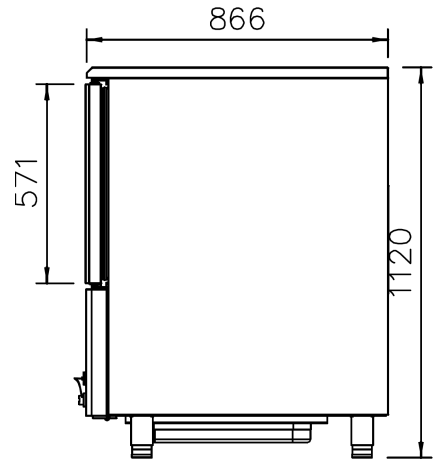


ABT71L

TOP VIEW

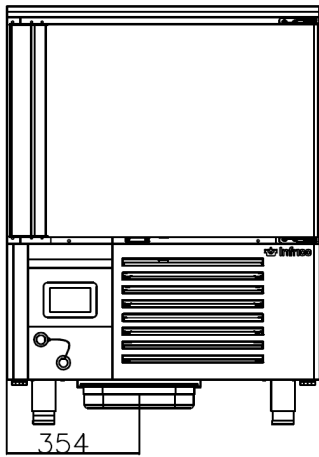


SIDE VIEW

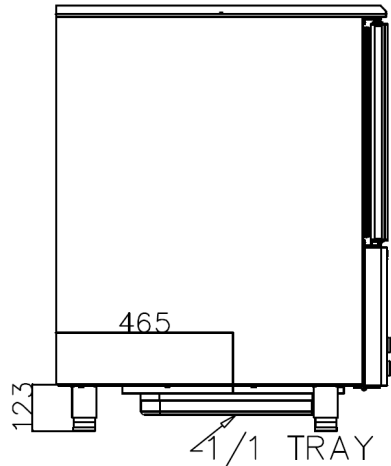


CONNECTIONS

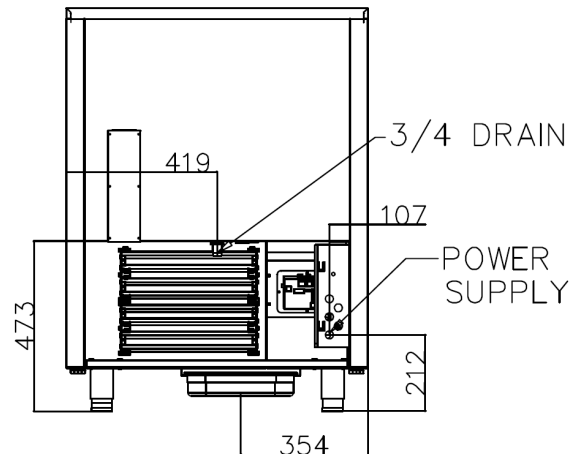
FRONT VIEW



SIDE VIEW



BACK VIEW



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APPROVALS: _____ AVAILABLE AT: _____



MODEL: ABT71M *Blast chillers and freezers*

Strengths

- ✓ *Infrico blast chillers quickly reduce the core temperature of the products, whether they are cooked or fresh, conserving their fresh texture, hygiene and quality, whilst reducing the risk of bacteria generation. During the period when the core temperature falls from +65°C and +10°C, the food will lose a lot its natural characteristics, such as moisture, consistency, aroma and colours. Furthermore, this is when bacteria begin to grow.*
- ✓ *New design of the controller, with absence of thickness and use-friendly, to have a greater precision in the control of the temperature.*
- ✓ *Self-closing door system with permanent pressure. Stay open feature included when door remains open after 95 degrees. All doors include triple chamber door gaskets, easy to remove and snap in.*
- ✓ *All condenser units are tested 100%, in helium chambers to refrigerant leak detections.*
- ✓ *Advantages, high quality meals at any time pleasing both the customer, food safety on all your dishes as the chilling process fully conforms to the HACCP regulations, and save time by up to 30% by preparing meals in batches.*
- ✓ *Infrico is AENOR audited and certified by internationally recognized firm. ISO 9001:2015 (Quality); ISO 14001:2015 (Environmental); OSHAS 18001:2007 (Prevention and Worker Safety). Audited and Certified by INTERTEK for compliance with UL 471 and NSF 7.*
- ✓ *Compatible with any oven.*



ABT7 1M

MODEL	Dimensions (mm)			Nº Doors	Nº Shelves	Distance between shelves (mm)	Cabinet Volume (L)	Gross Volume (L)	Ref.	Gas charge (gr.)	Net Weight (Kg.)
	Length	Depth	Height								
ABT71M	1468	700	850	1	7 GN 1/1	65	130	874	R452A	1000	141

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MODEL: ABT71M *Blast chillers and freezers*

STANDARD CHARACTERISTICS

➤ **Exterior**

- AISI 304 Stainless Steel,
- Constructed following EC and HACCP regulations
- Back of galvanized metal plate,
- Adjustable legs.

➤ **Interior**

- AISI 304 Stainless Steel,
- Reflective interior surface, with rounded corners and removable trays,
- Drain inside the cabinet,
- Includes a heated conical core probe which is both easy to use and remove.

➤ **Insulation**

- Thermal polyurethane insulation 65 mm of thickness of high-density 40 Kg/m³, CFC free.
- Zero ODP and Low GWP.

➤ **Doors**

- Doors with integrated handle and blocked opening hinge.
- Stamped interior of door with a triple chamber door gasket easy to remove.
- Possibility of changing the opening direction of the doors.
- Heated door structure to avoid accumulation of ice.

OPTIONAL

- GN 1/1 stainless shelves.
- Electrical connection 220 V / 1 ph / 60 Hz.
- Electrical connection 115 V / 1 ph / 60 Hz.

➤ **GN 1/1 shelves**

- Guides and shelves easily removable for cleaning,

➤ **Control**

- Control panel with an easy reading graphical screen and menu,
- USB connection, to upload/download of the configuration parameters, programs and download the information relative to the HACCP alarms.
- It is possible to customize and memorise programmes.
- A control program that prevents from frost forming on the product.
- Includes a viewer for constantly controlling the work cycles.
- It is possible to perform a conservation after the end of any cycle.

➤ **Refrigeration**

- **Blast chilling:** +90°C to +3°C in less than 90 minutes,
- **Blast freezing:** +90°C to -18°C in less than 270 minutes,
- Expansion valve and defrost by compressor stop.
- System of Ventilated Condensation.
- System of Forced Evaporation.
- Evaporator coil coated with anti-corrosion polyester epoxy,

➤ **Electrical**

- Electrical connection: 230 V / 1 ph / 50 Hz.



MODEL	Dimensions Palletizing (mm)			Crated Weight (Kg.)	Comp. (HP)	Chilling / Freezing Capacity (Kg)	Inten. (A)	Power (W)	Container 20'/40'/40'HC	Trailer
	Length	Depth	Height							
ABT71M	1530	830	900	212	1 1/4	30/18*	9,2	1875	14 / 30 / 30	48

*Capacity tested according to EN17032 standard

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 14900 Lucena (Córdoba)
 Spain

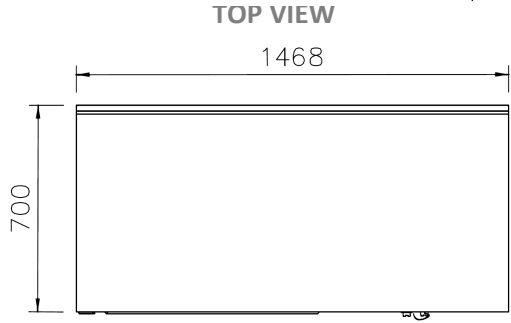
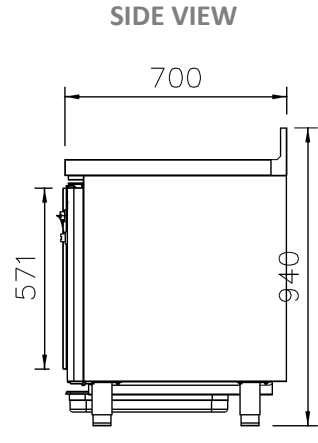
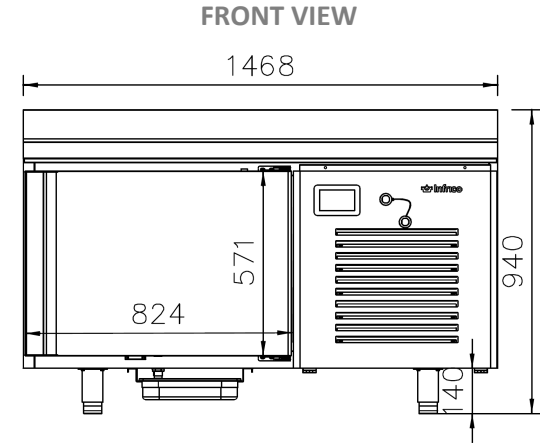
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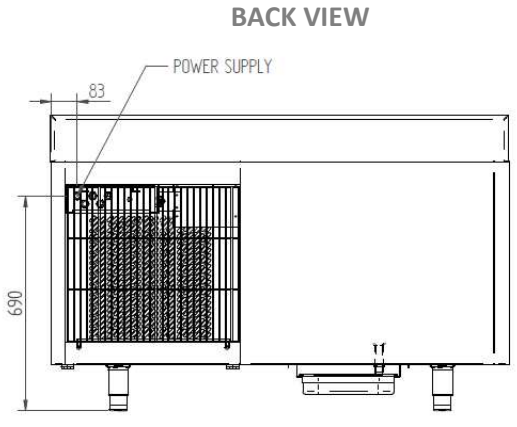
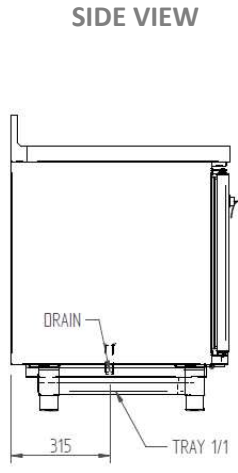
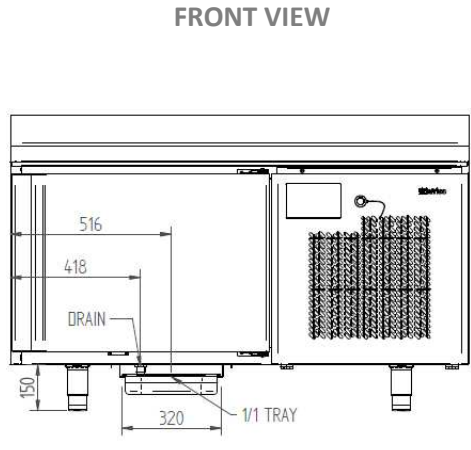


MODEL: ABT71M *Blast chillers and freezers*

GENERAL VIEW



CONNECTIONS



Revisión: 01 Fecha: 31/08/2018
 ABT71M_FT_Es_0.1

WE RESERVE THE RIGHT TO CHANGE SPECIFICATIONS WITHOUT PRIOR NOTICE



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