

Quality designed, engineered  
and manufactured Blast Chillers  
/ Shock Freezers



2 years parts and  
labour warranty

Made in Italy, by Everlasting s.r.l

**ABF80C1**



**Product Specification and Features**



Quickly and efficiently reduces the temperature of pre-cooked and raw food products, whilst maintaining the flavour, texture, aroma and overall quality

**14 days order leadtime**

Full range of spares  
and accessories  
available

| TECHNICAL SPECIFICATION |  | PRODUCT FEATURES    |   |
|-------------------------|--|---------------------|---|
| Model:                  | <b>ABF 80 C1 - BG0100</b>                  | Price:              |   |
| Description:            | <b>Everlasting King Trolley Room</b>       | Operation:          | <b>Blast Chiller/ Shock Freezer Room</b>                          |
| External Dimensions:    | <b>W1560mm x D2600mm x H2260mm</b>         | Exterior:           | <b>Stainless Steel - AISI 304 18/10</b>                           |
| Access:                 | <b>Single Door</b>                         | Interior:           | <b>Stainless Steel - AISI 304 18/10</b>                           |
| Tray Capacity:          | <b>80 shelves / trays</b>                  | Internal:           | <b>Accepts 4 x Trolleys to hold GN1/1 or 600mm x 400mm trays</b>  |
| Temperature Range:      | <b>+90° to +3°C during Blast Chilling</b>  | Construction:       | <b>Modular panels - fully assembled</b>                           |
| Chilling Capacity:      | <b>340kg</b>                               | Includes:           | <b>Core probe temperature measure</b>                             |
| Temperature Range:      | <b>+90° to -18°C during Shock Freezing</b> | Control panel:      | <b>Electronic with LCD back light</b>                             |
| Freezing Capacity:      | <b>280kg</b>                               |                     | <b>Alarm management with buzzer</b>                               |
| Ambient Temp:           | <b>Max 43° C</b>                           |                     | <b>Selection of preset functions</b>                              |
| Refrigerant:            | <b>R404a</b>                               |                     | <b>Pre - programmable function</b>                                |
| Compressor:             | <b>15 hp</b>                               |                     | <b>Information storage &amp; print menu</b>                       |
| Power supply :          | <b>400/3/50</b>                            |                     | <b>Serial port for control system</b>                             |
| Consumption:            | <b>23910</b>                               |                     | <b>Soft or hard cycles for delicate food</b>                      |
| Max Absortion :         | <b>17.8</b>                                | Refrigeration unit: | <b>Easy maintenance and access to evaporators and ventilators</b> |
| Connection:             | <b>Hard wired</b>                          |                     | <b>Air or water cooled refrigeration unit</b>                     |
| Product weight:         | <b>1275kg</b>                              | Doors:              | <b>Handle with key lock - Internal safety release</b>             |
| Shipping weight:        | <b>1300kg</b>                              | Doors gaskets:      | <b>Replaceable snap-in magnetic strips</b>                        |
| Defrost:                | <b>Automatic or manual</b>                 | Insulation:         | <b>High density 75mm 'Green Foam'</b>                             |
|                         |  | Available to order: | <b>Trolleys, shelves and trays</b>                                |

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All prices quoted are subject to VAT at the prevailing rate.

We make every effort to verify the technical details given to us from our manufacturers.

We cannot be held responsible for errors or omissions in the content of this document.

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