# BLAST FREEZERS

**AMPTO™**

MADE IN ITALY

## Standard Features

- Self-contained unit.
- AISI 304 Stainless Steel Construction, internal rounded corner.
- Walls, top and floor, 7" insulation.
- USB port access for programs, receipts, historical, HACCP and parameters
- Intuitive touchscreen digital control panel, 7" display. (8 language)
- Manual or Automatic Defrost
- Customized blast chilling cycle: create 4 distinct phases according to time, room temperature, product temperature and ventilation
- Automatic storage function and option to save the recipe at the end of each new cycle
- Heated frame and threshold, three chamber magnetic seal, compensation valve
- Internal led light.

Cart not included

The ABT-20US is designed to meet the need for rapid chilling in medium to large-scale food preparation areas, from restaurant kitchens to semi-industrial bread and pastry manufacturers.

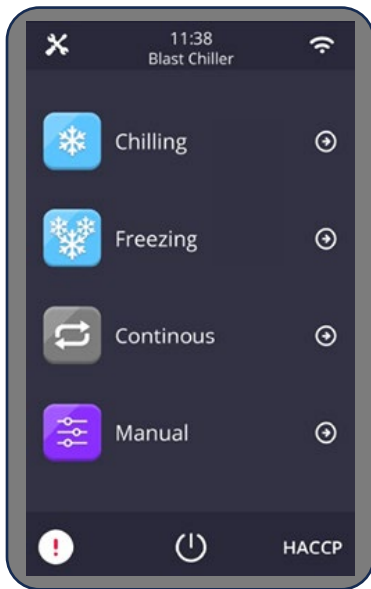| | |
|---|---|
| Combi Oven Compatible BISTROT 16US | Working cycle by time or by core-probe (included) |
| Hard/Soft chilling and Blast freezing | 3 fans evaporator, air speed variable, (0.7 to 7 m/s) from control panel. |

1-year parts and labor warranty (US Only)

# BLAST FREEZERS

AMPTO™

## Intuitive touchscreen 7" digital control panel.

| | |
|---|---|
| 11:38 Blast Chiller | |
| ❄ Chilling ⊙ | |
| ❄ Freezing ⊙ | |
| 🔁 Continous ⊙ | |
| Manual ⊙ | |
| ❗ ⏻ HACCP | |

- High Efficiency compressor
- Cycles Programming
- Fan Speed control
- Gelato Hardening Cycle
- Thawing function (on request)

- Drying Cycle
- Fish sanitizing cycle
- USB Port
- Wi-Fi supervision system
- Ozone sterilization kit (on request)

| SPECIFICATIONS | ABT-20US |
|---|---|
| Internal Capacity | 40.5 Cu Ft (1147L) |
| Internal Dimensions (WxDxH) | 33.9" x 28" x 73.6" |
| Chamber Temperature | 203/-40°F |
| Refrigerant | R449A |
| Yield with ambient temperature of +30°C (86°F) loading sample according to EN 17032:2018 | 197° F / 37.4° F = 209 lbs (90°C / 3°C = 95 Kg) 197° F / -0.4° F = 165 lbs (90°C / -18°C = 38 Kg) |
| Compressor | 3.5HP Semi-Hermetic |
| Water Condensation (Discharge) | Drain Required |
| Power Supply | 220V/60Hz/3ph |
| Amps | 16 amps |
| Plug / Connection | No Plug - No Cord |
| Accessories (included) | Ramp Pitch 7° Length 20.5" (52cm) |
| Net Weight | 1140 |
| Product Dim. (WxDxH) | 35" x 52" x 95.3" (89 x 132 x 242 cm) |
| Shipping Weight (lbs) | 1235 |
| Shipping Dim. (WxDxH) | 37" x 54" x 101" |

More features:
- Immediate fan interruption upon door opening.
- Automatic core probe detection: switch to probe mode
- Internal Anticorrosion cataphoresis treatment.
- Accessible evaporator wall to facilitate cleaning and maintenance.
- High thermal exchange coefficient
- Preset recipes included

Special order Accessories and options:
- Additional pass thru door.
- Ramp 43"
- Door Left hinge.
- Water cooler condensing unit.

⚠ Notes:
- Properly clean and dry after daily use to ensure best performance and equipment longevity.
- Oversize item

ABT-20US

Drain Required    No Plug No Cord

*AMPTO is continuously improving products. Specifications are subject to change without notice.*

# BLAST FREEZERS

**AMPTO™**

## FRONT VIEW

## SIDE VIEW

**ABT-20US**

17.2" (436mm)

16.5" (420mm)

0.6" (15mm)

23.7" (602mm)

W

H

2.4" (60mm)

3.5" (88mm)

7.9" (200mm)

D

51.9" (1319mm)

E

48.8" (1240mm)

20.6" (522mm)

4.7" (120mm)

S

## TOP VIEW

D

W

A

D

M

17.5" (445mm)

17.5" (445mm)

Ø 0.8" (20mm)

83.6" (2124mm)
DOOR OPEN

7.9" (200mm)
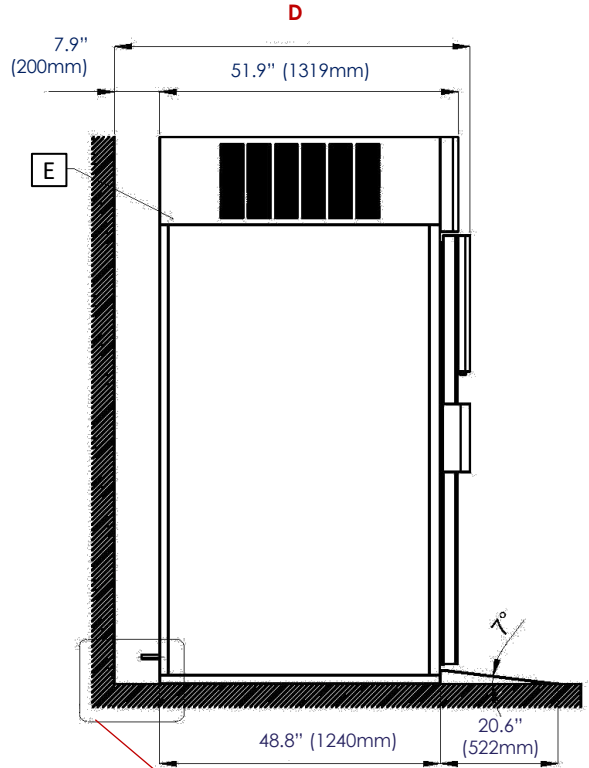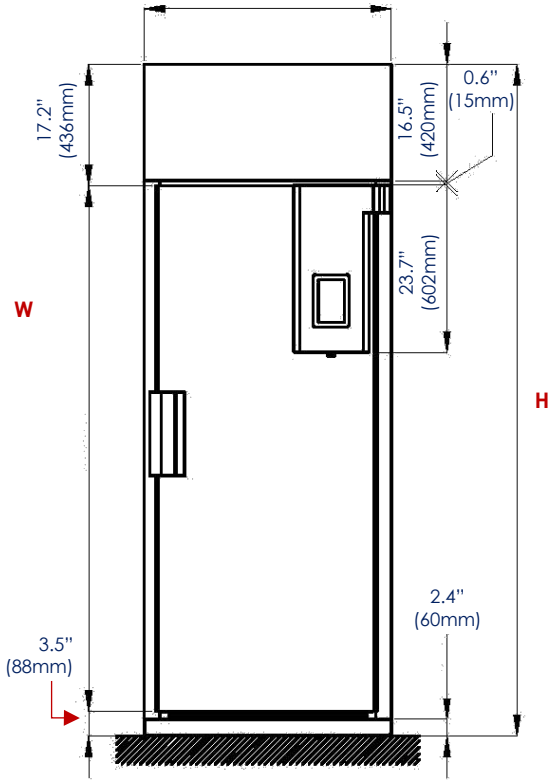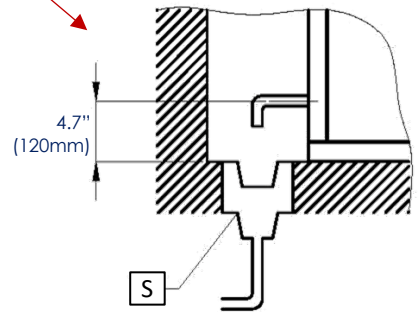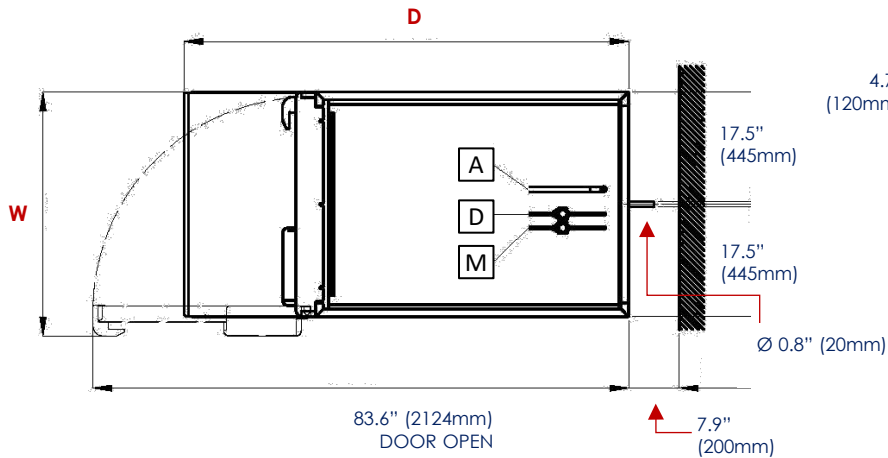
PROVIDE A DRAIN FOR WATER DISCHARGED BY THE EVAPORATOR; PERFORM INSTALLATIONS AS SHOWN IN THE PICTURE - DISCHARGE WITH AN OPEN SIPHON.

| M | = BCC BCM / 4011 GAS PIPE DISCHARGE Ø 0.4"(10MM) |
|---|---|
| D | = BCC BCM / 4011 GAS PIPE HOT GAS (DEFROST) |
| A | = BCC BCM / 4011 GAS PIPE SUCTION |