

JOB \_\_\_\_\_ ITEM # \_\_\_\_\_ QTY # \_\_\_\_\_

### MODEL NUMBER:

- ☐ ABM023S
- ☐ ABM031S

### DIMENSIONS:

- ABM023S - 20.5"H x 22"W x 22"D
- ABM031S - 27.6"H x 22"W x 22"D

### Control, Monitoring and Safety Devices

- Electronic control board equipped with display, which shows the status of the appliance in every moment. The microprocessor is able to memorize till 100 programs. Compressor protected by thermorelais

### General Features

- Monoblock construction
- Core-probe to measure the blast-chilling temperature (194°F to 37°F) and the shock-freezing temperature (194°F to 0°F).
- Capacity: ABM023 holds 3 12"x13" pans; ABM031 holds 3 12"x20" pans
- External/internal surfaces, top and back-side in stainless-steel
- Stainless-steel door with ergonomic handle.
- Deflector can be opened on side hinges, in order to clean the evaporator
- External satinated finishing type SCOTCH-BRITE.
- High store capacity compartment with rounded edges to make cleaning easier.
- Outer floor in galvanized steel.
- Insulation in high-density expanded polyurethane CFC and HCFC-free, thickness 1.38"
- Anti-condensation heating element under the door frames
- Magnetic gasket on all 4 sides of the door.
- Self-closing door locking in open position at 100°.
- Environmental class ST (ambient temperature 100°F).
- \*Power supply 120V/1Ph/50-60-Hz.
- Full CE compliance.
- Manufactured according to the HACCP regulations
- Electro-Fin (coating to protect fins from corrosion)

### Warranty

- One year parts and labor. Warranty is detailed on inside front cover of the price list.

### Options/Accessories

- Extra charge for heated core temperature probe



Only Piper's equipment has the advantage of FoodSafe technology and certification. This ensures that your food is kept "out of the DANGER-ZONE." Food spoilage occurs mainly because of rapidly accelerated bacteriological activity within the 40F-140F "DANGER-ZONE." Since there is no simple way of knowing when the degree of contamination has risen to a level which could result in illness or death, chilling or freezing food rapidly is the only FoodSafe answer. FDA and HACCP Regulations permit a maximum of 6 hours to chill food from 140 to 40 degrees, while some states now permit only 4 hours. This is 6 to 8 times faster than what traditional refrigeration equipment can accomplish. Blast chilling and shock freezing are the key factors in HACCP compliance and the fight against foodborne pathogens. Nothing does it better than FoodSafe.

### Internal Fitting

- Shelves slot-in supports made of stainless steel, extractable without using any tools for easy internal cleaning. Interstep between the slides 3.15".

### Cooling Unit

- Evaporator fitted with high flow rate fan for a maximum cooling efficiency made up with aluminium fins protected against corrosion by non-toxic paint.
- Fans with indirect flow onto the product eliminate dry out of product
- Ecological refrigerant R404A.
- Copper condenser with aluminium fins, having high thermal efficiency.
- Defrosting process performed manually by air-flow circulation.
- Evaporation of the condensate water by means compressor hot pipeline without waste of electric energy

S | SHOCK FREEZERS  
/ BLAST CHILLERS

Countertop ABM 023  
Shock Freezer/Blast Chiller

Model #	Capacity	Width	Height	Depth	Ship Wt. (lbs)
ABM023		22.05"	20.47"	23.43"	253
ABM023S		22"	20.5"	22"	128
ABM031S		22"	27.6"	20.5"	132