



Infrico BLASTCHILLER



THE POWER OF COLD DEFYING TIME





In every professional kitchen, time is a key ingredient. That's why Infrico blast chillers do more than just cool or freeze: they protect freshness, ensure food safety, and precisely preserve flavor.

Designed for chefs and restaurateurs who value quality and efficiency, our blast chillers optimize processes, reduce waste, and elevate every dish to the highest level. This dossier is made for you, who see cooking as both an art and a business.

Discover how Infrico can help you move forward with confidence, without compromising what matters most: excellence in every service.

MAXIMUM PERFORMANCE



FISH



MEATS



FRUITS AND
VEGETABLES



BAKERY



PASTRY



PREPARED
FOOD



FUNCTION

Blast chillers **allow the core temperature of food, whether cooked or fresh, to be reduced in a very short time**, preserving its freshness, hygiene, and quality while minimizing the risk of bacterial growth.

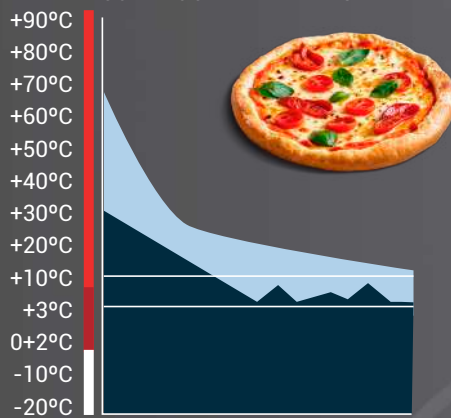
- The traditional way of preserving cooked food has been to let it cool in open air until it reaches a suitable temperature for refrigeration.
- The cooling phase between +65°C and +10°C is a critical period that compromises the natural characteristics of the product (moisture, texture, aroma, color) and exposes it to bacterial contamination.
- **With INFRICO BLAST CHILLERS**, the goal is to minimize the time food remains in this critical temperature range.

WORKING CYCLES

QUICK CHILLING

- SOFT: 1 CYCLE
- HARD: 2 CYCLES

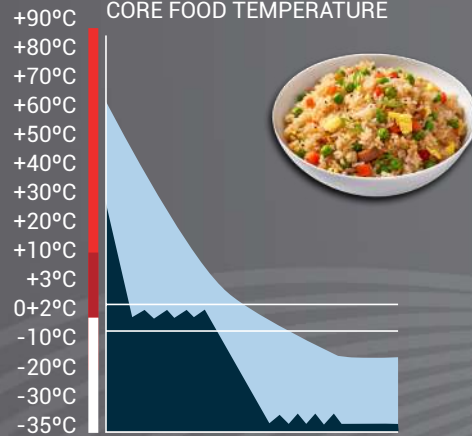
SOFT CHILL CORE FOOD TEMPERATURE



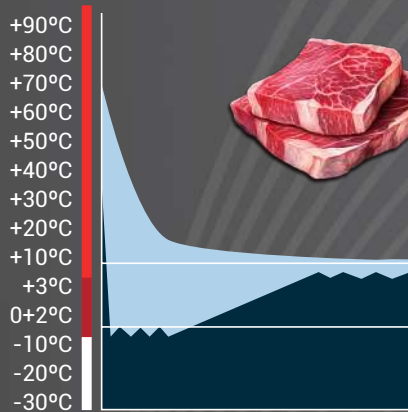
QUICK FREEZING

- SOFT: 2 CYCLES
- HARD: 1 CYCLE

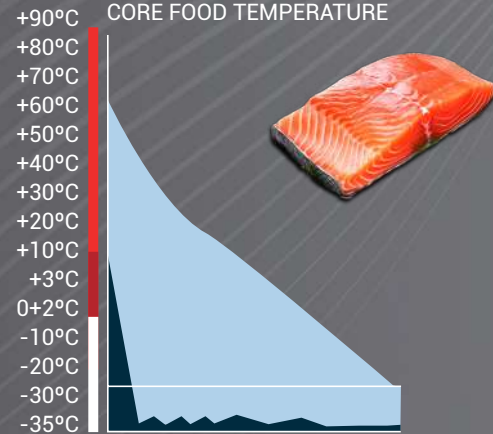
SOFT FREEZE CORE FOOD TEMPERATURE



HARD CHILL CORE FOOD TEMPERATURE



HARD FREEZE CORE FOOD TEMPERATURE



REFRIGERATION

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-15 °C

8 °C

--- min

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HARD

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FREEZING

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-35 °C

-18 °C

--- min

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▼

SOFT

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 Infrico



7" TOUCHSCREEN

Touch controller integrated in the door. Innovative design. USB port on the side.

NEW SPECIAL CYCLES

SUCH AS: Fish sanitization, defrosting, ice cream hardening, etc.



MAIN FEATURES



Elegant design, slim profile, and ease of use.



Option for customized cycles with 3-phase control.



User interface protection rating IP65.



Management of chilling and over-freezing cycles, by temperature and time, with hard/soft mode and intensity control.



Test management to verify correct placement of the probe (including multipoint probes).



Real-time graphical representation of the ongoing chilling/freezing cycle.

ADVANTAGES



Heated probe.



Special cycle management (fish sanitization, defrosting, ice cream hardening, etc...)



Possibility to customize 99 programs.

GENERAL

MODELS



Touch controller integrated in the door. Innovative design. USB port on the side.



Tray entry from the wide or long side, as needed.



ABT5 L



ABT7 1M



ABT10 1L



Refrigeration



New handle on
ABT20 models.



ABT201 CBI



ABT201 P



Optional ramp
on ABT20
models
(except S).



Compatible
with different
types of
trolleys.

ABT 7 1M



ABT6 1C



ABT5 1C



BLAST CHILLERS AND FREEZERS

ABT 3 · 5 · 6 · 7 SERIES

QUICK CHILLING:

QUICK FREEZING:



TEMPERATURE
+3°C / -38°C



THICKNESS
ABT3 1S: 35 · FOR THE OTHER MODELS: 65



CLIMATIC CLASS
4 / 38°C



INSULATION
40kg/m 3/ Free CFC's / Zero ODP-GWP



VOLTAGE · FREQUENCY
220V/1ph/50Hz



COOLING SYSTEM
Forced air



CONTROLLER
Touch



EXPANSION
Thermostatic expansion valve



MATERIAL
AISI 304



DEFROST
Compressor stop



MODEL	ABT 3 1S 3 Levels	ABT 5 1L 5 Levels	ABT 5 1C 5 Levels	ABT 6 1C 6 Levels	ABT 7 1L 7 Levels	ABT 7 1M 7 Levels
PRICE						
DIMENSIONS (mm)	1200 x 2025 x 2280	837 x 870 x 950	837 x 724 x 800	508 x 863 x 1059	837 x 870 x 1120	1468 x 700 x 940
CAPACITY (L)	68	125	95	85	160	120
COMPRESSOR	1/2	1		1	1 1/4	
CHILLING · FREEZING CAPACITY (Kg)	10/5*	20/12*		20/12*	30/18*	
DISTANCE BETWEEN TRAYS	65					
Nº OF TRAYS (Optional)	3 GN 1/1	5 GN 1/1 600x400	5 GN 1/1	6 GN 1/1	7 GN 1/1 600x400	7 GN 1/1
POWER (w)	761	1205	1412	1125	2409	2393
COOLING POWER (W A -10°C)	1296	1805			2609	

*Performance tested according to EN17032 standard

- OPTIONALS:**
- Sterilizer (407x26)
 - Data logger (308x59)
 - Stainless steel GN 1/1 trays (501x23)
 - 600x400 tray (A850P41)
 - Digital control via Bluetooth or Wi-Fi
 - 115V/1ph/60Hz · 230V/1ph/60Hz
 - Tray entry

1S · 1C

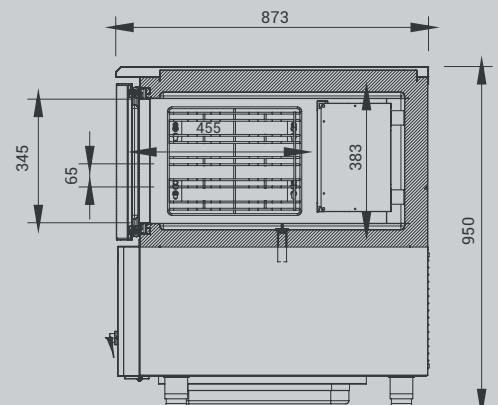


GN 1/1

1L



GN 1/1 600x400



ABT 14 1L



ABT5 10 1L Closed



BLAST CHILLERS AND FREEZERS

ABT 10 · 10 Double · 14 SERIES

QUICK CHILLING:

QUICK FREEZING:



TEMPERATURE
+3°C / -38°C



THICKNESS
65



CLIMATIC CLASS
4 / 38°C



INSULATION
40kg/m 3/ Free CFC's / Zero ODP-GWP



VOLTAGE · FREQUENCY
380V/3ph/50Hz



COOLING SYSTEM
Forced air



CONTROLLER
Touch



EXPANSION
Thermostatic expansion valve



MATERIAL
AISI 304



DEFROST
Compressor stop



MODEL	ABT 10 1L 10 Levels	ABT 14 1L 14 Levels	ABT 10 2S 10 Levels
PRICE			
DIMENSIONS (mm)	837 x 870 x 1730	837 x 870 x 1730	1072 x 1076 x 1950
CAPACITY (L)	315	315	640
COMPRESSOR	2	2 1/2	4
CHILLING · FREEZING CAPACITY (Kg)	40/25*	50/30*	80/50*
DISTANCE BETWEEN TRAYS	80		
N° OF TRAYS (Optional)	10 GN 1/1 600x400	14 GN 1/1 600x400	10 GN 2/1 800x600
POWER (w)	2250	2824	3517
COOLING POWER (W A -10°C)	3723	5445	9766

OPTIONALS:

- Sterilizer (407x26)
- Data logger (308x59)
- Stainless steel GN 1/1 trays (501x23)
- 600x400 tray (A850P41)
- Digital control via Bluetooth or Wi-Fi
- 220V/1ph/50Hz · 220V/1ph/60Hz · 380V/3ph/60Hz · 440V/1ph/60Hz
- Tray entry

*Performance tested according to EN17032 standard

1S · 1C

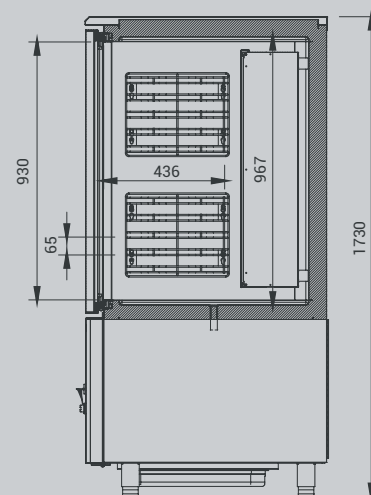


GN 1/1

1L



GN 1/1 600x400



ABT 201 CBI



TEMPERATURE CHILLERS AND FREEZERS

ABT 201CBI · 202CBI SERIES

QUICK CHILLING: +90°C TO +3°C IN LESS THAN 90 MINUTES.

QUICK FREEZING: +90°C TO -18°C IN LESS THAN 270 MINUTES.



TEMPERATURE
+3°C / -38°C



THICKNESS
80



CLIMATIC CLASS
4 / 38°C



INSULATION
40kg/m 3/ Free CFC's / Zero ODP-GWP



VOLTAGE · FREQUENCY
380V/3ph/50Hz



COOLING SYSTEM
Forced air



CONTROLLER
Touch



EXPANSION
Thermostatic expansion valve



MATERIAL
AISI 304



DEFROST
Compressor stop



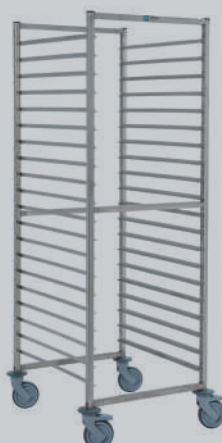
MODEL	ABT 201 CBI	ABT 202 CBI
PRICE		
DIMENSIONS (mm)	1200 x 1125 x 2465	1400 x 1125 x 2465
CAPACITY (L)	1704	1861
CHILLING · FREEZING CAPACITY (Kg)	110 / 60*	110 / 60*
MAXIMUM TROLLEY SIZE (mm)	700 x 1835 x 870	830 x 1900 x 1070
POWER (w)	6502	6502
COOLING POWER (W A -10°C)	10073 (-10°C) / 5387 (-25°C)	10073 (-10°C) / 5387 (-25°C)

- OPTIONALS:**
- Ramp (RAMABT21)
 - Digital control via Bluetooth or Wi-Fi
 - Trolley: (455x635x1787) GN 1/1 (CBGN2011)
 - Trolley: (660x755x1787) GN 2/1 (CBGN2021)
 - Trolley: (530x705x1787) 600x400 mm (CBE20)
 - Optional condenser: axial fan, centrifugal fan, or water-cooled

*Performance tested according to EN17032 standard · Motor condenser included



S models compatible with Rational trolley



CBGN 2011 · CBGN 2021



TROLLEY ENTRY C
Wheels inside



CP/SP/PP Enhanced



S
Wheels outside



P
Pass-through

ABT 202 P



TEMPERATURE CHILLERS AND FREEZERS

ABT 201-202 · C · S · P SERIES

QUICK CHILLING: +90°C TO +3°C IN LESS THAN 90 MINUTES.

QUICK FREEZING: +90°C TO -18°C IN LESS THAN 270 MINUTES.



TEMPERATURE
+3°C / -38°C



THICKNESS
80



CLIMATIC CLASS
4 / 38°C



INSULATION
40kg/m 3/ Free CFC's / Zero ODP-GWP



VOLTAGE · FREQUENCY
380V/3ph/50Hz



COOLING SYSTEM
Forced air



CONTROLLER
Touch



EXPANSION
Thermostatic expansion valve



MATERIAL
AISI 304



DEFROST
Compressor stop



MODEL	ABT 201C	ABT 202C	ABT 201S	ABT 202S	ABT 201P	ABT 202P	ABT 202 SP	ABT 202 PP	ABT 202 CP
PRICE									
DIMENSIONS (mm)	1200 x 1125 x 2280	1400 x 1325 x 2280	1200 x 1125 x 2280	1400 x 1325 x 2280	1200 x 1120 x 2280	1400 x 1420 x 2280	1400 x 1325 x 2280	1400 x 1420 x 2280	1400 x 1325 x 2280
CAPACITY (L)	1861	2747	1686	2489	1861	2747	2489	2747	2747
CHILLING · FREEZING CAPACITY (Kg)	110 / 60*						230 / 130*		
MAXIMUM TROLLEY SIZE (mm)	700 x 1900 870	830 x 1900 1070	700 x 1700 870	830 x 1700 1070	700 x 1900 870	830 x 1900 1070	830 x 1700 1070	700 x 1900 1070	830 x 1900 1070 mm
POWER (w)	9773	9773	9693		9943		15387	15443	15343
COOLING POWER (W A -10°C)	10073 (-10°C) / 5387 (-25°C)						20869 (-10°C) 11411 (-25°C)		

- OPTIONALS:**
- Ramp (RAMABT21)
 - Digital control via Bluetooth or Wi-Fi
 - Trolley: (455x635x1787) GN 1/1 (CBGN2011)
 - Trolley: (660x755x1787) GN 2/1 (CBGN2021)
 - Trolley: (530x705x1787) 600x400 mm (CBE20)
 - 220V/1ph/50Hz · 220V/1ph/60Hz · 380V/3ph/60Hz · 440V/1ph/60Hz
 - Optional condenser: axial fan, centrifugal fan, or water-cooled

*Performance tested according to EN17032 standard · Motor condenser included



S models compatible with Rational trolley



CBGN 2011 · CBGN 2021



TROLLEY ENTRY C
Wheels inside



CP/SP/PP Enhanced



S
Wheels outside



P
Pass-through

ABT 204 PP



TEMPERATURE CHILLERS AND FREEZERS

ABT 20 DOUBLE SERIES

QUICK CHILLING: +90°C TO +3°C IN LESS THAN 90 MINUTES.

QUICK FREEZING: +90°C TO -18°C IN LESS THAN 270 MINUTES.



TEMPERATURE
+3°C / -38°C



THICKNESS
80



CLIMATIC CLASS
4 / 38°C



INSULATION
40kg/m 3/ Free CFC's / Zero ODP-GWP



VOLTAGE · FREQUENCY
380V/3ph/50Hz



COOLING SYSTEM
Forced air



CONTROLLER
Touch



EXPANSION
Thermostatic expansion valve



MATERIAL
AISI 304



DEFROST
Compressor stop



MODEL	ABT 203C	ABT 204C	ABT 203P	ABT 204P	ABT 203 CP	ABT 204 CP	ABT 203 PP	ABT 204 PP
PRICE								
DIMENSIONS (mm)	1200 x 2025 x 2280	1400 x 2425 x 2280	1200 x 2120 x 2280	1400 x 2520 x 2280	1200 x 2025 x 2280	1400 x 2425 x 2280	1200 x 2120 x 2280	1400 x 2520 x 2280
CAPACITY (L)	3633	5388	3633	5388	3633	5388	3633	5388
CHILLING · FREEZING CAPACITY (Kg)	200 / 130*				400 / 260*			
MAXIMUM TROLLEY SIZE (mm)	700 x 1900 1770	830 x 1900 2170	700 x 1900 1770	830 x 1900 2170	700 x 1900 1770	830 x 1900 2170	700 x 1900 1770	830 x 1900 2170
POWER (w)	19546				30886			
COOLING POWER (W A -10°C)	20146 (-10°C) / 11411 (-25°C)				41738 (-10°C) / 22822 (-25°C)			

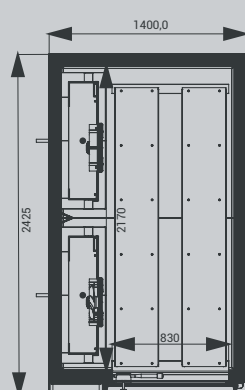
*Performance tested according to EN17032 standard · Motor condenser included

OPTIONALS:

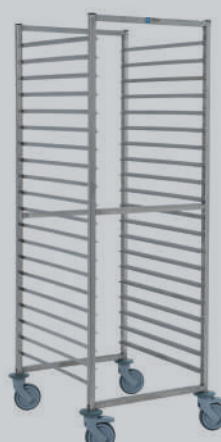
- Ramp (RAMABT21)
- Digital control via Bluetooth or Wi-Fi
- (660x755x1787) GN2/1 (CBGN2021) · (530x705x1787) 600x400 mm (CBE20)
- Axially ventilated or centrifugal or water ventilated condensers
- 220V/1ph/50Hz · 220V/1ph/60Hz · 380V/3ph/60Hz · 440V/1ph/60Hz



Condenser Included



Site ABT20 4P



CBGN 2021 · CBGN 2011



TROLLEY ENTRY
3C / 4C Wheels inside



3CP / 3PP / 4CP / 4PP
Enhanced



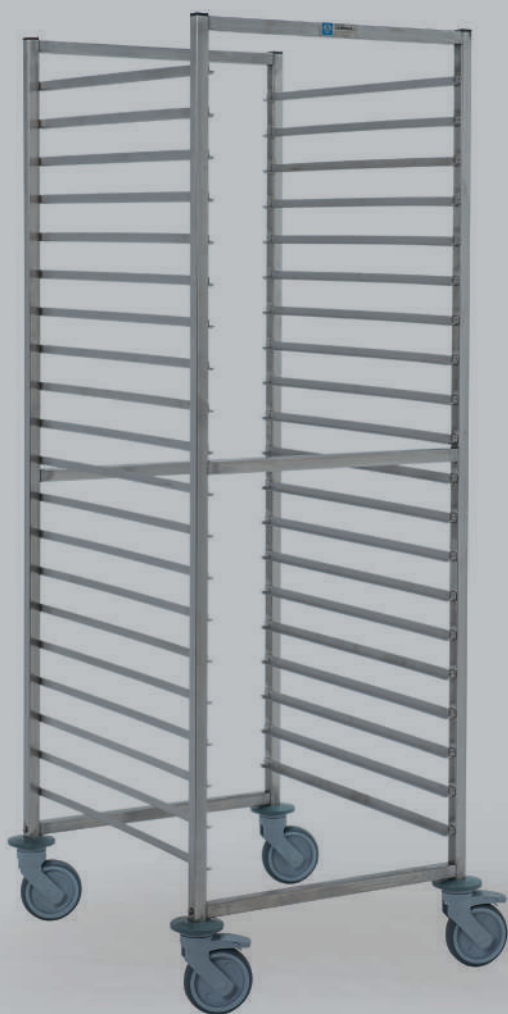
3P / 4P
Pass-through

TROLLEY BLAST CHILLERS

CONVOTHERM

RATIONAL

UNOX



CBGN 2011 · CBGN 2021



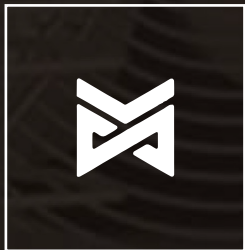
S models compatible with
Rational trolley

BLAST CHILLER MODEL	Number of Evaporators	Number of Condensing Units	Unit Model	Free Internal Dimensions mm*	Trolley 20 GN 1/1 (455 x 635 x 1787)	Trolley 20 GN 2/1 (660 x 755 x 1787)	Trolley 20 600x400 (530 x 705 x 1787)
ABT20 1CBI	1	1	UNCAB2B4A20	700 x 1835 x 870	1	1	1
ABT20 2CBI	1	1	UNCAB2B4A20	830 x 1835 x 1070	2	1	1
ABT20 1C	1	1	301U04 BDF-JB 2136	700 x 1900 x 870	1	1	1
ABT20 1P Pass-through							
ABT20 1CP Enhanced	1	1	301U08 BDF-JB 3215	700 x 1900 x 870	1	1	1
ABT20 2C	1	1	301U04 BDF-JB 2136	830 x 1900 x 1070	2	1	1
ABT20 2P Pass-through							
ABT20 2CP Enhanced	1	1	301U05 BDF-JB 3271	830 x 1900 x 1070	2	1	1
ABT20 2PP Enhanced Pass-through							
ABT20 1S	1	1	301U04 BDF-JB 2136	700 x 1700 x 870	1 Rational	-	-
ABT20 2S	1	1	301U04 BDF-JB 2136	830 x 1700 x 1070	-	1 Rational	-
ABT20 2SP Enhanced	1	1	301U08 BDF-JB 3215	830 x 1700 x 1070	-	1 Rational	-
ABT20 3C	2	2	301U04 BDF-JB 2136	700 x 1900 x 1770	3	2	2
ABT20 3P Pass-through							
ABT20 3CP Enhanced	2	2	301U08 BDF-JB 3215	700 x 1900 x 1770	3	2	2
ABT20 3PP Enhanced Pass-through							
ABT20 4C	2	2	301U04 BDF-JB 2136	830 x 1900 x 2170	4	3	3
ABT20 4P Pass-through							
ABT20 4CP Enhanced	2	2	301U05 BDF-JB 3271	830 x 1900 x 2170	4	3	3
ABT20 4PP Enhanced Pass-through							

*Free internal dimensions mm (Door opening width x height x usable internal depth)

The trolley capacity also depends on the dimensions of the trolley used.

The external dimensions of the trolleys are always larger than the dimensions of GN 1/1, GN 2/1, or 600x400 trays.



PT MULTI FLASHINDO KARISMA

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