



023

(stand not included)

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 & 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.

JOB _____ ITEM # _____ QTY # _____

MODEL NUMBER

- ABM 023
- ABM 031

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)

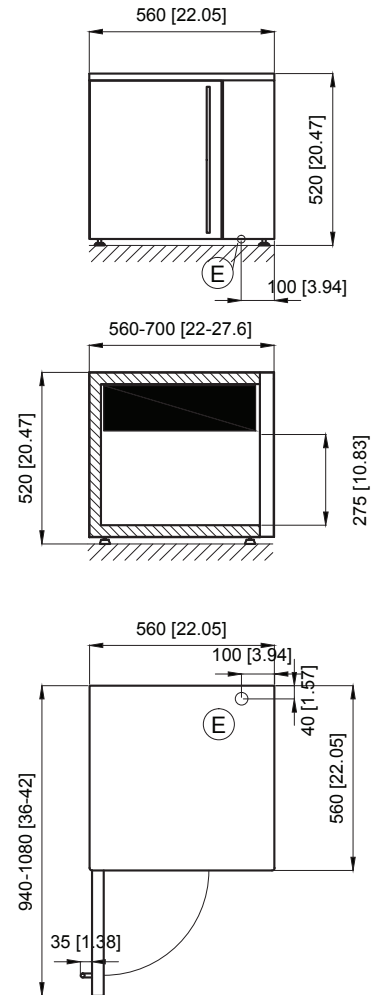
WARRANTY

- ◆ 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

| Model | | ABM023 | ABM031 |
|---|------------------|-------------------------------------|-------------------------------------|
| Control | | S | S |
| Dimensions | LxPxH [WxDxH] | mm 560x560x520 [22.x22.x20.5] | mm 560x700x520 [22x27.6x20.5] |
| Door opening width | mm [in] | 330 [13] | |
| Door opening height | mm [in] | 275 [11] | |
| Internal depth | mm [in] | 475 [18.7] | 600 [23.6] |
| Thickness | mm [in] | 35 [1.4] | 35 [1.4] |
| Climatic class | | ST | |
| Chilling cycle | °C | +90 → +3 | +90 → +3 |
| | °F | +194 → +37 | +194 → +37 |
| Freezing cycle | °C | +90 → -18 | +90 → -18 |
| | °F | +194 → 0 | +194 → 0 |
| Chilling capacity | 90' | kg 8 lb 17.6 | kg 8 lb 17.6 |
| Freezing capacity | 240' | kg 5 lb 11 | kg 5 lb 11 |
| Hour yield in freezing | | kg/h lb/h | kg/h lb/h |
| Refrigerant | gas | R404A | |
| Refrigeration capacity | (*) W | 509 | 509 |
| Electric power supply | V/~/Hz | 115-120/1/60 | |
| Input electric power | (°) W | 1010 | 1010 |
| Nominal power | (°) HP | 0.75 | 0.75 |
| Max. absorbed current | (°) A | 9,9 | 9,9 |
| Setting up Catering | | 3 GN2/3 | 3 GN1/1 |
| Setting up Catering / Baking (grids) | n° | 3 GN2/3 | 3 GN1/1 |
| Setting up Catering / Baking (pair of slides) | n° | 3 GN2/3 | 3 GN1/1 |
| Interstep Catering / Baking | mm [in] | 35 - 2x(80) [1.4] - 2x[3.1] | |
| Setting up Ice-cream (grids) | n° | 1 | 1 |
| Setting up Ice-cream (pair of slides) | n° | 1 | 1 |
| Interstep Ice-cream | mm [in] | - | - |
| Net weigh | kg lb | 47 104 | 47 104 |
| Noise level | dB(A) | < 70 | |



(E) ELECTRICAL CONNECTION

(W) DRAIN CONNECTION

DIMENSIONS mm [in]

mod. __R__ (*) Temp. evap. -10°C [+14°F] Temp. cond. +45°C [113°F]
 (°) Temp. evap. 0°C [+32°F] Temp. cond. +55°C [+131°F]
 mod. __M__ (*) Temp. evap. -25°C [-13°F] Temp. cond. +45°C [113°F]
 (°) Temp. evap. -10°C [+14°F] Temp. cond. +55°C [+131°F]

S-1 SPEC

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LIMITED WARRANTY: PIPER PRODUCTS warrants to the original purchaser parts and labor for a period of twelve (12) months from the date of purchase. See manufacturer's complete warranty for details.

It is our policy to build equipment which is design certified by companies that have been accredited at the Federal Level by the Occupational Safety and Health Agency (OSHA) and ANSI as a National Recognized Testing Laboratory. These companies include CSA International, Underwriters Laboratories, and the National Sanitation Foundation. However, a continuing program of product improvement makes it necessary to submit new models to the agencies as they are developed. Consequently, all models may not bear the appropriate labels at all times.

We reserve the right to change specifications and product design without notice. Such revisions do not entitle buyer to corresponding changes, improvements, additions or replacements for previously purchased equipment. Information is not for design purposes.