Infrico

USA

Foodservice Catalog 2024

ETL LISTED TO UL471 standard and santiation classified to NSF.

Non contractual pictures.

We reserve the right to change specifications without prior notice.

The technical data is subject to possible variations that will be updated periodically in the product spec sheets, which are available on our website.

Infrico S. L. 2024

INDEX

Infrico
USA

INFRICO is a Family owned & operated Manufacturer based out of the Southern region of Spain, a major Global Market Player for almost 37 years in the production & sales of **"HIGH SPEC"** **Commercial Refrigeration Equipment**. With our NORTH AMERICA H.Q. located in Miami FL, our products are located across the United States since 2011 with incredible success.

Our line is design driven, perfect for almost any type of environment, whether you work with **bakeries gourmet cafés, luxury hotels & resorts, restaurants, entertainment parks, casinos, schools, airports, sport stadiums, grocery stores, or supermarkets**. Part of this success comes from the **strong relationships** we keep building with our Customers, Dealers and Consultants throughout the country, who contribute enormously in specifying our products for multiple projects across the USA.

We carry a vast supply of parts stocked locally and have been able to establish a solid U.S. service network with access to the **top authorized service agents across the country**. Our equipment is warehoused in multiple U.S. locations and is manufactured to the highest international quality standards and regulations.

Infrico offers an incredible diverse range of options such as **Reach-ins, Wine coolers, Under counters, Prep Tables, Retro Refrigerators, Blast Chillers & Shock Freezers, Sushi Cases, Supermarket cases, Euro-style bakery cases, Gelato cases, Air Curtains Grab n' Go cases**, and much more…

We look forward to serving you soon.

Infrico USA

North America Division

INFRICO was established in 1986 with a clear objective: to produce the best refrigeration solutions adapted to the specific needs of each customer.

Technological vanguard, certified quality and the excellence of its products are the guarantees to support its commitment to innovation. This is what has positioned Infrico as one of leading commercial refrigeration equipment manufacturer across the world.

Infrico offers a very wide range of equipment that covers everything related to refrigeration for the **Foodservice** sector to include, bakery, pastry, ice cream, wine cooler equipment and more, also **Supermarket Retail Equipment**.
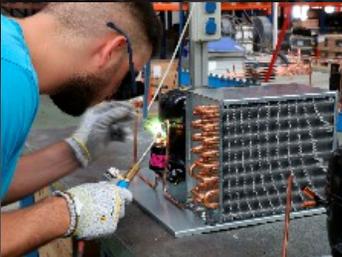
Infrico has customers around the world and a large share of the national market, as we continue the growth process and expansion throughout the world. Infrico currently has more than seven hundred employees spread across 13 branches in Spain and 16 worlwide.

Infrico
Features

♥ Sanitation
- Rounded interior corners.
- 4" Diameter caster with locks.
- Internal drain trap with plug for ease of cleaning.

Doors
- Hinges built with self-closing system and stay open door mechanisim.
- Triple chamber door gasket for easy removal.
- Integrated door handles.
- Field reversible door feature available on single section uprights and all our horizontal equipment.

❄ Refrigeration system
- Removable condensing units.
- Anti-corrosion evaporators.
- Monoblock (INFRIBLOCK ®) on our top mounted equipment, for easy service, cleaning and repair.
- Expansion valve (AGB-AN Line).
- Capillary system.
- 100% Polyester coated evaporators.

Quality assurance & continuous improvement
- Our laboratories are approved according to Council Directive DC 2004/108/CE of Electrical Safety and Electromagnetic Compatibility DC 2006/95/CE.

Stock
- Multiple warehousing facilitates located across the United States.

⚛ Cabinet
- Insulation with free CFC's.
- Exterior and Interior built-in AISI 304 & 430 Stainless Steel.

Control system
- High precision temperature control.
- The temperature probes are NTC type.
- Automatic defrost cycle.

◆ 100% Tested
- Helium gas chambers manufactured by "Lazzero Tecnology", to avoid refrigerant leaks refrigerant leaks.
- Nitrogen – Helium – Refrigerant. Individually tested.
- Audited and certified by INTERTEK to fulfill the UL 471 and NSF-7 standards; applicable in the U.S. and Canada. We are part of Satellite program.

☎ Warranty
- INFRICO offers a 5 years parts & labor warranty for all products. Includes a 7 year compressor warranty.

⚙ Production
- 2 million square foot factory dedicated to the manufacturing of commercial refrigeration equipment
- All products go through individual testing

Mecanizado
Punzonado

Prima
Power

Infrico
Quality & Benefits

● The steel used is 304 and 430 stainless steel. We've heard some evidence that some competitors' companies use 200 steel, with a lower nickel percentage and prone to rusting.

● The condensers and evaporators used are tested specifically to withstand pressures of 150 bars, meeting the specifications of the standard. For that purpose, we use 0.5 mm copper tube coils and 0.15 mm fins, with epoxy treatment in case of evaporators. In retail, microchannels are widely used, but we've decided to replace this type of condensers with the traditional ones with tubes and fins, which offer greater assurance against a possible future blockage due to dirt and malfunction

● We use polyurethane with HFO as a blowing agent. In this way, we improve the energy efficiency thanks to a greater thermal conductivity coefficient of isolation. This, along with 2.95 inches insulation thickness used in cabinets, enhances the efficiency by 15 %.

● Regarding the compressors used, all of them are from renowned brands recognized in the market: Tecumseh, Embraco, Secop. Infrico was the first manufacturer to introduce R290 compressors in the USA, increasing sustainability with a GWP=0 gas, and a higher energy efficiency.

● The digital controllers are from recognized brands in the industry, such as EVCO, Dixell, Carel and Eliwell.

● In respect of fans, we use electronic fans which reduce greatly electricity consumption and noise and are prepared to work with hydrocarbon gases. They're also from prestigious brands such as EBM.

● The LED lighting is IP67. It's siliconized for a greater protection against humidity, and its connection with the bicolor cable is welded by the manufacturer, with IP67 protection too.
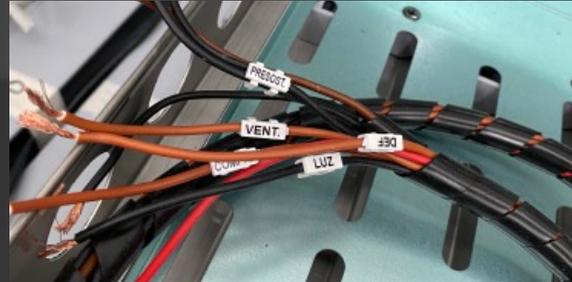
● All power supplies are from Meanwell, a notorious brand known worldwide for its quality.

- As for the solenoid and expansion valves, we use reputable brands, such as Danfoss, Castell, Parker and Sanhua. All freezer units are equipped has expansion valves, as well as some refrigeration equipment, improving the refrigeration performance and energy efficiency.

- All devices with R290 have a load, safety, triple shut-off valve. In the event of a technical assistance, it makes it easier to check the pressure, load, or vacuum of the circuit, and then it can be resealed with the safety plug. We think our competitors either don't have a load valve or, if they do, it's not a safety valve. If not used, repair time will be longer and, in turn, the customer's bill will increase.

- Regarding the resistors, we use armored demister resistors in stainless steel. We know that our competitors use resistors with a lower level of protection. As for the cartridge heaters, we use those from IRCA, known by its reputation, which are made of incoloy steel, with greater resistance to corrosion and greater durability. The trays of the display cases and other cabinets are made of AISI 304 stainless steel.

- The wiring is placed in corrugated pipes, well organized and distributed, with the appropriate protection, identified and numbered to facilitate its interpretation in the wiring diagram (we've observed that, in different devices, there's a lot of disorganization in the wiring, which can cause failures during repairs).

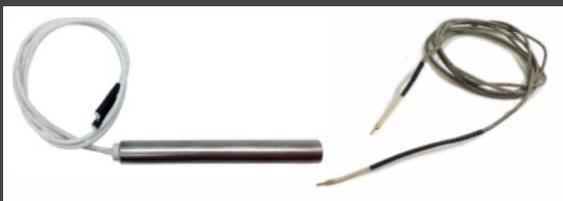- All electrical equipment complies with UL standards.

- The hinges guarantee a minimum of 75.000 cycles of openings with damping system. Larger doors are equipped with double closing hinges.

- The interior of AGB cabinets is made of steel inlay, resulting in a diaphanous interior, which makes cleaning easier.

Infrico
Quality & Benefits

- The carbon steel grilles and wire shelves are compacter (meaning less separation between rods) and epoxy treated. All cabinets with glass doors have grilles with reinforcing rods, resulting in more resistance to bending and, in the end, a higher load on the grille.

- The self-closing drawer slides, from Fulterer, a worldwide known brand, are made of stainless steel. They have a resistance of 165.3 lbs. on tables (154.3 lbs. in total extraction) and 264.5 lbs. in MSG. The damping system is authorized to work at a temperature of up to -13°F without blockages. These slides, in addition to being resistant, prevent the drawer from oscillating during closing. Falterer has detected that some franchises, such as McDonalds and Burger King, among others, have authorized slides that can work up to 300.000 cycles with a reduced load. This requirement is met by our slides.

- High resistance wheels (331 Lbs/wheel minimum).

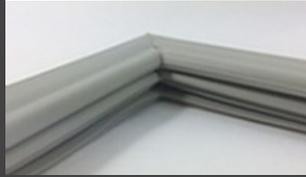- PVC profiles, prepared to withstand the effects of cold.

- Tempered glass. In negative temperature devices, triple glazing, low emissivity glass with argon charge is used.

- Handles with ergonomic and resistant grip.

- PVC gaskets, prepared to resist grease and have a long lifespan, with easy-to-clean geometry and triple inner chamber to favor isolation.

- Wooden packaging, with internal polyethylene protections, ensuring high impact resistance and rigidity for land transportation, loading, and unloading.

- All condensing units are tested with a helium machine to guarantee their water tightness.

- All devices undergo several cycles of circuit vacuum and load tests, electrical standards tests and performance tests before accepting their compliance.

- Records of components used and tests performed are controlled and stored in our system to ensure their traceability. A test compliance report is issued for each device. All lines converge in a test and quality control room.

- We have a test laboratory where tests are performed to ensure the compliance of the devices with the regulations, their correct performance in the different climatic classes and the control of their energy efficiency. Our laboratory is certified by Intertek and recognized as "Satellite" lab within its reliable laboratory certification program and has two cutting-edge climatic chambers to reproduce any climatic environment and obtain results in compliance with the regulations.

- Efficiency technical data are registered on DOE and updated on a regular basis if there are improvements in the design.

We collaborate

NAFEM

North American Association of Food Equipment Manufactureres

FCSI

FOODSERVICE CONSULTANTS SOCIETY INTERNATIONAL

MEMBER ASSOCIATION
EUROVENT
EUROPEAN INDUSTRY ASSOCIATION

1. Reach-in Refrigerators & Freezers
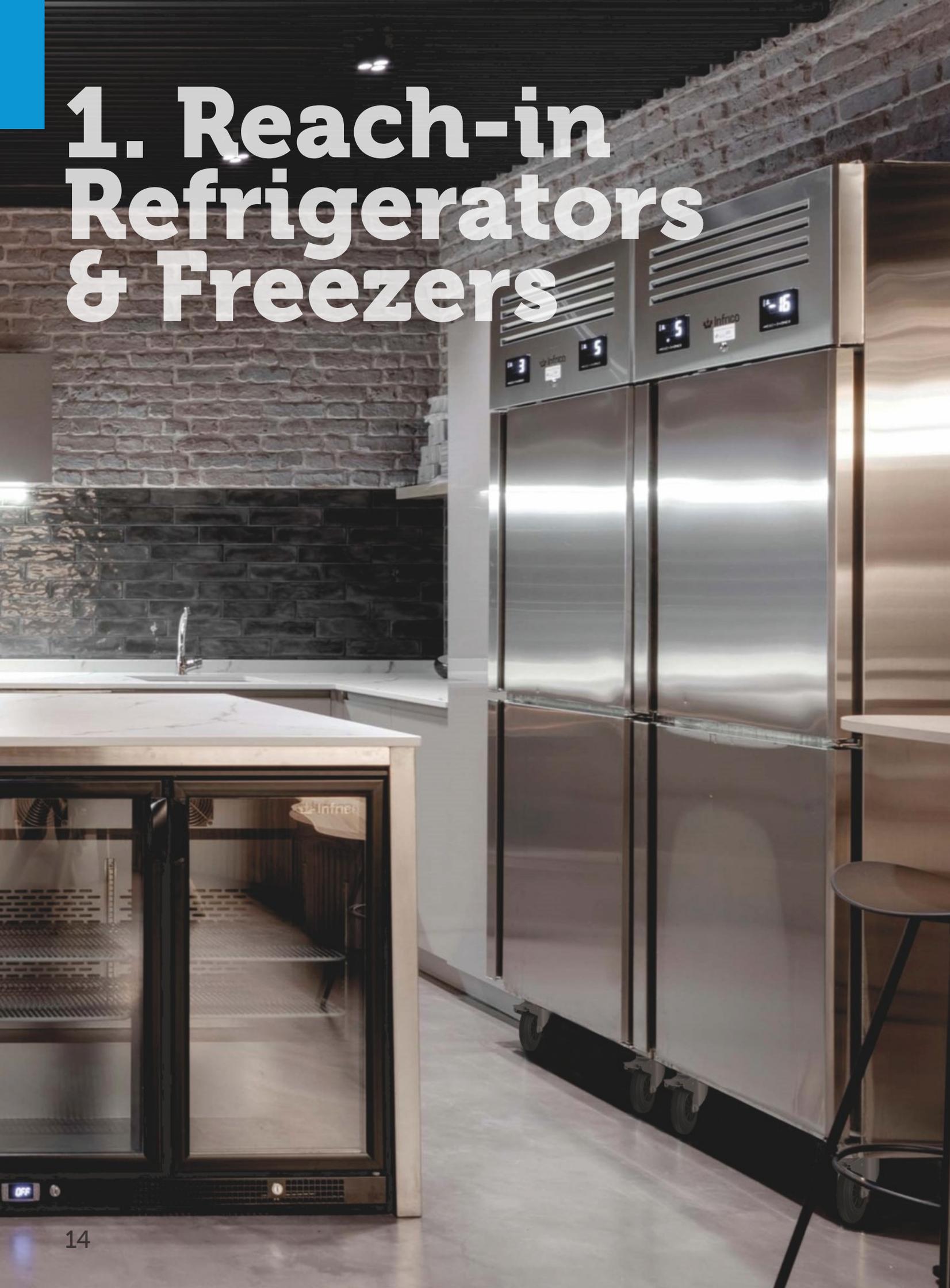
Top mounted reach -In Refrigerators

Models	Description	Page
IRR-AGB23	1 Solid Door Refrigerator - 23 ft³	18
IRR-AGB23_2	2 Solid Door Refrigerator - 23 ft³	18
IRR-AGB49	2 Solid Door Refrigerator - 49 ft³	18
IRR-AGB49_4	4 Solid Door Refrigerator - 49 ft³	18
IRR-AGB23BT	1 Solid Door Freezer - 23 ft³	18
IRR-AGB49BT	2 Solid Door Freezer- 49 ft³	18
IRR-AGB23CR	1 Glass Door Refrigerator - 23 ft³	18
IRR-AGB49CR	2 Glass Door Refrigerator - 49 ft³	18

Roll-In & Roll-thru

Models	Description	Page
IRR-AGB45RI	1 Section Roll-In Refrigerator With 66-1/4" Cart Capacity	19
IRR-AGB96RI	2 Section Roll-In Refrigerator With 66-1/4" Cart Capacity	19
IRR-AGB45RT	1 Section Roll-Thru Refrigerator With 66-1/4" Cart Capacity	19
IRR-AGB45RIBT	1 Section Roll-In Freezer With 66-1/4" Cart Capacity	19

Bottom mounted reach-In, Refrigerators & freezers

Models	Description	Page	Models	Description	Page
IRR-AN23	1 Solid Door Refrigerator - 23 ft³	20	IRR-AN49MX	2 Solid Door Dual Refrigerator & Freezer - 49 ft³	20
IRR-AN23_2	2 Solid Door Refrigerator - 23 ft³	20	IRR-AN23CR	1 Glass Door Refrigerator - 23 ft³	20
IRR-AN49	2 Solid Door Refrigerator - 49 ft³	20	IRR-AN49CR	2 Glass Door Refrigerator 49 ft³	20
IRR-AN49_4	4 Solid Door Refrigerator - 49 ft³	20	IRR-AN67CR	3 Glass Door Refrigerator -67 ft³	20
IRR-AN67	3 Solid Door Refrigerator - 67ft³	20	IRR-AN23BTCR	1 Glass Door Freezer - 23 ft³	20
IRR-AN67_6	6 Solid Door Refrigerator - 67ft³	20	IRR-AN49BTCR	2 Glass Door Freezer 49 ft³	20
IRR-AN23BT	1 Solid Door Freezer - 23 ft³	20			
IRR-AN49BT	2 Solid Door Cr - 49 ft³	20			
IRR-AN67BT	3 Solid Door Freezer - 67 ft³	20			

Top mounted Slim Line reach-In, Refrigerators & freezers

Models	Description	Page	Models	Description	Page
IRR-AGN300CR	1 Glass Door Refrigerator	22	IRR-AGN602	2 Solid Door Refrigerator	22
IRR-AGN301	1 Solid Door Refrigerator	22	IRR-AGN603	3 Solid Door Refrigerator	22
IRR-AGN302	2 Solid Door Refrigerator	22	IRR-AGN604	4 Solid Door Refrigerator	22
IRR-AGN301BT	1 Solid Door Freezer	22	IRR-AGN602BT	2 Solid Door Freezer	22
IRR-AGN600CR	2 Glass Door Refrigerator	22	IRR-AGN602MX	2 Solid Door Dual Refrig. & Freezer	22

Specifications

Triple chamber snap in door
gasket for easy cleaning

Reinforced shelves
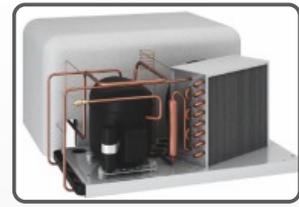
Compact monoblock system
(AGB models)

AGB23

AN23_2

AN49 CR

Exterior
- AISI 304 stainless steel

Interior
- AISI 430 stainless steel
- Sealed interior floors and rounded cabinet corners
- Led lighting
- Internal drain plug for easy cleaning.

Shelving
- Three plastic coated wire shelves per door with stainless steel tray
  slides included.
- Tray slides are compatible with 18"x26" and 12"x20" sheet pans,
- Plastic coated tray divider (except IRR-AGB23,
  IRR-AGB23-2 and IRR-AN23).

Doors
- Polyurethane insulated doors,
- Self closing doors with stay open feature
- Stainless Steel heavy-duty hinges
- Triple chamber snap in door gaskets for easy
  removal and cleaning,
- Field reversible doors,
- Doors locks,
- Full-height door opening (22-7/8" x 58-5/8").
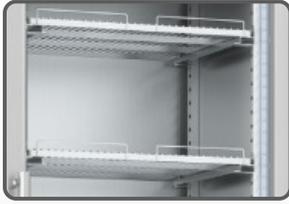
Interior features of
IRR-AGB23BT

Expansion valve AGB
models and AN model
freezers

AN67

AGB45 RI

Refrigeration
- Forced air refrigeration system, expansive valve
- Digital temperature controller with automatic defrost system
- Energy-saving non-electric condensate pan
- Evaporator coil coated with anticorrosion material 100% Polyester -100 ºF ambient
- Electronic fans
- Hot gas defrost for low temp units

Roll-in & roll-thru
Exterior
- Isulated bottom side with 0,8" (1 inch) thick with ramp included
- Built with removable panel for easy instalation
Interior
- AISI 304 stainless steel
- Panel thickness 3-3/16"
Refrigeration
- Compact refrigeration system monoblock, INFRIBLOCK ®

Top mounted Reach-in Refrigerators & Freezers

IRR-AGB23

Compact monoblock system

Expansion valve

RGB LED lighting [option]

Door lock

Compatible with 18" x 26" and 12"x 20" sheet pans
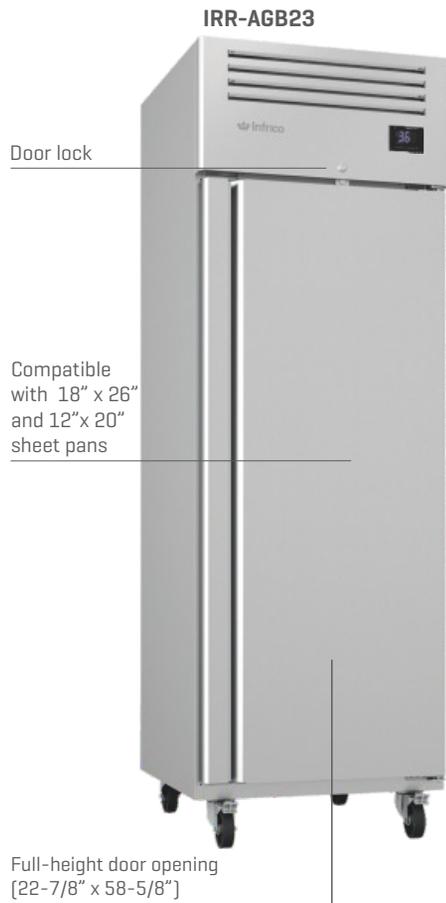
Full-height door opening [22-7/8" x 58-5/8"]

IRR-AGB49CR

MOD.	Overall Dimensions			Doors	Shelves	[°F]	[ft³]	[HP]	115V (Amps)	[Lbs]	DOE
IRR-AGB23	27	31-1/4	84	1	3	33ºF/38ºF	23.0	1/4	3.8	380	**Hydrocarbon R-290**
IRR-AGB23_2	27	31-1/4	84	2	3	33ºF/38ºF	23.0	1/4	3.8	380	**Hydrocarbon R-290**
IRR-AGB49	54-1/2	31-1/4	84	2	6	33ºF/38ºF	49.0	1/3	4.0	700	**Hydrocarbon R-290**
IRR-AGB49_4	54-1/2	31-1/4	84	4	6	33ºF/38ºF	49.0	1/3	4.0	700	**Hydrocarbon R-290**
IRR-AGB23BT	27	31-1/4	84	1	3	-5ºF/0ºF	23.0	3/4	7.2	375	**Hydrocarbon R-290**
IRR-AGB49BT	54-1/2	31-1/4	84	2	6	-5ºF/0ºF	49.0	1 -1/4	10.5	620	**Hydrocarbon R-290**
IRR-AGB23CR	27	31-1/4	84	1	4	33ºF/38ºF	23.0	1/3	5.0	380	**Hydrocarbon R-290**
IRR-AGB49CR	54-1/2	31-1/4	84	2	8	33ºF/38ºF	49.0	1/3	5.2	620	**Hydrocarbon R-290**

Height already includes 5-1/8" for casters

STANDARD FEATURES

ELECTRICAL	Cord and NEMA 5-15P plug, electrical connection is 115V / 1ph / 60Hz	Cord and NEMA 5-15P plug, [AGB 23BT]
	Expansion valve [all] and hot gas defrost system [BT]	
DOE DOORS	BT Models: Heated door frame to avoid accumulation of ice	Door built-in Thermopane double glass [CR models]
AMBIENT	Temp 100ºF	
OPTIONS Section 10 [Accessories & parts]	Stainless Steel wire shelves	Additional slide kits
	Stainless Steel tray divider	Set of 6" legs, height adjustable from 5" to 8"

Roll-in & Roll Thru Refrigerators & Freezers

RI Series

IRR-AGB45RI

IRR-AGB96RI

Rack not included

MOD.	Overall Dimensions			Doors	[°F]	[ft³]	[HP]	115V (Amps)	[Lbs]	DOE
IRR-AGB45RI	37-1/4	41-3/4	93	1	33ºF/38ºF	45.24	1/2	6	510	**Hydrocarbon R-290**
IRR-AGB96RI	71-5/8	41-3/4	93	2	33ºF/38ºF	96.3	5/8	12.3	970	**Hydrocarbon R-290**
IRR-AGB45RT	37-1/4	41-3/4	93	2	33ºF/38ºF	45.24	1/2	6	510	**Hydrocarbon R-290**
IRR-AGB45RIBT	37-1/4	41-3/4	93	1	-5ºF/0ºF	45.24	5/8	14	510	**Hydrocarbon R-290**

Height already includes 5-1/8" for casters

STANDARD FEATURES

ELECTRICAL	For Refrigerators: Cord and NEMA 5-15P plug For Freezers: Cord and NEMA 5-20P plug. / Cord and NEMA L14-30P plug. [AGB 96RIBT] Electrical connection is 115V / 1ph / 60Hz
MAX RACK SIZE	→ 27-1/4 ↗ 36-1/4 ↑ 71-1/2
EXTERIOR	AISI 304 stainless steel Built with removable panels for easy instalation Insulated lower side with 0,8" (1 inch) thick with ramp included Insulated floor with 2,5" (2 inch) thick with ramp included

Bottom mounted Reach-in Refrigerators & Freezers — **AN** Series

IRR-AN67

Doors locks

AISI 430 stainless steel

Self closing doors with stay open feature

Full-height door opening (23"x53")

Electronic fan motors

Internal drain trap

Black caster, 4" diameter Locks on front set

Electric condensate pan

IRR-AN49MX
Dual temperature unit

MOD.	Overall Dimensions			Doors	Shelves	[°F]	[ft³]	[HP]	115V	220V	[Lbs]	DOE
IRR-AN23	27	31-3/8	83-1/2	1	3	33ºF/38ºF	23.0	1/4	3,8		430	**Hydrocarbon R-290**
IRR-AN23_2	27	31-3/8	83-1/2	2	3	33ºF/38ºF	23.0	1/4	3,8		430	**Hydrocarbon R-290**
IRR-AN49	54-1/2	31-3/8	83-1/2	2	6	33ºF/38ºF	49.0	1/3	4,0		600	**Hydrocarbon R-290**
IRR-AN49_4	54-1/2	31-3/8	83-1/2	4	6	33ºF/38ºF	49.0	1/3	4,0		600	**Hydrocarbon R-290**
IRR-AN67	82	31-3/8	83-1/2	3	9	33ºF/38ºF	67.0	1/2	6,1		900	**Hydrocarbon R-290**
IRR-AN67_6	82	31-3/8	83-1/2	6	9	33ºF/38ºF	67.0	1/2	6,1		900	**Hydrocarbon R-290**
IRR-AN23BT	27	31-3/8	83-1/2	1	3	-5ºF/0ºF	23.0	3/4	6.1		430	**Hydrocarbon R-290**
IRR-AN49BT	54-1/2	31-3/8	83-1/2	2	6	-5ºF/0ºF	49.0	1 -1/4	8.7	2	610	**Hydrocarbon R-290**
IRR-AN67BT	82	31-3/8	83-1/2	3	9	-5ºF/0ºF	67.0	3/4+3/4	10.6	4	900	**Hydrocarbon R-290**
IRR-AN49MX DUAL TEMP. +/-	54-1/2	31-3/8	83-1/2	2	6	33ºF/38ºF -5ºF/0ºF	23.0 23.0	1/4 3/4	10.5	-	700	**Hydrocarbon R-290**
IRR-AN23CR	27	31-3/8	83-1/2	1	4	33ºF/38ºF	23.0	1/3	3.8		430	**Hydrocarbon R-290**
IRR-AN49CR	54-1/2	31-3/8	83-1/2	2	8	33ºF/38ºF	49.0	1/3	4.9		600	**Hydrocarbon R-290**
IRR-AN67CR	82	31-3/8	83-1/2	3	12	33ºF/38ºF	67.0	1/2	6.2		723	**Hydrocarbon R-290**
IRR-AN23BTCR	27	31-3/8	83-1/2	1	4	33ºF/38ºF	23.0	1/3	3.8		430	**Hydrocarbon R-290**
IRR-AN49BTCR	54-1/2	31-3/8	83-1/2	2	8	33ºF/38ºF	49.0	1/3	4.9		600	**Hydrocarbon R-290**

Height already includes 5-1/8" for casters

Bottom mounted Reach-in Refrigerators & Freezers   **AN** Series

IRR-AN49CR

Tray sliders are compatible with 18"x 26" and 12"x 20" sheet pans

RGB LED lighting (option)

Reinforced wire shelves

Sealed interior floors and rounded cabinet corners

IRR-AN67_6

STANDARD FEATURES

ELECTRICAL	Cord and NEMA 5-15P plug, electrical connection is 115V / 1ph / 60Hz Cord and NEMA 5-15P plug, (AGB 23BT) Forced air refrigeration and Capillary system Each compartment has its own refrigeration system (MX) Expansion valve (all) and hot gas defrost system (BT)	NEMA 5-15P AN23 BT AN49BT NEMA 5-20P AN67 BT AN49MX Built-in double Thermopane glass door (CR)
DOE DOORS	BT Models: Heated door frame to avoid accumulation of ice Door built-in Thermopane double glass (CR models)	
AMBIENT	Temp 100ºF	
OPTIONS Section 10 (Accessories & parts)	Stainless Steel wire shelves Stainless Steel tray divider	Additional slide kits Set of 6" legs, height adjustable from 5" to 8"

Top mounted Reach-in Refrigerators

SLIM LINE AGN Series

IRR-AGN301

AGN 604

MOD.	Overall Dimensions			Doors	Shelves	[ºF]	[ft³]	[HP]	[Amps] 115V	[Lbs]	DOE
IRR-AGN300CR	19	27-7/8	82-1/16	1	4	36/43 ºF	11,5	1/3	4,3	269	**Hydrocarbon R-290**
IRR-AGN301	19	27-7/8	82-1/16	1	3	33/38 ºF	11,5	1/3	4,1	265	**Hydrocarbon R-290**
IRR-AGN302	19	27-7/8	82-1/16	2	3	33/38 ºF	11,5	1/3	4,1	265	**Hydrocarbon R-290**
IRR-AGN301BT	19	27-7/8	82-1/16	1	3	0 ºF	11,5	3/8	5,6	265	**Hydrocarbon R-290**
IRR-AGN600CR	38-3/8	27-7/8	82-1/16	2	8	36/43 ºF	26,30	3/8	5,8	392	**Hydrocarbon R-290**
IRR-AGN602	38-3/8	27-7/8	82-1/16	2	6	33 /38 ºF	26,30	3/8	5,6	320	**Hydrocarbon R-290**
IRR-AGN603	38-3/8	27-7/8	82-1/16	3	6	33 /38 ºF	26,30	3/8	5,6	320	**Hydrocarbon R-290**
IRR-AGN604	38-3/8	27-7/8	82-1/16	4	6	33 /38 ºF	26,30	3/8	5,6	320	**Hydrocarbon R-290**
IRR-AGN602BT	38-3/8	27-7/8	82-1/16	2	6	0 ºF	26,30	3/4	8,5	1,05	**Hydrocarbon R-290**
IRR-AGN602MX	38-3/8	27-7/8	82-1/16	2	6	33 / 38 ºF 0 ºF	11,5-26,30	1/3-3/8	8,08	392	**Hydrocarbon R-290**

Height already includes 5-1/8" for casters

Top mounted Reach-in Refrigerators

SLIM LINE AGN Series

IRR-AGN300CR

IRR-AGN600CR

RGB LED lighting
(option)

STANDARD FEATURES

ELECTRICAL	Cord and NEMA 5-15P plug, electrical connection is 115V / 1ph / 60Hz
DOE DOORS	Plastic coated reinforced wire shelves hold up 155 lb (CR Models) Door built-in Thermopane double glass (Refrigerators models)
AMBIENT	Temp 100ºF
OPTIONS Section 10 (Accessories & parts)	Stainless Steel wire shelves Additional slide kits Stainless Steel tray divider Set of 6" legs, height adjustable from 5" to 8"

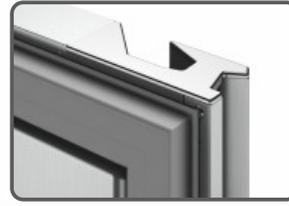# 2. Blast Chillers & Shock Freezers

Blast chillers & shock freezers

Specifications

Triple chamber snap in door gasket for easy cleaning

Double handle doors and flat gasket easily removable "cleanless"

Rounded corners & sealed interior floor, NSF7, including drain plug for cleaning

Touch screen. Control panel with an easy to read screen and menu

ABT3

ABT7

ABT5

IBC-ABT3 1S / IBC-ABT5 1L & IBC-ABT7 1L

Exterior
- AISI 304 stainless steel
- Compliant with HACCP regulations

Interior
- AISI 304 stainless steel
- Sealed interior floors and rounded cabinet corners
- Internal drain plug for easy cleaning.
- Includes a heated conical probe which is easy to use and remove

Shelving
- Compatible with 12" x 20" sheet pans in IBC-ABT31S (3 pans) and IBC-ABT71M (7 pans)
- Compatible with 18"x26" sheet pans in IBC-ABT51L (5 pans) and IBC-ABT71L (7 trays)

Doors
- Polyurethane insulated doors,
- Self closing doors with stay open eature
- Stainless Steel heavy-duty hinges
- Triple chamber snap in door gaskets for easy removal and cleaning
- Field reversible doors, except IBC-ABT31S
- Heated door frame to avoid accumulation of ice.

Legs
- Stainless Steel adjustable legs (except IBC-ABT31S)
- Levelling feet, only

Refrigeration
- Forced air refrigeration system, TXV vale
- Digital temperature controller with automatic defrost system
- Compact refrigeration system monoblock, INFRIBLOCK ®
- Evaporator coil coated with anticorrosion material 100% Polyester -100 ºF ambient
- American compressor TECUMSEH, 115 V 60Hz.

Digital control
- Interactive control screen & menu
- Up to 99 different customized cycles
- USB Connection

ABT10/14   **ABT20**

IBC-ABT10 1L & IBC-ABT14 1L / IBC-ABT20 1C

Exterior
- AISI 304 stainless steel
- Compliant with HACCP regulations
- Compatible with any standar pastry speed cart or combi trolley (only IBC-ABT202C model)

Interior
- AISI 304 stainless steel
- Sealed interior floors and rounded cabinet corners
- Internal drain plug for easy cleaning (only BC-ABT101L & IBC-ABT141L)
- Includes a heated conical probe which is easy to use and remove

Shelving
- Compatible with any oven (12"x20" and 18"x26" sheet pans) only BC-ABT101L & IBC-ABT141L

Doors
- Polyurethane insulated doors
- Self closing doors with stay open feature
- Heavy-duty hinges with horizontal and vertical adjustment
- Triple chamber snap in door gaskets for easy removal and cleaning
- Heated door frame to avoid accumulation of ice

Refrigeration
- Control panel with an easy to read screen and menu
- Manual defrost during cycles and automatic defrost during maintenance
- Evaporator coil coated with anti-corrosion material 100% Polyester
- Forced air refrigeration system
- Refrigerant gas R404A
- Drain pan with condensate heater (only BC-ABT101L & IBC-ABT141L)
- Blast chilling: +194°F to +37°F in less than 90 minutes
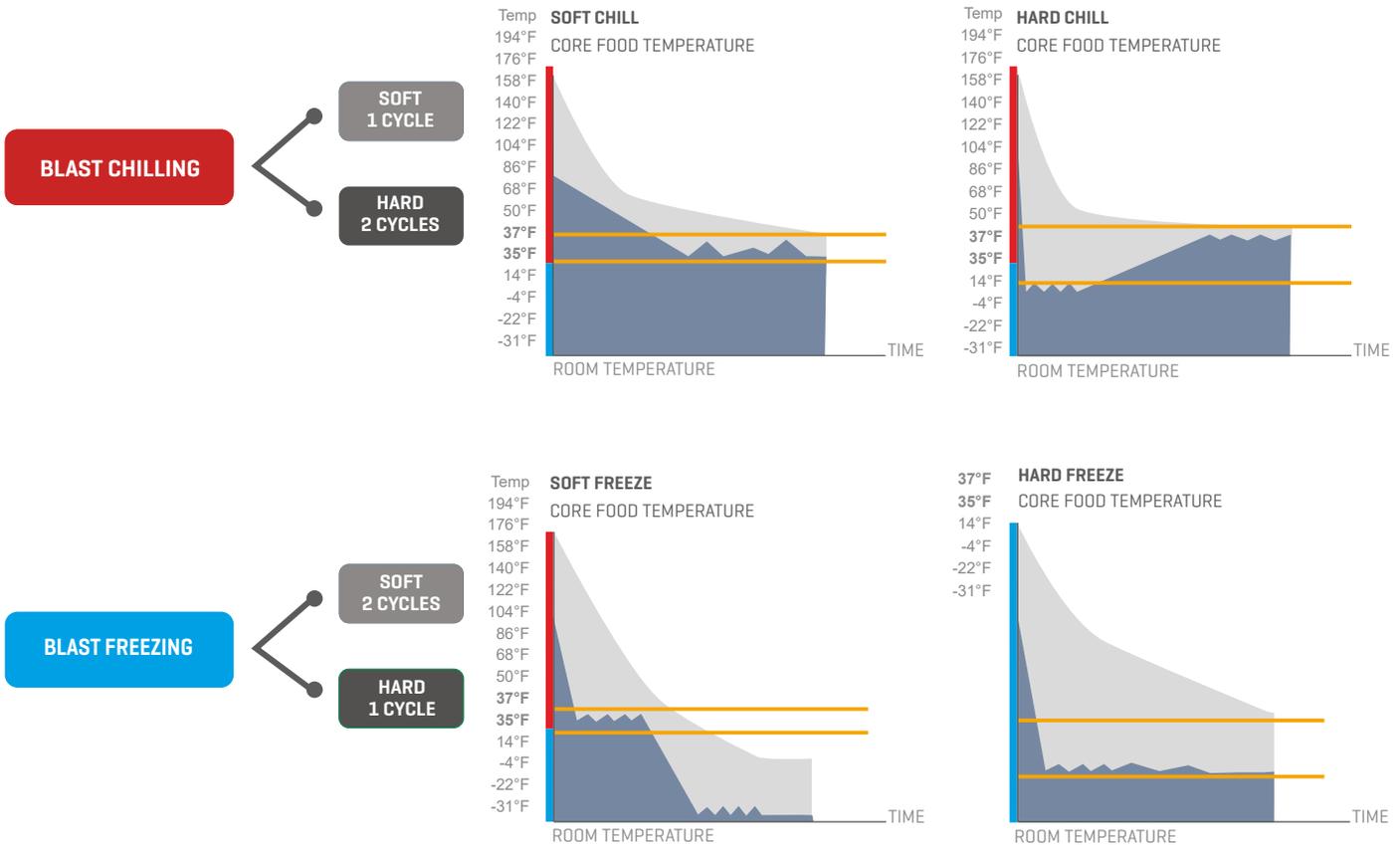- Blast freezing: +194°F to 0°F in less than 4 hours

Digital control
- Interactive control screen & menu
- Up to 99 different customized cycles
- USB Connection

How blast chillers work & cycle functions

Blast chillers quickly reduce the core temperature of the products, whether they are cooked or fresh, conserving their fresh texture, hygiene and quality, while reducing the risk of generating bacteria. The traditional methods of storing cooked food has always been to leave it to cool naturally until it reaches a suitable temperature to store in the refrigerator.

During the period when the core temperature falls from 149ºF to 50ºF, food will lose a lot of its natural characteristics, such as moisture, consistency, aroma and color, furthermore, this is when bacteria begins to develop.
INFRICO´S BLAST CHILLERS are designed to reduce the time period for this critical change in temperature.

BLAST CHILLING

SOFT 1 CYCLE

HARD 2 CYCLES

SOFT CHILL
CORE FOOD TEMPERATURE

Temp
194°F
176°F
158°F
140°F
122°F
104°F
86°F
68°F
50°F
37°F
35°F
14°F
-4°F
-22°F
-31°F
TIME
ROOM TEMPERATURE

HARD CHILL
CORE FOOD TEMPERATURE

Temp
194°F
176°F
158°F
140°F
122°F
104°F
86°F
68°F
50°F
37°F
35°F
14°F
-4°F
-22°F
-31°F
TIME
ROOM TEMPERATURE

BLAST FREEZING

SOFT 2 CYCLES

HARD 1 CYCLE

SOFT FREEZE
CORE FOOD TEMPERATURE

Temp
194°F
176°F
158°F
140°F
122°F
104°F
86°F
68°F
50°F
37°F
35°F
14°F
-4°F
-22°F
-31°F
TIME
ROOM TEMPERATURE

HARD FREEZE
CORE FOOD TEMPERATURE

37°F
35°F
14°F
-4°F
-22°F
-31°F
TIME
ROOM TEMPERATURE

Blast chilling

Blast chilling allows cooked foods to maintain all of its original characteristics by quickly bringing the temperature down from 194ºF to 37ºF in less than 90 minutes and maintaining temperature between 32ºF and 41ºF, conserving the quality, aroma, color and consistency of the food.

Shock freezing

The blast freezing cycle quickly freezes cooked food, transforming the liquid within the food to micro-crystals of ice, without damaging the cellular structure of the food. Internal food temperature falls from 158 ºF to -0,4ºF in less than 270 minutes.

CHILLING DOWN

5 °F

46 °F

--- min

▽▽▽ HARD

FREEZING

-31 °F

0 °F

--- min

▽ SOFT
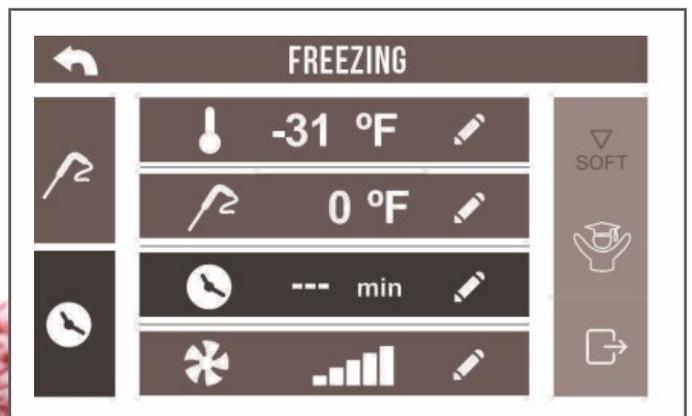
Main features

Stylish design, flush mounted, user-friendly.

Option personalized cycles with 3 regulation phases.

User interface with IP65 protection.

Management of blast chilling and freezing cycles, both temperature and time controlled, with hard/soft and intensity management functions.

Runs a test to check that the needle probe is correctly inserted (including multipoint probes).

Real-time graphic display for blast chilling/freezing cycle in progress.
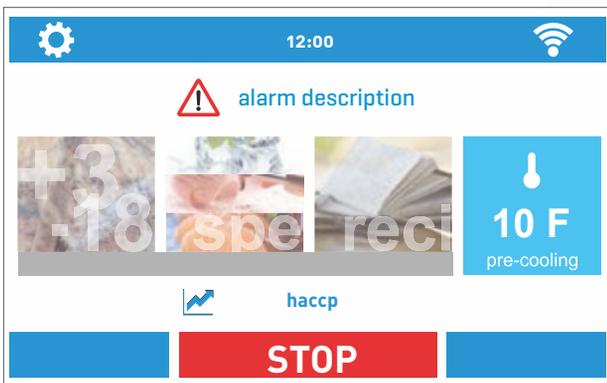
Benefits

Heated probe.

Management of special cycles (fish sanitation, ice cream hardening, etc.)

Possibility to personalize 99 programs.
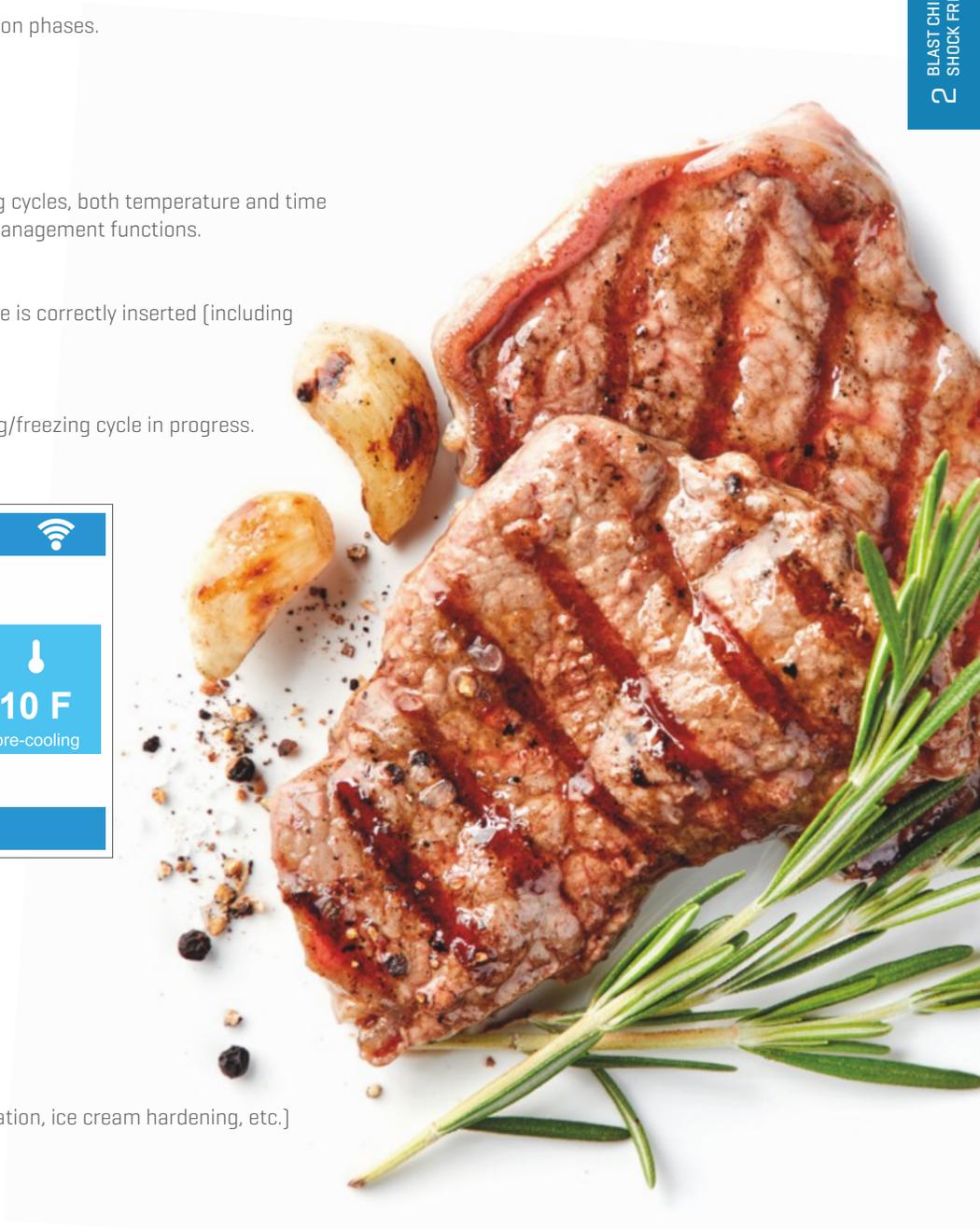
Blast chillers / Shock freezers

ABT Series

Blast chilling: +194ºF to +37ºF in less than 90 minutes.
Blast freezing: +194ºF to 0ºF in less than 4 hours.

IRR-ABT3 1S

IRR-ABT7 1M

IRR-ABT7 1L

USB conection HACCP
Traceability

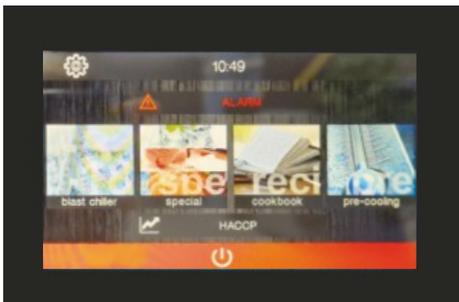| MOD.	Overall Dimensions			Doors	Shelves	[ºF]	Chilling/Freezing capacity [Lbs]	[HP]	115V	220V	[Lbs]	DOE
IBC-ABT3 1S	28-3/8	28	21-1/4	1	3	-37.4ºF	22/11	3/4	3.5		161	**Hydrocarbon R-290**
IBC-ABT5 1L	33	35-1/4	39-1/8	1	5	-37.4ºF	44/26	1-1/4	15.1		293	**Hydrocarbon R-290**
IBC-ABT5 1C	33	28-1/2	31-1/2	1	5	-37.4ºF	44/26	1-1/4	15.1		275	**Hydrocarbon R-290**
IBC-ABT6 1L	20	34-1/8	41-3/4	1	6	-37.4ºF	44/26	1-1/4	6.9		227	**Hydrocarbon R-290**
IBC-ABT7 1M	57-13/16	27-9/16	36-5/8	1	7	-37.4ºF	66/40	1-1/4	13.5		317	**R452a**
IBC-ABT7 1L	33	35-1/4	44-1/2	1	7	-37.4ºF	66/40	1-1/4	13.5		337	**R452a**
IBC-ABT10 1L	33	34-1/8	68-1/2	1	10	-37.4ºF	80/55	2	5	17	600	**R452a**
IBC-ABT14 1L	33	34-1/8	68-1/2	1	14	-37.4ºF	110/66	2-1/2	5.6	18	610	**R452a**

Height already includes 5-1/8" for casters

Blast chillers / Shock freezers

ABT Series

IBC-ABT10 1L / IBC-ABT14 1L

IRR-ABT10 1L

Double handle doors and flat gasket easily removable "cleanless".

STANDARD FEATURES

SHELVING	Compatible with 12" x 20" sheet pans in IBC-ABT31S (3 pans) and IBC-ABT71M (7 pans). Compatible with 18"x26" sheet pans in IBC-ABT51L (5 pans) and IBC-ABT71L (7 trays). IBC-ABT101L and IBC-ABT141L models, compatible with any oven (12"x20" and 18"x26" sheet pans).
ELECTRICAL	Cord and NEMA 5-15P plug. Electrical connection is 115V / 1ph / 60Hz. MUST BE connected to 30 Amp. circuit breaker! / IBC-ABT101L and IBC-ABT141L models: Cord and NEMA L14-30P plug, Electrical connection are 220V (Compressor) and 115V (Digital control) / 1ph / 60Hz. MUST BE connected to 45 Amp. circuit breaker!

Blast chillers / Shock freezers
Self contained & remote units

Blast chilling: +194ºF to +37ºF in less than 90 minutes.
Blast freezing: +194ºF to 0ºF in less than 4 hours.

IBC-ABT 20 1CB1

IBC-ABT 20 1CB1

Top Mounted
Condensing unit

USB
HACC P
Traceability

Car entry

C Wheels inside

P Pass-through

MOD.	Overall Dimensions			Doors	[°F]	Chilling/Freezing capacity [Lbs]	[HP]	[Amps] 115V	[Lbs]	Car entry
IBC-ABT20 1CBI	47-1/4	43-1/8	97	1	-40ºF	180/120	4	21	1093	GN1/1 12X20"
IBC-ABT20 2CBI	55-1/8	51	97-1/16	1	-40ºF	180/120	4	21	1235	GN1/1 12X20"
IBC-ABT20 1C	47-1/4	43-1/8	89-3/4	1	-40ºF	180/120	Up to 25 Ft.		1093	GN1/1 12X20"
IBC-ABT20 2C	47-1/4	51	89-3/4	1	-40ºF	180/120	Up to 25 Ft.		1093	GN2/1 18X26"
IBC-ABT20 1P	47-1/4	46-7/8	89-3/4	2	-40ºF	180/120	Up to 25 Ft.		1093	GN1/1 12X20"
IBC-ABT20 2P	47-1/4	51	89-3/4	2	-40ºF	180/120	Up to 25 Ft.		1093	GN2/1 18X26"

Blast chillers / Shock freezers
Self contained & remote units

ABT Series

ABT20 2P

STANDARD FEATURES

| MAX CAR ENTRY INTERNAL SIZES | 74   33   28-1/2 |
| | 74   40   32-1/2 |

| ELECTRICAL | IBC-ABT201C/CBI
IBC-ABT202C
Cord only included,
Electrical connection is 220V / 3ph / 60Hz.
MUST BE connected to 45 Amp. circuit breaker.r!. |

3. Undercounters & Worktops

Undercounter Refrigerators and Freezers

Models	Description	Page
IUC-UC27R	1 Solid Door Refrigerator - 8 ft³	38
IUC-UC36R	2 Solid Door Refrigerator - 11 ft³	38
IUC-UC48R	2 Solid Door Refrigerator - 14 ft³	38
IUC-UC60R	2 Solid Door Refrigerator - 17 ft³	38
IUC-UC72R	3 Solid Door Refrigerator - 21 ft³	38
IUC-UC27RCR	1 Glass Door Refrigerator - 8 ft³	38
IUC-UC36RCR	2 Glass Door Refrigerator - 11 ft³	38
IUC-UC48RCR	2 Glass Door Refrigerator - 14 ft³	38
IUC-UC60RCR	2 Glass Door Refrigerator - 17 ft³	38
IUC-UC72RCR	3 Glass Door Refrigerator - 21 ft³	38
IUC-UC27F	1 Solid Door Freezer - 8 ft³	38
IUC-UC36F	2 Solid Door Freezer - 11 ft³	38
IUC-UC48F	2 Solid Door Freezer - 14 ft³	38
IUC-UC60F	2 Solid Door Freezer - 17 ft³	38

Shallow Depth Worktop Refrigerators and Freezers

Models	Description	Page
IUC-UC27RW	1 Solid Door Refrigerator - 8 ft³	40
IUC-UC36RW	2 Solid Door Refrigerator - 11 ft³	40
IUC-UC48RW	2 Solid Door Refrigerator - 14 ft³	40
IUC-UC60RW	2 Solid Door Refrigerator - 17 ft³	40
IUC-UC72RW	3 Solid Door Refrigerator - 21 ft³	40
IUC-UC27RWCR	1 Glass Door Refrigerator - 8 ft³	40
IUC-UC36RWCR	2 Glass Door Refrigerator - 11 ft³	40
IUC-UC48RWCR	2 Glass Door Refrigerator - 14 ft³	40
IUC-UC60RWCR	2 Glass Door Refrigerator - 17 ft³	40
IUC-UC72RWCR	3 Glass Door Refrigerator - 21 ft³	40
IUC-UC27FW	1 Solid Door Freezer - 8 ft³	40
IUC-UC36FW	2 Solid Door Freezer - 11 ft³	40
IUC-UC48FW	2 Solid Door Freezer - 14 ft³	40
IUC-UC60FW	2 Solid Door Freezer - 17 ft³	40

WorkTop Refrigerators and Freezers

Models	Description	Page	Models	Description	Page
IUC-MR41	1 Solid Door Refrigerator - 7.8 ft³	42	**IUC-MR41BT**	1 Solid Door Freezer - 7.8 ft³	42
IUC-MR67	2 Solid Door Refrigerator - 17 ft³	42	**IUC-MR67BT**	2 Solid Door Freezer – 17 ft³	42
IUC-MR93	3 Solid Door Refrigerator - 27 ft³	42			

Specifications

Triple chamber snap in door gasket for easy cleaning. AISI 430 Stainless Steel Interior & Exterior cabinet construction. AISI 304 Stainless Steel TopT.
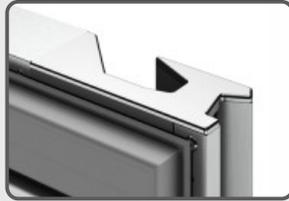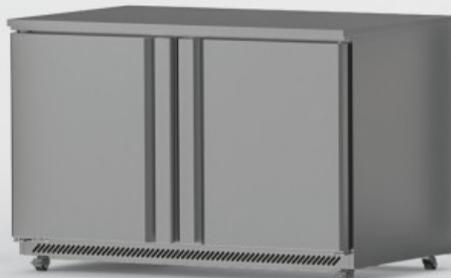

Double handle door

Rounded corners & sealed interior floor, NSF7, including drain plug for cleaning.

Removable side mounted condensing unit for easy service.
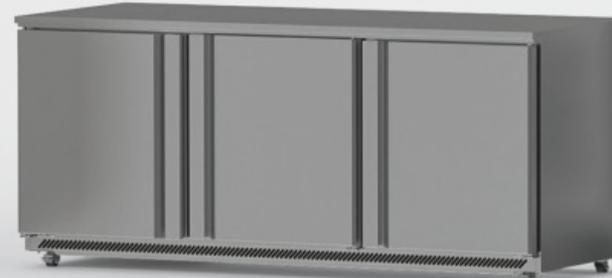
UC27R CR　　　**UC48R**　　　**UC72R**

Undercounters / Shallow Depth Worktop refrigerators & freezers

Exterior
- AISI 430 stainless steel
- AISI 304 stainless steel top

Interior
- AISI 430 stainless steel

Insulation
- CFC-Free polyurethane insulation, entire cabinet structure is foamed-in place using a high density polyurethane insulation - Low GWP & Zero ODP effect

Shelving
- (2) Two plastic coated wire shelves per section.

Doors
- Polyurethane insulated doors
- Self closing doors with stay open feature
- Stainless Steel heavy-duty hinges
- Triple chamber snap in door gaskets for easy removal and cleaning
- Heated door frame to avoid accumulation of ice, (Models F)
- Field reversible doors
- Door opening WxH: 23-1/4"x21-7/8" (UC27F); 19-5/8"x21-7/8" (UC48F); 25-5/8"x21-7/8"(UC60F)

Refrigeration
- Temperature regulated by thermostatic control
- Hot gas defrost, (Models BT, F)
- Energy-saving non-electric condensate pan
- Evaporator coil coated with anti-corrosion material 100% Polyester
- Forced air refrigeration system

Protected digital Controller, with automatic Defrost.

Each guide supports up to 132 lb.

Omega reinforcement in W and MR models

UC60RW CR

MR93

Worktop refrigerators & freezers

Exterior
- AISI 430 stainless steel
- AISI 304 stainless steel top

Interior
- AISI 430 stainless steel
- Internal drain plug for easy cleaning
- Sealed interior floors and rounded cabinet corners

Insulation
- CFC-Free polyurethane insulation, entire cabinet structure is foamed-in place using a high density polyurethane insulation
- Low GWP & Zero ODP effect

Shelving
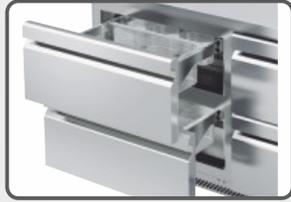- (2) Two plastic coated wire shelves per section.

Doors
- Polyurethane insulated doors
- Self closing doors with stay open feature
- Stainless Steel heavy-duty hinges
- Triple chamber snap in door gaskets for easy removal and cleaning
- Heated door frame to avoid accumulation of ice, (Models BT, F)
- Field reversible doors
- Doors locks
- Door opening WxH: 21-5/8" x 20-5/8"

Refrigeration
- Digital temperature controller with automatic defrost system
- Hot gas defrost, (Models BT)
- Energy-saving non-electric condensate pan
- Extractable condensing unit for easy service
- Evaporator coil coated with anti-corrosion material 100% Polyester
- Forced air refrigeration system
- 100ºF ambient

Undercounter Refrigerators

Top drawers

Bottom drawers

Each UC drawer includes one divider bar for different pan configurations. Other divider bars are available for varying size pan distribution.

IUC-UC27R

IUC-UC60RCR

Option granite top

32" height
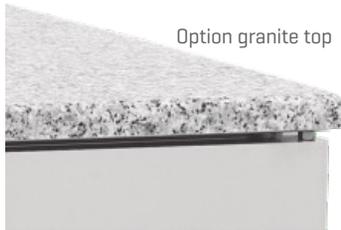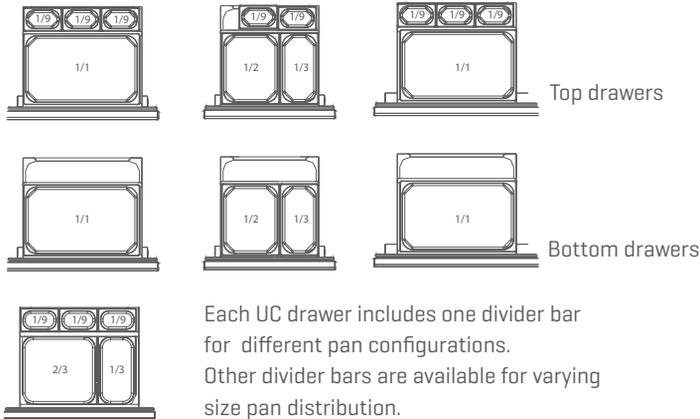
MOD.	Overall Dimensions			Doors	[°F]	[ft³]	[HP]	[Amps] 115V	[Lbs]	DOE
IUC-UC27R	27-5/8	30-1/8	32	1	33°F/38°F	8.0	1/4	3.9	270	**Hydrocarbon R-290**
IUC-UC36R	36-1/8	30-1/8	32	2	33°F/38°F	11.0	1/4	4.1	310	**Hydrocarbon R-290**
IUC-UC48R	48-1/8	30-1/8	32	2	33°F/38°F	14.0	1/4	4.1	354	**Hydrocarbon R-290**
IUC-UC60R	60-3/8	30-1/8	32	2	33°F/38°F	17.0	1/4	4.1	430	**Hydrocarbon R-290**
IUC-UC72R	72-5/8	30-1/8	32	3	33°F/38°F	21.0	1/3	4.6	506	**Hydrocarbon R-290**
IUC-UC27RCR	27-5/8	30-1/8	32	1	33°F/38°F	8.0	1/4	3.9	300	**Hydrocarbon R-290**
IUC-UC36RCR	36-1/8	30-1/8	32	2	33°F/38°F	11.0	1/4	4.1	344	**Hydrocarbon R-290**
IUC-UC48RCR	48-1/8	30-1/8	32	2	33°F/38°F	14.0	1/4	4.1	393	**Hydrocarbon R-290**
IUC-UC60RCR	60-3/8	30-1/8	32	2	33°F/38°F	17.0	1/4	4.1	477	**Hydrocarbon R-290**
IUC-UC72RCR	72-5/8	30-1/8	32	3	33°F/38°F	21.0	1/3	4.6	561	**Hydrocarbon R-290**
IUC-UC27F	27-5/8	30-1/8	32	1	0°F	8.0	1/2	5.0	270	**Hydrocarbon R-290**
IUC-UC36F	36-1/8	30-1/8	32	2	0°F	11.0	1/2	5.3	310	**Hydrocarbon R-290**
IUC-UC48F	48-1/8	30-1/8	32	2	0°F	14.0	1/2	5.3	360	**Hydrocarbon R-290**
IUC-UC60F	60-3/8	30-1/8	32	2	0°F	17.0	1/2	5.3	430	**Hydrocarbon R-290**

Height already includes 2-3/64" for casters

Undercounter Freezers

IUC-UC72F

Heated door frame to avoid accumulation of ice

AISI 304 stainless steel top

32" height

AISI 430 stainless steel

Hot gas defrost

Double handle door

IUC-UC27R with drawer kit

STANDARD FEATURES

ELECTRICAL	Electrical connection is 115V / 1ph / 60Hz	Cord and NEMA 5-15P plug	Electronic fan motors
OPTIONAL DRAWER KIT COMPATIBLE WITH:	12"x20" (UC27/UC60) pans 1/2+1/3 (UC48) pans +Uc72 (Pans not included)		
OPTIONS Cap.10 (Accessories & parts)	Drawer kit Single Overshelf Double Overshelf	Set of 2" casters (locking on front set) Granite Top	

Shallow Depth Worktop Refrigerators

IUC-UC48FW

Double handle door

39" height with backsplash
36" height without backsplash

IUC-UC27RWCR

Top drawers

Bottom drawers

Each UCW drawer includes one divider bar for different pan configurations. Other divider bars are available for varying size pan distribution.

MOD.	Overall Dimensions (including backsplash)			Doors	(°F)	(ft³)	(HP)	115V [Amps]	[Lbs]	DOE
IUC-UC27RW	27-5/8	30-1/8	39	1	33°F/38°F	8.0	1/4	3.9	270	**Hydrocarbon R-290**
IUC-UC36RW	36-1/8	30-1/8	39	2	33°F/38°F	14.0	1/4	4.1	310	**Hydrocarbon R-290**
IUC-UC48RW	48-1/8	30-1/8	39	2	33°F/38°F	14.0	1/4	4.1	354	**Hydrocarbon R-290**
IUC-UC60RW	60-3/8	30-1/8	39	2	33°F/38°F	17.0	1/4	4.1	430	**Hydrocarbon R-290**
IUC-UC72RW	72-5/8	30-1/8	39	3	33°F/38°F	21.0	1/3	4.6	506	**Hydrocarbon R-290**
IUC-UC27RWCR	27-5/8	30-1/8	39	1	33°F/38°F	8.0	1/4	3.9	270	**Hydrocarbon R-290**
IUC-UC36RWCR	36-1/8	30-1/8	39	2	33°F/38°F	14.0	1/4	4.1	344	**Hydrocarbon R-290**
IUC-UC48RWCR	48-1/8	30-1/8	39	2	33°F/38°F	14.0	1/4	4.1	393	**Hydrocarbon R-290**
IUC-UC60RWCR	60-3/8	30-1/8	39	2	33°F/38°F	17.0	1/4	4.1	477	**Hydrocarbon R-290**
IUC-UC72RWCR	72-5/8	30-1/8	39	3	33°F/38°F	21.0	1/3	4.6	561	**Hydrocarbon R-290**
IUC-UC27FW	27-5/8	30-1/8	39	1	0°F	8.0	1/2	5.0	270	**Hydrocarbon R-290**
IUC-UC36FW	36-1/8	30-1/8	39	2	0°F	14.0	1/2	5.3	310	**Hydrocarbon R-290**
IUC-UC48FW	48-1/8	30-1/8	39	2	0°F	14.0	1/2	5.3	360	**Hydrocarbon R-290**
IUC-UC60FW	60-3/8	30-1/8	39	2	0°F	17.0	1/2	5.3	430	**Hydrocarbon R-290**

Height already includes 5-1/8" for casters

Shallow Depth Worktop Freezers

UCW Series

Option granite top

IUC-UC60RW

39" height with backsplash

36" height without backsplash

IUC-UC72FW

Heated door frame to avoid accumulation of ice

AISI 304 stainless steel top

Hot gas defrost

AISI 430 stainless steel
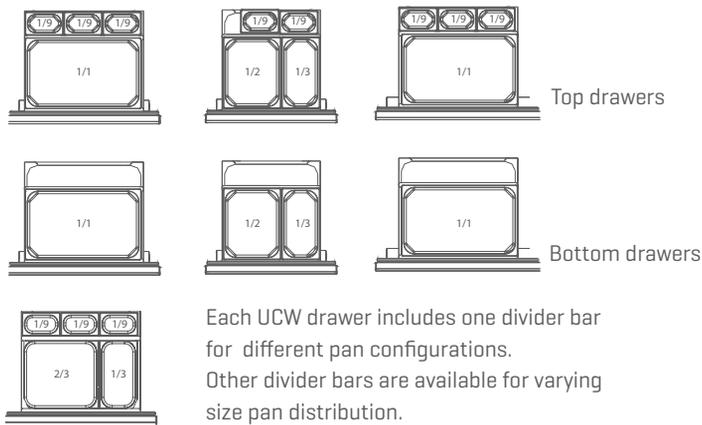
STANDARD FEATURES

ELECTRICAL	Electrical connection is 115V / 1ph / 60Hz	Cord and NEMA 5-15P plug	Electronic fan motors
OPTIONAL DRAWER KIT COMPATIBLE WITH:	12"x20" (UC27/UC60) pans 1/2+1/3 (UC48) pans +Uc72 (Pans not included)		
OPTIONS Cap.10 (Accessories & parts)	Drawer kit Single Overshelf Double Overshelf	Set of 2" casters (locking on front set) Without backplash Granite Top	

WorkTop Refrigerators

IUC-MR93

Door locks

AISI 430 stainless steel
AISI 304 stainless steel top

39" height with splashback

36" height without splashback

SHELVING
(2) Two plastic coated wire shelves per section

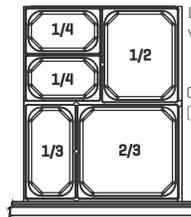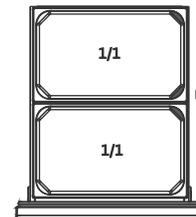Universal removable guides

Protected digital Controller, with automatic Defrost

Divider bars are available for varyng size pan distribution

1/4	1/2
1/4	
1/3	2/3

Optional divider bar (cod: 10UC27134)

| 1/1 |
| 1/1 |

Optional divider bar (cod: 10UC2749)

MOD.	Overall Dimensions			Doors	(°F)	(ft³)	(HP)	115V (Amps)	(Lbs)	DOE
IUC-MR41	41-3/8	32-5/8	39	1	33°F / 38°F	7.8	1/4	4.1	362	**Hydrocarbon R-290**
IUC-MR67	67-3/8	32-5/8	39	2	33°F / 38°F	17.0	1/3	4.6	510	**Hydrocarbon R-290**
IUC-MR93	93-1/4	32-5/8	39	3	33°F / 38°F	27.0	1/3	4.6	690	**Hydrocarbon R-290**
IUC-MR41BT	41-3/8	32-5/8	39	1	0°F	7.8	1/2	5.0	370	**Hydrocarbon R-290**
IUC-MR67BT	67-3/8	32-5/8	39	2	0°F	17.0	3/4	7.0	510	**Hydrocarbon R-290**

Height already includes 7-7/8" for casters

MR Series

IUC-MR67BT

Heated door frame to avoid accumulation of ice

Option granite top

Double handle door

IUC-MR41

39" height with splashback

36" height without splashback

Hot gas defrost

STANDARD FEATURES

| ELECTRICAL DOE	Electrical connection is 115V / 1ph / 60Hz	Cord and NEMA 5-15P plug
OPTIONS Cap.10 [Accessories & parts]	Stainless Steel wire shelves Drawer kit Single Overshelf	Double Overshelf 4" Whithout Backsplash Granite Top

4. Prep tables

Sandwich / Salad prep tables

Models	Description	Page
IRT-UC27P	1 Solid Door Refrigerator - 8 pans - 8 ft^3	48
IRT-UC36P	2 Solid Door Refrigerator - 12 pans - 11 ft^3	48
IRT-UC48P	2 Solid Door Refrigerator - 12 pans - 14 ft^3	48
IRT-UC60P	2 Solid Door Refrigerator - 16 pans - 17 ft^3	48
IRT-UC72P	3 Solid Door Refrigerator - 18 pans - 21 ft^3	48
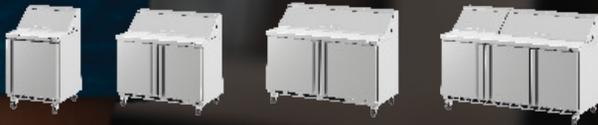
Pizza Prep tables

Models	Description	Page
IRT-MR41EN	1 Solid Door Refrigerator - 7.8 ft^3	50
IRT-MR67EN	2 Solid Door Refrigerator - 17 ft^3	50
IRT-MR93EN	3 Solid Door Refrigerator - 27 ft^3	50
IRT-MR119EN	4 Solid Door Refrigerator - 39 ft^3	50

Sandwich / Salad prep tables - Megatop

Models	Description	Page
IRT-UC27PMT	1 Solid Door Refrigerator - 12 pans - Megatop - 8 ft^3	48
IRT-UC36PMT	2 Solid Door Refrigerator - 18 pans - Megatop - 11 ft^3	48
IRT-UC48PMT	2 Solid Door Refrigerator - 18 pans - Megatop - 14 ft^3	48
IRT-UC60PMT	2 Solid Door Refrigerator - 24 pans - Megatop - 17 ft^3	48
IRT-UC72PMT	3 Solid Door Refrigerator - 27 pans - Megatop - 21 ft^3	48

Granite top pizza prep tables

Models	Description	Page
IUC-MR93-GT COMBO	2 Solid Door Refrigerator - 17 ft^3	50
IUC-MR67-GT COMBO	2 Solid Door Refrigerator - 17 ft^3	50
IRT-MPG1490 COMBO	3 Solid Door Refrigerator - 27 ft^3	50
IRT-MPG1980 COMBO	3 Solid Door Refrigerator - 27 ft^3	50

Specifications

Sandwich salad prep tables & Megatop

Exterior
- AISI 430 stainless steel
- AISI 304 stainless steel top

Insulation
- CFC-Free polyurethane insulation, entire cabinet structure is foamed-in place using a high density polyurethane insulation
- Low GWP & Zero ODP effect

Doors
- Polyurethane insulated doors
- Self closing doors with stay open feature
- Stainless Steel heavy-duty hinges
- Triple chamber snap in door gaskets for easy removal and cleaning
- Field reversible doors
- Door opening WxH: 23-1/4"x21-7/8" (UC27P); 19-5/8"x21-7/8" (UC48P/UC72P); 25-5/8"x217/8" (UC60P)
- Door opening WxH: 23-1/4"x21-7/8" (UC27PMT); 19-5/8"x21-7/8" (UC48PMT/UC72PMT); 25-5/8"x21-7/8" (UC60PMT)

Interior
- AISI 430 stainless steel

Shelving
- (2) Two plastic coated wire shelves per section.

Refrigeration
- Temperature regulated by thermostatic control
- Energy-saving non-electric condensate pan
- Evaporator coil coated with anti-corrosion material 100% Polyester
- Forced air refrigeration system
- Front-breathing refrigeration system
- Refrigerant gas R290

UC27P   UC48PMT   MR41 EN

Pizza prep tables

Exterior
- AISI 430 stainless steel
- AISI 304 stainless steel top
- Sealed interior floors and rounded cabinet corners

Insulation
- CFC-Free polyurethane insulation, entire cabinet structure is foamed-in place using a high density polyurethane insulation
- Low GWP & Zero ODP effect

Doors
- Polyurethane insulated doors
- Self closing doors with stay open feature
- Stainless Steel heavy-duty hinges
- Triple chamber snap in door gaskets for easy removal and cleaning
- Field reversible doors
- Doors locks
- Door opening WxH: 21-5/8" x 20-5/8"

Interior
- AISI 430 stainless steel
- Internal drain plug for easy cleaning.

Shelving
- (2) Two plastic coated wire shelves per section with stainless steel tray slides included
- Compatible with 12"x20" and 18"x26" pans

Refrigeration
- Digital temperature controller with automatic defrost system
- Energy-saving non-electric condensate pan
- Extractable condensing unit for easy service
- Evaporator coil coated with anti-corrosion material 100% Polyester
- Forced air refrigeration system
- Refrigerant gas R290

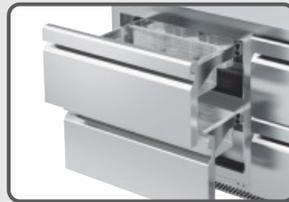Triple chamber snap in door gasket for easy cleaning

Rounded corners & sealed interior floor, NSF7, including drain plug for cleaning
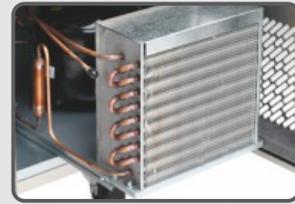
Extractable side mounted condensing unit for easy service

Protected digital Controller, with automatic Defrost

Each guide supports 132 lb

Cutting board 9-1/2" depth

4 PREP TABLES

MR119 EN

MR93GT COMBO

Granite top pizza prep tables

Exterior
- AISI 430 stainless steel
- AISI 304 stainless steel top

Insulation
- CFC-Free polyurethane insulation, entire cabinet structure is foamed-in place using a high density polyurethane insulation
- Low GWP & Zero ODP effect

Doors
- Polyurethane insulated doors
- Self closing doors with stay open feature
- Stainless Steel heavy-duty hinges
- Triple chamber snap in door gaskets for easy removal and cleaning
- Field reversible doors
- Doors locks

Interior
- AISI 430 stainless steel
- Internal drain plug for easy cleaning.
- Sealed interior floors and rounded cabinet corners

Shelving
- [1] One plastic coated wire shelves per door with stainless steel tray slides included
- Compatible with 12"x20" pans

Refrigeration
- Digital temperature controller with automatic defrost system
- Extractable condensing unit for easy service
- Evaporator coil coated with anti-corrosion material 100% Polyester
- Drain pan with condensate heater
- Front-breathing refrigeration system
- Refrigeration system independent for table and counter-top ingredient
- Refrigerant gas R290

Sandwich/Salad prep tables

IRT-UC48P

IRT-UC27P

IRT-UC72P

Insulated top lid
Flat lid optional

Cutting board 11-5/8" depth

10-1/2"

35-3/4"

UC27P UC48P 1/6   UC60P 1/6   UC72P 1/6
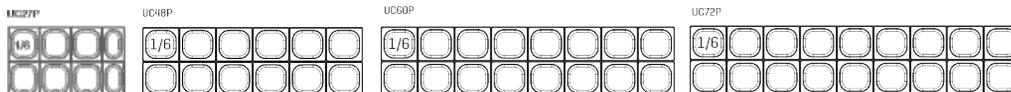
MOD.		Overall Dimensions		Doors	[°F]	[ft³]	[HP]	[Amps] 115V	[Lbs]	DOE
IRT-UC27P	27-3/4	30-1/8	46-1/4	1	35°F/41°F	8.0	1/4	3.9	300	**Hydrocarbon R-290**
IRT-UC36P	36-1/2	30-1/8	46-1/4	2	35°F/41°F	14.0	1/4	4.1	350	**Hydrocarbon R-290**
IRT-UC48P	48-1/2	30-1/8	46-1/4	2	35°F/41°F	14.0	1/4	4.1	400	**Hydrocarbon R-290**
IRT-UC60P	60-1/2	30-1/8	46-1/4	2	35°F/41°F	17.0	1/4	4.1	430	**Hydrocarbon R-290**
IRT-UC72P	72-5/8	30-1/8	46-1/4	3	35°F/41°F	21.0	1/3	4.6	506	**Hydrocarbon R-290**
IRT-UC27PMT	27-3/4	34-1/8	49	1	35°F/41°F	8.0	1/4	3.9	310	**Hydrocarbon R-290**
IRT-UC36PMT	36-1/8	34-1/8	49	2	35°F/41°F	14.0	1/4	4.1	360	**Hydrocarbon R-290**
IRT-UC48PMT	48-1/8	34-1/8	49	2	35°F/41°F	14.0	1/4	4.1	410	**Hydrocarbon R-290**
IRT-UC60PMT	60-3/8	34-1/8	49	2	35°F/41°F	17.0	1/4	4.1	500	**Hydrocarbon R-290**
IRT-UC72PMT	72-5/8	34-1/8	49	3	35°F/41°F	21.0	1/3	4.6	530	**Hydrocarbon R-290**

Height already includes 5-1/8" for casters

Sandwich/Salad prep tables MegaTop

IRT-UC60PMT   Insulated lid

IRT-UC27PMT
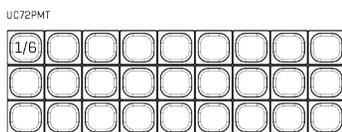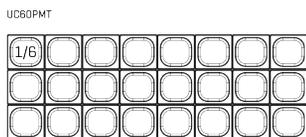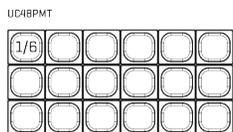
IRT-UC72PMT   Insulated top lid   Cutting board 11-5/8" depth

10-1/2"

35-3/4"

UC27PMT
1/9

UC48PMT
1/6

UC60PMT
1/6

UC72PMT
1/6

STANDARD FEATURES

ELECTRICAL	Cord and NEMA 5-15P plug	Electrical connection is 115V / 1ph / 60Hz
OPTIONS	Drawer kit Flat lid Single overshelf	Double overshelf Set of 2" casters (locking on the front set)

Pizza prep tables
Granite Top Pizza prep tables

IRT-MR67EN

Insulated top lid
Flat lid optional

Cutting board 17-7/8" depth

7-3/4"

35-7/8"

Protected digital
Controller, with
automatic Defrost

18" Work depth.

Two opening position,
hinge reinforced.

Removable shelf.
Universal slides

IRT-MR119EN

MOD.	Overall Dimensions			Doors	[°F]	[ft³]	[HP]	[Amps] 115V	[Lbs]	DOE
IRT-MR41EN	41-3/8	32-5/8	43-5/64	1/1	35°F/41°F	7.8	1/4	4.1	370	**Hydrocarbon R-290**
IRT-MR67EN	67-3/8	32-5/8	43-5/64	2/2	35°F/41°F	17.0	1/3	4.6	580	**Hydrocarbon R-290**
IRT-MR93EN	93-1/4	32-5/8	43-5/64	3/2	35°F/41°F	27	3/4	7.7	690	**Hydrocarbon R-290**
IRT-MR119EN	119-1/4	32-5/8	43-5/64	4/3	35°F/41°F	39.0	3/4	7.7	800	**Hydrocarbon R-290**
IRT-MR93-GT COMBO	93-1/4	32-5/8	62-1/8	3	35°F/41°F	27.0	1/2	6.2	1260	**Hydrocarbon R-290**
IRT-MR67-GT COMBO	67-3/8	32-5/8	62-1/8	2	35°F/41°F	17.0	3/8	7.1	950	**Hydrocarbon R-290**
IRT-MPG1490 COMBO	58-5/8	27-1/2	42-7/8 60-1/10	2	33°F/38°F 39°F/41°F	10.4	1/4	6.1	520	**Hydrocarbon R-290**
IRT-MPG1980 COMBO	78	27-1/2	42-7/8 60-1/10	3	33°F/38°F 39°F/41°F	2.36	1/6	1.82	190	**Hydrocarbon R-290**

Height already includes 5-1/8" for casters

Granite Top Pizza prep tables

IUC-MR67GT COMBO

IRT-MPG1980 COMBO

STANDARD FEATURES

ELECTRICAL	Cord and NEMA 5-15P plug. Electrical connection is 115V / 1ph / 60Hz.	
OPTIONS	**MR-EN** Stainless steel wire shelves Additional slide kits Drawer kit Single Overshelf Double Overshelf	**MR-GT / MPG** Stainless steel wire shelves Additional slide kits

5. Chef bases

Chef Bases

Models	Description	Page
IUC-MSG36	Chef Bases - 2 Drawers - 2 (12x20") & 6 (1/6")	96-97
IUC-MSG48	Pans Chef Bases - 2 Drawers - 4 Pans	96-97
IUC-MSG52	Chef Bases - 2 Drawers - 6 Pans	96-97
IUC-MSG52-60	Chef Bases - 2 Drawers - 6 Pans	96-97
IUC-MSG72	Chef Bases - 4 Drawers - 8 Pans	96-97
IUC-MSG96	Chef Bases - 4 Drawers - 12 Pans	96-97
IUC-MSG110	Chef Bases - 6 Drawers - 12 Pans	96-97

Specifications

Drawers with telescopic guides up to 200 Kg.
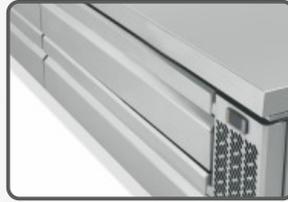
Stamped worktop with "V" edge

Casters

MSG36

MSG52-60

MSG72

Exterior
- AISI 304 Stainless Steel top. Drip resistant "V" edge protects against spills
- Front and sides in AISI 430 Stainless Steel
- Flat top option available

Interior
- AISI 430 stainless steel

Insulation
- CFC-Free polyurethane insulation, entire cabinet structure is foamed-in place using a high density polyurethane insulation
- Low GWP & Zero ODP effect

Drawers
- Each drawer accomodates two or three full size 12"x20" pans
- Drawers with full-extension sliding rails for complete opening
- Drawers with integrated handle
- Heavy-duty Stainless Steel drawer slides designed to hold up to 440 Lbs.

Refrigeration
- Temperature regulated by thermostatic control
- Energy-saving non-electric condensate pan
- Evaporator coil coated with anti-corrosion material 100% Polyester
- Forced air refrigeration system
- Front-breathing refrigeration system
- Refrigerant gas R134a

Electrical
- Cord and NEMA 5-15P plug
- Electrical connection is 115V / 1ph / 60Hz.

Options
- Set of 6'' legs, height adjustable from 5" to 8"

HOLDS UP TO
700 LBS
[**MSG** 36, 48, 52]
☙

HOLDS UP TO
1000 LBS
[**MSG** 72, 96, 110]
☙

5 CHEF BASES

MSG110

MSG96

And also

AISI 304 Stainless steel worktop

Capacity for 12"x20" fullsize pans

Front and sides in AISI 430 Stainless Steel

Drip guard marine edge,standard

4" Diameter Casters with Locks on front set

OPTIONS

Stainless Steel wire shelves
Additional slide kits

IUC-MSG-96

Heavy-duty stainless steel drawer slides designed to hold up to 440 Lbs.

AISI 304 Stainless steel worktop with drip guard marine edge.

MOD.	Overall Dimensions			Doors	[°F]	[ft³]	[HP]	115V [Amps]	[Lbs]	DOE
IUC-MSG-36	36-5/8	32-1/2	26-1/4	2	33°F/38°F	5.2	1/5	4.8	300	**Hydrocarbon R-290**
IUC-MSG-48	48-5/8	32-1/2	26-1/4	2	33°F/38°F	6.8	1/5	4.8	390	**Hydrocarbon R-290**
IUC-MSG-52	53-1/4	32-1/2	26-1/4	2	33°F/38°F	9.9	1/3	6.5	450	**Hydrocarbon R-290**
IUC-MSG52-60	60	32-1/2	26-1/4	2	33°F/38°F	9.9	1/3	6.5	450	**Hydrocarbon R-290**
IUC-MSG-72	72-5/8	32-1/2	26-1/4	4	33°F/38°F	14.3	1/3	6.5	560	**Hydrocarbon R-290**
IUC-MSG-96	97	32-1/2	26-1/4	4	33°F/38°F	20.6	1/3	6.5	750	**Hydrocarbon R-290**
IUC-MS-110	110-5/8	32-1/2	26-1/4	6	33°F/38°F	22	1/3	6.9	850	**Hydrocarbon R-290**

Height already includes 5-1/8" for casters

Optional divider
Bar [Cod: 10UC2749]

1/6
1/1
1/6
1/6

1/1
1/1

1/1
1/1
1/1

1/9 1/9 1/9
1/3
1/2
1/6 1/6
1/4 1/4

Optional divider
Bar [Cod: 10UC2749]

Each MSG drawer
includes one divider
bar for different pan
configurations.
Other divider bars are
available for varying
size pan distribution

5 CHEF BASES
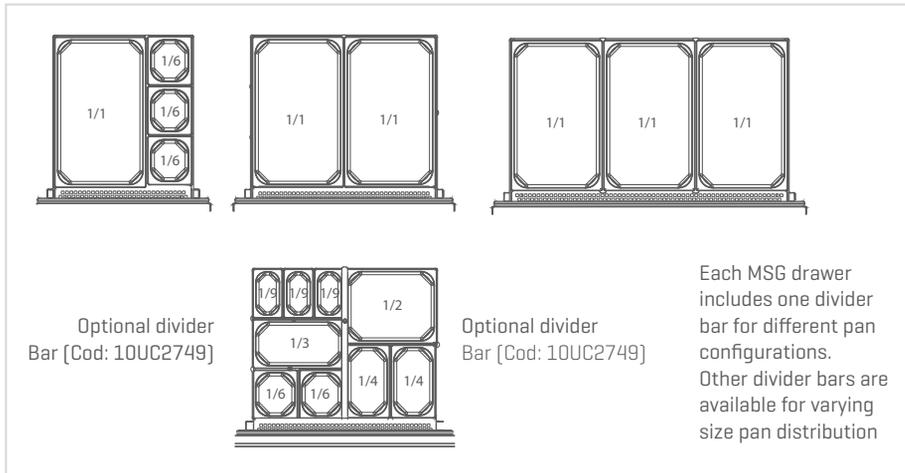
IUC-MSG-52

HOLDS UP TO
700 LBS
[**MSG** 36, 48, 52]

HOLDS UP TO
1000 LBS
[**MSG** 72, 96, 110]

6. Bottle Coolers & Wine cabinets

Back Bar coolers

Models	Description	Page
IMD-ERV36IIGD	Back bar cooler - 1 glass door	62
IMD-ERV60IIGD	Back bar cooler - 2 glass door	62
IMD-ERV84IIGD	Back bar cooler - 3 glass door	62
IMD-ERV36IISD	Back bar cooler - 1 solid door	62
IMD-ERV60IISD	Back bar cooler - 2 solid door	62
IMD-ERV84IISD	Back bar cooler - 3 solid door	62
IMD-ERV15 IIGD	Narrow back bar cooler - 1 glass door	62
IMD-ERV25 IIGD	Narrow back bar cooler - 2 glass door	62
IMD-ERV35 IIGD	Narrow back bar cooler - 3 glass door	62

Models	Description	Page
IMD-ERV15 GD	Narrow back bar cooler black 1 glass door	62
IMD-ERV25 GD	Narrow back bar cooler black 2 glass door	62
IMD-ERV35 GD	Narrow back bar cooler black 3 glass door	62
IMD-ERV15 SD	Narrow back bar cooler black 1 solid door	62
IMD-ERV25 SD	Narrow back bar cooler black 2 solid door	62
IMD-ERV35 SD	Narrow back bar cooler black 3 solid door	62

Merchandisers

Models	Description	Page
IMD-ERC 100	Sliding door merchandiser - 2 glass door	64
IMD-ERC 130	Sliding door merchandiser - 2 glass door	64
IMD-ERC 200	Sliding door merchandiser - 3 glass door	64
IMD-NEC501RV	Hinged doors minimarket freezer - 1 glass door	64
IMD-NEC501FV	Hinged doors minimarket freezer - 1 glass door	64
IMD-ERC130PH	Hinged doors minimarket - 2 glass door	64
IMD-ERC200PH	Hinged doors minimarket - 3 glass door	64
IMD-ERC130PHBT	Hinged doors minimarket freezer - 2 glass door	64
IMD-ERC200PHBT	Hinged doors minimarket freezer - 2 glass door	64

Wine Cellars/Retro-Wine cellars

Models	Description	Page
IMD-EVV100	Wine cellar- 1 glass door	66
IMD-EVV200MX	Wine cellar- 2 glass door dual zone	66
IMD-EVV23R1G	Single glass door refrigerator, vintage series	66
IMD-EVV49R2G	Double glass door refrigerator, vintage series	66

6 COOLERS & WINE CABINET

Specifications

Standard lock

Removable top to
fit 34" counter height

Protected digital controller

ERV36 II SD   **ERV15 II GD**   **ERV35 II GD**   **ERC130**

Back bar coolers

Exterior
- AISI 430 stainless steel

Interior
- AISI 430 Stainless Steel
- Sealed interior floors

Insulation
- CFC-Free polyurethane insulation, entire cabinet structure is foamed-in
  place using a high density polyurethane insulation
- Low GWP & Zero ODP effect

Shelving
- (2) Two plastic coated wire shelves per section

Doors
- Self closing doors with stay open feature
- Stainless Steel heavy-duty hinges
- Triple chamber snap in door gaskets for
  easy removal and cleaning
- Doors locks
- Full-height door opening:
  WxH= 19-5/8"x26-7/8"

Refrigeration
- Digital temperature controller with automatic defrost system
- Energy-saving non-electric
  condensate pan
- Evaporator coil coated with anti-corrosion material 100% Polyester
- Forced air refrigeration system
- Monoblok

ERC200PH

EVV49 R2G

Narrow back bar coolers

Exterior
- 430 stainless steel

Interior
- Grey coated steel
- Interior lighting / LED
- Plastic coated wire shelves, adjustable
  height and easy removal

Insulation
- Free CFC's high density (40kg/m3) polyurethane insulation with low GWP & zero ODP effect

Doors
- Doors with double glass. (6-10-4)
- Integrated lock
- Easy removal gasket
- Integrated handle doors

Refrigeration
- Forced air refrigeration system
- Evaporator coil coated with anti-corrosion material 100% Polyester
- Evaporative tray

Back bar collers
Narrow back bar coolers

IMD-ERV60IIGD   Standard door lock

Double pane glass (6-15-5)

Monoblock refrigeration system

Protected digital controller

Removable top to fit 34" counter height

IMD-ERV36IISD

MOD.	Overall Dimensions			Doors	[°F]	[ft³]	[HP]	(Amps) 115V	[Lbs]	DOE
IMD-ERV36IIGD	36-1/4	23-3/4	34-1/2	1	33ºF/38ºF	5.72	1/5	3,8	280	**Hydrocarbon R-290**
IMD-ERV60IIGD	60-3/4	23-3/4	34-1/2	2	33ºF/38ºF	12.78	1/5	5,2	330	**Hydrocarbon R-290**
IMD-ERV84IIGD	85-1/4	23-3/4	34-1/2	3	33ºF/38ºF	19.85	1/3	6	500	**Hydrocarbon R-290**
IMD-ERV36IISD	36-1/4	23-3/4	34-1/2	1	33ºF/38ºF	5.72	1/5	3,8	280	**Hydrocarbon R-290**
IMD-ERV60IISD	60-3/4	23-3/4	34-1/2	2	33ºF/38ºF	12.78	1/5	5	330	**Hydrocarbon R-290**
IMD-ERV84IISD	85-1/4	23-3/4	34-1/2	3	33ºF/38ºF	19.85	1/3	5,7	500	**Hydrocarbon R-290**
IMD-ERV15 IIGD	23-3/4	20-1/8	35-3/4	1	39ºF/54ºF	5	1/6	3	152	**Hydrocarbon R-290**
IMD-ERV25 IIGD	35-1/2	20-1/8	35-3/4	2	39ºF/54ºF	8	1/5	3,4	202	**Hydrocarbon R-290**
IMD-ERV35 IIGD	53-1/4	20-1/8	35-3/4	3	39ºF/54ºF	11.6	1/4	3	284	**Hydrocarbon R-290**
IMD-ERV15 GD	23-3/4	20-1/8	35-3/4	1	39ºF/54ºF	5	1/5	3	152	**Hydrocarbon R-290**
IMD-ERV25 GD	35-1/2	20-1/8	35-3/4	2	39ºF/54ºF	8	1/5	3,4	202	**Hydrocarbon R-290**
IMD-ERV35 GD	53-1/4	20-1/8	35-3/4	3	39ºF/54ºF	11.6	1/4	4,10	284	**Hydrocarbon R-290**
IMD-ERV15 SD	23-3/4	20-1/8	35-3/4	1	33ºF/38ºF	5	1/5	3	280	**Hydrocarbon R-290**
IMD-ERV25 SD	35-1/2	20-1/8	35-3/4	2	33ºF/38ºF	8	1/5	3,4	330	**Hydrocarbon R-290**
IMD-ERV35 SD	53-1/4	20-1/8	35-3/4	3	33ºF/38ºF	11,6	1/4	4,6	500	**Hydrocarbon R-290**

Narrow back bar coolers black finish

IMD-ERV35IIGD

RGB LED lighting
(optional)

IMD-ERV25 GD

RGB LED lighting
(optional)

IMD-ERV15 SD

IMD-ERV25 SD

STANDARD FEATURES

ELECTRICAL	Cord and NEMA 5-15P plug, Electrical connection is 115V / 1ph / 60Hz.
OPTIONS	Set of 4'' casters, Set of 4'' casters, front locking.

Merchandiser sliding doors

IMD-ERC130

[Sliding glass]

IMD-ERC200

[Sliding glass]

**OPTIONAL
CUSTOMIZED**

White
Optional

Black
Standar

MOD.	Overall Dimensions			Doors	[ºF]	[ft³]	[HP]	115V (Amps)	[Lbs]	DOE
IMD-ERC 100	27-3/4	33-1/8	78-7/8	2	39ºF/46ºF	40	3/4	8,7	350	**Hydrocarbon R-290**
IMD-ERC 130	31-5/8	33-1/8	78-7/8	2	39ºF/46ºF	46	3/4	9,2	600	**Hydrocarbon R-290**
IMD-ERC 200	31-5/8	33-1/8	78-7/8	3	39ºF/46ºF	72	1	10,8	820	**Hydrocarbon R-290**
IMD-NEC501RV	27	27-3/8	79-1/8	1	36 ºF/46ºF	15	1/3	5	300	**Hydrocarbon R-290**
IMD-NEC501FV	27	27-3/8	79-1/8	1	5ºF/-13ºF	15	3/4	9	300	**Hydrocarbon R-290**
IMD-ERC130PH	54-1/2	33-1/8	78-7/8	2	39ºF/46ºF	40	3/4	9,2	650	**Hydrocarbon R-290**
IMD-ERC200PH	81-7/8	33-1/8	78-7/8	3	39ºF/46ºF	63	1	10,8	850	**Hydrocarbon R-290**
IMD-ERC130PHBT	54-1/2	33-1/8	78-7/8	2	- 0ºF	40	1-1/4	16	650	**Hydrocarbon R-290**
IMD-ERC200PHBT	81-7/8	33-1/8	78-7/8	3	- 0ºF	63	1-1/4+ 1-1/4	32	850	**Hydrocarbon R-290**

Merchandiser hinged doors

IMD-ERC 200 PH

IMD-NEC501 FV

IMD-ERC130 PH

**OPTIONAL
CUSTOMIZED**

White Optional

Black Standar

STANDARD FEATURES

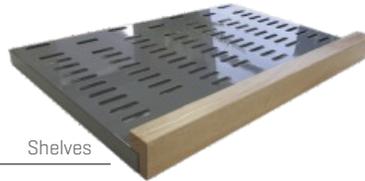|	
ELECTRICAL	Cord and NEMA 5-15P plug, Electrical connection is 115V / 1ph / 60Hz.
OPTIONS	Set of 4'' casters,

Wine cellars
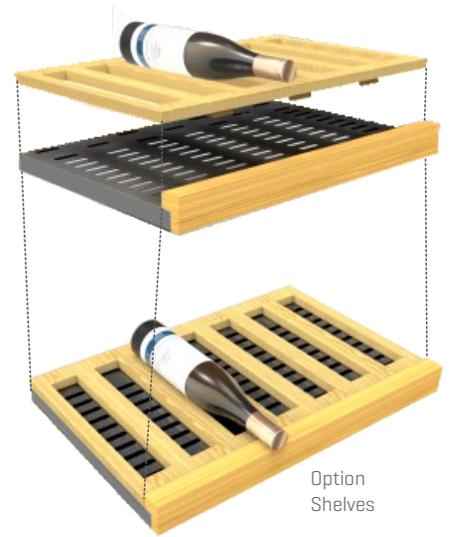
IMD-EVV100

Shelves

Option Shelves

IMD-EVV200MX

Cherry color standard

OPTIONAL CUSTOMIZED

White Optional

Black Optional

Cherry color standard

Cherry color standard

| MOD.	Overall Dimensions			Doors	Bottles	[°F]	[ft³]	[HP]	115V (Amps)	[Lbs]	DOE
IMD-EVV100	25 -7/8	23-1/2	75-1/2	1	100	39ºF/64ºF	12	1/4	4.2	360	**Hydrocarbon R-290**
IMD-EVV200MX	51- 3/4	23-1/2	75-1/2	2	100+100	39ºF/64ºF	12+12	1/4+1/4	8.4	630	**Hydrocarbon R-290**
IMD-EVV23R1G	27-1/8	23-5/8	80	1	90	39ºF/64ºF	11.3	1/3	4.5	310	**Hydrocarbon R-290**
IMD-EVV49R2G	54-1/2	23-5/8	80	2	90+90	39ºF/64ºF	22.6	1/3+1/3	6.65	580	**Hydrocarbon R-290**

Retro-refrigerator

IMD-EVV23R1G

Shelves
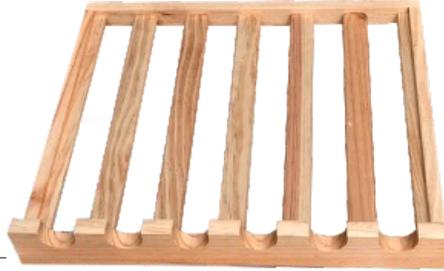
IMD-EVV49R2G

**OPTIONAL
CUSTOMIZED**

| White Optional | Black Optional |

Cherry color standard

STANDARD FEATURES

ELECTRICAL	
OPTIONS	

7. Display cases

Deli - Display cases
Straight glass

Models	Description	Page
IDC-VBC9 RCP / SCP	Deli display cases	72
IDC-VBC12 RCP / SCP	Deli display cases	72
IDC-VBC15 RCP / SCP	Deli display cases	72
IDC-VBC18 RCP / SCP	Deli display cases	72
IDC-VBC25 RCP / SCP	Deli display cases	72
IDC-VBC90AA RCP / SCP	Deli display cases	72

Fish - Display cases

Models	Description	Page
IDC-VRP13	Fish display cases	73
IDC-VML 12	Fish display cases	73
IDC-VML 15	Fish display cases	73
IDC-VML 18	Fish display cases	73

Pastry - Display cases

Models	Description	Page
IDC-VBR9R	Pastry disp. cases curved glass	74
IDC-VBR12R	Pastry disp. cases curved glass	74
IDC-VBR18R	Pastry disp. cases curved glass	74
IDC-VBR9SS	Pastry disp. cases curved glass	74
IDC-VBR12SS	Pastry disp. cases curved glass	74
IDC-VBR18SS	Pastry disp. cases curved glass	74
IDC-VBR9PR	Pastry disp. cases straight glass	74
IDC-VBR12PR	Pastry disp. cases straight glass	74
IDC-VBR18PR	Pastry disp. cases straight glass	74
IDC-VBR9FG	Pastry disp. cases straight glass	75
IDC-VBR12FG	Pastry disp. cases straight glass	75
IDC-VBR18FG	Pastry disp. cases straight glass	75
IDC-VCO9	Pastry disp. cases straight glass combo series	76
IDC-VCO12	Pastry disp. cases straight glass combo series	76
IDC-VCO15	Pastry disp. cases straight glass combo series	76
IDC-VCO18	Pastry disp. cases straight glass combo series	76

Gelato - Display cases

Models	Description	Page
IDC-VAR12H	Gelato curved glass - Width 49-1/4" - 9.5 ft3	78
IDC-VAR15H	Gelato curved glass - Width 61-1/2" - 15.2 ft3	78
IDC-VAR18H	Gelato curved glass - Width 73-7/8" - 20.2 ft3	78
IDC-VAR12HFG	Gelato flat glass- Width 49-1/4ª - 9,5 ft3	78
IDC-VAR15HFG	Gelato flat glass - Width 61-1/2" - 15.2 ft3	78
IDC-VAR18HFG	Gelato flat glass - Width 73-7/8" - 20.2 ft3	78

7 DISPLAY CASES

Specifications

Front bumper (VBC)

Anodized aluminium profile

VBC15R CP / S CP

VBR12R

VBR18 SS

VBC Supermarket display counter for meat and deli

- Wide product range for all types of commercial sales
- Models without and with storage refrigerated to multiply the options of sales service
- Full visibility of display products
- Illuminated glass middle shelf
- Double row led lighting
- Designed specifically for meats and pre-cooked foods already packaged, delicatessen, dairy and sandwiches
- Ergonomic worktop in AISI304 stainless steel finish
- Exhibition area in AISI304 stainless steel
- Elevagting front glass for easy access to exhibition and cleaning plan
- Structure and glass support in anodyzed aluminium profiles
- Temperature range: M1, M2 (ISO23953)

VBR Pastry display cases

- Flexibility of layout to combine different types of sales
- High capacity with four exposure levels
- Folding front tempered glass
- Interior exhibition in AISI304 stainless steel
- Glass shelves with anodized aluminium profile
- High presure injected polyurethane insulation, CFC's free
- Front decoration in water-repelletn DM high resistance lacquer
- Electronic control
- Automatic defrost
- 6000K led lighting on exposure, shelves and decorative
- Night curtain (SS model)
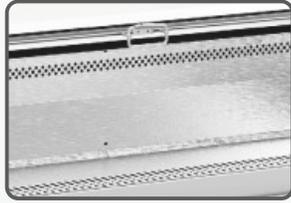
Night curtain (VBR SS)

Back doors (VBR R/PR)

VBR12PR

VCO15

7 DISPLAY CASES

VCO dual service display cases for bakery

- Dual service: refrigerated and ambient temperature
- Neutral upper part for the display and sale of neutral bakery product
- Bottom part for self-service refrigerated product sales
- Perfect mix for cross-selling in your sales area
- High capacity with 2 display levels

Lower part
- Module with built-in group
- High capacity with two exposure levels
- Interior in epoxy painted steel
- Front & side decoration in water-repellent DM high resistance lacquer
- High presure injected polyurethane insulation, CFC's free
- Electronic control
- Night curtain
- Automatic defristing
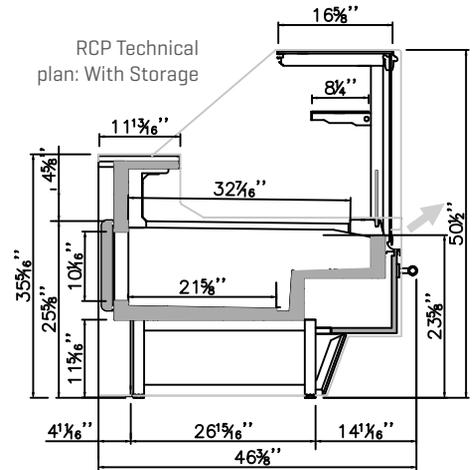- Led lighting cold white 6000K on exposition deck

Upper part
- Neutral module
- Tempered front glass
- Rear sliding doors
- Double side glass
- Glass top shelf
- Anodized aluminium profiles

Deli display cases
Straight glass

VBC Barcelona Series

IDC-VBC15RCP

RCP Technical
plan: With Storage

16⅝''

8¼''

11¹³⁄₁₆''

4⅝''

35⁵⁄₁₆''

25⅝''

10⅛''

32⅞''

21⅝''

1¹⁵⁄₁₆''

50½''

2⅜''

4¹⁄₁₆''   26¹⁵⁄₁₆''   14¹⁄₁₆''

46⅜''

RCP: Without Storage
SCP: With Storage

IDC-VBC18SCP + VBC90AARCP

(Standard color)

MOD.	Overall Dimensions			[°F]	[ft³]	[HP]	115V [Amps]	[Lbs]	DOE
IDC-VBC9 RCP / SCP	39-15/16	46-3/8	50-1/2	33°F/41°F	4.63	5/8	4,87	419	**Hydrocarbon R-290**
IDC-VBC12 RCP / SCP	49-3/16	46-3/8	50-1/2	33°F/41°F	6.18	5/8	10.6	441	**Hydrocarbon R-290**
IDC-VBC15 RCP / SCP	61-1/2	46-3/8	50-1/2	33°F/41°F	7.73	3/4	9,77	529	**Hydrocarbon R-290**
IDC-VBC18 RCP / SCP	73-3/4	46-3/8	50-1/2	33°F/41°F	9.28	1	12,6	606	**Hydrocarbon R-290**
IDC-VBC25 RCP / SCP	100-3/4	46-3/8	50-1/2	33°F/41°F	12.3	1	13,55	661	**Hydrocarbon R-290**
IDC-VBC90AA RCP / SCP	75-5/8	68-5/16	50-1/2	33°F/41°F	6 6	5/8	10.6	490	**Hydrocarbon R-290**

Include sliding doors

STANDARD FEATURES

ELECTRICAL	115V / 1ph /60 Hz							
OPTIONS	Exterior Colors							Interior Colors
	Ral 1015 Beige	Ral 1018 Yellow	Ral 2003 Orange	Ral 3003 Maroon	Ral 3020 Red	Ral 5015 Blue	Ral 5017 Dark blue	White
	Ral 5011 Steel blue	Ral 6002 Dark Green	Ral 6018 Green	Ral 6019 Pastel Green	Ral 7016 Anthracita	Ral 7035 Light gary	Ral 7037 Dusty grey	Black
	Ral 7042 Traffic gray	White	Black	Stainless Steel				Stainless Steel

Fish display cases

VRP / VML Málaga Series

IDC-VRP 13

33-1/8"

8-5/8"
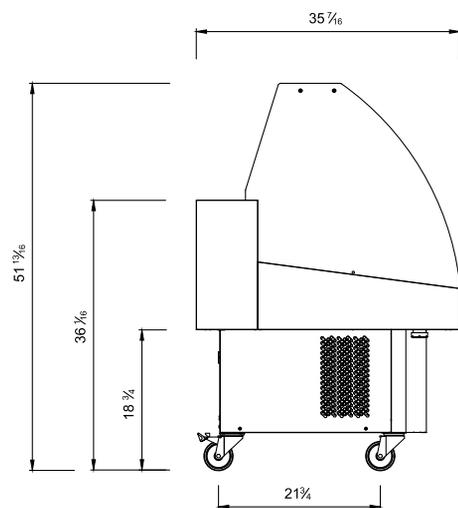
26-3/8"

48"

37-3/8"

21-5/8"

VRP

35 7/16

51 3/16

36 3/16

18 3/4

21 3/4

VML
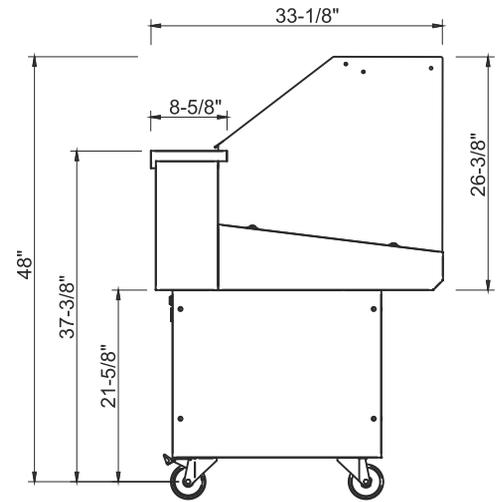
IDC-VML15

MOD.	Overall Dimensions			[°F]	[ft³]	[HP]	115V (Amps)	[Lbs]	DOE
IDC-VRP 13	51-31/32	33-15/32	50-13/64	30ºF/34ºF	4.06	1/3	4.9	342	**Hydrocarbon R-290**
IDC-VML 12	52-7/16	35-7/16	52-1/2	30ºF/34ºF	4.06	1/3	4.9	342	**Hydrocarbon R-290**
IDC-VML 15	64-3/4	35-7/16	52-1/2	30ºF/34ºF	8.40	1/2	7.6	401	**Hydrocarbon R-290**
IDC-VML 18	77-1/16	35-7/16	52-1/2	30ºF/34ºF	12.71	7/8	8.4	430	**Hydrocarbon R-290**

ELECTRICAL	Cord and NEMA 5- 15 plug	115V / 1 ph / 60 Hz.

Display the fish on cryshed ice

Pastry display cases

VBR Ambar/VBR PR Ambar Series

IDC-VBR12R

Rear sliding doors
with stay open feature

Night curtain Standard
and front brackets

IDC-VBR18SS

IDC-VBR12PR

OPTIONAL
DECORATION

| White Standar | Black | Ral 3001 Red | Ral 5015 Blue |

EACH SHELF HOLDS UP TO
45 LBS

MOD.	Overall Dimensions			Doors	[°F]	[ft³]	[HP]	(Amps) 115V	[Lbs]	DOE
IDC-VBR9R	36-15/16	31-7/8	51-3/16	2	39°F/45°F	10.0	1/2	7.8	540	**Hydrocarbon R-290**
IDC-VBR12R	49-3/16	31-7/8	51-3/16	2	39°F/45°F	13.0	3/4	7.9	650	**Hydrocarbon R-290**
IDC-VBR18R	73-13/16	31-7/8	51-3/16	3	39°F/45°F	20.0	1	8.8	840	**Hydrocarbon R-290**
IDC-VBR9SS	36-15/16	31-7/8	51-3/16		39°F/45°F	10.0	1/2	7.8	500	**Hydrocarbon R-290**
IDC-VBR12SS	49-3/16	31-7/8	51-3/16		39°F/45°F	13.0	3/4	7.9	600	**Hydrocarbon R-290**
IDC-VBR18SS	73-13/16	31-7/8	51-3/16		39°F/45°F	20.0	1	8.8	840	**Hydrocarbon R-290**
IDC-VBR9PR	36-15/16	31-7/8	51-3/16	2	39°F/45°F	10.0	1/2	7.8	540	**Hydrocarbon R-290**
IDC-VBR12PR	49-3/16	31-7/8	51-3/16	2	39°F/45°F	13.0	3/4	7.9	660	**Hydrocarbon R-290**
IDC-VBR18PR	73-13/16	31-7/8	51-3/16	3	39°F/45°F	20.0	1	8.8	840	**Hydrocarbon R-290**

Pastry display cases

VBR FG Ambar Series

IDC-VBR12FG

MOD.	Overall Dimensions			Doors	[°F]	[ft³]	[HP]	115V [Amps]	[Lbs]	DOE
IDC-VBR9FG	36-15/16	31-7/8	51-3/16	2	39ºF/45ºF	10.0	1/2	7.8	540	**Hydrocarbon R-290**
IDC-VBR12FG	50-1/2	31-7/8	51-1/8	2	39ºF/45ºF	13.0	3/4	7.9	660	**Hydrocarbon R-290**
IDC-VBR18FG	75-5/16	31-7/8	51-3/16	3	39ºF/45ºF	20.0	1	8.8	840	**Hydrocarbon R-290**

STANDARD FEATURES

ELECTRICAL	115V / 1ph /60 Hz

Pastry display cases

IDC-VCO15

Night curtain standard

Neutral countertop

infrico

Black Standard
Option: White color

infrico
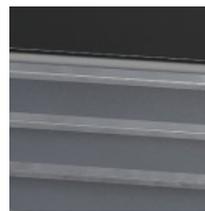
MOD.	Overall Dimensions			[°F]	[ft³]	[HP]	115V (Amps)	[Lbs]	DOE
IDC-VCO9	39-15/16	34-15/16	57-1/8	39ºF/45ºF	7.09	5/8	7.8	510	**Hydrocarbon R-290**
IDC-VCO12	49-3/16	34-15/16	57-1/8	39ºF/45ºF	9.46	3/4	8.1	600	**Hydrocarbon R-290**
IDC-VCO15	61-1/2	34-15/16	57-1/8	39ºF/45ºF	11.79	3/4	10.2	700	**Hydrocarbon R-290**
IDC-VCO18	73-13/16	34-15/16	57-1/8	39ºF/45ºF	14.16	1	12.7	900	**Hydrocarbon R-290**

STANDARD FEATURES

ELECTRICAL	115V / 1ph /60 Hz

Gelato display cases

IDC-VAR18H

IDC-VAR12H

Important:
Remove gelato product every night and store them inside a regular freezer, to allow proper defrost cycle and cleaning on the equipment.

Lift-up curved glass system supported by hydraulic pistons

VAR
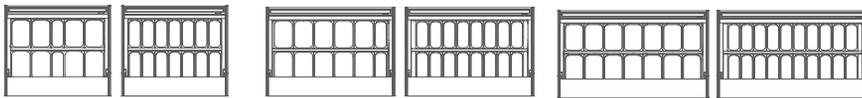
8 Optional   14 Standard   10 Optional   16 Standard   14 Optional   20 Standard

MOD.	Overall Dimensions			Doors	Pans	[°F]	[ft³]	[HP]	115V	220V	[Lbs]	DOE
IDC-VAR12H	53-3/8	45-1/16	51-9/16		14	0°F / 5°F	3.45	1-1/4	4.9	5.8	660	**Hydrocarbon R-290**
IDC-VAR15H	64-5/8	45-1/16	51-9/16		16	0°F / 5°F	3.95	1+1/2	5.4	6.1	796	**Hydrocarbon R-290**
IDC-VAR18H	77	45-1/16	51-9/16		20	0°F / 5°F	4.95	1-1/4 + 3/4	6.5	7.8	940	**Hydrocarbon R-290**
IDC-VAR12HFG	51-1/8	43-7/8	52		14	0°F / 5°F	3.45	1-1/4	4.9	5.8	765	**Hydrocarbon R-290**
IDC-VAR15HFG	63-7/8	43-7/8	52		16	0°F / 5°F	3.95	1+1/2	5.4	6.1	930	**Hydrocarbon R-290**
IDC-VAR18HFG	76-1/4	43-7/8	52		20	0°F / 5°F	4.95	1-1/4 + 3/4	6.5	7.8	1022	**Hydrocarbon R-290**

VAR H / VAR HFG Series

IDC-VAR18HGF

Tilt forward frontal tempered glass system

Important:
Remove gelato product every night and store them inside a regular freezer, to allow proper defrost cycle and cleaning on the equipment.

Pan Dimensions:

14-1/4 x 10"
Optional

14-1/4 x 6-1/2"
Standard

Popsicle holder (optional)

Combination of trays

Removable evaporation tray-Easy cleaning

LED Technology

Folding glass cover

Night cover

STANDARD FEATURES

OPTIONS	Exterior Colors							
	RAL 4007 Violet	RA 2003 Orange	RAL 5015 Blue	RAL DESIGN 3504035 Pink	RAL DESIGN 2108025 Sky blue	RAL DESIGN 1107060 Pistachio	RAL 3003 Maroon	RAL 1018 Yellow
	RAL 9016 White	RAL 3020 Red	RAL 1001 Beige	RAL 6002 Dark Green				

7 DISPLAY CASES

8. Counter top display cases

Refrigerated Ingredient cases

Models	Description	Page
ICT-VIP1330B1/3GLASSTOP	Pizza ingredient displays - 4 pans - Glass	84
ICT-VIP1490B1/3GLASSTOP	Pizza ingredient displays - 5 pans - Glass	84
ICT-VIP1740B1/3GLASSTOP	Pizza ingredient displays - 6 pans - Glass	84
ICT-VIP1980B1/3GLASSTOP	Pizza ingredient displays - 8 pans - Glass	84
ICT-VIP2300B1/3GLASSTOP	Pizza ingredient displays - 10 pans - Glass	84
ICT-VIP1330B1/3SOLIDLID	Pizza ingredient displays - 4 pans - Solid Lid	84
ICT-VIP1490B1/3SOLIDLID	Pizza ingredient displays - 5 pans - Solid Lid	84
ICT-VIP1740B1/3SOLIDLID	Pizza ingredient displays - 6 pans - Solid Lid	84
ICT-VIP1980B1/3SOLIDLID	Pizza ingredient displays - 8 pans - Solid Lid	84
ICT-VIP2300B1/3SOLIDLID	Pizza ingredient displays - 10 pans - Solid Lid	84

Sushi cases

Models	Description	Page
ICT-VSU50L	Left side condensing unit - Width 50"	85
ICT-VSU63L	Left side condensing unit - Width 63-3/4"	85
ICT-VSU77L	Left side condensing unit - Width 77-5/8"	85
ICT-VSU50R	Right side condensing unit - Width 50"	85
ICT-VSU63R	Right side condensing unit - Width 63-3/4"	85
ICT-VSU77R	Right side condensing unit - Width 77-5/8"	85

Specifications

VSU50L   VSU77R

Counter top ingredient cases

Exterior
- Aisi 304 stainless steel
- Safety glass on the top, closed in the front (facing the customer) and open in the back facing the operator)
- Sliding doors on the back
- Levelling feet

Interior
- Aisi 304 stainless steel
- Stainless steel 6" deep pans, included

Insulation
- Cfc-free polyurethane insulation, entire cabinet structure is foamed-in place using a high density polyurethane insulation - Low gwp & zero odp effect

Refrigeration
- Digital temperature controller with automatic defrost system
- Cold wall refrigeration system
- Refrigerant gas R600A

Electrical
- Cord and nema 5-15p plug
- Electrical connection is 115v / 1ph / 60hz

VIP1740B 1/3
Glasstop

VIP1980B 1/3
Solid Lid

Counter top sushi display cases

Exterior
- Aisi 304 stainless steel
- Rear sliding doors, included
- Anodized aluminum silver profile
- Levelling feet

Interior
- Aisi 304 stainless steel
- Internal drain plug for easy cleaning
- Led lighting in top profile

Insulation
- Cfc-free polyurethane insulation, entire cabinet structure is foamed-in place using a high density polyurethane insulation - Low gwp & zero odp effect

Refrigeration
- Digital temperature controller
- Manual defrost system
- Gravity coil on top and cold plate refrigeration system on the bottom
- Refrigerant gas R134A

Electrical
- Cord and nema 5-15p plug
- Electrical connection is 115v / 1ph / 60hz

Countertop refrigerated display cases
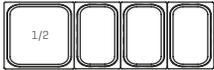
VIP Series

ICT-VIP1490B1/3GLASSTOP
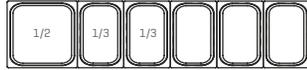

ICT-VIP1980B1/3SOLIDLID

VIP 1330 B 1/3
(501X13) = 1 (501X11) = 3

VIP 1740 B 1/3
(501X13) = 1 (501X11) = 5

VIP 1490 B 1/3
(501X13) = 1 (501X11) = 4

VIP 1980 B 1/3
(501X11) = 8

MOD.	Overall Dimensions			Pans	[°F]	[ft³]	[HP]	[Amps] 115V	[Lbs]	DOE
ICT-VIP1330B1/3GLASSTOP	52-5/16	16-5/16	17-11/16	4	39°F/41°F	1.30	1/6	1.82	142	**Hydrocarbon R-290**
ICT-VIP1490B1/3GLASSTOP	58-3/4	16-5/16	17-11/16	5	39°F/41°F	1.55	1/6	1.82	160	**Hydrocarbon R-290**
ICT-VIP1704B1/3GLASSTOP	68-1/4	16-5/16	17-11/16	6	39°F/41°F	1.83	1/6	1.82	165	**Hydrocarbon R-290**
ICT-VIP1980B1/3GLASSTOP	77-13/16	16-5/16	17-11/16	8	39°F/41°F	2.36	1/6	1.82	190	**Hydrocarbon R-290**
ICT-VIP2300B1/3GLASSTOP	90-1/2	16-1/4	17-3/4	10	39°F/41°F	2.86	1/6	1.82	174	**Hydrocarbon R-290**
ICT-VIP1330B1/3SOLIDLID	52-5/16	16-5/16	10-1/4	4	39°F/41°F	1.30	1/6	1.82	115	**Hydrocarbon R-290**
ICT-VIP1490B1/3SOLIDLID	58-3/4	16-5/16	10-1/4	5	39°F/41°F	1.55	1/6	1.82	131	**Hydrocarbon R-290**
ICT-VIP1740B1/3SOLIDLID	68-1/4	16-5/16	10-1/4	6	39°F/41°F	1.83	1/6	1.82	140	**Hydrocarbon R-290**
ICT-VIP1980B1/3SOLIDLID	77-13/16	16-5/16	10-1/4	8	39°F/41°F	2.36	1/6	1.82	160	**Hydrocarbon R-290**
ICT-VIP2300B1/3SOLIDLID	90-1/2	16-1/4	10-1/4	10	39°F/41°F	2.86	1/6	1.82	174	**Hydrocarbon R-290**

Countertop Sushi cases

VSU Series

ICT-VSU50L

ICT-VSU63R

ICT-VSU77R

8 COUNTER TOP DISPLAY CASES

MOD.	Overall Dimensions			[ºF]	[ft³]	[HP]	115V [Amps]	[Lbs]	DOE
ICT-VSU50L	50-1/4	16-1/8	9-1/8	30ºF/34ºF	0.56	1/8	3.2	115	**Hydrocarbon R-290**
ICT-VSU63L	64-1/16	16-1/8	9-1/8	30ºF/34ºF	0.84	1/8	3.4	139	**Hydrocarbon R-290**
ICT-VSU77L	77-15/16	16-1/8	9-1/8	30ºF/34ºF	1.14	1/8	3.8	180	**Hydrocarbon R-290**
ICT-VSU50R	50-1/4	16-1/8	9-1/8	30ºF/34ºF	0.56	1/8	3.2	115	**Hydrocarbon R-290**
ICT-VSU63R	64-1/16	16-1/8	9-1/8	30ºF/34ºF	0.84	1/8	3.4	139	**Hydrocarbon R-290**
ICT-VSU77R	77-15/16	16-1/8	9-1/8	30ºF/34ºF	1.14	1/8	3.8	180	**Hydrocarbon R-290**

Important: ONLY place refrigerated product! For daily cleaning, remove product and disconnect unit.

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9. Supermarket multidesk merchandiser

Air curtains
Supermarket

Models	Description	Page
IAG-SML9CM2	Air curtains semi vertical	90
IAG-SML12CM2	Air curtains semi vertical	90
IAG-SML18CM2	Air curtains semi vertical	90

Medium temp
Multideck

Models	Description	Page
IAG-ML9DCCM1	Reach-in Merchandiseers	91
IAG-ML12DCCM1	Reach-in Merchandiseers	91
IAG-ML18DCCM1	Reach-in Merchandiseers	91
IAG-ML9CM1	Grab and Go Merchandisers	91
IAG-ML12CM1	Grab and Go Merchandisers	91
IAG-ML18CM1	Grab and Go Merchandisers	91

Medium temp
Stainless steel multideck

Models	Description	Page
IAG-ML 9DCIM1	Reach-in Merchandisers	92
IAG-ML 12DCIM1	Reach-in Merchandisers	92
IAG-ML 18DCIM1	Reach-in Merchandisers	92
IAG-ML 9IM1	Glab and Go Merchandisers	92
IAG-ML 12IM1	Glab and Go Merchandisers	92
IAG-ML 18IM1	Glab and Go Merchandisers	92

Specifications

SML9 C

ML9 I

ML12 C

Vertical & glass sided / Air curtains semi vertical glass sided

Exterior
- Pull down night curtain
- Black prepainted steel cabinet standard
- Glass sided panels
- Heavy duty ball transfer and levelling feet
- Aisi 304 stainless steel (inox) *only Air curtains semi vertical glass sided*

Interior
- Led lighting in canopy and under each shelf
- Black prepainted steel cabinet standard.
- Aisi 304 stainless steel (inox) *only Air curtains semi vertical glass sided*

Shelving
- (4) Four rows of adjustable shelves
- Price channels included

Refrigeration
- Digital temperature controller with automatic defrost system
- Double stainless steel evaporative pan system, first, by hot gas, second, by electrical
resistance - Extractable condensing unit for easy service
- Forced refrigeration system
- Refrigerant gas R404A
- Case engineered to operate at 75ºf and 55% relative humidity

Electrical
- 220V /1PH/60HZ/L14-30P Plug (Open merchandiser).
- 115v /1PH/60HZ/ 5-15/5-20P Plug (Glass door merchandiser).

ML18DC C

Air curtains stainless steel

Exterior
- Aisi 304 stainless steel
- Pull down night curtain
- Glass sided panels
- Heavy duty ball transfer and levelling feet

Interior
- Aisi 304 stainless steel
- Stainless steel internal panel perforated
- Led lighting in canopy and under each shelf

Shelving
- (4) Four rows of adjustable shelves
- Price channels included

Refrigeration
- Digital temperature controller with automatic defrost system
- Double stainless steel evaporative pan system, first, by hot gas, second, by electrical resistance - Extractable condensing unit for easy service
- Forced refrigeration system
- Refrigerant gas R404A
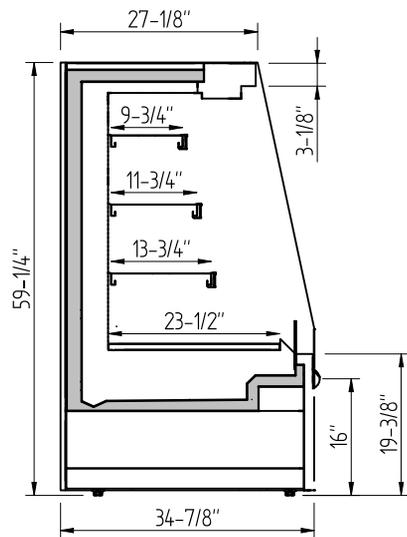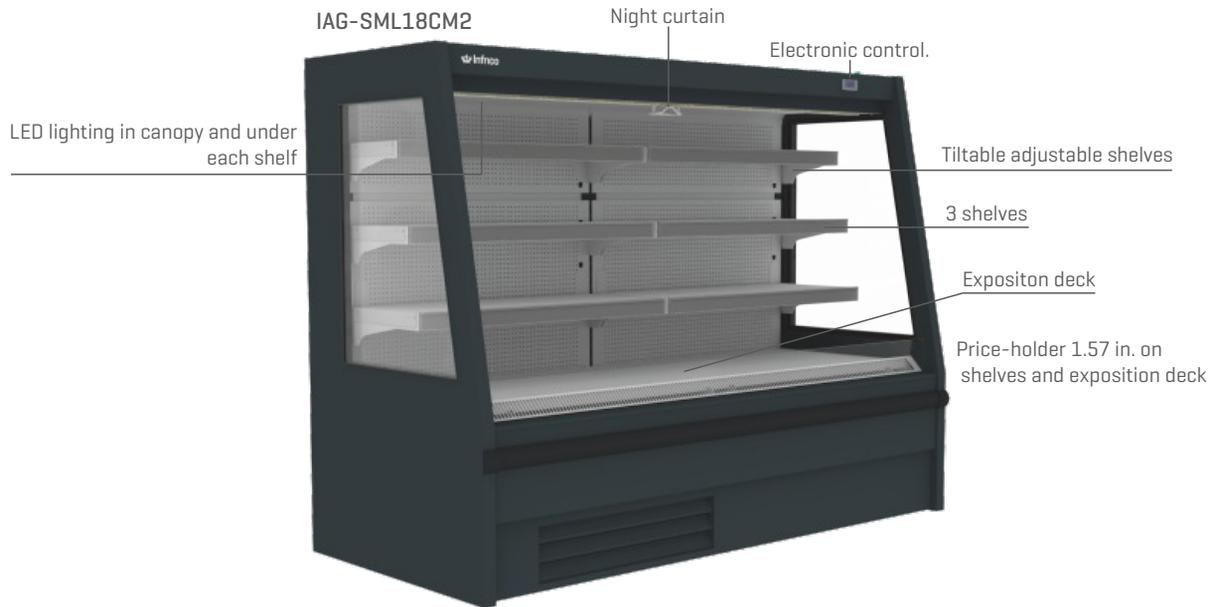- Case engineered to operate at 75ºf and 55% relative humidity

Electrical
- 220V /1PH/60HZ/L14-30P Plug (Open merchandiser).
- 115v /1PH/60HZ/ 5-15/5-20P Plug (Glass door merchandiser).

Low profile air curtains

IAG-SML18CM2

Night curtain

Electronic control.

LED lighting in canopy and under each shelf

Tiltable adjustable shelves

3 shelves

Expositon deck

Price-holder 1.57 in. on shelves and exposition deck

27-1/8"

3-1/8"

9-3/4"

11-3/4"

13-3/4"

59-1/4"

23-1/2"

16"

19-3/8"

34-7/8"

New front bumper

MOD.		Overall Dimensions		[°F]	[ft³]	[ft^²]	Shelves	DOE
IAG-SML9CM2	40	34-5/6	59-1/6	35.6°F/39,2°F	6-1/3	9-1/3	3	**Hydrocarbon R-290**
IAG-SML12CM2	52-1/3	34-5/6	59-1/6	35.6°F/39,2°F	8-1/2	12-1/2	3	**Hydrocarbon R-290**
AIG-SML18CM2	77	34-5/6	59-1/6	35.6°F/39,2°F	12-5/6	18-5/6	3	**Hydrocarbon R-290**

COLORS	Exterior Colors							Interior Colors
	Ral 1015 **Beige**	Ral 1018 **Yellow**	Ral 2003 **Orange**	Ral 3003 **Maroon**	Ral 3020 **Red**	Ral 5015 **Blue**	Ral 5017 **Dark blue**	White
	Ral 5011 **Steel blue**	Ral 6002 **Dark Green**	Ral 6018 **Green**	Ral 6019 **Pastel Green**	Ral 7016 **Anthracita**	Ral 7035 **Light gary**	Ral 7037 **Dusty grey**	Black
	Ral 7042 **Traffic gray**	White	Black	Stainless Steel				Stainless Steel

Medium temp multideck, reach in/grab & go merchandiser MDC/M Series

IAG-ML12DCCM1

Electronic control

LED lighting in canopy and under each shelf

Price-holder 1.57 in. on shelves and exposition deck

4 shelves

Tiltable adjustable shelves

Expositon deck

New front bumper

LED lighting in canopy and under each shelf

IAG-ML12CM1

Tiltable adjustable shelves

4 shelves

Price-holder 1.57 in. on shelves and exposition deck

Expositon deck

MOD.	Overall Dimensions			[°F]	[ft³]	Doors	Shelves	[HP]	[Amps] 115V	230V	[Lbs]	DOE
IAG-ML9DCCM1	40	34-5/6	78-3/4	33°F/41°F	15	2	4	5/8	10.4	-	485	**Hydrocarbon R-290**
IAG-ML12DCCM1	52-1/3	34-5/6	78-3/4	33°F/41°F	26	2	4	5/8	11.3	-	697	**Hydrocarbon R-290**
IAG-ML18DCCM1	77	34-5/6	78-3/4	33°F/41°F	40	3	4	1	17.4	-	908	**Hydrocarbon R-290**
IAG-ML9CM1	40	34-5/6	78-3/4	33°F/41°F	15		4	1	17.9	9.2	397	**Hydrocarbon R-290**
IAG-ML12CM1	52-1/3	34-5/6	78-3/4	33°F/41°F	25		4	1-1/4	2	1	591	**Hydrocarbon R-290**
IAG-ML18CM1	77	34-5/6	78-3/4	33°F/41°F	40		4	1-1/2	3.2	3	710	**Hydrocarbon R-290**

COLORS	Exterior Colors							Interior Colors
	Ral 1015 **Beige**	Ral 1018 **Yellow**	Ral 2003 **Orange**	Ral 3003 **Maroon**	Ral 3020 **Red**	Ral 5015 **Blue**	Ral 5017 **Dark blue**	White
	Ral 5011 **Steel blue**	Ral 6002 **Dark Green**	Ral 6018 **Green**	Ral 6019 **Pastel Green**	Ral 7016 **Anthracita**	Ral 7035 **Light gary**	Ral 7037 **Dusty grey**	Black
	Ral 7042 **Traffic gray**	White	Black	Stainless Steel				Stainless Steel

9 SUPERMARKET MULTIDESK MERCHANDISERS

Medium temp multideck, reach in/grab & go merchandiser   MDCI/MI Series
Stainless Steel

IAG-ML12DCIM1

LED lighting in canopy and under each shelf

New front bumper

Tiltable adjustable shelves

Price-holder 1.57 in. on shelves and exposition deck

IAG-ML12DIM1

4 shelves

Expositon deck

Price-holder 1.57 in. on shelves and exposition deck

MOD.	Overall Dimensions			[°F]	[ft³]	Doors	Shelves	[HP]	115V	230V	[Lbs]	DOE
									[Amps]			
IAG-ML9DCIM1	40	34-5/6	78-3/4	33°F/41°F	15	2	4	5/8	10.4	-	485	**Hydrocarbon R-290**
IAG-ML12DCIM1	52-1/3	34-5/6	78-3/4	33°F/41°F	26	2	4	5/8	11.3	-	697	**Hydrocarbon R-290**
IAG-ML18DCIM1	77	34-5/6	78-3/4	33°F/41°F	40	3	4	1	17.4	-	908	**Hydrocarbon R-290**
IAG-ML9IM1	40	34-5/6	78-3/4	33°F/41°F	15		4	1	17.9	9.2	397	**Hydrocarbon R-290**
IAG-ML12IM1	52-1/3	34-5/6	78-3/4	33°F/41°F	25		4	1-1/4	2	1	591	**Hydrocarbon R-290**
IAG-ML18IM1	77	34-5/6	78-3/4	33°F/41°F	40		4	1-1/2	3.2	3	710	**Hydrocarbon R-290**

10. Accessories & parts

For a full list and pricing of O.E.M Parts & Accesories, please go to AutoQuotes
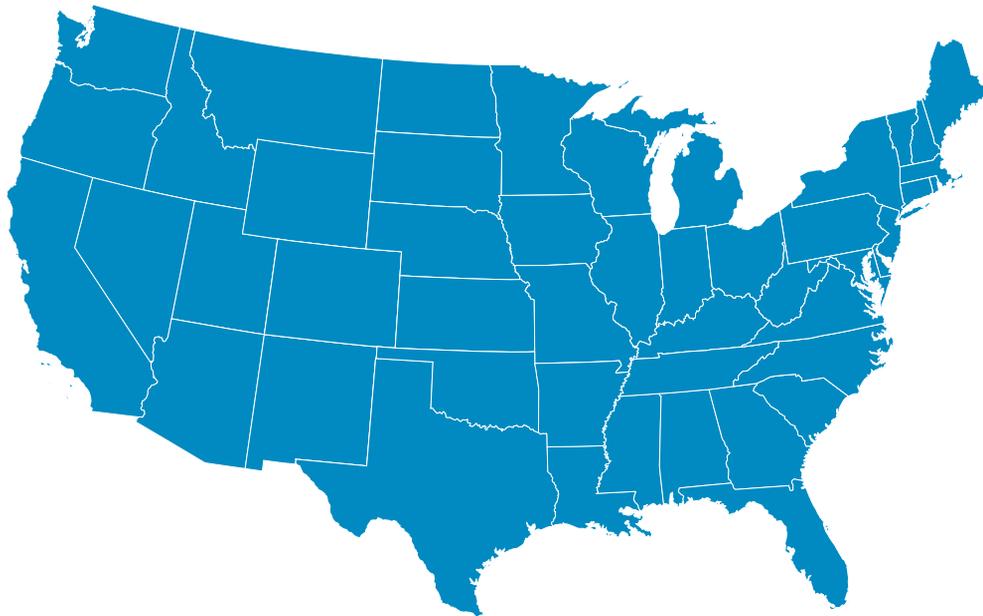
Customer
Service

Infrico

FOR ORIGINAL FACTORY PARTS &
AUTHORIZED SERVICE: 1-855-340-4637

Our technical and customer service team
is focused on providing you with the care,
knowledge and support you will need with the
repair and delivery of spare parts.

www.infrico.us

Infrico USA
Limited warranty

2022 INFRICO USA LIMITED WARRANTY INFRICO USA

[further on stated as "INFRICO"] warrants to the original purchaser of every new INFRICO refrigerated unit, the cabinet and all parts thereof, to be free from defects in material or workmanship, under normal and proper use and maintenance service as specific by INFRICO and upon proper installation and start-up in accordance with the instruction packet supplied with each INFRICO unit. INFRICO´s obligation under this warranty is limited to the following conditions upon each date of invoice:

Parts ....Five (5) years
Labor ....Five (5) years
Compressor ....Seven (7) years

All parts covered under this specific above stated warranty that are determined as failures by INFRICO, are limited to the repair or replacement, including labor charges of defective parts or assemblies.

WARRANTY CLAIM PROCEDURE
All claims for labor or parts must be made directly through INFRICO. All claims should include model number of the unit, the serial number of the cabinet, proof of purchase, and all pertinent information supporting the existence of the alleged defect. Warranty starts the day of shipment.

Based on the reported case, INFRICO will program the service attention either by sending an authorized technician to the place indicated by the Customer in order to solve the situation or will send the necessary spare parts for its repair.

This contract does not apply outside the limits of the USA and CANADA. Nor does it apply to any part which has been subject to misuse, neglect, alteration, accident or to any damage caused by transportation, flood, fire, or the acts of God. This contract is not effective unless the INFRICO Warranty Claim Card, furnished to the distributor, is properly filled out and mailed to service@infrico.com within 24 HOURS from the date of delivery. The term "Original Purchaser" as used herein shall be deemed to refer to that person, firm, association, or company for whom the refrigeration unit refers to herein is originally installed.

WHAT IS NOT COVERED BY THIS WARRANTY

INFRICO´s sole obligation under this warranty is limited to either repair or replacement of parts, subject to the additional limitations below.
This warranty neither assumes nor authorizes any person to assume obligations other than those expressly covered by this warranty.

No consequential damages:

INFRICO is not responsible for economic loss; profit loss or special indirect or consequential damages, ncluding without limitation, losses or damages arising from food or product spoilage claims whether or not on account of refrigeration failure.

Warranty is not transferable:

This warranty is not assignable and applies only in favor of the original purchaser/user to whom delivered. Any such assignment or transfer shall void the warranties herein made and shall void all warranties, express or implied, including any warranty of merchantability or fitness for a particular purpose.

Improper use:

INFRICO assumes no liability for parts or labor coverage for component failure or other damages resulting from improper usage or installation or failure to clean and/or maintain product as set forth in the warranty packet provided with the unit.

ALTERATION, NEGLECT, ABUSE, MISUSE, ACCIDENT, DAMAGE DURING TRANSIT OR INSTALLATION, FIRE, FLOOD, ACTS OF GOD:

INFRICO is not responsible for the repair or replacement of any parts that INFRICO determines have been subjected after the date of manufacture to alteration, neglect, abuse, misuse, accident, damage during transit or installation, fire, flood, act of God or improper electrical connections. INFRICO is not responsible for the repair or replacement of failed or damaged components resulting from electrical power failure, the use of extension cords, low voltage, or voltage drops to the unit.

No implied warranty of merchantability or fitness for a particular purpose:

There aren't any other warranties expressed, implied or statutory, except the warranties as described above. These warranties are
exclusive and in lieu of all other warranties, including implied warranty and merchantability or fitness for a particular purpose. There are no warranties which extend beyond the description on the face hereof.

Outside USA & CANADA:

This warranty does not apply to, and INFRICO is not responsible for, any warranty claims made on products sold or used outside the United States of America and Canada.

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