



AMB 023

Only Piper's equipment has the advantage of **FoodSafe** technology and certification. This ensures that your food is kept "out of the **DANGER-ZONE**." Food spoilage occurs mainly because of rapidly accelerated bacteriological activity within the 40F-140F "**DANGER-ZONE**."

Since there is no simple way of knowing when the degree of contamination has risen to a level which could result in illness or death, chilling or freezing food rapidly is the only **FoodSafe** answer. FDA & HACCP regulations permit a maximum of 6 hours to chill food from 140 to 40 degrees, while some states now permit only 4 hours. This is 6 to 8 times faster than what traditional refrigeration equipment can accomplish.

Blast chilling and shock freezing are the key factors in HACCP compliance and the fight against foodborne pathogens. **Nothing does it better than FoodSafe**.

**INTERNAL FITTING:**

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

**COOLING UNIT:**

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

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

**MODEL NUMBER**

ABM 023

**CONTROL, MONITORING AND SAFETY DEVICES:**

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

**GENERAL FEATURES**

- ◆ Monoblock construction.
- ◆ Core-probe to measure the blast-chilling temperature (194°F to 37°F) and the shock-freezing temperature (194°F to 0°F).
- ◆ Capacity: Holds 3, 13x18 steam table pans
- ◆ External/internal surfaces, top and back-side in stainless-steel
- ◆ Stainless-steel door with ergonomic handle.
- ◆ External satinated finishing type SCOTCH-BRITE.
- ◆ High store capacity compartment with rounded edges to make cleaning easier.
- ◆ Outer floor in galvanized steel.
- ◆ Insulation in high-density expanded polyurethane CFC and HCFC-free, thickness 1.38".
- ◆ Anti-condensation heating element under the door frames.
- ◆ Magnetic gasket on all 4 sides of the door.
- ◆ Self-closing door locking in open position at 100°.
- ◆ Environmental class ST (ambient temperature 100°F).
- ◆ \*Power supply 120V/1Ph/50-60-Hz.
- ◆ Full CE compliance.
- ◆ Manufactured according to the HACCP regulations.
- ◆ Electro-Fin (coating to protect fins from corrosion)

**WARRANTY**

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

Model			ABM023
Control type			
Dimensions	W	inches	22.05
	D	inches	23.43
	H	inches	20.47
Depth with 90° door		inches	37.01
Door opening width		inches	12.99
Internal depth		inches	18.70
Door opening height		inches	10.83
Thickness		inches	1.38
Climatic class			ST
Chilling cycle		°F	194 → 37
Freezing cycle		°F	194 → 0
Chilling capacity 90'		lb	24
Freezing capacity 240'		lb	15
Refrigerant		gas	R404A
Refrigeration capacity	(*)	W	487
Electric power supply		V/PH/Hz	120V/1PH 50-60 Hz
Input electrical power		W	960
Horse power		HP	1
BTU-H			1661
Max. absorbed current		A	7.8
Interstep		inches	3.15
	(W)	inches	25.59
	(D)	inches	23.62
Packing dimensions	(H)	inches	27.56
Volume/Cubic Feet		ft <sup>3</sup>	10.59ft <sup>3</sup>
Weight	net	lb	104
	gross	lb	117
3 Pan			

(\*) evap.temp. -13°F - cond. temp. 113°F

**S-1** **SPEC**

**PIPER PRODUCTS**  
**BUILT TO LAST**  
[www.piperonline.net](http://www.piperonline.net)

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 Fax: 715-842-3125

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

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

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