

# Water Chiller

Model:

Self-contained and Compact

ABSSMC-180



**American Baking Systems introduces a compact flow through Water Chiller designed for the Artisan Bread Shop, Pastry Shop, or In-store Supermarket Bakery.**

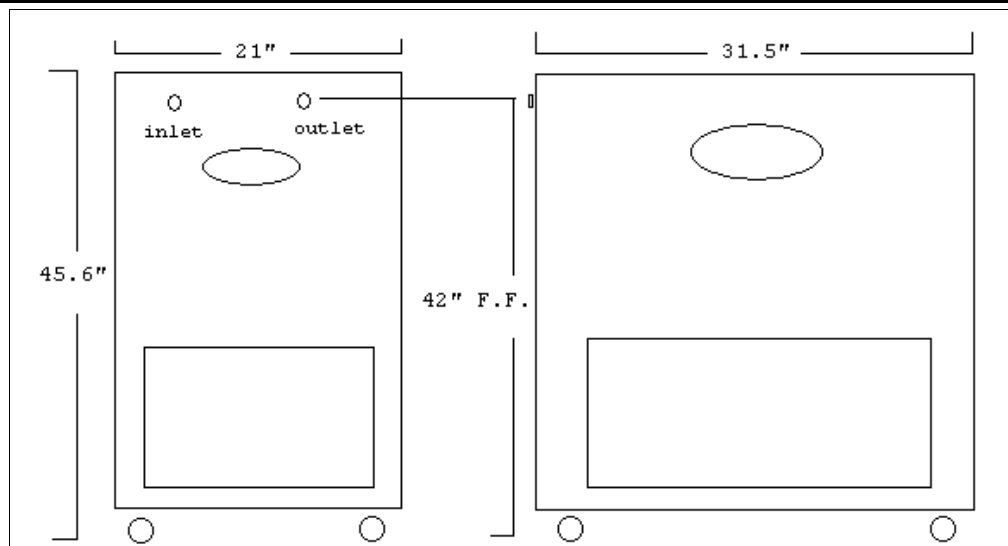
- *Bakery Equipment*
- *Consulting*
- *Design*



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## Specifications Sheet

**Model: ABSSMC-180**



**Electrical:** 208/220 Volt, 1 Phase, 60 Hz 7 / 6 Amps, 1 kW. 6-foot cord with twist-lock plug. 2 wire + ground (NEMA plug: L620P) Recommend a 15 Amp breaker.

**WATER:** 1/2-inch Cold water, 30 to 45 PSI.

**Horsepower:** 1 HP compressor, two 1/8 horse stirring motors. Flow thru design eliminates need for pump.

**Spacing:** 6" from wall in rear and sides for air-flow. Open to front for controls. Do not block top of unit for service.

**Features:** Full Stainless steel construction, quick disconnect and on wheels for service.

**Capacity:** 31 pounds per minute at 36° F when ice present, or 21 pounds per minute with no ice present with inlet water temperature of 72° F. at a flow rate of 2.5 to 4 gallons per minute.

**Shipping:** Weight: 400 lbs Freight class: 85. Fully crated dims: 37"D x 27" W x 52" H

## Notes

- All Dimensions are in inches and are approximate.
- Specifications are subject to change without notice.



Meets UL 763 and NSF-8 Standards

Distributed By:



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