





Welcome to **INFRICO FACTORY STORY!**

INFRICO is a Family owned & operated Manufacturer based out of the Southern region of Spain, a major Global Market Player for almost 35 years in the production & sales of "HIGH SPEC" Commercial Refrigeration Equipment. With our NORTH AMERICA H.Q. located in Miami FL, our products are distributed 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 high-level jobs.

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 stocked in Miami, FL and manufactured in Spain, under the highest international quality manufacturing standards and regulations.

Our product line is probably one of the largest ones in the industry, with an incredible diversified range of options such as Reachins, 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**









Grupo Infrico

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 quarantees to support its commitment to innovation. This is what has positioned Infrico as one of leading commercial refrigeration equipment manufacturer.

The company 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 five hundred employees spread across 13 branches in Spain and 16 abroad.



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







Sanitation

- Rounded interior corners.
- 4" Diameter caster with locks.
- Internal drain plug for pressure cleaning.



Cabinet

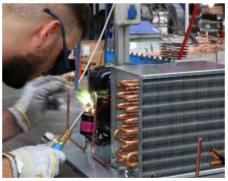
- Insulation with free CFC's.
- Exterior and Interior built-in AISI 304 & 430 Stainless Steel.



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.









Control system

- High precision temperature control.
- The temperature probes are NTC type.
- Automatic defrost cycle.
- Control of the final defrost temperature.



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.



100% Tested

- Helium gas chambers called "GALILEO TP", to prevent 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.















































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.



Customer service

INFRICO offers a 2 years parts & labor warranty for all products. Includes a 6 year compressor warranty.







Stock

 Permanent local stock in Doral FL for immediate delivery.



Production

- Flexibility in production to manufacture a single piece of equipment between 3-4 weeks.
- Deliveries nationwide between 8-10 weeks from factory on special orders.



09. ECO efficiency-DOE approved

- Infrico, continues its policy of respecting and preserving the environment certified by ISO 14001:2004.
- Compliant with all federal requirements. Some of our initiatives include waste reduction, recycling and friendly packaging solutions.
- Committed to eco-design, and reduced energy consumption.
 - CFC's free polyurethane insulation, high-pressure injected with density of 40 Kg/m³. Use of R-134a & R-404A refrigerants.
- LED lighting, reducing energy consumption by 90% compared to traditional fluorescent lights.
- Oversized Condensers & Evaporators to improve energy efficiency and performance.
- Coated Condensers & Evaporators with anticorrosion material to prevent leaks.
- Hydrocarbon R-290
- Hot gas defrost.
 - Triple magnetic chamber gasket to avoid temperature loss.
- Automatic defrost system.
- High efficiency EBM fan motors.
- Doble & Triple tempered glass door with Argon gas
- -CO₂ Continuous CO2 reduction initiatives to fight Global Warming.
- Our product line is approved according DOE compliance.





New Products



ERC-200 ERC-130





ERC-200 PH BT





















Infrico

New Products





IRT-MR67GT-COMBO







IMD-EVV 200 MX





Infrico

Top Sellers



IBC-ABT 201-CBI



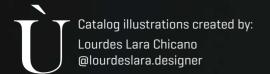
IRR-AGB49CR



IAG-SML18CM2

"Visit our Supermarket Catalog for more informatión"





Valid for the entire product guide:

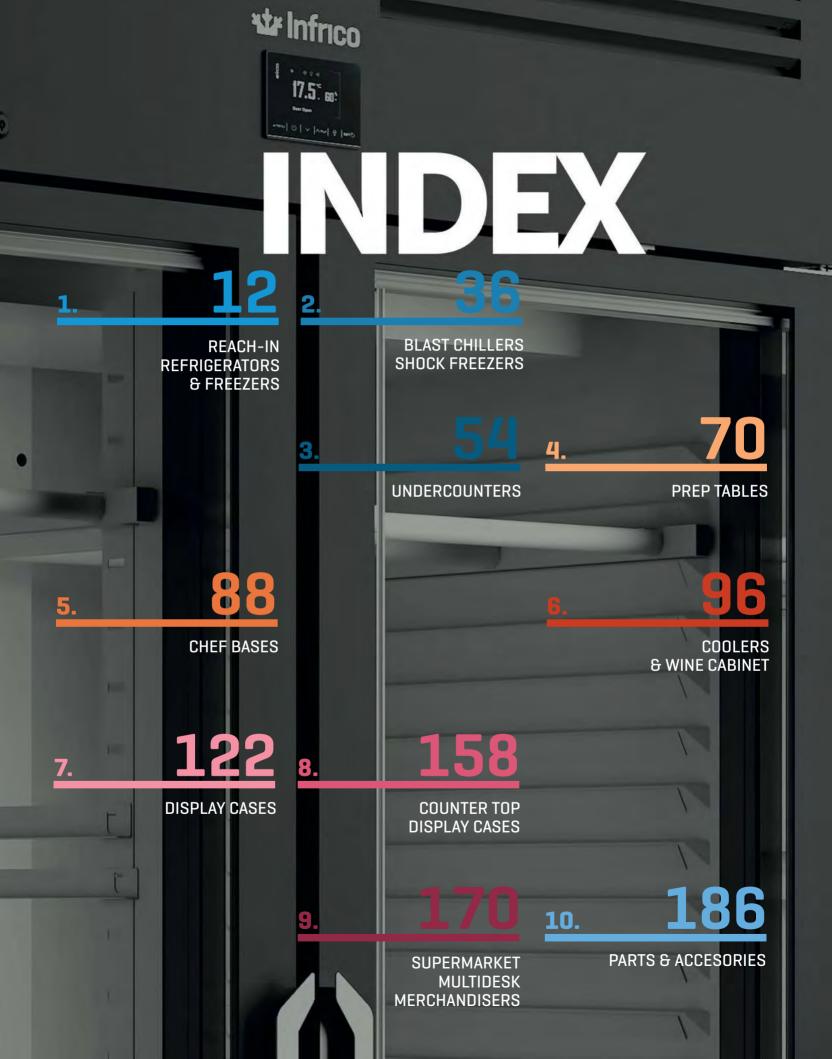
Non contractual pictures.

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. 2022





1.Reach-In Refrigerators & Freezers





1. Reach-in Refrigerators **&** Freezers











Top mounted reach -In Refrigerators

Models	Description	Page
IRR-AGB23	1 Solid Door Refrigerator - 23 ft³	20-21
IRR-AGB49	2 Solid Door Refrigerator - 49 ft³	20-21
IRR-AGB23BT	1 Solid Door Freezer - 23 ft ³	22-23
IRR-AGB49BT	2 Solid Door Freezer- 49 ft ³	22-23
IRR-AGB23CR	1 Glass Door Refrigerator - 23 ft³	24-25
IRR-AGB49CR	2 Glass Door Refrigerator - 49 ft ³	24-25



Roll-In & Roll-thru

Models	Description	Page
IRR-AGB45RI	1 Section Roll-In Refrigerator With 66-1/4" Cart Capacity	26-27
IRR-AGB96RI	2 Section Roll-In Refrigerator With 66-1/4" Cart Capacity	26-27
IRR-AGB45RT	1 Section Roll-Thru Refrigerator With 66-1/4" Cart Capacity	26-27
IRR-AGB45RIBT	1 Section Roll-In Freezer With 66-1/4" Cart Capacity	26-27
IRR-AGB96RIBT	2 Section Roll-In Freezer With 66-1/4" Cart Capacity	26-27



Bottom mounted reach-In. Refrigerators & freezers

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Models	Description	Page
IRR-AN23	1 Solid Door Refrigerator - 23 ft ³	28-29
IRR-AN49	2 Solid Door Refrigerator - 49 ft ³	28-29
IRR-AN67	3 Solid Door Refrigerator - 67ft³	28-29
IRR-AN23BT	1 Solid Door Freezer - 23 ft ³	30-31
IRR-AN49BT	2 Solid Door Freezer - 49 ft ³	30-31
IRR-AN67BT	3 Solid Door Freezer - 67 ft ³	30-31
IRR-AN49MX	2 Solid Door Dual Refrigerator & Freezer - 49 ft³	30-31
IRR-AN23CR	1 Glass Door Refrigerator - 23 ft³	32-33
IRR-AN49CR	2 Glass Door Refrigerator 49 ft³	32-33
IRR-AN67CR	3 Glass Door Refrigerator -67 ft³	32-33
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Top mounted reach-In, Refrigerators & freezers

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Models	Description	Page
IRR-AGN300CR	1 Glass Door Refrigerator	34-35
IRR-AGN301	1 Solid Door Refrigerator	34-35
IRR-AGN301BT	1 Solid Door Freezer	34-35
IRR-AGN600CR	2 Glass Door Refrigerator	34-35
IRR-AGN602	2 Solid Door Refrigerator	34-35
IRR-AGN602BT	2 Solid Door Freezer	34-35
IRR-AGN602MX	2 Solid Door Dual Refrigerator & Freezer	34-35







Reach-in refrigerators & freezers **Specifications**

Top mounted reach-in refrigerators



Exterior

- AISI 304 stainless steel

Interior

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

Shelvina

- Three plastic coated wire shelves per door with stainless steel tray slides included.

- **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,



Refrigeration

- Forced air refrigeration system, expansive valve
- Digital temperature controller with automatic defrost system
- Compact refrigeration system monoblock, INFRIBLOCK ®
- Energy-saving non-electric condensate pan

- Led lighting
- Internal drain plug for easy cleaning
- Tray slides are compatible with 18"x26" and 12"x20" sheet pans,
- Plastic coated tray divider (except IRR-AGB23 and IRR-AGB23-2)
- Field reversible doors.
- Doors locks
- Full-height door opening [22-7/8" x 58-5/8"].
- Evaporator coil coated with anticorrosion material 100% Polyester
- -100 °F ambient
- -Electronic fans
- -Hot gas defrost for low temp units

Bottom mounted reach-in refrigerators



Exterior

- AISI 430 stainless steel

Interior

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

- Three plastic coated wire shelves per door with stainless steel tray slides included



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



Refrigeration

- Forced air refrigerators and expansion valve for freezers
- Digital temperature controller with automatic defrost system
- Energy-saving non-electric condensate pan

- Led lighting
- Internal drain plug for easy cleaning
- Tray slides are compatible with 18"x26" and 12"x20" sheet pans
- Plastic coated tray divider [except IRR-AN23]
- Field reversible doors
- Doors locks
- Full-height door opening (23"x53")
- Evaporator coil coated with anti-corrosion material 100% Polyester
- 100 °F ambient
- -Electronic fans
- -Hot gas defrost for low temp units

Roll-in & roll-thru



Exterior

- AISI 304 stainless steel
- Built with removable panel for easy instalation

Interior

- AISI 304 stainless steel

Shelving

- Three plastic coated wire shelves per door with stainless steel tray slides included.



- Polyurethane insulated doors,
- Self closing doors with stay open feature
- Triple chamber snap in door seals for easy removal and cleaning



- Digital temperature controller with automatic defrost system
- Expansion valve and hot gas defrost system for low temp units (Freezer models)

- Isulated bottom side with 0,8" (1 inch) thick with ramp included
- Panel thickness 3-3/16"
- Tray slides are compatible with 18"x26" and 12"x20" sheet pans,
- Plastic coated tray divider [except IRR-AGB23 and IRR-AGB23-2]
- Full-height door opening [27-5/8" x 72-7/8"].
- Heated door frame to avoid accumulation of ice (Freezer models).
- Compact refrigeration system monoblock, INFRIBLOCK ®
- Energy-saving non-electric condensate pan
- Evaporator coil coated with anti-corrosion material 100% Polyester
- Forced air refrigeration system















Model **IRR-AGB49**







Triple chamber snap in door gasket for easy cleaning



Compact monoblock system (AGB models)



Interior features of IRR-AGB23BT



Expansion valve AGB models and AN model freezers



Top mounted Reach-In refrigerators

CHARACTERISTICS



Energy efficiency

Higher energy rating, due to optimized air circulation, R290 refrigeration and electronic fans. Producing more efficient temperature distribution.



Certifications

Infrico is audited and certified by the international organization AENOR in ISO 9001: 2015 [Quality]; ISO 14001: 2015 (Environment);

OSHAS 18001: 2007 (Worker Safety and Health) and by INTERTEK in accordance with UL 471 and NSF 7.



LED lighting incorporated, reducing energy consumption between 80% and 90% compared to a traditional ligth bulb.





Compact monoblock system



Natural refrigerant R-290 GWP = 0



Expansion valve

MOD.	9	Overall Dimensions	1	Doors	Shelves	[°F]	[ft³]	(HP)	[Amps]	[Lbs]	[\$]
IRR-AGB23	27	31-1/4	84	1	3	33°F/38°F	23.0	1/4	3.8	380	\$8.799
IRR-AGB49	54-1/2	31-1/4	84	2	6	33°F/38°F	49.0	1/3	4.0	700	\$13.425

Height already includes 5-1/8" for casters















Top mounted Reach-In refrigerators

AGB Series

TECHNICAL CHARACTERISTICS



Refrigeration

Monoblock compact refrigeration system.

Hot gas defrost (BT).

Electronic fans

Air cooled condensation system.

Forced air evaporation system.

Evaporative tray without electrical heater

for a better energy consumption.



Doors with integrated dual sided handle and stay open hinge.

Four-chamber flat "seamless" snap-in door gasket easy to remove.

Field revesible doors (AGB23 hardware needed)



REFRIGERATION	Expansion valve	Forced air refrigeration system					
ELECTRICAL	Cord and NEMA 5-15P plug, electrical connection is 115V / 1ph / 60Hz						
DOE	Hydrocarbon R-290						
AMBIENT	Temp 100°F						
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 Solid door freezers

CHARACTERISTICS



Energy efficiency

Higher energy rating, due to optimized air circulation, R290 refrigeration and electronic fans. Producing more efficient temperature distribution.



Certifications

Infrico is audited and certified by an international organization AENOR in **ISO 9001: 2015** (Quality); **ISO 14001:** 2015 (Environment);

OSHAS 18001: 2007 (Worker Safety and Health) and by INTERTEK in accordance with UL 471 and NSF 7.



LED lighting incorporated, reducing energy consumption between 80% and 90% compared to a traditional ligth bulb.



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84



2







23.0

49.0











27 31-1/4 54-1/2 31-1/4









-5°F/0°F

-5°F/0°F





3/4

1-1/4



7.2

10.5





\$10.694 \$14.175















620

Top mounted reach-In Solid door freezers

AGB Series

CHARACTERISTICS



Refrigeration

Monoblock compact refrigeration system.

Hot gas defrost (BT).

Electronic fans

Air cooled condensation system.

Forced air evaporation system.

Evaporative tray without electrical heater for a better energy consumption.



Doors

Doors with integrated dual sided handle and stay open hinge.

Four-chamber flat "cleanless" snap-in door gasket easy to remove.

Field revesible doors [AGB23 hardware needed]



REFRIGERATION	Expansion valve and hot gas defrost s	Expansion valve and hot gas defrost system					
ELECTRICAL	Cord and NEMA 5-20P plug, electrical connection is 115V / 1ph / 60Hz Cord and NEMA 5-15P plug, (AGB 23BT)						
DOE	Hydrocarbon R-290						
DOORS	Heated door frame to avoid accumula	Heated door frame to avoid accumulation of ice					
AMBIENT	Temp 100°F						
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 Split glass door refrigerators

AGB Series

CHARACTERISTICS



Energy efficiency

Higher energy rating, due to optimized air circulation, R290 refrigeration and electronic fans. Producing more efficient temperature distribution.



Certifications

Infrico is audited and certified byan international organization AENOR in **ISO 9001: 2015** (Quality); **ISO 14001:** 2015 (Environment);

OSHAS 18001: 2007 (Worker Safety and Health) and by INTERTEK in accordance with UL 471 and NSF 7.



Lighting

LED lighting incorporated, reducing energetic consumption between 80% and 90% respect to a traditional ligth bulb.





Compact monoblock system



Natural refrigerant R-290 GWP = 0



Expansion valve

MOD.















23.0

49.0













IRR-AGB23CR IRR-AGB49CR

31-1/4











33°F/38°F







1/3

1/3











\$9.240 \$13.440

84 2 33°F/38°F 54-1/2 31-1/4









5,2





620



Top mounted reach-In Split glass door refrigerators

AGB Series

TECHNICAL CHARACTERISTICS



Refrigeration

Monoblock compact refrigeration system.

Hot gas defrost (BT).

Electronic fans

Air cooled condensation system.

Forced air evaporation system.

Evaporative tray without electrical heater for a better energy class.



Doors with integrated dual sided handle and stay open hinge.

Four-chamber flat "cleanless" snap-in door gasket easy to remove.

Field revesible doors [AGB23 hardware needed]



ELECTRICAL	Cord and NEMA 5-15P plug, electrical connection is 115V / 1ph / 60Hz						
DOE	Hydrocarbon R-290						
SHELVING	Plastic coated reinforced wire shelves hold up 155 lb						
DOORS	Door built-in Thermopane double glass [Refrigerators models]						
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"					



Roll in & Roll Thru Refrigerators & freezers

CHARACTERISTICS



Energy efficiency

Higher energy rating, due to optimized air circulation, R290 refrigeration and electronic fans. Producing more efficient temperature distribution.



Certifications

Infrico is audited and certified by an international organization AENOR in **ISO 9001: 2015** [Quality]; **ISO 14001:** 2015 (Environment);

OSHAS 18001: 2007 (Worker Safety and Health) and by INTERTEK in accordance with UL 471 and NSF 7.



LED lighting incorporated, reducing energy consumption between 80% and 90% respect to a traditional ligth bulb.





ASSEMBLY REQUIRED

MOD.	\ominus	7	1					[Amps]		
	(Overall Dimensions		Doors	(°F)	[ft³]	(HP)	115V	[Lbs]	[\$]
IRR-AGB45RI	37-1/4	41-3/4	93	1	33°F/38°F	45.24	1/2	6	510	\$17.000
IRR-AGB96RI	71-5/8	41-3/4	93	2	33°F/38°F	96.3	5/8	12.3	970	\$20.950
IRR-AGB45RT	37-1/4	41-3/4	93	2	33°F/38°F	45.24	1/2	6	510	\$18.750
IRR-AGB45RIBT	37-1/4	41-3/4	93	1	-5°F/0°F	45.24	5/8	14	510	\$22.700
IRR-AGB96RIBT	71-5/8	41-3/4	93	2	-5°F/0°F	96.3	1-1/4	22	970	\$26.985















Roll in & Roll Thru Refrigerators & freezers

RI Series

TECHNICAL CHARACTERISTICS

EXTERIOR



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

CHARACTERISTICS



Structure

AISI 430 stainless steel.

Galvanized metal back cover plate.

4 inch casters diameter. Front casters with brake. Lift-up control panel for easy access to condenser unit.

Lock system. Wide rounded corners to aid cleaning. Drain inside the cabinet.



Energy efficiency

Higher energy rating, due to optimized air circulation, R290 refrigeration and electronic fans. Producing more efficient temperature distribution.



Certifications

Infrico is audited and certified by the international organization INTERTEK in accordance with UL 471 and NSF 7.



	MOD.	-	Overall Dimension:	1	Doors	Shelves	(°F)	[ft³]	(HP)	[Amps]	[Lbs]	(\$)
	IRR-AN23	27	31-3/8	83-1/2	1	3	33°F/38°F	23.0	1/4	3,8	430	\$6.765
ĺ	IRR-AN49	54-1/2	31-3/8	83-1/2	2	6	33°F/38°F	49.0	1/3	4,0	600	\$9.097
	IRR-AN67	82	31-3/8	83-1/2	3	9	33°F/38°F	67.0	1/2	6,1	900	\$12.485

Height already includes 5-1/8" for casters















Bottom mounted Reach-In refrigerators

AN Series

TECHNICAL CHARACTERISTICS



Refrigeration

Temperature regulated by a 30 amp digital controller and automatic defrost.

Air cooled condensation system.

Forced air evaporation system.

Energy-saving non-electric condensate pan.

Evaporators treated with anti-corrosion polyester Epoxy.

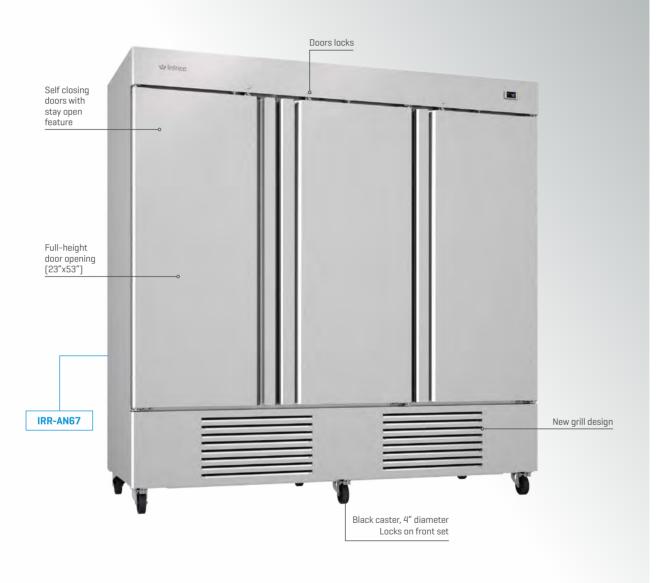


Doors with integrated handle and pivoting hinges with stay open mechanis.



Lighting

Highly efficient LED lighting incorporated.



REFRIGERATION	Forced air refrigeration and Capillary system						
ELECTRICAL	Cord and NEMA 5-15P plug, electrical connection is 115V / 1ph / 60Hz						
DOE	Hydrocarbon R-290						
AMBIENT	100F						
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"						



Bottom Mounted Reach-In Freezers

CHARACTERISTICS



Structure

AISI 430 stainless steel.

4 inch casters diameter. Front casters with brake. Lift-up control panel for easy access to condenser unit. Lock. Wide rounded corners to aid cleaning. Drain plug inside the cabinet.



Energy efficiency

Higher energy rating, due to optimized air circulation, R290 refrigeration and electronic fans. Producing more efficient temperature distribution.



MOD.

























SOLID	DOORS	FREEZERS

IRR-AN23BT	27	31-3/8	83-1/2	1	3	-5°F/0°F	23.0	3/4	6.1	-	430	\$8.768
IRR-AN49BT	54-1/2	31-3/8	83-1/2	2	6	-5°F/0°F	49.0	1-1/4	8.7	-	610	\$10.894
IRR-AN67BT	82	31-3/8	83-1/2	3	9	-5°F/0°F	67.0	3/4+3/4	10.6	24	900	\$14.585
DUAL TEMPERATURE REFRIGERATOR AND FREEZER												
IRR-AN49MX	54-1/2	31-3/8	83-1/2	2	Б	33°F/38°F	23.0	1/4	10.5	_	700	\$13 230

Height already includes 5-1/8" for casters



















Bottom Mounted Reach-In Freezers

AN Series

TECHNICAL CHARACTERISTICS



Refrigeration

Hot gas defrost [BT].

Expansion valve (BT).

Electronic fans (BT).

Air cooled condensation system.

Forced air evaporation system.

Energy-saving non-electric condensate pan.

Evaporators treated with anti-corrosion polyester Epoxy.



Lighting

Highly efficient LED lighting incorporated.



Certifications

Infrico is audited and certified by the international organization INTERTEK in accordance with UL 471 and NSF 7.



REFRIGERATION	Expansion valve and hot gas defrost system for free Each compartment has its own refrigeration system (
ELECTRICAL	Electrical connection is 115V/1ph/60Hz Electronis fan motors NEMA 5-15P AN23 BT AN49BT NEMA 5-20P AN67 BT AN49MX	
DOE	Hydrocarbon R-290	
DOORS	Heated door frame to avoid accumulation of ice	
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"



Bottom mounted reach-In Glass door refrigerator

CHARACTERISTICS



Structure

AISI 430 stainless steel.

Galvanized metal back cover plate.

4 inch casters diameter. Front casters with brake.

Lift-up control panel for easy access to condenser unit. Lock system.

Wide rounded corners to aid cleaning.

Drain inside the cabinet.



Certifications

Infrico is audited and certified by the international organization INTERTEK in accordance with UL 471 and NSF 7.





MOD.	-	Overall Dimensions	1	Doors	Shelves	[°F]	[ft³]	(HP)	[Amps]	[Lbs]	[\$]
IRR-AN23CR	27	31-3/8	83-1/2	1	4	33°F/38°F	23.0	1/3	3.8	430	\$7.920
IRR-AN49CR	54-1/2	31-3/8	83-1/2	2	8	33°F/38°F	49.0	1/3	4.9	600	\$11.528
IRR-AN67CR	82	31-3/8	83-1/2	3	12	33°F/38°F	67.0	1/2	6.2	723	\$14.936

Height already includes 5-1/8" for casters

















Bottom mounted reach-In Glass door refrigerator

AN Series

TECHNICAL CHARACTERISTICS



Refrigeration

Air cooled condensation system. Forced air evaporation system.

Energy-saving non-electric condensate pan.

Evaporators treated with anti-corrosion polyester Epoxy.



Highly efficient LED lighting incorporated.



REFRIGERATION	Forced air refrigeration and Capillary system						
ELECTRICAL	Cord and NEMA 5-15P plug, electrical connection is 115V / 1ph / 60Hz						
DOE	lydrocarbon R-290						
DOORS	Built-in double Thermopane glass door						
OPTIONS Section 10 [Accessories & parts]		Additional slide kits Set of 6" legs, height adjustable from 5" to 8"					

Top mounted reach-In Solid door refrigerators

CHARACTERISTICS



Lighting

LED lighting incorporated, reducing energetic consumption between 80% and 90% respect to a traditional ligth bulb.



Certifications

Infrico is audited and certified byan international organization AENOR in **ISO 9001: 2015** (Quality); **ISO 14001:** 2015 (Environment);

OSHAS 18001: 2007 (Worker Safety and Health) and by INTERTEK in accordance with UL 471 and NSF 7.









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IRR-AGN602

























		Overall Dimension	S	Doors	Shelves	(°F)	[ft³]	(HP)	115V	[Lbs]	[\$]
IRR-AGN300CR	19	27-7/8	82-1/16	1	4	36/43 °F	11,5	1/3	4,3	269	\$9.260
IRR-AGN301	19	27-7/8	82-1/16	1	3	33/38 °F	11,5	1/3	4,1	265	\$7.900
IRR-AGN301BT	19	27-7/8	82-1/16	1	3	0 °F	11,5	3/8"	5,6	265	\$9.525
IRR-AGN600CR	38-3/8	27-7/8	82-1/16	2	8	36/43 °F	26,30	3/8	5,8	392	\$12.600
IRR-AGN602	38-3/8	27-7/8	82-1/16	2	6	33 /38 °F	26,30	3/8	5,6	320	\$11.600
IRR-AGN602BT	38-3/8	27-7/8	82-1/16	2	6	0 °F	26,30	3/4	8,5	1,05	\$13.250
IRR-AGN602MX	38-3/8	27-7/8	82-1/16	2	6	33 / 38 / 0 °F	11,5 / 26,30	1/3"-3/8"	8,08	392	\$15.900

Top mounted reach-In Glass door refrigerators

AGB Series

TECHNICAL CHARACTERISTICS



Refrigeration

Hot gas defrost (BT).

Electronic fans.

Air cooled condensation system. Forced air evaporation system.

Evaporative tray without electrical heater for a better energy class.

Refrigerant: 134 A



Doors with integrated dual sided handle and stay open hinge.

Four-chamber flat "cleanless" snap-in door gasket easy to remove.

Field revesible doors





RGB LED lighting (option)

IRR-AGN300CR

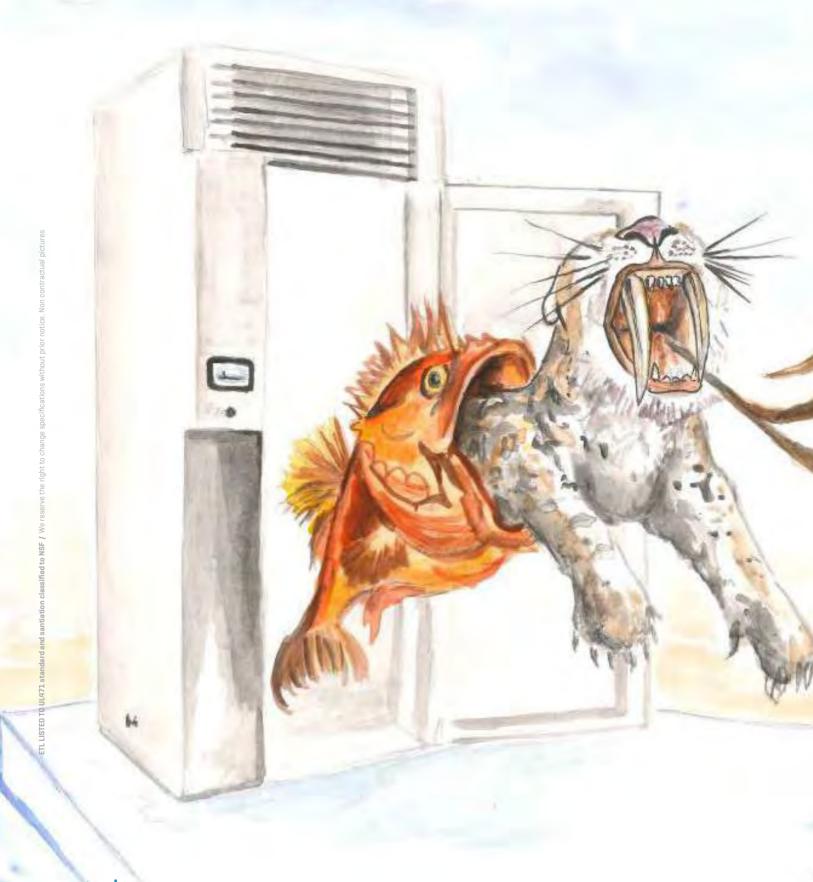




STANDARD FEATURES

ELECTRICAL	Cord and NEMA 5-15P plug, electrical connection is 115V / 1ph / 60Hz							
REFRIGERANT R290								
SHELVING	Plastic coated reinforced wire shelves hold up 155 lb (CR Models)							
DOORS	Door built-in Thermopane double glass (Refrigerators models)							
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"						

2.Blast Chillers Shock Freezers



2.Blast chillers/shock freezers



















Index

Blast chillers & shock freezers

Models	Description	Page
How blast chillers work & cycle functions		44
Blast chillers/shock freezers		45
Control panel		46
Characteristics and applications		47
IBC-ABT31S	Blast chillers/shock freezers - 3 trays	48 - 49
IBC-ABT5 1L	Blast chillers/shock freezers - 5 trays	48 - 49
IBC-ABT7 1M	Blast chillers/shock freezers - 7 trays table	48 - 49
IBC-ABT7 1L	Blast chillers/shock freezers - 7 trays	48 - 49
IBC-ABT10 1L	Blast chillers/shock freezers - 10 trays	50 - 51
IBC-ABT141L	Blast chillers/shock freezers - 14 trays	50 - 51
IBC-ABT20 1CBI	Blast chillers/shock freezers, Roll-in - 20 trays	52 - 53
IBC-ABT20 2CBI	Blast chillers/shock freezers, Roll-in - 20 trays	52 - 53
IBC-ABT20 1C	Blast chillers/shock freezers, Roll-in - 20 trays	52 - 53
IBC-ABT20 2C	Blast chillers/shock freezers, Roll-in - 20 trays	52 - 53
IBC-ABT20 1P	Blast chillers/shock freezers, Roll-in - 20 trays	52 - 53
IBC-ABT20 2P	Blast chillers/shock freezers, Roll-in - 20 trays	52 - 53





















Blast chillers/shock freezers Specifications

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



Exterior

- AISI 304 stainless steel

Interior

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

Shelvina

- Compatible with 12" x 20" sheet pans in IBC-ABT31S (3 pans) and IBC-ABT71M (7 pans)



- **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

- Stainless Steel adjustable legs (except IBC-ABT31S)

Refrigeration

- Forced air refrigeration system, TXV vale
- Digital temperature controller with automatic defrost system
- Compact refrigeration system monoblock, INFRIBLOCK ®



Digital control

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

- Compliant with HACCP regulations
- Internal drain plug for easy cleaning.
- Includes a heated conical probe which is easy to use and remove
- Compatible with 18"x26" sheet pans in IBC-ABT51L (5 pans) and IBC-ABT71L [7 trays]
- Field reversible doors, except IBC-ABT31S
- Heated door frame to avoid accumulation of ice.
- Levelling feet, only
- Evaporator coil coated with anticorrosion material 100% Polyester
- -100 °F ambient

IBC-ABT101L&IBC-ABT141L/IBC-ABT201C



Exterior

- AISI 304 stainless steel
- Compliant with HACCP regulations

Interior

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

- Compatible with any oven [12"x20" and 18"x26" sheet pans] only BC-ABT101L & IBC-ABT141L

- Compatible with any standar pastry speed cart or combi trolley (only IBC-ABT202C model)
- Internal drain plug for easy cleaning [only BC-ABT101L & IBC-ABT141L]
- Includes a heated conical probe which is easy to use and remove



Doors

- Polyurethane insulated doors
- Self closing doors with stay open feature
- Heavy-duty hinges with horizontal and vertical adjustment



Refrigeration

- Control panel with an easy to read screen and menu
- Manual defrost during cycles and automatic defrost during
- Evaporator coil coated with anti-corrosion material 100% Polyester



Digital control

- Interactive control screen & menu

- Triple chamber snap in door gaskets for easy removal and cleaning
- Heated door frame to avoid accumulation of ice
- 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
- Up to 99 different customized cycles
- USB Connection

















Model **IBC-ABT5 1L**





Triple chamber snap in door gasket for easy cleaning



Self-closing doors with stay open feature



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



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



And also

USB Connection HACCP trazability

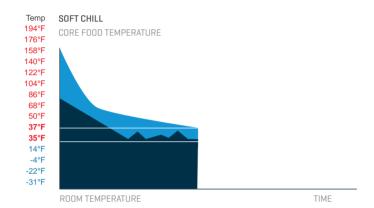
AISI 304 Stainless Steel exterior & interior cabinet construction

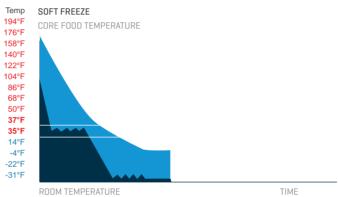
American compressor TECUMSEH, 115 V 60Hz.

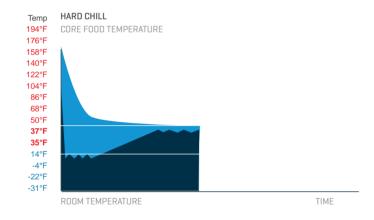
How blast chillers work & cycle functions

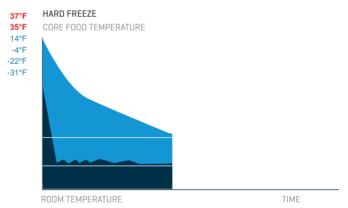












How blast chillers work

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 149°F to 50°F, 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.















ETL LISTED TO UL471 standard and santiation classified to NSF / Wer

Blast chillers/ shock freezers



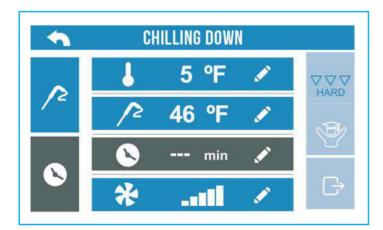


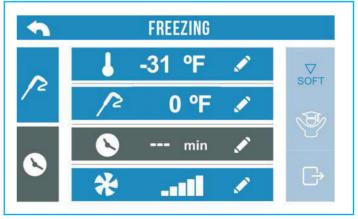
Blast chilling

Blast chilling allows cooked foods to maintain all of its original characteristics by quickly bringing the temperature down from 194°F to 37°F in less than 90 minutes and maintaining temperature between 32°F and 41°F, 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 °F to -0,4°F in less than 270 minutes.







How blast chillers work & cycle functions









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

















Characteristics and applications



High quality

High quality meals at any time, pleasing both the customer and the kitchen chef.



Controlled purchases

Food purchases can be made at any time, making cost savings on seasonal food.



Food safety

Food safety on all your dishes as the chilling process fully conforms to the HACCP regulations.



Saving time

Save by up to 30% of time by preparing meals in batches.



Less waste

Less waste as blast chilled and frozen dishes can be stored for longer periods of time.



Better organization

Better organization in the kitchen, as food can be prepared independently of customer demand.



Less weight loss

Less product weight loss as the humidity and moisture of the food doesn't evaporate.



Blast chiller

Compatible with top main manufacturers.



USB connection

Upload / Download of the configuration Upload / Download of the programs. Download of the information relative to the HACCP alarms.



Wide selection of menus

A wider choice of quality dishes without any health risks.

Blast chillers/shock freezer

ABT Series

CHARACTERISTICS



Structure

AISI 304 Stainless Steel. Compatible with any ovens.



Leak detection system

All the condensing units are 100% tested, in a Helium chamber for the detection of gas leakage.



Higher precision in managing temperature settings. Greater ability to adjust temperature ranges as per'end user's



MOD.



28-3/8

33







1







1

1-1/4

1-1/4







380

480

420



II.	BC-ABT3 1S	
- 1	BC-ABT5 1L	
II.	BC-ABT7 1M	
1	RC-ART7 11	

57-13/16

Overall Dimensions 28 34-1/16

27-9/16

34-1/8



39-3/16

33-1/2

45-1/4





-40°F

-40°F

-40°F

-40°F



22/11

44/26

66/40

66/40





15.1

16.1

16.1







\$13.250

\$17.250

\$19.845

\$19.845

Height already includes 5-1/8" for casters



















ETL LISTED TO UL471 standard and santiation classified to NSF / We reserve the right to change specifications without prior

Blast chillers & shock freezer

ABT Series

TECHNICAL CHARACTERISTICS



Structure

USB connection, to upload/download of the configuration parameters, programs and download of the information relative to the HACCP alarms



Doors

Triple chamber snap-in door gaskets for easy removal. Heated door frame to avoid accumulation of ice.



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

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].

ELECTRICAL

Cord and NEMA 5-15P plug.

Electrical connection is 115V / 1ph / 60Hz. MUST BE connected to 30 Amp. circuit breaker!.



Blast chillers/shock freezer

ABT Series

CHARACTERISTICS



Structure

AISI 304 Stainless Steel. Compatible with any oven.



Leak detection system

All the condensing units are 100% tested, in a Helium chamber for the detection of gas leakage.



Control

Higher precision in managing temperature settings. Greater ability to adjust of temperature ranges as per end user's requirements.



IBC-ABT10 1L / IBC-ABT14 1L



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

MOD.		7	1					[Am	ps]		
		Overall Dimensions		Doors	Shelves	(°F)	(HP)	115V	220V	[Lbs]	[\$]
IBC-ABT10 1L	33	34-1/8	68-1/2	1	10	-40°F	2	5	17	600	\$28.613
IBC-ABT141L	33	34-1/8	68-1/2	1	14	-40°F	2-1/2	5.6	18	610	\$37.000

Height already includes 5-1/8" for casters

















Blast chillers/shock freezer

ABT Series

TECHNICAL CHARACTERISTICS



Structure

USB connection, to upload/download of the configuration parameters, programs and download of the information relative to the HACCP alarms



Doors

Triple chamber snap-in door gaskets for easy to removal. Heated door frame to avoid accumulation of ice.



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

STANDARD FEATURES

SHELVING

Compatible with any oven [12"x20" and 18"x26" sheet pans].

ELECTRICAL

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 freezer Self contained & remote units

ABT Series

CHARACTERISTICS



Structure

AISI 304 Stainless Steel. Compatible with any ovens.



Leak detection system

All the condensing units are 100% tested, in a Helium chamber for the detection of gas leakage.



Higher precision in managing temperature settings. Greater ability to adjust of temperature ranges as per end user's requirements.



Car entry



Pass-through

MOD.

























IBC-ABT20 1CBI
IBC-ABT20 2CBI
IBC-ABT20 1C
IBC-ABT20 2C
IBC-ABT20 1P
IRC-ART20 2P

-	
	Ove























					(05)	****	(UB)	44514		0.5.	***
		Overall Dimensions		Doors	(°F)	[ft ³]	(HP)	115V	[Lbs]	Car Entry	[\$]
IBC-ABT20 1CBI	47-1/4	43-1/8	97	1	-40°F	180/120	4	21	1093	GN1/1 12X20"	\$57.350
IBC-ABT20 2CBI	55-1/8	51	97-1/16	1	-40°F	180/120	4	21	1235	GN1/1 12X20"	\$73.500
IBC-ABT20 1C	47-1/4	43-1/8	89-3/4	1	-40°F	180/120	Up to 25 Ft.		1093	GN1/1 12X20"	\$48.000
IBC-ABT20 2C	47-1/4	51	89-3/4	1	-40°F	180/120	Up to 25 Ft.		1093	GN2/1 18X26"	\$62.000
IBC-ABT20 1P	47-1/4	46-7/8	89-3/4	2	-40°F	180/120	Up to 25 Ft.		1093	GN1/1 12X20"	\$50.000
IBC-ABT20 2P	47-1/4	51	89-3/4	1	-40°F	180/120	Up to 25 Ft.		1093	GN2/1 18X26"	\$63.000















Blast chillers/shock freezer Self contained & remote units

ABT Series

TECHNICAL CHARACTERISTICS



Structure

USB connection, to upload/download of the configuration parameters, programs and download of the information relative to the HACCP alarms



Doors

Triple chamber snap-in door gaskets for easy to removal. Heated door frame to avoid accumulation of ice.



STANDARD FEATURES



ELECTRICAL

IBC-ABT201C/CBI IBC-ABT202C

28-1/2 32-1/2

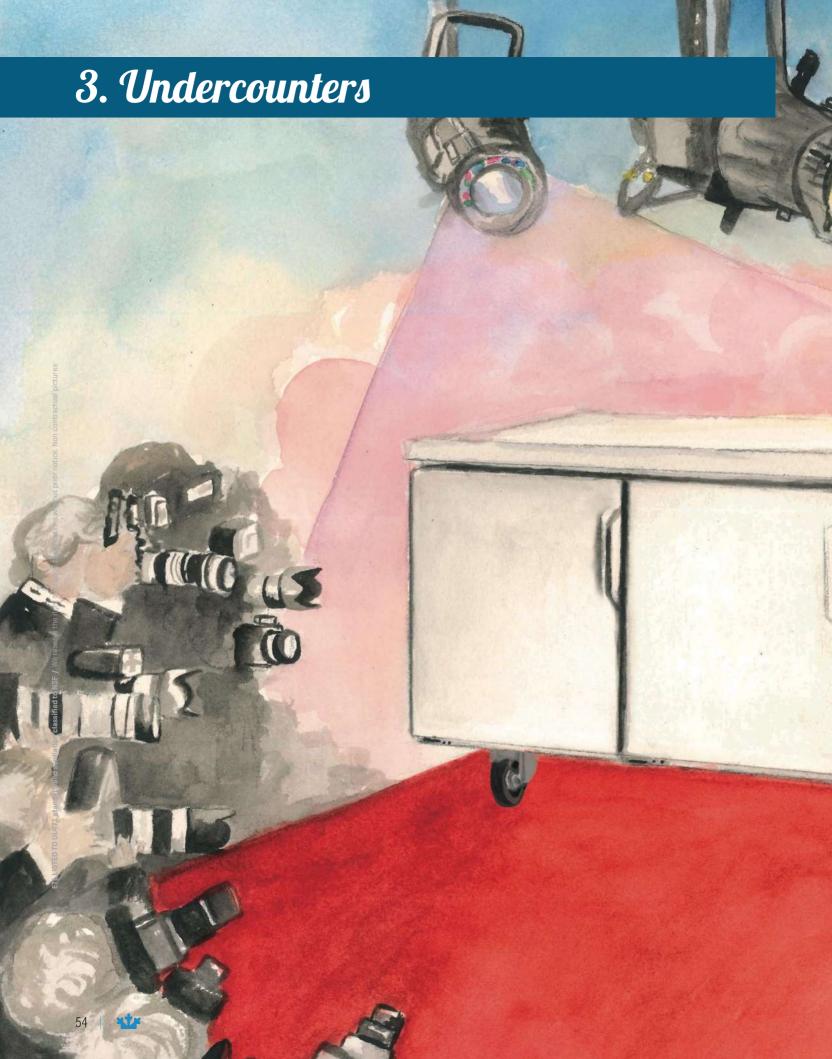
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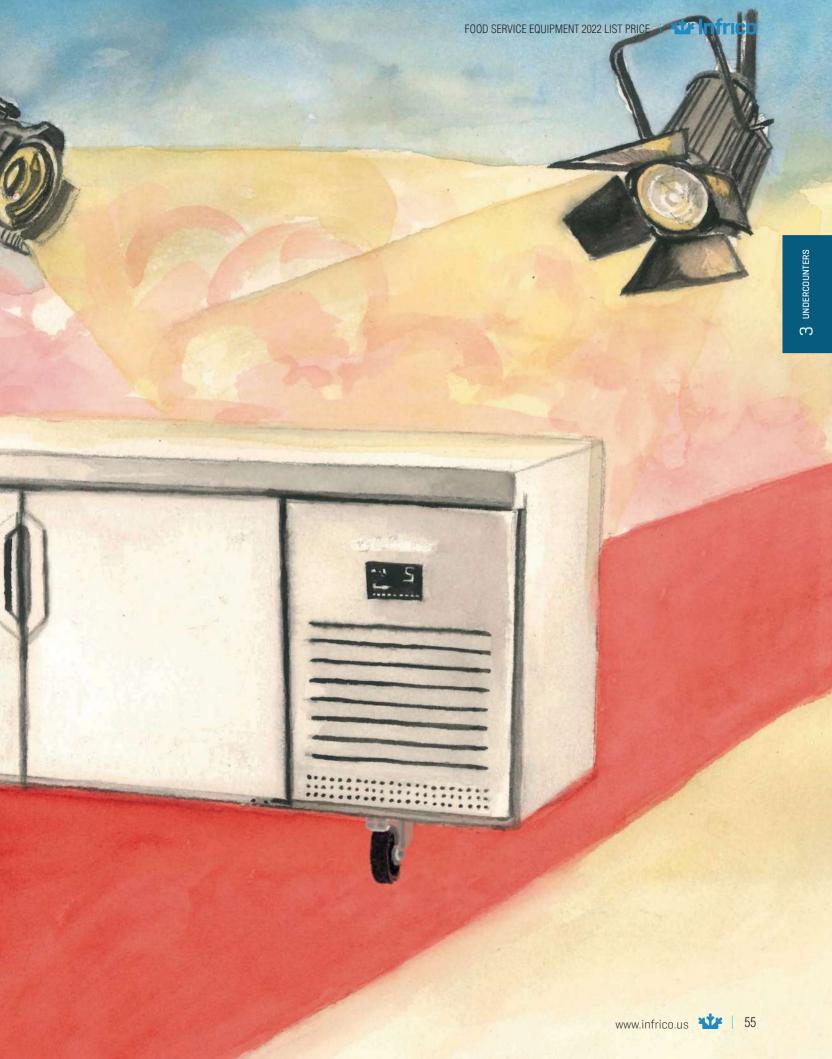
40

Cord only included,

Electrical connection is 220V / 3ph / 60Hz. MUST BE connected to 45 Amp. circuit breaker.r!.







3. Undercounters



















Index

Undercounter Refrigerators

Models	Description	Page
IUC-UC27R	1 Solid Door Refrigerator - 8 ft³	60-61
IUC-UC48R	2 Solid Door Refrigerator - 14 ft³	60-61
IUC-UC60R	2 Solid Door Refrigerator - 17 ft³	60-61
IUC-UC72R	3 Solid Door Refrigerator - 21 ft³	60-61

Deep undercounter Refrigerators

Models	Description	Page
IUC-MR41	1 Solid Door Refrigerator - 7.8 ft³	66-67
IUC-MR67	2 Solid Door Refrigerator - 17 ft³	66-67
IUC-MR93	3 Solid Door Refrigerator - 27 ft ³	66-67













Undercounter freezers

Models	Description	Page
IUC-UC27F	1 Solid Door Freezer - 8 ft ³	62-63
IUC-UC48F	2 Solid Door Freezer - 14 ft³	62-63
IUC-UC60F	2 Solid Door Freezer - 17 ft ³	62-63

freezers

Deep undercounter

Models	Description	Page
IUC-MR41BT	1 Solid Door Freezer - 7.8 ft ³	68-69
IUC-MR67BT	2 Solid Door Freezer - 17 ft ³	68-69









Undercounters Specifications

Undercounters 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

- [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

Deep undercounters 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

- 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
- 100°F ambient



















Model **IUC-MR67 BT**





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



Self-closing doors with stay open feature

100°F Ambient MR models



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



Removable side mounted condensing unit for easy service



Protected digital Controller, with automatic Defrost





Each quide supports up to 132 lb



Undercounter Refrigerators

CHARACTERISTICS



Structure

AISI 304 Series Stainless Steel worktop and sides panels AISI 430 Stainless Steel.

Completely injected compact structure.

4 inch casters diameter. Breaks provided on front set.



Energy efficiency

Higher energy rating, due to optimized air circulation, R290 refrigeration and electronic fans. Producing more efficient temperature distribution.



Doors are equipped with self-closing hinges for automatic return and permanent pressure during closing. The automatic return locks when door opening exceeds 95°. Includes "Three-chamber door gasket easily removable Doors are field reversible



Certifications

Infrico is audited and certified by an international INTERTEK in accordance with UL 471 and NSF 7.



MOD.							401	[Amps]	\bigcirc	(\$)
	0	verall Dimensions		Doors	(°F)	[ft³]	(HP)	115V	[Lbs]	[\$]
IUC-UC27R	27-5/8	30-1/8	35-3/4	1	33°F/38°F	8.0	1/4	3.9	270	\$4.686
IUC-UC48R	48-1/8	30-1/8	35-3/4	2	33°F/38°F	14.0	1/4	4.1	354	\$6.133
IUC-UC60R	60-3/8	30-1/8	35-3/4	2	33°F/38°F	17.0	1/4	4.1	430	\$6.793
IUC-UC72R	72-5/8	30-1/8	35-3/4	3	33°F/38°F	21.0	1/3	4.6	506	\$7.805

Height already includes 5-1/8" for casters















Undercounter Refrigerators

UC Series

TECHNICAL CHARACTERISTICS



Refrigeration

Temparature regulated by a thermostatic controller. Automatic desfrost.

Air cooled condensation system.

Forced evaporation system.

Evaporative pan.

Evaporator coil coated with anti-corrosion material. Front-breathing refrigeration system.









Bottom drawers









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



STANDARD FEATURES

ELECTRICAL	Electrical connection is 115V / 1ph / 60Hz	Cord and NEMA 5-15P plug
DOE	Hydrocarbon R-290	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	4" Backsplash Set of 2" casters (locking on front set)



Undercounter Freezers

CHARACTERISTICS



Structure

AISI 304 Series Stainless Steel worktop and sides panels AISI 430 Stainless Steel.

Completely injected compact structure.

4 inch casters diameter. Breaks provided on front set.



Energy efficiency

Higher energy rating, due to optimized air circulation, R290 refrigeration and electronic fans. Producing more efficient temperature distribution.



Doors

Doors are equipped with hinges for automatic return and permanent pressure during closing. The automatic return locks when door opening exceeds 95°. Includes "three-chamber door gasket for easily removal.. Doors are reversible



Certifications

Infrico is audited and certified by an international INTERTEK in accordance with UL 471 and NSF 7.





MOD.	•	verall Dimensions	1	Doors	(°F)	[ft³]	(HP)	[Amps]	[Lbs]	(8)
IUC-UC27F	27-5/8	30-1/8	35-3/4	1	0°F	8.0	1/2	5.0	270	\$5.885
IUC-UC48F	48-1/8	30-1/8	35-3/4	2	0°F	14.0	1/2	5.3	360	\$7.227
IUC-UC60F	60-3/8	30-1/8	35-3/4	2	0°F	17.0	1/2	5.3	430	\$8.993

Height already includes 5-1/8" for casters















Undercounter Freezers

UC Series

TECHNICAL CHARACTERISTICS

Single Overshelf

Double Overshelf

OPTIONS



4" Backsplash

Set of 2" casters



Deep undercounter Refrigerators

CHARACTERISTICS



Structure

AISI 304 Series Stainless Steel worktop and sides panels AISI 430 Stainless Steel.

Completely injected compact structure.

4 inch casters diameter. Breaks provided on front set.



Energy efficiency

Higher energy rating, due to optimized air circulation, R290 refrigeration and electronic fans. Producing more efficient temperature distribution.



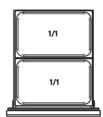
Control

The control system has a greater precision in the control of the temperature range.

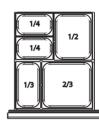


Certifications

Infrico is audited and certified by an international INTERTEK in accordance with UL 471 and NSF 7.



Optional divider bar (cod: 10UC2749)



Divider bars are available for varyng size pan distribution

Optional divider bar . [cod: 10UC27134]



MOD.	•	Overall Dimensions	1	Doors	(°F)	[ft³]	(HP)	[Amps]	[Lbs]	[\$]
IUC-MR41	41-3/8	32-5/8	33-1/8	1	33°F / 38°F	7.8	1/4	4.1	362	\$6.595
IUC-MR67	67-3/8	32-5/8	33-1/8	2	33°F / 38°F	17.0	1/3	4.6	510	\$8.300
IUC-MR93	93-1/4	32-5/8	33-1/8	3	33°F / 38°F	27.0	1/3	4.6	690	\$9.653

Height already includes 5-1/8" for casters













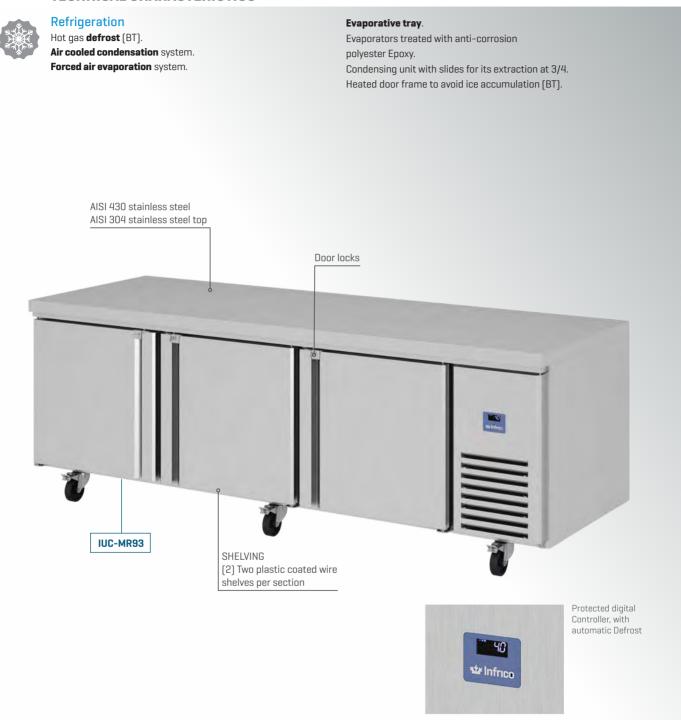




Deep undercounter Refrigerators

MR Series

TECHNICAL CHARACTERISTICS



STANDARD FEATURES

ELECTRICAL	Electrical connection is 115V / 1ph / 60Hz	Cord and NEMA 5-15P plug
DOE	Hydrocarbon R-290	
OPTIONS Cap.10 (Accessories & parts)	Stainless Steel wire shelves Additional slide kits Drawer kit	Single Overshelf Double Overshelf 4" Backsplash

Deep undercounter Freezers

MR Series

CHARACTERISTICS



Structure

AISI 304 Series Stainless Steel worktop and sides panels AISI 430 Stainless Steel.

Completely injected compact structure.

4 inch casters diameter. Breaks provided on front set.



Energy efficiency

Higher energy rating, due to optimized air circulation, R290 refrigeration and electronic fans. Producing more efficient temperature distribution.



Control

The control system has a greater precision in the control of the temperature range.



Certifications

Infrico is audited and certified by an international INTERTEK in accordance with UL 471 and NSF 7.



MOD. 115V (°F) [ft³] (HP) [Lbs] [\$] IUC-MR41BT \$8.725 41-3/8 32-5/8 33-1/8 0°F 7.8 1/2 5.0 370 **IUC-MR67BT** 67-3/8 32-5/8 33-1/8 17.0 \$9.875

Height already includes 5-1/8" for casters

















Deep undercounter Freezers

MR Series

TECHNICAL CHARACTERISTICS



Refrigeration

Hot gas defrost (BT).

Air cooled condensation system.

Forced air evaporation system..

Evaporative tray.

Evaporators treated with anti-corrosion

polyester Epoxy.

Condensing unit with slides for its extraction at 3/4. Heated door frame to avoid ice accumulation (BT).



STANDARD FEATURES

ELECTRICAL	Electrical connection is 115V / 1ph / 60Hz	Cord and NEMA 5-15P plug		
DOE	Hydrocarbon R-290			
OPTIONS Cap.10 (Accessories & parts)	Stainless Steel wire shelves Drawer kit Single Overshelf	Double Overshelf 4" Backsplash		

4. Prep Tables





4.PREP TABLES



















Index

Sandwich / Salad prep tables

Models	Description	Page
IRT-UC27P	1 Solid Door Refrigerator - 8 pans - 8 ft³	78-79
IRT-UC48P	2 Solid Door Refrigerator - 12 pans - 14 ft³	78-79
IRT-UC60P	2 Solid Door Refrigerator - 16 pans - 17 ft³	78-79
IRT-UC72P	3 Solid Door Refrigerator - 18 pans - 21 ft³	78-79



Sandwich / Salad prep tables - Megatop

Models	Description	Page
IRT-UC27PMT	1 Solid Door Refrigerator - 12 pans - Megatop - 8 ft³	80-81
IRT-UC48PMT	2 Solid Door Refrigerator - 18 pans - Megatop - 14 ft³	80-81
IRT-UC60PMT	2 Solid Door Refrigerator - 24 pans - Megatop - 17 ft³	80-81
IRT-UC72PMT	3 Solid Door Refrigerator - 27 pans - Megatop - 21 ft³	80-81



Pizza **Prep Tables**

Models	Description	Page
IRT-MR41EN	1 Solid Door Refrigerator - 7.8 ft³	82-83
IRT-MR67EN	2 Solid Door Refrigerator - 17 ft³	82-83
IRT-MR93EN	3 Solid Door Refrigerator - 27 ft³	82-83
IRT-MR119EN	4 Solid Door Refrigerator - 39 ft³	82-83



Granite top pizza prep tables

Models	Description	Page
IUC-MR93-GT COMBO	2 Solid Door Refrigerator - 17 ft³	84-85
IUC-MR67-GT COMBO	2 Solid Door Refrigerator - 17 ft³	84-85
IRT-MPG1490 COMBO	3 Solid Door Refrigerator - 27 ft³	86-87
IRT-MPG1980 COMBO	3 Solid Door Refrigerator - 27 ft³	86-87









Prep tables Specifications

Sandwich salad prep tables & Megatop



Exterior

- AISI 430 stainless steel

Interior

- AISI 430 stainless steel

Insulation

- CFC-Free polyurethane insulation, entire cabinet structure is foamed-in place using a high density polyurethane insulation

- [2] Two plastic coated wire shelves per section.



- 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

- AISI 304 stainless steel top
- Low GWP & Zero ODP effect
- 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]



- 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

Pizza prep tables



Exterior

- AISI 430 stainless steel

Interior

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

- CFC-Free polyurethane insulation, entire cabinet structure is foamed-in place using a high density polyurethane insulation

- [2] Two plastic coated wire shelves per section with stainless steel tray slides included

- Low GWP & Zero ODP effect

- AISI 304 stainless steel top

- Compatible with 12"x20" and 18"x26" pans

- Sealed interior floors and rounded cabinet corners

- 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"



- 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

Granite top pizza prep tables



Exterior

- AISI 430 stainless steel

Interior

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

Insulation

- CFC-Free polyurethane insulation, entire cabinet structure is foamed-in

place using a high density polyurethane insulation

- AISI 304 stainless steel top
- Sealed interior floors and rounded cabinet corners
- Low GWP & Zero ODP effect

- [1] One plastic coated wire shelves per door with stainless steel tray slides included

- Compatible with 12"x20" pans

- 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
- 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

- Field reversible doors

- Doors Incks

- Front-breathing refrigeration system
- Refrigeration system independent for table and counter-top ingredient
- Refrigerant gas R290



















Model MR93 EN





Triple chamber snap in door gasket for easy cleaning



Self-closing doors with stay open feature



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 quide supports 132 lb



Cutting board 9-1/2" depth



And also

(2) Plastic-coated shelves per section, with stainless steel uni-versal tray slides included. Optional: Stainless Steel shelves

AISI 430 Stainless Steel Interior & Exterior cabinet construction. AISI 304 Stainless Steel Top

Top includes 1/3 size polycarbonate food pans with pan dividers included

4" Diameter Casters with Locks on front set



Sandwich Salad prep tables

CHARACTERISTICS



Structure

AISI 304 Series Stainless Steel worktop and sides panels AISI 430 Stainless Steel.

Completely injected compact structure.

4 inch casters diameter. Breaks provided on front set.



Doors

Doors are equipped with stay open mechanisim at 95° with self for close hinges. Includes "three-chamber door gasket easily removal. Doors are reversible



Energy efficiency

Higher energy rating, due to optimized air circulation, R290 refrigeration and electronic fans. Producing more efficient temperature distribution.



MOD.	\rightarrow	7	1					[Amps]		(S)
		Overall Dimensions			(°F)	[ft³]	(HP)	115V	[Lbs]	[\$]
IRT-UC27P	27-3/4	30-1/8	46-1/4	1	35°F/41°F	8.0	1/4	3.9	300	\$5.280
IRT-UC48P	48-1/2	30-1/8	46-1/4	2	35°F/41°F	14.0	1/4	4.1	400	\$7.288
IRT-UC60P	60-1/2	30-1/8	46-1/4	2	35°F/41°F	17.0	1/4	4.1	430	\$8.168
IRT-UC72P	72-5/8	30-1/8	46-1/4	3	35°F/41°F	21.0	1/3	4.6	506	\$9.378















Sandwich Salad prep tables

UC P Series

TECHNICAL CHARACTERISTICS



STANDARD FEATURES

ELECTRICAL	Cord and NEMA 5-15P plug	Electrical connection is 115V / 1ph / 60Hz
DOE	R290, electronic fan motors	
SALAD TOP	Stainless steel insulated lid Top includes 1/6 size polycarbonate food pans (UC27P = 8 pans; UC48P = 12 pans; UC60P = 16 pans; UC72P = 18 pans)	Pan divider bars included for varying size pan configurations Removable sanitary polyethylene cutting board included Front breathing
OPTIONS Cap.10 (Accessories & parts)	Drawer kit Flat lid Single overshelf	Double overshelf Set of 2" casters (locking on the front set)

CHARACTERISTICS



Structure

AISI 304 Series Stainless Steel worktop and sides panels AISI 430 Stainless Steel.

Completely injected compact structure.

4 inch casters diameter. Breaks provided on front set.



Energy efficiency

Higher energy rating, due to optimized air circulation, R290 refrigeration and electronic fans. Producing more efficient temperature distribution.



Control

The control system has a greater precision in the control of the temperature range.



Certifications

Infrico is audited and certified by the international organization INTERTEK in accordance with UL 471 and NSF 7.



MOD.	\rightarrow	7	1					[Amps]		(S)
	C	Overall Dimensions		Doors	(°F)	[ft³]	(HP)	115V	[Lbs]	[\$]
IRT-UC27PMT	27-3/4	34-1/8	49	1	35°F/41°F	8.0	1/4	3.9	310	\$5.995
IRT-UC48PMT	48-1/8	34-1/8	49	2	35°F/41°F	14.0	1/4	4.1	410	\$8.223
IRT-UC60PMT	60-3/8	34-1/8	49	2	35°F/41°F	17.0	1/4	4.1	500	\$8.993
IRT-UC72PMT	72-5/8	34-1/8	49	3	35°F/41°F	21.0	1/3	4.6	530	\$10.450

















Sandwich Salad prep tables - Megatop

UC PMT Series

TECHNICAL CHARACTERISTICS



STANDARD FEATURES

ELECTRICAL	Cord and NEMA 5-15P plug	Electrical connection is 115V / 1ph / 60Hz
DOE	R290, electronic fan motors	
SALAD TOP	Stainless steel insulated lid Top includes 1/6 size polycarbonate food pans [UC27PMT = 12 pans; UC48PMT = 18 pans; UC60PMT = 24 pans; UC72PMT = 27 pans]	Pan divider bars included for varying size pan configurations Removable sanitary polyethylene cutting board included Front breathing
OPTIONS	Drawer kit Flat lid Single overshelf	Double overshelf Set of 2" casters (locking on the front set)



Pizza **Prep tables**

CHARACTERISTICS



Structure

AISI 304 Series Stainless Steel worktop and sides panels AISI 430 Stainless Steel.

Completely injected compact structure.

4 inch casters diameter. Breaks provided on front set.



Certifications

Infrico is audited and certified by an international organization INTERTEK in accordance with UL 471 and NSF 7.



Control

The control system has a greater precision in the control of the temperature. Easier to adjust the temperature range we want to achieve.



Energy efficiency

Higher energy rating, due to optimized air circulation, **R290 refrigeration** and electronic fans. Producing more efficient temperature distribution.



MOD.	\rightarrow	7	1					[Amps]		(\$)
	C	Iverall Dimensions		Doors	(°F)	[ft³]	(HP)	115V	[Lbs]	[\$]
IRT-MR41EN	41-3/8	32-5/8	40-1/4	1/1	35°F/41°F	7.8	1/4	4.1	370	\$8.520
IRT-MR67EN	67-3/8	32-5/8	40-1/4	2/2	35°F/41°F	17.0	1/3	4.6	580	\$10.395
IRT-MR93EN	93-1/4	32-5/8	40-1/4	3/2	35°F/41°F	27	3/4	7.7	690	\$13.750
IRT-MR119EN	119-1/4	32-5/8	40-1/4	4/3	35°F/41°F	39.0	3/4	7.7	800	\$18.575

















Pizza Prep tables

MR GT Series

TECHNICAL CHARACTERISTICS



STANDARD FEATURES

ELECTRICAL	Cord and NEMA 5-15P plug. DOE R290	Electrical connection is 115V / 1ph / 60Hz.
DOE	R290, electronic fan motors	
SALAD TOP	Stainless steel insulated lid. Top includes 1/3 size polycarbonate food pans MRYIEN = 5; MR67EN= 9; MR119EN= 16	Pan divider bars included for varying size pan configurations. Removable sanitary polyethylene cutting board included. Front breathing.
OPTIONS Cap.10 (Accessories & parts)	Stainless Steel wire shelves Additional slide kits Drawer kit	Single overshelf Double overshelf



CHARACTERISTICS



Energy efficiency

Higher energy rating, due to optimized air circulation, **R290** refrigeration and electronic fans. Producing more efficient temperature distribution.



Certifications

Infrico is audited and certified by an international organization AENOR in ISO 9001: 2015 [Quality]; ISO 14001: 2015 [Environment];

OSHAS 18001: 2007 (Worker Safety and Health) and by INTERTEK in accordance with UL 471 and NSF 7.



New control system

The **new user-friendly controller IP65** has greater **precision in temperature control**. Easier to adjust the temperature range we want to achieve.



MOD. (°F) [Lbs] [\$] 35°F/41°F IRT-MR93-GT COMBO 3 27.0 \$18.838 93-1/4 32-5/8 64-1/16 1260 950 \$15.593 67-3/8 32-5/8 62-3/4 35°F/41°F 17.0 3/8 7.1















MR GT Series

CHARACTERISTICS



Compact structure totally injected by high pressure free CFC's Polyurethane. Zero ODP and Zero GWP. Granite worktop.



Refrigeration

Front-breathing ventilation system/ cold plate. Evaporative tray whithout electrical heaters. New **Monoblock** refrigeration system [MPG].



New doors design

New design of doors with double grip handle. Doors equipped with hinges for automatic return and permanent pressure during closing. The automatic return is free when the opening exceeds 95°. They include four- chamber "cleanless" flat door gasket easily removable.



STANDARD FEATURES

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

Stainless Steel wire shelves Additional slide kits





CHARACTERISTICS



Energy efficiency

Higher energy rating, due to optimized air circulation, **R290** refrigeration and electronic fans. Producing more efficient temperature distribution.



Certifications

Infrico is audited and certified by an international organization AENOR in ISO 9001: 2015 (Quality); ISO 14001: 2015 [Environment];

OSHAS 18001: 2007 [Worker Safety and Health] and by **INTERTEK** in accordance with **UL 471 and NSF 7.**



New control system

The **new user-friendly controller IP65** has greater **precision in temperature control**. Easier to adjust the temperature range we want to achieve.



MOD.	-	verall Dimensions	1	Doors	[°F]	[ft³]	(HP)	[Amps]	[Lbs]	[\$]
IRT-MPG1490 COMBO	58-5/8	27-1/2	32-3/4 55-3/8	2	33°F/38°F 39°F/41°F	10.4	1/4	6.1	520	\$13.860
IRT-MPG1980 COMBO	78	27-1/2	32-3/4 55-3/8	3	33°F/38°F 39°F/41°F	2.36	1/6	1.82	190	\$16.748



MPG Series

CHARACTERISTICS



Compact structure totally injected by high pressure free CFC's Polyurethane. Zero ODP and Zero GWP. Granite worktop.



Refrigeration

Front-breathing ventilation system/ cold plate. Evaporative tray whithout electrical heaters. New **Monoblock** refrigeration system (MPG).



New doors design

New design of doors with double grip handle. Doors equipped with hinges for automatic return and permanent pressure during closing. The automatic return is free when the opening exceeds 95°. They include four- chamber "cleanless" flat door gasket easily removable.



STANDARD FEATURES

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

Stainless Steel wire shelves Additional slide kits

5.Chef Bases







5.CHEF BASES Index

Chef Bases

Models	Description	Page
IUC-MSG36	Chef Bases - 2 Drawers - 2 [12x20"] & 6 [1/6"] Pans	94-95
IUC-MSG48	Chef Bases - 2 Drawers - 4 Pans	94-95
IUC-MSG52	Chef Bases - 2 Drawers - 6 Pans	94-95
IUC-MSG52-60	Chef Bases - 2 Drawers - 6 Pans	94-95
IUC-MSG72	Chef Bases - 4 Drawers - 8 Pans	94-95
IUC-MSG96	Chef Bases - 4 Drawers - 12 Pans	94-95
IUC-MSG110	Chef Bases - 6 Drawers - 12 Pans	94-95











Chef bases Specifications

Chef bases



Exterior

- AISI 304 Stainless Steel top. Drip resistant $\ensuremath{\text{"V"}}$ edge protects against spills
- Front and sides in AISI 430 Stainless Steel

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 $115\mathrm{V}$ / 1ph / 60Hz.



Intions

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



















Model 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



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



Flat top option available



STANDARD FEATURES

OPTIONS

Stainless Steel wire shelves Additional slide kits



Drawers with telescopic guides up to 200 Kg.



Stamped worktop with "V" edge



Casters









CHARACTERISTICS



Energy efficiency

Higher energy rating, due to optimized air circulation, R290 refrigeration and electronic fans. Producing more efficient temperature distribution.



The control system has a greater precision in the control of the temperature. Easier to adjust the temperature range we want to achieve.



Certifications

Infrico is audited and certified by an international organization **INTERTEK** in accordance with UL 471 and NSF 7.



MOD.							401	[Amps]		(\$)
	0	verall Dimensions		Doors	(°F)	[ft³]	(HP)	115V	[Lbs]	[\$]
IUC-MSG-36	36-5/8	32-1/2	26-1/4	2	33°F/38°F	5.2	1/5	4.8	300	\$8.899
IUC-MSG-48	48-5/8	32-1/2	26-1/4	2	33°F/38°F	6.8	1/5	4.8	390	\$10.159
IUC-MSG-52	53-1/4	32-1/2	26-1/4	2	33°F/38°F	9.9	1/3	6.5	450	\$10.778
IUC-MSG52-60	60	32-1/2	26-1/4	2	33°F/38°F	9.9	1/3	6.5	450	\$10.778
IUC-MSG-72	72-5/8	32-1/2	26-1/4	4	33°F/38°F	14.3	1/3	6.5	560	\$13.188
IUC-MSG-96	97	32-1/2	26-1/4	4	33°F/38°F	20.6	1/3	6.5	750	\$15.724
IUC-MS-110	110-5/8	32-1/2	26-1/4	6	33°F/38°F	22	1/3	6.9	850	\$18.500















Chef Bases

MSG Series

TECHNICAL CHARACTERISTICS



Refrigeration

System of Forced Evaporation.

Evaporative pan-stainless steel.

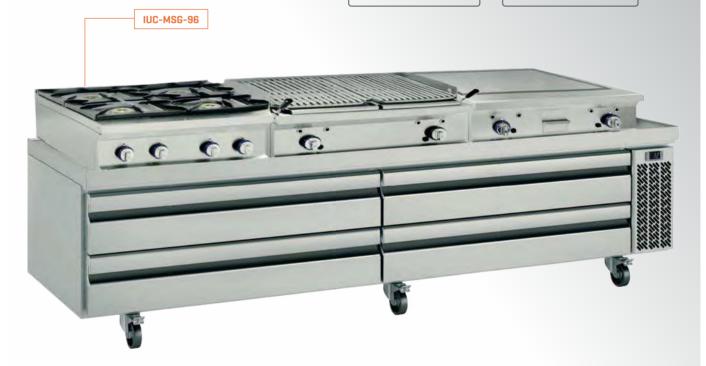
Automatic defrost.

Front breathing refrigeration system.

Evaporator coil coated with anti-corrosion material. Slide out condensing unit for easy maintenance, accessed from behind side panel.

HOLDS UP TO [MSG 36, 48, 52] - #**‡**k -

HOLDS UP TO 1000 LBS [**MSG** 72, 96, 110] – #**t**r –





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



AISI 304 Stainless steel worktop with drip guard marine edge.

6.Coolers & Wine Cabinet





6.Wine Coolers

Index



Back Bar coolers

Models

IMD-ERV36IIGD IMD-ERV60IIGD IMD-ERV84IIGD IMD-ERV36IISD IMD-ERV60IISD IMD-ERV84IISD IMD-ERV15 IIGD IMD-ERV25 IIGD IMD-ERV35 IIGD IMD-ERV15 GD **IMD-ERV25 GD** IMD-ERV35 GD IMD-ERV15 SD **IMD-ERV25 SD** IMD-ERV35 SD

Description

RGB LED lighting (standard)

Description	Page
Back bar cooler - 1 glass door	104-105
Back bar cooler - 2 glass door	104-105
Back bar cooler - 3 glass door	104-105
Back bar cooler - 1 solid door	106-107
Back bar cooler - 2 solid door	106-107
Back bar cooler - 3 solid door	106-107
Narrow back bar cooler - 1 glass door	108-109
Narrow back bar cooler - 2 glass door	108-109
Narrow back bar cooler - 3 glass door	108-109
Narrow back bar cooler black 1 glass door	110-111
Narrow back bar cooler black 2 glass door	110-111
Narrow back bar cooler black 3 glass door	110-111
Narrow back bar cooler black 1 solid door	112-113
Narrow back bar cooler black 2 solid door	112-113
Narrow back bar cooler black 3 solid door	112-113



































Merchandisers

Models	Description	Page
IMD-ERC 100	Sliding door merchandiser - 2 glass door	114-115
IMD-ERC 130	Sliding door merchandiser - 2 glass door	114-115
IMD-ERC 200	Sliding door merchandiser - 3 glass door	114-115
IMD-NEC501RV	Hinged doors minimarket freezer - 1 glass door	116-117
IMD-NEC501FV	Hinged doors minimarket freezer - 1 glass door	116-117
IMD-ERC130PH	Hinged doors minimarket - 2 glass door	116-117
IMD-ERC200PH	Hinged doors minimarket - 3 glass door	116-117
IMD-ERC130PHBT	Hinged doors minimarket freezer - 2 glass door	116-117
IMD-ERC200PHBT	Hinged doors minimarket freezer - 2 glass door	116-117











Wine Cellars / Retro-Wine cellars

Models	Description	Page
IMD-EVV100	Wine cellar- 1 glass door	120
IMD-EVV200MX	Wine cellar- 2 glass door dual zone	120
IMD-EVV23R1G	Single glass door refrigerator, vintage series	121
IMD-EVV49R2G	Double glass door refrigerator, vintage series	121













Coolers Specifications

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

Narrow back bar coolers



Exterior

- 430 stainless steel

Interior

- Grey plastic 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 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



















Model **ERV 36GD**





Protected digital controller



Removable top to fit 34" counter height



Standard lock





Back bar coolers Glass doors

ERV Series

CHARACTERISTICS



Structure

Stainless Steel AISI 430. Interior LED lighting (GD).

Insulation by free CFC's polyurethane, foam high-pressure injected with density 40 Kg/m3 GWP.

Zero ODP and Low.



Certifications

Infrico is audited and certified by the international organization INTERTEK in accordance with UL 471 and NSF 7.



Energy efficiency

Higher energy rating, due to optimized air circulation, R290 refrigeration and electronic fans. Producing more efficient temperature distribution.

IMD-ERV60IIGD

Standard door lock



Monoblock refrigeration system

Double pane glass (6-15-5)









2

3



33°F/38°F

33°F/38°F

33°F/38°F





5.72

12.78

19.85



1/5

1/5

1/3



3,8

5,2





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\$5.906

\$7.893

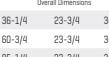
\$9.416

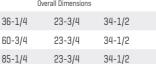
IMD-ERV36IIGD IMD-ERV60IIGD IMD-ERV84IIGD

MOD.



















280

330

500







Back bar coolers Glass doors

ERV Series

CHARACTERISTICS



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



IMD-ERV84IIGDISD



Beer barrel storage capacity Beer Keg + \$1.100

STANDARD FEATURES

OPTIONS Cap.10 (Accessories & parts)

ELECTRICAL	
DOE	

Cord and NEMA 5-15P plug,

Hydrocarbon R-290

Set of 4" casters,

- Electrical connection is 115V / 1ph / 60Hz.

-Set of 4" casters, front locking.



CHARACTERISTICS



Structure

- AISI 430 Stainless Steel. Compatible with any ovens. - Sealed interior floors



Certifications

-Infrico is audited and certified by the international organization INTERTEK in accordance with UL 471



Energy efficiency

Higher energy rating, due to optimized air circulation, R290 refrigeration and electronic fans. Producing more efficient temperature distribution.





MOD.

IMD-ERV36IISD IMD-ERV60IISD IMD-ERV84IISD









33°F/38°F

33°F/38°F

33°F/38°F



5.72

12.78

19.85



1/5

1/5

1/3





280

330

500





\$5.381

\$6.431

\$7.754





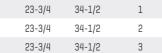




















3,8

5

5,7









Back bar coolers Solid doors

ERV Series

CHARACTERISTICS



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



- 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"





Protected digital controller



Removable top to fit 34" counter height



system

Standard lock

STANDARD FEATURES

ELECTRICAL

- Cord and NEMA 5-15P plug,

- Electrical connection is 115V / 1ph / 60Hz.

DOE

OPTIONS Cap.10 (Accessories & parts)

-Hydrocarbon R-290

- Set of 4" casters,

-Set of 4" casters, front locking.

Narrow back bar coolers **Stainless steel glass doors**

ERV INOX Series

CHARACTERISTICS



Structure

- 430 stainless steel4).
- Grey plastic coated steel
- Interior lighting / LED
- Plastic coated wire shelves, adjustable height and easy removal



Lighting

LED lighting incorporated, reducing energy energetic consumption between 80% and 90% compared respect to a traditional ligth bulb.



Energy efficiency

Higher energy rating, due to optimized air circulation, R290 refrigeration and electronic fans. Producing more efficient temperature distribution.



IMD-ERV25IIGD

IMD-ERV35IIGD



MOD.









1

2

3



39°F/54°F

39°F/54°F

39°F/54°F



5

8

11.6



1/6

1/5

1/4



3

3,4





152





\$4.483

\$5.764

\$7.095

IMD-ERV15 IIGD
IMD-ERV25 IIGD
IMD-ERV35 IIGD

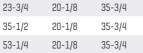
15	IIGD	
25	IIGD	
35	IIGD	



























Narrow back bar coolers Glass doors & solid doors

ERV INOX Series

CHARACTERISTICS



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

IMD-ERV25IIGD + IMD-ERV35IIGD





RGB LED lighting (optional)

STANDARD FEATURES

ELECTRICAL

- Cord and NEMA 5-15P plug,

- Electrical connection is 115V / 1ph / 60Hz.

DOE

OPTIONS Cap.10 (Accessories & parts)

- Hydrocarbon R-290 - Set of 4" casters,

-Set of 4" casters, front locking.

Narrow back bar coolers black finish glass doors

ERV Series

CHARACTERISTICS



Structure

- 430 stainless steel exterior.
- Grey plastic coated steel interior.
- Interior lighting / LED
- Plastic coated wire shelves, adjustable height and easy removal



Lighting

LED lighting incorporated, reducing energy energetic consumption between 80% and 90% compared respect to a traditional ligth bulb.





IMD-ERV15 GD



RGB LED lighting (optional)

MOD.







1

2

3



39°F/54°F

39°F/54°F

39°F/54°F



[ft³]

5

8

11.6



(HP)

1/5

1/5

1/4



3

3,4

4,10





152

284





[\$]

\$4.246

\$5.181

\$6.567

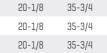
IMD-ERV15 GD
IMD-ERV25 GD
IMD-ERV35 GD





























ETL LISTED TO UL471 standard and santiation classified to NSF / We reserve the right to

Narrow back bar coolers black finish glass doors

ERV Series

CHARACTERISTICS



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







RGB LED lighting (optional)

IMD-ERV25 GD

STANDARD FEATURES

ELECTRICAL

OPTIONS Cap.10 (Accessories & parts)

- Cord and NEMA 5-15P plug,

- Electrical connection is 115V / 1ph / 60Hz.

- Refrigerant R134a
- Set of 4" casters,

-Set of 4" casters, front locking.

Narrow back bar coolers black finish solid doors

ERV Series

CHARACTERISTICS



Structure

- AISI 430 Stainless Steel exterior.



Certifications

-Infrico is audited and certified by the international organization INTERTEK in accordance with UL 471 and NSF 7.

IMD-ERV15 SD



MOD.

IMD-ERV15 SD **IMD-ERV25 SD** IMD-ERV35 SD



23-3/4

35-1/2

53-1/4



20-1/8

20-1/8

20-1/8



35-3/4

35-3/4

35-3/4



2





33°F/38°F

33°F/38°F

33°F/38°F





8

11,6



1/5

1/5





3

4,6







\$3.843

\$4.673

\$5.786















280

330

500





Narrow back bar coolers black finish solid doors

ERV Series

CHARACTERISTICS



Refrigeration

- Digital temperature controller with automatic defrost system
- Evaporator coil coated with anti-corrosion material 100%
- Forced air refrigeration system



Doors

- Doors locks



STANDARD FEATURES

ELECTRICAL

OPTIONS Cap.10 (Accessories & parts)

- Cord and NEMA 5-15P plug,

- Electrical connection is 115V / 1ph / 60Hz.

-Refrigerant R290

- Set of 4" casters,

-Set of 4" casters, front locking.

Merchandisers

CHARACTERISTICS



New control system

New digital controller with greater precision in temperature control. Easier to adjust the temperature range we want to achieve.



Lighting

LED lighting incorporated, reducing energy energetic consumption between 80% and 90% compared respect to a traditional ligth bulb.



Energy efficiency

Higher energy rating, due to optimized air circulation, R290 refrigeration and electronic fans. Producing more efficient temperature distribution.

(Sliding glass)



IMD-ERC130



OPTIONAL CUSTOMIZED



ETL LISTED TO UL471 standard and santiation classified to NSF / We reserve the



White Black Optional Standar

MOD.

IMD-ERC 100
IMD-ERC 130
IMD-ERC 200

7
Overall Dimen



























27-3/4 33-1/8 78-7/8 39°F/46°F 40 3/4 8,7 350 46 3/4 600 \$12.500 31-5/8 33-1/8 78-7/8 2 39°F/46°F 9,2 1 \$17.000 31-5/8 33-1/8 78-7/8 3 39°F/46°F 72 10,8 820















Sliding Doors

ERC Series

CHARACTERISTICS



Structure

Plastic coated steel exterior. Compact structure totally injected.



Refrigeration

Ventilated condensation system. Forced evaporation system.



Doors with **double pane glass** [6-10-4].



(Sliding glass)

IMD-ERC200



STANDARD FEATURES

ELECTRICAL

Cord and NEMA 5-15P plug / 5-20P plug **Hydrocarbon R-290**

OPTIONS Cap.10 (Accessories & parts)

Set of 4" casters



Electrical connection is 115V / 1ph / 60Hz.



Merchandisers

CHARACTERISTICS



New control system

New digital controller with greater precision in temperature control. Easier to adjust the temperature range we want to achieve.



Lighting

LED lighting incorporated, reducing energy energetic consumption between 80% and 90% compared respect to a traditional ligth bulb.



Energy efficiency

Higher energy rating, due to optimized air circulation, R290 refrigeration and electronic fans. Producing more efficient temperature distribution.

(Sliding glass)



IMD-ERC 200 PHBT



OPTIONAL CUSTOMIZED





MOD.			1				100	[Amps]		(3)
	(Overall Dimensions		Doors	(°F)	[ft³]	(HP)	115V	[Lbs]	[\$]
IMD-NEC501RV	27	27-3/8	79-1/8	1	36 °F/46°F	15	1/3	5	300	\$12.500
IMD-NEC501FV	27	27-3/8	79-1/8	1	5°F/-13°F	15	3/4	9	300	\$9.000
IMD-ERC130PH	54-1/2	33-1/8	78-7/8	2	39°F/46°F	40	3/4	9,2	650	\$14.000
IMD-ERC200PH	81-7/8	33-1/8	78-7/8	3	39°F/46°F	63	1	10,8	850	\$19.000
IMD-ERC130PHBT	54-1/2	33-1/8	78-7/8	2	- 0°F	40	1-1/4	16	650	\$19.500
IMD-ERC200PHBT	81-7/8	33-1/8	78-7/8	3	- 0°F	63	1-1/4 + 1-1/4	32	850	\$19.500

Hinged Doors

ERC Series

CHARACTERISTICS



Structure

Plastic coated steel exterior. Compact structure totally injected.



Doors with **double pane glass** [6-10-4].



Refrigeration

Ventilated condensation system. Forced evaporation system.







IMD-NEC501 FV

STANDARD FEATURES

ELECTRICAL

Cord and NEMA 5-15P plug,

Hydrocarbon R-290

OPTIONS Cap.10 (Accessories & parts)

Set of 4" casters



Electrical connection is 115V / 1ph / 60Hz.



Wine cellars **Specifications**

Wine cellars



Exterior

- 100% Pine wood exterior (Top, Front, Sides)
- Cherry color standard

Insulation

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

Interior

- Pre-painted steel interior
- LED Lighting

Shelving

- [7] Pre-painted steel wooden front shelves



Doors

- Built-in thermopane double glass
- Triple chamber snap in door gaskets for easy removal and cleaning
- Door locks



Refrigeration

- Digital temperature controller with automatic defrost system
- Evaporator coil coated with anticorrosion material 100% Polyester
- Forced air refrigeration system
- Refrigerant gas R134a
- Recomended temperature: Red wine, 50°F to 64°F / White, Rosé & Brut: 39°F to 46°F
- Split wall for dual temp configuration (MX model)



Electrical

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

Vintage refrigerators



Exterior

- 100% Pine wood exterior [Top, Front, Sides]
- Cherry color standard

- -AISI 430 stainless steel.
- LED Interior lighting.

Insulation

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

Shelving

- Stainless steel with wooden pan stop shelves, adjustable height and easy removal. (wooden removable).



- Wooden Doors with double glass [6-15-5].
- Easy removal triple chamber gasket.
- Door locks.



Refrigeration

- Forced air refrigeration system.
- Evaporator coil coated with anti-corrosion material 100% Polyester.
- Control of the final defrost temperature.



Electrical

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



















Model EVV200MX







Cherry color standard.

Each cabinet section has its own refrigeration system [MX]

CHARACTERISTICS



These models have been designed for the exposure and sale of wine bottles, and represents the best solution for the wine service at the best temperature.



Structure

100 % solid pine wood.

Integrated lock.

7 shelves with wooden front per door, height adjustable and easily replaceable.



Lighting

LED lighting incorporated, reducing energy energetic consumption between 80% and 90% compared respect to a traditional ligth bulb.



Doors

Doors are equipped with hinges for automatic return and permanent pressure during closing.

Double panel glass (4-8-4), low emissive hardened glass.



Refrigeration

Temperature and automatic defrost regulated by

a digital controller.

Evaporator treated with anti-corrosion polyester Epoxi. Ventilated condensation system.

Ventilated evaporation system.

Recommended temperature for red wine is

10°C to 18°C / white, rosé and brut is 4°C to 8°C.



IMD-EVV200MX



Cherry color standard

MOD.

IMD-EVV100 IMD-EVV200MX







75-1/2

75-1/2





100

100+100



39°F/64°F



















\$10.781

\$20.919









8.4









25 - 7/8

51-3/4

Overall Dimensions

23-1/2

23-1/2





2





[ft³] 12 12+12

1/4 1/4+1/4





360

630

ETL LISTED TO UL471 standard and santiation classified to NSF / We reserve the

Retro-Refrigerator

VINTAGE Series

CHARACTERISTICS



Structure

100 % solid pine wood.

5 shelves with wooden front per door, height adjustable and easily replaceable.



LED lighting incorporated, reducing energy energetic consumption between 80% and 90% compared respect to a traditional ligth bulb.



Refrigeration

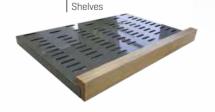
Temperature and automatic defrost regulated by a digital controller.

Evaporator treated with anti-corrosion polyester Epoxi.

Ventilated condensation system. Ventilated evaporation system.









Cherry color standard





Black



MOD.







2







22.6



115V

[Lbs]



IMI	D-EVV23R1G
IMI	D-EVV49R2G

27-1/8 54-1/2 23-5/8

23-5/8







90

90+90



39°F/64°F

39°F/64°F



(HP)

1/3

1/3+1/3

6.65



\$15.645 \$22.500

580

7.Display Cases 122



7. Display Cases Index

Deli - Display cases Straight glass

Models IDC-VBC9 RCP / SCP IDC-VBC12 RCP / SCP IDC-VBC15 RCP / SCP IDC-VBC18 RCP / SCP IDC-VBC25 RCP / SCP

IDC-VBC90AA RCP / SCP

Description Deli display cases Deli display cases

Page

128-129
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128-129
128-129





Fish - Display cases

IDC-VRP13
IDC-VML 12
IDC-VML 15
IDC-VML 18



Description	
Figh dignlay o	

Fish display cases
Fish display cases
Fish display cases
Fish display cases

Page

n display cases	130-131
n display cases	130-131
n display cases	130-131
n display cases	130-131















Pastry - Display cases

Models	Description	Page
IDC-VBR9R	Pastry display cases curved glass	134
IDC-VBR12R	Pastry display cases curved glass	134
IDC-VBR18R	Pastry display cases curved glass	134
IDC-VBR9SS	Pastry display cases curved glass	135
IDC-VBR12SS	Pastry display cases curved glass	135
IDC-VBR18SS	Pastry display cases curved glass	135
IDC-VBR9PR	Pastry display cases straigjht glass	138-139
IDC-VBR12PR	Pastry display cases straigjht glass	138-139
IDC-VBR18PR	Pastry display cases straigjht glass	138-139
IDC-VBR9FG	Pastry display cases straight glass	142-143
IDC-VBR12FG	Pastry display cases straight glass	142-143
IDC-VBR18FG	Pastry display cases straight glass	142-143
IDC-VC09	Pastry display cases straight glass combo series	146-147
IDC-VC012	Pastry display cases straight glass combo series	146-147
IDC-VC015	Pastry display cases straight glass combo series	146-147
IDC-VC018	Pastry display cases straight glass combo series	146-147















Gelato - Display cases

Models Description		Page
IDC-VAR12H	Gelato curved glass - Width 49-1/4" - 9.5 ft3	152
IDC-VAR15H	Gelato curved glass - Width 61-1/2" - 15.2 ft3	152
IDC-VAR18H	Gelato curved glass - Width 73-7/8" - 20.2 ft3	152
IDC-VAR12HFG	Gelato flat glass- Width 49-1/4° - 9,5 ft3	153
IDC-VAR15HFG	Gelato flat glass - Width 61-1/2" - 15.2 ft3	153
IDC-VAR18HFG	Gelato flat glass - Width 73-7/8" - 20.2 ft3	153
IDC- VBZ12S	lce-cream flat glass - Width 49-3/16"	156-157
IDC- VBZ15S	Ice-cream flat glass - Width 61-1/2"	156-157
IDC- VBZ12	Ice-cream flat glass - Width 61-1/2"	156-157
IDC- VBZ15	lce-cream flat glass - Width 61-1/2"	156-157













FOOD STRVICE EQUIPMENT 2022 LIST PRICE

Deli display cases Straight glass

VBC BARCELONA Series

CHARACTERISTICS



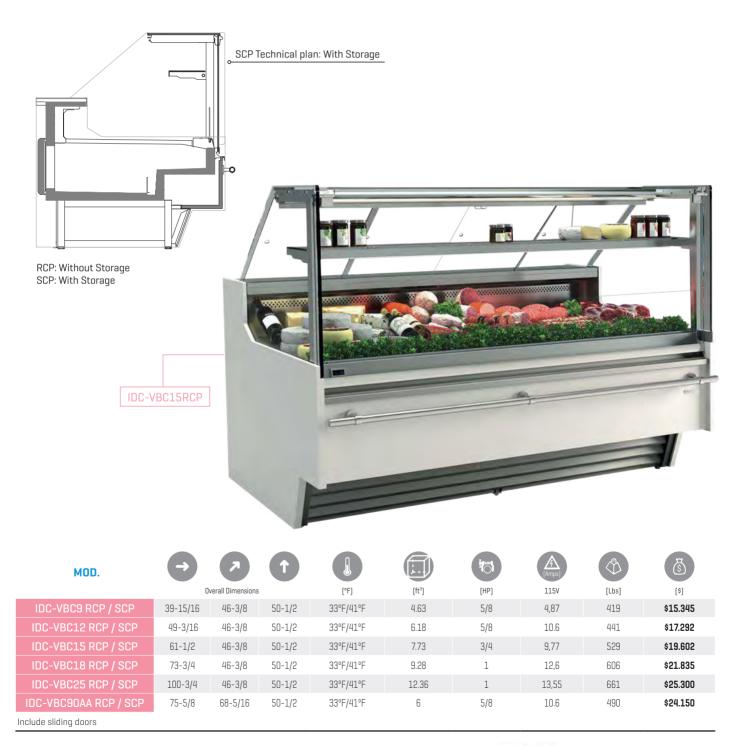
Structure

Modular line design dairi for meat and precooked and packaged foods, charcuterie, milk products and sandwiches.

- Laminated steel plate
- AISI 304 stainless steel worktop
- Lift-up straight tempered security glass system

- Enamelled steel base
- DM lacqued decoration
- Upper profile LED lightingLED lighted middle shelf and exposure surface.

Storage door clearance of 425x255 mm..

















Deli display cases Straight glass

VBC BARCELONA Series

CHARACTERISTICS



Refrigeration

- Forced air refrigeration system
- Stainless steel evaporative doble trays first by host gas second by electrical resistance
- Control of the final defrost temperature



LED lighting incorporated, reducing energy energetic consumption between 80% and 90% compared respect to a traditional ligth bulb.



(Standard color)

115V / 1ph /60 Hz

OPTIONS

Colors (page 175)





Fish Display cases

CHARACTERISTICS



Structure

- AISI 304 Stainless Steel, exterior & interior .
- Rear sliding door.
- Curved tempered security glass system.
- Base of enamelled steel tube,
- Internal drain for easy cleaning,



Lighting

- LED lighting.
- 4" diameter casters.
- Static board gravity coil.



MOD.	\rightarrow	7	1				[Amps]		
	C	overall Dimensions		(°F)	[ft³]	(HP)	115V	[Lbs]	[\$]
IDC-VRP 13	51-31/32	33-15/32	50-13/64	30°F/34°F	4.06	1/3	4.9	342	\$11.025
IDC-VML 12	52-7/16	35-7/16	52-1/2	30°F/34°F	4.06	1/3	4.9	342	\$11.025
IDC-VML 15	64-3/4	35-7/16	52-1/2	30°F/34°F	8.40	1/2	7.6	401	\$12.128
IDC-VML 18	77-1/16	35-7/16	52-1/2	30°F/34°F	12.71	7/8	8.4	430	\$13.230















Fish Display cases

VML MALAGA Series

CHARACTERISTICS



Refrigeration

- -Static board & gravity coil.
- -Evaporator coated with anticorrosion polyester and expoxy
- Manual defrost.



Cord & NEMA 5-20P Plug. 115V / 1 ph / 60 Hz.



Pastry display cases Curved glass





VBR AMBAR Series



Pastry display cases Curved glass

VBR AMBAR Series

CHARACTERISTICS



Structure

- AISI 304 Stainless steel, including stainless top.
- Heavy duty ball bearing and levelling feet.
- Glass sided panels with thermopane double glass.
- Tilt forward glass opening system.
- Standard decoration: White
- Glass shelves built into silver anodized Aluminum frames.
- Rear sliding doors.
- Built-in thermopane double glass.



Lighting

- LED lighting in canopy and under each glass shelf.



Electrical

- Cord and NEMA 5-20P plug
- Electrical connection is 115V / 1ph / 60Hz.





IDC-VBR12R

Rear sliding doors with stay open feature

OPTIONAL **DECORATION**



RAL 9016 White standard



RAL 9017 Black



RAL 3001 Red



RAL 5015 Blue



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n	Л		ш	ш	ı



36-15/16

49-3/16

73-13/16



31-7/8

31-7/8

31-7/8



51-3/16

51-3/16

51-3/16



2



39°F/45°F

39°F/45°F

39°F/45°F





10.0

13.0

20.0



1/2

3/4





7.8

7.9





650



\$15.104

\$17.246

\$21.772

IDC-VBR9R
DC-VBR12R
DC VDD10D

IDC-VBR9R	
IDC-VBR12R	
IDC-VBR18R	



















ETL LISTED TO UL471 standard and santiation classified to NSF /

Pastry display cases **Curved glass**

VBR AMBAR Series

EACH SHELF HOLDS UP TO 45 LBS 4**1**F -

CHARACTERISTICS



Refrigeration

- -Forced air refrigeration system.
- Case engineered to operative at 75°F and 55% relativy humidity.
- -This product is designed to operate at the following store conditions 75°f and 55% R.H.
- This display refrigerator is not for the display of potentially hazardous foods.



Certifications

Infrico is audited and certified by an international organization AENOR in ISO 9001: 2015 (Quality); ISO 14001: 2015 (Environment);

OSHAS 18001: 2007 [Worker Safety and Health] and by INTERTEK in accordance with UL 471 and NSF 7.







Night curtain Standard and front brackets

OPTIONAL DECORATION



RAL 9016 White standard



RAL 9017 Black



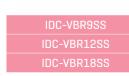
RAL 3001



RAL 5015 Blue



	_	_
N/I	п	п





36-15/16

49-3/16

73-13/16



31-7/8

31-7/8

31-7/8



51-3/16

51-3/16

51-3/16



39°F/45°F

39°F/45°F

39°F/45°F





10.0

13.0

20.0





3/4

1



7.8

7.9

8.8

[Lbs] 500











VBR AMBAR PR Series





VBR AMBAR PR Series

CHARACTERISTICS



Structure

- AISI 304 Stainless steel, including stainless top.
- Heavy duty ball bearing and levelling feet.
- Glass sided panels with thermopane double glass.
- Tilt forward glass opening system.
- Standard decoration: White
- Glass shelves built into silver anodized Aluminum frames.
- Rear sliding doors.
- Built-in thermopane double glass.



Lighting

- LED lighting in canopy and under each glass shelf.



Electrical

- Cord and NEMA 5-20P plug
- Electrical connection is 115V / 1ph / 60Hz.



IDC-VBR12PR

Black

RAL 9017

MOD.								[Amps]		(1)
	0	overall Dimension	ns	Doors	(°F)	[ft³]	(HP)	115V	[Lbs]	[\$]
IDC-VBR9PR	36-15/16	31-7/8	51-3/16	2	39°F/45°F	10.0	1/2	7.8	540	\$15.104
IDC-VBR12PR	49-3/16	31-7/8	51-3/16	2	39°F/45°F	13.0	3/4	7.9	660	\$17.246
IDC-VBR18PR	73-13/16	31-7/8	51-3/16	3	39°F/45°F	20.0	1	8.8	840	\$21.772

VBR AMBAR PR Series

CHARACTERISTICS



Refrigeration

- -Forced air refrigeration system.
- Case engineered to operative at 75°F and 55% relativy humidity.
- -This product is designed to operte at the following store condition 75° and 55% R.H
- -This display refrigerator is not for the display potentially hazardous foods.



Certifications

Infrico is audited and certified by an international organization AENOR in **ISO 9001: 2015** (Quality); **ISO 14001:** 2015 (Environment);

OSHAS 18001: 2007 (Worker Safety and Health) and by INTERTEK in accordance with UL 471 and NSF 7.





OPTIONAL **DECORATION**







RAL 9017 Black



RAL 3001 Red











VBR FG Series



CHARACTERISTICS



Higher precision in managing temperature settings. Greater ability to adjust of temperature ranges as per the end user's requirement.



Certifications

Infrico is audited and certified by an international organization AENOR in ISO 9001: 2015 (Quality); ISO 14001: 2015 (Environment);

OSHAS 18001: 2007 (Worker Safety and Health) and by INTERTEK in accordance with UL 471 and NSF 7.

Leak detection system

All the condensing units are 100% tested, in a Helium chamber for the detection of gas leakage.



ĸ	×	_	-	ı



36-15/16

50-1/2

75-5/16



31-7/8

31-7/8

31-7/8



51-3/16

51-1/8

51-3/16



2

2

3



39°F/45°F

39°F/45°F

39°F/45°F



10.0

13.0

20.0



1/2

3/4



7.8

8.8



540

660

840





\$15.104

\$17.246

\$21.772

IDC-VBR9FG
IDC-VBR12FG
IDC-VBR18FG

ETL LISTED TO UL471 standard and santiation classified to NSF / We reserve the right to

IDC-VBR9FG	
IDC-VBR12FG	
IDC-VBR18FG	











Pastry display cases Straight glass

VBR FG Series

CHARACTERISTICS



Structure

AISI 304 Series Stainless Steel.

AISI 304 Series Stainless Steel upper worktop.

AISI 304 Series Stainless Steel exposition surface area.

Tempered glass front hinged.

Double sliding rear doors.

Profiles in anodized aluminium.



Refrigeration system

Ventilated Condensation system.

Forced air system.

Temperature and defrost regulated by a digital controller.





LED lighting incorporated, reducing energy energetic consumption between 80% and 90% compared respect to a traditional ligth bulb.





EACH SHELF HOLDS UP TO







115V / 1 ph / 60 Hz.



Pastry display cases Straight glass





COMBO Series



CHARACTERISTICS



Higher precision in managing temperature settings. Greater ability to adjust of temperature ranges as per the end user's requirement.



All the condensing units are 100% tested, in a Helium chamber for the detection of gas leakage.



Lighting

LED lighting incorporated, reducing energy energetic consumption between 80% and 90% compared respect to a traditional ligth bulb.

LED lighting in the front.

LED lighting in canopy and under each shelf.







White

MOD.	\rightarrow	7	1				[Amps]		(S)
		Overall Dimensions		(°F)	[ft³]	(HP)	115V	[Lbs]	[\$]
IDC-VC09	39-15/16	34-15/16	57-1/8	39°F/45°F	7.09	5/8	7.8	510	\$14.280
IDC-VC012	49-3/16	34-15/16	57-1/8	39°F/45°F	9.46	3/4	8.1	600	\$15.435
IDC-VC015	61-1/2	34-15/16	57-1/8	39°F/45°F	11.79	3/4	10.2	700	\$17.640
IDC-VC018	73-13/16	34-15/16	57-1/8	39°F/45°F	14.16	1	12.7	900	\$19.845















ETL LISTED TO UL471 standard and santiation classified to NSF / We reserve the right to change

Pastry display cases Straight glass

COMBO Series

CHARACTERISTICS



Structure

Laminated steel plate. Exhibition area in **EPOXI.** Decoration **DM** lacqued. Hinged front tempered glass. Rear sliding doors. Double lateral glass sides. Dry countertop. Night curtain. Enamelled steel base.



Refrigeration system

Rear electronic thermostat. System of Ventilated Condensation. Forced air refrigeration system. Stainless Steel Evaporative double trays. Digital temperature controller with automatic defrost system.



Certifications

Infrico is audited and certified by an international organization AENOR in ISO 9001: 2015 (Quality); ISO 14001: 2015 (Environment);

OSHAS 18001: 2007 (Worker Safety and Health) and by INTERTEK in accordance with UL 471 and NSF 7.











115V / 1 ph / 60 Hz.



Gelato display cases





ARIES Series



VAR Series

Gelato forced system



Exterior

- White compac quartz worktop
- Tilt forward frontal tempered glass system
- ABS thermoformed decoration, White standard decoration
- Built-in casters and levelling feet
- Pull down night curtain on the back

Interior

- AISI 304 Stainless steel exhibition area
- LED lighting in the back and front
- Case is compatible with standard 5 Liter Gelato Pans [13-1/8"x6-1/2"x5-7/8"], pans included



Refrigeration

- Digital temperature controller with automatic hot gas defrost system
- Stainless steel evaporative pan
- Forced air refrigeration system
- Refrigerant gas R404A
- Case engineered to operate at 75°F and 55% relative humidity
- Hot gas defrost



Electrical

- Cord and NEMA L14-30P plug,
- Electrical connections are 230V (Compressor) and 115V (Digital Control)



- Customizable decoration for lower front and side panels
- Dry case, Please consult with factory for pricing

Ice-cream gravity system



Exterior

- AISI 304 Stainless Steel worktop
- Flat tempered security glass system
- Enamelled steel base
- AISI 304 Stainless Steel lower part decoration
- LED lighting frontal decoration

Interior

- Enameled steel plate
- LED lighting upper profile



Refrigeration

- Digital temperature controller with automatic hot gas defrost system
- Evaporator coil coated with anti-corrosion material 100% polyester
- Refrigerant gas R404A
- Case engineered to operate at 75°F and 55% relative humidity



Electrical

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



Options

- Customizable decoration for lower front and side panels. Please consult with factory for pricing



















Model VAR12HFG







Folding glass cover

Night cover

Combination of trays



Removable evaporation tray-Easy cleaning



LED Technology



CHARACTERISTICS



Control

Higher precision in managing temperature settings. Greater ability to adjust of temperature ranges as per the end user's requirement.



Leak detection system

All the condensing units are 100% tested, in a Helium chamber for the detection of gas leakage



Lighting

LED lighting incorporated, reducing energy energetic consumption between 80% and 90% compared respect to a traditional ligth bulb.



Certifications

Infrico is audited and certified by an international organization AENOR in ISO 9001: 2015 (Quality);

ISO 14001: 2015 (Environment);

OSHAS 18001: 2007 (Worker Safety and Health) and by INTERTEK in accordance with UL 471 and NSF 7.

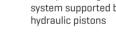




Important:

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



OPTIONAL PANEL DECORATION



RAL 3003

Maroon

RA 2003 Orange

RAL 1018

Yellow



RAL 5015 Blue

RAL 9016

White

Orange



RAL DESIGN 3504035 Pink

RAL 3020

Red





RAL 1001

Beige













IDC-VAR12H

MOD.

























IDC-VAR12H
IDC-VAR15H
IDC-VAR18H



64-5/8

77



45-1/16

45-1/16



51-9/16

51-9/16

45-1/16 51-9/16



14

16

20



-2°F / 5°F

-2°F / 5°F

-2°F / 5°F





3.45

3.95

4.95





1-1/4

1+1/2

1-1/4 + 3/4





4.9

5.4





796

940





\$41.025











5.8

6.1

7.8







152

ETL LISTED TO UL471 standard and santiation classified to NSF /

Gelato display cases Flat glass

CHARACTERISTICS



Structure

- White compac quartz worktop
- Tilt forward frontal tempered glass system
- ABS thermoformed decoration, White standard decoration
- Built-in casters and levelling feet
- Pull down night curtain on the back
- AISI 304 Stainless steel exhibition area
- LED lighting in the back and front
- Case is compatible with standard 5 Liter Gelato Pans (13-1/8"x6-1/2"x5-7/8"), pans included



Refrigeration system

- Digital temperature controller with automatic hot gas defrost system
- Stainless steel evaporative pan
- Forced air refrigeration system
- Refrigerant gas R404A
- Case engineered to operate at 75°F and 55% relative humidity
- Hot gas defrost





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

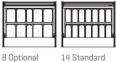


14-1/4 x 6-1/2" Standard



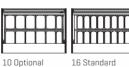


VAR



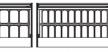




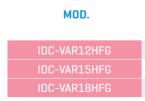


16 Standard





20 Standard



7
Overall Dimension

43-7/8

51-1/8



52



14



-2°F / 5°F



3.45





1-1/4



4.9



5.8





\$36.500

\$41.125

63-7/8	43-7/8	52	16	-2°F / 5°F	3.95	1+1/2	5.4	6.1	930
76-1/4	43-7/8	52	20	-2°F / 5°F	4.95	1-1/4 + 3/4	6.5	7.8	1022



Ice-cream display case Gravity system





IBIZA Series





Ice-cream display cases

VBZ IBIZA Series

CHARACTERISTICS



Structure

- White compac quartz worktop
- Tilt forward frontal tempered glass system
- ABS thermoformed decoration, White standard decoration
- Built-in casters and levelling feet
- Pull down night curtain on the back
- AISI 304 Stainless steel exhibition area
- LED lighting in the back and front
- Case is compatible with standard 5 Liter Gelato Pans [13-1/8"x6-1/2"x5-7/8"], pans included

IDC-VBZ15S



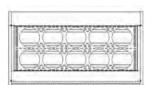
Certifications

Infrico is audited and certified by an international organization AENOR in ISO 9001: 2015 (Quality); ISO 14001: 2015 (Environment);

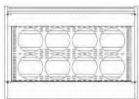
OSHAS 18001: 2007 [Worker Safety and Health] and by INTERTEK in accordance with UL 471 and NSF 7.



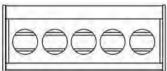
Higher precision in managing temperature settings. Greater ability to adjust of temperature ranges as per the end user's requirement.



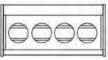
10 Standard IDC- VBZ15



8 Standard IDC- VBZ12



5 Standard IDC- VBZ15S



4 Standard IDC- VBZ12S



Black color optional

OPTIONAL PANEL DECORATION







RAL 5015 Blue



















RAL 3020 Red





RAL 6002 Dark Green



MOD.

















1/3

3/8

3/8



7.4

4.9

5.4



415

775

560

615



\$9.636

\$10.450

\$12.480

\$13.420

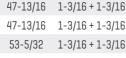
IDC- VBZ12S
IDC- VBZ15S
IDC- VBZ12



















2°F / 6°F

2°F / 6°F

2°F / 6°F



7.41

9.28

10

13









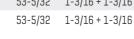




IDC- VBZ12S
IDC- VBZ15S
IDC- VBZ12
IDC- VBZ15









9 + 9

20

26













Ice-cream Gravity System

VBZ IBIZA Series

CHARACTERISTICS



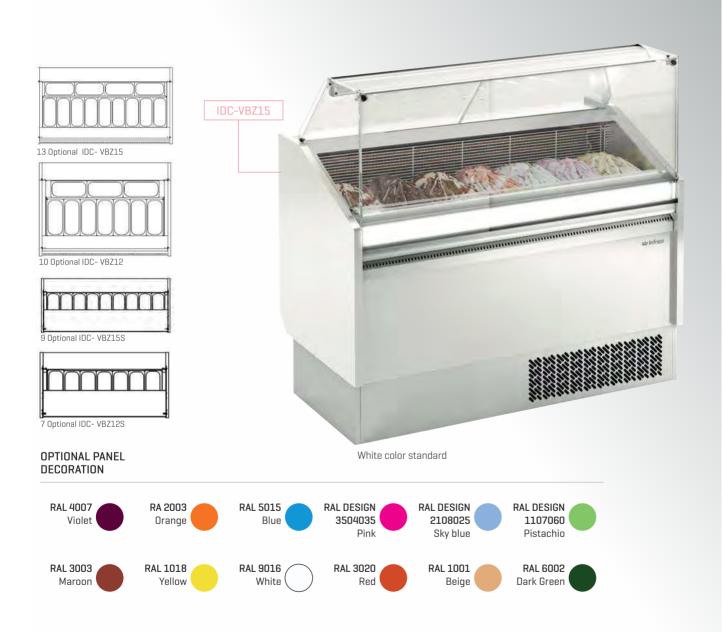
Refrigeration

- Digital temperature controller with automatic hot gas defrost system
- Evaporator coil coated with anti-corrosion material 100% polyester
- Refrigerant gas R404A
- Case engineered to operate at 75°F and 55% relative humidity



Lighting

LED lighting incorporated, reducing energy energetic consumption between 80% and 90% compared respect to a traditional ligth bulb.



8.Counter Top Display Cases





8.Counter top display cases

















Index

Refrigerated Ingredient cases

Models	Description	Page
ICT-VIP1330B1/3GLASSTOP	Pizza ingredient displays - 4 pans - Glass	166
ICT-VIP1490B1/3GLASSTOP	Pizza ingredient displays - 5 pans - Glass	166
ICT-VIP1740B1/3GLASSTOP	Pizza ingredient displays - 6 pans - Glass	166
ICT-VIP1980B1/3GLASSTOP	Pizza ingredient displays - 8 pans - Glass	166
ICT-VIP2300B1/3GLASSTOP	Pizza ingredient displays - 10 pans - Glass	166
ICT-VIP1330B1/3S0LIDLID	Pizza ingredient displays - 4 pans - Solid Lid	167
ICT-VIP1490B1/3SOLIDLID	Pizza ingredient displays - 5 pans - Solid Lid	167
ICT-VIP1740B1/3SOLIDLID	Pizza ingredient displays - 6 pans - Solid Lid	167
ICT-VIP1980B1/3S0LIDLID	Pizza ingredient displays - 8 pans - Solid Lid	167
ICT-VIP2300B1/3S0LIDLID	Pizza ingredient displays - 10 pans - Solid Lid	167







Sushi cases

Models	Description	Page
ICT-VSU50L	Left side condensing unit - Width 50"	168
ICT-VSU63L	Left side condensing unit - Width 63-3/4"	168
ICT-VSU77L	Left side condensing unit - Width 77-5/8"	168
ICT-VSU50R	Right side condensing unit - Width 50"	169
ICT-VSU63R	Right side condensing unit - Width 63-3/4"	169
ICT-VSU77R	Right side condensing unit - Width 77-5/8"	169









Counter top display cases **Specifications**

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

- 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

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















Model VIP1740 Glass top



Countertop display cases Refrigerated glass top

CHARACTERISTICS



Structure

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



Electrical

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





ICT-VIP1490B1/3GLASSTOP

16-1/4

MOD.

ICT-VIP1330B1/3GLASSTOP
ICT-VIP1490B1/3GLASSTOP
ICT-VIP1704B1/3GLASSTOP
ICT-VIP1980B1/3GLASSTOP
ICT-VIP2300B1/3GLASSTOP

ОР	52-5/16
ОР	58-3/4
ОР	68-1/4
ОР	77-13/16
ΌΡ	90-1/2





17-3/4





10







2.86













MOD.								(mile)		
		Overall Dimensions		Pans	(°F)	[ft³]	(HP)	115V	[Lbs]	[\$]
T-VIP1330B1/3GLASSTOP	52-5/16	16-5/16	17-11/16	4	39°F/41°F	1.30	1/6	1.82	142	\$5.940
T-VIP1490B1/3GLASSTOP	58-3/4	16-5/16	17-11/16	5	39°F/41°F	1.55	1/6	1.82	160	\$6.512
T-VIP1704B1/3GLASSTOP	68-1/4	16-5/16	17-11/16	6	39°F/41°F	1.83	1/6	1.82	165	\$7.453
T-VIP1980B1/3GLASSTOP	77-13/16	16-5/16	17-11/16	8	39°F/41°F	2.36	1/6	1.82	190	\$7.975





39°F/41°F







1/6



1.82





174



\$8.325

ETL LISTED TO UL471 standard and santiation classified to NSF / We reserve the

Countertop display cases Refrigerated solid lid



CHARACTERISTICS



Cold board refrigeration system on the bottom. incorporated refrigerating unit.



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



VIP 1490 B 1/3 [501X13] = 1 [501X11] = 4



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



VIP 1980 B 1/3

[501X11] = 8



MOD.	\rightarrow	7	1					[Amps]		(3)
		Overall Dimensions		Pans	(°F)	[ft³]	(HP)	115V	[Lbs]	[\$]
ICT-VIP1330B1/3S0LIDLID	52-5/16	16-5/16	10-1/4	4	39°F/41°F	1.30	1/6	1.82	115	\$5.242
ICT-VIP1490B1/3S0LIDLID	58-3/4	16-5/16	10-1/4	5	39°F/41°F	1.55	1/6	1.82	131	\$5.803
ICT-ICT-VIP1740B1/3SOLIDLID	68-1/4	16-5/16	10-1/4	6	39°F/41°F	1.83	1/6	1.82	140	\$6.562
ICT-VIP1980B1/3S0LIDLID	77-13/16	16-5/16	10-1/4	8	39°F/41°F	2.36	1/6	1.82	160	\$7.315
ICT-VIP2300B1/3S0LIDLID	90-1/2	16-1/4	10-1/4	10	39°F/41°F	2.86	1/6	1.82	174	\$7.300

Countertop - Sushi cases Left side condensing unit

CHARACTERISTICS



Coolers have inner joints with curve edges (wide radiuses for easy cleaning).



Suspended sliding rear door.







	-	

- 1	CT-VSU50L
	CT-VSU63L
	CT-VSU77L

•

50-1/4

64-1/16

77-15/16



16-1/8

16-1/8

16-1/8



9-1/8

9-1/8

9-1/8





30°F/34°F

30°F/34°F

30°F/34°F



.56

.84

1.14



1/8

1/8

1/8





3.2



115



\$4,575

\$5,150

\$5,720

چ	3	
[\$;]	















180





Countertop - Sushi cases Right side condensing unit



CHARACTERISTICS



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

9. Supermarket Multidesk Merchandisers





9. Supermarket multideck merchandisers

Index

Air curtains Supermarket





Models	Description	Pag
IAG-SML9CM2	Air curtains semi vertical	177
IAG-SML12CM2	Air curtains semi vertical	177
IAG-SML18CM2	Air curtains semi vertical	177

Medium temp Multideck





Models	Description	Page
IAG-ML9DCCM1	Reach-in Merchandiseers	178
IAG-ML12DCCM1	Reach-in Merchandiseers	178
IAG-ML18DCCM1	Reach-in Merchandiseers	178
IAG-ML9CM1	Grab and Go Merchandisers	179
IAG-ML12CM1	Grab and Go Merchandisers	179
IAG-ML18CM1	Grab and Go Merchandisers	179

Medium temp Stainless steel multideck





Models	Description	Page
IAG-ML 9DCIM1	Reach-in Merchandisers	180
IAG-ML 12DCIM1	Reach-in Merchandisers	180
IAG-ML 18DCIM1	Reach-in Merchandisers	180
IAG-ML 9IM1	Glab and Go Merchandisers	181
IAG-ML 12IM1	Glab and Go Merchandisers	181
IAG-ML 18IM1	Glab and Go Merchandisers	181

















Interior Color



Exterior Color



Examples









Air curtains Specifications

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

- 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

- [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 75°f and 55% relative humidity



Electrical

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

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 75°f 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

SMLI SMDG Series

CHARACTERISTICS



Benefits

Plug in propane open lowmultideck.

Maximum product visibility.

Display end panels.

Standard perspex display front to optimize energy savings.

Canopy LED lighting.

4 exposure levels:

3 shelves

Expositon deck

Tiltable adjustable shelves.

Price-holder 40 mm on shelves and exposition deck.

Electronic control.



IAG-SML18CM2

MOD.

IAG-SML9CM2

IAG-SML12CM2

AIG-SML18CM2











[ft^2]

18-5/6



3



40 52-1/3 77

34-5/6 34-5/6 34-5/6

59-1/6 59-1/6 59-1/6 35.6°F/39,2°F 35.6°F/39,2°F 35.6°F/39,2°F 6-1/3 8-1/2

12-5/6

9-1/3 12-1/2 Shelves 3

[\$] \$12.100

\$14.080 \$16.500

Medium temp multideck Reach in merchandisers

Series

CHARACTERISTICS



Benefits

Self Contained vertical refrigeration cabinet with hinged double pane glass doors. Reinforced low emissive glass.

Electronic control.

LED lighting 4000k color in canopy.

5 display levels:

- 4 shelves
- Expositon deck

Tiltable adjustable shelves with price taq-holder.

Display end panels.

IAG-ML12DCCM1



DOE

MOD.



40

52-1/3



34-5/6

34-5/6

34-5/6



78-3/4

78-3/4

78-3/4



(°F)

33°F/41°F

33°F/41°F

33°F/41°F





2

2



4

4



(HP)

5/8

5/8



230V

115V

10.4

11.3

17.4



[Lbs]

485

697



[\$]

\$17.000

\$19.500

\$23.800

IAC	М	οг
	- 1	_

IAG-ML9DCCM1
IAG-ML12DCCM1
IAC ML19DCCM1





[ft³]

15

26













ETL LISTED TO UL471 standard and santiation classified to NSF / We reserve the

Medium temp multideck grab & go merchandisers

SELF-CONTAINED M | MSCM1

Series

CHARACTERISTICS



Benefits

Plug in vertical refrigeration cabinet with hinged double glace doors without screen pinting. Toughened low E glasses.

Electronic control.

LED lighting 4000k color in canopy.

5 display levels:

- 4 shelves
- Expositon deck

Tiltable adjustable shelves with price tag-holder. Display end panels.

IAG-ML12CM1



	_	_
M	п	п























							_			
		Overall Dimensions		(°F)	[ft³]	(HP)	115V	220V	[Lbs]	[\$]
IAG-ML9CM1	40	34-5/6	78-3/4	33°F/41°F	15	1	17.9	-	397	\$13.750
IAG-ML12CM1	52-1/3	34-5/6	78-3/4	33°F/41°F	25	1-1/4	2	9.2	591	\$16.390
IAG-ML18CM1	77	34-5/6	78-3/4	33°F/41°F	40	1-1/2	3.2	13	710	\$19.470

Medium temp stainless steel multideck **Reach-in merchandisers**

GLASS DOOR MDCC | MLDCM1

CHARACTERISTICS



Benefits

Self Contained vertical refrigeration cabinet with hinged double pane glass doors. Reinforced low emissive glass.

Electronic control.

LED lighting 4000k color in canopy.

5 display levels:

- 4 shelves
- Expositon deck

Tiltable adjustable shelves with price tag-holder. Display end panels.





40

52-1/3



34-5/6

34-5/6

34-5/6



78-3/4

78-3/4

78-3/4



33°F/41°F

33°F/41°F

33°F/41°F



[ft³]

15

26



Doors

2

2



Shelves



5/8

5/8



230V

115V

10.4

11.3

17.4



485

697



[\$]

\$16.060

\$18.810

\$22.880

MUI

IAG-ML9DCIM1
IAG-ML12DCIM1
IAG-MI 18DCIM1

















Medium temp stainless steel multideck grab & go merchandisers

CHARACTERISTICS



Benefits

Plug in vertical refrigeration cabinet with hinged double glace doors without screen pinting. Toughened low E glasses.

Electronic control.

LED lighting 4000k color in canopy.

5 display levels:

- 4 shelves
- Expositon deck

Tiltable adjustable shelves with price tag-holder. Display end panels.



MOD.





















		Overall Dimensions		(°F)	[ft³]	(HP)	115V	220V	[Lbs]	[\$]
IAG-ML9IM1	40	34-5/6	78-3/4	33°F/41°F	15	1	17.9	-	397	\$15.278
IAG-ML12IM1	52-1/3	34-5/6	78-3/4	33°F/41°F	25	1-1/4	2	9.2	591	\$18.375
IAG-ML18IM1	77	34-5/6	78-3/4	33°F/41°F	40	1-1/2	3.2	13	710	\$20.475





































Accessories & parts

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





Quick reference guide

MOD	PAG
IRR-AGB23	20-21
IRR-AGB49	20-21
IRR-AGB23BT	22-23
IRR-AGB49BT	22-23
IRR-AGB23CR	24-25
IRR-AGB49CR	24-25
IRR-AGB45RI	26-27
IRR-AGB96RI	26-27
IRRR-AGB45RT	26-27
IRR-AGB45RIBT	26-27
IRR-AGB96RIBT	26-27
IRR-AN23	28-29
IRR-AN49	28-29
IRR-AN67	28-29
IRR-AN23BT	30-31
IRR-AN49BT	30-31
IRR-AN67BT	30-31
IRR-AN49MX	30-31
IRR-AN23CR	32-33
IRR-AN49CR	32-33
IRR-AN67CR	32-33
IRR-AGN300CR	34-35
IRR-AGN301	34-35
IRR-AGN301BT	34-35
IRR-AGN600CR	34-35
IRR-AGN602	34-35
IRR-AGN602BT	34-35

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IBC-ABT3 1S	48-49
IBC-ABT5 1L	48-49
IBC-ABT7 1M	48-49
IBC-ABT7 1L	48-49
IBC-ABT10 1L	50-51
IBC-ABT14 1L	50-51
IBC-ABT20 1CBI	52-53
IBC-ABT20 2CBI	52-53
IBC-ABT20 1C	52-53
IBC-ABT20 2C	52-53
ICB-ABT20 1P	52-53
IBC-ABT20 2P	52-53
IUC-UC27R	60-61
IUC-UC48R	60-61
IUC-UC60R	60-61
IUC-UC72R	60-61
IUC-UC27F	62-63
IUC-UC48F	62-63
IUC-UC60F	62-63
IUC-MR41	66-67
IUC-MR67	66-67
IUC-MR93	66-67
IUC-MR41BT	68-69
IUC-MR67BT	68-69

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IRT-UC27P	78-79
IRT-UC48P	78-79
IRT-UC60P	78-79
IRT-UC72P	78-79
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IRT-UC48PMT	80-81
IRT-UC60PMT	80-81
IRT-UC72PMT	80-81
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IRT-MR67EN	82-83
IRT-MR93EN	82-83
IRT-MR119EN	82-83
IRT-MR67-GT COMBO	84-85
IRT-MR93-GT COMBO	84-85
IRT-MPG1490 COMBO	84-85
IRT-MPG1980 COMBO	84-85
IUC-MSG-36	94-95
IUC-MSG-48	94-95
IUC-MSG-52	94-95







IUC-MSG52-60 IUC-MSG-72

IUC-MSG-96

IUC-MSG-110





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IRR-AGN602MX

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Quick reference guide

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Customer Service







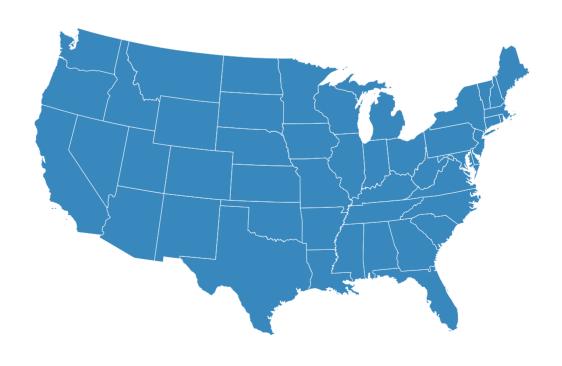
* Infrico

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:

PartsTw	o (2) years
Labor Tw	o (2) years
CompressorSix	(6) 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, including 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:

3There 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.





Tradeshows & exhibitions





Milano







LYON-FRANCE 2021















ETL LISTED TO UL471 standard and santiation classified to NSF / We reserve the right to change specifications



Tradeshows & exhibitions





Infrico participates in the most prestigious foodservice tradeshows around the world, where we display our new state-of the art technology and products.



















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