





## By retrofitting CAS machine to quick freezer,

Merit

Accelerate freezing speed

Protect against drying

Decrease Electricity power

Realize maximum productivity based on energy saving

Enable to provide raw foodstuff as much as possible



CAS (Cells Alive System) machineQuick freezer ( Batch type )

#### ( Representative Type )



CAS (Cells Alive System) machine
 + Quick freezer ( Rack type )



CAS (Cells Alive System) machine+ Quick freezer ( Tunnel type )



CAS (Cells Alive System) machineQuick freezer ( Spiral type )



CAS (Cells Alive System) machine
 Quick freezer ( Rack and connection type )



By retrofitting Harmonic oscillating system to freezing stocker

#### Merit

Preserve moisture

Protect freezing burn

Low electricity charge

Keep stable temperature in stocker

withhold oxydation

( Representative Type )



Harmonic Oscillating System
 freezing stocker ( Multi tray insert type )



Supercool freshness maintain system

+ Cold storage chamber

By retrofitting Supercool freshness maintain system to cold storage chamber

#### Merit

Vegetable

**Fruits** 

Fish

Meat

Maintain high freshness in infinitely edible raw

( Representative Type )



Supercool freshness maintain system
 + cold storage chamber (Multi tray insert type)



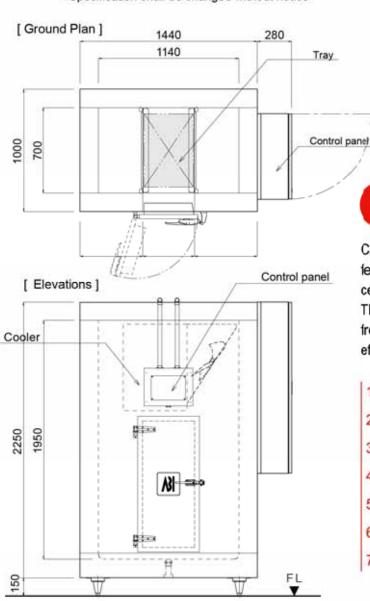
Harmonic Oscillating System + large freezing stocker



(10 Tray type)

3	SPECIFI	CATIC	ONS
Insulation of	Inside	Stair	nless plate SUS304
face material	Outside	Stair	nless plate SUS304
Insulation Material	Rigid polyurethane foam		
Insulation thickness	t = 150(mm)		
Dimensions	Outer dimension		W1440 x D1000 x H2250
	Inner dimensions		W1140 x D700 x H1950
Single swing Door (insulated)	Onenina	W420	x H1030(mm) 1 places
	Opening		With Heater
Tray Size	W600 x D400 xH20 10 pcs.		
Ventilator	1 place		
Drainage	Chamber Inside 1 place		
Cooler	Fun 3 phase 200V		
Compressor	3 phase 200V		
Defrost	Electric Heater Manual ( 1 phase 200V )		
Chamber Temperature	-50°C		

. Specification shall be changed without notice





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## What dose CAS mean

CAS function is to perform minute ice crystals by creating feeble CAS energy at the freezer inside and protects cell walls and cell membranes from broken down.

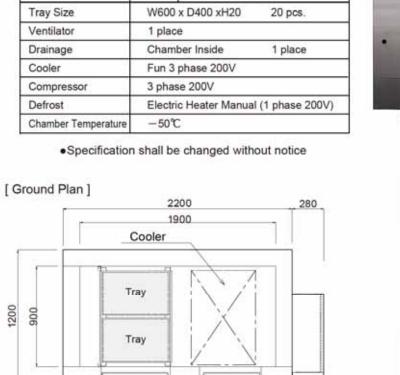
The foods and foodstuff frozen by CAS revive original freshness and tastiness after thawing and following effects are expected.

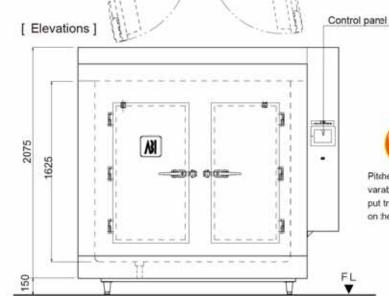
- 1. Food is almost intact from cells broken by Ice crystal
- To maintain water holding capability
- 3. To maintain deliciousness
- 4. To withhold protein denaturalization
- 5. To maintain flavor and fragrance
- 6. To withhold oxidation
- 7. To hold Color of food and foodstuff



(20 Tray type)

:	SPECIFI	CATIC	ONS	
Insulation of			nless pla	ate SUS304
face material			Stainless plate SUS304	
Insulation Material	Rigid polyurethane foam			
Insulation thickness	t = 150(mm)			
Dimensions	Outer dimension		W2330	x D1200 x H2225
Dimensions	Inner dimensions		W1900 x D900 x H1625	
Single swing Door (insulated)	0	W650 x H1200(mm) 1 p		00(mm) 1 places
	Opening	With Heater		-leater
Inspection Door	Onneine	W450 x H1200(mm) 1 places		
(insulated)	Opening	With Heater		
Tray Size	W600 x D400 xH20 20 pcs.			
Ventilator	1 place			
Drainage	Chamber Inside 1 place			1 place
Cooler	Fun 3 phase 200V			
Compressor	3 phase 200V			
Defrost	Electric Heater Manual (1 phase 200V)			
Chamber Temperature	-50℃			







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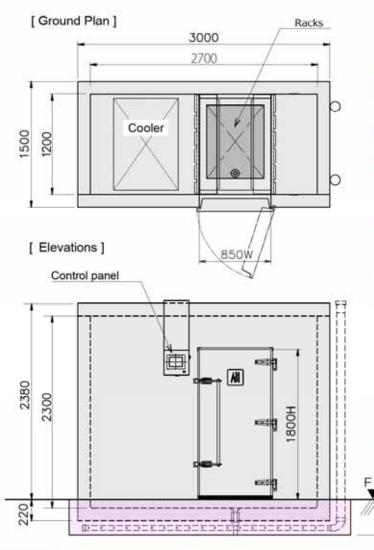
Staff working with the system



(1 Rack type 30-sheet tray)

	SPECIFI	CATIC	ONS	
Insulation of	Inside	Stair	nless plat	e SUS304
face material	Outside	Stai	Stainless plate SUS304	
Insulation Material	Solid poly urethane form			ane form
Insulation thickness	t = 150(mm)			
Dimensions	Outer dimension		W3000 x D1500 x H2380	
Dimensions	Inner dimensions		W2700 x D1100 x H230	
Single swing Door (insulated)	Onenine	W850	x H1800(	mm) 1 places
	Opening		With Heater	
Rack Size	W680 x D880 x H1700 1 set			1 set
Tray Size	W600 x D400 xH20 30 pcs.			30 pcs.
Ventilator	2 place			10
Drainage	Chamber Inside 1 place			1 place
Cooler	Fun 3 phase 200V			
Compressor	3 phase 200V			
Defrost	Electric Heater Manual (1 phase 200V)			
Chamber Temperature	-50℃			

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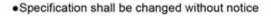
# What dose CAS mean

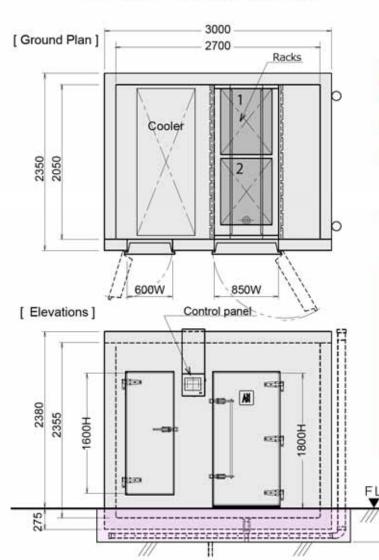
- In/Out operation can be done by 1 person.
- Open/Close door takes short time keeping inside temperature constant, which eliminates pre-cooling time and increase production efficiency.
- Production process becomes smoother by preparation during waiting time and eliminating useless time.
- Food is almost intact from cells broken by Ice crystal
- 2. To maintain water holding capability
- To maintain deliciousness
- To withhold protein denaturalization
- 5. To maintain flavor and fragrance
- To withhold oxidation
- To hold Color of food and foodstuff



(2 Rack type 60-sheet tray)

)	SPECIFI	CATIO	ONS	
Insulation of	Inside	Stainless plate SUS304		
face material	Outside	Stainless plate SUS304		
Insulation Material	Solid poly urethane form			
Insulation thickness	t = 150(mm)			
Dimensions	Outer dimension		W3000 x	D2350 x H2380
Dimensions	Inner dimensions		W2700 x	CD2050 x H2355
Single swing Door (insulated)	Owenies	W850 x H1800(mm) 1 places		
	Opening	With Heater		ater
Inspection Door	Opening	W600 x H1600(mm) 1 places		mm) 1 places
(insulated)		With Heater		
Rack Size	W680 x D880 x H1700 2 set			2 set
Tray Size	W600 x D400 xH20 60 pcs.			60 pcs.
Ventilator	3 place			
Drainage	Chamber Inside 1 place			1 place
Cooler	Fun 3 phase 200V			
Compressor	3 phase 200V			
Defrost	Electric Heater Manual (1 phase 200V)			
Chamber Temperature	-50℃			







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# What dose CAS mean

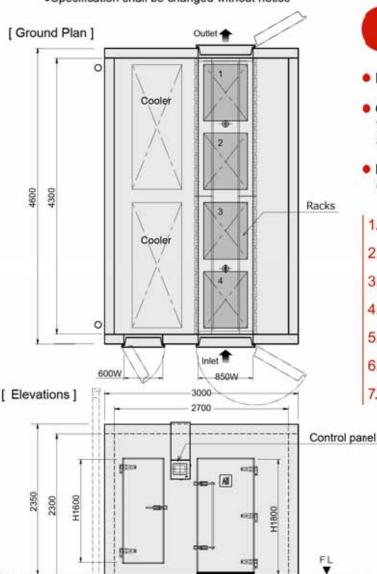
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- 5. To maintain flavor and fragrance
- 6. To withhold oxidation
- 7. To hold Color of food and foodstuff



(4 Rack type 120-sheet tray)

	SPECIFI	CATIC	ONS	
Insulation of	Inside	Stainless plate SUS304		
face material	Outside	Stai	nless plate SUS304	
Insulation Material	Solid poly urethane form			
Insulation thickness	t = 150(mm)			
Dimensions	Outer dimension		W3000 x D4600 x H2350	
Dimensions			W2700 x D4300 x H2300	
Single swing Door (insulated)	Opening	W850 x H1800(mm) 2 places		
		With Heater		
Inspection Door	0	W600 x H1600(mm) 1 places		
(insulated)	Opening		With Heater	
Rack Size	W680 x D880 x H1700 4 set			
Tray Size	W600 x D400 xH20 120 pcs.		xH20 120 pcs.	
Ventilator	3 place			
Drainage	Chamb	e 2 place		
Cooler	Fun 3 phase 200V			
Compressor	3 phase 200V			
Defrost	Electric Heater Manual (1 phase 200V)			
Chamber Temperature	-50℃			

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## What dose CAS mean

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- To withhold oxidation
- To hold Color of food and foodstuff

Staff working with the system







# QUICK FREEZER WITH CELLS ALIVE FUNCTION

(TUNNEL TYPE)

3	SPECIFI	CATIONS		
Insulation of	Inside	Stainless plate SUS304		
face material	Outside	Stainless plate SUS304		
Insulation Material	Solid poly urethane form			
Insulation thickness	t= 150(mm)			
Dimensions	<sup>™</sup> W138	500 x D2200 x H3260(mm)		
Single swing Door (insulated)	Opening	W650 x H1800(mm) 7 places		
	Opening	With Heater		
Inspection Door (insulated)	Onenina	W450 x H1800(mm) 2 place		
	Opening	With Heater		
Belt	1200W	Stainless or Steel		
Duct	Stainles	Stainless		
Foundation	Zinc galvanized			
Cooler	Fun 3 phase 200V			
Compressor	3 phase 200V			
Defrost	Electric Heater Manual (1 phase 200V)			
Chamber Temperature	-55°C ~ -40°C			



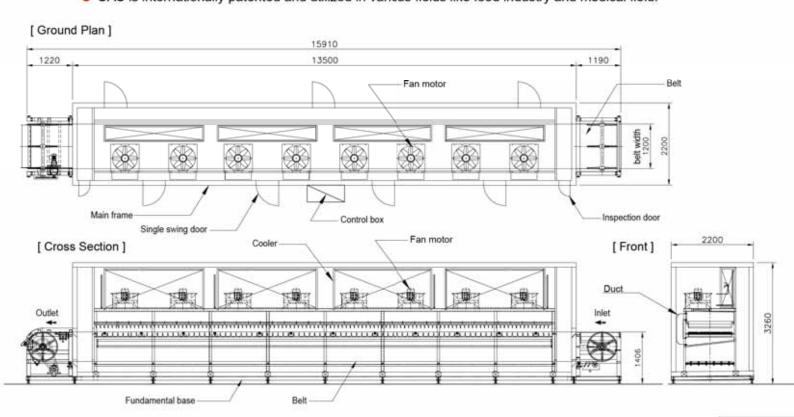


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\*Specifications are based on standard model. Dimensions and specification may be different by Usage of equipment

#### **Delicious because of CAS**

- It becomes possible by CAS effects to freeze foodstuff keeping freshness without breaking cell textures.
- You can deliver just cooked tastiness to consumers thus you can pursue entire deliciousness.
- CAS is internationally patented and utilized in various fields like food industry and medical field.



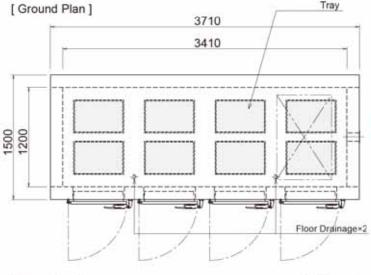


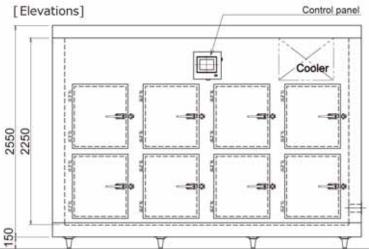
# Freezing Stocker with Harmonic Oscillating System

(8 Door type)

3	SPECIF	ICATIO	ONS		
Face material of	Inside	Stai	Stainless plate SUS304		
insulation Panel	Outside Sta		ainless plate SUS304		
Insulation core mater	rial Rigid polyurethane foam				
Insulation thickness	t = 150(mm)				
Main body Dimensions	Outer dimension		W3710 x D1500 x H2550		
	Inner dimensions		W3410 x D1200 x H2250		
Single Swing Door		W620	x H725(mm) 8 places		
	Opening	1	With Electric Heater		
Tray	W600 x D400 x H20 112 pcs.				
Ventilator	1 place				
Floor Drainage	2 places				
Cooler	3 phase 200V				
Compressor	3 phase 200V				
Temperature Control	Thermostat ON / OFF				
Defrost	Electric Heater automatic ( 1 phase 200V )				









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#### This function has the following features

The major cause of oxidation and freezing burn are incurred by re-crystallization during storage. After this problem was solved, ABI proposed stock preservation. Even after 1, 3 or 5 years preservation, food can be stored stable, tasty and fresh after thawing.

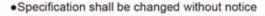
- 1. Magnetic field is provided in freezing chamber.
- Having efficient thermal storage system.
- Quality deterioration does not occur because the magnetic field uniformly passes through the products.
- Having antioxidant function.
- Having antibacterial function.



# Freezing Stocker with Harmonic Oscillating System

(10 Door type)

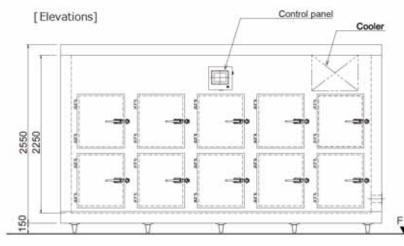
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Face material of	Inside S		Stai	Stainless plate SUS304		
insulation Panel	Outside		Stai	Stainless plate SUS304		
Insulation core mater	rial Rigid polyurethane foam			polyurethane foam		
Insulation thickness	t = 150(mm)					
Main body Dimensions	Outer dimension		ension	W4560 x D1500 x H2550		
	Inner dimensions		nsions	W4260 x D1200 x H2250		
Single Swing Door	Opening		W620	x H725(mm) 10 places		
			١	With Electric Heater		
Tray	W600 x D400 x H20 140 pcs.					
Ventilator	2 place					
Floor Drainage	2 places					
Cooler	3 phase 200V					
Compressor	3 phase 200V					
Temperature Control	Thermostat ON / OFF					
Defrost	Electric Heater automatic ( 1 phase 200V )					





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# [Ground Plan ] Tray 4560 4260 Floor Drainage×2



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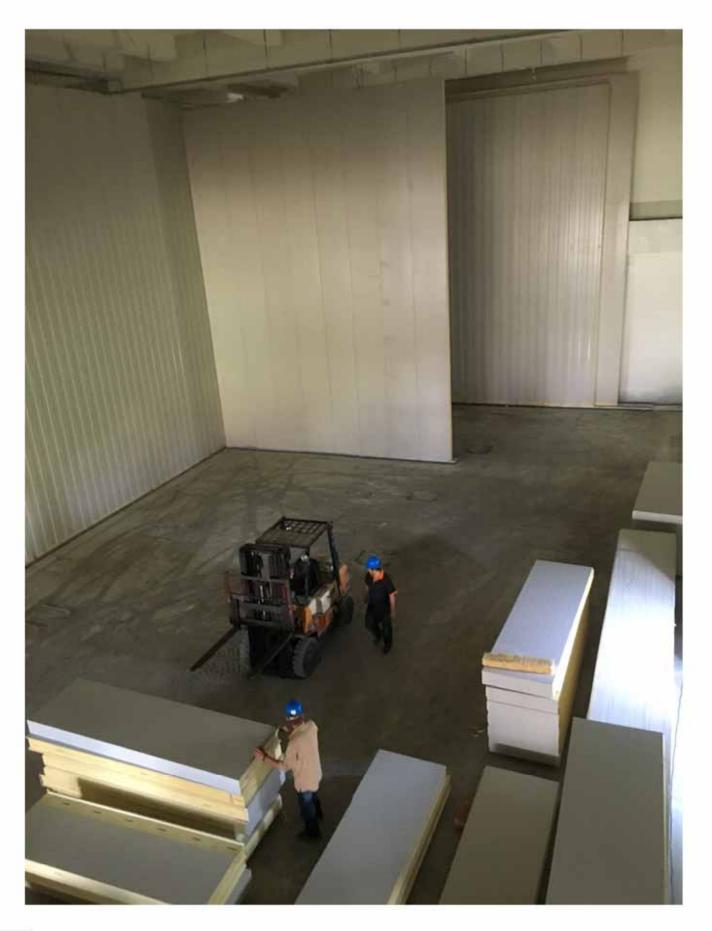
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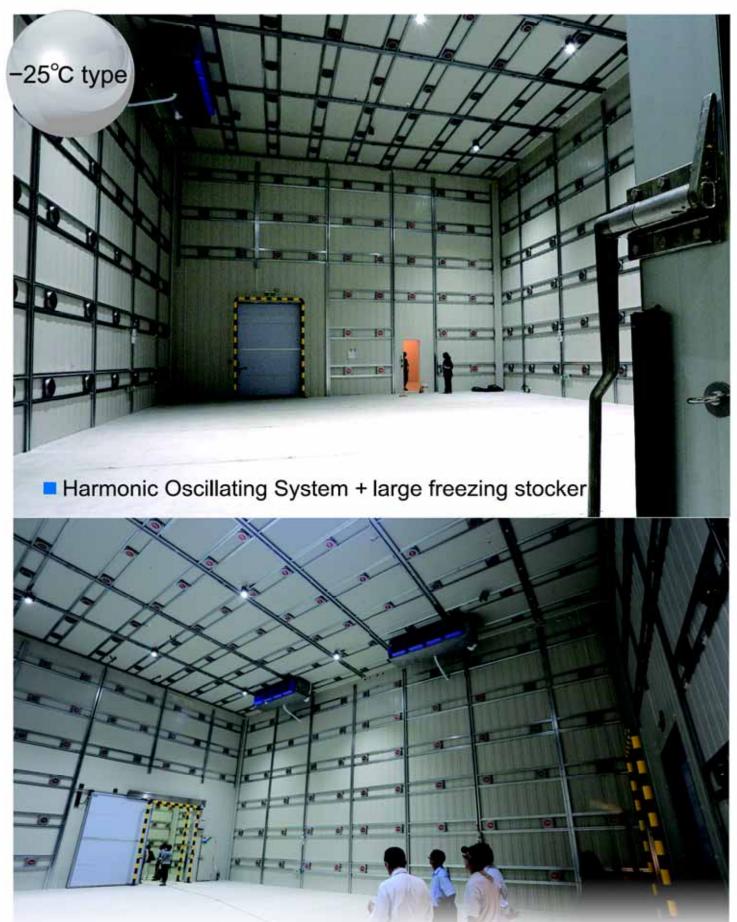


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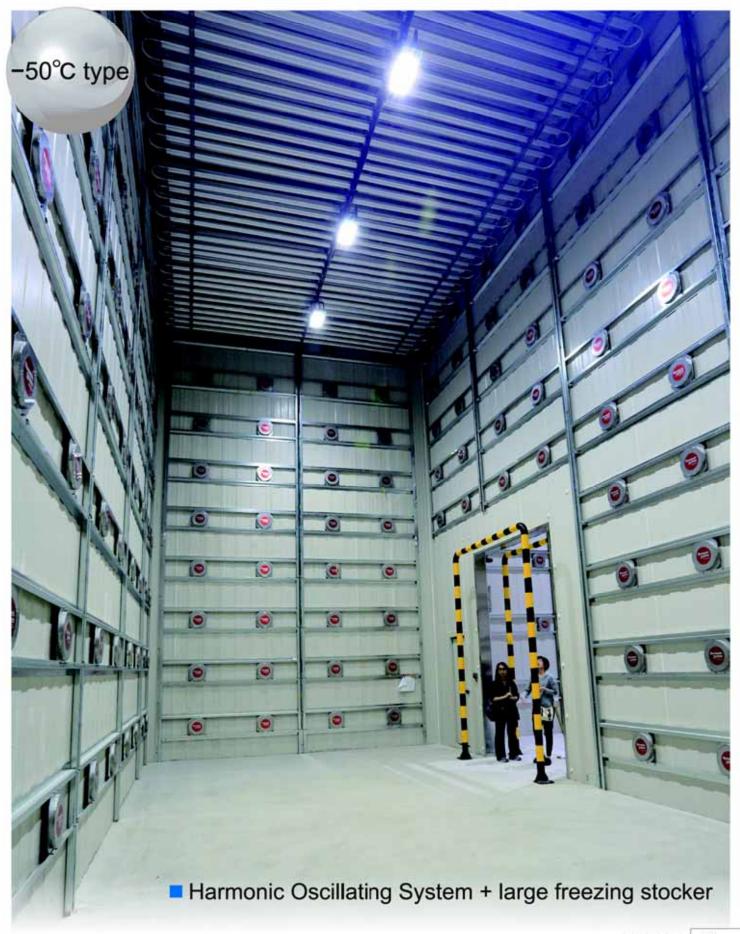












# Long Term Freshness Maintaining Refrigerator Supercool freshness maintain system

Newly developed and named in accordance with traditional Japanese preservation system. Everybody has been dreamed of but never materialized freshness maintaining refrigerator, not only to keep freshness of perishable foodstuff like vegetables and fruits, but also can store meat, fish and food in fresh conditions.

Everybody agrees it is ideal to be able to maintain foods and foodstuff, 3 days rather than 1 day, half a month rather than 3 days, 3 months rather than half a month.

ABI has developed such function taking over 35 years and attained for important foodstuff without losses, deliciousness being reserved in freshness condition.



- Always inside temperature is kept to set temperature.
- Ethylene gas which vegetable and fruit emitting is resolved and eliminated.
- Airborne bacteria affecting food stuff and food is eliminated.
- Nanotechnology applied moisture generator, 95% ~ 98% mist is constantly kept in the refrigerator.
- Save energy, save electricity design.



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Supercool freshness maintain system
 + cold storage chamber (Multi tray insert type)

# Supercool freshness maintain system



- Supercool freshness maintain system
  - + cold storage chamber ( Medium Type )



- ■Supercool freshness maintain system
  - + cold storage chamber ( Larger Type





E-mail: abi@abi-net.co.jp