

INFINITY Start 15 Blast Chiller & Freezer

Blast Chilling Capacity: 154 Pounds	Blast Freezing Capacity: 110 Pounds	Pan Capacity: (15) GN 2/1 Pans
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Touch Screen Controls



Main Dishes, Pastry or Bakery? Infinity Evolution allows you to **choose from hundreds of programs** that best suits your work. One software program, for endless combinations of operations. You can trust Afinox experience by selecting the **automatic cycle** for specific products, or personalize the work phases by setting up the **manual cycles**. The **combined cycle** allows to set a complete work process, from the freezing for conservation to the regeneration for service, in a few and easy steps.

Construction Features

S/S AISI304 Blast chillers on castors or feet, with integrated or remote condensing unit, for GN1/1 or EN400x600 (Mod.-P only EN400x600) shelves. Touch control system 9". Available cycles (automatic and manual customizable):

- Blast Chilling
 - Shock freezing
 - Thawing
 - Slow cooking (only All-In-One version)
 - Proving (only All-In-One-version)
 - Comby cycles
 - Multilevel function, defrosting function
 - SD CARD with tutorial videos and USB door for HACCP data download, multipoint core probe (4 reading points)
- Optional:** • Removable filter • Supervisor • Shelves and icecream pans

Optional Features:



1. TRACER application for easy display of HACCP data. Wi-Fi supervisor for a continuous monitoring of the machinery and of the HACCP data.
2. LED lighting (optional feature only on the START models)
3. Cloud computing service for remote control.
4. Heated probe
5. Multi-point wireless probe.
6. Sterilization Kit

Standard Features:



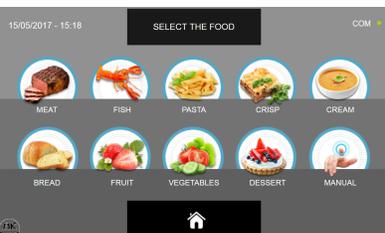
1. Ergonomic handle
2. Quick connections to reduce maintenance costs
3. Wire runners for GN1/1 and 400x600 trays
4. Removable electrical panel for easy maintenance



Infinity Pastry

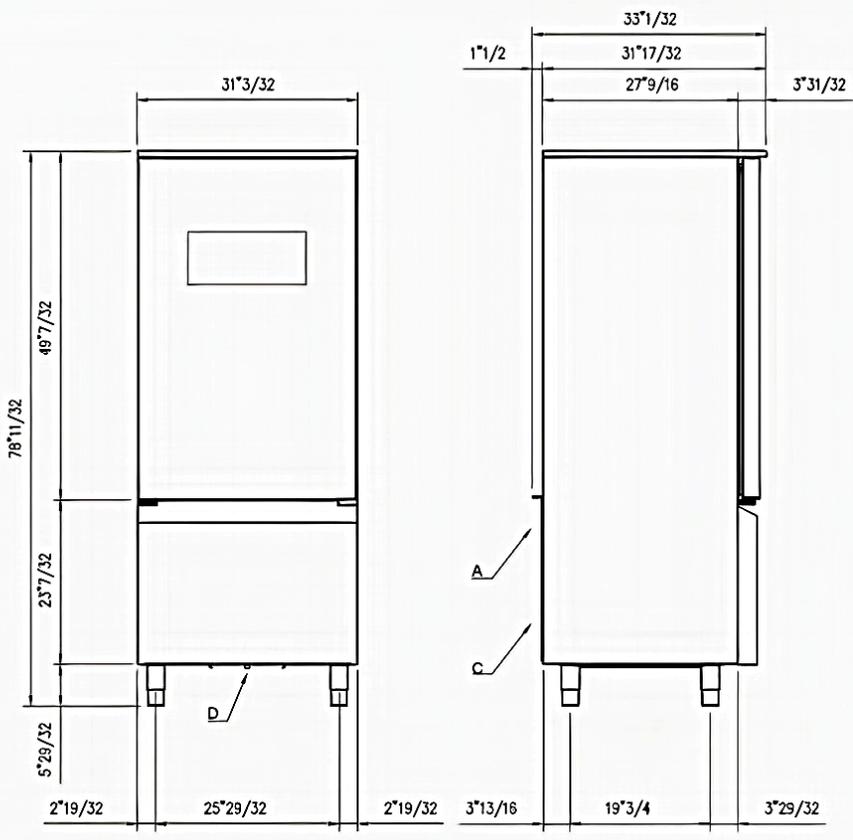


Infinity Bakery

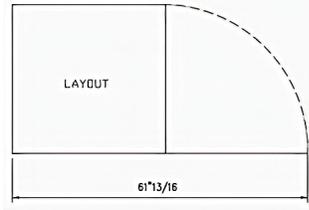


Infinity Main Dishes





INFINITY ETL 10-15
 A= ELECTRICAL CONNECTION
 B= GAS CONNECTION $\varnothing_{15} \varnothing_{23}$
 C= GAS CONNECTION $\varnothing_{15} \varnothing_{7}$
 D= WATER DISCHARGE $\varnothing_{1 1/2} <F>$
 INSULATION THICKNESS 2 3/8



Features - Technical

Production per chill cycle
 Mass /cycle [lbs]
 Production per freeze cycle Internal volume [cu. Ft]
 Pan Capacity
 Gross weight [lb] / Net Weight
 External Dimensions LxWxH (inches)
 Power supply (Volts / Phase / Hz)
 Chilling power [W]
 Compressor type
 Air Noise [Db] (A)

Features - Technical

Chill 154 pounds from 194°F to 37°F in 90 minutes***
 154 pounds
 Freeze 110 pounds from 194°F to -0.4°F in 240 minutes***
 10.95 cubic feet
 15 HALF SIZE 13"x18"
 529 pounds / 503 pounds
 See Above Drawing
 220 / 3 / 60
 2702 Watts
 H290CS
 70

*** The blast chilling & shock freezing yields, expressed in Kg or lb are indicative and not binding. The food cooling time depends on its composition and sizing. The actual cooling time for various food might be different from the indicated one.