

# THE INFINITY ALL-IN-ONE RANGE



Able is proud to introduce the innovative AFINOX Infinity All-in-one Range. The Infinity product range is designed to improve the general process of commercial kitchens. It improves the management of your daily work, supporting your kitchen with effective and safe improved procedures.

### **TIME SAVING:**

The Infinity can work 24/7 to defrost meat or fish, cook them at a low temperature, blast chill them and store them at +3°C, until they are regenerated and ready to be served. The Infinity also reduces staff preparation time through improved preparatory work.

### **ENERGY SAVING:**

The Infinity delivers a greater yield because it runs at night-time with an automatic cycle available, preprogrammed by the AFINOX team of professional chefs.

### **PRESERVES TO IMPROVE PRODUCT QUALITY:**

SRC plus ensures the highest quality preservation of food. It preserves their original organoleptic characteristics to ensure minimal product weight loss and optimal flavour retention. The Infinity helps to satisfy and heighten customer expectations of food quality.

### **IMPROVED HYGIENE:**

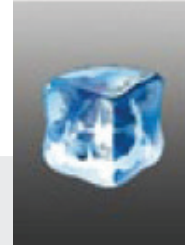
A real time graphic displays temperature and time trends during the cycle. All reports are viewable to ensure the highest hygiene standards are maintained. A food scan with a multi-point food probe ensures that the core of the food can be checked. This ensures the right temperature throughout the cycle.

# THE INFINITY ALL-IN-ONE RANGE KEY FEATURES



## PROVING

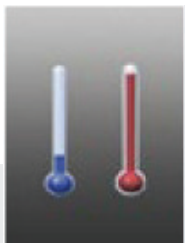
The Infinity also controls the proving of bread. Its derivatives are oven-baked pastry products that have just been processed, cooled or frozen. The most efficient way to improve kitchen processes in any business that does on site pastry or baking.



## COLD STORAGE

At the end of any blast chilling, freezing or defrosting cycle, the Infinity automatically preserves foods at the right temperature.

Thanks to the automatic selection, you don't have to be there while the machine is running, so you can leave it work at night or during other times allowing staff to focus on other areas of the kitchen.



## FAST CONTROLLED THAWING OUT

The Infinity features the hi-tech and unique 'System SRC Plus' to reduce thaw time by as much as 75% with the aid of the core needle probe.



## SLOW COOKING

The Infinity slowly cooks fresh, chilled and frozen products at a low temperature, and leaves your oven free for other duties. You can even set it to automatically run at night-time. The slow cooking feature ensures product properties and juices are maintained.



## REGENERATION

To save time and improve kitchen processes, the Infinity brings frozen or refrigerated foods to the desired serving temperature keeping them warm until required for serving.

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## SHOCK FREEZING

Increase the freezer storage time for products by focussing on delicate foods such as confectionary, puff pastries and croissants. The shock freezing function has an automatic setting but also allows for a customised cycle to cater to your specific product requirements.



## BLAST CHILLING

The Infinity offers precision blast chilling that caters to meat, fish, pasta, bread, fruits, vegetables, sweets and more. Gently chilling to preserve the quality of the product and decreasing the perishability of the product. Each program can be tailored to perfectly adapt to suit specific products right down to the type of meat, type of sweets and type of pastries.



## MANUAL MULTI-LEVEL

The manual, multi-level function allows you to place trays and different products in at different times. This function guarantees the uniform quality of the product throughout all the trays.





# THE INFINITY ALL-IN-ONE RANGE STANDARD FEATURES



Energy-saving gaskets with efficiency improved by 50%



Removable electrical panel for easy operations



SD card with trial video clips (optional feature for start models)

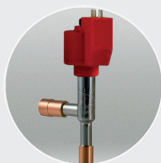


Quick connections reduce maintenance costs



Ergonomic handle

## OPTIONAL FEATURES:



Electronic valve reduces energy consumption



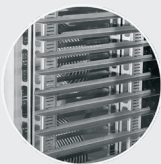
GSM Kit to send SMS alerts about the status of the machine to the user's cell-phone and to receive messages from the user's cell-phone



Tracer application for easy display of HACCP data



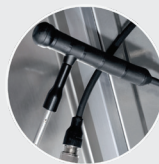
Wifi supervisor



Kit of guides for pastry trays NE 660x400 (mod. 5-8-10-15 trays)



Tray rack trolleys: GN1/1, GN2/1 EN 400x600, EN 800x600



Heated probe



Sterlisier



LED lighting (optional feature only on the start models)