

## THE INFINITY 15 TRAY START ALL IN ONE TECHNOLOGY

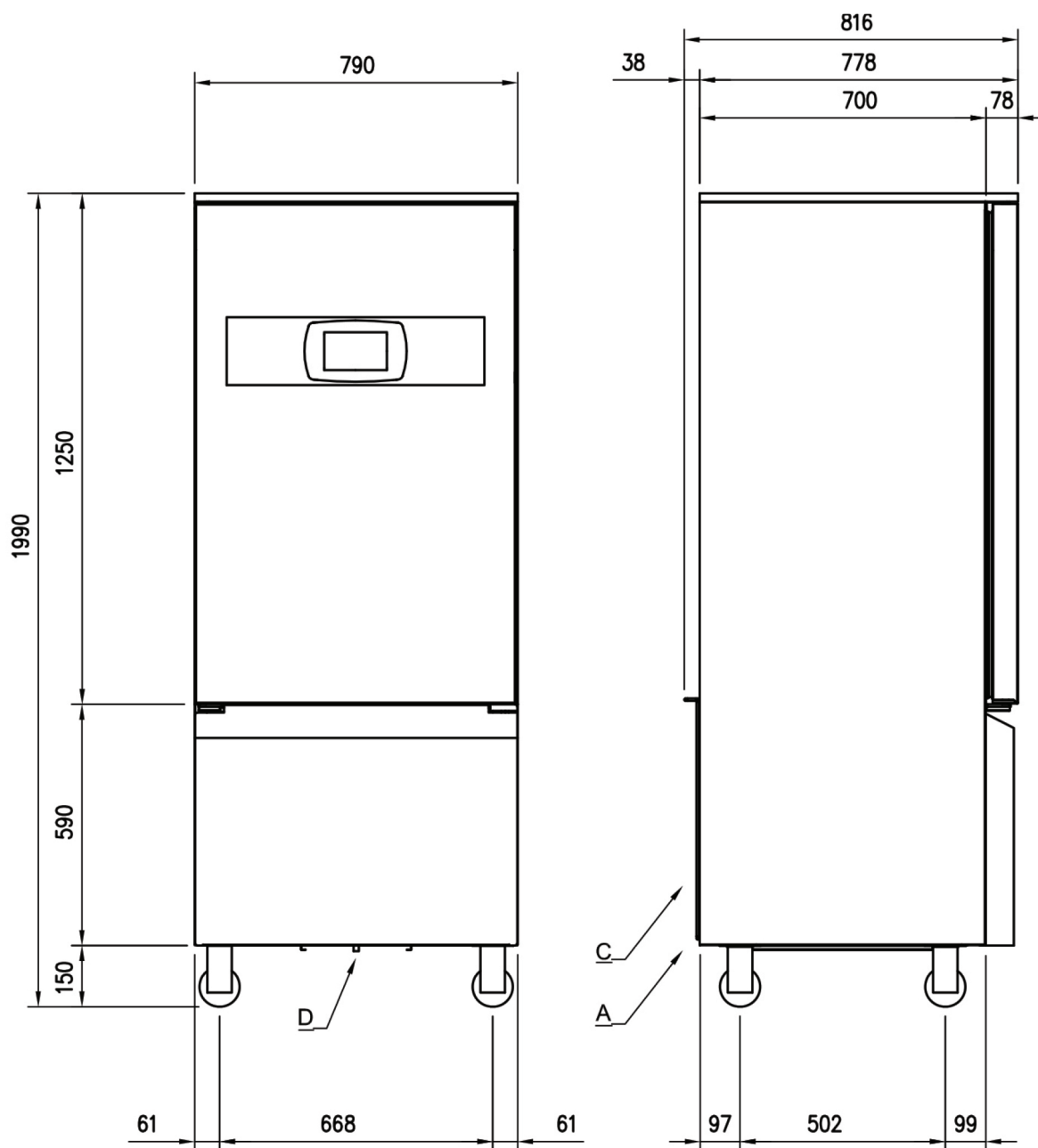


## THE INFINITY 15 TRAY START

A fifteen tray option for blast chilling, thawing, proving, slow cooking, shock freezing, and cold storage. Suitable for the gastronorm kitchen trays, the Infinity Fifteen is suitable for cafes, restaurants, catering companies, bakeries, patisseries, ice creameries and for commercial kitchen use.

<b>OUTPUT CHILLING KG 90' / +3°C:</b>	70kg
<b>OUTPUT FREEZING KG 270' / -18°C:</b>	50kg
<b>DIMENSIONS:</b>	790mm x 820mm x 1980mm
<b>CYCLES:</b>	Thawing, Blast Chilling, Shock Freezing and Cold/ Frozen Storage
<b>CAPACITY:</b>	15 full size gastronorm pans (65mm deep) 21 Icecream Pans
<b>WEIGHT:</b>	220kg
<b>VOLTAGE:</b>	400v/3+N+T/ 50Hz
<b>CLASS CLIMATE INDEX:</b>	5
<b>REFRIGERANT FLUID R404A (G):</b>	2200
<b>NOISE DB:</b>	70
<b>ABSORBED POWER W (-30°C / +45°C):</b>	2390W
<b>MAX ABSORBED CURRENT:</b>	10.50

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