

# THE INFINITY RANGE



# WELCOME TO THE INFINITY START AND THE INFINITY ALL IN ONE RANGE

Preparing meals for Australia's largest catering kitchens requires kitchen products that can handle a large capacity.

The AFINOX Infinity Range have cycles and varying capacities to improve processes and time management within the kitchen.

The table below lists the features available in each of the varying models:



FEATURES	INFINITY START	INFINITY ALL IN ONE
Shock Freezing	✓	✓
Blast Chilling	✓	✓
Thawing	✓	✓
Cold Storage	✓	✓
Proving		✓
Slow Cooking		✓
Regeneration		✓

# THE INFINITY START RANGE



Able is proud to introduce the innovative AFINOX Infinity Range.

The Infinity Start is the blast chiller range and offers innovation and productivity through the reliable and powerful range.

**TIME SAVING:**

The Infinity can work 24/7 to defrost meat or fish, 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.

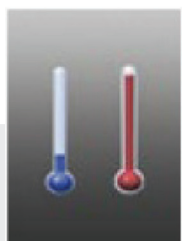
**PRESERVES TO IMPROVE PRODUCT QUALITY:**

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:**

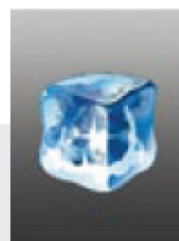
A real time graphic displays temperature and time trends during the cycle. All reports are viewable to ensure the highest hygiene standards are maintained. A food scan with a multi-point food probe ensures that the core of the food can be checked. This ensures the right temperature throughout the cycle.

# THE INFINITY START RANGE KEY FEATURES:



## **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.



## **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, you can leave it to work at night or during other times allowing staff to focus on other areas of the kitchen.

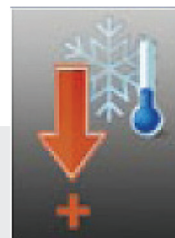


# THE INFINITY START RANGE KEY FEATURES:



## 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.



# INFINITY START 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)

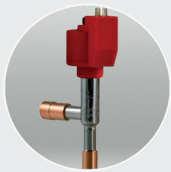


Quick connections reduce maintenance cost



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)



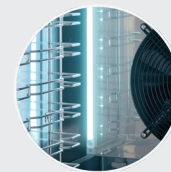
Tray rack trolleys: GN1/1, GN2/1 EN 400x600, EN 800x600



Heated probe



Steriliser



LED lighting (optional feature only on the START models)