

THE INFINITY 10 TRAY
ALL IN ONE TECHNOLOGY

AFINOX
Fresh, Cold & Iced

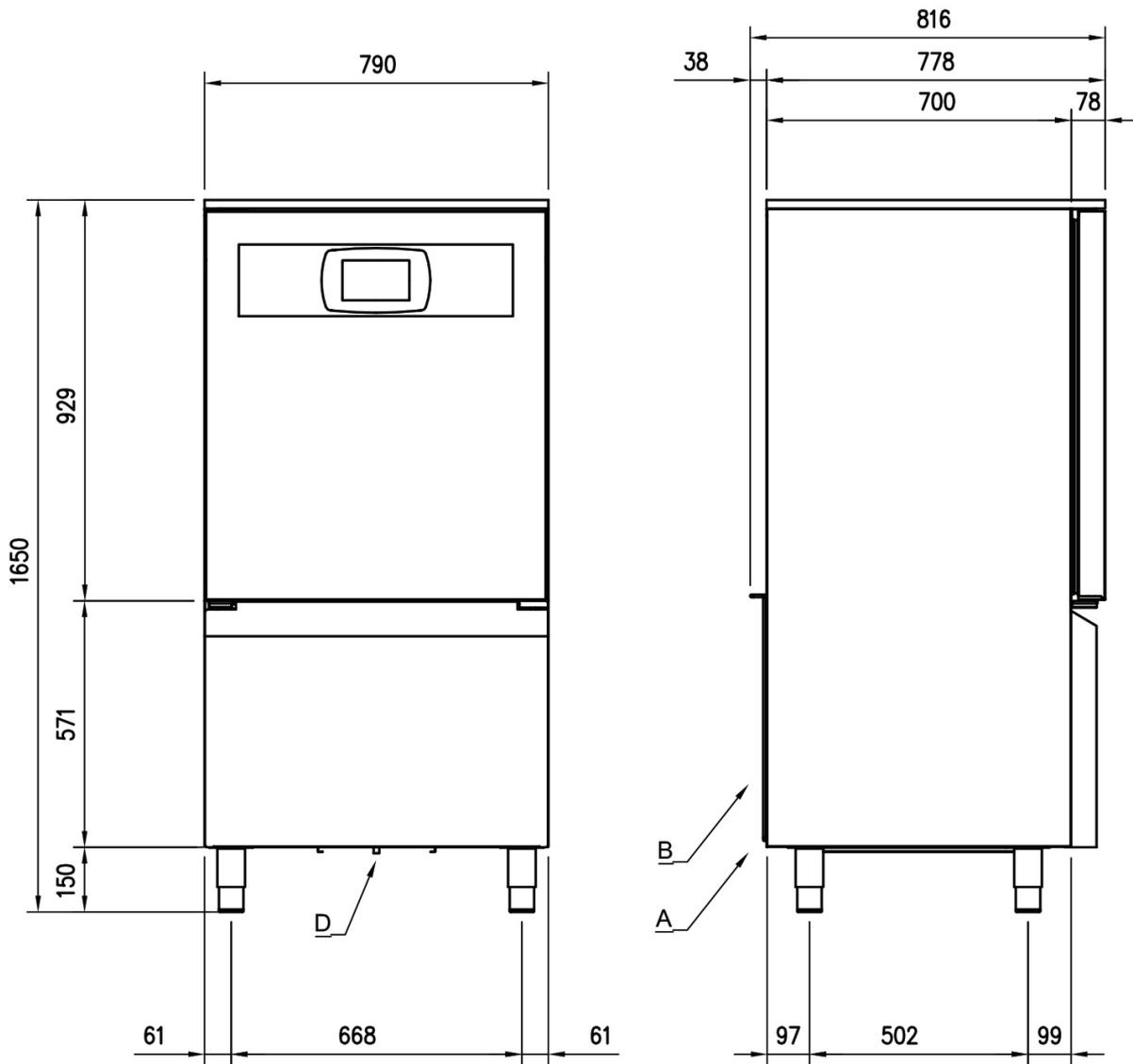


THE INFINITY 10 TRAY

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

OUTPUT CHILLING KG 90' / +3°C:	45kg
OUTPUT FREEZING KG 270' / -18°C:	30kg
DIMENSIONS:	790mm x 820mm x 1630mm
CYCLES:	Proving, Slow Cooking, Thawing, Blast Chilling, Shock Freezing and Cold/Frozen Storage
CAPACITY:	10 full size gastronorm pans (65mm deep) 18 Icecream Pans
WEIGHT:	165kg
VOLTAGE:	400v/3+N+T/ 50Hz
CLASS CLIMATE INDEX:	5
REFRIGERANT FLUID R404A (G):	1500
NOISE DB:	67.3
ABSORBED POWER W (-30°C / +45°C):	1590W
MAX ABSORBED CURRENT:	7.40

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Exclusive importer for Afinox

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