

THE INFINITY 20 3HP  
ALL IN ONE TECHNOLOGY

**AFINOX**  
Fresh, Cold & Iced



## THE INFINITY 20 3HP

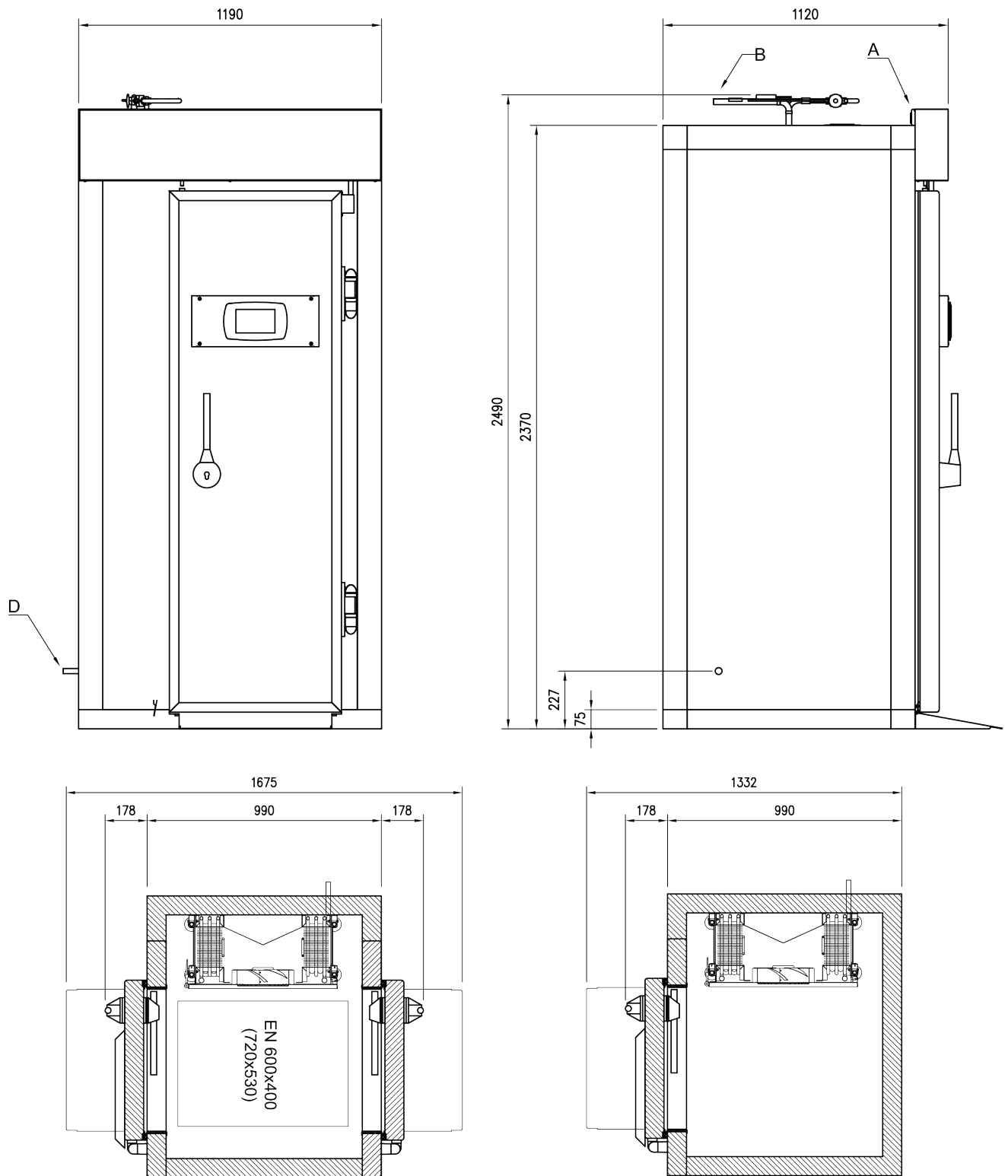
A robust option for blast chilling, thawing, proving, slow cooking, shock freezing, and cold storage. Suitable for the gastronorm trolley, the Infinity Twenty is suitable for cafes, restaurants, catering companies, bakeries, patisseries, ice creameries and for commercial kitchen use.

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<b>OUTPUT CHILLING KG 90' / +3°C:</b>	80kg
<b>OUTPUT FREEZING KG 270' / -18°C:</b>	65kg
<b>INTERNAL DIMENSIONS:</b>	580mm x 815mm x 2000mm
<b>DIMENSIONS UNIT:</b>	1182mm x 450mm x 901mm
<b>CYCLES:</b>	Proving, Slow Cooking, Thawing, Blast Chilling, Shock Freezing and Cold/Frozen Storage
<b>CAPACITY:</b>	1 Gastronorm Trolley
<b>WEIGHT UNIT:</b>	115kg
<b>VOLTAGE:</b>	400v/3+N+T/50Hz
<b>CLASS CLIMATE INDEX:</b>	5
<b>REFRIGERANT FLUID R404A (G):</b>	R404A
<b>NOISE DB:</b>	45
<b>ABSORBED POWER W (-30°C / +40°C):</b>	2960W
<b>MAX ABSORBED CURRENT:</b>	21

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Exclusive importer for Afinox

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