

THE INFINITY 40 5.5HP
ALL IN ONE TECHNOLOGY

AFINOX
Fresh, Cold & Iced

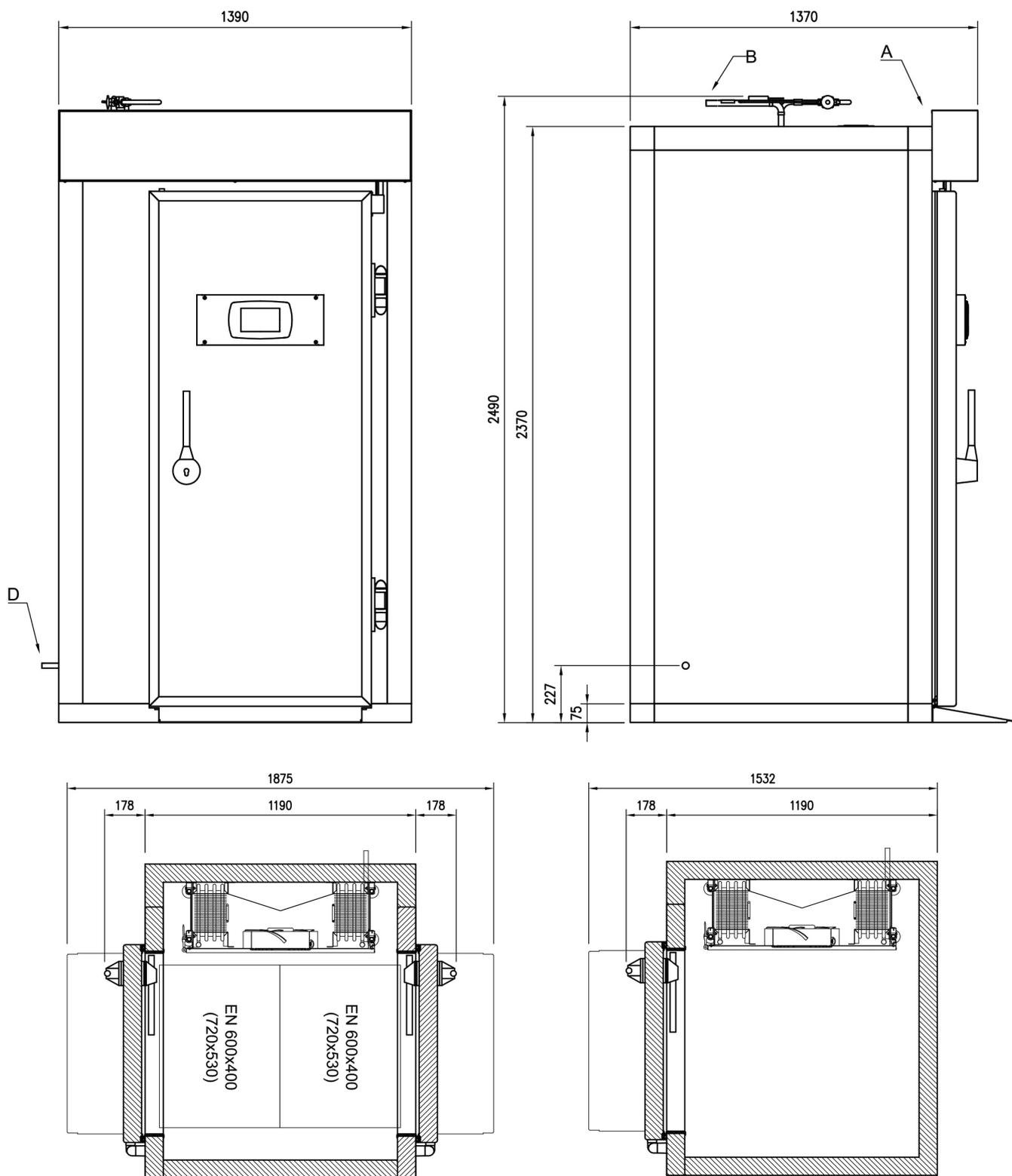


THE INFINITY 40 5.5HP

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

OUTPUT CHILLING KG 90' / +3°C:	150kg
OUTPUT FREEZING KG 270' / -18°C:	135kg
USEFUL INTERNAL DIMENSIONS	780mm x 1015mm x 2010mm
DIMENSIONS UNIT:	1302mm x 450mm x 1201mm
CYCLES:	Proving, Slow Cooking, Thawing, Blast Chilling, Shock Freezing and Cold/Frozen Storage
CAPACITY:	2 Gastronom Trolleys, 1 Gastronorm double Trolley
WEIGHT UNIT:	195kg
VOLTAGE:	400v/3+N+T/50Hz
CLASS CLIMATE INDEX:	5
REFRIGERANT FLUID R404A (G):	R404A
NOISE DB:	49
ABSORBED POWER W (-30°C / +40°C):	4740W
MAX ABSORBED CURRENT:	23

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Exclusive importer for Afinox

8 Guthrie Street, Osborne Park
Western Australia, 6017
Perth Australia

T: +61 08 9242 7521
F: +61 08 9242 7168

sales@ableproducts.com.au
ableproducts.com.au