

THE INFINITY 40 7.5HP
ALL IN ONE TECHNOLOGY

AFINOX
Fresh, Cold & Iced

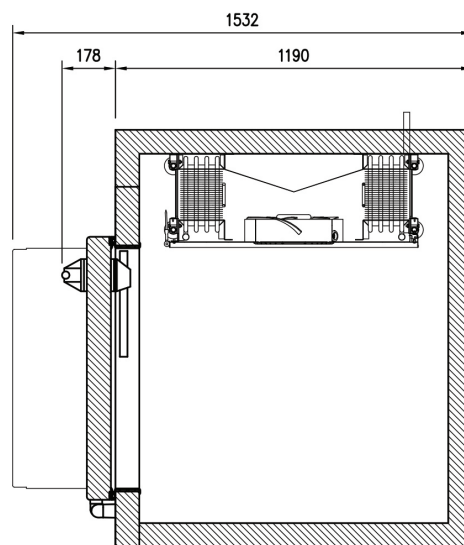
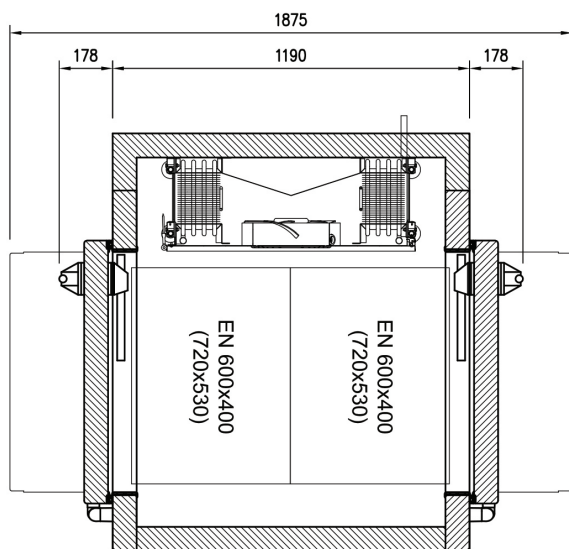
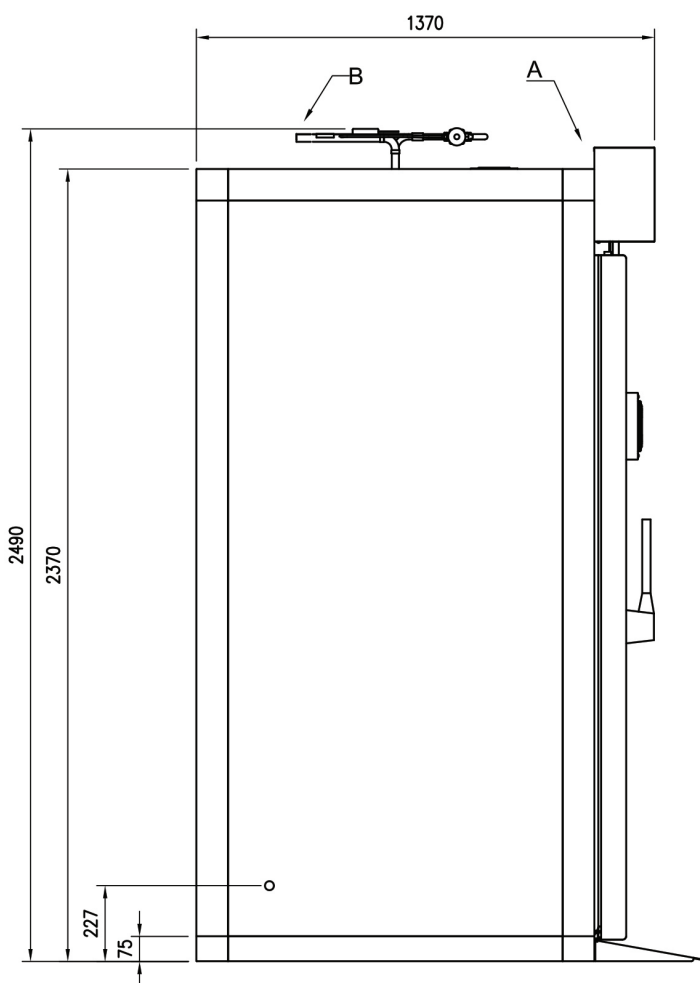
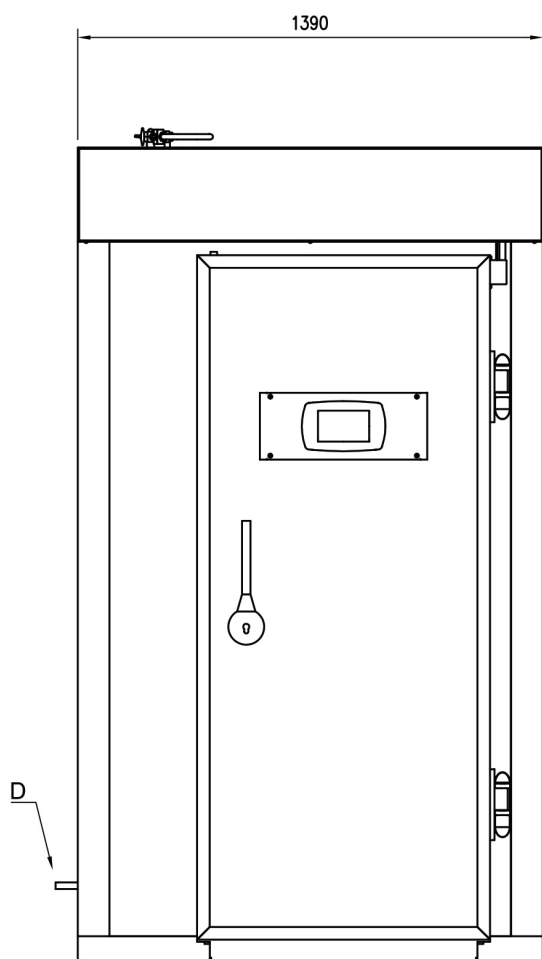


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A robust option for blast chilling, thawing, proving, slow cooking, shock freezing, and cold storage. Suitable for the gastronorm trolley, the Infinity Forty is suitable for cafes, restaurants, catering companies, bakeries, patisseries, ice creameries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

OUTPUT CHILLING KG 90' / +3°C:	200kg
OUTPUT FREEZING KG 270' / -18°C:	175kg
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 Gastronom double Trolley
WEIGHT UNIT:	200kg
VOLTAGE:	400v/3+N+T/50Hz
REFRIGERANT FLUID R404A (G):	R404A
NOISE DB:	49
ABSORBED POWER W (-30°C / +40°C):	6200W
MAX ABSORBED CURRENT:	31

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Exclusive importer for Afinox

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