

THE INFINITY 5 TRAY
ALL IN ONE TECHNOLOGY

AFINOX
Fresh, Cold & Iced

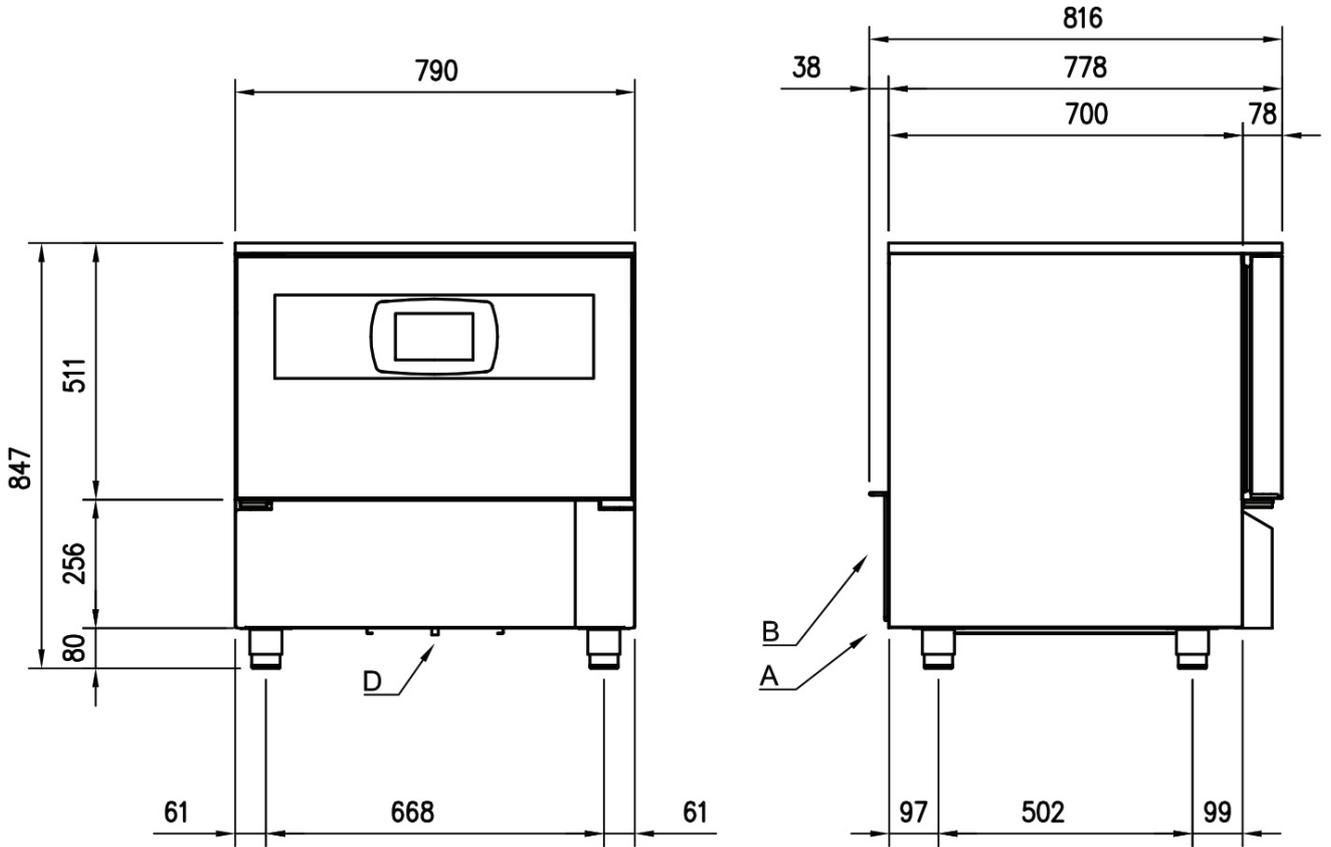


THE INFINITY 5 TRAY

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

OUTPUT CHILLING KG 90°/+3°C:	25kg
OUTPUT FREEZING KG 270°/-18°C:	15kg
DIMENSIONS:	790mm x 820mm x 850mm
CYCLES:	Proving, Slow Cooking, Thawing, Blast Chilling, Shock Freezing and Cold/Frozen Storage
CAPACITY:	5 full size gastronorm pans (65mm deep) 6 Icecream Pans
WEIGHT:	110kg
VOLTAGE:	230v/50Hz
CLASS CLIMATE INDEX:	5
REFRIGERANT FLUID R404A (G):	1200
NOISE DB:	60
MAX NUMBER OF SHELVES:	5
ABSORBED POWER W (-30°C / +45°C):	578W
MAX ABSORBED CURRENT:	7.73

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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