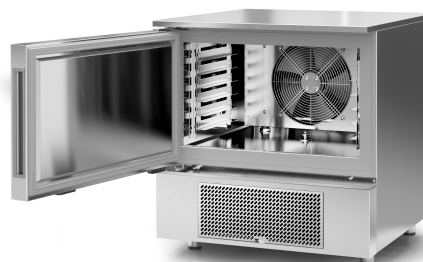
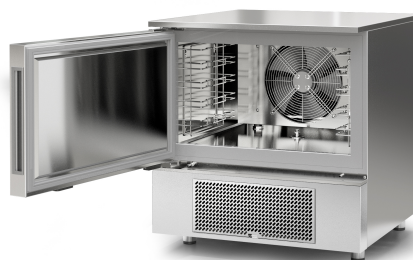
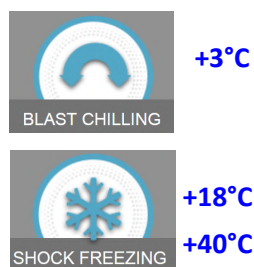


INFINITY-X 5 START

Ref: 1



Ref: 2

S/s AISI304 Blast chillers on castors or feet, with integrated or remote condensing unit, for GN1/1 or EN400x600 shelves. Touch control system 9". Available cycles (automatic and manual customizable): • Blast Chilling • Shock freezing • Thawing • Slow cooking with humidity control (mod. all-in-one-H) • Proving with humidity control (mod. all-in-one-H) • Comby cycles • Multilevel function, defrosting function • SD CARD with tutorial videos and USB door for HACCP data download, • Multipoint core probe (4 reading points) • Removable filter Optional: • EvoCloud • Led light • Tracer • Hot probe • Shelves not included • Right hinged door.

Abbattitori di temperatura in acciaio inox AISI 304, su piedi o ruote, con unità condensatrice incorporata o remota, per inserimento teglie GN1/1 o EN400x600. Sistema Touch control 9". Cicli (automatici e manuali personalizzabili) disponibili: • Abbattimento • Surgelazione • Scongelo • Cottura lenta con gestione Umidità (mod. all-in-one-H) • Lievitazione con gestione Umidità (mod. all-in-one-H) • Ciclo combinato • Funzione multilevel, funzione sbrinamento • Scheda SD CARD con video tutorial e porta USB per esportazione dati HACCP • Sonda al cuore multipoint (4 punti di lettura) • Filtro removibile Optional: • EvoCloud • Luce led • Tracer • Sonda riscaldata • Teglie non comprese • Porta incernierata a destra.

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Ref: 6 Code/Codice 7AMI05I5SA002 - 7AMI05I5SA004 - 7AMI05I5OA001 Pag. 1 / 3

Rev.: 1 / 2025

Dimensional Data/Dati di dimensione:

Ref: 3

External dimensions (mm) WxDxH <i>Dimensioni Esterne (mm) LxPxH</i>	790x839x847	Insulation Thickness (mm) <i>Spessore di isolamento (mm)</i>	60
Internal Dimensions (mm) WxDxH <i>Dimensioni interne (mm) LxPxH</i>	668x418x367	Internal Volume (l) <i>Volume Interno (l)</i>	100
Packing Dimensions (mm) WxDxH <i>Dimensioni Imballo (mm) LxPxH</i>	830x860x980	Gross Weight (Kg) <i>Peso Lordo (Kg)</i>	124
		Net Weight (Kg) <i>Peso Netto (Kg)</i>	110

Technical Data/Dati Tecnici:

Ref: 4

Power supply (V/Ph/Hz) <i>Alimentazione (V/P/Hz)</i>	230 / 1 / 50	Noise (db) 5m <i>Rumore (db) 5m</i>	53
Yearly Energy Consumption (kWh/annum) <i>Consumo energetico Annuo (kWh/annum)</i>		Daily energy consumption (kWh/24h) <i>Consumo energetico 24H (kWh)</i>	
Nominal power consumption (W) <i>Potenza assorbita (W)</i>	*468 **704	Maximum absorbed current (A) <i>Massima corrente assorbita (A)</i>	6,58
Energy efficiency class <i>Classe Energetica</i>		Climatic Class <i>Classe Climatica</i>	5 (40°C - 40%)
Blast chilling yield (Kg) *** <i>Resa Abbattimento (Kg) ***</i>	25	Refrigerating power (W) <i>Potenza Frigorifera (W)</i>	*730 **1649
Shock freezing yield (Kg) *** <i>Resa Surgelazione (Kg) ***</i>	10	Gas <i>Area di Installazione (m²)</i>	R290 - GWP3 - Kg 0,160 7,66
Compressor/ <i>Compressore</i>		Controller	
NEX2180UA		TOUCH SCREEN 9"	

* (-30/+45° C), ** (-10/+45° C)

Hood/Sovrastruttura

*** The blast chilling & shock freezing yields, expressed in Kg or lb are indicative and not binding. The food cooling time depends on its composition and sizing. The actual cooling time for various food might be different from the indicated one.

*** Le rese in abbattimento e in surgelazione espresse in Kg o lb sono indicative e non vincolanti. Il tempo di raffreddamento degli alimenti dipende dalla loro composizione e dimensione. Il tempo di raffreddamento reale dei vari alimenti, potrebbe essere diverso da quello indicato.

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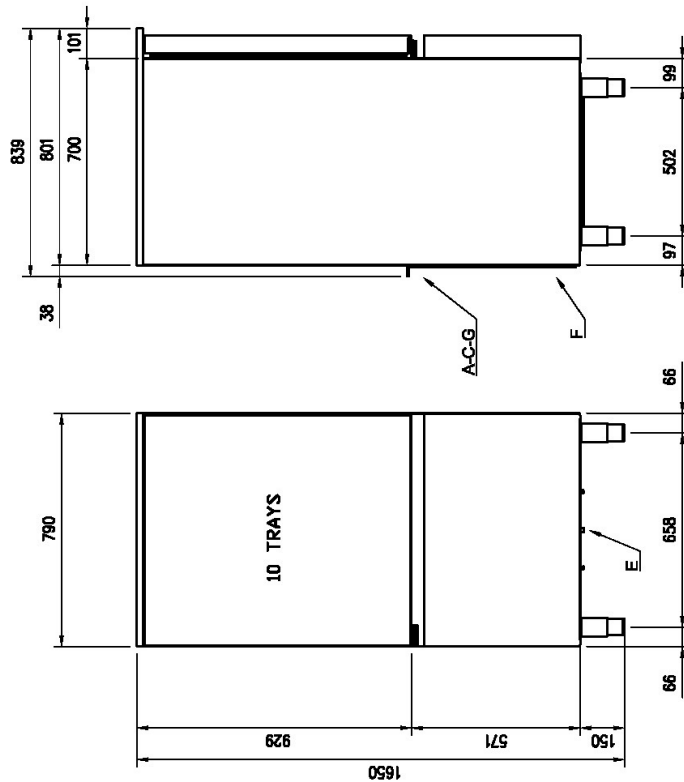
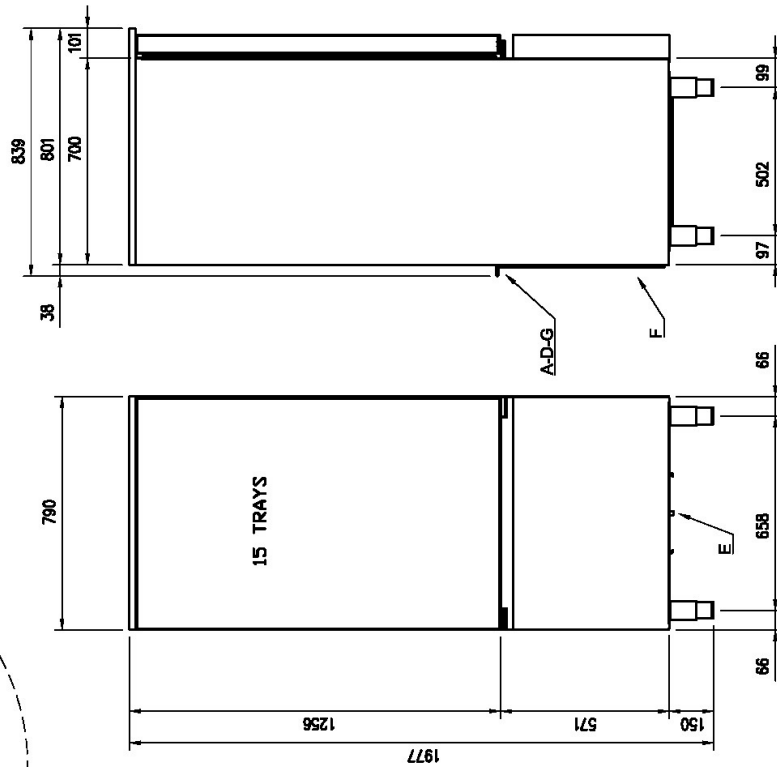
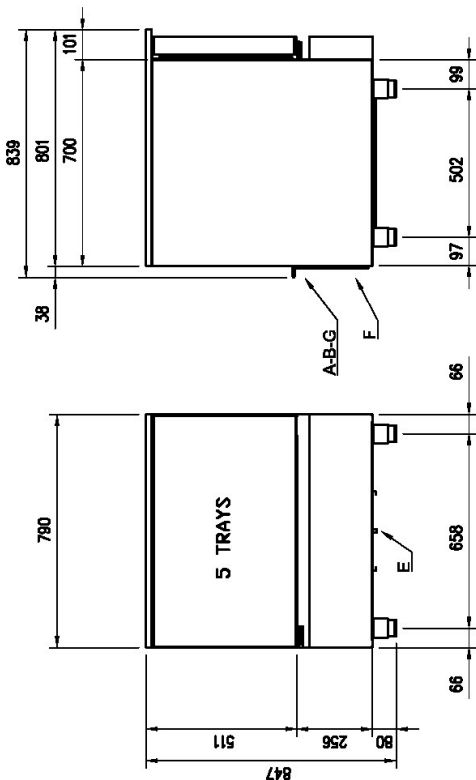
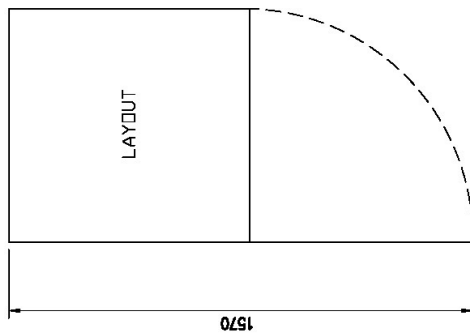
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Ref: 6 Code/Codice 7AMI05I5SA002 - 7AMI05I5SA004 - 7AMI05I5OA001

Pag. 2 / 3

Rev.: 1 / 2025

A= ELECTRICAL CONNECTION
 B= GAS CONNECTION $\varnothing 8$ $\varnothing 10$
 C= GAS CONNECTION $\varnothing 12$ $\varnothing 16$
 D= GAS CONNECTION $2\varnothing 12$ $2\varnothing 16$
 E= WATER DISCHARGE $\varnothing 18$ (F)
 F= WATER INLET CONNECTION G3/4" (M) <ALL-IN-ONE>
 G= WATER OUTLET CONNECTION $\varnothing 20$ (M) <ALL-IN-ONE>



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Rev.: 1 / 2025