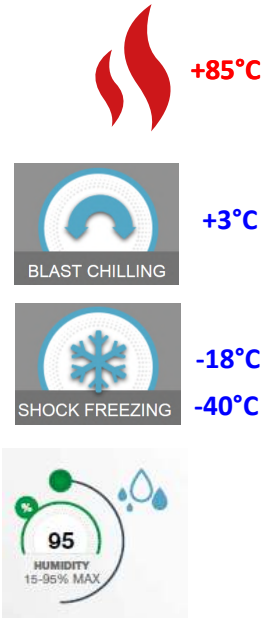
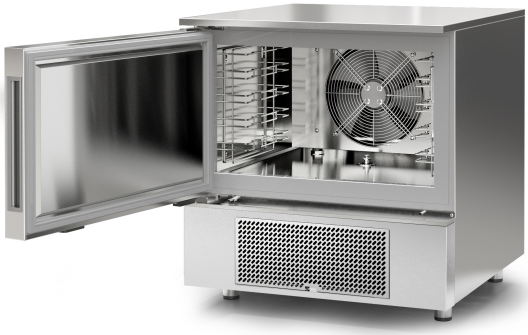
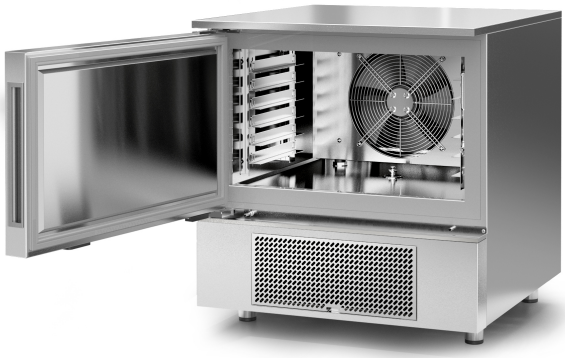
INFINITY-X 5 ALL IN ONE-H

Ref: 1







HUMIDITY CONTROL

Ref: 2

S/s AISI304 Blast chillers on castors or feet, with integrated or remote condensing unit, for GN1/1 or EN400x600 shelve. 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) • Left hinged door • Removable filter Optional: • EvoCloud • Led light • Tracer • Hot probe • Shelves not included.

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 • Scongelamento • 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) • Porta incernierata a sinistra • Filtro removibile Optional: • EvoCloud • Luce led • Tracer • Sonda riscaldata • Teglie non comprese.

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L'immagine (Ref: 1), la descrizione (Ref: 2) e il disegno tecnico (Ref: 5) sono relativi alla famiglia prodotto. Dati di dimensione (Ref: 3) e Dati Tecnici (Ref: 4) sono specifici del codice indicato (Ref: 6).

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Dimensional Data/*Dati di dimensione:*

Ref: 3

External dimensions (mm) WxDxH ***Dimensioni Esterne (mm) LxPxH***	790x839x847	**Insulation Thickness (mm)** ***Spessore di isolamento (mm)***	60
Internal Dimensions (mm) WxDxH ***Dimensioni interne (mm) LxPxH***	668x418x367	**Internal Volume (l)** ***Volume Interno (l)***	100
Packing Dimensions (mm) WxDxH ***Dimensioni Imballo (mm) LxPxH***	830x860x980	**Gross Weight (Kg)** ***Peso Lordo (Kg)***	120
		Net Weight (Kg) ***Peso Netto (Kg)***	103

Technical Data/*Dati Tecnici:*

Ref: 4

Power supply (V/Ph/Hz) ***Alimentazione (V/P/Hz)***	230 / 1 / 50	**Noise (db) 5m** ***Rumore (db) 5m***	53
Yearly Energy Consumption (kWh/annum) ***Consumo energetico Annuo (kWh/annum)***		**Daily energy consumption (kWh/24h)** ***Consumo energetico 24H (kWh)***	
Nominal power consumption (W) ***Potenza assorbita (W)***	*468 **704	**Maximum absorbed current (A)** ***Massima corrente assorbita (A)***	6,58
Energy efficiency class ***Classe Energetica***		**Climatic Class** ***Classe Climatica***	5 (40°C - 40%)
Blast chilling yield (Kg) * ***Resa Abbattimento (Kg) ******	28	**Refrigerating power (W)** ***Potenza Frigorifera (W)***	*730 **1649
Shock freezing yield (Kg) * ***Resa Surgelazione (Kg) ******	10	**Gas**	R290 - GWP 3 - Kg 0,160
		Installation Area (m²) ***Area di Installazione (m²)***	7,66
Compressor/ *Compressore* NEX2180UA		**Controller** 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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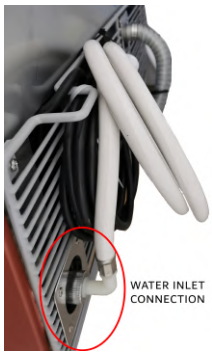
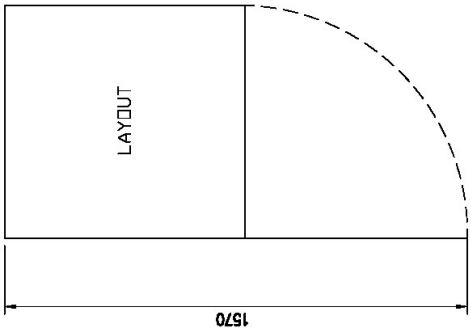
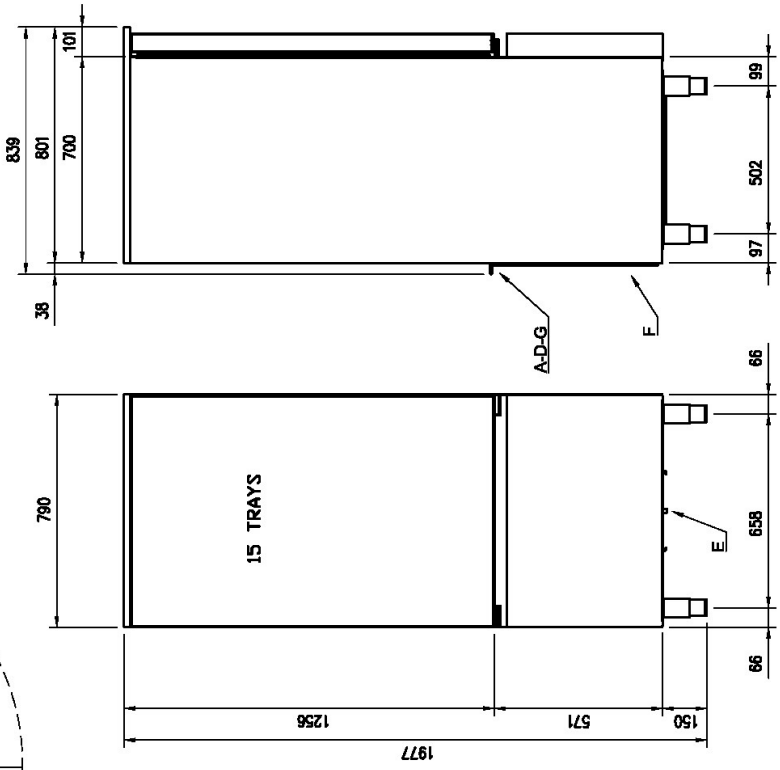
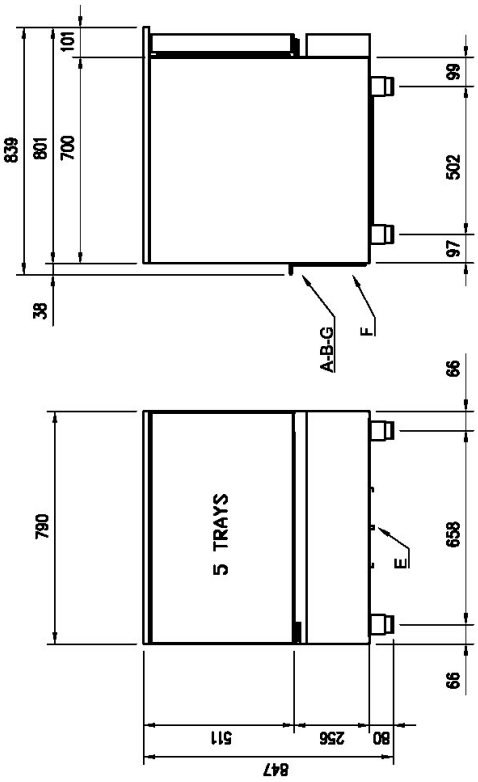
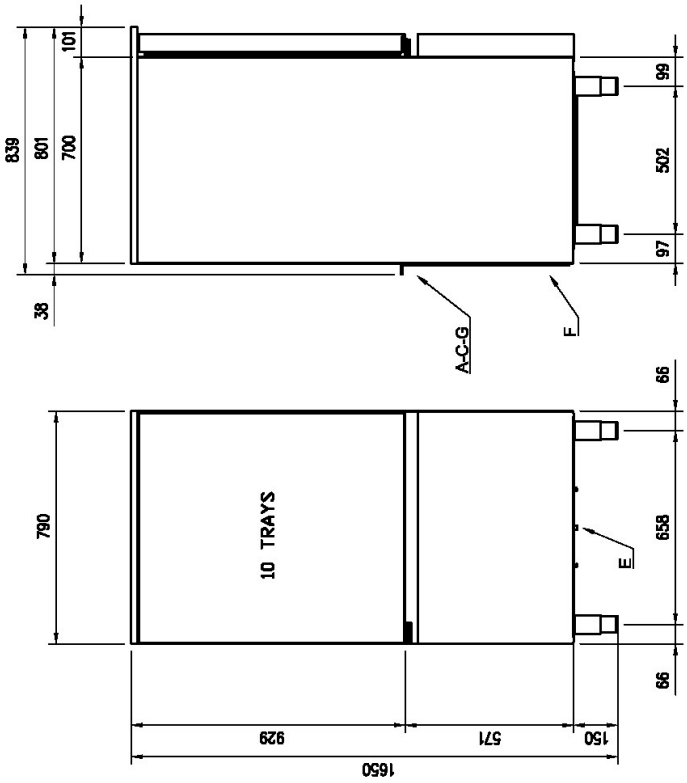
A= ELECTRICAL CONNECTION
B= GAS CONNECTION ø8 ø10
C= GAS CONNECTION ø12 ø16
D= GAS CONNECTION 2xø12 2xø16
E= WATER DISCARGE ø18 (F)
F= WATER INLET CONNECTION G3/4" (M) (ALL-IN-ONE)
G= WATER OUTLET CONNECTION ø20 (M) (ALL-IN-ONE)











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