

INFINITY Start 8 Blast Chiller & Freezer

**Blast Chilling Capacity:
77 Pounds**

**Blast Freezing Capacity:
55 Pounds**

**Pan Capacity:
(8) GN 2/1 Pans**



Touch Screen Controls



Main Dishes, Pastry or Bakery? Infinity Evolution allows you to **choose from hundreds of programs** that best suits your work. One software program, for endless combinations of operations. You can trust Afinox experience by selecting the **automatic cycle** for specific products, or personalize the work phases by setting up the **manual cycles**. The **combined cycle** allows to set a complete work process, from the freezing for conservation to the regeneration for service, in a few and easy steps.

Construction Features

S/S AISI304 Blast chillers on castors or feet, with integrated or remote condensing unit, for GN1/1 or EN400x600 (Mod.-P only EN400x600) shelves. Touch control system 9". Available cycles (automatic and manual customizable):

- Blast Chilling
 - Shock freezing
 - Thawing
 - Slow cooking (only All-In-One version)
 - Proving (only All-In-One-version)
 - Comby cycles
 - Multilevel function, defrosting function
 - SD CARD with tutorial videos and USB door for HACCP data download, multipoint core probe (4 reading points)
- Optional:** • Removable filter • Supervisor • Shelves and icecream pans

Optional Features:

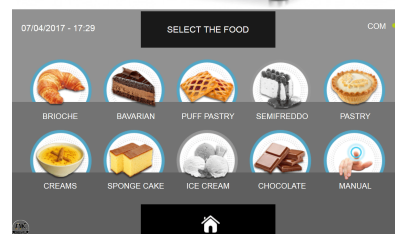


1. TRACER application for easy display of HACCP data. Wi-Fi supervisor for a continuous monitoring of the machinery and of the HACCP data.
2. LED lighting (optional feature only on the START models)
3. Cloud computing service for remote control.
4. Heated probe
5. Multi-point wireless probe.
6. Sterilization Kit

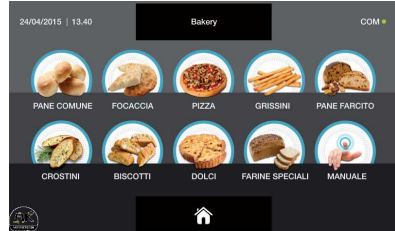
Standard Features:



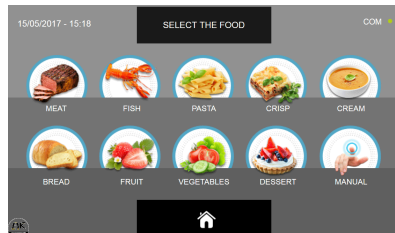
1. Ergonomic handle
2. Quick connections to reduce maintenance costs
3. Wire runners for GN1/1 and 400x600 trays
4. Removable electrical panel for easy maintenance



Infinity Pastry

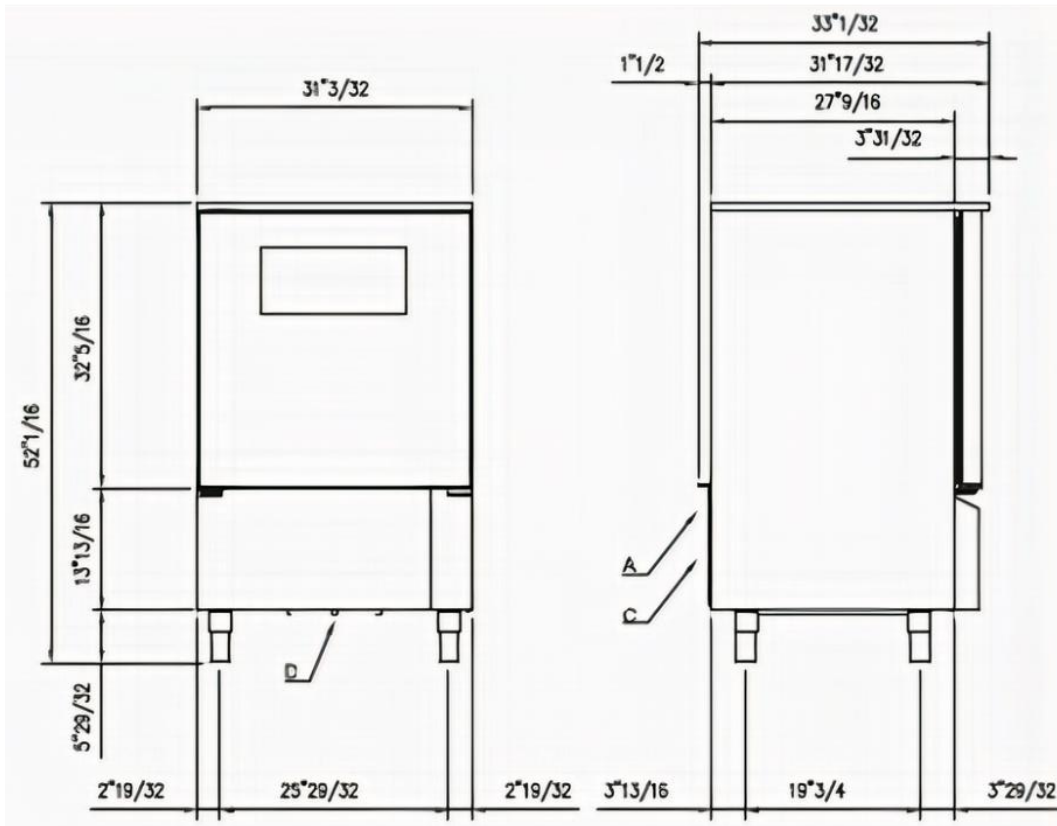


Infinity Bakery

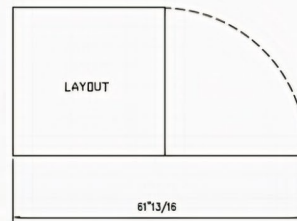


Infinity Main Dishes





INFINITY ETL 5-8
 A= ELECTRICAL CONNECTION
 B= GAS CONNECTION $\varnothing\frac{13}{32}$ $\varnothing\frac{15}{32}$
 C= GAS CONNECTION $\varnothing\frac{13}{32}$ $\varnothing\frac{9}{16}$
 D= WATER DISCHARGE $\varnothing\frac{15}{32}$ (F)
 INSULATION THICKNESS $2\frac{3}{8}$



Features - Technical

Production per chill cycle
 Mass /cycle [lbs]
 Production per freeze cycle Internal
 volume [cu. Ft]
 Pan Capacity
 Gross weight [lb] / Net Weight
 External Dimensions LxWxH (inches)
 Power supply (Volts / Phase / Hz)
 Chilling power [W]
 Compressor type
 Air Noise [Db] (A)

Features - Technical

Chill 77 pounds from 194°F to 37°F in 90 minutes***
 77 pounds
 Freeze 55 pounds from 194°F to -0.4°F in 240 minutes***
 6.71 cubic feet
 8 HALF SIZE 13"x18"
 322 pounds / 306 pounds
 See Above Drawing
 220 / 1 / 60
 1279 Watts
 NJ2212GJ
 64

*** 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.