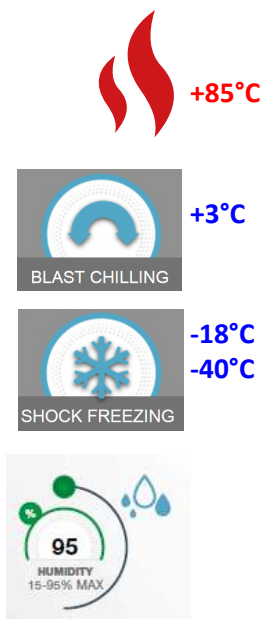


## INFINITY 10 GN 2/1 ALL IN ONE-H

Ref: 1



### HUMIDITY CONTROL



Ref: 2

S/s AISI304 Blast chillers on castors or feet, with integrated or remote condensing unit, for GN2/1 shelves (Mod.GF). Runners for racking GN2/1 (Mod.10 TE). 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 point). Optional: EvoCloud, Removable filter, Sterilizer, Tracer, Supervisor, Wi-fi probe, Hot probe. Shelves not included. Water connection required

*Abbattitori di temperatura in acciaio inox AISI 304, su piedi o ruote, con unità condensatrice incorporata o remota, per inserimento 10 teglie GN2/1 (Mod. GF). Modelli con telaio per teglie GN2/1 (Mod. 10 TE). 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). Opzionale: EvoCloud, Filtro removibile, Sterilizzatore, Tracer, Supervisore, Sonda Wi-fi, Sonda riscaldata. Griglie non comprese. Da connettere alla rete idrica.*

**Maximum Shelves N°/ Max Ripiani N°: 10 GN2/1 H65mm - EN600x800**

**Maximum Pans N°/ Max Vaschette N°: 30 (5l 165x360xH120 mm)**

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**Dimensional Data/Dati di dimensione:**

Ref: 3

External dimensions (mm) WxDxH <i>Dimensioni Esterne (mm) LxPxH</i>	1020x1022x1843	Insulation Thickness (mm) <i>Spessore di isolamento (mm)</i>	60
Internal Dimensions (mm) WxDxH <i>Dimensioni interne (mm) LxPxH</i>	656x811x841	Internal Volume (l) <i>Volume Interno (l)</i>	450
Packing Dimensions (mm) WxDxH <i>Dimensioni Imballo (mm) LxPxH</i>	1060x1057x1877	Gross Weight (Kg) <i>Peso Lordo (Kg)</i>	248
		Net Weight (Kg) <i>Peso Netto (Kg)</i>	236

**Technical Data/Dati Tecnici:**

Ref: 4

Power supply (V/Ph/Hz) <i>Alimentazione (V/P/Hz)</i>	400 / 3 / 50	Noise (db) 5m <i>Rumore (db) 5m</i>	70
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>	2390*	Maximum absorbed current (A) <i>Massima corrente assorbita (A)</i>	10,5
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>	70	Refrigerating power (W) <i>Potenza Frigorifera (W)</i>	3060* 7750**
Shock freezing yield (Kg) *** <i>Resa Surgelazione (Kg) ***</i>	50	Gas	R452A - GWP2141 - Kg 2,20
Compressor/ <i>Compressore</i>	H300CS	Controller	TOUCH SCREEN 9"

\* (-30/+45° C), \*\* (-10/+45° C)

# Hood/Sovrastruttura

\*\*\* The blast chilling &amp; 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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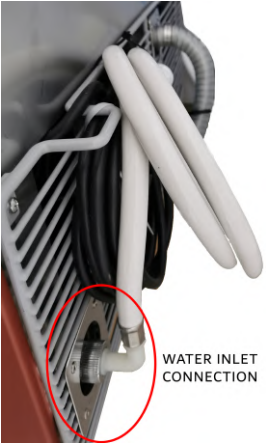
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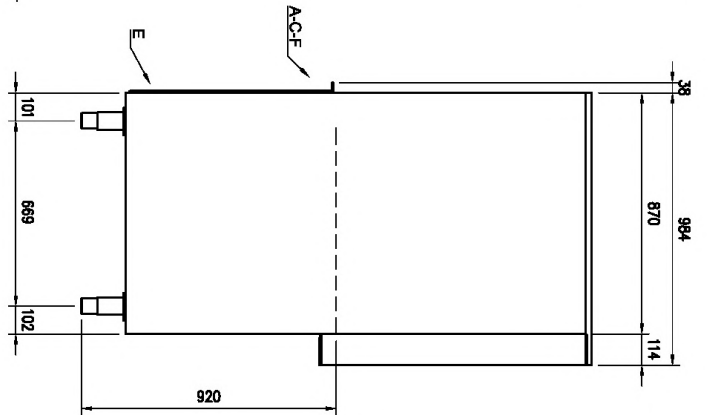
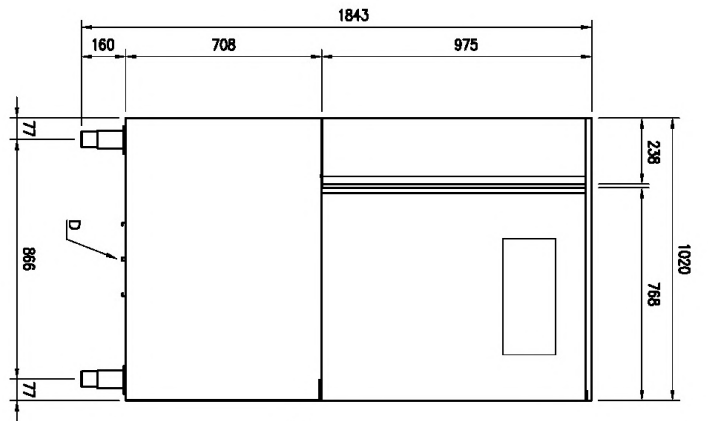
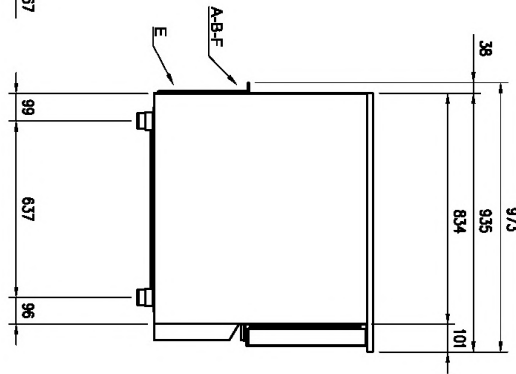
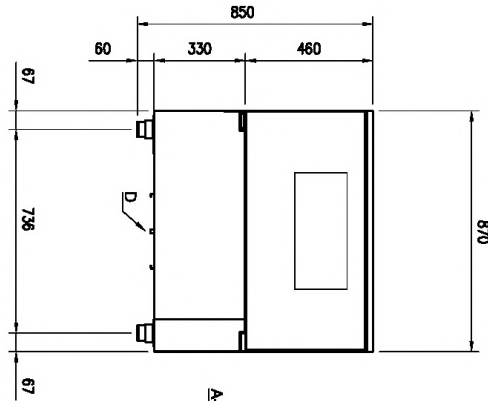
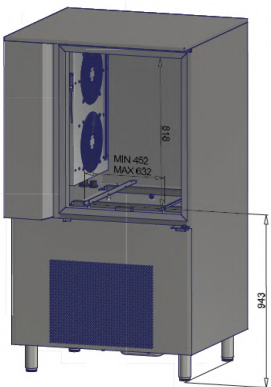
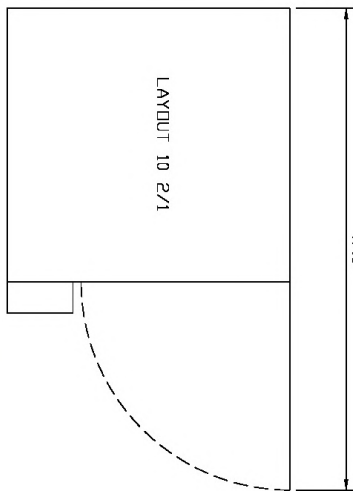
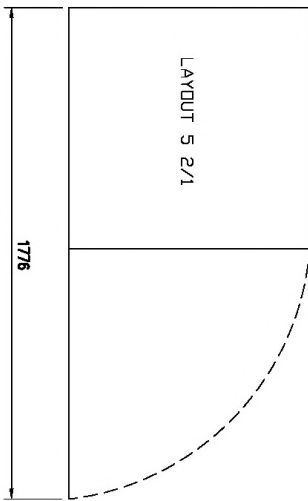
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WATER INLET CONNECTION

- A= ELECTRICAL CONNECTION
- B= GAS CONNECTION Ø10 Ø12
- C= GAS CONNECTION Ø14 Ø22
- D= WATER DISCHARGE Ø18 (F)
- E= WATER INLET CONNECTION G3/4" (M) (ALL-IN-ONE)
- F= WATER OUTLET CONNECTION Ø20 (M) (ALL-IN-ONE)



5 2/1

10 2/1

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