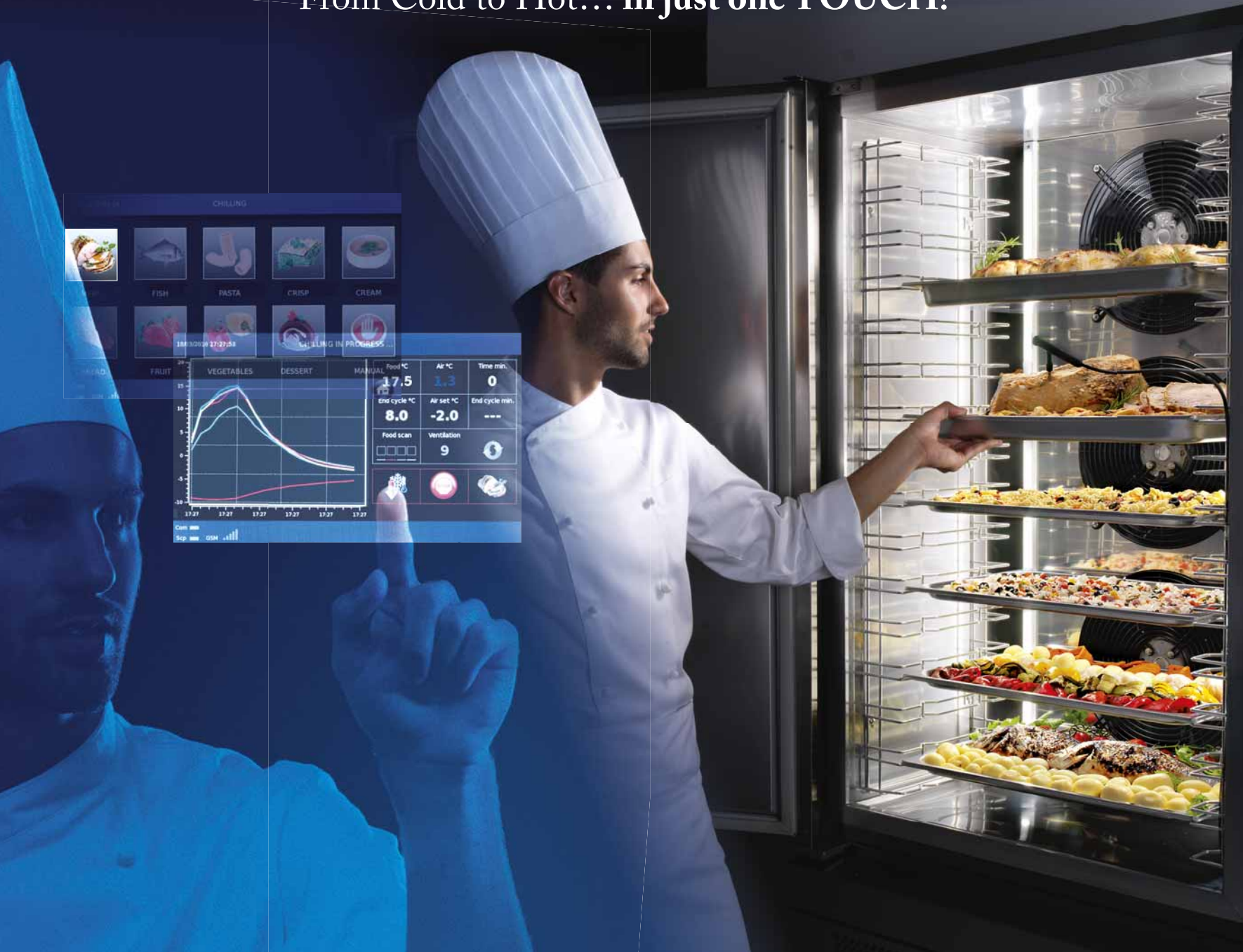


# INFINITY

all-in-one technology

From Cold to Hot... in just one TOUCH!



Fresh, Cold & Iced



**Blast chilling, shock freezing, fast and controlled thawing out, but also proving and slow cooking: in a word, Infinity.**

**Infinity is a guaranteed, quality result.**

It helps you satisfy the expectations of your most demanding customers, preserving the quality, freshness and healthiness of raw ingredients and processed foods unaltered for longer, in full compliance with hygiene standards.

**Infinity is flexibility of service and a richer menu without waste.**

Steady quality and punctual service even when it's hard to predict the affluence of customers.

With Infinity you sensibly reduce waste, organize your work better and can dedicate more time to finish off your culinary creations and to attend to your customers.

The right answer to an infinite set of needs

**INFINITY**  
all-in-one technology

**Infinity is state of the art organization and less costs.** You plan your purchases better, lower weight loss of foodstuffs, organize the labor of your staff better and get rid of repetitive preparatory work.

**Infinity is a helping hand to your oven.**

It cooks at a low temperature, taking care of slow cooking and giving your oven more time for all the other preparations, and then regenerates your products and keeps them warm until they are served.

**Infinity is something extra to what you have today.**

**Infinity. From cold to hot in a zilch!**







**AFINOX**  
Fresh, Cold & Fast

**INFINIT'**  
all-in-one technology

**AFINOX**  
Fresh, Cold & Fast

**INFINIT'**  
all-in-one technology

**Simple, clear and intuitive controls** on the **TOUCH SCREEN 7"**, **16 million color display**, guide the operator in the performance of the automatic and manual cycles.

Manual operating cycles for the more experienced users who prefer to create their own customized setting, or automatic, differentiated and dedicated to the several types of foods, for those who feel safer relying on the know-how of Afinox and professionals of the trade.



**Infinity** also means **COMBINED CYCLE**, differing cycles performed in sequence to streamline cooking time even further, making the most out of idle breaks and night hours, which translates into improved efficiency and saving on energy, and ensures the foodstuffs are 100% healthy, reducing the need for handling.

COMBINED  
CYCLE

All its functions are easy to use: no wonder, its **TOUCH!**



# FINOX<sup>®</sup>

Cold & Iced

18/03/2016 16:53:08

HOME PAGE

CHILLING

FREEZING

OTHER

CHILLING

18/03/2016 16:55:03



MEAT



FISH



PASTA



CRISP



BREAD



FRUIT



VEGETABLES



DESSERT



AUTOMATIC

Fat

Lean

Roast

Stew

Air set °C

-2.0

Ventilation

9





**INFINITY**  
all-in-one technology

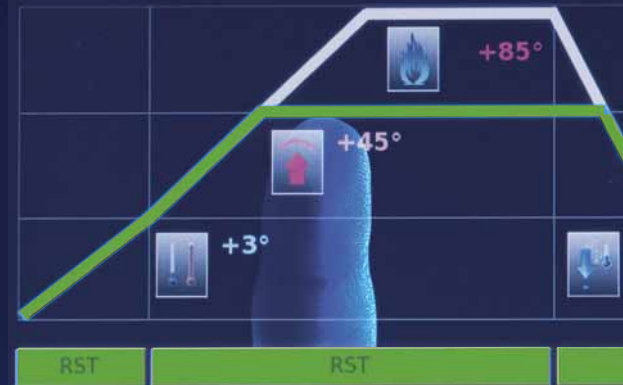


COMBINED  
CYCLE

**Combined cycle**

18/03/2016 17:30:49

COMBY CYCLE



Com

Scp

GSM

**Simplicity and saving** when programming your work



THAWING OUT



PROVING



SLOW COOKING



BLAST CHILLING



SHOCK FREEZING



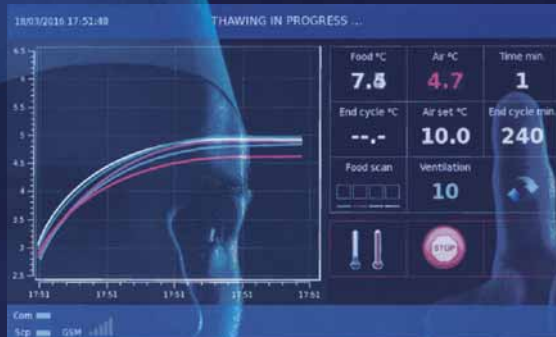
COLD STORAGE

**Infinity** automatically runs different cycles in sequence without the need to intervene manually in the process. Infinity can work at night to defrost meat or fish, cook them at a low temperature, blast chill them and store them at +3°C, until they are regenerated to be served.

**Infinity** delivers a greater yield because it runs at nighttime and when it costs less, improves the organization of your work, and heightens the level of hygiene, limiting the need for handling the foods and guaranteeing their sheer total wholesomeness.

**AFINOX**  
Fresh, Cold & Iced





THAWING OUT

## SRC Plus - Fast Controlled Thawing out

**Infinity** features the hi-tech and unique “**System SRC Plus**”, to allow you to thaw out your foodstuffs even faster, setting the process time or with the aid of the core needle probe.

With **Infinity**, foods are thawed out in **as much as 75% less time** than what it takes a conventional cold storage cabinet, maintaining them at the right temperature to ensure their best preservation without the risk of bacterial spread. **SRC Plus** preserves their original characteristics and qualities and further lowers their weight loss.



PROVING

## Proving



**Infinity** is also controlled proving of bread, its derivatives and oven-baked pastry products that have just been processed, cooled or frozen.

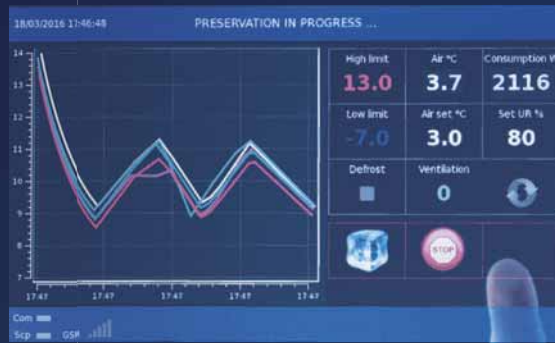
Thanks to its structure, the insulation of its chamber and the adjustable ventilation, **Infinity** is your guarantee that **the proved product will come out perfect and uniform** with minimum energy consumption.











COLD STORAGE

## Cold storage

At the end of any blast chilling, freezing or defrosting cycle selected, Infinity automatically takes care of preserving the foods introduced at the right temperature.

The **automatic preservation** of the products at cycle end saves you the hassle of having to manually start preservation or even of removing the blast chilled or frozen products at the end of the cycle to store them away in a cold store cabinet. Thanks to the automatic selection, you don't have to be there while the machine is running, so you can make it work at night or during the day when you are busy with other chores.

## Manual Multi-level



If your working process requires preparing and therefore **placing the trays in at different times** or preparing foodstuffs that need different blast chilling or freezing times, this function allows you to manage and monitor the stationing time of each single tray inside the machine in total independence.

**And Infinity tells you whenever a tray is ready.**

The Multilevel function guarantees you the correct management and homogeneity of the temperature at cycle end in all the trays, ensuring **the uniform quality of the product.**





## 360° connectivity and control



**SIM CARD Port:** enables the GSM modem to send SMS alerts that the machine has stopped to the user's cell-phone or to receive messages from the user's cell-phone.



**Front SD CARD Port** with trial videos on how to use and service your Infinity.



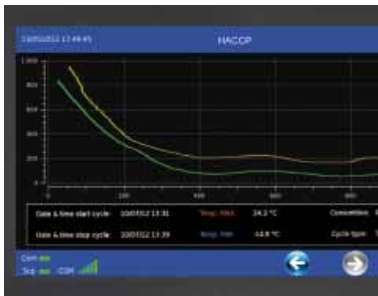
**USB Port** to upload and download your recipes, the HACCP data and any software upgrades.



**Wi-Fi and Bluetooth** to allow you to connect the supervisory software in order to constantly monitor the HACCP values.



HACCP



### HACCP under control

The real time graph displays temperature and time trends during the cycle in progress in real time. The HACCP reports are viewable for all the cycles performed and can be downloaded onto your PC. **Infinity: healthiness guaranteed 100%.**



HELP



### Demo videos

Demo videos for Users support personnel using the equipment and avoid wasting time and money for training. Service videos allow technicians to maintain the equipment in shorter time and at lower cost. **Infinity, make your job simpler.**



EXTRACTION



### Food Scan with multi-point food probe

The FOOD SCAN function with multi-point food probe allows you to automatically check the core of the product and guide Infinity through a perfect performance of the cycle. **Infinity means the right temperature, always.**

## High efficiency and low consumption



ALARM

### Self-diagnosis without machine stops

The self-diagnosis and automatic corrective actions allow you to prevent machine halts and the relative costs of undelivered efficiency, so you can nonetheless use the machine until it is fixed. **Infinity is the assistant you can always rely on.**



ENERGY

### Consumptions always under control

You always know how much you consume, thanks to the option of displaying consumption of electricity of all the cycles performed on the monitor. Moreover, you can constantly monitor the network voltage to be sure that Infinity is supplied the right power. **Infinity is always considerate of your consumption.**

18/03/2016 17:44:38		ENERGY	
POWER CONSUMPT.	Instantaneous	13 W	Cycle in progress 0.0 kWh
ELECTRIC PRESSURE	Actual	250	% Tolerance 20 %
BATTERY	Voltage	--- V	Status % inefficient

## Standard features



**Ergonomic handle**



**Energy-saving gaskets with efficiency improved by 50%**



**Quick connections reduce maintenance costs**



**Removable electrical panel for easy operations**



**SD CARD with trial video clips (optional feature for START models)**

## Optional features



**Electronic valve reduce energy consumption**



**GSM Kit to send SMS alerts about the status of the machine to the user's cell-phone and to receive messages from the user's cell-phone**



**TRACER application for easy display of HACCP data**



**Wi-Fi supervisor**



**Kit of guides for pastry trays EN 400X600 (mod. 5-8-10-15 trays)**



**Tray rack trolleys: GN1/1, GN2/1 EN 400x600, EN 800x600**



**Heated probe**



**Sterilizer**



**LED lighting (optional feature only on the START models)**



TESTED



INFINITY	5	5 START	8	8 START	10	10 START
<b>Cycles</b>						
BLAST CHILLING	•	•	•	•	•	•
Yield: +90°/+3°C (90 min.)	25 Kg	25 Kg	35 Kg	35 Kg	45 Kg	45 Kg
SHOCK FREEZING	•	•	•	•	•	•
Yield: +90°/-18°C (240 min.)	15 Kg	15 Kg	25 Kg	25 Kg	30 Kg	30 Kg
THAWING OUT	•	•	•	•	•	•
COLD STORAGE	•	•	•	•	•	•
PROVING	•	-	•	-	•	-
SLOW COOKING	•	-	•	-	•	-
<b>Internal capacity</b>						
Trays/Pans H 65 mm	5 GN1/1 - EN40X60		8 GN1/1 - EN40X60		10 GN1/1 - EN40X60	
Ice-cream pans (5 Lt 165x360xH120 mm)	6		12		18	
Trolley GN1/1 (mod. 74707412)	-		-		-	
Trolley GN2/1 (mod. 74707414)	-		-		-	
Trolley EN400x600 (mod. 74707416)	-		-		-	
Trolley EN400x600 (mod. 74707418)	-		-		-	
<b>Size</b>						
External dimensions (L x D x H)	790x778x850 mm		790x778x1300 mm		790x778x1630 mm	
Net weight (gross)	100 Kg		126 Kg		179 Kg	
<b>Electrical specifications</b>						
Voltage and operating freq.	230 V / 50 Hz		230 V / 50 Hz		400 V/ 3+N+T / 50 Hz	
Maximum current absorbed	7.73 A		9.72 A		7.4 A	
Power absorbed	578 W		787 W		1590 W	





15	15 START	20 3.5HP	20 START 3.5HP	20 4HP	20 START 4HP	40 5.5HP	40 START 5.5HP	40 7.5HP	40 START 7.5HP
•	•	•	•	•	•	•	•	•	•
70 Kg	70 Kg	80 Kg	80 Kg	110 Kg	110 Kg	150 Kg	150 Kg	200 Kg	200 Kg
•	•	•	•	•	•	•	•	•	•
50 Kg	50 Kg	65 Kg	65 Kg	95 Kg	95 Kg	135 Kg	135 Kg	175 Kg	175 Kg
•	•	•	•	•	•	•	•	•	•
•	•	•	•	•	•	•	•	•	•
•	-	•	-	•	-	•	-	•	-
•	-	•	-	•	-	•	-	•	-
15 GN1/1 - EN40X60		-	-	-	-	-	-	-	-
21						1	1	1	1
-		1	1	1	1	2	2	2	2
-		-	-	-	-	1	1	1	1
-		1	1	1	1	2	2	2	2
-		-	-	-	-	1	1	1	1
790x778x1980 mm		CELL 1190x1332x2490 mm UNIT 1182x450x901 mm		CELL 1190x1332x2490 mm UNIT 1182x450x901 mm		CELL 1390x1532x2490 UNIT 1302x450x1201 mm		CELL 1390x1532x2490 UNIT 1302x450x1201 mm	
225 Kg		CELL 520 kg UNIT 112 kg		CELL 520 kg UNIT 120 kg		CELL 650 kg UNIT 195 kg		CELL 650 kg UNIT 200 kg	
400 V/ 3+N+T / 50 Hz		400 V/ 3+N+T / 50 Hz		400 V/ 3+N+T / 50 Hz		400 V/ 3+N+T / 50 Hz		400 V/ 3+N+T / 50 Hz	
10.5 A		16 A		18 A		23 A		31 A	
2390 W		3560 W		4180 W		5600 W		7500 W	

DEALER



[www.afinox.com](http://www.afinox.com)

Afinox, whose policy is the ongoing pursuit of perfection, reserves the right to make technical changes of any sort and at any time, without fore-notice.

COMPANY  
WITH QUALITY MANAGEMENT  
SYSTEM CERTIFIED BY DNV  
=ISO 9001:2008=