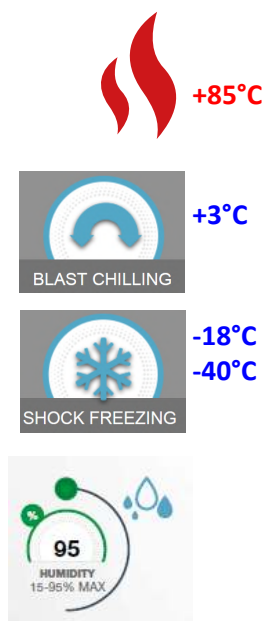


INFINITY-X 10 GN 2/1 ALL IN ONE-H

Ref: 1



HUMIDITY CONTROL

Ref: 2

S/s AISI304 Blast chillers on castors or feet, with integrated or remote condensing unit, for 20 GN1/1 and 10 GN2/1(H65mm)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 point) Removable filter, Standard kit for GN2/1. Optional: EvoCloud,Tracer, Hot probe. Shelves not included. Water connection required(mod. all-in-one-H).

Abbattitori di temperatura in acciaio inox AISI 304, su piedi o ruote, con unità condensatrice incorporata o remota, per inserimento 20 teglie GN1/1 o 10 Teglie GN2/1 (H65mm). 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 Rimovibile, Kit per GN2/1 standard. Opzionale: EvoCloud, Tracer, Sonda riscaldata. Griglie non comprese. Da connettere alla rete idrica(mod. all-in-one-H).

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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 <i>Dimensioni Esterne (mm) LxPxH</i>	870x974x1650	Insulation Thickness (mm) <i>Spessore di isolamento (mm)</i>	60
Internal Dimensions (mm) WxDxH <i>Dimensioni interne (mm) LxPxH</i>	750x753x810	Internal Volume (l) <i>Volume Interno (l)</i>	220
Packing Dimensions (mm) WxDxH <i>Dimensioni Imballo (mm) LxPxH</i>	1060x1057x1877	Gross Weight (Kg) <i>Peso Lordo (Kg)</i>	183
		Net Weight (Kg) <i>Peso Netto (Kg)</i>	163

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>	56
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>	876*	Maximum absorbed current (A) <i>Massima corrente assorbita (A)</i>	10,3
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>	1312*
Shock freezing yield (Kg) *** <i>Resa Surgelazione (Kg) ***</i>	30	Gas	R290- GWP 3 - Kg 0,35
Compressor/ <i>Compressore</i>	NJX2215U	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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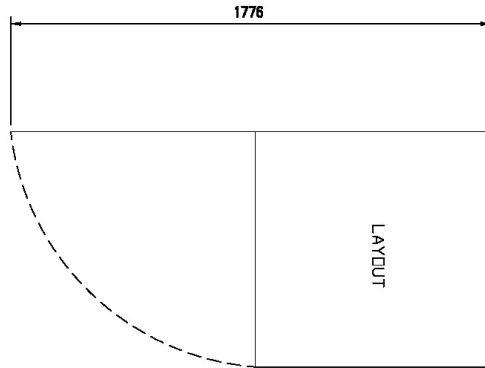
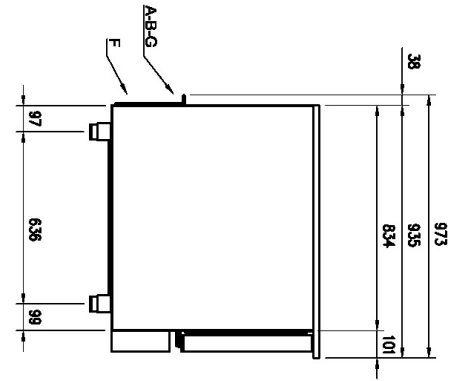
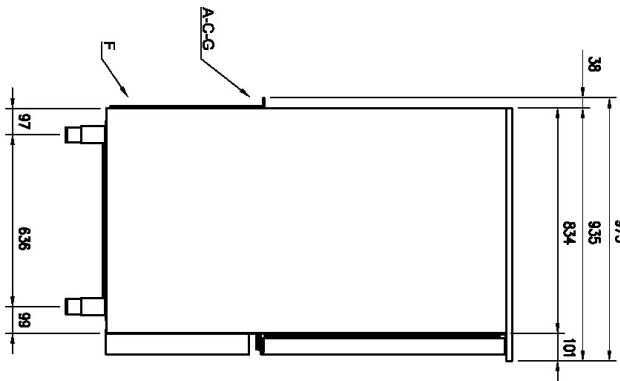
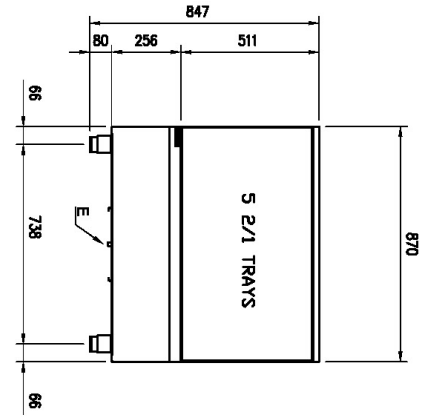
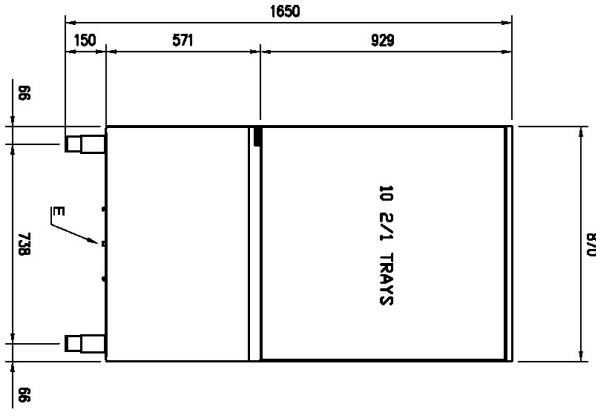
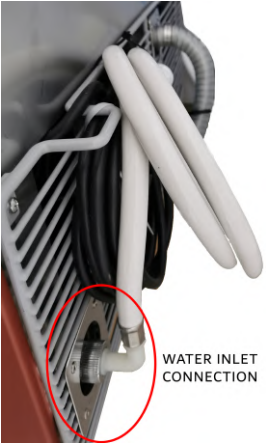
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- A= ELECTRICAL CONNECTION
- B= GAS CONNECTION $\varnothing 8$ $\varnothing 10$
- C= GAS CONNECTION $\varnothing 12$ $\varnothing 16$
- D= GAS CONNECTION $2 \times \varnothing 12$ $2 \times \varnothing 16$
- E= WATER DISCHARGE $\varnothing 18$ (F)
- F= WATER INLET CONNECTION $G3/4"$ (M) (CALL-IN-ONE)
- G= WATER OUTLET CONNECTION $\varnothing 20$ (M) (ALL-IN-ONE)

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