

Technical data sheet

Product features



Box + evaporator for IS 4011

Model	SAP Code	00012528
IS 4011	A group of articles - web	Šokery a multifunkční zařízení



- Shock cooling cycle kg / min (+3 ° C): 200/90
- Shock freeze cycle kg / min (-18 ° C): 175/240
- Maximum device temperature [°C]: -40
- Probe: 4-points
- Insulation thickness [mm]: 80
- Control type: Touchscreen
- Display size: 9"
- User programmable cycles: Yes
- Defrosting cycle: Yes
- Proving cycle: Yes

SAP Code	00012528	Number of GN / EN	40
Net Width [mm]	1390	GN / EN size in device	GN 1/1
Net Depth [mm]	1532	GN device depth	1532
Net Height [mm]	2490	Shock cooling cycle kg / min (+3 ° C)	200/90
Net Weight [kg]	461.00	Shock freeze cycle kg / min (-18 ° C)	175/240
Power electric [kW]	5.420	Control type	Touchscreen
Loading	400 V / 3N - 50 Hz	Additional information	<p>It is necessary to purchase one of the cooling units in the recommended accessories and a valve.</p> <p>Cooling unit for INFINITY 4011 RM - UNIT 9 HP Cooling unit for INFINITY 4011 silent RM - UNIT 9 HP SILENT and Valve for INFINITY/IS 4011 RM - VLV 40</p>

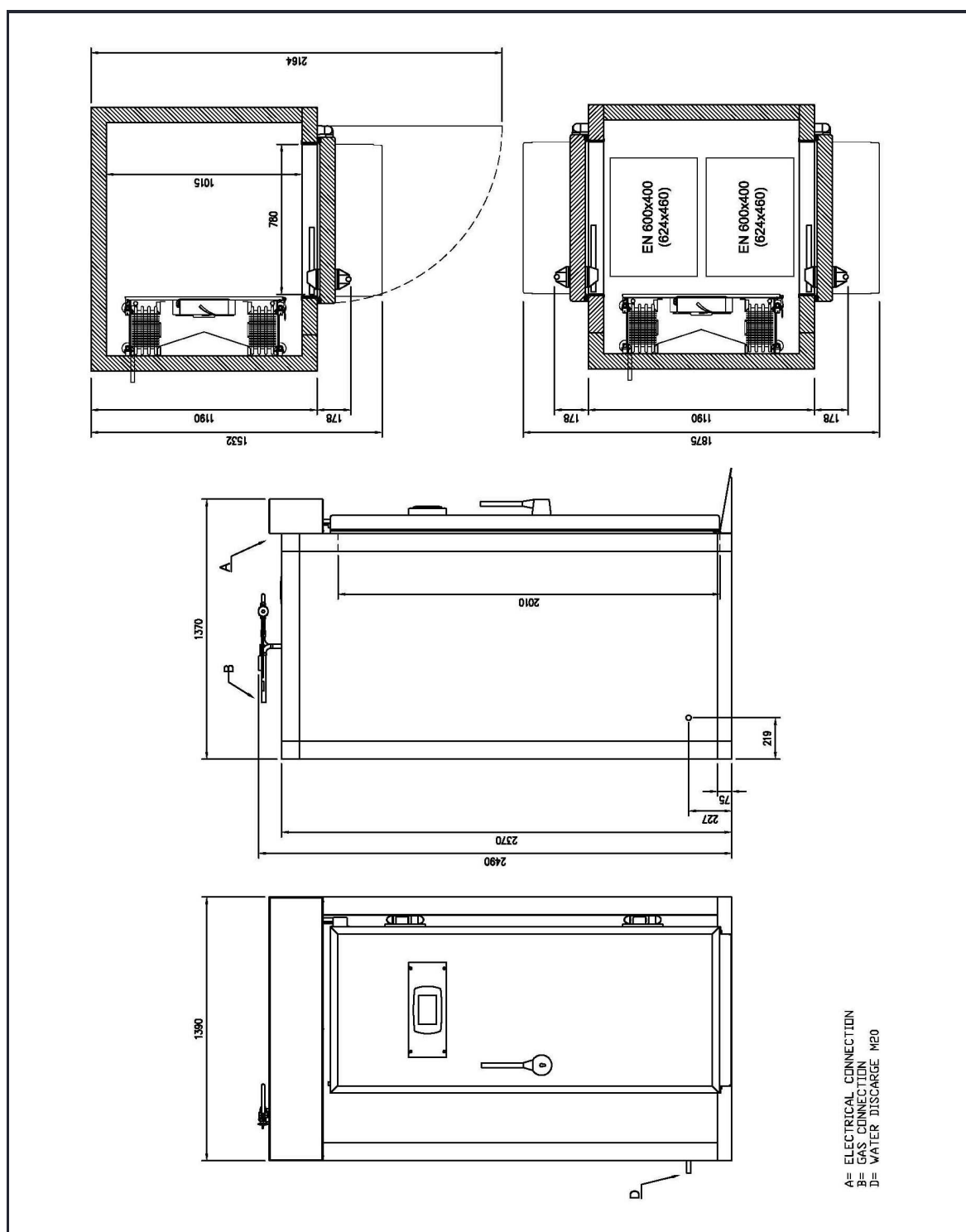
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Technical drawing



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Product benefits



Box + evaporator for IS 4011

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1

Multipoint probe

precise monitoring of the cooling/freezing/
cooking temperature

- the probe makes it easier to ensure food safety
- saves energy and time due to the end of cooling/
freezing/cooking when temperature is reached

2

Stainless steel body and interior

endurance
hygiene

- thanks to the all-stainless steel construction it is very
easy to maintain and thus saves costs

3

Monitoring of HACCP parameters

easy registration of all necessary parameters

- hassle-free proof of proper food handling in the
event of an inspection

4

Preset cycles

very simple and intuitive operation

- operation can be handled by less qualified operators

5

Slow cooking

better taste
less weight loss during cooking

- saves costs due to less weight loss

6

Thawing

readiness of frozen food for processing on time

- time saving
- controlled food handling

7

Cooking during the night

the possibility to preset entire program cycles and run
them overnight unattended

- saving equipment capacity during the day
- saving of human capacity and time due to
unattended operation of the equipment overnight

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Technical parameters



Box + evaporator for IS 4011

Model	SAP Code	00012528
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1. SAP Code:

00012528

2. Net Width [mm]:

1390

3. Net Depth [mm]:

1532

4. Net Height [mm]:

2490

5. Net Weight [kg]:

461.00

6. Gross Width [mm]:

1310

7. Gross depth [mm]:

2310

8. Gross Height [mm]:

900

9. Gross Weight [kg]:

615.00

10. Device type:

Electric unit

11. Material:

AISI 304

12. Exterior color of the device:

Stainless steel

13. Opening of device:

Hinges on the right

14. Power electric [kW]:

5.420

15. Loading:

400 V / 3N - 50 Hz

16. Control type:

Touchscreen

17. Display size:

9"

18. Refrigerant:

R452a

19. Number of GN / EN:

40

20. GN / EN size in device:

GN 1/1

21. GN device depth:

1532

22. Maximum device temperature [°C]:

-40

23. Shock freeze cycle kg / min (-18 ° C):

175/240

24. Shock cooling cycle kg / min (+3 ° C):

200/90

25. Insulation thickness [mm]:

80

26. Long-term cooling function:

Yes

27. Longterm freezing function:

Yes

28. Probe:

4-points

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Technical parameters



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29. Self-diagnostics:

Yes

30. Interior lighting:

Yes

31. HACCP:

Yes

32. Low temperature heat treatment:

Yes

33. Low temperature cooking span [°C]:

52-85

34. Delayed start:

Yes

35. Defrosting cycle:

Yes

36. Proving cycle:

Yes

37. Adjustable feet:

No

38. User programmable cycles:

Yes

39. USB port:

Yes, for HACCP and firmware update

40. Castors:

No

41. Real time monitoring parameters:

Energy consumption, Chamber temperature, Probe temperature, Graph with the course of temperature and consumption

42. Standard equipment for device:

Valve + cooling unit must be purchased

43. Cross-section of conductors CU [mm²]:

1

44. Additional information:

It is necessary to purchase one of the cooling units in the recommended accessories and a valve.

Cooling unit for INFINITY 4011 | RM - UNIT 9 HP
Cooling unit for INFINITY 4011 silent | RM -
UNIT 9 HP SILENT
and
Valve for INFINITY/IS 4011 | RM - VLV 40