

# Technical data sheet



## Product features

### Box + evaporator for IS 2011

<b>Model</b>	<b>SAP Code</b>	00012526
IS 2011	<b>A group of articles - web</b>	Šokery a multifunkční zařízení



- Shock cooling cycle kg / min (+3 ° C): 110/90
- Shock freeze cycle kg / min (-18 ° C): 95/240
- 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

<b>SAP Code</b>	00012526	<b>Number of GN / EN</b>	20
<b>Net Width [mm]</b>	1190	<b>GN / EN size in device</b>	GN 1/1
<b>Net Depth [mm]</b>	1332	<b>GN device depth</b>	1332
<b>Net Height [mm]</b>	2490	<b>Shock cooling cycle kg / min (+3 ° C)</b>	110/90
<b>Net Weight [kg]</b>	404.00	<b>Shock freeze cycle kg / min (-18 ° C)</b>	95/240
<b>Power electric [kW]</b>	3.250	<b>Control type</b>	Touchscreen
<b>Loading</b>	400 V / 3N - 50 Hz	<b>Additional information</b>	<p>It is necessary to purchase one of the cooling units in the recommended accessories and a valve.</p> <p>Cooling unit for INFINITY 2011   RM - UNIT 4 HP Cooling unit for INFINITY 2011 silent   RM - UNIT 4 HP SILENT Cooling unit for INFINITY 4011   RM - UNIT 9 HP</p>

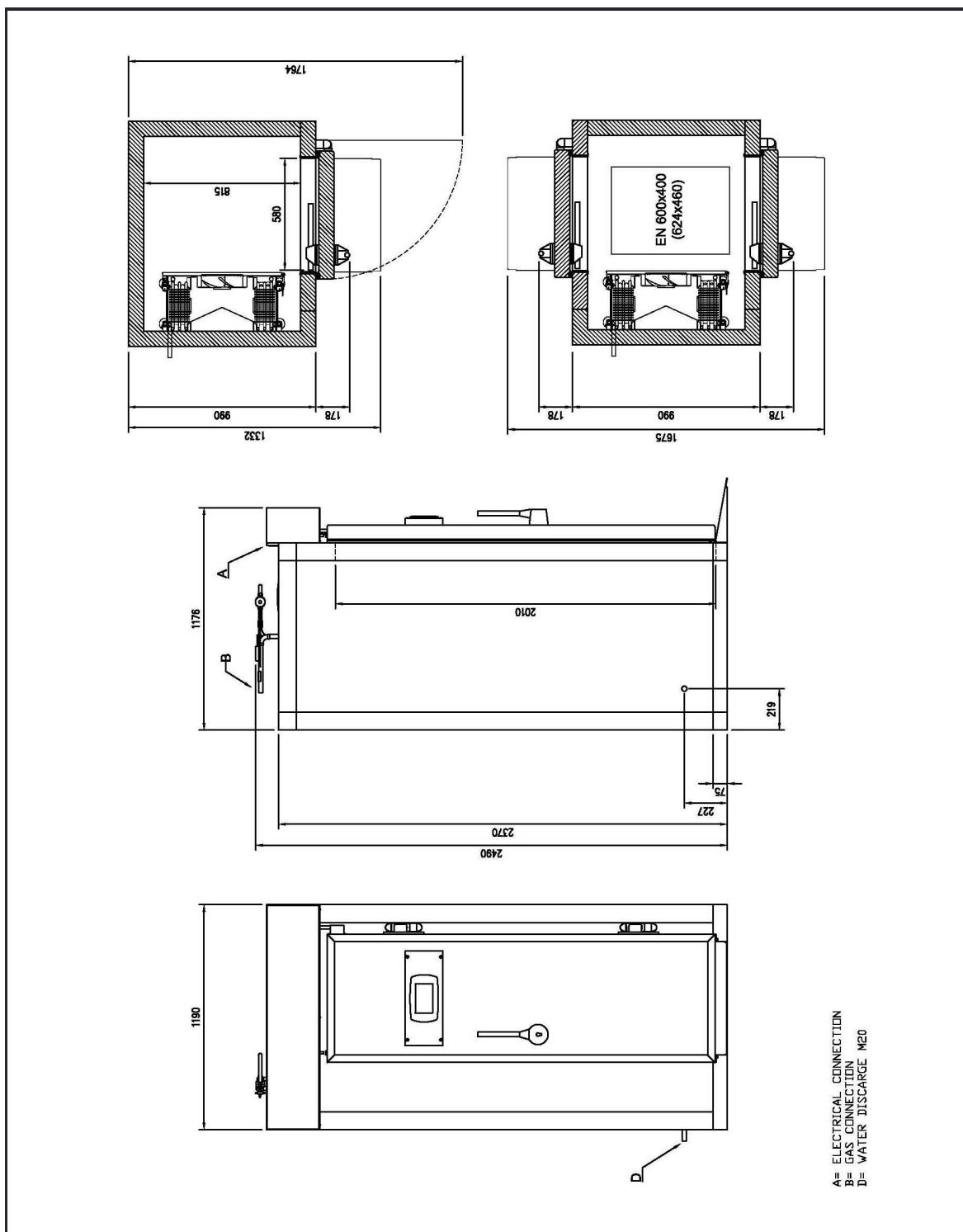
# Technical data sheet



## Technical drawing

### Box + evaporator for IS 2011

<b>Model</b>	<b>SAP Code</b>	00012526
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## Product benefits

### Box + evaporator for IS 2011

Model	SAP Code	
IS 2011	A group of articles - web	Šokery a multifunkční zařízení

#### 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

# Technical data sheet

## Technical parameters



### Box + evaporator for IS 2011

Model	SAP Code	00012526
IS 2011	A group of articles - web	Šokery a multifunkční zařízení

**1. SAP Code:**

00012526

**15. Loading:**

400 V / 3N - 50 Hz

**2. Net Width [mm]:**

1190

**16. Control type:**

Touchscreen

**3. Net Depth [mm]:**

1332

**17. Display size:**

9"

**4. Net Height [mm]:**

2490

**18. Refrigerant:**

R452a

**5. Net Weight [kg]:**

404.00

**19. Number of GN / EN:**

20

**6. Gross Width [mm]:**

1110

**20. GN / EN size in device:**

GN 1/1

**7. Gross depth [mm]:**

2310

**21. GN device depth:**

1332

**8. Gross Height [mm]:**

900

**22. Maximum device temperature [°C]:**

-40

**9. Gross Weight [kg]:**

538.00

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

95/240

**10. Device type:**

Electric unit

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

110/90

**11. Material:**

AISI 304

**25. Insulation thickness [mm]:**

80

**12. Exterior color of the device:**

Stainless steel

**26. Long-term cooling function:**

Yes

**13. Opening of device:**

Hinges on the right

**27. Longterm freezing function:**

Yes

**14. Power electric [kW]:**

3.250

**28. Probe:**

4-points

# Technical data sheet

## Technical parameters



### Box + evaporator for IS 2011

Model	SAP Code	
IS 2011	00012526	
	<b>A group of articles - web</b>	Šokery a multifunkční zařízení

**29. Self-diagnostics:**

Yes

**30. Interior lighting:**

Yes

**31. HACCP:**

Yes

**32. Low temperature heat treatment:**

No

**33. Defrosting cycle:**

Yes

**34. Adjustable feet:**

No

**35. User programmable cycles:**

Yes

**36. USB port:**

Yes, for HACCP and firmware update

**37. Castors:**

No

**38. Real time monitoring parameters:**

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

**39. Standard equipment for device:**

Valve + cooling unit must be purchased

**40. Cross-section of conductors CU [mm<sup>2</sup>]:**

1

**41. Additional information:**

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

Cooling unit for INFINITY 2011 | RM - UNIT 4 HP

Cooling unit for INFINITY 2011 silent | RM -  
UNIT 4 HP SILENT

Cooling unit for INFINITY 4011 | RM - UNIT 9 HP