

Technical data sheet

Product features



Box + evaporator for IS 2011

Model	SAP Code	00012526
IS 2011	A group of articles - web	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

SAP Code	00012526	Number of GN / EN	20
Net Width [mm]	1190	GN / EN size in device	GN 1/1
Net Depth [mm]	1332	GN device depth	1332
Net Height [mm]	2490	Shock cooling cycle kg / min (+3 ° C)	110/90
Net Weight [kg]	404.00	Shock freeze cycle kg / min (-18 ° C)	95/240
Power electric [kW]	3.250	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 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>

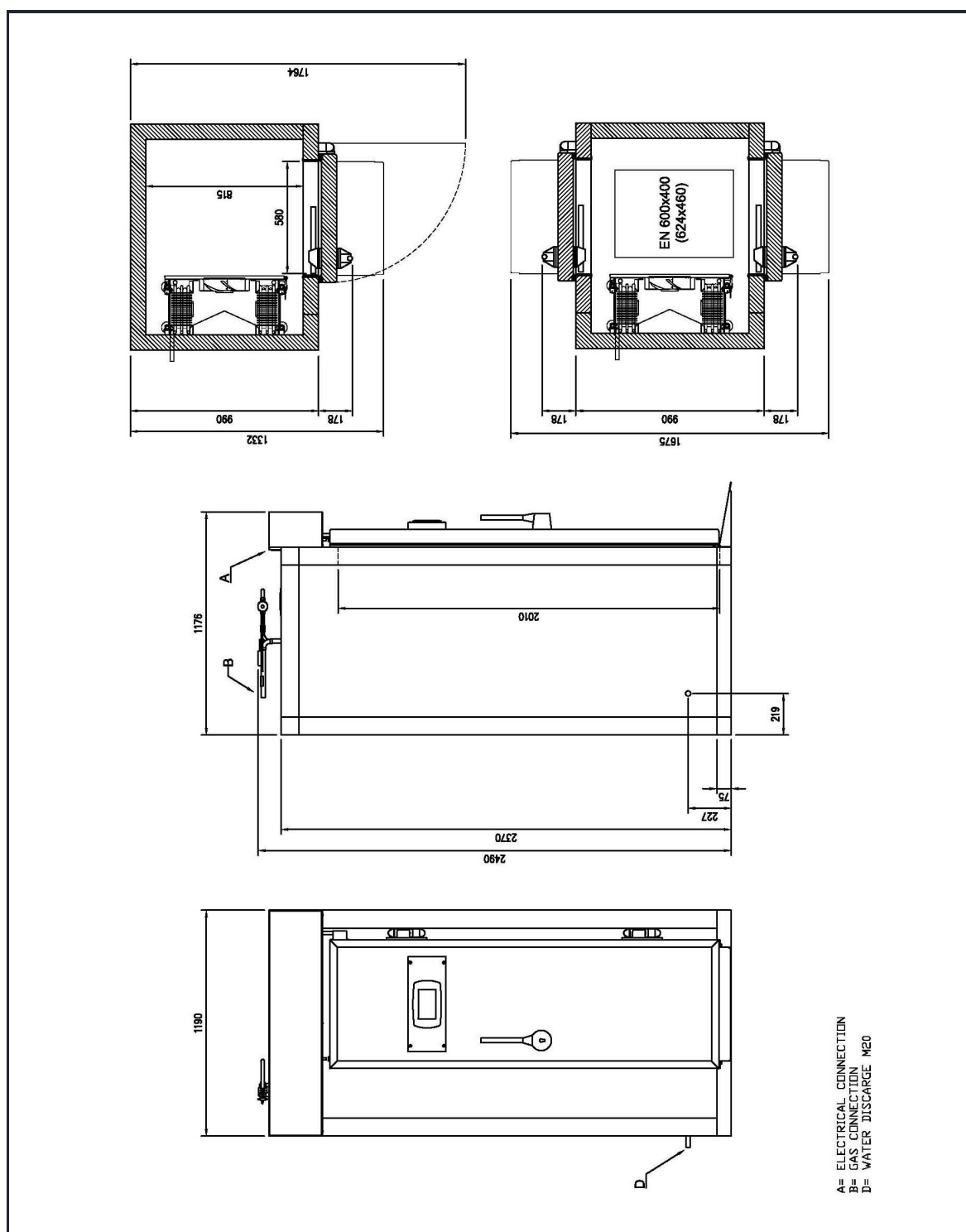
Technical data sheet

Technical drawing



Box + evaporator for IS 2011

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



Technical data sheet

Product benefits



Box + evaporator for IS 2011

Model	SAP Code	00012526
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

2. Net Width [mm]:

1190

3. Net Depth [mm]:

1332

4. Net Height [mm]:

2490

5. Net Weight [kg]:

404.00

6. Gross Width [mm]:

1110

7. Gross depth [mm]:

2310

8. Gross Height [mm]:

900

9. Gross Weight [kg]:

538.00

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]:

3.250

15. Loading:

400 V / 3N - 50 Hz

16. Control type:

Touchscreen

17. Display size:

9"

18. Refrigerant:

R452a

19. Number of GN / EN:

20

20. GN / EN size in device:

GN 1/1

21. GN device depth:

1332

22. Maximum device temperature [°C]:

-40

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

95/240

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

110/90

25. Insulation thickness [mm]:

80

26. Long-term cooling function:

Yes

27. Longterm freezing function:

Yes

28. Probe:

4-points

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

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 [mm²]:

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