

Technical data sheet

Product features



Multifunctional kitchen appliance INFINITY 40x GN 1/1

Model	SAP Code	00020221
INFINITY 4011 9 HP S	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, with save options
- Thaving cycle: Yes
- Proving cycle: Yes

SAP Code	00020221	Loading	400 V / 3N - 50 Hz
Net Width [mm]	1390	Number of GN / EN	40
Net Depth [mm]	1532	GN / EN size in device	GN 1/1
Net Height [mm]	2490	Shock cooling cycle kg / min (+3 ° C)	200/90
Net Weight [kg]	665.80	Shock freeze cycle kg / min (-18 ° C)	175/240
Power electric [kW]	5.420	Control type	Touchscreen

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Technical drawing



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Product benefits



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1

6 in 1

- can replace 6 devices (fridge, freezer, shocker, hotbox, kitchen, oven)
- saves space, time, energy and the cost of additional equipment due to the enormous variability

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

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

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



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Model	SAP Code	00020221
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1. SAP Code:

00020221

2. Net Width [mm]:

1390

3. Net Depth [mm]:

1532

4. Net Height [mm]:

2490

5. Net Weight [kg]:

665.80

6. Gross Width [mm]:

1310

7. Gross depth [mm]:

2310

8. Gross Height [mm]:

900

9. Gross Weight [kg]:

685.80

10. Device type:

Electric unit

11. Material:

AISI 304

12. Exterior color of the device:

Stainless steel

13. Power electric [kW]:

5.420

14. Loading:

400 V / 3N - 50 Hz

15. Control type:

Touchscreen

16. Display size:

9"

17. Refrigerant:

R452a

18. Number of GN / EN:

40

19. GN / EN size in device:

GN 1/1

20. Maximum device temperature [°C]:

-40

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

175/240

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

200/90

23. Insulation thickness [mm]:

80

24. Long-term cooling function:

Yes

25. Longterm freezing function:

Yes

26. Probe:

4-points

27. Self-diagnostics:

Yes

28. Interior lighting:

Yes

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Technical parameters



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29. HACCP:

Yes

30. Low temperature heat treatment:

Yes

31. Low temperature cooking span [°C]:

52-85

32. Thaving cycle:

Yes

33. Proving cycle:

Yes

34. User programmable cycles:

Yes, with save options

35. USB port:

Yes, for HACCP and firmware update

36. Castors:

No

37. Real time monitoring paramaters:

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

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

1