

Infinity 5 FS All-In-One 5 Full-size 18" X 26" or 10 Half-Size 13" X 18"



Product Overview

The Afinox Infinity 5 FS AIO is a high-performance blast chiller designed to quickly bring food from cooking temperature to safe storage levels, preserving texture, flavor, and nutritional value while meeting HACCP standards.

Ideal for professional kitchens, it chills 77 lbs from 176°F to 37°F in 90 minutes and freezes 55 lbs from 176°F to 0°F in 240 minutes. With a 9" touchscreen, multipoint core probe, and automatic or manual cycles, it ensures precision and ease of use. Available cycles include Blast Chilling, Shock Freezing, Thawing, Slow Cooking, Proofing, and Combined modes, among others (up to 185°F on All-in-One H models).

Built in stainless steel AISI 304 with smart features like HACCP data logging and EVOCloud connectivity, it's a reliable and efficient solution for modern kitchens.

Performance Data

- Blast Chilling: Blast Chills **77 lbs** from 176°F to 37°F in 90 minutes.
- Shock Freezing: Blast Freezes **55 lbs** from 176°F to 0°F in 240 minutes.
- Minimum temperature: **-40°F**
- Maximum temperature: **+185°F**

Capacity

- Capacity: 5 x Full-Size Sheet Pans (18" x 26") OR 10 x US Half-Size Sheet Pans (13" x 18")
- Spacing: 2.7"



Key Features:

- **Material:** Stainless steel AISI 304 construction
- **Door:** LEFT hinged
- **Mounting options:** Available on castors or feet
- **Control System:** 9" touch control system
- **Available Cycles:** Blast chilling and freezing, thawing, proofing, reheating, hot holding, dehydrating, Jar Cooking, melting, among others.
- **Data Management:** USB/SD card port for HACCP (1 year data)
- **Core Probe:** Multipoint (4 reading points)
- **Drain Connection:** Optional



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Construction

- Stainless steel AISI 304 interior and exterior
- Hygienic rounded corners, easy-to-clean chamber
- Heavy-duty 2.36" insulation for reduced consumption
- Ergonomic, top-mounted 9" touchscreen panel

Functional Features

- Multifunction: Blast chilling and freezing, thawing, proofing, reheating, hot holding, dehydrating, Jar Cooking, melting, among others.
- Automatic and manual chilling/freezing cycles
- Multilevel function: For independent tray loading/unloading
- Automatic defrosting
- SD/USB ports: For HACCP data transfer, recipes, and updates
- Energy consumption monitoring and display
- Built-in video guides: For operator cleaning and maintenance procedures

Options & Accessories

- EvoCloud: (remote control system) with Ethernet cable connection. Includes 5 years of access.
- Tracer function: (for temperature tracking and food safety compliance)
- LED chamber lighting
- Reverse door configuration

Warranty

- 2 years, parts and labor.
- 5 years, compressor.

Infinity Evolution 9" Touch Screen Interface



EvoCloud Remote Management System



Approvals:

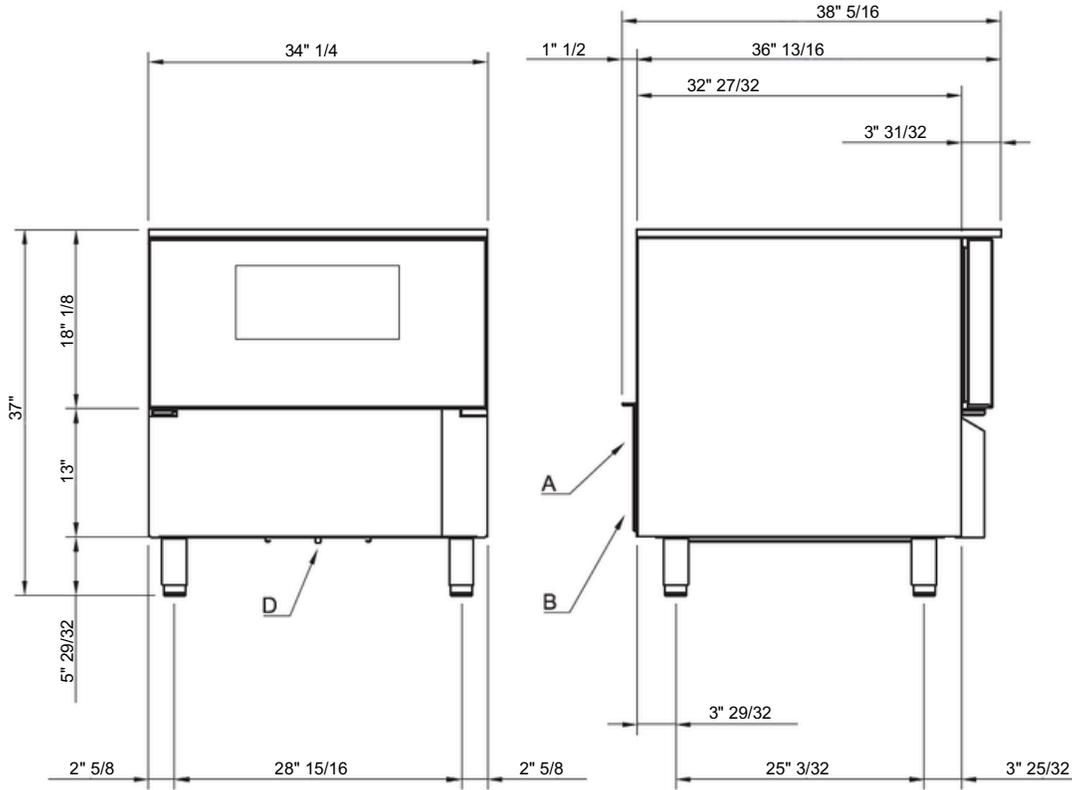




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Dimensional Data

- External Dimensions: 34 1/4" x 38 5/16" x 37"
- Internal Dimensions: 26 5/16" x 16 1/2" x 26 11/16"
- Packing Dimensions: 34 11/64" x 37 63/64" x 43 49/64"
- Insulation Thickness (in): 2.36
- Internal Volume (gal): 50.19
- Gross Weight (lbs): 317
- Net Weight (lbs): 302

Electrical & Refrigeration Data

- Power Supply (V/Ph/Hz): 208/1/60
- Nominal Power Consumption (W): 864
- Compressor: NJ2212GJ
- Noise (db): 64
- Maximum Absorbed Current (Amps): 13
- Climatic Class: 5
- Refrigerating Power (BTU/h): 11457.6
- Gas: R404A - GWP 3922

