

Infinity 5 All-In-One 5 Half-size 13" X 18"



Performance Data

- Blast Chilling: Blast Chills **55 lbs** from 176°F to 37°F in 90 minutes.
- Shock Freezing: Blast Freezes **33 lbs** from 176°F to 0°F in 240 minutes.
- Minimum temperature: **-40°F**
- Maximum temperature: **+185°F**

Capacity

- Capacity: 5 X US Half-Size Sheet Pans (13" x 18")
- Spacing: 2.7"



Product Overview

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

Ideal for professional kitchens and production environments, it chills up to 55 lbs from 176°F to 37°F in 90 minutes and freezes 33 lbs from 176°F to 0°F in 240 minutes. Equipped with a 9" Evolution touchscreen, multipoint core probe, and multiple 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). Its stainless-steel AISI 304 build, removable electronic panel, and smart features like HACCP data logging, and EVOCloud connectivity make it a durable and intelligent choice for modern food operations.

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.
- Integrated sterilizer
- 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



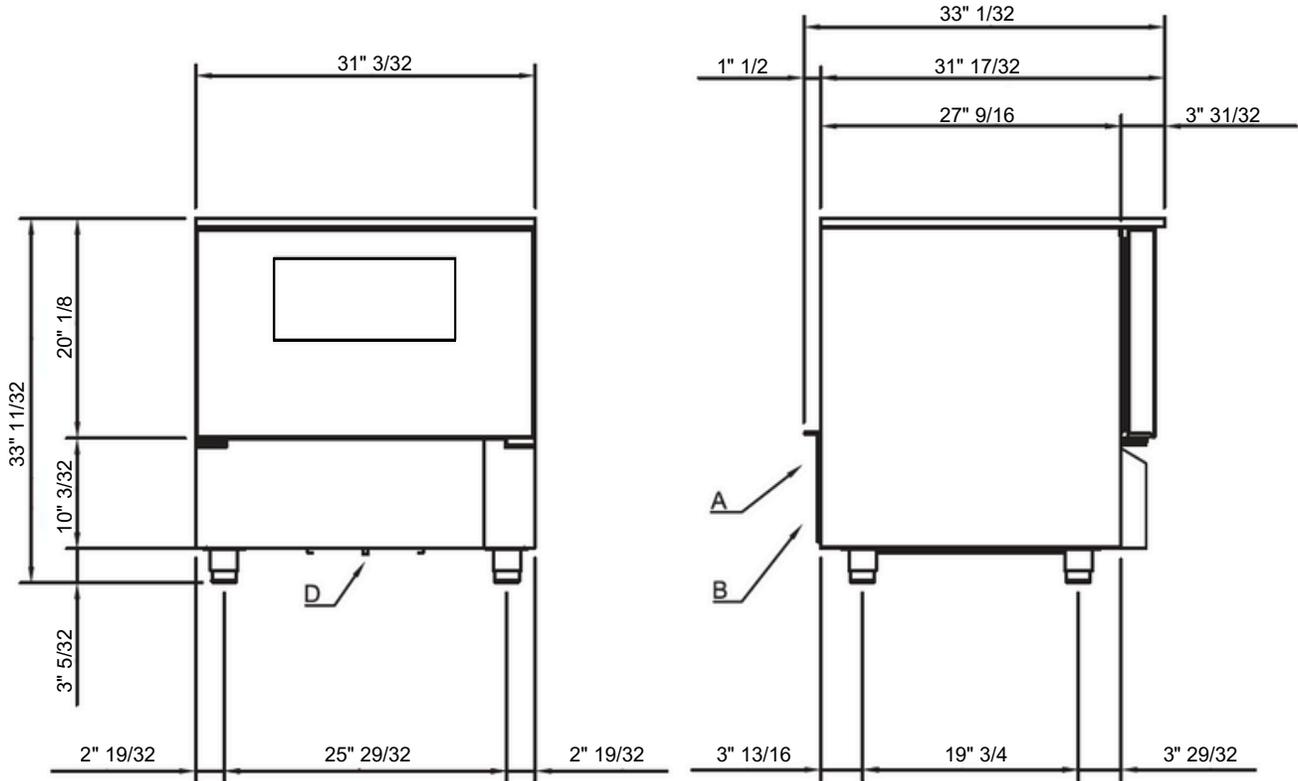
Approvals:



Infinity 5 All In One



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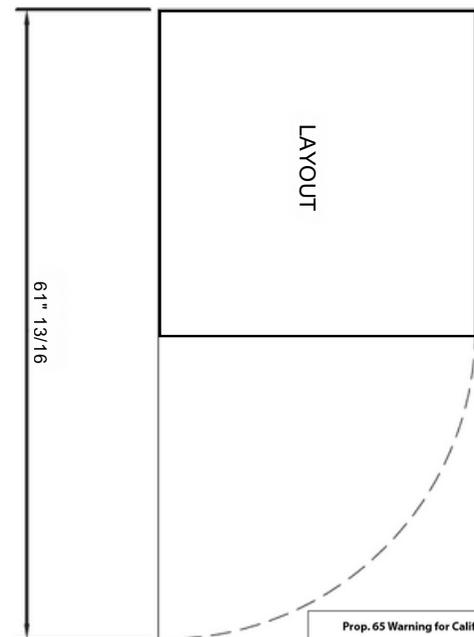


Dimensional Data

- External Dimensions: 31 3/32" x 33 1/32" x 33 11/32"
- Internal Dimensions: 26 5/16" x 16 15/32" x 14 7/16"
- Packing Dimensions: 32 11/16" x 33 27/32" x 42~1/8"
- Insulation Thickness (in): 2.36
- Internal Volume (gal): 26.41
- Gross Weight (lbs): 258
- Net Weight (lbs): 245

Electrical & Refrigeration Data

- Power Supply (V/Ph/Hz): 208/1/60
- Nominal Power Consumption (W): 704
- Compressor: NT2178GK
- Noise (db): 64
- Maximum Absorbed Current (Amps): 8.05
- Climatic Class: 5
- Refrigerating Power (BTU/h): 6227
- Gas: R404A - GWP 3922 - lb 2.64



Prop. 65 Warning for California Residents
 WARNING: This product may contain chemicals known to the State of California to cause cancer, birth defects, or other reproductive harm.