

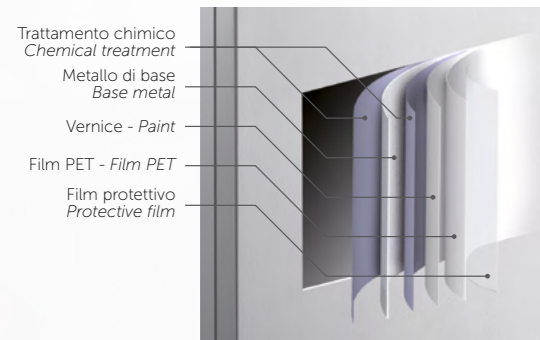


La nuovissima linea di abbattitori Afinox, competitiva nel prezzo e sicura nelle prestazioni.

- Innovativo rivestimento in Steel-PET, anti impronta, resistente e facile da pulire. Interno in AISI 304 (mod. FASTER 5/10/15).
- Sistema di controllo touch, per cicli di abbattimento e surgelazione facili ed immediati.

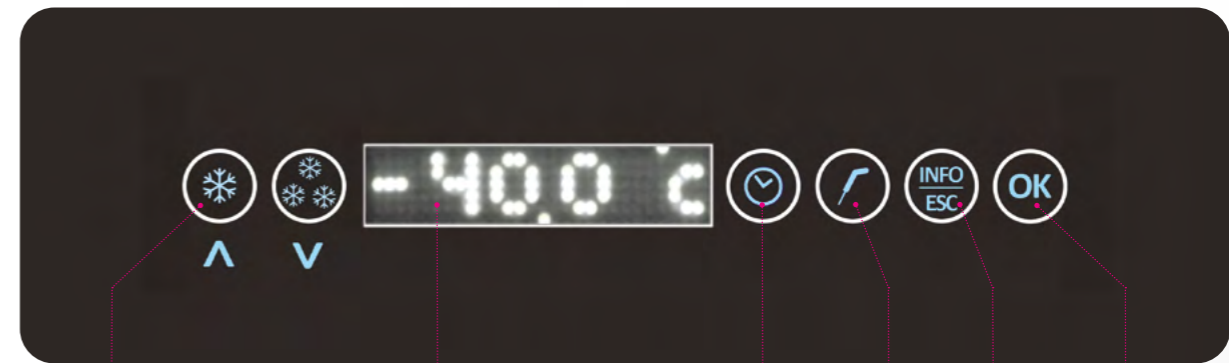
The newest Afinox line of blast chillers, competitive in the price and safe in the performances.

- Innovative Stell-PET coating, none smear surface, durable and easy to clean. S/s AISI304 Internal room (mod. FASTER 5/10/15).
- Touch control system, for fast and immediate chilling and freezing cycles.



Interno porta/esterno  
in Steel PET  
Internal door/external  
in Steel PET

Interno in AISI 304  
(mod. FASTER 5/10/15)  
S/s AISI 304 Internal room  
(mod. FASTER 5/10/15)



**Selezione cicli**  
Cycles selection

1. abbattimento (+3°/❄)  
blast chilling (+3°/❄)
2. surgelazione (-40°/❄❄❄)  
shock freezing (-40°/❄❄❄)

Messaggi a scorrimento  
in 9 lingue.  
9 languages scrolling  
messages

Modalità  
Tempo  
Time  
mode

Tasto  
informazioni  
Info Key

Modalità sonda  
Core probe mode

Tasto Start/Stop/Stand-By/  
Conferma selezioni  
Start/Stop/Stand-By/  
Selection confirmation key

Dotazioni standard - Standard features

**GASTRONOMY**



Guide a filo per inserimento  
teglie GN1/1 e EN 400x600.  
Wire runners for GN1/1 and EN  
400x600 trays.

**PASTRY - BAKERY - PIZZA**



Kit guide per teglie pasticceria  
EN 400x600  
Kit of runners for pastry trays  
EN 400x600

**ICE-CREAM**



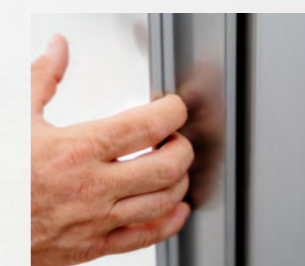
Coppie guide  
EN600x400 H40 (passo 50mm)  
+ griglie EN600x400  
Pairs runner  
EN600x400 H40 (pitch 50mm)  
+ Shelf inox EN600x400



Sonda al cuore.  
Core probe.

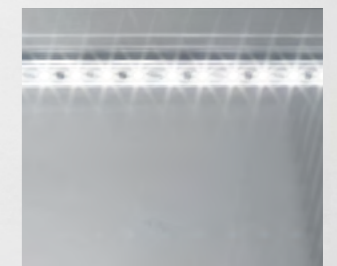


Gas R290 di serie  
Gas R290 standard



Nuova maniglia ergonomica.  
Enhanced integrated handle

Dotazioni opzionali -  
Optional features



Illuminazione a LED  
LED lighting



Prodotto in Pronta consegna ordinabile da B2B  
Ready on stock can be ordered from B2B area



Abbattitori di temperatura su piedi o ruote in STEEL-PET (acciaio prerivestito) esterno ed interno porta, acciaio inox AISI 304 interno cella. Per inserimento teglie GN1/1 o EN400x600 (mod. Faster 3 solo GN1/1).

Blast chillers available on castors or feet, made of external and internal door STEEL-PET (pre-coated steel, with internal body made of s/s AISI 304. For GN1/1 or EN400x600 shelves (mod. Faster 3 only GN1/1).

**Optional:**  
Luce led, Griglie non comprese, Porta incernierata a destra, Ruote

**Optional:**  
Led light, Shelves not included, Right hinged door, Castors



STANDARD KIT



SONDA AL CUORE CORE PROBE



LED 3-5-10-15









PORTADX 5-10-15



KIT RUOTE 700

**FASTER-e**  
GASTRONOMY  
3-5-10-15



Modello Model	Codice Code	Abbattimento Blast chilling +3°C Kg	Surgelazione Shock freezing -18°C Kg	GAS GAS	Dimensioni Dimensions (mm)	Max Capacità Teglie Max Pans-trays capacity	Assorbimento Absorbed power		Vtaggio Voltage (Volt/Ph/Hz)	Dimensioni imballo Packing dimensions (mm)	Peso Netto/Lordo Net/Gross weight (kg)
							Watt (-10/+45)	Ampere			
 <b>FASTER-e 3</b> 	7AMF0315SA001	10	5	R290 GWP 3 Kg 0,10	650x610x540	3 GN1/1 H40 (Passo / Pitch 50mm) Dimensioni interne utili (mm) Useful internal dimensions (mm) 545x350x240 mm	491	6	230/1/50	695x645x675	56/65
 <b>FASTER-e 5</b> 	7AMF0515SA001	18	7	R290 GWP 3 Kg 0,10	760x710x830	5 GN1/1 H40 (passo / pitch 65mm) 5 EN600x400 H40 (passo/pitch 50mm)	797	7.21	230/1/50	800x778x1038	76/92
 <b>FASTER-e 10</b>	7AMF1015SA001	33	10	R290 GWP 3 Kg 0,30	790x807x1629	10 GN1/1 H40 (passo / pitch 65mm) 10 EN600x400 H40 (passo/pitch 50mm)	1310	9.89	230/1/50	830x860x1780	122/143
 <b>FASTER-e 15</b>	7AMF1515SA001	45	15	R290 GWP 3 Kg 0,20 +0,20	790x807x1970	15 GN1/1 H40 (passo / pitch 65mm) 15 EN600x400 H40 (passo/pitch 50mm)	2620	9.89	400/3/50	830x860x2120	185/207

Le rese di abbattimento e surgelazione (Kg) sono indicative e non vincolanti. I tempi di raffreddamento dipendono da specifiche dell'alimento.

I gas fluorurati a effetto serra sono contenuti in apparecchiature ermeticamente sigillate.

Dati tecnici e caratteristiche soggetti a cambiamento senza preavviso.

Freezing and chilling outputs (kg) are not binding. Cooling times depend on food composition and size.

Fluorinated greenhouse refrigerant gases are contained in hermetically sealed equipment.

All specifications are subject to change without notice.



## FASTER-E



Abbattitori di temperatura su piedi o ruote in STEEL-PET (acciaio prerivestito) esterno ed interno porta, acciaio inox AISI 304 interno cella.  
Per inserimento teglie EN400x600 H40

**Optional:**  
Luce led, Griglie non comprese,  
Porta incernierata a destra, Ruote

Blast chillers available on castors or feet, made of external and internal door STEEL-PET (pre-coated steel, with internal body made of s/s AISI 304.  
For EN400x600 shelves

**Optional:**  
Led light, Shelves not included,  
Right hinged door, Castors

**FASTER-e**  
PASTRY-BAKERY-PIZZA  
5-10-15



STANDARD KIT



SONDA AL CUORE  
CORE PROBE



LED 5-10-15



PORTADX  
5-10-15



KIT RUOTE 700

R290	Modello Model	Codice Code	Abbattimento Blast chilling		Surgelazione Shock freezing	GAS GAS	Dimensioni Dimensions (mm)	Accessori Accessories	Assorbimento Absorbed power		Vtaggio Voltage (Volt/Ph/Hz)	Dimensioni imballo Packing dimensions (mm)	Peso Netto/Lordo Net/Gross weight (kg)
			+3°C Kg	-18°C Kg					Watt (-10/+45)	Ampere			
	<b>FASTER-e 5-P</b>	7AMF0515SA002	18	7	R290 GWVP 3 Kg 0,10	760x710x830	5 Coppie guide/ <i>Paris runners</i> EN600x400 H40 (passo / pitch 50mm)	797	7.21	230/1/50	800x778x1038	83/98	
	<b>FASTER-e 10-P</b>	7AMF1015SA002	33	10	R290 GWVP 3 Kg 0,30	790x807x1629	10 Coppie guide/ <i>Paris runners</i> EN600x400 H40 (passo / pitch 50mm)	1310	9.89	230/1/50	830x860x1780	132/153	
	<b>FASTER-e 15-P</b>	7AMF1515SA002	45	15	R290 GWVP 3 Kg 0,20 + 0,20	790x807x1970	15 Coppie guide/ <i>Paris runners</i> EN600x400 H40 (passo / pitch 50mm)	2620	9.89	400/3/50	830x860x2120	201/222	

Le rese di abbattimento e surgelazione (Kg) sono indicative e non vincolanti. I tempi di raffreddamento dipendono da specifiche dell'alimento.  
I gas fluorurati a effetto serra sono contenuti in apparecchiature ermeticamente sigillate.  
Dati tecnici e caratteristiche soggetti a cambiamento senza preavviso.

Freezing and chilling outputs (kg) are not binding. Cooling times depend on food composition and size.  
Fluorinated greenhouse refrigerant gases are contained in hermetically sealed equipment.  
All specifications are subject to change without notice.



## FASTER-E



Abbattitori di temperatura su piedi o ruote in STEEL-PET (acciaio prerivestito) esterno ed interno porta, acciaio inox AISI 304 interno cella.  
Per inserimento vaschette gelato.

Blast chillers available on castors or feet, made of external and internal door STEEL-PET (pre-coated steel, with internal body made of s/s AISI 304.  
For Ice-cream pans.

**Optional:**  
Luce led, Vaschette Gelato (5l - 360x165xH120 mm) non comprese, Porta incernierata a destra, Ruote

**Optional:**  
Led light, icecream pans (5l - 360x165xH20mm) not included, Right hinged door, Castors

## FASTER-e ICE CREAM 3-5-10-15



STANDARD KIT



SONDA AL CUORE  
CORE PROBE



LED 3-5-10-15



PORTADX  
5-10-15



KIT RUOTE 700

R290	Modello Model	Codice Code	Abbattimento Blast chilling +3°C Kg	Surgelazione Shock freezing -18°C Kg	GAS GAS	Dimensioni Dimensions (mm)	Accessori Accessories	Cap.vaschette gelato Ice-cream pans cap. (5 l) (165x360xH120)	Assorbimento Absorbed power		Voltaggio Voltage (Volt/Ph/Hz)	Dimensioni imballo Packing dimensions (mm)	Peso Netto/Lordo Net/Gross weight (kg)
									Watt (-10/+45)	Ampere			
	<b>FASTER-e 3-G</b>	7AMF03I50A001	10	5	R290 GWP 3 Kg 0,10	650x610x540	Guide a filo/Wire guides GN1/1 H40 Passo / Pitch 50mm + 1 griglia/shelf inox GN1/1 - Dimensioni interne utili Useful internal dimensions 545x350x240 mm	2	491	6	230/1/50	695x645x675	58/66
	<b>FASTER-e 5-G</b>	7AMF05I50A001	18	7	R290 GWP 3 Kg 0,10	760x710x830	5 Coppie guide / pairs runner EN600x400 H40 (passo / pitch 50mm) + 2 griglie / Shelf inox EN600x400	6	797	7.21	230/1/50	800x778x1038	88/104
	<b>FASTER-e 10-G</b>	7AMF10I50A001	33	10	R290 GWP 3 Kg 0,30	790x807x1629	10 Coppie guide / pairs runner EN600x400 H40 (passo / pitch 50mm) + 5 griglie / Shelf inox EN600x400	15	1310	9.89	230/1/50	830x860x1780	145/166
	<b>FASTER-e 15-G</b>	7AMF15I50A001	45	15	R290 GWP 3 Kg 0,20 + 0,20	790x807x1970	15 Coppie guide / pairs runner EN600x400 H40 (passo / pitch 50mm) + 7 griglie / Shelf inox EN600x400	21	2620	9.89	400/3/50	830x860x2120	219/240

Le rese di abbattimento e surgelazione (Kg) sono indicative e non vincolanti. I tempi di raffreddamento dipendono da specifiche dell'alimento.  
I gas fluorurati a effetto serra sono contenuti in apparecchiature ermeticamente sigillate.  
Dati tecnici e caratteristiche soggetti a cambiamento senza preavviso.

Freezing and chilling outputs (kg) are not binding. Cooling times depend on food composition and size.  
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All specifications are subject to change without notice.



## Optional e Accessori

## Optionals & Accessories

Modello Model	Codice Code	Descrizione Description	SMALL-E	FASTER-E 3	FASTER-E 5/10/15
<b>ACCESSORI / ACCESSORIES</b>					
	74768120	Griglia inox EN 600x400 - S/s EN 600x400 shelf	x	-	x
	74768002	Griglia inox GN 1/1 - S/s GN 1/1 shelf	x	x	x
	74707012	Teglia inox GN 1/1 h=20 - S/s GN 1/1 pan 20mm deep	x	x	x
	74707013	Teglia inox GN 1/1 h=40 - S/s GN 1/1 pan 40mm deep	x	x	x
	74707008	Teglia alluminio GN 1/1 h=20 mm - Aluminium GN 1/1 h=20 mm pan	x	x	x
	74707300	Vassoio inox pasticceria EN400x600 h=20mm - S/s EN 600x400 tray 20 mm deep	x	-	x
	74707301	Vassoio inox pasticceria EN400x600 h=40mm - S/s EN 600x400 tray 40 mm deep	x	-	x
	74707282	Vassoio alluminio EN 600x400x20 mm - Aluminium EN 600x400x20 mm tray	x	-	x
	74707200	Vaschetta inox gelato 5 lt (anche per Faster 3) - S/s ice-cream 5lts pan (also for Faster 3)	x	x	x
	71379644 x4	Ruota in poliammide nero + Freno / Black Polyamide Wheel + Brake	x	-	x
<b>PORTADX</b>		Sovrapprezzo per porta incernierata a destra / Price increase for right hinged door	x	-	x
<b>PIEDI 3</b>		Sovrapprezzo per kit piedi FASTER 3 (altezza minima/massima 70-95mm)			Price increase for feet kit FASTER 3 (minimum/maximum height 70-95mm)
<b>LED 3</b>		Sovrapprezzo Illuminazione a LED			Price increase for LED Lighting
<b>LED 5-10-15</b>		Sovrapprezzo Illuminazione a LED			Price increase for LED Lighting
<b>KIT 4 RUOTE</b>		Sovrapprezzo Kit ruote (mod. 5-10-15)			Price increase for Castors kit (mod. 5-10-15)
<b>VERS220-1-60 3-5</b>		Sovrapprezzo versione 220V/1Ph/60Hz FASTER-e 3-5			Price increase for 220V/1Ph/60Hz version FASTER-e 3-5
<b>VERS220-1-60 10</b>		Sovrapprezzo versione 220V/1Ph/60Hz FASTER-e 10			Price increase for 220V/1Ph/60Hz version FASTER-e 10
<b>VERS220-3-60 15</b>		Sovrapprezzo versione 220V/3Ph/60Hz FASTER-e 15			Price increase for 220V/3Ph/60Hz version FASTER-e 15

Dati tecnici e caratteristiche soggetti a cambiamento senza preavviso. / All specifications are subject to change without notice.