

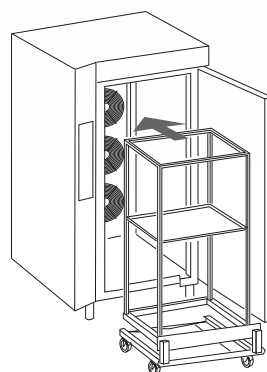
More than *Fresh.*



MF 100.1 ST

The condensing unit is remote

Organize your production
and processes with flexibility
24 hours a day.



YIELD PER CYCLE

from +90°C to +3°C	100 kg
from +90°C to -18°C	100 kg

CAPACITY

Trolleys n.	1x ST Rational SCC201
	1x ST Convotherm OEB20.10
	1x ST HOUNO RACK 1.20
	1x ST FUJIMAK 201
	1x ST TANICO TSCODC20N

DIMENSIONS

width	1210 mm
depth	1115 mm
height	2150 mm
weight	340 kg

ELECTRICAL DATA

max absorbed power	1,1 kW
max absorbed current	2,5 A
voltage	400 V-50Hz (3N+PE)

CONDENSING UNIT UC100

max absorbed power	7 kW
max absorbed current	15,8 A
voltage	400 V-50Hz (3N+PE)
width	872 mm
depth	1351 mm
height	1418 mm
weight	200 kg

UNIQUE SELLING POINTS



MYA, TOUCH SCREEN INTERFACE

MultiFresh® comes with *MyA*, a **touch screen interface with 7"** screen which makes using the machine simple, even for inexperienced operators. The **intuitive icons** give access to the **numerous functions** provided by MultiFresh® for optimum control of all the production processes.

MyA is used to **customize all the parameters for each cycle** – ventilation, time, temperature, etc. – to create the ideal process for each item.

BLAST CHILLING AND SHOCK FREEZING CYCLES

MultiFresh® chills to +3°C and freezes to -18°C **from any temperature, including boiling hot products**, maintaining the consistency, moisture and nutrients of each type of food. MultiFresh® rapidly goes through the temperature range of **+90°C to +70°C, fundamental for quality**, and **+40°C to +10°C, to limit bacterial proliferation**. It freezes to **-18°C**, guaranteeing the **formation of micro-crystals** that do not spoil the structure of the food.

MAXIMUM FLEXIBILITY

MultiFresh® is easily set up for all food business areas - *Catering, Confectioners, Ice Cream Makers and Bakers* – with a choice of numerous functions for each sector .

IRINOX BALANCE SYSTEM®:

The principle on which blast chillers operate consists of removing heat from food in the shortest time possible in order to limit product ageing. Our blast chillers guarantee **the fastest heat removal, also with boiling hot food**, due to the Irinox Balance System®, i.e. **the perfect size of the main refrigerator components** (condenser, evaporator, compressor and fan).

▪ **Condenser**

Condensers are built to the drawings and specifications of Irinox R&D and have **large exchange surfaces** to guarantee **high performance even with high ambient temperatures**. They are built to reduce acoustic impact and the amount of refrigerant involved.

▪ **Evaporator**

Built to the drawings and specifications of Irinox R&D with **large heat exchange surfaces** to prevent food dehydration. A Multi-injection system ensures good performance and **cataphoresis** anti-corrosion treatment prolongs the life of the evaporator.

▪ **Compressor**

The compressors selected by Irinox guarantee **low energy consumption and great reliability** and meet their stated productivity.

▪ **Ventilators**

The new generation **variable speed fans** with innovative design and materials are **exclusive to Irinox**. They provide **uniform ventilation and controlled humidity** throughout the chamber. The system that stops the fan immediately when the door is opened avoids loss of cold with the door open.

SANIGEN®: SANIFICATION 24/7 (OPTIONAL)

The Irinox patented sanitization system **sanitizes every part of the chamber**, including the **areas difficult to access for cleaning** (e.g. the evaporator).

The system's efficiency, tested by Udine University and **certified by the Italian Ministry of Health**, guarantees **bacteria abatement of 99.5%**. *Sanigen®* also acts to **eliminate unpleasant odours** that can occur at the end of the work cycle or the working day.

MULTISENSOR®

MultiFresh® comes with a *MultiSensor®* **5-point probe** for perfect temperature control. **Core temperature readings** provide *MyA* software with extremely precise indications which allow prompt **regulation of ventilation, temperature and humidity** in the chamber. The special shape of the *MultiSensor®* probe makes it **easy to remove from food** without spoiling any part of it and without the need to overheat it. The Irinox patented system of **automatic attachment to the door** facilitates its use and prevents malfunctioning.

MANUAL DEFROSTING

MultiFresh® can be defrosted manually at the end of the day. It does not **defrost automatically during the work cycle in progress** because it is constantly able to remove all the heat from the chamber, even when it contains boiling hot food, and this prevents the formation of ice on the evaporator.

OVEN COMPATIBILITY

To facilitate work the structure and size of MultiFresh® units are designed to be compatible with the trolleys supplied by major oven manufacturers.

UNIQUE SELLING POINTS



IRINOX MANUFACTURING QUALITY

Below are some details of the manufacture and functions of MultiFresh®:

- **Soft closing magnetic door closure**, softened by a high/low temperature resistant gasket.
- **Automatic switch from manual mode (timed) to automatic mode (with probe)**; MultiFresh® senses if the probe has been inserted or not.
- **Wireless** data transfer to easily download and save work process data on dedicated software (**Haccp Control Software**).
- **Maximum cleanliness and hygiene** due to rounded corners and components situated in the chamber so that they can be accessed and cleaned easily.
- Refrigerant gas R452A.

IRINOX CERTIFICATIONS:

▪ **CE**: indicates that a product is compliant with the applicable EU legislation and may circulate freely within the EU



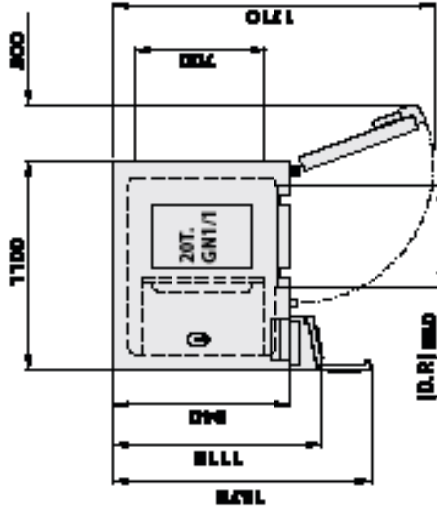
▪ **TÜV / PED Directive 97/23/CE (Pressure Equipment Directive)** Certificate number: TIS-PED-MI-12-05-001918-5534



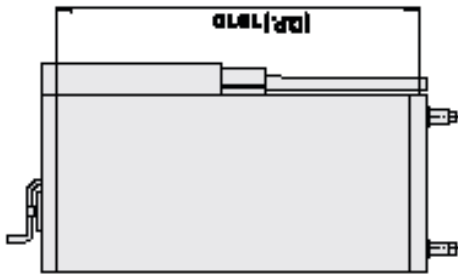
*Contains fluorinated greenhouse gases covered by the Kyoto Protocol.

(D.P.R.) = Door passage

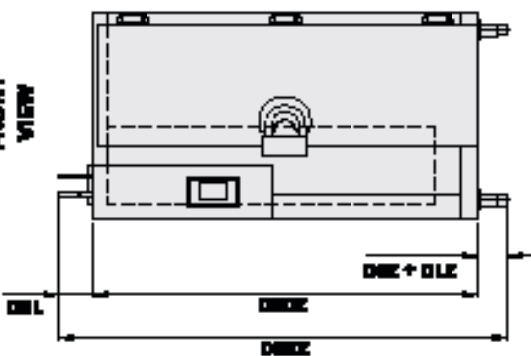
TOP VIEW



SIDE VIEW

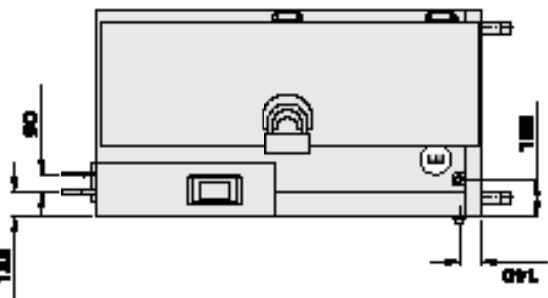
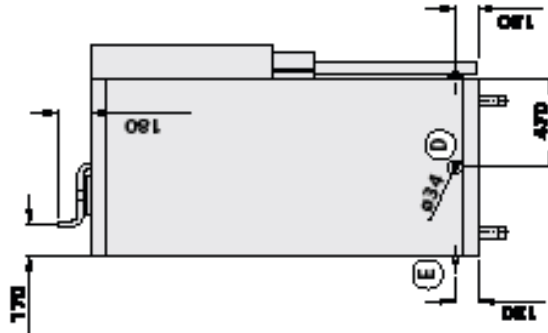
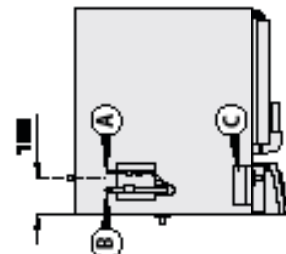


FRONT VIEW



Model / Package	D.P.	L1	L2	L3	L4	L5	20T		20T/1		
							3PH/3W	3PH/3W	3PH/3W	3PH/3W	
Total width	mm	1,1	1,5	1,6	1,6	1,6	1,6	1,6	1,6	1,6	
Total capacity	A	2,5	2,7	5,2	5,2	5,2	5,2	5,2	5,2	5,2	
Supply cable class	mm ²	5G1,5	5G1,5	4G1,5	4G1,5	4G1,5	4G1,5	4G1,5	4G1,5	4G1,5	
To connect connecting cable class	mm ²	7x1,5	7x1,5	7x1,5	7x1,5	7x1,5	7x1,5	7x1,5	7x1,5	7x1,5	
Line type / Neutral phase change		BIMBA									
Liquid line connection		p12									
Suction line connection		p28									
Refrigerant ambient air temperature	°C	32									
Cabinet weight	kg	-									
Valid for lifting cycle (D1-F12)	kg	140									
Valid for lifting cycle (D1-F12) 1"	kg	140									
Valid for lifting cycle (D1-F12) 1"	kg	140									

- (A) Liquid line connection
- (B) Suction line connection
- (C) Supply and communication cables inlet
- (D) Drainage discharge standard
- (E) Drainage discharge on demand



DRAIN POSITION

measurement in millimeters

IRINOX

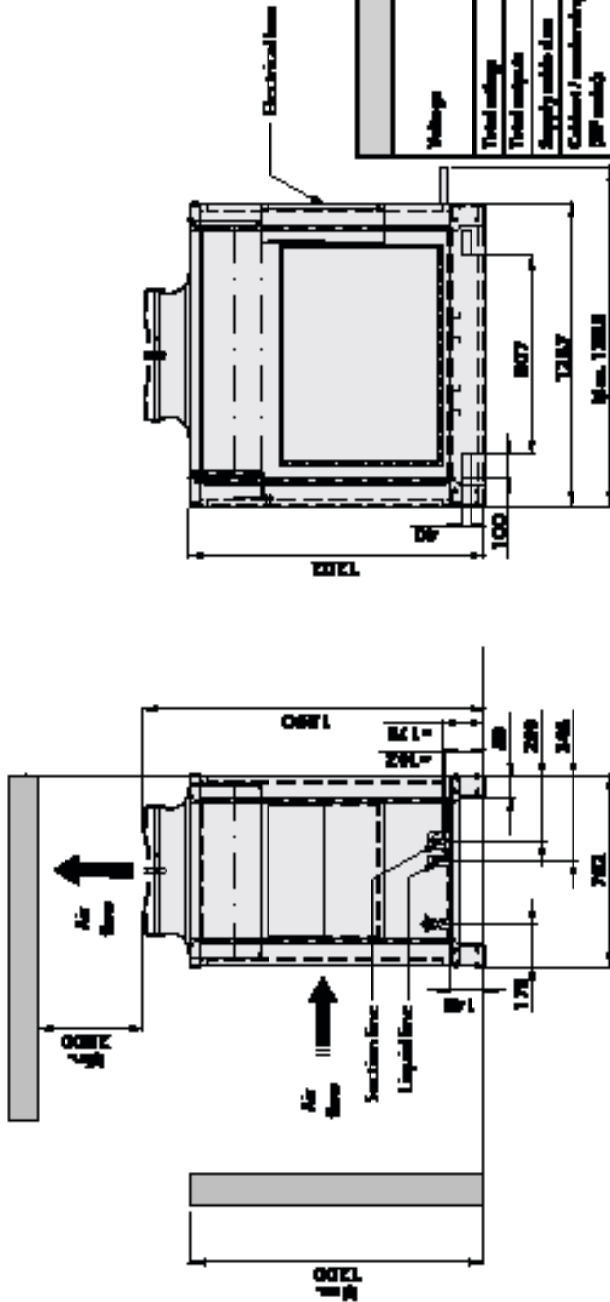
Mod.: MF20T1020

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Rev.: 01

MYA

★ Min in power cable



REMOTE UNIT FEATURES

Voltage	400V 3HFE		200V 3HFE		400V 3HFE	
	RF	A	RF	A	RF	A
Total ratings	32	10.2	32	10.2	32	10.2
Total outputs	7x1.5	2x1.5	7x1.5	2x1.5	7x1.5	2x1.5
Supply cable diam	SGA	4G2.5	SGA	4G2.5	SGA/SGE	SGA/SGE
Cable / mounting with connection cable (RF cables)	7x1.5	7x1.5	7x1.5	7x1.5	7x1.5	7x1.5
Compressor rating	1/4 HP	4,4 (6)	1/4 HP	4,4 (6)	1/4 HP	4,4 (6)
Refrigeration fluid (-10°C temp./+40°C cond)	R410A	146.20	R410A	146.20	R410A	146.20
Condensator rating (-15°C temp./+40°C cond)	R410A	207.00	R410A	207.00	R410A	207.00
Gas type	R410A	R410A	R410A	R410A	R410A	R410A
Liquid line connection	mm	φ 12	mm	φ 12	mm	φ 12
Suction line connection	mm	φ 28	mm	φ 28	mm	φ 28
Compressor displacement	cm ³ /h	22,22	cm ³ /h	22,22	cm ³ /h	22,22
Maximum air circulation	m ³ /h	9000	m ³ /h	9000	m ³ /h	9000
Maximum ambient air temperature	°C	43	°C	42	°C	42
Dimensions with packing (HxWxD)	mm	130x100x170	mm	130x100x170	mm	130x100x170
Weight with packing	kg	3,75	kg	3,15	kg	3,15
Volume with packing	m ³	2,263	m ³	2,263	m ³	2,263
Net weight	kg	2,78	kg	2,70	kg	2,70

measurement in millimeters

IRINOX

Mod.: MFC000000

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Rev.: 00

