



Blast Chilling

Preserve freshness, elevate efficiency

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SKOPE & Irinox

Uniting for a premium experience

SKOPE and Irinox have a strong partnership founded on shared values, commitment to innovation and a dedication to delivering top-tier product quality.

Both esteemed family-owned enterprises, SKOPE and Irinox provide an extensive range of state-of-the-art blast chilling solutions that enhance our customer's experience.

SKOPE is proud to be the exclusive distributor of premium Irinox Blast Chillers for Australia, New Zealand and the Pacific Islands and to bring the shared vision for delivering unparalleled value across the region.



The Freshness Company®





Reach-In Blast Chiller

Chill with precision, freeze with power



Optimum food safety & temperature control

Australasia has some of the strictest food safety rules in the world, and Irinox reach-in blast chillers ensure you can comply. Irinox blast chillers stop the spread of bacteria due to food being chilled quicker than any other brand, rapidly going through the high-risk temperature range (+40°C/+10°C) so that bacteria have no time to reproduce. Without Irinox blast chilling, bacteria can double every 15 minutes. Temperature recording and reporting is accurate and automated thanks to Irinox's unique capabilities.

Reach-In Blast Chiller

Huge time & cost efficiencies

A commercial kitchen is incomplete without an Irinox blast chiller. Ingredients can be stored fresher for longer, meaning that more can be prepped in bulk and in advance, giving kitchens the ability to produce meals in half the time while ensuring a consistent level of food quality. Ordinary freezing methods transform the liquids in food into macrocrystals which damage its structure. Irinox MultiFresh's ultra-fast shock freezing gets the food core to -18°C at a quicker speed, leading to the formation of microcrystals that preserve the natural properties of food.

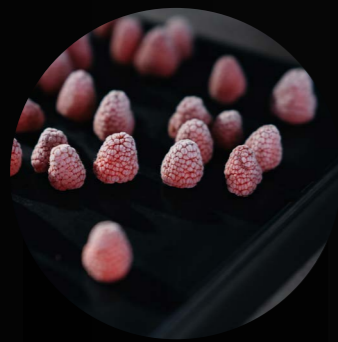


Irinox & SKOPE | Uniting for a premium experience



Eco-Friendly Natural Refrigerant

The Global Warming Potential of R290 natural refrigerant* is virtually zero. Other refrigerants can be over 54,000 times worse for the environment.



Outstanding Performance

Irinox can chill or freeze product faster than any other competitor on the market. It also uses less energy in the process.



Class-Leading MultiRack System

Irinox's unique MultiRack shelving system accommodates both gastronorm and bakery sized trays and racks. The distance between trays can be adjusted to 20mm to maximise output whilst guaranteeing air distribution across all levels.



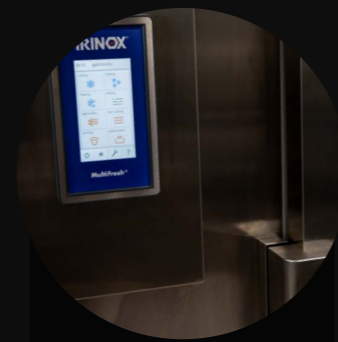
Advanced Programmable Configuration

Irinox MultiFresh Next interface is available as either a 10" or 4.3" touchscreen with a dashboard, that can be easily set so common cycles are just a press of a button away. Comes complete with an LED light bar and acoustic alarms and notifications.



Sanigen Anti-Bacterial System

Sanigen acts on the microbes present in the air and on surfaces. It is proven to reduce contamination and bacterial load in the air by up to 99% and works in hard-to-reach areas such as the evaporator.



HACCP Compliance

Compliance is made easy with the blast chiller's temperature accuracy, and the ability to quickly download (or transfer to a USB) all the logged food safety data at any time.



Flush Hinges & Slow-Close Door

The full-height door features bevelled edges and patented hinges with standard opening of 160° which can be easily cleaned. These can also be set to 115° to avoid interference with nearby equipment, and are fitted with a slow-close mechanism.



Superior Warranty Protection

Irinox blast chillers are backed with 2 years parts and labour warranty from Australasia's leading commercial refrigeration service business - SKOPE Services.

*MultiFresh Next range only

MultiFresh Next Excellence | Summary

Highest performance, highest versatility including low-temp cooking

Perfect for:

- Maximum yield with minimum energy
- Optimised chilling and freezing cycles tailored for specific applications to ensure food quality and longer product life
- Fully programmable touch screen for both ease of use and delivering incredible creations
- Unmatched versatility with blast chilling, shock freezing and low temperature cooking in the one appliance



Superior Food Safety



Truly Green
Natural Refrigerant



Extensive Capacity



MultiFresh Next S



MultiFresh Next M



MultiFresh Next L



MultiFresh Next LL

Key Features

- Fastest, most efficient and most versatile blast chiller on the market
- Chilling, freezing, non-stop, cold holding, warm holding and low temperature cooking capabilities
- Are also used to safely thaw, proof doughs, dry foods, temper chocolate and pasteurise
- Configurable for your business with modes for gourmet cooking, pastry, bakery and ice cream
- All models fit GN 1/1 and 600 x 400 trays, while SL, ML and LL also suitable for 2/1 trays
- Advanced 10" programmable touch screen display
- High capacity and yield in both chilling and freezing modes
- R290 Natural Refrigerant
- Sanigen Anti-Bacterial System
- Real-time push notifications for faults or alarms
- AISI 304 Stainless Steel
- 2 Year Warranty (Parts & Labour)

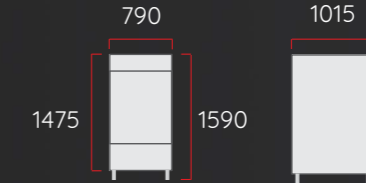
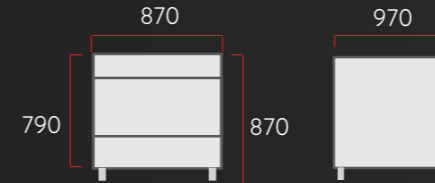
Stock Availability

- S, M, L, LL available to order from stock
- SL, ML and configured performance levels are made to order

Available Configurations

- S, M, L, LL (as stocked) or SL, ML (MTO) sizes
- Standard (as stocked) Turbo, Eco Silent or Turbo Silent (MTO) Performance levels
- Optional low feet and castors

MultiFresh Next Excellence | Specifications



Product Details

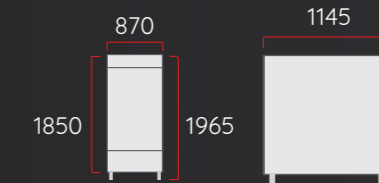
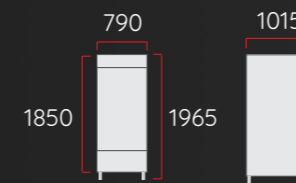
	Reach-In Blast Chiller	Reach-In Blast Chiller	Reach-In Blast Chiller
Model Number	MultiFresh Next S	MultiFresh Next SL	MultiFresh Next M
Body Finish (interior/exterior - all sides)	304 AISI stainless steel	304 AISI stainless steel	304 AISI stainless steel
GN 1/1 Tray Capacity (20mm D)	8	-	18
GN 2/1 Tray Capacity (20mm D)	-	8	-
Cold Functions	Cooling, rapid freezing, cold storage, non-stop cooling and freezing	Cooling, rapid freezing, cold storage, non-stop cooling and freezing	Cooling, rapid freezing, cold storage, non-stop cooling and freezing
Hot Functions	Hot preservation, defrosting, ready-to-serve, low-temperature cooking, chocolate melting, leavening, pasteurisation and drying	Hot preservation, defrosting, ready-to-serve, low-temperature cooking, chocolate melting, leavening, pasteurisation and drying	Hot preservation, defrosting, ready-to-serve, low-temperature cooking, chocolate melting, leavening, pasteurisation and drying
Refrigeration Unit	Self-contained R290	Self-contained R290	Self-contained R290
Digital Screen Size (inches)	10	10	10
Performance			
Max Operating Temperature (°C)	90	90	90
Yield (kg) Chill/Freeze Cycle	25/25	40/40	50/50
Temperature Range (°C)	From +90°C to +3°C or +90°C to -18°C	From +90°C to +3°C or +90°C to -18°C	From +90°C to +3°C or +90°C to -18°C
Current Draw (Amps)	4.8	7.7	12.68



Download
Spec Sheets
on our website



MultiFresh Next Excellence | Specifications



Product Details

	Reach-In Blast Chiller	Reach-In Blast Chiller	Reach-In Blast Chiller
Model Number	MultiFresh Next ML	MultiFresh Next L	MultiFresh Next LL
Body Finish (interior/exterior - all sides)	304 AISI stainless steel	304 AISI stainless steel	304 AISI stainless steel
GN 1/1 Tray Capacity (20mm D)	34	27	54
GN 2/1 Tray Capacity (20mm D)	18	-	27
Cold Functions	Cooling, rapid freezing, cold storage, non-stop cooling and freezing	Cooling, rapid freezing, cold storage, non-stop cooling and freezing	Cooling, rapid freezing, cold storage, non-stop cooling and freezing
Hot Functions	Hot preservation, defrosting, ready-to-serve, low-temperature cooking, chocolate melting, leavening, pasteurisation and drying	Hot preservation, defrosting, ready-to-serve, low-temperature cooking, chocolate melting, leavening, pasteurisation and drying	Hot preservation, defrosting, ready-to-serve, low-temperature cooking, chocolate melting, leavening, pasteurisation and drying
Refrigeration Unit	Self-contained R290	Self-contained R290	Self-contained R290
Digital Screen Size (inches)	10	10	10

Performance

Max Operating Temperature (°C)	90	90	90
Yield (kg) Chill/Freeze Cycle	80/80	70/70	95/95
Temperature Range (°C)	From +90°C to +3°C or +90°C to -18°C	From +90°C to +3°C or +90°C to -18°C	From +90°C to +3°C or +90°C to -18°C
Current Draw (Amps)	12.68	13.95	17.20



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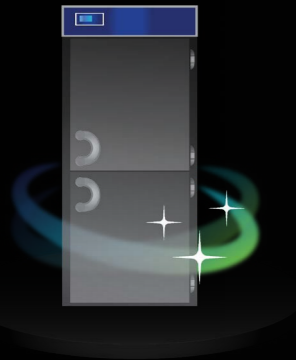


MultiFresh Next Essential | Summary

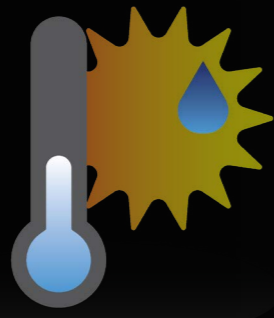
High performance, essential function blast chiller

Perfect for:

- Rapid chilling, shock freezing, non-stop, cold holding from any temperature
- Minimising food waste of both raw and cooked foods
- Achieve maximum food safety and HACCP compliance



Superior Food Safety



Temperature and Humidity Control



Truly Green Natural Refrigerant



MultiFresh Next S



MultiFresh Next M



MultiFresh Next L



MultiFresh Next LL

Key Features

- All models fit GN 1/1 with SL, ML, LL also suitable for 2/1 trays
- Choose from Standard, Turbo, Eco Silent or Turbo Silent performance levels
- Advanced 4.3" programmable touch screen control
- Chilling, freezing, non-stop and cold holding
- All models fit GN 1/1 and 600 x 400 trays, while SL, ML and LL also suitable for 2/1 trays
- High capacity and yield in both chilling and freezing modes
- R290 Natural Refrigerant
- Real-time push notifications for faults or alarms
- AISI 304 Stainless Steel
- 2 Year Warranty (Parts & Labour)

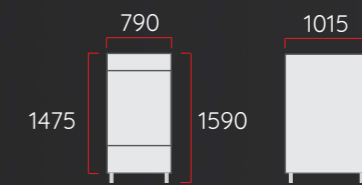
Stock Availability

- Made to order

Available Configurations

- S, SL, M, ML, L, LL sizes (MTO)
- Standard, Turbo, Eco Silent or Turbo Silent Performance levels
- Optional low feet and castors

MultiFresh Next Essential | Specifications



Product Details

	Reach-In Blast Chiller	Reach-In Blast Chiller	Reach-In Blast Chiller
Model Number	MultiFresh Next S	MultiFresh Next SL	MultiFresh Next M
Body Finish (interior/exterior - all sides)	304 AISI stainless steel	304 AISI stainless steel	304 AISI stainless steel
GN 1/1 Tray Capacity (20mm D)	8	-	18
GN 2/1 Tray Capacity (20mm D)	-	8	-
Refrigeration Unit	Self-contained R290	Self-contained R290	Self-contained R290
Cold Functions	Cooling, rapid freezing, cold storage, non-stop cooling and freezing	Cooling, rapid freezing, cold storage, non-stop cooling and freezing	Cooling, rapid freezing, cold storage, non-stop cooling and freezing
Hot Functions	-	-	-
Touch Screen Display Size (Inches)	10	10	10

Performance

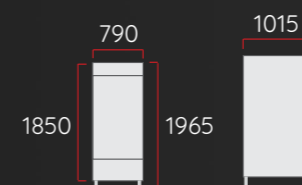
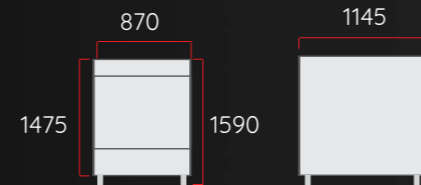
Max Operating Temperature (°C)	90	90	90
Yield (kg) Chill/Freeze Cycle	25/25	40/40	50/50
Temperature Range (°C)	From +90°C to +3°C or +90°C to -18°C	From +90°C to +3°C or +90°C to -18°C	From +90°C to +3°C or +90°C to -18°C
Current Draw (Amps)	4.8	7.7	12.68



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MultiFresh Next Essential | Specifications



Product Details

	Reach-In Blast Chiller	Reach-In Blast Chiller	Reach-In Blast Chiller
Model Number	MultiFresh Next ML	MultiFresh Next L	MultiFresh Next LL
Body Finish (interior/exterior - all sides)	304 AISI stainless steel	304 AISI stainless steel	304 AISI stainless steel
GN 1/1 Tray Capacity (20mm D)	34	27	54
GN 2/1 Tray Capacity (20mm D)	18	-	27
Refrigeration Unit	Self-contained R290	Self-contained R290	Self-contained R290
Cold Functions	Cooling, rapid freezing, cold storage, non-stop cooling and freezing	Cooling, rapid freezing, cold storage, non-stop cooling and freezing	Cooling, rapid freezing, cold storage, non-stop cooling and freezing
Hot Functions	-	-	-
Touch Screen Display Size (Inches)	10	10	10
Performance			
Max Operating Temperature (°C)	90	90	90
Yield (kg) Chill/Freeze Cycle	80/80	70/70	95/95
Temperature Range (°C)	From +90°C to +3°C or +90°C to -18°C	From +90°C to +3°C or +90°C to -18°C	From +90°C to +3°C or +90°C to -18°C
Current Draw (Amps)	12.68	13.95	17.20



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EasyFresh Next | Summary

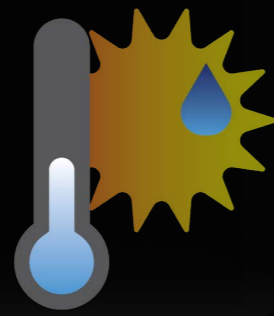
Easy to use, dependable performance

Perfect for:

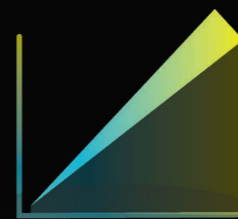
- Simple and easy-to-use blast chilling and freezing
- Chilling, freezing, non-stop and cold holding capabilities
- Minimising waste of raw and cooked foods
- Achieve maximum food safety and HACCP compliance




Superior Food Safety



Temperature and Humidity Control



Energy Efficient



EasyFresh Next XS EasyFresh Next S EasyFresh Next M EasyFresh Next L

Key Features

- Fits GN 1/1 trays
- 2 cooling & 2 freezing cycles - delicate and strong
- Rapidly chill from any temperature to +3°C and freeze to -18°C
- 4.3" interface display
- Simple to use
- R452A refrigerant
- USB connectivity to download HACCP data
- AISI 304 Stainless Steel
- 2 Year Warranty (Parts & Labour)

Stock Availability

- Available to order from stock

Available Configurations

- XS, S, M, L sizes

EasyFresh Next | Specifications



Product Details	Reach-In Blast Chiller	Reach-In Blast Chiller	Reach-In Blast Chiller	Reach-In Blast Chiller
Model Number	EasyFresh Next XS	EasyFresh Next S	EasyFresh Next M	EasyFresh Next L
Body Finish (interior/exterior - all sides)	304 AISI stainless steel	304 AISI stainless steel	304 AISI stainless steel	304 AISI stainless steel
GN 1/1 Tray Capacity (20mm D)	3	8	18	27
Functions	Delicate cooling, strong cooling Delicate freezing, strong freezing	Delicate cooling, strong cooling Delicate freezing, strong freezing	Delicate cooling, strong cooling Delicate freezing, strong freezing	Delicate cooling, strong cooling Delicate freezing, strong freezing
Refrigeration Unit	R452A	R452A	R452A	R452A
Performance				
Max Operating Temperature (°C)	90	90	90	90
Yield/Chill Cycle (kg)	10	18	38	50
Yield (kg) Chill/Freeze Cycle	10/10	15/15	35/35	45/45
Temperature Range (°C)	+90°C to +3°C or +90°C to -18°C	+90°C to +3°C or +90°C to -18°C	+90°C to +3°C or +90°C to -18°C	+90°C to +3°C or +90°C to -18°C
Current Draw (Amps)	5	6.2	4.4	7.0



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Roll-In Blast Chiller

Elevate your cooling experience

IRINOX



Roll-In Blast Chiller

Extensive capacity & big savings

Food producers and large venues need the ability to rapidly chill or freeze high volumes to optimum quality. Irinox's roll-in range includes the self-contained, natural refrigerant, MultiFresh Next XL and XXL (for up to 100kg production), or the MyA range for remote refrigeration installations where greater than 100kg yield is required. MyA roll-in models start from a capacity of 1 x 20 tray GN1/1 trolleys with 100kg of food up to 8 x 20 tray GN2/1 trolleys for 750kg of food. Irinox's roll-in ranges can transform food production businesses delivering huge savings on time and food costs. Ingredients can be stored fresher for longer, meaning that more food can be prepped in bulk and in advance. This gives kitchens the ability to produce the same quantities of food in half the time, while ensuring a consistent level of food quality with food safety built in.

Capability & performance

MultiFresh Roll-In Blast Chillers offer incredible range and performance in one machine. They can blast chill or shock freeze almost any food products and are the only blast chiller that can chill or freeze the same quantity of food whilst guaranteeing the fastest heat removal and the highest quality output.



Irinox & SKOPE | Uniting for a premium experience



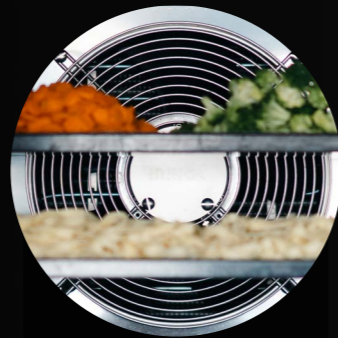
Touchscreen

At the touch of a button on a 7" or 10" screen you can blast chill, shock freeze, proof, thaw, regenerate, pasteurize, and cook at low temperature.



Multiple Functions

Multiple chilling and freezing settings to ensure temperature accuracy and suitability for the requirements of the kitchen.



Eco-Friendly Natural Refrigerant

The Global Warming Potential of R290 natural refrigerant* is virtually zero. Other refrigerants can be over 54,000 times worse for the environment.



Class-Leading MultiRack System

The distance between trays can be adjusted via the IRINOX MultiRack system that allows adjustment of tray holders and guarantees a perfect distribution of air across all levels.



Sanigen Anti-Bacterial System

Sanigen acts on the microbes present in the air and on surfaces. It is proven to reduce contamination and bacterial load in the air by up to 99% and works in hard-to-reach areas such as the evaporator.



Class-Leading MultiCircuit4

Four refrigerant circuits operate as pairs to ensure optimal performance and minimal downtime, allowing the blast chiller to continue operating even if a circuit failure occurs.



HACCP Compliance

Compliance is made easy with the blast chiller's temperature accuracy, and the ability to quickly download (or transfer to a USB) all the logged food safety data at any time.



Superior Warranty Protection

Irinox blast chillers are backed with 2 years parts and labour warranty from Australasia's leading commercial refrigeration service business - SKOPE Services.

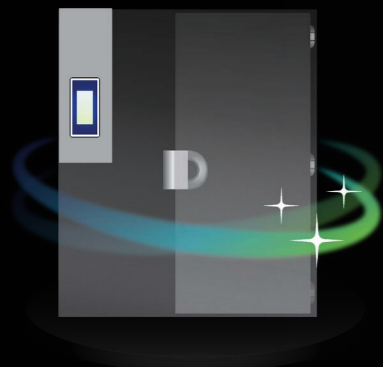
*MultiFresh Next range only

MultiFresh Next Excellence | Summary

The blast chiller for quality and volume production

Perfect for:

- Maximise your businesses capabilities producing more product, more consistently
- Minimising wasted food and labour in commercial kitchens and food production
- Achieving maximum food safety and HACCP compliance
- Venues requiring up to 100kg production from a self-contained system



Superior Food Safety



Truly Green
Natural Refrigerant



Extensive Capacity



MultiFresh XL



MultiFresh XXL

Key Features

- 30% reduction in energy consumption from the equivalent MyA model
- Options to fit trolleys for both GN 1/1 & 2/1 trays
- Choose from Turbo or Turbo Silent performance levels
- Can run operating cycles with temperatures of +90°C to -18°C
- Optional ramp to facilitate easy trolley entry
- Core 3-point probe for perfect temperature control
- 10" programmable interface display
- Built-in air condensation
- R290 natural refrigerant gas

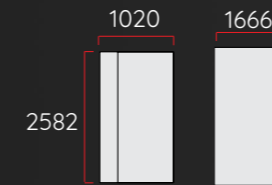
Stock Availability

- Made to Order

Available Configurations

- XL, XXL sizes
- Turbo or Turbo Silent performance levels

MultiFresh Next Excellence | Specifications



Product Details

	Roll-In Blast Chiller	Roll-In Blast Chiller
Model Number	MultiFresh Next XL	MultiFresh Next XXL
Body Finish (interior/exterior - all sides)	304 AISI stainless steel	304 AISI stainless steel
GN 1/1 Trolley Capacity	1	1
GN 2/1 Trolley Capacity	-	1
Refrigeration Unit	R290	R290
Cold Functions	Chilling, freezing, non-stop, cold holding	Chilling, freezing, non-stop, cold holding
Hot Functions	Hot preservation, defrosting, ready-to-serve, low-temperature cooking, chocolate melting, leavening, pasteurization and drying	Hot preservation, defrosting, ready-to-serve, low-temperature cooking, chocolate melting, leavening, pasteurization and drying
Touch Screen Display Size (Inches)	10	10

Performance

Yield (kg) Chill/Freeze Cycle	100/100	100/100
Temperature Range (°C)	+90°C to +3°C or +90°C to -18°C	+90°C to +3°C or +90°C to -18°C
Current Draw (Amps) (230V)	12.7	12.7



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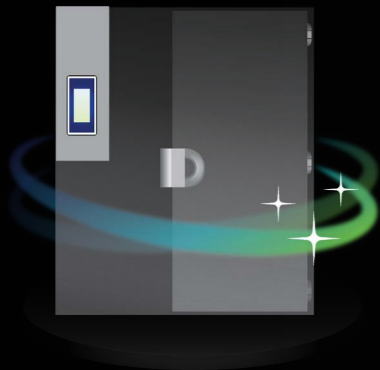


MultiFresh Next Essential | Summary

The blast chiller for quality and volume production

Perfect for:

- Maximise your businesses capabilities producing more product, more consistently
- Minimising wasted food and labour in commercial kitchens and food production
- Achieving maximum food safety and HACCP compliance
- Venues requiring up to 100kg production from a self-contained system



Superior Food Safety



Truly Green
Natural Refrigerant



Extensive Capacity



MultiFresh XL



MultiFresh XXL

Key Features

- 30% reduction in energy consumption from the equivalent MyA model
- Options to fit trolleys for both GN 1/1 & 2/1 trays
- Choose from Turbo or Turbo Silent performance levels
- Can run operating cycles with temperatures of +90°C to -18°C
- Optional ramp to facilitate easy trolley entry
- Core 3-point probe for perfect temperature control
- 10" programmable interface display
- Built-in air condensation
- R290 natural refrigerant gas

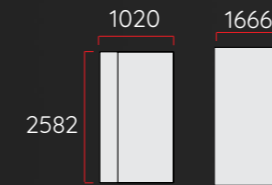
Stock Availability

- Made to Order

Available Configurations

- XL, XXL sizes
- Turbo or Turbo Silent performance levels

MultiFresh Next Essential | Specifications



Product Details

	Roll-In Blast Chiller	Roll-In Blast Chiller
Model Number	MultiFresh Next XL	MultiFresh Next XXL
Body Finish (interior/exterior - all sides)	304 AISI stainless steel	304 AISI stainless steel
GN 1/1 Trolley Capacity	1	1
GN 2/1 Trolley Capacity	-	1
Refrigeration Unit	R290	R290
Cold Functions	Chilling, freezing, non-stop, cold holding	Chilling, freezing, non-stop, cold holding
Hot Functions	-	-
Touch Screen Display Size (Inches)	10	10

Performance

Yield (kg) Chill/Freeze Cycle	100/100	100/100
Temperature Range (°C)	+90°C to +3°C or +90°C to -18°C	+90°C to +3°C or +90°C to -18°C
Current Draw (Amps) (230V)	12.7	12.7



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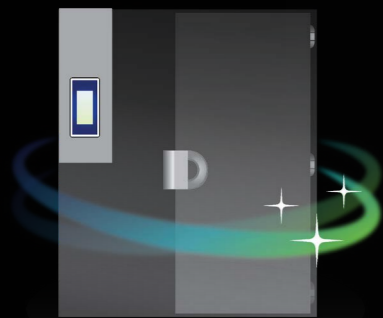


MultiFresh MyA | Summary

The blast chiller for quality and volume production

Perfect for:

- Maximise your businesses capabilities producing more product, more consistently
- Minimising wasted food and labour in commercial kitchens and food production
- Achieving maximum food safety and HACCP compliance
- Venues requiring over 100% production from a remote refrigeration system



Superior Food Safety



MyA Programmable Interface Display



Extensive Capacity



MultiFresh MyA 180.2 Large

MultiFresh MyA 250.2 2T

MultiFresh MyA 500.2 3T Large

MultiFresh MyA 750.2 4T

Key Features

- Options to fit trolleys for both GN 1/1 & 2/1 trays
- Can run operating cycles with temperatures of +85°C to -40°C
- MultiSensor 5-point probe for perfect temperature control
- 7" programmable interface display
- Sanigen Anti-Bacterial System as an option
- R452A refrigerant gas
- USB connectivity to download HACCP data
- AISI 304 Stainless Steel
- 2 Year Warranty (Parts & Labour)

Stock Availability

- Made to Order

Available Configurations

- Choose from multiple sizes
- Fully configurable

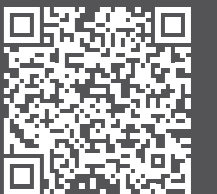
MultiFresh MyA | Specifications



Product Details	Roll-In Blast Chiller	Roll-In Blast Chiller	Roll-In Blast Chiller	Roll-In Blast Chiller
Model Number	MultiFresh MyA 100.1 ST	MultiFresh MyA 100.1	MultiFresh MyA 100.2	MultiFresh MyA 130.2 ST
Body Finish (interior/exterior - all sides)	304 AISI stainless steel	304 AISI stainless steel	304 AISI stainless steel	304 AISI stainless steel
GN 1/1 Tray Capacity (1747mm H)	1	1	2	-
GN 2/1 Tray Capacity (1747mm H)	-	-	1	1
Refrigeration Unit	R452A	R452A	R452A	R452A
Performance				
Yield (kg) Chill/Freeze Cycle	100/100	100/100	100/100	130/130
Temperature Range (°C)	+90°C to +3°C or +90°C to -18°C	+90°C to +3°C or +90°C to -18°C	+90°C to +3°C or +90°C to -18°C	+90°C to +3°C or +90°C to -18°C
Current Draw (Amps)	2.5	2.5	2.5	5.2

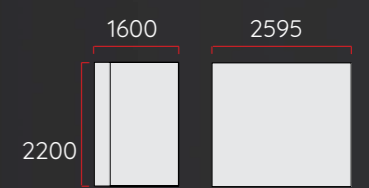


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All advertised heights are cabinet heights only, please check specification sheets for clearances required for pipes etc.

MultiFresh MyA | Specifications



Product Details	Roll-In Blast Chiller	Roll-In Blast Chiller	Roll-In Blast Chiller	Roll-In Blast Chiller	Roll-In Blast Chiller
Model Number	MultiFresh MyA 130.2	MultiFresh MyA 180.2	MultiFresh MyA 180.2 ST	MultiFresh MyA 250.2	MultiFresh MyA 250.2 2T
Body Finish (interior/exterior - all sides)	304 AISI stainless steel	304 AISI stainless steel	304 AISI stainless steel	304 AISI stainless steel	304 AISI stainless steel
GN 1/1 Tray Capacity (1747mm H)	2	4	-	2	4
GN 2/1 Tray Capacity (1747mm H)	1	2	1	1	2
Refrigeration Unit	R452A	R452A	R452A	R452A	R452A
Performance					
Yield (kg) Chill/Freeze Cycle	130/130	180/180	180/180	250/250	250/250
Temperature Range (°C)	+90°C to +3°C or +90°C to -18°C	+90°C to +3°C or +90°C to -18°C	+90°C to +3°C or +90°C to -18°C	+90°C to +3°C or +90°C to -18°C	+90°C to +3°C or +90°C to -18°C
Current Draw (Amps)	5.2	5.2	4.2	5.2	10.3

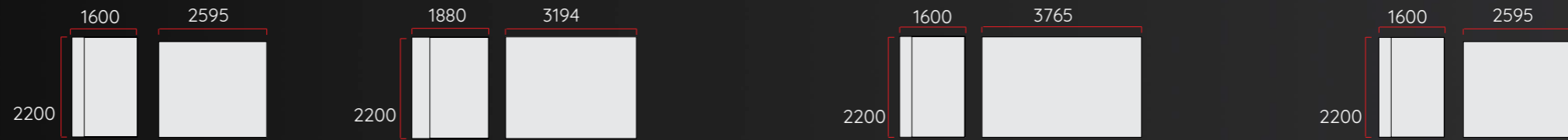


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MultiFresh MyA | Specifications



Product Details

	Roll-In Blast Chiller	Roll-In Blast Chiller	Roll-In Blast Chiller	Roll-In Blast Chiller
Model Number	MultiFresh MyA 350.2 2T	MultiFresh MyA 350.2 2T Large	MultiFresh MyA 350.2 3T	MultiFresh MyA 500.2 2T
Body Finish (interior/exterior - all sides)	304 AISI stainless steel	304 AISI stainless steel	304 AISI stainless steel	304 AISI stainless steel
GN 1/1 Tray Capacity (1747mm H)	4	8	6	4
GN 2/1 Tray Capacity (1747mm H)	2	4	3	2
Refrigeration Unit	R452A	R452A	R452A	R452A
Performance				
Yield (kg) Chill/Freeze Cycle	350/350	350/350	350/350	500/500
Temperature Range (°C)	+90°C to +3°C or +90°C to -18°C	+90°C to +3°C or +90°C to -18°C	+90°C to +3°C or +90°C to -18°C	+90°C to +3°C or +90°C to -18°C
Current Draw (Amps)	10.3	10.3	15.5	10.3



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MultiFresh MyA | Specifications



Product Details

	Roll-In Blast Chiller	Roll-In Blast Chiller	Roll-In Blast Chiller	Roll-In Blast Chiller	Roll-In Blast Chiller
Model Number	MultiFresh MyA 500.2 3T	MultiFresh MyA 500.2 3T Large	MultiFresh MyA 750.2 3T	MultiFresh MyA 750.2 4T	MultiFresh MyA 750.2 4T Large
Body Finish (interior/exterior - all sides)	304 AISI stainless steel	304 AISI stainless steel	304 AISI stainless steel	304 AISI stainless steel	304 AISI stainless steel
GN 1/1 Tray Capacity (1747mm H)	6	12	6	8	16
GN 2/1 Tray Capacity (1747mm H)	3	6	3	4	8
Refrigeration Unit	R452A	R452A	R452A	R452A	R452A

Performance

Yield (kg) Chill/Freeze Cycle	500/500	500/500	750/750	750/750	750/750
Temperature Range (°C)	+90°C to +3°C or +90°C to -18°C	+90°C to +3°C or +90°C to -18°C	+90°C to +3°C or +90°C to -18°C	+90°C to +3°C or +90°C to -18°C	+90°C to +3°C or +90°C to -18°C
Current Draw (Amps)	15.5	15.5	15.5	20.5	20.5



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All advertised heights are cabinet heights only, please check specification sheets for clearances required for pipes etc.



Holding Cabinets

Climate under control



Holding Cabinets

Next level sustainability

The CP Next holding cabinets are equipped with R290 natural refrigerant technology to provide faster performance and deliver the utmost efficiency with virtually zero impact on global warming. The global warming potential (GWP) is just 0.02, making it more than one thousand times lower than other refrigerant gases while achieving 40% more energy efficiency compared to older models.



Preservation

Designed with your culinary creations in mind, Irinox holding cabinets maintain constant temperatures and manage humidity levels depending on your requirements. By evenly and gently moving ventilation across all trays, food is ensured to not become dry while preserving nutritional properties, fragrance, colour and texture.

The smart airflow system ensures a stable temperature in all working conditions, even in situations of frequent and repeated door openings.

Irinox & SKOPE | Uniting for a premium experience



Room to Innovate

Designed for professionals, Irinox's holding cabinets offer competitive internal storage volumes to accommodate a range of tray sizes.



Ergonomic Handle

An ergonomic door handle shape and design ensures a durable, easy to clean and effortless to grip handle, designed to be opened and shut constantly throughout the day.



Unparalleled Accuracy

Thanks to an innovative air-flow distribution system, Irinox holding cabinets ensure an accurate and stable temperature, regardless of the working conditions and number of door openings.



Sanigen Anti-Bacterial System

Sanigen acts on the microbes present in the air and on surfaces. It is proven to reduce contamination and bacterial load in the air by up to 99% and works in hard-to-reach areas such as the evaporator.



HACCP Compliance

Compliance is made easy with the holding cabinet's temperature accuracy, and the ability to quickly download (or transfer to a USB) all the logged food safety data at any time.



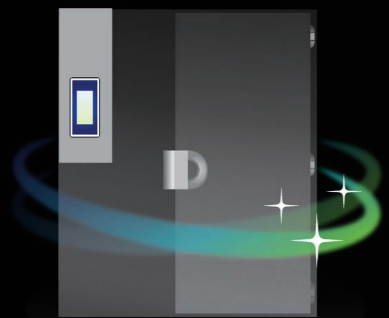
Superior Warranty Protection

Irinox holding cabinets are backed with 2 years parts and labour warranty from Australasia's leading commercial refrigeration service business - SKOPE Services.

CP Next | Summary

Perfect for:

- Pastry chefs, ice-cream makers and bakers
- Minimising food waste in the commercial kitchen
- Achieving maximum food safety and HACCP compliance



Superior Food Safety



Programmable Interface Display



Extensive Capacity



CP Next UP

CP Next Multi

Key Features

- 4.3" programmable interface display
- Sanigen anti-bacterial system
- R290 natural refrigerant gas
- USB connectivity to download HACCP data
- AISI 304 stainless steel
- 2 year warranty (parts & labour)

Stock Availability

- Made to Order

Available Configurations

- Choose from CP Next UP or with greater temperature options in CP Next Multi
- Available as full glass door, split glass door, full solid door, split solid door, LH door opening and with extra tray slides and lockable door

CP Next | Specifications



Product Details

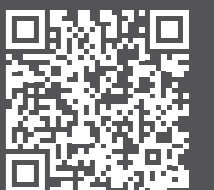
Product Details	Holding Cabinet CP Next UP		Holding Cabinet CP Next Multi	
	Single door	Double door	Single door	Double door
Model Number	CP Next UP		CP Next Multi	
Door Configuration	Single door	Double door	Single door	Double door
Body Finish (interior/exterior - all sides)	304 AISI stainless steel		304 AISI stainless steel	
Tray Capacity 600x800 (35mm pitch)	42	37	42	37
Tray Capacity 600x800 (52.5mm pitch)	28	26	28	26
Tray Capacity 600x400 (35mm pitch)	84	76	84	76
Tray Capacity 600x400 (52.5mm pitch)	56	52	56	52
Trays Included	TBC		TBC	
Touch screen display size (inches)	4.3		4.3	
Refrigeration Unit	R290		R290	

Performance

Temperature Range (°C)	-5°C to 15°C	-25°C to 15°C
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Scan the QR code to register your warranty.



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