

More than Fresh.

## MF 45.1



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

### YIELD PER CYCLE

from +90°C to +3°C	45 kg
from +90°C to -18°C	45 kg

### TRAY CAPACITY NR.

tray height 65/60 mm	9 (GN 1/1 or 600x400 mm)
tray height 40 mm	12 (GN 1/1 or 600x400 mm)
tray height 20 mm	18 (GN 1/1 or 600x400 mm)

### DIMENSIONS

width	790 mm
depth	962 mm
height	1595 mm
weight	217 kg

### ELECTRICAL DATA

max absorbed power	3,6 kW
max absorbed current	5,6 A
voltage	400 V-50Hz (3N+PE)

## 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.

## THAWING/REGENERATING CYCLES

MultiFresh® allows you to **choose the temperature, time and thickness** at which the food should be thawed and ready for use, by means of **controlled ventilation** in the chamber. Controlling the thawing process and setting the right temperature slows down bacterial proliferation and **keeps the structure of food intact**.

## PROOFING CYCLES

MultiFresh® provides **cycles for natural proofing** that maintains the product's moisture, without sudden changes in temperature. *MyA* is used to plan the time at which to have perfectly proofed products and parameters are easily set to create the ideal environment for proofing. At the end of the cycle **products can be proofed and blast chilled or shock frozen**, as required.

## LOW TEMPERATURE COOKING CYCLES

MultiFresh® **cooks meat or fish at low temperature, going automatically on to blast chilling or shock freezing** immediately after cooking. The main advantages of this method are exalted flavour and more uniform cooking. For ice cream makers and confectioners MultiFresh® provides **cooking cycles for meringues or fruit in syrup** used to make bases for single portions, semifreddos and dacquoise in-house, and better manage production costs.

## REGENERATION CYCLES

MultiFresh® is used to regenerate dishes by setting the temperature and time at which the product must be hot, **ready to serve, going automatically from +3°C or -18°C to regeneration** to the required temperature, without spoiling it.

## HOLDING CYCLES (catering and ice cream makers only)

MultiFresh® keeps food intact **at the required temperature, positive or negative**, according to needs.

## CHOCOLATE CYCLES (confectioners and ice cream makers)

MultiFresh® comes with **cycles dedicated to chocolate**, which keep it at the **right level of moisture and temperature for perfect preservation over a long period**. MultiFresh® **melts and holds several types of chocolate**, reducing waiting time. It **partially freezes (at -7°C)** pralines and chocolate decorations and gives a velvety finish to chocolate figures. It rapidly **chills chocolate in moulds** so that it is quickly available and moisture does not form on the product.

## PASTEURIZATION

MultiFresh® **pasteurizes and blast chills (+3°C) or pasteurizes and shock freezes (-18°C)** so that products can be held longer.

## 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 – *Chilling, Freezing, Thawing, Reconstitution, Proofing, Low Temperature Cooking, Chocolate, Holding, Regeneration and Pasteurization*.

## 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**.

# UNIQUE SELLING POINTS



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

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.

## MULTIRACK®

The adjustable tray holder **patented by Irinox** allows operators to **double the number of trays** loaded in each

model. It is easy to set the distance between one tray and the next, allowing **better air distribution on the product** and greater temperature uniformity on all levels.

Every baker can choose between GN1/1 or 600X 400 mm trays.

## 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.

## 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.
- **Compact condenser units** can also be provided on request in different versions: water, air, super silent, incorporated and remote.
- Refrigerant gas R404.

## 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.