

MultiFresh®
ICE CREAM



A NEW LABORATORY ASSISTANT

**All you need
in the laboratory
in only one
machine**

The multi-function blast chiller MultiFresh® is your new laboratory assistant. It is the first machine capable of managing functioning cycles from +85°C to -40°C, ensuring the ideal temperature and ventilation for each function.

MultiFresh® makes your life easier: it chills, shock freezes and pasteurizes, preserving the food better and for longer. It thaws, regenerates, proofs and cooks at a low temperature, preserving quality and leaving taste intact.

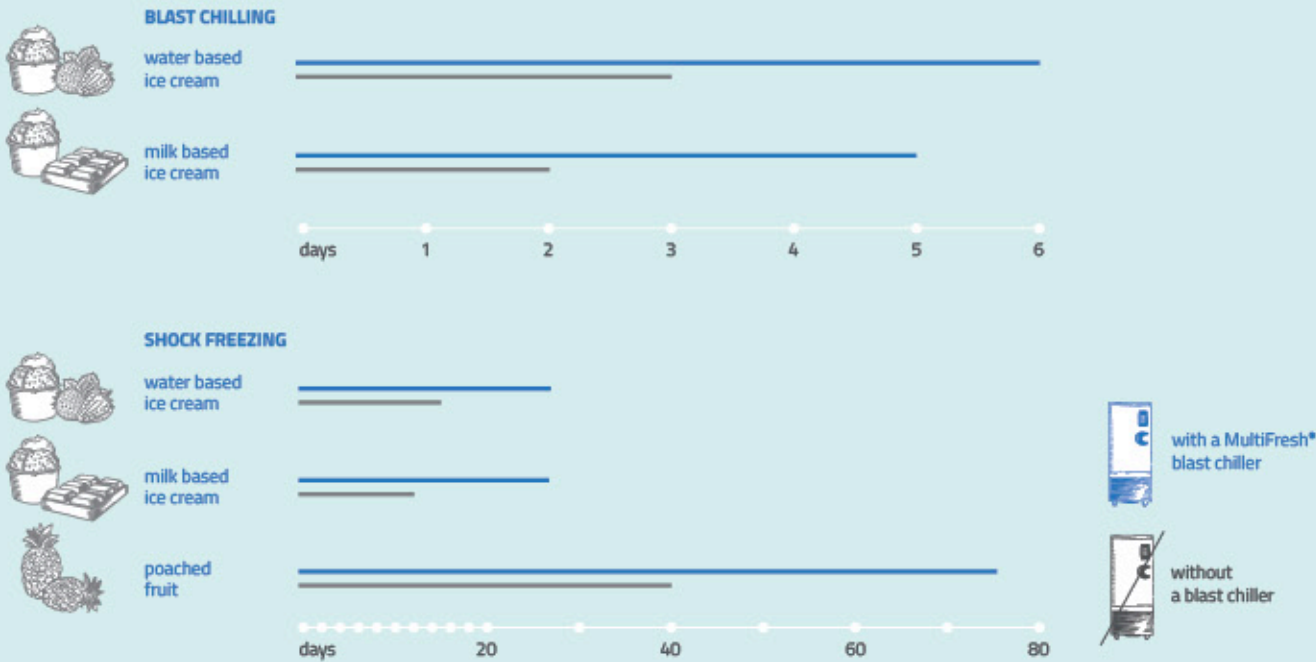


FRESHNESS ON YOUR TABLE

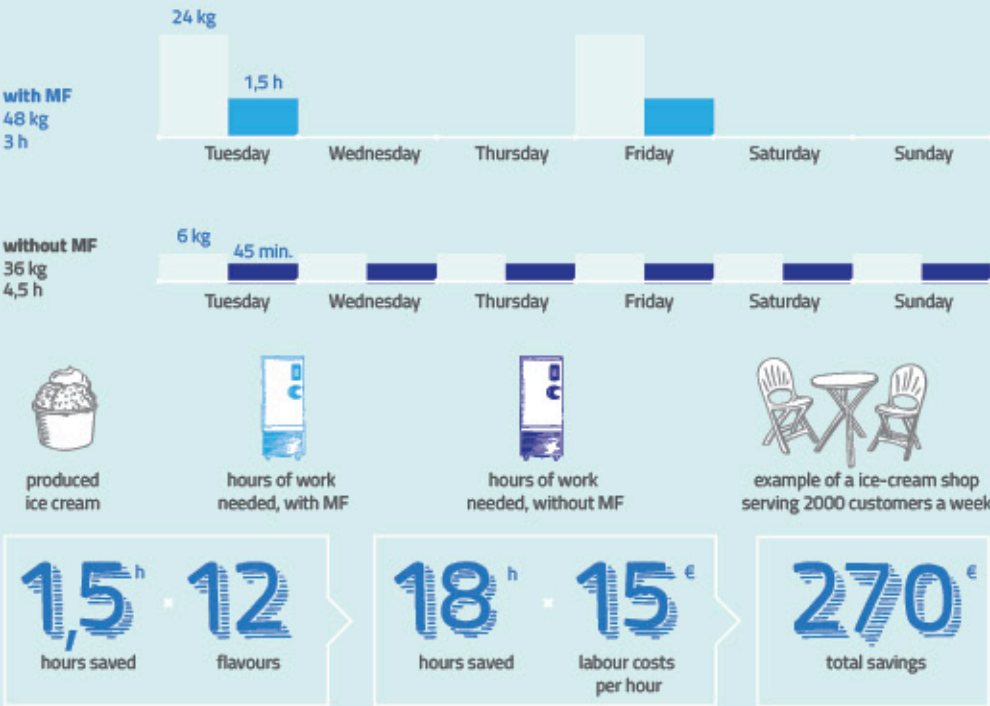


MULTIFRESH®: EFFICIENCY, QUALITY AND SAVINGS

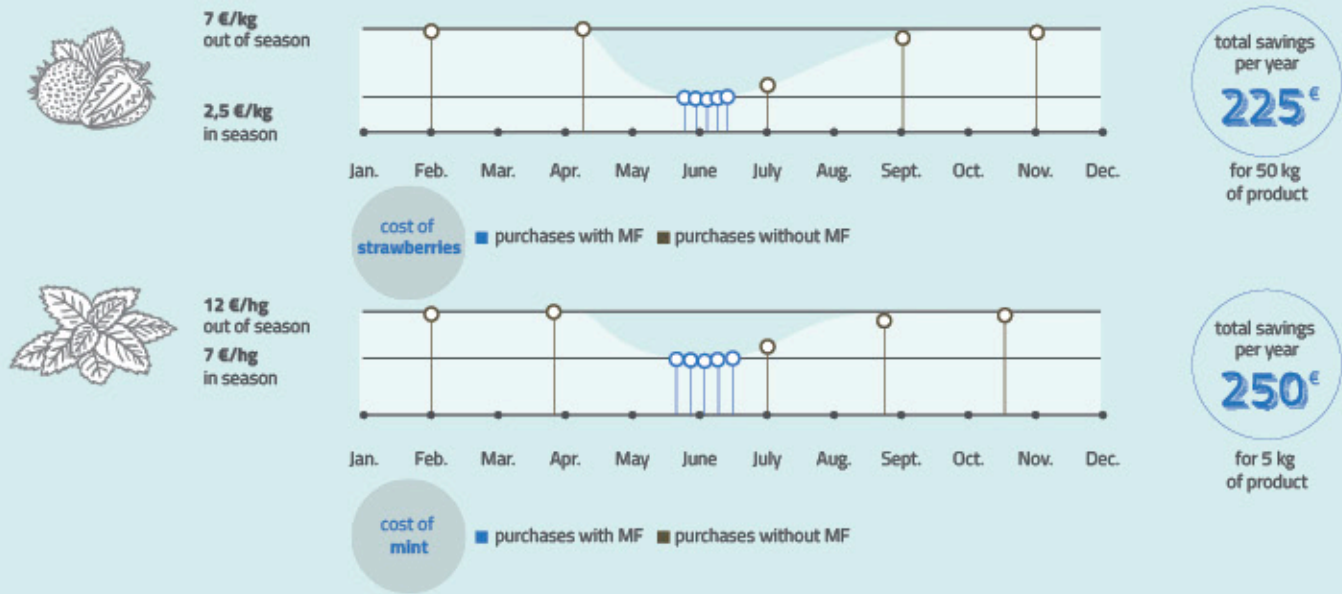
INCREASED SHELF LIFE



PRODUCTION IS DRASTICALLY OPTIMIZED



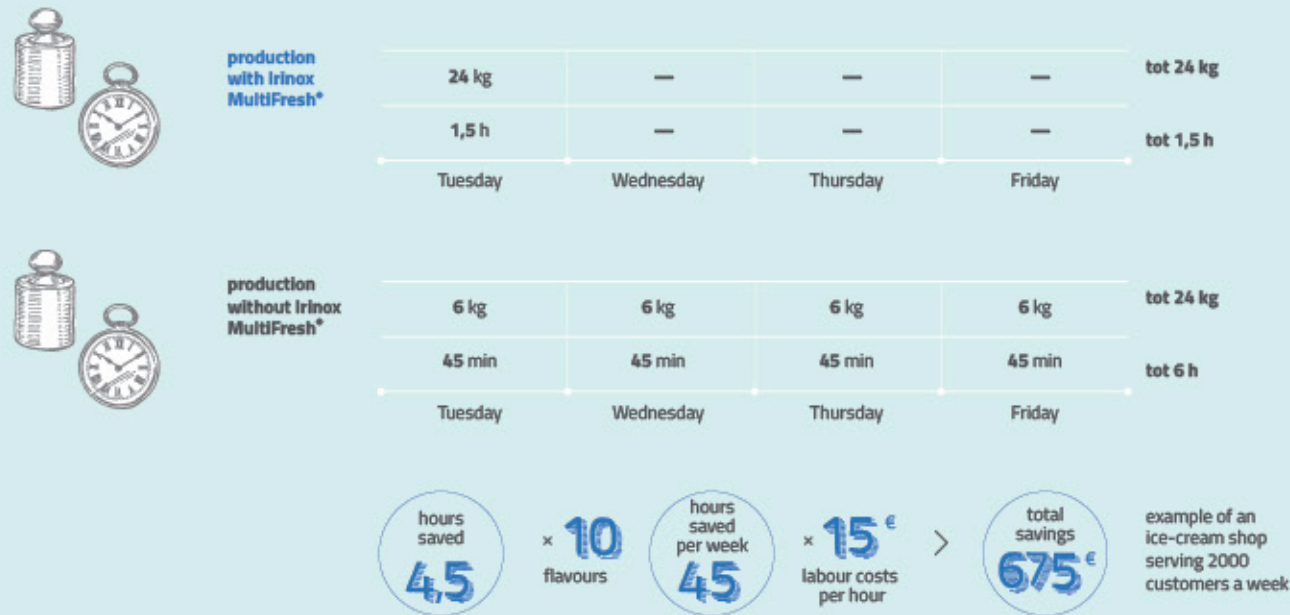
LOWER FOOD COST



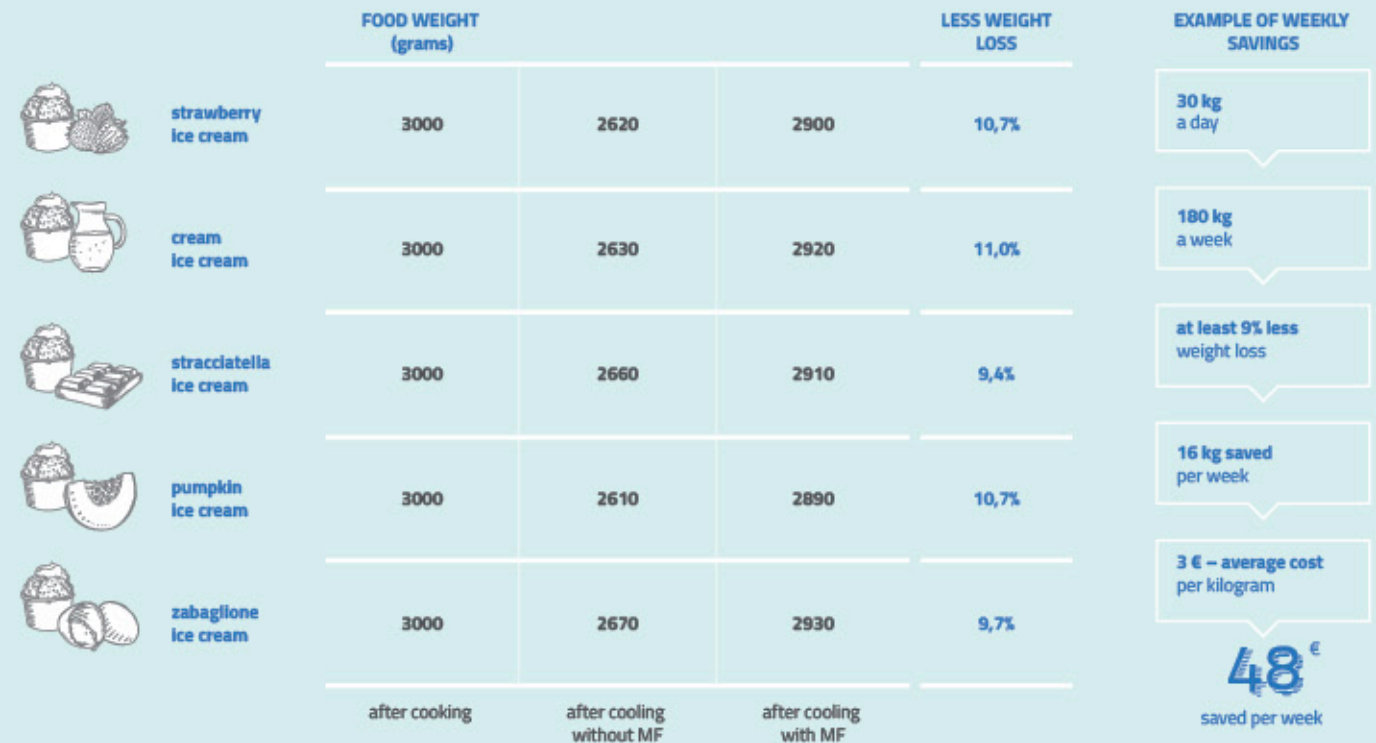
LESS FOOD WASTE



LOWER STAFF COSTS



INCREASED FOOD QUALITY AND SAFETY



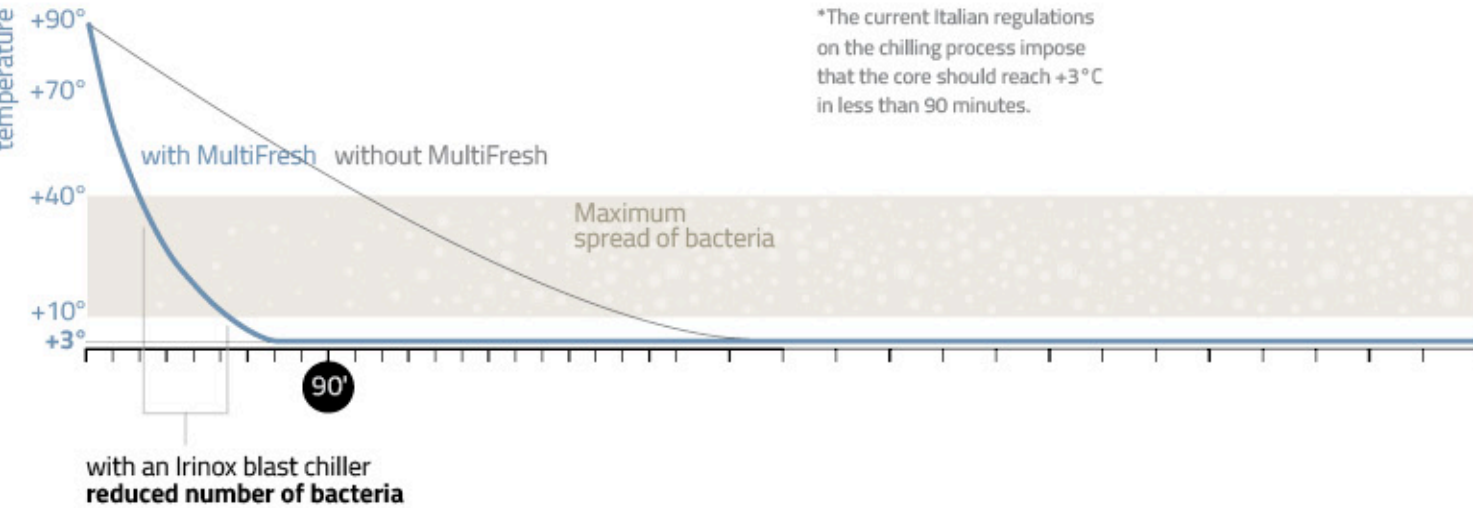
BLAST CHILL FASTER FOR SAFER AND MORE NUTRITIOUS FOOD



BLAST CHILLING +3°C

By cooling down food quickly, you stop it from deteriorating, prevent oxidation and reduce the proliferation of bacteria. MultiFresh® brings the core of your food to +3°C faster than any other blast chiller, reducing the weight loss caused by evaporation, whilst preserving its nutrients. The pasteurised bases can be cooled in convenient vacuum bags for optimal storage.

← **ICE CREAM BASE**
cooled to +3°C for 40 minutes
in vacuum-sealed bags



PRESERVATION By applying the right temperature MultiFresh® extends the shelf life of food for days or even months. Irinox products (CP Multi, CP One and Nice) guarantee a better performing preservation system for the management of humidity and temperature control. As opposed to ordinary preservation systems, which damage the structure of food, MultiFresh® preserves all organoleptic properties.

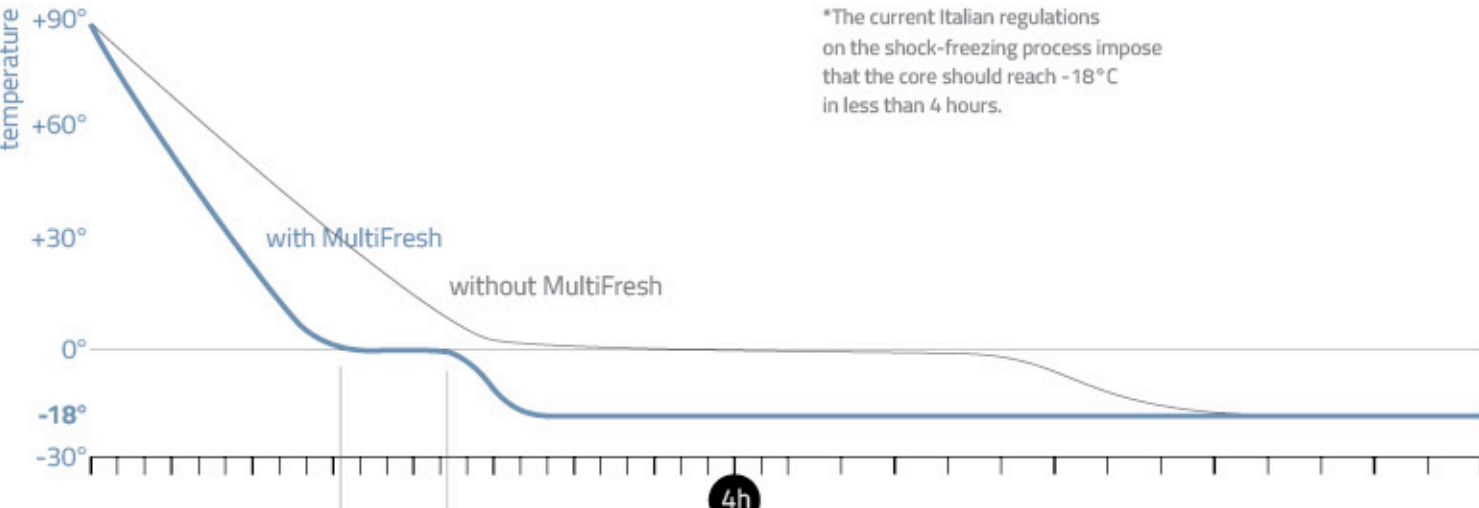
SHOCK FREEZE SAFELY AND PRESERVE EVERY KIND OF FOOD FOR LONGER



SHOCK FREEZING -18°C

Ordinary shock freezing methods transform the liquids in food into macrocrystals which damage its structure. The ultra-fast shock freezing of MultiFresh® brings the core of food to -18°C quicker, with the resulting formation of micro-crystals that keep the organoleptic features intact and prevent any overrun from leaking out.

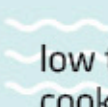
← **ICE CREAM CAKE**
frozen at -18°C
for 2 hours



MF SPECIAL FUNCTIONS FOR ICE CREAM



heating



low temperature
cooking



holding



chocolate



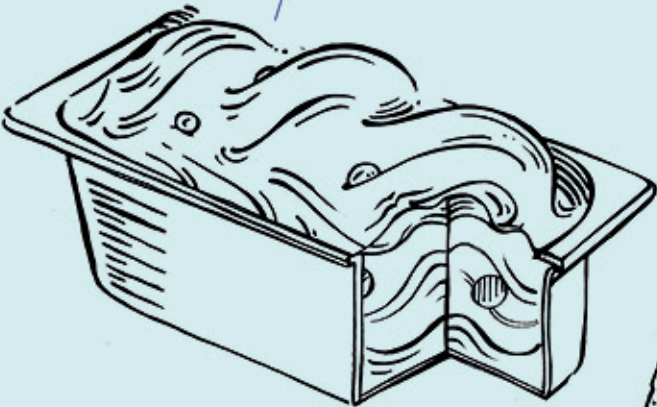
pasteurization



proofing

The MultiFresh® heating cycle regenerates ice cream, whilst keeping its structure unaltered. By controlling the time, temperature and ventilation, you can prevent the separation of liquids during defrosting and set the time when the product will be ready to be used.

3 KG OF ICE CREAM
regenerated from -18°C
at -12°C in 2/3 hours



MultiFresh® allows for full customisation during the low-temperature cooking cycle, enhancing the flavours of your poached fruit. The cycle ends automatically with the cooling or shock freezing of your products, depending on your needs. With MultiFresh® you can extend the seasonality of fruit, cooking it in convenient vacuum-sealed bags, in a cooking jar or with traditional methods to serve it all year round.

2 KG OF POACHED FRUIT
cooked at low
temperature in 7 hours



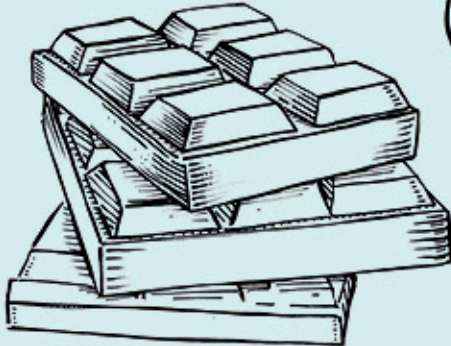
With MultiFresh®, temperature and ventilation remain constant throughout the whole holding cycle. This way, your ice cream is preserved in the best possible way, without changes in taste and in texture.

ICE CREAM CUP
kept at -12°C
ready for sale



By using the appropriate MultiFresh® cycle, you can melt chocolate at 40°C without needing to use any other equipment. Optimise your production by concentrating your activities on a single machine that is able to automatically manage the various processes.

3 KG OF CHOCOLATE
melted in 4 hours



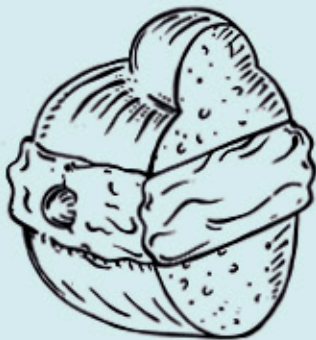
With MultiFresh® you can pasteurise ice cream bases under entirely safe conditions with convenient vacuum-sealed bags and reduce bacterial contamination. The cycle automatically ends with the cooling or shock freezing of your products, as required.

2 KG BAGS
pasteurised in 5/6 hours



By monitoring sudden temperature changes during the proofing cycle, MultiFresh® ensures your brioches don't dry up too much. Program your preferred timing and choose when you want to find your products perfectly leavened.

BRIOCHE
leavened in 3 hours



MyA: FRESHNESS IS AT HAND



MULTIFUNCTION DISPLAY

MyA is extremely easy to use. Through its simple, intuitive icons you can access MultiFresh®'s numerous functions and easily manage its cycles.



PRODUCT SPECIFIC CYCLE

There is a wide choice of cycles for each function, specifically designed and tested to maintain the organoleptic characteristics of each product group.



OUTSTANDING CUSTOMIZATION OPTIONS

With MyA you can easily edit the parameters of each cycle, including ventilation, duration, and temperature, to create the ideal process for each food type.



CREATE LISTS OF FAVORITE CYCLES

Create a list of favourite cycles so that you can start and manage your most frequently used production processes with a simple touch.



SAVE YOUR CYCLES

After you have started a cycle you can edit its parameters and save new settings, creating a customized cycle.



CHANGE YOUR SETTINGS

Every process is perfectly customizable: for each cycle you can edit the air temperature, core temperature, duration and ventilation.



CONTINUOUS CYCLE

The MultiFresh® continuous cycle runs uninterrupted, blast chilling or shock freezing even boiling hot food.

MYA: MY ASSISTANT, THE TOUCHSCREEN USER INTERFACE OF MULTIFRESH



RESISTANT TOUCH SCREEN

MultiFresh®'s touch screen also works when you are using kitchen gloves.



ANTI-FINGERPRINT SCREEN

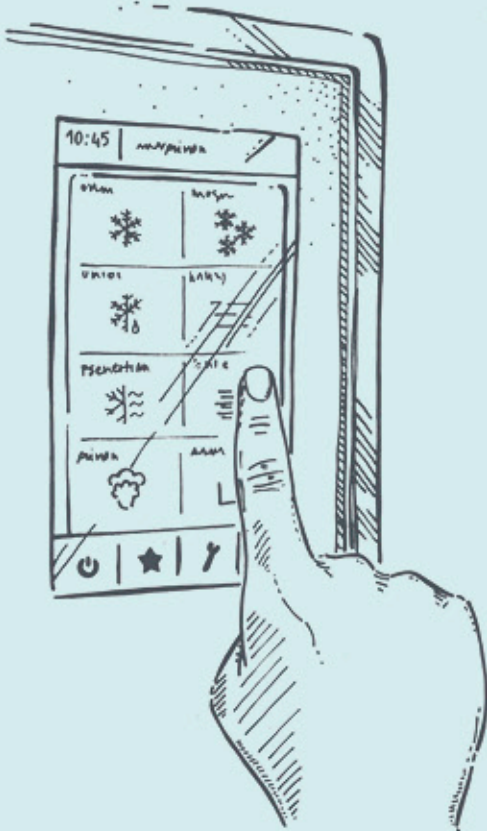
The anti-fingerprint screen ensures that you don't leave any marks on it when working.



USB PORT AND WI-FI

Download your data and connect all your devices.

SET UP YOUR MOST USED FEATURES IN A FEW SIMPLE STEPS



START AUTOMATIC BLAST CHILLING

- 1 SELECT FUNCTION
- 2 SELECT CYCLE
- 3 SELECT AUTOMATIC MODE
- 4 CONTROL VENTILATION
- 5 START CYCLE

START MANUAL BLAST CHILLING

- 1 SELECT FUNCTION
- 2 SELECT CYCLE
- 3 SELECT MANUAL MODE
- 4 SET TIME
- 5 START CYCLE

START CYCLE PARAMETERS

- 1 ONCE THE CYCLE HAS STARTED SELECT SETTINGS
- 2 SET SPECIFIC PHASE DATA
- 3 CONFIRM SAVE
- 4 MYA RETURNS TO THE RUN PAGE

FRESHNESS PROCESSES

PUDDING ICE CREAM



preparation and whipping



**FREEZING
ICE CREAM -18°C**



PRESERVATION* -18°C



**HEATING
ICE CREAM -15°C**



SALE

*Iriinox processes
need the use of
holding cabinets



SHOCK FREEZING PUDDING ICE CREAM

The fast shock freezing provided by MultiFresh® brings ice cream to -18°C in the shortest time possible. Free water turns into micro-crystals, which preserve the product, preventing changes to its quality and texture. You can use the probe

to check the core temperature of ice cream at any time. MultiFresh® enables you to optimise production time and manage work peaks in the best possible way, always ensuring there is pudding ice cream in your shop window.



COOKING POACHED FRUIT AT LOW TEMPERATURE

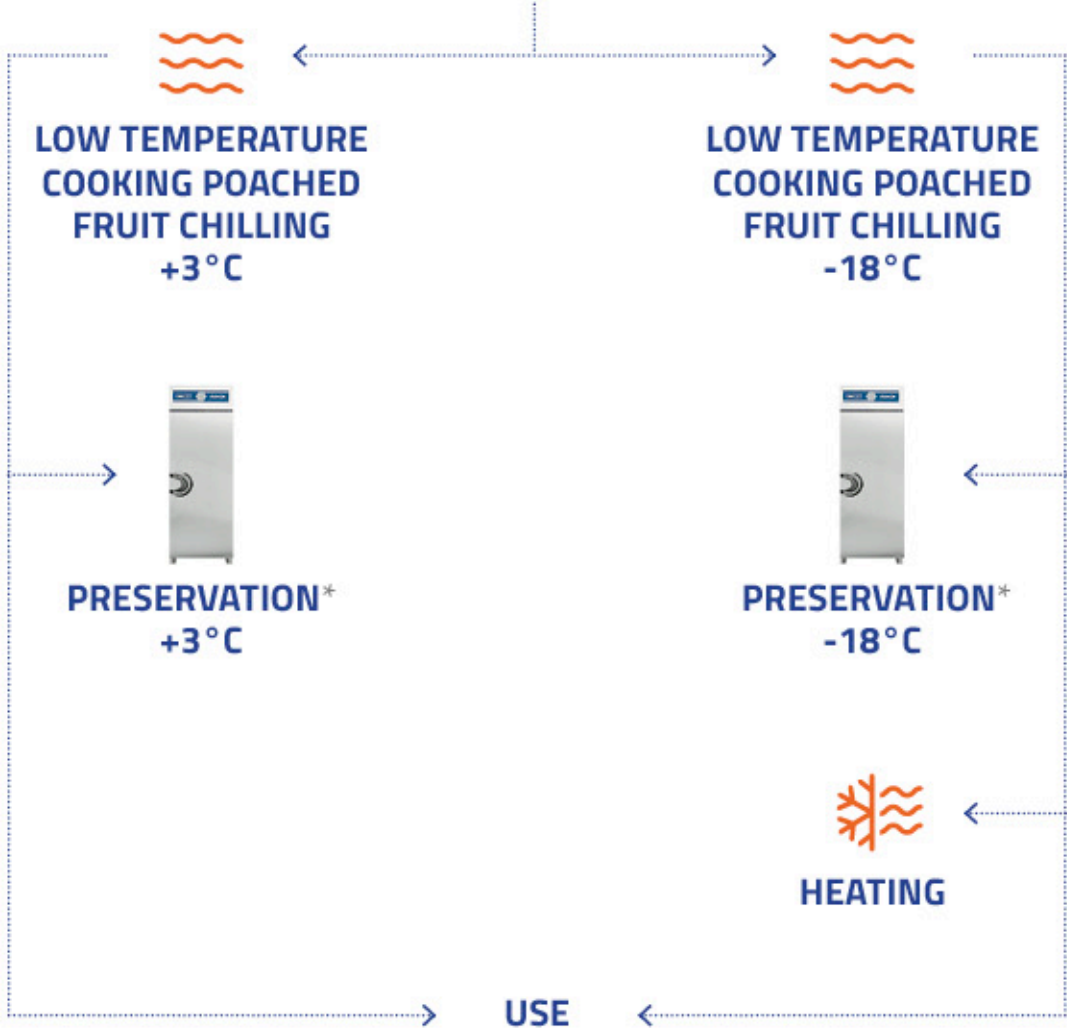
With MultiFresh* you can cook poached fruit at low temperature and customise cooking cycles according to your needs. This allows you to prepare the fresh fruit bases and sugar syrup, portion them and put them in convenient bags before

cooking them. With MultiFresh* you can manage low temperature cooking, blast chilling and shock freezing, always assuring the highest quality of each individual portion of poached fruit made with the produce selected by you.

POACHED FRUIT



preparation
and packing
in vacuum-sealed bags



*Irinox processes need the use of holding cabinets

**ICE CREAM
AFTER EIGHT**



preparation and whipping



**FREEZING
ICE CREAM -12 °C**



PRESERVATION* -12 °C



SALE

*Irinox processes
need the use of
holding cabinets



**AFTER EIGHT
ICE CREAM
SHOCK FREEZING**

MultiFresh® is the only blast chiller that controls shock freezing cycles for ice cream at -12°C. After whipping at about -7°C / -9°C, it is essential for ice cream to reach the shop window temperature as quickly as possible to prevent a loss in volume and the formation of large crystals due to slow freezing.

With MultiFresh®, you can take your After Eight ice-cream out of the batch freezer and display it directly, preserving its quality and texture for whole time it is on display. Your ice cream goes from the lab to the shop window in a matter of minutes, assuring optimal management of work peaks.



HEATING OF STRAWBERRY ICE CREAM

The MultiFresh® regeneration cycle regenerates your ice cream, bringing it back to shop window temperature without altering its quality. By controlling the time, temperature and ventilation, you can prevent water separation at the defrosting stage

and set the time when the product will be ready to be used. MultiFresh® is the only blast chiller with a regeneration cycle that is able to bring your strawberry ice cream from the lab to the shop window in few minutes, going from -18°C to -12°C without affecting its texture.

STRAWBERRY ICE CREAM



preparation and whipping



FREEZING
ICE CREAM -18°C



PRESERVATION* -18°C



HEATING
ICE CREAM -15°C

SALE

*Irinox processes need the use of holding cabinets

FEATURES



Sanigen

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



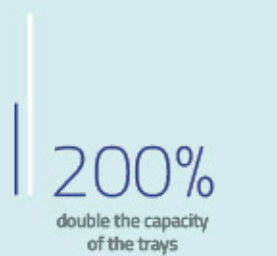
Humidity Management System

Irinox's sophisticated software (tested with the best pastry chefs) and fan speed control automatically manage all the components of the refrigeration circuit.



MultiRack®

Irinox patented an adjustable tray holder, which allows double the number of trays to be loaded into each model. It is also possible to customize the distance between trays, leading to better air distribution and greater temperature uniformity on all levels.



Refrigerant Gas

The entire range of products has been tested for the use of the refrigerant R452A, which complies with the European F-GAS legislation on the reduction of environmental impact.*

* a seconda della disponibilità geografica (in alternativa vengono fornite con R404A)



MultiSensor

MultiFresh® is supplied with a MultiSensor® 5 point probe for perfect temperature control.

The conical shape of the MultiSensor® probe makes it easy to remove from food without using heat.



Defrost

MultiFresh® does not defrost automatically because it is constantly able to remove all the heat from the chamber. This prevents the formation of ice on the evaporator.



HACCP

HACCP (Hazard-Analysis and Control of Critical Points) is the protocol that regulates and prevents food contamination. It establishes and implements the monitoring of the Critical Control Points in order to reduce and prevent identified hazards. The first European regulation on HACCP is dated 1993 (Directive 43/93/CEE), followed by the Regulation CE 178/2002 and Regulation CE 852/2004. MultiFresh® enables you to track your work during each single process and shows the specific parameters of each different cycle. It also allows to download all the data via WiFi or USB stick.

IRINOX BALANCE SYSTEM®



IRINOX BALANCE SYSTEM®

Numerous tests and studies performed on cooling curves and the use of sophisticated software have made it possible to determine **the perfect size of the main refrigerator components** (condenser, evaporator, compressor and fans): **IrinobalanceSystem®**. The evaporators and condensers involved are built to the drawings and specifications of our engineering office so that our equipment provides unbeatable performance.

The principle on which blast chillers operate consists of removing heat from food in the shortest time possible in order to limit food ageing. Our blast chillers guarantee the fastest heat removal, also with boiling hot food, without damaging it in any way.



THE MULTIFRESH® RANGE

LA GAMMA MULTIFRESH®

REACH-IN MACHINES

* Version available
for MF45.1 and above

AVAILABLE MODELS:

- › Air condensation (STANDARD)
- › Pipeline water condensation
- › Remote condenser
- › Remote condensing unit
- › Remote condensing unit
+ remote condenser*
- › Remote condensing unit
+ extra low dB condenser*
- › Extra low dB condenser*

AVAILABLE ON REQUEST:

- › Left opening (STANDARD)
or right opening
- › Standard adjustable feet
or lower feet
- › Castors with brake
- › Additional core probe
- › Sous-vide core probe
- › Double MultiRack

ROLL-IN MACHINES

Only available in the STANDARD version with chilling
and freezing cycles. Available in the PLUS version,
which also includes thawing, proofing, low temperature
cooking, regeneration, holding, chocolate storing,
pasteurization.

Even though the blast chiller MF85.2 is not
a roll-in machine, it is frequently used for mass
catering due to its yield per cycle of 85 kg.

AVAILABLE MODELS:

- › Air condensation
- › Air condensation
+ extra low dB condenser
- › Air condensation + remote condenser
- › Pipeline water condensation
- › Tower water condensation

Check models with
our technical office

AVAILABLE ON REQUEST:

- › Sunken floor (standard)
- › Ventilated floor (only with ramp)
- › Without condensing unit
- › With ramp
- › Door stop 120° or 100°
- › Sanigen
- › Left opening (standard)
or right opening
- › Additional core probe
- › Sous-vide core probe



MF 25.1

Yield per cycle 25 kg
Tray capacity nr.
• 65 mm, 4 (GN1/1 o 600x400 mm)
• 40 mm, 5 (GN1/1 o 600x400 mm)
• 20 mm, 8 (GN1/1 o 600x400 mm)
Dimensions 790x778x870 mm
W 1,2 kW A 6,5 A V 230 V-50 Hz(1N+PE)



MF 30.2

Yield per cycle 30 kg
Tray capacity nr.
• 65 mm, 4 (GN2/1 o 600x400 mm) - 6 (GN1/1)**
• 40 mm, 5 (GN2/1 o 600x400 mm) - 8 (GN1/1)**
• 20 mm, 8 (GN2/1 o 600x400 mm) - 14 (GN1/1)**
Dimensions 870x909x870mm
W 2 kW A 10 A V 230 V-50Hz(1N+PE)



MF 45.1

Yield per cycle 45 kg
Tray capacity nr.
• 65 mm, 9 (GN1/1 o 600x400 mm)
• 40 mm, 12 (GN1/1 o 600x400 mm)
• 20 mm, 18 (GN1/1 o 600x400 mm)
Dimensions 790x969x1595 mm
W 3,6 kW A 5,6 A V 400 V-50 Hz(3N+PE)



MF 70.1

Yield per cycle 70 kg
Tray capacity nr.
• 65 mm, 13 (GN1/1 o 600x400 mm)
• 40 mm, 18 (GN1/1 o 600x400 mm)
• 20 mm, 27 (GN1/1 o 600x400 mm)
Dimensions 790x969x1970 mm
W 5,3 kW A 10,8 A V 400 V-50 Hz(3N+PE)



MF 70.2

Yield per cycle 70 kg
Tray capacity nr.
• 65 mm: 9 (GN2/1 o 600x400 mm) - 16 (GN1/1)**
• 40 mm: 12 (GN2/1 o 600x400 mm) - 22 (GN1/1)**
• 20 mm, 18 (GN2/1 o 600x400 mm) - 34 (GN1/1)**
Dimensions 870x1099x1595 mm
W 5,2 kW A 10,6 A V 400 V-50 Hz(3N+PE)



MF 85.2

Yield per cycle 85 kg
Tray capacity nr.
• 65 mm, 13 (GN2/1 o 600x400 mm) - 26 (GN1/1)**
• 40 mm, 18 (GN2/1 o 600x400 mm) - 36 (GN1/1)**
• 20 mm, 27 (GN2/1 o 600x400 mm) - 54 (GN1/1)**
Dimensions 870x1099x1970 mm
W 6,2 kW A 13,5 A V 400 V-50 Hz (3N+PE)

** Options available when
using Double MultiRack

TRAY	DIMENSIONS
• tray height	width x depth x height
YIELD IN KG	ELECTRICAL DATA
from +90°C	W max absorbed power
to +3°C / -18°C	A max absorbed current
	V voltage

THE MULTIFRESH® RANGE

* Plus version Sanigen® / thawing / proofing / low temperature cooking / regeneration / holding / chocolate / pasteurisation included



MF 100.1

Yield per cycle 100 kg
Capacity
1x20 (GN1/1 o 600x400 mm)
Dimensions 1210x1115x2150 mm
1,1 kW 2,5 A 400 V-50 Hz (3P+N+PE)
Condensing unit UC100
7 kW 15,8 A 400 V-50 Hz (3P+N+PE)



MF 100.2

Yield per cycle 100 kg
Capacity
1x20 (GN 2/1 o 600x800 mm)
2x20 (GN 1/1 o 600x400 mm)
Dimensions 1600x1425x2350 mm
Standard version
2,4 kW 5,2 A 400 V-50 Hz (3P+N+PE)
Plus version*
10,4 kW 15,3 A 400 V-50Hz (3P+N+PE)
Condensing unit UC180
7 kW 15,8 A 400 V-50 Hz (3P+N+PE)



MF 180.2

Yield per cycle 180 kg
Capacity
1x20 (GN 2/1 o 600x800 mm)
2x20 (GN 1/1 o 600x400 mm)
Dimensions 1600x1425x2350 mm
Standard version
2,4 kW 5,2 A 400 V-50 Hz (3P+N+PE)
Plus version*
10,4 kW 15,3 A 400 V-50Hz (3P+N+PE)
Condensing unit UC180
14 kW 27,6 A 400 V-50 Hz (3P+N+PE)

TRAY	DIMENSIONS
trolleys number	width x depth x height
YIELD IN KG	ELECTRICAL DATA
from +90°C	max absorbed power
to +3°C / -18°C	max absorbed current
	voltage



MF 100.1 ST

Yield per cycle 100 kg
Capacity
ST Rational SCC201
ST Convotharm OEB20.10
ST HOUNO RACK 1.20
ST FUJIMAK 201
ST TANICO TSCODC20N
Dimensions 1210x1115x2150 mm
1,1 kW 2,5 A 400 V-50 Hz (3P+N+PE)
Condensing unit UC100
7 kW 15,8 A 400 V-50 Hz (3P+N+PE)



MF 130.2

Yield per cycle 130 kg
Capacity
1x20 (GN 2/1 o 600x800 mm)
2x20 (GN 1/1 o 600x400 mm)
Dimensions 1600x1425x2350 mm
Standard version
2,4 kW 5,2 A 400 V-50 Hz (3P+N+PE)
Plus version*
10,4 kW 15,3 A 400 V-50Hz (3P+N+PE)
Condensing unit UC130
9,3 kW 20,8 A 400 V-50 Hz (3P+N+PE)



MF 180.2 L

Yield per cycle 180 kg
Capacity
1x20 (600x800 o 1000x1000 mm)
2x20 (GN 2/1)
3x20 (600x400 mm)
4x20 (GN 1/1)
Dimensions 1880x1724x2395 mm
Standard version
2,4 kW 5,2 A 400 V-50Hz (3P+N+PE)
Plus version*
10,4 kW 15,3 A 400 V-50Hz (3P+N+PE)
Condensing unit UC180
14 kW 27,6 A 400 V-50Hz (3P+N+PE)

Trolleys positioning
Available inner area 530x650 mm

Type A - 1 trolley
20xtrays GN 1/1
590x445xh 1747mm



Type C - 1 trolley
20xtrays 400x600
660x480xh 1855mm



Trolleys positioning
Available inner area 820x900 mm

Type A - 2 trolleys
20xtrays GN 1/1
590x445xh 1747mm



Type B - 1 trolley
20xtrays GN 2/1
588x650xh 1747mm



Type C - 2 trolleys
20xtrays 400x600
660x480xh 1855mm



Type D - 1 trolley
20xtrays 800x600
663x800xh 1747mm



Trolleys positioning
Available inner area 820x900 mm

Type A - 2 trolleys
20xtrays GN 1/1
590x445xh 1747mm



Type B - 1 trolley
20xtrays GN 2/1
588x650xh 1747mm



Type C - 2 trolleys
20xtrays 400x600
660x480xh 1855mm



Type D - 1 trolley
20xtrays 800x600
663x800xh 1747mm



Type F - 1 trolley
ST Rational SCC201
ST Convotharm OEB20.10
ST HOUNO RACK 1.20
ST FUJIMAK 201
ST TANICO TSCODC20N



Trolleys positioning
Available inner area 820x900 mm

Type A - 2 trolleys
20xtrays GN 1/1
590x445xh 1747mm



Type B - 1 trolley
20xtrays GN 2/1
588x650xh 1747mm



Type C - 2 trolleys
20xtrays 400x600
660x480xh 1855mm



Type D - 1 trolley
20xtrays 800x600
663x800xh 1747mm



Trolleys positioning
Available inner area 1100x1200 mm

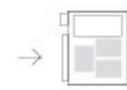
Type A - 4 trolleys
20xtrays GN 1/1
590x445xh 1747mm



Type B - 2 trolleys
20xtrays GN 2/1
588x650xh 1747mm



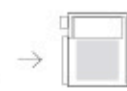
Type C - 3 trolleys
20xtrays 400x600
660x480xh 1855mm



Type D - 1 trolley
20xtrays 800x600
663x800xh 1747mm



Type E - 1 trolley
20xtrays 1000x1000
1060x1010xh 1865mm



THE MULTIFRESH® RANGE

* Plus version Sanigen* / thawing / proofing / low temperature cooking / regeneration / holding / chocolate / pasteurisation included



MF 250.2

Yield per cycle 250 kg
Capacity
• 1x20 (GN 2/1 o 600x800 mm)
• 2x20 (GN 1/1 o 600x400 mm)
Dimensions 1600x1425x2350 mm
Standard version
W 2,4 kW A 5,2 A V 400 V-50 Hz (3P+N+PE)
Plus version*
W 10,4 kW A 15,3 A V 400 V-50Hz (3P+N+PE)
Condensing unit UC250
W 16,4 kW A 38 A V 400 V-50 Hz (3P+N+PE)



MF 350.2 2T

Yield per cycle 350 kg
Capacity
• 2x20 (GN 2/1 o 600x800 mm)
• 4x20 (GN 1/1 o 600x400 mm)
Dimensions 1600x2755x2450 mm
Standard version
W 4,7 kW A 10,3 A V 400 V-50 Hz (3P+N+PE)
Plus version*
W 20,2 kW A 30,2 A V 400 V-50Hz (3P+N+PE)
Condensing unit UC350
W 23,4 kW A 52,4 A V 400 V-50 Hz (3P+N+PE)



MF 350.2 3T

Yield per cycle 350 kg
Capacity
• 3x20 (GN 2/1 o 600x800 mm)
• 6x20 (GN 1/1 o 600x400 mm)
Dimensions 1600x3923x2475mm
Standard version
W 7,1 kW A 15,5 A V 400 V-50 Hz (3P+N+PE)
Plus version*
W 30,2 kW A 45,1 A V 400 V-50Hz (3P+N+PE)
Condensing unit UC350
W 23,4 kW A 52,4 A V 400 V-50 Hz (3P+N+PE)

TRAY	DIMENSIONS
• trolleys number	width x depth x height
YIELD IN KG	ELECTRICAL DATA
from +90°C	W max absorbed power
to +3°C / -18°C	A max absorbed current
	V voltage



MF 250.2 2T

Yield per cycle 250 kg
Capacity
• 2x20 (GN 2/1 o 600x800 mm)
• 4x20 (GN 1/1 o 600x400 mm)
Dimensions 1600x2755x2450 mm
Standard version
W 4,7 kW A 10,3 A V 400 V-50 Hz (3P+N+PE)
Plus version*
W 20,2 kW A 30,2 A V 400 V-50Hz (3P+N+PE)
Condensing unit UC250
W 16,4 kW A 38 A V 400 V-50 Hz (3P+N+PE)



MF 350.2 2T L

Yield per cycle 350 kg
Capacity
• 2x20 (1000x1000 mm)
• 3x20 (600x800 mm)
• 4x20 (GN 2/1)
• 6x20 (600x400 mm)
• 8x20 (GN 1/1)
Dimensions 1880x3194x2488 mm
Standard version
W 4,7 kW A 10,3 A V 400 V-50Hz (3P+N+PE)
Plus version*
W 20,2 kW A 30,2 A V 400 V-50Hz (3P+N+PE)
Condensing unit UC350
W 23,4 kW A 52,4 A V 400 V-50Hz (3P+N+PE)



MF 500.2 2T

Yield per cycle 500 kg
Capacity
• 2x20 (GN 2/1 o 600x800 mm)
• 4x20 (GN 1/1 o 600x400 mm)
Dimensions 1600x2755x2450 mm
Standard version
W 4,7 kW A 10,3 A V 400 V-50Hz (3P+N+PE)
Plus version*
W 20,2 kW A 30,2 A V 400 V-50Hz (3P+N+PE)
Condensing unit UC500
W 36,3 kW A 73,7 A V 400 V-50 Hz (3P+N+PE)

Trolleys positioning
Available inner area 820x900 mm

Type A - 2 trolleys
20xtrays GN 1/1
590x445xh 1747mm



Type B - 1 trolley
20xtrays GN 2/1
588x650xh 1747mm



Type C - 2 trolleys
20xtrays 400x600
660x480xh 1855mm

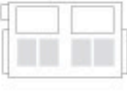


Type D - 1 trolley
20xtrays 800x600
663x800xh 1747mm



Trolleys positioning
Available inner area 820x2070 mm

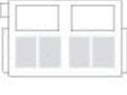
Type A - 4 trolleys
20xtrays GN 1/1
590x445xh 1747mm



Type B - 2 trolleys
20xtrays GN 2/1
588x650xh 1747mm



Type C - 4 trolleys
20xtrays 400x600
660x480xh 1855mm



Type D - 2 trolleys
20xtrays 800x600
663x800xh 1747mm



Trolleys positioning
Available inner area 820x3240 mm

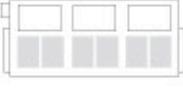
Type A - 6 trolleys
20xtrays GN 1/1
590x445xh 1747mm



Type B - 3 trolleys
20xtrays GN 2/1
588x650xh 1747mm



Type C - 6 trolleys
20xtrays 400x600
660x480xh 1855mm

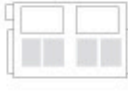


Type D - 3 trolleys
20xtrays 800x600
663x800xh 1747mm



Trolleys positioning
Available inner area 820x2070 mm

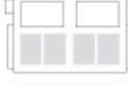
Type A - 4 trolleys
20xtrays GN 1/1
590x445xh 1747mm



Type B - 2 trolleys
20xtrays GN 2/1
588x650xh 1747mm



Type C - 4 trolleys
20xtrays 400x600
660x480xh 1855mm

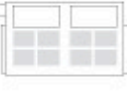


Type D - 2 trolleys
20xtrays 800x600
663x800xh 1747mm



Trolleys positioning
Available inner area 1100x2670 mm

Type A - 8 trolleys
20xtrays GN 1/1
590x445xh 1747mm



Type B - 4 trolleys
20xtrays GN 2/1
588x650xh 1747mm



Type C - 6 trolleys
20xtrays 400x600
660x480xh 1855mm



Type D - 3 trolleys
20xtrays 800x600
663x800xh 1747mm



Type E - 2 trolleys
20xtrays 1000x1000
1060x1010xh 1865mm



Trolleys positioning
Available inner area 820x2070 mm

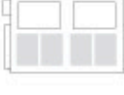
Type A - 4 trolleys
20xtrays GN 1/1
590x445xh 1747mm



Type B - 2 trolleys
20xtrays GN 2/1
588x650xh 1747mm



Type C - 4 trolleys
20xtrays 400x600
660x480xh 1855mm



Type D - 2 trolleys
20xtrays 800x600
663x800xh 1747mm



* Plus version Sanigen® / thawing / proofing / low temperature cooking / regeneration / holding / chocolate / pasteurisation included



MF 500.2 3T

Yield per cycle 500 kg
Capacity
3x20 (GN 2/1 o 600x800 mm)
6x20 (GN 1/1 o 600x400 mm)
Dimensions 1600x3923x2475mm
Standard version
7,1 kW 15,5 A 400 V-50 Hz (3P+N+PE)
Plus version*
30,2 kW 45,1 A 400 V-50Hz (3P+N+PE)
Condensing unit UC500
36,3 kW 73,7 A 400 V-50 Hz (3P+N+PE)



MF 500.2 3T L

Yield per cycle 500 kg
Capacity
3x20 (1000x1000 mm)
4x20 (600x800 mm)
6x20 (GN 2/1)
9x20 (600x400 mm)
12x20 (GN 1/1)
Dimensions 1880x4824x2475 mm
Standard version
7,1 kW 15,5 A 400 V-50Hz (3P+N+PE)
Plus version*
30,2 kW 45,1 A 400 V-50Hz (3P+N+PE)
Condensing unit UC500
36,3 kW 73,7 A 400 V-50Hz (3P+N+PE)



MF 750.2 4T

Yield per cycle 750 kg
Capacity
4x20 (GN 2/1 o 600x800 mm)
8x20 (GN 1/1 o 600x400 mm)
Dimensions 1600x5093x2475 mm
Standard version
9,4 kW 20,5 A 400 V-50 Hz (3P+N+PE)
Plus version*
40,1 kW 60 A 400 V-50Hz (3P+N+PE)
Condensing unit UC750
49,9 kW 105,2 A 400 V-50 Hz (3P+N+PE)



MF 750.2 3T

Yield per cycle 750 kg
Capacity
3x20 (GN 2/1 o 600x800 mm)
6x20 (GN 1/1 o 600x400 mm)
Dimensions 1600x3923x2475 mm
Standard version
7,1 kW 15,5 A 400 V-50 Hz (3P+N+PE)
Plus version*
30,2 kW 45,1 A 400 V-50Hz (3P+N+PE)
Condensing unit UC750
49,9 kW 105,2 A 400 V-50 Hz (3P+N+PE)



MF 750.2 4T L

Yield per cycle 750 kg
Capacity
4x20 (1000x1000 mm)
6x20 (600x800 mm)
8x20 (GN 2/1)
12x20 (600x400 mm)
16x20 (GN 1/1)
Dimensions 1880x6294x2475 mm
Standard version
9,4 kW 20,5 A 400 V-50Hz (3P+N+PE)
Plus version*
40,1 kW 60 A 400 V-50Hz (3P+N+PE)
Condensing unit UC7850
52,6 kW 117 A 400 V-50Hz (3P+N+PE)

TRAY
● trolleys number

YIELD IN KG
from +90°C to +3°C / -18°C

DIMENSIONS
width x depth x height

ELECTRICAL DATA
Ⓜ max absorbed power
ⓐ max absorbed current
Ⓥ voltage

Trolleys positioning
Available inner area 820x3240 mm

Trolleys positioning
Available inner area 1100x4140 mm

Trolleys positioning
Available inner area 820x4410 mm

Trolleys positioning
Available inner area 820x3240 mm

Trolleys positioning
Available inner area 1100x5610 mm

Type A - 6 trolleys
20xtrays GN 1/1
590x445xh 1747mm



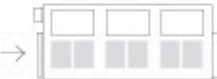
Type A - 12 trolleys
20xtrays GN 1/1
590x445xh 1747mm



Type A - 8 trolleys
20xtrays GN 1/1
590x445xh 1747mm



Type A - 6 trolleys
20xtrays GN 1/1
590x445xh 1747mm



Type A - 16 trolleys
20xtrays GN 1/1
590x445xh 1747mm



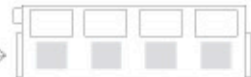
Type B - 3 trolleys
20xtrays GN 2/1
588x650xh 1747mm



Type B - 6 trolleys
20xtrays GN 2/1
588x650xh 1747mm



Type B - 4 trolleys
20xtrays GN 2/1
588x650xh 1747mm



Type B - 3 trolleys
20xtrays GN 2/1
588x650xh 1747mm



Type B - 8 trolleys
20xtrays GN 2/1
588x650xh 1747mm



Type C - 6 trolleys
20xtrays 400x600
660x480xh 1855mm



Type C - 9 trolleys
20xtrays 400x600
660x480xh 1855mm



Type C - 8 trolleys
20xtrays 400x600
660x480xh 1855mm



Type C - 6 trolleys
20xtrays 400x600
660x480xh 1855mm



Type C - 12 trolleys
20xtrays 400x600
660x480xh 1855mm



Type D - 3 trolleys
20xtrays 800x600
663x800xh 1747mm



Type D - 4 trolleys
20xtrays 800x600
663x800xh 1747mm



Type D - 4 trolleys
20xtrays 800x600
663x800xh 1747mm



Type D - 3 trolleys
20xtrays 800x600
663x800xh 1747mm



Type D - 6 trolleys
20xtrays 800x600
663x800xh 1747mm



Type E - 3 trolleys
20xtrays 1000x1000
1060x1010xh 1865mm



Type E - 4 trolleys
20xtrays 1000x1000
1060x1010xh 1865mm



IRINOX NETWORK



OUR PEOPLE AT THE CORE

The best technology has people at its core. For this reason, Irinox is now a network of professionals able to handle all of your needs. **Our consultants work everyday to find the best solutions for your business, from purchase to installation, and to the everyday use of our machines.** Irinox Network is the human element that has made our technology the market leader. Our network of technicians and our customer care will be on your side at every moment. The success of Irinox comes from the people who work with us everyday.

CONSULTANT NETWORK



CUSTOMIZED SOLUTIONS

The efficiency of our machines goes together with the efficiency of our consultants of production processes. Irinox offers free consultancy and customized solutions for catering, pastry-making, baking, ice cream making, butchery, bread making, restaurant industry and mass catering. **We believe that each client has specific needs and that the best way to provide solutions is by finding them together.** Our process consists of two phases: analysis and action. During the first meeting we narrow down your needs and the areas of intervention, while during the second, we elaborate on solutions with you.

Our consultants are the experts you need to make your business more efficient by guaranteeing higher speeds, more margin and higher quality.



INSTALLER NETWORK



TECHNOLOGY MADE EASY

Technology becomes useful when it makes people's lives easier, this is why we want to help you make the best use of our products from the first use. Irinox offers a network of professional experts in installing and programming our machines. Our network spreads across Italy and throughout all the main countries in the world, assisting you during installation and advising on components. **We support your business after purchase by taking care of all that is needed to get MultiFresh® ready to assist you in the kitchen.**

CHEF NETWORK



WITH YOU EVERY DAY

Irinox takes on the everyday challenges you experience in the kitchen, offering a network of professional chefs. **Irinox Chef Network provides customized advice on different needs and organizes live demos on request.** Our chefs will assist you in the journey that takes your fresh products from the kitchen to the table. Get the most out of our machines by working with a network of chefs that help you reach your goals.

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