

MultiFresh®
GASTRONOMY

IRINOX
The Freshness Company®



A NEW KITCHEN ASSISTANT

All you need in the kitchen in only one machine

The multi-function blast chiller MultiFresh® is your new kitchen 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.

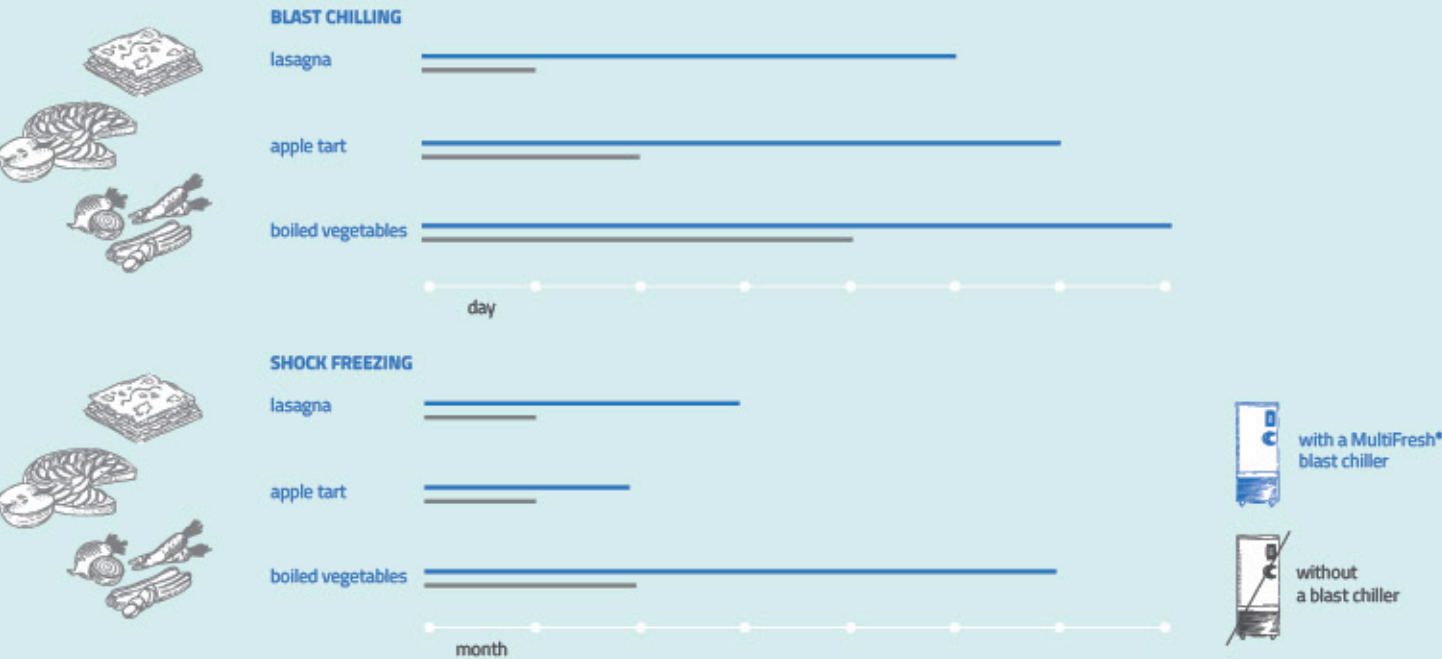


FRESHNESS ON YOUR TABLE

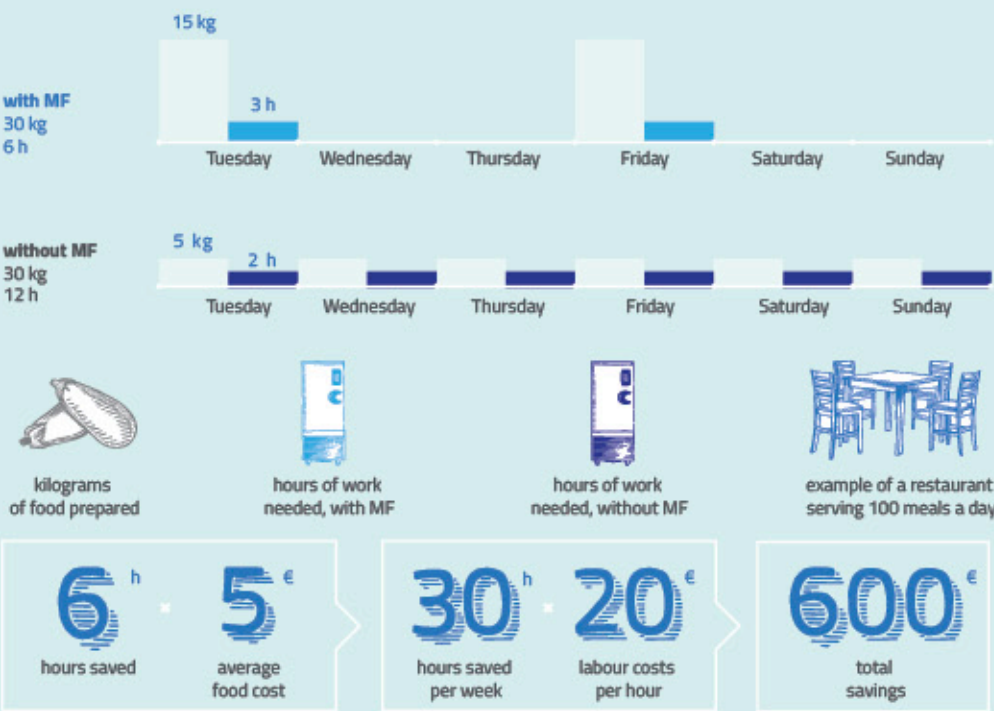


MULTIFRESH®: EFFICIENCY, QUALITY AND SAVINGS

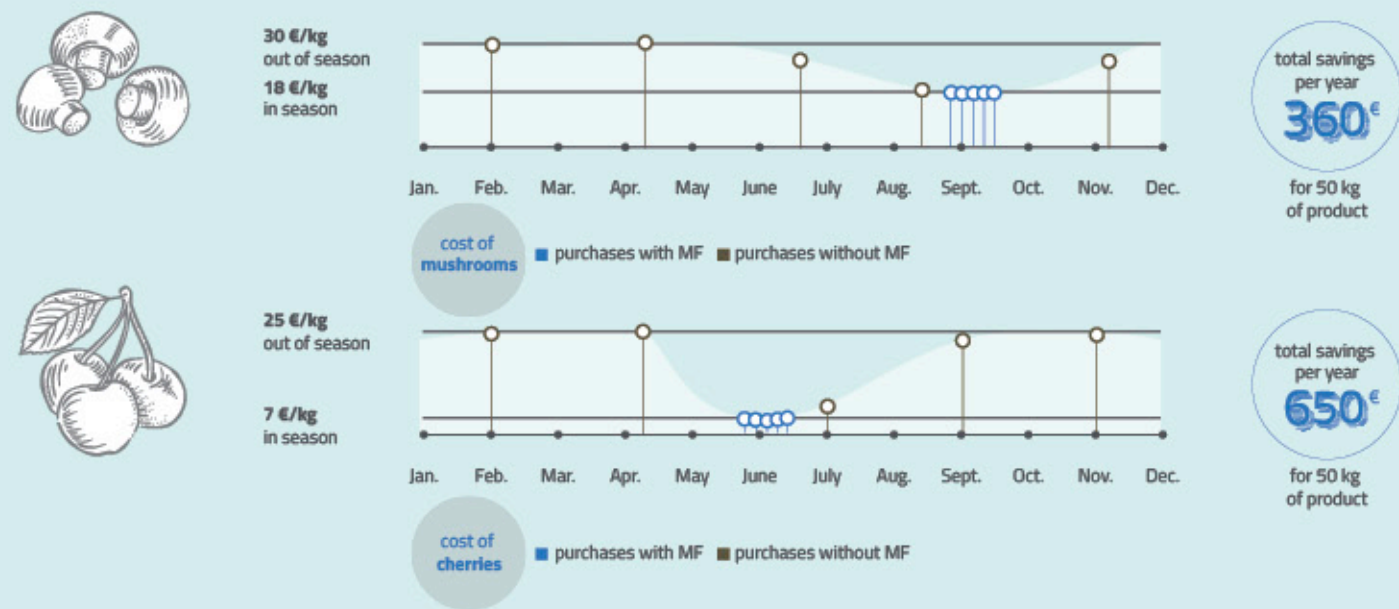
INCREASED SHELF LIFE



PRODUCTION IS DRASTICALLY OPTIMIZED



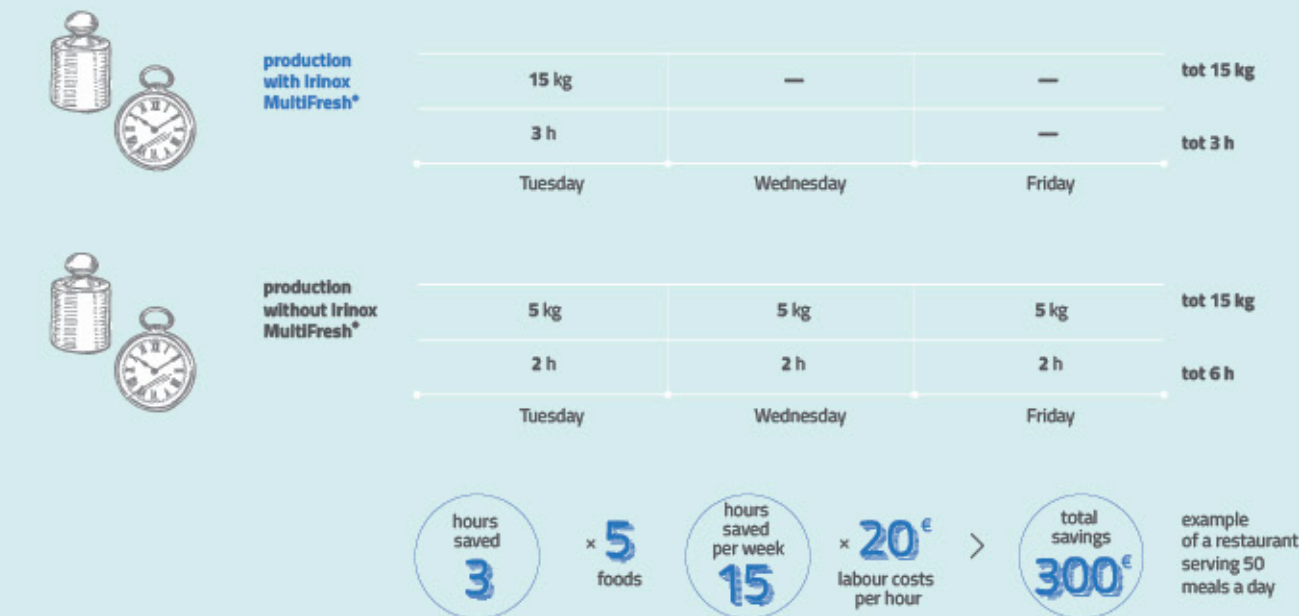
LOWER FOOD COST



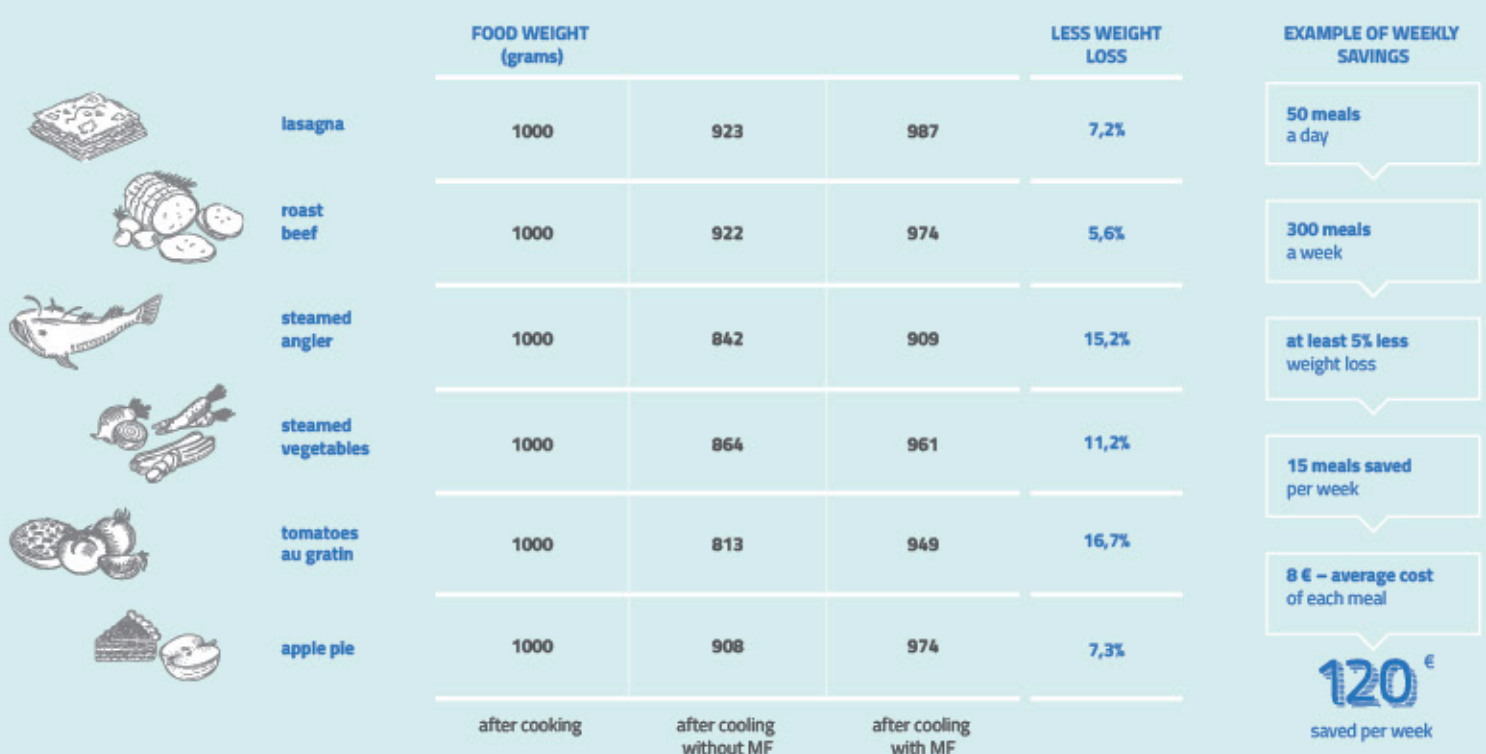
LESS FOOD WASTE



LOWER STAFF COSTS



INCREASED FOOD QUALITY AND SAFETY



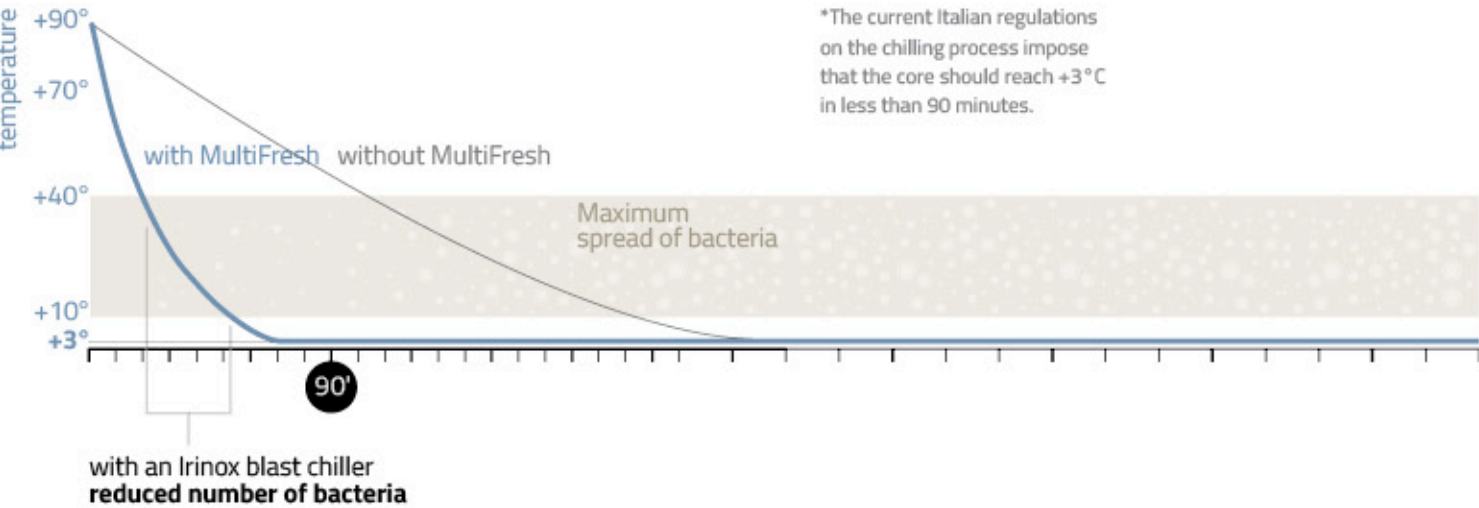
BLAST CHILL FASTER FOR SAFER AND MORE NUTRITIOUS FOOD



BLAST CHILLING +3°C

Fast blast chilling blocks food ageing, avoids oxidization and reduces bacterial proliferation. MultiFresh® takes the core of your food to +3°C faster than any other blast chiller, reducing the loss of weight caused by evaporation, and preserving nutrients.

5 KG OF VEGETABLES
chilled at +3°C
in 30/40 minutes



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.

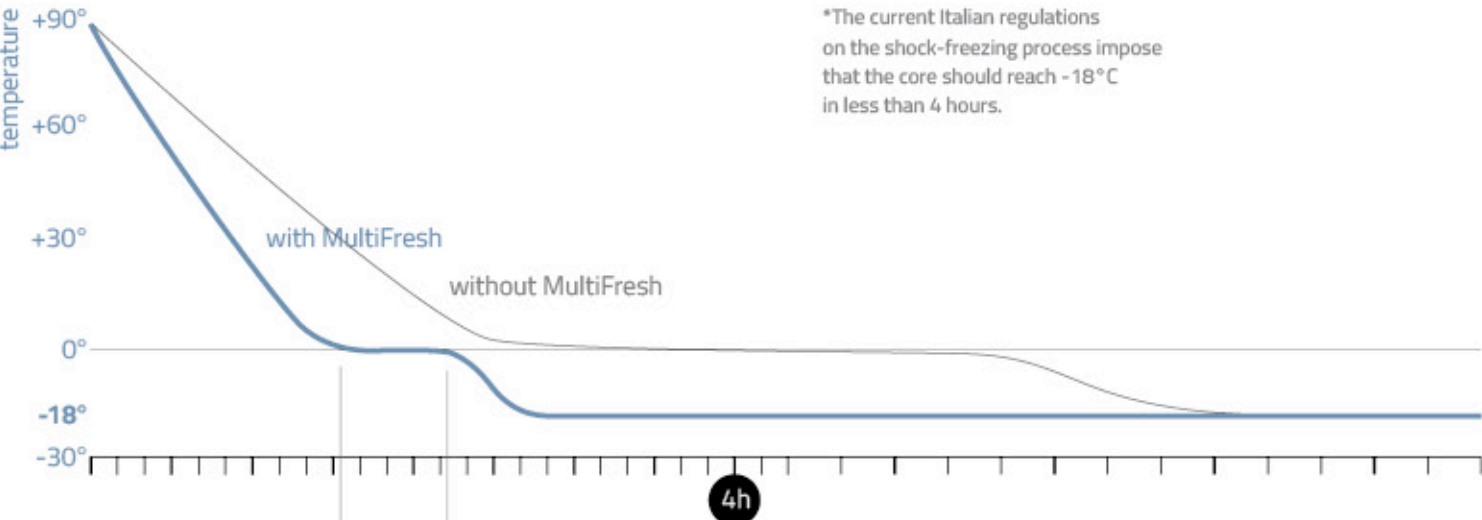
SHOCK FREEZE SAFELY AND PRESERVE EVERY KIND OF FOOD FOR LONGER



SHOCK FREEZING -18°C

Ordinary shock freezing methods transform the liquids in food into macrocrystals which damages its structure. MultiFresh®'s ultra-fast shock freezing gets the food core to -18°C at a higher speed, leading to the formation of microcrystals that preserve the organoleptic properties of the food.

1 KG OF FRESH
PRAWNS
frozen at -18°C
in 40 minutes



with an Irinox blast chiller formation of **microcrystals**

formation of **macrocrystals** without a blast chiller

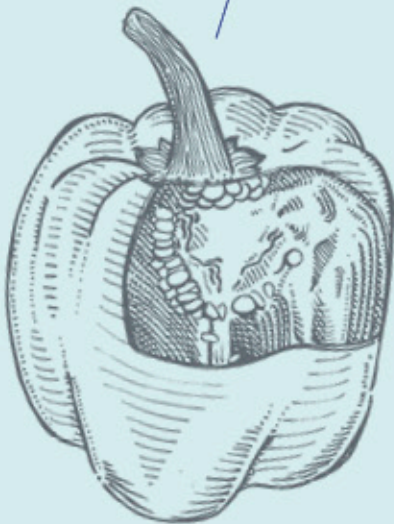
MF SPECIAL FUNCTIONS FOR GASTRONOMY



thawing

MultiFresh® enables you to manage temperature, ventilation and the thawing time of your food before you use it. This process takes place in a sanitized chamber that **slows bacterial proliferation and preserves food structure.**

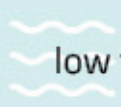
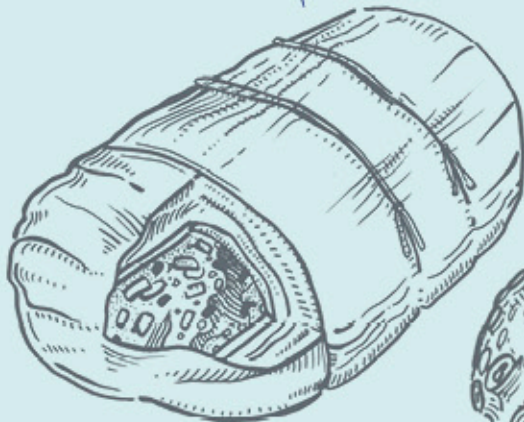
5 KG OF PEPPERS
thawed in 1 hour



regeneration

MultiFresh® regenerates your food by **preserving the natural humidity of the product and avoiding oxidization.** Set the required time for serving your dishes, and MultiFresh® will take your food from +3°C to the temperature you prefer.

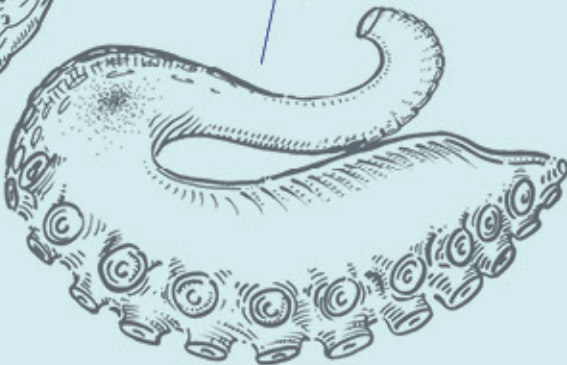
1 MEAT ROLL
COOKED IN A PAN
regenerated
in one hour



low temperature cooking

MultiFresh® makes the different phases of low temperature cooking cycles easier and allows customized management. Your meat and fish dishes stay soft and don't lose weight, **enhancing the taste of your food.** After cooking, MultiFresh® automatically switches to blast chilling or shock freezing.

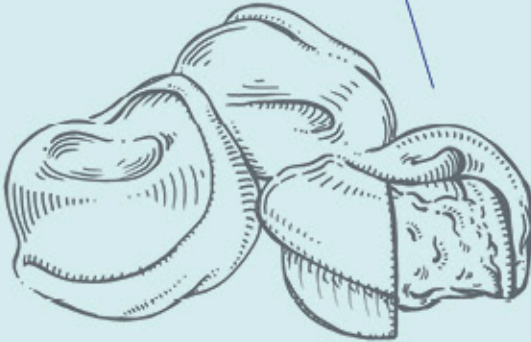
10 KG OF OCTOPUS
COOKED IN A POT
thawed at +3°C
in 8 to 9 hours



pasteurization

MultiFresh® pasteurizes safely, reaching and maintaining high temperatures before blast chilling (+3°C) or shock freezing (-18°C) your products. **Reduced levels of bacteria increases the shelf life of food.**

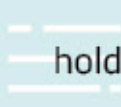
10 KG OF STUFFING
pasteurized and chilled
to +3°C in 3 hours.



proofing

MultiFresh® simplifies natural proofing cycles, **keeping sudden changes in temperature under control.** It limits excessive drying and always guarantees the perfect hydration level. Easy programming of the time taken to proof allows you to decide when your products will be ready.

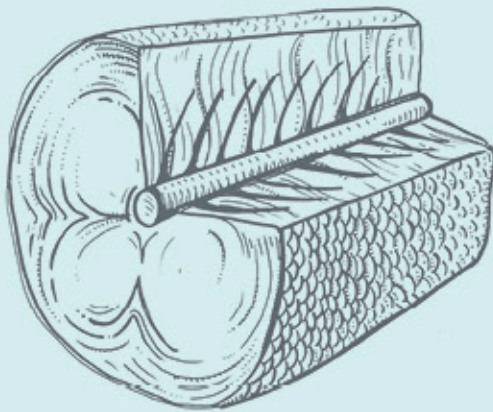
SOURDOUGH
BREAD LOAFS
risen and chilled
to +10°C
in 6 to 8 hours



holding

MultiFresh®'s sanitized chamber holds your products **at the desired positive or negative temperature.** Your dishes are unaltered and perfectly preserved, avoiding any bad smells.

1 SLICE OF SALMON
COOKED IN A PAN
held at +65°C.
for the entire
length of the service



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 for more than 8 hours, blast chilling or shock freezing even boiling hot food.

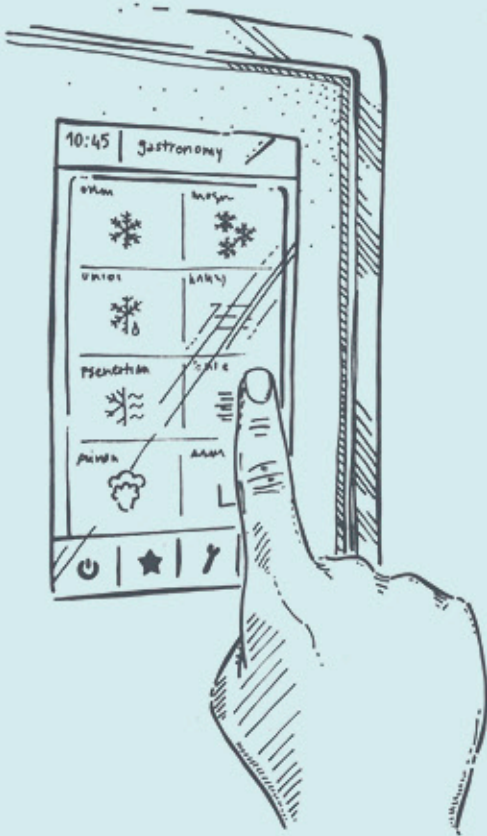
MYA: MY ASSISTANT, THE TOUCHSCREEN USER INTERFACE OF MULTIFRESH

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

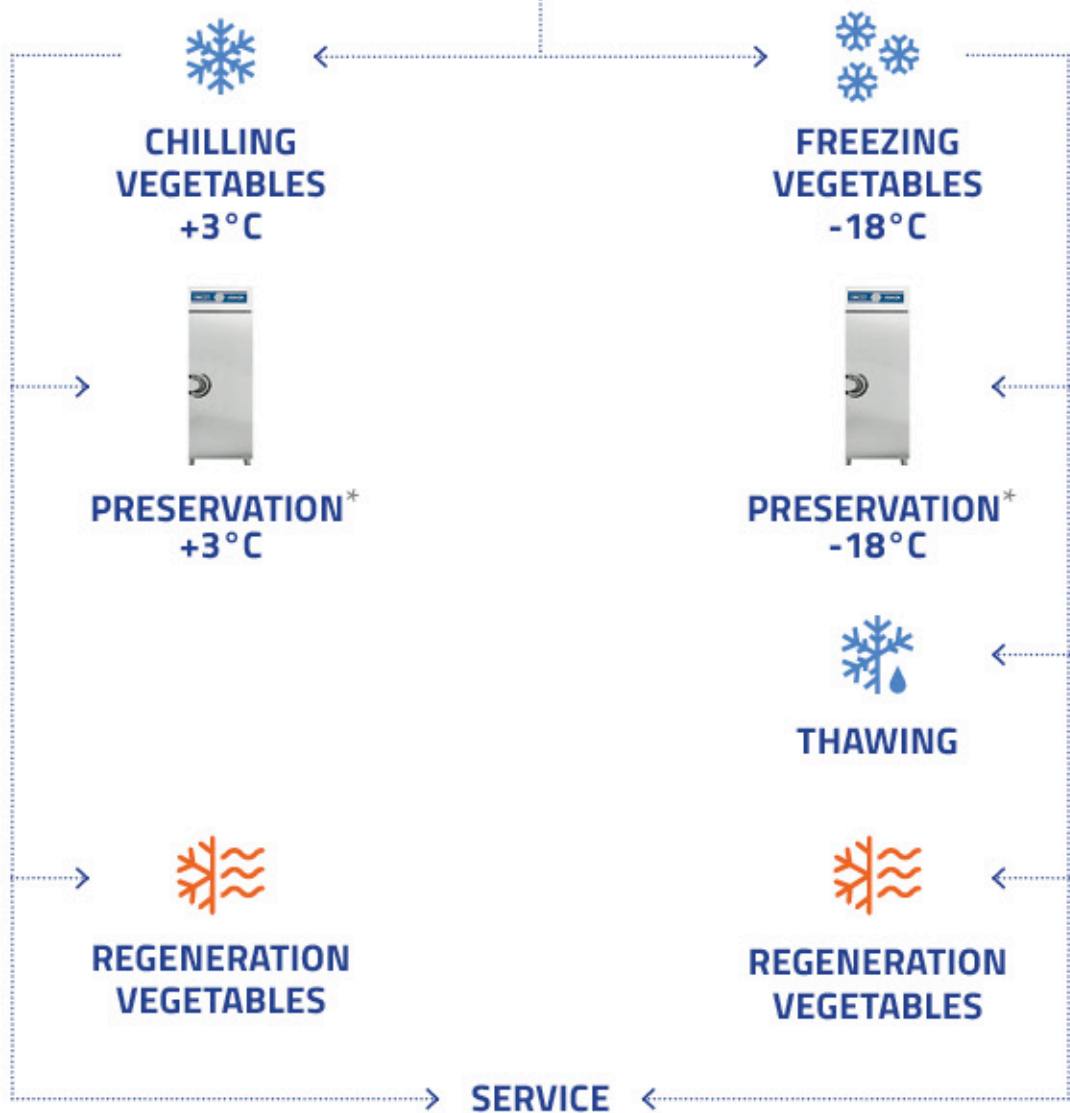
- START CYCLE PARAMETERS**
- 1 ONCE THE CYCLE HAS STARTED SELECT SETTINGS
 - 2 SET SPECIFIC PHASE DATA
 - 3 CONFIRM SAVE
 - 4 MYA RETURNS TO THE RUN PAGE

FRESHNESS PROCESSES

**SMOKED MACKEREL
FILLETS, PEPPERS
CREAM, AUBERGINES
WITH TOMATO
AND OLIVES**



Traditional cooking



*Irinox processes
need the use of
holding cabinets

FRESHNESS PROCESSES



REGENERATION OF THE AUBERGINE WITH TOMATO AND OLIVES

MultiFresh® allows you to regenerate your dishes, and helps organize your work schedule. You can set the right temperature and timing to decide the exact moment your aubergines will be warm and ready to be served, together with the smoked mackerel fillets and the pepper sauce/cream. The MultiFresh® regeneration cycle avoids food oxidation and preserves nutrients, leaving both form and taste uncompromised.



HAMBURGER LOW TEMPERATURE COOKING

MultiFresh* cooks your food at a low temperature, preventing them from becoming dry and losing weight. This gentle, low temperature cooking enhances the taste and flavouring of your hamburgers, preserving the natural tenderness of the meat and ensuring

uniform cooking. The MultiFresh* low temperature cooking cycle diminishes the weight loss caused by traditional cooking, maintains the meat's perfectly pink colour and enhances its flavour without the use of extra condiments.

HAMBURGER, RED BEETROOT AND TURNIP TOPS



LOW TEMPERATURE
COOKING BEEF +65 °C

searing
and garnishing

LOW TEMPERATURE
COOKING BEEF +3 °C

This cycle allows you to slow
cook and directly blast
chill hamburgers

PRESERVATION*
+3 °C

searing
and garnishing

LOW TEMPERATURE
COOKING BEEF -18 °C

This cycle allows you to slow
cook and directly shock
freeze hamburgers

PRESERVATION*
-18 °C

THAWING BEEF

searing
and garnishing

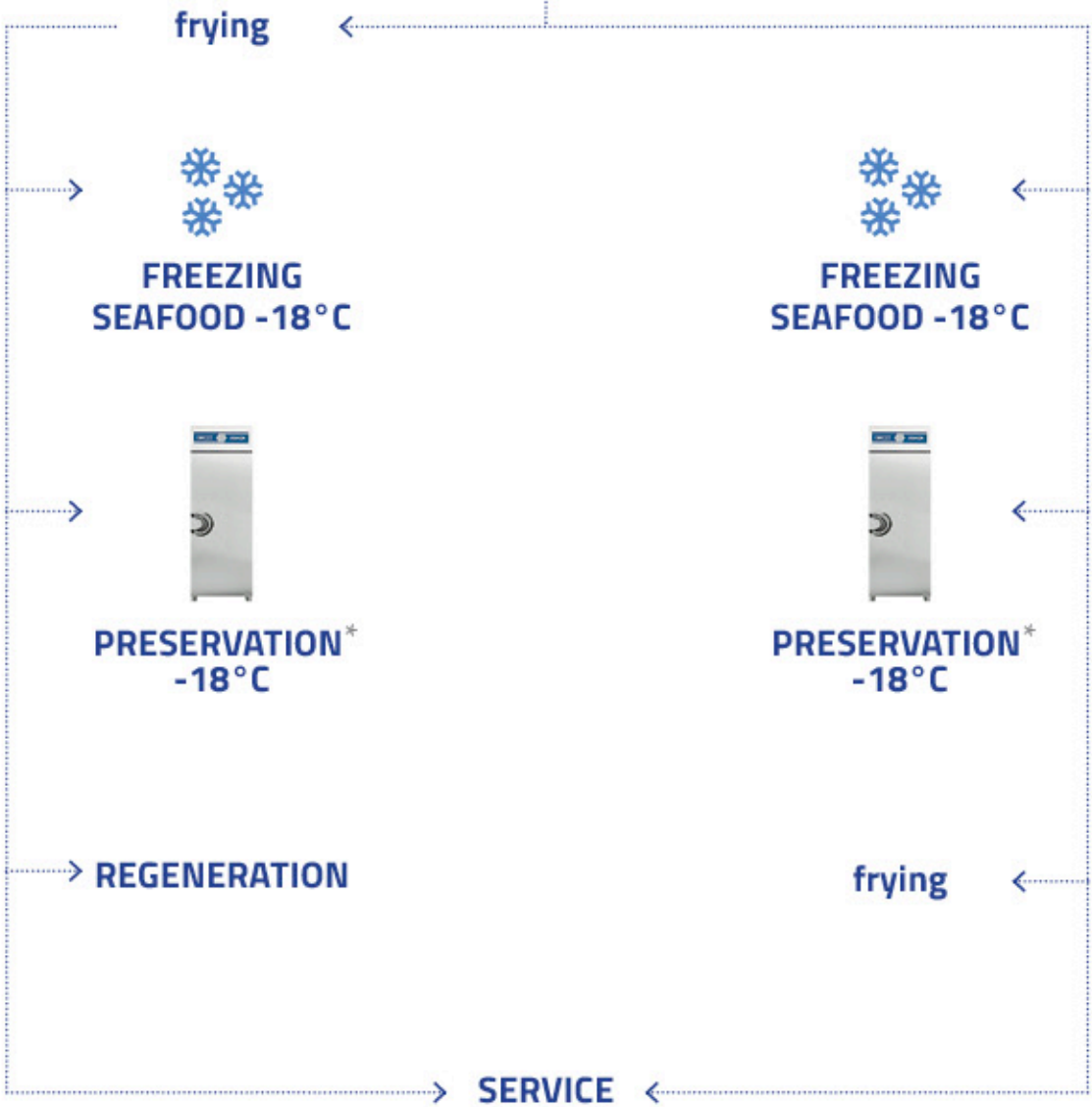
SERVICE

*Irinnox processes
need the use of
holding cabinets

FISH & CHIPS



breeding fillets



*Irinox processes need the use of holding cabinets

FRESHNESS PROCESSES



SHOCK FREEZING SEAFOOD

Shock freezing with MultiFresh* means that you can produce and store more food, and avoid leakage of liquids when thawing. The -18°C shock freezing cycle, and creation of microcrystals allows you to freeze the cod while preserving

its freshness and reducing weight loss. Cod fillets may be frozen when raw, ready to be fried and served at any moment, or it may be frozen once fried, so that you can defrost, regenerate and serve it as you wish.



CHICKEN LOW TEMPERATURE COOKING

MultiFresh® can cook meat and fish at a low temperature and can also detect the temperature at the heart of your food thanks to our MultiSensor probe. The gentle, low temperature cooking enhances the taste and flavouring of your chicken so that its taste fits perfectly with the prawns and sauce.

It maintains the natural tenderness of the meat and ensures uniform cooking, keeping flavours and colours intact. MultiFresh® lessens the weight loss caused by traditional cooking, and ensures that foods keep their authentic taste without the use for extra condiments.

CHICKEN THIGHS WITH PRAWNS IN MILD SAUCE



LOW TEMPERATURE COOKING CHICKEN +65°C

LOW TEMPERATURE COOKING CHICKEN +3°C

LOW TEMPERATURE COOKING CHICKEN -18°C

This cycle allows you to slow cook and directly blast chill the chicken

This cycle allows you to slow cook and directly shock freeze the chicken

PRESERVATION* +3°C

PRESERVATION* -18°C

REGENERATION MEAT

THAWING CHICKEN

REGENERATION MEAT

SERVICE

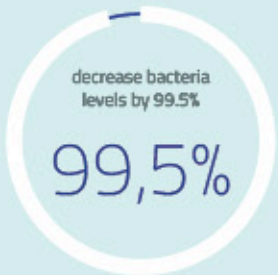
*Irinnox processes need the use of holding cabinets

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.



5 point probe for a perfect control of the temperature



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. Our blast chillers guarantee the fastest heat removal, also with boiling hot food, without damaging it in any way.



THE MULTIFRESH® RANGE

REACH-IN MACHINES

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

- * Version available for MF45.1 and above
- ** Options available when using Double MultiRack

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



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
☛ 1,2 kW ☛ 6,5 A ☛ 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
☛ 2 kW ☛ 10 A ☛ 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
☛ 3,6 kW ☛ 5,6 A ☛ 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
☛ 5,3 kW ☛ 10,8 A ☛ 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
☛ 5,2 kW ☛ 10,6 A ☛ 400 V-50 Hz(3N+PE)



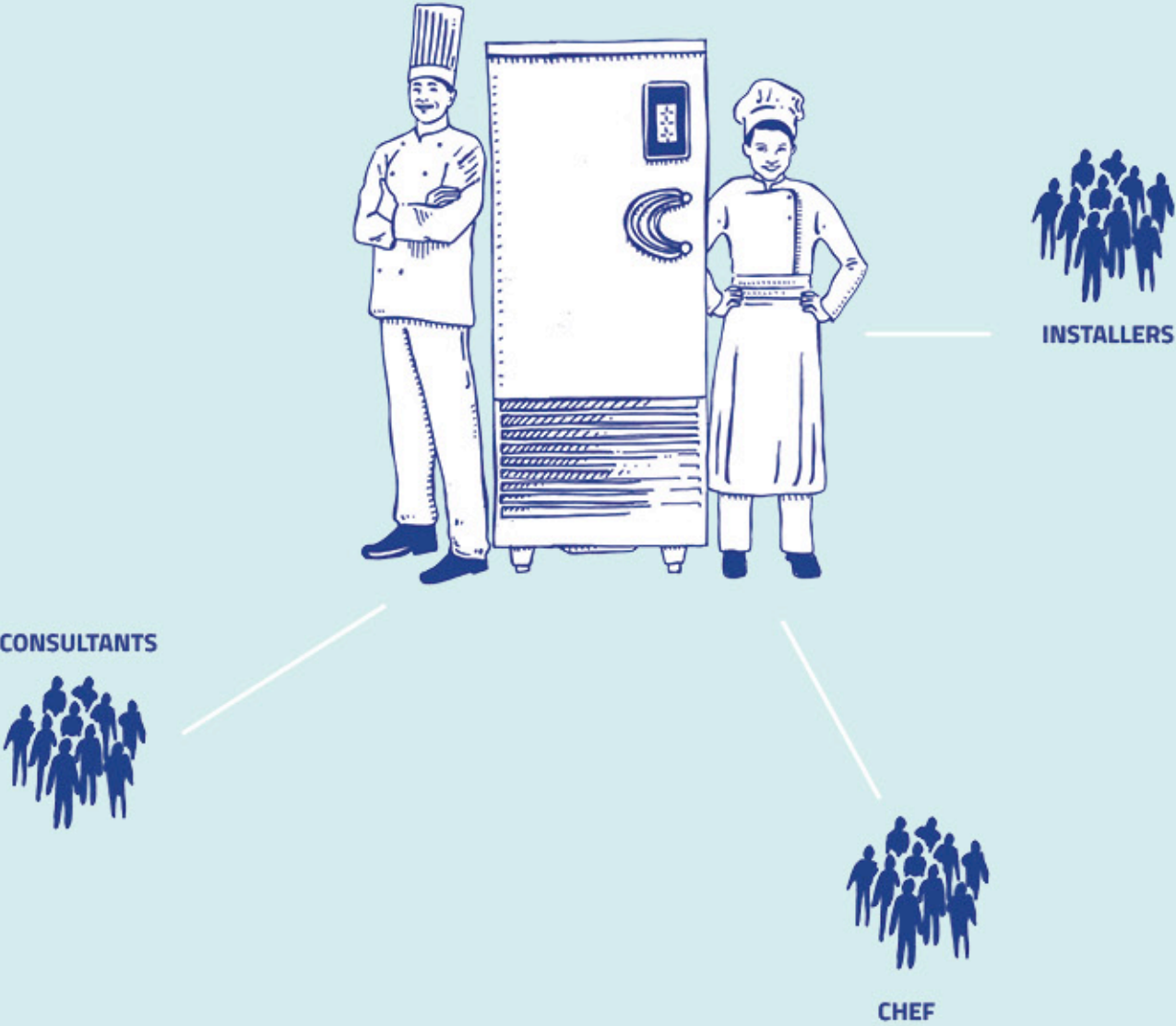
MF 85.2

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
☛ 6,2 kW ☛ 13,5 A ☛ 400 V-50 Hz (3N+PE)

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

40
Technical Assistance Centres

5
Irinox Service Managers in the world

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

60
chefs around the world

100
live demos a year

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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