



MultiFresh®

IRINOX

MF 70.1

Multi Fresh® is much more than a blast-chilling and shock-freezing system: **it is a trusted kitchen assistant.**

YIELD PER CYCLE 70 KG

At food core (from +90°C to +3°C)
At food core (from +90°C to -18°C)

CAPACITY NR.

tray height 65/60 mm 13 (GN1/1 or 600x400 mm)
tray height 40 mm 18 (GN1/1 or 600x400 mm)
tray height 20 mm 27 (GN1/1 or 600x400 mm)

CABINET DIMENSIONS

width 790 mm
depth 962 mm
height 1970 mm

ELECTRICAL DATA

max absorbed power 5,3 kW
max absorbed current 10,8 A
voltage 400V-50Hz (3N+PE)

UNIQUE SELLING POINTS

EASY COLOR BOARD:

with STANDARD cycles (delicate +3°C with air temp. never below 0°C, strong +3°C / delicate -18°C, strong -18°C) and DYNAMIC cycles: operators just select the type of product, hot or at room temperature (rice, vegetables, meat, fish, pastries, ice-cream, bread and many more) and the machine will bring the temperature down in the fastest possible time, always preserving perfect food quality.

USER FRIENDLY:

thanks to the customizable cycles (calibrated on user's very specific products, or simply to restrict the use of Multi Fresh® in big food operations, to a limited list of products... choose product's name and press start...) and the 20 programs for recording replicable cycles.

FLEXIBILITY:

Multi Fresh® can be easily set to work in all food sectors, choosing among Gastronomy's, Pastry's, Bakery's and Ice-cream's Dynamic programs.

PERSONAL ASSISTANT:

Multi Fresh® assists the operator through its wide display, communicating the steps in his working process.

THAWING cycle (optional):

with ventilation/temperature calibrated to thaw without damage or bacterial contamination, small or big frozen products.

UNIQUE SELLING POINTS

LEAVENING cycle (optional):

for storing - proofing – maintaining fresh or frozen product, to be ready for baking at the preset time.

GREEN PHILOSOPHY:

reduced energy consumption, components with low environmental impact.

30-40% HIGHER EFFICIENCY:

thanks to empowered cooling systems, bigger evaporators, new generation fans. Enhanced shock freezing yields and electronically limited blast chilling power.

NO TEMPERATURE LIMIT:

Even at 95°C core temp. (200° - 300° oven temp.) food can be inserted into Multi Fresh® straight from cooking, stopping its natural evaporation.

EVAPORATORS:

high efficiency with multiple injection points for gas and anticorrosion cathaphoresis treatment.

SPECIAL AIRFLOW:

to guarantee higher efficiency, perfect temperature uniformity in every part of the cabinet and moisture preservation.

NEW GENERATION FANS:

electronic, with automatic speed variation, low consumption, with automatic stop when opening door.

MOISTURE PRESERVATION SYSTEM by Δt control

Possibility to add hot food during running cycles, just by replacing the core probe.

YIELDS

measured using stricter standards than NF and UK norms, advised loads 50mm in 65mm pans.

SMALL UNITS

available in water or air cooled versions, with self contained or remote condensing units.

AUTOMATIC

switch to manual or automatic.

GAS TYPE:

R404.

MULTIRACK:

patented adjustable trayholder, for easily switching from Gn 1/1 to 60x40 cm trays and vice versa. Trays distance adjustable every 10 mm to optimise the use of internal space.

MULTISENSOR:

new generation core probe with 5 measuring points to manage with absolute precision air/product temperatures, to get perfect results on food even when the probe is positioned in a wrong way.
Magnetic hygienic holder on door.
Special shape to ease extraction from frozen products.

SANIGEN (optional):

patented and certified sanitation system which sanitizes the whole internal chamber-in all of its parts, even on the back of the evaporator. 99,5% efficiency. It also sanitizes food's surface increasing it's shelf life. Takes away also the unpleasant smells generated during the night.
Bioxigen technology.

PERFECT HYGIENE:

thanks to the easy accessible washable evaporators, waterproof fans, Sanigen, removable condenser filter, waterproof control boards, etc.

USB port:

for data transfer to HACCP software, for upgrading internal software and for uploading individual programs.

DOOR:

with safety closing by dampened magnetic lock and new profile long lasting washable door gaskets.
(N.a. on MF 25.1 and MF 30.2)

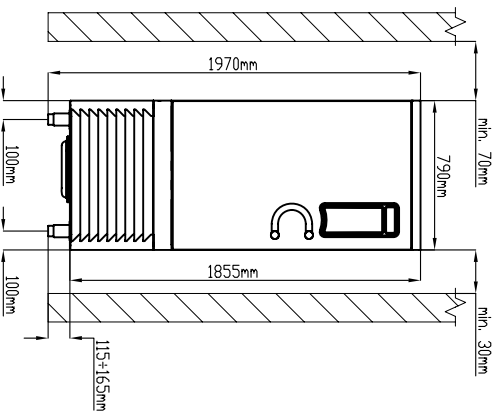
HACCP control Software:

to memorize and transfer data to a PC.

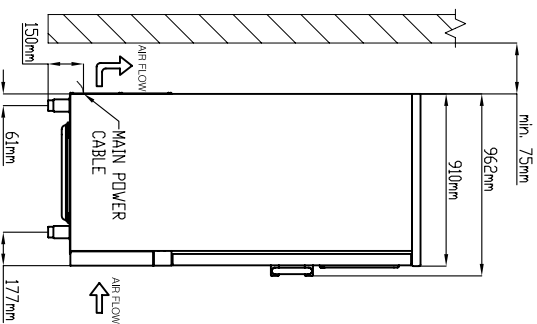
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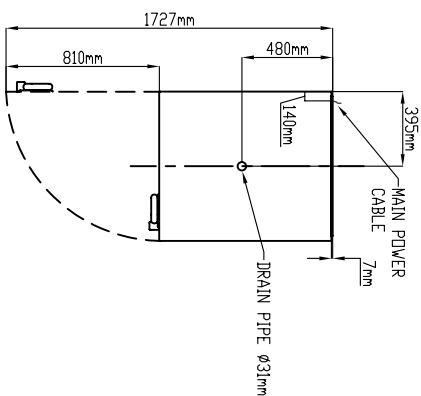
EMC LVD



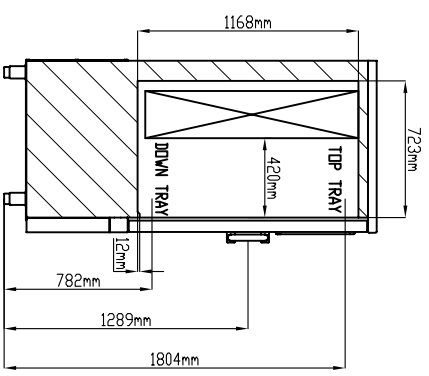
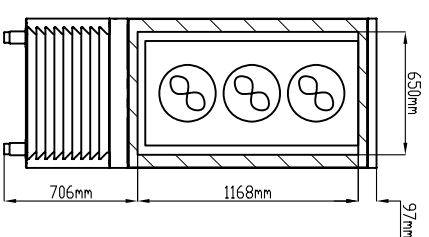
VISTA FRONTALE
FRONT VIEW



VISTA LATERALE
SIDE VIEW



VISTA DALL'ALTO
TOP VIEW



VISTE INTERNE
INTERIOR VIEW

TRAYS CAPACITY GNT/1 OR 600X400mm	n	15
SPACE BETWEEN TRAYS	mm	70
YIELD FOR BLAST CHILLING CYCLE (90/+3°C)	Kg	70
YIELD FOR SHOCK FREEZING CYCLE (90/-18°C)	Kg	70

*: within 90min. **: within 240min.

DATI GENERALI
GENERAL DATA

MODEL/VOLTAGE	AIR CONDENSER			
400V 3N+PE 50Hz	5,3	5,4	5,3	6,6
400V 3N+PE 60Hz	10,8	11,6	11,6	26,3
230V 3+PE 50Hz	5,3	5,3	5,3	5,5 / 6,7
230V 3+PE 60Hz	10,8	11,6	11,6	26,7 / 26,8
TOTAL RATING:	KW	KW	KW	KW
TOTAL OUTPUT:	A	A	A	A
SUPPLY CABLE SIZE:	mm ²	mm ²	mm ²	mm ²
COMPRESSOR RATING	KW (HP)	KW (HP)	KW (HP)	KW (HP)
REFRIGERATION YIELD (-10/40°C)	W	W	W	W
CONDENSATOR RATING (-10/40°C)	W	W	W	W
GAS TYPE / NOMINAL GAS CHARGE	R404A / 7kg			
MINIMUM AIR CIRCULATION	m ³ /h	4000	4400	4000
MAXIMUM AMBIENT AIR TEMPERATURE	°C	4000	4400	4400
CABINET DIMENSION (WxDxH)	mm	790x962x1970		
CABINET WEIGHT	Kg	—		

DATI TECNICI
TECHNICAL DATA

POS.	DESCRIZIONE	CODICE	Q.TA'
I	MATERIALE		
H	DIMENSIONI		
G	TATTAMENTO		
F	SCALA		
E	TOLLERANZE GENERALI		
D	DM EN 42800/1		
C	GRUPPO		
B	U.C. INCORPORATA - ARIA		
A	CODICE		
0	MF10_1		
1	MF1510000		

PRIMA EMISSIONE MODIFICA

ESEGUITO APPROVATO

QUESTO DISEGNO E' DI NOSTRA PROPRIETA' E NON PUO' ESSERE USATO O RIPRODOTTO SENZA NOSTRA AUTORIZZAZIONE

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