



MultiFresh®

IRINOX

MF 85.2

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

YIELD PER CYCLE	85 KG
At food core (from +90°C to +3°C)	
At food core (from +90°C to -18°C)	

CABINET DIMENSIONS	
width	870 mm
depth	1092 mm
height	1970 mm

ELECTRICAL DATA	
max absorbed power	6,2 kW
max absorbed current	13,5 A
voltage	400V-50Hz (3N+PE)

CAPACITY	NR.
tray height 65/60 mm	13 (GN2/1 or 600x400 mm) - 26 (GN1/1)
tray height 40 mm	18 (GN2/1 or 600x400 mm) - 36 (GN1/1)
tray height 20 mm	27 (GN2/1 or 600x400 mm) - 54 (GN1/1)

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.

CERTIFICATIONS:



EMC LVD

