EasyFresh

IRINOX

EF 20.1



Irinox EasyFresh is the only blast chiller that can blast chill and shock freeze your products, even straight out of the oven.

YIELD PER CYCLE

from +90°C to +3°C	20 kg
from +90°C to -18°C	20 kg

TRAY CAPACITY NR.

tray height 65/60 mm	4 (GN1/1 or 600x400 mm)
tray height 40 mm	5 (GN1/1)
tray height 20 mm	8 (GN1/1)

DIMENSIONS

width	790 mm
depth	771 mm
height	870 mm
weight	112 kg

ELECTRICAL DATA

max absorbed power	1,2 kW
max absorbed current	6,3 A
voltage	230V-50Hz (1N+PE)

UNIQUE SELLING POINTS

2 BLAST CHILLING CYCLES

EasyFresh has 2 exclusive blast chilling cycles: DELICATE +3°C and STRONG +3°C, which rapidly take food from any temperature, including boiling hot, through the temperature range of +90°C to +70°C, fundamental for quality, and +40°C to +10°C, to limit bacterial proliferation.

The **DELICATE +3°C** cycle is suitable for low density food such as vegetables, fresh pasta, fish, mousse and crèmes; the **STRONG +3°C** cycle is suitable for very fatty foods, dense products or pre-packed foods such as sauces, roasts and oven-baked pasta.

EasyFresh's blast chilling cycles quickly lower the temperature of any food product, preserving its consistency, moisture content and nutritional properties.

2 SHOCK FREEZING CYCLES

Products can be kept for a medium-to-long period only if they are rapidly frozen to -18°C at the core. EasyFresh freezes to -18°C from any temperature, including boiling hot, guaranteeing the formation of microcrystals that do not spoil the texture and maintain the organoleptic properties of food.

The **DELICATE -18°C** cycle is designed for delicate and oven-baked products; for this reason the blast chilling cycle consists of 2 phases (+6°C/-18°C) with extremely gentle ventilation suitable for all cooked products.

With the **STRONG -18°C** cycle chamber temperature can reach even -40°C. This cycle is suitable for shock freezing raw products (meat, fish, short pastry), thick cooked food (roasts, roast beef, etc.) and desserts in cups, bavarois and ice cream.

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. 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.

Fans

New generation fans with innovative design and materials provide uniform ventilation and humidity management throughout the chamber.

AUTOMATIC HUMIDITY CONTROL SYSTEM

With EasyFresh you can place other products into the chamber even after you have started a cycle, simply by reinserting the core probe.

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.

IRINOX MAGNETIC PROBE

EasyFresh comes with a 1-point probe for perfect temperature control. Core temperature readings provide 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

UNIQUE SELLING POINTS

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

EASE OF USE

Luminous display with intuitive controls that flash to guide you step by step through the functions available.

MANUAL DEFROSTING

EasyFresh 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, which prevents the formation of ice on the evaporator.

IRINOX MANUFACTURING QUALITY

Below are some details of the manufacture and functions of EasyFresh:

- Soft closing magnetic door closure with a high/low temperature resistant gasket. (availabile on EF 30.1 and EF 45.1)
- Automatic switch from manual mode (timed) to automatic mode (with probe); EasyFresh senses if the probe has been inserted or not.
- With the data transfer system all process data can be easily downloaded from the RS232 port and printed with a portable printer.
- 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. (not available on EF 10.1 and EF 15.1)
- Refrigerant gas R452A.

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.