MultiFresh®

More than Fresh.

IRINOX

MF 500.2 3T L

PASS-THRU

Cabinet + remote condenser
+ remote compressor



Organize your production and processes with flexibility 24 hours a day.

YIELD PER CYCLE

from +90°C to +3°C	500 kg
from +90°C to -18°C	500 kg

CAPACITY

Trolleys n.	6x20 (GN 2/1)
Trolleys n.	12x20 (GN 1/1)
Trolleys n.	9x20 (600x400 mm)
Trolleys n.	4x20 (600x800 mm)
Trolleys n.	3x20 (1000x1000 mm)

DIMENSIONS

width	1880 mm
depth	4824 mm
height	2475 mm
weight	1400 kg

ELECTRICAL DATA VERSION STANDARD

max absorbed power	7,1 kW
max absorbed current	15,5 A
voltage	400 V-50Hz (3N+PE)

CONDENSING UNIT UC500

max absorbed power	36,3 kW
max absorbed current	73,7 A
voltage	400 V-50Hz (3N+PE)
width	1200 mm
depth	1351 mm
height	1170 mm
weight	415 kg

REMOTE CONDENSER

width	2360 mm
depth	1070 mm
height	1149 mm
weight	214 kg

UNIQUE SELLING POINTS

MYA, TOUCH SCREEN INTERFACE

MultiFresh® comes with *MyA*, a **touch screen interface with 7"** screen which makes using the machine simple, even for inexperienced operators. The **intuitive icons** give access to the **numerous functions** provided by MultiFresh® for optimum control of all the production processes.
MyA is used to **customize all the parameters for each cycle** – ventilation, time, temperature, etc. – to create the ideal process for each item.

BLAST CHILLING AND SHOCK FREEZING CYCLES

MultiFresh® chills to +3°C and freezes to -18°C **from any temperature, including boiling hot products,** maintaining the consistency, moisture and nutrients of each type of food. MultiFresh® rapidly goes through the temperature range of **+90°C to +70°C, fundamental for quality**, and **+40°C to +10°C, to limit bacterial proliferation.** It freezes to **-18°C**, guaranteeing the **formation of micro-crystals** that do not spoil the structure of the food.

MAXIMUM FLEXIBILITY

MultiFresh® is easily set up for all food business areas - *Catering, Confectioners, Ice Cream Makers and Bakers* – with a choice of numerous functions for each sector – *Chilling and Freezing*.

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 reliabilit**y and meet their stated productivity.

▪ Ventilators

The new generation **variable speed fans** with innovative design and materials are **exclusive to Irinox**. They provide **uniform ventilation and controlled humidity** throughout the chamber. The system that stops the fan immediately when the door is opened avoids loss of cold with the door open.

SANIGEN®: SANIFICATION 24/7 (OPTIONAL)

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.

MULTISENSOR®

MultiFresh® comes with a *MultiSensor*® **5-point probe** for perfect temperature control. **Core temperature readings** provide *MyA* 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.

MANUAL DEFROSTING

MultiFresh® 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, and this prevents the formation of ice on the evaporator.

IRINOX MANUFACTURING QUALITY

Below are some details of the manufacture and functions of MultiFresh®:

UNIQUE SELLING POINTS

▪ **Soft closing magnetic door closure,** softened by a high/low temperature resistant gasket.
▪ **Automatic switch from manual mode (timed) to automatic mode (with probe);** MultiFresh® senses if the probe has been inserted or not.
▪ **Wireless** data transfer to easily download and save work process data on dedicated software **(Haccp Control Software).**
▪ **Maximum cleanliness and hygiene** due to rounded corners and components situated in the chamber so that they can be accessed and cleaned easily.
▪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.