MultiFresh®

More than Fresh.

IRINOX

# MF 750.2 4T

## 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 | 750 kg |
| from +90°C to -18°C | 750 kg |

### CAPACITY

| | |
|---|---|
| Trolleys n. | 4x20 (GN 2/1 or 600x800 mm) |
| Trolleys n. | 8x20 (GN 1/1 or 600x400 mm) |

### DIMENSIONS

| | |
|---|---|
| width | 1600 mm |
| depth | 5093 mm |
| height | 2475 mm |
| weight | 1600 kg |

### ELECTRICAL DATA VERSION STANDARD

| | |
|---|---|
| max absorbed power | 9,4 kW |
| max absorbed current | 20,5 A |
| voltage | 400 V-50Hz (3N+PE) |

### CONDENSING UNIT UC750

| | |
|---|---|
| max absorbed power | 49,9 kW |
| max absorbed current | 105,2 A |
| voltage | 400 V-50Hz (3N+PE) |
| width | 1200 mm |
| depth | 2394 mm |
| height | 1220 mm |
| weight | 600 kg |

### REMOTE CONDENSER

| | |
|---|---|
| width | 4813 mm |
| depth | 1328 mm |
| height | 1387 mm |
| weight | 547 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.