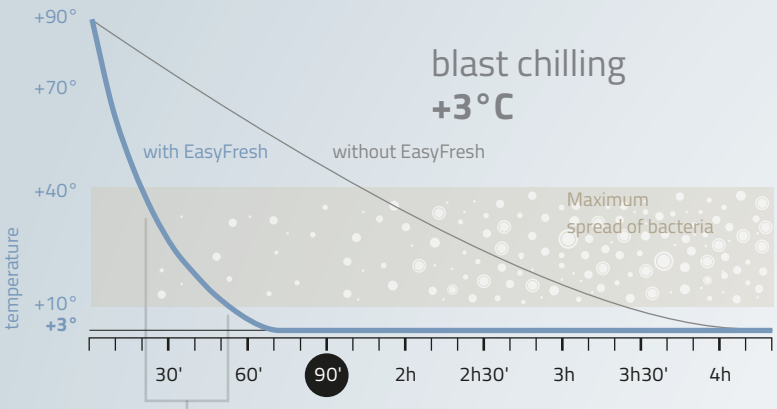
EasyFresh

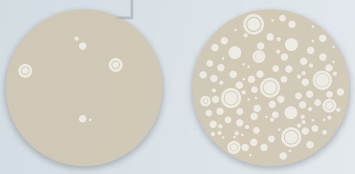
Longer lasting
freshness and quality!



IRINOX

The EasyFresh range

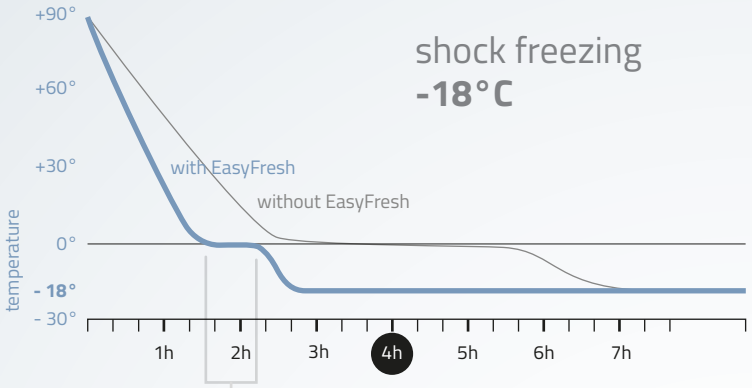


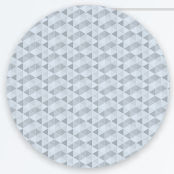


with an Irinox blast chiller **reduced number of bacteria**

without a blast chiller **high number of bacteria**

Food ages due to evaporation, oxidization and bacterial proliferation. EasyFresh chills all food to +3°C at the core, rapidly going through the temperature range of +90°C - +70°C, very important for product quality, and the bacterial proliferation temperature of +40°C - +10°C, considerably increasing the product's shelf life.





with an Irinox blast chiller formation of **microcrystals**



formation of **macrocrystals** without a blast chiller

Products can be kept for a medium-to-long period only if they are rapidly frozen to **-18°C at the core.** The freezing process of ordinary preservation systems transforms the liquids in food into **macrocrystals** which damage the structure. Irinox guarantees the formation of microcrystals that preserve the organoleptic properties of food.

4 cycles for blast chilling and shock freezing

DELICATE +3°C

Delicately **blast chills products with less thickness**, such as vegetables, fresh pasta, fish, creams and mousses to **+3°C at the core.**

DELICATE -18°C

Shock freezes delicate products to **-18°C at the core.** The shock freezing cycle takes place in **two phases (+6°C/ -18°C)**, with extremely **delicate** ventilation suitable for all cooked products.



STRONG +3°C

Blast chills to +3°C at the core. Suitable for fatty, thick or packaged products like sauces, roast meat, pasta casseroles, etc.

STRONG -18°C

Shock freezes to -18°C at the core with chamber temperature as low as -40°C. This cycle is particularly suitable for shock freezing **raw food** (meat, fish) and particularly thick **cooked food** (roast meat, roast beef, etc.) and **pastry cups, bavaroises and ice cream.**

TRAY
tray height

DIMENSIONS
width x depth x height

YELD IN KG
from +90°to +3°C / -18°C

ELECTRICAL DATA
W max absorbed power
A max absorbed current
V voltage



EF 10.1

Yeld per cycle 10 kg
Capacity
65 mm, 3 (GN1/1)
40 mm, 3 (GN1/1)
20 mm, 3 (GN1/1)
Dimensions 535 x 655 x 740 mm
Electrical data
W 0,97 kW
A 5 A
V 230V-50Hz(1N+PE)



EF 20.1

Yeld per cycle 20 kg
Capacity
65 mm, 4 (GN1/1 or 600x400 mm)
40 mm, 5 (GN1/1 or 600x400 mm)
20 mm, 8 (GN1/1 or 600x400 mm)
Dimensions 790 x 771 x 870 mm
Electrical data
W 1,2 kW
A 6,3 A
V 230V-50Hz(1N+PE)



EF 30.1

Yeld per cycle 30 kg
Capacity
65 mm, 9 (GN1/1 or 600x400 mm)
40 mm, 12 (GN1/1 or 600x400 mm)
20 mm, 18 (GN1/1 or 600x400 mm)
Dimensions 790 x 971 x 1595 mm
Electrical data
W 2,9 kW
A 5,2 A
V 400V-50Hz(3N+PE)



EF 45.1

Yeld per cycle 45 kg
Capacity
65 mm, 13 (GN1/1 or 600x400 mm)
40 mm, 18 (GN1/1 or 600x400 mm)
20 mm, 27 (GN1/1 or 600x400 mm)
Dimensions 790 x 972 x 1970 mm
Electrical data
W 3,7 kW
A 5,6 A
V 400V-50Hz(3N+PE)



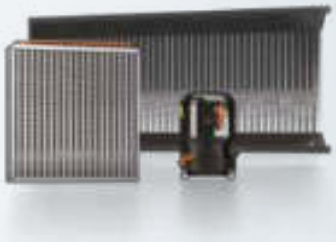
DOUBLE CAPACITY: MULTIRACK®

Irinox has patented Multi Rack®, an adjustable tray holder, which allows operators to double the number of trays loaded in each 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. Every baker can choose the type of tray to work with.



MULTI-POINT TEMPERATURE PROBE

The EasyFresh blast chiller is supplied with a **probe** for perfect temperature control.
Core temperature readings provide EasyFresh software with extremely precise indications which allow **prompt regulation** of **ventilation, temperature and humidity** in the chamber. The special shape of the probe makes it **easy to remove from food** without ruining 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 annoying malfunctioning.



PERFECTLY SIZED COMPONENTS

Our blast chillers guarantee the fastest heat removal, also with boiling hot food, thanks to the Irinox Balance System®. Irinox Balance System® means that the main refrigerating components (condenser, evaporator, compressor and fans) are accurately sized and built to the drawings and specifications of our engineering office so that our equipment provides unbeatable performance.

Sanigen®

AMBIENTE SANIFICATO 24 ORE SU 24
BOLLINO VERDE

SANIGEN®: 24/7 SANIFICATION

The Irinox patented sanification system, **sanitizes every part of the chamber**, including the **areas that are difficult to access for cleaning** (e.g. the evaporator, etc.).
The system's efficiency, tested by Udine University and **certified by the Ministry of Health,** guarantees **bacteria abatement by 99.5%**. Sanigen® also acts to **eliminate unpleasant odours** that can occur at the end of the work cycle or the working day.
(not available on EF 10.1, available on request on EF 20.1, EF 30.1 and EF 45.1).

*Contains fluorinated greenhouse gases covered by the Kyoto Protocol.

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