

IRINOX SERIES

Premium Range

Blast Chillers and Shock Freezers

Suitable for all foodservice and food preparation industries, Irinox technology ensures improved food freshness, greater food management, reduced costs and significantly improves food safety standards.



Warranty
2 year protection

Specifications

Irinox Series

Blast Chillers and Shock Freezers

SKOPE®

MODEL	Available as	Dimensions H x W x D (mm)	Chilling Temperature	Yield Per Cycle	Freezing Temperature
EF 10.1	integral	760 x 535 x 655	+90°C to +3°C	10kg	+90°C to -18°C
EF 15.1	integral	835 x 720 x 747	+90°C to +3°C	15kg	+90°C to -18°C
EF 20.1	integral/remote optional	870 x 790 x 771	+90°C to +3°C	20kg	+90°C to -18°C
EF 30.1	integral/remote optional	1595 x 790 x 971	+90°C to +3°C	30kg	+90°C to -18°C
EF 45.1	integral/remote optional	1970 x 790 x 972	+90°C to +3°C	45kg	+90°C to -18°C
MF 25.1 PLUS	integral/remote optional	870 x 790 x 771	+90°C to +3°C	25kg	+90°C to -18°C
MF 30.2 PLUS	integral/remote optional	870 x 870 x 902	+90°C to +3°C	30kg	+90°C to -18°C
MF 45.1 PLUS	integral/remote optional	1595 x 790 x 962	+90°C to +3°C	45kg	+90°C to -18°C
MF 70.1 PLUS	integral/remote optional	1970 x 790 x 962	+90°C to +3°C	70kg	+90°C to -18°C
MF 70.2 PLUS	integral/remote optional	1595 x 870 x 1092	+90°C to +3°C	70kg	+90°C to -18°C
MF 85.2 PLUS	integral/remote optional	1970 x 870 x 1092	+90°C to +3°C	85kg	+90°C to -18°C

* Compatible version with oven trolleys available on request. Multi Fresh is not available on all EF models

MODEL	Trays capacity	Dimensions H x W x D	Max power consumption	Max tension absorbed	Voltage
NICE Dual Temperature Cabinet	Max 31 trays (GN2/1)	2060 x 730 x 821	0,97 / 1,6 kW	4,7 / 7,9 A	230V 1N+PE 50Hz
CP One Holding Cabinet	Max 66 trays (60x40)	2085 x 810 x 1107	0,3 / 2 kW	6,5 / 9,2 A	230V - 50Hz

Multi Fresh Plus Advantages

- Innovative and unique 'low temperature cooking' function
- 60 dynamic cycles and 20 personalised cycles
- Thawing cycle in controlled temperature environment
- Multiple proofing cycles in controlled leavening environment
- Regeneration, holding and pasteurisation cycles
- Sanigen® total sanitising system as standard

Blast Chiller and Shock Freezer Accessories

- Liquid probe holder for easy probe positioning in liquid products
- Vacuum probe for correct temperature control of vacuum packed products
- Portable printer, prints cycle times and temperatures
- Sanigen® Irinox sanitising system available for all models. Standard with Multi Fresh Plus
- Bus converter signal converter transfers data to a remote computer
- HACCP control software data can be transferred to a computer and managed by Irinox HACCP software

IRINOX

*Standard in 2 solid half doors, glass door and single door options available on order

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