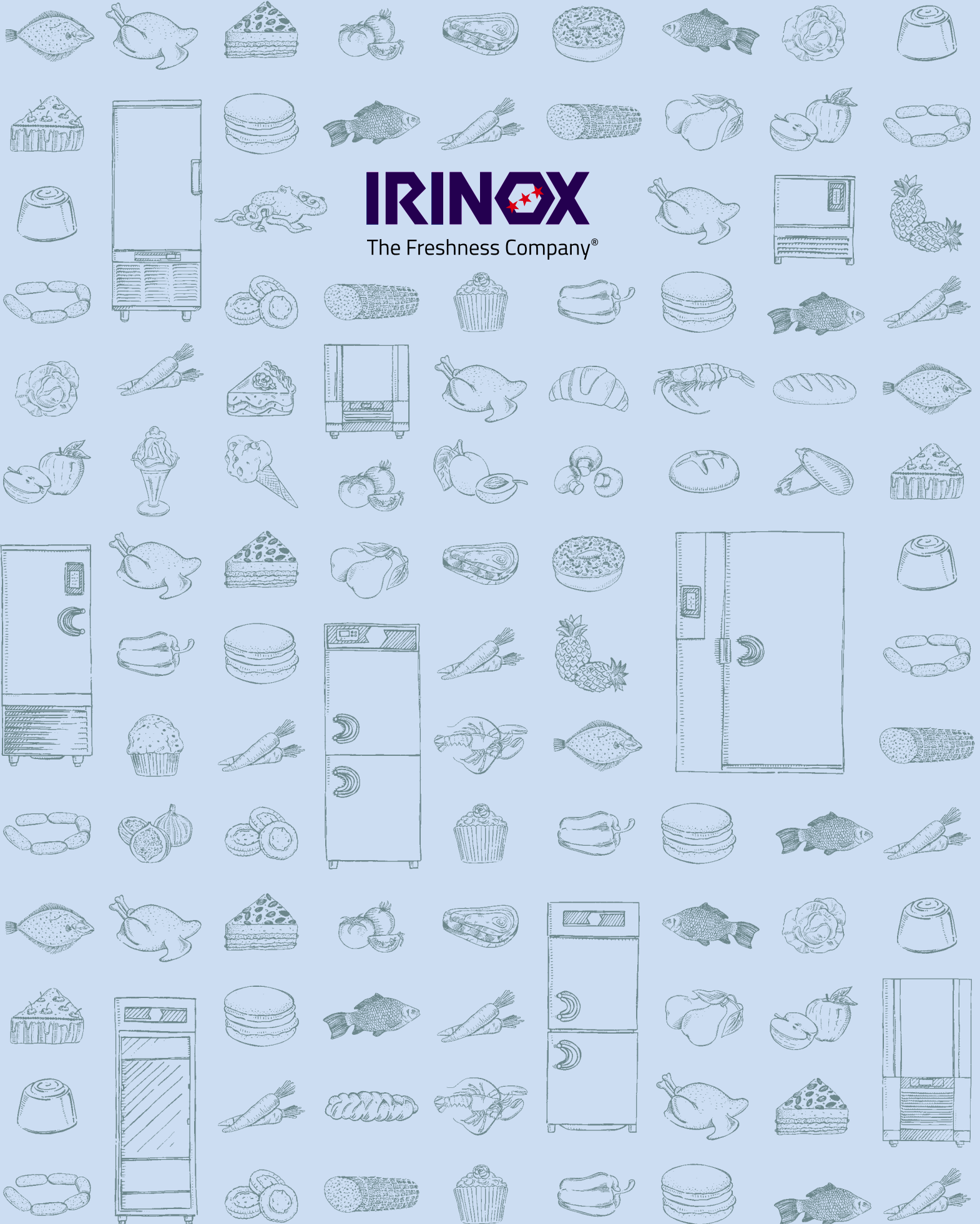
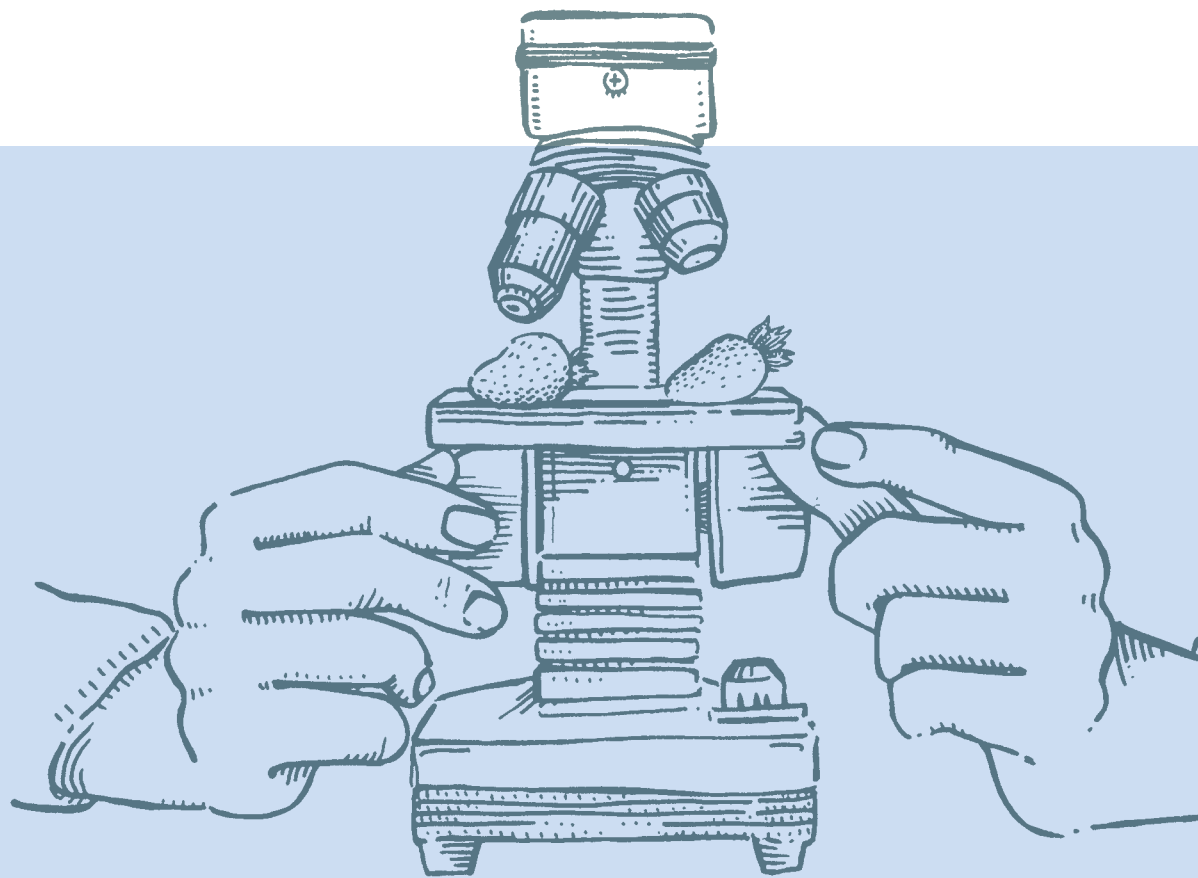


IRINOX
The Freshness Company®



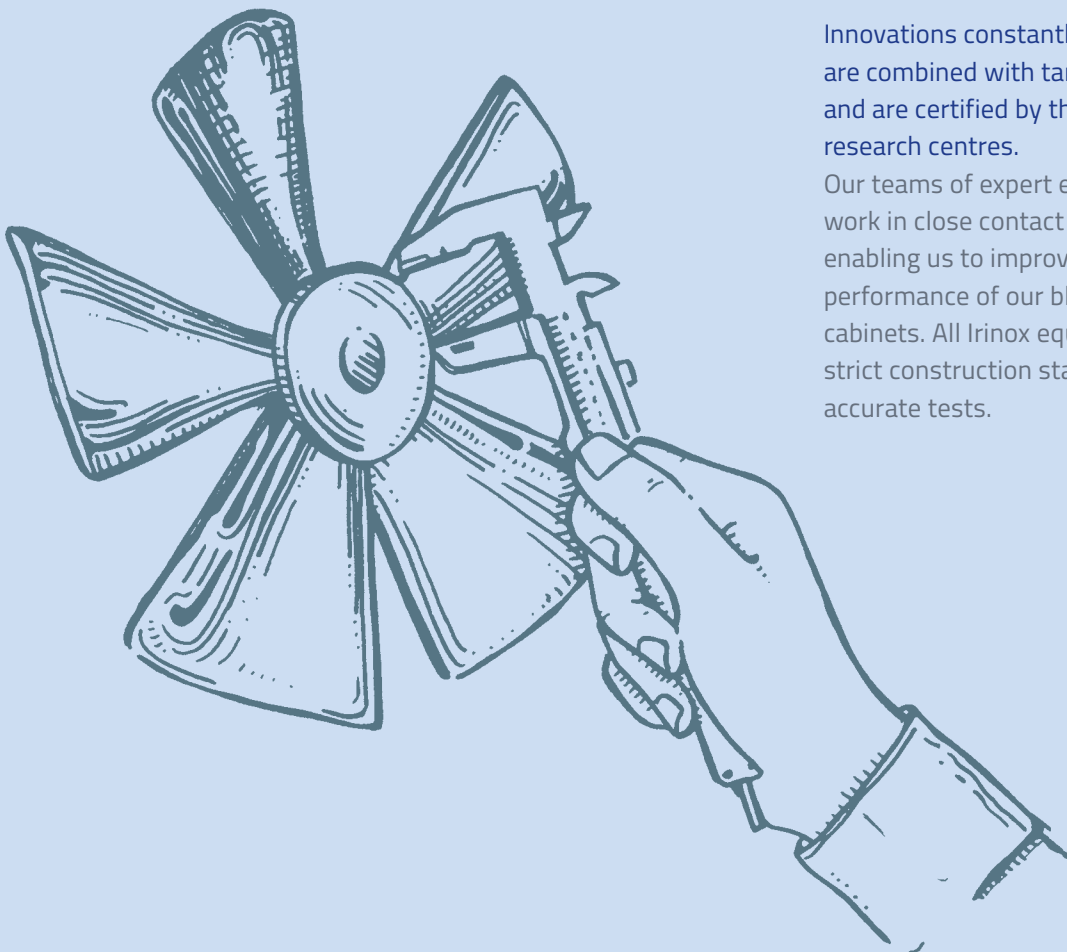


Irinox was founded in Italy in 1989 and is known all over the world as the leading manufacturer of blast chillers and shock freezers.

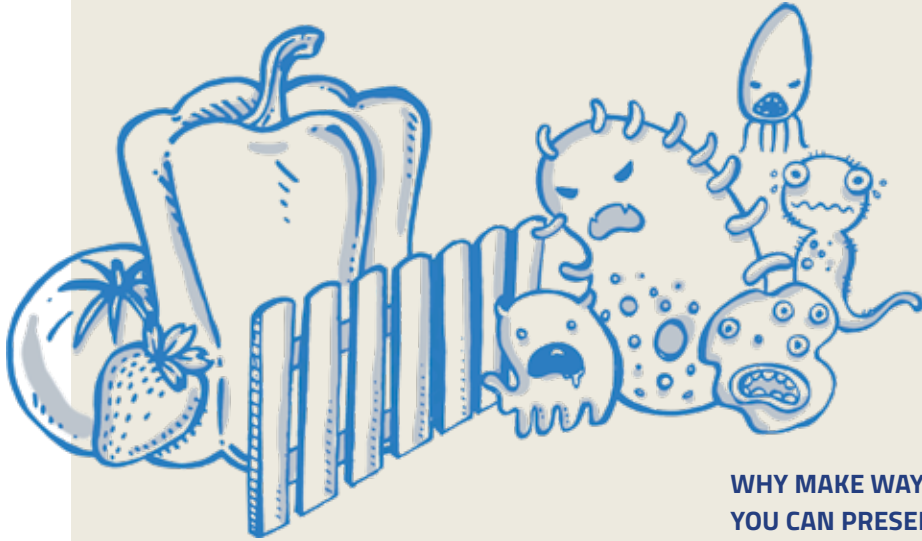
Passion and commitment make it possible to realise even the most ambitious dreams. Irinox believes in customer satisfaction, technological development and search for quality. Irinox works closely with the most important laboratories and the most prestigious universities in developing its blast chillers and shock freezers.

Innovations constantly introduced by Irinox are combined with tangible technological value and are certified by the most authoritative research centres.

Our teams of expert engineers and skilled chefs work in close contact with our customers, enabling us to improve the functions and performance of our blast chillers and holding cabinets. All Irinox equipment complies with strict construction standards and undergoes accurate tests.



Why blast chill?
Because it adds
quality to your life!



**WHY MAKE WAY FOR BACTERIA WHEN
YOU CAN PRESERVE THE QUALITY
OF YOUR FOOD?**

The Irinox blast chiller stops the spread of bacteria simply because food is blast chilled quickly, rapidly going through the high-risk temperature range (+40°C/+10°C) so that bacteria have no time to reproduce. Without MF bacteria double every 15 minutes.

**WHY THROW PRODUCTS AWAY WHEN
YOU CAN COOK AND SELL THEM?**

Ideal prolonged conditions for preserving raw materials reduce food waste. With MF waste is reduced by 80%, which means a saving of thousands of Euros on your shopping bill every year.





WHY WASTE TIME WHEN YOU CAN ORGANIZE YOUR WORK MORE EFFECTIVELY?

"We never have enough time, we need 48-hour-long days, time is pressing". These expressions clearly demonstrate that nowadays free time is the principal asset of true wealth. With the Irinox blast chiller you can prepare exactly the same number of meals as with traditional technology, yet save up to 50% of your precious time.



Why choose Irinox?



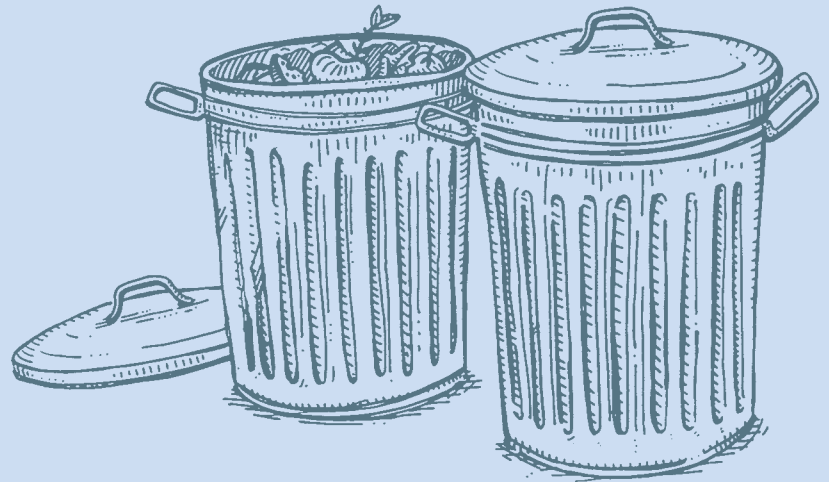
REDUCED FOOD COST

Raw materials can be purchased in larger quantities when they are in season and at the best price. Blast chilled and shock frozen, they keep the same quality for several months.



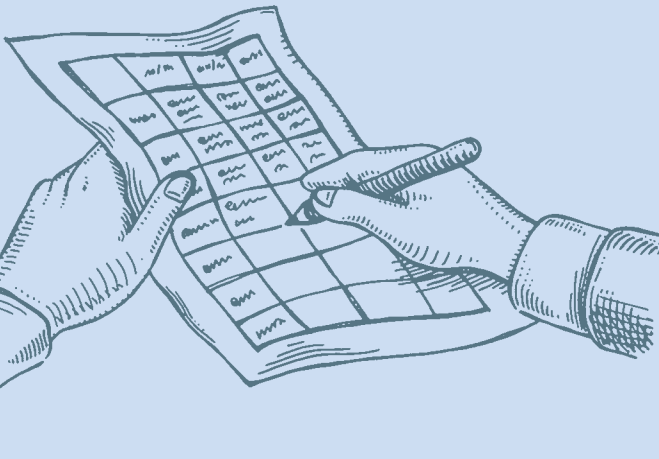
LESS FOOD WASTE

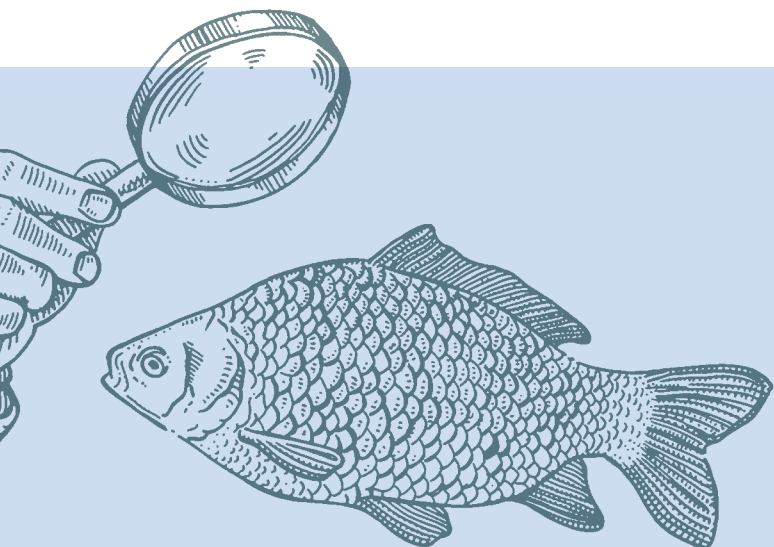
Blast chilling drastically reduces food waste, helping you plan your purchases ahead and preserving the freshness of semi-finished or finished products.



LOWER STAFF COSTS

The same quantities are produced in half the time, optimizing staff work and managing market demand and peak periods in advance.



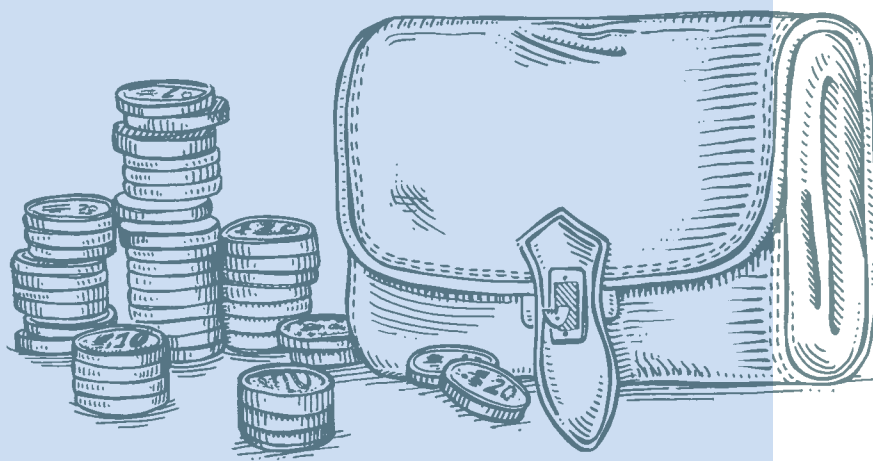


INCREASED FOOD QUALITY AND SAFETY

Blast chilling perfectly preserves the quality, freshness and safety of food, managing the cold chain according to HACCP standards.

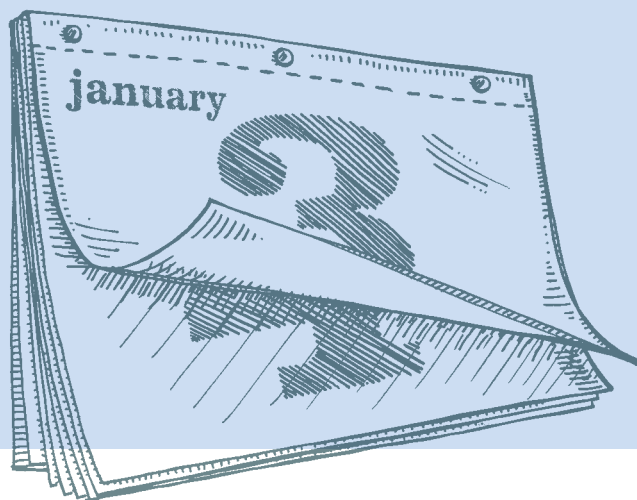
BETTER PRODUCTION OPTIMIZATION

Blast chilling helps optimize production, as you can blast chill or shock freeze larger quantities of products as soon as you take them out of the oven or off the cooker.



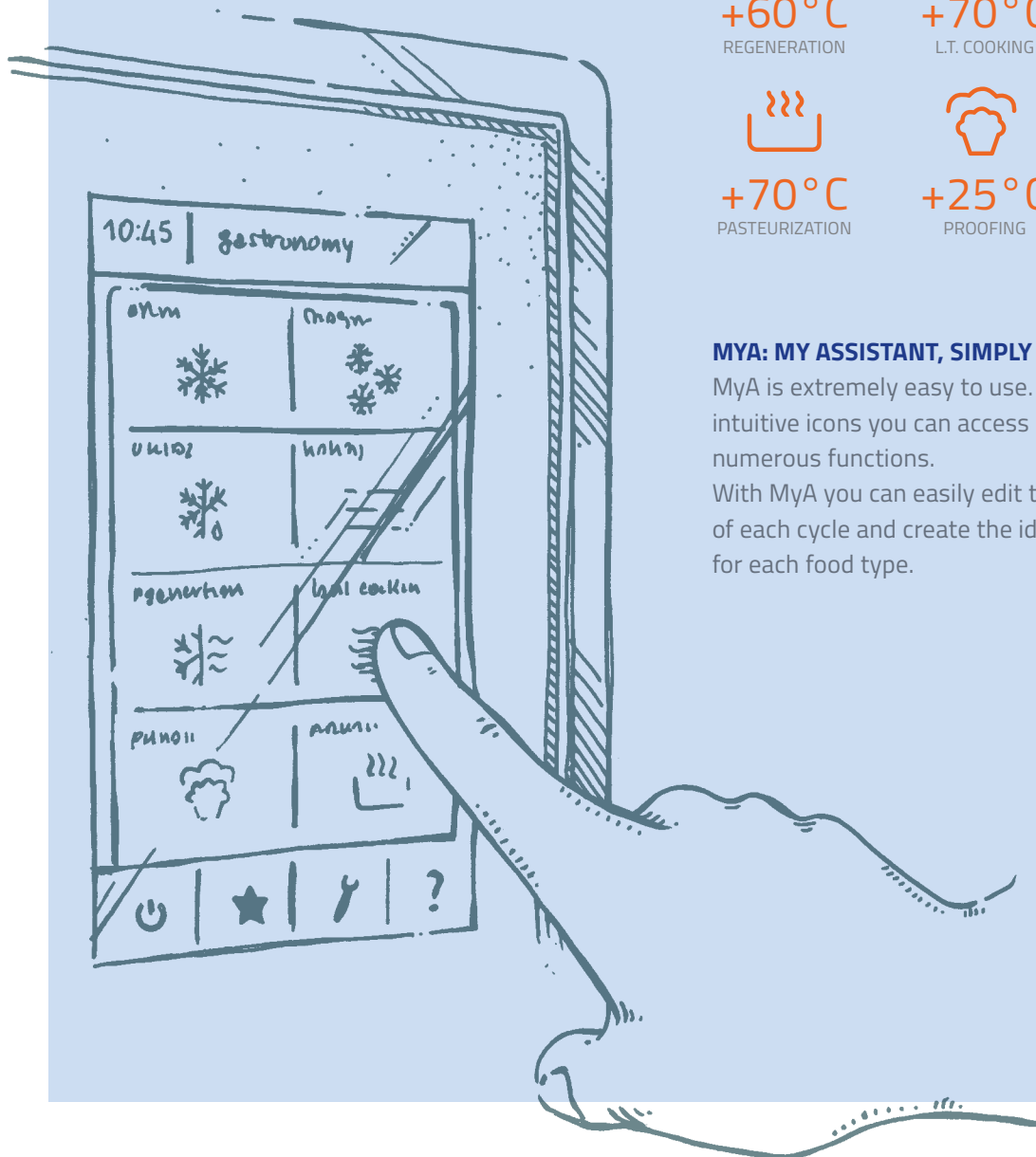
INCREASED SHELF LIFE

Blast chilling and shock freezing greatly reduce bacterial proliferation, and food can be preserved perfectly for three times as long.



Who said that extremes don't meet?

Multifresh®, the inimitable multi-purpose assistant! Organize your production as you prefer and manage production processes flexibly, 24 hours a day. Maximum customization options are an exclusive feature of MyA: you can easily edit the parameters of each cycle and create the ideal process for each product.



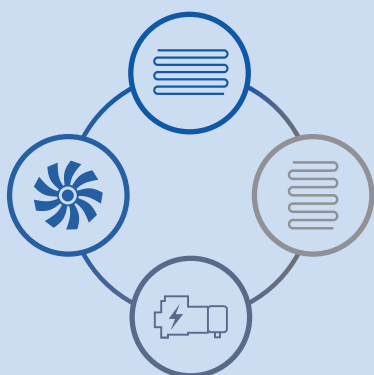
		
+3°C	-18°C	+5°C
BLAST CHILLING	SHOCK FREEZING	THAWING
		
+60°C	+70°C	+65°C
REGENERATION	L.T. COOKING	HOLDING
		
+70°C	+25°C	+45°C
PASTEURIZATION	PROOFING	CHOCOLATE

MYA: MY ASSISTANT, SIMPLY TOUCH

MyA is extremely easy to use. With its simple, intuitive icons you can access MultiFresh's numerous functions.

With MyA you can easily edit the parameters of each cycle and create the ideal process for each food type.

IrinoxBalanceSystem®



Numerous tests and studies performed on cooling curves and the use of sophisticated software have made it possible to determine the perfect size of the main cooling components (condenser, evaporator, compressor and fans):

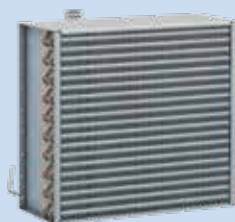
IrinoxBalanceSystem®. The evaporators and condensers involved are built to the drawings and specifications of our engineering office so that our equipment provides unbeatable performance. The principle on which blast chillers operate consists of removing heat from food in the shortest time possible in order to limit ageing. Our blast chillers guarantee the fastest heat removal, also with boiling hot food, without damaging it in any way.



EVAPORATOR



FANS



CONDENSER UNIT



COMPRESSOR



SANIGEN®

All Irinox blast chillers come with the Sanigen® sanitization system that eliminates unpleasant odours that can occur at the end of the work cycle or the working day.

Positive and negative, chocolate and customized cycles.



Set six different humidity levels (from 40 to 95% RH) and select the temperature (from -30° to +15°C) most suitable for each product.



Hold food at the pre-set positive or negative temperature without sudden swings.



CUSTOMIZED CYCLES

Irinox holding cabinets preserve all types of products at the most suitable degree of humidity and temperature, ensuring the very best preservation.



PRESERVATION

Every Irinox holding cabinet runs a number of temperatures according to the season and type of production, with positive temperatures from +15° to 0°C, and negative temperatures from 0° to -30°C.



CHOCOLATE

In addition to the standard temperatures, Irinox holding cabinets run temperatures specific for chocolate (+14/+15°C) and ice cream (-12°C).

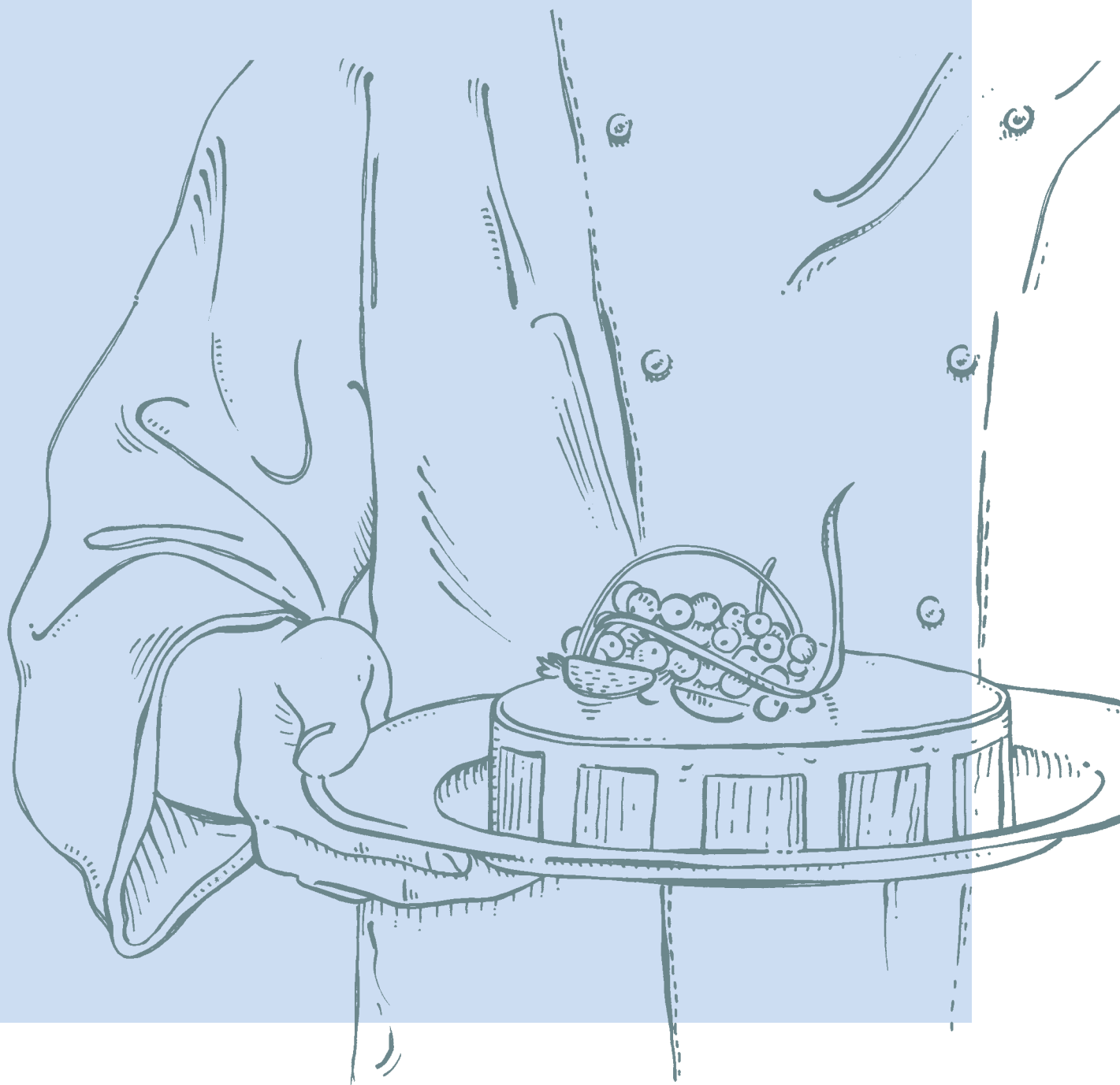


SANIGEN®: SANITIZATION 24/7

The Irinox patented sanitization system that **sanitizes every part of the internal cabinet**, including **areas difficult to access for cleaning** (e.g. the evaporator). Tested by Udine University and **certified by the Ministry of Health**, Sanigen® **guarantees bacteria abatement by 99.5%** and also **eliminates unpleasant odours** that can occur at the end of the work cycle or the working day.

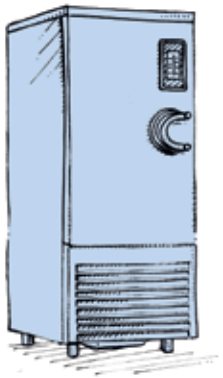
THE ADVANTAGES OF PRESERVING WITH IRIINOX

- › Flexibility: each holding cabinet runs different temperatures
- › Precision: constant temperature
- › Stability: fast temperature recovery when doors are opened
- › Control: managing humidity
- › Sanitization system: Sanigen®
- › At work non-stop: no ice
- › Adaptable: a single holding cabinet for all your needs
- › Safety: construction details
- › Environment friendly
- › Delicacy: proper air distribution

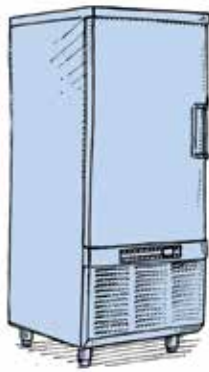


The Irinox range

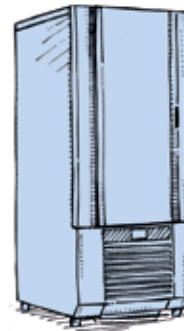
Irinox is known worldwide as a specialist in the production of blast chillers, shock freezers, and holding and proofing systems. Irinox has introduced the concepts of rapid chilling and top quality preservation for the catering, confectionery, ice cream, baking and food industries; it is a partner par excellence for artisan bakeries and the small-medium food industry.



MultiFresh



EasyFresh



Icy

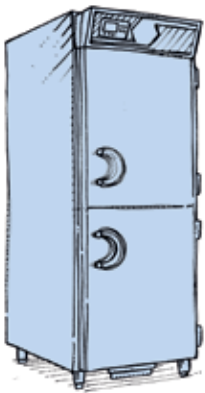
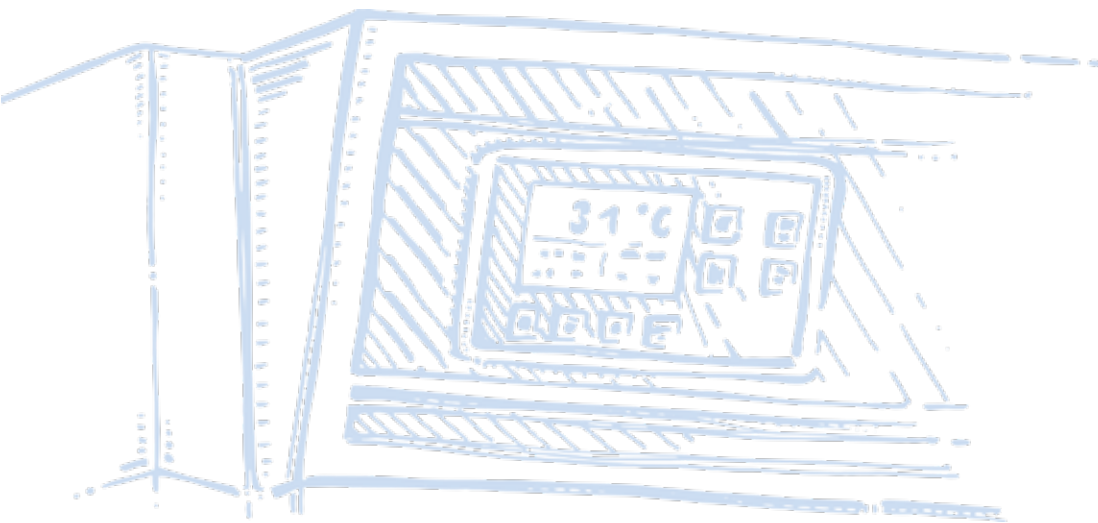
MULTIFUNCTION BLAST CHILLER

MultiFresh is the first and only machine in the world that can run operating cycles with temperatures of **+85°C to -40°C**. By pressing a button you can blast chill, shock freeze, prove, thaw, regenerate, pasteurize and cook at low temperature. For each type of food and each production process we have established the right temperature, the best ventilation and the ideal degree of humidity to ensure perfect quality.

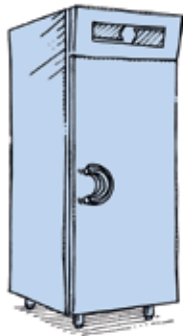
BLAST CHILLERS

The only blast chillers that can blast chill and shock freeze your products - even straight out of the oven - preserving fragrance, consistency, colours and nutritional properties. We have applied our experience, international partners and research into the most innovative cold management technology to create **4 cycles dedicated to blast chilling and shock freezing** with sensational performance even when using the machine round the clock.

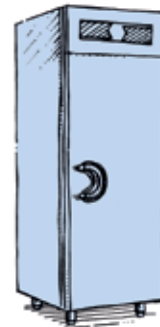
All appliances shown on these pages contain fluorinated greenhouse gases regulated by the Kyoto protocol.



Cp Multi



Cp One



Nice

HOLDING CABINETS

Preservation is an essential stage in food processing. If it takes place at the right temperature it extends the storage life of a product for several days, and even for months. The real difference between ordinary preservation and quality preservation lies in **knowing how to keep all the food's intrinsic properties**, not just in terms of nutritional values but also regarding appearance, consistency and flavour, the true added value for food, especially when kept for any length of time.



Icy

The Irinox blast chiller **blast chills and shock freezes food, even boiling hot food just out of the oven.** The operating principle of a blast chiller consists of removing heat from food in the quickest way possible.

Icy comes with a colour touch screen display with intuitive icons that let the operator start the blast chilling or shock freezing cycle in just three steps.



ICY S

Yield per cycle

⊗ 18 kg ⊕ 15 kg

Tray capacity nr.

- ⊖ h 65 mm > 4 (GN 1/1)
- ⊖ h 60 mm > 4 (600×400 mm)
- ⊖ h 40 mm > 5 (GN 1/1 o 600×400 mm)
- ⊖ h 20 mm > 8 (GN /1/1 o 600×400 mm)

Dimensions 765×804×895 mm

Ⓜ 1,3 kW Ⓜ 6 A Ⓜ 230V-50Hz (1N+PE)



ICY M

Yield per cycle

⊗ 35 kg ⊕ 30 kg

Tray capacity nr.

- ⊖ 65 mm > 9 (GN 1/1)
- ⊖ 60 mm > 9 (600×400 mm)
- ⊖ 40 mm > 12 (GN 1/1 o 600×400 mm)
- ⊖ 20 mm > 18 (GN /1/1 o 600×400 mm)

Dimensions 765×884×1568 mm

Ⓜ 2,7 kW Ⓜ 4,4 A Ⓜ 400V-50Hz (3N+PE)



ICY L

Yield per cycle

⊗ 45 kg ⊕ 38 kg

Tray capacity nr.

- ⊖ 65 mm > 13 (GN 1/1)
- ⊖ 60 mm > 13 (600×400 mm)
- ⊖ 40 mm > 18 (GN 1/1 o 600×400 mm)
- ⊖ 20 mm > 27 (GN /1/1 o 600×400 mm)

Dimensions 765×884×1944 mm

Ⓜ 4 kW Ⓜ 6,8 A Ⓜ 400V-50Hz (3N+PE)

TRAY	DIMENSIONS
⊖ tray height	width w depth d height h
YIELD IN KG	ELECTRICAL DATA
⊗ from +90 to +3°C	Ⓜ max absorbed power
⊕ from +90 to -18°C	Ⓜ max absorbed current
	Ⓜ voltage

Easy Fresh

EasyFresh is the only blast chiller that can blast chill and shock freeze your products - even straight out of the oven – preserving fragrance, consistency, colours and nutritional properties.

We have applied our experience, international partners and research into the most innovative cold management technology to create 4 cycles dedicated to blast chilling (delicate +3°C / strong +3°C) and shock freezing (delicate -18°C / strong -18°C) with sensational performance even when using the machine round the clock.



EF 10.1

Yield per cycle 10 kg
Tray capacity nr.
☰ h 65 / h 40 / h 20
3 (GN 1/1)
Dimensions
535×655×740 mm
Electrical data
Ⓜ 0,9 kW Ⓜ 5 A
Ⓥ 230V-50Hz (1N+PE)



EF 20.1

Yield per cycle 20 kg
Tray capacity nr.
☰ from 4 to 8
h 65 > 4 (GN 1/1)
h 40 > 5 (GN 1/1)
h 20 > 8 (GN 1/1)
h 60 > 4 (600×400 mm)
Dimensions
790×771×870 mm
Electrical data
Ⓜ 1,2 kW Ⓜ 6,3 A
Ⓥ 230V-50Hz (1N+PE)



EF 30.1

Yield per cycle 30 kg
Tray capacity nr.
☰ from 9 to 18
h 65 > 9 (GN 1/1)
h 60 > 9 (600×400 mm)
h 40 > 12 (GN 1/1 o 600×400 mm)
h 20 > 18 (GN 1/1 o 600×400 mm)
Dimensions
790×971×1595 mm
Electrical data
Ⓜ 2,9 kW Ⓜ 5,2 A
Ⓥ 400V-50Hz (3N+PE)



EF 45.1

Yield per cycle 45 kg
Tray capacity nr.
☰ from 15 to 27
h 65 > 13 (GN 1/1)
h 60 > 13 (600×400 mm)
h 40 > 18 (GN 1/1 o 600×400 mm)
h 20 > 27 (GN 1/1 o 600×400 mm)
Dimensions
790×972×1970 mm
Electrical data
Ⓜ 3,7 kW Ⓜ 5,6 A
Ⓥ 400V-50Hz (3N+PE)

TRAY ☰ tray height	DIMENSIONS width w depth w height
YIELD IN KG ⊕ from +90 to +3°C ⊖ from +90 to -18°C	ELECTRICAL DATA Ⓜ max absorbed power Ⓜ max absorbed current Ⓥ voltage

MultiFresh



MF 25.1

Yield per cycle 25 kg

Tray capacity nr.

⊖ h 65 mm, 4 (GN1/1 o 600×400 mm)

⊖ h 40 mm, 5 (GN1/1 o 600×400 mm)

⊖ h 20 mm, 8 (GN1/1 o 600×400 mm)

Dimensions 790×778×870 mm

W 1,2 kW A 6,5 A V 230 V-50 Hz (1N+PE)



MF 45.1

Yield per cycle 45 kg

Tray capacity nr.

⊖ h 65 mm, 9 (GN1/1 o 600×400 mm)

⊖ h 40 mm, 12 (GN1/1 o 600×400 mm)

⊖ h 20 mm, 18 (GN1/1 o 600×400 mm)

Dimensions 790×969×1595 mm

W 3,6 kW A 5,6 A V 400 V-50 Hz (3N+PE)



MF 70.1

Yield per cycle 70 kg

Tray capacity nr.

⊖ h 65 mm, 13 (GN1/1 o 600×400 mm)

⊖ h 40 mm, 18 (GN1/1 o 600×400 mm)

⊖ h 20 mm, 27 (GN1/1 o 600×400 mm)

Dimensions 790×969×1970 mm

W 5,3 kW A 10,8 A V 400 V-50 Hz (3N+PE)



MF 30.2

Yield per cycle 30 kg

Tray capacity nr.

⊖ h 65 mm, 4 (GN2/1 o 600×400 mm) - 6 (GN1/1)

⊖ h 40 mm, 5 (GN2/1 o 600×400 mm) - 8 (GN1/1)

⊖ h 20 mm, 8 (GN2/1 o 600×400 mm) - 14 (GN1/1)

Dimensions 870×909×870 mm

W 2 kW A 10 A V 230 V-50 Hz (1N+PE)



MF 100.2

Yield per cycle 100 kg

Capacity

⊖ 1×20 (GN 2/1 o 600×800 mm)

⊖ 2×20 (GN 1/1 o 600×400 mm)

Dimensions 1600×1425×2350 mm

W 2,4 kW A 5,2 A V 400 V-50 Hz (3P+N+PE)

Condensing unit UC100

W 7 kW A 15,8 A V 400 V-50 Hz (3P+N+PE)

MF 180.2

Yield per cycle 180 kg

Capacity

⊖ 1×20 (GN 2/1 o 600×800 mm)

⊖ 2×20 (GN 1/1 o 600×400 mm)

Dimensions 1600×1425×2350 mm

W 2,4 kW A 5,2 A V 400 V-50 Hz (3P+N+PE)

Condensing unit UC180

W 14 kW A 27,6 A V 400 V-50 Hz (3P+N+PE)

Available also in LARGE version



MF 250.2 2T

Yield per cycle 250 kg

Capacity

⊖ 2×20 (GN 2/1 o 600×800 mm)

⊖ 4×20 (GN 1/1 o 600×400 mm)

Dimensions 1600×2755×2450 mm

W 4,7 kW A 10,3 A V 400 V-50 Hz (3P+N+PE)

Condensing unit UC250

W 16,4 kW A 38 A V 400 V-50 Hz (3P+N+PE)

MF 130.2

Yield per cycle 130 kg

Capacity

⊖ 1×20 (GN 2/1 o 600×800 mm)

⊖ 2×20 (GN 1/1 o 600×400 mm)

Dimensions 1600×1425×2350 mm

W 2,4 kW A 5,2 A V 400 V-50 Hz (3P+N+PE)

Condensing unit UC130

W 9,3 kW A 20,8 A V 400 V-50 Hz (3P+N+PE)

MF 250.2

Yield per cycle 250 kg

Capacity

⊖ 1×20 (GN 2/1 o 600×800 mm)

⊖ 2×20 (GN 1/1 o 600×400 mm)

Dimensions 1600×1425×2350 mm

W 2,4 kW A 5,2 A V 400 V-50 Hz (3P+N+PE)

Condensing unit UC250

W 16,4 kW A 38 A V 400 V-50 Hz (3P+N+PE)

MF 350.2 2T

Yield per cycle 350 kg

Capacity

⊖ 2×20 (GN 2/1 o 600×800 mm)

⊖ 4×20 (GN 1/1 o 600×400 mm)

Dimensions 1600×2755×2450 mm

W 4,7 kW A 10,3 A V 400 V-50 Hz (3P+N+PE)

Condensing unit UC350

W 23,4 kW A 52,4 A V 400 V-50 Hz (3P+N+PE)

Available also in LARGE version



MF 70.2

Yield per cycle 70 kg

Tray capacity nr.

☰ h 65 mm, 9 (GN2/1 o 600×400 mm) - 16 (GN1/1)

☰ h 40 mm, 12 (GN2/1 o 600×400 mm) - 22 (GN1/1)

☰ h 20 mm, 18 (GN2/1 o 600×400 mm) - 34 (GN1/1)

Dimensions 870×1099×1595 mm

⚡ 5,2 kW ⚡ 10,6 A ⚡ 400 V-50 Hz (3N+PE)



MF 85.2

Yield per cycle 85 kg

Tray capacity nr.

☰ h 65 mm, 13 (GN2/1 o 600×400 mm) - 26 (GN1/1)

☰ h 40 mm, 18 (GN2/1 o 600×400 mm) - 36 (GN1/1)

☰ h 20 mm, 27 (GN2/1 o 600×400 mm) - 54 (GN1/1)

Dimensions 870×1099×1970 mm

⚡ 6,2 kW ⚡ 13,5 A ⚡ 400 V-50 Hz (3N+PE)



MF 100.1

Yield per cycle 100 kg

Capacity

☰ 1×20 (GN1/1 o 600×400 mm)

Dimensions 1210×1115×2150 mm

⚡ 1,1 kW ⚡ 2,5 A ⚡ 400 V-50 Hz (3N+PE)

Condensing unit UC100

⚡ 7 kW ⚡ 15,8 A ⚡ 400 V-50 Hz (3P+N+PE)

Available also in Special Trolley version

TRAY

☰ tray height

☰ trolleys number

YIELD IN KG

from +90°C to +3°C / -18°C

DIMENSIONS

width × depth × height

ELECTRICAL DATA

⚡ max absorbed power

⚡ max absorbed current

⚡ voltage



MF 500.2 2T

Yield per cycle 500 kg

Capacity

☰ 2×20 (GN 2/1 o 600×800 mm)

☰ 4×20 (GN 1/1 o 600×400 mm)

Dimensions 1600×2755×2450 mm

⚡ 4,7 kW ⚡ 10,3 A ⚡ 400 V-50Hz (3P+N+PE)

Condensing unit UC500

⚡ 36,3 kW ⚡ 73,7 A ⚡ 400 V-50 Hz (3P+N+PE)

MF 500.2 3T

Yield per cycle 500 kg

Capacity

☰ 3×20 (GN 2/1 o 600×800 mm)

☰ 6×20 (GN 1/1 o 600×400 mm)

Dimensions 1600×3923×2475 mm

⚡ 7,1 kW ⚡ 15,5 A ⚡ 400 V-50 Hz (3P+N+PE)

Condensing unit UC500

⚡ 36,3 kW ⚡ 73,7 A ⚡ 400 V-50 Hz (3P+N+PE)

Available also in LARGE version



MF 750.2 4T

Yield per cycle 750 kg

Capacity

☰ 4×20 (GN 2/1 o 600×800 mm)

☰ 8×20 (GN 1/1 o 600×400 mm)

Dimensions 1600×5093×2475 mm

⚡ 9,4 kW ⚡ 20,5 A ⚡ 400 V-50 Hz (3P+N+PE)

Condensing unit UC750

⚡ 49,9 kW ⚡ 105,2 A ⚡ 400 V-50 Hz (3P+N+PE)

Available also in LARGE version

MF 350.2 3T

Yield per cycle 350 kg

Capacity

☰ 3×20 (GN 2/1 o 600×800 mm)

☰ 6×20 (GN 1/1 o 600×400 mm)

Dimensions 1600×3923×2475 mm

⚡ 7,1 kW ⚡ 15,5 A ⚡ 400 V-50 Hz (3P+N+PE)

Condensing unit UC350

⚡ 23,4 kW ⚡ 52,4 A ⚡ 400 V-50 Hz (3P+N+PE)

MF 750.2 3T

Yield per cycle 750 kg

Capacity

☰ 3×20 (GN 2/1 o 600×800 mm)

☰ 6×20 (GN 1/1 o 600×400 mm)

Dimensions 1600×3923×2475mm

⚡ 7,1 kW ⚡ 15,5 A ⚡ 400 V-50 Hz (3P+N+PE)

Condensing unit UC750

⚡ 49,9 kW ⚡ 105,2 A ⚡ 400 V-50 Hz (3P+N+PE)

Cp Multi



CP 40 MULTI

Tray capacity nr.

pitch 80 mm > 40 (600×400 mm)

pitch 40 mm > 80 (600×400 mm)

Dimensions 900×1245×2360 mm

W 1,3 kW A 5,5 A V 230V-50Hz (1N+PE)

Dimensions condensing unit C504

840×560×430 mm

W 1,1 kW A 6,8 A V 230V-50Hz (1N+PE)



CP 80 MULTI

Tray capacity nr.

pitch 80 mm > 80 (600×400 mm)

pitch 40 mm > 160 (600×400 mm)

Dimensions 1840×1245×2360 mm

W 2×1,3 kW A 2×5,5 A V 230V-50Hz (1N+PE)

Dimensions condensing unit C508

840×730×550 mm

W 2 kW A 4 A V 400V-50Hz (3N+PE)



CP 40 MULTI +

Tray capacity nr.

pitch 80 mm > 40 (600×400 mm)

pitch 40 mm > 80 (600×400 mm)

Dimensions 900×1245×2360 mm

W 1,3 kW A 5,5 A V 230V-50Hz (1N+PE)

Dimensions condensing unit C508

840×730×550 mm

W 2 kW A 4 A V 400V-50Hz (3N+PE)



CP 80 MULTI +

Tray capacity nr.

pitch 80 mm > 80 (600×400 mm)

pitch 40 mm > 160 (600×400 mm)

Dimensions 1840×1245×2360 mm

W 2×1,3 kW A 2×5,5 A V 230V-50Hz (1N+PE)

Dimensions condensing unit C512

670×1010×1010 mm

W 3 kW A 6,2 A V 400V-50Hz (3N+PE)



CP 120 MULTI

Tray capacity nr.

pitch 80 mm > 120 (600×400 mm)

pitch 40 mm > 240 (600×400 mm)

Dimensions 2770×1245×2360 mm

W 3×1,3 kW A 3×5,5 A V 230V-50Hz (1N+PE)

Dimensione condensing unit C512

670×1010×1010 mm

W 3 kW A 6,2 A V 400V-50Hz (3N+PE)

OTHER OPTIONS

- > Sanigen®
- > Wheels
- > Door locks
- > Telephone or sound/visible alarm

Cp One / Nice



CP ONE

Tray capacity nr.

pitch 20 mm > 66 (600×400)

pitch 20 mm > 33 (600×800)

Dimensions 810×1107×2085 mm

W 1,3 kW **A** 6,5 A **V** 230 V-50 Hz (1N+PE)

OTHER OPTIONS

> Remote condenser unit

> Extra internal lights

> Wheels – Sanigen®



NICE

Tray capacity nr.

pitch 40 mm > 31 (GN2/1)

pitch 40 mm > 31 (600×400 mm)

Confectionery arrangement (on demand)

Dimensions 730×821×2060 mm

W 0,96 Kw **A** 5,5 A **V** 230 V-50 Hz (1N+PE)

OTHER OPTIONS

> Remote condenser unit using mains
water or air-water

> Wheels – Sanigen® – Door locks

CAPACITY

trays

TEMPERATURES RUN

CP MULTI -30° / +15°C

CP ONE -25° / +15°C

NICE -25° / +15°C

DIMENSIONS

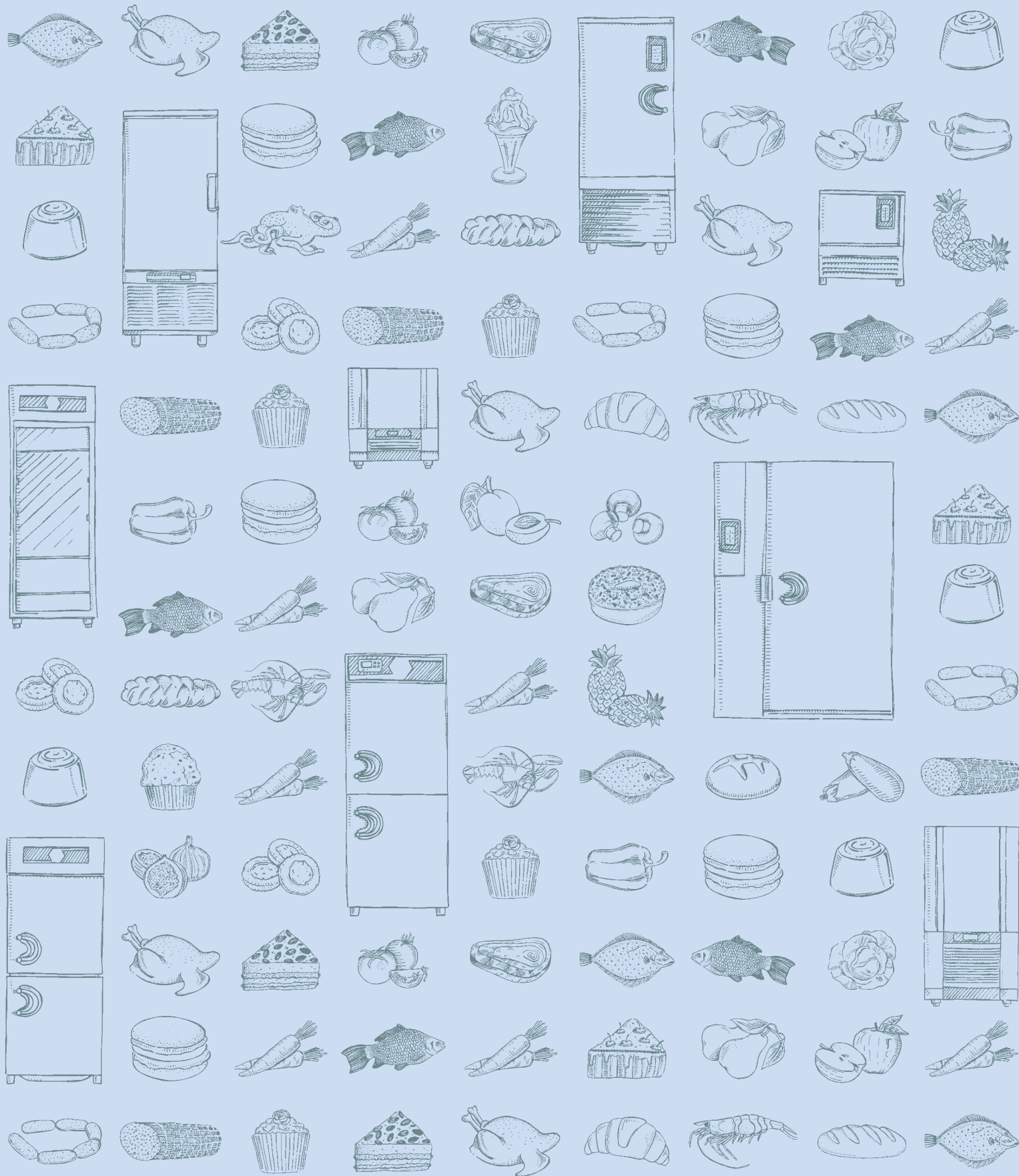
width w depth d height h

ELECTRICAL DATA

W max absorbed power

A max absorbed current

V voltage



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