

MultiFresh®
BAKERY

IRINOX
The Freshness Company®



A NEW LABORATORY ASSISTANT

All you need in the laboratory in only one machine

The multi-function blast chiller MultiFresh® is your new laboratory assistant. It is the first machine capable of managing functioning cycles from +85°C to -40°C, ensuring the ideal temperature and ventilation for each function.

MultiFresh® makes your life easier: it chills, shock freezes and pasteurizes, preserving the food better and for longer. It thaws, regenerates, proofs and cooks at a low temperature, preserving quality and leaving taste intact.

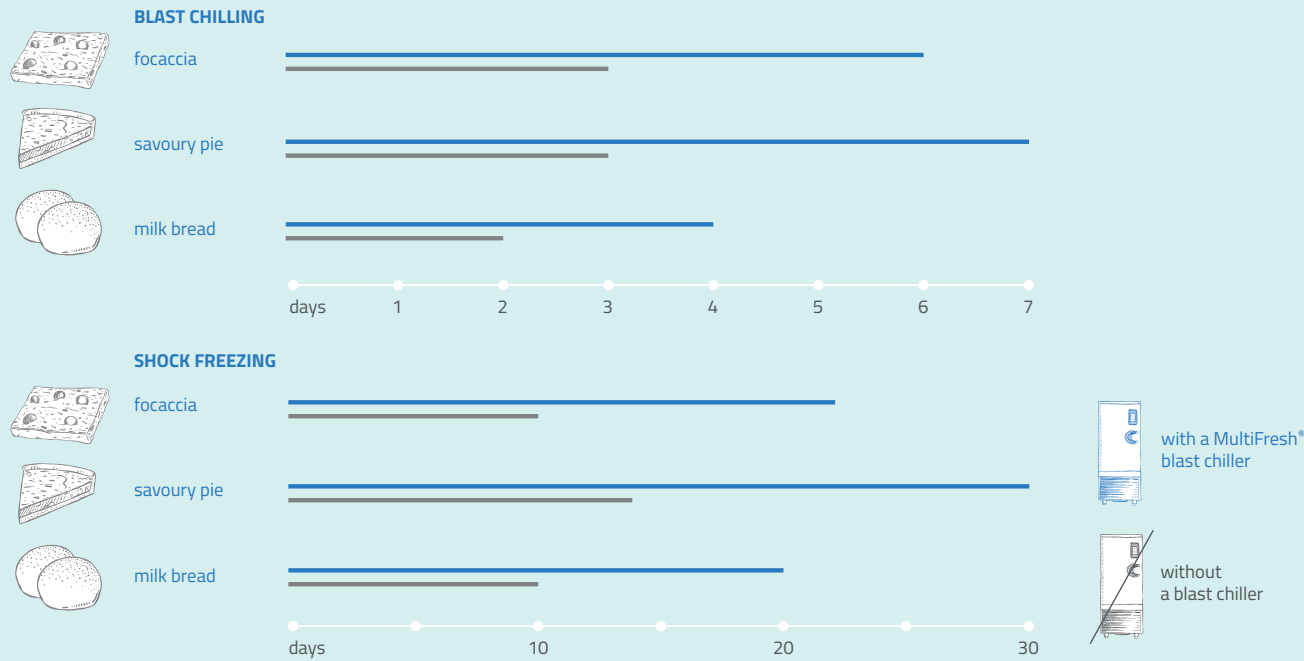


FRESHNESS
ON YOUR TABLE

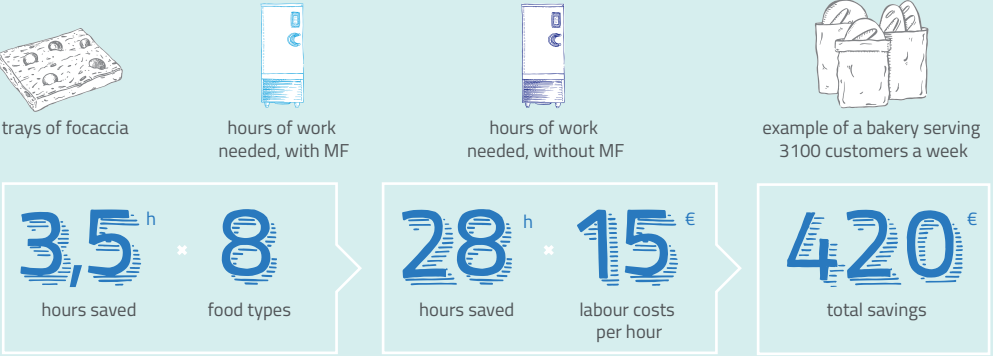
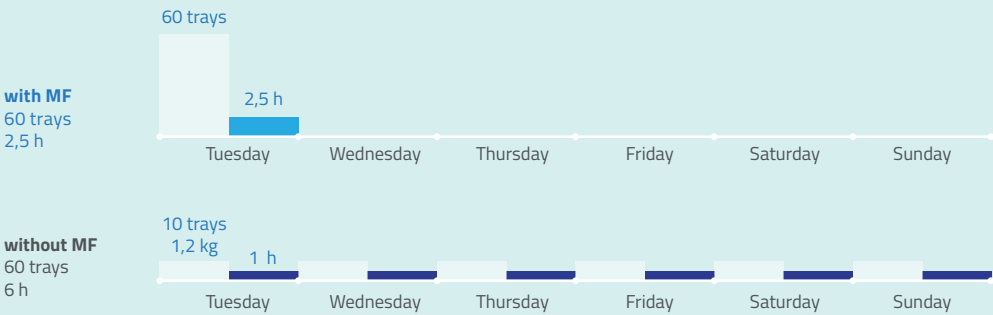


MULTIFRESH®: EFFICIENCY,
QUALITY AND SAVINGS

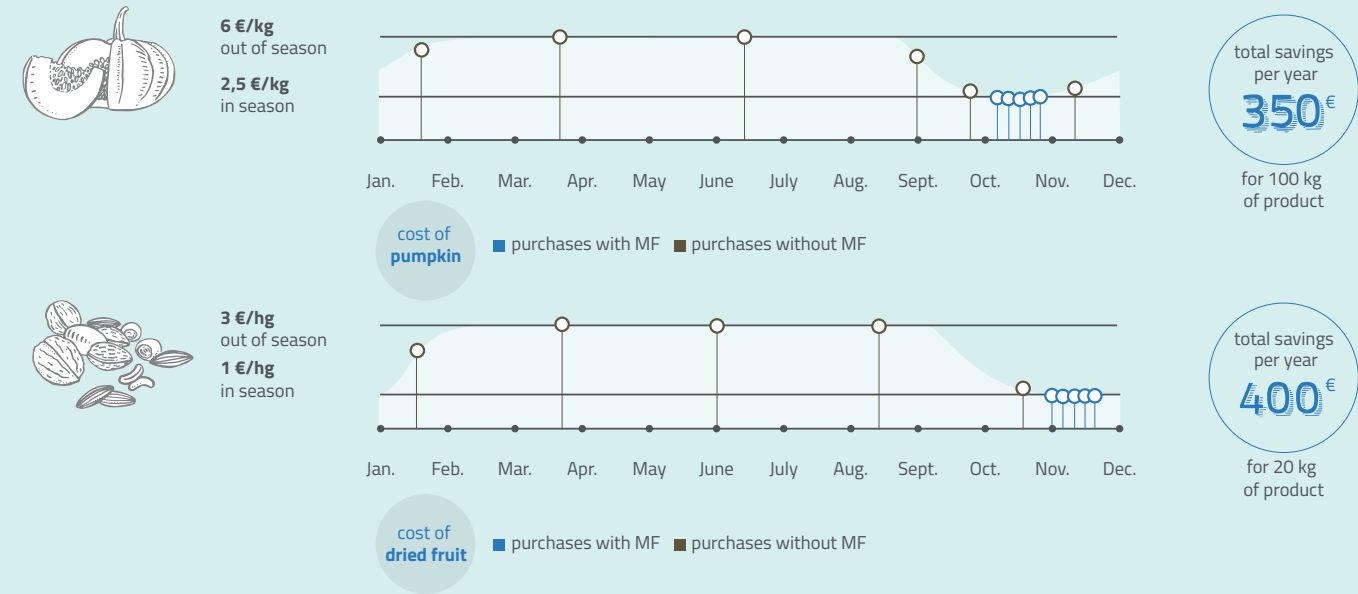
INCREASED SHELF LIFE



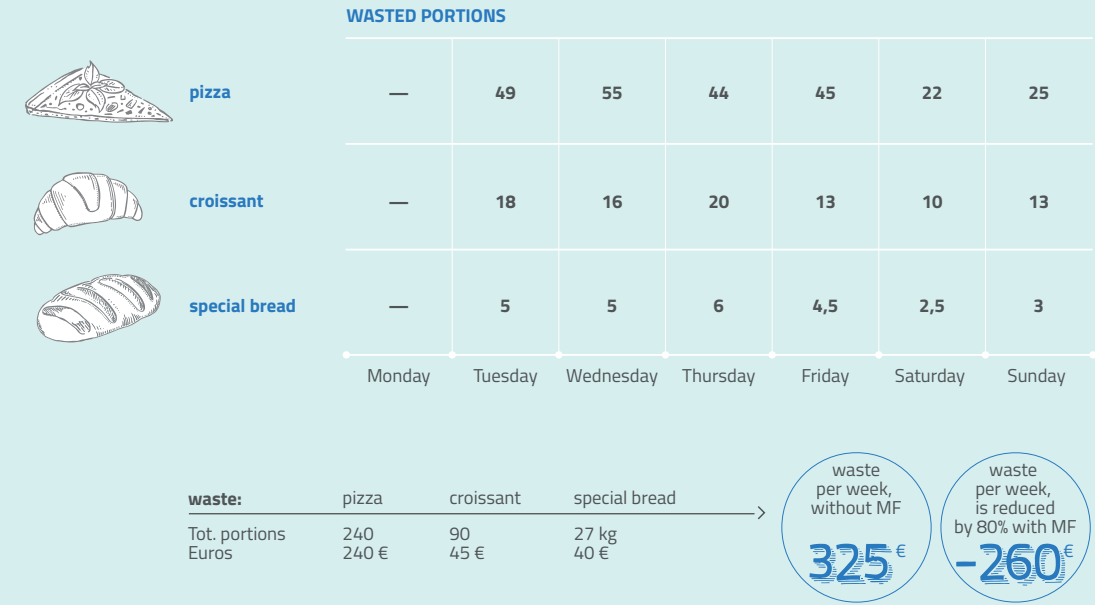
PRODUCTION IS DRASTICALLY OPTIMIZED



LOWER FOOD COST



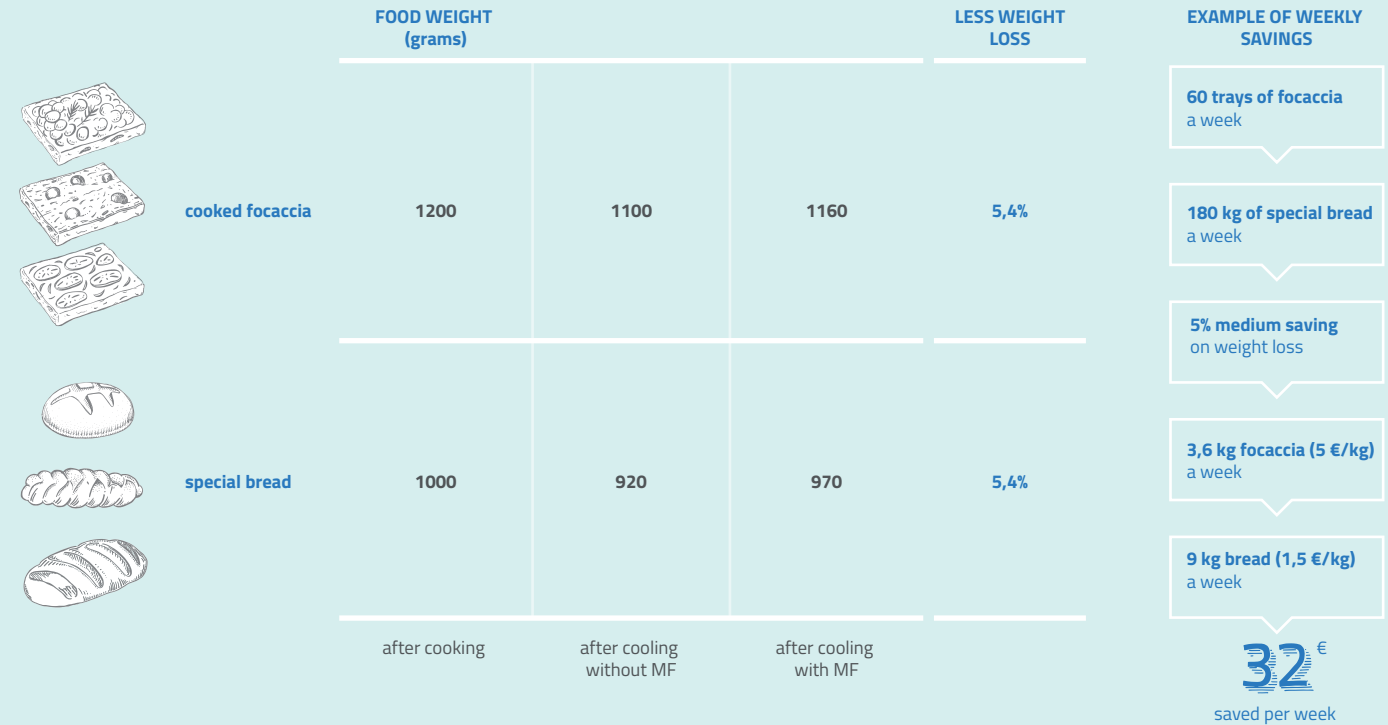
LESS FOOD WASTE



LOWER STAFF COSTS



INCREASED FOOD QUALITY AND SAFETY



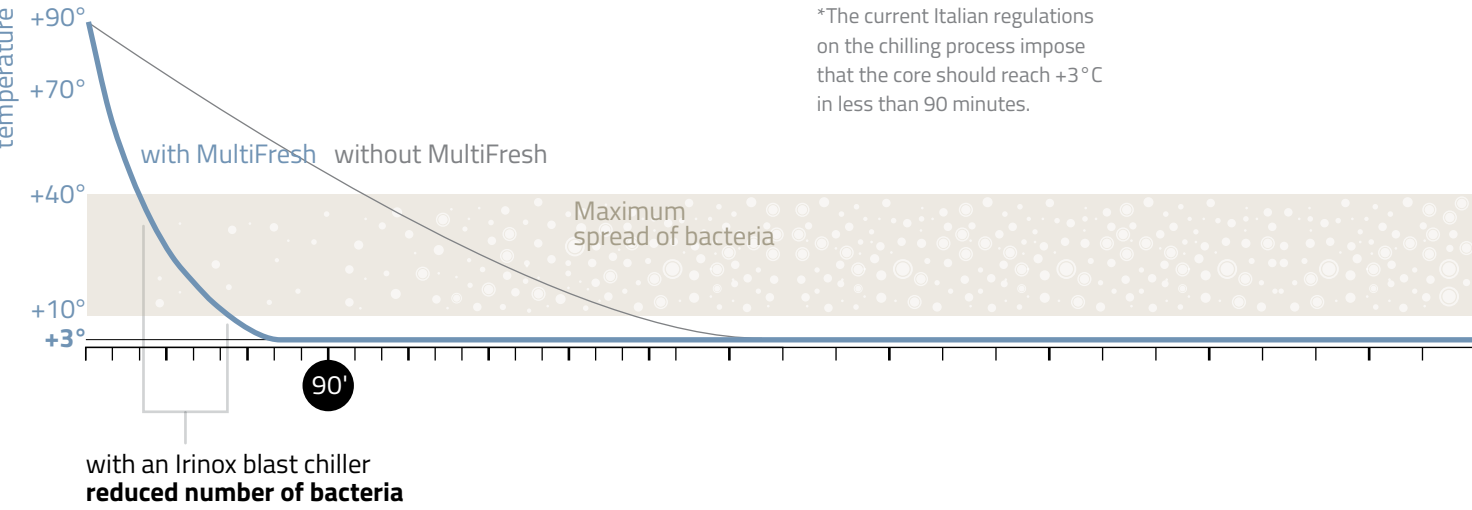
BLAST CHILL FASTER FOR SAFER AND MORE NUTRITIOUS FOOD



BLAST CHILLING +3°C

Fast blast chilling blocks food ageing, avoids oxidization and reduces bacterial proliferation. MultiFresh® takes the core of your food to +3°C faster than any other blast chiller, reducing the loss of weight caused by evaporation, and preserving nutrients.

← **SAVOURY PIE**
cooled to +3°C
in 1 hour,
hot from the oven



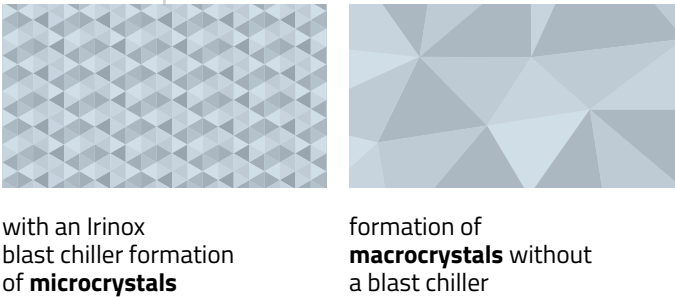
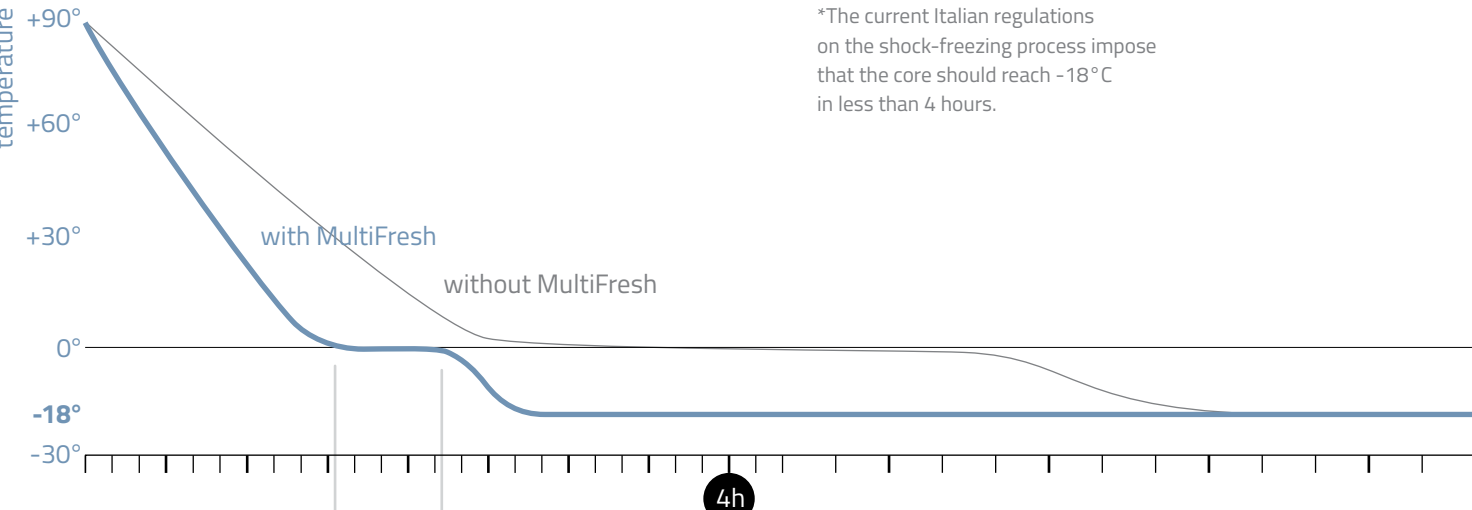
SHOCK FREEZE SAFELY AND PRESERVE EVERY KIND OF FOOD FOR LONGER



SHOCK FREEZING -18°C

Ordinary shock freezing methods transform the liquids in food into macrocrystals which damage its structure. MultiFresh®'s ultra-fast shock freezing gets the food core to -18°C at a higher speed, leading to the formation of microcrystals that preserve the organoleptic properties of the food.

← Frozen pre-baked
SMALL LOAVES
in 2 hours



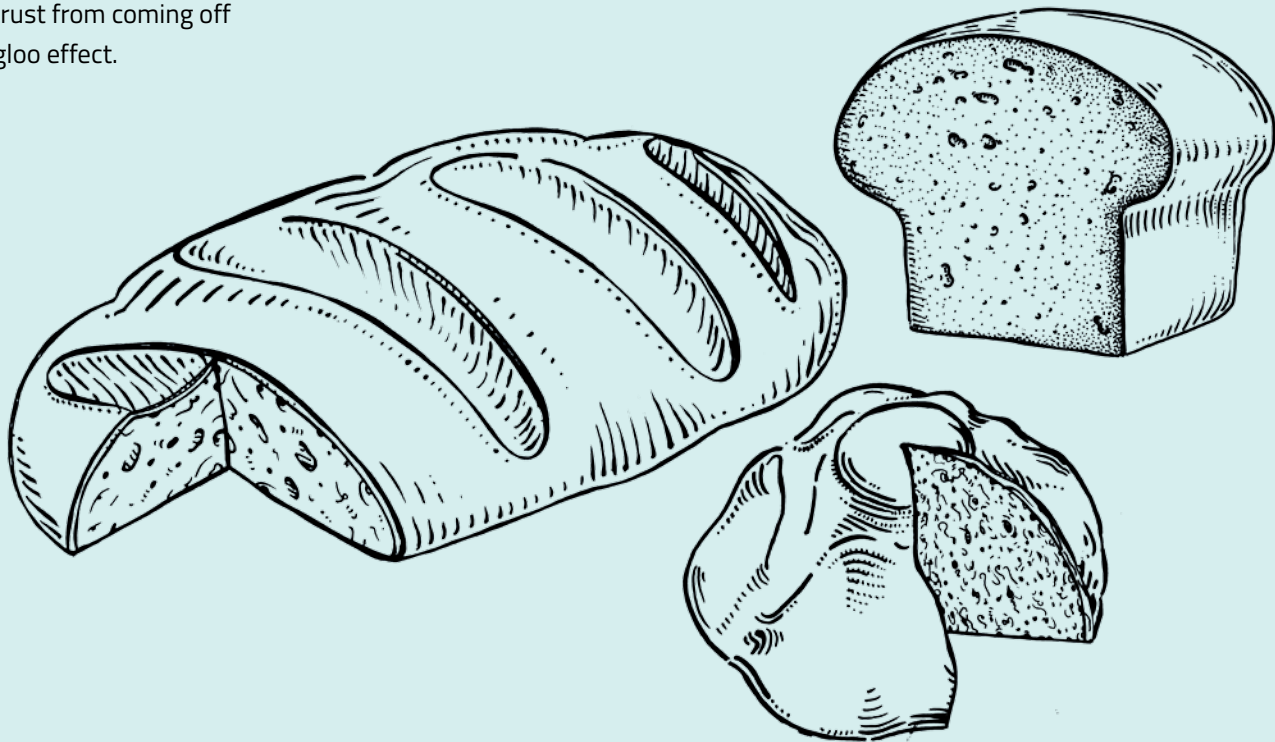
MF SPECIAL FUNCTIONS FOR BAKERY

❄️ shock freezing

MultiFresh® optimises work organisation and reduces waste, allowing you to meet sudden requests with greater flexibility. A better management of work shifts – also with overnight proofing – allows you to cope with sales peaks quickly, ensuring a consistently broad offer and reducing weekly working hours. MultiFresh® ultra-fast shock freezing cycle prevents macro-crystals from forming, thus keeping the product texture unchanged. During defrosting, instead, it prevents bread crust from coming off as a result of the igloo effect.

MultiFresh® allows you to defrost:

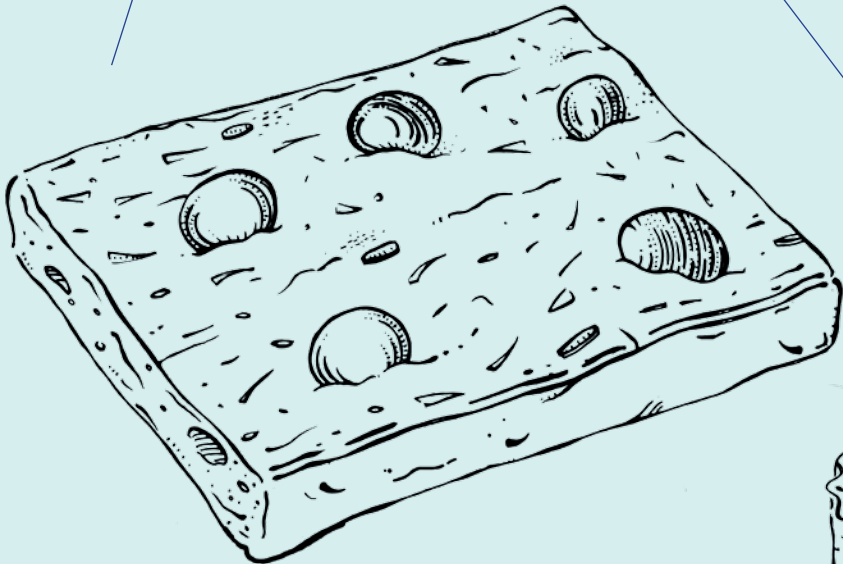
- > **unleavened raw dough**, store it and then defrost it and let it prove in MultiFresh® and get it finally ready to cook it;
- > **pre-leavened raw dough** so that, if needed, the dough you stored can be baked;
- > **pre-baked bread** making it possible for you to store it, then regenerate it whenever you want and finish baking it in the oven.



☁️ proofing

With MultiFresh® you can monitor sudden temperature changes during proofing cycles and preserve the natural moisture of your products. Plan your time and choose when you want to get your products perfectly leavened, before cooling or freezing them.

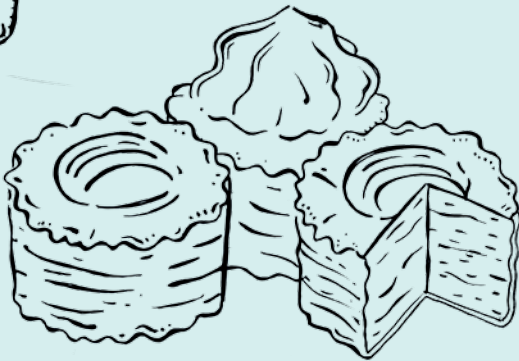
FOCACCIA
leavened in
a tray for 3 hours



❄️ heating

Through the MultiFresh® heating cycle, your products can be regenerated and brought to a service temperature without altering their texture. By monitoring the baking time, ventilation and temperature, you can decide when your products will be ready for use.

Frozen **SAVOURY PASTRIES**
regenerated in 1 hour
and a half up to the
desired temperature



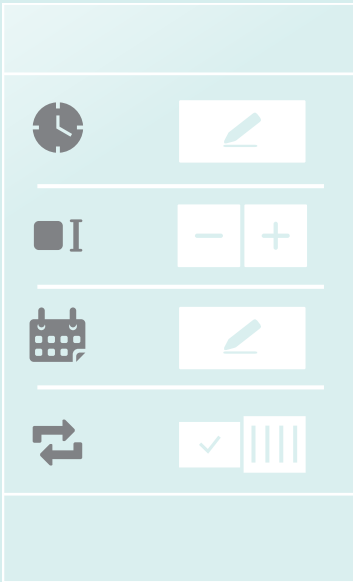
MyA: FRESHNESS IS AT HAND



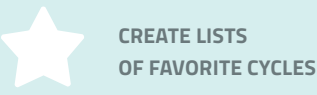
MULTIFUNCTION DISPLAY
MyA is extremely easy to use. Through its simple, intuitive icons you can access MultiFresh®'s numerous functions and easily manage its cycles.



PRODUCT SPECIFIC CYCLE
There is a wide choice of cycles for each function, specifically designed and tested to maintain the organoleptic characteristics of each product group.



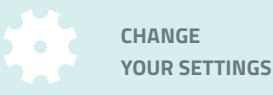
OUTSTANDING CUSTOMIZATION OPTIONS
With MyA you can easily edit the parameters of each cycle, including ventilation, duration, and temperature, to create the ideal process for each food type.



Create a list of **favourite** cycles so that you can start and manage your most frequently used production processes with a simple touch.



After you have started a cycle you can edit its parameters and save new settings, creating a customized cycle.



Every process is perfectly customizable: for each cycle you can edit the air temperature, core temperature, duration and ventilation.



The MultiFresh® continuous cycle runs uninterrupted, blast chilling or shock freezing even boiling hot food.

MYA: MY ASSISTANT, THE TOUCHSCREEN USER INTERFACE OF MULTIFRESH



RESISTANT TOUCH SCREEN
MultiFresh®'s touch screen also works when you are using kitchen gloves.

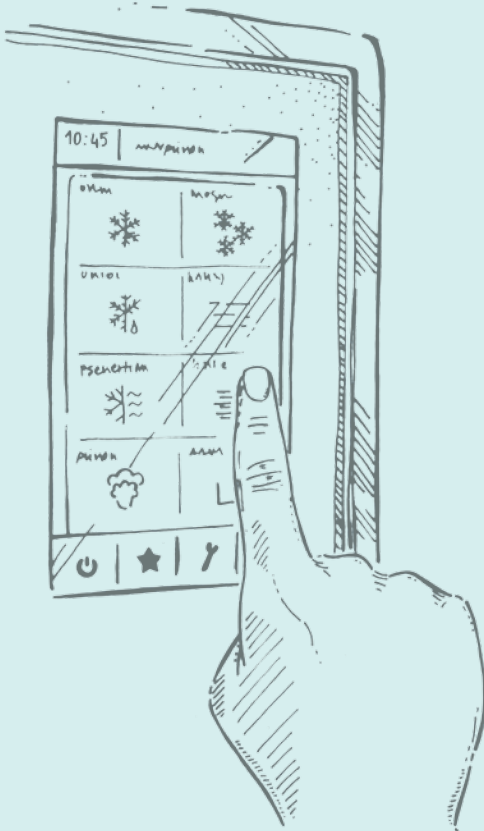


ANTI-FINGERPRINT SCREEN
The anti-fingerprint screen ensures that you don't leave any marks on it when working.



USB PORT AND WI-FI
Download your data and connect all your devices.

SET UP YOUR MOST USED FEATURES IN A FEW SIMPLE STEPS



START AUTOMATIC BLAST CHILLING

- 1 SELECT FUNCTION
- 2 SELECT CYCLE
- 3 SELECT AUTOMATIC MODE
- 4 CONTROL VENTILATION
- 5 START CYCLE

START MANUAL BLAST CHILLING

- 1 SELECT FUNCTION
- 2 SELECT CYCLE
- 3 SELECT MANUAL MODE
- 4 SET TIME
- 5 START CYCLE

START CYCLE PARAMETERS

- 1 ONCE THE CYCLE HAS STARTED SELECT SETTINGS
- 2 SET SPECIFIC PHASE DATA
- 3 CONFIRM SAVE
- 4 MYA RETURNS TO THE RUN PAGE

FRESHNESS PROCESSES

BAGUETTE



preparation, proofing
and traditional cooking



FREEZING
BAKED BREAD



PRESERVATION*
-18°C

finishing in the oven

SALE

*Irinox processes
need the use of
holding cabinets

FRESHNESS PROCESSES



FREEZING A PRE-BAKED BAGUETTE

MultiFresh® allows you to freeze your pre-baked baguettes and defrost them at any time. It ultra-fast shock freezing process favours the formation of micro-crystals which, unlike macro-crystals,

keep the texture of food unchanged. This way, no bread crust will come off as a result of the igloo effect. With MultiFresh® your pre-baked baguettes will always be fresh, as if just leavened.



**CHILLING
PITA BREAD**

MultiFresh® allows you to cool pita bread that is still hot without having to wait. Thanks to its efficient cooling cycles, hot bread fresh out of the oven can be put straight into the blast chiller, thus optimising preparation and sales times.

With MultiFresh®, your pita bread can be immediately divided into portions and served in suitable bags, straight from the oven to the counter while keeping fresh and soft.

**PITA
BREAD**



**preparation, proofing
and traditional cooking**



**CHILLING
BAKED BREAD +20° C**

packing

SALE

**SOUP
BREAD**



preparation, proofing
and traditional cooking



**FREEZING
BAKED BREAD**



PRESERVATION*
-18°C



finishing in the oven



SALE

*Irinox processes
need the use of
holding cabinets



**FREEZING
PRE-BAKED
SOUP BREAD**

With MultiFresh®, you can freeze your pre-baked soup bread and defrost it at any time. Its effective ultra-fast shock freezing prevents macro-crystals from forming, thus keeping the texture of food unchanged. Micro-crystals will instead form inside the soup bread,

without affecting the bread texture and preventing the igloo effect, which causes the bread crust to break during defrosting. MultiFresh® preserves your pre-baked bread and keeps it fresh as if just leavened.

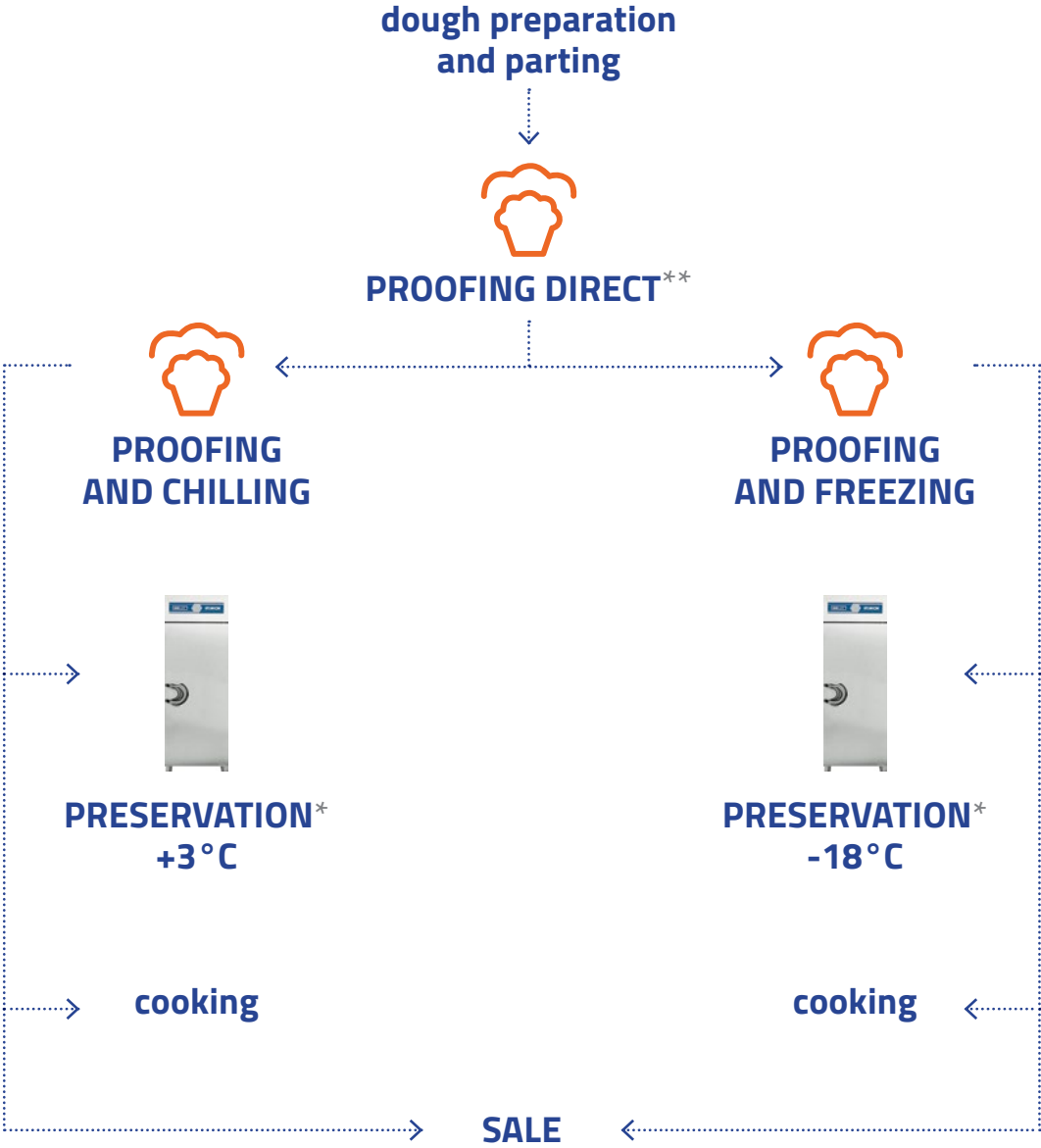


LEAVENING SLICED BREAD

With MultiFresh® you can monitor temperature and ventilation during the whole leavening cycle. Customise and save the process based on your needs and make the most of your production cycle at any time of day. MultiFresh®

improves work organisation, so that you can let your products leaven shortly after kneading them or overnight, and get them ready for baking right when needed. With MultiFresh® your wholemeal sliced bread will always be soft and fragrant.

WHOLEMEAL SLICED BREAD



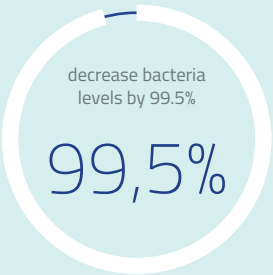
* Irinox processes need the use of holding cabinets
 ** possibility of long or night proofing depending on your needs

FEATURES



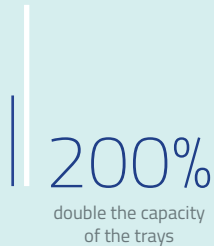
Sanigen

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.).



MultiRack®

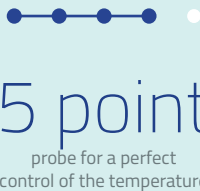
Irinox patented an adjustable tray holder, which allows double the number of trays to be loaded into each model. It is also possible to customize the distance between trays, leading to better air distribution and greater temperature uniformity on all levels.



MultiSensor

MultiFresh® is supplied with a MultiSensor® 5 point probe for perfect temperature control.

The conical shape of the MultiSensor® probe makes it easy to remove from food without using heat.



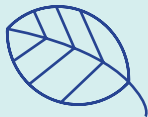
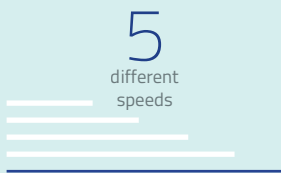
Defrost

MultiFresh® does not defrost automatically because it is constantly able to remove all the heat from the chamber. This prevents the formation of ice on the evaporator.



Humidity Management System

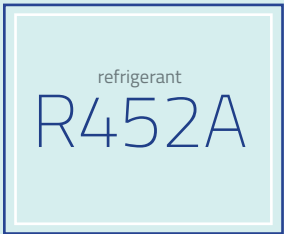
Irinox's sophisticated software (tested with the best pastry chefs) and fan speed control automatically manage all the components of the refrigeration circuit.



Refrigerant Gas

The entire range of products has been tested for the use of the refrigerant R452A, which complies with the European F-GAS legislation on the reduction of environmental impact.*

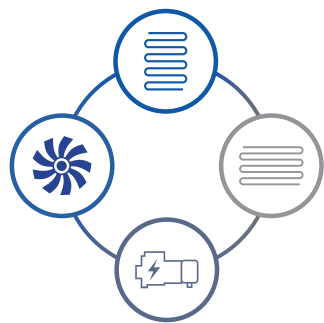
* a seconda della disponibilità geografica (in alternativa vengono fornite con R404A)



HACCP

HACCP (Hazard-Analysis and Control of Critical Points) is the protocol that regulates and prevents food contamination. It establishes and implements the monitoring of the Critical Control Points in order to reduce and prevent identified hazards. The first European regulation on HACCP is dated 1993 (Directive 43/93/CEE), followed by the Regulation CE 178/2002 and Regulation CE 852/2004. MultiFresh® enables you to track your work during each single process and shows the specific parameters of each different cycle. It also allows to download all the data via WiFi or USB stick.

IRINOX BALANCE SYSTEM®



IRINOX BALANCE SYSTEM®

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 refrigerator components** (condenser, evaporator, compressor and fans): **IrinobalanceSystem®**. 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 food ageing. Our blast chillers guarantee the fastest heat removal, also with boiling hot food, without damaging it in any way.



THE MULTIFRESH® RANGE

LA GAMMA MULTIFRESH®

REACH-IN MACHINES

* Version available
for MF45.1 and above

AVAILABLE MODELS:

- › Air condensation (STANDARD)
- › Pipeline water condensation
- › Remote condenser
- › Remote condensing unit
- › Remote condensing unit
+ remote condenser*
- › Remote condensing unit
+ extra low dB condenser*
- › Extra low dB condenser*

AVAILABLE ON REQUEST:

- › Left opening (STANDARD)
or right opening
- › Standard adjustable feet
or lower feet
- › Castors with brake
- › Additional core probe
- › Sous-vide core probe
- › Double MultiRack

ROLL-IN MACHINES

Only available in the STANDARD version with chilling
and freezing cycles. Available in the PLUS version,
which also includes thawing, proofing, low temperature
cooking, regeneration, holding, chocolate storing,
pasteurization.

Even though the blast chiller MF85.2 is not
a roll-in machine, it is frequently used for mass
catering due to its yield per cycle of 85 kg.

AVAILABLE MODELS:

- › Air condensation
- › Air condensation
+ extra low dB condenser
- › Air condensation + remote condenser
- › Pipeline water condensation
- › Tower water condensation

Check models with
our technical office

AVAILABLE ON REQUEST:

- › Sunken floor (standard)
- › Ventilated floor (only with ramp)
- › Without condensing unit
- › With ramp
- › Door stop 120° or 100°
- › Sanigen
- › Left opening (standard)
or right opening
- › Additional core probe
- › Sous-vide core probe



MF 25.1

Yield per cycle 25 kg
Tray capacity nr.
⊖ 65 mm, 4 (GN1/1 o 600×400 mm)
⊖ 40 mm, 5 (GN1/1 o 600×400 mm)
⊖ 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 30.2

Yield per cycle 30 kg
Tray capacity nr.
⊖ 65 mm, 4 (GN2/1 o 600×400 mm) - 6 (GN1/1)**
⊖ 40 mm, 5 (GN2/1 o 600×400 mm) - 8 (GN1/1)**
⊖ 20 mm, 8 (GN2/1 o 600×400 mm) - 14 (GN1/1)**
Dimensions 870×909×870mm
W 2 kW A 10 A V 230 V-50Hz(1N+PE)



MF 45.1

Yield per cycle 45 kg
Tray capacity nr.
⊖ 65 mm, 9 (GN1/1 o 600×400 mm)
⊖ 40 mm, 12 (GN1/1 o 600×400 mm)
⊖ 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.
⊖ 65 mm, 13 (GN1/1 o 600×400 mm)
⊖ 40 mm, 18 (GN1/1 o 600×400 mm)
⊖ 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 70.2

Yield per cycle 70 kg
Tray capacity nr.
⊖ 65 mm: 9 (GN2/1 o 600×400 mm) - 16 (GN1/1)**
⊖ 40 mm: 12 (GN2/1 o 600×400 mm) - 22 (GN1/1)**
⊖ 20 mm, 18 (GN2/1 o 600×400 mm) - 34 (GN1/1)**
Dimensions 870×1099×1595 mm
W 5,2 kW A 10,6 A V 400 V-50 Hz(3N+PE)



MF 85.2

Yield per cycle 85 kg
Tray capacity nr.
⊖ 65 mm, 13 (GN2/1 o 600×400 mm) - 26 (GN1/1)**
⊖ 40 mm, 18 (GN2/1 o 600×400 mm) - 36 (GN1/1)**
⊖ 20 mm, 27 (GN2/1 o 600×400 mm) - 54 (GN1/1)**
Dimensions 870×1099×1970 mm
W 6,2 kW A 13,5 A V 400 V-50 Hz (3N+PE)

** Options available when
using Double MultiRack

TRAY ⊖ tray height	DIMENSIONS width × depth × height
YIELD IN KG from +90°C to +3°C / -18°C	ELECTRICAL DATA W max absorbed power A max absorbed current V voltage

THE MULTIFRESH® RANGE

* **Plus version** Sanigen® / thawing / proofing /
low temperature cooking / regeneration /
holding / chocolate / pasteurisation included



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 (3P+N+PE)
Condensing unit **UC100**
⚡ 7 kW ⚡ 15,8 A ⚡ 400 V-50 Hz (3P+N+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
Standard version
⚡ 2,4 kW ⚡ 5,2 A ⚡ 400 V-50 Hz (3P+N+PE)
Plus version*
⚡ 10,4 kW ⚡ 15,3 A ⚡ 400 V-50Hz (3P+N+PE)
Condensing unit **UC100**
⚡ 7 kW ⚡ 15,8 A ⚡ 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
Standard version
⚡ 2,4 kW ⚡ 5,2 A ⚡ 400 V-50 Hz (3P+N+PE)
Plus version*
⚡ 10,4 kW ⚡ 15,3 A ⚡ 400 V-50Hz (3P+N+PE)
Condensing unit **UC180**
⚡ 14 kW ⚡ 27,6 A ⚡ 400 V-50 Hz (3P+N+PE)

TRAY
☞ 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 100.1 ST

Yield per cycle 100 kg
Capacity
☞ ST Rational SCC201
ST Convotherm OEB20.10
ST HOUNO RACK 1.20
ST FUJIMAK 201
ST TANICO TSCODC20N
Dimensions 1210×1115×2150 mm
⚡ 1,1 kW ⚡ 2,5 A ⚡ 400 V-50 Hz (3P+N+PE)
Condensing unit **UC100**
⚡ 7 kW ⚡ 15,8 A ⚡ 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
Standard version
⚡ 2,4 kW ⚡ 5,2 A ⚡ 400 V-50 Hz (3P+N+PE)
Plus version*
⚡ 10,4 kW ⚡ 15,3 A ⚡ 400 V-50Hz (3P+N+PE)
Condensing unit **UC130**
⚡ 9,3 kW ⚡ 20,8 A ⚡ 400 V-50 Hz (3P+N+PE)



MF 180.2 L

Yield per cycle 180 kg
Capacity
☞ 1×20 (600x800 o 1000×1000 mm)
☞ 2×20 (GN 2/1)
☞ 3×20 (600×400 mm)
☞ 4×20 (GN 1/1)
Dimensions 1880×1724×2395 mm
Standard version
⚡ 2,4 kW ⚡ 5,2 A ⚡ 400 V-50Hz (3P+N+PE)
Plus version*
⚡ 10,4 kW ⚡ 15,3 A ⚡ 400 V-50Hz (3P+N+PE)
Condensing unit **UC180**
⚡ 14 kW ⚡ 27,6 A ⚡ 400 V-50Hz (3P+N+PE)

Trolleys positioning
Available inner area 530×650 mm

Type A - 1 trolley
20×trays GN 1/1
590×445×h 1747mm



Type C - 1 trolley
20×trays 400×600
660×480×h 1855mm



Trolleys positioning
Available inner area 820×900 mm

Type A - 2 trolleys
20×trays GN 1/1
590×445×h 1747mm



Type B - 1 trolley
20×trays GN 2/1
588×650×h 1747mm



Type C - 2 trolleys
20×trays 400×600
660×480×h 1855mm



Type D - 1 trolley
20×trays 800×600
663×800×h 1747mm



Trolleys positioning
Available inner area 820×900 mm

Type A - 2 trolleys
20×trays GN 1/1
590×445×h 1747mm



Type B - 1 trolley
20×trays GN 2/1
588×650×h 1747mm



Type C - 2 trolleys
20×trays 400×600
660×480×h 1855mm



Type D - 1 trolley
20×trays 800×600
663×800×h 1747mm



Type F - 1 trolley
ST Rational SCC201
ST Convotherm OEB20.10
ST HOUNO RACK 1.20
ST FUJIMAK 201
ST TANICO TSCODC20N



Trolleys positioning
Available inner area 820×900 mm

Type A - 2 trolleys
20×trays GN 1/1
590×445×h 1747mm



Type B - 1 trolley
20×trays GN 2/1
588×650×h 1747mm



Type C - 2 trolleys
20×trays 400×600
660×480×h 1855mm



Type D - 1 trolley
20×trays 800×600
663×800×h 1747mm



Trolleys positioning
Available inner area 1100×1200 mm

Type A - 4 trolleys
20×trays GN 1/1
590×445×h 1747mm



Type B - 2 trolleys
20×trays GN 2/1
588×650×h 1747mm



Type C - 3 trolleys
20×trays 400×600
660×480×h 1855mm



Type D - 1 trolley
20×trays 800×600
663×800×h 1747mm



Type E - 1 trolley
20×trays 1000×1000
1060×1010×h 1865mm



THE MULTIFRESH® RANGE

* **Plus version** Sanigen® / thawing / proofing / low temperature cooking / regeneration / holding / chocolate / pasteurisation included



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
Standard version
⚡ 2,4 kW ⚡ 5,2 A ⚡ 400 V-50 Hz (3P+N+PE)
Plus version*
⚡ 10,4 kW ⚡ 15,3 A ⚡ 400 V-50Hz (3P+N+PE)
Condensing unit UC250
⚡ 16,4 kW ⚡ 38 A ⚡ 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
Standard version
⚡ 4,7 kW ⚡ 10,3 A ⚡ 400 V-50 Hz (3P+N+PE)
Plus version*
⚡ 20,2 kW ⚡ 30,2 A ⚡ 400 V-50Hz (3P+N+PE)
Condensing unit UC350
⚡ 23,4 kW ⚡ 52,4 A ⚡ 400 V-50 Hz (3P+N+PE)



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 1600×3923×2475mm
Standard version
⚡ 7,1 kW ⚡ 15,5 A ⚡ 400 V-50 Hz (3P+N+PE)
Plus version*
⚡ 30,2 kW ⚡ 45,1 A ⚡ 400 V-50Hz (3P+N+PE)
Condensing unit UC350
⚡ 23,4 kW ⚡ 52,4 A ⚡ 400 V-50 Hz (3P+N+PE)

TRAY ☞ 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 250.2 2T

Yield per cycle 250 kg
Capacity
☞ 2x20 (GN 2/1 o 600x800 mm)
☞ 4x20 (GN 1/1 o 600x400 mm)
Dimensions 1600x2755x2450 mm
Standard version
⚡ 4,7 kW ⚡ 10,3 A ⚡ 400 V-50 Hz (3P+N+PE)
Plus version*
⚡ 20,2 kW ⚡ 30,2 A ⚡ 400 V-50Hz (3P+N+PE)
Condensing unit UC250
⚡ 16,4 kW ⚡ 38 A ⚡ 400 V-50 Hz (3P+N+PE)



MF 350.2 2T L

Yield per cycle 350 kg
Capacity
☞ 2x20 (1000x1000 mm)
☞ 3x20 (600x800 mm)
☞ 4x20 (GN 2/1)
☞ 6x20 (600x400 mm)
☞ 8x20 (GN 1/1)
Dimensions 1880x3194x2488 mm
Standard version
⚡ 4,7 kW ⚡ 10,3 A ⚡ 400 V-50Hz (3P+N+PE)
Plus version*
⚡ 20,2 kW ⚡ 30,2 A ⚡ 400 V-50Hz (3P+N+PE)
Condensing unit UC350
⚡ 23,4 kW ⚡ 52,4 A ⚡ 400 V-50Hz (3P+N+PE)



MF 500.2 2T

Yield per cycle 500 kg
Capacity
☞ 2x20 (GN 2/1 o 600x800 mm)
☞ 4x20 (GN 1/1 o 600x400 mm)
Dimensions 1600x2755x2450 mm
Standard version
⚡ 4,7 kW ⚡ 10,3 A ⚡ 400 V-50Hz (3P+N+PE)
Plus version*
⚡ 20,2 kW ⚡ 30,2 A ⚡ 400 V-50Hz (3P+N+PE)
Condensing unit UC500
⚡ 36,3 kW ⚡ 73,7 A ⚡ 400 V-50 Hz (3P+N+PE)

Trolleys positioning
Available inner area 820×900 mm

Type A - 2 trolleys
20×trays GN 1/1
590×445×h 1747mm



Type B - 1 trolley
20×trays GN 2/1
588×650×h 1747mm



Type C - 2 trolleys
20×trays 400×600
660×480×h 1855mm

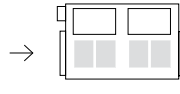


Type D - 1 trolley
20×trays 800×600
663×800×h 1747mm

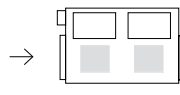


Trolleys positioning
Available inner area 820×2070 mm

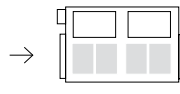
Type A - 4 trolleys
20×trays GN 1/1
590×445×h 1747mm



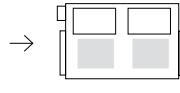
Type B - 2 trolleys
20×trays GN 2/1
588×650×h 1747mm



Type C - 4 trolleys
20×trays 400×600
660×480×h 1855mm

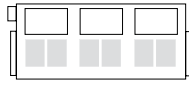


Type D - 2 trolleys
20×trays 800×600
663×800×h 1747mm

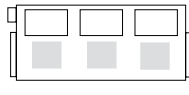


Trolleys positioning
Available inner area 820×3240 mm

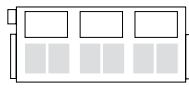
Type A - 6 trolleys
20×trays GN 1/1
590×445×h 1747mm



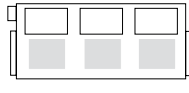
Type B - 3 trolleys
20×trays GN 2/1
588×650×h 1747mm



Type C - 6 trolleys
20×trays 400×600
660×480×h 1855mm

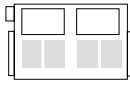


Type D - 3 trolleys
20×trays 800×600
663×800×h 1747mm

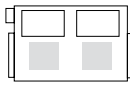


Trolleys positioning
Available inner area 820×2070 mm

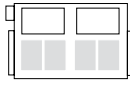
Type A - 4 trolleys
20×trays GN 1/1
590×445×h 1747mm



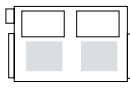
Type B - 2 trolleys
20×trays GN 2/1
588×650×h 1747mm



Type C - 4 trolleys
20×trays 400×600
660×480×h 1855mm

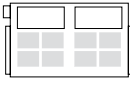


Type D - 2 trolleys
20×trays 800×600
663×800×h 1747mm

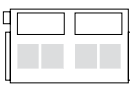


Trolleys positioning
Available inner area 1100×2670 mm

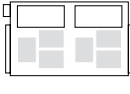
Type A - 8 trolleys
20×trays GN 1/1
590×445×h 1747mm



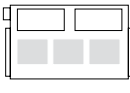
Type B - 4 trolleys
20×trays GN 2/1
588×650×h 1747mm



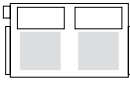
Type C - 6 trolleys
20×trays 400×600
660×480×h 1855mm



Type D - 3 trolleys
20×trays 800×600
663×800×h 1747mm

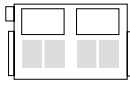


Type E - 2 trolleys
20×trays 1000×1000
1060×1010×h 1865mm

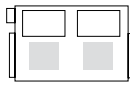


Trolleys positioning
Available inner area 820×2070 mm

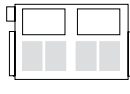
Type A - 4 trolleys
20×trays GN 1/1
590×445×h 1747mm



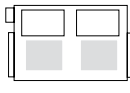
Type B - 2 trolleys
20×trays GN 2/1
588×650×h 1747mm



Type C - 4 trolleys
20×trays 400×600
660×480×h 1855mm



Type D - 2 trolleys
20×trays 800×600
663×800×h 1747mm



* **Plus version** Sanigen® / thawing / proofing /
low temperature cooking / regeneration /
holding / chocolate / pasteurisation included



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 1600×3923×2475mm
Standard version
⚡ 7,1 kW ⚡ 15,5 A ⚡ 400 V-50 Hz (3P+N+PE)
Plus version*
⚡ 30,2 kW ⚡ 45,1 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 L

Yield per cycle 500 kg
Capacity
☞ 3×20 (1000×1000 mm)
☞ 4×20 (600×800 mm)
☞ 6×20 (GN 2/1)
☞ 9×20 (600×400 mm)
☞ 12×20 (GN 1/1)
Dimensions 1880×4824×2475 mm
Standard version
⚡ 7,1 kW ⚡ 15,5 A ⚡ 400 V-50Hz (3P+N+PE)
Plus version*
⚡ 30,2 kW ⚡ 45,1 A ⚡ 400 V-50Hz (3P+N+PE)
Condensing unit UC500
⚡ 36,3 kW ⚡ 73,7 A ⚡ 400 V-50Hz (3P+N+PE)



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
Standard version
⚡ 9,4 kW ⚡ 20,5 A ⚡ 400 V-50 Hz (3P+N+PE)
Plus version*
⚡ 40,1 kW ⚡ 60 A ⚡ 400 V-50Hz (3P+N+PE)
Condensing unit UC750
⚡ 49,9 kW ⚡ 105,2 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 1600×3923×2475 mm
Standard version
⚡ 7,1 kW ⚡ 15,5 A ⚡ 400 V-50 Hz (3P+N+PE)
Plus version*
⚡ 30,2 kW ⚡ 45,1 A ⚡ 400 V-50Hz (3P+N+PE)
Condensing unit UC750
⚡ 49,9 kW ⚡ 105,2 A ⚡ 400 V-50 Hz (3P+N+PE)



MF 750.2 4T L

Yield per cycle 750 kg
Capacity
☞ 4×20 (1000×1000 mm)
☞ 6×20 (600×800 mm)
☞ 8×20 (GN 2/1)
☞ 12×20 (600×400 mm)
☞ 16×20 (GN 1/1)
Dimensions 1880×6294×2475 mm
Standard version
⚡ 9,4 kW ⚡ 20,5 A ⚡ 400 V-50Hz (3P+N+PE)
Plus version*
⚡ 40,1 kW ⚡ 60 A ⚡ 400 V-50Hz (3P+N+PE)
Condensing unit UC7850
⚡ 52,6 kW ⚡ 117 A ⚡ 400 V-50Hz (3P+N+PE)

TRAY
☞ trolleys number

YIELD IN KG
from +90 °C to +3 °C / -18 °C

DIMENSIONS
width x depth x height

ELECTRICAL DATA
⚡ max absorbed power
⚡ max absorbed current
⚡ voltage

Trolleys positioning
Available inner area 820×3240 mm

Trolleys positioning
Available inner area 1100×4140 mm

Trolleys positioning
Available inner area 820×4410 mm

Trolleys positioning
Available inner area 820×3240 mm

Trolleys positioning
Available inner area 1100×5610 mm

Type A - 6 trolleys
20×trays GN 1/1
590×445×h 1747mm

→

Type A - 12 trolleys
20×trays GN 1/1
590×445×h 1747mm

→

Type A - 8 trolleys
20×trays GN 1/1
590×445×h 1747mm

→

Type A - 6 trolleys
20×trays GN 1/1
590×445×h 1747mm

→

Type A - 16 trolleys
20×trays GN 1/1
590×445×h 1747mm

→

Type B - 3 trolleys
20×trays GN 2/1
588×650×h 1747mm

→

Type B - 6 trolleys
20×trays GN 2/1
588×650×h 1747mm

→

Type B - 4 trolleys
20×trays GN 2/1
588×650×h 1747mm

→

Type B - 3 trolleys
20×trays GN 2/1
588×650×h 1747mm

→

Type B - 8 trolleys
20×trays GN 2/1
588×650×h 1747mm

→

Type C - 6 trolleys
20×trays 400×600
660×480×h 1855mm

→

Type C - 9 trolleys
20×trays 400×600
660×480×h 1855mm

→

Type C - 8 trolleys
20×trays 400×600
660×480×h 1855mm

→

Type C - 6 trolleys
20×trays 400×600
660×480×h 1855mm

→

Type C - 12 trolleys
20×trays 400×600
660×480×h 1855mm

→

Type D - 3 trolleys
20×trays 800×600
663×800×h 1747mm

→

Type D - 4 trolleys
20×trays 800×600
663×800×h 1747mm

→

Type D - 4 trolleys
20×trays 800×600
663×800×h 1747mm

→

Type D - 3 trolleys
20×trays 800×600
663×800×h 1747mm

→

Type D - 6 trolleys
20×trays 800×600
663×800×h 1747mm

→

Type E - 3 trolleys
20×trays 1000×1000
1060×1010×h 1865mm

→

Type E - 4 trolleys
20×trays 1000×1000
1060×1010×h 1865mm

→

IRINOX NETWORK



OUR PEOPLE AT THE CORE

The best technology has people at its core. For this reason, Irinox is now a network of professionals able to handle all of your needs. **Our consultants work everyday to find the best solutions for your business, from purchase to installation, and to the everyday use of our machines.** Irinox Network is the human element that has made our technology the market leader. Our network of technicians and our customer care will be on your side at every moment. The success of Irinox comes from the people who work with us everyday.

CONSULTANT NETWORK



CUSTOMIZED SOLUTIONS

The efficiency of our machines goes together with the efficiency of our consultants of production processes. Irinox offers free consultancy and customized solutions for catering, pastry-making, baking, ice cream making, butchery, bread making, restaurant industry and mass catering. **We believe that each client has specific needs and that the best way to provide solutions is by finding them together.** Our process consists of two phases: analysis and action. During the first meeting we narrow down your needs and the areas of intervention, while during the second, we elaborate on solutions with you.

Our consultants are the experts you need to make your business more efficient by guaranteeing higher speeds, more margin and higher quality.



INSTALLER NETWORK



TECHNOLOGY MADE EASY

Technology becomes useful when it makes people's lives easier, this is why we want to help you make the best use of our products from the first use. Irinox offers a network of professional experts in installing and programming our machines. Our network spreads across Italy and throughout all the main countries in the world, assisting you during installation and advising on components.

We support your business after purchase by taking care of all that is needed to get MultiFresh® ready to assist you in the kitchen.

CHEF NETWORK



WITH YOU EVERY DAY

Irinox takes on the everyday challenges you experience in the kitchen, offering a network of professional chefs. **Irinox Chef Network provides customized advice on different needs and organizes live demos on request.** Our chefs will assist you in the journey that takes your fresh products from the kitchen to the table. Get the most out of our machines by working with a network of chefs that help you reach your goals.

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