

MultiFresh®  
PASTRY

**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.

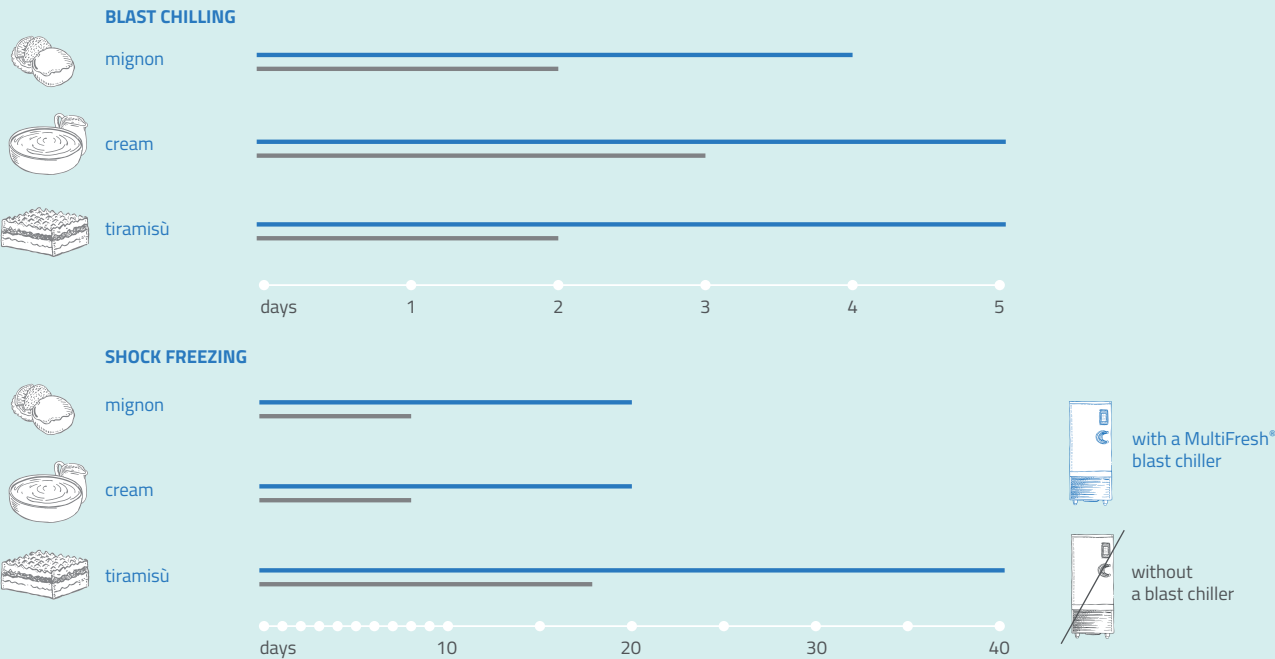


# FRESHNESS ON YOUR TABLE

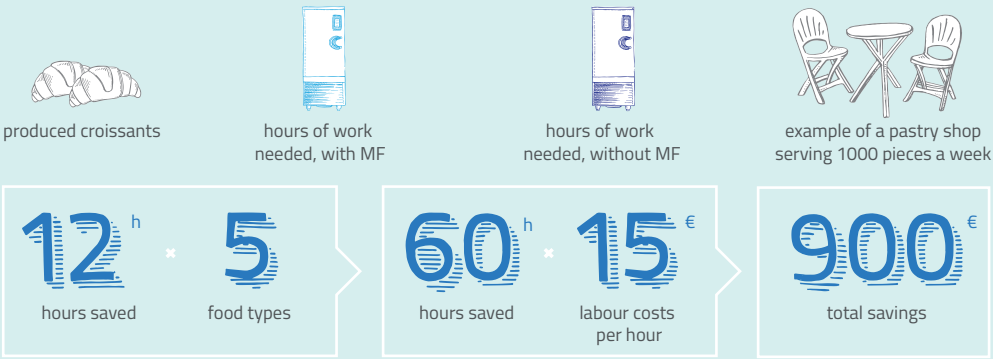
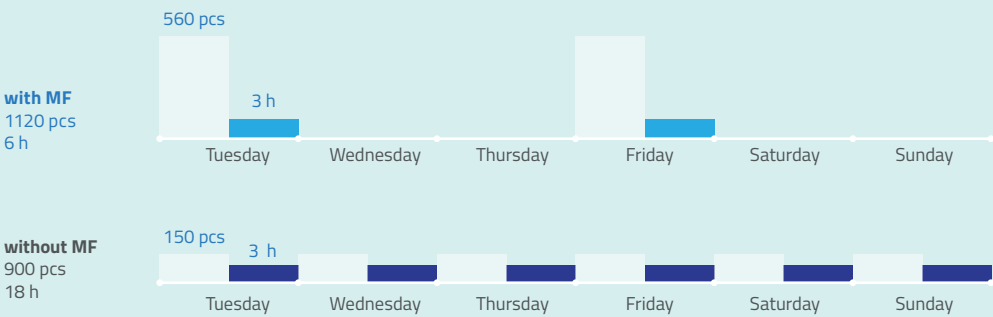


# MULTIFRESH®: EFFICIENCY, QUALITY AND SAVINGS

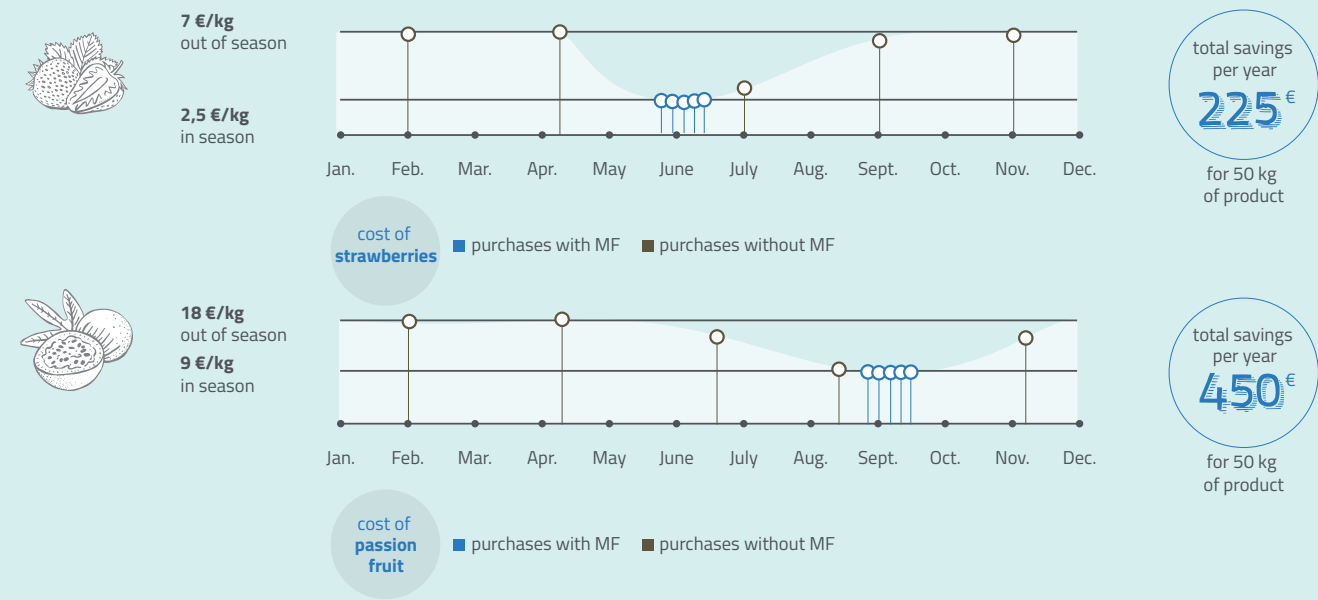
## INCREASED SHELF LIFE



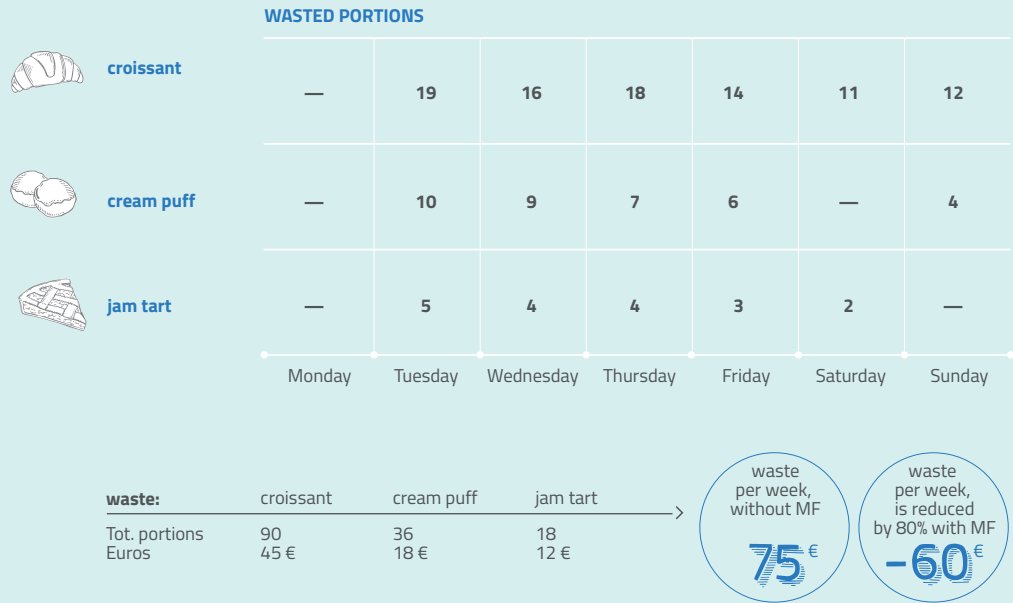
## PRODUCTION IS DRASTICALLY OPTIMIZED



LOWER FOOD COST



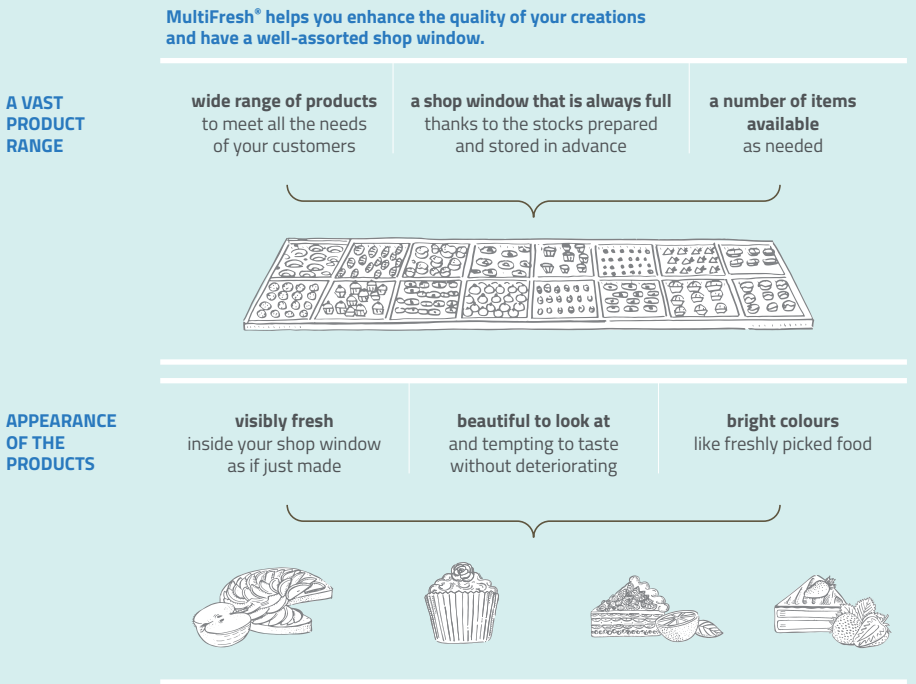
LESS FOOD WASTE



LOWER STAFF COSTS



WE OFFER TOP QUALITY





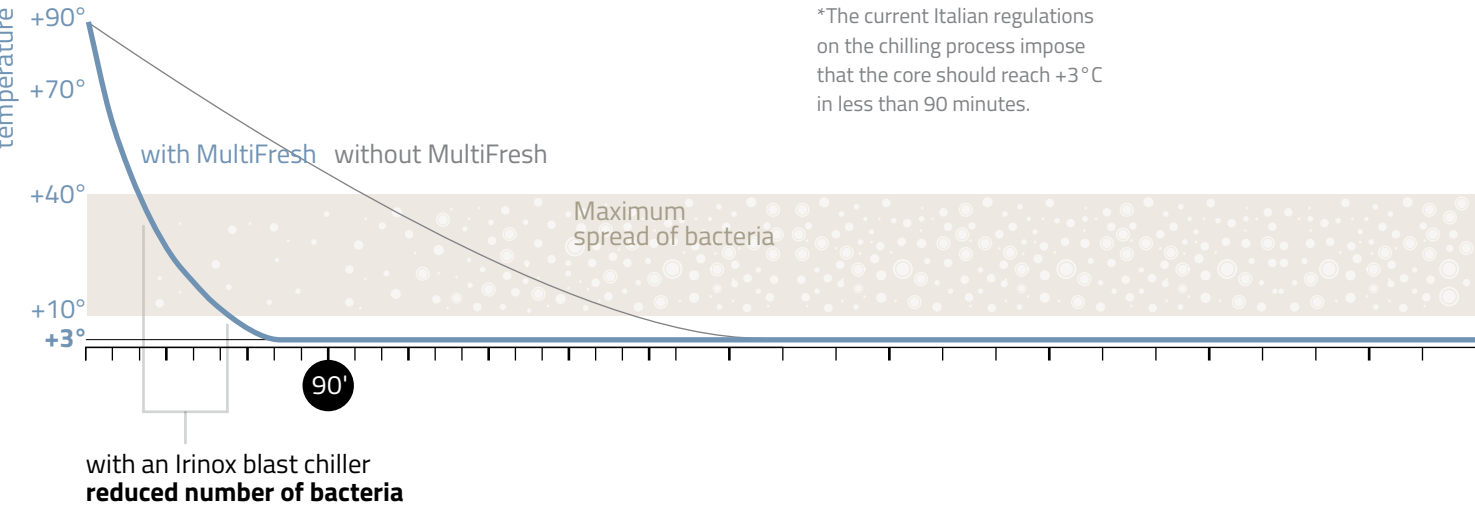
# BLAST CHILL FASTER FOR SAFER AND MORE NUTRITIOUS FOOD



**BLAST CHILLING +3°C**

By cooling down food quickly, you stop it from deteriorating, prevent oxidation and reduce the proliferation of bacteria. MultiFresh® brings the core of your food to +3°C faster than any other blast chiller, reducing the weight loss due evaporation, whilst preserving its nutrients.

← **MOUSSE**  
cooled to +3°C  
for 40 minutes



**PRESERVATION** By applying the right temperature MultiFresh® extends the shelf life of food for days or even months. Irinox products (CP Multi, CP One and Nice) guarantee a better performing preservation system for the management of humidity and temperature control. As opposed to ordinary preservation systems, which damage the structure of food, MultiFresh® preserves all organoleptic properties.

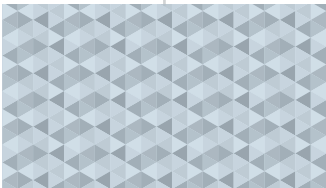
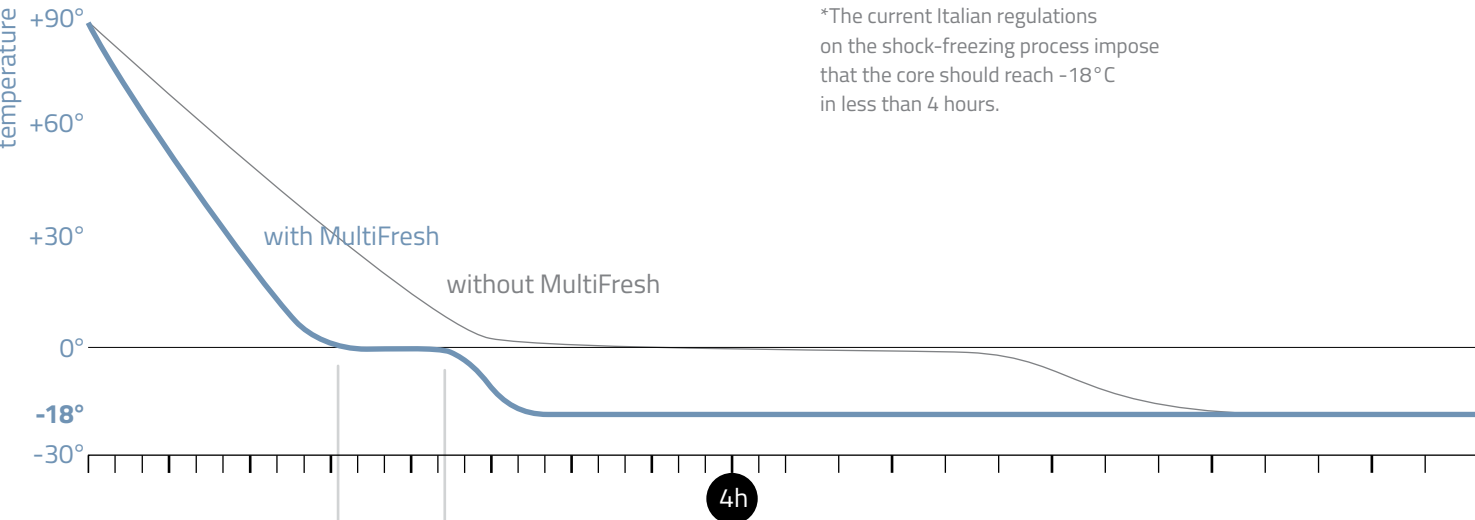
# SHOCK FREEZE SAFELY AND PRESERVE EVERY KIND OF FOOD FOR LONGER



**SHOCK FREEZING -18°C**

Ordinary shock freezing methods transform the liquids in food into macrocrystals which damage its structure. The ultra-fast shock freezing of MultiFresh® brings the core of food to -18°C quicker, with the resulting formation of micro-crystals that keep organoleptic features intact and prevent any overrun from leaking out.

← **PROFITEROLES**  
frozen at -18°C  
for 1 hour and a half



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



formation of  
**macrocrystals** without  
a blast chiller

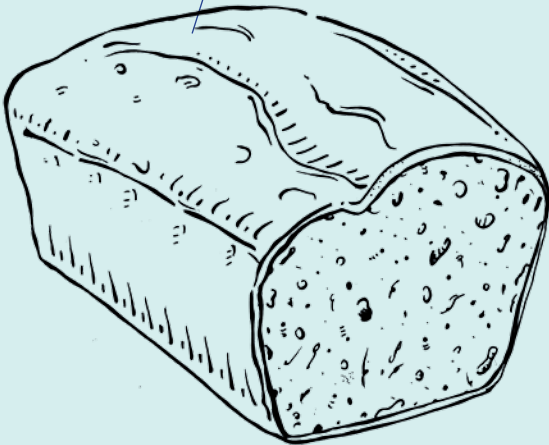
# MF SPECIAL FUNCTIONS FOR PASTRY



heating

The MultiFresh® heating cycle regenerates your products and brings them to the desired temperature without altering their texture. By controlling the time, ventilation and temperature, you can decide when the product will be ready to be used

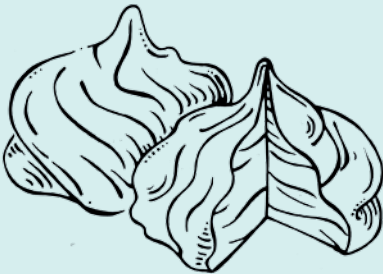
**PLUM CAKE**  
regenerated in 2 hours



low temperature  
cooking

MultiFresh® allows you to cook at a low temperature also food with a more delicate texture, like meringues. Offer your customers only the best homemade patisserie, without having to resort to ready-made products.

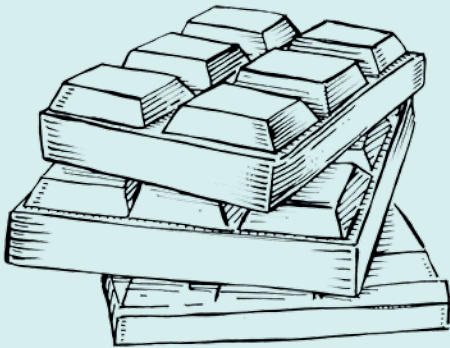
**20 KG OF MERINGUES**  
cooked at low  
temperature for 6/8 hours



chocolate

By using the designated MultiFresh® cycle, you can melt chocolate at 40°C without having to use any other equipment. Optimise your production by concentrating your activities on a single machine that is able to automatically manage the various processes.

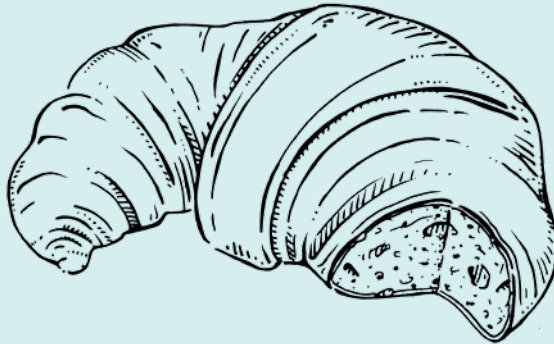
**3 KG  
OF CHOCOLATE**  
melted in 4 hours



proofing

With MultiFresh® you can control sudden temperature changes during proofing cycles and preserve the natural moisture of your products. Customise every parameter and program the processing time, choosing when you want to find your products perfectly leavened.

**CROISSANT**  
leavened in 3 hours



pasteurization

MultiFresh® guarantees maximum safety during pasteurisation in hermetically-sealed containers. By reaching and keeping high temperatures before the cooling or shock freezing cycles, you reduce bacterial contamination. and increase the shelf-life of products.

**500 g JARS**  
pasteurised in 3 hours



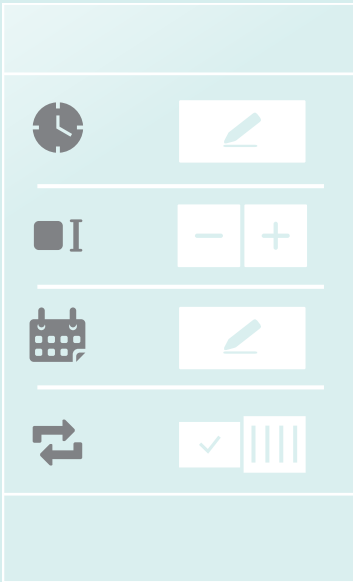
# MyA: FRESHNESS IS AT HAND



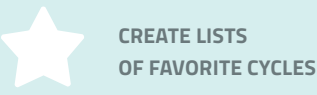
**MULTIFUNCTION DISPLAY**  
MyA is extremely easy to use. Through its simple, intuitive icons you can access MultiFresh®'s numerous functions and easily manage its cycles.



**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.



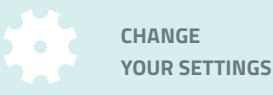
**OUTSTANDING CUSTOMIZATION OPTIONS**  
With MyA you can easily edit the parameters of each cycle, including ventilation, duration, and temperature, to create the ideal process for each food type.



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.

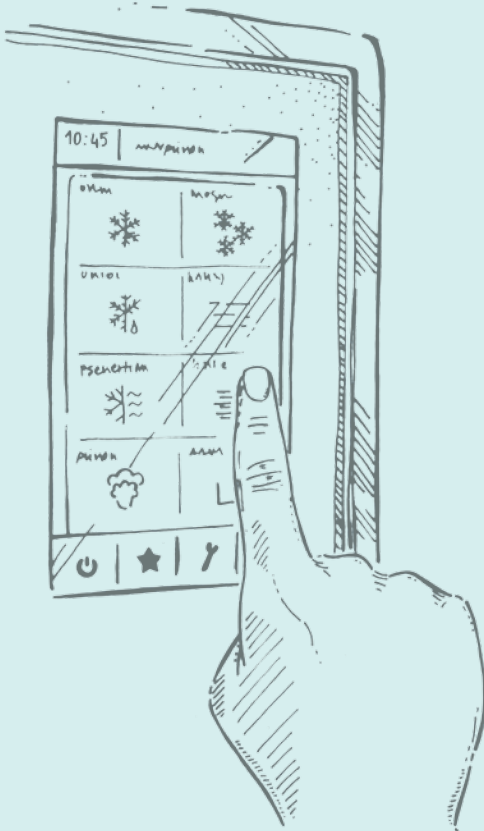


**ANTI-FINGERPRINT SCREEN**  
The anti-fingerprint screen ensures that you don't leave any marks on it when working.



**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

## PUDDING



preparation



**FREEZING  
DELICATE -18°C**



**PRESERVATION\* -18°C**



**HEATING**

**SERVICE**

\*Irinox processes  
need the use of  
holding cabinets



## PUDDING SHOCK FREEZING

The fast shock freezing provided by MultiFresh® allows you bring the pudding to -18° C in the shortest time possible. Water turns into micro-crystals, guaranteeing a good preservation of the product and avoiding any changes to its quality and texture. MultiFresh®

allows you to create a stock of already portioned pudding, optimising your work time and reducing waste to a minimum. Your products pass from the holding cabinet to sale in a few minutes, while retaining the quality and freshness of freshly-made desserts.





# **PROOFING A CHELSEA BUN**

By using MultiFresh®, you can control temperature and ventilation during the whole proofing cycle. Customise and save the process according to your needs and get the most out of your production cycle at any time of the day. MultiFresh® improves how you organise

your work, allowing you to leaven your products and chill or shock freeze them, so that they are ready when you need them. Create a stock of Chelsea buns ready for use, to have them always soft and fragrant, as if they had just been made, when you serve them.

# **CHELSEA BUN**



dough preparation



PROOFING DIRECT\*\*



PROOFING  
AND CHILLING



PROOFING  
AND FREEZING



PRESERVATION\*  
+3°C



PRESERVATION\*  
-18°C

cooking

cooking

SALE

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

**PLUM  
CAKE**



preparation and cooking



**FREEZING  
MOULDED DOUGH**



**PRESERVATION\* -18°C**



**HEATING**



**SALE**

\*Irinox processes  
need the use of  
holding cabinets



**HEATING  
A PLUM CAKE**

Thanks to the various MultiFresh® functions, you can manage the preparation times of your plum cake and optimise production processes. You can decide when you want to prepare your products based on your needs, shock freeze them to store them for

longer, whilst preserving their freshness and fragrance. By using the MultiFresh® heating cycle, you can program the regeneration of plum cakes and glazed products, bringing them from the shock freezer to the shop window without altering their quality.





# COOLING AN APPLE PIE

MultiFresh® allows you to cool your apple pie by stabilising the various textures forming it. Its efficient cooling cycles bring your cake to the service temperature very quickly, thereby optimising the time required to prepare it and sell it.

By cooling your apple pie to +3°C, MultiFresh® increases the shelf life of the product, whilst keeping its texture and freshness unaltered. Your desserts last longer, retaining the taste and appearance of products fresh from the oven.

# APPLE PIE



preparation and cooking



CHILLING  
MOULDED DOUGH +10°C



PRESERVATION\*

SALE

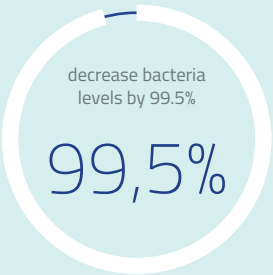
\*Irinnox processes need the use of holding cabinets

# FEATURES



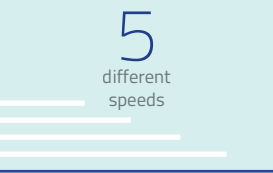
## Sanigen

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.).



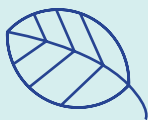
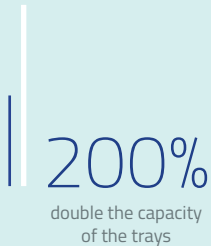
## Humidity Management System

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



## 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.



## 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.\*

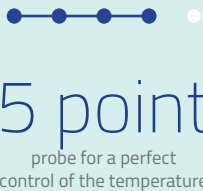
\* a seconda della disponibilità geografica (in alternativa vengono fornite con R404A)



## 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.

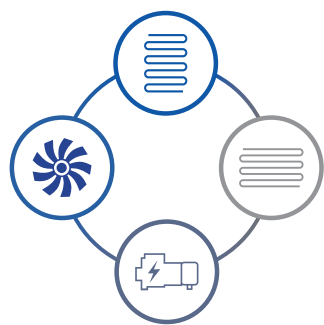


## HACCP

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

<b>TRAY</b> ⊖ tray height	<b>DIMENSIONS</b> width × depth × height
<b>YIELD IN KG</b> from +90°C to +3°C / -18°C	<b>ELECTRICAL DATA</b> 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)

<b>TRAY</b> ☞ trolleys number <b>YIELD IN KG</b> from +90°C to +3°C / -18°C	<b>DIMENSIONS</b> width × depth × height <b>ELECTRICAL DATA</b> ⚡ max absorbed power ⚡ max absorbed current ⚡ voltage
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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)

<b>TRAY</b> ☞ trolleys number <b>YIELD IN KG</b> from +90°C to +3°C / -18°C	<b>DIMENSIONS</b> width × depth × height <b>ELECTRICAL DATA</b> ⚡ 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

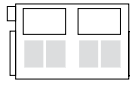


**Type D - 1 trolley**  
20×trays 800×600  
663×800×h 1747mm

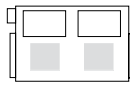


**Trolleys positioning**  
Available inner area 820×2070 mm

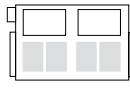
**Type A - 4 trolleys**  
20×trays GN 1/1  
590×445×h 1747mm



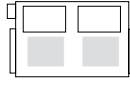
**Type B - 2 trolleys**  
20×trays GN 2/1  
588×650×h 1747mm



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

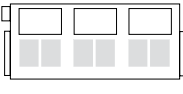


**Type D - 2 trolleys**  
20×trays 800×600  
663×800×h 1747mm

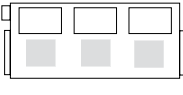


**Trolleys positioning**  
Available inner area 820×3240 mm

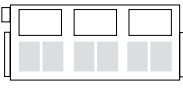
**Type A - 6 trolleys**  
20×trays GN 1/1  
590×445×h 1747mm



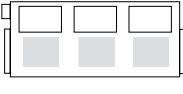
**Type B - 3 trolleys**  
20×trays GN 2/1  
588×650×h 1747mm



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

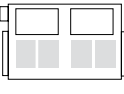


**Type D - 3 trolleys**  
20×trays 800×600  
663×800×h 1747mm

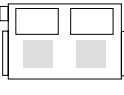


**Trolleys positioning**  
Available inner area 820×2070 mm

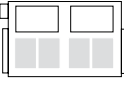
**Type A - 4 trolleys**  
20×trays GN 1/1  
590×445×h 1747mm



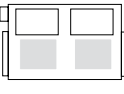
**Type B - 2 trolleys**  
20×trays GN 2/1  
588×650×h 1747mm



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

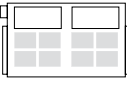


**Type D - 2 trolleys**  
20×trays 800×600  
663×800×h 1747mm

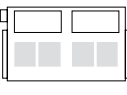


**Trolleys positioning**  
Available inner area 1100×2670 mm

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



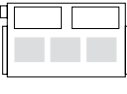
**Type B - 4 trolleys**  
20×trays GN 2/1  
588×650×h 1747mm



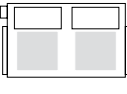
**Type C - 6 trolleys**  
20×trays 400×600  
660×480×h 1855mm



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



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





\* **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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