

MultiFresh®
MASS
CATERING



A NEW KITCHEN ASSISTANT

All you need
in the kitchen
in only one
machine

The multi-function blast chiller MultiFresh® is your new kitchen 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.

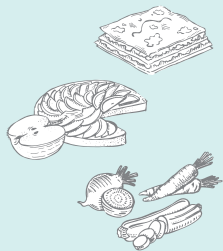


FRESHNESS
ON YOUR TABLE

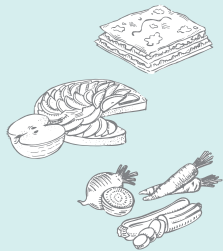
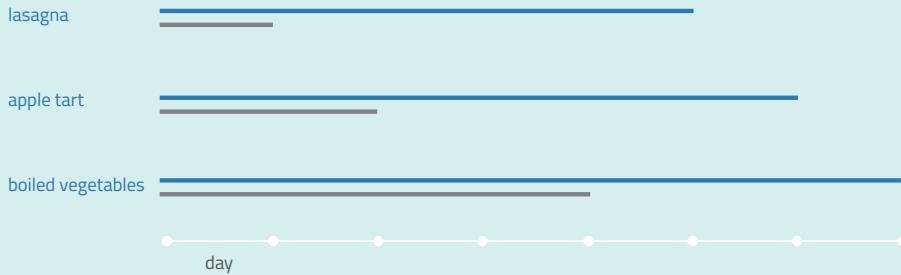


MULTIFRESH®: EFFICIENCY, QUALITY AND SAVINGS

INCREASED SHELF LIFE



BLAST CHILLING



SHOCK FREEZING

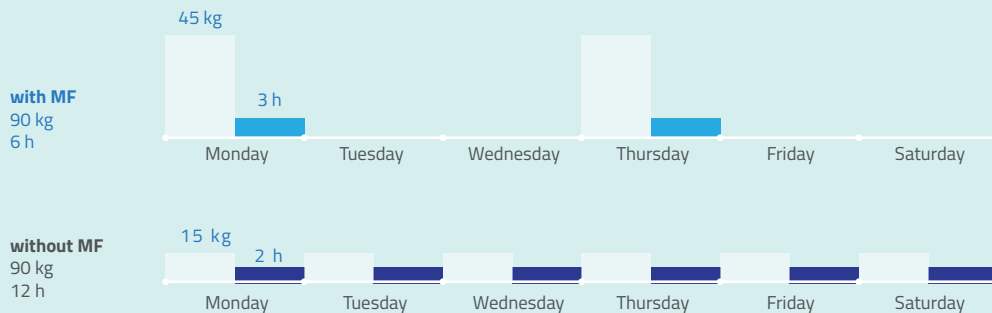


with a MultiFres blast chiller



without a blast chiller

PRODUCTION IS DRASTICALLY OPTIMIZED



kilograms of food prepared



hours of work needed, with MF



hours of work needed, without MF



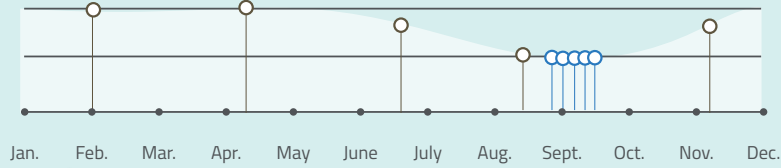
example of a catering serving 200 meals a day



LOWER FOOD COST



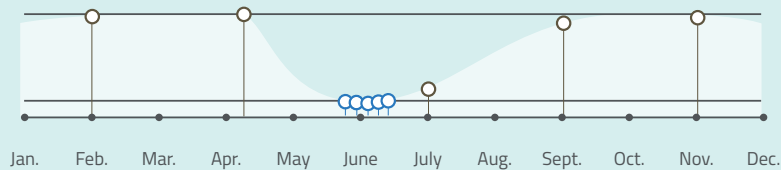
30 €/kg
out of season
18 €/kg
in season



total savings
per year
360€
for 50 kg
of product



25 €/kg
out of season
7 €/kg
in season



total savings
per year
650€
for 50 kg
of product

LOWER STAFF COSTS



production
with Irinox
MultiFresh®

45 kg	—	—	45 kg	—	—	tot 90 kg
3 h	—	—	3 h	—	—	tot 6 h
Monday	Tuesday	Wednesday	Thursday	Friday	Saturday	

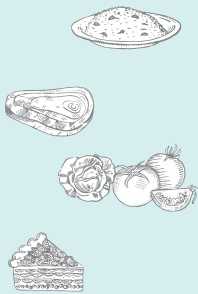


production
without Irinox
MultiFresh®

15 kg	15 kg	15 kg	15 kg	15 kg	15 kg	tot 90 kg
2 h	2 h	2 h	2 h	2 h	2 h	tot 12 h
Monday	Tuesday	Wednesday	Thursday	Friday	Saturday	

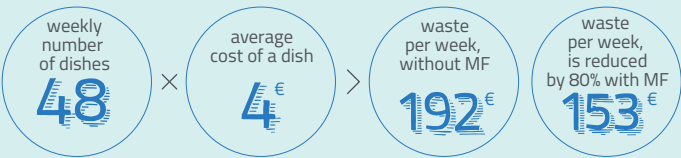


LESS FOOD WASTE

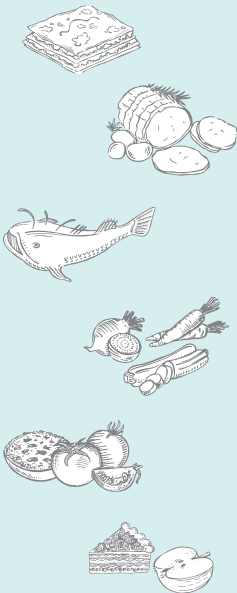


WASTED PORTIONS

main courses	2	1	3	2	2	1	—
second courses	1	3	2	1	2	2	—
side dish	3	2	1	4	3	1	—
dessert	2	2	2	1	1	4	—
	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday	Sunday



INCREASED FOOD QUALITY AND SAFETY



	FOOD WEIGHT (grams)		LESS WEIGHT LOSS
lasagna	1000	923	987 7,2%
roast beef	1000	922	974 5,6%
steamed angler	1000	842	909 15,2%
steamed vegetables	1000	864	961 11,2%
tomatoes au gratin	1000	813	949 16,7%
apple pie	1000	908	974 7,3%
	after cooking	after cooling without MF	after cooling with MF

EXAMPLE OF WEEKLY SAVINGS

- 200 meals a day
- 1200 meals a week
- at least 5% less weight loss
- meals saved per week
- 4 € – average cost of each meal

240€ saved per week

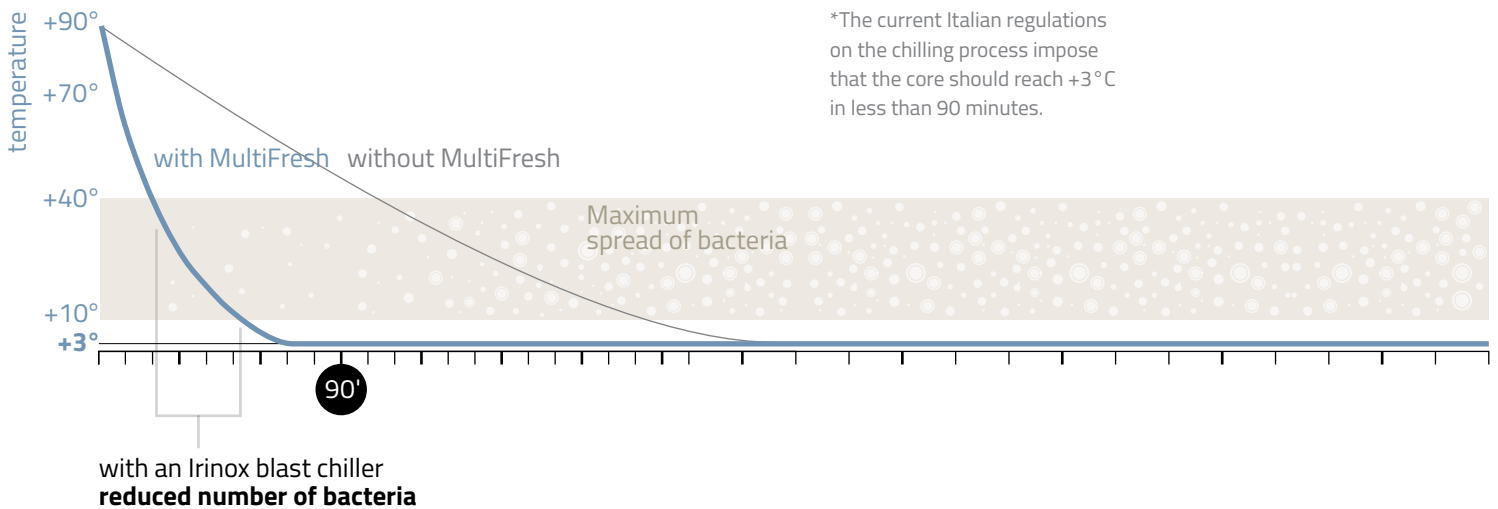
BLAST CHILL FASTER FOR SAFER AND MORE NUTRITIOUS FOOD



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.

←..... **5 KG OF VEGETABLES**
chilled at +3°C
in 30/40 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.

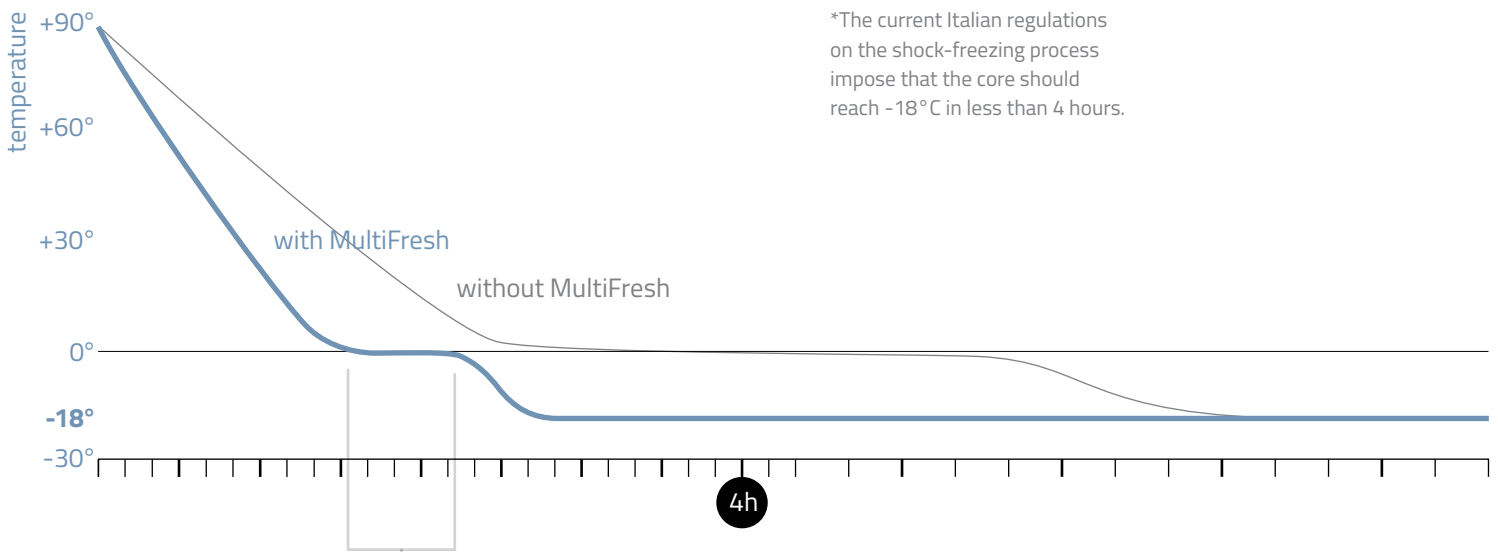
SHOCK FREEZE SAFELY AND PRESERVE EVERY KIND OF FOOD FOR LONGER



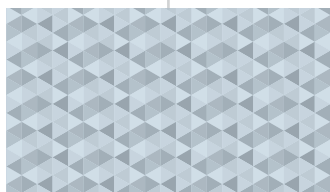
SHOCK FREEZING -18°C

Ordinary shock freezing methods transform the liquids in food into macrocrystals which damages 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.

← 1 KG OF FRESH PRAWNS frozen at -18°C in 40 minutes



*The current Italian regulations on the shock-freezing process impose that the core should reach -18°C in less than 4 hours.



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



formation of **macrocrystals** without a blast chiller

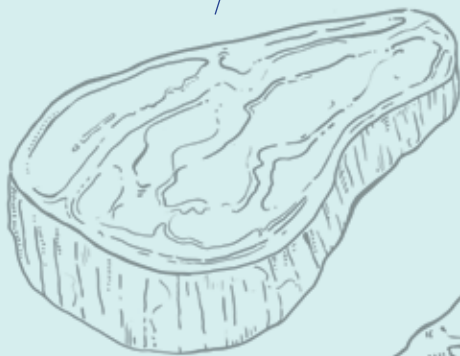
MF SPECIAL FUNCTIONS FOR MASS CATERING



thawing

MultiFresh® enables you to manage temperature, ventilation and the thawing time of your food before you use it. This process takes place in a sanitized chamber that **slows bacterial proliferation and preserves food structure.**

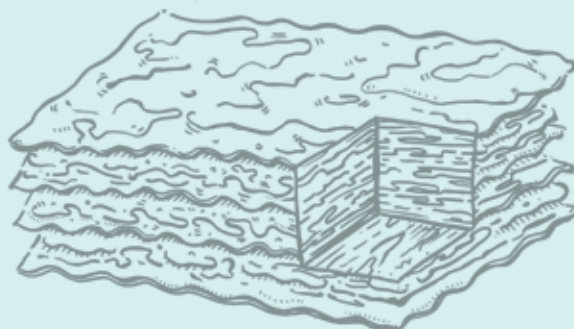
20 KG OF MEAT COOKED ON A ROASTING PAN
thawed in two hours and 30 minutes



regeneration

MultiFresh® regenerates your food by **preserving the natural humidity of the product and avoiding oxidization.** Set the required time for serving your dishes, and MultiFresh® will take your food from +3°C to the temperature you prefer.

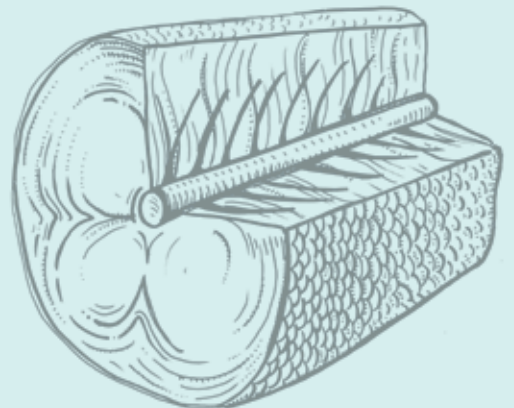
20 KG OF LASAGNA
regenerated in an hour and 30 minutes



low temperature cooking

MultiFresh® makes the different phases of low temperature cooking cycles easier and allows customized management. Your meat and fish dishes stay soft and don't lose weight, **enhancing the taste of your food.** After cooking, MultiFresh® automatically switches to blast chilling or shock freezing.

20 KG OF FRESH FISH
cooked at low temperature for 45 minutes



pasteurization

MultiFresh® pasteurizes safely, reaching and maintaining high temperatures before blast chilling (+3°C) or shock freezing (-18°C) your products.

Reduced levels of bacteria increases the shelf life of food.

30 L OF TOMATO SAUCE
pasteurized and blast chilled to +3°C in 3 hours

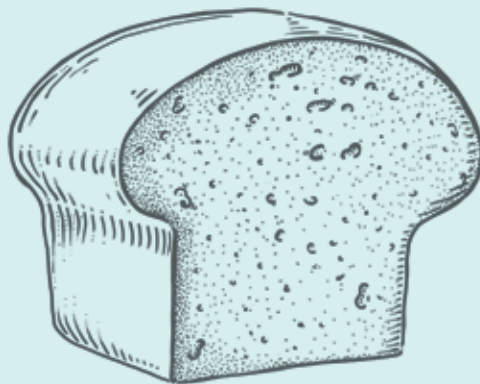


proofing

MultiFresh® simplifies natural proofing cycles, **keeping sudden changes in temperature under control.**

It limits excessive drying and always guarantees the perfect hydration level. Easy programming of the time taken to proof allows you to decide when your products will be ready.

20 KG OF BREAD
risen and chilled to +10°C for 3 hours and 30 minutes



holding

MultiFresh®'s sanitized chamber holds your products **at the desired positive or negative temperature.** Your dishes are unaltered and perfectly preserved, avoiding any bad smells.

15 KG OF MIXED LEGUME SOUP
held at +65°C for the length of the service



MyA: FRESHNESS IS AT HAND



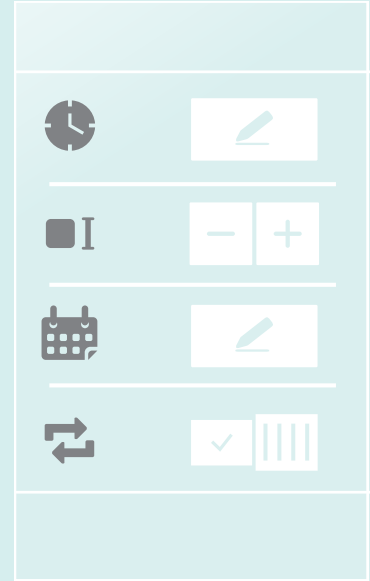
MULTIFUNCTION DISPLAY

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 LISTS OF FAVORITE CYCLES

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



SAVE YOUR CYCLES

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



CHANGE YOUR SETTINGS

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



CONTINUOUS CYCLE

The MultiFresh® continuous cycle runs uninterrupted for more than 8 hours, 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

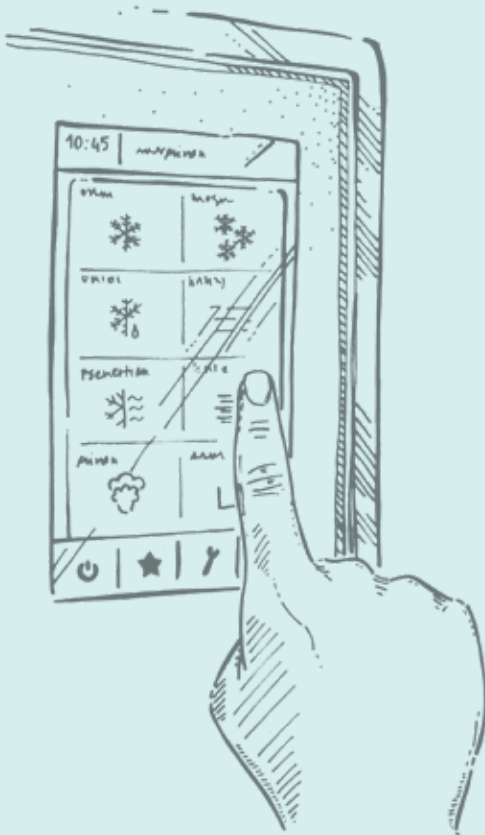
The anti-fingerprint screen ensures that you don't leave any marks on it when working.



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

SLICE OF BREADED COD WITH SALAD



breeding cod


FREEZING
SEAFOOD -18°C



PRESERVATION* -18°C

frying

SERVICE

*Irinox processes
need the use of
holding cabinets



FREEZING COD

For mid-long preservation of your dishes it is necessary to shock freeze them at -18°C at their core. The speed of MultiFresh® shock freezing reduces food contamination. Moreover, the water within the food solidifies into

micro-crystals, avoiding the creation of macro-crystals that would change the fish's moisture. With MultiFresh you can freeze the cod and then fry it when you need it, so that it tastes crispy and freshly fished.



COURGETTE CHILLING

Vegetables are amongst the most used food in the kitchen, but if they aren't properly preserved they could lose their nutritional properties. The MultiFresh® cycle VEGETABLE +3°C chills the vegetables rapidly and safely, reducing oxidization and bacterial proliferation. When you put the warm

courgettes into MultiFresh®, you limit aging and preserve them until the next use. Vitamins and minerals are preserved as well as the structure, colour and taste of the courgettes, which are going to be the perfect side for a rack of lamb with mustard cream.

**LAMB RACK WITH
MUSTARD CREAM
AND GREEN
COURGETTE**



↓
traditional cooking

↓

**CHILLING
VEGETABLES +3 °C**



PRESERVATION* +3 °C

↓

**REGENERATION
VEGETABLES**

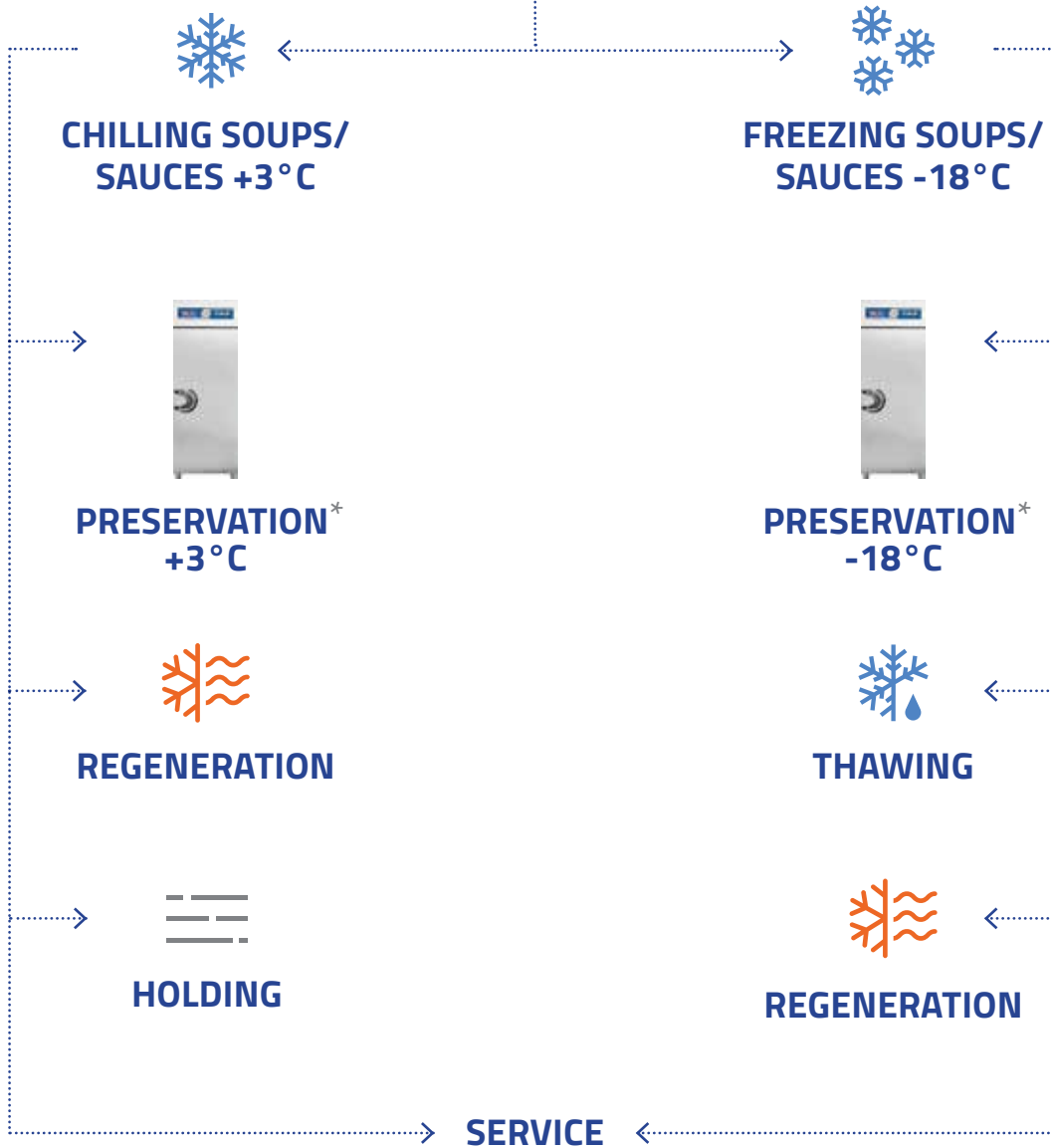
↓
SERVICE

*Irinox processes
need the use of
holding cabinets

**TOMATO SOUP
WITH PEAS**



traditional cooking



*Irinex processes need the use of holding cabinets



HOLDING THE TOMATO SOUP

MultiFresh® enables you to hold the best temperature for each different kind of food in order to have it ready to be served at any moment, either cold or warm. It preserves, regenerates and holds your tomato soup at the temperature at which you want to serve it. With MultiFresh®, nutrients are preserved and the fresh tomatoes maintain their vivid colour.



SOLE FILLETS REGENERATION

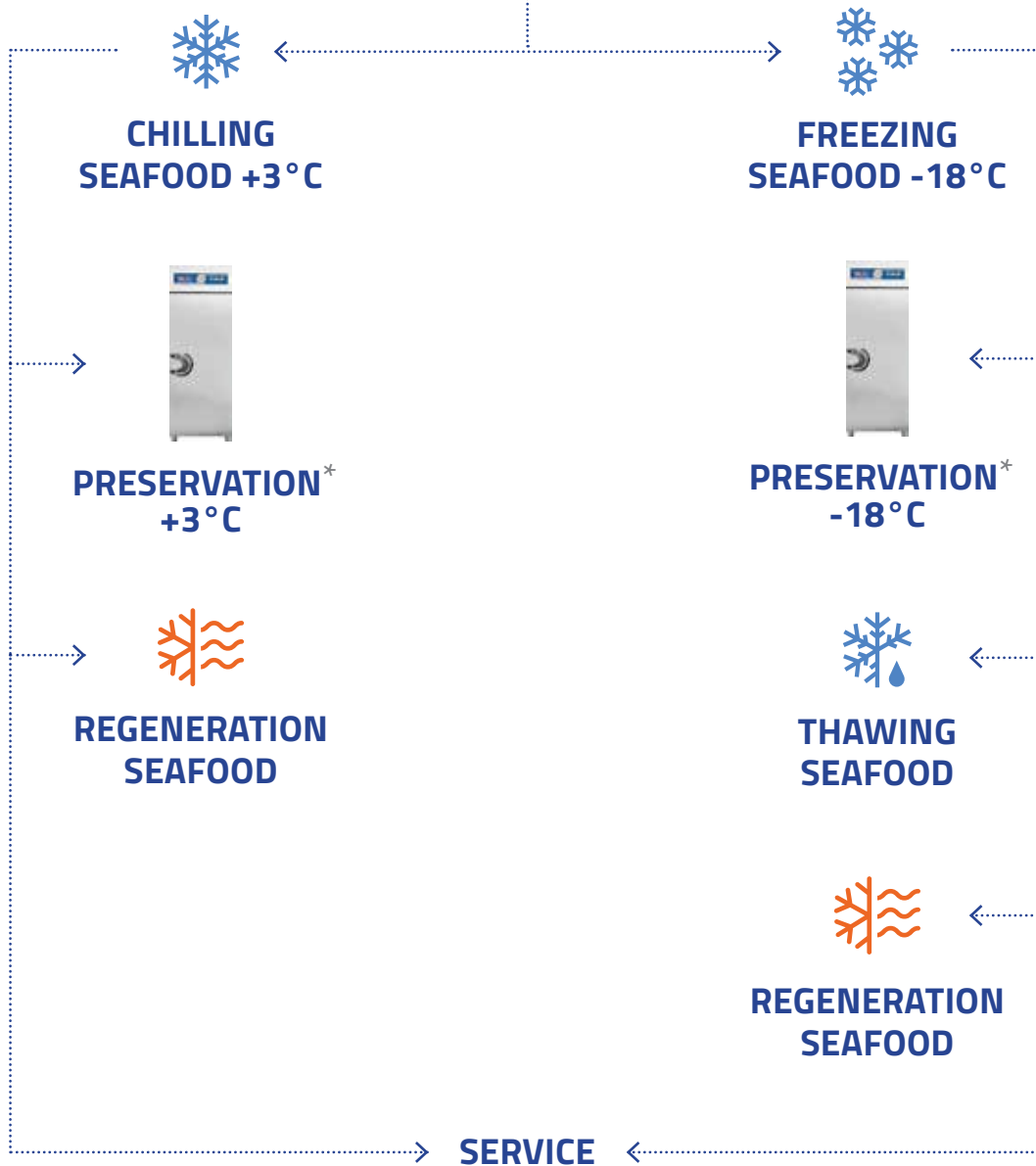
With MultiFresh® you can regenerate all your dishes. By setting the correct ventilation and temperature, you can decide in advance the preferred time to have your food warm and ready to be served. The regeneration cycles help to avoid the oxidation and

dehydration of food, switching automatically from holding at +3 °C to the desired temperature for one particular food. Thanks to MultiFresh®, your dishes can be shock frozen, thawed, preserved, regenerated and served, exactly when you need them to be.

**SOLE FILLETS
WITH
BASMATI RICE**



traditional cooking



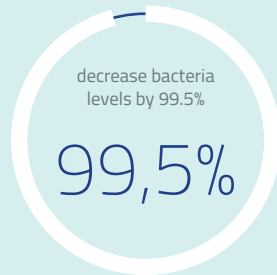
*Irinex processes need the use of holding cabinets

FEATURES



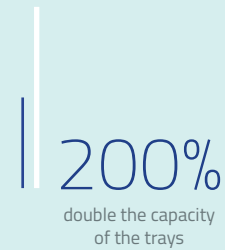
Sanigen

The Irinox patented sanitification system sanitizes every part of the chamber, including the areas that are difficult to access for cleaning (e.g. the evaporator, etc.).



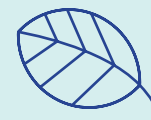
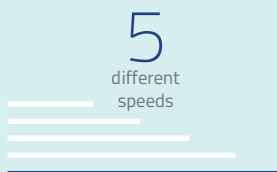
MultiRack®

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.



Humidity Management System

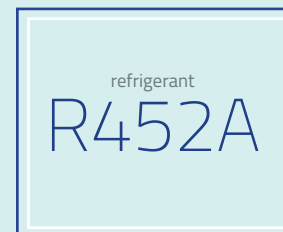
Irinox's sophisticated software (tested with the best pastry chefs) and fan speed control automatically manage all the components of the refrigeration circuit.



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.*

*when available in a specific area (or alternatively provided with 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.



5 point
probe for a perfect control of the temperature



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. Our blast chillers guarantee the fastest heat removal, also with boiling hot food, without damaging it in any way.





THE MULTIFRESH® RANGE

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

** Plus version

Sanigen® / thawing / proofing / low temperature cooking / regeneration / holding / chocolate / pasteurization included.

TRAY

- ☰ tray height
- ☰ 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



MF 90.1 ST

Yield per cycle

(+90 °C / + 3 °C) 90 kg

(+90 °C / -18 °C) 70 kg

Capacity

☞ 1xUNOX XEVTL-2011

☞ 1xUNOX XEBTL-16EU

Dimensions 1069×936×2011 mm

Cell+Remote condensing unit

Ⓜ 8,7 kW Ⓜ 19,06 A Ⓜ 400 V-3N+PE 50 Hz



MF 100.1

Yield per cycle 100 kg

Capacity

☞ 1x20 (GN1/1 o 600x400 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 100.1 ST

Yield per cycle 100 kg

Capacity

☞ 1xST Convotherm ET 20.10

☞ 1xRational 60.21.054... ..20 x GN1.1

☞ 1xRational 60.21.331... ..20 x GN1.1

☞ 1xRational 60.21.291... ..20 x GN1.1

☞ 1xRational 60.21.24520 x GN1.1

☞ 1xRational 60.21.292..... ..20 x 60x40

Dimensions 1100×1115×2380 mm

Cell

Ⓜ 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)

Trolleys position

Internal surface available 770×500 mm

Type U - 1 trolley

UNOX XEVTL-2011
UNOX XEBTL-16EU



Trolleys position

Internal surface available 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 position

Internal surface available 530×645 mm

Type F - 1 trolley

ST Rational SCC201
ST Convotherm OEB20.10
ST HOUNO RACK 1.20
ST FUJIMAK 201
ST TANICO TSCODC20N



THE MULTIFRESH® RANGE

** Plus version

Sanigen® / thawing / proofing / low temperature cooking / regeneration / holding / chocolate / pasteurization included.



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 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 130.2 ST

Yield per cycle 130 kg

Capacity

- ☉ 1×ST Convotherm ET 20.20
- ☉ 1×ST Unox CTM 2021
- ☉ 1×ST MKN FC 20.1/20.2
- ☉ 1×Rational 60.22.086 ..20 x GN2.1
- ☉ 1×Rational 60.22.490 ..20 x GN2.1
- ☉ 1×Rational 60.22.447...20 x GN2.1
- ☉ 1×Rational 60.22.368 ..20 x GN2.1

Dimensions 1500×1275×2260 mm

Standard version

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

Condensing unit UC130

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

Trolleys position

Internal surface available 820×900 mm

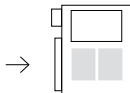
Trolleys position

Internal surface available 820×900 mm

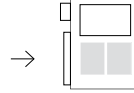
Trolleys position

Internal surface available 820×755 mm

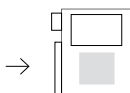
Type A - 2 trolleys
20×trays GN 1/1
590×445×h 1747mm



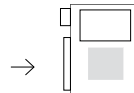
Type A - 2 trolleys
20×trays GN 1/1
590×445×h 1747mm



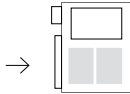
Type B - 1 trolley
20×trays GN 2/1
588×650×h 1747mm



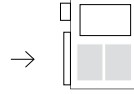
Type B - 1 trolley
20×trays GN 2/1
588×650×h 1747mm



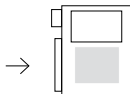
Type C - 2 trolleys
20×trays 400×600
660×480×h 1855mm



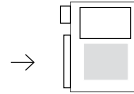
Type C - 2 trolleys
20×trays 400×600
660×480×h 1855mm



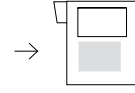
Type D - 1 trolley
20×trays 800×600
663×800×h 1747mm



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



Type F - 1 trolley
ST Rational SCC 202
ST Convotherm ET 20.20
ST Unox CTM 2021
ST MKN FC 20.1/20.2



TRAY
 ☰ tray height
 ☰ 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



MF 180.2

Yield per cycle 180 kg

Capacity

- ☰ 1x20 (GN 2/1 o 600x800 mm)
- ☰ 2x20 (GN 1/1 o 600x400 mm)

Dimensions 1600x1425x2350 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)



MF 180.2 ST

Yield per cycle 180 kg

Capacity

- ☰ 1xST Convotherm ET 20.20
- ☰ 1xST Unox CTM 2021
- ☰ 1xST MKN FC 20.1/20.2
- ☰ 1xRational 60.22.086..20 x GN2.1
- ☰ 1xRational 60.22.490..20 x GN2.1
- ☰ 1xRational 60.22.447..20 x GN2.1
- ☰ 1xRational 60.22.368..20 x GN2.1

Dimensions 1500x1275x2260 mm

Standard version

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

Condensing unit UC180

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



MF 250.2

Yield per cycle 250 kg

Capacity

- ☰ 1x20 (GN 2/1 o 600x800 mm)
- ☰ 2x20 (GN 1/1 o 600x400 mm)

Dimensions 1600x1425x2350 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

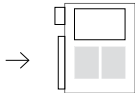
Ⓜ 16,4 kW ⓐ 38 A Ⓥ 400 V-50 Hz (3P+N+PE)

Trolleys position

Internal surface available 820x900 mm

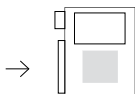
Type A - 2 trolleys

20xtrays GN 1/1
 590x445xh 1747mm



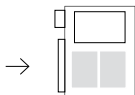
Type B - 1 trolley

20xtrays GN 2/1
 588x650xh 1747mm



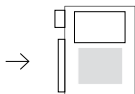
Type C - 2 trolleys

20xtrays 400x600
 660 x 480 x h 1855mm



Type D - 1 trolley

20xtrays 800x600
 663x800xh 1747mm

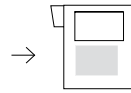


Trolleys position

Internal surface available 820x755 mm

Type F - 1 trolley

ST Rational SCC 202
 ST Convotherm ET 20.20
 ST Unox CTM 2021
 ST MKN FC 20.1/20.2

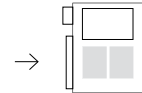


Trolleys position

Internal surface available 820x900 mm

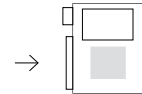
Type A - 2 trolleys

20xtrays GN 1/1
 590x445xh 1747mm



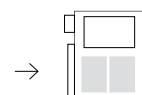
Type B - 1 trolley

20xtrays GN 2/1
 588x650xh 1747mm



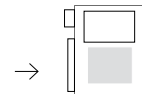
Type C - 2 trolleys

20xtrays 400x600
 660x480xh 1855mm



Type D - 1 trolley

20xtrays 800x600
 663x800xh 1747mm



THE MULTIFRESH® RANGE

** Plus version

Sanigen® / thawing / proofing / low temperature cooking / regeneration / holding / chocolate / pasteurization included.



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

Yield per cycle 350 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 UC350

Ⓜ 23,4 kW Ⓜ 52,4 A Ⓜ 400 V-50 Hz (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)

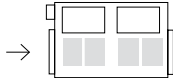
Condensing unit UC500

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

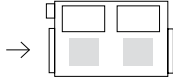
Trolleys position

Internal surface available 820x2070 mm

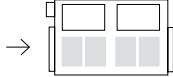
Type A - 4 trolleys
20xtrays GN 1/1
590x445xh 1747mm



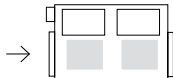
Type B - 2 trolleys
20xtrays GN 2/1
588x650xh 1747mm



Type C - 4 trolleys
20xtrays 400x600
660x480xh 1855mm



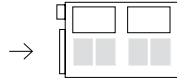
Type D - 2 trolleys
20xtrays 800x600
663x800xh 1747mm



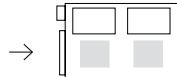
Trolleys position

Internal surface available 820x2070 mm

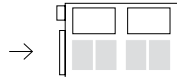
Type A - 4 trolleys
20xtrays GN 1/1
590x445xh 1747mm



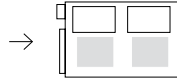
Type B - 2 trolleys
20xtrays GN 2/1
588x650xh 1747mm



Type C - 4 trolleys
20xtrays 400x600
660x480xh 1855mm



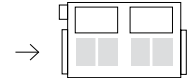
Type D - 2 trolleys
20xtrays 800x600
663x800xh 1747mm



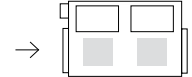
Trolleys position

Internal surface available 820x2070 mm

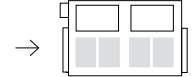
Type A - 4 trolleys
20xtrays GN 1/1
590x445xh 1747mm



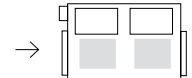
Type B - 2 trolleys
20xtrays GN 2/1
588x650xh 1747mm





Type C - 4 trolleys
20xtrays 400x600
660x480xh 1855mm






Type D - 2 trolleys
20xtrays 800x600
663x800xh 1747mm



TRAY
 tray height
 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



THE MULTIFRESH® RANGE



MF 350.2 3T

Yield per cycle 350 kg

Capacity

-  3x20 (GN 2/1 o 600x800 mm)
-  6x20 (GN 1/1 o 600x400 mm)

Dimensions 1600x3923x2475mm

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)

MF 500.2 3T

Yield per cycle 500 kg

Capacity

-  3x20 (GN 2/1 o 600x800 mm)
-  6x20 (GN 1/1 o 600x400 mm)

Dimensions 1600x3923x2475mm

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 750.2 3T

Yield per cycle 750 kg

Capacity

-  3x20 (GN 2/1 o 600x800 mm)
-  6x20 (GN 1/1 o 600x400 mm)

Dimensions 1600x3923x2475 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)

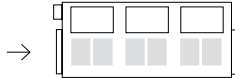
Condensing unit UC750

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

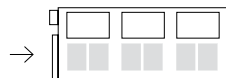
Trolleys position

Internal surface available 820x3240 mm

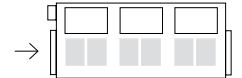
Type A - 6 trolleys
 20xtrays GN 1/1
 590x445xh 1747mm



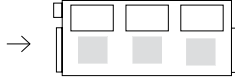
Type A - 6 trolleys
 20xtrays GN 1/1
 590x445xh 1747mm



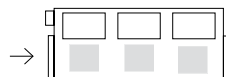
Type A - 6 trolleys
 20xtrays GN 1/1
 590x445xh 1747mm



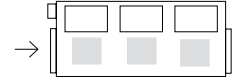
Type B - 3 trolleys
 20xtrays GN 2/1
 588x650xh 1747mm



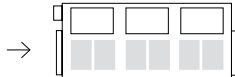
Type B - 3 trolleys
 20xtrays GN 2/1
 588x650xh 1747mm



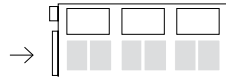
Type B - 3 trolleys
 20xtrays GN 2/1
 588x650xh 1747mm



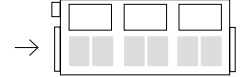
Type C - 6 trolleys
 20xtrays 400x600
 660x480xh 1855mm



Type C - 6 trolleys
 20xtrays 400x600
 660x480xh 1855mm



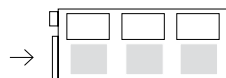
Type C - 6 trolleys
 20xtrays 400x600
 660x480xh 1855mm



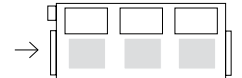
Type D - 3 trolleys
 20xtrays 800x600
 663x800xh 1747mm



Type D - 3 trolleys
 20xtrays 800x600
 663x800xh 1747mm



Type D - 3 trolleys
 20xtrays 800x600
 663x800xh 1747mm



THE MULTIFRESH® RANGE

** Plus version

Sanigen® / thawing / proofing / low temperature cooking / regeneration / holding / chocolate / pasteurization included.



MF 750.2 4T

Yield per cycle 750 kg

Capacity

- ☞ 4x20 (GN 2/1 o 600x800 mm)
- ☞ 8x20 (GN 1/1 o 600x400 mm)

Dimensions 1600x5093x2475 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 180.2 L

Yield per cycle 180 kg

Capacity

- ☞ 1x20 (600x800 o 1000x1000 mm)
- ☞ 2x20 (GN 2/1)
- ☞ 3x20 (600x400 mm)
- ☞ 4x20 (GN 1/1)

Dimensions 1880x1724x2395 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)



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)

Trolleys position

Internal surface available 820x4410 mm

Trolleys position

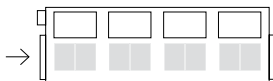
Internal surface available 1100x1200 mm

Trolleys position

Internal surface available 1100x2670 mm

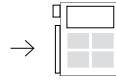
Type A - 8 trolleys

20xtrays GN 1/1
590x445xh 1747mm



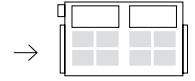
Type A - 4 trolleys

20xtrays GN 1/1
590x445xh 1747mm



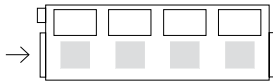
Type A - 8 trolleys

20xtrays GN 1/1
590x445xh 1747mm



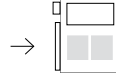
Type B - 4 trolleys

20xtrays GN 2/1
588x650xh 1747mm



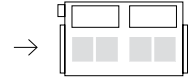
Type B - 2 trolleys

20xtrays GN 2/1
588x650xh 1747mm



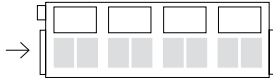
Type B - 4 trolleys

20xtrays GN 2/1
588x650xh 1747mm



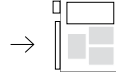
Type C - 8 trolleys

20xtrays 400x600
660x480xh 1855mm



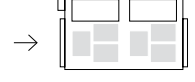
Type C - 3 trolleys

20xtrays 400x600
660x480xh 1855mm



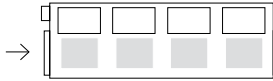
Type C - 6 trolleys

20xtrays 400x600
660x480xh 1855mm



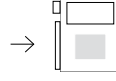
Type D - 4 trolleys

20xtrays 800x600
663x800xh 1747mm



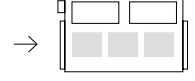
Type D - 1 trolley

20xtrays 800x600
663x800xh 1747mm



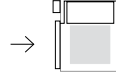
Type D - 3 trolleys

20xtrays 800x600
663x800xh 1747mm



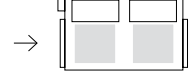
Type E - 1 trolley

20xtrays 1000x1000
1060x1010xh 1865mm



Type E - 2 trolleys

20xtrays 1000x1000
1060x1010xh 1865mm



TRAY
 ☰ tray height
 ☰ 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



MF 500.2 3T L

Yield per cycle 500 kg

Capacity

- ☰ 3x20 (1000x1000 mm)
- ☰ 4x20 (600x800 mm)
- ☰ 6x20 (GN 2/1)
- ☰ 9x20 (600x400 mm)
- ☰ 12x20 (GN 1/1)

Dimensions 1880x4824x2475 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 L

Yield per cycle 750 kg

Capacity

- ☰ 4x20 (1000x1000 mm)
- ☰ 6x20 (600x800 mm)
- ☰ 8x20 (GN 2/1)
- ☰ 12x20 (600x400 mm)
- ☰ 16x20 (GN 1/1)

Dimensions 1880x6294x2475 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)

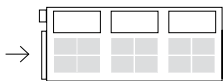
Trolleys position

Internal surface available 1100x4140 mm

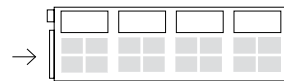
Trolleys position

Internal surface available 1100x5610 mm

Type A - 12 trolleys
 20xtrays GN 1/1
 590x445xh 1747mm



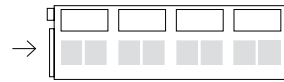
Type A - 16 trolleys
 20xtrays GN 1/1
 590x445xh 1747mm



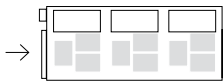
Type B - 6 trolleys
 20xtrays GN 2/1
 588x650xh 1747mm



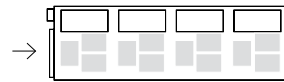
Type B - 8 trolleys
 20xtrays GN 2/1
 588x650xh 1747mm



Type C - 9 trolleys
 20xtrays 400x600
 660x480xh 1855mm



Type C - 12 trolleys
 20xtrays 400x600
 660x480xh 1855mm



Type D - 4 trolleys
 20xtrays 800x600
 663x800xh 1747mm



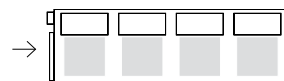
Type D - 6 trolleys
 20xtrays 800x600
 663x800xh 1747mm



Type E - 3 trolleys
 20xtrays 1000x1000
 1060x1010xh 1865mm



Type E - 4 trolleys
 20xtrays 1000x1000
 1060x1010xh 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.

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.

CONSULTANT NETWORK

50
people

120
distributors
in Italy

500
distributors
abroad

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.



CHEF NETWORK

60
chefs around
the world

100
live demos
a year

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.

FOLLOW US



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Irinox Professional



@irinox_professional

IRINOX

headquarter

via Madonna di Loreto, 6/B
31020 Corbanese di Tarzo
Treviso, Italy

productive site

viale Enrico Mattei, 20
Z.I. Prealpi Trevigiane
31029 Vittorio Veneto
Treviso, Italy

T. +39 0438 2020

F. +39 0438 2023

irinox@irinox.com

www.irinoxprofessional.com