

EF 20.1



Multi Fresh® is much more than a blast-chilling and shock-freezing system: **it is a trusted kitchen assistant.**

YIELD PER CYCLE	20 KG
At food core (from +90°C to +3°C)	
At food core (from +90°C to -18°C)	

CAPACITY	NR.
tray height 65/60 mm	4 (GN1/1 or 600x400 mm)
tray height 40 mm	5 (GN1/1 or 600x400 mm)
tray height 20 mm	8 (GN1/1 or 600x400 mm)

CABINET DIMENSIONS	
width	790 mm
depth	771 mm
height	870 mm

ELECTRICAL DATA	
max absorbed power	1,2 kW
max absorbed current	6,3 A
voltage	230V-50Hz (1N+PE)

UNIQUE SELLING POINTS

INTUITIVE ILLUMINATED LCD CONTROL BOARD

CYCLES:

completely revised thanks to the new special airflow management:

Delicate +3°C with air temp. never below 0°C, for fish, rice, potatoes, pasta, thin cut products etc.

Strong +3°C for meats, soups, sauces, thick cut products etc.

Delicate -18°C for shock freezing hot products

Strong -18°C for shock freezing cold products or at room temperature.

USER FRIENDLY

GREEN PHILOSOPHY:

reduced energy consumption, components with low environmental impact.

30-40% HIGHER EFFICIENCY:

thanks to empowered cooling systems, bigger evaporators, new generation fans. Enhanced shock freezing yields and electronically limited blastchilling power.

NO TEMPERATURE LIMIT:

Even at 95°C core temp. (200° - 300° oven temp.) food can be inserted straight from cooking, stopping its natural evaporation.

EVAPORATORS:

high efficiency with multiple injection points for gas and anticorrosion cathaphoresis treatment.

UNIQUE SELLING POINTS

SPECIAL AIRFLOW:

to guarantee higher efficiency, perfect temperature uniformity in every part of the cabinet and moisture preservation.

MOISTURE PRESERVATION SYSTEM by Δt control

Possibility to add hot food during running cycles, just by replacing the core probe.

YIELDS

measured using stricter standards than NF and UK norms, advised loads 50mm in 65mm pans.

FLEXIBILITY

available in water or air cooled versions, with self contained or remote condensing units.

AUTOMATIC

switch to manual or automatic.

GAS TYPE:

R404.

MULTIRACK:

patented adjustable trayholder, for easily switching from Gn 1/1 to 60x40 cm trays and vice versa.
Trays distance adjustable every 20 mm to optimise the use of internal space.

SANIGEN (optional):

patented and certified sanitation system which sanitizes the whole internal chamber-in all of its parts, even on the back of the evaporator. 99,5% efficiency. It also sanitizes food's surface increasing it's shelf life. Takes away also the unpleasant smells generated during the night.
Bioxygen technology.

PERFECT HYGIENE:

thanks to the easy accessible washable evaporators, waterproof fans, Sanigen, removable condenser filter, waterproof control boards, etc.

RS232 port:

for data transfer to HACCP software.

DOOR:

with safety closing by dampened magnetic lock and new profile long lasting washable door gaskets.
(Magnetic dampened closing system n.a. on EF 10.1 and EF 20.1)

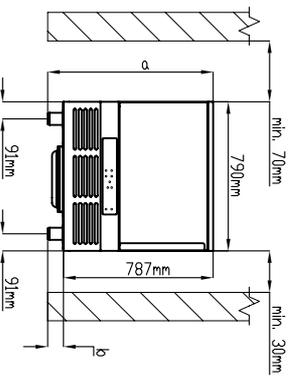
HACCP control Software:

to memorize and transfer data to a PC.

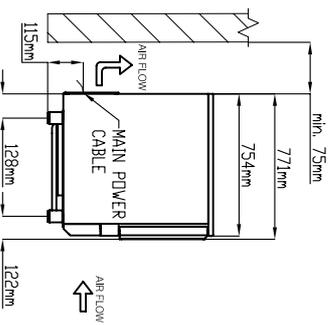
CERTIFICATIONS:



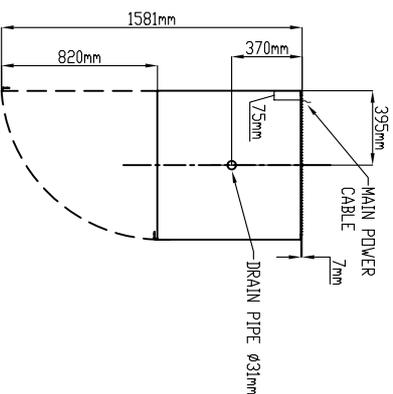
EMC LVD



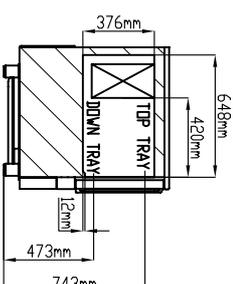
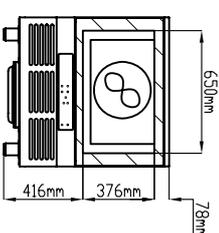
VISTA FRONTALE
FRONT VIEW



VISTA LATERALE
SIDE VIEW



VISTA DALL'ALTO
TOP VIEW



VISTE INTERNE
INTERIOR VIEW

ALTEZZA / HEIGHT		a	b
PIEDI STANDARD / STANDARD FEET	870mm	80±115mm	
PIEDI RIBASSATI / LOWER FEET	850mm	60±80mm	
RUOTE / CASTORS	885mm	96mm	

TRAYS CAPACITY GN1/1 OR 600X400mm	n	5
SPACE BETWEEN TRAYS	mm	70
YIELD FOR BLAST CHILLING CYCLE (90/+3°C) *	Kg	20
YIELD FOR SHOCK FREEZING CYCLE (90/-18°C) **	Kg	20

*: within 90min. **: within 240min.

DATI GENERALI
GENERAL DATA

MODEL/VOLTAGE		AIR CONDENSER		
TOTAL RATING:	KW	1,2	1,3	1,2 / 1,3
TOTAL OUTPUT:	A	6,3	6,2	6,2 / 6,4
SUPPLY CABLE SIZE:	mm ²	3G1,5	3G1,5	3G1,5
COMPRESSOR RATING	KW (HP)	0,36 (0,5)	0,36 (0,5)	0,36 (0,5)
REFRIGERATION YIELD (-10/40°C)	W	1727	1623	1623
CONDENSATOR RATING (-10/40°C)	W	2683	2549	2549
GAS TYPE / NOMINAL GAS CHARGE		R404A / 1,8Kg		
MINIMUM AIR CIRCULATION	m ³ /h	1100	1210	1210
MAXIMUM AMBIENT AIR TEMPERATURE	°C	32		
CABINET DIMENSION (WxDxH)	mm	790X771x870		
CABINET WEIGHT	Kg	—		

DATI TECNICI
TECHNICAL DATA

POS.	DESCRIZIONE	CODICE	Q.TA'
H	MATERIALE		
G	DIMENSIONI		
F	TATTAMENTO		
E	SCALA		
D	TOLLERANZE GENERALI		
C	DM EN 42080/1		
B			
A			
D	PRIMA EMISSIONE		
M	MODIFICA		
	ESEGUITO	APPROVATO	

IRINOX ®		DESCRIZIONE	
QUESTO DISEGNO E' DI NOSTRA PROPRIETA' E NON PUO' ESSERE USATO O RIPRODOTTO SENZA NOSTRA AUTORIZZAZIONE		U.C. INCORPORATA - ARIA	
GRUPPO		CODICE	
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