



MultiFresh®

IRINOX

MF 100.1

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

YIELD PER CYCLE 100 KG

At food core (from +90°C to +3°C)
At food core (from +90°C to -18°C)

CAPACITY

1 trolley for 20 trays GN 1/1 or 600x400 mm

CABINET DIMENSIONS

width 1210 mm
depth 1115 mm
height 2150 mm

ELECTRICAL DATA

max absorbed power 1,1 kW
max absorbed current 2,5 A
voltage 400V-50Hz (3N+PE)

CONDENSING UNIT 905A

max absorbed power 8,2 kW
max absorbed current 15,2 A
voltage 400V-50Hz (3N+PE)
width 1237 mm
depth 782 mm
height 1390 mm
weight 270 kg

UNIQUE SELLING POINTS

EASY COLOR BOARD:

with STANDARD cycles (delicate +3°C with air temp. never below 0°C, strong +3°C / delicate -18°C, strong -18°C) and DYNAMIC cycles: operators just select the type of product, hot or at room temperature (rice, vegetables, meat, fish, pastries, ice-cream, bread and many more) and the machine will bring the temperature down in the fastest possible time, always preserving perfect food quality.

USER FRIENDLY:

thanks to the customizable cycles (calibrated on user's very specific products, or simply to restrict the use of Multi Fresh® in big food operations, to a limited list of products... choose product's name and press start...) and the 20 programs for recording replicable cycles.

FLEXIBILITY:

Multi Fresh® can be easily set to work in all food sectors, choosing among Gastronomy's, Pastry's, Bakery's and Ice-cream's Dynamic programs.

PERSONAL ASSISTANT:

Multi Fresh® assists the operator through its wide display, communicating the steps in his working process.

GREEN PHILOSOPHY:

reduced energy consumption, components with low environmental impact.

UNIQUE SELLING POINTS

30-40% HIGHER EFFICIENCY:

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

NO TEMPERATURE LIMIT:

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

EVAPORATORS:

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

SPECIAL AIRFLOW:

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

NEW GENERATION FANS:

electronic, with automatic speed variation, low consumption, with automatic stop when opening door.

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.

TROLLEY UNITS

with condensing units communicating with the Multi Fresh®'s CPU to supply the requested power in order to have the highest efficiency and the best result on food.

AUTOMATIC

switch to manual or automatic.

GAS TYPE:

R404.

MULTISENSOR:

new generation core probe with 5 measuring points to manage with absolute precision air/product temperatures, to get perfect results on food even when the probe is positioned in a wrong way.

Magnetic hygienic holder on door.

Special shape to ease extraction from frozen products.

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.

Bioxigen technology.

PERFECT HYGIENE:

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

USB port:

for data transfer to HACCP software, for upgrading internal software and for uploading individual programs.

DOOR:

with safety closing and new profile long lasting washable door gaskets.

HACCP control Software:

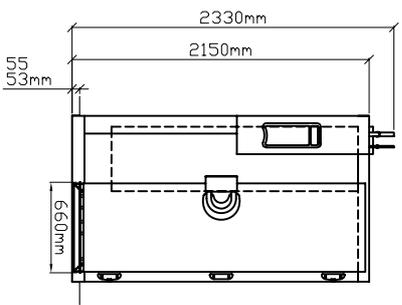
to memorize and transfer data to a PC.

CERTIFICATIONS:

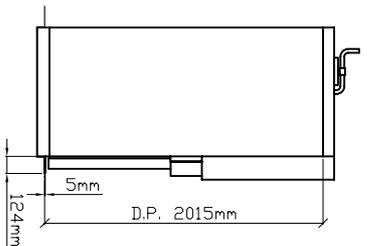


EMC

LVD

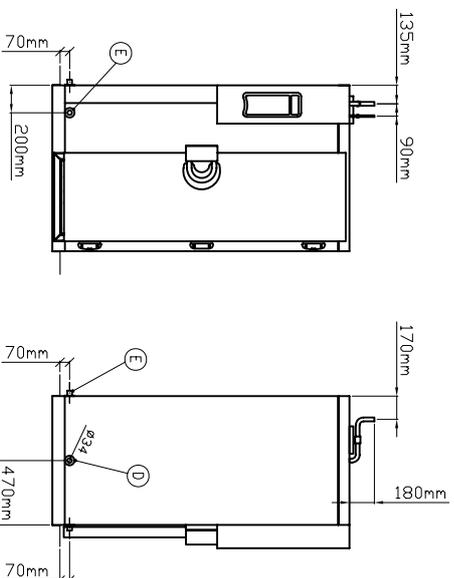


VISTA FRONTALE
FRONT VIEW

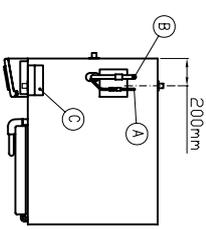


VISTA LATERALE
SIDE VIEW

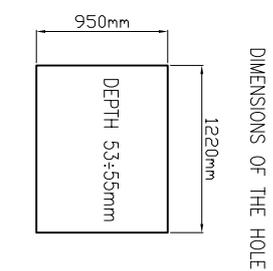
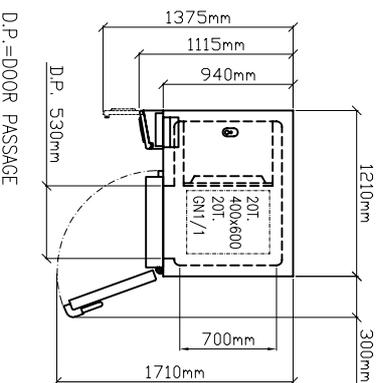
D.P. = DOOR PASSAGE



POSIZIONE SCARICHI
DRAIN POSITION



- A = LIQUID LINE CONNECTION
- B = SUCTION LINE CONNECTION
- C = SUPPLY AND COMMUNICATION CABLES INLET
- D = DRAINAGE DISCHARGE STANDARD
- E = DRAINAGE DISCHARGE ON DEMAND



VISTE INTERNE
INTERIOR VIEW

MODEL/VOLTAGE	400V 3N+PE 50Hz	400V 3N+PE 60Hz	230V 3+PE 50Hz	230V 3+PE 60Hz	200V 3+PE 208V 3+PE 30/60Hz
TOTAL RATING:	1.1 kW	1.5	1.6	1.6	1.6
TOTAL OUTPUT:	2.5 A	2.7	5.2	5.2	5.2
SUPPLY CABLE SIZE:	5G1.5	5G1.5	4G1.5	4G1.5	4G1.5
TO REMOTE CONDENSING UNIT CABLE SIZE:	7x1.5	7x1.5	7x1.5	7x1.5	7x1.5
GAS TYPE / NOMINAL GAS CHARGE	R404A				
LIQUID LINE CONNECTION	mm 1/2				
SUCTION LINE CONNECTION	mm 3/8				
MAXIMUM AMBIENT AIR TEMPERATURE	°C 32				
CABINET WEIGHT	Kg -				
YIELD FOR BLAST CHILLING CYCLE (90/+3°C)*	Kg 100				
YIELD FOR SHOCK FREEZING CYCLE (90/-18°C)**	Kg 100				

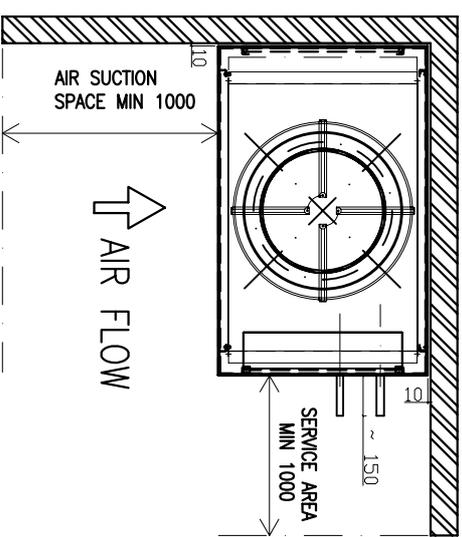
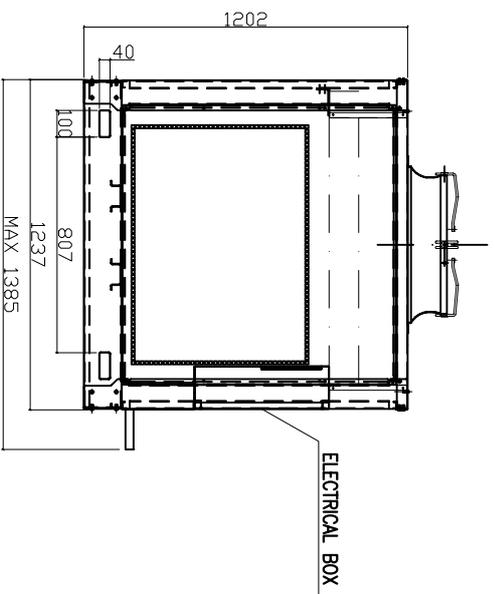
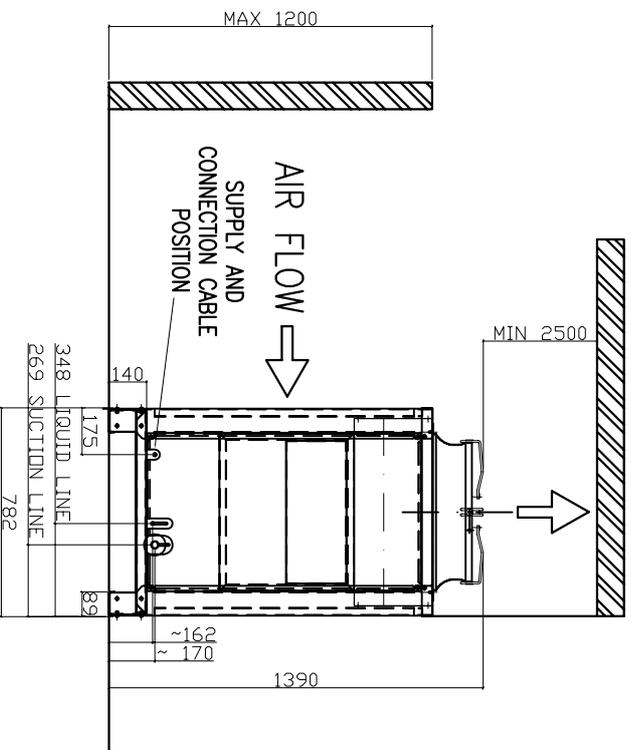
*: within 90min. **: within 240min.

DATI TECNICI
TECHNICAL DATA

POS.	DESCRIZIONE	CODICE	Q.TA'
H			
I			
G			
F			
E			
D			
C			
B			
A			
D			
MK			

POS.	DESCRIZIONE	CODICE	Q.TA'
MATERIALE	DIMENSIONI	TATTAMENTO	
IRINOX			
SCALA	TOLLERANZE GENERALI	GRUPPO	
UN EN 20260/1			
QUESTO DISEGNO E' DI NOSTRA PROPRIETA' E NON PUO' ESSERE USATO O RIPRODOTTO SENZA NOSTRA AUTORIZZAZIONE			
DESCRIZIONE		CODICE	
INCASSO (SUNKEN FLOOR)		MF100.1	
GRUPPO		MF2011000	
NOME FILE:		W:\URS\	

CONDENSING UNIT M9050XXX



REMOTE UNIT FEATURES	400V 3N+PE 50Hz	230V 3+PE 60Hz	400V 3N+PE 60Hz
VOLTAGE:			
TOTAL RATING:	kW 8,2	10,2	10,2
TOTAL OUTPUT:	A 15,2	29,8	18,0
SUPPLY CABLE SIZE:	mm ² 5G4	4G25	5G6/4G6
CABINET/CONDENSING UNIT CONNECTION CABLE (HCI SERIE):	mm ² 6x1,5	6x1,5	6x1,5
CABINET/CONDENSING UNIT CONNECTION CABLE (LC/HC SERIES):	mm ² 5x1,5	5x1,5	5x1,5
COMPRESSOR RATING:	kW (HP) 4,4 (6)	4,4 (6)	4,4 (6)
REFRIGERATION YIELD (-10°C evap./+40°C cond.):	Watt 12120	14630	14630
CONDENSATOR RATING (-10°C evap./+40°C cond.):	Watt 17130	20700	20700
GAS TYPE:	R404A	R404A	R404A
LIQUID LINE CONNECTION:	mm Ø12	Ø12	Ø12
SUCTION LINE CONNECTION:	mm Ø28	Ø28	Ø28
COMPRESSOR DISPLACEMENT:	m ³ /h 22,72	27,42	27,42
MINIMUM AIR CIRCULATION:	m ³ /h 9000	9000	9000
MAXIMUM AMBIENT AIR TEMPERATURE:	°C 42	42	42
DIMENSIONS WITH PACKING (WxDxH):	mm 1530x870x1700	1530x870x1700	1530x870x1700
WEIGHT WITH PACKING:	kg 315	315	315
VOLUME WITH PACKING:	m ³ 2,263	2,263	2,263
NET WEIGHT:	kg 270	270	270

MATERIALE	DIMENSIONI	TREATAMENTO	DESCRIZIONE
IRINOX		SCALA	M9050xxx
		TOLLERANZE GENERALI UN EN ISO 9001/1	U.C. 905 A
		GRUPPO	CODE
		W: VDS	

QUESTO DISEGNO E' DI NOSTRA PROPRIETA' E NON PUO' ESSERE USATO O RIPRODOTTO SENZA NOSTRA AUTORIZZAZIONE