

More than Fresh.

## MF 25.1



Organize your production  
and processes with flexibility  
24 hours a day.

### YIELD PER CYCLE

from +90°C to +3°C	25 kg
from +90°C to -18°C	25 kg

### TRAY CAPACITY NR.

tray height 65/60 mm	4 (GN 1/1 o 600x400 mm)
tray height 40 mm	5 (GN 1/1 o 600x400 mm)
tray height 20 mm	8 (GN 1/1 o 600x400 mm)

### DIMENSIONS

width	790 mm
depth	771 mm
height	870 mm
weight	115 kg

### ELECTRICAL DATA

max absorbed power	1,2 kW
max absorbed current	6,5 A
voltage	230 V-50Hz (1N+PE)

# UNIQUE SELLING POINTS



## MYA, TOUCH SCREEN INTERFACE

MultiFresh® comes with *MyA*, a **touch screen interface with 7"** screen which makes using the machine simple, even for inexperienced operators. The **intuitive icons** give access to the **numerous functions** provided by MultiFresh® for optimum control of all the production processes.

*MyA* is used to **customize all the parameters for each cycle** – ventilation, time, temperature, etc. – to create the ideal process for each item.

## BLAST CHILLING AND SHOCK FREEZING CYCLES

MultiFresh® chills to +3°C and freezes to -18°C **from any temperature, including boiling hot products**, maintaining the consistency, moisture and nutrients of each type of food. MultiFresh® rapidly goes through the temperature range of **+90°C to +70°C, fundamental for quality**, and **+40°C to +10°C, to limit bacterial proliferation**. It freezes to **-18°C**, guaranteeing the **formation of micro-crystals** that do not spoil the structure of the food.

## THAWING/REGENERATING CYCLES

MultiFresh® allows you to **choose the temperature, time and thickness** at which the food should be thawed and ready for use, by means of **controlled ventilation** in the chamber. Controlling the thawing process and setting the right temperature slows down bacterial proliferation and **keeps the structure of food intact**.

## PROOFING CYCLES

MultiFresh® provides **cycles for natural proofing** that maintains the product's moisture, without sudden changes in temperature. *MyA* is used to plan the time at which to have perfectly proofed products and parameters are easily set to create the ideal environment for proofing. At the end of the cycle **products can be proofed and blast chilled or shock frozen**, as required.

## LOW TEMPERATURE COOKING CYCLES

MultiFresh® **cooks meat or fish at low temperature, going automatically on to blast chilling or shock freezing** immediately after cooking. The main advantages of this method are exalted flavour and more uniform cooking. For ice cream makers and confectioners MultiFresh® provides **cooking cycles for meringues or fruit in syrup** used to make bases for single portions, semifreddos and dacquoise in-house, and better manage production costs.

## REGENERATION CYCLES

MultiFresh® is used to regenerate dishes by setting the temperature and time at which the product must be hot, **ready to serve, going automatically from +3°C or -18°C to regeneration** to the required temperature, without spoiling it.

## HOLDING CYCLES (catering and ice cream makers only)

MultiFresh® keeps food intact **at the required temperature, positive or negative**, according to needs.

## CHOCOLATE CYCLES (confectioners and ice cream makers)

MultiFresh® comes with **cycles dedicated to chocolate**, which keep it at the **right level of moisture and temperature for perfect preservation over a long period**. MultiFresh® **melts and holds several types of chocolate**, reducing waiting time. It **partially freezes (at -7°C)** pralines and chocolate decorations and gives a velvety finish to chocolate figures. It rapidly **chills chocolate in moulds** so that it is quickly available and moisture does not form on the product.

## PASTEURIZATION

MultiFresh® **pasteurizes and blast chills (+3°C) or pasteurizes and shock freezes (-18°C)** so that products can be held longer.

## MAXIMUM FLEXIBILITY

MultiFresh® is easily set up for all food business areas – *Catering, Confectioners, Ice Cream Makers and Bakers* – with a choice of numerous functions for each sector – *Chilling, Freezing, Thawing, Reconstitution, Proofing, Low Temperature Cooking, Chocolate, Holding, Regeneration and Pasteurization*.

## IRINOX BALANCE SYSTEM®:

The principle on which blast chillers operate consists of removing heat from food in the shortest time possible in order to limit product ageing. Our blast chillers guarantee **the fastest heat removal, also with boiling hot food**, due to the Irinox Balance System®, i.e. **the perfect size of the main refrigerator components** (condenser, evaporator, compressor and fan).

### ▪ Condenser

Condensers are built to the drawings and specifications of Irinox R&D and have **large exchange surfaces** to guarantee **high performance even with high ambient temperatures**.

# UNIQUE SELLING POINTS



They are built to reduce acoustic impact and the amount of refrigerant involved.

## ▪ Evaporator

Built to the drawings and specifications of Irinox R&D with **large heat exchange surfaces** to prevent food dehydration. A Multi-injection system ensures good performance and **cataphoresis** anti-corrosion treatment prolongs the life of the evaporator.

## ▪ Compressor

The compressors selected by Irinox guarantee **low energy consumption and great reliability** and meet their stated productivity.

## ▪ Ventilators

The new generation **variable speed fans** with innovative design and materials are **exclusive to Irinox**. They provide **uniform ventilation and controlled humidity** throughout the chamber. The system that stops the fan immediately when the door is opened avoids loss of cold with the door open.

## SANIGEN®: SANIFICATION 24/7

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

The system's efficiency, tested by Udine University and **certified by the Italian Ministry of Health**, guarantees **bacteria abatement of 99.5%**. *Sanigen*® also acts to **eliminate unpleasant odours** that can occur at the end of the work cycle or the working day.

## MULTISENSOR®

MultiFresh® comes with a *MultiSensor*® **5-point probe** for perfect temperature control. **Core temperature readings** provide *MyA* software with extremely precise indications which allow prompt **regulation of ventilation, temperature and humidity** in the chamber. The special shape of the *MultiSensor*® probe makes it **easy to remove from food** without spoiling any part of it and without the need to overheat it. The Irinox patented system of **automatic attachment to the door** facilitates its use and prevents malfunctioning.

## MULTIRACK®

The adjustable tray holder **patented by Irinox** allows operators to **double the number of trays** loaded in each

model. It is easy to set the distance between one tray and the next, allowing **better air distribution on the product** and greater temperature uniformity on all levels.

Every baker can choose between GN1/1 or 600X 400 mm trays.

## MANUAL DEFROSTING

MultiFresh® can be defrosted manually at the end of the day. It does not **defrost automatically during the work cycle in progress** because it is constantly able to remove all the heat from the chamber, even when it contains boiling hot food, and this prevents the formation of ice on the evaporator.

## IRINOX MANUFACTURING QUALITY

Below are some details of the manufacture and functions of MultiFresh®:

- **Automatic switch from manual mode (timed) to automatic mode (with probe);** MultiFresh® senses if the probe has been inserted or not.
- **Wireless** data transfer to easily download and save work process data on dedicated software (**Haccp Control Software**).
- **Maximum cleanliness and hygiene** due to rounded corners and components situated in the chamber so that they can be accessed and cleaned easily.
- **Compact condenser units** can also be provided on request in different versions: water, air, super silent, incorporated and remote.
- Refrigerant gas R404.

## IRINOX CERTIFICATION:

▪ **CE:** Certification that the product complies with the relevant European legislation and may therefore circulate freely in the member states of the European Union.



▪ **GOST R:** GOST-R certification for products to be exported to Russia



▪ **TÜV / PED (Pressure Equipment Directive).**

Certificate number:

TIS-PED-MI-12-05-001918-5534



▪ **EMC conformity test** (performed by an accredited third party laboratory): conformity to Directive 2004/108/

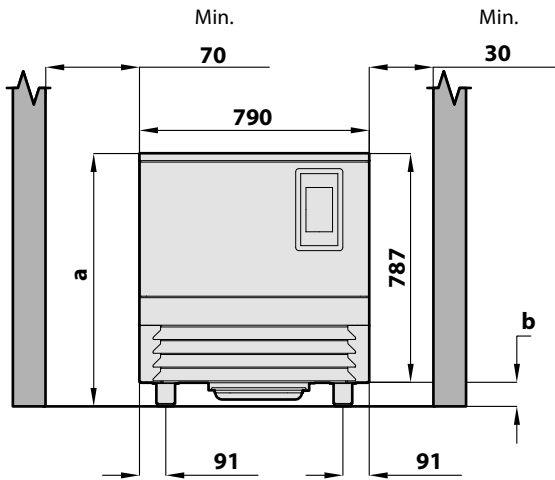
## UNIQUE SELLING POINTS



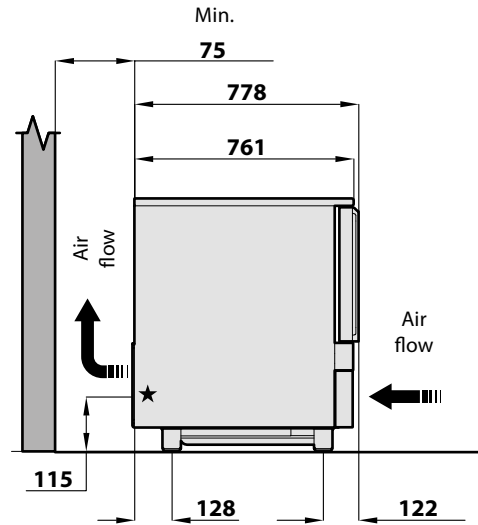
CE regarding Electromagnetic Compatibility (EMC) is a compulsory requisite in Europe for obtaining the CE mark and is now becoming obligatory for an increasing number of products in countries outside the EU.

- **LVD conformity test** (performed by an accredited third party laboratory): conformity to the Low Voltage Directive.

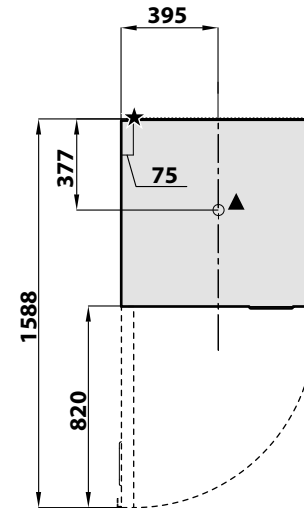
**FRONT VIEW**



**SIDE VIEW**



**TOP VIEW**



★ Main power cable  
▲ Drain pipe ø 31

**ALTEZZA / HEIGHT**

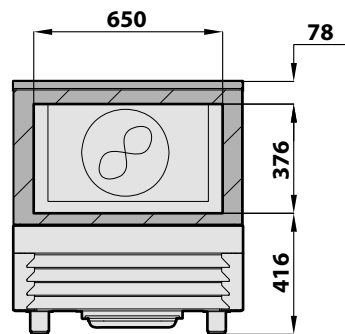
	a	b
Piedi standard / Standard feet	870 mm	80÷115 mm
Piedi ribassati / Lower feet	850 mm	60÷80 mm
Ruote / Castors	885 mm	96 mm

**TRAYS CAPACITY**

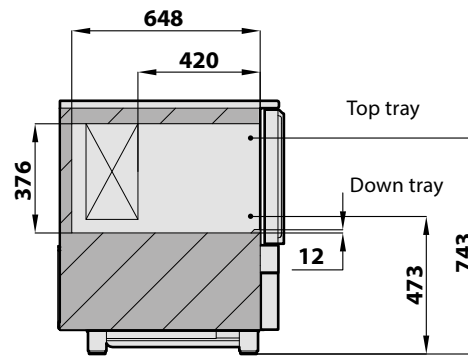
Yield for blast chilling cycle (90/+3°C) *	Kg	25
Yield for shock freezing cycle (90/-18°C) **	Kg	25
*: within 90 min.      **: within 240 min.		

**AIR CONDENSER**

Model / Voltage	230V 1N+PE	230V 1N+PE	200V 2+PE 208V 2+PE
	50Hz	60Hz	50/60Hz
Total rating	KW 1,2	1,3	1,3 / 1,3
Total output	A 6,5	6,3	6,5 / 6,4
Supply cable size	mm <sup>2</sup> 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 <sup>3</sup> /h 1100	1210	1100 / 1210
Maximum ambient air temperature	°C 32		
Cabinet dimension (WxDxH)	mm 790x771x870		
Cabinet weight	Kg -		



**INTERIOR VIEW**



measurement in millimeters

**IRINOX**

Mod.: **MF0510001**

Ed.: **05/13**

Rev.: **00**

**MYA**