



MF 250.2

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

YIELD PER CYCLE	250 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 2/1 or 600x800 mm or 40 trays GN 1/1 or 600x400 mm

CABINET DIMENSIONS	
width	1600 mm
depth	1425 mm
height	2150 mm

ELECTRICAL DATA	
max absorbed power	2,2 kW
max absorbed current	4,2 A
voltage	400V-50Hz (3N+PE)

CONDENSING UNIT 925A	
max absorbed power	17,2 kW
max absorbed current	35,6 A
voltage	400V-50Hz (3N+PE)
width	1237 mm
depth	1032 mm
height	1743 mm
weight	400 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.

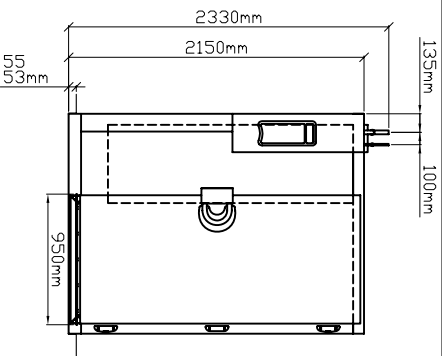
HACCP control Software:

to memorize and transfer data to a PC.

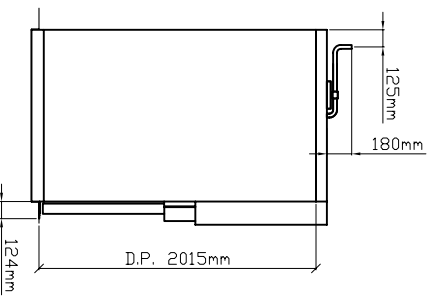
CERTIFICATIONS:



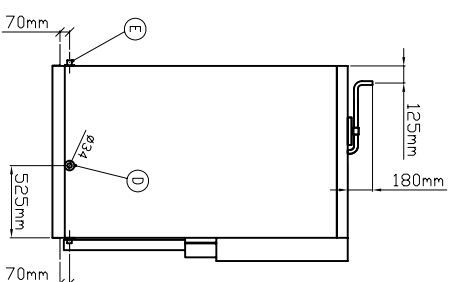
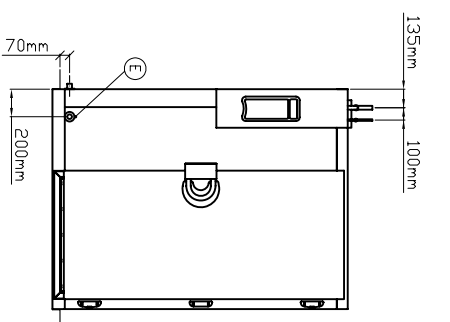
EMC LVD



VISTA FRONTALE
FRONT VIEW

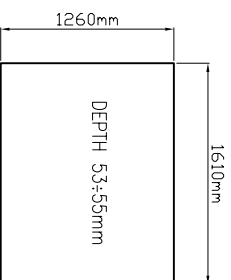
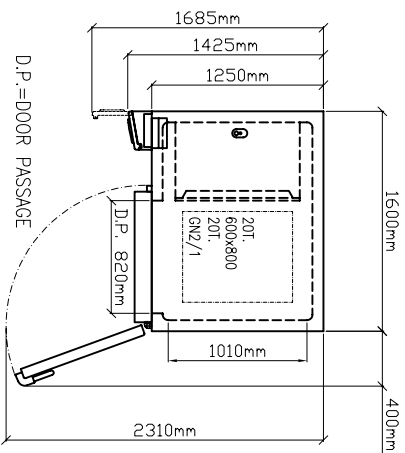


VISTA LATERALE
SIDE VIEW



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



DIMENSIONS OF THE HOLE

VISTE INTERNE
INTERIOR VIEW

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MODEL/VOLTAGE	400V 3N+PE 50Hz	400V 3N+PE 60Hz	230V 3+PE 50Hz	230V 3+PE 60Hz	200V 3+PE 208V 3+PE 50/60Hz
TOTAL RATING:	2.2 kW	3.0	3.0	3.0	3.0
TOTAL OUTPUT:	4.2 A	5.0	9.5	9.5	9.5
SUPPLY CABLE SIZE:	5G1.5	5G1.5	4G2.5	4G2.5	4G2.5
TO REMOVE CONDENSING UNIT CABLE SIZE:	7X1.5	7X1.5	7X1.5	7X1.5	7X1.5
GAS TYPE / NOMINAL GAS CHARGE	R404A				
LIQUID LINE CONNECTION	Ø18				
SUCTION LINE CONNECTION	Ø42				
MAXIMUM AMBIENT AIR TEMPERATURE	32				
CABINET WEIGHT	Kg				
YIELD FOR BLAST CHILLING CYCLE (90°/+3°C)*	250				
YIELD FOR SHOCK FREEZING CYCLE (90°/-18°C)**	250				
*: within 90min. **: within 240min.					

DATI TECNICI
TECHNICAL DATA

POS.	DESCRIZIONE	CODICE	Q.TA'
MATERIALE	DIMENSIONI	TATTAMENTO	
SCALA	DESCRIZIONE		
TOLLERANZE GENERALI UN EN 20260/1	GRUPPO		
IRINOX®	INCASSO (SUNKEN FLOOR)		
QUESTO DISEGNO E' DI NOSTRA PROPRIETA' E NON PUO' ESSERE USATO O RIPRODOTTO SENZA NOSTRA AUTORIZZAZIONE	CODICE		
	MF250.2		
	MF2024000		
	W.VIS		