



# MF 300.2

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

YIELD PER CYCLE	300 KG
At food core (from +90°C to +3°C)	
At food core (from +90°C to -18°C)	

CAPACITY
1 trolley with maximum dimensions L 1050 x P 1050 mm

CABINET DIMENSIONS	
width	1880 mm
depth	1625 mm
height	2150 mm

ELECTRICAL DATA	
max absorbed power	3,2 kW
max absorbed current	5,4 A
voltage	400V-50Hz (3N+PE)

CONDENSING UNIT 928A	
max absorbed power	19,9 kW
max absorbed current	42,2 A
voltage	400V-50Hz (3N+PE)
width	1237 mm
depth	782 mm
height	1202 mm
weight	360 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 $\Delta t$ 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:**

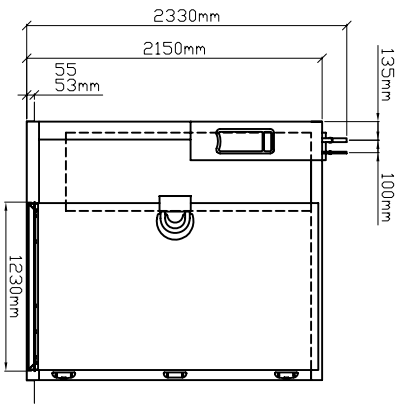
to memorize and transfer data to a PC.

### **CERTIFICATIONS:**

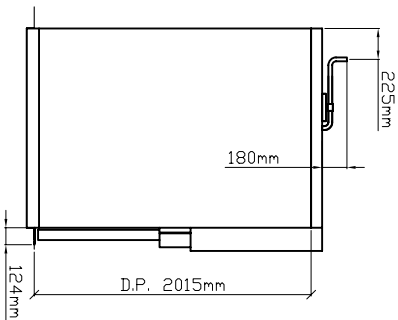


EMC

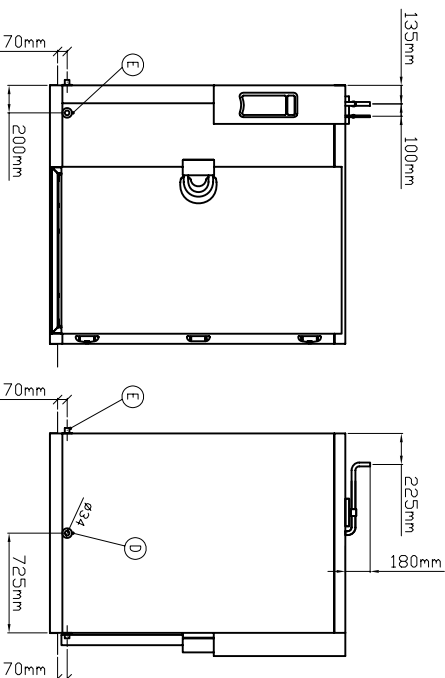
LVD



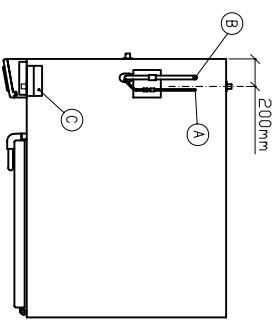
VISTA FRONTALE  
FRONT VIEW



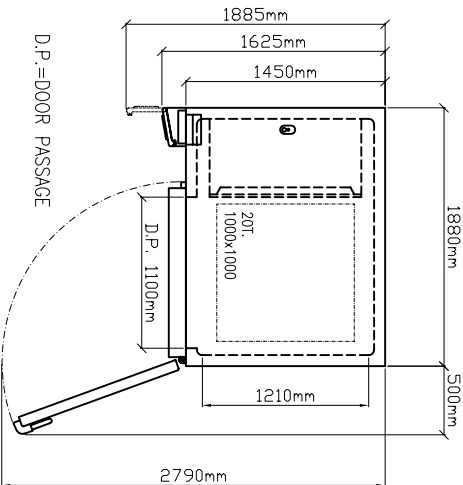
VISTA LATERALE  
SIDE VIEW



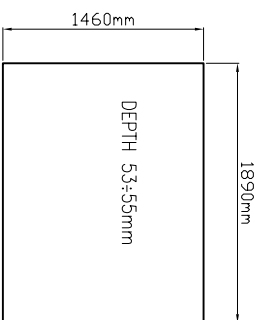
POSIZIONE SCARICHI  
DRAIN POSITION



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



D.P. = DOOR PASSAGE



DIMENSIONS OF THE HOLE

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 50/60Hz
TOTAL RATING:	3.2 kW	-	-	-	- / -
TOTAL OUTPUT:	A	-	-	-	- / -
SUPPLY CABLE SIZE:	5x1.5 mm <sup>2</sup>	-	-	-	-
TO REMOTE CONDENSING UNIT CABLE SIZE:	7x1.5 mm <sup>2</sup>	-	-	-	-
GAS TYPE / NOMINAL GAS CHARGE	R404A				
LIQUID LINE CONNECTION	ø22 mm				
SUCTION LINE CONNECTION	ø42 mm				
MAXIMUM AMBIENT AIR TEMPERATURE	32 °C				
CABINET WEIGHT	Kg				
YIELD FOR BLAST CHILLING CYCLE (90°/+3°C)*	300 Kg				
YIELD FOR SHOCK FREEZING CYCLE (90°/-18°C)**	300 Kg				
*: within 90min. **: within 240min.					

DATI TECNICI  
TECHNICAL DATA

POS.	DESCRIZIONE	CODICE	Q.TA'
H	MATERIALE		
G			
F			
E			
D			
C			
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A			
M			

POS.	DESCRIZIONE	CODICE	Q.TA'
<b>IRINOX</b>			
QUESTO DISEGNO E' DI NOSTRA PROPRIETA' E NON PUO' ESSERE USATO O RIPRODOTTO SENZA NOSTRA AUTORIZZAZIONE			
MATERIALE		DESCRIZIONE	
TRATTAMENTO		INCASSO (SUNKEN FLOOR)	
SCALA		GRUPPO	
TOLLERANZE GENERALI DIM. IN 20/200/1'		CODICE	
NOME FILE:		MF2025000	
W:\DIS\			

POS.	DESCRIZIONE	CODICE	Q.TA'
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POS.	DESCRIZIONE	CODICE	Q.TA'
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