

MultiFresh®

IRINOX



MF 750.2 3T

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

YIELD PER CYCLE	750 KG
At food core (from +90°C to +3°C)	
At food core (from +90°C to -18°C)	

CAPACITY
3 trolleys for 20 trays GN 2/1 or 600x800 mm or 40 trays GN 1/1 or 600x400 mm

CABINET DIMENSIONS	
width	1600 mm
depth	3825 mm
height	2150 mm

ELECTRICAL DATA	
max absorbed power	6,4 kW
max absorbed current	12,2 A
voltage	400V-50Hz (3N+PE)

CONDENSING UNIT 950A	
max absorbed power	59,5 kW
max absorbed current	105,6 A
voltage	400V-50Hz (3N+PE)
width	2140 mm
depth	1160 mm
height	1485 mm

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.

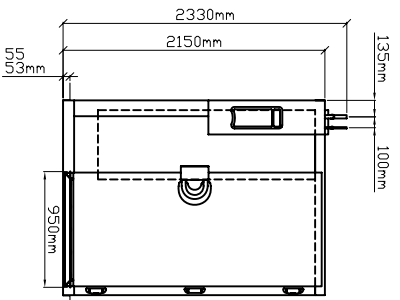
HACCP control Software:

to memorize and transfer data to a PC.

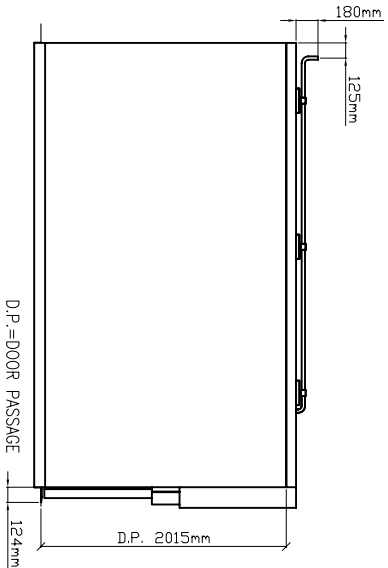
CERTIFICATIONS:



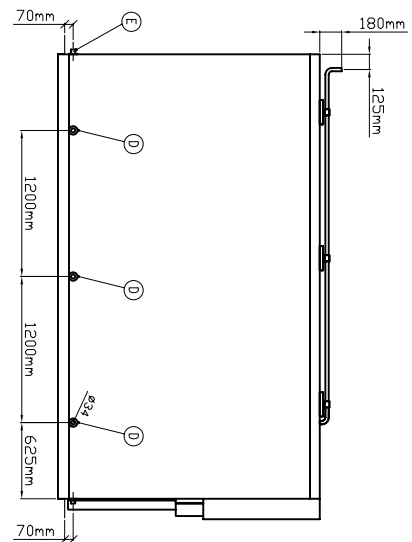
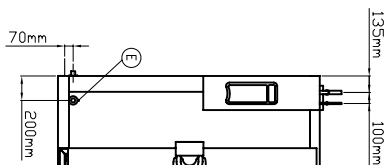
EMC LVD



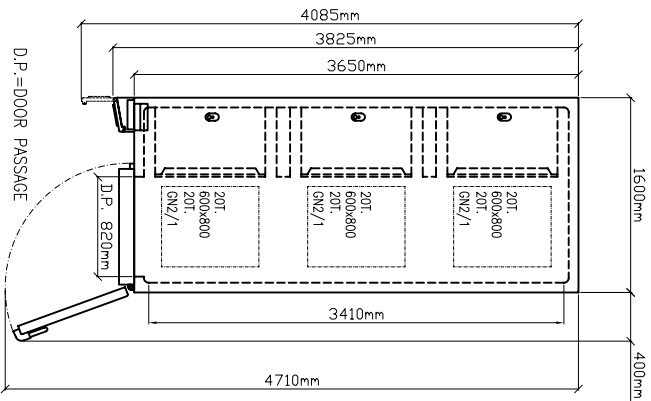
VISTA FRONTALE
FRONT VIEW



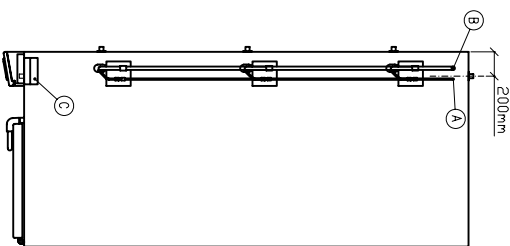
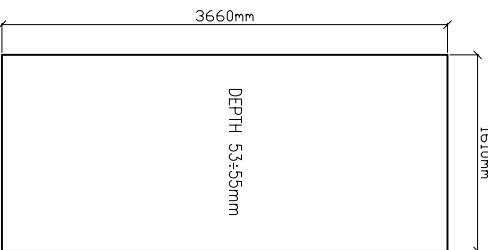
VISTA LATERALE
SIDE VIEW



POSIZIONE SCARICHI
DRAIN POSITION



DIMENSIONS OF THE HOLE



VISTE INTERNE
INTERIOR VIEW

VISTA DALL'ALTO
TOP 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:	6,4 kW	8,7 kW	8,9 kW	8,9 kW	8,9 kW
TOTAL OUTPUT:	A	14,6	28,2	28,2	28,3
SUPPLY CABLE SIZE:	5G4	5G4	4G6	4G6	4G6
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	mm				
SUCTION LINE CONNECTION	mm				
MAXIMUM AMBIENT AIR TEMPERATURE	°C				
CABINET WEIGHT	Kg				
YIELD FOR BLAST CHILLING CYCLE (90/+3°C)*	Kg				
YIELD FOR SHOCK FREEZING CYCLE (90/-18°C)**	Kg				
*: within 90min. **: within 240min.					

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

DATI TECNICI
TECHNICAL DATA

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

MATERIALE	DESCRIZIONE	TATTAMENTO	SCALA	GRUPPO	CODICE
SOGGIÀ		20/09/2010 R.R.			
MODIFICATA QUOTA INCASSO		09/11/09 P.M.			
PRIMA EMISSIONE		09/11/09 P.M.			
MODIFICA		ESIGIUTO			
		APPROVATO			

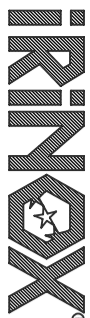
IRINOX®

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

DESCRIZIONE: MF750.2 3T INCASSO (SUNKEN FLOOR)

GRUPPO: MF6028000

W: VIST



Quota senza indicazione di tolleranza: **grado di precisione MEDIO UNI EN 22768**
 Questo documento è proprietà riservata e non può essere utilizzato o riprodotto senza autorizzazione.

SVILUPPO: TRATTAMENTO:

MAT.: PESO: **700** Kg.

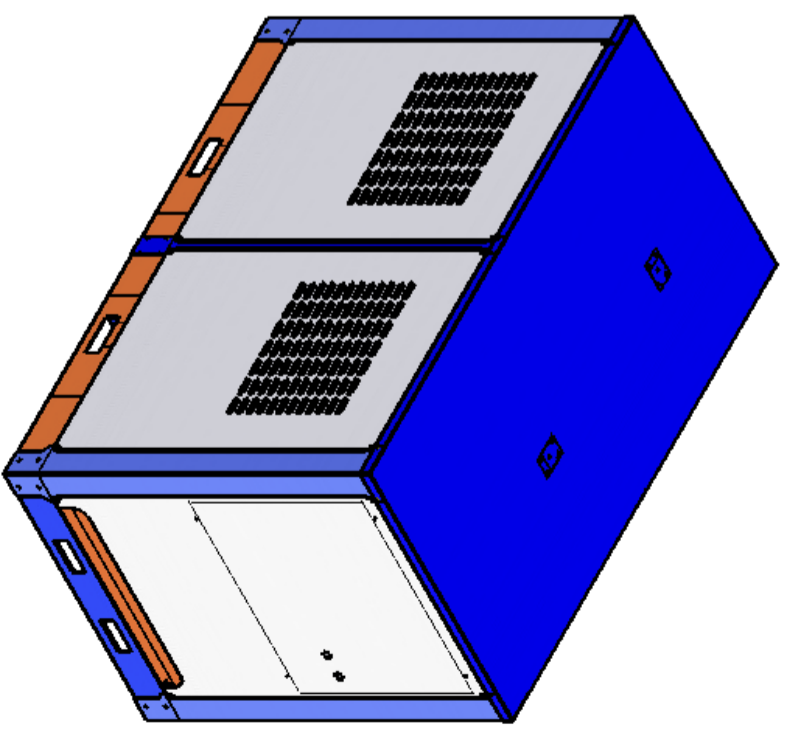
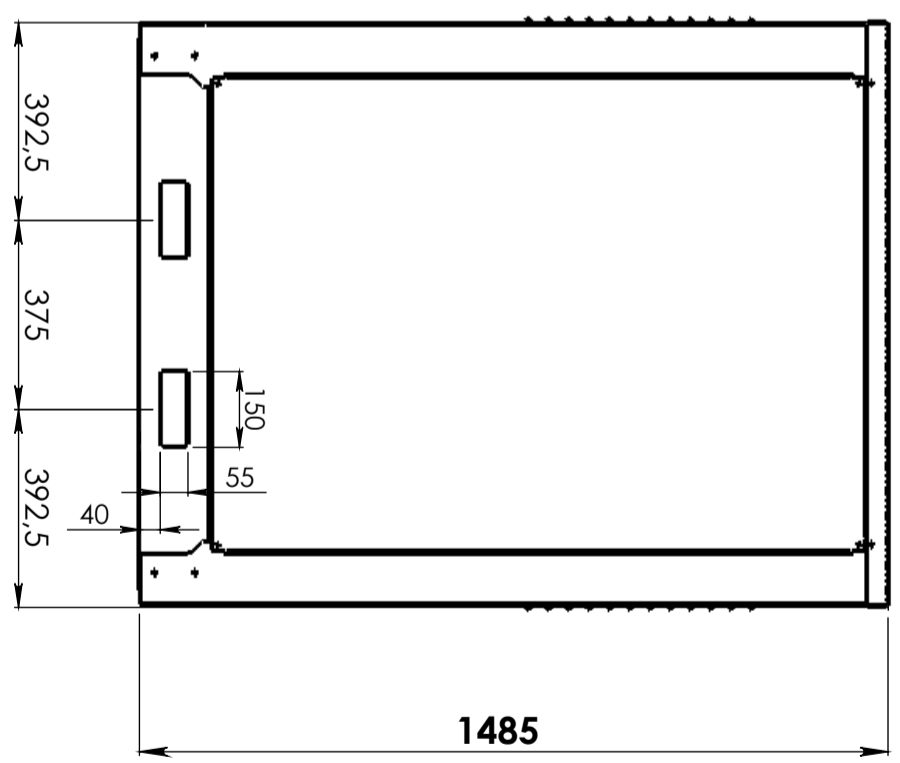
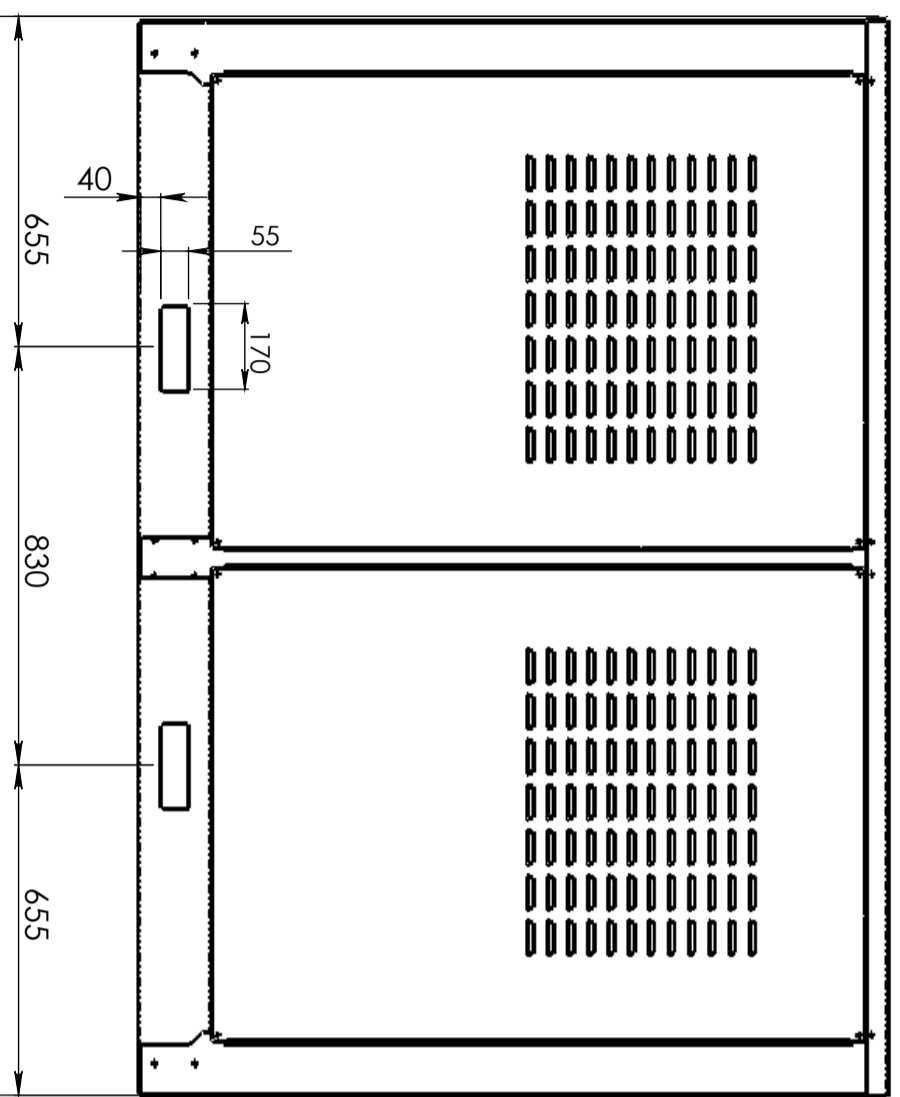
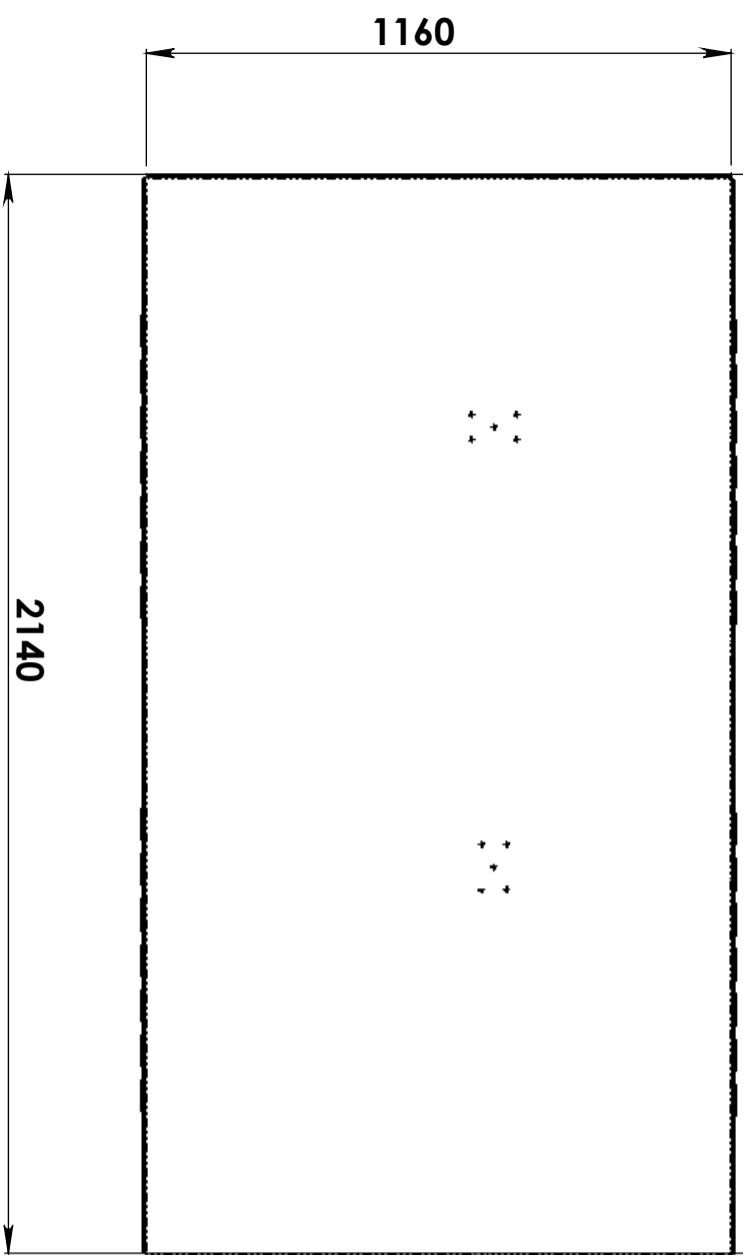
SCALA: **1:15**

DIS. DA: IL: **15-12-2006**

MODELLO: **bizzi**

DESCRIZIONE: **M950**


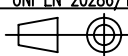
CODICE: **M9504020**
UNITA' CONDENSANTE 650 AST



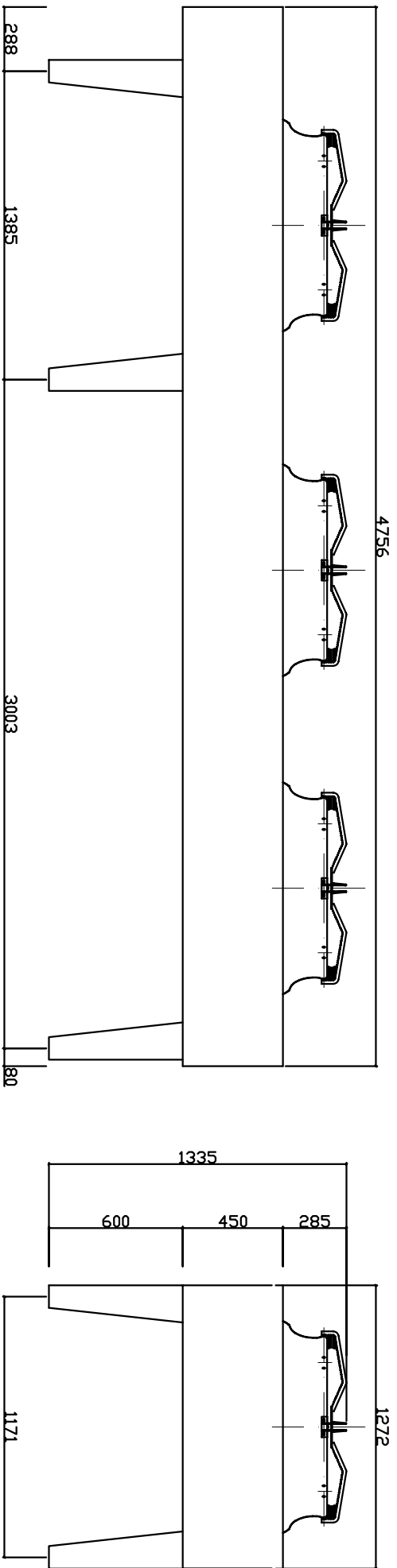
REV.	DESCRIZIONE MODIFICA	AUTORE	DATA

CONDENSING UNIT M9504020

REMOTE UNIT FEATURES		
VOLTAGE:		400V 3N+T 50Hz
TOTAL RATING:	kW	59,5
TOTAL OUTPUT:	A	105,6
SUPPLY CABLE SIZE:	nxmm ²	5G50
CABINET/CONDENSING UNIT CONNECTION CABLE (HCI SERIE):	nxmm ²	6x1,5
CABINET/CONDENSING UNIT CONNECTION CABLE (LC/HC SERIES):	nxmm ²	5x1,5
CONDENSING UNIT/REMOTE CONDENSER CONNECTION CABLE:	nxmm ²	17x2,5+Pe
COMPRESSOR RATING:	kW (HP)	36,7 (50)
COMPRESSOR DISPLACEMENT:	m ³ /h	151,6
REFRIGERATION YIELD (+0°C evap./+40°C cond.):	Watt	121700
CONDENSATOR RATING (+0°C evap./+40°C cond.):	Watt	161500
REFRIGERATION YIELD (-10°C evap./+40°C cond.):	Watt	83600
CONDENSATOR RATING (-10°C evap./+40°C cond.):	Watt	118000
REFRIGERATION YIELD (-30°C evap./+40°C cond.):	Watt	33900
CONDENSATOR RATING (-30C evap./+40°C cond.):	Watt	56000
GAS TYPE:		R404A
LIQUID LINE CONNECTION (A):	mm	ø28
SUCTION LINE CONNECTION (B):	mm	ø54
INLET REMOTE CONDENSER LINE (D):	mm	ø42
OUTLET REMOTE CONDENSER LINE (C):	mm	ø35
MAXIMUM AMBIENT AIR TEMPERATURE:	°C	42
DIMENSION WITH PACKING (WxDxH):	mm	2300x1250x1800
WEIGHT WITH PACKING:	kg	~800
VOLUME WITH PACKING:	m ³	5,175
NET WEIGHT:	kg	~700

POS.	DESCRIZIONE	CODICE	Q.TA'	0	PRIMA EMISSIONE	14/11/2007 PERIS	14/11/2007 PERIS
				NR	MODIFICA	ESEGUITO	APPROVATO
MATERIALE	DIMENSIONI	TRATTAMENTO		DESCRIZIONE	CONDENSING UNIT M9504020		
			SCALA	GRUPPO	CODICE		
			TOLLERANZE GENERALI UNI EN 20286/1	NOME FILE:			W:\DIS\
							
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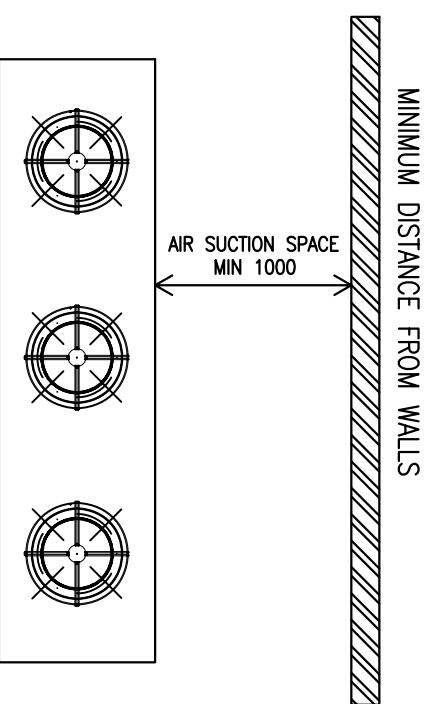
REMOTE CONDENSER FOR M9504020



AIR FLOW



REMOTE CONDENSER	V ph Hz	400V 3+T 50Hz
VOLTAGE:	dB(A)	56
TOTAL SOUND PRESSURE LEVEL (10 m):	m ³ /h	55980
TOTAL AIR FLOW:	KW	195.6
CAPACITY (air temp. 32°C, cond. temp. 45°C):		R404A
GAS TYPE:	mm	Ø70
INPUT REFRIGERANT CONNECTION:	mm	Ø54
OUTPUT REFRIGERANT CONNECTION:	dm ³	68
TOTAL CIRCUIT CAPACITY (VOLUME):	n	3
FAN:	mm	800
FAN DIAMETER:	kg	497
NET WEIGHT:		



POS.	DESCRIZIONE	CODICE	Q.TA'	0	PRIMA EMISSIONE	25/05/07	PERIS
MATERIALE	DIMENSIONI	TATTAMENTO		N.R.	MODIFICA	ESACUITO	25/05/07
							APPROVATO
SOLA		TOLLERANZE GENERALI		GRUPPO		CODICE	
IRINOX®		UN EN ISO 9001		REMOTE CONDENSER FOR M9504020			
QUESTO DISEGNO E' DI NOSTRA PROPRIETA' E NON PUO' ESSERE USATO O RIPRODOTTO SENZA NOSTRA AUTORIZZAZIONE				W: 015			