

IRINOX

Gastronomy





Quality in the kitchen means freshness!

Irinox presents the **Dynamic Fresh System®**

*It takes passion to create meals which **satisfy and surprise customers**. Chefs and foodservice operators have that passion~it is found in their attention to details, their search for the best raw ingredients and suppliers, and their desire for perfect ways to make simple food a treat for any palate.*

*It takes **imagination, skill and technique** for chefs to fully express their creativity. It takes a team of trusted kitchen collaborators to produce excellent dishes and service.*

*And it takes confidence in your equipment, and **the reliability of and certainty in the technologies used**, to ensure the freshness of every dish brought to the table.*

It takes the **Dynamic Fresh System®**.
It allows you **to cook and hold/produce and maintain food freshness** over time; to better organize production; and to separate recipe preparation and cooking from the moment the food is put on the table.

*See the many advantages of the
Dynamic Fresh System®*

- flexible menu expansion
- confidence in product quality and consistency
 - stronger kitchen organization
 - optimized production capability
 - better personnel management
- reduced waste, enhanced food-cost control
 - quicker service



Quality and time: the fundamental ingredients for success.

*Successful operators unite their **passion** for foodservice with **management skills** and run their businesses in an organized, profitable way. With input from thousands of operators worldwide, Irinox has invented the **Dynamic Fresh System®**.*

*With this system, operators can control **daily product quality**, reducing **production costs**, waste and inventory stockpiles to make their kitchens more successful.*

How can I preserve quality longer?

Maintaining food quality is the key to a food-safe, financially sound kitchen. As product ages, it loses its freshness to bacteria and oxidation.

Standard refrigeration systems tend to dry out food, strongly compromising its quality.

The **Dynamic Fresh System®** maintains that any product's freshness and preserves its organoleptic features flavor, aroma and texture for a longer period of time.

Is it possible to reduce waste while maintaining a broad menu for customers?

With the **Dynamic Fresh System®**, a stock of ready-to-use products can be quickly regenerated and served to satisfy even the most demanding

customer requests. You can quickly put together even the most complex recipes by preserving the finished product or all of the basic ingredients and semi-finished products.

How can I handle demand with a small kitchen staff?

The **Dynamic Fresh System®** provides reliability in controlling daily production and maintaining finished and semi-finished products consistent in quality, texture, taste and aroma.

The system allows you to manage your kitchen with varying staff levels by creating a supply of ready-to-plate products.

How can work time be optimized?

Better work organization allows you the time to dedicate to all

the jobs necessary in running your operation. Programmed production means optimizing work time, rationalizing personnel use, and efficiently operating equipment. Preparing a product, such as side dishes, once a week rather than every day means saving time, labor and energy. You can choose what to prepare each day, and have time to nurture customer relationships by trying out new recipes and always offering top-quality meals.

How can I keep food costs under control without abandoning quality?

Rapid chilling makes products last longer, and with the **Dynamic Fresh System®**, food preparation can be organized throughout the workweek to eliminate spoilage and reduce waste to a minimum.

Planned production means that peak demand and labor shifts can be managed better without adding staff.

Purchasing can be optimized as well, so you can buy products in season to get the highest quality at the right price.

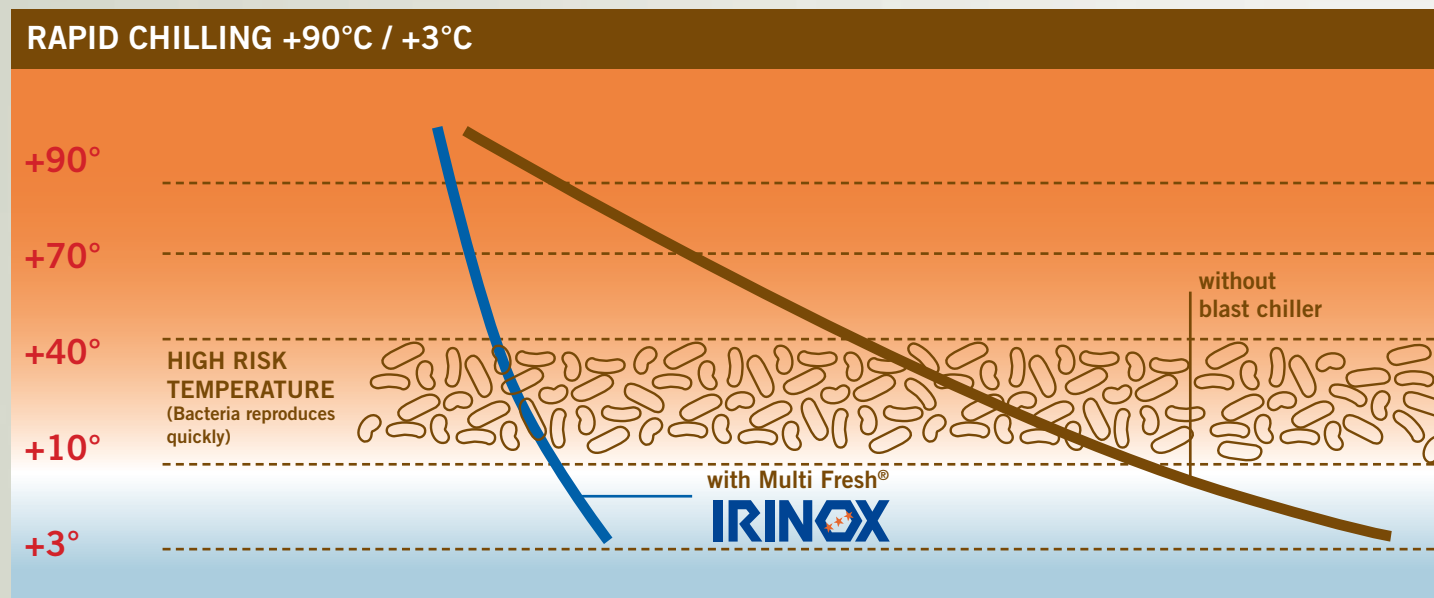
Is there a way to maintain food aromas?

The hotter the product, the higher the loss of moisture, aroma, taste and nutrients. Once gone, they cannot be recovered. The **Dynamic Fresh System®** has an optimized ventilation system designed to indirectly strike each hot food product. Heat can be extracted delicately and more effectively, and food aromas are maintained as if the product was just cooked.

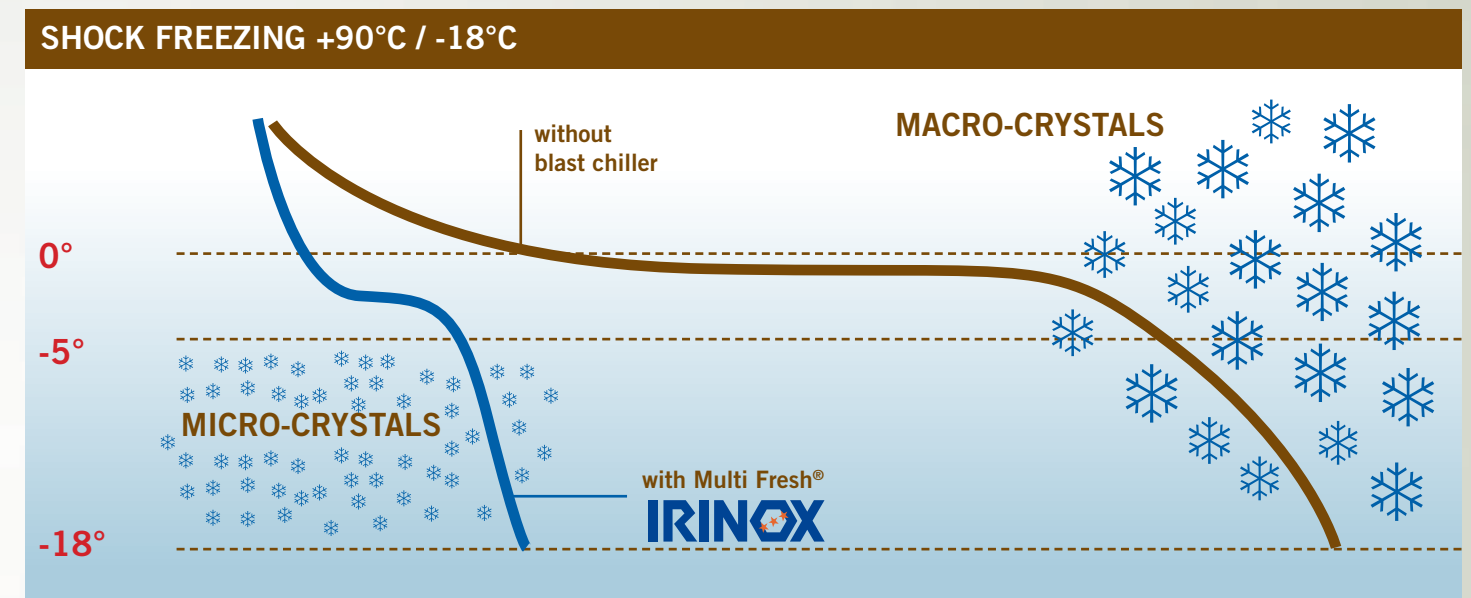
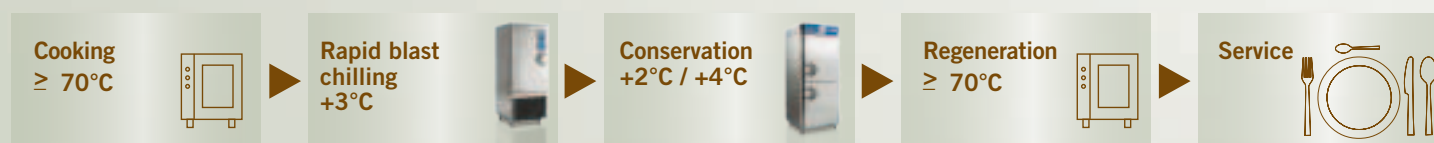


Freshness and aroma that last.

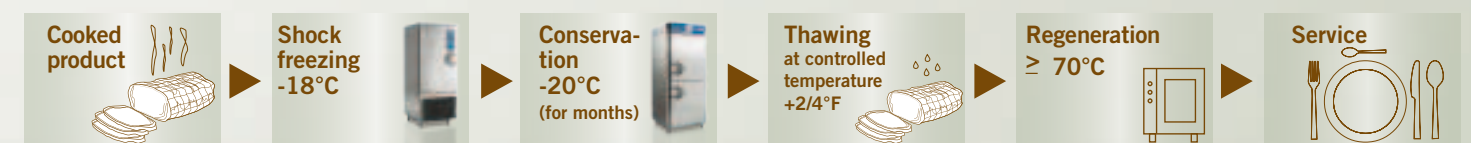
Operators want to be creative and serve meals that will not suffer over time in taste and quality. Cold has always been a key means of preserving food quality, and rapid chilling provides the best, most lasting method of ensuring that goal.



All cooked foods lose quality and appeal quickly if not served right away. Only quick chilling to a product's core temperature maintains its original flavor, quality and nutritional integrity. When food temperatures hover between **+10°C and +70°C**, food safety can be compromised by the spread of bacteria, by oxidation and evaporation. **Multi Fresh®** has a rapid-chilling process of **+3°C** at the product's core, preserving maximum quality, color, aroma, taste and extending shelf life.



Products can be preserved only by quick-freezing them at **-18°C**. Standard freezing systems crystallize the liquid inside food, damaging its structure. Irinox forms smaller microcrystals, keeping intact the food's structure thanks to quick-chill penetration right to the center of the product. Any raw, semi-finished or cooked food can be quickly and safely frozen, **with the right chill and ventilation intensity**. Moisture, texture and color will not be lost when the food is thawed, and **nutritional properties and quality will remain completely intact**.



Still easier. Still more efficient. Unbeatable.



MultiFresh®, means guaranteed freshness.

Irinox has been in restaurant operations for years. Our long experience and collaboration with experts worldwide, along with a team of specialized technicians, and a continuous relationship with the research community, has led to the innovative **Multi Fresh®** for restaurants and foodservice operations.



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

*No more complicated programming. Just **choose the product you want and the way you want** to blast-chill it, and **Multi Fresh®** will continually adjust the temperature, humidity and air speed for optimal menu quality. You'll see **more delicate and specific blast-chilling and shock-freezing**, which will not harm or dry out foods but preserve their quality.*

*Two machines in one:
the new **Multi Fresh®** allows operators to work in...*

STANDARD MODE



Its **four standard** cycles include options for blast-chilling or shock-freezing delicate or texture-sensitive products.

DYNAMIC MODE



A kitchen assistant with step-by-step suggestions, it has **dedicated cycles for meat, fish, vegetables, pasta, rice, soup, sauces, bread and pastry.**

MultiFresh® for Meat

*Meals are built around entrees,
and meat is the centerpiece of the menu.
No matter the type or cut, meat dishes are distinguished
by their **tender texture and intense flavor**.*



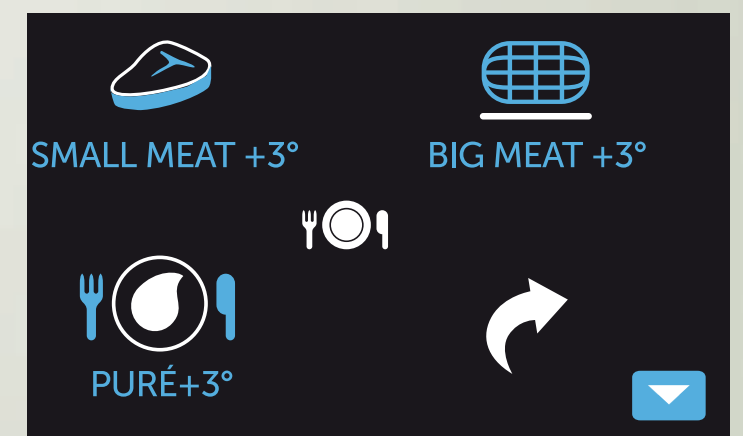
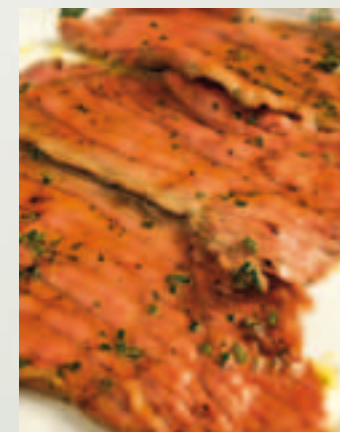
COOKED MEAT: ALWAYS JUST-COOKED FLAVOR.

Whether it's a roast or a small chicken breast, meat can easily be cooked and blast chilled at +3°C. The appropriate cycle is based on volume. Blast chilling meat passes from a high-ventilation intensity to a delicate air-temperature combination, providing perfect meat that retains its natural moisture.



RAW MEAT: PERFECT PRESERVATION.

Fresh meat can be perfectly preserved for many weeks with the **Multi Fresh® targeted shock-freezing cycle**. Its -40°C chamber temperature and accurate ventilation control assure that meat does not suffer any color-changing freezer effects. Meat can be preserved for months at -20°F and be quickly thawed without drying out or losing color or nutritional values.



MultiFresh® for Fish

Fish, a popular dish that is demandingly delicate to prepare, gets a boost from Multi Fresh® to guarantee its freshness and quality.



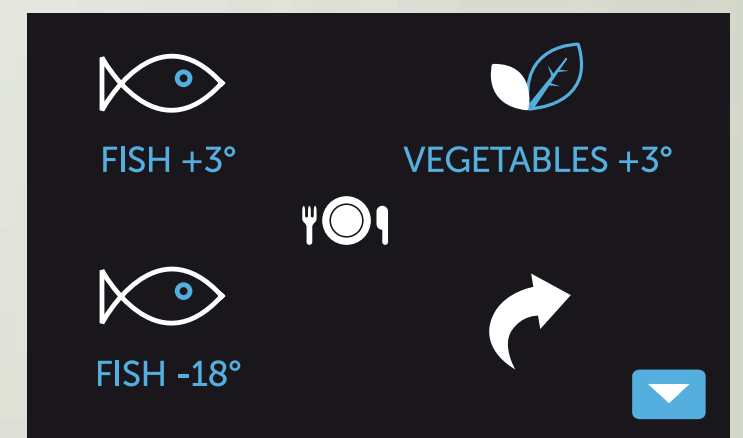
COOKED FISH: DELICACY ASSURED WITH MULTI FRESH®.

Its delicate texture requires careful preparation. Only **Multi Fresh®** can blast-chill fish at +3°C with calibrated ventilation and temperature control which maintain the right moisture and preserve its texture. For operations large or small, chefs can cook their preferred fish dishes beforehand, blast-chill them with **Multi Fresh®**, and regenerate and serve them in just a few minutes.



RAW FISH: ALWAYS FRESH WITH MULTI FRESH®.

It can be costly to keep raw fish on hand. Not anymore. The **Multi Fresh® cycle dedicated to raw fish** allows operators to shock-freeze freshly caught fish at -18°C. The fish can be preserved at -20°C for weeks; its freshness is guaranteed, its delicate texture and taste remain intact.



MultiFresh® for Pasta, Soups & Rice

These dishes, once regional, are global in appeal. Creating them perfectly puts their intense preparation needs at odds with customer demand. With Multi Fresh®, the standoff between customer wait-times and menu limitations has ended.



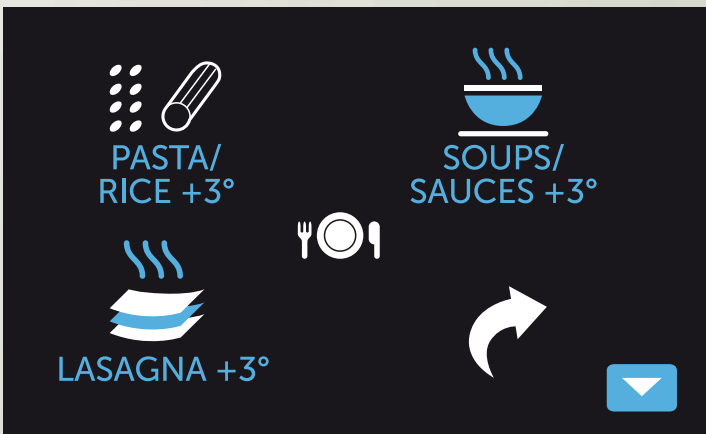
RICE, PASTA, LASAGNA: ALL “AL DENTE”.

Multi Fresh® offers a cycle exclusively for **pasta** and **rice**, blast-chilling them at +3°C without any loss of starch, a typical problem with traditional cold-water chilling. For **risottos**, **Multi Fresh®** blast-chills the rice delicately after partial cooking, resulting in a semi-finished product for delicious risottos in minutes. **Lasagna** is another specialty, from start to finish. It can be assembled in just a few minutes, since its semi-finished products ragù, pasta and b chamel sauce can be processed at different times, greatly optimizing production time. **Multi Fresh®** blast chills the product, preserving its moisture and softness for 5 to 6 days.



SOUPS, SAUCES AND FRESH PASTA: MAXIMUM QUALITY, MAXIMUM FLEXIBILITY.

Soups and sauces maintain peak flavor and color using a dedicated blast-chill and shock-freeze cycle. **Multi Fresh®** signals when the product’s center reaches +3°C; the operator wraps the desired amount in single portions and/or vacuum-packed bags, and begins the automatic shock-freezing cycle at -18°C. **Multi Fresh®** also has an -18°C shock-freezing cycle dedicated to fresh pasta, with ventilation and humidity perfectly calibrated to prevent damage to the texture and softness of freshly made pasta.



MultiFresh® for Side dishes

*Vegetables begin to lose their nutritional properties from the moment they are harvested. Choosing fresh vegetables in season and using Multi Fresh® will preserve their **nutritional properties**, **bright colors** and **delicate taste**.*



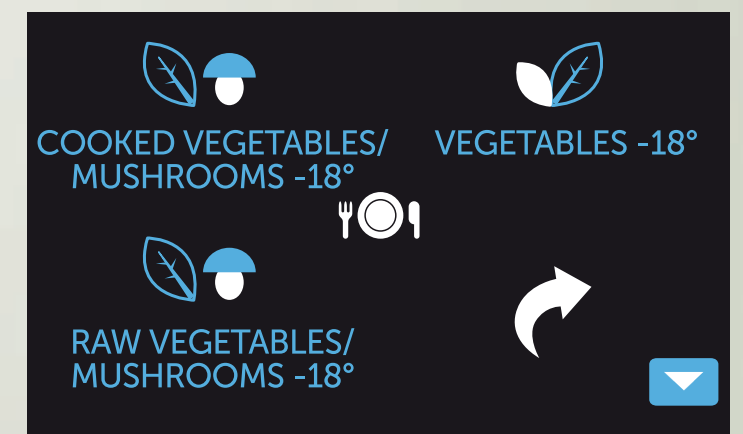
COOKED VEGETABLES: BRIGHT COLORS GUARANTEED.

Vegetables can quickly lose their brightness and color, as well as vitamins and minerals, to oxidation. **Multi Fresh®** prevents these problems with a cycle ideal for grilled vegetables, mushrooms and all kinds of cooked vegetables. After cooking, vegetables are blast-chilled until +3°C, fixing their organoleptic properties of taste, color, odor and texture as if they were just picked. Then, while they are still hot, **Multi Fresh®** blast-chills the vegetables at +3°C and shock-freezes them at -18°C.



RAW VEGETABLES: TIMELESS FRESHNESS.

Another cycle is dedicated to shock-freezing raw vegetables at -18°C, better preserving their seasonal freshness and allowing operators to purchase great quantities of vegetables in season while at maximum quality and best price. **Multi Fresh®** uses micro-crystallization, which prevents the loss of both fragrance and nutritional properties in produce as varied as mushrooms, peas, artichokes and asparagus. All the vegetables can be preserved at -20°C, creating a supply of fresh vegetables for the whole year.



MultiFresh® for Pastry and baked goods

A varied dessert menu is an excellent way to delight your customers. But time, labor or space constraints sometimes require alternative solutions, such as ordering desserts from an outside supplier or creating a small, simple in-house dessert menu. Yet even the smallest in-house bakery can enhance an operation's menu, not to mention its merchandising appeal. Multi Fresh® is the solution which allows you to easily organize the production of special bread and desserts.



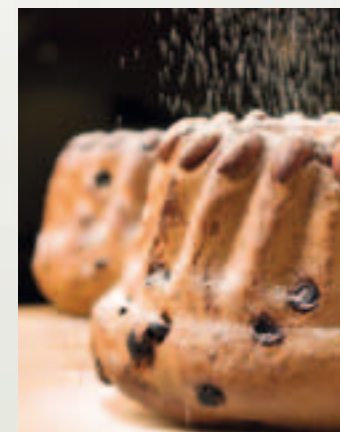
PASTRY MAKING: RICH DESSERTS READY IN A FEW MINUTES.

With **Multi Fresh®**, operators can blast-chill baked goods such as tarts or cupcakes, and keep intact the freshness and fragrance of a just-made dessert. **Multi Fresh®** can also shock-freeze semi-frozen desserts, ice cream, mousse, and delicate pastry. Thanks to **Multi Fresh®**, chefs can organize their kitchens and design their daily menus by preparing even sophisticated sweets days in advance. **Multi Fresh®** also has a controlled leavening cycle for products such as croissants, breakfast and snack goods. It's a cycle ideal for hotel restaurants and supermarkets.



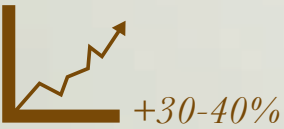
SMALL BAKERY AND YEAST BREADS: A DAILY PLEASURE.

With **Multi Fresh®**, any operator can produce an ample variety of special kinds of bread for a fresh and fragrant daily supply. A cycle dedicated to the small bakery automatically passes product from blast chilling at +3°C to shock freezing at -18°F, without damaging the structure or creating the "igloo effect" (externally freezing a hot product so it is difficult to extract the heat). Bread is regenerated in minutes, with the smell and taste of freshly baked product.



MultiFresh® innovation

We’ve listened to our customers, and designed an innovative appliance blending rapid thawing, production efficiency, energy savings, and silence.

THAWING	EFFICIENCY	ENERGY SAVING	SILENCE
This innovative and dedicated cycle perfect for meat blends warming temperatures and ventilation to thaw frozen product without damaging its structure, flavor or any organoleptic properties.	Irinox, ongoing research guarantees continual improvement in our world-renowned performance. Multi Fresh® offers 30% to 40% higher efficiency than previous models and product chilling times are even faster for maintaining perfect quality. Even at high room temperatures (+42°C), Multi Fresh® guarantees excellent performance.	With increased efficiency come increased production yield and an equivalent energy savings. Plus, Multi Fresh® is designed to respect the environment, using components which optimize energy savings and have a low environmental impact.	The work environment is quieter and more pleasant with the new, powerful but silent compressors in Multi Fresh®. Its low consumption internal fans feature automatic speed variation activated only when needed, ensuring a quieter atmosphere and considerable energy savings.
			



MultiRack®

Irinox has patented **Multi Rack®**, an adjustable tray holder, which 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.



Ergonomics

The **Multi Fresh®** control panel is door-mounted at eye level, making it much easier for the chef to monitor the work cycle status. With a quick glance, operators can follow work in progress even at a distance.



MultiSensor®

The probe automatically detects core product temperature in any spot where it is inserted, and prevents food surfaces from freezing. Its new shape and construction allow easy extraction even from frozen products, without the risk of overheating and damaging food structure. Irinox, exclusive, patented door-hooking system makes the **Multi Sensor®** probe an even smarter choice.



Oven compatibility

The structure and size of **Multi Fresh®** units are designed to be compatible with the carts and trolleys of major oven manufacturers and more perfectly integrate the blast-chilling and shock-freezing system into the day-to-day processes of professional kitchens.



Sanigen®

This system addresses all of the cleaning and sanitation needs for **Multi Fresh®**, even the most difficult to access parts. Sanitizing is air-powered, using **Bioxigen®** technology to act directly in the atmosphere and on the surface of food products. With **Sanigen®**, **Multi Fresh®** users are guaranteed the absence of unpleasant smells throughout work cycles and at the end of the day.



Remote condensing unit

With their compact shape and size, **Multi Fresh®** condensing units are a new idea. Using state-of-the-art components, these units include a unique, easy-to-access control panel. The condensing unit can be positioned indoors or outdoors, and is available in a super-silent version.

Care for details. It's secret of the Irinox manufacturing quality.



Intuitive controls

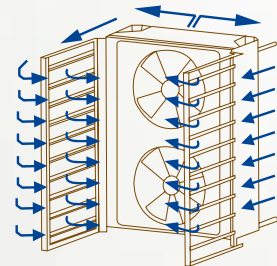
- Luminous display with intuitive work-path controls.
- Flashing keys guide the choice of available menus.
- Choice of six different languages.

Easy service assistance

- Designed for extremely quick spare-part service.
- Irinox software is easily updated.
- All components are easily accessible.

Indirect air distribution

Air circulates throughout the height of the chamber, guaranteeing chilling uniformity and maintaining original product moisture.



Handle

- Irinox design, entirely in stainless steel and free of edges.
- Robust and easy-to-clean.
- Ergonomic, easy-to-grip shape.



Innovative door closing

- Safe door closing with a dampened magnetic system.
- Door gasket with long-lasting, low-temperature-resistant material.
- Door gasket designed for easy cleaning.
- Thick, H2O-based polyurethane resin insulation

Customised recipe book

A specific recipe book can be created with customized cycles for an operator's specific products. Choose the name of the cycle, the air temperature and speed, core temperature and cycle duration and **Multi Fresh®** will work according to the set parameters.



Easy fan and evaporator cleaning

- Components designed for easy access and cleaning.
- Evaporators treated with safe anticorrosive for longer life.



Fans

- New-generation, speed-variation fans.
- Innovative design and construction materials.
- Ventilation uniformity throughout the chamber.
- Immediate fan-blocking systems prevents cold air from escaping when door is opened.



Rounded corners

Guaranteed better cleaning and uniform air circulation.

USB key inlet

- Computerized work-cycle monitoring.
- Anytime downloading equipment functioning report.
- Easy Irinox software updating

Condensation dripping tray

- Collects work chamber condensation.
- Easily extracted and emptied at any time.
- Guarantees absolute cleanliness and hygiene.



Immediate profit thanks to **MultiFresh®**

Appetizers, soups, ragù and sauces, pasta and rice, meat and fish, vegetables, bread and desserts generally represent the ingredients and dishes which are sold the most in restaurants, banqueting, catering, etc. Normally **cooked food does not stay fresh** more than 3 days. This is the main reason cooks have to repeat the same production constantly: ***if the product loses its quality, it can no longer be sold!***

Our experience, and that of the many chefs who use our **Dynamic Fresh System®**, confirms that to offer the same quality at a distance of 1 day, 1 week or 1 month, is not only possible but convenient and profitable as well.

EXAMPLE: a restaurant with **100 customers a day** (600 a week) with an average value of 30 euro, will have the following **economical advantages**:



Production phases	Recovery percentage	Average weekly value	Total recovered profit
Raw materials purchase and management	5%	2,500.00 € of total purchases	125.00 €
Weight decrease	5% average	30 meals x 50% (blast chilling foods) x 7,50 € (food cost)	112.50 €
Organisation of work	3 hours of overtime work per person per week	3 hours x 3 persons x 20 € hourly fee	180.00 €
Waste	10%	60 meals (food cost = 25%)	450.00 €
WEEKLY TOTAL			867.50 €
YEARLY TOTAL	50 weeks		43,375.00 €
OVERALL TOTAL	10 YEARS		433,750.00 €

Add to this: energy saving, missed sales, “extra-time” recovery, fiscal recovery, which are often elements that are taken for granted. With a minimum effective saving of 43.375,00 € a year, the caterer pays an irinox work system composed of a **Multi Fresh® 70.1** and two **Cp Multi 40** conservers in just one year of use.

Any professional chef can easily calculate the economic advantage for one’s activity using the **Irinox system**. A good Irinox system pays for itself within the first year and **profits are sure and immediate**.

The Multi Fresh family

The broad range of units within the **Multi Fresh®** line more than meets the needs of small and large restaurants and institutions. These models do it all.



EF 10.1

YIELD PER CYCLE (from +90°C to +3°C) (from +90°C to -18°C)	10 kg
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TRAY CAPACITY	
tray height 65 mm	3 (GN1/1)
tray height 40 mm	3 (GN1/1)
tray height 20 mm	3 (GN1/1)

DIMENSIONS	
width	535 mm
depth	655 mm
height	760 mm

ELECTRICAL DATA	
max absorbed power	0,97 kW
max absorbed current	5 A
voltage	230V-50Hz (1N+PE)



EF 20.1

YIELD PER CYCLE (from +90°C to +3°C) (from +90°C to -18°C)	20 kg
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TRAY CAPACITY	
tray height 65 mm	4 (GN1/1)
tray height 40 mm	5 (GN1/1)
tray height 20 mm	8 (GN1/1)

DIMENSIONS	
width	790 mm
depth	771 mm
height	870 mm

ELECTRICAL DATA	
max absorbed power	1,2 kW
max absorbed current	6,3 A
voltage	230V-50Hz (1N+PE)



EF 30.1

YIELD PER CYCLE (from +90°C to +3°C) (from +90°C to -18°C)	30 kg
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TRAY CAPACITY	
tray height 65 mm	9 (GN1/1)
tray height 40 mm	12 (GN1/1)
tray height 20 mm	18 (GN1/1)

DIMENSIONS	
width	790 mm
depth	971 mm
height	1595 mm

ELECTRICAL DATA	
max absorbed power	2,9 kW
max absorbed current	5,2 A
voltage	400V-50Hz (3N+PE)



EF 45.1

YIELD PER CYCLE (from +90°C to +3°C) (from +90°C to -18°C)	45 kg
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TRAY CAPACITY	
tray height 65 mm	13(GN1/1)
tray height 40 mm	18(GN1/1)
tray height 20 mm	27(GN1/1)

DIMENSIONS	
width	790 mm
depth	972 mm
height	1970 mm

ELECTRICAL DATA	
max absorbed power	3,7 kW
max absorbed current	5,6 A
voltage	400V-50Hz (3N+PE)



MF 25.1

YIELD PER CYCLE (from +90°C to +3°C) (from +90°C to -18°C)	25 kg
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TRAY CAPACITY	
tray height 65 mm	4 (GN1/1)
tray height 40 mm	5 (GN1/1)
tray height 20 mm	8 (GN1/1)

DIMENSIONS	
width	790 mm
depth	771 mm
height	870 mm

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



MF 45.1

YIELD PER CYCLE (from +90°C to +3°C) (from +90°C to -18°C)	45 kg
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TRAY CAPACITY	
tray height 65 mm	9 (GN1/1)
tray height 40 mm	12 (GN1/1)
tray height 20 mm	18 (GN1/1)

DIMENSIONS	
width	790 mm
depth	962 mm
height	1595 mm

ELECTRICAL DATA	
max absorbed power	3,6 kW
max absorbed current	5,6 A
voltage	400V-50Hz (3N+PE)



MF 70.1

YIELD PER CYCLE (from +90°C to +3°C) (from +90°C to -18°C)	70 kg
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TRAY CAPACITY	
tray height 65 mm	13(GN1/1)
tray height 40 mm	18(GN1/1)
tray height 20 mm	27(GN1/1)

DIMENSIONS	
width	790 mm
depth	962 mm
height	1970 mm

ELECTRICAL DATA	
max absorbed power	5,3 kW
max absorbed current	10,8 A
voltage	400V-50Hz (3N+PE)

MF 30.2*

YIELD PER CYCLE (from +90°C to +3°C) (from +90°C to -18°C)	30 kg
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TRAY CAPACITY	
tray height 65 mm	4 (GN2/1) - 8 (GN1/1)
tray height 40 mm	5 (GN2/1) - 10 (GN1/1)
tray height 20 mm	8 (GN2/1) - 16 (GN1/1)

DIMENSIONS	
width	870 mm
depth	902 mm
height	870 mm

ELECTRICAL DATA	
max absorbed power	1,6 kW
max absorbed current	7,1 A
voltage	230V-50Hz (1N+PE)

MF 70.2*

YIELD PER CYCLE (from +90°C to +3°C) (from +90°C to -18°C)	70 kg
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TRAY CAPACITY	
tray height 65 mm	9 (GN2/1) - 18 (GN1/1)
tray height 40 mm	12 (GN2/1) - 24 (GN1/1)
tray height 20 mm	18 (GN2/1) - 36 (GN1/1)

DIMENSIONS	
width	870 mm
depth	1092 mm
height	1595 mm

ELECTRICAL DATA	
max absorbed power	5,2 kW
max absorbed current	10,6 A
voltage	400V-50Hz (3N+PE)

MF 85.2*

YIELD PER CYCLE (from +90°C to +3°C) (from +90°C to -18°C)	85 kg
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TRAY CAPACITY	
tray height 65 mm	13(GN2/1) - 26 (GN1/1)
tray height 40 mm	18(GN2/1) - 36 (GN1/1)
tray height 20 mm	27(GN2/1) - 54 (GN1/1)

DIMENSIONS	
width	870 mm
depth	1092 mm
height	1970 mm

ELECTRICAL DATA	
max absorbed power	6,2 kW
max absorbed current	13,5 A
voltage	400V-50Hz (3N+PE)

*model compatible with oven trolley available, technical layout on request.



MF 100.1*

YIELD PER CYCLE
(from +90°C to +3°C)
(from +90°C to -18°C)

100 kg

CAPACITY

1 trolley
for 20 trays GN 1/1

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)



MF 130.2*

YIELD PER CYCLE
(from +90°C to +3°C)
(from +90°C to -18°C)

130 kg

CAPACITY

1 trolley for 20 trays GN 2/1
or 40 trays GN 1/1

DIMENSIONS

width 1500 mm
depth 1275 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 915A

max absorbed power 11,4 kW
max absorbed current 22 A
voltage 400V-50Hz (3N+PE)



MF 180.2*

YIELD PER CYCLE
(from +90°C to +3°C)
(from +90°C to -18°C)

180 kg

CAPACITY

1 trolley for 20 trays GN 2/1
or 40 trays GN 1/1

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 924A

max absorbed power 13,8 kW
max absorbed current 25,9 A
voltage 400V-50Hz (3N+PE)



MF 350.2 2T

YIELD PER CYCLE
(from +90°C to +3°C)
(from +90°C to -18°C)

350 kg

CAPACITY

2 trolleys for 20 trays GN 2/1
or 40 trays GN 1/1

DIMENSIONS

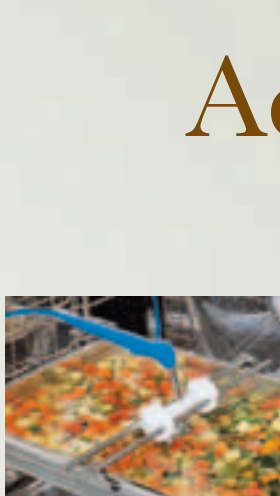
width 1600 mm
depth 2625 mm
height 2150 mm

ELECTRICAL DATA

max absorbed power 4,3 kW
max absorbed current 8,2 A
voltage 400V-50Hz (3N+PE)

CONDENSING UNIT 930A

max absorbed power 25,9 kW
max absorbed current 48,8 A
voltage 400V-50Hz (3N+PE)



Liquid probe holder

Created for easy probe positioning in liquid products



Vacuum probe

Small probe for correct temperature control
of vacuum-packed products



Portable printer

Prints cycle times and temperatures



Sanigen®

Irinox sanitizing system available for all models



Bus converter

Signal converter transfers data to a remote computer



HACCP Control Software

Memorized data can be transferred to a PC
and managed by Irinox HACCP software

*compatible - version with oven trolleys available on request - special condensing unit (water cooled, noiseless.. ecc) available on request.

Let's work together for your success

*Since 1989, Irinox has been bringing the world **Quality Rapid Chilling**,
the best solution to **naturally preserve** food quality.*

Our experience and knowledge can guide your growth and success



JOINING THE IRINOX WORLD GIVES YOU MORE:

Irinox Club is reserved for customers at www.irinox.com, where you can find useful information to work better and smarter, including recipe books, in-depth analysis, suggestions, and advice.

A Team of Consultants and Experts unites top professionals putting their experience and knowledge to use for Irinox customers, and offering personalized courses and advice for your continual professional growth.

Academy meetings for personal growth and development unite Irinox personnel, consultants, sales managers, technicians and collaborators from the Irinox universe.

Seminars and meetings for in-depth information on how to successfully implement and use the Dynamic Fresh System®, and make it profitable from day one.

Partnership with top universities, researchers and associations around the world who help sustain the culture of quality foodservice.



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