

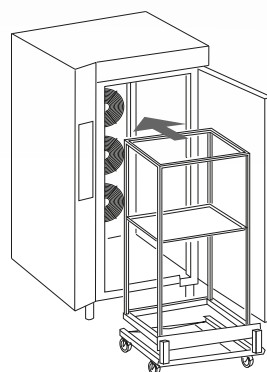
More than *Fresh.*



## MF 100.1 ST

The condensing unit is remote

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



### YIELD PER CYCLE

from +90°C to +3°C	100 kg
from +90°C to -18°C	100 kg

### CAPACITY

Trolleys n.	1x ST Rational SCC201
	1x ST Convotherm OEB20.10
	1x ST HOUNO RACK 1.20
	1x ST FUJIMAK 201
	1x ST TANICO TSCODC20N

### DIMENSIONS

width	1210 mm
depth	1115 mm
height	2150 mm
weight	340 kg

### ELECTRICAL DATA

max absorbed power	1,1 kW
max absorbed current	2,5 A
voltage	400 V-50Hz (3N+PE)

### CONDENSING UNIT UC100

max absorbed power	7 kW
max absorbed current	15,8 A
voltage	400 V-50Hz (3N+PE)
width	872 mm
depth	1351 mm
height	1418 mm
weight	200 kg

# 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.

## 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 .

## 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**. 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 (OPTIONAL)

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.

## 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.

## OVEN COMPATIBILITY

To facilitate work the structure and size of MultiFresh® units are designed to be compatible with the trolleys supplied by major oven manufacturers.

# UNIQUE SELLING POINTS



## IRINOX MANUFACTURING QUALITY

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

- **Soft closing magnetic door closure**, softened by a high/low temperature resistant gasket.
- **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.
- Refrigerant gas R452A.

## IRINOX CERTIFICATIONS:

▪ **CE**: indicates that a product is compliant with the applicable EU legislation and may circulate freely within the EU



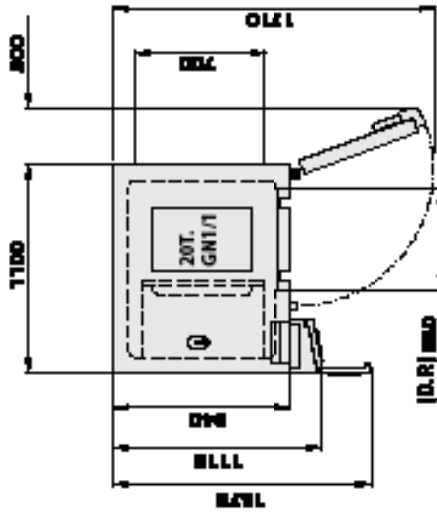
▪ **TÜV / PED Directive 97/23/CE (Pressure Equipment Directive)** Certificate number: TIS-PED-MI-12-05-001918-5534



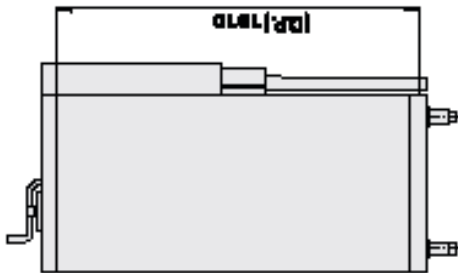
\*Contains fluorinated greenhouse gases covered by the Kyoto Protocol.

(D.P.R) = Door passage

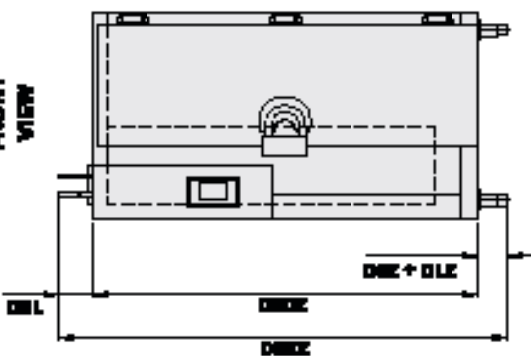
TOP VIEW



SIDE VIEW

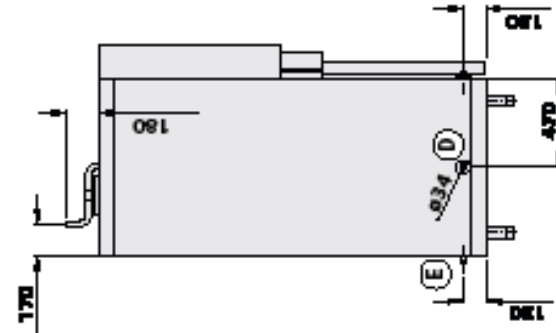
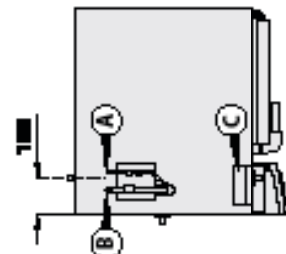


FRONT VIEW



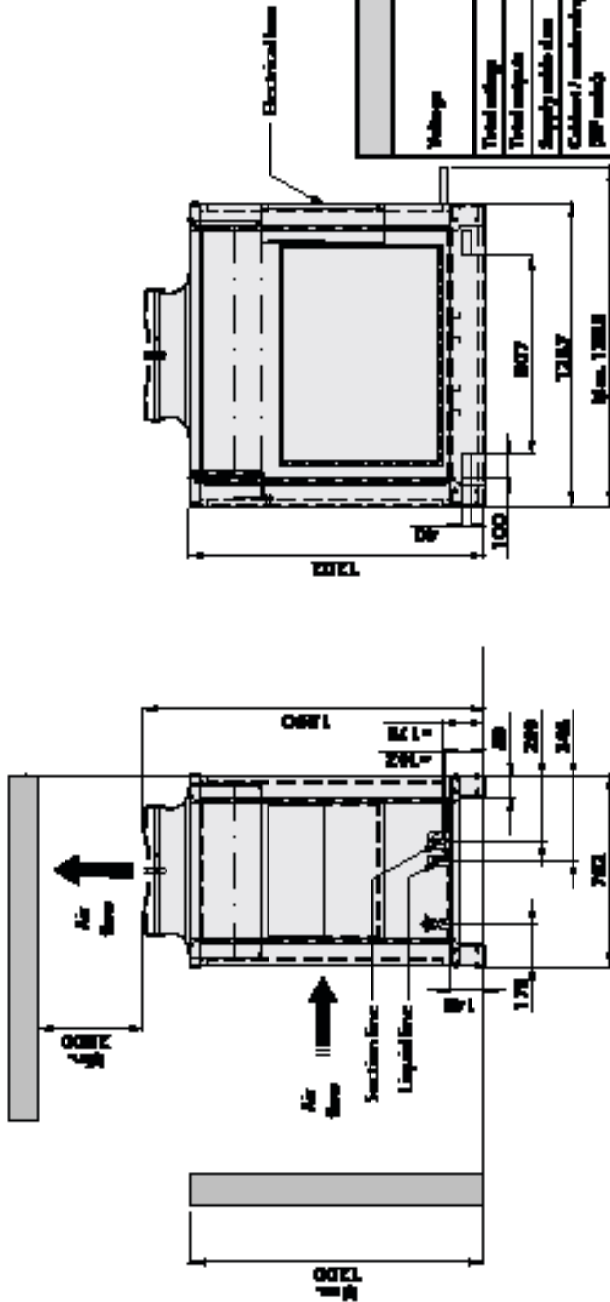
Model / Voltage	20V 3-Phase		230V 3-Phase		230V 3-Phase		230V 3-Phase	
	20V 3-Phase	20V 3-Phase	230V 3-Phase	230V 3-Phase	230V 3-Phase	230V 3-Phase	230V 3-Phase	230V 3-Phase
Total rating	1,1	1,5	1,6	1,6	1,6	1,6	1,6	1,6
Total capacity	A	2,5	2,7	5,2	5,2	5,2	5,2	5,2
Supply cable class	5G1,5		5G1,5		5G1,5		5G1,5	
Three-core connecting cable class	7x1,5		7x1,5		7x1,5		7x1,5	
Line type / Neutral phase change	BIMBA							
Liquid line connection	p12							
Suction line connection	p28							
Refrigerant ambient air temperature	°C							
Cabinet weight	kg							
Valid for lifting cycle (DIN-EN 152)	kg							
Valid for lifting cycle (DIN-EN 152)	kg							
Valid for lifting cycle (DIN-EN 152)	kg							

- (A) Liquid line connection
  - (B) Suction line connection
  - (C) Supply and communication cables inlet
  - (D) Drainage discharge standard
  - (E) Drainage discharge on demand
- measurement in millimeters
- IRINOX**
- Mod: MF2011020
- Ed: 05/13
- Rev: 01
- MYA

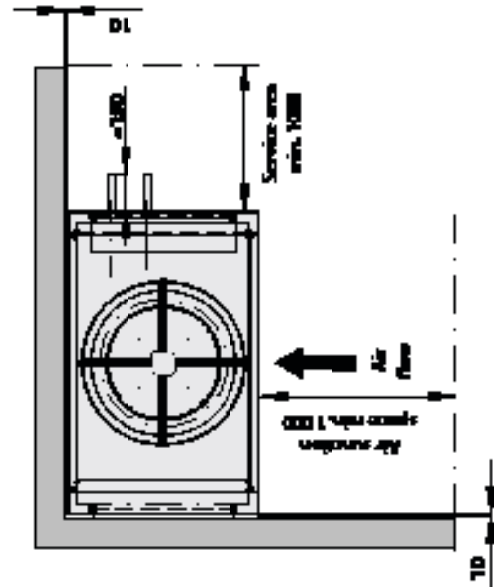


DRAIN POSITION

★ Min in power cable



REMOTE UNIT FEATURES			
Model	40W 3HFE	20W 3HFE	40W 3HFE 40W 3HFE
RF	42	102	142
A	75,2	29,8	74,8
Supply cable diam	SG4	4G25	SG4/SG5
Cable / mounting with connection cable (RF model)	7x1,5	7x1,5	7x1,5
Compressor rating	1/4 (R)	4,4 (R)	4,4 (R)
Refrigeration fluid (-10°C temp./+40°C cond)	Blaze	17G20	14G20
Condensator rating (-15°C temp./+40°C cond)	Blaze	17G30	20G30
Gas type	R404A	R404A	R404A
Liquid line connection	mm	φ 12	φ 12
Suction line connection	mm	φ 28	φ 28
Compressor displacement	cm <sup>3</sup> /s	22,2	27,42
Maximum air distribution	cm <sup>3</sup> /s	9000	9000
Maximum ambient air temperature	°C	43	42
Dimensions with packing (Blaze)	mm	130x130x170	
Weight with packing	kg	3,5	3,5
Volume with packing	cm <sup>3</sup>	2,263	2,263
Net weight	kg	2,8	2,70



measurement in millimeters

**IRINOX**

Mod.: MacSource

Ed.: 05/13

Rev.: 00