

More than Fresh.

## MF 500.2 3T L

### PASS-THRU

Cabinet + remote condenser  
+ remote compressor



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

### YIELD PER CYCLE

from +90°C to +3°C	500 kg
from +90°C to -18°C	500 kg

### CAPACITY

Trolleys n.	6x20 (GN 2/1)
Trolleys n.	12x20 (GN 1/1)
Trolleys n.	9x20 (600x400 mm)
Trolleys n.	4x20 (600x800 mm)
Trolleys n.	3x20 (1000x1000 mm)

### DIMENSIONS

width	1880 mm
depth	4824 mm
height	2475 mm
weight	1400 kg

### ELECTRICAL DATA VERSION STANDARD

max absorbed power	7,1 kW
max absorbed current	15,5 A
voltage	400 V-50Hz (3N+PE)

### CONDENSING UNIT UC500

max absorbed power	36,3 kW
max absorbed current	73,7 A
voltage	400 V-50Hz (3N+PE)
width	1200 mm
depth	1351 mm
height	1170 mm
weight	415 kg

### REMOTE CONDENSER

width	2360 mm
depth	1070 mm
height	1149 mm
weight	214 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 – *Chilling and Freezing*.

## 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.

## IRINOX MANUFACTURING QUALITY

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

# UNIQUE SELLING POINTS



- **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.