

MultiFresh®

IRINOX



MF 130.2

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

YIELD PER CYCLE	130 KG
At food core (from +90°C to +3°C)	
At food core (from +90°C to -18°C)	

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

CABINET 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)
width	1237 mm
depth	1032 mm
height	1670 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.

THAWING cycle (optional):

with ventilation/temperature calibrated to thaw without damage or bacterial contamination, small or big frozen products.

UNIQUE SELLING POINTS

LOW TEMPERATURE COOKING CYCLE (optional)

Ideal for low-temperature cooking specific types of meat and fish. According to specific requirements, the chef can chose low temperature cycles and find the product perfectly cooked and blast chilled (+3° C), cooked and shock frozen (-18°C), or cooked and ready for serving (+65°C).

REGENERATION CYCLE (optional)

Regeneration cycles switch automatically from holding (+3° or -18°C) to regeneration at a temperature of up to +70°C. Ideal for holding warm dishes ready for serving.

LEAVENING cycle (optional):

for storing - proofing – maintaining fresh or frozen product, to be ready for baking at the preset time.

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.

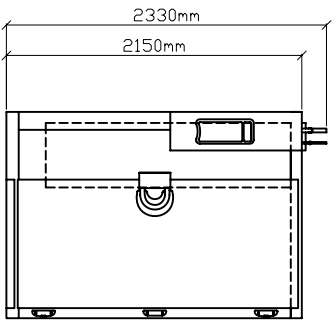
HACCP control Software:

to memorize and transfer data to a PC.

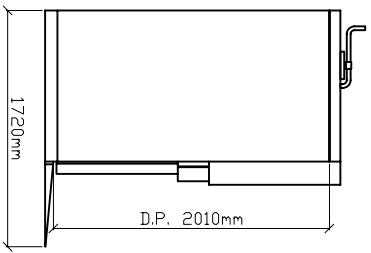
CERTIFICATIONS:



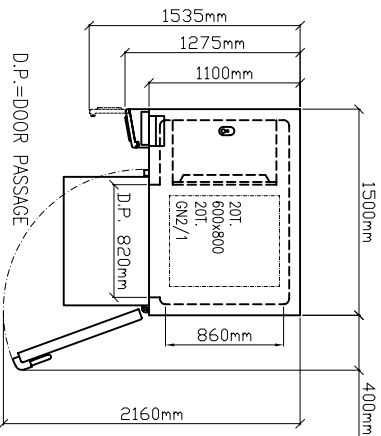
EMC LVD



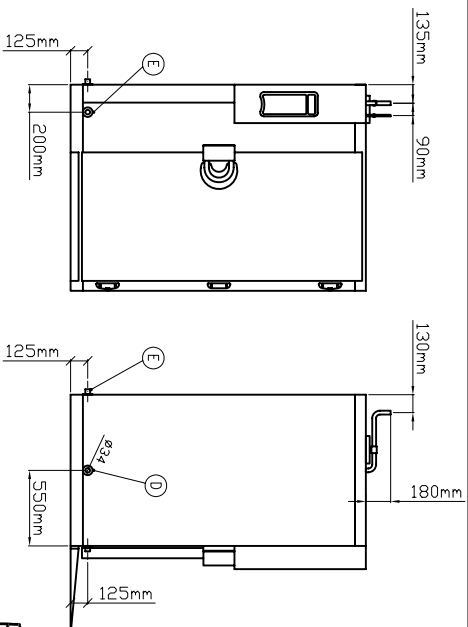
VISTA FRONTALE
FRONT VIEW



VISTA LATERALE
SIDE VIEW



VISTE INTERNE
INTERIOR 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

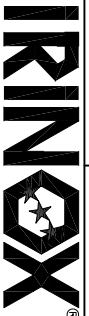
MODEL/VOLTAGE	400V 3N+PE 50Hz	400V 3N+PE 60Hz	230V 3+PE 50Hz	230V 3+PE 60Hz	200V 3+PE 208V 3+PE 50/60Hz
TOTAL RATING:	1,1 kW	1,5	1,6	1,6	1,6
TOTAL OUTPUT:	2,5 A	2,7	5,2	5,2	5,2
SUPPLY CABLE SIZE:	5G1,5	5G1,5	4G1,5	4G1,5	4G1,5
TO REMOTE CONDENSING UNIT CABLE SIZE:	7x1,5	7x1,5	7x1,5	7x1,5	7x1,5
GAS TYPE / NOMINAL GAS CHARGE	R404A				
LIQUID LINE CONNECTION	ø16				
SUCTION LINE CONNECTION	ø28				
MAXIMUM AMBIENT AIR TEMPERATURE	32 °C				
CABINET WEIGHT	Kg				
YELD FOR BLAST CHILLING CYCLE (90/+3°C)*	130				
YELD FOR SHOCK FREEZING CYCLE (90/-18°C)**	130				
*: within 90min **: within 240min					

DATI TECNICI
TECHNICAL DATA

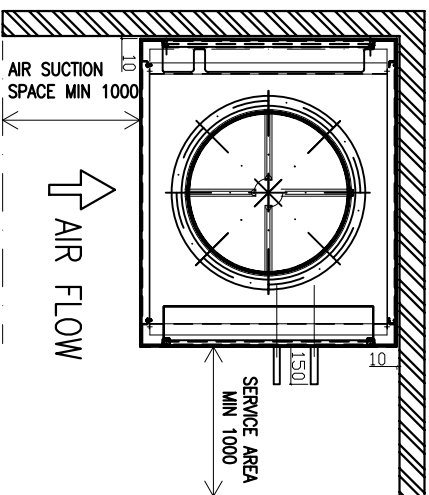
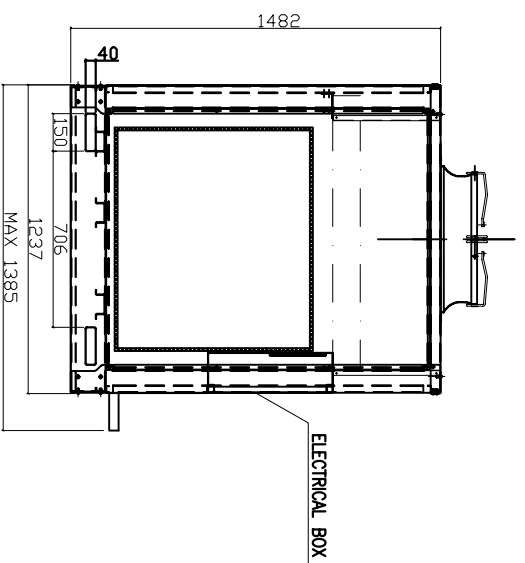
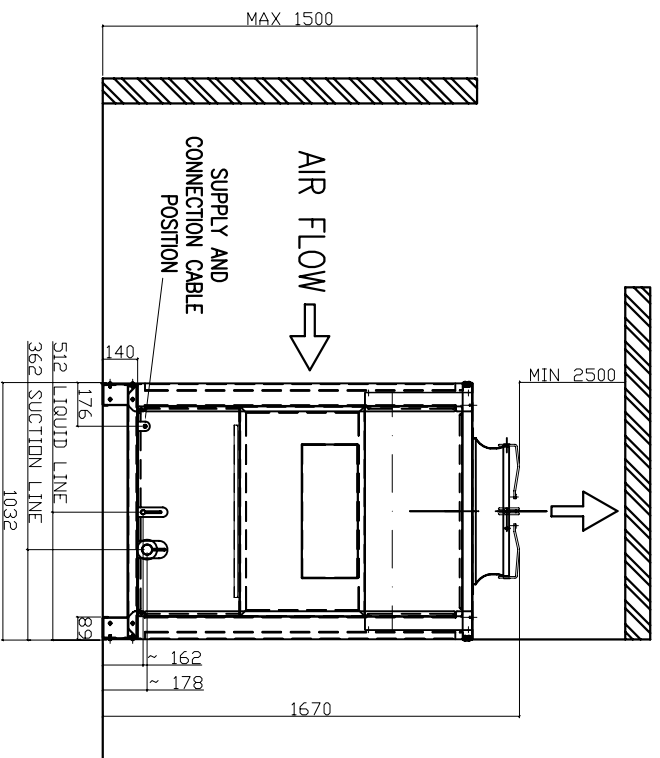
POS.	DESCRIZIONE	CODICE	Q.TA'
I	MATERIALE		
H	DIMENSIONI		
G	TATTAMENTO		
F	SCALA		
E	TOLLERANZE GENERALI		
D	UN EN 20280/1		
C	GRUPPO		
B	CODICE		
A	CON RAMPA (WITH RAMP)		
D	DIMENSIONE TURBO ASPIRAZIONE		
A	FRIMA EMISSIONE		
M	MODULI		
	ESEGUITO		
	APPROVATO		

DESCRIZIONE		CODICE		Q.TA'	
MATERIALE		TRATTAMENTO			
DIMENSIONI		SCALA		DESCRIZIONE	
TOLLERANZE GENERALI UN EN 20280/1		GRUPPO		CON RAMPA (WITH RAMP)	
CODICE		CODICE		M.F. 30-2	
M.F. 2022000		M.F. 2022000		M.F. 2022000	

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



CONDENSING UNIT M9150XXX



REMOTE UNIT FEATURES			
VOLTAGE:		400V 3N+PE 50Hz	230V 3+PE 60Hz
TOTAL RATING:	KW	11,4	14,1
TOTAL OUTPUT:	A	22,0	44,6
SUPPLY CABLE SIZE:	nxmm ²	566	4G35
CABINET/CONDENSING UNIT CONNECTION CABLE (MF SERIE):	nxmm ²	7x1,5	7x1,5
COMPRESSOR RATING:	KW (HP)	6,6 (9)	6,6 (9)
REFRIGERATION YIELD (-10°C evap./+40°C cond.):	Watt	17410	21000
CONDENSATOR RATING (-10°C evap./+40°C cond.):	Watt	24600	29700
GAS TYPE:		R404A	R404A
LIQUID LINE CONNECTION:	mm	ø16	ø16
SUCTION LINE CONNECTION:	mm	ø28	ø28
COMPRESSOR DISPLACEMENT:	m ³ /h	32,48	39,2
MINIMUM AIR CIRCULATION:	m ³ /h	9000	9000
MAXIMUM AMBIENT AIR TEMPERATURE:	°C	42	42
DIMENSIONS WITH PACKING (WxDxH):	mm	1530x1120x2000	1530x1120x2000
WEIGHT WITH PACKING:	kg	440	440
VOLUME WITH PACKING:	m ³	3,427	3,427
NET WEIGHT:	kg	360	360

MATERIALE	DIMENSIONI	TATTAMENTO	DESCRIZIONE
IRINOX		SCALA	M9150xxx
		TOLLERANZE GENERALI UN EN ISO 9001	U.C. 915 A
		GRUPPO	CODICE
		W: 018	

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