



MultiFresh®

IRINOX

# MF 45.1

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

YIELD PER CYCLE	45 KG
At food core (from +90°C to +3°C)	
At food core (from +90°C to -18°C)	

CAPACITY	NR.
tray height 65/60 mm	9 (GN1/1 or 600x400 mm)
tray height 40 mm	12 (GN1/1 or 600x400 mm)
tray height 20 mm	18 (GN1/1 or 600x400 mm)

CABINET 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)

## 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.

### 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.

### **GREEN PHILOSOPHY:**

reduced energy consumption, components with low environmental impact.

### **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 $\Delta t$ 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.

### **SMALL UNITS**

available in water or air cooled versions, with self contained or remote condensing units.

### **AUTOMATIC**

switch to manual or automatic.

### **GAS TYPE:**

R404.

### **MULTIRACK:**

patented adjustable trayholder, for easily switching from Gn 1/1 to 60x40 cm trays and vice versa. Trays distance adjustable every 10 mm to optimise the use of internal space.

### **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. Bioxygen 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 by dampened magnetic lock and new profile long lasting washable door gaskets. (N.a. on MF 25.1 and MF 30.2)

### **HACCP control Software:**

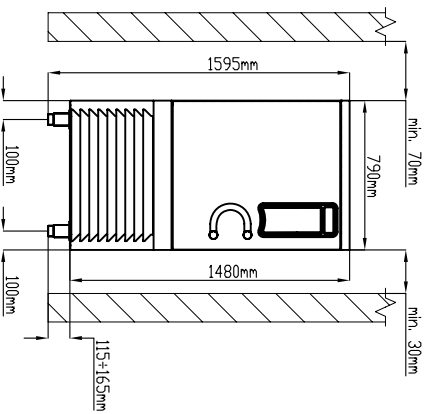
to memorize and transfer data to a PC.

### **CERTIFICATIONS:**

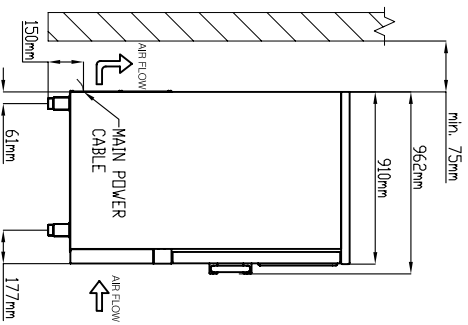


EMC

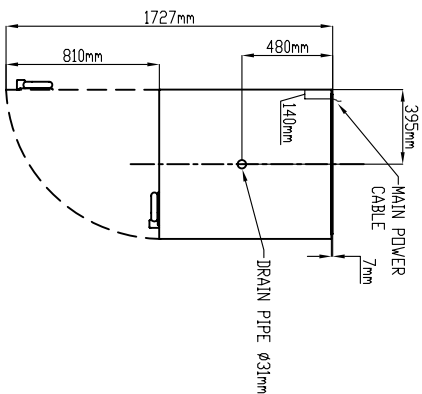
LVD



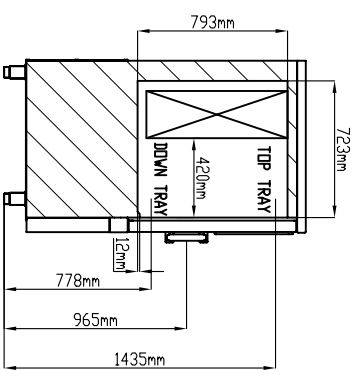
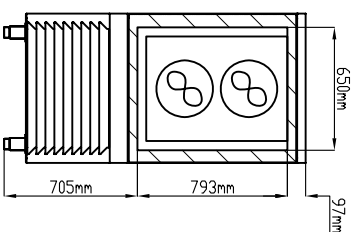
VISTA FRONTALE  
FRONT VIEW



VISTA LATERALE  
SIDE VIEW



VISTA DALL'ALTO  
TOP VIEW



VISTE INTERNE  
INTERIOR VIEW

TRAYS CAPACITY GNT/1 OR 600X400mm	n	10
SPACE BETWEEN TRAYS	mm	70
YIELD FOR BLAST CHILLING CYCLE (90/+3°C)	Kg	45
YIELD FOR SHOCK FREEZING CYCLE (90/-18°C)	Kg	45

\*: within 90min. \*\*: within 240min.

DATI GENERALI  
GENERAL DATA

MODEL/VOLTAGE	AIR CONDENSER			
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: KW	3,6	3,7	3,8	4,5
TOTAL OUTPUT: A	5,6	5,9	14,3	12,6
SUPPLY CABLE SIZE: mm <sup>2</sup>	5G1,5	5G1,5	4G1,5	4G1,5
COMPRESSOR RATING KW (HP)	2 (2,75)	2 (2,75)	2 (2,75)	2 (2,75)
REFRIGERATION YIELD (-10/40°C) W	601,3	721,6	601,3	601,3/721,6
CONDENSATOR RATING (-10/40°C) W	907,5	1103,8	907,5	907,5/1103,8
GAS TYPE / NOMINAL GAS CHARGE	R404A / 3,7Kg			
MINIMUM AIR CIRCULATION m <sup>3</sup> /h	3000	3300	3000	3000/3300
MAXIMUM AMBIENT AIR TEMPERATURE °C	32			
CABINET DIMENSION (WxDxH) mm	790x962x1595			
CABINET WEIGHT Kg	—			

DATI TECNICI  
TECHNICAL DATA

POS.	DESCRIZIONE	CODICE	Q.TA'
1	MATERIALE		
2	DIMENSIONI		
3	TATTAMENTO		
4	SCALA		
5	TOLLERANZE GENERALI		
6	DM EN 42800/1		
7	GRUPPO		
8	CODICE		
9	W. VISTA		
10	PRIMA EMISSIONE		
11	MODIFICA		
12	ESEGUITO		
13	APPROVATO		

**IRINOX**®

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

U.C. INCORPORATA - ARIA

MF 45,1

MF1010000