

MultiFresh®
MASS
CATERING



A NEW KITCHEN ASSISTANT

All you need
in the kitchen
in only one
machine

The multi-function blast chiller MultiFresh® is your new kitchen assistant. It is the first kitchen tool capable of managing functioning cycles from +185°F to -40°F, ensuring the ideal temperature and ventilation for each function.

MultiFresh® makes your life easier: it chills, shock freezes and pasteurizes, preserving the food better and for longer. It thaws, regenerates, proofs and cooks at a low temperature, preserving quality and leaving taste intact.

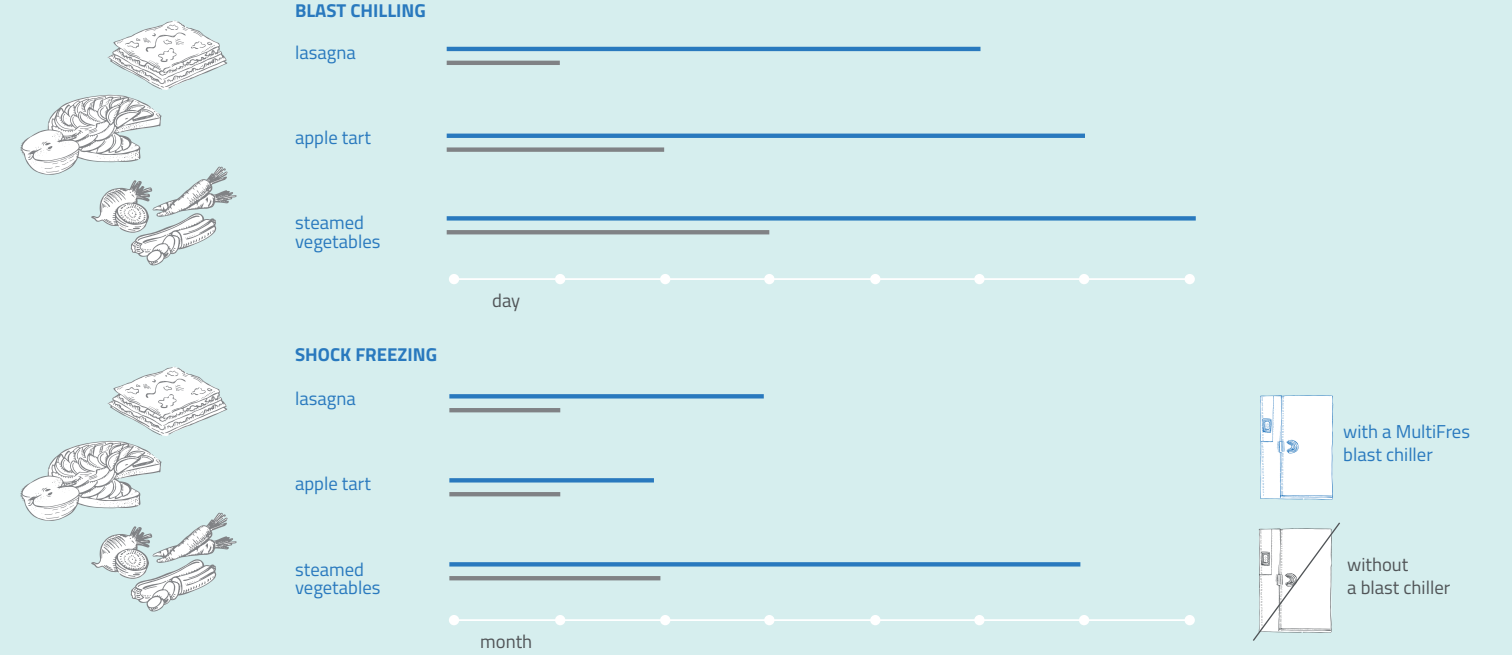


FRESHNESS ON YOUR TABLE

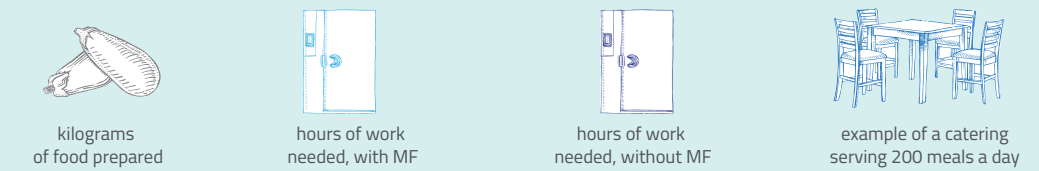
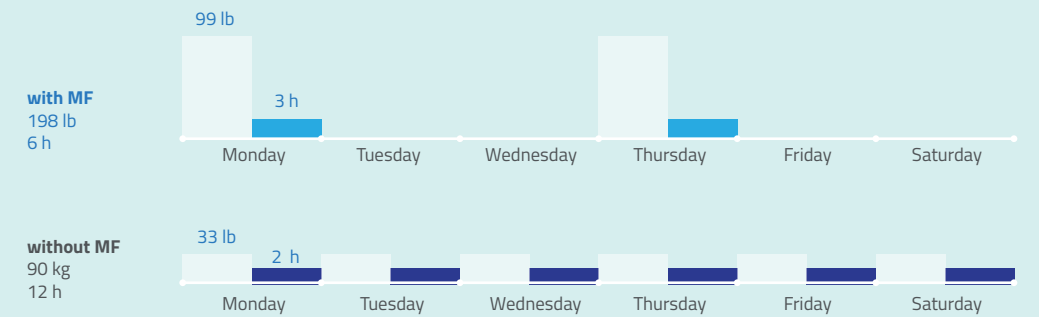


MULTIFRESH®: EFFICIENCY, QUALITY AND SAVINGS

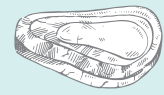
INCREASED SHELF LIFE



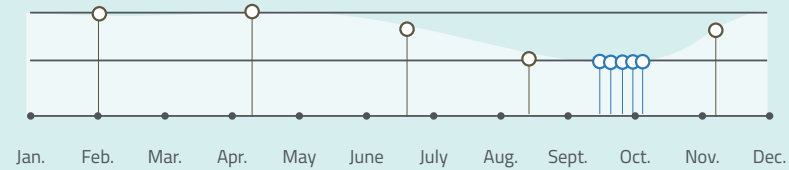
PRODUCTION IS DRASTICALLY OPTIMIZED



LOWER FOOD COST



\$10.59 lb high season
\$6.89 lb low season



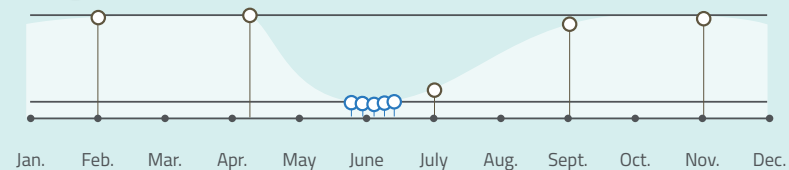
cost of sirlion strip ■ purchases with MF ■ purchases without MF

total savings per year
\$6,926

for 1872 lb of product



\$0.49 lb low season
\$0.69 lb high season



cost of zucchini ■ purchases with MF ■ purchases without MF

total savings per year
\$416

for 2080 lb of product

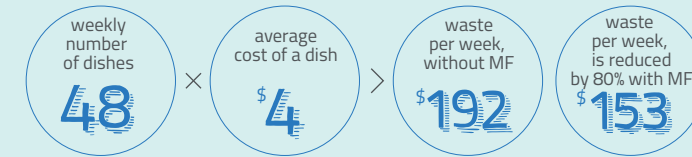
LESS FOOD WASTE



main courses
second courses
side dish
dessert

WASTED PORTIONS

	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday	Sunday
main courses	2	1	3	2	2	1	—
second courses	1	3	2	1	2	2	—
side dish	3	2	1	4	3	1	—
dessert	2	2	2	1	1	4	—



LOWER STAFF COSTS



LASAGNA production with Irinox MultiFresh®

99 lb	—	—	99 lb	—	—	tot 198 lb
3 h	—	—	3 h	—	—	tot 6 h
Monday	Tuesday	Wednesday	Thursday	Friday	Saturday	

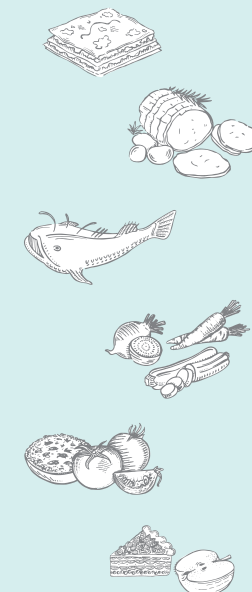


LASAGNA production without Irinox MultiFresh®

33 lb	33 lb	33 lb	33 lb	33 lb	33 lb	tot 90 kg
2 h	2 h	2 h	2 h	2 h	2 h	tot 12 h
Monday	Tuesday	Wednesday	Thursday	Friday	Saturday	



INCREASED FOOD QUALITY AND SAFETY



lasagna
roast beef
steamed angler
steamed vegetables
tomatoes au gratin
apple pie

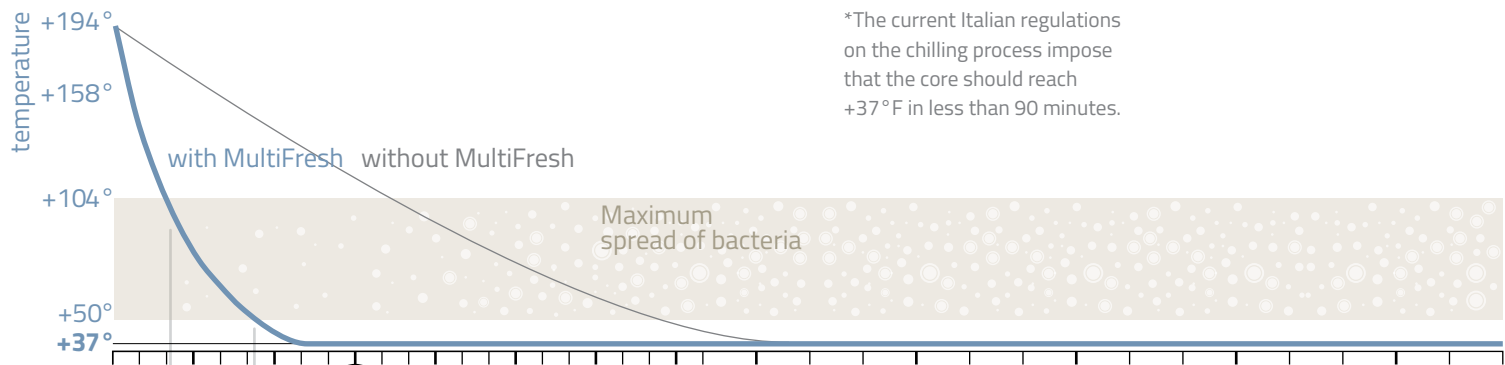
	FOOD WEIGHT (grams)	LESS WEIGHT LOSS	EXAMPLE OF WEEKLY SAVINGS		
lasagna	1000	923	987	7,2%	200 meals a day
roast beef	1000	922	974	5,6%	1200 meals a week
steamed angler	1000	842	909	15,2%	at least 5% less weight loss
steamed vegetables	1000	864	961	11,2%	meals saved per week
tomatoes au gratin	1000	813	949	16,7%	\$4 – average cost of each meal
apple pie	1000	908	974	7,3%	\$240 saved per week
	after cooking	after cooling without MF	after cooling with MF		

BLAST CHILL FASTER FOR SAFER AND MORE NUTRITIOUS FOOD

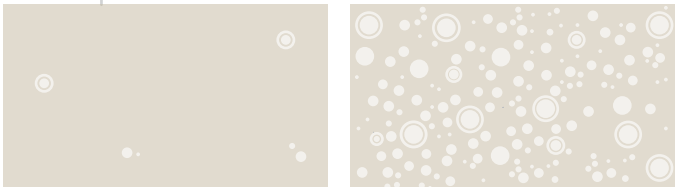


BLAST CHILLING +37°F
Fast blast chilling blocks food aging, avoids oxidization and reduces bacterial proliferation. MultiFresh® takes the core of your food to +37°F faster than any other blast chiller, reducing the loss of weight caused by evaporation, and preserving nutrients.

← 10 LB OF VEGETABLES
chilled at +37°F
in 30/40 minutes



*The current Italian regulations on the chilling process impose that the core should reach +37°F in less than 90 minutes.



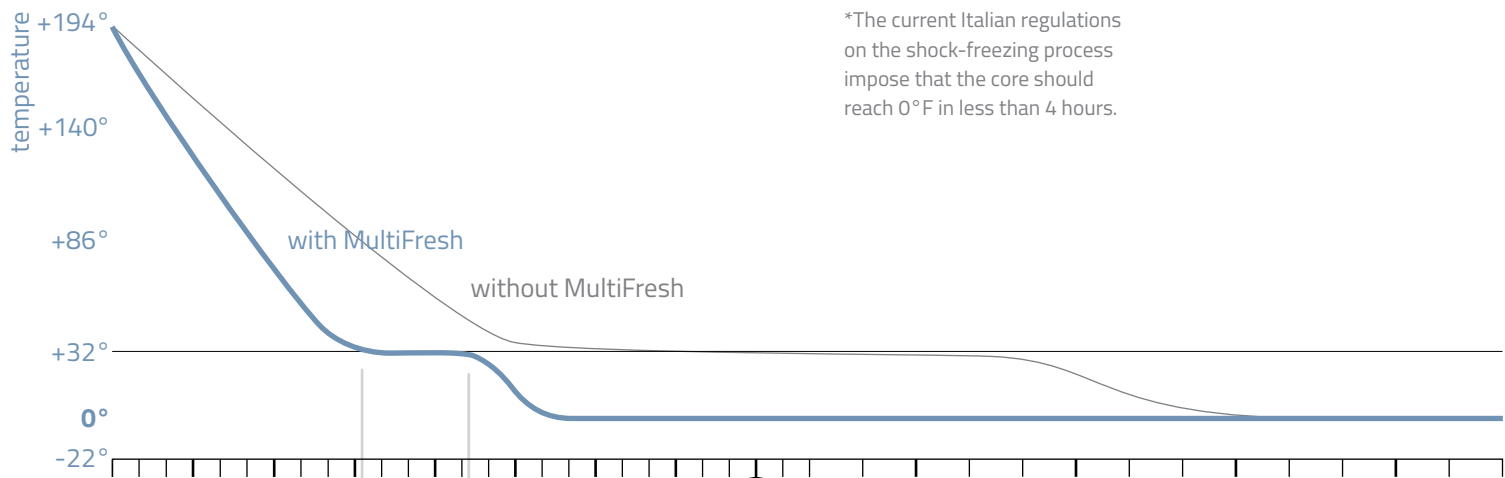
with an Irinox blast chiller **reduced number of bacteria**
without a blast chiller **high number of bacteria**

SHOCK FREEZE SAFELY AND PRESERVE EVERY KIND OF FOOD FOR LONGER



SHOCK FREEZING 0°F
Ordinary shock freezing methods transform the liquids in food into macrocrystals which damages its structure. MultiFresh®'s ultra-fast shock freezing gets the food core to 0°F at a higher speed, leading to the formation of microcrystals that preserve the organoleptic properties of the food.

← 2.5 LB OF FRESH
PRAWNS
frozen at 0°F
in 40 minutes



*The current Italian regulations on the shock-freezing process impose that the core should reach 0°F in less than 4 hours.



with an Irinox blast chiller formation of **microcrystals**
formation of **macrocrystals** without a blast chiller

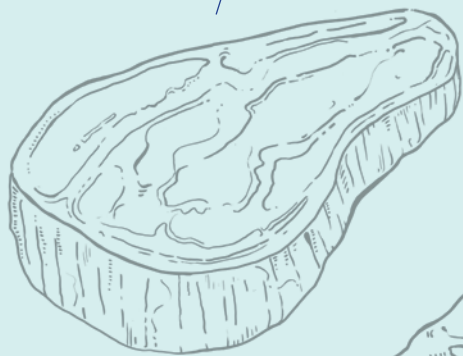
MF SPECIAL FUNCTIONS FOR MASS CATERING



thawing

MultiFresh® enables you to manage temperature, ventilation and the thawing time of your food before you use it. This process takes place in a sanitized chamber that **slows bacterial proliferation and preserves food structure.**

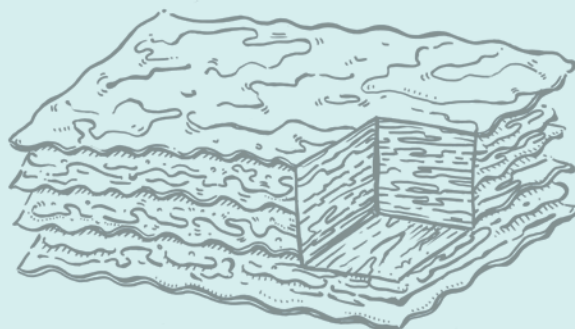
45 LB OF MEAT COOKED ON A ROASTING PAN thawed in two hours and 30 minutes



regeneration

MultiFresh® regenerates your food by **preserving the natural humidity of the product and avoiding oxidization.** Set the required time for serving your menu, and MultiFresh® will take your food from +37°F to the temperature you prefer.

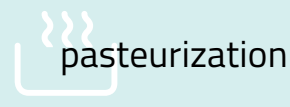
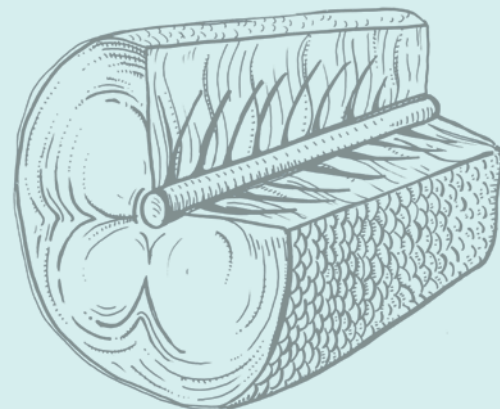
45 LB OF LASAGNA regenerated in an hour and 30 minutes



low temperature cooking

MultiFresh® makes the different phases of low temperature cooking cycles easier and allows customized management. Your meat and fish dishes stay soft and don't lose weight, **enhancing the taste of your food.** After cooking, MultiFresh® automatically switches to blast chilling or shock freezing.

45 LB OF FRESH FISH cooked at low temperature for 45 minutes



pasteurization

MultiFresh® pasteurizes safely, reaching and maintaining high temperatures before blast chilling (+37°F) or shock freezing (0°F) your products. **Reduced levels of bacteria increases the shelf life of food.**

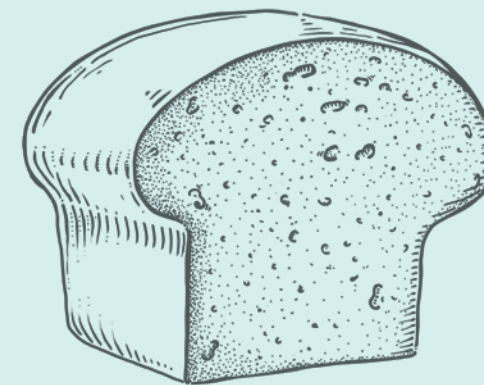
8 GAL OF TOMATO SAUCE pasteurized and blast chilled to +37°F in 3 hours



proofing

MultiFresh® simplifies natural proofing cycles, **keeping sudden changes in temperature under control.** It limits excessive drying and always guarantees the perfect hydration level. Easy programming of the time taken to proof allows you to decide when your products will be ready.

45 LB OF BREAD risen and chilled to +50°F for 3 hours and 30 minutes



holding

MultiFresh®'s sanitized chamber holds your products **at the desired positive or negative temperature.** Your dishes are unaltered and perfectly preserved, avoiding any bad smells.

35 LB OF MIXED LEGUME SOUP held at +149°F for the length of the service



MyA: FRESHNESS IS AT HAND



MULTIFUNCTION DISPLAY

MyA is extremely easy to use. Through its simple, intuitive icons you can access MultiFresh®'s numerous functions and easily manage its cycles.



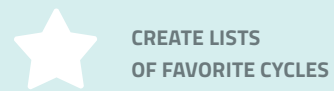
PRODUCT SPECIFIC CYCLE

There is a wide choice of cycles for each function, specifically designed and tested to maintain the intrinsic characteristics of each product group.



OUTSTANDING CUSTOMIZATION OPTIONS

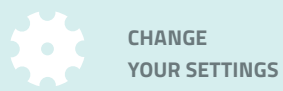
With MyA you can easily edit the parameters of each cycle, including ventilation, duration, and temperature, to create the ideal process for each food type.



Create a list of **favorite** cycles so that you can start and manage your most frequently used production processes with a simple touch.



After you have started a cycle you can edit its parameters and save new settings, creating a customized cycle.



Every process is perfectly customizable: for each cycle you can edit the air temperature, core temperature, duration and ventilation.



The MultiFresh® continuous cycle runs uninterrupted for more than 8 hours, blast chilling or shock freezing even boiling hot food.

MYA: MY ASSISTANT, THE TOUCHSCREEN USER INTERFACE OF MULTIFRESH



RESISTANT TOUCH SCREEN

MultiFresh®'s touch screen also works when you are using kitchen gloves.



ANTI-FINGERPRINT SCREEN

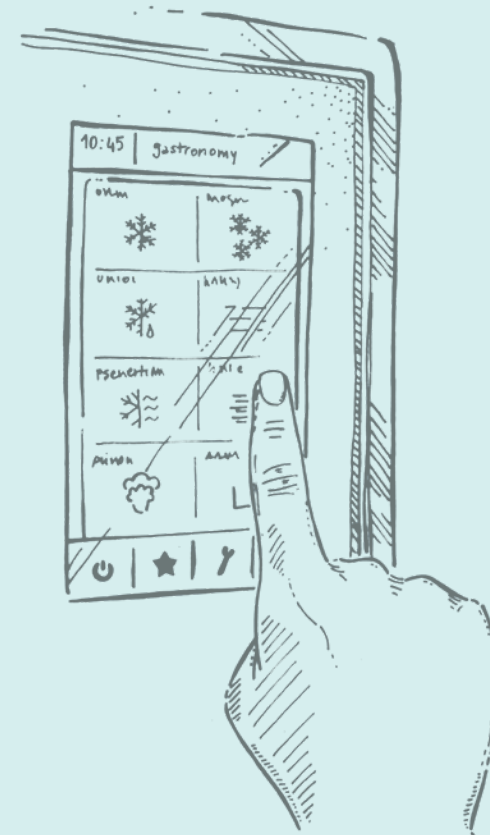
The anti-fingerprint screen ensures that you don't leave any marks on it when working.



USB PORT AND WI-FI

Download your data and connect all your devices.

SET UP YOUR MOST USED FEATURES IN A FEW SIMPLE STEPS



START AUTOMATIC BLAST CHILLING

- 1 SELECT FUNCTION
- 2 SELECT CYCLE
- 3 SELECT AUTOMATIC MODE
- 4 CONTROL VENTILATION
- 5 START CYCLE

START MANUAL BLAST CHILLING

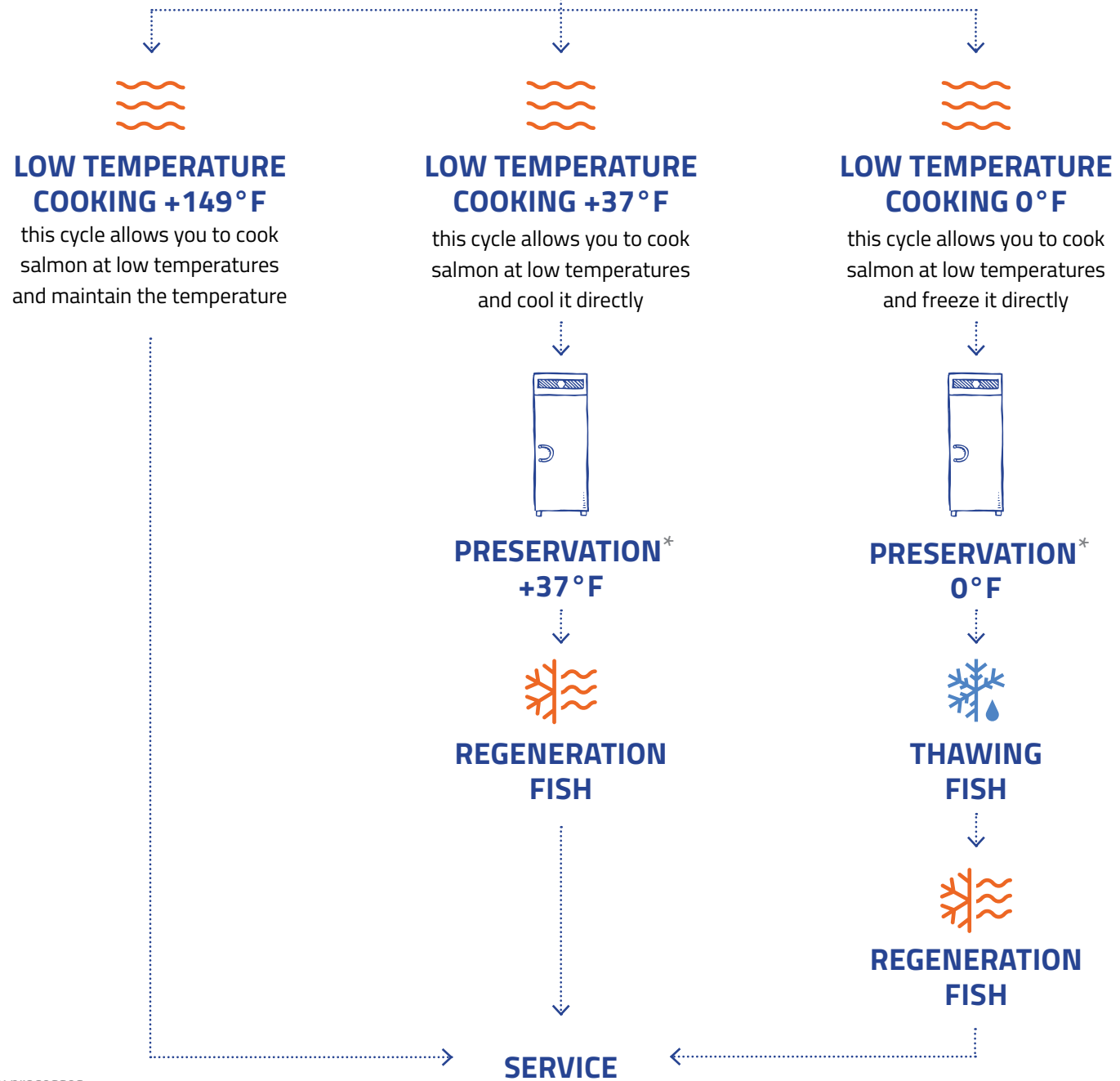
- 1 SELECT FUNCTION
- 2 SELECT CYCLE
- 3 SELECT MANUAL MODE
- 4 SET TIME
- 5 START CYCLE

START CYCLE PARAMETERS

- 1 ONCE THE CYCLE HAS STARTED SELECT SETTINGS
- 2 SET SPECIFIC PHASE DATA
- 3 CONFIRM SAVE
- 4 MYA RETURNS TO THE RUN PAGE

FRESHNESS PROCESSES

SALMON FILET WITH STEAMED VEGETABLE TRIO



*Irinox processes need the use of holding cabinets



COOKING SALMON AT LOW-TEMPERATURE

MultiFresh® cooks fish at low temperatures, measuring core temperatures with the MultiSensor® probe. Low-temperature cooking enhances the delicate flavor of salmon, making it perfect

to pair with a trio of steamed vegetables. Your dish cooks evenly and keeps all of its organoleptic properties. The MultiFresh® low-temperature cooking cycle reduces cooking loss and allows you to use fewer condiments.



**ROSEMARY
CHICKEN THIGHS
WITH CARROT
PUREE**



traditional cooking



**CHILLING
VEGETABLES +37°F**



PRESERVATION* +37°F



**REGENERATION
VEGETABLES**



**HOLDING
VEGETABLES**

SERVICE

**MAINTAINING
THE PUREE
TEMPERATURE**

MultiFresh® allows you to maintain the ideal temperature for each food in order to have it ready to be served at any time, whether hot or cold. Keep your carrot puree at serving temperature

and pair it with a rosemary chicken thigh to complete the dish. Thanks to MultiFresh® temperature and ventilation control, your dishes maintain their natural moisture.

*Irinox processes need the use of holding cabinets

**SLICE OF
BREADED COD
WITH SALAD**



breeding cod


FREEZING
SEAFOOD 0°F



PRESERVATION* 0°F

frying

SERVICE

*Irinox processes need the use of holding cabinets



FREEZING COD

For mid-long preservation of your dishes it is necessary to shock freeze them at 0°F at their core. The speed of MultiFresh® shock freezing reduces food contamination. Moreover, the water within the food solidifies into

micro-crystals, avoiding the creation of macro-crystals that would change the fish's moisture. With MultiFresh you can freeze the cod and then fry it when you need it, so that it tastes crispy and freshly fished.



**REGENERATING
POTAGE
PARMENTIER**

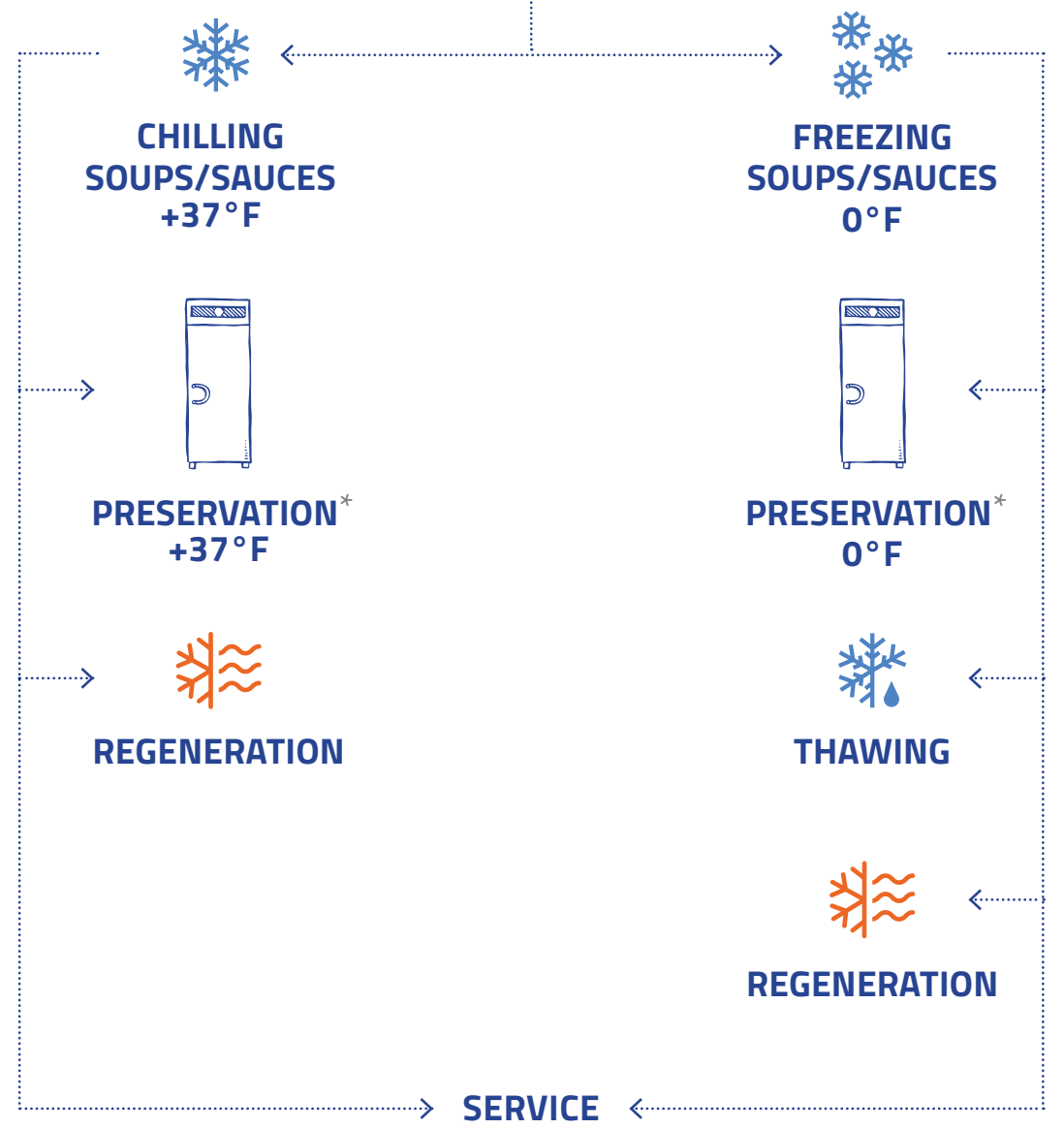
With MultiFresh®, you can regenerate all your dishes by setting the desired ventilation and temperature, and you can decide what time you want the hot food ready to be served. You can prepare your potage parmentier in advance, regenerate

and serve it as needed, streamlining your work. The MultiFresh® regeneration cycles prevent food from oxidizing and dehydrating, automatically going from maintenance at +37°F to the temperature you pre-selected for your dish.

**CREME
PARMENTIER**



traditional cooking



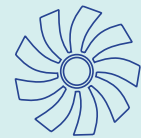
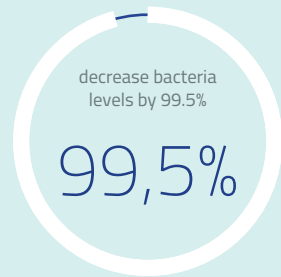
*Irinnox processes need the use of holding cabinets

FEATURES



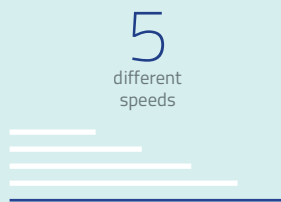
Sanigen

The Irinox patented sanification system sanitizes every part of the chamber, including the areas that are difficult to access for cleaning (e.g. the evaporator, etc.).



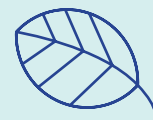
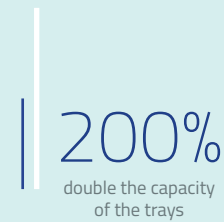
Humidity Management System

Irinox's sophisticated software (tested with the best pastry chefs) and fan speed control automatically manage all the components of the refrigeration circuit.



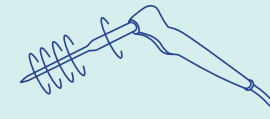
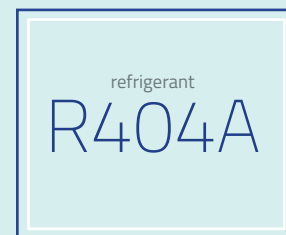
MultiRack®

Irinox patented an adjustable tray holder, which allows double the number of trays to be loaded into each model. It is also possible to customize the distance between trays, leading to better air distribution and greater temperature uniformity on all levels.



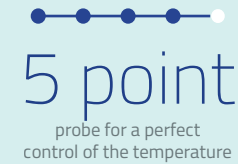
Refrigerant Gas

The entire range of products has been tested for the use of the refrigerant R404A.



MultiSensor

MultiFresh® is supplied with a MultiSensor® 5 point probe for perfect temperature control. The conical shape of the MultiSensor® probe makes it easy to remove from food without using heat.



Defrost

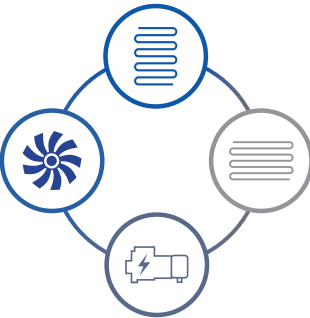
MultiFresh® does not defrost automatically because it is constantly able to remove all the heat from the chamber. This prevents the formation of ice on the evaporator.



HACCP

HACCP (Hazard-Analysis and Control of Critical Points) is the protocol that regulates and prevents food contamination. It establishes and implements the monitoring of the Critical Control Points in order to reduce and prevent identified hazards. The first European regulation on HACCP is dated 1993 (Directive 43/93/CEE), followed by the Regulation CE 178/2002 and Regulation CE 852/2004. MultiFresh® enables you to track your work during each single process and shows the specific parameters of each different cycle. It also allows to download all the data via WiFi or USB stick.

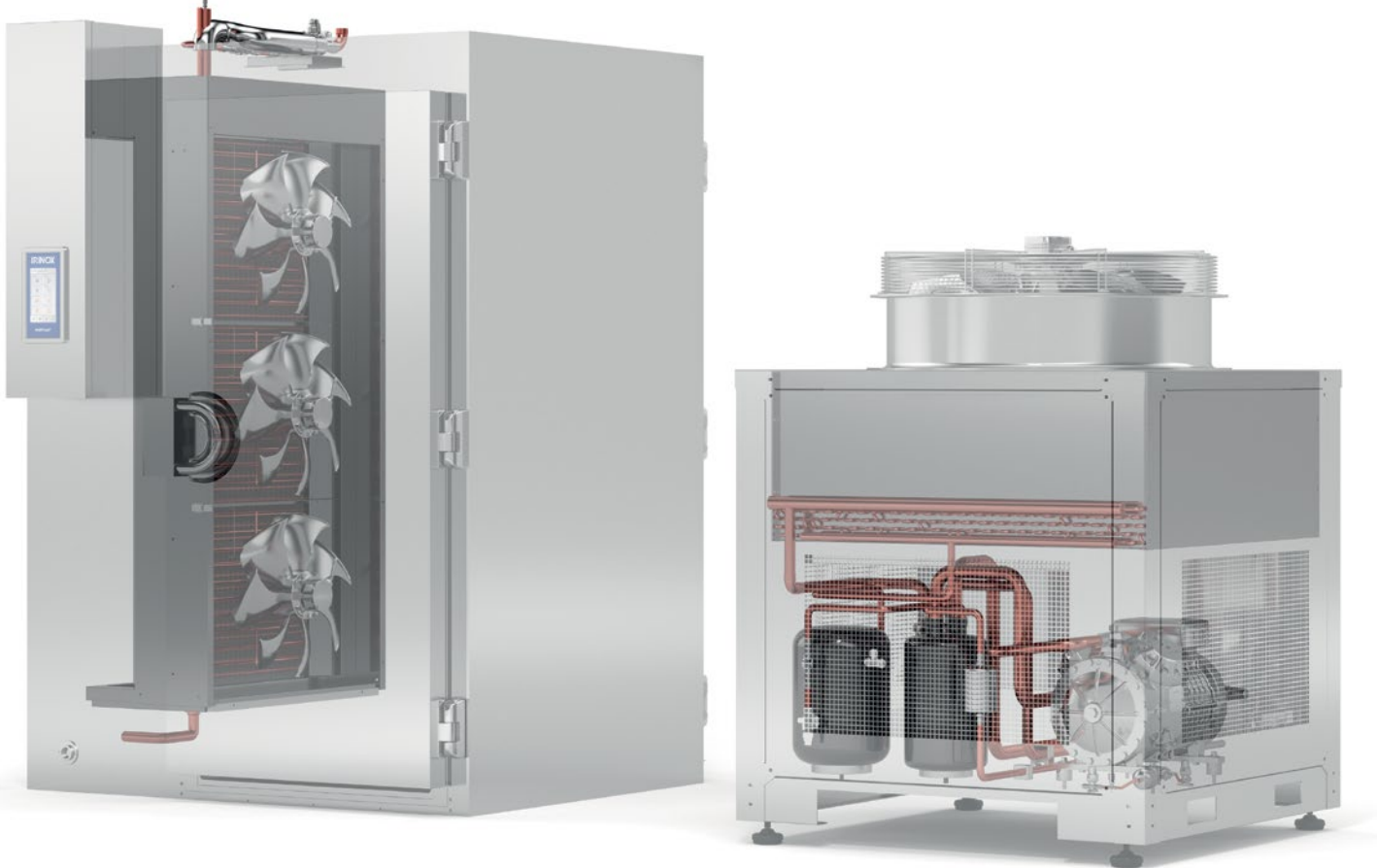
IRINOX BALANCE SYSTEM®



IRINOX BALANCE SYSTEM®

Numerous tests and studies performed on cooling curves and the use of sophisticated software have made it possible to determine **the perfect size of the main refrigerator components** (condenser, evaporator, compressor and fans): **IrinoxBalanceSystem®**. The evaporators and condensers involved are built to the drawings and specifications of our engineering office so that our equipment provides unbeatable performance.

The principle on which blast chillers operate consists of removing heat from food in the shortest time possible in order to limit food aging. Our blast chillers guarantee the fastest heat removal, including with boiling hot food, without damaging it in any way.



REACH-IN MACHINES



MF 25.1

Yield per cycle 55 lbs
 Tray capacity nr.
 ● 12" x 20" x 2 1/2" - 4
 ● 18" x 13" - 5
 Dimensions 31" x 30 1/2" x 37"
 Weight 254 lbs
 W 1.3 kW A 6,4 A V 208 V-60Hz (2 PH)



MF 30.2

Yield per cycle 66 lbs
 Tray capacity nr.
 ● 12" x 20" x 2 1/2" - 6
 ● 18" x 26 - 5
 Dimensions 34 1/4" x 35 1/2" x 37"
 Weight 309 lbs
 W 2.3 kW A 11.7 A V 208 V-60Hz (2 PH)

AVAILABLE MODELS:

- › Air condensation (STANDARD)
- › Cityline water condensation
- › Remote condensing unit

STANDARD EQUIPEMENT:

- › Left opening
- › Standard adjustable feet
- › Core probe 5 points
- › Wire Sheeves

AVAILABLE ON REQUEST:

- › Right opening
- › Castors with brake
- › Additional core probe
- › Sous-vide core probe



MF 45.1L

Yield per cycle 99 lbs
 Tray capacity nr.
 ● 12" x 20" x 2 1/2" - 18
 ● 18" x 26 - 12
 Dimensions 34 1/4" x 43" x 64"
 Weight 521 lbs
 W 4.8 kW A 16 A V 208 V-60Hz (3 PH)



MF 70.1L

Yield per cycle 154 lbs
 Tray capacity nr.
 ● 12" x 20" x 2 1/2" - 26
 ● 18" x 26 - 18
 Dimensions 34 1/4" x 43" x 79"
 Weight 742 lbs
 W 6.7 kW A 26.8 A V 208 V-60Hz (3 PH)

ROLL-IN MACHINES



MF 100.1*

Yield per cycle 220 lbs
 Capacity
 ● 1 roll-in rack (12" x 20" pans only)
 Dimensions 47 5/8" x 43 7/8" x 91 1/4"
 Weight 750 lbs
 W 1.6 kW A 5.2 A V 208 V-60Hz (3 PH)
 Condensing unit 100 RU
 W 12 kW A 38.7 A V 208 V-60Hz (3 PH)
 CU dimensions 34 1/16" x 53 1/16" x 55 1/16"
 CU weight 440 lbs



MF 100.2 SELF CONTAINED**

Yield per cycle 221 lbs
 Capacity
 ● 1 roll-in rack (20" x 26" or 20,25" x 26" pans)
 or 2 roll-in rack (28 1/2" x 18" pans)
 or 1 combi-oven trolley on request
 Dimensions 63" x 56" x 102"
 Weight 1719.90 lbs
 W 14.3 kW A 45 A V 208 V-60Hz (3 PH)

Available in the STANDARD version with chilling and freezing cycles. Available on request in the PLUS version, which also includes thawing, proofing, low temperature cooking, regeneration, holding, chocolate storing, pasteurization.

AVAILABLE VERSIONS:

- › Air condensation
- › Cityline water condensation
- › Tower water condensation

STANDARD EQUIPEMENT:

- › Sunken floor
- › Right opening
- › Core probe 5 points

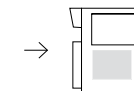
AVAILABLE ON REQUEST:

- › Without condensing unit
- › With ramp
- › Door stop 120° or 100°
- › Sanigen
- › Opposite door's opening
- › Additional core probe
- › Sous-vide core probe
- › Knocked down

Trolleys positioning

Available inner area 20 7/8" x 25 3/8"

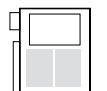
1 trolley
 12" x 20" pans only
 Roll-in Rack



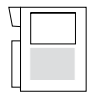
Trolleys positioning

Available inner area 32 1/4" x 35 3/8"

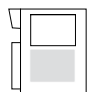
Type B - 2 trolleys
 28.25" x 18" x h 69.5"
 Slim Rack



Type C - 1 trolley
 20.25" x 26" x h 69.5"
 Full Rack



Type D - 1 trolley
 combi oven trolley
 Combi Rack



TRAY ● tray height ● trolleys number	DIMENSIONS width x depth x height
YIELD IN LBS from 194°F to 37°F / 0°F	ELECTRICAL DATA W max absorbed power A max absorbed current V voltage

* Plus version not available
 ** Standard with ramp water condensation not available

Note:
 Plus features (heat cycles) only available as an option on trolley units.

Certifications:





MF 100.2

Yield per cycle 221 lbs

Capacity

- 1 roll-in rack (20" x 26" or 20.25" x 26" pans) or 2 roll-in rack (28 1/4" x 18" pans) or 1 combi-oven trolley on request

Dimensions 63" x 56 1/8" x 94 5/16"

Weight 1058 lbs

W 3.4 kW A 10.60 A V 208 V-60Hz (3 PH)

Condensing unit 100 RU

W 12 kW A 38.7 A V 208 V-60Hz (3 PH)

CU dimensions 34 3/16" x 53 3/16" x 55 13/16"

CU weight 440 lbs



MF 130.2

Yield per cycle 287 lbs

Capacity

- 1 roll-in rack (20" x 26" or 20.25" x 26" pans) or 2 roll-in rack (28 1/4" x 18" pans) or 1 combi-oven trolley on request

Dimensions 63" x 56 1/8" x 94 5/16"

Weight 1058 lbs

W 3.4 kW A 10.6 A V 208 V-60Hz (3 PH)

Condensing unit 130 RU

W 16.4 kW A 53.3 A V 208 V-60Hz (3 PH)

CU dimensions 34 3/16" x 53 3/16" x 55 13/16"

CU weight 441 lbs



MF 180.2

Yield per cycle 397 lbs

Capacity

- 1 roll-in rack (20" x 26" or 20.25" x 26" pans) or 2 roll-in rack (28 1/4" x 18" pans) or 1 combi-oven trolley on request

Dimensions 63" x 56 1/8" x 94 5/16"

Weight 1058 lbs

W 3.4 kW A 10.6 A V 208 V-60Hz (3 PH)

Condensing unit 180 RU

W 19.1 kW A 62.4 A V 208 V-60Hz (3 PH)

CU dimensions 47 1/4" x 53 3/16" x 60 1/8"

CU weight 677 lbs



MF 250.2

Yield per cycle 551 lbs

Capacity

- 1 roll-in rack (20" x 26" or 20.25" x 26" pans) or 2 roll-in rack (28 1/4" x 18" pans) or 1 combi-oven trolley on request

Dimensions 63" x 56 1/8" x 94 5/16"

Weight 1058 lbs

W 3.4 kW A 10.6 A V 208 V-60Hz (3 PH)

Condensing unit 250 RU

W 21.5 kW A 69.3 A V 208 V-60Hz (3 PH)

CU dimensions 47 1/4" x 53 3/16" x 60 1/8"

CU weight 679 lbs



MF 250.2 2T PASS-THRU

Yield per cycle 551 lbs

Capacity

- 2 roll-in rack (20" x 26" or 20.25" x 26" pans) or 4 roll-in rack (28 1/4" x 18" pans) or 2 combi-oven trolley on request

Dimensions 63" x 102 1/8" x 96 1/16"

Weight 1764 lbs

W 6.7 kW A 20.90 A V 208 V-60Hz (3 PH)

Condensing unit 250 RU

W 21.5 kW A 69.3 A V 208 V-60Hz (3 PH)

CU dimensions 47 1/4" x 53 3/16" x 60 1/8"

CU weight 679 lbs

TRAY

- tray height
- trolleys number

YIELD IN LBS

from 194 °F to 37 °F / 0 °F

DIMENSIONS

width x depth x height

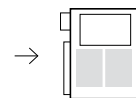
ELECTRICAL DATA

- max absorbed power
- max absorbed current
- voltage

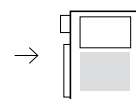
Trolleys positioning

Available inner area 32 1/4" x 35 1/16"

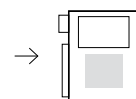
Type B - 2 trolleys
28 1/4" x 18" x h 69.25"
Slim Rack



Type C - 1 trolley
20.25" x 26" x h 69.5"
Full Rack



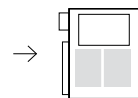
Type D - 1 trolley
combi oven trolley
Combi Rack



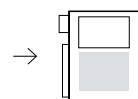
Trolleys positioning

Available inner area 32 1/4" x 35 3/16"

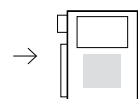
Type B - 2 trolleys
28 1/4" x 18" x h 69.25"
Slim Rack



Type C - 1 trolley
20.25" x 26" x h 69.5"
Full Rack



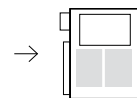
Type D - 1 trolley
combi oven trolley
Combi Rack



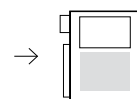
Trolleys positioning

Available inner area 32 1/4" x 35 1/16"

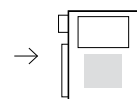
Type B - 2 trolleys
28 1/4" x 18" x h 69.25"
Slim Rack



Type C - 1 trolley
20.25" x 26" x h 69.5"
Full Rack



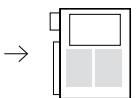
Type D - 1 trolley
combi oven trolley
Combi Rack



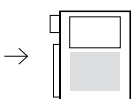
Trolleys positioning

Available inner area 32 1/4" x 35 1/16"

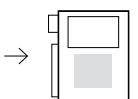
Type B - 2 trolleys
28 1/4" x 18" x h 69.25"
Slim Rack



Type C - 1 trolley
20.25" x 26" x h 69.5"
Full Rack



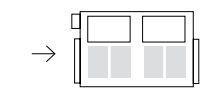
Type D - 1 trolley
combi oven trolley
Combi Rack



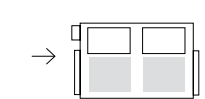
Trolleys positioning

Available inner area 32 1/4" x 81 1/2"

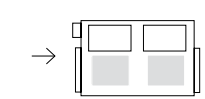
Type B - 4 trolleys
28 1/4" x 18" x h 69.25"
Slim Rack



Type C - 2 trolleys
20.25" x 26" x h 69.5"
Full Rack



Type D - 2 trolleys
combi oven trolley
Combi Rack



Note:

Plus features (heat cycles) only available as an option on trolley units.

Certifications:





MF 350.2 2T PASS-THRU

Yield per cycle 772 lbs
 Capacity
 2 roll-in rack (20" x 26" or 20.25" x 26" pans)
 or 4 roll-in rack (28 1/4" x 18" pans)
 or 2 combi-oven trolley on request
 Dimensions 63" x 102 1/8" x 96 1/16"
 Weight 1764 lbs
 W 6.7 kW A 20.90 A V 208 V-60Hz (3 PH)
 Condensing unit 350 RR
 W 33.8 kW A 107.9 A V 208 V-60Hz (3 PH)
 CU dimensions 47 1/4" x 53 3/16" x 46 1/16"
 CU weight 882 lbs
 Remote condenser
 Dimensions 97 3/8" x 30 1/16" x 37 1/16"
 Weight 342 lbs

MF 500.2 2T PASS-THRU

Yield per cycle 1103 lbs
 Capacity
 2 roll-in rack (20" x 26" or 20.25" x 26" pans)
 or 4 roll-in rack (28 1/4" x 18" pans)
 or 2 combi-oven trolley on request
 Dimensions 63" x 102 1/8" x 96 1/16"
 Weight 1764 lbs
 W 6.7 kW A 20.90 A V 208 V-60Hz (3 PH)
 Condensing unit 500 RR
 W 49.5 kW A 159.7 A V 208 V-60Hz (3 PH)
 CU dimensions 47 1/4" x 53 3/16" x 46 1/16"
 CU weight 915 lbs
 Remote condenser
 Dimensions 72 1/16" x 42 1/8" x 45 1/16"
 Weight 472 lbs

MF 350.2 3T PASS-THRU

Yield per cycle 772 lbs
 Capacity
 3 roll-in rack (20" x 26" or 20.25" x 26" pans)
 or 6 roll-in rack (28 1/4" x 18" pans)
 or 3 combi-oven trolley on request
 Dimensions 63" x 148 1/4" x 97 1/16"
 Weight 2646 lbs
 W 10.1 kW A 31.3 A V 208 V-60Hz (3 PH)
 Condensing unit 350 RR
 W 33.8 kW A 107.9 A V 208 V-60Hz (3 PH)
 CU dimensions 47 1/4" x 53 3/16" x 46 1/16"
 CU weight 882 lbs
 Remote condenser
 Dimensions 97 3/8" x 30 1/16" x 37 1/16"
 Weight 342 lbs

MF 500.2 3T PASS-THRU

Yield per cycle 1103 lbs
 Capacity
 3 roll-in rack (20" x 26" or 20.25" x 26" pans)
 or 6 roll-in rack (28 1/4" x 18" pans)
 or 3 combi-oven trolley on request
 Dimensions 63" x 148 1/4" x 97 1/16"
 Weight 2646 lbs
 W 10.1 kW A 31.3 A V 208 V-60Hz (3 PH)
 Condensing unit 500 RR
 W 49.5 kW A 159.7 A V 208 V-60Hz (3 PH)
 CU dimensions 47 1/4" x 53 3/16" x 46 1/16"
 CU weight 915 lbs
 Remote condenser
 Dimensions 72 1/16" x 42 1/8" x 45 1/16"
 Weight 472 lbs

MF 750.2 3T PASS-THRU

Yield per cycle 1654 lbs
 Capacity
 3 roll-in rack (20"x26" or 20.25" x 26" pans)
 or 6 roll-in rack (28 1/4" x 18" pans)
 or 3 combi-oven trolley on request
 Dimensions 63" x 148 1/4" x 97 1/16"
 Weight 2646 lbs
 W 10.1 kW A 31.3 A V 208 V-60Hz (3 PH)
 Condensing unit 750 RR
 W 68.6 kW A 234.5 A V 208 V-60Hz (3 PH)
 CU dimensions 47 1/4" x 94 1/4" x 48"
 CU weight 1323 lbs
 Remote condenser
 Dimensions 164 3/8" x 52 1/4" x 54 3/8"
 Weight 1206 lbs

TRAY
☉ tray height
☉ trolleys number
YIELD IN LBS
from 194 °F to 37 °F / 0 °F
DIMENSIONS
width x depth x height
ELECTRICAL DATA
W max absorbed power
A max absorbed current
V voltage

Trolleys positioning
 Available inner area 32 1/4" x 81 1/2"

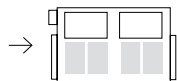
Trolleys positioning
 Available inner area 32 1/4" x 81 1/2"

Trolleys positioning
 Available inner area 32 1/4" x 127 3/16"

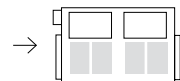
Trolleys positioning
 Available inner area 32 1/4" x 127 3/16"

Trolleys positioning
 Available inner area 32 1/4" x 127 3/16"

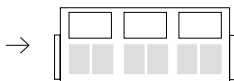
Type B - 4 trolleys
 28 1/4" x 18" x h 69.25"
 Slim Rack



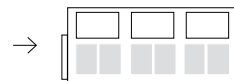
Type B - 4 trolleys
 28 1/4" x 18" x h 69.25"
 Slim Rack



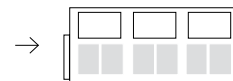
Type B - 6 trolleys
 28 1/4" x 18" x h 69.25"
 Slim Rack



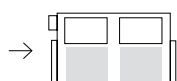
Type B - 6 trolleys
 28 1/4" x 18" x h 69.25"
 Slim Rack



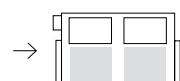
Type B - 6 trolleys
 28 1/4" x 18" x h 69.25"
 Slim Rack



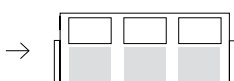
Type C - 2 trolleys
 20.25" x 26" x h 69.5"
 Full Rack



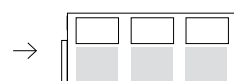
Type C - 2 trolleys
 20.25" x 26" x h 69.5"
 Full Rack



Type C - 3 trolleys
 20.25" x 26" x h 69.5"
 Full Rack



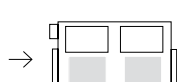
Type C - 3 trolleys
 20.25" x 26" x h 69.5"
 Full Rack



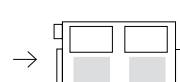
Type C - 3 trolleys
 20.25" x 26" x h 69.5"
 Full Rack



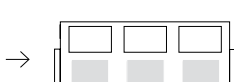
Type D - 2 trolleys
 combi oven trolley
 Combi Rack



Type D - 2 trolleys
 combi oven trolley
 Combi Rack



Type D - 3 trolleys
 combi oven trolley
 Combi Rack



Type D - 3 trolleys
 combi oven trolley
 Combi Rack



Type D - 3 trolleys
 combi oven trolley
 Combi Rack



Note:

Plus features (heat cycles) only available as an option on trolley units.

Certifications:





MF 750.2 4T PASS-THRU

Yield per cycle 1653 lbs
 Capacity
 4 roll-in rack (20" x 26" or 20,25" x 26" pans)
 or 8 roll-in rack (28 1/4" x 18" pans)
 or 4 combi-oven trolley on request
 Dimensions 63" x 194 1/16" x 97 1/16"
 Weight 3528 lbs
 13.4 kW 41.6 A 208 V-60Hz (3 PH)
 Condensing unit 750 RR
 68.6 kW 234.5 A 208 V-60Hz (3 PH)
 CU dimensions 47 1/4" x 94 1/4" x 48"
 CU weight 1323 lbs
 Remote condenser
 Dimensions 164 3/8" x 52 1/4" x 54 5/8"
 Weight 1206 lbs

MF 180.2L LARGE

Yield per cycle 397 lbs
 Capacity
 3 roll-in rack (20" x 26" or 20,25" x 26" pans)
 or 3 roll-in rack (28 1/4" x 18" pans)
 or 2 combi-oven trolley on request
 Dimensions 74 1/8" x 67 7/8" x 94 5/8"
 Weight 1323 lbs
 3 kW 10 A 208 V-60Hz (3 PH)
 Condensing unit 180 RU
 19.1 kW 62.4 A 208 V-60Hz (3 PH)
 CU dimensions 47 1/4" x 53 3/16" x 60 1/8"
 CU weight 677 lbs



MF 350.2 2TL PASS-THRU LARGE

Yield per cycle 772 lbs
 Capacity
 6 roll-in rack (20" x 26" or 20,25" x 26" pans)
 or 6 roll-in rack (28 1/4" x 18" pans)
 or 4 combi-oven trolley on request
 Dimensions 74" x 125 3/4" x 97 1/16"
 Weight 2205 lbs
 6.7 kW 20.90 A 208 V-60Hz (3 PH)
 Condensing unit 350 RR
 33.8 kW 107.9 A 208 V-60Hz (3 PH)
 CU dimensions 47 1/4" x 53 3/16" x 46 1/16"
 CU weight 882 lbs
 Remote condenser
 Dimensions 97 5/8" x 30 1/16" x 37 1/8"
 Weight 342 lbs



MF 500.2 3TL PASS-THRU LARGE

Yield per cycle 1103 lbs
 Capacity
 9 roll-in rack (20" x 26" or 20,25" x 26" pans)
 or 9 roll-in rack (28 1/4" x 18" pans)
 or 6 combi-oven trolley on request
 Dimensions 74" x 183 5/8" x 86 5/8"
 Weight 3087 lbs
 10.1 kW 31.3 A 208 V-60Hz (3 PH)
 Condensing unit 500 RR
 49.5 kW 159.7 A 208 V-60Hz (3 PH)
 CU dimensions 47 1/4" x 53 3/16" x 46 1/16"
 CU weight 915 lbs
 Remote condenser
 Dimensions 72 7/16" x 42 1/8" x 45 1/4"
 Weight 472 lbs



MF 750.2 4TL PASS-THRU LARGE

Yield per cycle 1654 lbs
 Capacity
 12 roll-in rack (20" x 26" or 20,25" x 26" pans)
 or 12 roll-in rack (28 1/4" x 18" pans)
 or 8 combi-oven trolley on request
 Dimensions 74" x 241 1/2" x 86 5/8"
 Weight 3969 lbs
 13.4 kW 41.6 A 208 V-60Hz (3 PH)
 Condensing unit 750 RR
 68.6 kW 234.5 A 208 V-60Hz (3 PH)
 CU dimensions 47 1/4" x 94 1/4" x 48"
 CU weight 1323 lbs
 Remote condenser
 Dimensions 164 3/8" x 52 1/4" x 54 5/8"
 Weight 1206 lbs

TRAY
 tray height
 trolleys number

YIELD IN LBS
 from 194 °F to 37 °F / 0 °F

DIMENSIONS
 width x depth x height

ELECTRICAL DATA
 max absorbed power
 max absorbed current
 voltage

Trolleys positioning
 Available inner area 32 1/4" x 173 3/4"

Trolleys positioning
 Available inner area 43 3/16" x 47 1/4"

Trolleys positioning
 Available inner area 43 3/16" x 105 1/8"

Trolleys positioning
 Available inner area 32 1/4" x 163"

Trolleys positioning
 Available inner area 32 1/4" x 173 3/4"

Type B - 8 trolleys
 28 1/4" x 18" x h 69.25"
 Slim Rack



Type B - 3 trolleys
 28 1/4" x 18" x h 69.25"
 Slim Rack



Type B - 6 trolleys
 28 1/4" x 18" x h 69.25"
 Slim Rack



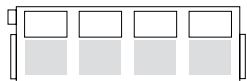
Type B - 9 trolleys
 28 1/4" x 18" x h 69.25"
 Slim Rack



Type B - 12 trolleys
 28 1/4" x 18" x h 69.25"
 Slim Rack



Type C - 4 trolleys
 20.25" x 26" x h 69.5"
 Full Rack



Type C - 3 trolley
 20.25" x 26" x h 69.5"
 Full Rack



Type C - 6 trolleys
 20.25" x 26" x h 69.5"
 Full Rack



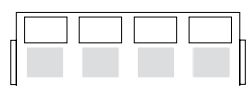
Type C - 9 trolleys
 20.25" x 26" x h 69.5"
 Full Rack



Type C - 12 trolleys
 20.25" x 26" x h 69.5"
 Full Rack



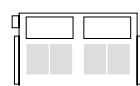
Type D - 4 trolleys
 combi oven trolley
 Combi Rack



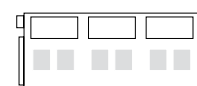
Type D - 2 trolleys
 combi oven trolley
 Combi Rack



Type D - 4 trolleys
 combi oven trolley
 Combi Rack



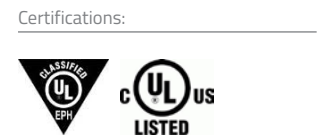
Type D - 6 trolleys
 combi oven trolley
 Combi Rack



Type D - 8 trolleys
 combi oven trolley
 Combi Rack



Note:
 Plus features (heat cycles) only available as an option on trolley units.



IRINOX NETWORK

OUR PEOPLE AT THE CORE

The best technology has people at its core. For this reason, Irinox is now a network of professionals able to handle all of your needs. Our consultants work everyday to find the best solutions for your business, from purchase to installation, and to the everyday use of our machines. Irinox Network is the human element that has made our technology the market leader. Our network of technicians and our customer care will be on your side at every moment. The success of Irinox comes from the people who work with us everyday.



CONSULTANT NETWORK

CUSTOMIZED SOLUTIONS

The efficiency of our machines goes together with the efficiency of our consultants of production processes. Irinox offers free consultancy and customized solutions for catering, pastry-making, baking, ice cream making, butchery, bread making, restaurant industry and mass catering. **We believe that each client has specific needs and that the best way to provide solutions is by finding them together.** Our process consists of two phases: analysis and action. During the first meeting we narrow down your needs and the areas of intervention, while during the second, we elaborate on solutions with you.

Our consultants are the experts you need to make your business more efficient by guaranteeing higher speeds, more margin and higher quality.



INSTALLER NETWORK

TECHNOLOGY MADE EASY

Technology becomes useful when it makes people's lives easier, this is why we want to help you make the best use of our products from the beginning. Irinox offers a network of professional experts in installing and programming our machines. Our network spreads across North America and throughout all the main countries in the world, assisting you during installation and advising on components. **We support your business after purchase by taking care of all that is needed to get MultiFresh® ready to assist you in the kitchen.**



CHEF NETWORK

WITH YOU EVERY DAY

Irinox takes on the everyday challenges you experience in the kitchen, offering a network of professional chefs. **Irinox Chef Network provides customized advice on different needs and organizes live demos on request.** Our chefs will assist you in the journey that takes your fresh products from the kitchen to the table. Get the most out of our machines by working with a network of chefs that help you reach your goals.



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