

# Your guide to Irinox blast chillers and shock freezers



Blast chilling, shock  
freezing, proofing,  
thawing and food  
preservation

**IRINOX**

Irinox technology enables you to cool, freeze, proof, thaw and cook at low temperatures.



### Blast Chilling

Multi Fresh® has a rapid-chilling, process of +3°C at the product's core, preserving maximum quality, colour, aroma, taste and extending shelf life. Only quick chilling a product to core temperature maintains its original flavour, quality and nutritional integrity. When food temperatures hover between +10°C and +70°C, food safety can be compromised through oxidation, evaporation and the spread of bacteria.

### Shock Freezing

Standard freezing systems crystallise the liquid inside food, damaging its structure.

Multi Fresh® forms smaller microcrystals, keeping intact the food's structure thanks to quick-chill penetration right to the centre of the product. Moisture, texture and colour will not be lost when the food is thawed, and nutritional properties and quality will remain completely intact.

### Proofing

Multi Fresh® has a special cycle for croissant and leavened dough. An ideal cycle for rising and preserving leavened dough, the cycle lets it rise (during the night, for example) and holds it until it's time to go into the oven.

### Thawing

Delicate cycle that combines warm temperature and suitable ventilation to bring the frozen product to a positive temperature, without damaging its structure. In this way, there is no loss of the food's organoleptic properties.

### Two Modes of Work:

**Standard Mode:** Includes four standard cycles for blast chilling or shock freezing delicate or texture-sensitive products. **Dynamic Mode:** A kitchen assistant with step-by-step suggestions, there are dedicated cycles for meat, fish, vegetables, pasta, rice, soup, sauces, bread and pastry.

### Low Temperature Cooking

Multi Fresh® features exclusive low-temperature cooking and regeneration cycles. This enables the chef to make the most of the equipment, even when the kitchen is closed. Multi Fresh® "low-temperature cooking" cycle is ideal for cooking specific types of meat and fish to enhance flavour and aroma and ensure even cooking and colour preservation.



**Three functions, one unique holding cabinet.**  
Irinox leads the way in food preservation technology. You can preserve foods perfectly, safeguarding the quality of flavours, colours and taste. The Irinox Holding Cabinets are versatile, customisable and entirely sanitised; to guarantee a quick return to temperature and no sudden temperature changes.

# Holding Cabinets Range



	CP40 Multi		Condenser Unit		CP80 Multi		Condenser Unit		CP120 Multi		Condenser Unit	
Tray capacity	from 40 to 80				from 80 to 160				from 120 to 240			
Dimensions mm	W 900 x D 1245 x H 2360		W 840 x D 560 x H 430		W 1840 x D 1245 x H 2360		W 840 x D 730 x H 550		W 2770 x D 1245 x H 2360		W 670 x D 1010 x H 1010	
Max power consumption	1,3 kW		1,1 kW		2 x 1,3 kW		2 kW		3 x 1,3 kW		3 kW	
Max tension absorbed	5,5 A		6,8 A		2 x 5,5 A		4 A		3 x 5,5 A		6,2 A	
Voltage	230V-50Hz (1N+PE)		230V-50Hz (1N+PE)		230V-50Hz (1N+PE)		400V-50Hz (3N+PE)		230V-50Hz (1N+PE)		400V-50Hz (3N+PE)	



	CP40 Multi +		Condenser Unit		CP80 Multi +		Condenser Unit		NICE	
Tray capacity	from 40 to 80				from 80 to 160				Max 31 trays GN2/1	
Dimensions mm	W 900 x D 1245 x H 2360		W 840 x D 730 x H 550		W 1840 x D 1245 x H 2360		W 670 x D 1010 x H 1010		W 730 x D 821 x H 2060	
Max power consumption	1,3 kW		2 kW		2 x 1,3 kW		3 kW		0,97 / 1,6 kW	
Max tension absorbed	5,5 A		4 A		2 x 5,5 A		6,2 A		4,7 / 7,9 A	
Voltage	230V-50Hz (1N+PE)		400V-50Hz (3N+PE)		230V-50Hz (1N+PE)		400V-50Hz (3N+PE)		230V-50Hz (1N+PE)	

# Multi Fresh® Range



	EF 10.1	EF 15.1	EF 20.1	EF 30.1	EF 45.1
Tray capacity	3 (GN1/1 or 60x40)	5 (GN1/1 or 60x40)	from 4 to 8 (GN1/1 or 60x40)	from 9 to 18 (GN1/1 or 60x40)	from 13 to 27 (GN1/1 or 60x40)
Dimensions mm	W 535 x D 655 x H 760	W 720 x D 747 x H 835	W 790 x D 771 x H 870	W 790 x D 971 x H 1595	W 790 x D 972 x H 1970
Max power consumption	0,97 kW	1,2 kW	1,2 kW	2,9 kW	3,7 kW
Max tension absorbed	5 A	6,3 A	6,3 A	5,2 A	5,6 A
Voltage	230V-50Hz (1N+PE)	230V-50Hz (1N+PE)	230V-50Hz (1N+PE)	400V-50Hz (3N+PE)	400V-50Hz (3N+PE)



	MF 25.1	MF 30.2	MF 45.1	MF 70.2	MF 70.1	MF 85.2
Tray capacity	from 4 to 8 (GN1/1 or 60x40)	from 4 to 8 (GN2/1 or 60x40) from 6 to 14 (GN1/1)	from 9 to 18 (GN1/1 or 60x40)	from 9 to 18 (GN2/1 or 60x40) from 16 to 34 (GN1/1)	from 13 to 27 (GN1/1 or 60x40)	from 13 to 27 (GN2/1 or 60x40) from 26 to 54 (GN1/1)
Dimensions mm	W 790 x D 771 x H 870	W 870 x D 902 x H 870	W 790 x D 962 x H 1595	W 870 x D 1092 x H 1595	W 790 x D 962 x H 1970	W 870 x D 1092 x H 1970
Max power consumption	1,2 kW	1,6 kW	3,6 kW	5,2 kW	5,3 kW	6,2 kW
Max tension absorbed	6,5 A	7,1 A	5,6 A	10,6 A	10,8 A	13,5 A
Voltage	230V-50Hz (1N+PE)	230V-50Hz (1N+PE)	400V-50Hz (3N+PE)	400V-50Hz (3N+PE)	400V-50Hz (3N+PE)	400V-50Hz (3N+PE)

## Customised Menu

Multi Fresh® can create customised menus, saving specific cycles for your individual products. Enter the name of the cycle, air temperature and duration, then Multi Fresh® will work with the set parameters.

## Multi Fresh Plus®

An innovative and unique low temperature cooking function. It has 60 dynamic and 20 personalised cycles; thawing controlled temperature, multiple proofing, regeneration, holding and pasteurisation cycles. With Sanigen® sanitising system as standard.

## Sanigen®

This system addresses all of the cleaning and sanitation needs for Multi Fresh®, even the most difficult to access parts. Sanitising is air-powered, using Bioxygen® technology to act directly in the atmosphere and on the surface of food products. With Sanigen®, Multi Fresh® users are guaranteed the absence of unpleasant smells throughout work cycles and at the end of the day. Sanigen® is standard on the Multi Fresh® and optional on the EF30.1 and EF45.1 models only.

## Energy Savings

Increase your output by 30-40% , and at the same time save the equivalent in energy usage. With Multi Fresh®, cooling or freezing takes place rapidly due to the units power and the low energy-consumption internal fans. Multi Fresh® is designed to be environmentally friendly and is made from state-of-the-art materials and components for reduced environmental impact.



	MF 100.1	MF 130.2	MF 180.2	MF 250.2	MF 300.2
Tray capacity	1 trolley from 20 (GN1/1 or 60x40)	1 trolley from 20 (GN2/1 or 60x80) 2 trolleys from 20 (GN1/1 or 60x40)	1 trolley from 20 (GN2/1 or 60x80) 2 trolleys from 20 (GN1/1 or 60x40)	1 trolley from 20 (GN2/1 or 60x80) 2 trolleys from 20 (GN1/1 or 60x40)	1 trolley from 20 (GN2/1 or 60x80) 2 trolleys from 20 (GN1/1 or 60x40)
Dimensions mm	W 1210 x D 1115 x H 2150	W 1500 x D 1275 x H 2150	W 1600 x D 1425 x H 2150	W 1600 x D 1425 x H 2150	W 1880 x D 1625 x H 2150
Max power consumption	1,1 kW	1,1 kW	2,2 kW	2,2 kW	3,2 kW
Max tension absorbed	2,5 A	2,5 A	4,2 A	4,2 A	5,4 A
Voltage	400V-50Hz (3N+PE)	400V-50Hz (3N+PE)	400V-50Hz (3N+PE)	400V-50Hz (3N+PE)	400V-50Hz (3N+PE)

Available in the following versions: C (special freezer) and ST (compatible with oven trolleys).



	MF 350.2 2T	MF 500.2 2T	MF 500.2 3T	MF 750.2 3T
Tray capacity	2 trolleys from 20 (GN2/1 or 60x80) 4 trolleys from 20 (GN1/1 or 60x40)	2 trolleys from 20 (GN2/1 or 60x80) 4 trolleys from 20 (GN1/1 or 60x40)	3 trolleys from 20 (GN2/1 or 60x80) 6 trolleys from 20 (GN1/1 or 60x40)	3 trolleys from 20 (GN2/1 or 60x80) 6 trolleys from 20 (GN1/1 or 60x40)
Dimensions mm	W 1600 x D 2625 x H 2150	W 1600 x D 2625 x H 2150	W 1600 x D 3825 x H 2150	W 1600 x D 3825 x H 2150
Max power consumption	4,3 kW	4,3 kW	6,4 kW	6,4 kW
Max tension absorbed	8,2 A	8,2 A	12,2 A	12,2 A
Voltage	400V-50Hz (3N+PE)	400V-50Hz (3N+PE)	400V-50Hz (3N+PE)	400V-50Hz (3N+PE)

### Efficiency

Irinox is committed to on-going research and development, which is why Multi Fresh® is 30-40% more efficient than earlier models, with even faster cooling times for increased quality and preservation. High ambient temperatures (+42°C) guarantee maximum standards of performance.

### Multi Rack®

Irinox has patented Multi Rack®, an adjustable tray holder, which allows operators to double the number of trays loaded in each model. It is easy to set the distance between one tray and the next, allowing better air distribution on the product and greater temperature uniformity on all levels.

### Multi Sensor®

The probe automatically detects core product temperature in any spot where it is inserted, and prevents food surfaces from freezing. Its new shape and construction allow easy extraction even from frozen products, without the risk of overheating and damaging food structure. The Irinox door-hooking system makes the Multi Sensor® probe an even smarter choice.

## Multi Fresh® Range Features

	EF 15.1 EF 20.1 EF 30.1 EF 45.1	MF 25.1 MF 30.2 MF 45.1 MF 70.2 MF 70.1 MF 85.2	MF 180.2 MF 180.2L MF 250.2	MF 100.1 MF 130.2 MF 300.2 MF 350.2 2T MF 500.2 2T MF 500.2 3T MF 750.2 3T
4 standard cycles	●	●	●	●
Product-specific dynamic cycles	-	●	●	●
Customisable cycles	-	●	●	●
Customisable menu	-	●	●	●
Proofing cycles	-	○	○	-
Thawing cycles	-	○	○	-
Low-temperature cooking cycles	-	○	○	-
Regeneration cycles	-	○	○	-
Defrosting	●	●	●	●
Special shock freezer	-	-	○	○
Sanigen®	○	○	○	○
Multi Rack®	●	●	-	-
Multi Sensor®	-	●	●	●
Humidity control system	-	●	●	●
Pre-cooling	-	●	●	●
Low-consumption electronic fans	-	●	○	-
Reduced energy consumption	●	●	●	●
Reduced R404 cooling gas emissions	●	●	●	●
Cataphoresis-treated evaporator	●	●	●	●
Safety closing	●	●	●	●
Low temperature resistant gaskets	●	●	●	●
Compact condensing units	●	●	●	●
Special condensing units (water, noiseless, etc.)	○	○	○	○
Compatible with oven trolleys (ST)	-	-	○	○
LCD display	-	●	●	●
Vacuum probe	-	○	○	○
USB port	-	●	●	●
HACCP Software	-	●	●	●

- Standard
- Optional



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