The Freshness Company®

ltem No.: Qty.: Project:

Standard Construction Features

- Cabinet + Remote air condensing unit.
- IRINOX BALANCE SYSTEM®: the perfect sizing of the main components of the refrigeration system (condenser, evaporator, compressor and fans).
- Maximum cleanliness and hygiene due to rounded corners and components situated in the chamber so that they can be easily accessed.
- Mechanical locking device with a low temperature resistant gasket.
- MultiSensor® 5 point probe for perfect temperature control.
- Automatic switch from manual mode (timed) to automatic mode (with probe); MultiFresh® senses if the probe has been inserted or not.
- Wireless data transfer (HACCP control software).
- Door hinged Right.
- Sunken Floor.
- Drain on left side (different position on request).
- Refrigerant Gas R452A/R404A.

MultiFresh®: the blast chiller assistant that organizes your production and processes with flexibility 24 hours a day.

MultiFresh® can run cycles of chilling and freezing with temperatures up to -40°C preserving the product consistency, the moisture and nutritional properties.

Multifuncion 7" touchscreen display, product specific cycles, wide range of options, customization of all the parameters for each cycle.

Capacity	
Trolley Capacity:	1 x 20 trays GN 1/1

1 x 20 trays 600x400

Yield

Yield for blast chilling cycle (+90° C / +3° C) kg 100

Yield for shock freezing cycle (+90 $^\circ$ C / -18 $^\circ$ C) kg $\,$ 100 $\,$

Product Warranty Protection

- 2 years from the date of installation, after sending the installation report, on the parts (see warranty condition)

Certification

CE

Unique Design and Performance Features

- STANDARD VERSION: blast chilling and shock freezing cycles from any temperature of the product, to +3 $^{\circ}$ C/-18 $^{\circ}$ C at the core.
- The touch screen also works when you are using kitchen gloves.
 Manual defrosting at the end of the day (not during the work
- Manual defrosting at the end of the day (not during the work cycles).

Option and Accessories

- Door hinged left.
- Ramp.
- Sous-vide core probe.
- Door stop 95° and 120°.
- Magnetic door stop 100°.
- Knocked down.
- Condensing unit on request: Air condensation + extra low dB remote condenser, Air condensation + remote condenser, Pipeline water condensation, Tower water condensation.
- Pass thru version.
- Mirror Unit.
- Additional core probe.
- SANIGEN®: 24/7 sanification.
- Ventilated floor (only with ramp).
- Low temperature kit (for air condensation only).
- Wifi Mya.
- Ethernet Board.
- Freshcloud connection kit (Ethernet card&wi-fi included).
- Anti-Vibration feet for condensing unit.
- Dashboard protection IP66.
- Frontal /Back Door alarm (visual and acustic).
- Unit sent without gas charge.
- Special Voltage on request.

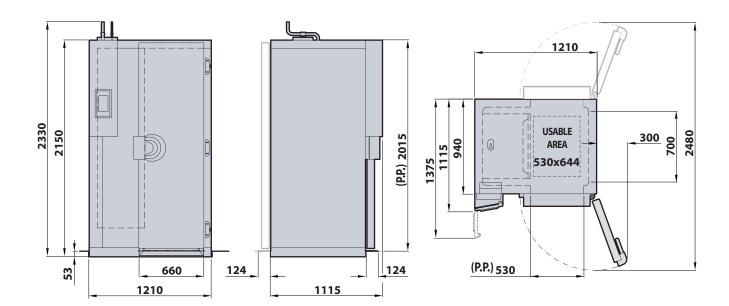


MF 100.1

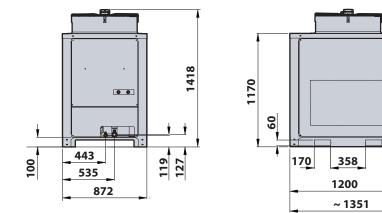
Roll-in Blast Chiller and Shock Freezer



Cabinet



Unit





	Cabinet MF100.1	Unit UC100
Dimensions	W. 1210 mm D. 1115 mm H. 2330 mm	W. 872 mm D. 1200 mm H. 1418 mm
Pit Dimensions	1220 mm × 950 mm × 55 mm	-
Weight	340 kg	200 kg

Electric Data		
Electric Supply	400V-3N+PE 50Hz	400V-3N+PE 50Hz
Full Load Amps (FLA)	2,50 A	14,90 A
Total Rating (FLI)	1,10 kW	8,30 kW
Start Electrical absorption (RLA)	-	62,20 A
Compressor Noise (1 m)	-	64,0 dB(A)

Refrigeration System Data		
Compressor Rating (HP)	-	6
Refrigeration Yield (-10° C / +40° C) W	-	12590
Condensing Rating (-10° C / +40° C) W	-	17480
Refrigeration Type	-	R452A/R404A
Refrigeration Pre-load (kg gas)	-	8,5
Maximum Ambient Air Temperature	32 °C	42 °C

INSTALLATION

A detailed installation manual is provided. It must be carefully followed to ensure proper operation and to protect your rights under the warranty. The connection material between the cabinet and the condensing unit must be provided by the installer

Continued product development may necessitate specification changes without notice.

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