

MULTIFRESH® NEXT M



The propane blast chiller, completely customizable according to the needs of each professional choosing functions, type of performance, size of the display and the most useful features for its use.

The MultiFresh® Next blast chiller has up to 12 functions and 150 cycles selected for you by Irinox to preserve the product freshness longer.

Yield

	Eco Silent	Turbo
Fast cooling (+90°C/+3°C) - within 90 minutes	50 kg	up to+30%
Quick freezing (+90°C/-18°C) - within 240 minutes	50 kg	up to+30%

*Tests carried out in compliance with the Irinox procedure using 5-cm thick beef

Capacity

Number of trays: 18 x GN1/1 o 600x400 (H= 20 mm)

Number of trays: 12 x GN1/1 o 600x400 (H= 40 mm)

Number of trays: 9 x GN1/1 o 600x400 (H= 65 mm)

Standard construction details

- Door opening on the left with hinges on the left.
- Patented concealed hinges.
- Full height door with double bevelled side edges.
- LDoor opening up to 150°.
- Magnetic and slow closing of the door.
- Equipped with 5-chamber gasket designed for high and low temperatures.
- Core probe with 3 detection points with quick screw connector, anti-corrosion, watertight IP67.
- Magnetic flat surface (400x150 mm) to fix the core probe.
- Easy removal and cleaning of the condenser filter thanks to the tilting grill.
- Ergonomic and robust handle made of steel.
- 304 stainless steel internal and external material.
- Built-in air condensation.
- R290 coolant gas.
- MultiRack®, the patented adjustable tray holder that improves air circulation inside the blast chiller.
- 4 adjustable feet H 115 - 165 mm.
- 10 pairs of guides included.
- WIFI module included for the HACCP report download.

Operation

2 available configurations:

Essential This is the basic configuration that includes the most known functions of the blast chiller: cooling, rapid freezing, cold storage and non-stop cooling/freezing; regardless of the product introduction temperature, it always guarantees excellent results in terms of quality and uniformity of temperature in the cell.

Pro The multi-function configuration including 12 functions. In addition to the cold functions present in the Essential configuration, you will find: hot preservation, defrosting, ready-to-serve, low-temperature cooking, chocolate melting, leavening, pasteurization and marination. It also includes Sanigen®, the ionisation system by Irinox.

- MultiFresh® Next's cooling cycles lower to +3°C the core temperature of the food, introduced at any temperature, even as soon as it is out of the oven, and quickly cross the band of maximum bacterial proliferation, the cause of their natural ageing.
- MultiFresh® Next's freezing cycles transform the water contained in food into microcrystals that preserve its structure and quality for longer.
- Automatic recognition of manual work mode (timed) or automatic mode (with probe).

2 available performance levels:

Eco Silent (available for PRO configuration): this performance guarantees a yield of 50 kg in cooling and freezing with a very low level of noise emissions, thanks to the use of both electronic 5-speed evaporator fans, which manage temperatures from -40°C to +85°C, and to the variable speed electronic condenser fans. Climate class 4 (30°C ambient);

Turbo: this performance increases the cooling and freezing capacity by up to 30%, thanks to the use of the 5-speed "EC" Electronic Evaporator Fans, which manage temperatures from -40°C to +85°C, 2 Scroll compressors and one-speed condenser fan. With climate class 5, it guarantees excellent performance up to 40°C ambient.

Interface

10' display with capacitive screen, colour LED bar to follow the progress of the running cycle even from a distance.

The display includes:

- Acoustic signal with adjustable intensity and fixed tone.
- Dashboard customizable with the cycles most used by the customer.
- Ability to customize and/or create new cycles.
- Library with all cycles made by the customer and by Irinox.

Connectivity

FreshCloud® is Irinox's IOT technology that allows you to control and interact with MultiFresh® Next at any time via an APP.

The functions included in the application are:

- Remote monitoring of the cycle in progress: connection status, cabinet temperature, core temperature, kitchen and machine name, cycle ID in progress, cycle and phase progress.
- Remote parameter modification (ventilation, cabinet temperature, core probe temperature, humidity level, phase duration).
- Machine status monitoring: connection status, machine ID, laboratory name, serial number, door status, Sanigen level.
- Push notification system.
- Usage statistics viewing.
- Haccp report download.
- Software update.
- Estimate of the energy consumption per cycle.

Optional

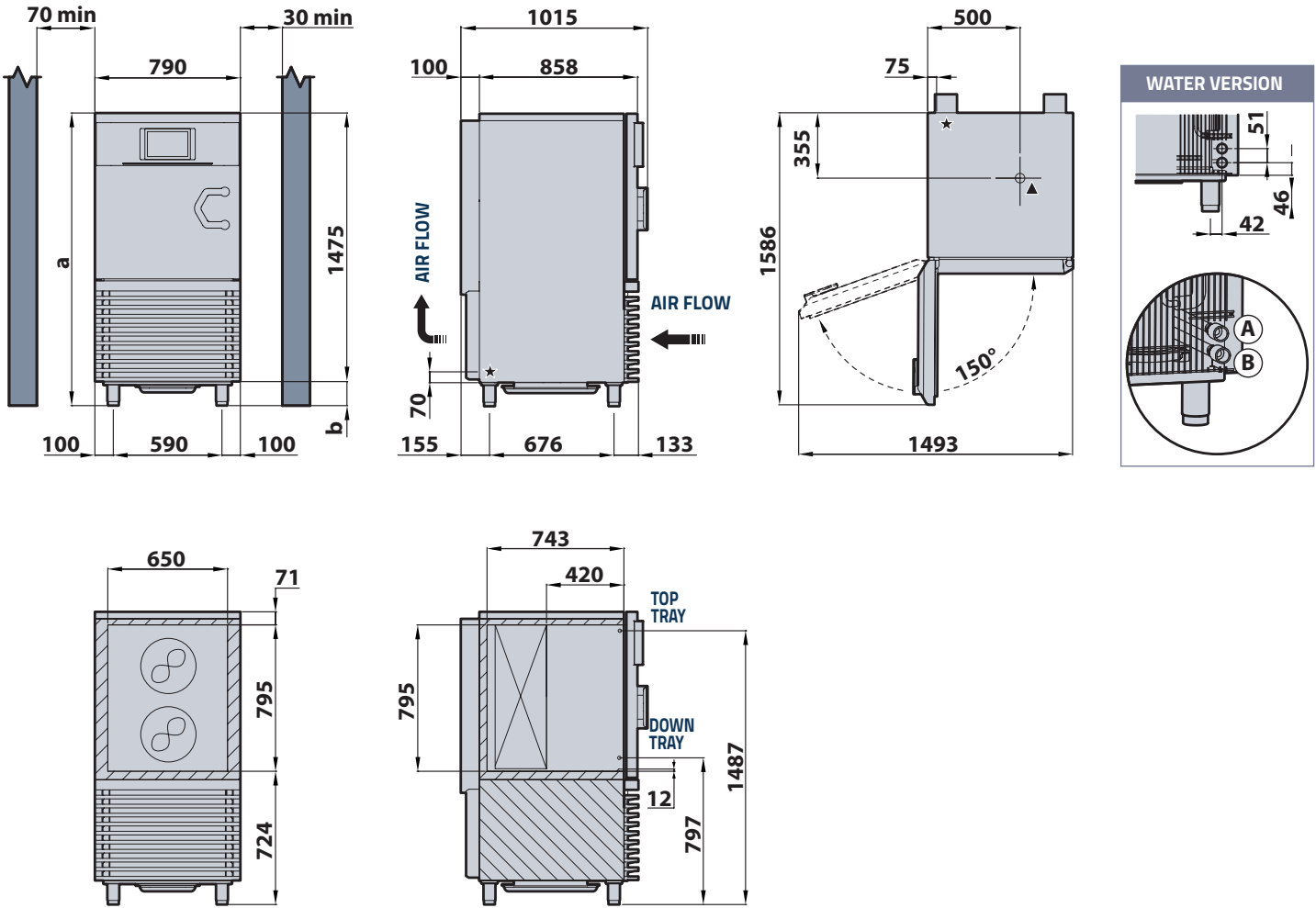
- Sanigen® (Irinox patented sanitising system, already included in the PRO version).
- Water condensation (available only for Turbo performance).
- WIFI printer with 1300 thermal label roll.
- Door opening on the right with hinges on the right.
- 4 wheels, 2 of which with brake.
- Pair of additional GN1/1 and 600x400 mm guides.
- Special voltages on request.
- Ethernet board.
- Unit sent without gas charge.
- Sous-vide core probe.

Product warranty

- For more details, please refer to the conditions of sale available at www.irinoxprofessional.com.

Item No.:
Qty.:
Project:

MULTIFRESH® NEXT M



HEIGHT			
		HEIGHT (a)	ADJUSTABLE FEET (b)
Standard feet	mm	1590 - 1640	115 ÷ 165
Lowered feet option	mm	1555 - 1590	80 ÷ 115
Castors option	mm	1630	155

- Measures in millimetres
- ★ Main power cable
 - ▲ Water drainage corrugated hose Ø32mm
 - Ⓐ Water outlet
 - Ⓑ Water inlet

ENERGY CONSUMPTION ACCORDING TO EN 17032					
Model		MF_NEXT_M (400V-3N+PE 50Hz)			
Type of product		Blast chiller / Blast freezer			
Performance		ECO SILENT	TURBO		
Yield per cycle	kg	30	50		
Energy consumption Blast chilling cycle (STRONG +3 °C)	kWh/kg	0,062	0,071 (*)		
Energy consumption Blast freezing cycle (STRONG -18 °C)	kWh/kg	0,189	0,225 (*)		
Blast chilling cycle from/to +65 °C / +10 °C	min	69	65 (*)		
Blast freezing cycle from/to +65 °C / -18 °C	min	249	217 (*)		

(*) Estimated consumption pending performance testing

Item No.:

Qty.:

Project:

COMMON TECHNICAL DATA

VERSION		AIR CONDENSATION	WATER CONDENSATION
LOW TEMPERATURE COOKING power	W	1800	
LOW TEMPERATURE COOKING absorption	A	9.4	
Water inlet/outlet connections	NPTf	-	3/4"
Maximum water consumption (inlet temp. +30°C / outlet temp. +35°C)	l/h	-	1728
MIN/MAX inlet water temperature (cooled water)	°C	-	+10 / +22 °C
MIN/MAX inlet water temperature (tower water)	°C	-	+23 / +35 °C
Coolant type	-	R290	
Nominal coolant quantity	kg	2 x 0.15	2 x 0.11
Dimensions (WIDTH x DEPTH)	mm	790 x 1015	
Cell internal dimensions (WIDTH x DEPTH x HEIGHT)	mm	650 x 420 x 795	

VOLTAGE		380-415V 3ph+N+PE 50Hz				
		AIR CONDENSATION				WATER CONDENSATION
Performance		ECO SILENT	TURBO			
Power rating	W	1816	5672			5172
Full load amps	A	9.25	13.90			11.7
Main power cable	mm ²	5G1.5	5G2.5			5G2.5
Cooling power (-10°C/+40°C)	W	3360	6340			6340
MAX Condensing power (-5°C/+45°C)	W	5340	9700			9700
Minimum air exchange	m ³ /h	2000	3350			-
Climate class	-	4 (30°C)	5 (40°C)			5 (40°C)
Cabinet weight	kg	175	190			190

VOLTAGE		380-415V 3ph+N+PE 60Hz				
		AIR CONDENSATION				WATER CONDENSATION
Performance		ECO SILENT	TURBO			
Power rating	W	2175	7815			7315
Full load amps	A	11.07	15.66			13.46
Main power cable	mm ²	5G1.5	5G2.5			5G2.5
Cooling power (-10°C/+40°C)	W	4032	7608			7608
MAX Condensing power (-5°C/+45°C)	W	6408	11640			11640
Minimum air exchange	m ³ /h	2400	4020			-
Climate class	-	5 (40°C)	4 (30°C)			5 (40°C)
Cabinet weight	kg	175	190			190

VOLTAGE		230V 3ph+PE 60Hz				
		AIR CONDENSATION				
Performance		ECO SILENT	TURBO			
Power rating	W	2006	6330			
Full load amps	A	11.07	24.15			
Main power cable	mm ²	4G2.5	4G6			
Cooling power (-10°C/+40°C)	W	4032	7608			
MAX Condensing power (-5°C/+45°C)	W	6408	11640			
Minimum air exchange	m ³ /h	2400	4020			
Climate class	-	5 (40°C)	4 (30°C)			
Cabinet weight	kg	175	190			

INSTALLATION

The blast chiller must be installed following and complying with what is stated in the appropriate installation manual
 The contents of the manual must be carefully followed to ensure correct operation and to protect the user's rights under the warranty.
 Continuous product development may require changes to specifications without notice.

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