

MULTIFRESH® NEXT ML



The propane blast chiller, ecological and 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

	Turbo / Turbo Silent	
Fast cooling (+90/+3 °C)	80 kg	
Quick freezing (+90/-18 °C)	80 kg	

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

Capacity

Number of trays: 18 x GN 2/1 | with Double MultiRack 34 x GN1/1 (H= 20 mm)

Number of trays: 12 x GN 2/1 | with Double MultiRack 22 x GN1/1 (H= 40 mm)

Number of trays: 9 x GN 2/1 | with Double MultiRack 16 x GN1/1 (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.
- Low hinge with integrated door stop with 150° opening to avoid collisions between side-by-side equipment.
- Magnetic and slow closing of the door.
- Equipped with 10-chamber gasket designed for high and low temperatures.
- Core probe with 3 detection points with quick screw connector, anti-corrosion, watertight IP67.
- Large 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.
- AISI 304 stainless steel internal and external material.
- Built-in air condensation.
- R290 coolant gas.
- MultiRack®, the patented adjustable tray holder that doubles the number of trays for each model and improves air circulation inside the blast chiller.
- 10 pairs of guides included.
- WIFI module included for the HACCP report download.

Item No.:

Qty.:

Project:

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.

Excellence 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 drying.

- 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

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° to +85°C, Scroll compressors and one-speed condenser fan. With climate class 5, it guarantees excellent performance up to 40°C ambient.

Turbo Silent: this performance increases the cooling and freezing capacity by up to 30% with a very low level of sound emissions, thanks to the use of the 5-speed "EC" Electronic Evaporator Fans, which manage temperatures from -40° to +85°C, Scroll compressors and variable-speed "EC" electronic condenser fan. With climate class 4, it guarantees excellent performance up to 30°C ambient.

Interface

4.3' display with capacitive screen, white LED bar to follow the progress of the cycle in progress even from a distance.

10' display with capacitive screen, RGB colour LED bar to follow the progress of the cycle in progress even from a distance. Both displays are equipped with:

- 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, cell 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.

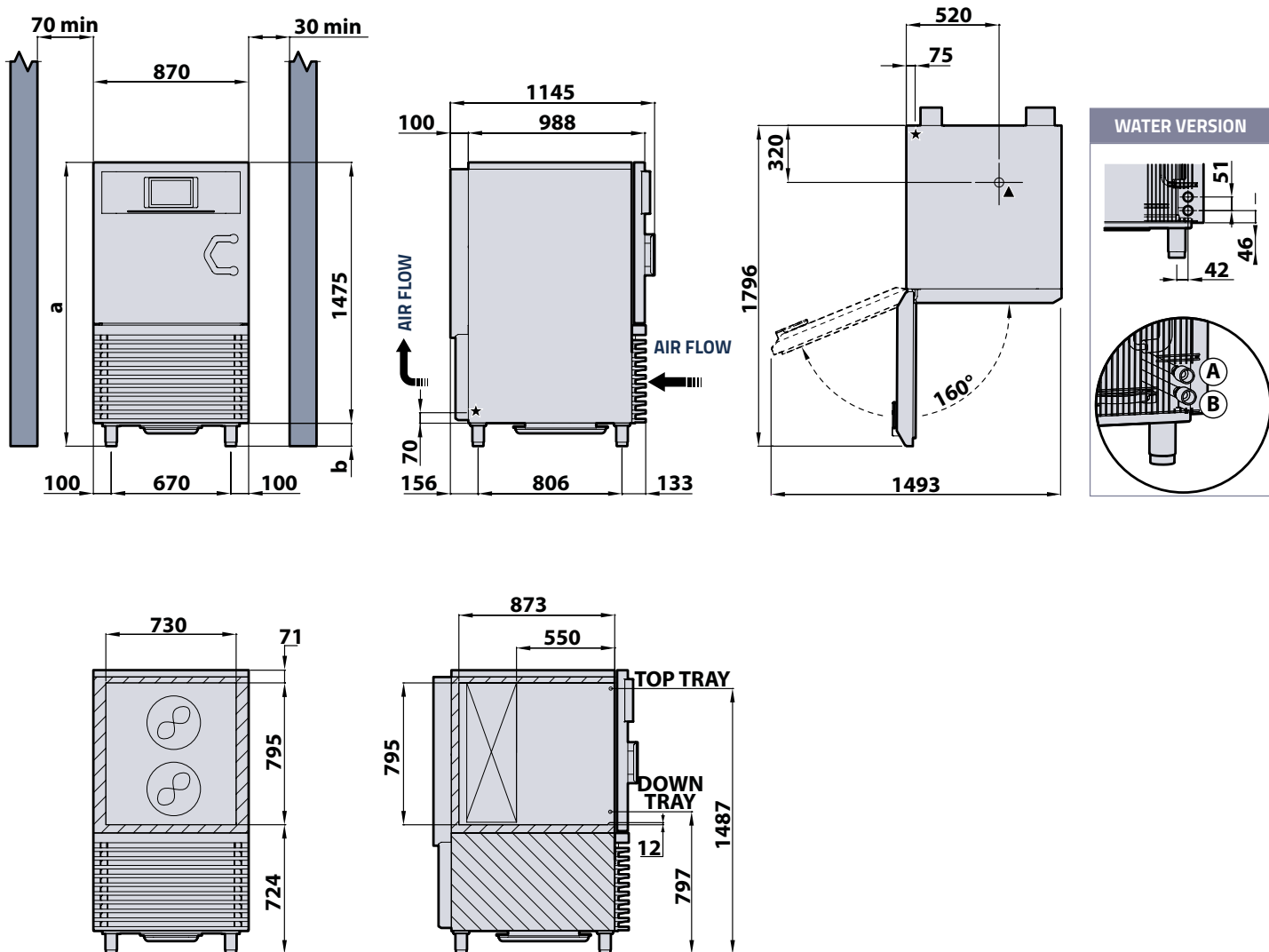
Optional

- Double MultiRack for GN 1/1 trays replacing the Standard MultiRack
- Double MultiRack for GN 1/1 trays in addition to the Standard MultiRack
- MultiRack with pastry tray setup
- Sanigen® (Irinox patented sanitization system).
- 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 GN 2/1 or GN 1/1 or 600x400 mm slides
- Vacuum probe
- Special voltages on request
- Ethernet board
- Packing in HT wooden case.

Product warranty

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

MULTIFRESH® NEXT ML



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 $\varnothing 32\text{mm}$
- Ⓐ Water outlet
- Ⓑ Water inlet

ENERGY CONSUMPTION ACCORDING TO EN 17032

Model	MF_NEXT_ML (400V-3N+PE 50Hz)		
Type of product	Blast chiller / Blast freezer		
Performance		TURBO	TURBO-SILENT
Yield per cycle	kg	50	50
Energy consumption Blast chilling cycle (STRONG +3 °C)	kWh/kg	0,086	0,086 (*)
Energy consumption Blast freezing cycle (STRONG -18 °C)	kWh/kg	0,260	0,260 (*)
Blast chilling cycle from/to +65 °C / +10 °C	min	80	80 (*)
Blast freezing cycle from/to +65 °C / -18 °C	min	264	264 (*)

(*) 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°)	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	870 x 1145	
Cell internal dimensions (WIDTH x DEPTH x HEIGHT)	mm	730 x 550 x 795	

VOLTAGE	380-415V 3ph+N+PE 50Hz			
		AIR CONDENSATION		WATER CONDENSATION
		TURBO	TURBO-SILENT	
Performance				
Power rating	W	5672	5672	5172
Full load amps (FLA)	A	13.90	13.90	11.70
Main power cable	mm ²	5G2.5	5G2.5	5G2.5
Cooling power (-10/+40°C; Tsuct +20°C; Subcooling 0°C)	W	6340	6340	6340
MAX Condensing power (-5/+45°C; Tsuct +20°C; Subcooling 0°C)	W	9700	9700	9700
Minimum air exchange	m ³ /h	3350	3350	-
Climate class	-	5 (40°C)	4 (30°C)	5 (40°C)
Cabinet weight	kg	190	190	-

VOLTAGE	380-415V 3ph+N+PE 60Hz			
		AIR CONDENSATION		WATER CONDENSATION
		TURBO	TURBO-SILENT	
Performance				
Power rating	W	7815	7815	7315
Full load amps (FLA)	A	15.66	15.66	13.46
Main power cable	mm ²	5G2.5	5G2.5	5G2.5
Cooling power (-10/+40°C; Tsuct +20°C; Subcooling 0°C)	W	7608	7608	7608
MAX Condensing power (-5/+45°C; Tsuct +20°C; Subcooling 0°C)	W	11640	11640	11640
Minimum air exchange	m ³ /h	4020	4020	-
Climate class	-	4 (30°C)	4 (30°C)	5 (40°C)
Cabinet weight	kg	190	190	-

VOLTAGE	230V 3ph+PE 60Hz		
		AIR CONDENSATION	
		TURBO	TURBO-SILENT
Performance			
Power rating	W	6330	6500
Full load amps (FLA)	A	24.15	24.90
Main power cable	mm ²	4G6	4G6
Cooling power (-10/+40°C; Tsuct +20°C; Subcooling 0°C)	W	7608	7608
MAX Condensing power (-5/+45°C; Tsuct +20°C; Subcooling 0°C)	W	11640	11640
Minimum air exchange	m ³ /h	4020	4020
Climate class	-	4 (30°C)	4 (30°C)
Cabinet weight	kg	190	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.

Irinox SpA

Headquarter: Via Madonna di Loreto, 6/B - 31020 - Corbanese di Tarzo (TV) Italy

Productive Site: Via Mattei, 20 - 31029 - Vittorio Veneto (TV) Italy

Tel. +39 0438 2020 | irinox@irinox.com | www.irinoxprofessional.com

