

Item No.:

Qty.:

Project:

MULTIFRESH® NEXT XL



The trolley blast chiller with built-in propane refrigeration unit, eco-friendly and completely customizable according to the needs of each professional who chooses the functions, type of performance and features most useful for its use.

The MultiFresh® Next multifunction blast chiller includes up to 12 functions and 150 cycles chosen for you by Irinox to preserve the freshness of the products for longer.

Output *

	Turbo / Turbo Silent
Rapid cooling (from +90°C to +3°C)	100 kg
Rapid freezing (from +90°C to -18°C)	100 kg

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

Capacity

Number of trolleys: 1 x GN1/1 or 600x400

Compatibility with GN 1/1 trolleys from the main oven manufacturers.

Standard construction details

- MC4: refrigeration system equipped with 4 independent natural gas circuits, capable of modulating the power based on the cycle phases.
- R290 coolant gas.
- Combined multi-circuit evaporators, designed by Irinox, treated with cataphoresis to protect against the corrosiveness of foods.
- 5-speed "EC" electronic evaporator fans, with working range from +85°C to -40°C.
- "EC" electronic condenser fan with variable speed, to guarantee maximum performance and minimum noise.
- "Scroll" type compressors with high efficiency and low energy consumption.
- Control probes to monitor the correct operation of the four circuits.
- Door opening on the right with hinges on the right.
- New assisted door closing system.
- 5-chamber door seal for high and low working temperatures.
- Tilting seal for an airtight seal between the door and the bottom of the chamber.
- Ergonomic and robust handle made of steel.
- 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.
- Upper grille which guarantees a wide passage of air towards the condensers.
- Easy extraction and cleaning of the condenser filter.
- Maximum cleanliness and hygiene thanks to the surfaces with rounded corners inside the cell.
- Internal and external material in AISI 304 stainless steel, with an average thickness of 8/10 mm.
- Built-in air condensation.
- Fitted with a stainless steel ramp.
- Radiused cell bottom for maximum cleanliness and hygiene, with 15/10 internal steel thickness reinforced with 18 mm of marine plywood, insulation thickness varying from 90 to 60 mm.
- Chamber top with 80 mm insulation thickness.
- Cell sides with 100 mm insulation thickness.
- Cell back with insulation thickness varying from 135 to 80 mm.
- Door with 85 mm insulation thickness.
- Water drain at the back of the cell.
- Wi-Fi module included for connection to FreshCloud®.
- Packaging with vertical wooden cage.

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Operation

2 available configurations:

Essential It is the configuration that includes the best-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 temperature uniformity in the cell.

Excellence It is the configuration that includes 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 its 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 guarantees the declared cooling and freezing capacity, thanks to MC4. Excellent performance is guaranteed up to an ambient temperature of 40°C, climate class 5, following the instructions for correct installation.

Turbo Silent: this performance guarantees the cooling and freezing capacity of the Turbo performance, with a very low level of noise emissions, thanks to the use of sound-absorbing material in the refrigeration unit compartment.

Excellent performance is guaranteed up to an ambient temperature of 40°C, climate class 5, following the instructions for correct installation.

Interface

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

Equipped with:

- Acoustic signal with adjustable intensity and fixed tone.
- Dashboard customisable with the customer's most used cycles.
- 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).
- Personal cycle library management.
- 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

- Sunken floor.
- Remote condensing unit on right hand side.
- Remote condensing unit on left hand side.
- Water condensation (availability from January 2024).
- Sanigen® (Irinox patented sanitization system).
- Door opening on the left with hinges on the left.
- External bumper rail to protect the door and display.
- 120° door stop.
- 100° magnetic door stop.
- Vacuum probe.
- Disassembled.
- Special voltages on request.
- Ethernet board.
- Horizontal cage (2 packs).
- Horizontal case (2 packs).

Product warranty

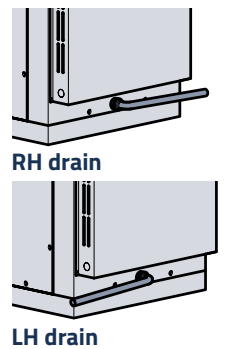
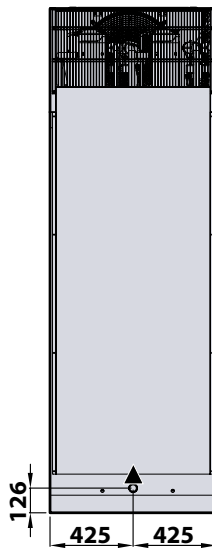
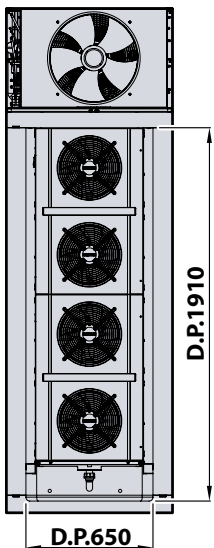
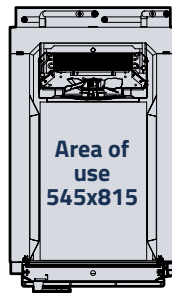
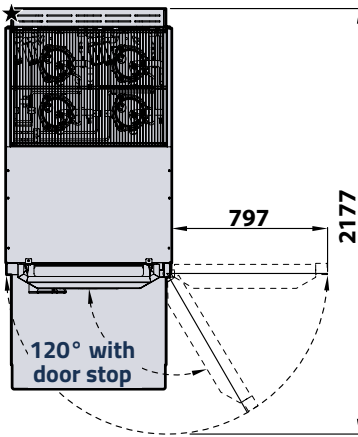
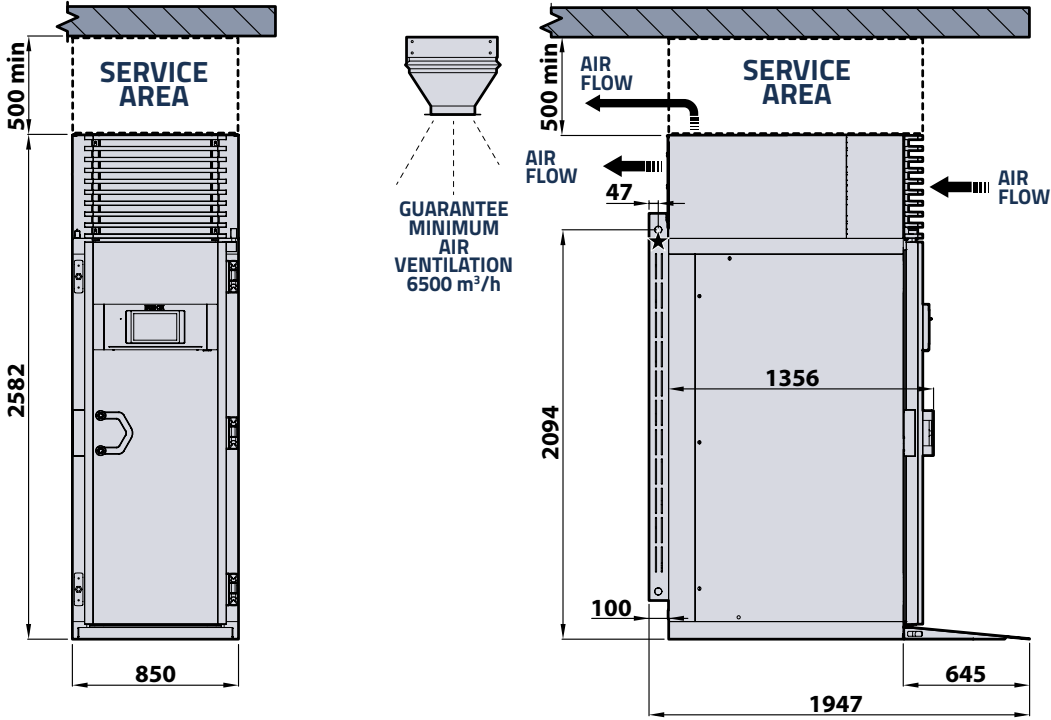
- 2 years from the date of installation, after sending the installation report, on the parts (see warranty condition).

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MULTIFRESH® NEXT XL WITH RAMP



Measures in millimetres

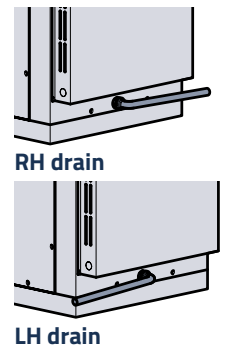
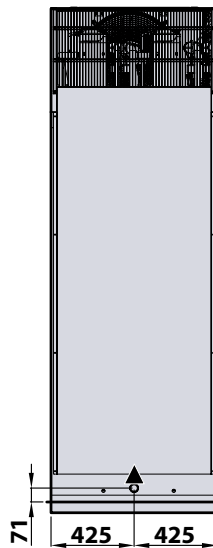
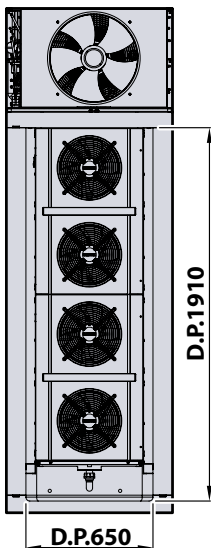
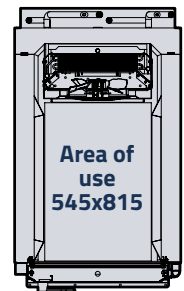
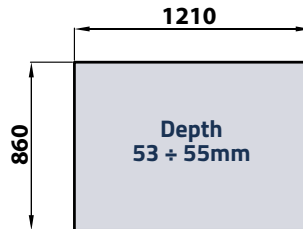
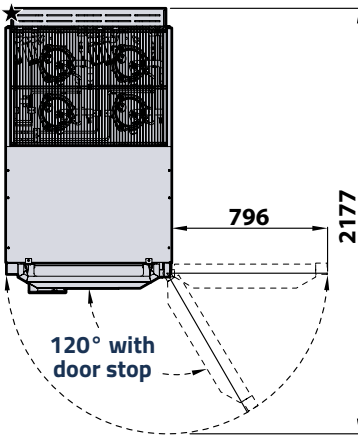
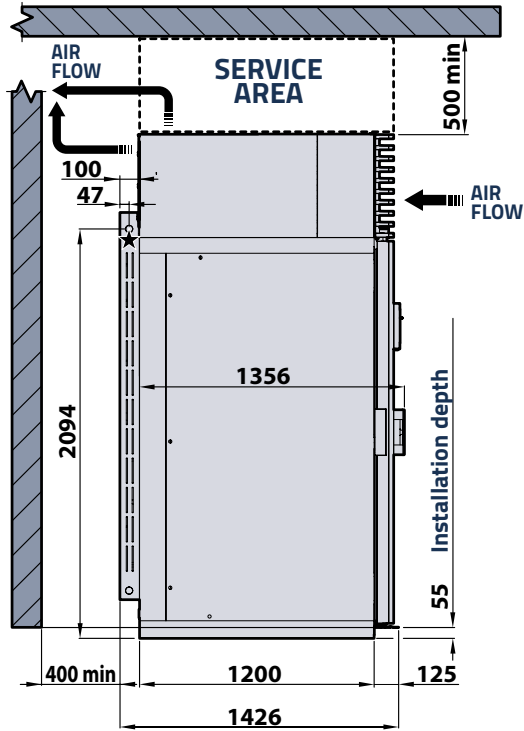
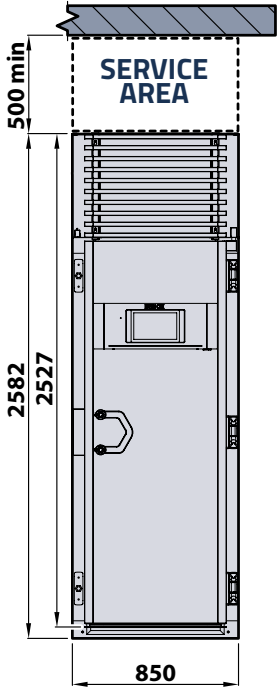
- ★ Main power cable
- ▲ Ø32mm water drain

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MULTIFRESH® NEXT XL EMBEDDED IN THE FLOOR



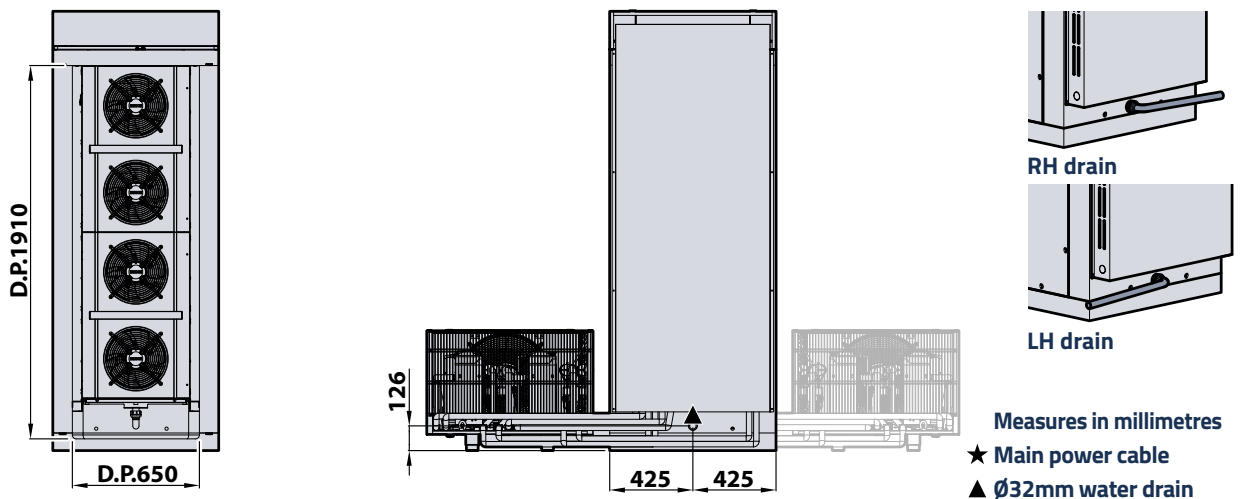
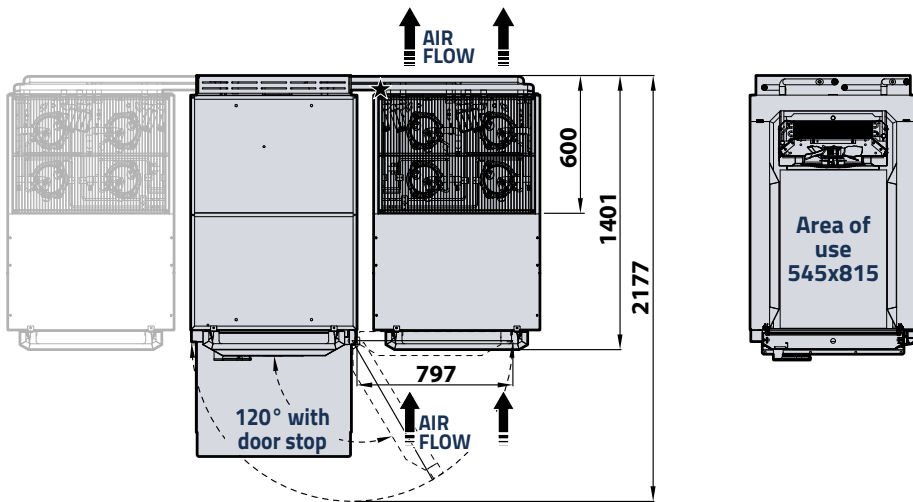
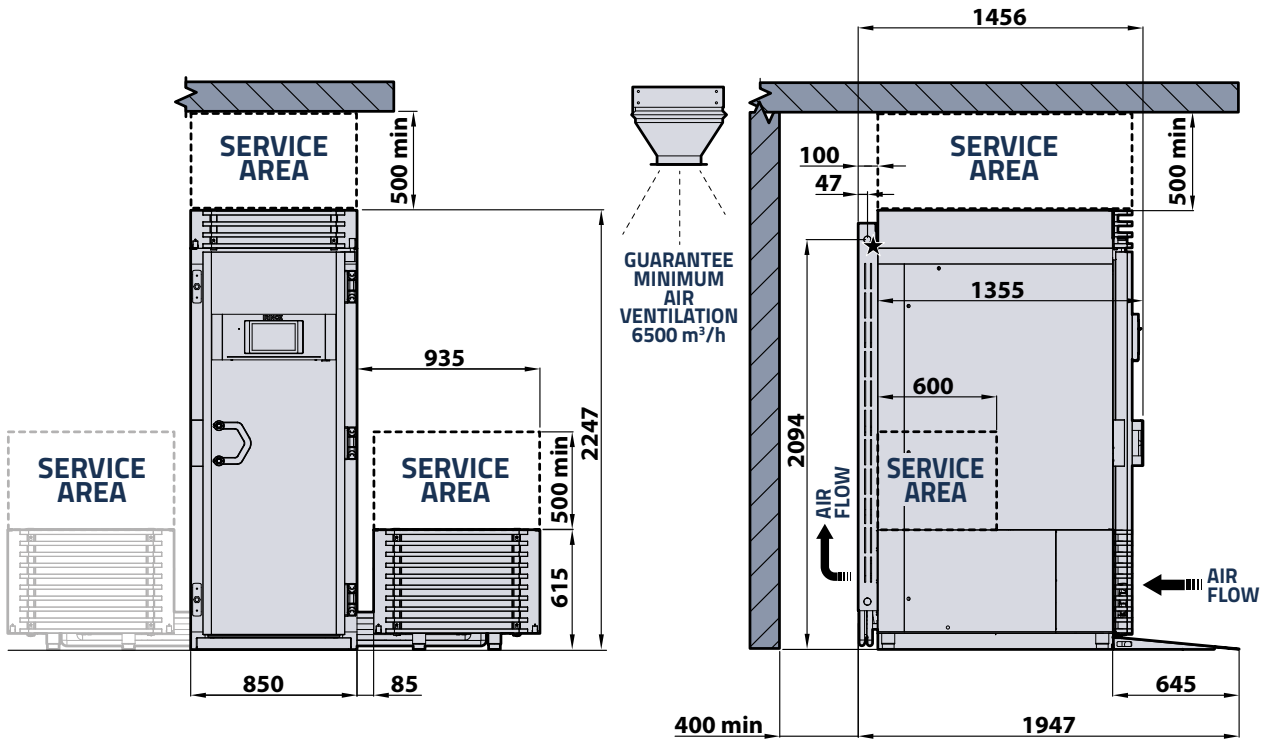
Measures in millimetres
★ Main power cable
▲ Ø32mm water drain

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MULTIFRESH® NEXT XL WITH RAMP WITH CONDENSING UNIT ON THE SIDE



Measures in millimetres

★ Main power cable

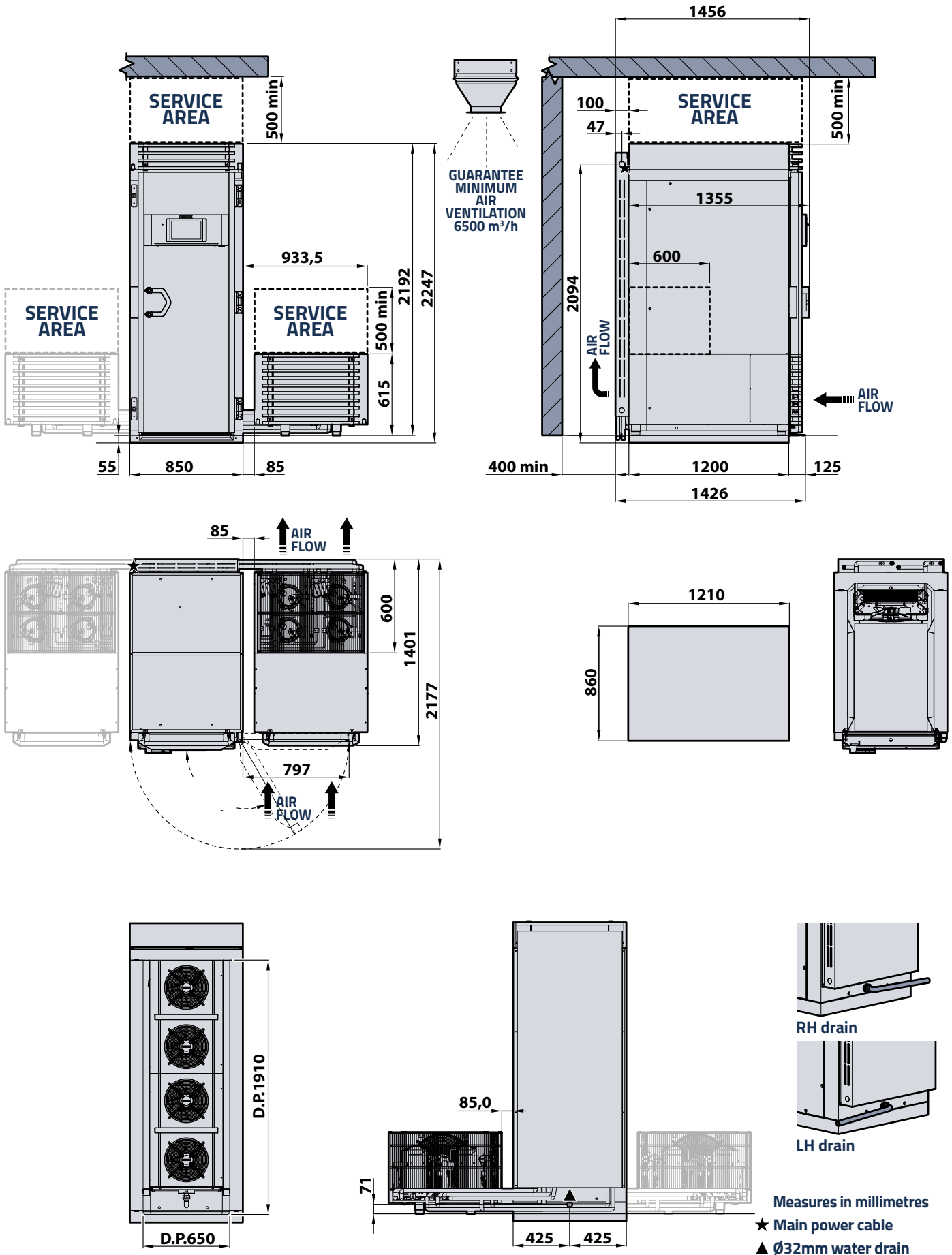
▲ Ø32mm water drain

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MULTIFRESH® NEXT XL EMBEDDED IN THE FLOOR WITH CONDENSING UNIT ON THE SIDE



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TECHNICAL SPECIFICATIONS

POWER SUPPLY	-	380-415V 3ph+N+PE 50Hz	380-415V 3ph+N+PE 60Hz
CONDENSATION TYPE		AIR	
Rated blast chilling power	W	10843	12305
Rated blast chilling power absorption	A	22.7	25.2
Rated power with low temperature cooking	W	3600	
Rated electrical absorption with low temperature cooking	A	8	
Main power cable	mm ²	5G6	
Cooling power (-10/+40°C; T suct.= 20°C; Subcooling= 0°C)	W	12680	15216
Maximum condensing power (-5/+45°C; T suct.= 20°C; Subcooling= 0°C)	W	19400	23280
Minimum air exchange	m ³ /h	6500	
Coolant type	-	R290	
Refrigerant charge	kg	4 x 0.15	
Climate class	-	5 (40°C)	
Internal working dimensions (L x D x H)	mm	545 x 815 x H1910	
Complete appliance weight	kg	480	
Cabinet weight	kg	320	
Weight of condensing unit "on side"	kg	160	

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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