

MultiFresh®  
GASTRONOMY

**IRINOX**  
The Freshness Company®



# A NEW KITCHEN ASSISTANT

**All you need**  
**in the kitchen**  
**in only one**  
**machine**

The multi-function blast chiller MultiFresh® is your new kitchen assistant. It is the first kitchen tool capable of managing functioning cycles from +185°F to -40°F, ensuring the ideal temperature and ventilation for each function.

MultiFresh® makes your life easier: it chills, shock freezes and pasteurizes, preserving the food better and for longer. It thaws, regenerates, proofs and cooks at a low temperature, preserving quality and leaving taste intact.

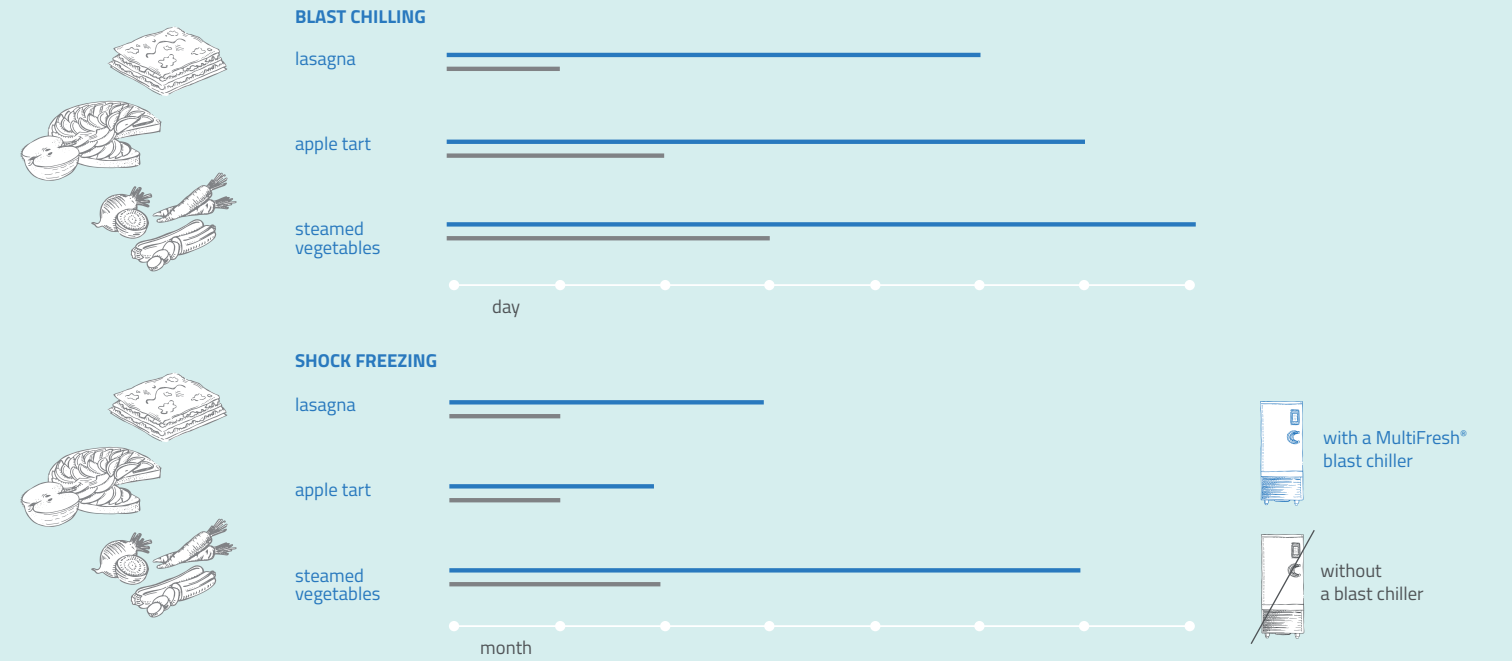


# FRESHNESS ON YOUR TABLE

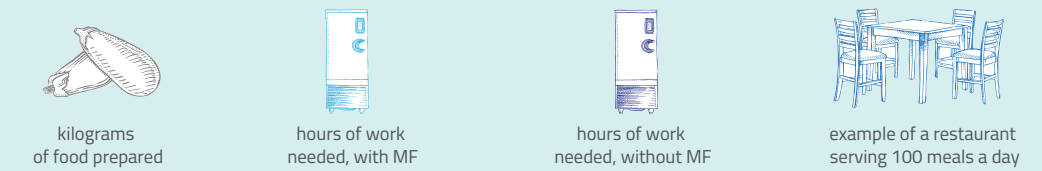
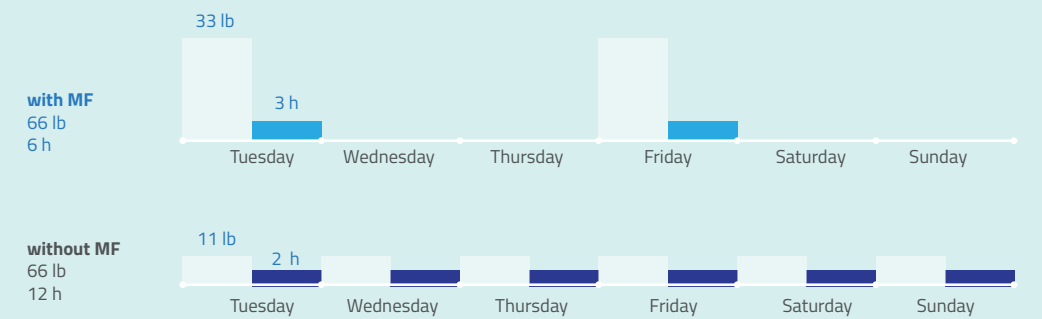


# MULTIFRESH®: EFFICIENCY, QUALITY AND SAVINGS

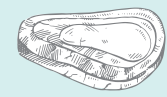
## INCREASED SHELF LIFE



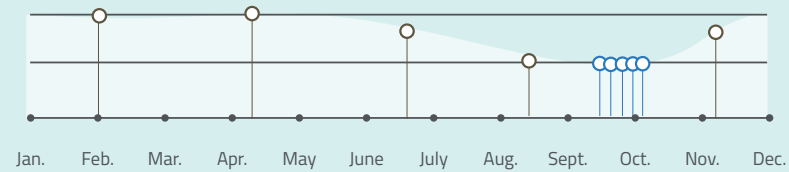
## PRODUCTION IS DRASTICALLY OPTIMIZED



LOWER FOOD COST



\$10.59 lb high season  
\$ 6.89 lb low season

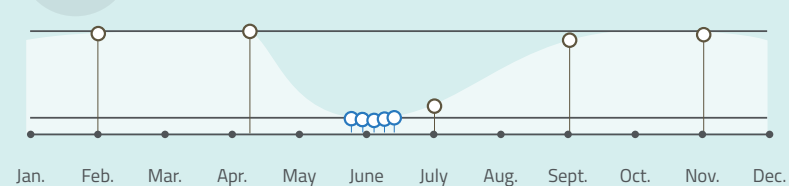


cost of sirlion strip ■ purchases with MF ■ purchases without MF

total savings per year  
**\$6,926**  
for 1872 lb of product



\$ 0.49 lb low season  
\$ 0.69 lb high season



cost of zucchini ■ purchases with MF ■ purchases without MF

total savings per year  
**\$416**  
for 2080 lb of product

LOWER LABOR COSTS



LASAGNA production with Irinox MultiFresh®

33 lb	—	—	<b>tot 33 lb</b>
3 h	—	—	<b>tot 3 h</b>
Tuesday	Wednesday	Friday	



LASAGNA production without Irinox MultiFresh®

11 lb	11 lb	11 lb	<b>tot 33 lb</b>
2 h	2 h	2 h	<b>tot 6 h</b>
Tuesday	Wednesday	Friday	

hours saved **3** × 5 foods = hours saved per week **15** × \$15 labour costs per hour = **\$225** total savings

example of a restaurant serving 50 meals a day

LESS FOOD WASTE



1<sup>st</sup> course  
2<sup>nd</sup> course  
3<sup>rd</sup> course  
side dish  
dessert

WASTED PORTIONS

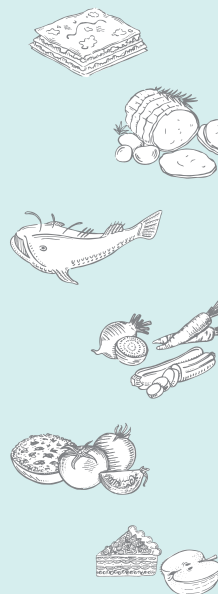
	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday	Sunday
1 <sup>st</sup> course	—	3	2	4	—	2	2
2 <sup>nd</sup> course	—	2	3	1	—	2	3
3 <sup>rd</sup> course	—	1	3	2	3	2	2
side dish	—	4	4	3	1	1	3
dessert	—	2	4	2	—	2	1

waste:	starters	main courses	second courses	side dish	dessert
Tot. portions	13	11	13	16	11
Dollars	\$39	\$33	\$78	\$16	\$22

waste per week, without MF **\$188**

waste per week, is reduced by 80% with MF **-\$150**

INCREASED FOOD QUALITY AND SAFETY



lasagna  
roast beef  
steamed angler  
steamed vegetables  
tomatoes au gratin  
apple pie

FOOD WEIGHT	after cooking	after cooling without MF	after cooling with MF	LESS WEIGHT LOSS
lasagna	2.2 lb	2 lb	2 lb	7,2%
roast beef	2.2 lb	2 lb	2.1 lb	5,6%
steamed angler	2.2 lb	1.8 lb	2 lb	15,2%
steamed vegetables	2.2 lb	1.9 lb	2.1 lb	11,2%
tomatoes au gratin	2.2 lb	1.8 lb	2 lb	16,7%
apple pie	2.2 lb	2 lb	2.1 lb	7,3%

EXAMPLE OF WEEKLY SAVINGS

50 meals a day

300 meals a week

at least 5% less weight loss

15 meals saved per week

\$8 – average cost of each meal

**\$120** saved per week

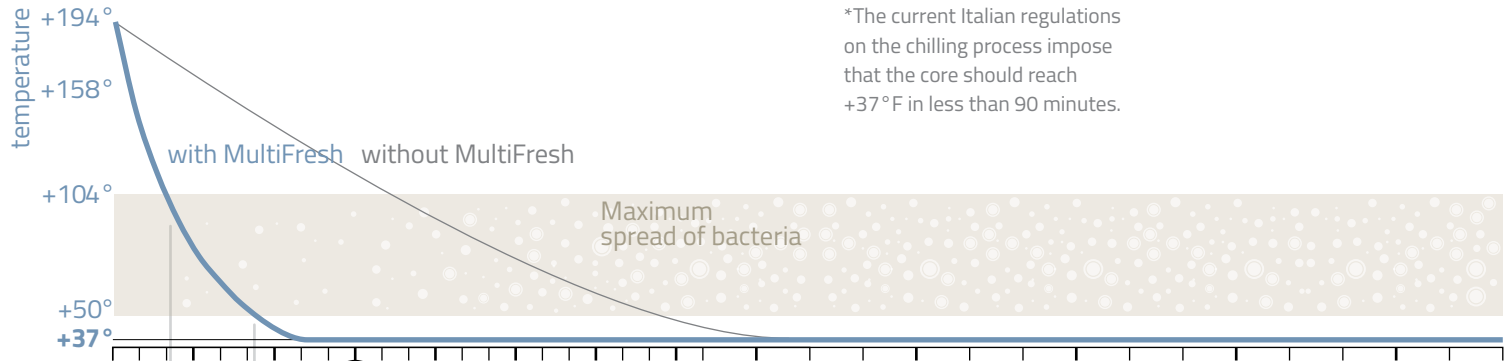
# BLAST CHILL FASTER FOR SAFER AND MORE NUTRITIOUS FOOD



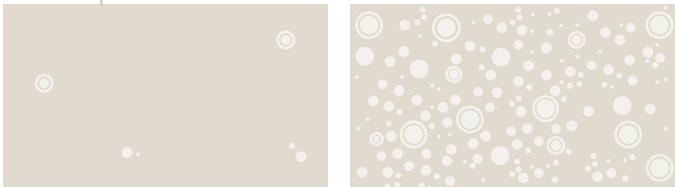
### BLAST CHILLING +37°F

Fast blast chilling blocks food aging, avoids oxidization and reduces bacterial proliferation. MultiFresh® takes the core of your food to +37°F faster than any other blast chiller, reducing the loss of weight caused by evaporation, and preserving nutrients.

← 10 LB OF VEGETABLES  
chilled at +37°F  
in 30/40 minutes



\*The current Italian regulations on the chilling process impose that the core should reach +37°F in less than 90 minutes.



with an Irinox blast chiller **reduced number of bacteria**    without a blast chiller **high number of bacteria**

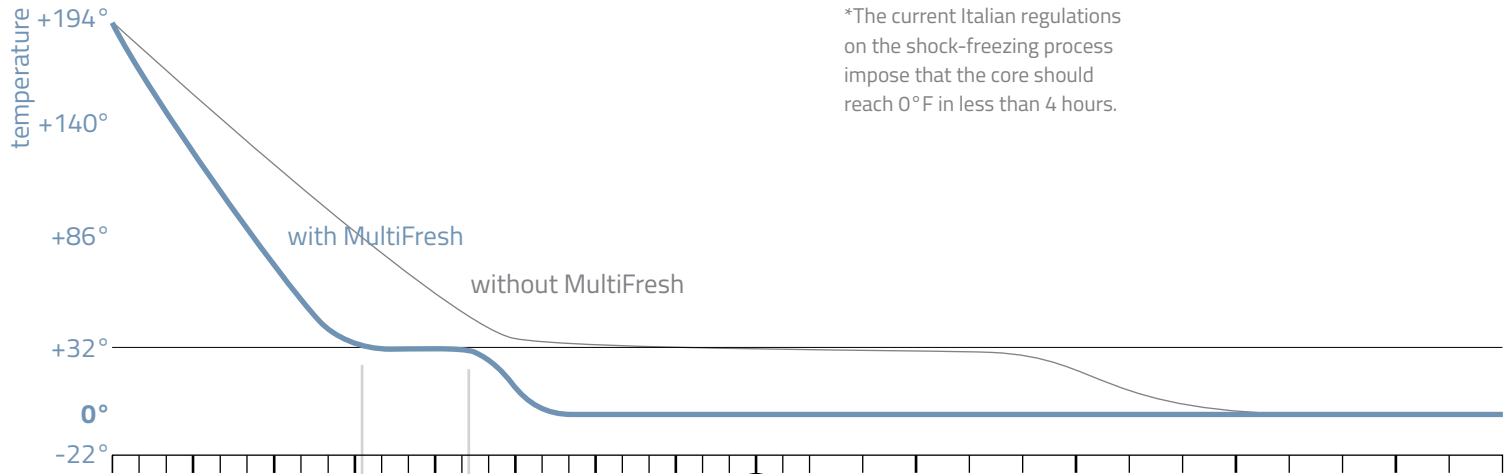
# SHOCK FREEZE SAFELY AND PRESERVE EVERY KIND OF FOOD FOR LONGER



### SHOCK FREEZING 0°F

Ordinary shock freezing methods transform the liquids in food into macrocrystals which damages its structure. MultiFresh®'s ultra-fast shock freezing gets the food core to 0°F at a higher speed, leading to the formation of microcrystals that preserve the organoleptic properties of the food.

← 2.5 LB OF FRESH  
PRAWNS  
frozen at 0°F  
in 40 minutes



\*The current Italian regulations on the shock-freezing process impose that the core should reach 0°F in less than 4 hours.



with an Irinox blast chiller formation of **microcrystals**    formation of **macrocrystals** without a blast chiller

# MF SPECIAL FUNCTIONS FOR GASTRONOMY



thawing

MultiFresh® enables you to manage temperature, ventilation and the thawing time of your food before you use it. This process takes place in a sanitized chamber that **slows bacterial proliferation and preserves food structure.**

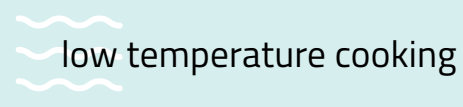
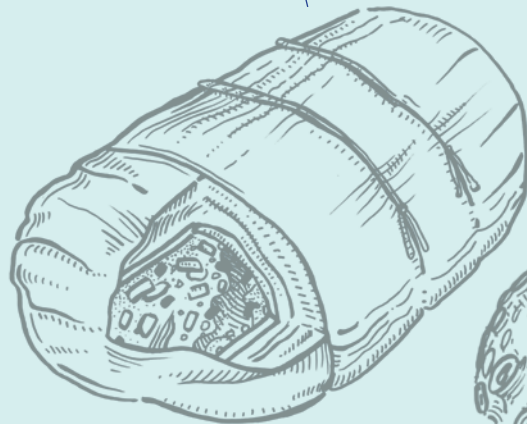
**10 LB OF PEPPERS**  
thawed in 1 hour



regeneration

MultiFresh® regenerates your food by **preserving the natural humidity of the product and avoiding oxidization.** Set the required time for serving your menu, and MultiFresh® will take your food from +37°F to the temperature you prefer.

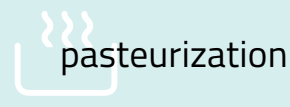
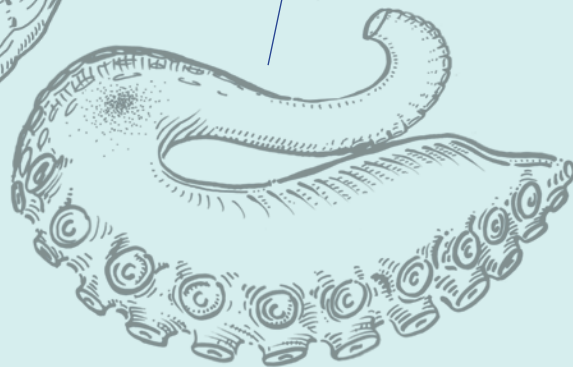
**1 MEAT ROLL COOKED IN A PAN**  
regenerated in one hour



low temperature cooking

MultiFresh® makes the different phases of low temperature cooking cycles easier and allows customized management. Your meat and fish dishes stay soft and don't lose weight, **enhancing the taste of your food.** After cooking, MultiFresh® automatically switches to blast chilling or shock freezing.

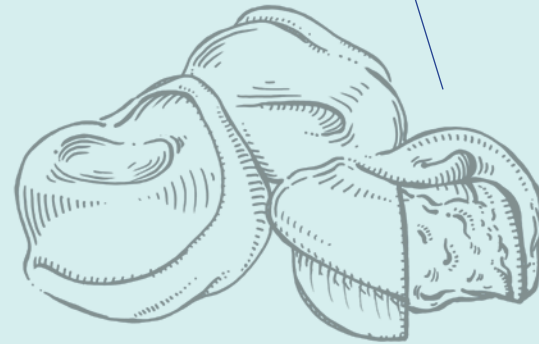
**22 LB OF OCTOPUS COOKED IN A POT**  
thawed at +37°F in 8 to 9 hours



pasteurization

MultiFresh® pasteurizes safely, reaching and maintaining high temperatures before blast chilling (+37°F) or shock freezing (0°F) your products. **Reduced levels of bacteria increases the shelf life of food.**

**22 LB OF STUFFING**  
pasteurized and chilled to +37°F in 3 hours



proofing

MultiFresh® simplifies natural proofing cycles, **keeping sudden changes in temperature under control.** It limits excessive drying and always guarantees the perfect hydration level. Easy programming of the time taken to proof allows you to decide when your products will be ready.

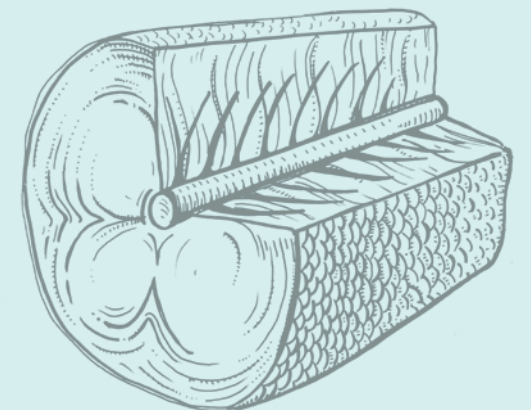
**SOURDOUGH BREAD LOAVES**  
risen and chilled to +50°F in 6 to 8 hours



holding

MultiFresh®'s sanitized chamber holds your products **at the desired positive or negative temperature.** Your dishes are unaltered and perfectly preserved, avoiding any bad smells.

**1 SLICE OF SALMON COOKED IN A PAN**  
held at +142°F for the entire length of the service



# MyA: FRESHNESS IS AT HAND



## MULTIFUNCTION DISPLAY

MyA is extremely easy to use. Through its simple, intuitive icons you can access MultiFresh®'s numerous functions and easily manage its cycles.



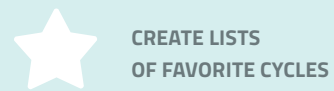
## PRODUCT SPECIFIC CYCLE

There is a wide choice of cycles for each function, specifically designed and tested to maintain the intrinsic characteristics of each product group.



## OUTSTANDING CUSTOMIZATION OPTIONS

With MyA you can easily edit the parameters of each cycle, including ventilation, duration, and temperature, to create the ideal process for each food type.



## CREATE LISTS OF FAVORITE CYCLES

Create a list of **favorite** cycles so that you can start and manage your most frequently used production processes with a simple touch.



## SAVE YOUR CYCLES

After you have started a cycle you can edit its parameters and save new settings, creating a customized cycle.



## CHANGE YOUR SETTINGS

Every process is perfectly customizable: for each cycle you can edit the air temperature, core temperature, duration and ventilation.



## CONTINUOUS CYCLE

The MultiFresh® continuous cycle runs uninterrupted for more than 8 hours, blast chilling or shock freezing even boiling hot food.

## MYA: MY ASSISTANT, THE TOUCHSCREEN USER INTERFACE OF MULTIFRESH



### RESISTANT TOUCH SCREEN

MultiFresh®'s touch screen also works when you are using kitchen gloves.



### ANTI-FINGERPRINT SCREEN

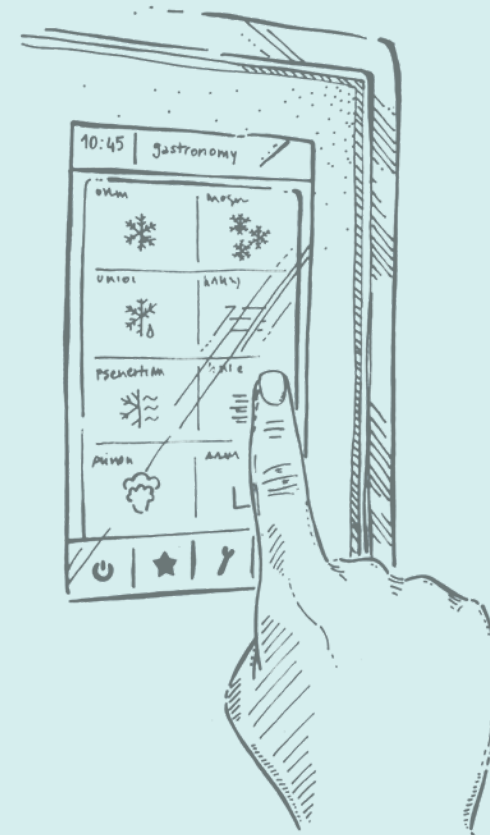
The anti-fingerprint screen ensures that you don't leave any marks on it when working.



### USB PORT AND WI-FI

Download your data and connect all your devices.

# SET UP YOUR MOST USED FEATURES IN A FEW SIMPLE STEPS



## START AUTOMATIC BLAST CHILLING

- 1 SELECT FUNCTION
- 2 SELECT CYCLE
- 3 SELECT AUTOMATIC MODE
- 4 CONTROL VENTILATION
- 5 START CYCLE

## START MANUAL BLAST CHILLING

- 1 SELECT FUNCTION
- 2 SELECT CYCLE
- 3 SELECT MANUAL MODE
- 4 SET TIME
- 5 START CYCLE

## START CYCLE PARAMETERS

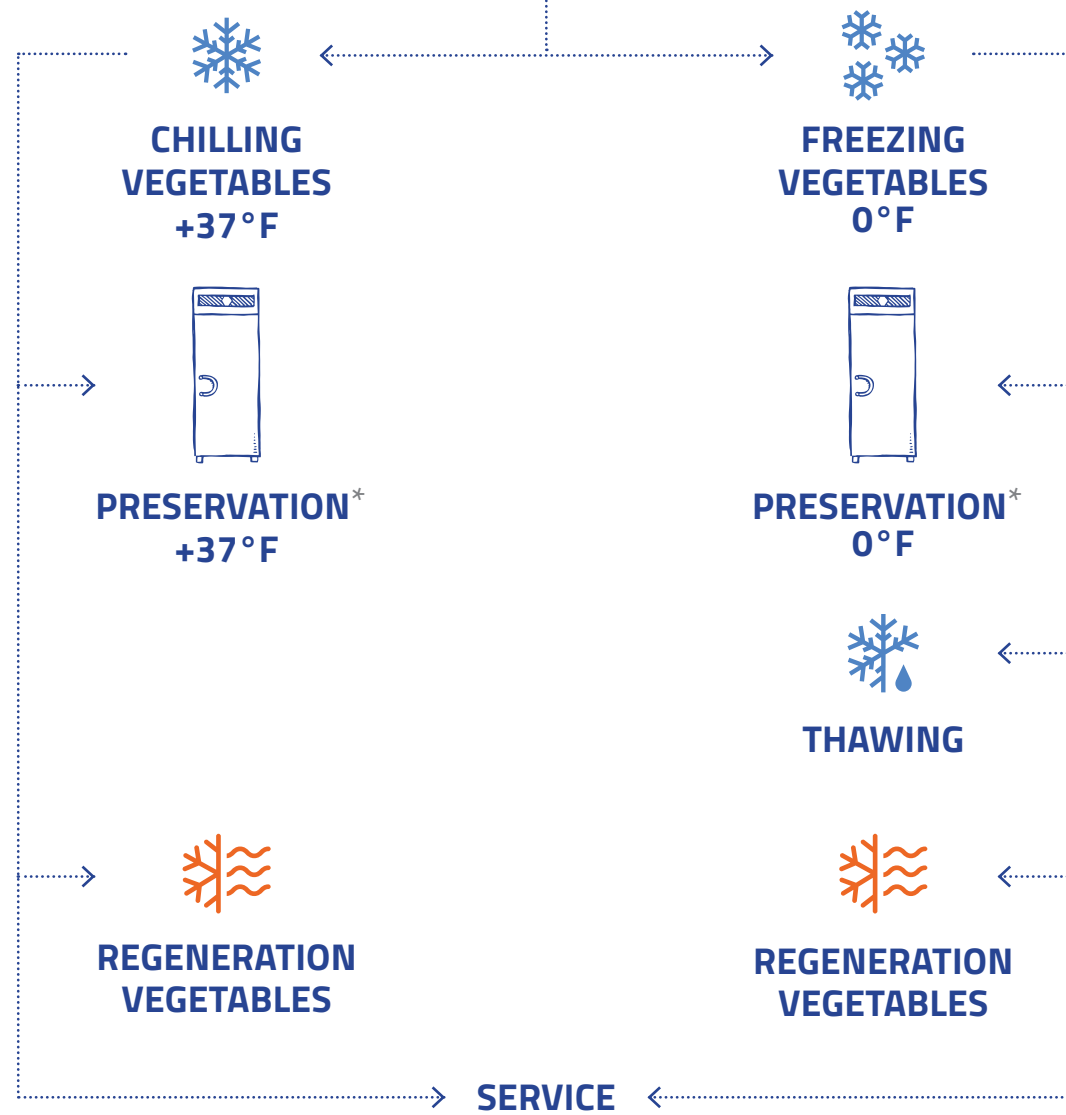
- 1 ONCE THE CYCLE HAS STARTED SELECT SETTINGS
- 2 SET SPECIFIC PHASE DATA
- 3 CONFIRM SAVE
- 4 MYA RETURNS TO THE RUN PAGE

# FRESHNESS PROCESSES

**SMOKED MACKEREL FILLETS, PEPPERS CREAM, AUBERGINES WITH TOMATO AND OLIVES**



Traditional cooking



\*Irinox processes need the use of holding cabinets

# FRESHNESS PROCESSES



## REGENERATION OF THE EGGPLANT WITH TOMATO AND OLIVES

MultiFresh® allows you to regenerate your dishes, and helps organize your work schedule. You can set the right temperature and timing to decide the exact moment your aubergines will be warm and ready to be served, together with the smoked mackerel fillets and the pepper cream sauce. The MultiFresh® regeneration cycle avoids food oxidation and preserves nutrients, leaving both form and taste uncompromised.





**HAMBURGER  
LOW TEMPERATURE  
COOKING**

MultiFresh® cooks your food at a low temperature, preventing them from becoming dry and shrinking. This gentle, low temperature cooking enhances the taste and flavoring of your hamburgers, preserving the natural tenderness of the meat and ensuring uniform

cooking. The MultiFresh® low temperature cooking cycle diminishes the weight loss caused by traditional cooking, maintains the meat's perfect colour and enhances its flavor without the use of heavy sauces.

**HAMBURGER,  
RED BEETROOT  
AND TURNIP TOPS**



**LOW TEMPERATURE  
COOKING BEEF +149°F**

**searing  
and garnishing**

**LOW TEMPERATURE  
COOKING BEEF +37°F**

This cycle allows you to slow cook and directly blast chill hamburgers

**PRESERVATION\*  
+37°F**

**searing  
and garnishing**

**LOW TEMPERATURE  
COOKING BEEF 0°F**

This cycle allows you to slow cook and directly shock freeze hamburgers

**PRESERVATION\*  
0°F**

**THAWING BEEF**

**searing  
and garnishing**

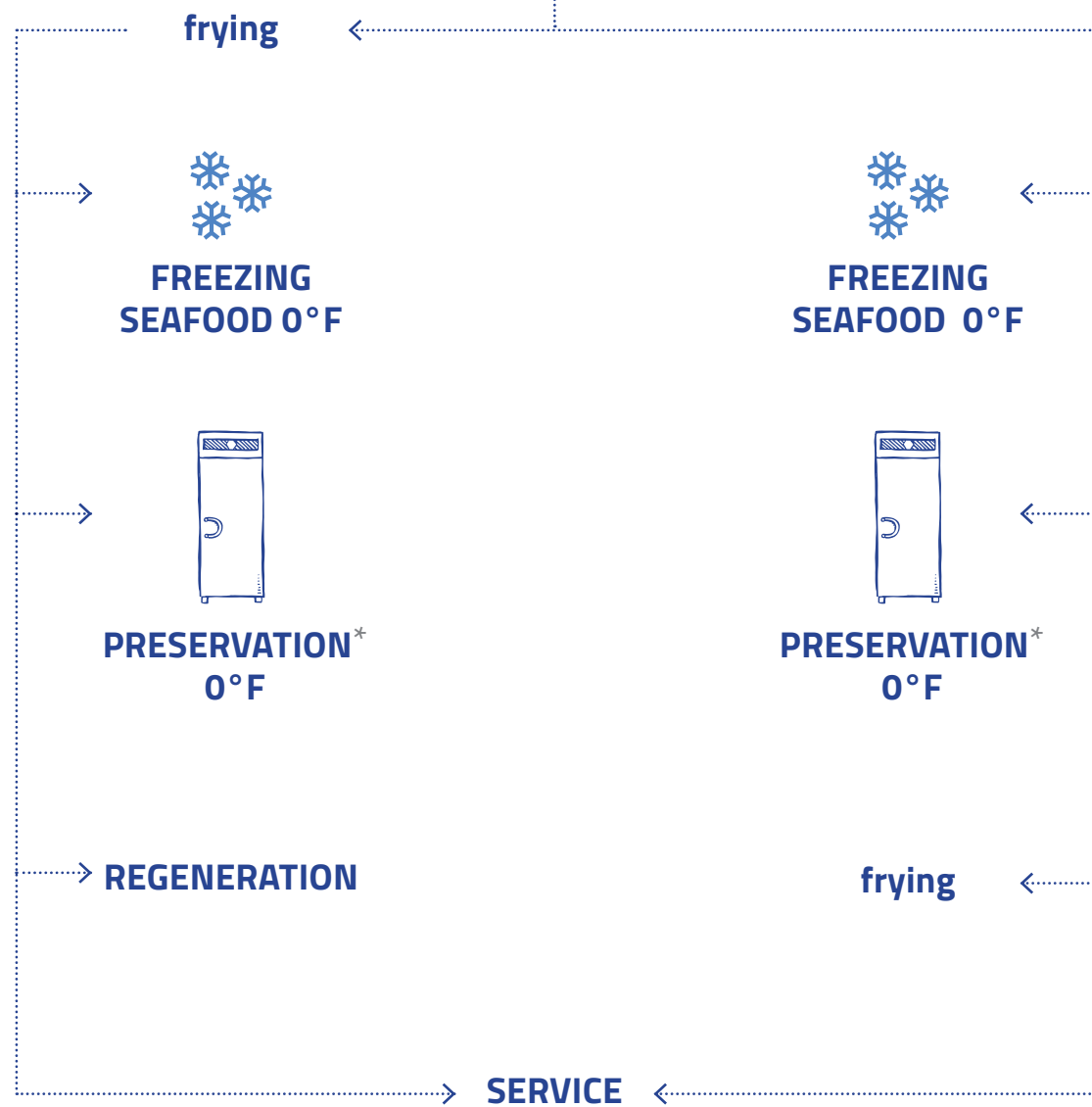
**SERVICE**

\*Irinox processes need the use of holding cabinets

**FISH & CHIPS**



breeding fillets



\*Irinox processes need the use of holding cabinets



**SHOCK FREEZING SEAFOOD**

Shock freezing with MultiFresh® means that you can produce and store more food, and avoid leakage of liquids when thawing. The 0°F shock freezing cycle, and creation of microcrystals allows you to freeze the cod while preserving

its freshness and reducing weight loss. Cod fillets may be frozen when raw, ready to be fried and served at any moment, or it may be frozen once fried, so that you can defrost, regenerate and serve it as you wish.

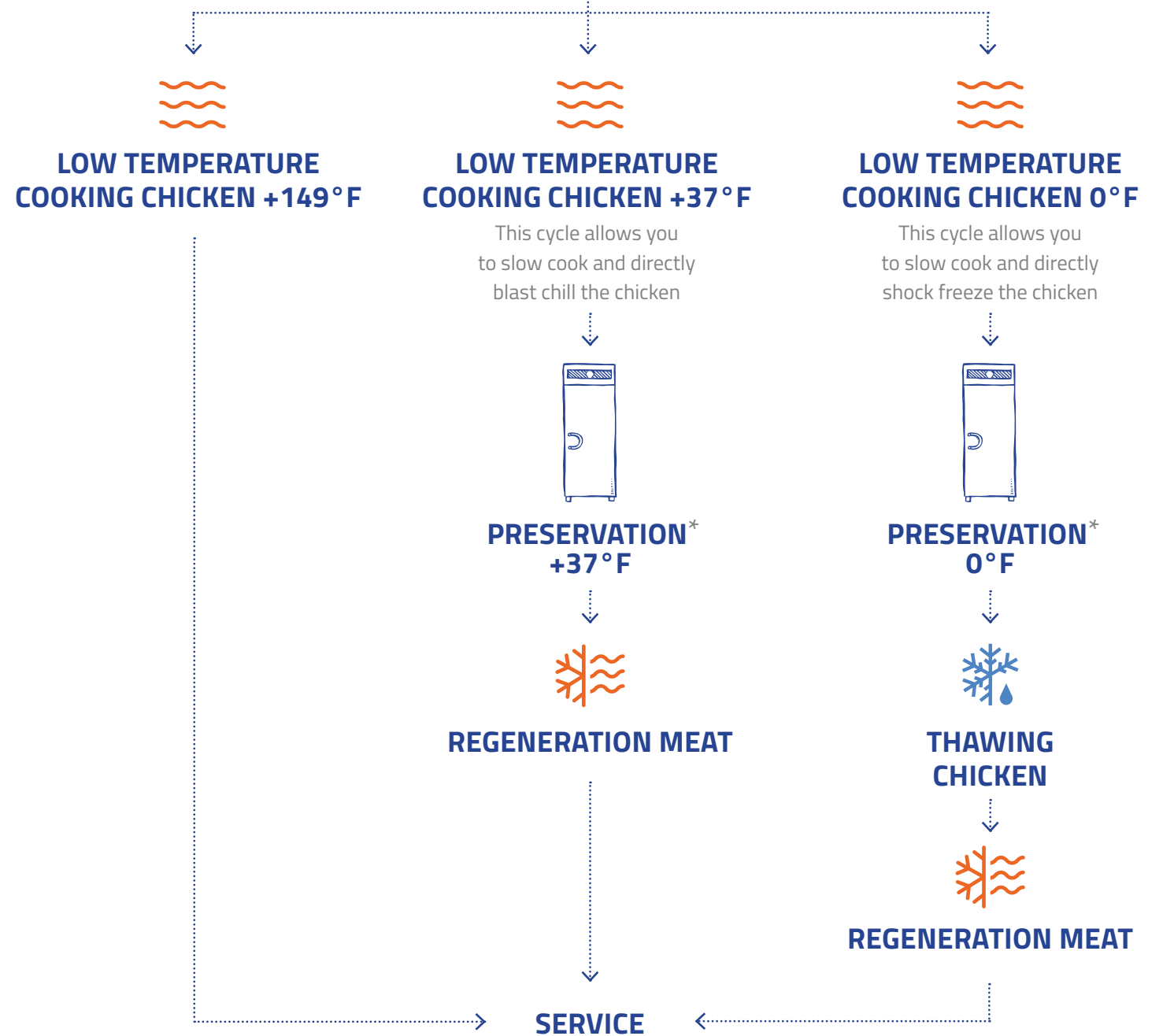


**CHICKEN LOW TEMPERATURE COOKING**

MultiFresh® can cook meat and fish at a low temperature and can also detect the temperature at the center core of your food thanks to our MultiSensor probe. The gentle, low temperature cooking enhances the taste and flavoring of your chicken so that its taste fits perfectly with the prawns and sauce.

It maintains the natural tenderness of the meat and ensures uniform cooking, keeping flavors and colours intact. MultiFresh® lessens the weight loss caused by traditional cooking, and ensures that foods keep their authentic taste without the use for extra condiments.

**CHICKEN THIGHS WITH PRAWNS IN MILD SAUCE**



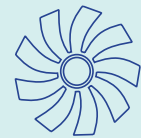
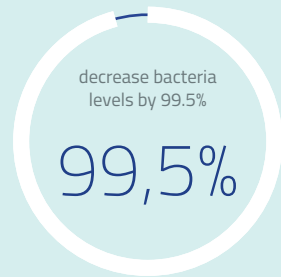
\*Irinox processes need the use of holding cabinets

# FEATURES



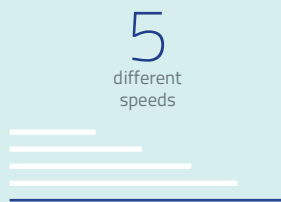
## Sanigen

The Irinox patented sanification system sanitizes every part of the chamber, including the areas that are difficult to access for cleaning (e.g. the evaporator, etc.).



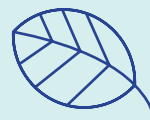
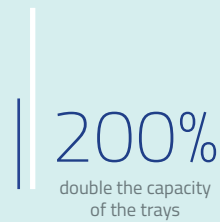
## Humidity Management System

Irinox's sophisticated software (tested with the best pastry chefs) and fan speed control automatically manage all the components of the refrigeration circuit.



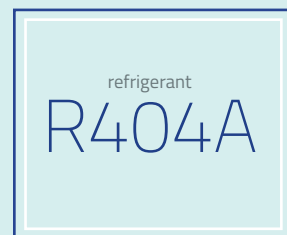
## MultiRack®

Irinox patented an adjustable tray holder, which allows double the number of trays to be loaded into each model. It is also possible to customize the distance between trays, leading to better air distribution and greater temperature uniformity on all levels.



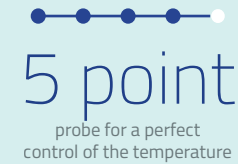
## Refrigerant Gas

The entire range of products has been tested for the use of the refrigerant R404A.



## MultiSensor

MultiFresh® is supplied with a MultiSensor® 5 point probe for perfect temperature control. The conical shape of the MultiSensor® probe makes it easy to remove from food without using heat.



## Defrost

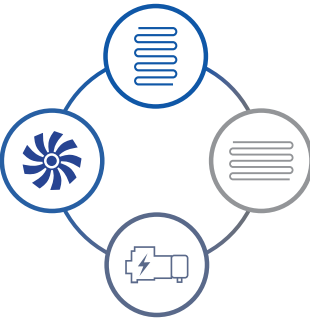
MultiFresh® does not defrost automatically because it is constantly able to remove all the heat from the chamber. This prevents the formation of ice on the evaporator.



## HACCP

HACCP (Hazard-Analysis and Control of Critical Points) is the protocol that regulates and prevents food contamination. It establishes and implements the monitoring of the Critical Control Points in order to reduce and prevent identified hazards. The first European regulation on HACCP is dated 1993 (Directive 43/93/CEE), followed by the Regulation CE 178/2002 and Regulation CE 852/2004. MultiFresh® enables you to track your work during each single process and shows the specific parameters of each different cycle. It also allows to download all the data via WiFi or USB stick.

# IRINOX BALANCE SYSTEM®



### IRINOX BALANCE SYSTEM®

Numerous tests and studies performed on cooling curves and the use of sophisticated software have made it possible to determine **the perfect size of the main refrigerator components** (condenser, evaporator, compressor and fans): **IrinoxBalanceSystem®**. The evaporators and condensers involved are built to the drawings and specifications of our engineering office so that our equipment provides unbeatable performance.

The principle on which blast chillers operate consists of removing heat from food in the shortest time possible in order to limit food aging. Our blast chillers guarantee the fastest heat removal, including with boiling hot food, without damaging it in any way.



## REACH-IN MACHINES



### MF 25.1

Yield per cycle 55 lbs  
 Tray capacity nr.  
 ● 12" x 20" x 2 1/2" - 4  
 ● 18" x 13" - 5  
 Dimensions 31" x 30 1/2" x 37"  
 Weight 254 lbs  
 W 1.3 kW A 6,4 A V 208 V-60Hz (2 PH)



### MF 30.2

Yield per cycle 66 lbs  
 Tray capacity nr.  
 ● 12" x 20" x 2 1/2" - 6  
 ● 18" x 26 - 5  
 Dimensions 34 1/4" x 35 1/2" x 37"  
 Weight 309 lbs  
 W 2.3 kW A 11.7 A V 208 V-60Hz (2 PH)

### AVAILABLE MODELS:

- › Air condensation (STANDARD)
- › Cityline water condensation
- › Remote condensing unit

### STANDARD EQUIPEMENT:

- › Left opening
- › Standard adjustable feet
- › Core probe 5 points
- › Wire Sheeves

### AVAILABLE ON REQUEST:

- › Right opening
- › Castors with brake
- › Additional core probe
- › Sous-vide core probe



### MF 45.1L

Yield per cycle 99 lbs  
 Tray capacity nr.  
 ● 12" x 20" x 2 1/2" - 18  
 ● 18" x 26 - 12  
 Dimensions 34 1/4" x 43" x 64"  
 Weight 521 lbs  
 W 4.8 kW A 16 A V 208 V-60Hz (3 PH)



### MF 70.1L

Yield per cycle 154 lbs  
 Tray capacity nr.  
 ● 12" x 20" x 2 1/2" - 26  
 ● 18" x 26 - 18  
 Dimensions 34 1/4" x 43" x 79"  
 Weight 742 lbs  
 W 6.7 kW A 26.8 A V 208 V-60Hz (3 PH)

## ROLL-IN MACHINES



### MF 100.1\*

Yield per cycle 220 lbs  
 Capacity  
 ● 1 roll-in rack (12" x 20" pans only)  
 Dimensions 47 5/8" x 43 7/8" x 91 1/4"  
 Weight 750 lbs  
 W 1.6 kW A 5.2 A V 208 V-60Hz (3 PH)  
 Condensing unit 100 RU  
 W 12 kW A 38.7 A V 208 V-60Hz (3 PH)  
 CU dimensions 34 1/16" x 53 1/16" x 55 1/16"  
 CU weight 440 lbs



### MF 100.2 SELF CONTAINED\*\*

Yield per cycle 221 lbs  
 Capacity  
 ● 1 roll-in rack (20" x 26" or 20,25" x 26" pans)  
 or 2 roll-in rack (28 1/2" x 18" pans)  
 or 1 combi-oven trolley on request  
 Dimensions 63" x 56" x 102"  
 Weight 1719.90 lbs  
 W 14.3 kW A 45 A V 208 V-60Hz (3 PH)

Available in the STANDARD version with chilling and freezing cycles. Available on request in the PLUS version, which also includes thawing, proofing, low temperature cooking, regeneration, holding, chocolate storing, pasteurization.

### AVAILABLE VERSIONS:

- › Air condensation
- › Cityline water condensation
- › Tower water condensation

### STANDARD EQUIPMENT:

- › Sunken floor
- › Right opening
- › Core probe 5 points

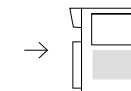
### AVAILABLE ON REQUEST:

- › Without condensing unit
- › With ramp
- › Door stop 120° or 100°
- › Sanigen
- › Opposite door's opening
- › Additional core probe
- › Sous-vide core probe
- › Knocked down

### Trolleys positioning

Available inner area 20 7/8" x 25 3/8"

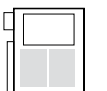
1 trolley  
 12" x 20" pans only  
 Roll-in Rack



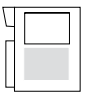
### Trolleys positioning

Available inner area 32 1/4" x 35 3/8"

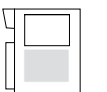
Type B - 2 trolleys  
 28.25" x 18" x h 69.5"  
 Slim Rack



Type C - 1 trolley  
 20.25" x 26" x h 69.5"  
 Full Rack



Type D - 1 trolley  
 combi oven trolley  
 Combi Rack



<b>TRAY</b> ● tray height ● trolleys number	<b>DIMENSIONS</b> width x depth x height
<b>YIELD IN LBS</b> from 194°F to 37°F / 0°F	<b>ELECTRICAL DATA</b> W max absorbed power A max absorbed current V voltage

\* Plus version not available  
 \*\* Standard with ramp water condensation not available

Note:  
 Plus features (heat cycles) only available as an option on trolley units.

Certifications:





**MF 100.2**

Yield per cycle 221 lbs

**Capacity**

- 1 roll-in rack (20" x 26" or 20.25" x 26" pans) or 2 roll-in rack (28 1/4" x 18" pans) or 1 combi-oven trolley on request

**Dimensions** 63" x 56 5/8" x 94 5/16"

**Weight** 1058 lbs

W 3.4 kW A 10.60 A V 208 V-60Hz (3 PH)

**Condensing unit 100 RU**

W 12 kW A 38.7 A V 208 V-60Hz (3 PH)

**CU dimensions** 34 3/16" x 53 3/16" x 55 13/16"

**CU weight** 440 lbs



**MF 130.2**

Yield per cycle 287 lbs

**Capacity**

- 1 roll-in rack (20" x 26" or 20.25" x 26" pans) or 2 roll-in rack (28 1/4" x 18" pans) or 1 combi-oven trolley on request

**Dimensions** 63" x 56 5/8" x 94 5/16"

**Weight** 1058 lbs

W 3.4 kW A 10.6 A V 208 V-60Hz (3 PH)

**Condensing unit 130 RU**

W 16.4 kW A 53.3 A V 208 V-60Hz (3 PH)

**CU dimensions** 34 3/16" x 53 3/16" x 55 13/16"

**CU weight** 441 lbs



**MF 180.2**

Yield per cycle 397 lbs

**Capacity**

- 1 roll-in rack (20" x 26" or 20.25" x 26" pans) or 2 roll-in rack (28 1/4" x 18" pans) or 1 combi-oven trolley on request

**Dimensions** 63" x 56 5/8" x 94 5/16"

**Weight** 1058 lbs

W 3.4 kW A 10.6 A V 208 V-60Hz (3 PH)

**Condensing unit 180 RU**

W 19.1 kW A 62.4 A V 208 V-60Hz (3 PH)

**CU dimensions** 47 1/4" x 53 3/16" x 60 1/8"

**CU weight** 677 lbs



**MF 250.2**

Yield per cycle 551 lbs

**Capacity**

- 1 roll-in rack (20" x 26" or 20.25" x 26" pans) or 2 roll-in rack (28 1/4" x 18" pans) or 1 combi-oven trolley on request

**Dimensions** 63" x 56 5/8" x 94 5/16"

**Weight** 1058 lbs

W 3.4 kW A 10.6 A V 208 V-60Hz (3 PH)

**Condensing unit 250 RU**

W 21.5 kW A 69.3 A V 208 V-60Hz (3 PH)

**CU dimensions** 47 1/4" x 53 3/16" x 60 1/8"

**CU weight** 679 lbs



**MF 250.2 2T PASS-THRU**

Yield per cycle 551 lbs

**Capacity**

- 2 roll-in rack (20" x 26" or 20.25" x 26" pans) or 4 roll-in rack (28 1/4" x 18" pans) or 2 combi-oven trolley on request

**Dimensions** 63" x 102 5/8" x 96 5/16"

**Weight** 1764 lbs

W 6.7 kW A 20.90 A V 208 V-60Hz (3 PH)

**Condensing unit 250 RU**

W 21.5 kW A 69.3 A V 208 V-60Hz (3 PH)

**CU dimensions** 47 1/4" x 53 3/16" x 60 1/8"

**CU weight** 679 lbs

**TRAY**

- tray height
- trolleys number

**YIELD IN LBS**

from 194 °F to 37 °F / 0 °F

**DIMENSIONS**

width x depth x height

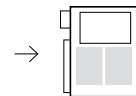
**ELECTRICAL DATA**

- W max absorbed power
- A max absorbed current
- V voltage

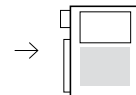
**Trolleys positioning**

Available inner area 32 1/4" x 35 1/16"

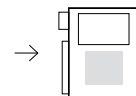
**Type B - 2 trolleys**  
28 1/4" x 18" x h 69.25"  
Slim Rack



**Type C - 1 trolley**  
20.25" x 26" x h 69.5"  
Full Rack



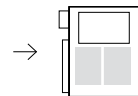
**Type D - 1 trolley**  
combi oven trolley  
Combi Rack



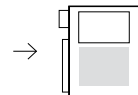
**Trolleys positioning**

Available inner area 32 1/4" x 35 3/16"

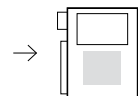
**Type B - 2 trolleys**  
28 1/4" x 18" x h 69.25"  
Slim Rack



**Type C - 1 trolley**  
20.25" x 26" x h 69.5"  
Full Rack



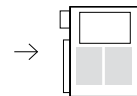
**Type D - 1 trolley**  
combi oven trolley  
Combi Rack



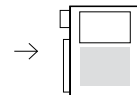
**Trolleys positioning**

Available inner area 32 1/4" x 35 1/16"

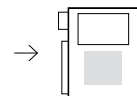
**Type B - 2 trolleys**  
28 1/4" x 18" x h 69.25"  
Slim Rack



**Type C - 1 trolley**  
20.25" x 26" x h 69.5"  
Full Rack



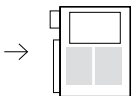
**Type D - 1 trolley**  
combi oven trolley  
Combi Rack



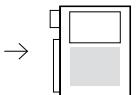
**Trolleys positioning**

Available inner area 32 1/4" x 35 1/16"

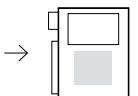
**Type B - 2 trolleys**  
28 1/4" x 18" x h 69.25"  
Slim Rack



**Type C - 1 trolley**  
20.25" x 26" x h 69.5"  
Full Rack



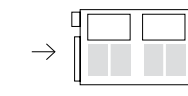
**Type D - 1 trolley**  
combi oven trolley  
Combi Rack



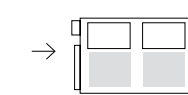
**Trolleys positioning**

Available inner area 32 1/4" x 81 1/2"

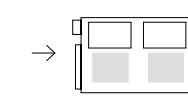
**Type B - 4 trolleys**  
28 1/4" x 18" x h 69.25"  
Slim Rack



**Type C - 2 trolleys**  
20.25" x 26" x h 69.5"  
Full Rack



**Type D - 2 trolleys**  
combi oven trolley  
Combi Rack



Note:

Plus features (heat cycles) only available as an option on trolley units.

Certifications:





**MF 350.2 2T PASS-THRU**

Yield per cycle 772 lbs  
 Capacity  
 2 roll-in rack (20" x 26" or 20.25" x 26" pans)  
 or 4 roll-in rack (28 1/4" x 18" pans)  
 or 2 combi-oven trolley on request  
 Dimensions 63" x 102 1/8" x 96 1/16"  
 Weight 1764 lbs  
 W 6.7 kW A 20.90 A V 208 V-60Hz (3 PH)  
 Condensing unit 350 RR  
 W 33.8 kW A 107.9 A V 208 V-60Hz (3 PH)  
 CU dimensions 47 1/4" x 53 3/16" x 46 1/16"  
 CU weight 882 lbs  
 Remote condenser  
 Dimensions 97 3/8" x 30 1/16" x 37 1/16"  
 Weight 342 lbs

**MF 500.2 2T PASS-THRU**

Yield per cycle 1103 lbs  
 Capacity  
 2 roll-in rack (20" x 26" or 20.25" x 26" pans)  
 or 4 roll-in rack (28 1/4" x 18" pans)  
 or 2 combi-oven trolley on request  
 Dimensions 63" x 102 1/8" x 96 1/16"  
 Weight 1764 lbs  
 W 6.7 kW A 20.90 A V 208 V-60Hz (3 PH)  
 Condensing unit 500 RR  
 W 49.5 kW A 159.7 A V 208 V-60Hz (3 PH)  
 CU dimensions 47 1/4" x 53 3/16" x 46 1/16"  
 CU weight 915 lbs  
 Remote condenser  
 Dimensions 72 1/16" x 42 1/8" x 45 1/16"  
 Weight 472 lbs

**MF 350.2 3T PASS-THRU**

Yield per cycle 772 lbs  
 Capacity  
 3 roll-in rack (20" x 26" or 20.25" x 26" pans)  
 or 6 roll-in rack (28 1/4" x 18" pans)  
 or 3 combi-oven trolley on request  
 Dimensions 63" x 148 1/4" x 97 1/16"  
 Weight 2646 lbs  
 W 10.1 kW A 31.3 A V 208 V-60Hz (3 PH)  
 Condensing unit 350 RR  
 W 33.8 kW A 107.9 A V 208 V-60Hz (3 PH)  
 CU dimensions 47 1/4" x 53 3/16" x 46 1/16"  
 CU weight 882 lbs  
 Remote condenser  
 Dimensions 97 3/8" x 30 1/16" x 37 1/16"  
 Weight 342 lbs

**MF 500.2 3T PASS-THRU**

Yield per cycle 1103 lbs  
 Capacity  
 3 roll-in rack (20" x 26" or 20.25" x 26" pans)  
 or 6 roll-in rack (28 1/4" x 18" pans)  
 or 3 combi-oven trolley on request  
 Dimensions 63" x 148 1/4" x 97 1/16"  
 Weight 2646 lbs  
 W 10.1 kW A 31.3 A V 208 V-60Hz (3 PH)  
 Condensing unit 500 RR  
 W 49.5 kW A 159.7 A V 208 V-60Hz (3 PH)  
 CU dimensions 47 1/4" x 53 3/16" x 46 1/16"  
 CU weight 915 lbs  
 Remote condenser  
 Dimensions 72 1/16" x 42 1/8" x 45 1/16"  
 Weight 472 lbs

**MF 750.2 3T PASS-THRU**

Yield per cycle 1654 lbs  
 Capacity  
 3 roll-in rack (20"x26" or 20.25" x 26" pans)  
 or 6 roll-in rack (28 1/4" x 18" pans)  
 or 3 combi-oven trolley on request  
 Dimensions 63" x 148 1/4" x 97 1/16"  
 Weight 2646 lbs  
 W 10.1 kW A 31.3 A V 208 V-60Hz (3 PH)  
 Condensing unit 750 RR  
 W 68.6 kW A 234.5 A V 208 V-60Hz (3 PH)  
 CU dimensions 47 1/4" x 94 1/2" x 48"  
 CU weight 1323 lbs  
 Remote condenser  
 Dimensions 164 3/8" x 52 1/4" x 54 3/8"  
 Weight 1206 lbs

**TRAY**  
 tray height  
 trolleys number

**YIELD IN LBS**  
 from 194°F to 37°F / 0°F  
 or 3 combi-oven trolley on request

**DIMENSIONS**  
 width x depth x height

**ELECTRICAL DATA**  
 W max absorbed power  
 A max absorbed current  
 V voltage

**Trolleys positioning**  
 Available inner area 32 1/4" x 81 1/2"

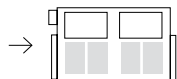
**Trolleys positioning**  
 Available inner area 32 1/4" x 81 1/2"

**Trolleys positioning**  
 Available inner area 32 1/4" x 127 3/16"

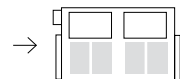
**Trolleys positioning**  
 Available inner area 32 1/4" x 127 3/16"

**Trolleys positioning**  
 Available inner area 32 1/4" x 127 3/16"

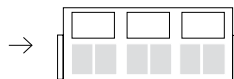
**Type B - 4 trolleys**  
 28 1/4" x 18" x h 69.25"  
 Slim Rack



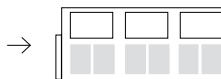
**Type B - 4 trolleys**  
 28 1/4" x 18" x h 69.25"  
 Slim Rack



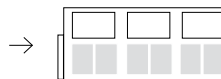
**Type B - 6 trolleys**  
 28 1/4" x 18" x h 69.25"  
 Slim Rack



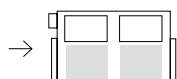
**Type B - 6 trolleys**  
 28 1/4" x 18" x h 69.25"  
 Slim Rack



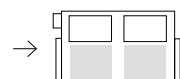
**Type B - 6 trolleys**  
 28 1/4" x 18" x h 69.25"  
 Slim Rack



**Type C - 2 trolleys**  
 20.25" x 26" x h 69.5"  
 Full Rack



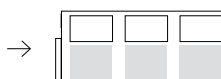
**Type C - 2 trolleys**  
 20.25" x 26" x h 69.5"  
 Full Rack



**Type C - 3 trolleys**  
 20.25" x 26" x h 69.5"  
 Full Rack



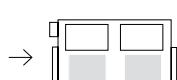
**Type C - 3 trolleys**  
 20.25" x 26" x h 69.5"  
 Full Rack



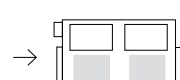
**Type C - 3 trolleys**  
 20.25" x 26" x h 69.5"  
 Full Rack



**Type D - 2 trolleys**  
 combi oven trolley  
 Combi Rack



**Type D - 2 trolleys**  
 combi oven trolley  
 Combi Rack



**Type D - 3 trolleys**  
 combi oven trolley  
 Combi Rack



**Type D - 3 trolleys**  
 combi oven trolley  
 Combi Rack



**Type D - 3 trolleys**  
 combi oven trolley  
 Combi Rack



Note:

Plus features (heat cycles) only available as an option on trolley units.

Certifications:







**MF 750.2 4T PASS-THRU**

Yield per cycle 1653 lbs  
 Capacity  
 4 roll-in rack (20" x 26" or 20,25" x 26" pans)  
 or 8 roll-in rack (28 1/4" x 18" pans)  
 or 4 combi-oven trolley on request  
 Dimensions 63" x 194 1/16" x 97 1/16"  
 Weight 3528 lbs  
 13.4 kW 41.6 A 208 V-60Hz (3 PH)  
 Condensing unit 750 RR  
 68.6 kW 234.5 A 208 V-60Hz (3 PH)  
 CU dimensions 47 1/4" x 94 1/4" x 48"  
 CU weight 1323 lbs  
 Remote condenser  
 Dimensions 164 3/8" x 52 1/4" x 54 5/8"  
 Weight 1206 lbs

**MF 180.2L LARGE**

Yield per cycle 397 lbs  
 Capacity  
 3 roll-in rack (20" x 26" or 20,25" x 26" pans)  
 or 3 roll-in rack (28 1/4" x 18" pans)  
 or 2 combi-oven trolley on request  
 Dimensions 74 1/8" x 67 7/8" x 94 5/8"  
 Weight 1323 lbs  
 3 kW 10 A 208 V-60Hz (3 PH)  
 Condensing unit 180 RU  
 19.1 kW 62.4 A 208 V-60Hz (3 PH)  
 CU dimensions 47 1/4" x 53 3/16" x 60 1/8"  
 CU weight 677 lbs



**MF 350.2 2TL PASS-THRU LARGE**

Yield per cycle 772 lbs  
 Capacity  
 6 roll-in rack (20" x 26" or 20,25" x 26" pans)  
 or 6 roll-in rack (28 1/4" x 18" pans)  
 or 4 combi-oven trolley on request  
 Dimensions 74" x 125 3/4" x 97 1/16"  
 Weight 2205 lbs  
 6.7 kW 20.90 A 208 V-60Hz (3 PH)  
 Condensing unit 350 RR  
 33.8 kW 107.9 A 208 V-60Hz (3 PH)  
 CU dimensions 47 1/4" x 53 3/16" x 46 1/16"  
 CU weight 882 lbs  
 Remote condenser  
 Dimensions 97 5/8" x 30 1/16" x 37 1/8"  
 Weight 342 lbs



**MF 500.2 3TL PASS-THRU LARGE**

Yield per cycle 1103 lbs  
 Capacity  
 9 roll-in rack (20" x 26" or 20,25" x 26" pans)  
 or 9 roll-in rack (28 1/4" x 18" pans)  
 or 6 combi-oven trolley on request  
 Dimensions 74" x 183 5/8" x 86 5/8"  
 Weight 3087 lbs  
 10.1 kW 31.3 A 208 V-60Hz (3 PH)  
 Condensing unit 500 RR  
 49.5 kW 159.7 A 208 V-60Hz (3 PH)  
 CU dimensions 47 1/4" x 53 3/16" x 46 1/16"  
 CU weight 915 lbs  
 Remote condenser  
 Dimensions 72 7/16" x 42 1/8" x 45 1/4"  
 Weight 472 lbs



**MF 750.2 4TL PASS-THRU LARGE**

Yield per cycle 1654 lbs  
 Capacity  
 12 roll-in rack (20" x 26" or 20,25" x 26" pans)  
 or 12 roll-in rack (28 1/4" x 18" pans)  
 or 8 combi-oven trolley on request  
 Dimensions 74" x 241 1/2" x 86 5/8"  
 Weight 3969 lbs  
 13.4 kW 41.6 A 208 V-60Hz (3 PH)  
 Condensing unit 750 RR  
 68.6 kW 234.5 A 208 V-60Hz (3 PH)  
 CU dimensions 47 1/4" x 94 1/4" x 48"  
 CU weight 1323 lbs  
 Remote condenser  
 Dimensions 164 3/8" x 52 1/4" x 54 5/8"  
 Weight 1206 lbs

**TRAY**  
 tray height  
 trolleys number

**YIELD IN LBS**  
 from 194 °F to 37 °F / 0 °F

**DIMENSIONS**  
 width x depth x height

**ELECTRICAL DATA**  
 max absorbed power  
 max absorbed current  
 voltage

**Trolleys positioning**  
 Available inner area 32 1/4" x 173 3/4"

**Trolleys positioning**  
 Available inner area 43 3/16" x 47 1/4"

**Trolleys positioning**  
 Available inner area 43 3/16" x 105 1/8"

**Trolleys positioning**  
 Available inner area 32 1/4" x 163"

**Trolleys positioning**  
 Available inner area 32 1/4" x 173 3/4"

**Type B - 8 trolleys**  
 28 1/4" x 18" x h 69.25"  
 Slim Rack

**Type B - 3 trolleys**  
 28 1/4" x 18" x h 69.25"  
 Slim Rack

**Type B - 6 trolleys**  
 28 1/4" x 18" x h 69.25"  
 Slim Rack

**Type B - 9 trolleys**  
 28 1/4" x 18" x h 69.25"  
 Slim Rack

**Type B - 12 trolleys**  
 28 1/4" x 18" x h 69.25"  
 Slim Rack

**Type C - 4 trolleys**  
 20.25" x 26" x h 69.5"  
 Full Rack

**Type C - 3 trolley**  
 20.25" x 26" x h 69.5"  
 Full Rack

**Type C - 6 trolleys**  
 20.25" x 26" x h 69.5"  
 Full Rack

**Type C - 9 trolleys**  
 20.25" x 26" x h 69.5"  
 Full Rack

**Type C - 12 trolleys**  
 20.25" x 26" x h 69.5"  
 Full Rack

**Type D - 4 trolleys**  
 combi oven trolley  
 Combi Rack

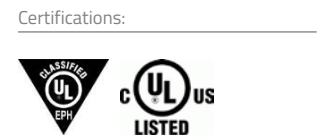
**Type D - 2 trolleys**  
 combi oven trolley  
 Combi Rack

**Type D - 4 trolleys**  
 combi oven trolley  
 Combi Rack

**Type D - 6 trolleys**  
 combi oven trolley  
 Combi Rack

**Type D - 8 trolleys**  
 combi oven trolley  
 Combi Rack

Note:  
 Plus features (heat cycles) only available as an option on trolley units.



# IRINOX NETWORK

## OUR PEOPLE AT THE CORE

The best technology has people at its core. For this reason, Irinox is now a network of professionals able to handle all of your needs. Our consultants work everyday to find the best solutions for your business, from purchase to installation, and to the everyday use of our machines. Irinox Network is the human element that has made our technology the market leader. Our network of technicians and our customer care will be on your side at every moment. The success of Irinox comes from the people who work with us everyday.



# CONSULTANT NETWORK

## CUSTOMIZED SOLUTIONS

The efficiency of our machines goes together with the efficiency of our consultants of production processes. Irinox offers free consultancy and customized solutions for catering, pastry-making, baking, ice cream making, butchery, bread making, restaurant industry and mass catering. **We believe that each client has specific needs and that the best way to provide solutions is by finding them together.** Our process consists of two phases: analysis and action. During the first meeting we narrow down your needs and the areas of intervention, while during the second, we elaborate on solutions with you.

Our consultants are the experts you need to make your business more efficient by guaranteeing higher speeds, more margin and higher quality.



# INSTALLER NETWORK

## TECHNOLOGY MADE EASY

Technology becomes useful when it makes people's lives easier, this is why we want to help you make the best use of our products from the beginning. Irinox offers a network of professional experts in installing and programming our machines. Our network spreads across North America and throughout all the main countries in the world, assisting you during installation and advising on components. **We support your business after purchase by taking care of all that is needed to get MultiFresh® ready to assist you in the kitchen.**



# CHEF NETWORK

## WITH YOU EVERY DAY

Irinox takes on the everyday challenges you experience in the kitchen, offering a network of professional chefs. **Irinox Chef Network provides customized advice on different needs and organizes live demos on request.** Our chefs will assist you in the journey that takes your fresh products from the kitchen to the table. Get the most out of our machines by working with a network of chefs that help you reach your goals.



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