

MultiFresh®  
ICE CREAM

**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.

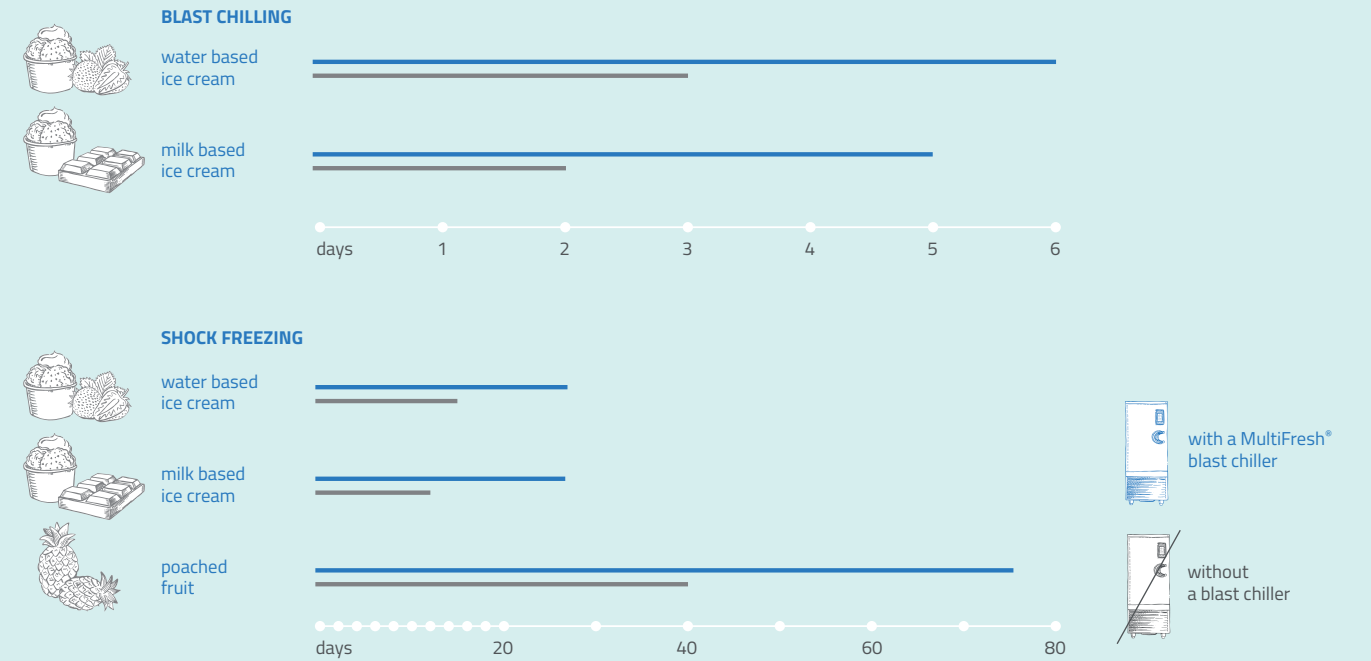


# FRESHNESS ON YOUR TABLE

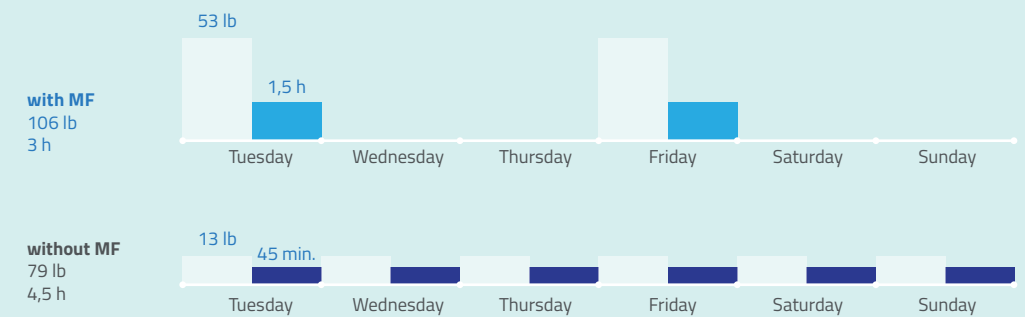


# MULTIFRESH®: EFFICIENCY, QUALITY AND SAVINGS

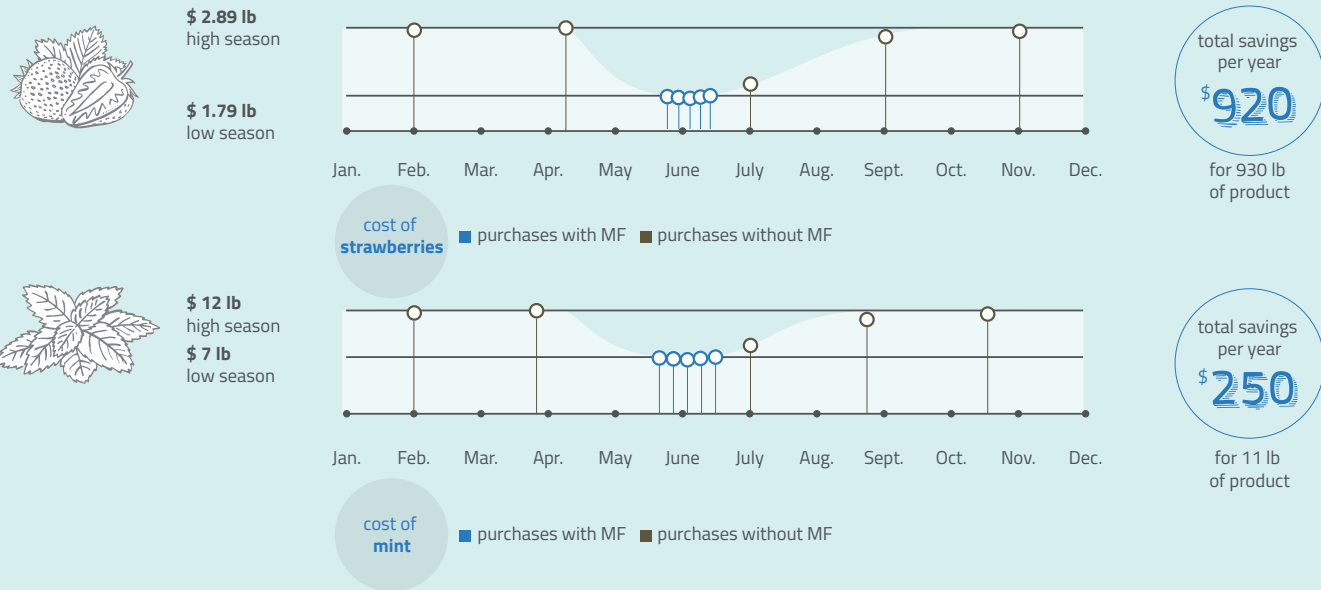
## INCREASED SHELF LIFE



## PRODUCTION IS DRASTICALLY OPTIMIZED



LOWER FOOD COST



LESS FOOD WASTE



LOWER STAFF COSTS

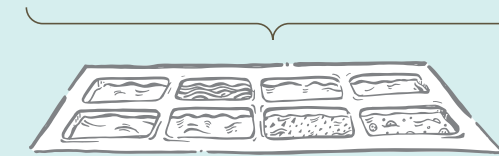


INCREASED FOOD QUALITY AND SAFETY

MultiFresh® helps enhance the quality of your creations while maintaining a wide assortment of products offered daily!

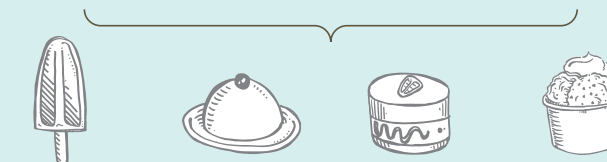
A VAST PRODUCT RANGE

- wide range of products to meet all the needs of your customers
- a display case that is always full thanks to the readily available freshly stored products
- a number of items available as needed



APPEARANCE OF THE PRODUCTS

- visibly fresh display inside your shop case presenting as if just made
- beautiful to look at and tempting to taste without deteriorating
- bright colours like freshly picked food

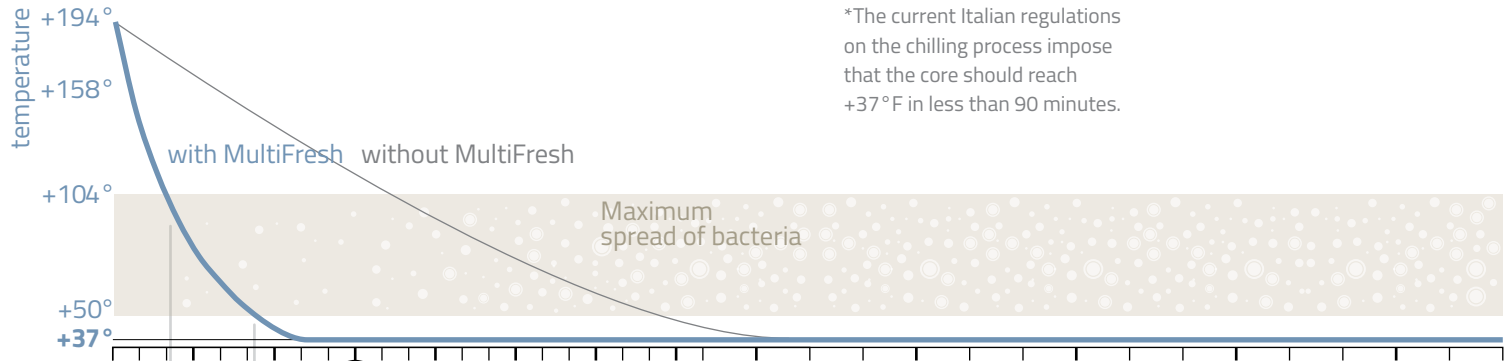


# BLAST CHILL FASTER FOR SAFER AND MORE NUTRITIOUS FOOD

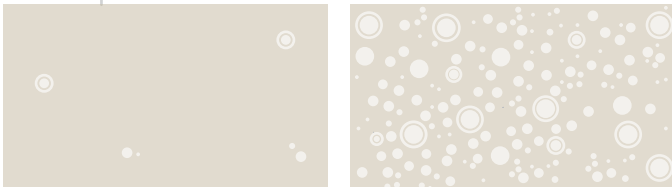


**BLAST CHILLING +37°F**  
By cooling down food quickly, you stop it from deteriorating, prevent oxidation and reduce the proliferation of bacteria. MultiFresh® brings the core of your food to +37°F faster than any other blast chiller, reducing the weight loss caused by evaporation, while preserving its nutrients. The pasteurised bases can be cooled in convenient vacuum bags for optimal storage.

← **ICE CREAM BASE**  
cooled to +37°F for 40 minutes  
in vacuum-sealed bags



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



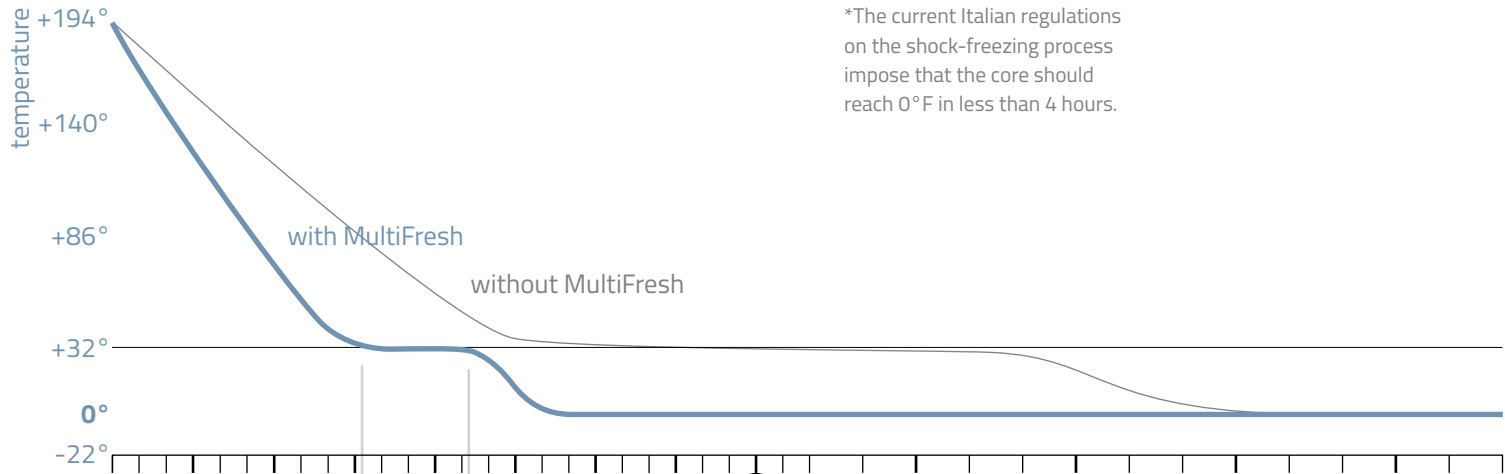
with an Irinox blast chiller **reduced number of bacteria** | without a blast chiller **high number of bacteria**

# 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 damage its structure. The ultra-fast shock freezing of MultiFresh® brings the core of food to 0°F quicker, with the resulting formation of micro-crystals that keep the organoleptic features intact and prevent any overrun from leaking out.

← **ICE CREAM CAKE**  
frozen at 0°F  
for 2 hours



\*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

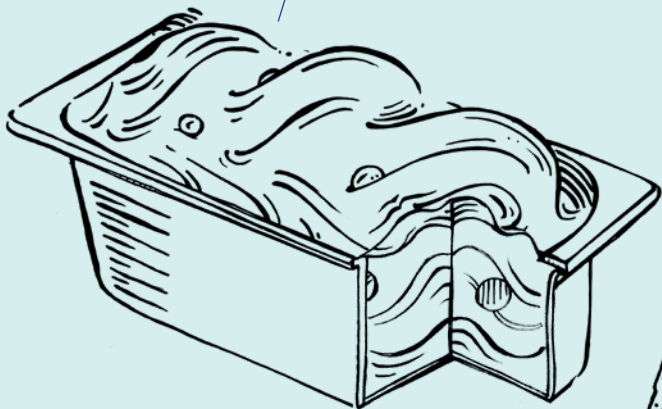
# MF SPECIAL FUNCTIONS FOR ICE CREAM



heating

The MultiFresh® heating cycle regenerates ice cream, while keeping its structure unaltered. By controlling the time, temperature and ventilation, you can prevent the separation of liquids during defrosting and set the time when the product will be ready to be used.

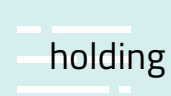
**7 LB OF ICE CREAM**  
regenerated from 0°F  
at +10°F in 2/3 hours



low temperature cooking

MultiFresh® allows for full customisation during the low-temperature cooking cycle, enhancing the flavours of your poached fruit. The cycle ends automatically with the cooling or shock freezing of your products, depending on your needs. With MultiFresh® you can extend the seasonality of fruit, cooking it in convenient vacuum-sealed bags, in a cooking jar or with traditional methods to serve it all year round.

**5 LB OF POACHED FRUIT**  
cooked at low  
temperature in 7 hours



holding

With MultiFresh®, temperature and ventilation remain constant throughout the whole holding cycle. This way, your ice cream is preserved in the best possible way, without changes in taste and in texture.

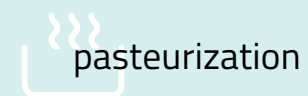
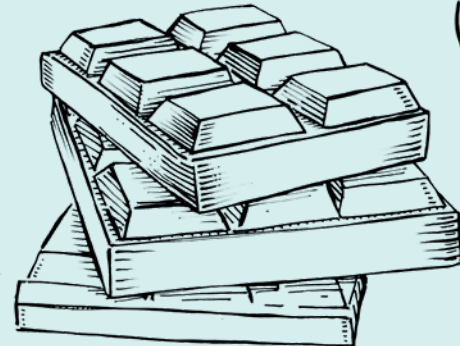
**ICE CREAM CUP**  
kept at +10°F  
ready for sale



chocolate

By using the appropriate MultiFresh® cycle, you can melt chocolate at +104°F without needing to use any other equipment. Optimise your production by concentrating your activities on a single machine that is able to automatically manage the various processes.

**7 LB OF CHOCOLATE**  
melted in 4 hours



pasteurization

With MultiFresh® you can pasteurise ice cream bases under entirely safe conditions with convenient vacuum-sealed bags and reduce bacterial contamination. The cycle automatically ends with the cooling or shock freezing of your products, as required.

**5 LB BAGS**  
pasteurised in 5/6 hours



proofing

By monitoring sudden temperature changes during the proofing cycle, MultiFresh® ensures your brioches won't dry up too much. Program your preferred timing and choose when you want to find your products perfectly leavened.

**BRIOCHE**  
leavened in 3 hours



# 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.

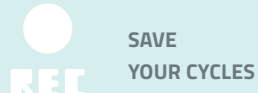


## OUTSTANDING CUSTOMIZATION OPTIONS

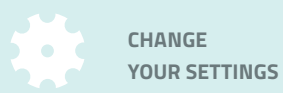
With MyA you can easily edit the parameters of each cycle, including ventilation, duration, and temperature, to create the ideal process for each food type.



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



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



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



The MultiFresh® continuous cycle runs uninterrupted, 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

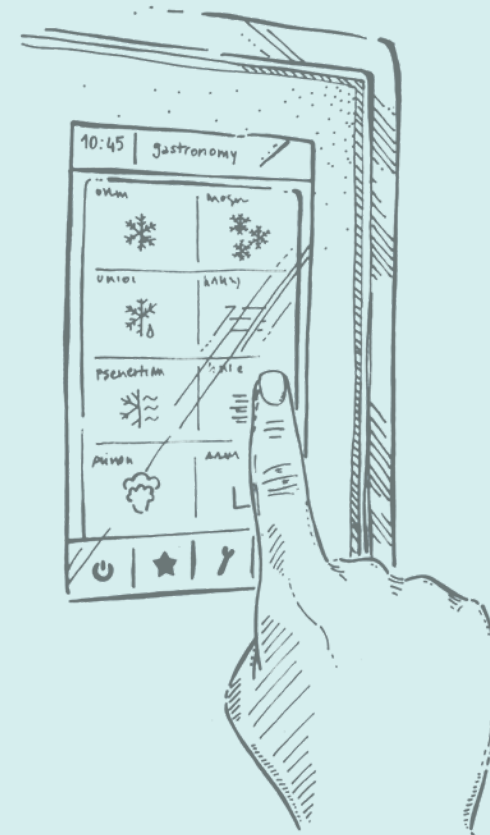
The anti-fingerprint screen ensures that you don't leave any marks on it when working.



### 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

## CHOCOLATE ICE CREAM



preparation and spinning



**FREEZING  
ICE CREAM 0°F**



**PRESERVATION\* 0°F**



**HEATING  
ICE CREAM +7°F**



**SALE**

\*Irinox processes need the use of holding cabinets



FRESHNESS PROCESSES

## SHOCK FREEZING CHOCOLATE ICE CREAM

MultiFresh® shock freezing allows you to bring ice cream to 0°F in the shortest possible time. Water content is transformed into micro crystals, avoiding changes in the quality and structure of the products. Thanks to a probe you can also control

the core temperature of the ice cream at any time. MultiFresh® allows you to optimize production times and manage production flow, so that creamy chocolate ice-cream is never missing from your window display.





**SHOCK FREEZING  
HAZELNUT  
ICE-CREAM**

With MultiFresh® you can manage ice-cream shock freezing cycles at +10°F preventing loss of volume (overrun) of your products after spinning it. Your hazelnut ice-cream reaches the temperature set in the window display in the shortest possible time, to avoid the formation of macro crystals, which would spoil the structure of the product.

After creaming the ice-cream at +21°F, you can shock freeze it at +10°F in MultiFresh® and exhibit it directly in the window display, maintaining its quality and structure for longer. You can also store your products for two or three days: if necessary, your ice-cream can be placed immediately in the window display ready for sale, allowing optimal management of production flow.

**HAZELNUT  
ICE-CREAM**



**preparation and spinning**



**FREEZING  
ICE CREAM +10°F**



**PRESERVATION\* +10°F**

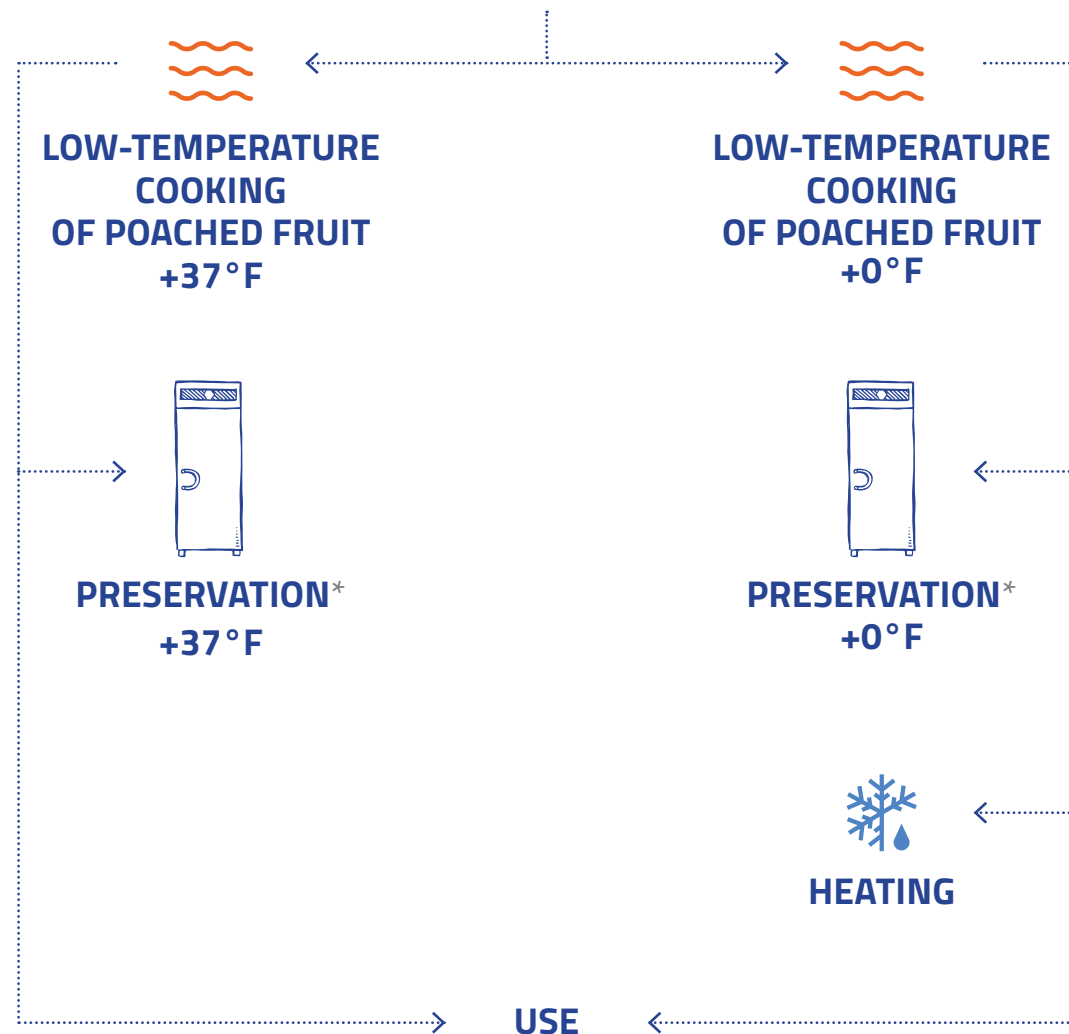
**SALE**

\*Irinox processes need the use of holding cabinets

**ASSORTED  
POACHED  
FRUIT**



preparation  
and packing  
in vacuum-sealed bags



\*Irinox processes need the use of holding cabinets



**COOKING POACHED  
FRUIT AT  
LOW-TEMPERATURE**

With MultiFresh® you can cook your poached fruit at low temperature by customizing the cooking cycles according to your needs. This allows you to prepare the base of fresh fruit, portion them into convenient bags or airtight jars, cook

and cool them or shock freeze them directly. MultiFresh® allows you to better manage low temperature cooking, allowing you to offer poached fruit in different varieties always produced with the raw materials selected by you.



**BANANA  
ICE CREAM**



preparation and spinning



**FREEZING  
ICE CREAM +0 °F**



**PRESERVATION\* +0 °F**



**HEATING  
ICE CREAM +5 °F**

**SALE**

**REGENERATING  
BANANA  
ICE-CREAM**

The MultiFresh® regeneration cycle can bring the ice-cream back to the window display temperature without altering its quality. Thanks to the temperature and ventilation time control, it is possible to avoid water separation during the defrost phase and set the time that

the product must be ready for use. With MultiFresh® it is possible to switch from the holding cabinets to the window display in a few minutes, from 0 °F to +10 °F without changing the structure of your banana ice-cream.

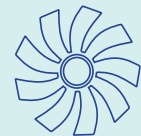
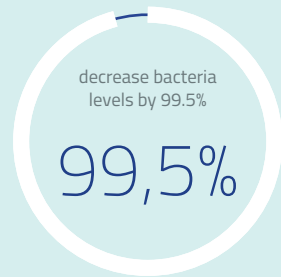
\*Irinox processes need the use of holding cabinets

# FEATURES



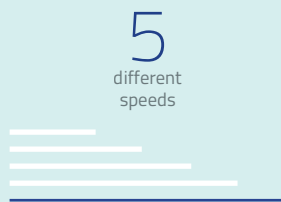
## Sanigen

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.).



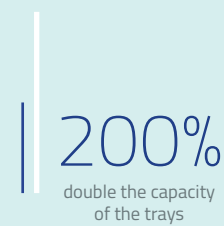
## Humidity Management System

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



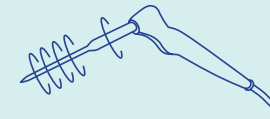
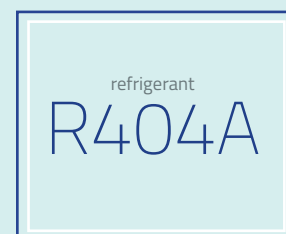
## MultiRack®

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.



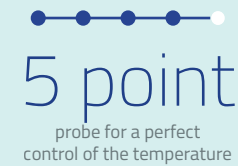
## Refrigerant Gas

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

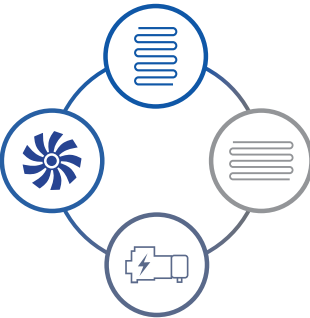
MultiFresh® does not defrost automatically because it is constantly able to remove all the heat from the chamber. This prevents the formation of ice on the evaporator.



## 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

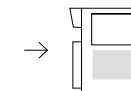
### AVAILABLE ON REQUEST:

- › 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"

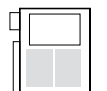
1 trolley  
 12" x 20" pans only  
 Roll-in Rack



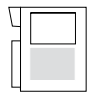
### Trolleys positioning

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

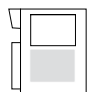
Type B - 2 trolleys  
 28.25" x 18" x h 69.5"  
 Slim Rack



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

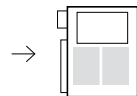
**ELECTRICAL DATA**

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

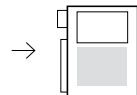
**Trolleys positioning**

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

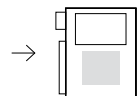
**Type B - 2 trolleys**  
28 1/4" x 18" x h 69.25"  
Slim Rack



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



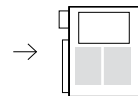
**Type D - 1 trolley**  
combi oven trolley  
Combi Rack



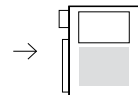
**Trolleys positioning**

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

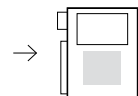
**Type B - 2 trolleys**  
28 1/4" x 18" x h 69.25"  
Slim Rack



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



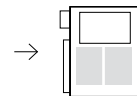
**Type D - 1 trolley**  
combi oven trolley  
Combi Rack



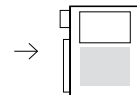
**Trolleys positioning**

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

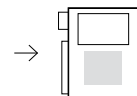
**Type B - 2 trolleys**  
28 1/4" x 18" x h 69.25"  
Slim Rack



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



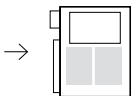
**Type D - 1 trolley**  
combi oven trolley  
Combi Rack



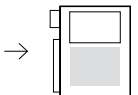
**Trolleys positioning**

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

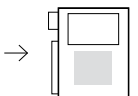
**Type B - 2 trolleys**  
28 1/4" x 18" x h 69.25"  
Slim Rack



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



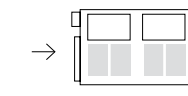
**Type D - 1 trolley**  
combi oven trolley  
Combi Rack



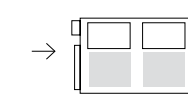
**Trolleys positioning**

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

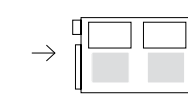
**Type B - 4 trolleys**  
28 1/4" x 18" x h 69.25"  
Slim Rack



**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

**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

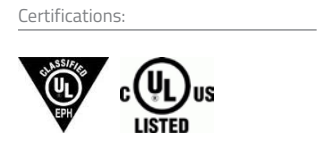
**Type D - 2 trolleys**  
 combi oven trolley  
 Combi Rack

**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.







**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"

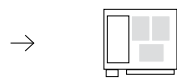
**Trolleys positioning**  
 Available inner area 32 1/4" x 163"

**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



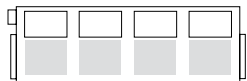
**Type B - 9 trolleys**  
 28 1/4" x 18" x h 69.25"  
 Slim Rack



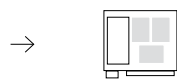
**Type B - 12 trolleys**  
 28 1/4" x 18" x h 69.25"  
 Slim Rack



**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



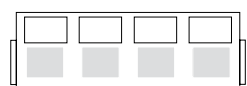
**Type C - 9 trolleys**  
 20.25" x 26" x h 69.5"  
 Full Rack



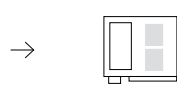
**Type C - 12 trolleys**  
 20.25" x 26" x h 69.5"  
 Full Rack



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



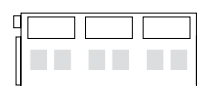
**Type D - 2 trolleys**  
 combi oven trolley  
 Combi Rack



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



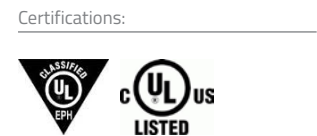
**Type D - 6 trolleys**  
 combi oven trolley  
 Combi Rack



**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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