

MultiFresh®
PASTRY

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.

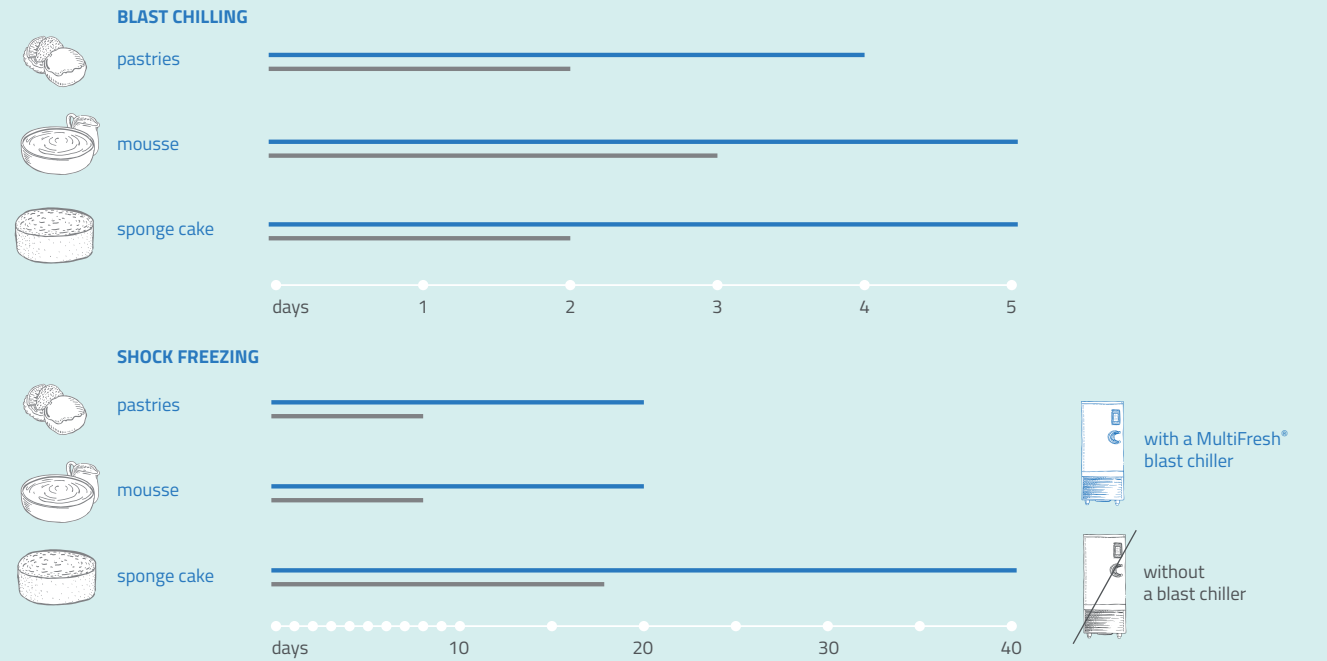


FRESHNESS ON YOUR TABLE

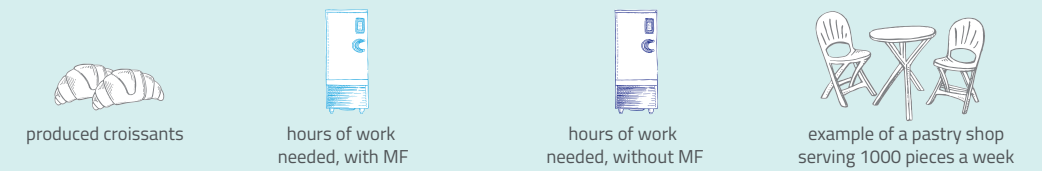
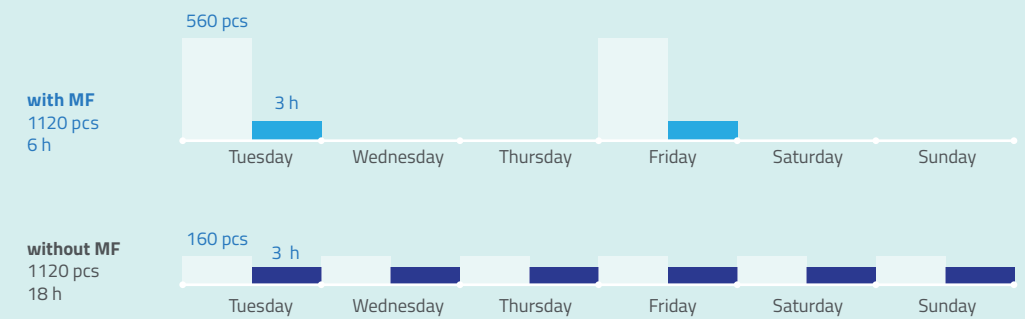


MULTIFRESH®: EFFICIENCY, QUALITY AND SAVINGS

INCREASED SHELF LIFE



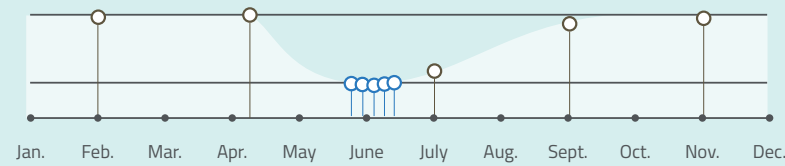
PRODUCTION IS DRASTICALLY OPTIMIZED



LOWER FOOD COST



\$ 3.49 pt high season
\$ 1.99 pt low season

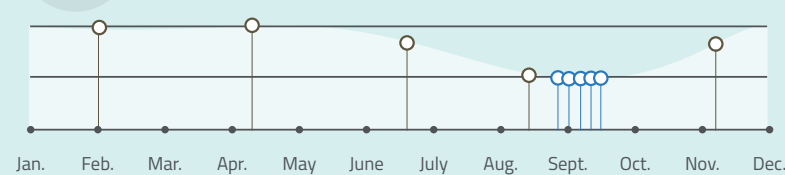


cost of black berries
■ purchases with MF ■ purchases without MF

total savings per year
\$390
for 260 pt of product



\$ 1.99 each high season
\$ 0.99 each low season



cost of mango
■ purchases with MF ■ purchases without MF

total savings per year
\$1820
for 1820 lb of product

LOWER LABOR COSTS



PASTRIES production with Irinox MultiFresh®

525 pcs	—	—	525 pcs	—	—	tot 1050 pcs
3 h	—	—	3 h	—	—	tot 5 h
Tuesday	Wednesday	Thursday	Friday	Saturday	Sunday	



PASTRIES production without Irinox MultiFresh®

150 pcs	150 pcs	150 pcs	150 pcs	150 pcs	150 pcs	tot 900 pcs
3 h	3 h	3 h	3 h	3 h	3 h	tot 18 h
Tuesday	Wednesday	Thursday	Friday	Saturday	Sunday	

hours saved **12** × \$ 15 labor costs per hour > total savings **\$180**

example of a pastry shop serving 1050 croissants a week

LESS FOOD WASTE



croissant



cream puff



jam tart

WASTED PORTIONS

	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday	Sunday
croissant	—	19	16	18	14	11	12
cream puff	—	10	9	7	6	—	4
jam tart	—	5	4	4	3	2	—

waste:	croissant	cream puff	jam tart
Tot. portions	90	36	18
Dollars	\$45	\$18	\$12

waste per week, without MF
\$75

waste per week reduced by 80% with MF. Total saving:
\$60

WE OFFER TOP QUALITY

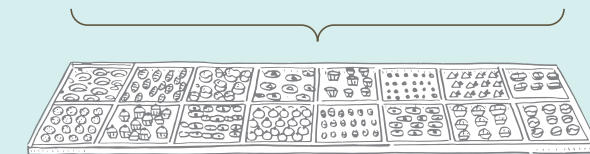
MultiFresh® helps enhance the quality of your creations while maintaining a wide assortment of products offered daily!

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

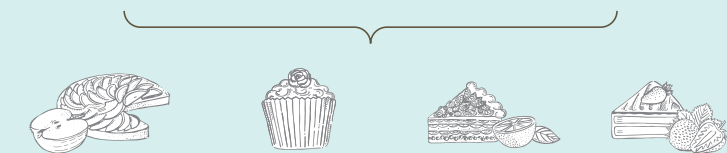


APPEARANCE OF THE PRODUCTS

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 due evaporation, whilst preserving its nutrients.

← **MOUSSE**
chilled to +37°F
for 40 minutes

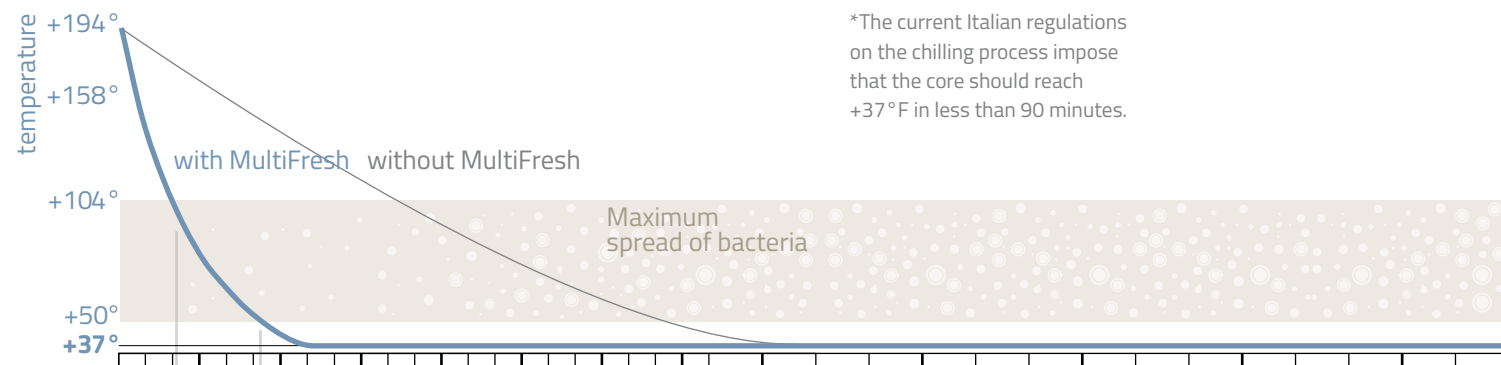
SHOCK FREEZE SAFELY AND PRESERVE EVERY KIND OF FOOD FOR LONGER



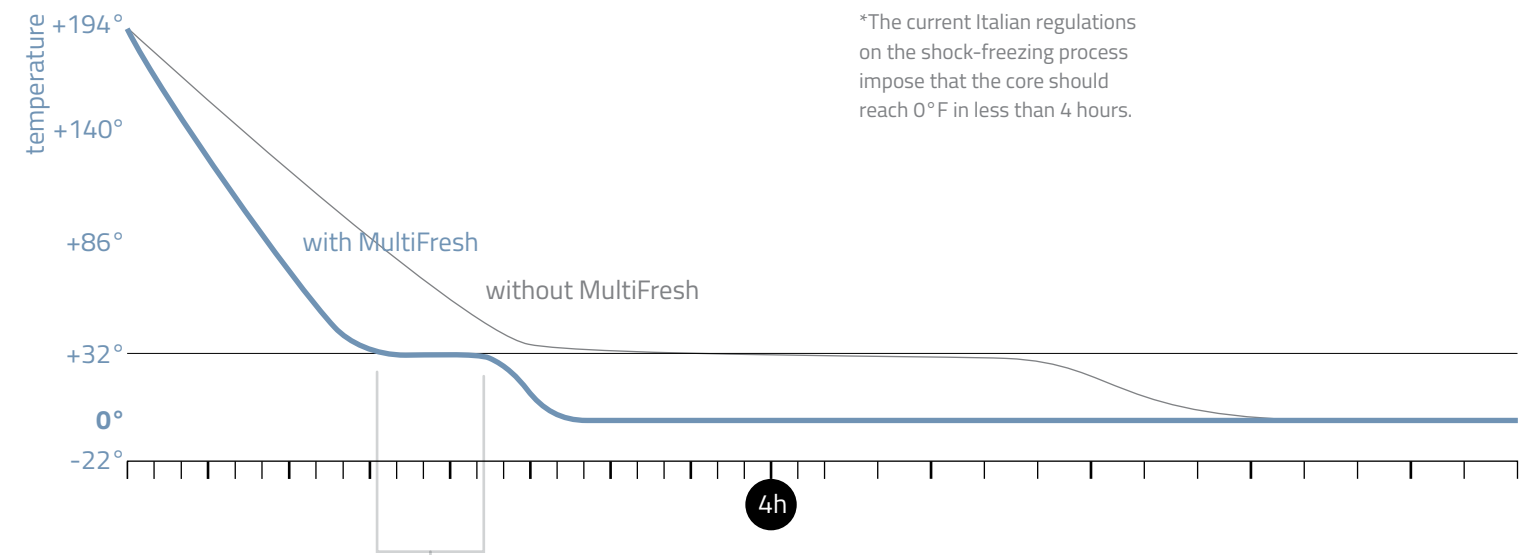
SHOCK FREEZING 0°F

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 intrinsic features intact and prevent any overrun from leaking out.

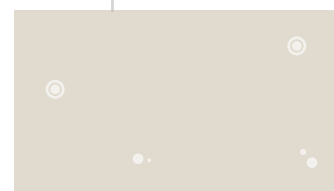
← **PROFITEROLES**
frozen at 0°F
for 1 hour and a half



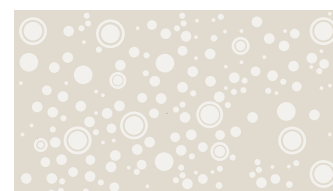
*The current Italian regulations on the chilling process impose that the core should reach +37°F in less than 90 minutes.



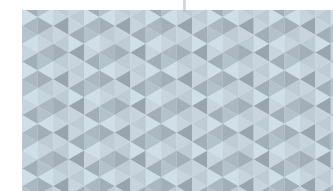
*The current Italian regulations on the shock-freezing process impose that the core should reach 0°F in less than 4 hours.



with an Irinox blast chiller
reduced number of bacteria



without a blast chiller
high number of bacteria



with an Irinox blast chiller
formation of **microcrystals**



formation of **macrocrystals** without a blast chiller

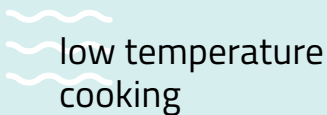
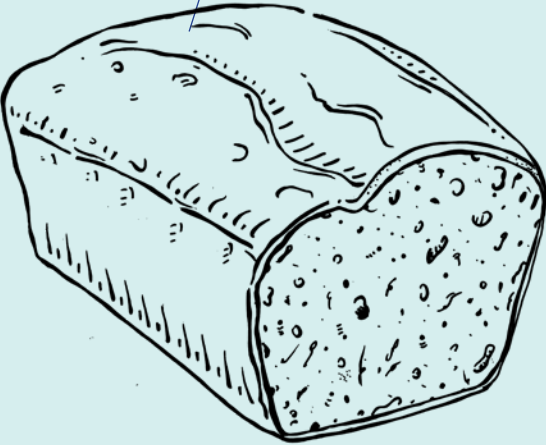
MF SPECIAL FUNCTIONS FOR PASTRY



heating

The MultiFresh® heating cycle regenerates your products and brings them to the desired temperature without altering their texture. By controlling the time, ventilation and temperature, you can decide when the product will be ready to be used.

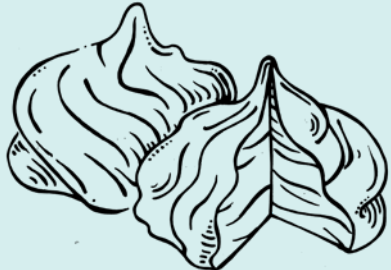
PLUM CAKE
regenerated in 2 hours



low temperature cooking

MultiFresh® allows you to cook at a low temperature also food with a more delicate texture, like meringues. Offer your customers only the best homemade patisserie, without having to resort to ready-made products.

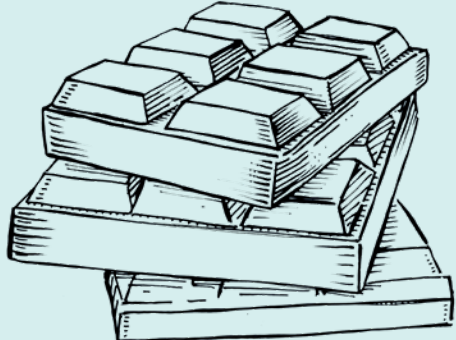
44 LB OF MERINGUES
cooked at low temperature for 6/8 hours



chocolate

By using the designated MultiFresh® cycle, you can melt chocolate at +104° F without having 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.

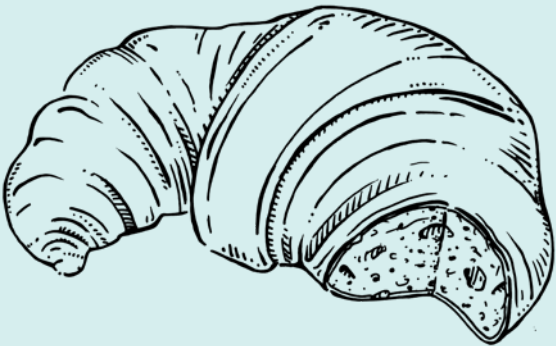
6.5 LB OF CHOCOLATE
melted in 4 hours



proofing

With MultiFresh® you can control sudden temperature changes during proofing cycles and preserve the natural moisture of your products. Customise every parameter and program the processing time, choosing when you want to find your products perfectly leavened.

CROISSANT
leavened in 3 hours



pasteurization

MultiFresh® guarantees maximum safety during pasteurisation in hermetically-sealed containers. By reaching and keeping high temperatures before the cooling or shock freezing cycles, you reduce bacterial contamination, and increase the shelf-life of products.

1 LB JARS
pasteurised 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 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.

REC 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, 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

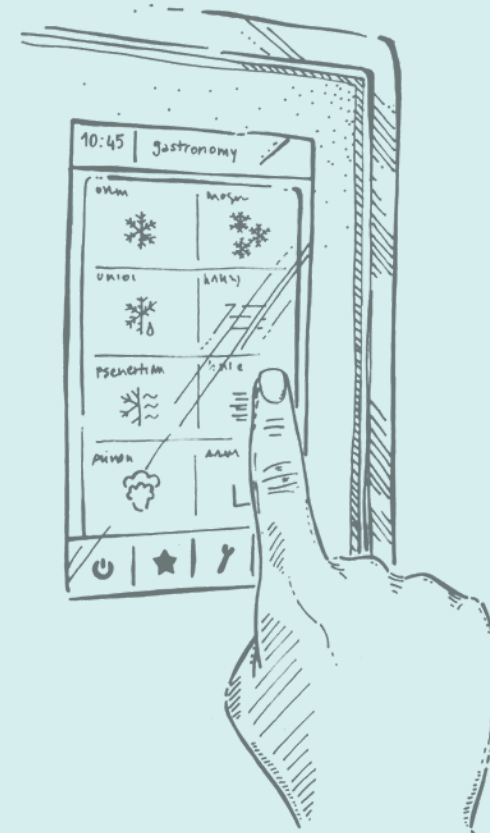
The anti-fingerprint screen ensures that you don't leave any marks on it when working.



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

TIRAMISÙ



preparation



CHILLING
DELICATE +37°F



PRESERVATION* +37°F

SALE

*Iriinox processes need the use of holding cabinets



TIRAMISÙ BLAST CHILLING

The MultiFresh® blast chilling process allows you to stabilize the different layers that make up the tiramisù. In this way, the dessert is not altered and remains intact longer, ready to serve at any time. Thanks to MultiFresh® blast chilling your

tiramisù reaches the set temperature in a few minutes, increasing the shelf life of the product without affecting its taste and appearance. It streamlines processing times and offers customers the dessert at the perfect consistency.

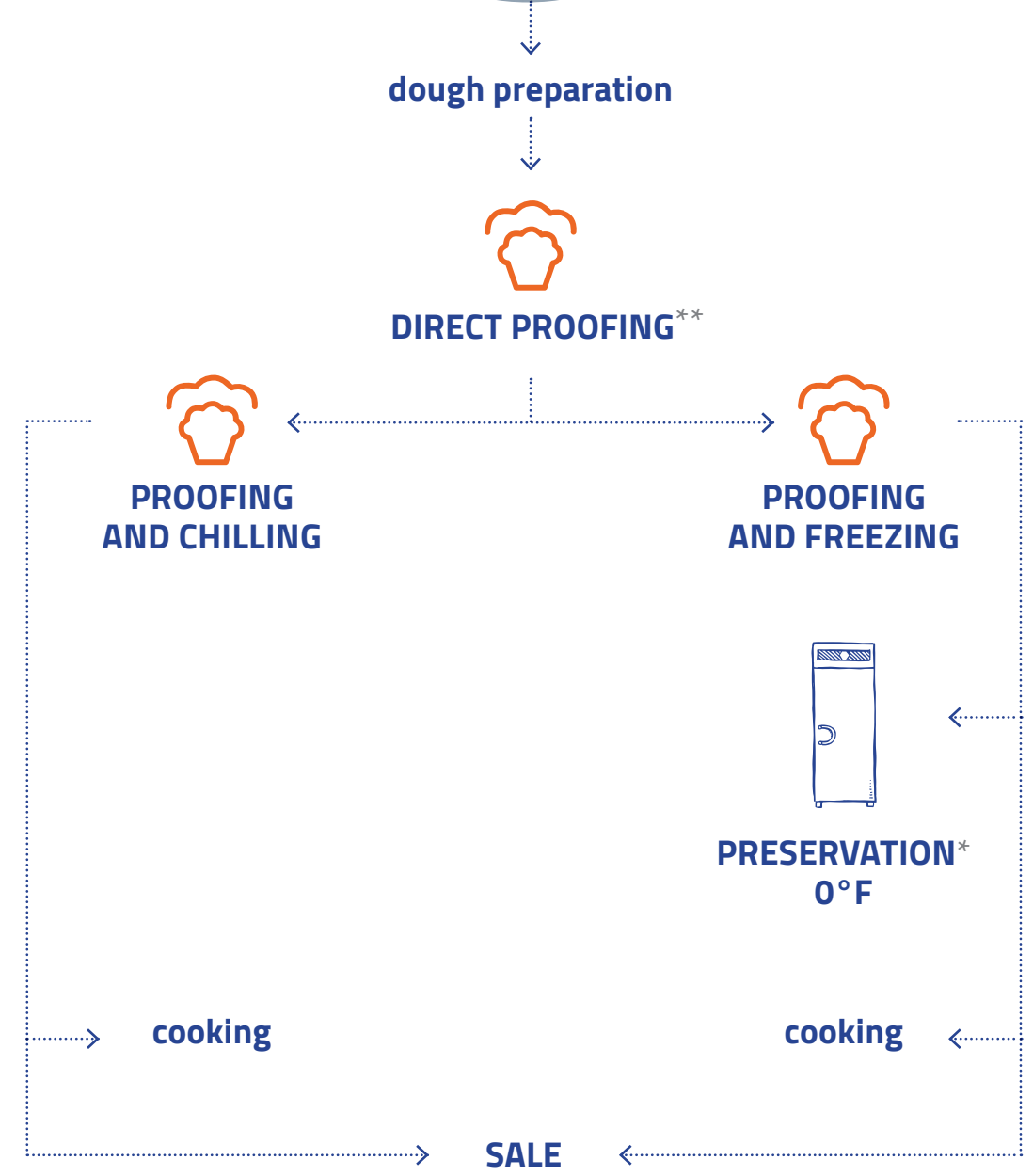


LEAVENING CROISSANTS

MultiFresh® is a multifunction machine that allows the leavening cycles to be managed with maximum efficiency. Control temperature and ventilation throughout the process by deciding when your croissants and your danishes are perfectly leavened.

MultiFresh® allows you to prepare ready-to-use product stocks ensuring the highest quality of your products. Customize and record the leavening cycle according to your needs and manage your production any time of the day.

CROISSANT



* Irinox processes need the use of holding cabinets
 ** possibility of long or night proofing depending on your needs

CHEESE CAKE



preparation and cooking



CHILLING
DELICATE +37°F



PRESERVATION* +37°F

SALE



CHEESE CAKE BLAST CHILLING

Using the MultiFresh® +37°F blast chilling process you can stabilize the different layers that make up the cheese cake. In this way, the dessert is not altered and keeps longer, ready to serve at any time. Thanks to MultiFresh® blast chilling the cheese cake reaches

the set temperature in a few minutes, increasing the shelf life of the product without affecting its taste and appearance. Streamline processing times and offer customers the dessert at the perfect consistency.

*Irinox processes need the use of holding cabinets



**RED
VELVET**



preparation and cooking



**CHILLING
DELICATE +37°F**

finish



PRESERVATION* +37°F



HEATING

SALE

**REGENERATING
RED VELVET**

The MultiFresh® regeneration cycle allows you to bring your red velvet back to the window display temperature so that it is ready to serve. The products return to the correct temperature in a controlled manner, without undergoing

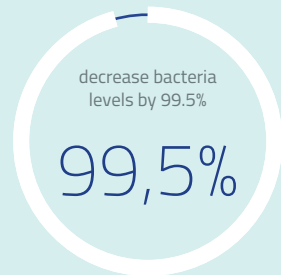
alterations. Thanks to MultiFresh® you can avoid the loss of overrun of the custard and maintain the natural moisture of your dessert. Program product defrosting and always have them ready just when you need them.

FEATURES



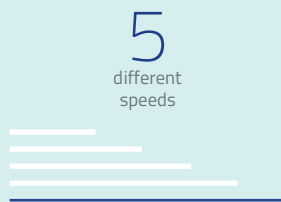
Sanigen

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.).



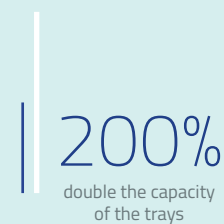
Humidity Management System

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



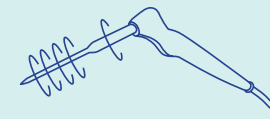
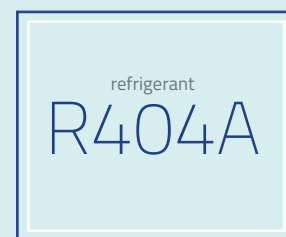
MultiRack®

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.



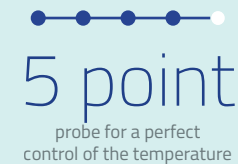
Refrigerant Gas

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

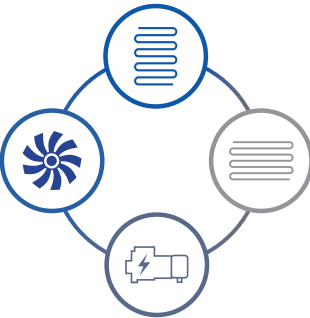
MultiFresh® does not defrost automatically because it is constantly able to remove all the heat from the chamber. This prevents the formation of ice on the evaporator.



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.

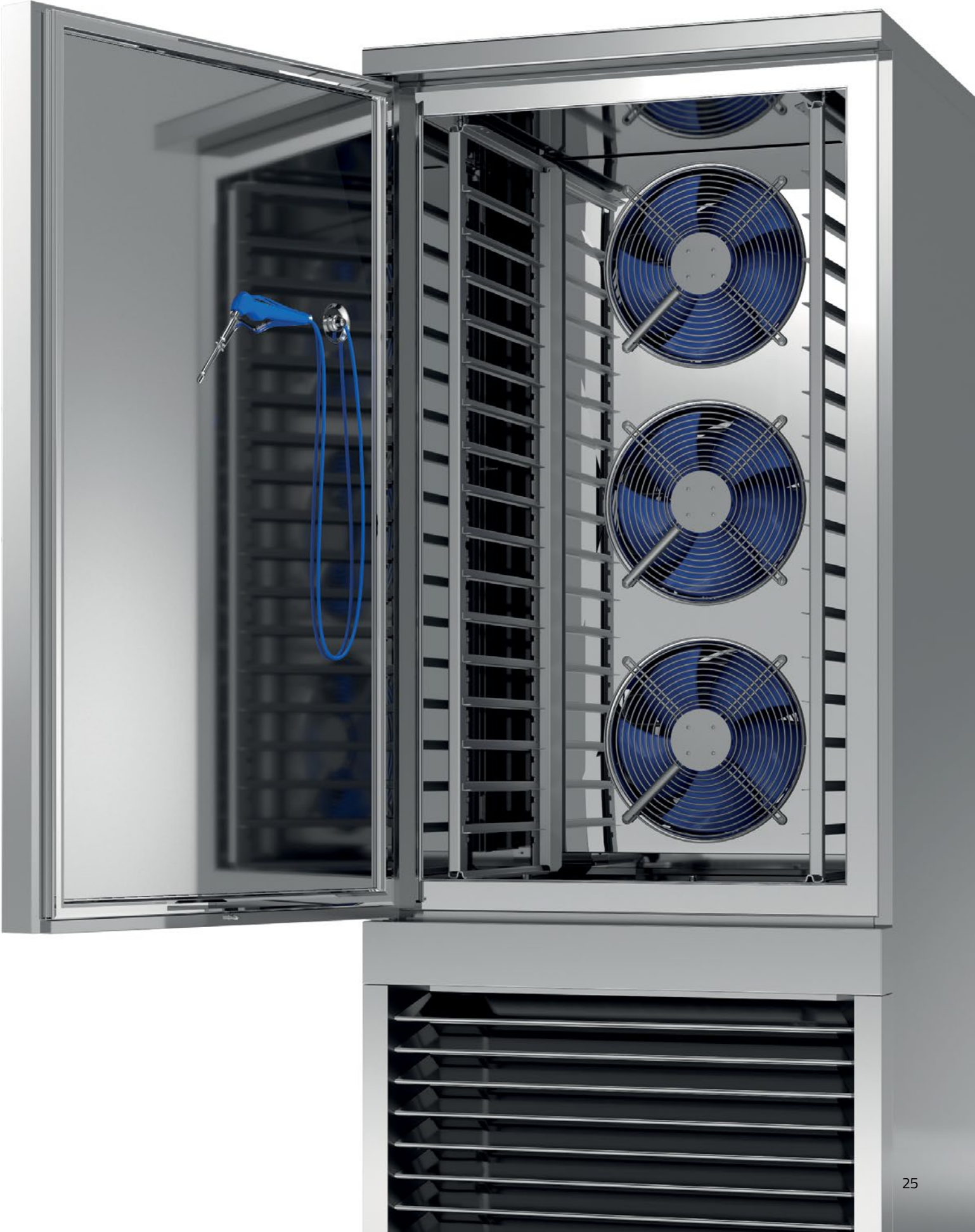
IRINOX BALANCE SYSTEM®



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

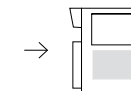
AVAILABLE ON REQUEST:

- › 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"

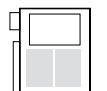
1 trolley
 12" x 20" pans only
 Roll-in Rack



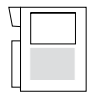
Trolleys positioning

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

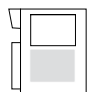
Type B - 2 trolleys
 28.25" x 18" x h 69.5"
 Slim Rack



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



Type D - 1 trolley
 combi oven trolley
 Combi Rack



TRAY ● tray height ● trolleys number	DIMENSIONS width x depth x height
YIELD IN LBS from 194°F to 37°F / 0°F	ELECTRICAL DATA 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 1/2" 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 1/2" 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 1/2" 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 1/2" 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 1/2" 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"

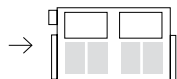
Trolleys positioning
 Available inner area 32 1/4" x 81 1/2"

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

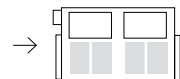
Trolleys positioning
 Available inner area 32 1/4" x 127 3/16"

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

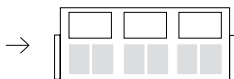
Type B - 4 trolleys
 28 1/4" x 18" x h 69.25"
 Slim Rack



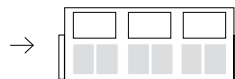
Type B - 4 trolleys
 28 1/4" x 18" x h 69.25"
 Slim Rack



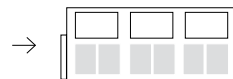
Type B - 6 trolleys
 28 1/4" x 18" x h 69.25"
 Slim Rack



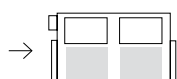
Type B - 6 trolleys
 28 1/4" x 18" x h 69.25"
 Slim Rack



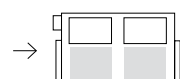
Type B - 6 trolleys
 28 1/4" x 18" x h 69.25"
 Slim Rack



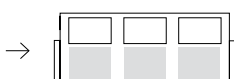
Type C - 2 trolleys
 20.25" x 26" x h 69.5"
 Full Rack



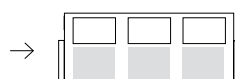
Type C - 2 trolleys
 20.25" x 26" x h 69.5"
 Full Rack



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



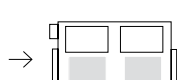
Type C - 3 trolleys
 20.25" x 26" x h 69.5"
 Full Rack



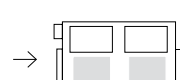
Type C - 3 trolleys
 20.25" x 26" x h 69.5"
 Full Rack



Type D - 2 trolleys
 combi oven trolley
 Combi Rack



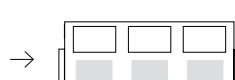
Type D - 2 trolleys
 combi oven trolley
 Combi Rack



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.

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"

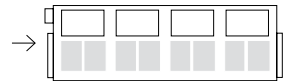
Trolleys positioning
 Available inner area 43 3/16" x 47 1/4"

Trolleys positioning
 Available inner area 43 3/8" 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



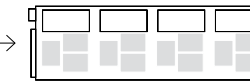
Type B - 6 trolleys
 28 1/4" x 18" x h 69.25"
 Slim Rack



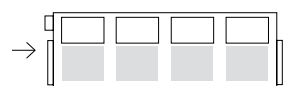
Type B - 9 trolleys
 28 1/4" x 18" x h 69.25"
 Slim Rack



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



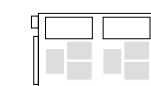
Type C - 4 trolleys
 20.25" x 26" x h 69.5"
 Full Rack



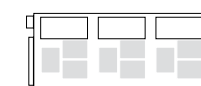
Type C - 3 trolley
 20.25" x 26" x h 69.5"
 Full Rack



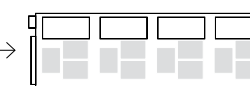
Type C - 6 trolleys
 20.25" x 26" x h 69.5"
 Full Rack



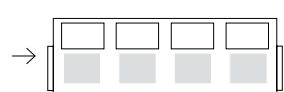
Type C - 9 trolleys
 20.25" x 26" x h 69.5"
 Full Rack



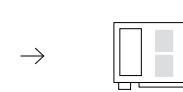
Type C - 12 trolleys
 20.25" x 26" x h 69.5"
 Full Rack



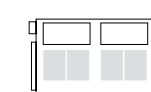
Type D - 4 trolleys
 combi oven trolley
 Combi Rack



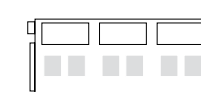
Type D - 2 trolleys
 combi oven trolley
 Combi Rack



Type D - 4 trolleys
 combi oven trolley
 Combi Rack



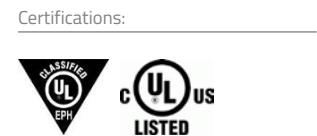
Type D - 6 trolleys
 combi oven trolley
 Combi Rack



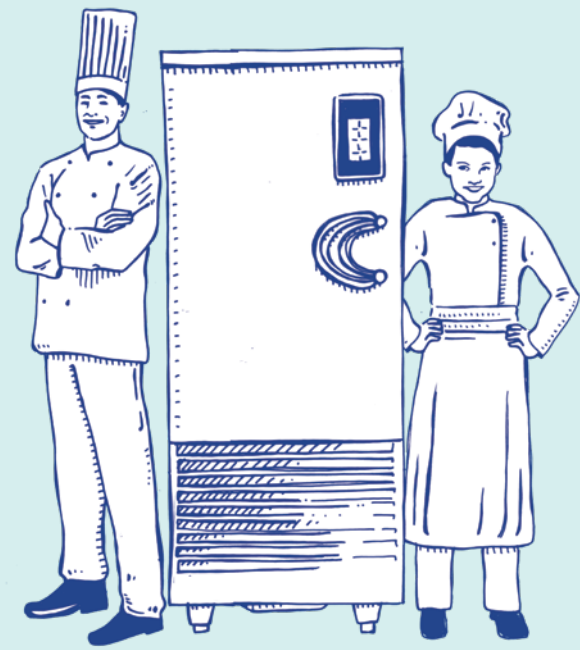
Type D - 8 trolleys
 combi oven trolley
 Combi Rack



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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