

Design & Technology



	MultiFresh® Next XL	MultiFresh® Next XXL
Dimensions	850×1947×2580 mm	1020×2189×2580 mm
YIELD PER CYCLE (kg) (+90°C / +3°C)	100 kg	100 kg
(+90°C / -18°C)	100 kg	100 kg
Tension	380-415V 3N+PE 50Hz	380-415V 3N+PE 50Hz
Trolley capacity	1 x GN1/1 or 600x400 Compatibility with GN 1/1 trolleys from leading oven manufacturers.	1 x GN 2/1 or 600x800 2 x GN 1/1 or 600x400 Compatibility with GN 2/1 trolleys from leading oven manufacturers.

Construction details

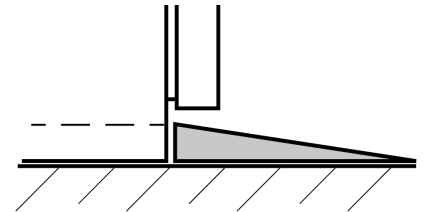
PROBE
The 3-point probe is characterised by even easier positioning: the inside of the door has a large magnetic surface, so that it can be conveniently attached.



SANIGEN
Sanigen® releases active ions that act on the microbial load in the air. This reduces contamination and microbial load in the air by up to 99%, even in inaccessible areas such as the evaporator.



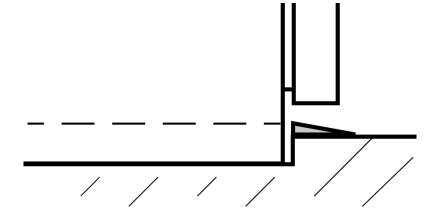
RAMP
The blast chiller is designed to maximise ease of use: it is available with a ramp to facilitate trolley entry. Standard option.



COMPRESSORS
Scroll compressors using R290 gas guarantee excellent performance combined with high quietness. Power consumption is reduced compared to compressors using conventional refrigerants.



SUNKEN FLOOR
For those looking for an even more integrated solution, it can be flush mounted, providing easier access for the trolley. Option on request.



FANS
Ventilation is constant and uniform throughout the chamber thanks to 5 speed electronic evaporator fans capable of handling temperatures from +85°C to -35°C.



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MODELS



ROLL-IN



MultiFresh® NEXT

The first multifunction roll-in
sustainable and powerful, with self contained condensing unit.



Distinctive features

1

IRINOX ECO SYSTEM

The evolution of the IRINOX Balance System is the **IRINOX Eco System**. It **optimises the multicircuit operation** while blast chilling and storage, **ensuring energy savings and maximum efficiency**.

2

NON STOP WORK

Maximum reliability during production thanks to the multicircuit management. **Air distribution is uniform and constant** over the entire height of the trolleys, for perfect preservation of food quality.

3

EASY INSTALLATION

Installation has never been easier, thanks to the **self contained refrigeration unit**. Simply power up the blast chiller and start your favourite cycles. **The condensing unit can also be placed next to the blast chiller**.

4

INCREASINGLY FLEXIBLE

The **compact dimensions** combined with the possibility of **accommodating different types of trolleys** are **ideal** for handling productions in **small or large caterings, pastry and bakery shops**.

SUSTAINABILITY

COMPRESSOR INVERTER

The first roll-in blast chiller with environmentally friendly R290 propane refrigerant gas that does not damage the ozone layer and ensures maximum energy efficiency and faster blast chilling and shock freezing processes.

PRODUCTIVITY

It guarantees blast chilling from +90°C to +3°C - and shock freezing capacity - from +90°C to -18°C - of 100 kg of products. MultiFresh® Next handles working temperatures from +85°C to -35°C.

FRESHCLOUD®

Thanks to FreshCloud® you can connect to your blast chiller at any time. You can monitor and change the parameters of ongoing cycles, start the pre-cooling and pre-heating phases of a cycle and save HACCP reports.

10' SMART DISPLAY

The 10' backlit display with capacitive technology is as easy to use as a tablet. The dashboard can be customised to have your most used cycles always ready to start.

CONFIGURATIONS

Choose between two possible configurations: **Essential** with the most popular blast chilling and shock freezing functions and **Excellence** with hot and cold functions.

PERFORMANCE

Available in Turbo and Turbo Silent versions. Turbo performance is the ultimate for those who require high performance. The Turbo Silent package combines Turbo performance with silence.

MultiFresh® Next XL - XXL

The first multifunction roll-in by IRINOX

R290

FUNCTIONS INCLUDED

ESSENTIAL

- CHILLING
- FREEZING
- NON-STOP
- COLD HOLDING
- WARM HOLDING
- THAWING
- READY TO SELL
- LOW TEMPERATURE COOKING
- MELTING CHOCOLATE
- PROOFING
- PLANNED PROOFING
- RETARDED PROOFING
- PASTEURIZATION
- DRYING

EXCELLENCE