MultiProof®
Next

Raw product

Proofed product

IRINOX technology that guarantees perfectly proofed products – each and every day.

The MultiProof® Next multi-proofer is built on IRINOX technology, experience and innovation. It represents the next generation in temperature and humidity control for a holding cabinet used in the pastry-making and ice-cream sector for over 20 years. This extensive technical and functional expertise has led to the first IRINOX MultiProof® Next multi-proofer. This gives you a choice of three proofing modes or it can simply be used as a positive- or negative-temperature holding cabinet, depending on your production and organisational requirements. MultiProof® Next reliably provides premium-quality proofing across all levels. All of this is made possible by precise and sensitive temperature and humidity control and uniform air distribution.

– Next-Level Proofing 1

Choose between non-stop proofing, direct proofing and programmed proofing. Customise your proofing curves, according to the products you want to proof and perfect for your customers.

– Next-Level Preservation 2

At certain times of year, product storage space is never enough. Your multi-proofer transforms into positive- or negative-temperature holding cabinet to suit seasonal production.

– Next-Level Performance 3

The temperature is always stable and constant, humidity is managed accurately and precisely and air distribution is uniform across all levels, guaranteeing unmatched performance.

– Next-level Technology & Design 4

Equipped with a 7" display that is intuitive and easy to use. Connected to FreshCloud®, the IRINOX IoT platform. Robust and reliable, the ideal multi-proofer for your kitchen.

NEXT-LEVEL PROOFING

1   NEXT-LEVEL PROOFING

The benefits of choosing MP Next

MultiProof® Next guarantees unrivalled proofing. The quality of product proofing is uniform across all levels due to delicate air distribution, perfect temperature and humidity control and dedicated management of cooling and heating phases.

EASY
MultiProof® Next is equipped with a 7" touch display that is intuitive and easy to use. All the status information on the various functions is easily visible. It is possible to create a library of personalised cycles based on the 3 pre-set functions.

GENTLE
MultiProof® Next is gentle with your doughs because ventilation is controlled and delicate across all levels. Airflow, temperature and humidity do not dehydrate or leave products with excessive moisture, guaranteeing optimal dough development and products that are light and easy to digest.

FLEXIBLE
MultiProof® Next is the ideal solution for shops and kitchens of all sizes, large and small, for use alongside proofing cabinets that are not sufficient to manage all doughs, including speciality products created with sourdough starter.

Non-stop proofing

The non-stop proofing function allows you to proof your products without interruption while constantly maintaining the desired temperature, humidity and ventilation levels. In fact, it represents a single continuous proofing phase in which the temperature, humidity and speed of airflow within the cabinet are set according to the products to proof. This function enables smooth product rotation on a large scale and management of a variety of fresh products at any time of the day. You can mix, knead and shape your recipes, also with various sizes, and then place them in the multi-proofer as they are ready for proofing. Your products can then be removed and baked according to the proofing times and the time they entered the proofer.

You can add trays of products of varying sizes throughout the day.

Oven baking

7:00 am   **12:00 pm**   **5:00 pm**
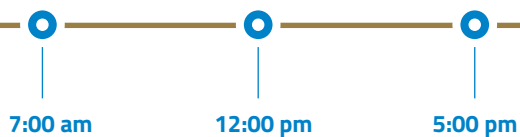
You remove the product to be baked depending on the time they went in

Direct proofing

Do you want to hold your products at a positive or negative temperature for proofing with maximum control and precision?
The direct proofing function allows you to hold and proof your recipes by setting the temperature, humidity, ventilation and duration of the proofing phase quickly and easily.
After proofing, MultiProof® Next cools and holds your products at the set temperature and you can bake them later. This function enables optimal organisation and management of production processes, particularly in shops and pizzerias. You can optimise management of overnight proofing for pastries and croissants, ensuring they are ready to bake in the morning, and maturing of dough for subsequent kneading and gentle reconstitution of doughs preserved at -18°C.

Add raw dough or frozen items

Baking within 8 hours

Holding
Phase in which the product is held at positive or negative temperature

First rising
Phase in which the temperature begins to rise, reaching the correct proofing temperature in the time you have set

Proofing
Phase in which temperature, humidity, ventilation and duration can be set according to the product being proofed

Cooling
selected as Delicate or Strong and holding at the set temperature, until products are ready for baking

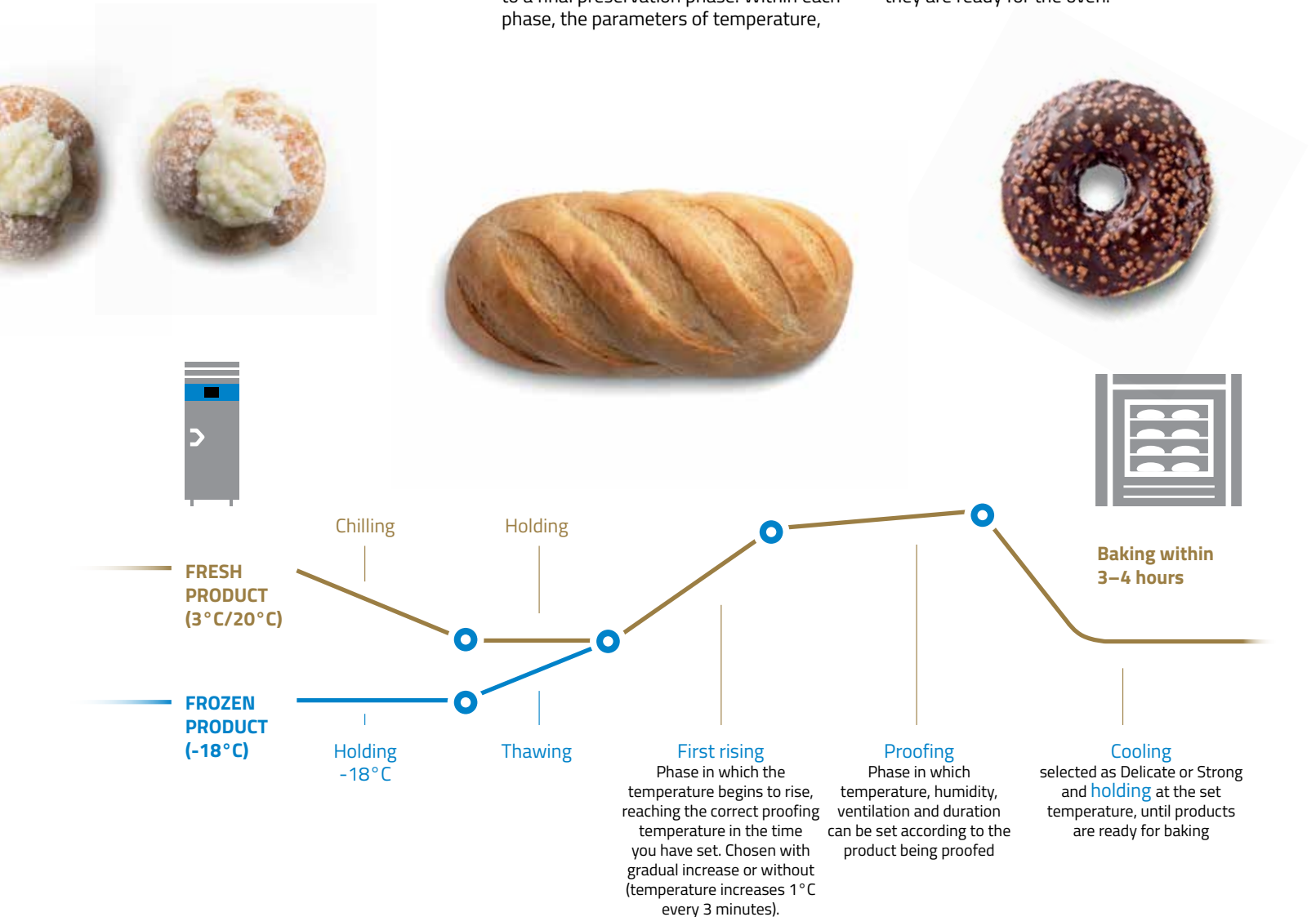# Programmed proofing

IRINOX has developed the programmed proofing function for management of more delicate proofing or for proofing in which the products are preserved at positive or negative temperatures, or in many cases are fresh products that have just been mixed. This simple function meets all your different requirements. Up to six proofing phases can be programmed, in addition to a final preservation phase. Within each phase, the parameters of temperature, humidity, ventilation and duration can be set. In phases with a rising temperature, it is also possible to set a gradual rise, depending on the products to be proofed, or a more immediate rise. The final cooling phase, choosing between Delicate and Strong, brings your proofed products to the set preservation temperature so that they are ready for the oven.

Chilling   Holding

FRESH PRODUCT (3°C/20°C)

FROZEN PRODUCT (-18°C)

Baking within 3–4 hours

Holding -18°C   Thawing

First rising
Phase in which the temperature begins to rise, reaching the correct proofing temperature in the time you have set. Chosen with gradual increase or without (temperature increases 1°C every 3 minutes).

Proofing
Phase in which temperature, humidity, ventilation and duration can be set according to the product being proofed

Cooling
selected as Delicate or Strong and holding at the set temperature, until products are ready for baking

2 NEXT-LEVEL PRESERVATION

Are you short of holding cabinets in your kitchen at peak times? MultiProof® Next is the perfect solution for you, because it transforms into a holding cabinet to suit your production needs and seasonal requirements. With a simple command, MultiProof® Next, transforms into CP Next:

you can set a positive holding temperature (from -5°C to +15°C) or a negative temperature (from -25°C to -5°C). For positive-temperature use, you can also set the ideal level of humidity for the products, from 0 to 6 (from 40% to 95% R.H.).

MultiProof® Next combines IRINOX holding quality with complete proofing reliability: two pieces of equipment in one, for unmatched efficiency.

**SMART
AIRFLOW
SYSTEM**
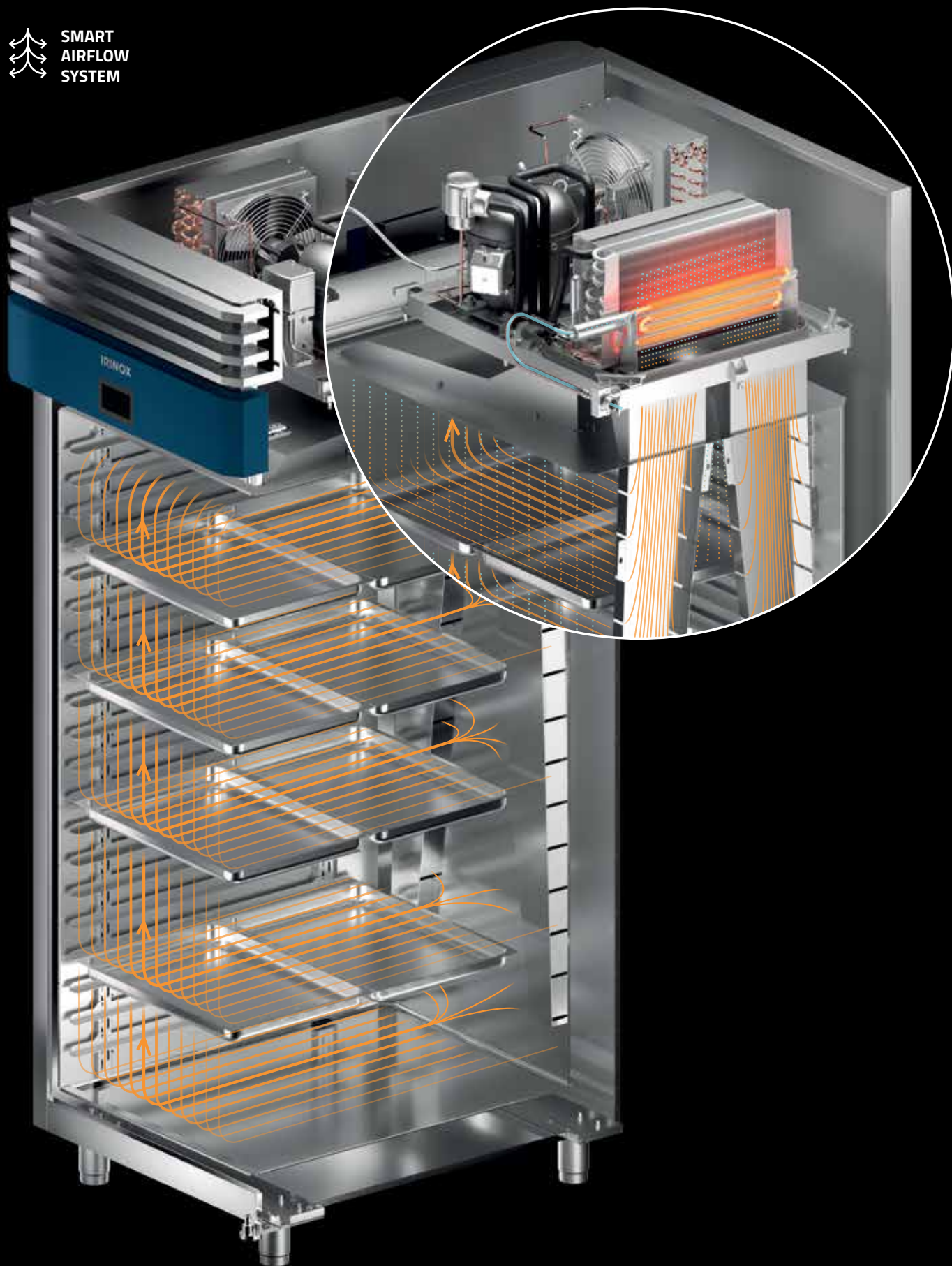
3   NEXT-LEVEL PERFORMANCE

Uniform proofing across all levels

MultiProof® Next provides bakers and pastry chefs with premium-quality leavened products across all levels. This is thanks to the gentle circulation of air, accurate temperature and humidity control and meticulous management of the chilling and proofing phases.

SMART AIRFLOW SYSTEM

The Smart Airflow System was patented by IRINOX to guarantee the most efficient distribution of air inside MultiProof® Next. This technology guarantees optimum proofing quality, because it minimises sudden changes in temperature and maintains constant airflow, which varies based on the load and product size. This is enabled by two channels for uniform airflows, one down the centre and two at the sides, generating the same flow rate at every level in the multi proofer.

SMART HUMIDITY SYSTEM
from 70% to 95%

With Smart Humidity System it is possible to monitor humidity levels inside MultiProof® Next. This enables precise control of humidity in the cabinet and around products, balancing water misting, operation of the heating element, cooling power from the compressor and inverter and airflow generated by the electronic fans. Smart Humidity System guarantees the correct level of humidity is maintained throughout every phase of the proofing process, whatever the conditions in your kitchen.

SMART TEMPERATURE SYSTEM
from -25°C to 40°C

Smart Temperature System guarantees a constant differential between the temperature in the cabinet and the temperature of air exiting the airflow channels. This constant temperature differential during post-proofing cooling phases, managed by two temperature sensors (one in the cabinet and one on the airflow channels) and by the cooling power of the compressor with inverter technology, guarantees extremely delicate cooling, maintaining the level of humidity around the product.

4   NEXT-LEVEL TECHNOLOGY & DESIGN

A fully functional display

The MultiProof® Next interface is available in a 7" version

Dashboard
You can select from three proofing modes: non-stop, direct and programmed.
You can adjust temperature, humidity, ventilation and duration in each phase of the three pre-set functions.

Creation of cycles
Creating new cycles is easy and intuitive. You can modify each phase of the selected proofing cycle step by step.
You can name, save and retrieve the cycle from the cycle library.

Cycle library
Starting from the three pre-set proofing functions, you can create a personalised library of cycles for optimal management of your doughs, with easy access from the dashboard.

Preservation mode
Switching to holding-cabinet mode is immediate. You can select the desired holding temperature, level of humidity, and set defrosting times.

Graphs and phases
Each proofing cycle has an intuitive graph showing the temperature curve set. The navigation menu contains the phases of each cycle that can easily be customised and the graph will update automatically.

Modifying parameters
In each editable phase, you can increase or decrease the temperature, humidity (where selectable), ventilation speed and duration. All controls are intuitive and easy to programme.

NEXT-LEVEL TECHNOLOGY & DESIGN
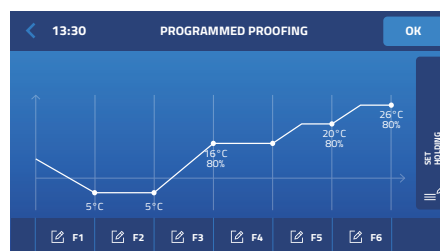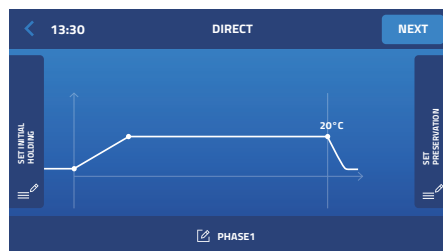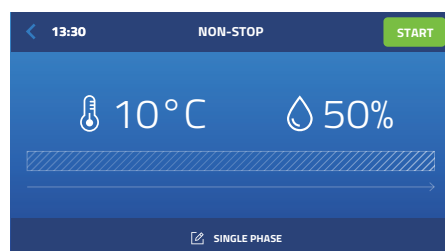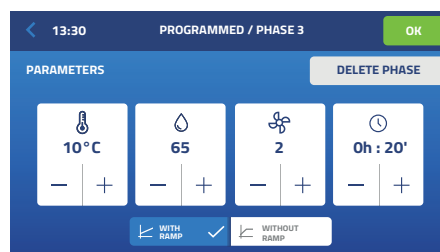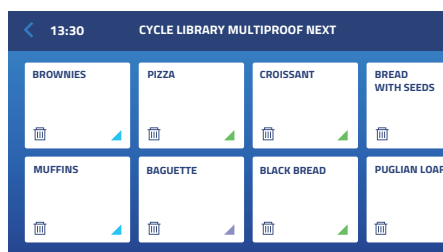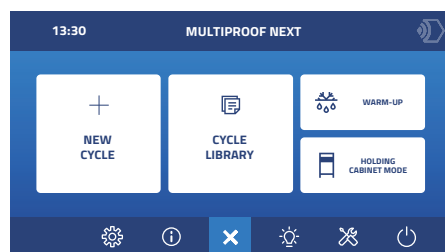
FreshCloud®

To remain constantly connected to your MultiProof® Next

FreshCloud® is the name of our IRINOX IoT technology. It allows you to interact with MultiProof® Next and keep it under constant control.

With our FreshCloud® app, you can connect to your multi-proofer at any time from any device and check its correct operation, even when you are not in the kitchen or busy with another task.

Available on:

App Store

Google Play

freshcloud.irinoxprofessional.com

Remote monitoring
to view operating data for the cycle in progress and all relative parameters such as temperature, ventilation and humidity.

Modify parameters remotely
to control temperature, ventilation and humidity.

Push-notification system
FreshCloud® will notify you in real time in the event of faults or alarms.

View stats
view usage statistics for analysis purposes: temperature curves, cycle durations and most-used cycles, allowing optimisation of multi-proofer usage.

Save HACCP data
data sent by MultiProof® Next are automatically saved in .pdf or .csv format.

Remote support
With FreshCloud® you can give your IRINOX service partner access to the multi-proofer to check possible faults remotely, for quicker and more responsive support.

Every detail of the IRINOX multi-proofer is designed to best meet your requirements, increase productivity and maintain quality.

Technology that improves your life

R290
MultiProof® Next uses R-290 natural refrigerant gas (propane), which guarantees high standards of quality, system efficiency and low energy consumption.

HUMIDITY SENSOR
The humidity level inside the MultiProof® Next cabinet is actively controlled, using a precise sensor.
Humidity is managed from 8°C with maximum fluctuation of 5%.

MIST SPRAY
The humidification system with mist spray guarantees maximum stability of humidity and temperature.
A simple and reliable solution that is easy to maintain.

WATER COLLECTION UNIT
MultiProof® Next is equipped with a unit to collect condensation water, but it can also be connected directly to wastewater plumbing.

INVERTER COMPRESSOR
The compressor inverter, with variable power, maintains constant temperature and humidity during the proofing phase, minimising sudden temperature changes and guaranteeing extremely delicate cooling processes for products.

DESIGN
THE PRODUCT HAS A solid, easy-clean handle with an effortless grip.
The door is fitted with a slow-close pivoting hinge and high-seal 7-chamber seal. Natural light is managed with a double LED side light.

THE MULTI-PROOFER

## MultiProof® Next combines a compact design with a huge storage capacity.

Its size makes it suitable for both large kitchens placed alongside common retarded-proofing chambers, and for small kitchens where it will carry the day.

Dimensions	795×1150×2178 mm
Tray capacity	
› spacing 35 mm	no. 42 (60×80) – no. 84 (60×40)
› spacing 52.5 mm	no. 28 (60×80) – no. 56 (60×40)
Power	2060 W
Current	12.6 A
Voltage	230 V – 1N+PE 50/60 Hz

OPTIONAL FEATURES

CASTERS + ADJUSTABLE FEET
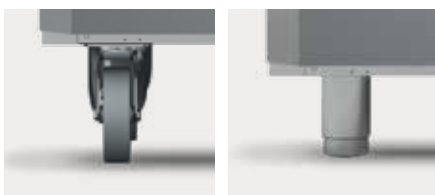
ADDITIONAL PAIR OF RUNNERS (STANDARD OR LARGE)

REVERSIBLE DOOR OPENING

WATER FILTER

IRINOX

<u>Head office</u>
via Caduti nei Lager, 1
31015 Conegliano
Treviso, Italy

<u>Operating facility</u>
viale Enrico Mattei, 20
Z.I. Prealpi Trevigiane
31029 Vittorio Veneto
Treviso, Italy
Tel. +39 0438 2020

irinoxprofessional.com

in f ▶ ⊙