

MultiFresh®  
MASS  
CATERING



# 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.



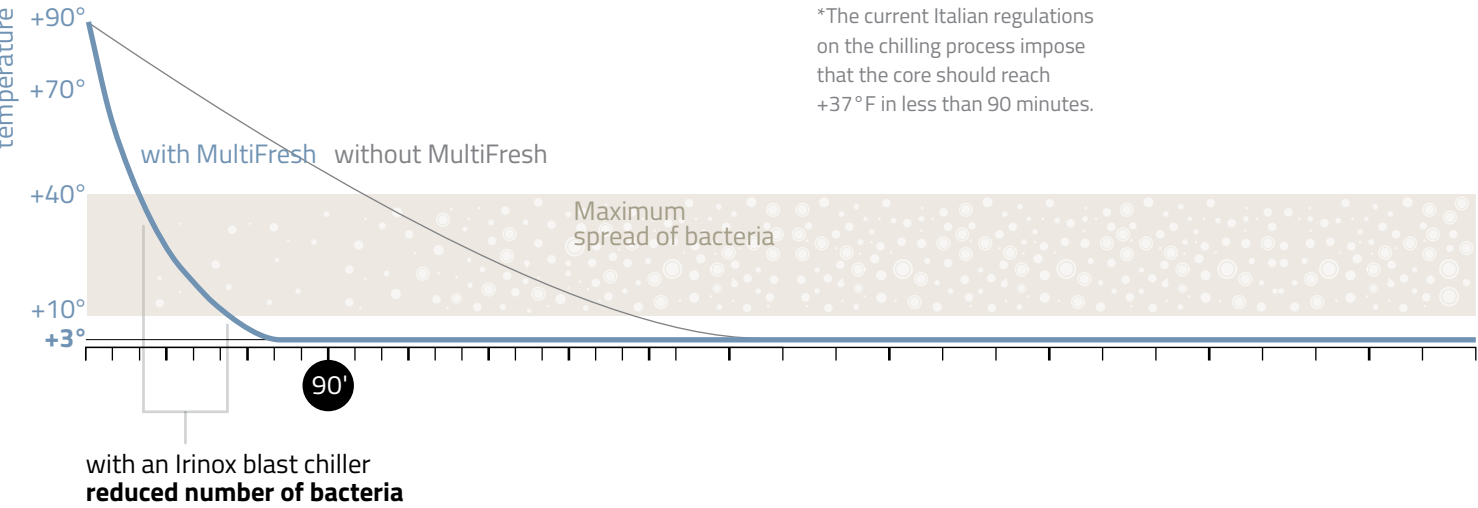
# BLAST CHILL FASTER FOR SAFER AND MORE NUTRITIOUS FOOD



## BLAST CHILLING +37°F

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

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



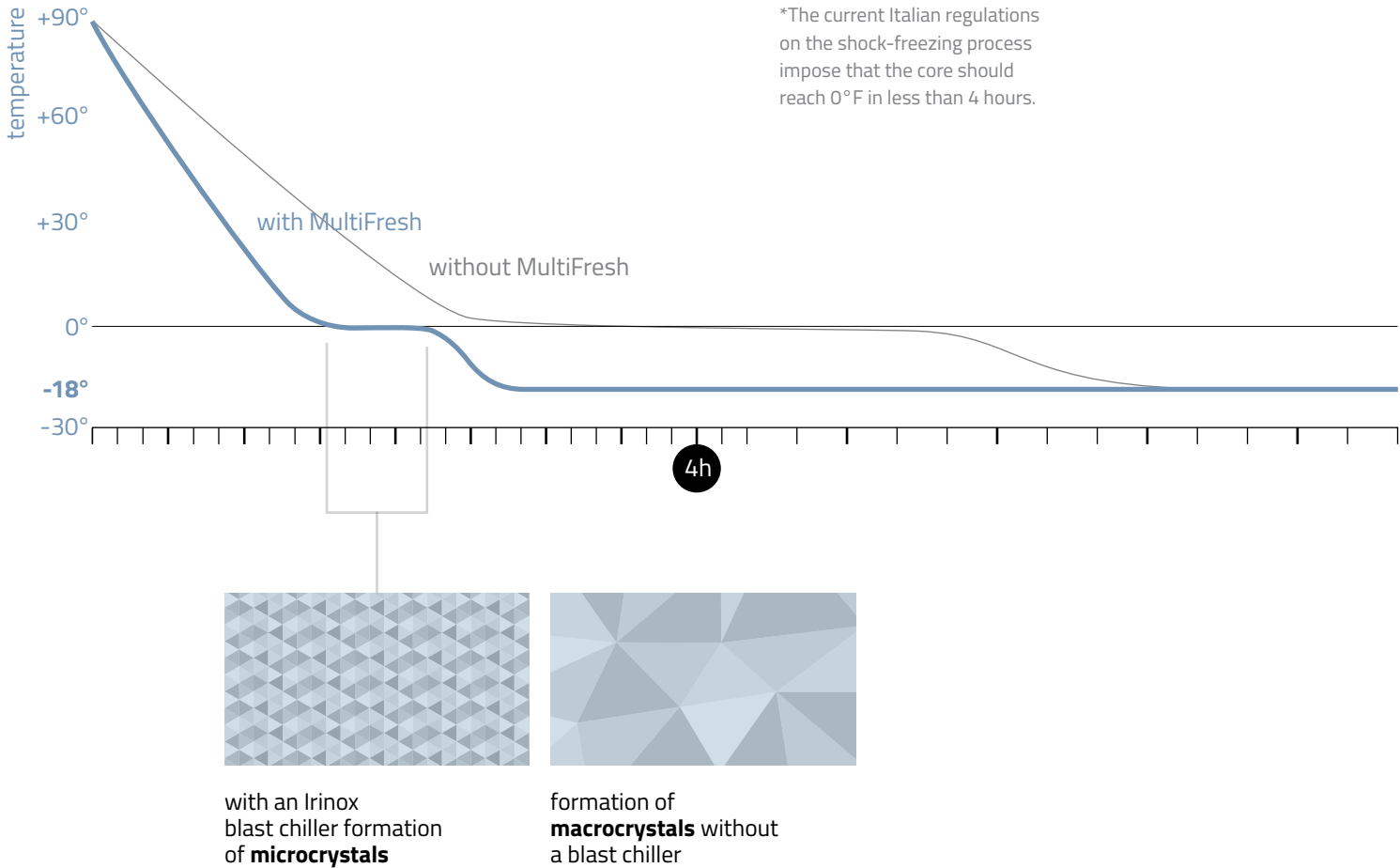
# SHOCK FREEZE SAFELY AND PRESERVE EVERY KIND OF FOOD FOR LONGER



## SHOCK FREEZING 0°F

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

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



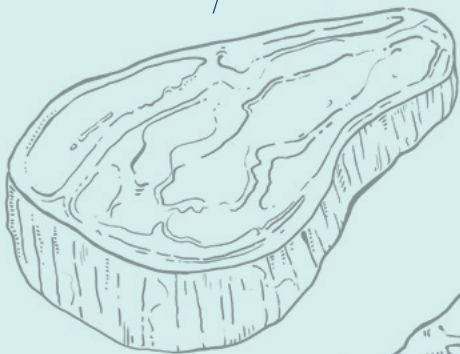
# MF SPECIAL FUNCTIONS FOR MASS CATERING



thawing

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

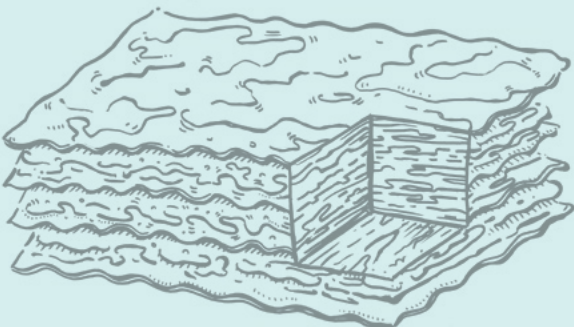
45 LB OF MEAT COOKED  
ON A ROASTING PAN  
thawed in two hours  
and 30 minutes



regeneration

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

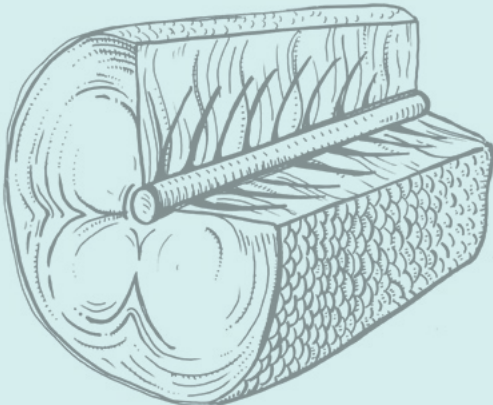
45 LB OF LASAGNA  
regenerated in an  
hour and 30 minutes



low temperature cooking

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

45 LB OF FRESH FISH  
cooked at low  
temperature  
for 45 minutes



pasteurization

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

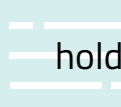
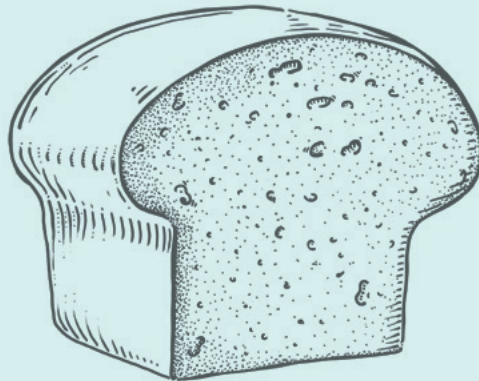
8 GAL OF TOMATO  
SAUCE  
pasteurized  
and blast chilled  
to +37°F in 3 hours



proofing

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

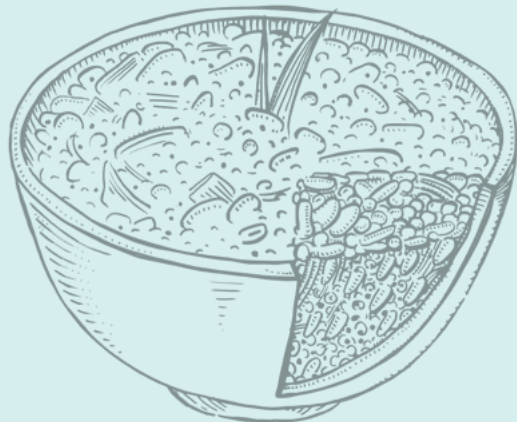
45 LB OF BREAD  
risen and chilled  
to +50°F for 3 hours  
and 30 minutes



holding

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

35 LB OF MIXED  
LEGUME SOUP  
held at +149°F  
for the length  
of the service





# FRESHNESS PROCESSES

## SALMON FILET WITH STEAMED VEGETABLE TRIO



**LOW TEMPERATURE COOKING +149°F**  
this cycle allows you to cook salmon at low temperatures and maintain the temperature

**LOW TEMPERATURE COOKING +37°F**  
this cycle allows you to cook salmon at low temperatures and cool it directly

**LOW TEMPERATURE COOKING 0°F**  
this cycle allows you to cook salmon at low temperatures and freeze it directly

**PRESERVATION\*  
+37°F**

**PRESERVATION\*  
0°F**

**REGENERATION FISH**

**THAWING FISH**

**REGENERATION FISH**

**SERVICE**

\*Irinox processes need the use of holding cabinets



FRESHNESS PROCESSES

## COOKING SALMON AT LOW-TEMPERATURE

MultiFresh® cooks fish at low temperatures, measuring core temperatures with the MultiSensor® probe. Low-temperature cooking enhances the delicate flavor of salmon, making it perfect

to pair with a trio of steamed vegetables. Your dish cooks evenly and keeps all of its organoleptic properties. The MultiFresh® low-temperature cooking cycle reduces cooking loss and allows you to use fewer condiments.



# MAINTAINING THE PUREE TEMPERATURE

MultiFresh® allows you to maintain the ideal temperature for each food in order to have it ready to be served at any time, whether hot or cold. Keep your carrot puree at serving temperature

and pair it with a rosemary chicken thigh to complete the dish. Thanks to MultiFresh® temperature and ventilation control, your dishes maintain their natural moisture.

# ROSEMARY CHICKEN THIGHS WITH CARROT PUREE



traditional cooking



CHILLING  
VEGETABLES +37°F



PRESERVATION\* +37°F



REGENERATION  
VEGETABLES



HOLDING  
VEGETABLES



SERVICE

\*Irinox processes need the use of holding cabinets



**SLICE OF  
BREADED COD  
WITH SALAD**



breeding cod

❄️❄️❄️  
**FREEZING  
SEAFOOD 0°F**



**PRESERVATION\* 0°F**

frying

**SERVICE**

\*Irinox processes  
need the use of  
holding cabinets



**FREEZING COD**

For mid-long preservation of your dishes it is necessary to shock freeze them at 0°F at their core. The speed of MultiFresh® shock freezing reduces food contamination. Moreover, the water within the food solidifies into

micro-crystals, avoiding the creation of macro-crystals that would change the fish's moisture. With MultiFresh you can freeze the cod and then fry it when you need it, so that it tastes crispy and freshly fished.



**REGENERATING  
POTAGE  
PARMENTIER**

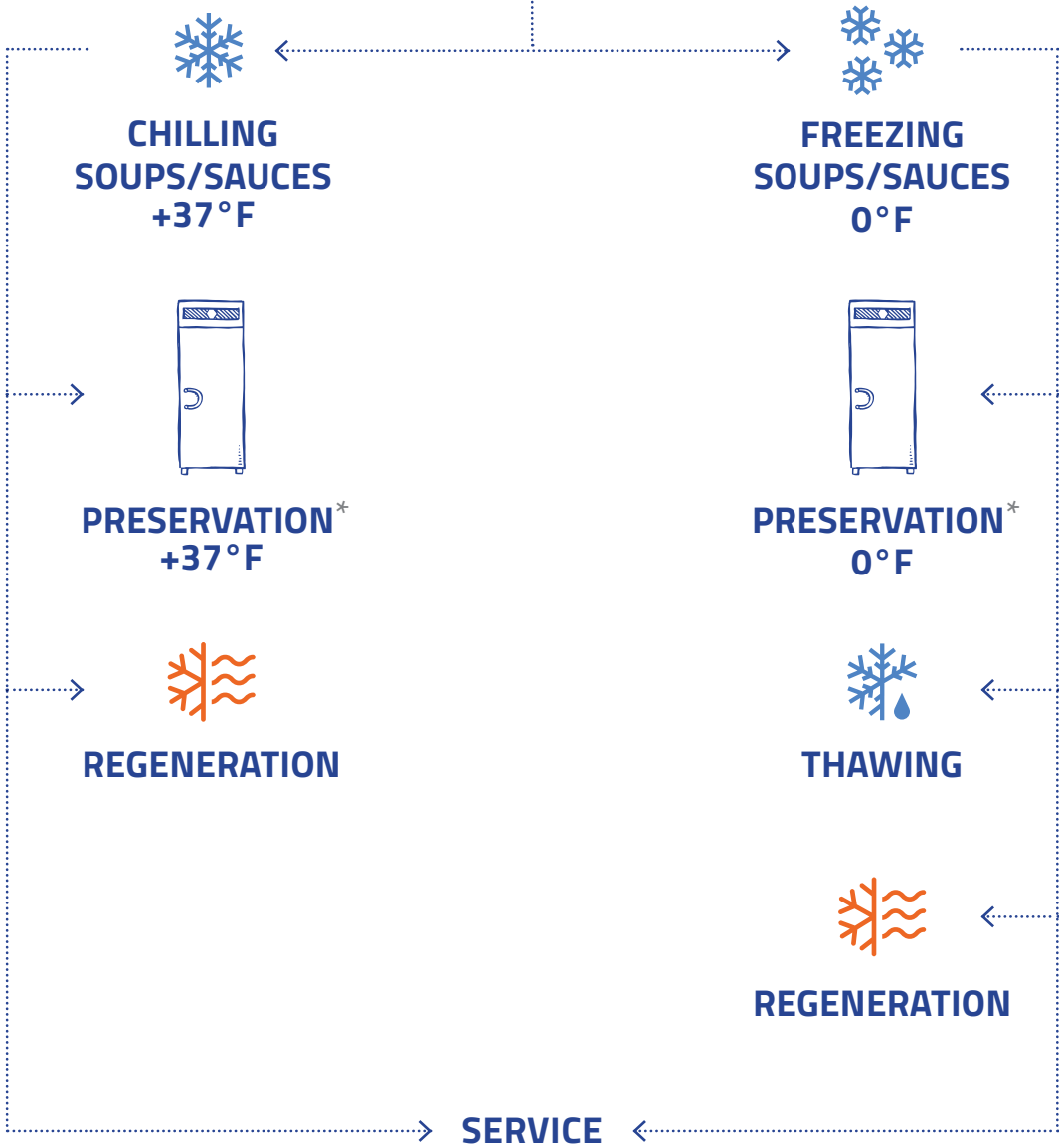
With MultiFresh®, you can regenerate all your dishes by setting the desired ventilation and temperature, and you can decide what time you want the hot food ready to be served. You can prepare your potage parmentier in advance, regenerate

and serve it as needed, streamlining your work. The MultiFresh® regeneration cycles prevent food from oxidizing and dehydrating, automatically going from maintenance at +37°F to the temperature you pre-selected for your dish.

**CREME  
PARMENTIER**



traditional cooking



\*Irinox processes need the use of holding cabinets

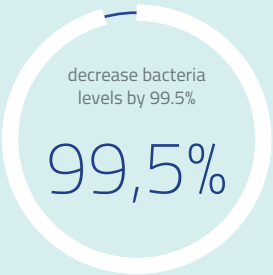


# FEATURES



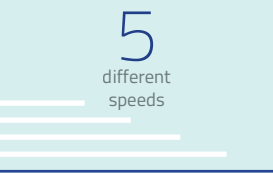
## Sanigen

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.).



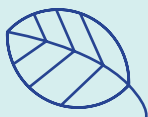
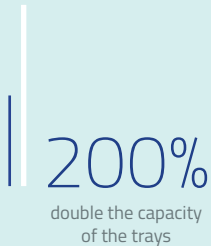
## Humidity Management System

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



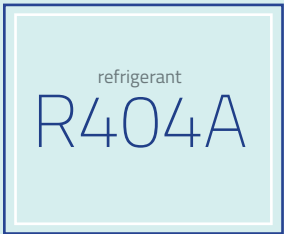
## MultiRack®

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.



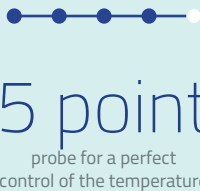
## Refrigerant Gas

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

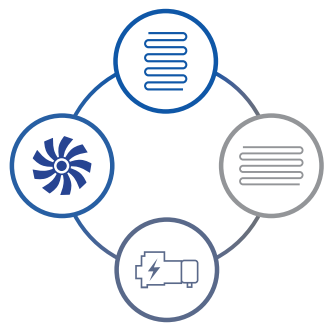
MultiFresh® does not defrost automatically because it is constantly able to remove all the heat from the chamber. This prevents the formation of ice on the evaporator.



## 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): **IrinobalanceSystem®**. 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.



THE MULTIFRESH®  
RANGE



ROLL-IN MACHINES  
from 221 lbs to 1654 lbs

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

MF 100.1\*

Yield per cycle 221 lbs

Capacity

1 roll-in rack (12" × 20" pans only)

Dimensions 47 3⁄8" × 43 7⁄8" × 91 3⁄4"

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 38.9 A V 208 V-60Hz (3 PH)

CU dimensions 34 5⁄16" × 53 3⁄16" × 55 13⁄16"

CU weight 440 lbs

MF 100.2 SELF CONTAINED\*\*

Yield per cycle 221 lbs

Capacity

1 roll-in rack (20" × 26" or 20,25" × 26" pans)

or 2 roll-in rack (28 1⁄2" × 18" pans)

or 1 combi-oven trolley on request

Dimensions 63" × 56" × 102"

Weight 1719.90 lbs

W 14.3 kW A 45 A V 208 V-60Hz (3 PH)

TRAY

- ☰ tray height
- ☷ trolleys number

YIELD IN LBS

from 194 °F to 37 °F / 0 °F

DIMENSIONS

width × depth × height

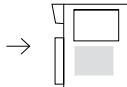
ELECTRICAL DATA

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

Trolleys positioning

Available inner area 20 7⁄8" × 25 3⁄8"

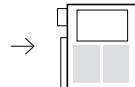
1 trolley  
12" × 20" pans only  
Roll-in Rack



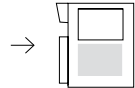
Trolleys positioning

Available inner area 32 1⁄4" × 35 7⁄16"

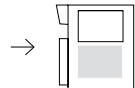
Type B - 2 trolleys  
28.25" × 18" × h 69.5"  
Slim Rack



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



Type D - 1 trolley  
combi oven trolley  
Combi Rack



Note:

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

Certifications:



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





**MF 100.2**  
Yield per cycle 221 lbs  
Capacity  
☞ 1 roll-in rack (20" × 26" or 20.25" × 26" pans)  
or 2 roll-in rack (28¼" × 18" pans)  
or 1 combi-oven trolley on request  
Dimensions 63" × 56 ⅞" × 94 ⅝"  
Weight 1058 lbs  
Ⓜ 3.4 kW Ⓜ 10.60 A Ⓜ 208 V-60Hz (3 PH)  
Condensing unit 100 RU  
Ⓜ 12 kW Ⓜ 38.9 A Ⓜ 208 V-60Hz (3 PH)  
CU dimensions 34 ⅞" × 53 ⅞" × 55 ⅜"  
CU weight 440 lbs



**MF 130.2**  
Yield per cycle 287 lbs  
Capacity  
☞ 1 roll-in rack (20" × 26" or 20.25" × 26" pans)  
or 2 roll-in rack (28 ⅞" × 18" pans)  
or 1 combi-oven trolley on request  
Dimensions 63" × 56 ⅞" × 94 ⅝"  
Weight 1058 lbs  
Ⓜ 3.4 kW Ⓜ 10.6 A Ⓜ 208 V-60Hz (3 PH)  
Condensing unit 130 RU  
Ⓜ 16.4 kW Ⓜ 53.5 A Ⓜ 208 V-60Hz (3 PH)  
CU dimensions 34 ⅞" × 53 ⅞" × 55 ⅜"  
CU weight 441 lbs



**MF 180.2**  
Yield per cycle 397 lbs  
Capacity  
☞ 1 roll-in rack (20" × 26" or 20.25" × 26" pans)  
or 2 roll-in rack (28¼" × 18" pans)  
or 1 combi-oven trolley on request  
Dimensions 63" × 56 ⅞" × 94 ⅝"  
Weight 1058 lbs  
Ⓜ 3.4 kW Ⓜ 10.6 A Ⓜ 208 V-60Hz (3 PH)  
Condensing unit 180 RU  
Ⓜ 19.1 kW Ⓜ 62.6 A Ⓜ 208 V-60Hz (3 PH)  
CU dimensions 47 ¼" × 53 ⅞" × 60 ⅞"  
CU weight 677 lbs



**MF 250.2**  
Yield per cycle 551 lbs  
Capacity  
☞ 1 roll-in rack (20" × 26" or 20.25" × 26" pans)  
or 2 roll-in rack (28¼" × 18" pans)  
or 1 combi-oven trolley on request  
Dimensions 63" × 56 ⅞" × 94 ⅝"  
Weight 1058 lbs  
Ⓜ 3.4 kW Ⓜ 10.6 A Ⓜ 208 V-60Hz (3 PH)  
Condensing unit 250 RU  
Ⓜ 21.5 kW Ⓜ 69.5 A Ⓜ 208 V-60Hz (3 PH)  
CU dimensions 47 ¼" × 53 ⅞" × 60 ⅞"  
CU weight 679 lbs

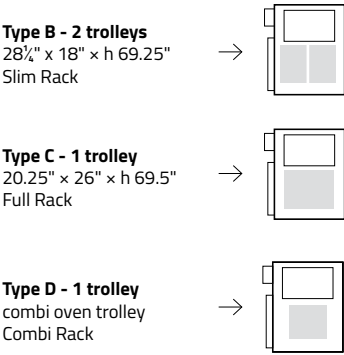
TRAY  
☞ tray height  
☞ trolleys number

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

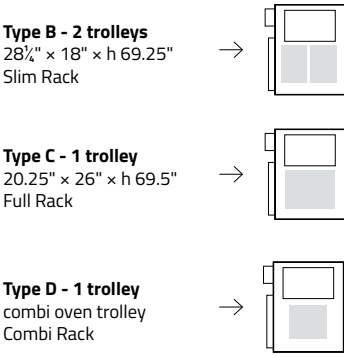
DIMENSIONS  
width × depth × height

ELECTRICAL DATA  
Ⓜ max absorbed power  
Ⓜ max absorbed current  
Ⓜ voltage

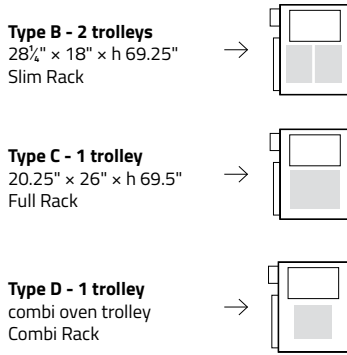
**Trolleys positioning**  
Available inner area 32 ¼"× 35 ⅞"



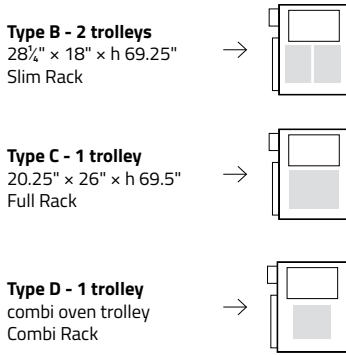
**Trolleys positioning**  
Available inner area 32 ⅞"× 35 ⅞"



**Trolleys positioning**  
Available inner area 32 ¼"× 35 ⅞"



**Trolleys positioning**  
Available inner area 32 ¼"× 35 ⅞"



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 3/16"  
Weight 1764 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



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 3/16"  
Weight 1764 lbs  
⚡ 6.7 kW Ⓜ 20.90 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



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  
⚡ 10.1 kW Ⓜ 31.3 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



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  
⚡ 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



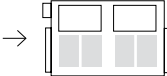
MF 750.2 3T PASS-THRU

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  
⚡ 10.1 kW Ⓜ 31.3 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

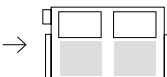
TRAY
☞ tray height
☞ trolleys number
YIELD IN LBS
from 194°F to 37°F / 0°F
DIMENSIONS
width x depth x height
ELECTRICAL DATA
⚡ max absorbed power
Ⓜ max absorbed current
⚡ voltage

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

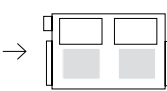
Type B - 4 trolleys  
28 1/4" x 18" x h 69.25"  
Slim Rack



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

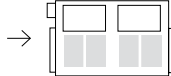


Type D - 2 trolleys  
combi oven trolley  
Combi Rack

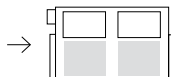


Trolleys positioning  
Available inner area 32 1/4"x 81 1/2"

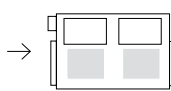
Type B - 4 trolleys  
28 1/4" x 18" x h 69.25"  
Slim Rack



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

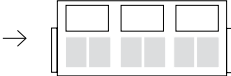


Type D - 2 trolleys  
combi oven trolley  
Combi Rack



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

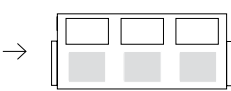
Type B - 6 trolleys  
28 1/4" x 18" x h 69.25"  
Slim Rack



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

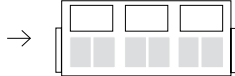


Type D - 3 trolleys  
combi oven trolley  
Combi Rack

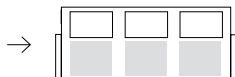


Trolleys positioning  
Available inner area 32 1/4"x 127 3/16"

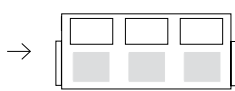
Type B - 6 trolleys  
28 1/4" x 18" x h 69.25"  
Slim Rack



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

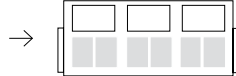


Type D - 3 trolleys  
combi oven trolley  
Combi Rack

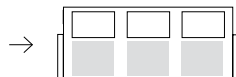


Trolleys positioning  
Available inner area 32 1/4"x 127 3/16"

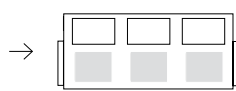
Type B - 6 trolleys  
28 1/4" x 18" x h 69.25"  
Slim Rack



Type C - 3 trolleys  
20.25" x 26" x h 69.5"  
Full 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" × 26" or 20,25" × 26" pans)  
or 8 roll-in rack (28 ¼" × 18" pans)  
or 4 combi-oven trolley on request  
Dimensions 63" × 194 ⅞" × 97 ⅞"  
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 ¼" × 94 ¼" × 48"  
CU weight 1323 lbs



MF 180.2L LARGE

Yield per cycle 397 lbs  
Capacity  
3 roll-in rack (20" × 26" or 20,25" × 26" pans)  
or 3 roll-in rack (28 ¼" × 18" pans)  
or 2 combi-oven trolley on request  
Dimensions 74 ⅞" × 67 ⅞" × 94 ⅞"  
Weight 1323 lbs  
3.4 kW 10.6 A 208 V-60Hz (3 PH)  
Condensing unit 180 RU  
19.1 kW 62.6 A 208 V-60Hz (3 PH)  
CU dimensions 47 ¼" × 53 ⅞" × 60 ⅞"  
CU weight 677 lbs



MF 350.2 2TL PASS-THRU LARGE

Yield per cycle 772 lbs  
Capacity  
6 roll-in rack (20" × 26" or 20,25" × 26" pans)  
or 6 roll-in rack (28 ¼" × 18" pans)  
or 4 combi-oven trolley on request  
Dimensions 74" × 125 ¾" × 97 ⅞"  
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 ¼" × 53 ⅞" × 46 ⅞"  
CU weight 882 lbs



MF 500.2 3TL PASS-THRU LARGE

Yield per cycle 1103 lbs  
Capacity  
9 roll-in rack (20" × 26" or 20,25" × 26" pans)  
or 9 roll-in rack (28 ¼" × 18" pans)  
or 6 combi-oven trolley on request  
Dimensions 74" × 183 ⅞" × 86 ⅞"  
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 ¼" × 53 ⅞" × 46 ⅞"  
CU weight 915 lbs



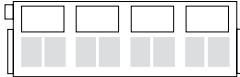
MF 750.2 4TL PASS-THRU LARGE

Yield per cycle 1654 lbs  
Capacity  
12 roll-in rack (20" × 26" or 20,25" × 26" pans)  
or 12 roll-in rack (28 ¼" × 18" pans)  
or 8 combi-oven trolley on request  
Dimensions 74" × 241 ½" × 86 ⅞"  
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 ¼" × 94 ¼" × 48"  
CU weight 1323 lbs

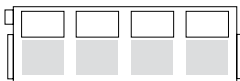
TRAY
tray height
trolleys number
YIELD IN LBS
from 194 °F to 37 °F / 0 °F
DIMENSIONS
width × depth × height
ELECTRICAL DATA
max absorbed power
max absorbed current
voltage

Trolleys positioning  
Available inner area 32 ¼"× 173 ⅞"

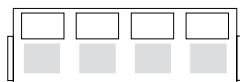
Type B - 8 trolleys  
28 ¼" × 18" × h 69.25"  
Slim Rack



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

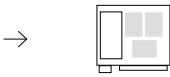


Type D - 4 trolleys  
combi oven trolley  
Combi Rack

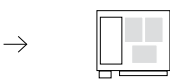


Trolleys positioning  
Available inner area 43 ⅞"× 47 ¼"

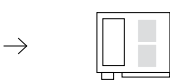
Type B - 3 trolleys  
28 ¼" × 18" × h 69.25"  
Slim Rack



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



Type D - 2 trolleys  
combi oven trolley  
Combi Rack



Trolleys positioning  
Available inner area 43 ⅞"× 105 ⅞"

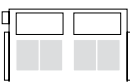
Type B - 6 trolleys  
28 ¼" × 18" × h 69.25"  
Slim Rack



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



Type D - 4 trolleys  
combi oven trolley  
Combi Rack



Trolleys positioning  
Available inner area 32 ¼"× 163"

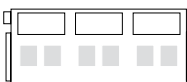
Type B - 9 trolleys  
28 ¼" × 18" × h 69.25"  
Slim Rack



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



Type D - 6 trolleys  
combi oven trolley  
Combi Rack



Trolleys positioning  
Available inner area 32 ¼"× 173 ⅞"

Type B - 12 trolleys  
28 ¼" × 18" × h 69.25"  
Slim Rack



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



Type D - 8 trolleys  
combi oven trolley  
Combi Rack



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

Certifications:





## **IRINOX NORTH AMERICA**

### Headquarters

9990 NW 14<sup>th</sup> Street Suite 107

Miami, Florida 33172

P. 786-870-5064

F. 786-391-2467

[info@irinoxnorthamerica.com](mailto:info@irinoxnorthamerica.com)

[www.irinoxprofessional.com/usa/](http://www.irinoxprofessional.com/usa/)