

MultiFresh®
MASS
CATERING

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 machine capable of managing functioning cycles from +85°C to -40°C, 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.



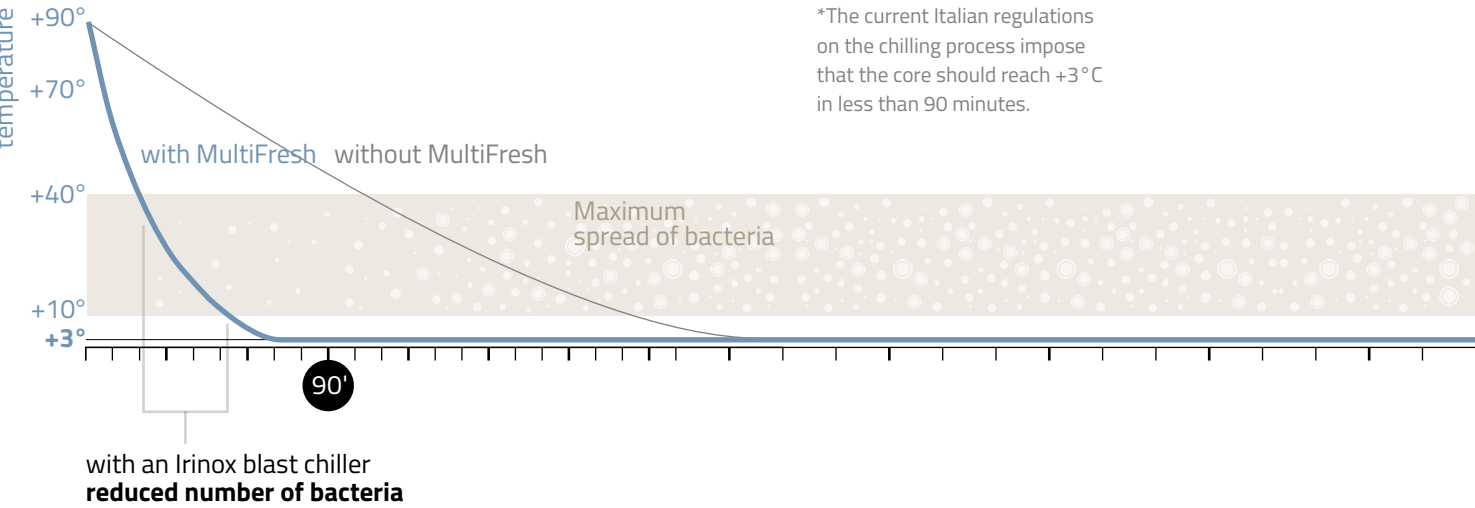
BLAST CHILL FASTER FOR SAFER AND MORE NUTRITIOUS FOOD



BLAST CHILLING +3°C

Fast blast chilling blocks food ageing, avoids oxidization and reduces bacterial proliferation. MultiFresh® takes the core of your food to +3°C faster than any other blast chiller, reducing the loss of weight caused by evaporation, and preserving nutrients.

← 5 KG OF VEGETABLES
chilled at +3°C
in 30/40 minutes



PRESERVATION By applying the right temperature MultiFresh® extends the shelf life of food for days or even months. Irinox products (CP Next and CK Next) guarantee a better performing preservation system for the management of humidity and temperature control. As opposed to ordinary preservation systems, which damage the structure of food, MultiFresh® preserves all organoleptic properties.

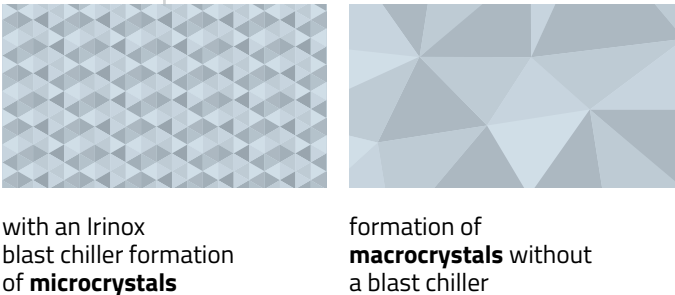
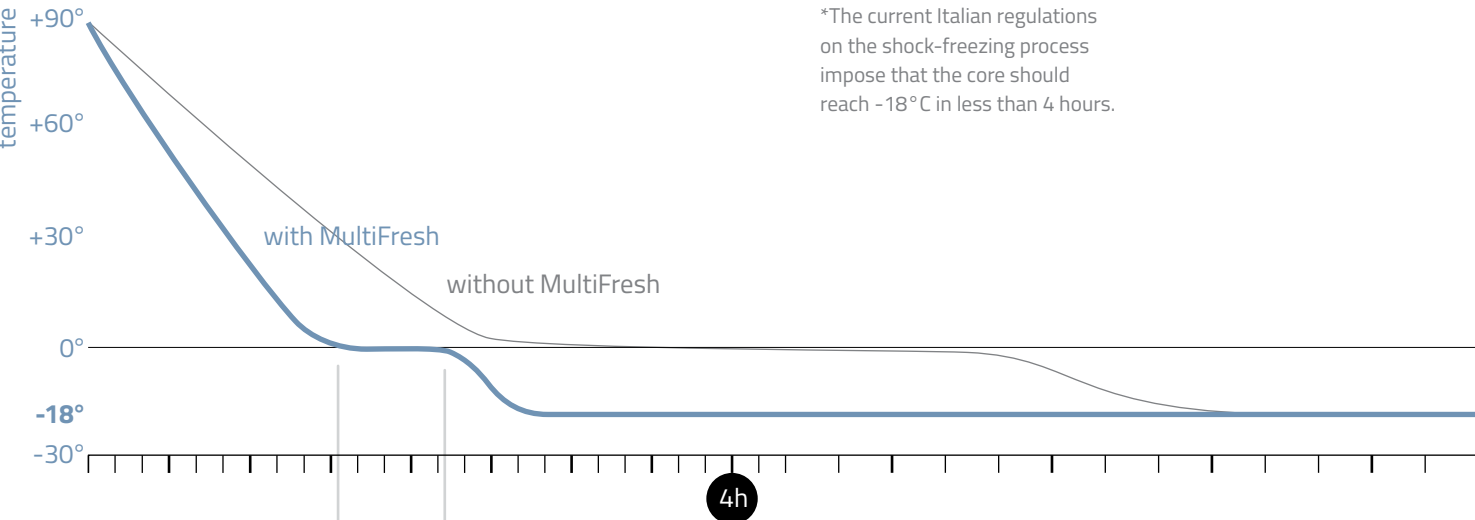
SHOCK FREEZE SAFELY AND PRESERVE EVERY KIND OF FOOD FOR LONGER



SHOCK FREEZING -18°C

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 -18°C at a higher speed, leading to the formation of microcrystals that preserve the organoleptic properties of the food.

← 1 KG OF FRESH
PRAWNS
frozen at -18°C
in 40 minutes



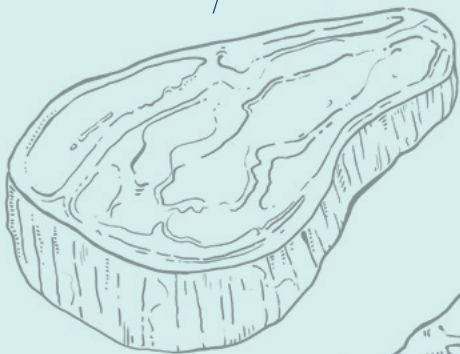
MF SPECIAL FUNCTIONS FOR MASS CATERING



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.**

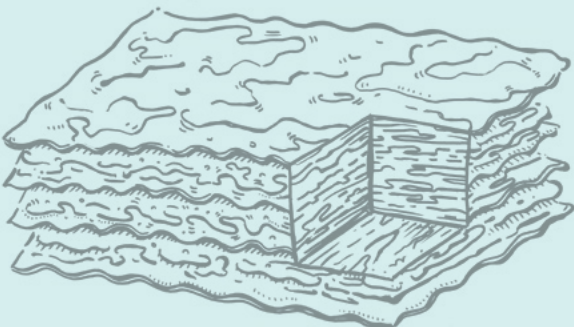
20 KG OF MEAT COOKED
ON A ROASTING PAN
thawed in two hours
and 30 minutes



regeneration

MultiFresh® regenerates your food by **preserving the natural humidity of the product and avoiding oxidization.** Set the required time for serving your dishes, and MultiFresh® will take your food from +3°C to the temperature you prefer.

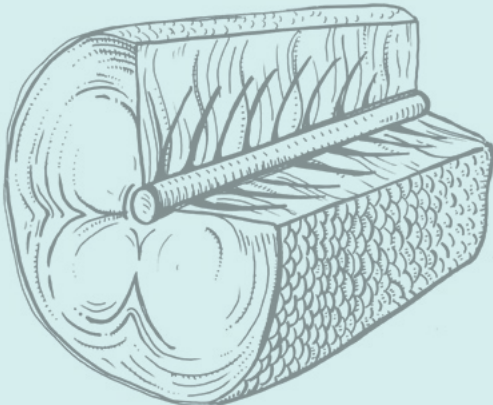
20 KG OF LASAGNA
regenerated in an
hour and 30 minutes



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.

20 KG OF FRESH FISH
cooked at low
temperature
for 45 minutes



pasteurization

MultiFresh® pasteurizes safely, reaching and maintaining high temperatures before blast chilling (+3°C) or shock freezing (-18°C) your products. **Reduced levels of bacteria increases the shelf life of food.**

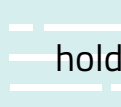
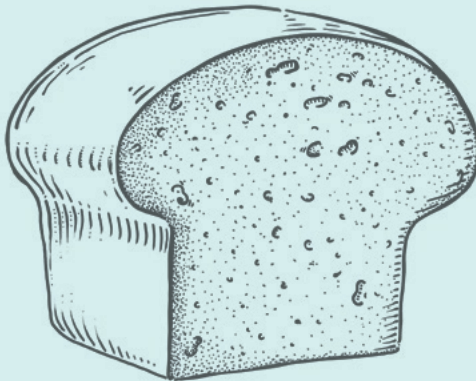
30 L OF TOMATO
SAUCE
pasteurized
and blast chilled
to +3°C in 3 hours



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.

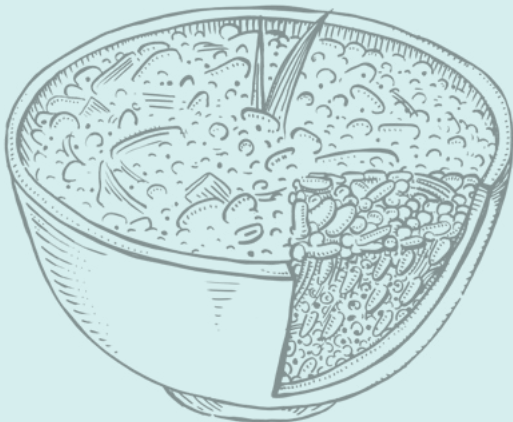
20 KG OF BREAD
risen and chilled
to +10°C for 3 hours
and 30 minutes



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.

15 KG OF MIXED
LEGUME SOUP
held at +65°C
for the length
of the service



FRESHNESS PROCESSES

**SLICE OF
BREADED COD
WITH SALAD**



breeding cod



**FREEZING
SEAFOOD -18°C**



PRESERVATION* -18°C

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 -18°C 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.



COURGETTE CHILLING

Vegetables are amongst the most used food in the kitchen, but if they aren't properly preserved they could lose their nutritional properties. The MultiFresh® cycle VEGETABLE +3°C chills the vegetables rapidly and safely, reducing oxidization and bacterial proliferation. When you put the warm

courgettes into MultiFresh®, you limit aging and preserve them until the next use. Vitamins and minerals are preserved as well as the structure, colour and taste of the courgettes, which are going to be the perfect side for a rack of lamb with mustard cream.

LAMB RACK WITH MUSTARD CREAM AND GREEN COURGETTE



traditional cooking

CHILLING
VEGETABLES +3°C



PRESERVATION* +3°C

REGENERATION
VEGETABLES

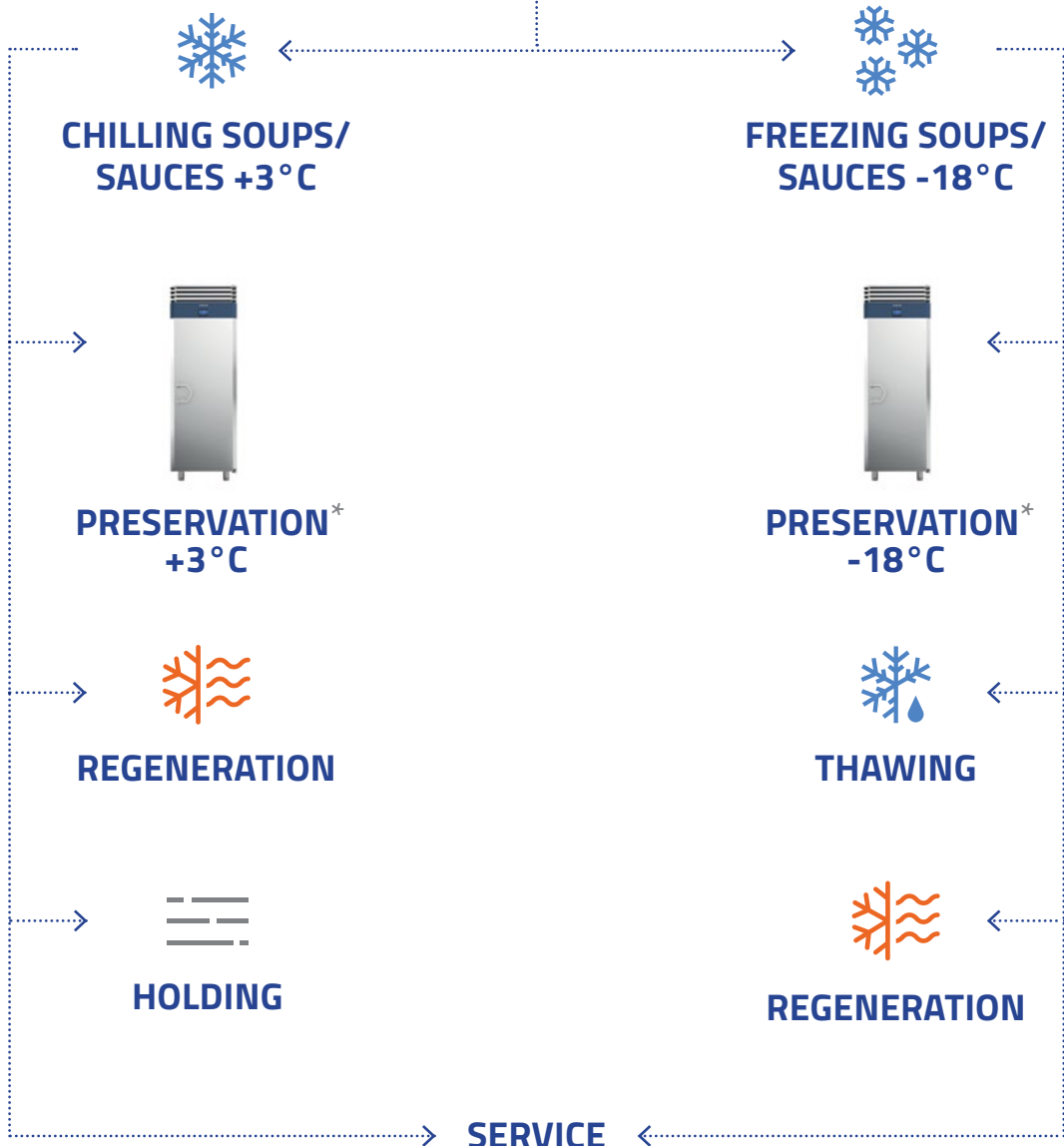
SERVICE

*Irinnox processes need the use of holding cabinets

**TOMATO SOUP
WITH PEAS**



traditional cooking



*Iriinox processes
need the use of
holding cabinets



**HOLDING
THE TOMATO
SOUP**

MultiFresh® enables you to hold the best temperature for each different kind of food in order to have it ready to be served at any moment, either cold or warm. It preserves, regenerates and holds your tomato soup at the temperature at which you want to serve it. With MultiFresh®, nutrients are preserved and the fresh tomatoes maintain their vivid colour.



SOLE FILLETS REGENERATION

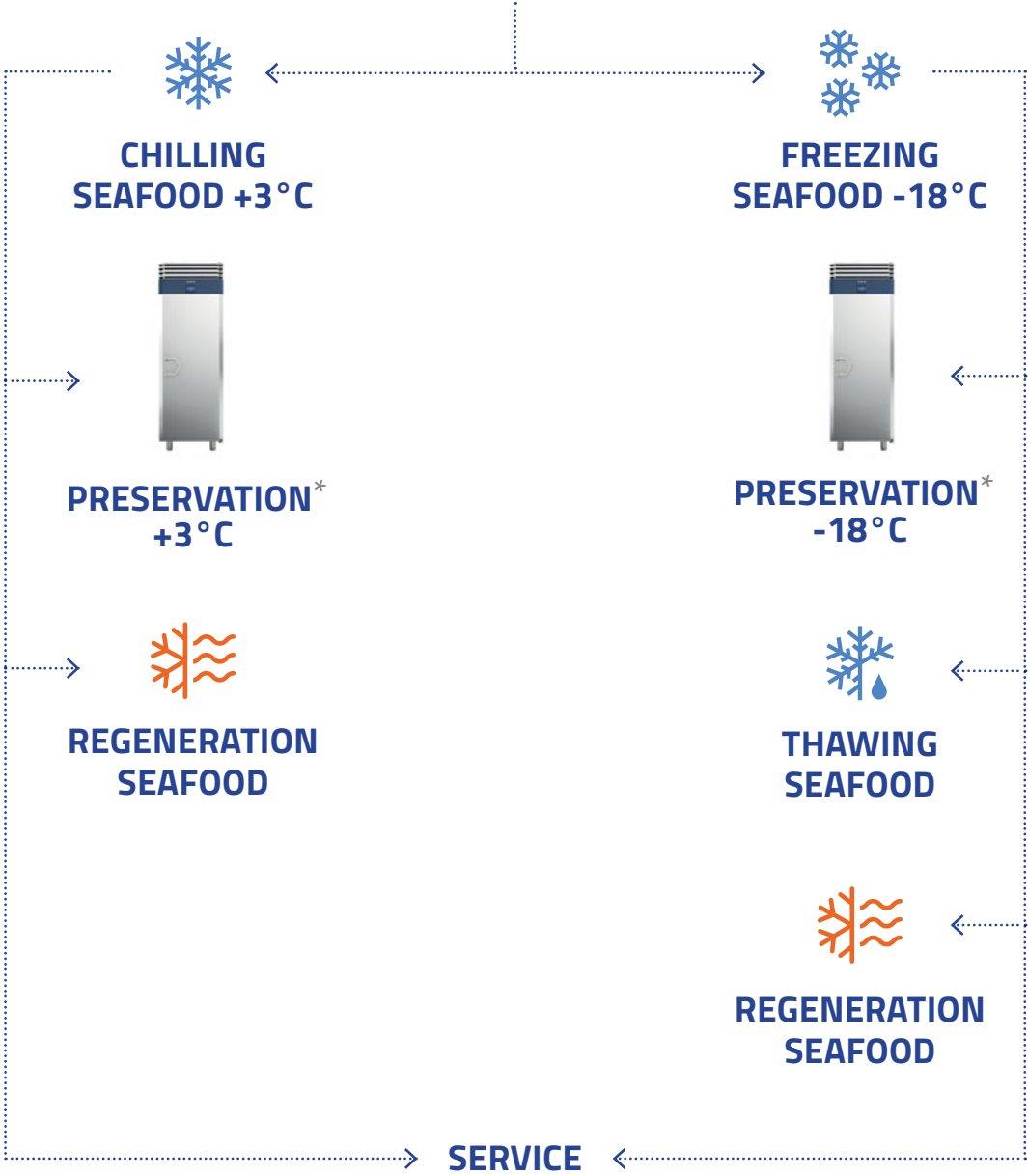
With MultiFresh® you can regenerate all your dishes. By setting the correct ventilation and temperature, you can decide in advance the preferred time to have your food warm and ready to be served. The regeneration cycles help to avoid the oxidation and

dehydration of food, switching automatically from holding at +3°C to the desired temperature for one particular food. Thanks to MultiFresh®, your dishes can be shock frozen, thawed, preserved, regenerated and served, exactly when you need them to be.

SOLE FILLETS WITH BASMATI RICE



traditional cooking



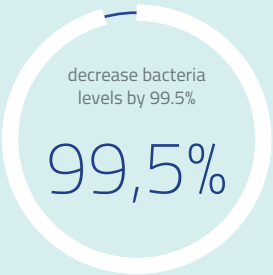
*Irinnox processes need the use of holding cabinets

FEATURES



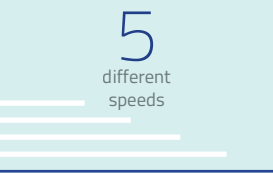
Sanigen

The Irinox patented sanitification system sanitizes every part of the chamber, including the areas that are difficult to access for cleaning (e.g. the evaporator, etc.).



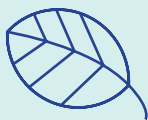
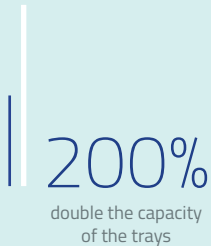
Humidity Management System

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



MultiRack®

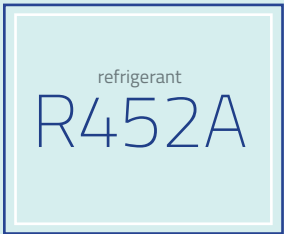
Irinox patented an adjustable tray holder, which allows double the number of trays to be loaded into each model. It is also possible to customize the distance between trays, leading to better air distribution and greater temperature uniformity on all levels.



Refrigerant Gas

The entire range of products has been tested for the use of the refrigerant R452A, which complies with the European F-GAS legislation on the reduction of environmental impact.*

*when available in a specific area (or alternatively provided with 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.



5 point probe for a perfect control of the temperature



Defrost

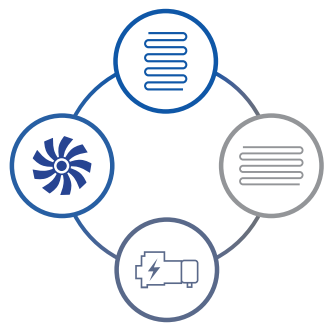
MultiFresh® does not defrost automatically because it is constantly able to remove all the heat from the chamber. This prevents the formation of ice on the evaporator.



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.

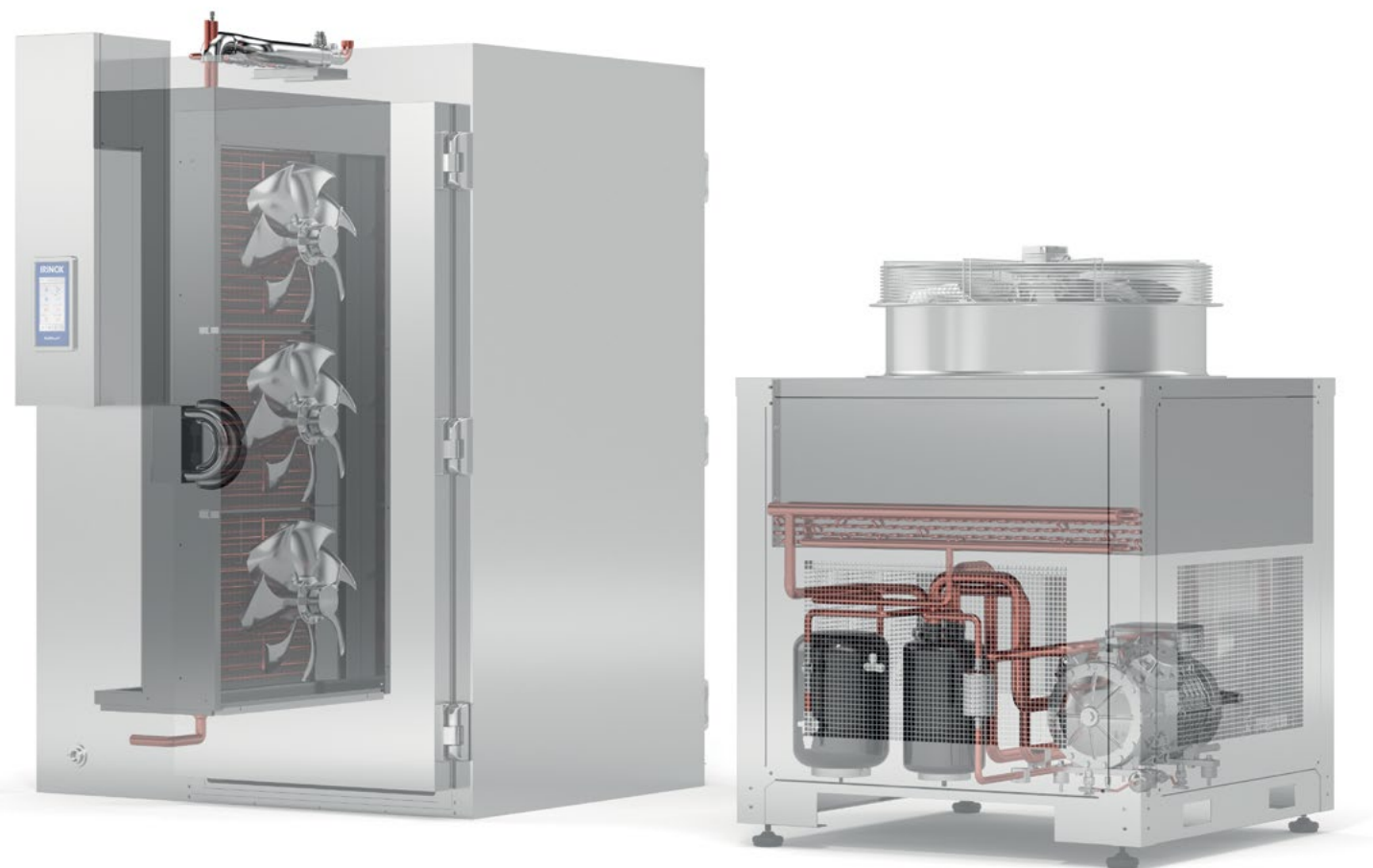
IRINOX BALANCE SYSTEM®



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. Our blast chillers guarantee the fastest heat removal, also with boiling hot food, without damaging it in any way.



THE MULTIFRESH® RANGE

ROLL-IN MACHINES

Only available in the STANDARD version with chilling and freezing cycles. Available in the PLUS version, which also includes thawing, proofing, low temperature cooking, regeneration, holding, chocolate storing, pasteurization.

AVAILABLE MODELS:*

- › Air condensation
- › Air condensation + extra low dB condenser
- › Air condensation + remote condenser
- › Pipeline water condensation
- › Tower water condensation

* Check models with our technical office

AVAILABLE ON REQUEST:

- › Sunken floor (standard)
- › Ventilated floor (only with ramp)
- › Without condensing unit
- › With ramp
- › Door stop 120° or 100°
- › Sanigen
- › Left opening (standard) or right opening
- › Additional core probe
- › Sous-vide core probe

**** Plus version**
Sanigen® / thawing / proofing / low temperature cooking / regeneration / holding / chocolate / pasteurization included.

TRAY ☰ tray height ☰ trolleys number
YIELD IN KG from +90°C to +3°C / -18°C
DIMENSIONS width x depth x height
ELECTRICAL DATA ⚡ max absorbed power ⚡ max absorbed current ⚡ voltage



MF 90.1 ST

Yield per cycle
(+90°C / + 3°C) 90 kg
(+90°C / -18°C) 70 kg
Capacity
☰ 1×UNOX XEVTL-2011
☰ 1×UNOX XEBTL-16EU
Dimensions 1069×936×2011 mm
Cell+Remote condensing unit
⚡ 8,7 kW ⚡ 19,06 A ⚡ 400 V-3N+PE 50 Hz

Trolleys position
Internal surface available 770×500 mm

Type U - 1 trolley
UNOX XEVTL-2011
UNOX XEBTL-16EU →



MF 100.1

Yield per cycle 100 kg
Capacity
☰ 1×20 (GN1/1 o 600×400 mm)
Dimensions 1210×1115×2150 mm
⚡ 1,1 kW ⚡ 2,5 A ⚡ 400 V-50 Hz (3P+N+PE)
Condensing unit UC100
⚡ 7 kW ⚡ 15,8 A ⚡ 400 V-50 Hz (3P+N+PE)

Trolleys position
Internal surface available 530×650 mm

Type A - 1 trolley
20×trays GN 1/1
590×445×h 1747mm →

Type C - 1 trolley
20×trays 400×600
660×480×h 1855mm →



MF 100.1 ST

Yield per cycle 100 kg
Capacity
☰ 1×ST Convotherm ET 20.10
☰ 1×Rational 60.21.054... .20 x GN1.1
☰ 1×Rational 60.21.331... .20 x GN1.1
☰ 1×Rational 60.21.291... .20 x GN1.1
☰ 1×Rational 60.21.24520 x GN1.1
☰ 1×Rational 60.21.292..... .20 x 60x40
Dimensions 1100×1115×2380 mm
Cell
⚡ 1,1 kW ⚡ 2,5 A ⚡ 400 V-50 Hz (3P+N+PE)
Condensing unit UC100
⚡ 7 kW ⚡ 15,8 A ⚡ 400 V-50 Hz (3P+N+PE)

Trolleys position
Internal surface available 530×645 mm

Type F - 1 trolley
ST Rational SCC201
ST Convotherm OEB20.10
ST HOUNO RACK 1.20
ST FUJIMAK 201
ST TANICO TSCODC20N →

THE MULTIFRESH® RANGE

**** Plus version**
 Sanigen® / thawing / proofing / low temperature cooking /
 regeneration / holding / chocolate / pasteurization included.

TRAY ☰ tray height ☰ trolleys number	YIELD IN KG from +90°C to +3°C / -18°C DIMENSIONS width x depth x height	ELECTRICAL DATA ⚡ max absorbed power ⚡ max absorbed current ⚡ voltage
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THE MULTIFRESH® RANGE



MF 100.2

Yield per cycle 100 kg

Capacity

- ☰ 1×20 (GN 2/1 o 600×800 mm)
- ☰ 2×20 (GN 1/1 o 600×400 mm)

Dimensions 1600×1425×2350 mm

Standard version

⚡ 2,4 kW ⚡ 5,2 A ⚡ 400 V-50 Hz (3P+N+PE)

Plus version**

⚡ 10,4 kW ⚡ 15,3 A ⚡ 400 V-50Hz (3P+N+PE)


Condensing unit UC100

⚡ 7 kW ⚡ 15,8 A ⚡ 400 V-50 Hz (3P+N+PE)

Trolleys position
 Internal surface available 820×900 mm


Type A - 2 trolleys
 20×trays GN 1/1
 590×445×h 1747mm

→



Type B - 1 trolley
 20×trays GN 2/1
 588×650×h 1747mm

→




Type C - 2 trolleys
 20×trays 400×600
 660×480×h 1855mm

→



Type D - 1 trolley
 20×trays 800×600
 663×800×h 1747mm

→




MF 130.2

Yield per cycle 130 kg

Capacity

- ☰ 1×20 (GN 2/1 o 600×800 mm)
- ☰ 2×20 (GN 1/1 o 600×400 mm)

Dimensions 1600×1425×2350 mm

Standard version

⚡ 2,4 kW ⚡ 5,2 A ⚡ 400 V-50 Hz (3P+N+PE)

Plus version**

⚡ 10,4 kW ⚡ 15,3 A ⚡ 400 V-50Hz (3P+N+PE)


Condensing unit UC130

⚡ 9,3 kW ⚡ 20,8 A ⚡ 400 V-50 Hz (3P+N+PE)

Trolleys position
 Internal surface available 820×900 mm


Type A - 2 trolleys
 20×trays GN 1/1
 590×445×h 1747mm

→




Type B - 1 trolley
 20×trays GN 2/1
 588×650×h 1747mm

→




Type C - 2 trolleys
 20×trays 400×600
 660×480×h 1855mm

→



Type D - 1 trolley
 20×trays 800×600
 663×800×h 1747mm

→




MF 130.2 ST

Yield per cycle 130 kg

Capacity

- ☰ 1×ST Convotherm ET 20.20
- ☰ 1×ST Unox CTM 2021
- ☰ 1×ST MKN FC 20.1/20.2
- ☰ 1×Rational 60.22.086 ..20 x GN2.1
- ☰ 1×Rational 60.22.490 ..20 x GN2.1
- ☰ 1×Rational 60.22.447...20 x GN2.1
- ☰ 1×Rational 60.22.368 ..20 x GN2.1

Dimensions 1500×1275×2260 mm

Standard version

⚡ 2,4 kW ⚡ 5,2 A ⚡ 400 V-50 Hz (3P+N+PE)

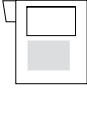
Condensing unit UC130

⚡ 9,3 kW ⚡ 20,8 A ⚡ 400 V-50 Hz (3P+N+PE)

Trolleys position
 Internal surface available 820×755 mm

Type F - 1 trolley
 ST Rational SCC 202
 ST Convotherm ET 20.20
 ST Unox CTM 2021
 ST MKN FC 20.1/20.2

→




MF 180.2

Yield per cycle 180 kg

Capacity

- ☰ 1×20 (GN 2/1 o 600×800 mm)
- ☰ 2×20 (GN 1/1 o 600×400 mm)

Dimensions 1600×1425×2350 mm

Standard version

⚡ 2,4 kW ⚡ 5,2 A ⚡ 400 V-50 Hz (3P+N+PE)

Plus version**

⚡ 10,4 kW ⚡ 15,3 A ⚡ 400 V-50Hz (3P+N+PE)


Condensing unit UC180

⚡ 14 kW ⚡ 27,6 A ⚡ 400 V-50 Hz (3P+N+PE)

Trolleys position
 Internal surface available 820×900 mm


Type A - 2 trolleys
 20×trays GN 1/1
 590×445×h 1747mm

→



Type B - 1 trolley
 20×trays GN 2/1
 588×650×h 1747mm

→



Type C - 2 trolleys
 20×trays 400×600
 660 × 480 × h 1855mm

→



Type D - 1 trolley
 20×trays 800×600
 663×800×h 1747mm

→




MF 180.2 ST

Yield per cycle 180 kg

Capacity

- ☰ 1×ST Convotherm ET 20.20
- ☰ 1×ST Unox CTM 2021
- ☰ 1×ST MKN FC 20.1/20.2
- ☰ 1×Rational 60.22.086..20 x GN2.1
- ☰ 1×Rational 60.22.490..20 x GN2.1
- ☰ 1×Rational 60.22.447..20 x GN2.1
- ☰ 1×Rational 60.22.368..20 x GN2.1

Dimensions 1500×1275×2260 mm

Standard version

⚡ 2,4 kW ⚡ 5,2 A ⚡ 400 V-50 Hz (3P+N+PE)

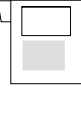
Condensing unit UC180

⚡ 14 kW ⚡ 27,6 A ⚡ 400 V-50 Hz (3P+N+PE)

Trolleys position
 Internal surface available 820×755 mm

Type F - 1 trolley
 ST Rational SCC 202
 ST Convotherm ET 20.20
 ST Unox CTM 2021
 ST MKN FC 20.1/20.2

→




MF 250.2

Yield per cycle 250 kg

Capacity

- ☰ 1×20 (GN 2/1 o 600×800 mm)
- ☰ 2×20 (GN 1/1 o 600×400 mm)

Dimensions 1600×1425×2350 mm

Standard version

⚡ 2,4 kW ⚡ 5,2 A ⚡ 400 V-50 Hz (3P+N+PE)

Plus version**

⚡ 10,4 kW ⚡ 15,3 A ⚡ 400 V-50Hz (3P+N+PE)


Condensing unit UC250

⚡ 16,4 kW ⚡ 38 A ⚡ 400 V-50 Hz (3P+N+PE)

Trolleys position
 Internal surface available 820×900 mm


Type A - 2 trolleys
 20×trays GN 1/1
 590×445×h 1747mm

→




Type B - 1 trolley
 20×trays GN 2/1
 588×650×h 1747mm

→




Type C - 2 trolleys
 20×trays 400×600
 660×480×h 1855mm

→



Type D - 1 trolley
 20×trays 800×600
 663×800×h 1747mm

→



THE MULTIFRESH® RANGE

**** Plus version**
 Sanigen® / thawing / proofing / low temperature cooking /
 regeneration / holding / chocolate / pasteurization included.

TRAY tray height trolleys number	YIELD IN KG from +90°C to +3°C / -18°C DIMENSIONS width x depth x height	ELECTRICAL DATA max absorbed power max absorbed current voltage
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THE MULTIFRESH® RANGE



MF 250.2 2T

Yield per cycle 250 kg

Capacity

- 2x20 (GN 2/1 o 600x800 mm)
- 4x20 (GN 1/1 o 600x400 mm)

Dimensions 1600x2755x2450 mm

Standard version

W 4,7 kW A 10,3 A V 400 V-50 Hz (3P+N+PE)

Plus version**

W 20,2 kW A 30,2 A V 400 V-50Hz (3P+N+PE)

Condensing unit UC250

W 16,4 kW A 38 A V 400 V-50 Hz (3P+N+PE)



MF 350.2 2T

Yield per cycle 350 kg

Capacity

- 2x20 (GN 2/1 o 600x800 mm)
- 4x20 (GN 1/1 o 600x400 mm)

Dimensions 1600x2755x2450 mm

Standard version

W 4,7 kW A 10,3 A V 400 V-50 Hz (3P+N+PE)

Plus version**

W 20,2 kW A 30,2 A V 400 V-50Hz (3P+N+PE)

Condensing unit UC350

W 23,4 kW A 52,4 A V 400 V-50 Hz (3P+N+PE)



MF 500.2 2T

Yield per cycle 500 kg

Capacity

- 2x20 (GN 2/1 o 600x800 mm)
- 4x20 (GN 1/1 o 600x400 mm)

Dimensions 1600x2755x2450 mm

Standard version

W 4,7 kW A 10,3 A V 400 V-50Hz (3P+N+PE)

Plus version**

W 20,2 kW A 30,2 A V 400 V-50Hz (3P+N+PE)

Condensing unit UC500

W 36,3 kW A 73,7 A V 400 V-50 Hz (3P+N+PE)



MF 350.2 3T

Yield per cycle 350 kg

Capacity

- 3x20 (GN 2/1 o 600x800 mm)
- 6x20 (GN 1/1 o 600x400 mm)

Dimensions 1600x3923x2475mm

Standard version

W 7,1 kW A 15,5 A V 400 V-50 Hz (3P+N+PE)

Plus version**

W 30,2 kW A 45,1 A V 400 V-50Hz (3P+N+PE)

Condensing unit UC350

W 23,4 kW A 52,4 A V 400 V-50 Hz (3P+N+PE)



MF 500.2 3T

Yield per cycle 500 kg

Capacity

- 3x20 (GN 2/1 o 600x800 mm)
- 6x20 (GN 1/1 o 600x400 mm)

Dimensions 1600x3923x2475 mm

Standard version

W 7,1 kW A 15,5 A V 400 V-50 Hz (3P+N+PE)

Plus version**

W 30,2 kW A 45,1 A V 400 V-50Hz (3P+N+PE)

Condensing unit UC500

W 36,3 kW A 73,7 A V 400 V-50 Hz (3P+N+PE)



MF 750.2 3T

Yield per cycle 750 kg

Capacity

- 3x20 (GN 2/1 o 600x800 mm)
- 6x20 (GN 1/1 o 600x400 mm)

Dimensions 1600x3923x2475 mm

Standard version

W 7,1 kW A 15,5 A V 400 V-50 Hz (3P+N+PE)

Plus version**

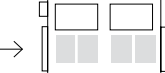
W 30,2 kW A 45,1 A V 400 V-50Hz (3P+N+PE)

Condensing unit UC750

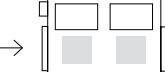
W 49,9 kW A 105,2 A V 400 V-50 Hz (3P+N+PE)

Trolleys position
 Internal surface available 820x2070 mm

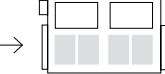
Type A - 4 trolleys
 20xtrays GN 1/1
 590x445xh 1747mm



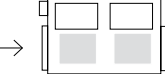
Type B - 2 trolleys
 20xtrays GN 2/1
 588x650xh 1747mm



Type C - 4 trolleys
 20xtrays 400x600
 660x480xh 1855mm

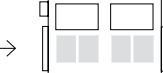


Type D - 2 trolleys
 20xtrays 800x600
 663x800xh 1747mm

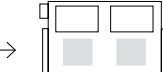


Trolleys position
 Internal surface available 820x2070 mm

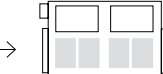
Type A - 4 trolleys
 20xtrays GN 1/1
 590x445xh 1747mm



Type B - 2 trolleys
 20xtrays GN 2/1
 588x650xh 1747mm



Type C - 4 trolleys
 20xtrays 400x600
 660x480xh 1855mm



Type D - 2 trolleys
 20xtrays 800x600
 663x800xh 1747mm

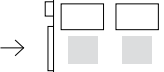


Trolleys position
 Internal surface available 820x2070 mm

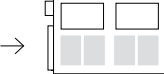
Type A - 4 trolleys
 20xtrays GN 1/1
 590x445xh 1747mm



Type B - 2 trolleys
 20xtrays GN 2/1
 588x650xh 1747mm



Type C - 4 trolleys
 20xtrays 400x600
 660x480xh 1855mm



Type D - 2 trolleys
 20xtrays 800x600
 663x800xh 1747mm



Trolleys position
 Internal surface available 820x3240 mm

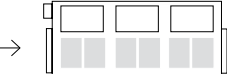
Type A - 6 trolleys
 20xtrays GN 1/1
 590x445xh 1747mm



Type B - 3 trolleys
 20xtrays GN 2/1
 588x650xh 1747mm



Type C - 6 trolleys
 20xtrays 400x600
 660x480xh 1855mm

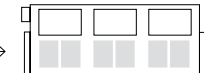


Type D - 3 trolleys
 20xtrays 800x600
 663x800xh 1747mm

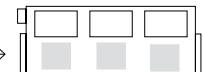


Trolleys position
 Internal surface available 820x3240 mm

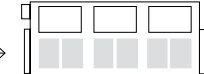
Type A - 6 trolleys
 20xtrays GN 1/1
 590x445xh 1747mm



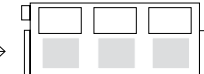
Type B - 3 trolleys
 20xtrays GN 2/1
 588x650xh 1747mm



Type C - 6 trolleys
 20xtrays 400x600
 660x480xh 1855mm

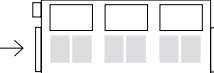


Type D - 3 trolleys
 20xtrays 800x600
 663x800xh 1747mm

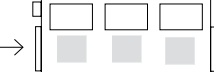


Trolleys position
 Internal surface available 820x3240 mm

Type A - 6 trolleys
 20xtrays GN 1/1
 590x445xh 1747mm



Type B - 3 trolleys
 20xtrays GN 2/1
 588x650xh 1747mm



Type C - 6 trolleys
 20xtrays 400x600
 660x480xh 1855mm



Type D - 3 trolleys
 20xtrays 800x600
 663x800xh 1747mm



THE MULTIFRESH® RANGE

**** Plus version**
 Sanigen® / thawing / proofing / low temperature cooking /
 regeneration / holding / chocolate / pasteurization included.



MF 750.2 4T

Yield per cycle 750 kg
Capacity
 4×20 (GN 2/1 o 600×800 mm)
 8×20 (GN 1/1 o 600×400 mm)
Dimensions 1600×5093×2475 mm
Standard version
 W 9,4 kW A 20,5 A V 400 V-50 Hz (3P+N+PE)
Plus version**
 W 40,1 kW A 60 A V 400 V-50Hz (3P+N+PE)
Condensing unit UC750
 W 49,9 kW A 105,2 A V 400 V-50 Hz (3P+N+PE)



MF 180.2 L

Yield per cycle 180 kg
Capacity
 1×20 (600x800 o 1000×1000 mm)
 2×20 (GN 2/1)
 3×20 (600×400 mm)
 4×20 (GN 1/1)
Dimensions 1880×1724×2395 mm
Standard version
 W 2,4 kW A 5,2 A V 400 V-50Hz (3P+N+PE)
Plus version**
 W 10,4 kW A 15,3 A V 400 V-50Hz (3P+N+PE)
Condensing unit UC180
 W 14 kW A 27,6 A V 400 V-50Hz (3P+N+PE)



MF 350.2 2T L

Yield per cycle 350 kg
Capacity
 2x20 (1000x1000 mm)
 3x20 (600x800 mm)
 4x20 (GN 2/1)
 6x20 (600x400 mm)
 8x20 (GN 1/1)
Dimensions 1880x3194x2488 mm
Standard version
 W 4,7 kW A 10,3 A V 400 V-50Hz (3P+N+PE)
Plus version**
 W 20,2 kW A 30,2 A V 400 V-50Hz (3P+N+PE)
Condensing unit UC350
 W 23,4 kW A 52,4 A V 400 V-50Hz (3P+N+PE)



MF 500.2 3T L

Yield per cycle 500 kg
Capacity
 3×20 (1000×1000 mm)
 4×20 (600×800 mm)
 6×20 (GN 2/1)
 9×20 (600×400 mm)
 12×20 (GN 1/1)
Dimensions 1880×4824×2475 mm
Standard version
 W 7,1 kW A 15,5 A V 400 V-50Hz (3P+N+PE)
Plus version**
 W 30,2 kW A 45,1 A V 400 V-50Hz (3P+N+PE)
Condensing unit UC500
 W 36,3 kW A 73,7 A V 400 V-50Hz (3P+N+PE)



MF 750.2 4T L

Yield per cycle 750 kg
Capacity
 4×20 (1000×1000 mm)
 6×20 (600×800 mm)
 8×20 (GN 2/1)
 12×20 (600×400 mm)
 16×20 (GN 1/1)
Dimensions 1880×6294×2475 mm
Standard version
 W 9,4 kW A 20,5 A V 400 V-50Hz (3P+N+PE)
Plus version**
 W 40,1 kW A 60 A V 400 V-50Hz (3P+N+PE)
Condensing unit UC7850
 W 52,6 kW A 117 A V 400 V-50Hz (3P+N+PE)

TRAY tray height trolleys number	YIELD IN KG from +90°C to +3°C / -18°C DIMENSIONS width x depth x height	ELECTRICAL DATA W max absorbed power A max absorbed current V voltage
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THE MULTIFRESH® RANGE

Trolleys position
 Internal surface available 820×4410 mm

Trolleys position
 Internal surface available 1100×1200 mm

Trolleys position
 Internal surface available 1100×2670 mm

Trolleys position
 Internal surface available 1100×4140 mm

Trolleys position
 Internal surface available 1100×5610 mm

Type A - 8 trolleys
 20×trays GN 1/1
 590×445×h 1747mm

Type A - 4 trolleys
 20×trays GN 1/1
 590×445×h 1747mm

Type A - 8 trolleys
 20×trays GN 1/1
 590×445×h 1747mm

Type A - 12 trolleys
 20×trays GN 1/1
 590×445×h 1747mm

Type A - 16 trolleys
 20×trays GN 1/1
 590×445×h 1747mm

Type B - 4 trolleys
 20×trays GN 2/1
 588×650×h 1747mm

Type B - 2 trolleys
 20×trays GN 2/1
 588×650×h 1747mm

Type B - 4 trolleys
 20×trays GN 2/1
 588×650×h 1747mm

Type B - 6 trolleys
 20×trays GN 2/1
 588×650×h 1747mm

Type B - 8 trolleys
 20×trays GN 2/1
 588×650×h 1747mm

Type C - 8 trolleys
 20×trays 400×600
 660×480×h 1855mm

Type C - 3 trolleys
 20×trays 400×600
 660×480×h 1855mm

Type C - 6 trolleys
 20×trays 400×600
 660×480×h 1855mm

Type C - 9 trolleys
 20×trays 400×600
 660×480×h 1855mm

Type C - 12 trolleys
 20×trays 400×600
 660×480×h 1855mm

Type D - 4 trolleys
 20×trays 800×600
 663×800×h 1747mm

Type D - 1 trolley
 20×trays 800×600
 663×800×h 1747mm

Type D - 3 trolleys
 20×trays 800×600
 663×800×h 1747mm

Type D - 4 trolleys
 20×trays 800×600
 663×800×h 1747mm

Type D - 6 trolleys
 20×trays 800×600
 663×800×h 1747mm

Type E - 1 trolley
 20×trays 1000×1000
 1060×1010×h 1865mm

Type E - 2 trolleys
 20×trays 1000×1000
 1060×1010×h 1865mm

Type E - 3 trolleys
 20×trays 1000×1000
 1060×1010×h 1865mm

Type E - 4 trolleys
 20×trays 1000×1000
 1060×1010×h 1865mm

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