

MF 180.2

ROLL IN Blast Chiller and Shock Freezer



MultiFresh®: the multi-function assistant that will organize your production and processes with flexibility 24 hours a day.

MultiFresh is the first and only machine in the world that can run operating cycles with temperatures from 85°C to -40°C preserving its consistency, moisture content, and nutritional properties.

Multifunction 7" touchscreen display, product specific cycles, wide range of options, customization of all the parameters for each cycle.

Capacity

Trolley Capacity: 2 x GN1/1 x h 1747 mm

Trolley Capacity: 1 x GN2/1 x h 1747 mm

Yield

Yield for blast chilling cycle (90/+3°C) Kg 180

Yield for shock freezing cycle (90/-18°C) Kg 180

Product Warranty Protection

- 2 years from the date of installation, after sending the installation report, on the parts (see warranty condition)

Certification



Standard Construction Features

- CABINET + REMOTE CONDENSING UNIT
- IRINOX BALANCE SYSTEM®: the perfect size of the main refrigerator components (condenser, evaporator, compressor and fan).
- Maximum cleanliness and hygiene due to rounded corners and components situated in the chamber so that they can be accessed and cleaned easily.
- Soft closing magnetic door closure with a high/low temperature resistant gasket.
- Irinox patented system of probe's magnetic attachment to the door makes it easily stored and accessible.
- MultiSensor® 5 point probe for perfect temperature control.
- Automatic switch from manual mode (timed) to automatic mode (with probe); MultiFresh® senses if the probe has been inserted or not.
- Manual defrosting at the end of the day (not during the work cycles).
- Wireless data transfer (HACCP control software).
- Door hinged Right.
- Sunken Floor.
- Drain on left side (different position on request).

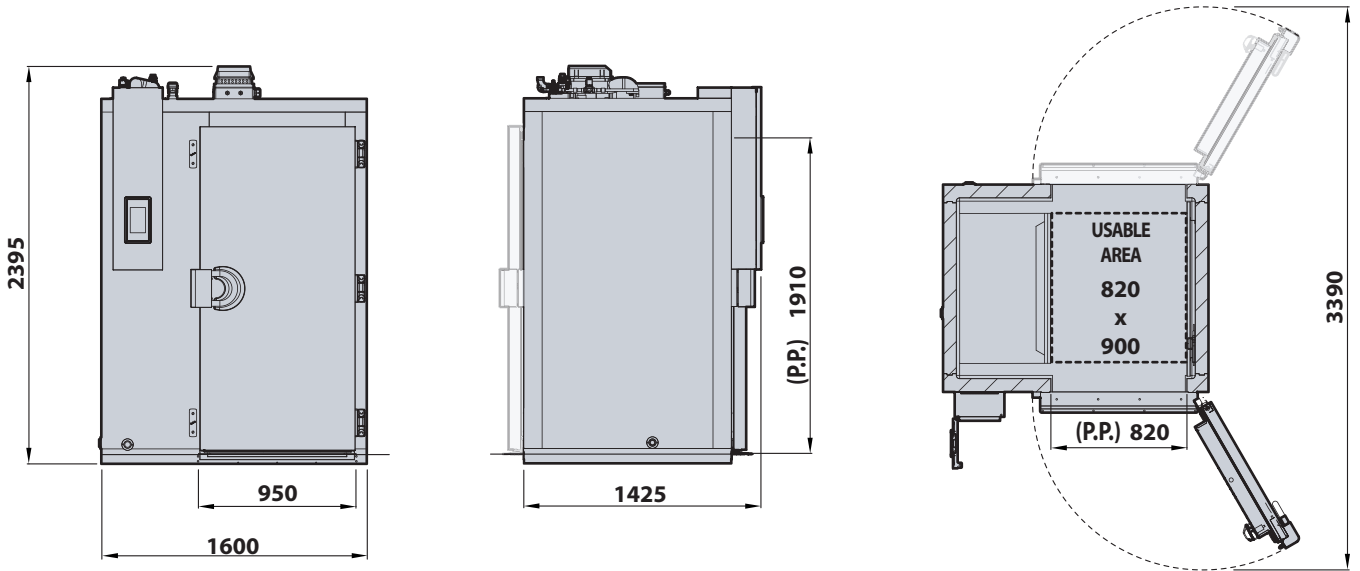
Unique Design and Performance Features

- STANDARD VERSION: BLAST CHILLING & SHOCK FREEZING CYCLES+ SANIGEN® : from any temperature, including boiling, to 3/-18°C at the core. It rapidly goes through the heat range 90°C to 70°C, fundamental for quality, and 40°C to 10°C to limit bacterial proliferation. Freezes to -18°F which ensures the formation of microcrystals that do not damage structure.
- PLUS VERSION (on request): BLAST CHILLING & SHOCK FREEZING CYCLES + THAWING , HOLDING ,CHOCOLATE , REGENERATION, PASTEURIZATION, PROOFING, LOW TEMPERATURE COOKING, SANIGEN®
- SANIGEN®: 24/7 sanification (Irinox patented sanification system, sanitizes every part of the chamber).
- MultiFresh®'s touch screen also works when you are using kitchen gloves.
- Refrigerant gas R452A.

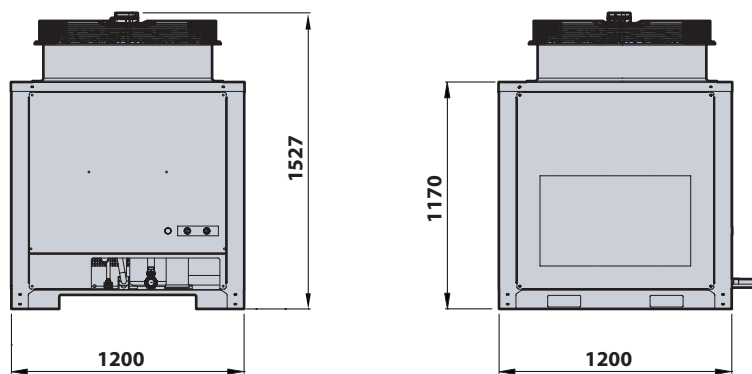
Option and Accessories

- Door hinged left
- Ramp
- Sous-vide core probe
- Door Stop 120°
- Knocked down
- Cityline or Tower Water Remote Condensing unit
- Pass thru version
- Mirror Unit
- Additional core probe
- Without condensing unit (STANDARD or PLUS cabinet only)
- Wi-fi MyA 2019
- Ethernet Board
- FreshCloud - The Irinox Cool Connection (EU countries only)

Cabinet



Unit



	Cabinet MF180.2	Unit UC180
Dimensions	W. 1600 mm D. 1425 mm H. 2395 mm	W. 1200 mm D. 1200 mm H. 1527 mm
Pit Dimensions	1610 mm × 1260 mm × 55 mm	-
Weight	480 Kg	307 Kg

Electric Data / Power Requirements		
Electric Supply	400V-3N+PE 50Hz	400V-3N+PE 50Hz
Full Load Amps	Standard A 5,20 / Plus A 15,30	A 29,20
Total Rating (FLI)	Standard kW 2,40 / Plus kW 10,20	kW 16,10
Start Electrical absorption (RLA)	-	A 113,00
Compressor Noise (1 m)	-	dB(A) 70,9

Key Refrigeration System Data		
Compressor Rating (HP)	-	12,00
Refrigeration Yield (-10/40°C) W	-	23100
Condensing Rating (-10/40°C) W	-	31800
Refrigeration Type	-	R452A
Refrigeration PRE-load (Kg gas)	-	11,0
Maximum Ambient Air Temperature	°C 32	°C 42

INSTALLATION

A detailed installation manual is provided. It must be carefully followed to ensure proper operation and to protect your rights under the warranty.

Continued product development may necessitate specification changes without notice.

Irinnox SpA

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