

Item No.:

Qty.:

Project:

## EF NEXT XS

The essential, easy and safe Irinox blast chiller



The Irinox rapid blast chiller cools quickly to +3°C and deep freezes food at -18°C at the core, even hot ones just removed from the oven. The operating principle of a blast chiller is to extract the heat from the food in the shortest possible time. EF Next guarantees ultra-rapid cooling and freezing and preserves the fragrance, consistency, colours and all food nutritional properties, fixing its quality and freshness longer over time.

### Yield

Rapid blast chilling cycle capacity (90/+3°C) kg 10,0

Rapid freezing cycle capacity (90/-18°C) kg 10,0

Tests carried out in compliance with the Irinox procedure using 5-cm thick beef

### Capacity

Number of trays: 3 x GN1/1 o 600x400 (H= 20 mm)

Number of trays: 3 x GN1/1 o 600x400 (H= 40 mm)

Number of trays: 3 x GN1/1 o 600x400 (H= 65 mm)

### Optional

- 4 wheels, 2 of which with brake.
- Special voltages on request
- Packing in HT wooden case.

### Product warranty

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

### Operation

- EF Next's cooling cycles lower to +3°C the core temperature of the food, introduced at any temperature, even as soon as it is out of the oven, and quickly cross the band of maximum bacterial proliferation, the cause of their natural ageing.
- EF Next has two cycles dedicated to cooling. DELICATE +3°C: suitable for the most delicate products such as mousses, creams, fish, rice, vegetables and more generally food of reduced thickness and with a high water content. STRONG + 3°C: ideal for fat, very dense, large-sized or packaged products, such as meats, soups, sauces.
- EF Next's freezing cycles transform the water contained in food into microcrystals that preserve its structure and quality for longer. EF Next has 2 freezing cycles. DELICATE -18°C, works in two phases, one at positive temperature and the other negative, and is recommended for leavened bakery products or for bread; STRONG -18°C: quickly freezes medium-large products up to -18°C in the core, with an air temperature reaching -35°C. Also ideal for fixing the structure of ice cream.
- Automatic recognition of manual work mode (timed) or automatic mode (with probe).

### Standard construction details

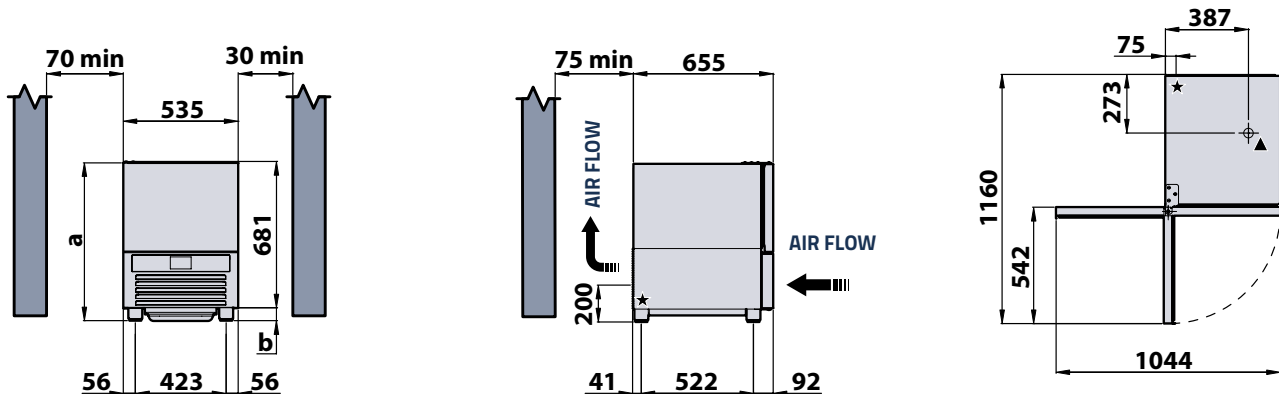
- Door opening on the left with hinges on the left.
- Door with swing closure.
- Magnetic and slow closing of the door.
- Internal molded door with patented magnetic coupling system of the probe.
- Core probe with 1 detection point.
- IRINOX BALANCE SYSTEM®: is the design system created by Irinox, applied to the whole range of blast chillers. Compressor, condenser, evaporator and ventilation are balanced to interact perfectly with each other. The goal of "Irinox Balance System" is to always guarantee the freshness and original quality of the product.
  - Condenser: designed by Irinox, it guarantees the performance declared in Climate Class 4.
  - Evaporator: designed by Irinox, protected from the corrosive action of food with a cataphoresis treatment.
  - Ventilation: use of high efficiency one-speed fans.
  - Compressor: high efficiency and performance, chosen from the reference brands on the market.
- 304 stainless steel internal and external material.
- Built-in air condensation.
- R452A refrigerant gas.
- 4 adjustable feet H 80 - 115 mm.
- Maximum cleanliness and hygiene thanks to the rounded corners and components in the chamber.
- USB port data transfer to download and save HACCP data.

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## HEIGHT

		a	b
Standard feet	mm	740	60 + 80
Castors option	mm	768	87

Measurement in millimeters

★ Main power cable

▲ Drain pipe (Ø31mm)

## TECHNICAL SPECIFICATIONS

Power supply	-	230V-1N 50Hz	115V-1N 60Hz
Maximum operating power consumption	W	1000	1100
Power consumption	A	5,0	9,8
Main power cable	mm <sup>2</sup>	3G1.5	3G1.5
Compressor rating	HP	0,4	0,4
Cooling power (-10/+40°C; Tsuct +20°C; Subcooling OK)	W	1326	1616
Condensing power (-10/+40°C; Tsuct+20°C; Subcooling OK)	W	2090	2443
Minimum air exchange	m <sup>3</sup> /h	850	860
Coolant type	-	R452a	R404a
Nominal coolant quantity	kg	0,9	0,9
Climate class	-	4	4
Dimension (WIDTH x DEPTH)	mm	535 x 655	
Internal cell dimension (WIDTH x DEPTH x HEIGHT)	mm	328 x 548 x 305	
Cabinet weight	kg	72	72
Noise (5M)	dB(A)	-	-

## ENERGY CONSUMPTION ACCORDING TO EN 17032

Model		EF_NEXT_XS (230V-1N+PE 50Hz)	
Type of product		Blast chiller / Blast freezer	
Chilled full load capacity	kg	10	
Frozen full load capacity	kg	10	
Energy consumption Blast chilling cycle (STRONG +3 °C)	kWh/kg	0,0700	
Energy consumption Blast freezing cycle (STRONG -18 °C)	kWh/kg	0,2950	
Blast chilling cycle from/to +65 °C / +10°C	min	63	
Blast freezing cycle from/to +65 °C / -18°C	min	251	

## INSTALLATION

The blast chiller must be installed by following and complying with the contents of the specific installation manual

The content of the manual must be carefully followed to ensure correct operation and to protect the rights of the user based on the warranty.

Continuous product development may require changes to specifications without notice.

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