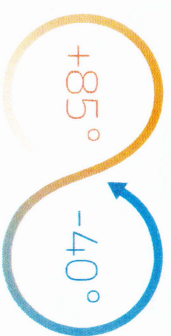


Great flexibility

MF blast chillers run temperatures of -40 up to +85 °C



> Choose the **Standard version** with blast chilling and shock freezing cycles, or the **Plus version**, which in addition to blast chilling and shock freezing cycles includes the functions of thawing, low temperature, cooking, proofing, pasteurization and holding at a set temperature. Multifresh® also has **cycles dedicated** to chocolate and food regeneration.

> MyA interface, **7" touch screen with intuitive controls** to facilitate simple immediate use.

> **Customized cycles:** all parameters – ventilation, time, temperature, etc. – can be set according to the characteristics of each type of food and your production needs.

> **Irinox Balance System®**, perfectly proportioned main cooling elements (condenser, evaporator, compressor and fans) remove heat from food in the shortest time possible, even when they are boiling hot.

> **Sanigen®**, (option), an Irinox patented sanitization system that reduces bacterial charge by up to 99.5%, also in the difficult to reach parts of the chamber.

> **Multisensor® probe** with 5 reading points for perfect temperature control. Multifresh® detects when the probe has been inserted and goes automatically from manual mode (timed) to automatic mode (with probe).

> **Multifresh® manual defrosting at the end of the day** is all that's needed.

> A host of options are available for customizing your Multifresh® roll in blast chiller:

- right or left hand door opening
- ramp
- pass-through
- delivered knocked down
- 95° and 120° door stops
- vacuum probe
- additional core probe
- Sanigen®
- ventilated bottom
- low temperature kit
- electronic valve kit
- HACCP software

Irinox SpA - via Madonna di Loreto, 6B - 31020 Corbanese di Ianzò (TV) - p. +39 04385844 - irinox@irinox.com

IRINOX
The Freshness Company®

New Multifresh® roll in

Faster, better performance!

Restyled to give you only the best

+ The new Multifresh® blast chillers on wheels **blast chill and shock freeze more quickly** due to re-sized evaporators which improve performance.
20% faster shock freezing with 15% kW energy savings, thanks to a **new electronic thermostatic valve** on the evaporator unit.

+ **Improved chamber construction**, more robust and better insulated.

+ **New aluminium fans** provide better control of food ventilation, avoiding overheating and temperature swings in the chamber. The new fans are stronger and extra durable.

+ **The chamber comes with a bottom plate** so it does not stand directly on the floor; this means **better insulation without infiltrations and mould** caused by use of continuous freezing cycles. You can also choose a built-in model or with a ramp.

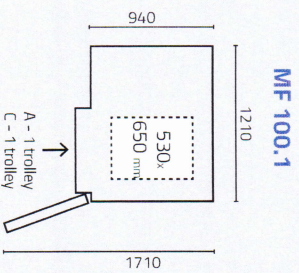
+ Irinox Multifresh® roll in blast chillers come with strong reliable **compressors by the three most important manufacturers in the trade.**



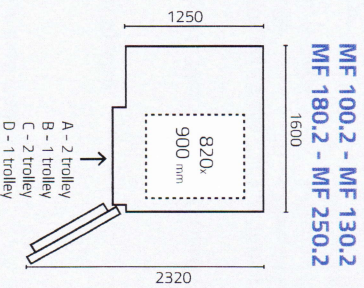
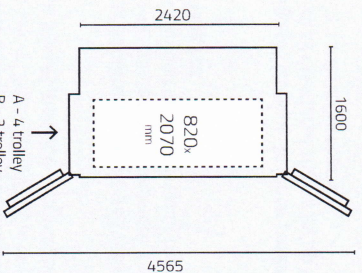
New price list valid from 01.01.2016

IRINOX
The Freshness Company®

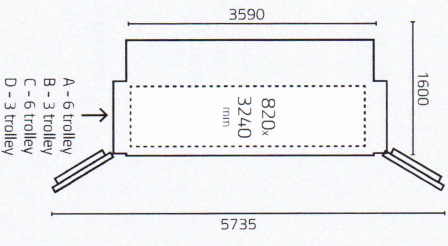
STANDARD - ROLL IN



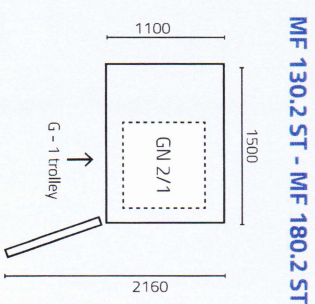
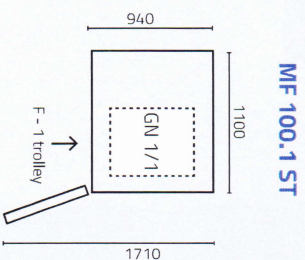
MF 250.2 2T - MF 350.2 2T
MF 500.2 2T



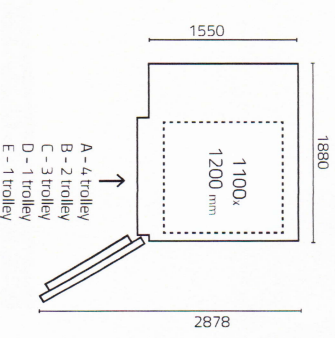
MF 350.2 3T - MF 500.2 3T
MF 750.2 3T



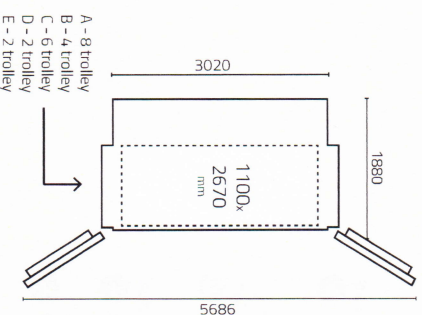
STANDARD -CASTOR OUT RACK IN



LARGE - ROLL IN

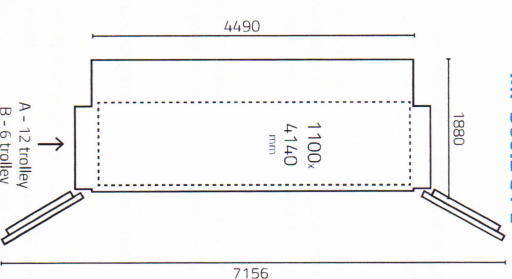


MF 350.2 2T L

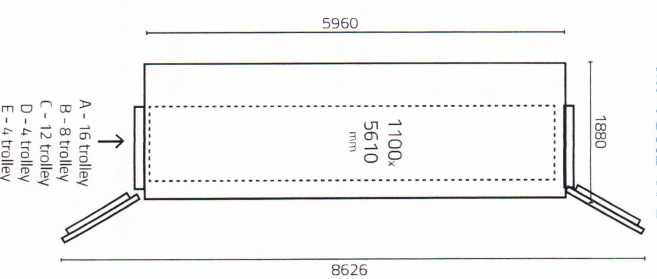


LARGE - ROLL IN

MF 500.2 3T L



MF 750.2 4T L

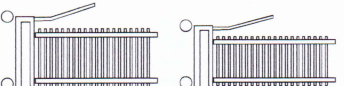


LEGENDA - TYPE OF TROLLEY

type A Innox trolley 20 x GN 1/1	590 445	590x445xh174,7
type B Innox trolley 20 x GN 2/1	588 950	588x650xh174,7
type C Innox trolley 20 x 400x600	660 80	660x480xh1885
type D Innox trolley 20 x 800x600	663 800	663x800xh174,7
type E Innox trolley 20 x 1000x1000	1060 1010	1060x1010xh1865

type F
ST Rational SCC201
ST Convotharm OEB20.10
ST HOUNO RACK 1,20
ST FUJIMAK 201
ST TANICO TSCODC20N

type G
ST Rational SCC202
ST Convotharm OD/OES/OEB20.20
ST ELOMA 20-11
ST FUJIMAK FCLPME20
ST MKN_HDECOD201/202



Other models to be verified.

New MultiFresh® roll in
New dimensions for maximum
capacity and flexibility!