

# Irinox Blast Chillers

## Why blast chill

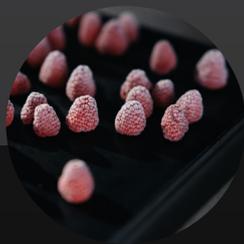
- Prevents bacterial growth by rapidly cooling food through the temperature danger zone, significantly reducing food-safety risk.
- Locks in nutrients, texture and flavour, preserving food quality and extending shelf life compared to slow cooling.
- Essential for HACCP regulations and adhering to strict regulations, particularly in high-risk and regulated environments.
- Reduces waste and controls costs through safer storage, longer holding times and more consistent output.

These benefits make blast chilling a trusted, market leading and essential solutions for businesses that expect excellence in food safety, quality and operational control.



### Eco-Friendly Natural Refrigerant

The Global Warming Potential of R290 natural refrigerant is virtually zero. Other refrigerants can be over 54,000 times worse for the environment.



### Outstanding Performance

Irinox can chill or freeze product faster than any other competitor on the market. It also uses less energy in the process.



### Class-Leading MultiRack System

Irinox's unique MultiRack shelving system accommodates both gastronorm and bakery sized trays and racks. The distance between trays can be adjusted to 20mm to maximise output whilst guaranteeing air distribution across all levels.



### Cost Savings from Reducing Food Waste

A recent case study from a small cafe (60pax) seen them save between \$2,000 - \$3,000 per month and an estimated \$24,000 to \$36,000 annually.

# MultiFresh Next Excellence

Highest performance, highest versatility including low-temp cooking

Perfect for:

- Maximum yield with minimum energy
- Optimised chilling and freezing cycles tailored for specific applications to ensure food quality and longer product life
- Fully programmable touch screen for both ease of use and delivering incredible creations
- Unmatched versatility with blast chilling, shock freezing and low temperature cooking in the one appliance



MultiFresh Next S



MultiFresh Next M



MultiFresh Next L



MultiFresh Next LL

## Key Features

- Fastest, most efficient and most versatile blast chiller on the market
- Chilling, freezing, non-stop, cold holding, warm holding and low temperature cooking capabilities
- Are also used to safely thaw, proof doughs, dry foods, temper chocolate and pasteurise
- Configurable for your business with modes for gourmet cooking, pastry, bakery and ice cream
- All models fit GN 1/1 and 600 x 400 trays, while SL, ML and LL also suitable for 2/1 trays
- Advanced 10" programmable touch screen display
- High capacity and yield in both chilling and freezing modes
- R290 Natural Refrigerant
- Sanigen Anti-Bacterial System
- Real-time push notifications for faults or alarms
- AISI 304 Stainless Steel
- 2 Year Warranty (Parts & Labour)

## Available Configurations

- S, M, L, LL (as stocked) or SL, ML (MTO) sizes
- Standard (as stocked) Turbo, Eco Silent or Turbo Silent (MTO) Performance levels
- Optional low feet and castors

## Stock Availability

- S, M, L, LL available to order from stock
- SL, ML and configured performance levels are made to order



# EasyFresh Next Essential

## Easy to use, dependable performance

Perfect for:

- Simple and easy-to-use blast chilling and freezing
- Chilling, freezing, non-stop and cold holding capabilities
- Minimising waste of raw and cooked foods
- Achieve maximum food safety and HACCP compliance



EasyFresh Next XS



EasyFresh Next S



EasyFresh Next M



EasyFresh Next L

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