IRINOX
The Freshness Company®

Item No.:
Qty.:
Project:

MULTIFRESH® NEXT XL



The trolley blast chiller with built-in propane refrigeration unit, completely customizable according to the needs of each professional who chooses the functions, type of performance and features most useful for its use.
The MultiFresh® Next multifunction blast chiller includes up to 12 functions and 150 cycles chosen for you by Irinox to preserve the freshness of the products for longer.

Output *

	Turbo
Rapid cooling (from +90°C to +3°C) - within 90 minutes	100 kg
Rapid freezing (from +90°C to -18°C) - within 240 minutes	100 kg

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

Capacity

Number of trolleys: 1 x GN1/1 or 600x400

Compatibility with GN 1/1 trolleys from the main oven manufacturers.

Standard construction details

- Refrigeration system equipped with 4 independent natural gas circuits, capable of modulating the power based on the cycle phases.
- R290 coolant gas.
- Combined multi-circuit evaporators, designed by Irinox, treated with cataphoresis to protect against the corrosiveness of foods.
- 5-speed electronic evaporator fans, with working range from +85°C to -40°C.
- Electronic condenser fan with variable speed, to guarantee maximum performance and minimum noise.
- "Scroll" type compressors with high efficiency and low energy consumption.
- Control probes to monitor the correct operation of the four circuits.
- Door opening on the right with hinges on the right.
- New assisted door closing system.
- 5-chamber door seal for high and low working temperatures.
- Tilting seal for an airtight seal between the door and the bottom of the chamber.
- Ergonomic and robust handle made of steel.
- Core probe with 3 detection points with quick screw connector, anti-corrosion, watertight IP67.
- Magnetic flat surface (400x150 mm) to fix the core probe.
- Upper grille which guarantees a wide passage of air towards the condensers.
- Easy extraction and cleaning of the condenser filter.
- Maximum cleanliness and hygiene thanks to the surfaces with rounded corners inside the cell.
- Internal and external material in AISI 304 stainless steel.
- Built-in air condensation.
- Fitted with a stainless steel ramp.
- Radiused cell bottom for maximum cleanliness and hygiene, with 15/10 internal steel thickness reinforced with 18 mm of marine plywood, insulation thickness varying from 90 to 60 mm.
- Chamber top with 80 mm insulation thickness.
- Cell sides with 100 mm insulation thickness.
- Cell back with insulation thickness varying from 135 to 80 mm.
- Door with 85 mm insulation thickness.
- Condensation drain at the back of the cell.
- Wi-Fi module included for connection to FreshCloud®.

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Operation

2 available configurations:

Essential It is the configuration that includes the best-known functions of the blast chiller: cooling, rapid freezing, cold storage and non-stop cooling/freezing; regardless of the product introduction temperature, it always guarantees excellent results in terms of quality and temperature uniformity in the cell.

Pro It is the configuration that includes 12 functions. In addition to the cold functions present in the Essential configuration, you will find: hot preservation, defrosting, ready-to-serve, low-temperature cooking, chocolate melting, leavening, pasteurization and marination. It also includes Sanigen®, the ionisation system by Irinox.

- MultiFresh® 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 its natural ageing.
- MultiFresh® Next's freezing cycles transform the water contained in food into microcrystals that preserve its structure and quality for longer.
- Automatic recognition of manual work mode (timed) or automatic mode (with probe).

Available performance:

Turbo: this performance guarantees the declared cooling and freezing capacity, thanks to 4 circuits. Excellent performance is guaranteed up to an ambient temperature of 40°C, climate class 5, following the instructions for correct installation.

Interface

Display 10' with capacitive screen, colour LED bar to follow the progress of the ongoing cycle even from a distance.

Equipped with:

- Acoustic signal with adjustable intensity and fixed tone.
- Dashboard customisable with the customer's most used cycles.
- Ability to customize and/or create new cycles.
- Library with all cycles made by the customer and by Irinox.

Connectivity

FreshCloud® is Irinox's IOT technology that allows you to control and interact with MultiFresh® Next at any time via an APP.

The functions included in the application are:

- Remote monitoring of the cycle in progress: connection status, cell temperature, core temperature, kitchen and machine name, cycle ID in progress, cycle and phase progress.
- Remote parameter modification (ventilation, cabinet temperature, core probe temperature, humidity level, phase duration).
- Personal cycle library management.
- Machine status monitoring: connection status, machine ID, laboratory name, serial number, door status, Sanigen level.
- Push notification system.
- Usage statistics viewing.
- Haccp report download.
- Software update.
- Estimate of the energy consumption per cycle.

Optional

- Sunken floor.
- Remote condensing unit on right hand side.
- Remote condensing unit on left hand side.
- Water condensation.
- Sanigen® (Irinox patented sanitising system, already included in the PRO version).
- Door opening on the left with hinges on the left.
- External bumper rail to protect the door and display.
- 120° door stop.
- 100° magnetic door stop.
- Vacuum probe.
- Disassembled.
- Special voltages on request.
- Ethernet board.
- Unit sent without gas charge.
- Special version with door height h. 1960 mm for "Rotor" trolley.

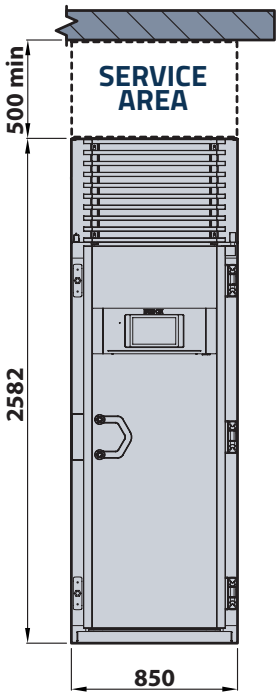
Product warranty

- For more details, please refer to the conditions of sale available at www.irinoxprofessional.com

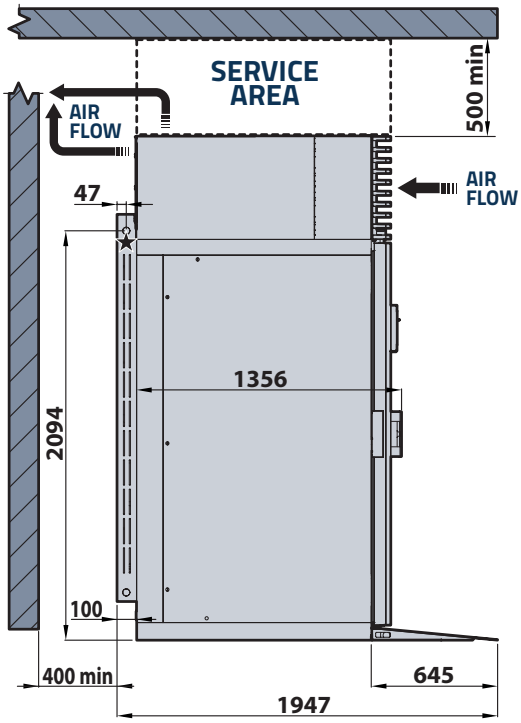
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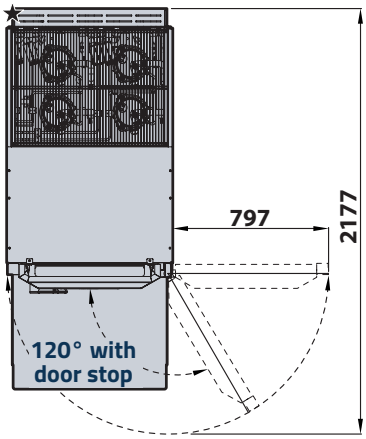
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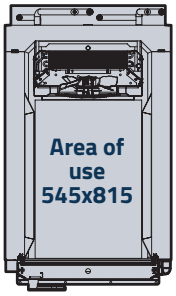
MULTIFRESH® NEXT XL | STANDARD VERSION WITH RAMP

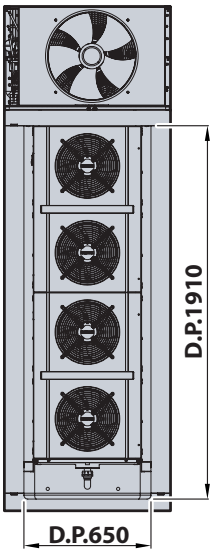


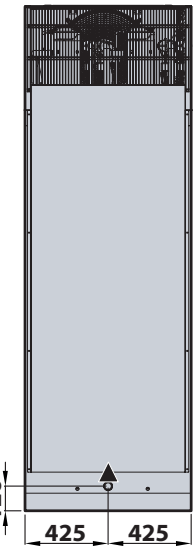


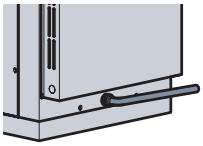




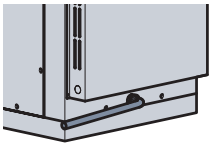








RH drain



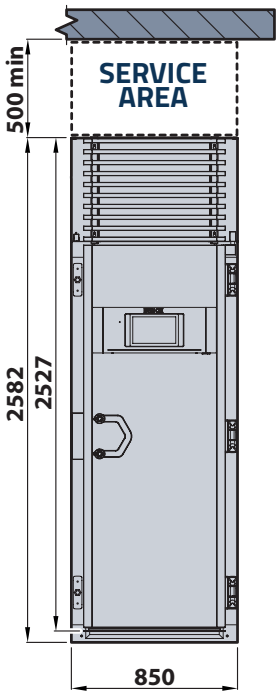
LH drain

Measures in millimetres
★ Main power cable
▲ Ø32mm water drain

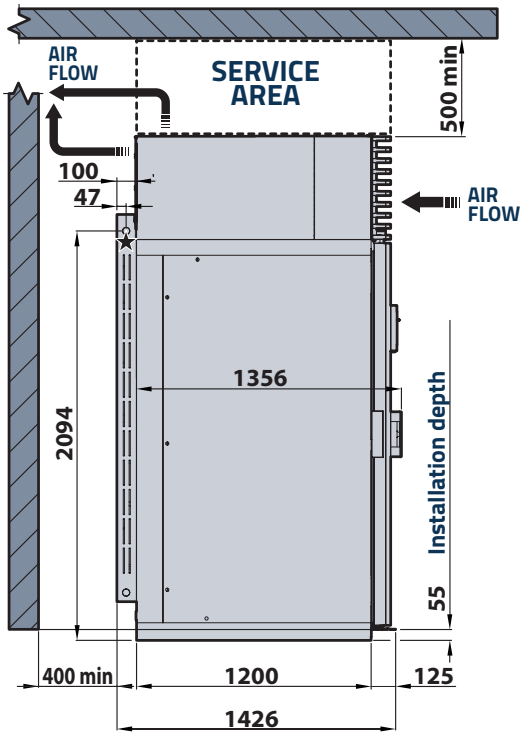
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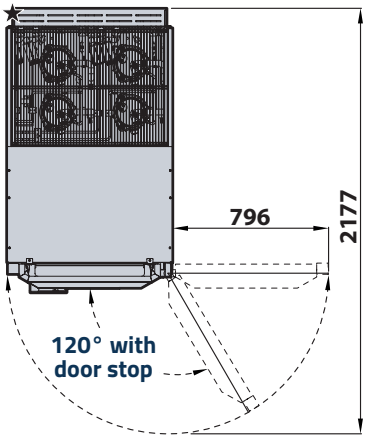
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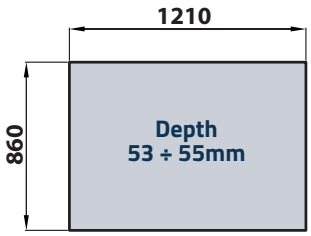
MULTIFRESH® NEXT XL | SUNKEN FLOOR VERSION

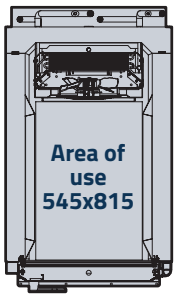


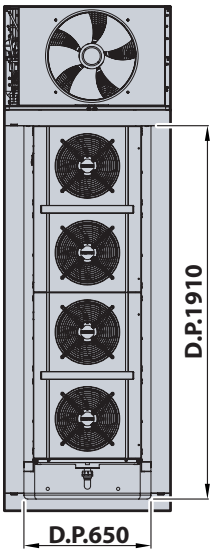


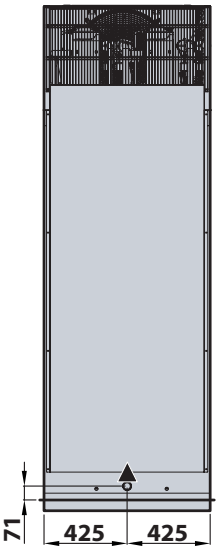


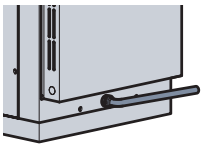




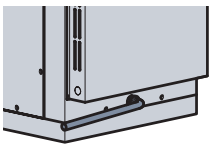








RH drain



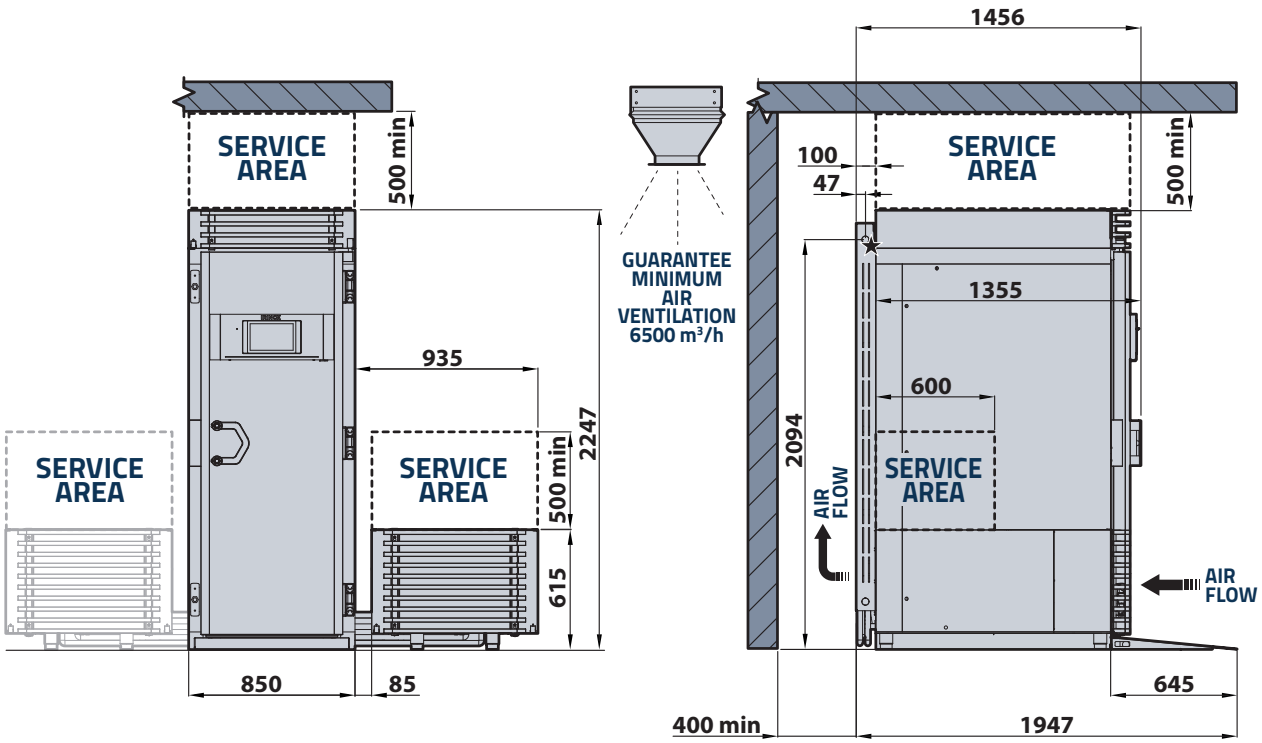
LH drain

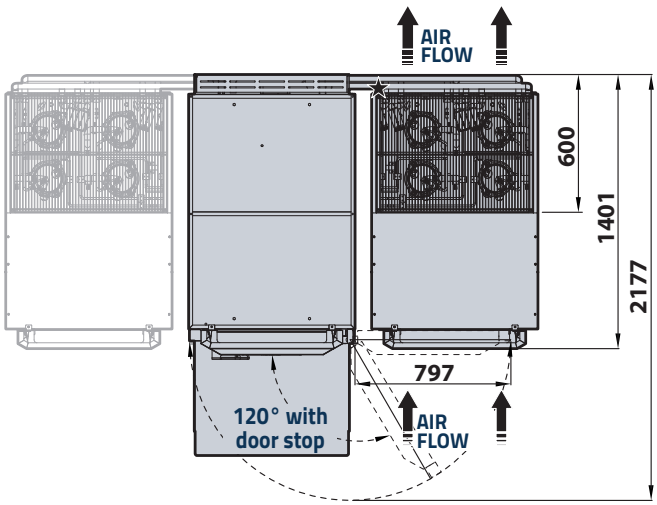
Measures in millimetres
★ Main power cable
▲ Ø32mm water drain

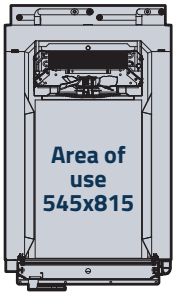
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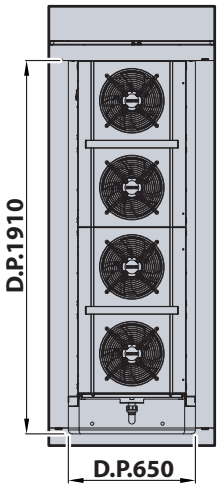
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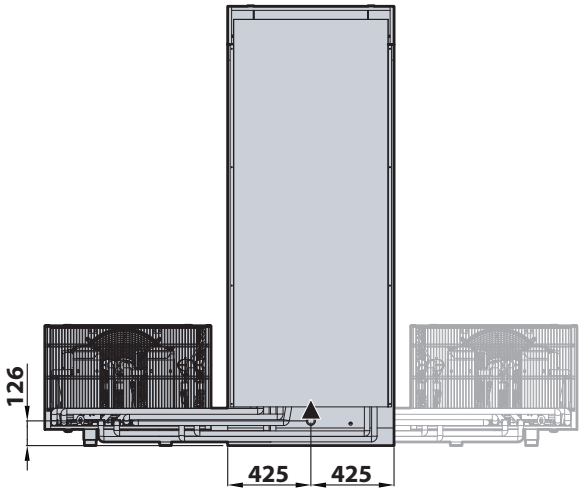
MULTIFRESH® NEXT XL | RAMP VERSION AND CONDENSING UNIT ON THE SIDE

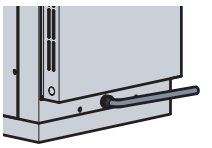




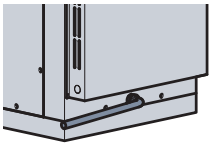








RH drain



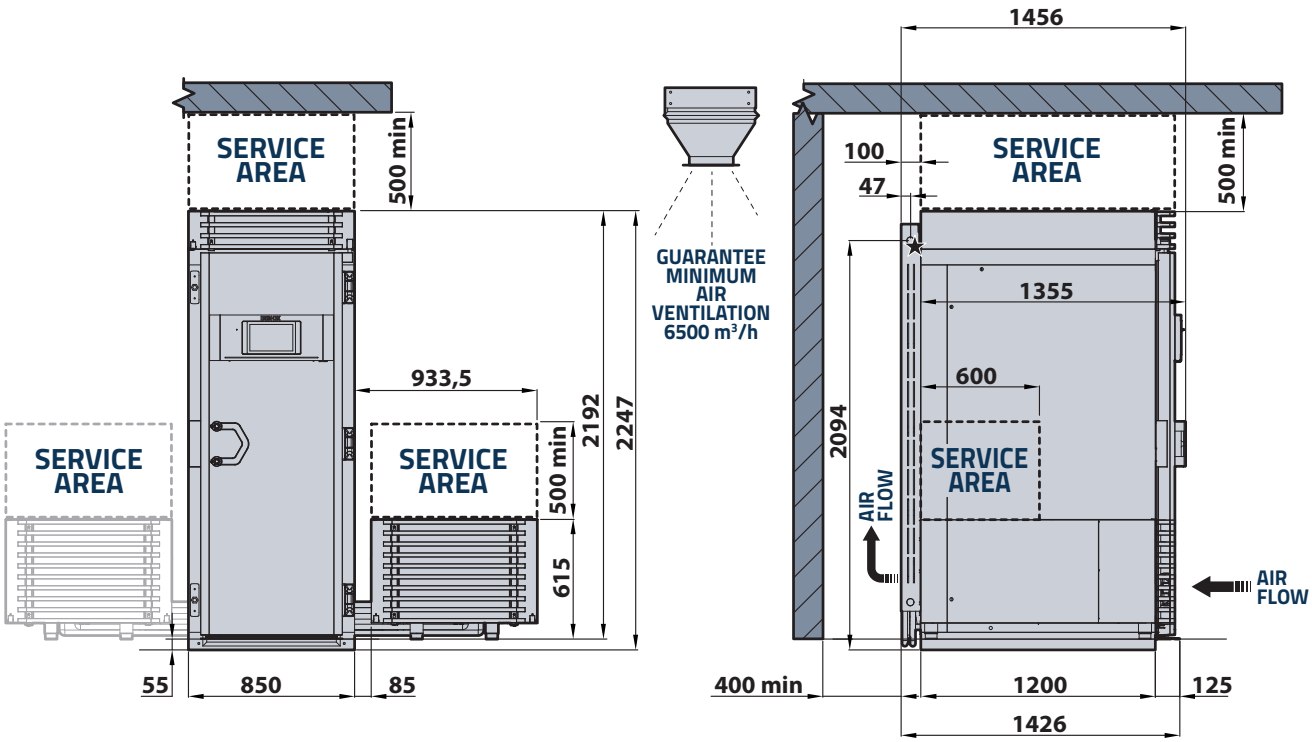
LH drain

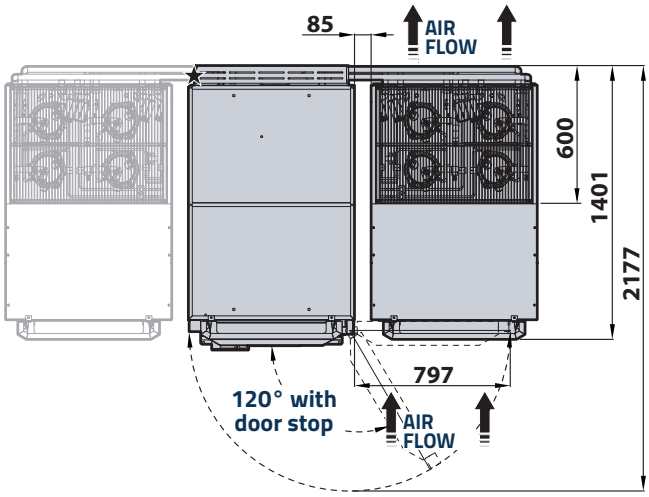
Measures in millimetres
★ Main power cable
▲ Ø32mm water drain

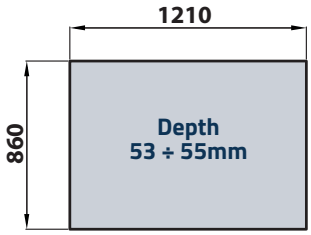
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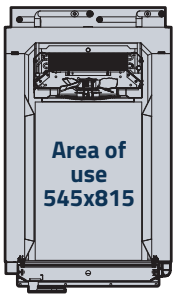
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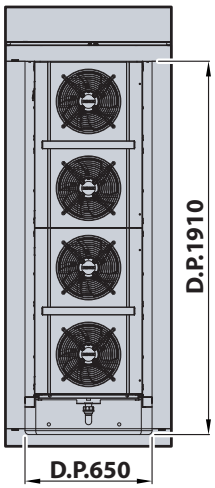
MULTIFRESH® NEXT XL | SUNKEN FLOOR VERSION AND CONDENSING UNIT ON THE SIDE

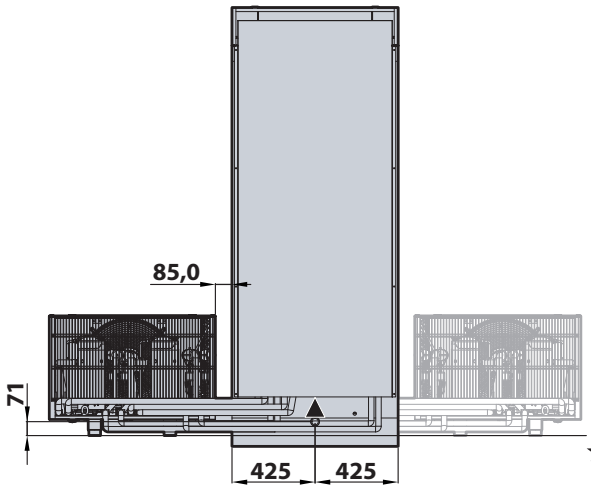


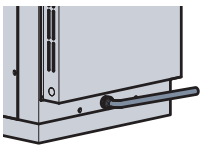


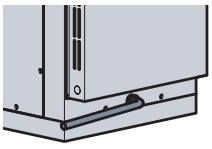









RH drain


LH drain

Measures in millimetres
★ Main power cable
▲ Ø32mm water drain

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TECHNICAL SPECIFICATIONS

CONDENSATION TYPE		AIR CONDENSATION	WATER CONDENSATION
Rated power with low temperature cooking	kW	3,6	
Minimum air exchange	m³/h	6500	-
Water inlet/outlet connections	NPTf	-	1"
Maximum water consumption (inlet temp. +30°C / outlet temp. +35°C)	l/h	-	3500
MIN/MAX inlet water temperature (cooled water)	°C	-	+10 / +22 °C
MIN/MAX inlet water temperature (tower water)	°C	-	+23 / +35 °C
Nominal coolant quantity R290	kg	4 x 0,15	4 x 0,12
Internal working dimensions (L x D x H)	mm	545 x 815 x H1910	
Complete appliance weight	kg	480	
Cabinet "on side" weight	kg	320	
Weight of condensing unit "on side"	kg	160	

VOLTAGE		380-415V 3ph+N+PE 50Hz	
CONDENSATION TYPE		AIR CONDENSATION	WATER CONDENSATION
Rated blast chilling power	kW	10,8	10,3
Rated blast chilling power absorption	A	22,7	22,0
Rated electrical absorption with low temperature cooking	A	8,0	
Main power cable	mm²	5G6	
Cooling power (-10°C/+40°C)	kW	12,68	12,68
Maximum condensing power (-5°C/+45°C)	kW	19,40	19,40
Climate class	-	5 (40°C)	

VOLTAGE		380-415V 3ph+N+PE 60Hz	
CONDENSATION TYPE		AIR CONDENSATION	WATER CONDENSATION
Rated blast chilling power	kW	12,3	11,8
Rated blast chilling power absorption	A	25,2	23,1
Rated electrical absorption with low temperature cooking	A	8,0	
Main power cable	mm²	5G6	
Cooling power (-10°C/+40°C)	kW	15,22	15,22
Maximum condensing power (-5°C/+45°C)	kW	23,28	23,28
Climate class	-	5 (40°C)	

VOLTAGE		230V 3ph+PE 60Hz	
CONDENSATION TYPE		AIR CONDENSATION	WATER CONDENSATION
Rated blast chilling power	kW	10,5	10
Rated blast chilling power absorption	A	36,6	34,4
Rated electrical absorption with low temperature cooking	A	12,7	
Main power cable	mm²	5G10	
Cooling power (-10°C/+40°C)	kW	15,22	15,22
Maximum condensing power (-5°C/+45°C)	kW	23,28	23,28
Climate class	-	5 (40°C)	

INSTALLATION
The blast chiller must be installed following and complying with what is stated in the appropriate installation manual.
The contents of the manual must be carefully followed to ensure correct operation and to protect the user's rights under the warranty.
Continuous product development may require changes to specifications without notice.

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