MultiFresh® NEXT

Operator's manual



S | M | L | SL | ML | LL | XL | XXL

REACH-IN UNIT | PLUG&PLAY ROLL-IN

TRANSLATION OF THE ORIGINAL INSTRUCTIONS

IRINOX
The Freshness Company®



Dear Customer, thank you for choosing IRINOX.

This manual contains all the information necessary to use and maintain the equipment correctly.

We therefore recommend that you read it carefully before assembly and keep it safe for future reference.

If any steps are not well understood, Irinox remains available to provide any further information.



USE AND MAINTENANCE

Safety for use and cleaning page **4**

Basic principles page **14**

Use page **18**

Maintenance page **51**

Service Department | +39.0438.2020
Fax | +39.0438.2023
E-mail | service@irinox.com
Web site | www.irinoxprofessional.com

For any information always indicate:
- the blast chiller model
- the serial number can be found on the serial number plate applied on the lower right side, near the front grille

Safety for use and cleaning

Explanation of the meaning of the pictograms

To make the reading clearer and more pleasant, symbols have been used in this manual to convey to the reader the meaning or importance of the information provided by the phrases next to them.



Indicates that caution is required when performing an operation described in a paragraph bearing this symbol. The symbol also indicates that maximum operator awareness is required in order to avoid unwanted or dangerous consequences



Indicates important information to read and comply with.



Indicates requirements relating to actions that must be avoided.



This symbol located on the machine or referred to in the manual identifies the areas that reach high temperatures that might constitute a burn hazard.



Risk of fire or explosion



WARNING
Do not use means to accelerate the defrosting process or to clean, other than those recommended by the manufacturer.
The equipment shall be stored in a room without continuously operating ignition sources (for example: open flames, an operating gas equipment or an operating electric heater.
Do not pierce or burn.
Be aware that refrigerants may not contain an odour.



This symbol placed on the machine or referred to in the manual identifies areas with electrical hazards.



Indicates grounding



Indicates useful tips and information



Identifies the terminals which, connected together, bring the various parts of an equipment or system to the same potential (not necessarily the earth potential)



Indicates that it is necessary to carefully read the paragraph marked with this symbol before installing, using and maintaining the equipment



Indicates a reference to another chapter where the topic is addressed in more detail

Who should read this manual

These instructions are mainly addressed to the operator, who must read them carefully before using and maintaining the equipment.



The user must not carry out operations other than those provided for in these instructions.

From this moment on, the term "EQUIPMENT" means the Multifresh Next blast chiller. The instructions, when not otherwise specified, are valid for any S|M|L|SL|ML|LL|XL|XXL model.



General warnings

Failure to comply with the following provisions can cause damage, breakdowns and even fatal injuries, voids the warranty and releases Irinox from all liability. If they are not understood, contact Irinox before using the equipment.



CAUTION: Read the instructions before using the machine. If you have not understood all the contents of the manual,

contact Irinox before using the equipment.
This manual is an integral part of the equipment and must accompany it throughout its useful life. Keep the manual with care, in a dry and accessible place near the location of the equipment, for any further future consultation by the various operators when they deem it necessary.

⚠ This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.

⚠ This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved.

⊘ Children shall not play with the appliance.

⊘ WARNING: This appliance shall not be installed where the public has access.

⊘ This appliance is not intended to be used by laymen in household and similar applications such as staff kitchen areas in shops, offices and other working environments, farm houses, in hotels, motels and other residential type environments, bed and breakfast type environments.

⚠ Use is reserved only for operators who have been informed and trained on the tasks to be performed and the risks associated with the ordinary use of the machine itself. Untrained personnel must never operate this equipment since, in that case, its use involves a high probability of even serious accidents.
Given the continuous progress in the design sector, the manufacturer reserves the right to make changes to the production and instructions, without this implying the obligation to update the production and previous instructions. If necessary, further copies or updates of these instructions for the equipment must be requested from Irinox.
The equipment is intended to be used for commercial applications, for example in kitchens of restaurants, canteens, hospitals and in commercial enterprises such as bakeries, butcheries, etc., but not for continuous mass production of food.

⚠ The status of the machine stopped, detected by means of a visual inspection of the same, does not guarantee with certainty that the equipment is turned off. In order to guarantee his safety, the operator must verify that the machine is not live, that is, that its the plug is disconnected or the switch on the panel to which it is connected is in the "OFF" position.

⚠ Before using the equipment, it is necessary to acquire adequate knowledge of the same. For this reason it is necessary to inspect it carefully, to ensure that all the indications contained in this manual match the configuration of the blast chiller exactly. Do not use the equipment before having carried out an adequate fact-finding inspection.

⚠ Any use and cleaning other than those indicated and provided for in this manual are considered improper and can cause damage, injury or fatal accidents, void the warranty and release Irinox from all liability.

⊘ Do not operate the equipment without being equipped with the personal protective equipment prescribed in this manual (see chapter "**Personal protective equipment (PPE): what they are and why they should be used**" on page **9**).

⊘ Do not approach the electrical parts with wet or bare hands.

⊘ It is absolutely forbidden to tamper with or remove the adopted safety devices (safety grilles, danger stickers, etc.). Irinox declines all responsibility if the above instructions are not complied with.

⊘ Do not insert any object between the protections (fan protectors, evaporators, etc.).

⊘ For the compressor and evaporator unit to work properly, never obstruct their air intakes.

⊘ In the event of a fire, do not use water, take a CO_2 (carbon dioxide) extinguisher and cool the area of the engine compartment as quickly as possible.

⚠ Before use, make sure that there are no non-compliant objects (e.g. instruction manuals or anything else) or detergent residues inside the cell of the equipment.

- At the end of each cycle, remove the food from the blast chiller and store it properly.
- This equipment is not suitable for the storage of pharmaceutical, chemical or any other non-food products.

The equipment has been built and designed with the appropriate precautions in order to ensure the health and safety of the user and does not have dangerous edges, sharp surfaces or elements protruding from the dimensions.

- If the equipment does not work or you notice functional or structural alterations, disconnect it from the electricity and water supply (if provided) and contact a service centre authorized by Irinox without attempting to repair it yourself. The use of original spare parts is mandatory. Irinox declines all responsibility for the use of non-original spare parts.
- The handling of a wheeled equipment must always be done by pushing and not dragging it.

The movement must be carried out by pushing on the front, so that the door remains closed while moving. Handling must be carried out on a smooth and unobstructed surface, at the end of the movement the wheels must be locked with the appropriate click brake.

- The equipment fitted with wheels cannot be levelled, so make sure that the support surface is perfectly horizontal and flat. During normal use, always lock the wheels with the special brakes.
- Children should be supervised to ensure that they do not play with the appliance
- This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
- Do not store explosive substances such as spray cans with flammable propellant in this equipment.
- WARNING: Keep all ventilation openings in the equipment casing or in the built-in structure free from obstructions.
- Do not insert any object (e.g. booklets, kitchen gloves, etc.) between the equipment
- The equipment must be placed in a room without continuously active ignition sources (e.g. open flames, gas appliances or electric stoves in operation).
- Do not perforate, damage or heat the pipes of the refrigerant circuit.

WARNING: Do not use mechanical devices or other means to accelerate the defrosting process, other than those recommended by the manufacturer.
WARNING: Do not use electrical appliances inside the food storage compartments of the equipment, unless they are of the type recommended by the manufacturer.

- Cleaning and user maintenance shall not be made by children without supervision.

The equipment has a sound emission of less than 70 dB.

- In compliance with the MOCA / FCM regulation (CE 1935/2004, CE 2023/2006, DM 21/03/1973), the use of a lid is required for the first tray inserted in the upper part of the blast chiller.

ONLY FOR XL | XXL EQUIPMENT

- Always lock the parking brakes of the front wheels after inserting the trolley into the equipment chamber and whenever it must not be moved.
- If the trolley has a tray lock, then lock the trays when moving the trolley: this will prevent dangerous movements of the trays that could cause burns.
- After using a hot cycle, take great care when handling the trolleys as the trays may contain boiling liquids that could spill out and the trolleys themselves could tip over (e.g. when moving them on uneven surfaces, on slopes or through doors).
- Do not overload the trolleys.

- After using a hot cycle, when removing the trolleys from the firing chamber wear heat protective clothing (PPE) suitable for the specific activity being carried out (e.g. thermal gloves). When removing trays from the trolley, pay the utmost care and wear appropriate thermal protective clothing (PPE), especially if they contain boiling liquids.

ONLY FOR EQUIPMENT PROVIDING HOT CYCLES

⚠ To handle containers, accessories and other objects inside the cooking chamber, wear protective thermal clothing (PPE) suitable for the use in question (e.g. thermal gloves) and always pay the utmost attention when removing the trays, especially if they contain liquids.

⚠ During cooking and until cooling, some internal parts of the equipment may be very hot (temperature higher than 60°C | 140°F).

⚠ Pay particular attention to opening the door during and after cooking: danger of burns.

⊘ Do not salt food directly inside the equipment chamber.

⊘ Do not use easily flammable food or liquids (e.g. alcohol) while cooking.

● Always keep the cooking chamber clean, carrying out a daily cleaning after each cooking to remove grease or food residues.

⚠ If used, remove the core probe from the food before removing the trays from the equipment. Before removing the trays, check that the probe cable does not hinder the extraction of the trays. Handle the probe carefully as it is very sharp and reaches high temperatures after use. Use only the core probe supplied by Irinox.

⊘ Do not place sources of heat (e.g. grills, fryers, etc.), easily flammable or combustible substances near the equipment (e.g. diesel, petrol, bottles of spirits, etc.).

⊘ For safety reasons, DO NOT place the last tray at a height greater than 1750mm because, while extracting it, the boiling cooking liquids could leak and seriously burn the operator.



The yellow "burn hazards" sticker reminds you of this safety precaution.

Specific warnings for maintenance and disposal

⚠ Extraordinary maintenance operations (e.g. replacement of faulty components) are reserved for specialized maintenance personnel. The operator must limit himself to the normal routine cleaning of the surfaces, complying with the following warnings and the functions indicated in the specific chapter.

● Component parts shall be replaced with like components so as to minimize the risk of possible ignition due to incorrect parts.

● If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.

● When maintenance and cleaning operations are carried out, the blast chiller must be turned off and disconnected from the power supply, and the operator must be at all times in a position to verify that no connection is restored.

● A sign must be placed near the cable with the blast chiller power supply, indicating that disconnection has taken place as a maintenance or cleaning operation is in progress, and the power supply must not be restored.

● The operator in charge of cleaning must be provided with adequate personal protective equipment (see chapter "**Personal protective equipment (PPE): what they are and why they should be used**" on page **9**).

⊘ It is absolutely forbidden to use solvents or, in general, flammable substances for cleaning the parts of the blast chiller.

● The substances used for cleaning and disinfecting the surfaces of the blast chiller must be compatible with the materials of the blast chiller and with hygiene requirements. We recommend using neutral detergents.

⊘ Do not remove the blast chiller protections to perform maintenance and cleaning operations. Make sure you have completely dried the blast chiller before use.

● When disposing of the blast chiller, it is necessary to destroy its identification plate, as well as the documentation provided for purchase.

Residual risks

The risks present in all operational and life stages of the blast chiller are listed and organized below by type of operation/condition, with a brief description of the measures taken to eliminate, as far as possible, the risks for operators and/or to limit or reduce the risks deriving from the dangers which cannot be totally eliminated at source.

List of risks:
- mechanical risks,
- temperature risks,
- transport risks.

Mechanical risks

Risk from danger of: crushing or impact with the blast chiller door.
Warning: if the equipment is not correctly levelled, the blast chiller door can move uncontrollably;
Prevention: ensure the stability of the blast chiller door by making sure that when it opens it remains in position or at most tends to close slowly.

Risk of entanglement
Prevention: use tightly fitting clothing with no flying flaps.

Risk of perforation / puncture.
Prevention: handle the core probe with care and wear protective gloves.

Temperature risks

Hazard due to: burns in case of contact with hot parts.
Warning: the trays can reach a temperature of 85°C | 185°F once a cooking cycle with the blast chiller has been performed;
Prevention: obligation to use protective gloves when working on the hot elements of the blast chiller.

Risks due to handling

Risk due to: loss of stability of the blast chiller on wheels during handling.
Warning: check the stability of the blast chiller before moving it on its wheels;
check the characteristics of the surface on which the blast chiller is moved.
Prevention: check the correct conditions of the floor before moving the equipment;
do not pull but push the blast chiller

Risks due to slipping

Risk due to: slipping
Warning: check that the floor near the equipment is dry and not slippery;
Prevention: periodically check the level of the liquids contained in the water collection lower tray to avoid overflowing.

Limits and requirements

Operators suitable to use the equipment

The use of the equipment must be allowed only to operators who have been informed and trained on the tasks to be performed and the risks associated with the ordinary use of the machine itself. All operators must have been specifically trained in performing the tasks, and practically trained to carry them out.

"Qualified personnel" cannot operate on the blast chiller if they take substances that increase reaction times.

In the event that the owner of the blast chiller is unable to provide sufficient training to staff, it will be his responsibility to ask Irinox or the seller to train his staff adequately.

Personnel must not try to "self-train", based on documentation or experiences that are not conducted directly on a blast chiller identical to that covered by this manual, in the specific tasks they intend to cover.

Knowledge of the requirements contained in these instructions is mandatory, but does not replace the operator's required experience.

Personal protective equipment (PPE): what they are and why they should be used

In order to prevent the risks that can be generated by the installation of the equipment, all operators who come into contact with it must be equipped with adequate personal protective equipment (PPE), such as:

- **clothing adhering to the body** and without flying flaps that can get caught (if not already provided for by the legislation relating to the environments in which the equipment will be used);
- **gloves** against the danger of burns;
- **safety shoes** (unless already provided for by the legislation relating to the environments in which the blast chiller will be used);
- **safety goggles.**

Personnel in charge of operation

The equipment must be operated by only one operator at a time. The operator must never intervene in order to carry out interventions on the blast chiller other than the management as described below; all maintenance, repairs or other operations other than management are to be considered as reserved for the personnel in charge.

When abnormal operating conditions or malfunctions occur in the blast chiller, only service can restore normal operation.

Never intervene in order to solve machine downtime situations that are not strictly related to the management task. Never try to help maintenance personnel.

Environmental requirements

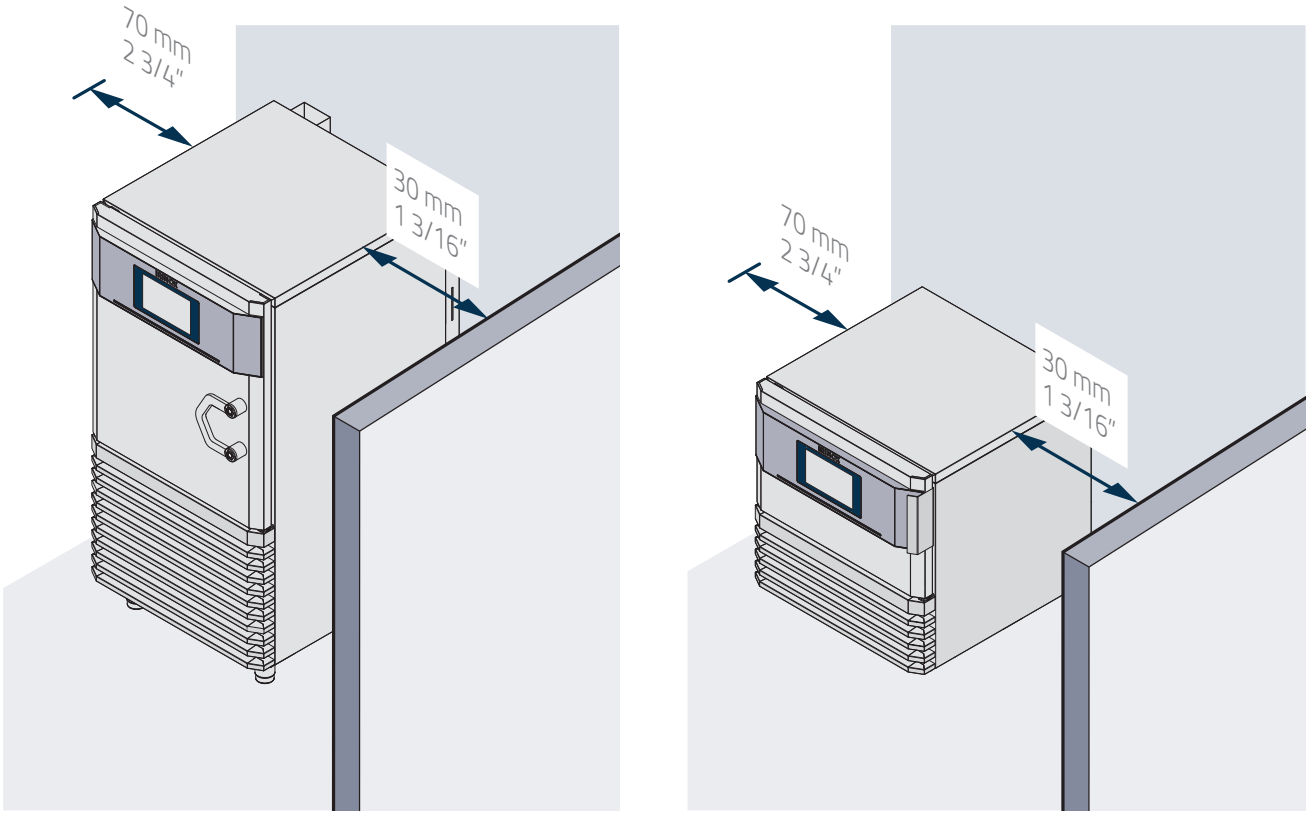
This blast chiller must operate in an environment that meets the following requirements.

If it is used outside the listed limits, mechanical failures or malfunctions may occur.

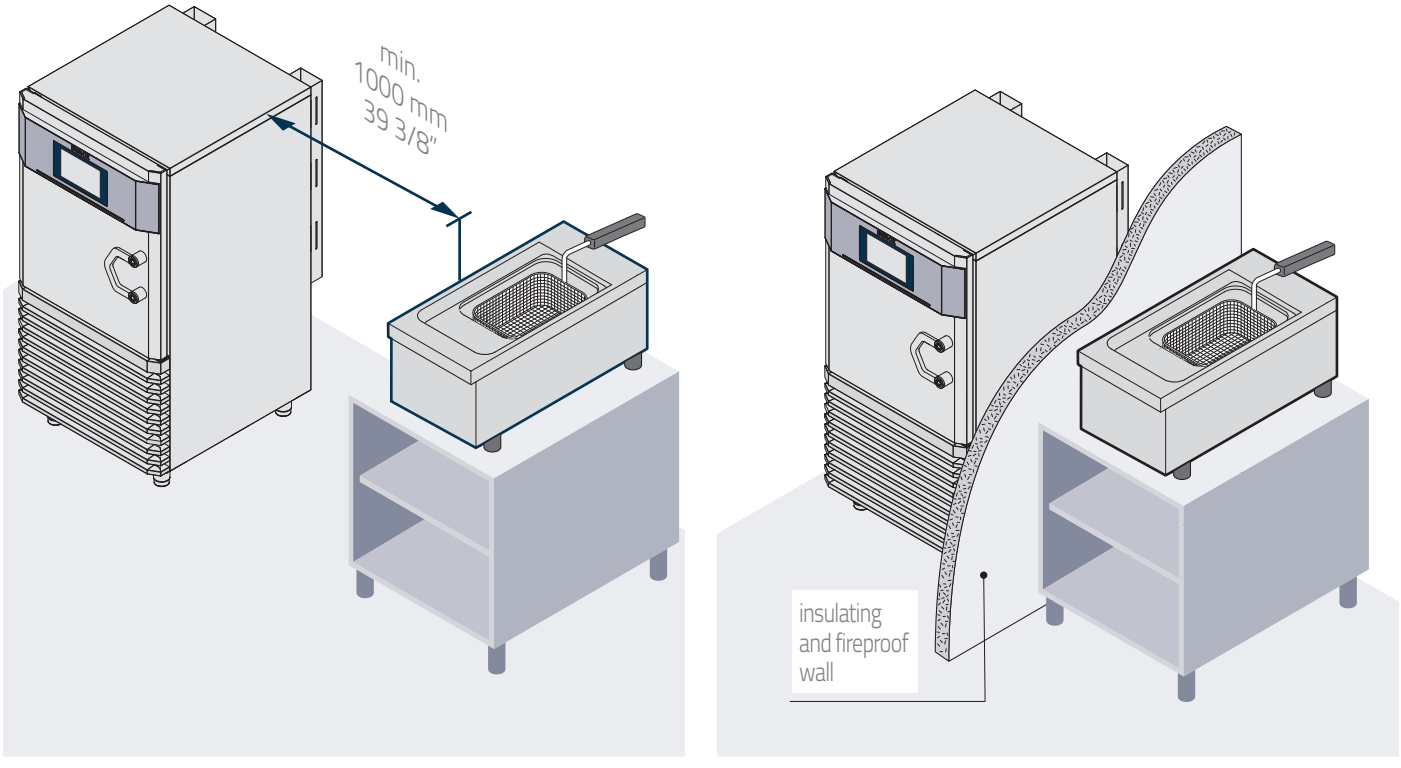
The equipment is not expected to be used in an explosive atmosphere; therefore the user is prohibited from using the equipment in an explosive or partially explosive atmosphere.

The equipment must not be exposed to vibrations, high frequency noise, dust or foreign materials, because such exposure can cause deterioration or mechanical breakdowns.

Furthermore, it must not be exposed to atmospheric agents (rain, hail, fog, snow, etc.).
The distances shown in the following figures must also be maintained.



F01



F02

Refrigerant gas warnings

The equipment runs on propane R290, a high purity HC hydrocarbon with low environmental impact and excellent thermodynamic properties.

The cooling circuit is hermetically sealed. The only possibility of leakage is the accidental breakage of a coolant circuit tube during ordinary and/or extraordinary maintenance.
In the event of accidental breakage, it is necessary to provide suitable means of disposal and first aid as indicated below.

Gas features:

It does not damage the ozone layer (ODP = 0).
Global warming potential (GWP) = 3
Boiling point at 1.013 bar: -42°C | -43°F
Glide (temperature shift) (°C): 0
U.N. No. 1978
Safety classification: A3.
Non-toxic but extremely flammable.
Hazards identification
Prolonged inhalation exposures can cause anaesthetic effects, abnormal heart rhythms and sudden death. The sprayed or splashed product can cause frost burns to the eyes or skin.
The gas is **highly flammable**, keep away from heat sources, hot surfaces, sparks, open flames or other sources of ignition. No smoking.

First aid measures

Inhalation
Remove the injured person from exposure wearing self-contained breathing apparatus, take him/her to a warm place and keep him/her lying down. If necessary, give artificial respiration, oxygen or a heart massage.
Get immediate medical attention.

Skin contact
Thaw the affected areas with water.
Remove contaminated clothing, as it may adhere to the skin in case of gel burns and wash immediately and abundantly with lukewarm water. If skin irritation or blistering occurs, seek medical attention.

Eye contact
Immediately wash off with clean water, holding the eyelids apart, for at least 15 minutes.
Get medical attention.

Ingestion
Do not induce vomiting! If the injured person is conscious, rinse his/her mouth with water and get him/her to drink 200-300 ml of water.
Get immediate medical attention.

Firefighting measures

Highly flammable. Incomplete thermal decomposition causes the emission of very toxic and corrosive vapours (carbon monoxide).
In the event of a fire, use self-contained breathing apparatus and suitable protective clothing, do not use water, take a CO2 (carbon dioxide) extinguisher and cool the area of the engine compartment as quickly as possible.

Extinguishing agents
Do not use water jets but extinguishing agents appropriate for the surrounding fire.

Accidental spills and disposal

In the event of accidental leaks of flammable gas from the cooling circuit of the machine, do not try to stop them but disconnect the power cable and immediately air and evacuate the area following the local safety plan. Do not touch or inhale the leaked gas. Bear in mind that the gas is highly flammable. Then contact technical service to repair the machine.
The disposal of leaked gas must be carried out by authorized and qualified centres; in case of doubt contact the local authorities for additional information.

Basic principles

What is a blast chiller and what is it for

Before using the equipment it is necessary to know it thoroughly. For this reason, the following explains in detail what a blast chiller is and its possible uses.

A blast chiller **quickly lowers the temperature of food**, whether fresh or already cooked: freshly cooked food has the highest organoleptic qualities and flavour.

Already after a few hours, however, if not consumed, it loses its initial quality characteristics and there is a proliferation of microorganisms potentially dangerous for humans.

Unlike a blast chiller, ordinary refrigerators and freezers do not have the ability to quickly lower the initial temperature of the product, consequently the latter is damaged organoleptically and in flavour.

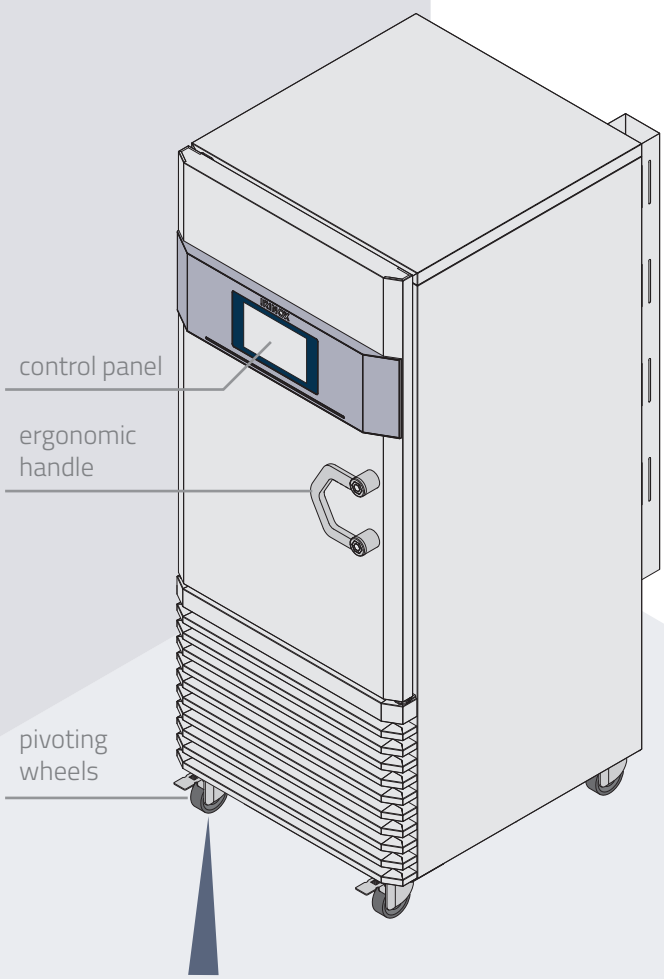
Two types of blast chilling are possible: **positive** or **negative**.

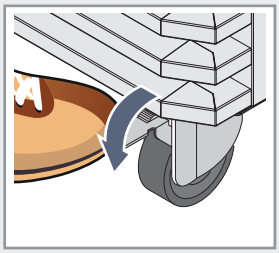
Cooling reduces the product temperature within 90 minutes until it reaches **+3°C | 37°F** at the core. The product must subsequently be stored at a temperature of 0/+3°C | 32/37°F where it can be kept up to 5 days.

Freezing reduces the product temperature within 240 minutes until it reaches **-18°C | 0°F** at the core.

The product must then be stored at a constant temperature of -18/-20°C | 0/-4°F and can be consumed also after 3/18 months (depending on the type of product) as long as the cold chain is complied with.

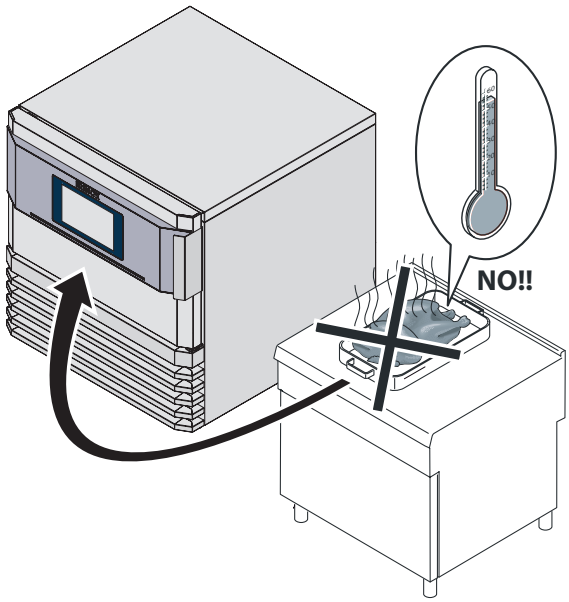
Avoid keeping cooked food to be cooled or frozen quickly at room temperature for long periods of time. It is advisable to start the blast chilling cycle as soon as preparation is finished. Cooked food can enter the blast chiller even at very high temperatures (>100°C | 212°F), as long as the chamber is pre-cooled.





⚠ The wheels must not be used for the transport of the blast chiller, but only for small movements on perfectly smooth, flat and uneven surfaces.
Once positioned, always block the wheels of the blast chiller.

F03



F04

To have the best final quality of the product at all times, we recommend you pre-cool the cell before inserting a product, especially if it is very hot. Weight loss phenomenon due to food water evaporation is reduced, as well as the cooling times.
If a hot cycle is used, preheat the cell. If low humidity is desired during these cycles, it is necessary to dry the cell with an open door defrost cycle.

At the end of a blast chilling cycle, both positive and negative, the **maintenance phase** of the blast chilled products begins, to keep them at temperature until their removal which must take place in the shortest possible time.
Do not use the blast chiller to keep the products already chilled but remove and store them:

- in the refrigerator at a temperature of 0/+3°C | 32/37°F where they can be kept for up to 5 days;
- in a storage unit at a constant temperature of -18/-20°C | 0/-4°F (Freezing). They can be consumed also after 3/18 months (depending on the type of product) as long as the cold chain is complied with.

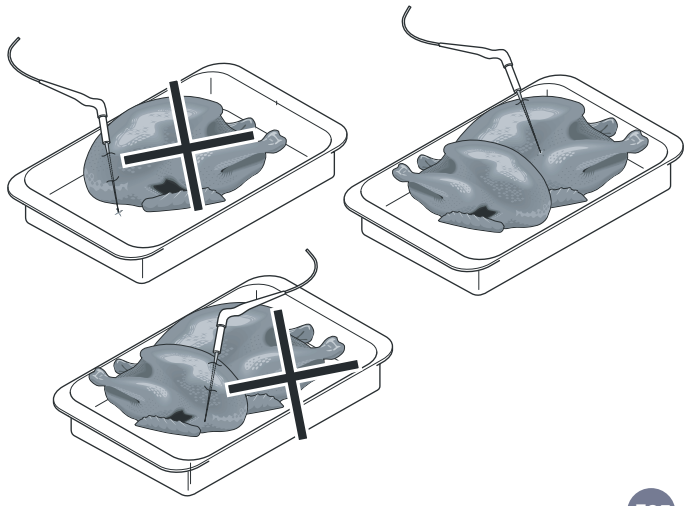
Chilled and/or frozen food must be specially covered and protected (with film, with an airtight or better still vacuum-sealed lid) and marked with an adhesive label on which the contents, day of preparation and assigned expiration date are stated in indelible ink.

At the end of the daily use of the equipment, perform a defrost cycle:
Defrosting the machine is essential to remove ice from the evaporator and to dry the cabinet, in order to have the machine ready for the next working shift and to avoid bacterial proliferation.

When the blast chiller is not used, leave the door ajar, in order to allow natural air circulation, or alternatively keep the door closed if Sanigen is present.

How to use the core probe

F05 The core probe must be positioned correctly in the centre of the largest product, taking care that the tip of the probe does not come out of the product itself or touch the tray. In order to avoid unwanted contamination, the probe must be cleaned and sanitized before each work cycle.
The phases managed with the core probe **end when it detects that the "core" of the food has reached the temperature set for the cycle**: unlike the phases set with a duration, the detection of the temperature ensures that the processed food has been cooled, frozen or cooked properly.
The machine can detect the presence of the probe automatically.



F05

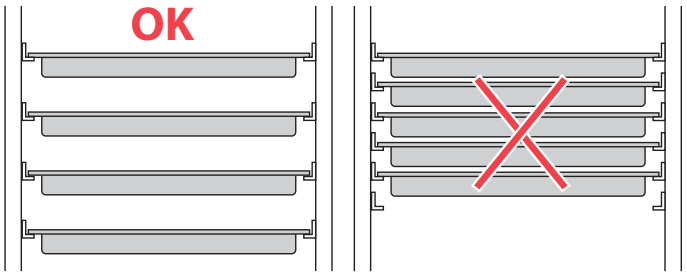
How to properly load the equipment

F06 For best results we recommend loading GN1/1 trays with a maximum thickness of 5cm | 2" for both cooling and freezing

The dishes must be placed in containers:

- suitable for food use;
- resistant to the temperatures reached by the blast chilling and low temperature cooking cycles (if any);
- uncovered or with low edges (maximum 6.5 cm | 2 9/16"): the greater the surface of the food exposed to contact with cold air, the shorter the blast chilling times.

The containers must be placed homogeneously and evenly inside the cell to allow free circulation of air. Avoid obstructing the ventilation fans and overloading the equipment beyond the permitted limits (see tables below).



MAXIMUM LOAD PER TRAY	
GN 1/1	30 kg (66,14 lbs)
GN 2/1	30 kg (66,14 lbs)

F06

MOD.	CATERING					PATISSERIE				
	GN 1/1 h=20	GN 1/1 h=40	GN 1/1 h=65	GN 2/1 h=20	GN 2/1 h=40	GN 2/1 h=65	400x600 h=20	400x600 h=40	400x600 h=60	400x600 h=60
S	8	5	4				8	5	4	4
M	18	12	9				18	12	9	9
L	27	18	13				27	18	13	13
SL	14*	8*	6*	8	5	4	8	5	4	4
ML	34*	22*	16*	18	12	9	18	12	9	9
LL	54*	36*	26*	27	18	13	27	18	13	13

MOD.	ICE-CREAM								
	TUBS								CARAPINE CART
	330 x 165 h=120	330 x 165 h=150	330 x 250 h=120	330 x 250 h=150	360 x 165 h=120	360 x 165 h=150	360 x 250 h=120	360 x 250 h=150	Ø 200 h=250
S	6**	6**	4**	4**	6**	6**	4**	4**	6**
M	15**	12**	10**	8**	15**	12**	10**	8**	12**
L	24**	18**	16**	12**	24**	18**	16**	12**	24**
SL	8***	8***	6***	6***	8***	8***	6***	6***	6***
ML	20***	16***	15***	12***	20***	16***	15***	12***	12***
LL	32***	24***	24***	18***	32***	24***	24***	18***	24***

(*) Tray to be placed on a 530x650mm grille or on a double support
(**) Tray / Carapina to be placed on a 400x600mm grille
(***) Tray / Carapina to be placed on a 530x650mm grille

Usa - Canada

MOD.	GASTRONOMY	PASTRY		ICECREAM
	305 x 508 x h. 63.5 mm 12 x 20 x 2 1/2 in.	457 x 330 mm 18 x 13 in.	457 x 660 mm 18 x 26 in.	360 x 165 x h120 mm 14 11/64 x 6 1/2 x h. 4 23/32 (5L)
S	4*	5*	-	6***
SL	6**	10**	5	8****
ML	18**	24**	12	20****
LL	26**	36**	18	32****

(*) Tray to rest on 12 51/64"x 20 55/64" grille
(**) Tray to rest on 26 5/8"x 18 1/4" grille
(***) Gelato Pans / Round Container to rest on 12 51/64"x 20 55/64" grille
(****) Gelato Pans / Round Container to rest on 26 5/8" x 18 1/4" grille

Use of the trolleys (XL | XXL models only)

Carefully load the trolleys, making sure not to overload them: a sagging of the trolley is quite normal and depends on the amount of food in the trays.

After using a hot cycle, when removing the trolleys from the firing chamber wear heat protective clothing (PPE) suitable for the specific activity being carried out (e.g. thermal gloves). When removing trays from the trolley, pay the utmost care and wear appropriate thermal protective clothing (PPE), especially if they contain boiling liquids.

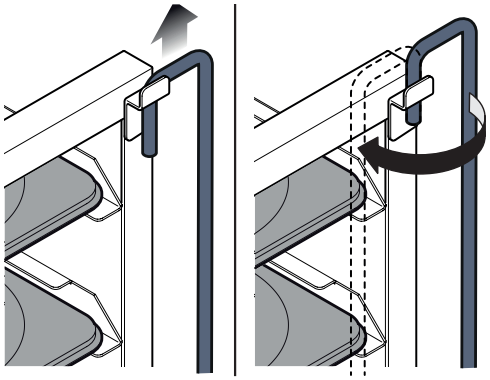
F07 After using a hot cycle, take great care when handling the trolleys as the trays may contain boiling liquids that could spill out and the trolleys themselves could tip over (e.g. when moving them on uneven surfaces, on slopes or through doors).

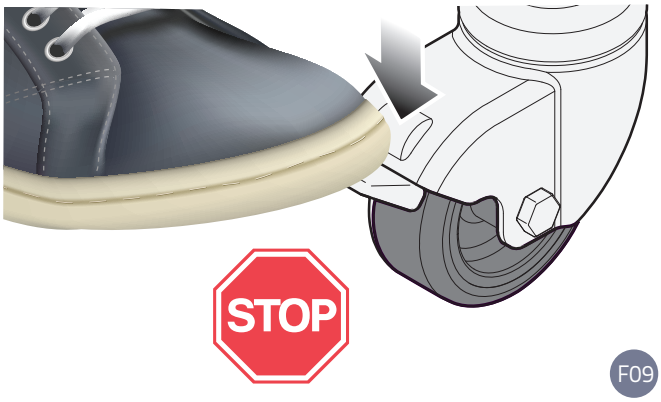
F08 If the trolley has a tray lock, then lock the trays as shown in the figure when moving the trolley.

F09 Always lock the parking brakes of the front wheels after inserting the trolley into the equipment chamber and whenever it must not be moved.

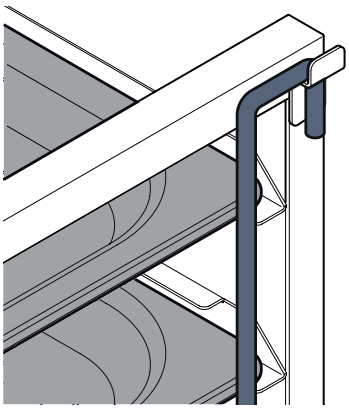


F07





F09


F08

OUTPUT PER CYCLE*

XL		XL	
	Turbo Turbo Silent		Turbo Turbo Silent
Rapid cooling (from +90 °C to +3 °C | 194 °F to 37 °F)	100 kg	Rapid cooling (from +90 °C to +3 °C | 194 °F to 37 °F)	100 kg
Rapid freezing (from +90 °C to -18 °C | 194 °F to 0 °F)	100 kg	Rapid freezing (from +90 °C to -18 °C | 194 °F to 0 °F)	100 kg

* Test effettuati secondo procedura Irinox con carne di manzo di spessore 5 cm

NUMBER OF TROLLEYS

XL	XXL	
1 x GN1/1 o 600x400	1 x GN2/1 o 600x800 2 x GN1/1 o 600x400	2 x 26'x20,25'x69' 2x 28,25'x18x69,25'
Compatibility with GN 1/1 trolleys from leading furnace manufacturers.	Compatibility with GN 2/1 trolleys from leading furnace manufacturers.	

Use



Safety warnings

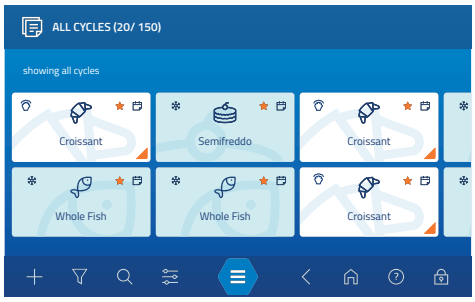
Read this manual carefully before operating the machine. If you have not understood all the contents of the manual, contact Irinox before using the equipment.

- From its default working position, the operator using the equipment can maintain full control of all the control devices of the same.

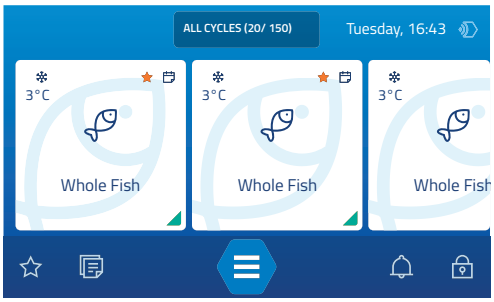
Any small movements of the same must be carried out only with the machine disconnected from the power supply for ordinary cleaning operations.

- In order to prevent the risks generated by the blast chiller, all operators who come into contact with it must be equipped with adequate personal protective equipment as stated in these instructions (see chapter "**Personal protective equipment (PPE): what they are and why they should be used**" on page **9**).
- The operation and use of the blast chiller must be carried out by only one qualified operator at a time; the presence of other people must be absolutely avoided as it constitutes a source of danger. It is the operator's responsibility to check that this condition is always complied with.
- All operators who use the blast chiller must know and understand the requirements contained in this manual, as well as have been previously trained.
- The knowledge of the provisions relating to use, given in this chapter, is subject to the basic knowledge of the blast chiller, which is acquired by reading the previous chapters.
- All troubleshooting operations or repairs must be carried out by specifically authorized maintenance personnel.
- The operator in charge of the operation must in no case open or remove the protections and guards of the blast chiller. If you believe that a malfunction exists, you must have the maintenance technician intervene and operate according to the provisions of the relevant instructions.

This manual explains the use of two different displays, the 10” and the 4.3" one.
If not specified, the indications provided are valid for both models, except for a different arrangement of the icons due to the different size of the two displays.



10” display example



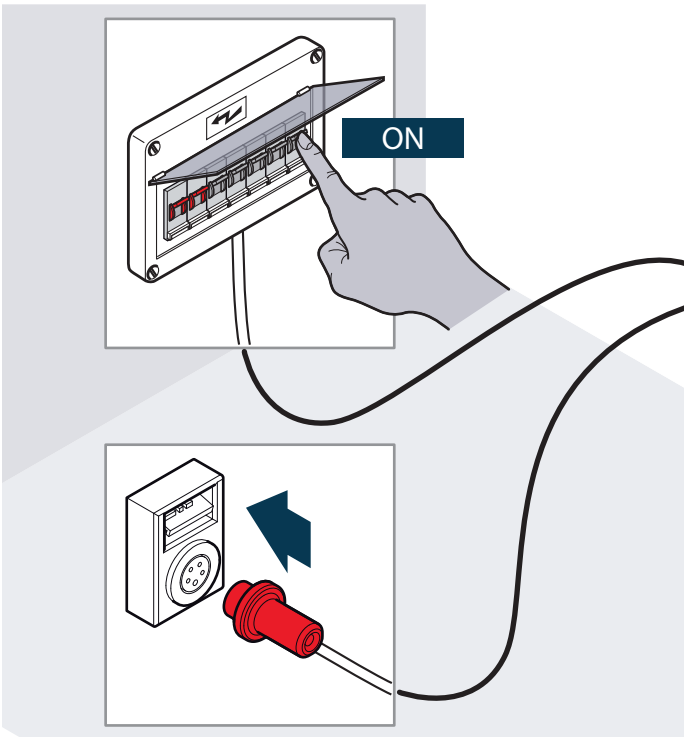
4.3” display example

A Start-up and initial setting

Before starting to use the equipment:

- check that the equipment is not stopped for maintenance or cleaning;
- check that all possible guards are correctly closed and intact;
- check that the control devices are fully efficient;
- clean it and any accessories thoroughly, following the functions indicated in the dedicated chapter ▶ page **51**).

If the machine has been transported in a horizontal position, it is necessary to wait at least 24 hours before putting it into operation.



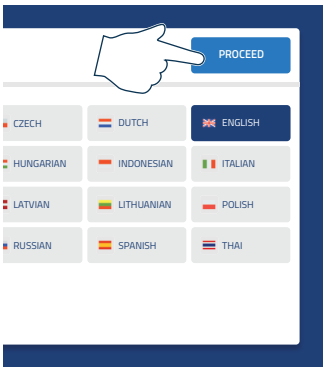
F10 To turn on the machine, use the power switch or insert the plug into the provided socket.
The display will briefly show some data loading screens which may vary according to the model.



F10

Set some preferences that will remain in the memory and will not need to be reset at subsequent power ups.







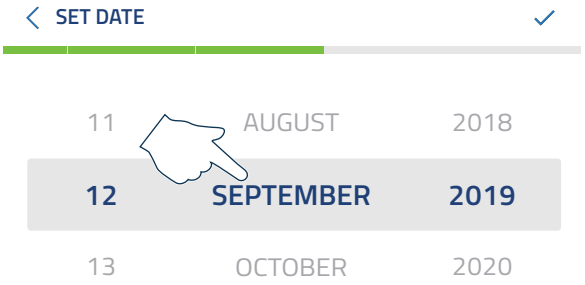
F11 select the **language** on the display — confirm on **10"** display — confirm on **4.3"** display

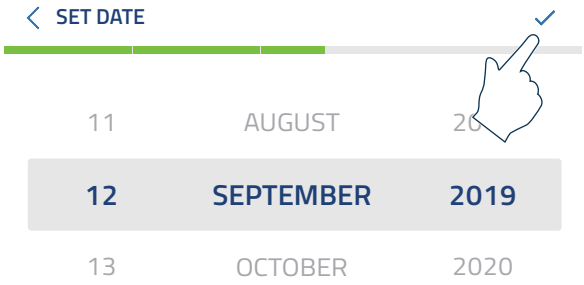
10" display



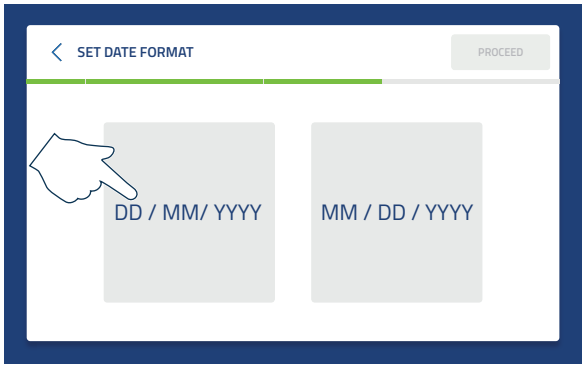


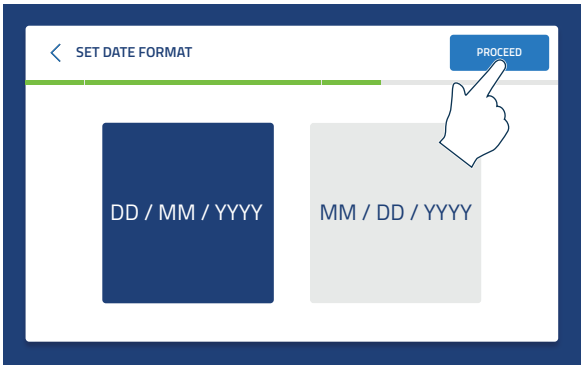
4.3" display



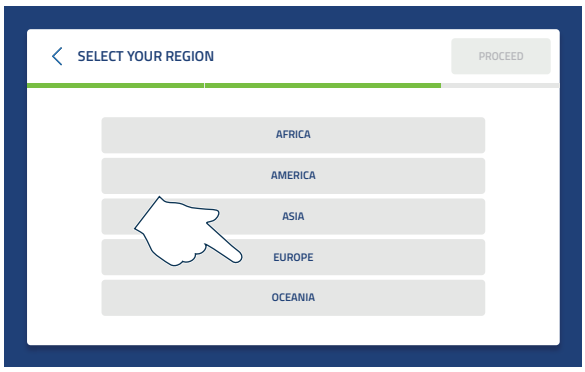


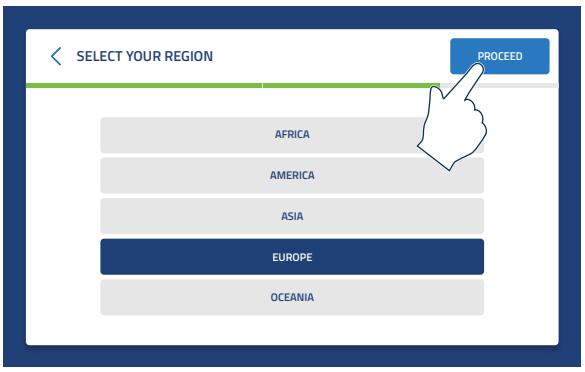
F12 set the **date**



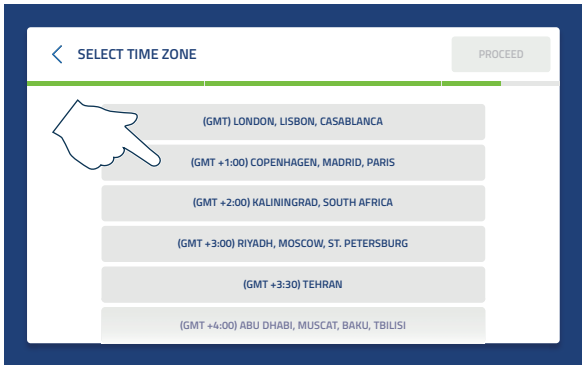


F13 set the **date format** (e.g. 28 August 2020):
dd / mm / yyyy = 28 / 08 / 2020 | **mm / dd / yyyy** = 08 / 28 / 2020



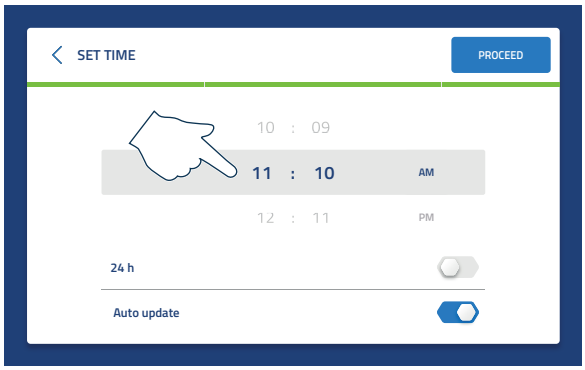


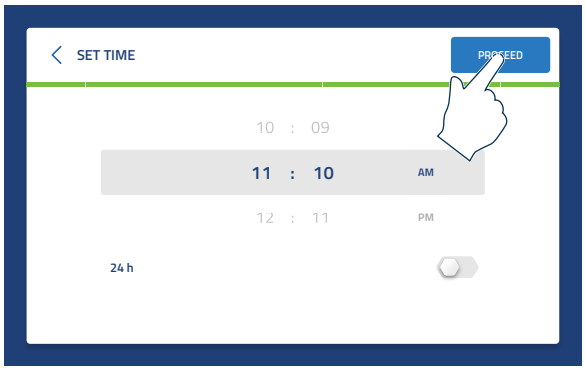
F14 select the **geographical area**



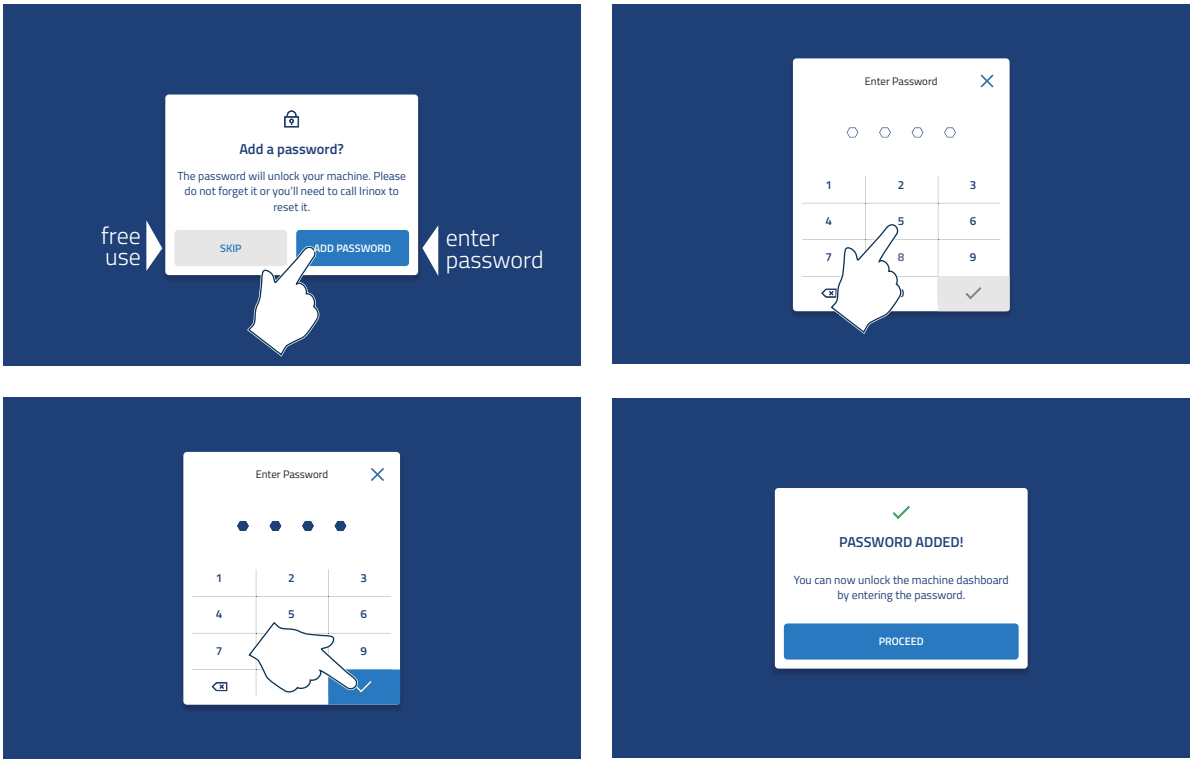


F15 select **time zone** of your region





F16 set the **time**, specify whether it should be displayed in **24h format** (e.g. 6 in the evening will be displayed as 18:00 and not as 6:00 PM) and if the time should **be updated automatically** (only possible if the machine is connected to the internet)



F17 if you want to reserve the use of the control panel only for some users, you can enter a numeric password (see first figure above) which, only if entered, **unlocks the machine**. Otherwise, that is, to leave free use, press the icon on the left instead.

B Unlocking the display when in stand-by

F18 If the equipment is not running, the display shows the date and time.
If a cycle is in progress, the display shows the name of the cycle in progress (e.g. Delicate Freezing) and the **time remaining to the end of the same** (in the case of a timed phase), or **the temperature detected by the core probe** (in the case of a probe phase).
By touching the timer button, the display shows the **estimated time of the end of the cycle** (e.g. 23:24) if the cycle works on time or the **temperature of the core probe** if it is using the latter.





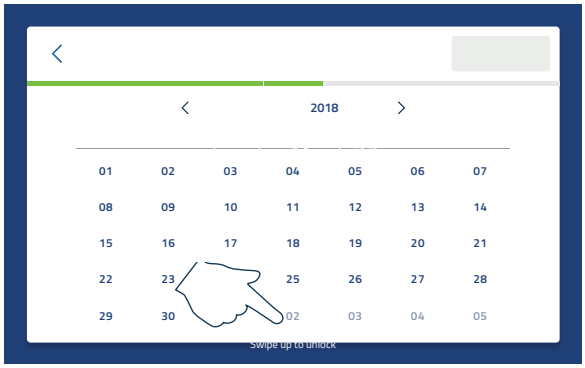
F18

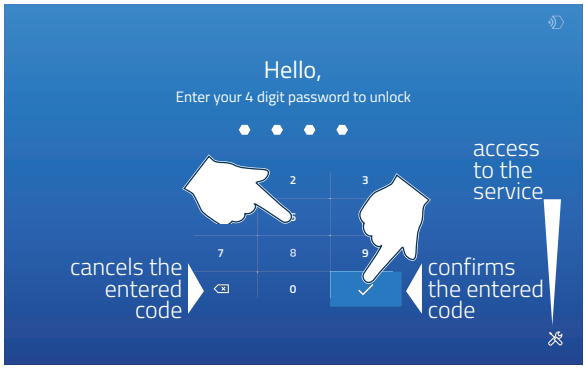
F19 To unlock the display and access the work screen ▶ page **23**, it is necessary to **drag it upwards**.

If a **numeric password** has been entered, it must be entered and confirmed with the right key or deleted with the left key.

F20 If the entered password is incorrect, it can be entered again in the new screen that appears. If you **have forgotten it**, touch the word "Forgotten password" and reset the password, as indicated in this manual in the "Settings" section on page **48**.

Pressing the button at the bottom right allows access, by typing a dedicated password, to the **SERVICE** section, reserved for qualified technicians authorized by Irinox.

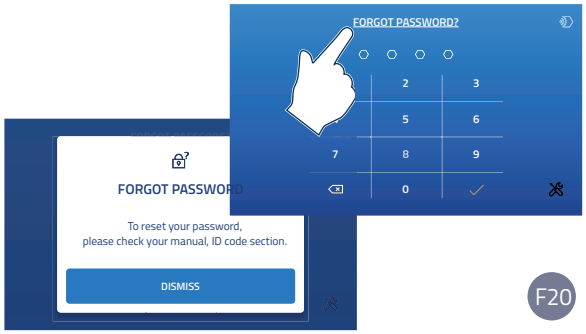




F19

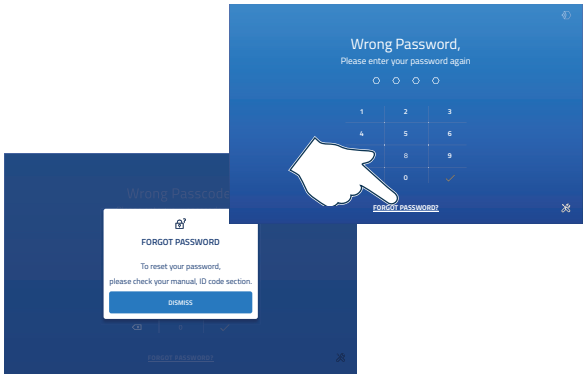
FORGOTTEN PASSWORD: it is necessary to reset the password, follow the instructions in this manual in the "Settings" section on page **48**.

4.3" display



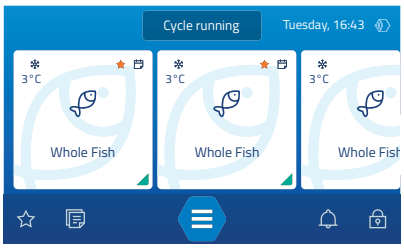
F20

10" display



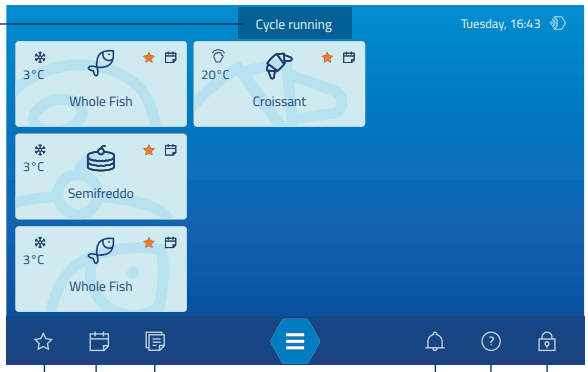
C Knowing the displayed work screen (Dashboard)

After unlocking the display, a work screen appears, also called the "Dashboard".
It is the **main control window of the equipment** and allows you to quickly access all the use functions. Initially it is completely empty; later, with simple operations, it is possible to display in the work screen the **cycles stored** by Irinox or by the user that are used more frequently to find them more easily (see page **25**).



WORK SCREEN | DASHBOARD 4.3" display

If present, it means a cycle is in progress



WORK SCREEN | DASHBOARD 10" display

Cycle windows
initially the screen does not contain any windows; subsequently it is possible to display the desired cycles, for example those that are used most frequently ▶ page **25**

Displays on the work screen only the cycles marked as "**favourites**"

Calendar (if available)

Displays all stored cycles (cycle library)

Main menu
in-depth overviews ▶ page **27**

Locks the display; to unlock it you need to enter a password, if applicable



Displays any **notifications** (e.g. if a cycle is blocked).
The green bar at the top, if present, indicates the time to the notification disappearance



Assistance: offers useful information on how to use the interface (only 10" display)

F21

INSERTING A CYCLE ICON ON THE MAIN SCREEN

F22 With simple operations, it is possible to display on the work screen the **cycles stored** by Irinox or by the user that are used more frequently to find them more easily.
On page **31** and **33** how to find more information about cycles and how to apply filters to help you find what you need is explained.



Saving a cycle in the work screen F22

CHANGING THE ARRANGEMENT OF THE ICONS (10 ”display ONLY) | DELETING THE ICONS ON THE MAIN SCREEN

The cycle icons can be:

- **moved** in the work screen;
- (10 ”display only) **modified** in size (shrunk or enlarged);
- **deleted** from the work screen.

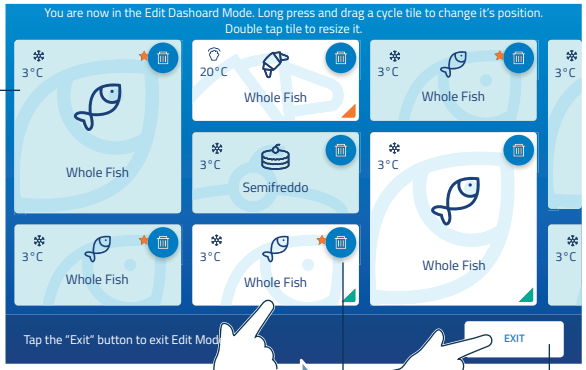
F23 To enter the “changes” function, press and hold any point of the display.



F23

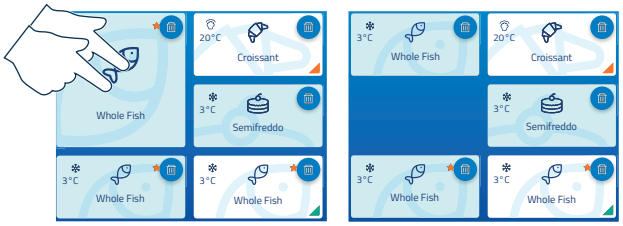
F24 A screen appears where you can intervene to customize the work screen | Dashboard:

- changing the size of the icons (10 ”display only);
- moving icons;
- deleting icons.



ONLY 10” DISPLAY

To **modify the size of the icon** (from large to small and vice versa), touch the icon twice. The other icons will be repositioned automatically to optimize space.

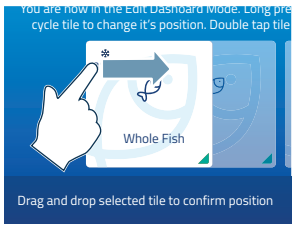


Exit the modification function

Change the icon position in the work screen ▶ **touch and drag** the icon to the desired position.

Delete the icon from the work screen: tap the "bin" icon (a warning pop-up asks for confirmation of the cancellation). In this case it will only be removed from the work screen but will still remain in the memory, so if necessary, it can be repositioned again in the main screen.

4.3” display



10” display



F24

D Using the equipment

Your equipment is very versatile and allows multiple types of use which will be explained in detail below ("Available functions" chapter).
The simplest way to use the machine is to use **cycles stored** by Irinox or by the user (only if created previously - see chapter "Creating a new cycle" on page **42**), each dedicated to a different use function.
To make the most of the stored cycles it is therefore necessary to:

- Find the cycle you are interested in starting, choosing the one that seems most suitable.....page **31**
- Check if the characteristics of the chosen cycle are actually suitable for your requirements.....page **33**
- Finally, start the selected cycle.....page **34**

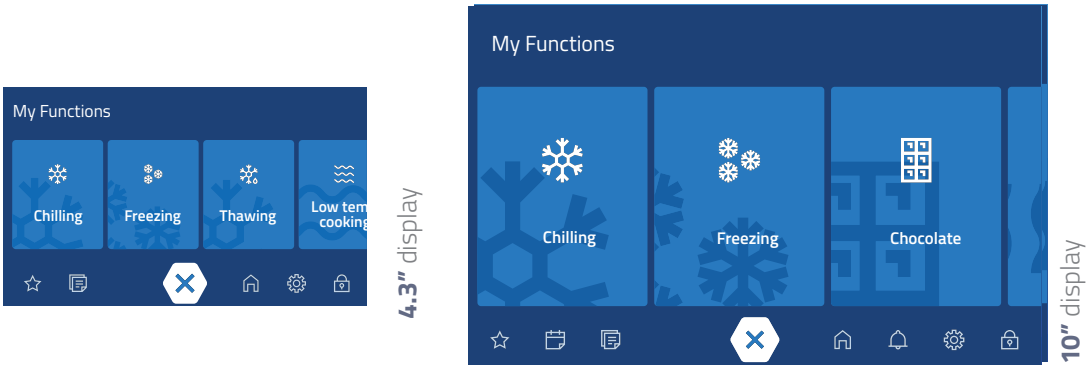
If necessary, it is possible to **delete** or **modify** an already existing personal cycle, both temporarily (i.e. during the cycle in progress), and permanently, i.e. by changing its parameters permanently.
The cycles stored by Irinox cannot be permanently deleted or modified.

- Modifying an already stored cycle .....page **47**
- Deleting an already stored cycle.....page **47**

Alternatively, when you gain some experience, you can **create your own completely customizable cycles**.

- Creating a new cycle .....page **42**

AVAILABLE FUNCTIONS IN THE MAIN MENU



COOLING | FREEZING FUNCTIONS

❄	**Cooling** | The equipment quickly brings the temperature of the food from a very high value to **3°C | 37°F** (editable by the user). With this function it is possible to use the core probe which continuously provides information on the core temperature of the food in which it is inserted. The cycle is completed in a maximum time of 90 minutes. Further information on the function can be found from page **14**
❄❄	**Freezing** | The equipment quickly brings the temperature of the food from a very high value to **-18°C | 0°F** (editable by the user). With this function it is possible to use the core probe which continuously provides information on the core temperature of the food in which it is inserted. The cycle is completed in a maximum time of 240 minutes. Further information on the function can be found from page **14**
⇄	**Non stop** | Like the "Cooling" or "Freezing" cycle, only the equipment works continuously, allowing you to continuously insert new trays managed by a timer that warns how much the food contained in them has been cooled or frozen. Further information on the function can be found from page **14**

MAINTENANCE FUNCTIONS

	**Cold maintenance** | The equipment maintains the expected cold temperature until the user intervenes.
	**Warm maintenance** | The equipment maintains the expected hot temperature until the user intervenes.

DEFROST FUNCTIONS

Being able to control the thawing of a product means keeping the organoleptic characteristics intact and optimizing reserves, avoiding waste.
Defrosting is performed with the utmost safety, through a slow re-absorption of the microcrystallized water contained in the food; it is an ideal cycle for products that must be served raw or fresh, such as fish or pastry products, as it does not damage the molecular structure.

	**Defrosting** | The equipment defrosts food in a controlled manner. It is possible to: ▪ **start** the function immediately by pressing the START key; ▪ enter a **time** by which you want to find the food defrosted ("SET END TIME" function page **35**). In this case, the equipment will store the food at a maintenance temperature (-18°C | 0°F) and, at the appropriate time, it will automatically start defrosting so that the food is ready at the set time.

READY-TO-SERVE FUNCTION

	**Ready-to-serve** | The equipment brings food from a temperature of +3°C | 37°F or -18°C | 0°F to serving temperature (about 65°C | 149°F). It is possible to: ▪ **start** the function immediately by pressing the START key; ▪ enter a **time** when you want to find the food ready to serve ("SET END TIME" function page **35**). In this case the equipment will store the food at a maintenance temperature (+3°C | 37°F or -18°C | 0°F) depending on the initial temperature of the food) and, at the right time, automatically, the heating will start so that the food is ready at the set time.

LEAVENING FUNCTIONS

Controlled leavening is used for bread and pastry doughs through the management of temperature, humidity and time. This allows to improve the quality of the product and to eliminate the night work of bakers: the doughs are in fact prepared during the day, once ready they are introduced into the equipment and, through programming, leavening is blocked until the time you want the bread to be ready to bake.

	**Direct leavening** | The equipment maintains a temperature suitable for leavening freshly prepared dough or bread products. The function starts immediately after preparation
	**Programmed leavening** | The equipment maintains a temperature suitable for the leavening of cooled or frozen dough or bread products; it is also possible to set **a time** when you want the leavened products to be ready ("SET END TIME" function page **35**). In this case the equipment will store the food at a maintenance temperature (+3°C | 37°F or -18°C | 0°F depending on the initial temperature of the food) and, at the appropriate time, automatically, heating will start so that the leavened food is ready at the set time.
	**Proving-retarder** | The equipment maintains a temperature suitable for leavening freshly prepared dough or bread products; it is also possible to set a time when you want the leavened products to be ready ("SET END TIME" function page **35**). In this case, the equipment will store the food at a maintenance temperature capable of blocking leavening and, at the appropriate time, it will automatically start heating so that the leavened food is leavened at the set time.

OTHER FUNCTIONS

	**Chocolate** | Temperature: about 45°C | 113°F. A perfect function for melting chocolate in an optimal way for subsequent processing.
	**Pasteurization** | Temperature: about 85°C | 185°F. Heating of the mixtures to eliminate the bacterial load present.
	**Drying** | Temperature: about 70°C | 158°F. A perfect function for cooking and drying meringues. During the function it is essential to keep the equipment door open in order to allow the evacuation of the humidity normally present in food.

LOW TEMPERATURE COOKING

Some models have the "LOW TEMPERATURE COOKING" function, i.e. cooking carried out at low temperatures and for very long times.
This way, there are multiple advantages:

- meat loses less weight than that subjected to more "aggressive" cooking, remaining softer, rosier and tastier;
- the goodness of the ingredients is enhanced without depriving them of their tasty juices;
- higher vitamin contents are maintained;
- the connective tissues that make the meat fibrous dissolve.

	**LOW TEMPERATURE COOKING** | Cooking food at a low temperature for very long periods. Further information on the function can be found from page **14**

DEFROSTING

	**Defrosting** | It allows you to perform the correct defrosting of the blast chiller cell and is essential to always ensure maximum hygiene and performance. It must be carried out with the door open, making sure that the condensate drain plug located on the bottom of the cell has been removed. Irinox suggests carrying out the cycle at the end of each use of the blast chiller.

HOW STANDARD CYCLES WORK

COOLING, FREEZING, KEEPING COLD/HOT, DEFROSTING, READY-TO-SERVE, LOW TEMPERATURE COOKING OR LEAVENING, CHOCOLATE, DRYING OR PASTEURIZATION

Each STANDARD cycle always begins after the user **"START"** command.
Once started, the set phases are carried out; they are consecutive and have different parameters according to the chosen function.
Each phase can end in:

- **MANUAL MODE** | the phase ends when the set time has elapsed;
- **AUTOMATIC MODE** | the phase ends when the expected core temperature is reached;
- **CELL MODE** | the phase ends when a certain temperature detected in the cell is reached;

These three variables depend on the chosen function (e.g. if it is a cooling or low temperature cooking cycle, etc.), if the equipment detects the presence or absence of a core probe or the user's selected cycle start-up time.
The equipment **automatically detects if the core probe is stuck in the food**: in this case, the cycle ALWAYS ends automatically.
Each phase, depending on the chosen function, can be of a different type:

- **Phase 1 Pre-cooling**
- **Phase 1 Pre-heating**
- **Cooling phase**
- **Heating phase**
- **Drying phase**
- **Proving phase**
- **Demoulding phase**
- **Maintenance phase**

Once all the phases set in the cycle have been carried out, the machine passes to the **maintenance** phase until the user stops the cycle from the display.

HOW NON-STOP CYCLES WORK

CONTINUOUS CYCLES: NON-STOP COOLING, NON-STOP FREEZING

Each NON-STOP cycle always starts after the user **"START"** command.
In this type of cycle, the equipment continuously **maintains** the expected temperature until the user, using the **"STOP"** button, stops the cycle. For each tray inserted it is necessary to touch a position; a library will open where you can choose the type of food contained in the inserted tray. If the library is empty it means that no names have been stored yet; in this case, simply touch the **"+"** icon.
Each inserted tray is managed by its own timer or by the core probe; when the time expires or when the expected core temperature is reached, a warning indicates that the food has been processed and it is possible to remove the tray.
Subsequently, in its place it is possible to insert another tray and so on until the user, using the **"STOP"** button, stops the cycle itself.

For further details see page **37**

FINDING THE CYCLE YOU WANT TO START

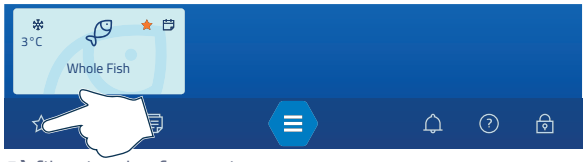
Pressing the key displays all the stored cycles (**cycle library**).
When there are many, it can be difficult to quickly find what you are interested in starting; to facilitate the search it is possible to proceed in three different ways:

A) filter them by **favourites** ▸ only the cycles included in these and previously marked with a star will appear;

B) filter them by **function** (e.g. freezing) ▸ only the cycles that have that function will appear; then you can apply the available searches to narrow down the search field further:

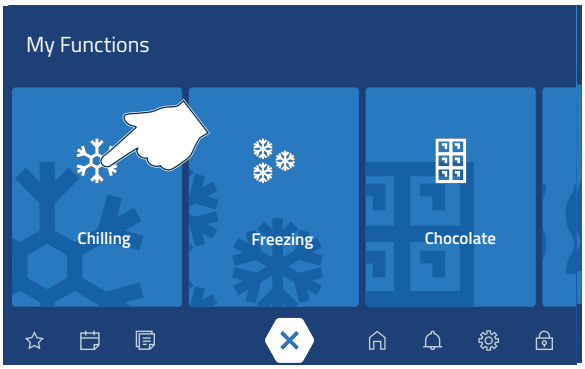
C) using **advanced searches** ▸ only the cycles that satisfy the applied search criteria will appear. Only three searches are available:

- search with filter (by cycle type or by function);
- search by name;
- search by type.

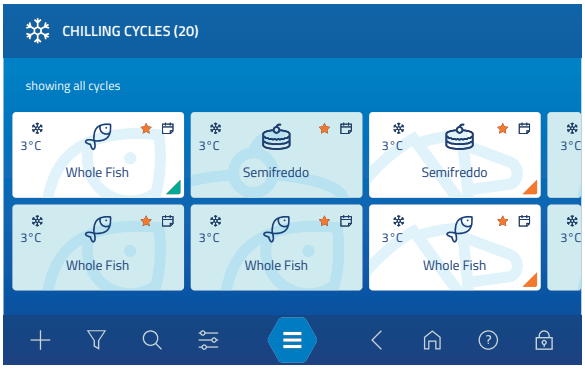


A) filtering by favourites





B) for instance, if you select the "Cooling" function...



...only that type of cycle is displayed (+3°C | 37°C)

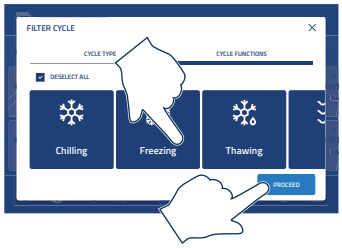
search with filter

You can decide to filter the cycles by:

- **CYCLE TYPE**: allows you to view the cycles created by the user or those stored by Irinox;
- **CYCLE FUNCTIONS**: allows you to view only the cycles of a certain type, filtering them by work method (e.g. cooling cycles).



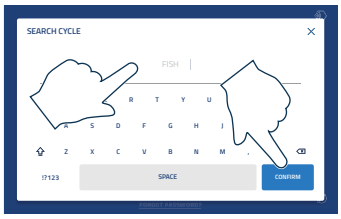
SEARCH WITH FILTER | CYCLE TYPE: allows you to view only the cycles created by the user or only those stored by Irinox



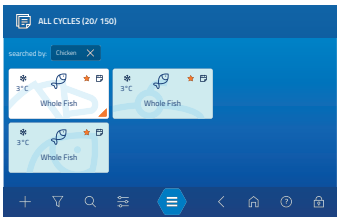
SEARCH WITH FILTER | CYCLE FUNCTIONS: allows you to select only the cycles of a certain type, filtering them by processing method (e.g. freezing cycles -18°C | 0°F)

search by name

This type of search allows you to enter a word (e.g. fish) and filter all the cycles that contain it in their names.



By typing a "keyword" and confirming ...

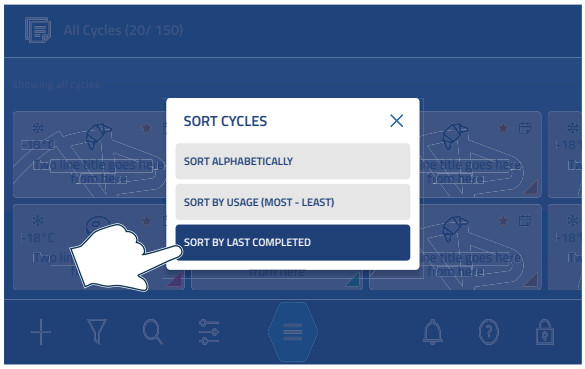


...all the cycles containing it in their names are displayed

search by cycle order

This type of search sorts the cycles by:

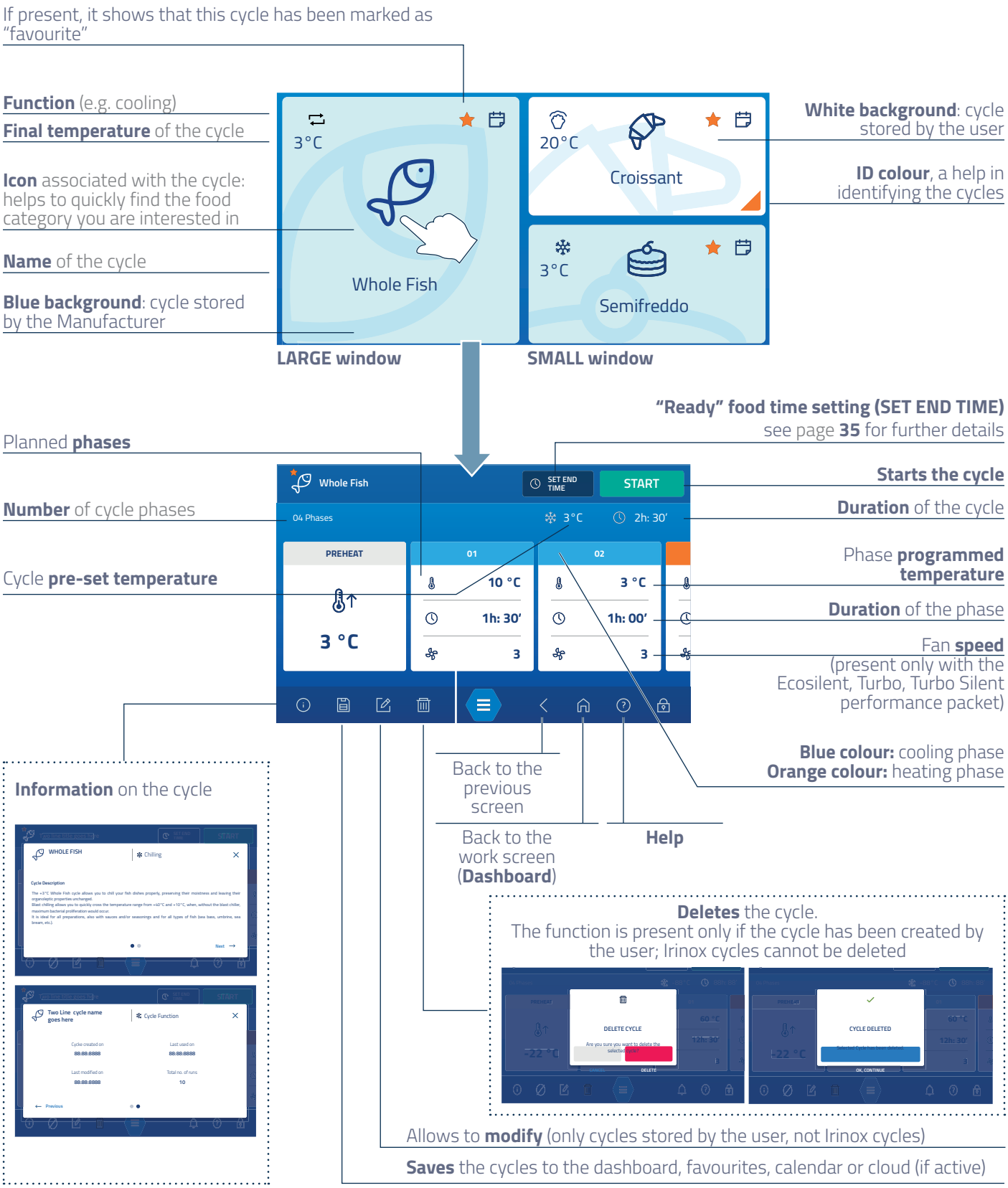
- alphabetical **order**;
- order by **frequency of use** (most used cycle, least used cycle);
- order by **last completed cycles**.



CHECKING THE CHARACTERISTICS OF THE CHOSEN CYCLE

Before starting the cycle, to be sure that its characteristics match your needs, you can check its parameters. If the cycle does not satisfy you, you can:

- **look** for another one page **31** ;
- **create** a new, fully customized, one page **42**;
- **modify the current one temporarily** (only for the cycle you wish to start) or **permanently** (only if the cycle has been stored by the user) page **47**



STARTING THE SELECTED CYCLE

Cycles can be divided into two large families, **standard cycles** that end at the end of the programmed phases, or **NON-STOP cycles** when the machine works continuously.
Please refer to the dedicated chapter:

- standard cycle start ▸ page **34**
- NON-STOP cycle start ▸ page **37**

If some phases require using the core probe, remember to insert it in the larger piece of food (other information on the core probe ▸ page **15**).

STANDARD CYCLE START

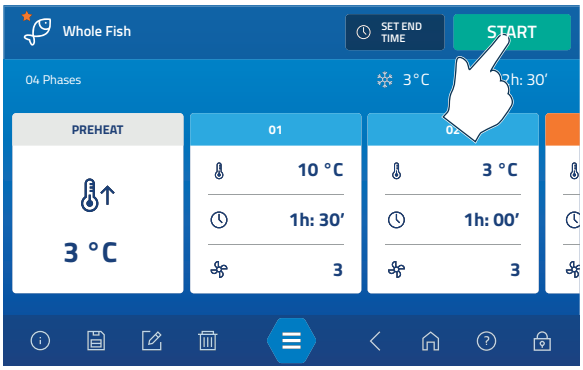
Standard cycles: cooling, freezing, hot/cold maintenance, defrosting, ready for service, low temperature cooking or leavening, chocolate, drying or pasteurization.

If the cycle found matches your requirements and you do not wish to modify it (page **47**) you can;

A start it STRAIGHT AWAY;

B enter the time when you wish to find it ready (only for some functions). This way, wholly automatically, the equipment will start the cycle so that the food is ready at the required time.

The function is called **"SET END TIME"** and is explained in detail on page **35**



F25

A IMMEDIATE START

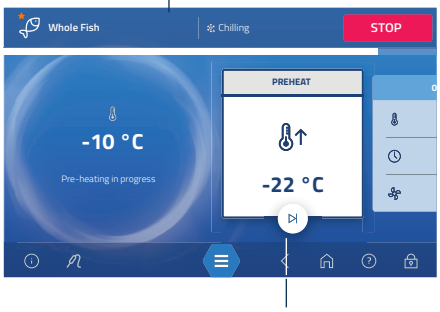
F25 Press the **"START"** key;

F26 a window asks you to confirm the start of a chamber pre-cooling or pre-heating phase according to the function programmed for the selected cycle.



F26

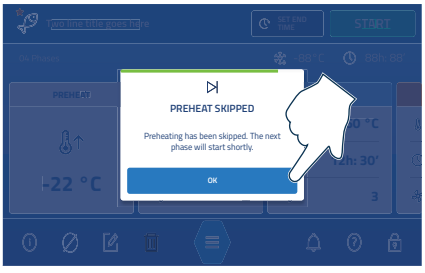
F27 ▸ If you confirm with **"OK"**, the screen of the cycle in progress is displayed from which it is anyway always possible to skip the pre-heating or pre-cooling stage.



F27

By touching this key, you can skip the pre-heating or pre-cooling stage

F28 ▸ If you select **"SKIP"**, the following phase starts straight away.



F28

B DELAYED START | "SET END TIME" FUNCTION

This function is possible only for some functions:

- Defrosting
- Ready to serve
- Programmed leavening
- Proving-retarder

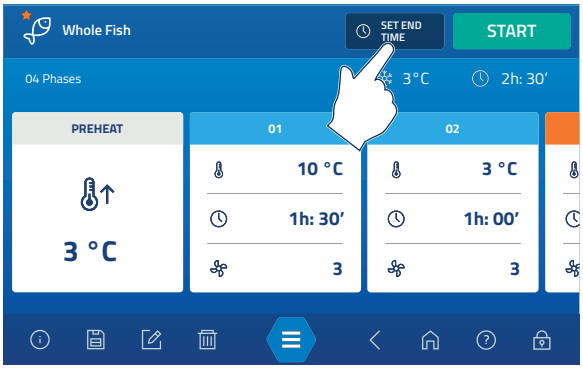
It is very useful as it allows you to set a **day** and a **time after which you want to find the food "ready"**; obviously, in the case of the defrosting function "ready" means defrosted, in the "Ready-to-serve" function it means that the food will have an ideal serving temperature, in the case of the leavening functions it means that the food will be perfectly leavened, ready to be baked.

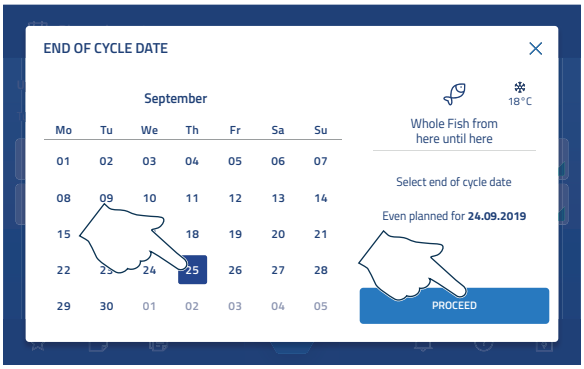
To set it:

F29 select the "SET END TIME" function; in the displayed screen, set the **day** and confirm with **"PROCEED"**;

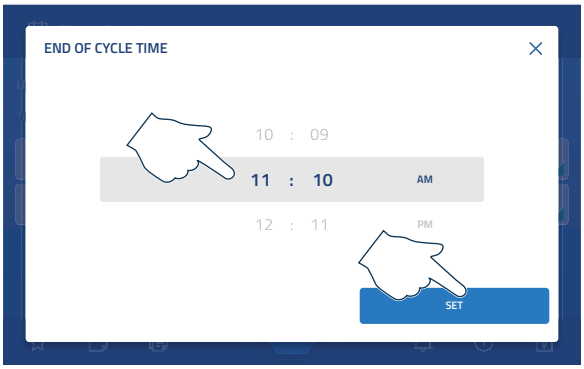
F30 Set the desired **time** (when you wish the food to be "ready") and confirm with **"CONFIRM** | **SET"**. The screen that appears displays the set time after which the food will be ready (defrosted, to be served or leavened, depending on the chosen cycle).

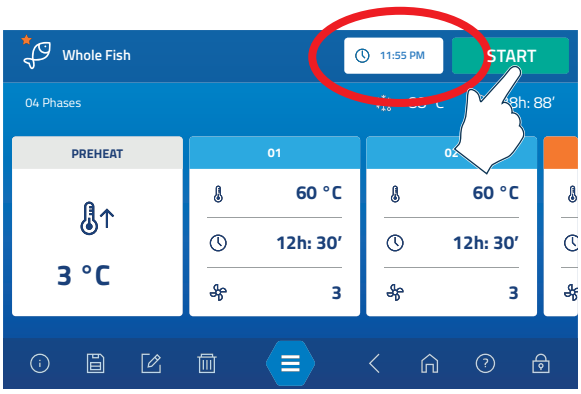
Then, press the **"START"** button: the cycle will not start immediately but it will be the equipment, in a fully automatic way, that starts it at the appropriate time, to find the food ready-to-eat at the indicated time.





F29





F30

STANDARD CYCLE IN PROGRESS

The screen shown below is indicative, it may change slightly depending on the selected function (e.g. freezing, low temperature cooking, etc.).

name and **icon** assigned to the cycle

function (e.g. cooling)

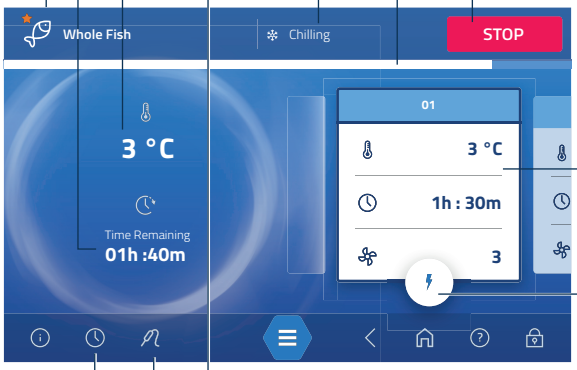
time to the end of the cycle

the **bar shows** the progress of the work cycle

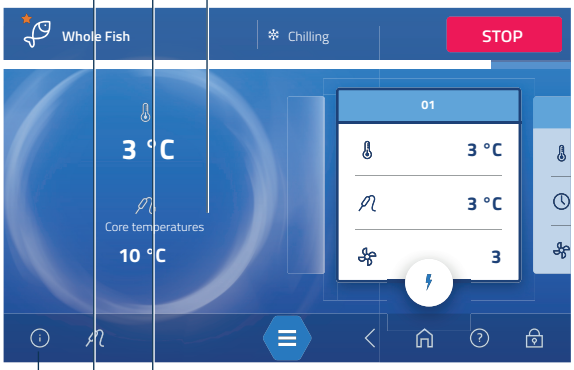
cell current **temperature**

probe current **temperature**

example of **TIMED** phase



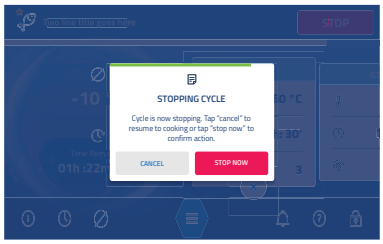
example of **CORE PROBE** phase



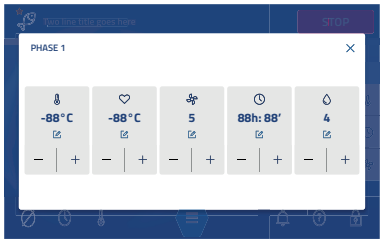
with a touch you can view: **Temperature detected by the core probe** or **chamber temperature**

with a touch you can view: **Time** to the end of the phase or **cycle end time**

information on the cycle in progress



stops the cycle in progress



parameters for the phase in progress: they are different according to the chosen function (e.g. freezing, low temperature cooking, etc.) and can be modified if necessary.

- cell temperature setting
- core temperature setting
- fan speed setting*
- phase duration setting
- humidity setting**

activates/deactivates the BOOST function for models that have it and for the "cold" functions. The function allows you to increase the fan speed and cooling capacity. It is not suitable for very delicate food (e.g. pastry) as it could ruin it.

BOOST function NOT active

BOOST function active

*present only with the Ecosilent, Turbo, Turbo Silent performance packet

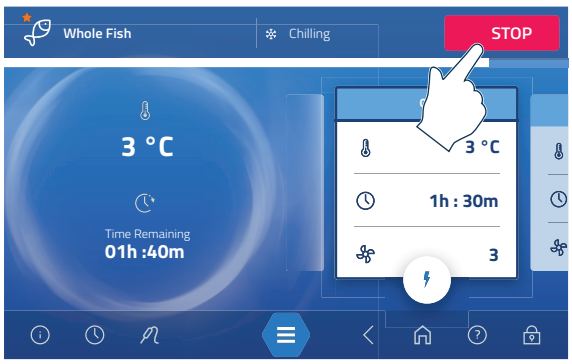
** Parameter that can be modified where the humidification kit is present

CYCLE END

A cycle can be stopped beforehand by pressing the **"STOP"** key or terminated after having carried out all the required phases.

Subsequently, the machine passes to the **maintenance** phase until the user stops the cycle from the display by pressing the **"STOP"** key.

Remove processed food as soon as possible without letting it stay in the equipment for a long time.



F31

NON-STOP CYCLE START.

What is a Non-Stop cycle?

The equipment continuously **maintains** the temperature and fan speed set by the chosen cycle in the cell until the user, using the **"STOP"** key, stops the cycle. Each inserted tray is managed by its own timer or by the core probe; when the time expires or when the expected core temperature is reached, a warning indicates that it can be removed. Subsequently, in its place it is possible to insert another tray and so on until the user, using the **"STOP"** button, stops the cycle itself.

How does it work?

F32 Start the selected cycle (e.g. Non-Stop freezing) pressing the **"START"** key.

F33 Insert the first tray (for instance a tray of croissants);

F34 touch the highest position; two different situations are displayed:

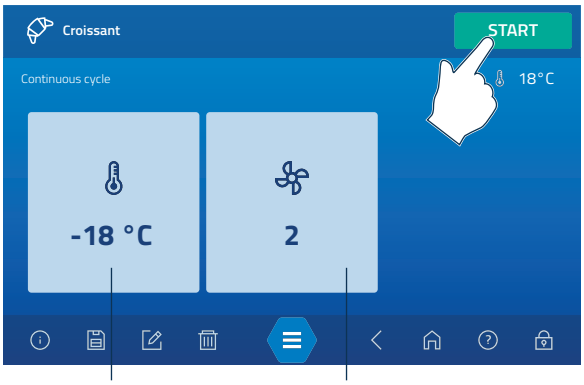
A a library of possible, previously stored **types of trays** (e.g. WHOLE FISH, CROISSANTS, etc.) will be displayed, from which you need to choose the one that matches the one you inserted (in the example "CROISSANTS"). If the list does not contain the type you need, touch the **"+"** icon to create a customized one and follow the instructions in **B** ;

B the **library is empty** since no type has been previously stored; in this case touch the **"+"** icon to create a new one. It is then necessary to set:

- **a cooling or freezing time**, at the end of which the tray can be taken out (e.g. 2 hours and thirty minutes)

or, alternatively,

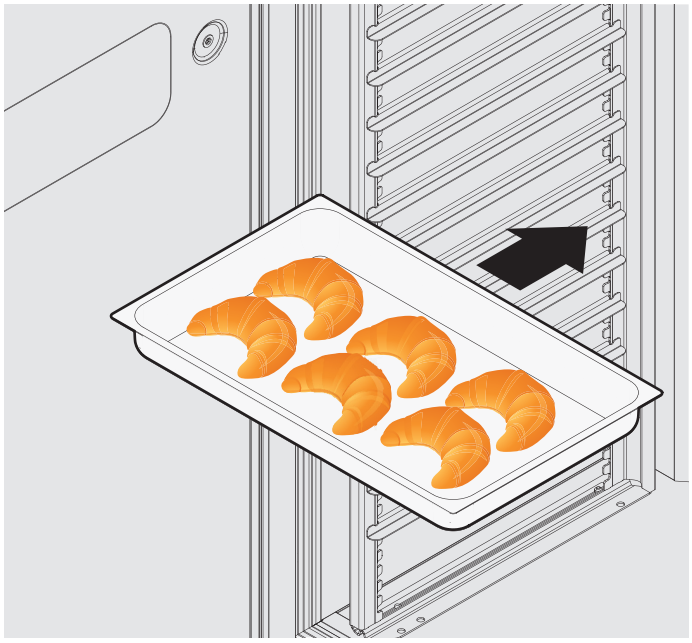
- a **core temperature**, which, when reached, allows you to take the tray out (e.g. -18°C | 0°F)
- an **identifying colour** (eg. orange)
- **a name** so that it can be immediately identified when it must be taken out (e.g. CROISSANT).



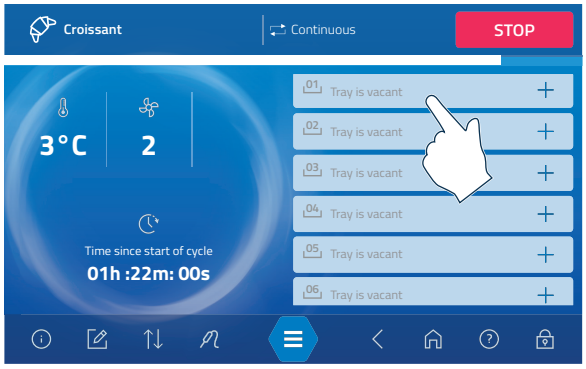
cell temperature programmed for the cycle

fan speed programmed for the cycle

F32



F33

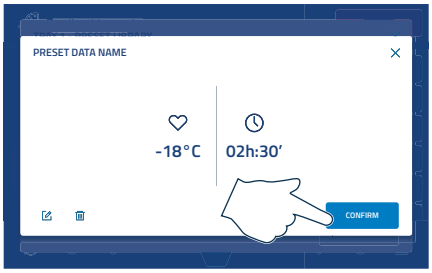


F34

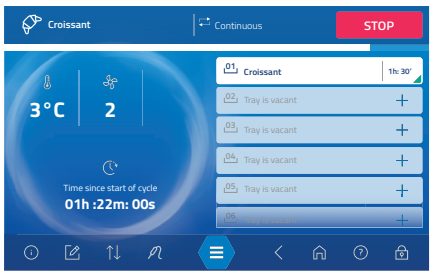
A



choose the type to assign to the tray

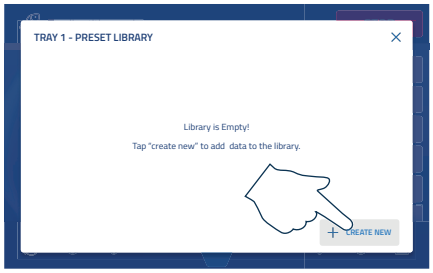


confirm

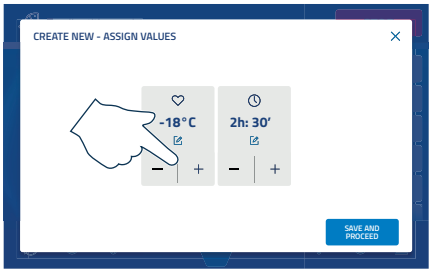


the type of tray appears in the first position; tapping on its name displays all its settings.

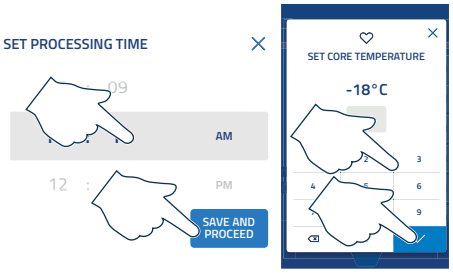
B



the library is empty: you need to create a new type

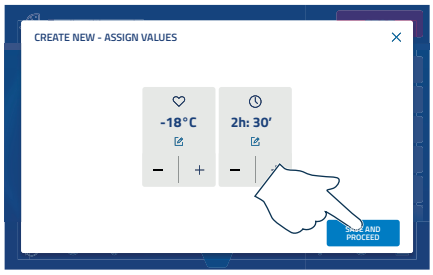


you can set a signal letting you know when the tray is ready and a set **time** or **core temperature** is reached



4.3" display **10"** display

set the desired core temperature (e.g. -18°C | 0°F) and confirm

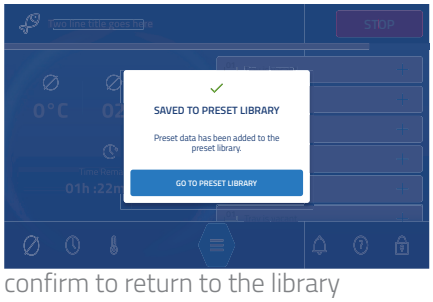




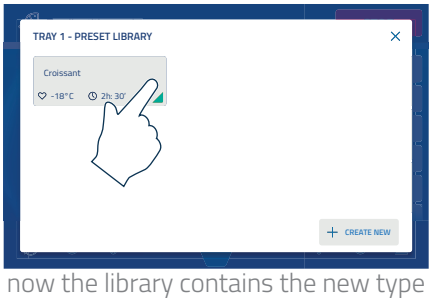
assign a colour (e.g. green) and confirm



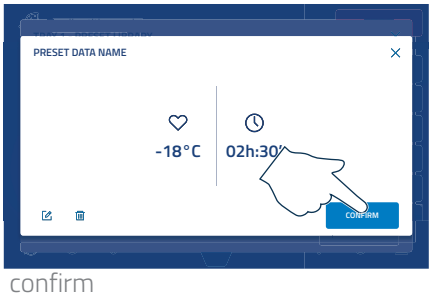
assign a name (e.g. CROISSANT) and confirm



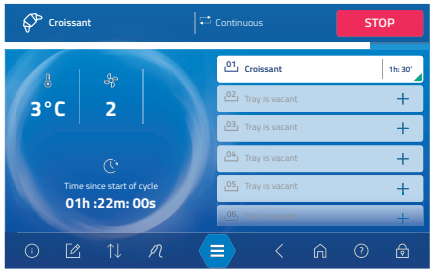
confirm to return to the library



now the library contains the new type set; select it.



confirm



the type of tray appears in the first position; tapping on its name displays all its settings.

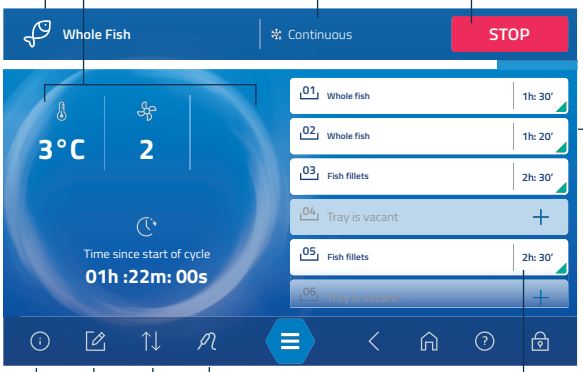
NON-STOP CYCLE IN PROGRESS

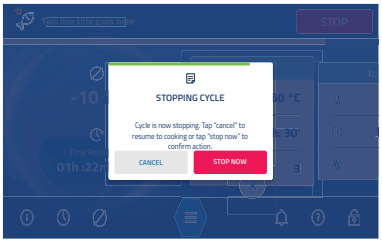
The screen shown below is indicative, it may change slightly depending on the selected function (e.g. non-stop freezing cycle or non-stop cooling cycle).

name and **icon** assigned to the cycle in progress

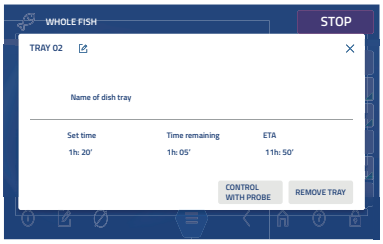
function (e.g. freezing)

parameters of the cycle





stops the cycle in progress

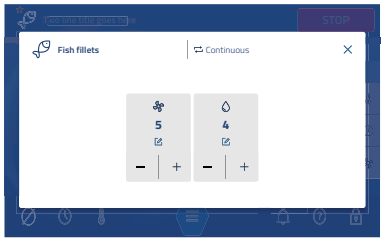


tray **list**; just touching the one you are interested in, you can display the programmed values

time remaining to complete processing the individual tray

the key makes you go from the display of the cell display to that of the core probe

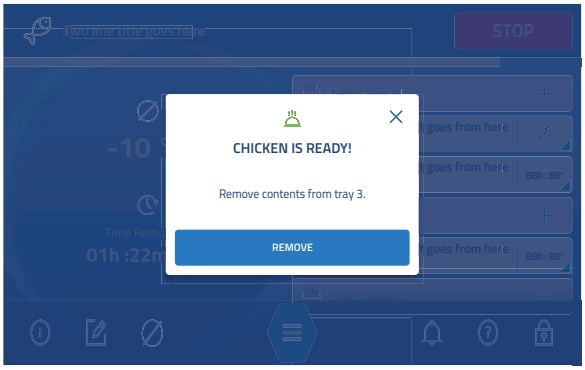
arranges the trays from number 1 to 18 and vice versa



modifies values, in case of continuous cycle and fan speed

information on the cycle in progress

READY TRAY

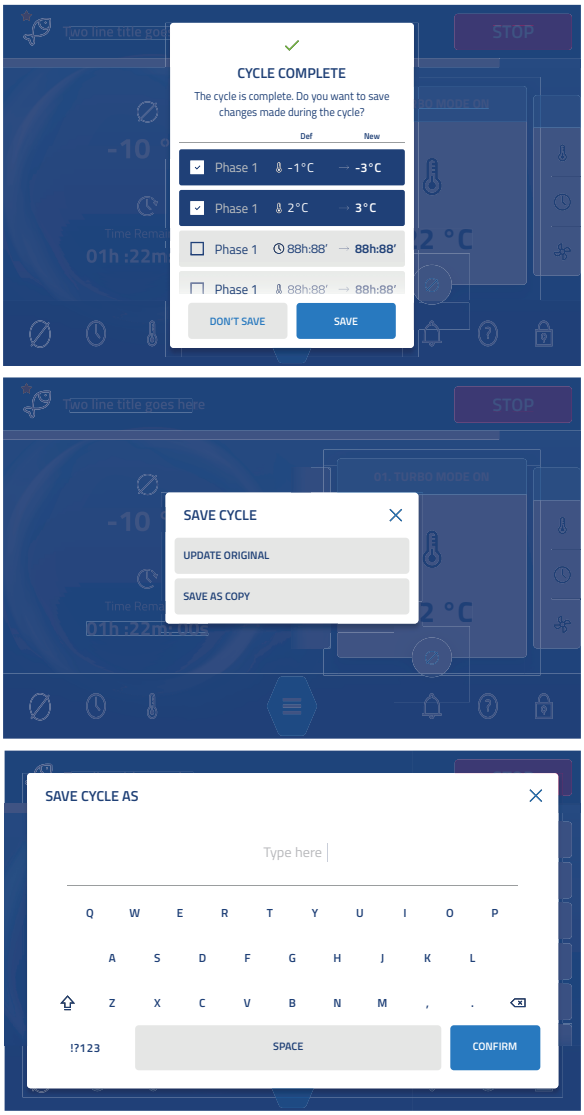


A screen warns that it is possible to remove the tray (because it has reached the set core temperature or because the set time has expired)

MANAGING THE CHANGES MADE DURING A CYCLE

If changes were made during the cycle, when it ends, a screen appears asking if you want to save the changes.
If you choose to:

- **not save**, the changes made during the cycle just ended will not be stored. At the next start of the same, the original parameters with which the cycle was saved will be applied.
- **save**, the changes made during the cycle just ended will be saved; in this last case a list of all the values modified with respect to the originals is presented; by ticking, it is possible to decide which values to replace and which ones not. If you have changed
  - a user's cycle you can decide if the cycle with the new values has to **overwrite** the original one or if you wish to **create a copy cycle**.
  - a Manufacturer's cycle saving the changes will automatically create a **copy cycle**. It is not possible to modify a cycle of the Manufacturer and overwrite it.
- In this case there will therefore be two cycles, the starting one - e.g. FISH - which will keep the original parameters with which it was created and a modified one - e.g. BLUE FISH - with the new parameters. With the cycles stored by Irinox it is not possible to make permanent but only temporary changes, i.e. active only on the cycle in progress.



F35

PRACTICAL EXAMPLE

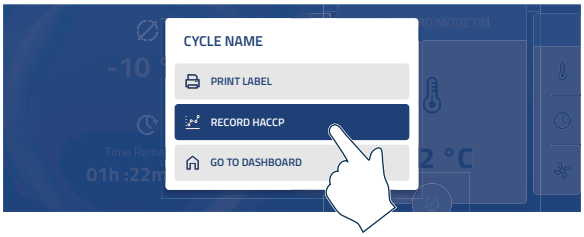
Variations were made during the "FISH" cycle, for example the change in temperature and the percentage of humidity expected in the cell. Here's what happens the next time the cycle starts based on the chosen options:

"FISH" cycle original parameters	Parameters modified during the cycle in progress	If at the end you chose ...	On the next start the "FISH" cycle ...	Parameters proposed when the cycle is next started
cell temp.: **-18°C | 0°F** humidity: **4**	cell temp.: **-20°C | -4°F** humidity: **5**	Not to save	it will propose the **same parameters** as when it was saved	cell temp.: -18°C | 0°F humidity: 4
		Save | overwrite the original (only personal cycles)	The "FISH" cycle will propose the **new parameters** with which it was saved at its end	cell temp.: -20°C | -4°F humidity: 5
		Save | save as a copy	The "FISH" cycle will propose the same parameters with which it was saved but there is another "SEA FISH" cycle with the new parameters	FISH: cell temp.: -18°C | 0°F humidity: 4 SEA FISH: cell temp.: -20°C | -4°F humidity: 5

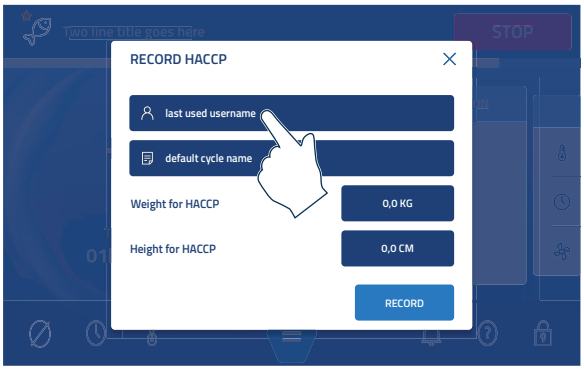
HACCP

HACCP is a set of prevention procedures, useful for ensuring the hygiene and wholesomeness of food through its properprocessing.
This protocol is called HACCP (Hazard Analysis and Critical Control Points)
dei punti di criticità).
The equipment **always saves HACCP data**; they describe what happened in each cycle, for example how many times the door was opened during it, any interruptions in the cycle, etc. but it is also possible to save them in detail.
At the end of the cycle, in fact, it is possible to return to the work screen ("GO TO THE DASHBOARD") or to save the HACCP data in detail (in any case, they are stored more briefly by the machine).
If you choose the "RECORD HACCP" option, you must fill in the screen that appears by entering:

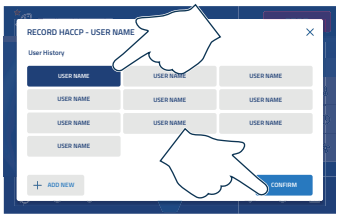
- the **name of the person** that followed the cycle (e.g. John Smith); you can select it from a list of names that already exist or, if not there, touch the "+" key and enter it.
- the **name** of the cycle just completed
- the **weight** of the treated food
- the **thickness** of the treated food.



F36



enter **the name** of the person who followed the cycle



if the name already exists in the list, select it and confirm



if the name you are looking for is not included in the list, enter it

F37



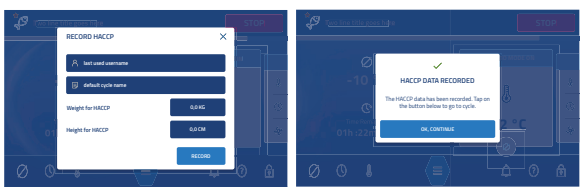
enter **the name** of the cycle just concluded

F38



enter **the weight** of the treated food

F39



enter **the thickness** of the treated food

F40

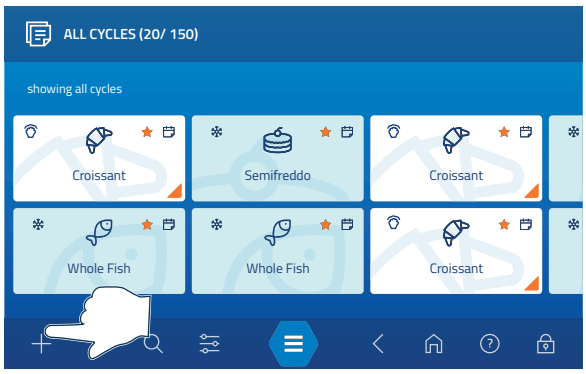
CREATING A NEW CYCLE (ONLY 10” DISPLAY)

F41 Access the cycle modification screen and touch the **“+”** icon.

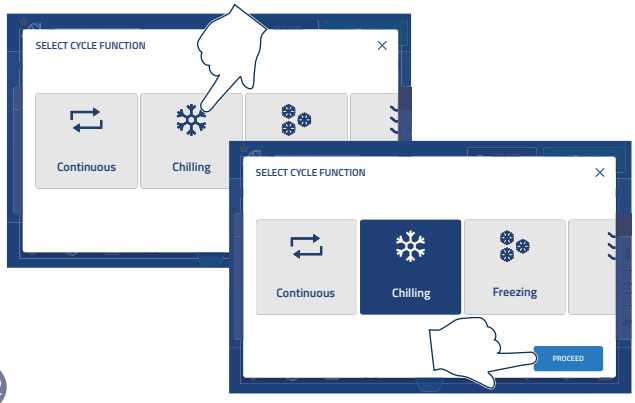
F42 Select the desired **function** (for instance Chilling). Confirm with **“PROCEED”.**

F43 **Select the base cycle** on which the make all the changes to adapt it to your requirements. The 4 steps required to create a cycle will be explained in detail later:

- setting the parameters;
- assigning an icon;
- assigning an identifying colour;
- assigning a name.



F41



F42



F43

F23

STEP 1 | Setting the cycle PARAMETERS

A window is displayed with three different standard phases:

- pre-cooling or pre-heating phase
- base phase
- maintenance phase.

To each of them you can **attribute some settings** to customize the cycle you are creating, see page **44**. At the end of the settings, press the **“SAVE AND PROCEED”** key to save the entered parameters and access the following setting step.

PHASE	POSSIBLE INTERVENTIONS	
Pre-cooling or Pre-heating	-	-
Following phases (cooling demoulding heating drying proving)	**adding** additional phases, if required	up to a maximum of 15 phases
	deleting	every cycle must contain at least one phase, deleting is therefore possible only if you create more than one phase
	setting its parameters	see page **44**
Maintenance	**setting its parameters**	see page **44**

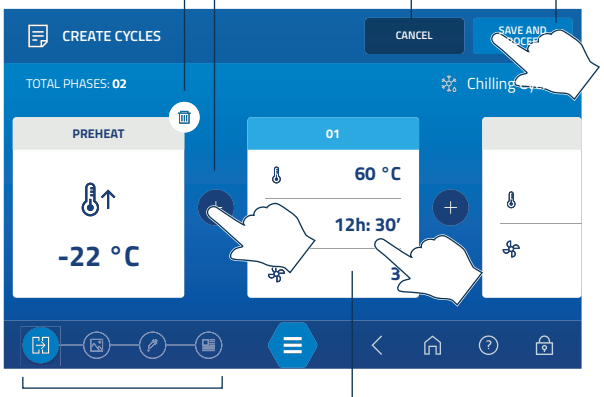
F44 Setting the cycle parameters

Adds new phases to the base phase

Saves the parameters entered and lets you proceed

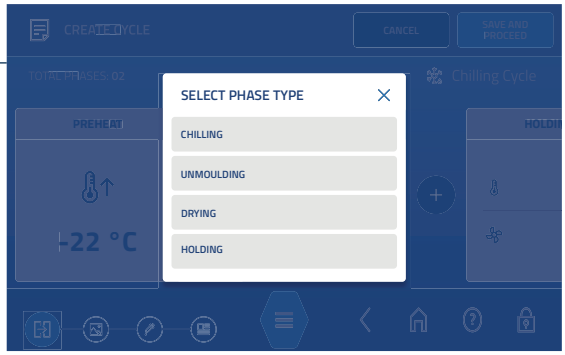
Deletes the phase

Deletes the entered parameters

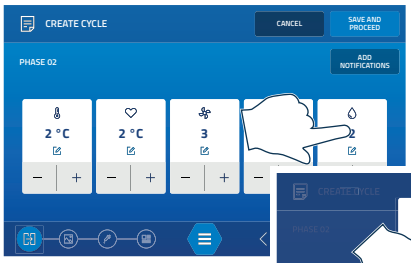


This bar shows the steps carried out and those still missing to save the step (at this point you are carrying out step 1)

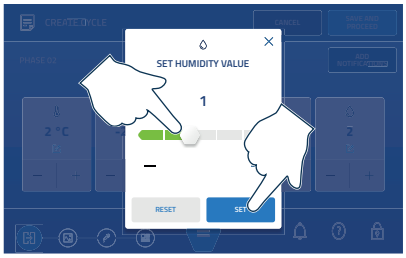
Setting the phase parameters, for the details, see page **44**

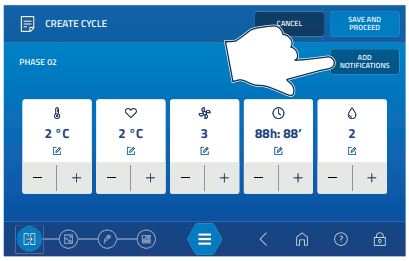


The phases can be of six different types: (cold, hot, drying, proving, demoulding and maintenance)
Each one has different parameters.



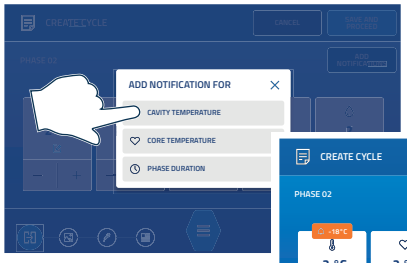
example of humidity setting
(ventilation and humidity are present only in some models)

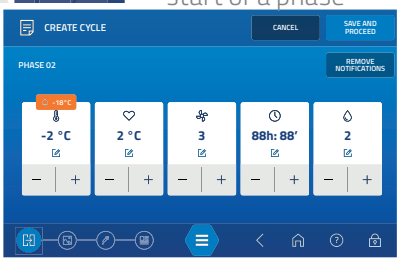




You can also set a notification for each phase.
Notifications are machine warnings (via pop-ups) highlighting that:

- the cell or core temperature has reached a certain temperature
- a certain time has elapsed since the start of a phase





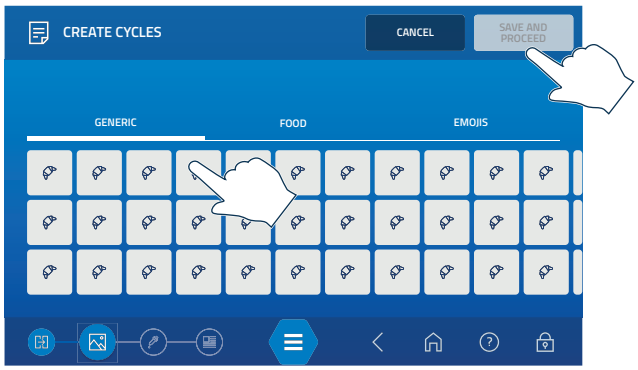
the orange rectangle shows that the phase has a notification

Function	Phase ...	Parameters that can be set for each phase					
		Cell temp. [°C | °F]		Core temp. [°C | °F]		Humidity	
		Min	Max	Min	Max	Min	Max
Cooling down	**Pre-cooling**	-20 °C | 68 °F	20 °C | 68 °F	-	-	-	-
	Cooling down	-20 °C | 68 °F	50 °C | 122°F	0 °C | 32°F	60 °C | 140 °F	0	0
	Demoulding	0 °C | 32°F	20 °C | 68 °F	0 °C | 32°F	60 °C | 140 °F	-	-
	Maintenance	0 °C | 32°F	20 °C | 68 °F	-	-	-	-
Freezing	**Pre-cooling**	-35 °C | -31°F	20 °C | 68 °F	-	-	-	-
	Cooling down	-35 °C | -31°F	20 °C | 68 °F	-25 °C | -13°F	60 °C | 140 °F	0	0
	Demoulding	5 °C | 41°F	20 °C | 68 °F	-	-	-	-
	Maintenance	-35 °C | -31°F	-15 °C | 5 °F	-	-	-	-
Cold maintenance	**Pre-cooling**	-25 °C | -13°F	10 °C | 50°F	-	-	-	-
	Cooling down	-25 °C | -13°F	10 °C | 50°F	0 °C | 32°F	0 °C | 32°F	0	0
	Maintenance	-25 °C | -13°F	10 °C | 50°F	-	-	-	-
Maintenance maintenance	**Pre-heating**	10 °C | 50°F	75 °C | 167 °F	-	-	-	-
	Heating	10 °C | 50°F	75 °C | 167 °F	-	-	0	6
	Maintenance	10 °C | 50°F	75 °C | 167 °F	-	-	-	-
Defrosting	**Pre-cooling**	-25 °C | -13°F	40 °C | 104°F	-	-	0	0
	Cooling down	-25 °C | -13°F	10 °C | 50°F	-20 °C | 68 °F	10 °C | 50°F	0	0
	Heating	-20 °C | 68 °F	50 °C | 122°F	-10 °C | 14°F	10 °C | 50°F	0	6
	Maintenance	0 °C | 32°F	10 °C | 50°F	-	-	-	-
Ready to serve	**Pre-cooling**	-20 °C | 68 °F	40 °C | 104°F	-	-	-	-
	Cooling down	-25 °C | -13°F	15 °C | 59°F	-20 °C | 68 °F	10 °C | 50°F	0	0
	Heating	-20 °C | 68 °F	85 °C | 185 °F	-15 °C | 5 °F	75 °C | 167 °F	0	6
	Maintenance	-15 °C | 5 °F	70 °C | 158 °F	-	-	-	-
Low temperature cooking	**Pre-heating**	30 °C | 86°F	85 °C | 185 °F	-	-	-	-
	Cooling down	-35 °C | -31°F	50 °C | 122°F	-25 °C | -13°F	60 °C | 140 °F	0	0
	Heating	30 °C | 86°F	85 °C | 185 °F	-15 °C | 5 °F	75 °C | 167 °F	0	6
	Proving	40 °C | 104°F	85 °C | 185 °F	40 °C | 104°F	75 °C | 167 °F	0	6
	Maintenance	-35 °C | -31°F	85 °C | 185 °F	-	-	-	-
Direct leavening	**Pre-heating**	30 °C | 86°F	50 °C | 122°F	-	-	-	-
	Cooling down	-35 °C | -31°F	10 °C | 50°F	-25 °C | -13°F	35 °C | 95°F	0	0
	Heating	-20 °C | 68 °F	50 °C | 122°F	-10 °C | 14°F	40 °C | 104°F	0	6
	Drying	30 °C | 86°F	60 °C | 140 °F	-	-	-	-
	Maintenance	-25 °C | -13°F	40 °C | 104°F	-	-	-	-
Programmed leavening	**Pre-heating**	-35 °C | -31°F	10 °C | 50°F	-	-	-	-
	Cooling down	-35 °C | -31°F	10 °C | 50°F	-25 °C | -13°F	35 °C | 95°F	0	0
	Heating	-20 °C | 68 °F	50 °C | 122°F	-10 °C | 14°F	40 °C | 104°F	0	6
	Drying	30 °C | 86°F	60 °C | 140 °F	-	-	-	-
	Maintenance	-25 °C | -13°F	40 °C | 104°F	-	-	-	-
Proving-retarder	**Pre-cooling**	-35 °C | -31°F	10 °C | 50°F	-	-	-	-
	Cooling down	-35 °C | -31°F	10 °C | 50°F	-25 °C | -13°F	35 °C | 95°F	0	0
	Heating	-20 °C | 68 °F	50 °C | 122°F	-10 °C | 14°F	40 °C | 104°F	0	6
	Drying	30 °C | 86°F	60 °C | 140 °F	-	-	-	-
	Maintenance	-25 °C | -13°F	40 °C | 104°F	-	-	-	-
Chocolate	**Pre-cooling**	-35 °C | -31°F	15 °C | 59°F	-	-	-	-
	Pre-heating	15 °C | 59°F	60 °C | 140 °F	-	-	-	-
	Cooling down	-35 °C | -31°F	15 °C | 59°F	-	-	-	-
	Heating	15 °C | 59°F	60 °C | 140 °F	0 °C | 32°F	50 °C | 122°F	0	6
	Drying	15 °C | 59°F	60 °C | 140 °F	-	-	-	-
	Maintenance	-25 °C | -13°F	60 °C | 140 °F	-	-	-	-
Pasteurization	**Pre-heating**	30 °C | 86°F	85 °C | 185 °F	-	-	0	6
	Cooling down	-35 °C | -31°F	50 °C | 122°F	-25 °C | -13°F	60 °C | 140 °F	0	0
	Heating	30 °C | 86°F	85 °C | 185 °F	-15 °C | 5 °F	75 °C | 167 °F	0	6
	Proving	50 °C | 122°F	85 °C | 185 °F	-	-	0	6
	Maintenance	-35 °C | -31°F	10 °C | 50°F	-	-	-	-
Drying	**Pre-heating**	30 °C | 86°F	85 °C | 185 °F	-	-	-	-
	Heating	30 °C | 86°F	85 °C | 185 °F	50 °C | 122°F	75 °C | 167 °F	0	0
	Drying	30 °C | 86°F	85 °C | 185 °F	-	-	-	-
	Maintenance	30 °C | 86°F	85 °C | 185 °F	-	-	-	-
Non-Stop Cooling	Cooling down	-10 °C | 14°F	10 °C | 50°F	3 °C | 38°F	60 °C | 140 °F	-	-
Non-Stop Freezing	Cooling down	-35 °C | -31°F	-10 °C | 14°F	-20 °C | 68 °F	60 °C | 140 °F	-	-

F23

STEP 2 | Assigning an ICON to the cycle

After setting all the phases as per your requirements, you can assign the cycle an **icon** to easily identify it. At the end of the settings, press the **"SAVE AND PROCEED"** key to save the entered parameters and access the following setting step.

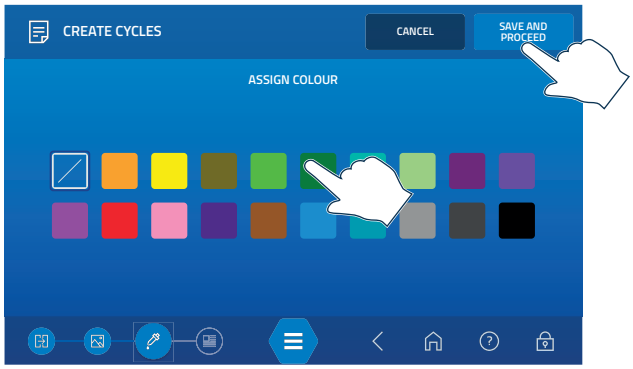


F46 **Assigning an icon to the cycle**

F23

STEP 3 | Assigning an identifying COLOUR to the cycle

After setting all the phases as per your requirements, you can assign the cycle a **colour** to easily identify it. At the end of the settings, press the **"SAVE AND PROCEED"** key to save the entered parameters and access the following setting step.

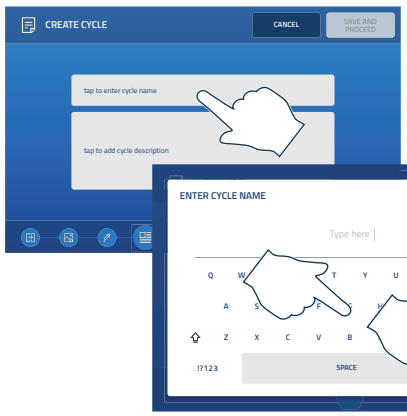


F45 **Assigning an identifying colour to the cycle**

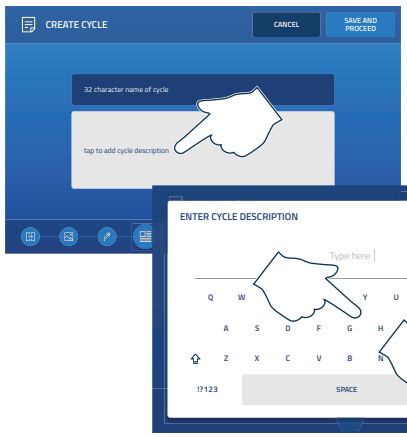
F23

STEP 4 | Assigning a NAME or a DESCRIPTION to the cycle

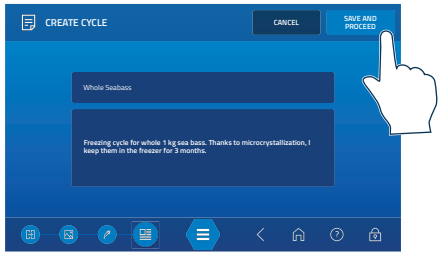
To identify a cycle with greater ease, you can assign it a name (32 characters max, spaces included). If you wish, you can also add a description of the cycle characteristics.



Assigning a **name** to the cycle

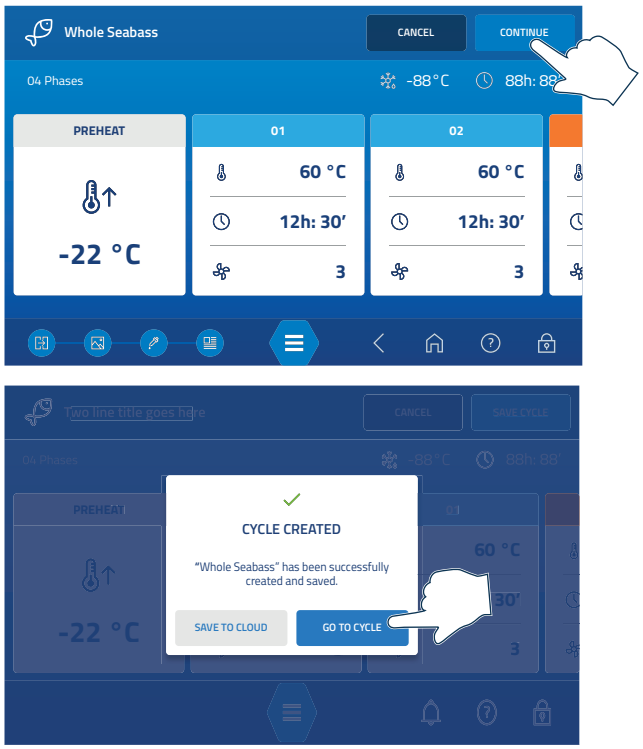


Assigning a **description** to the cycle (500 characters max)



F47 **Assigning a name and a description to the cycle**

F23 After setting the parameters of the new cycle and assigning an icon, colour and name to it, you need to save it.



F48 **Saving the created cycle**

MODIFYING A STORED CYCLE

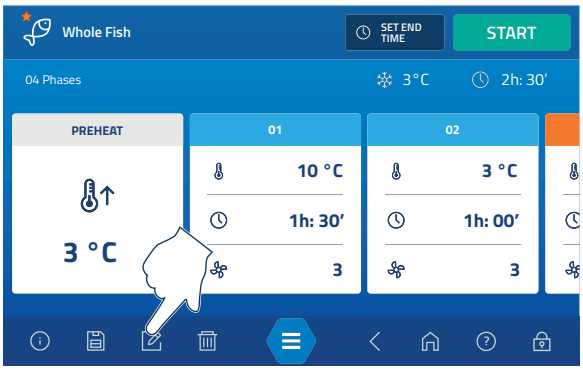
Cycles can always be modified. Modifications can be done:

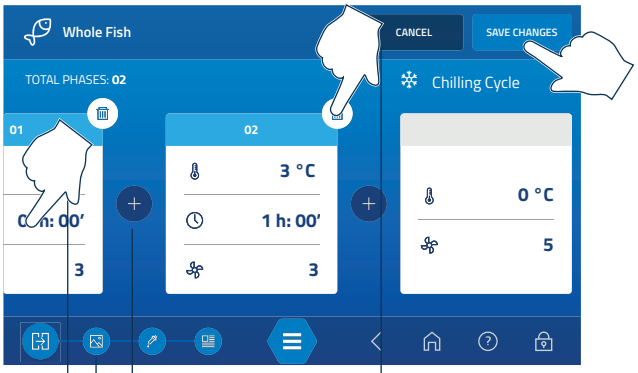
- while the **cycle is in progress**: in this case, at the end of the cycle you will be asked if the cycle must be saved with the new parameters (see page **40**):
  if the cycle is saved, it will be:
  - **modified permanently** with the new parameters if the starting cycle had been created by the user
  - **a copy will be created** if the starting cycle is Irinox's.

  if the cycvle is NOT saved, the changes made during the cycle itself will not be stored.
- **accessing its window**: in this case the changes will be permanent if the cycle has been created by the user, with cycles created by Irinox, a copy will be saved.

The possible changes are: changes in the parameters of each individual phase (cell and core temperatures, duration, and, if available, ventilation and humidity), addition of new phases, removal/addition of notifications, variations on assigned colours or icons, name change.

At the end of the changes you must save them by pressing the "Save changes" button in each window.

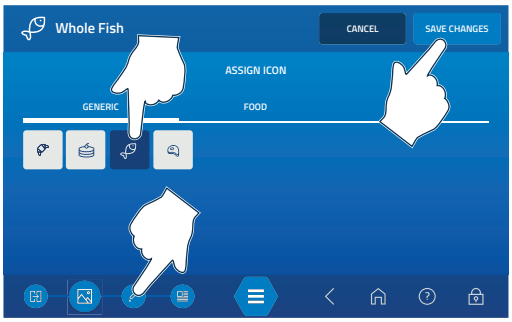




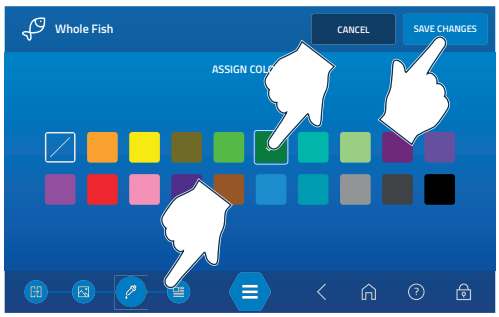
Deletion of a phase (operation possible only if the phases are more than one)

Addition of a new phase to the cycle

Assigning a new icon to the cycle

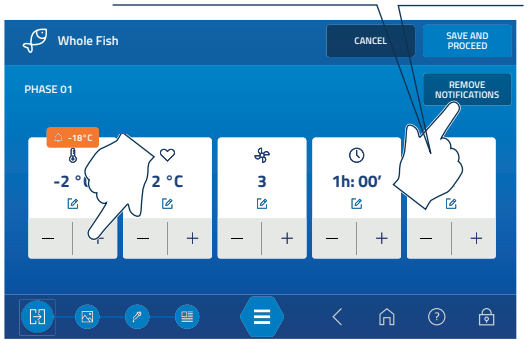


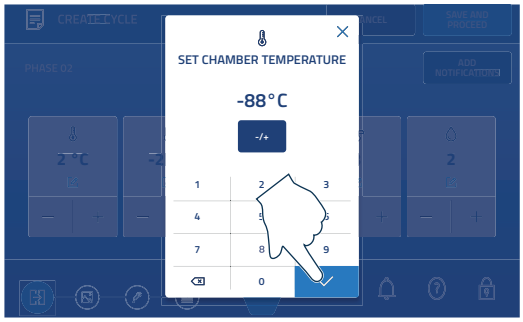
Assigning a new colour to the cycle



Modification of the parameters of a phase

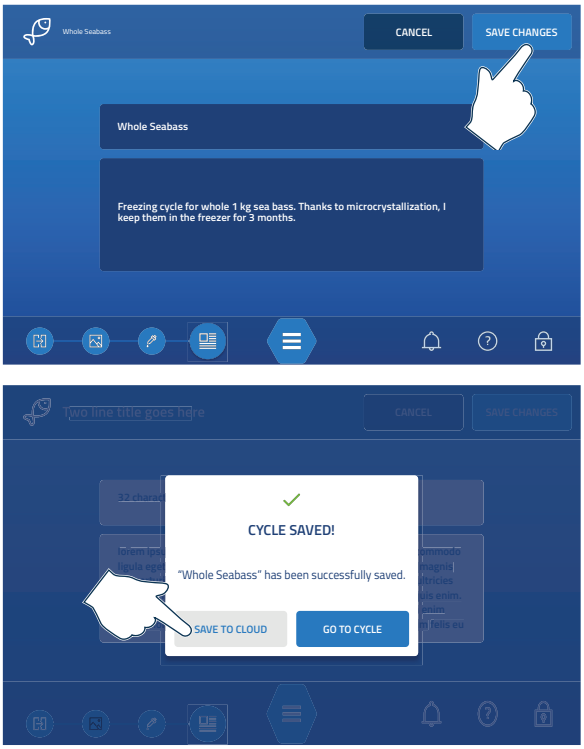
Removal of a notification (a pop-up will ask for confirmation of the deletion)





F49 **Modification of an already stored cycle**

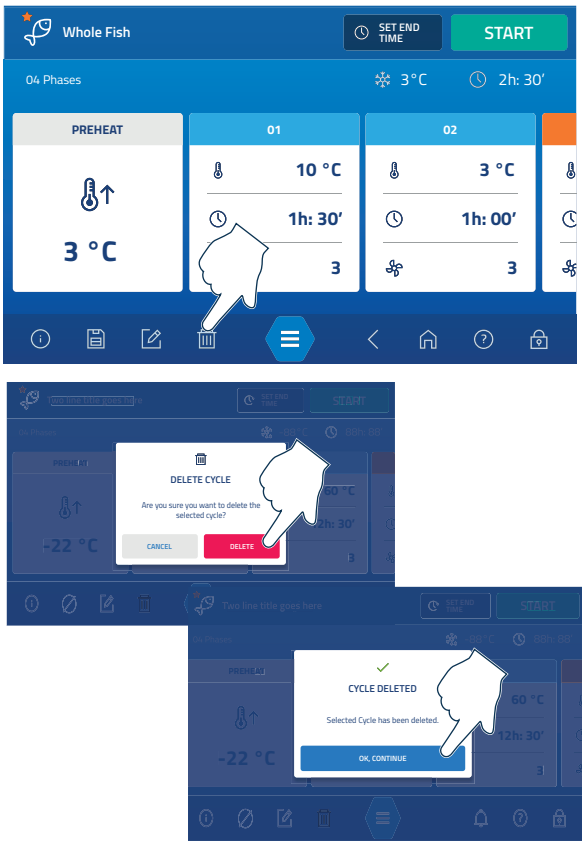
The cycles **created by Irinox** can be modified but NOT permanently. In case of modifications, a copy of the cycle itself can be saved with the modifications made to the parameters of interest.
This possibility allows you to quickly create customized cycles, speeding up the setting operations.



F50 **Saving a modified cycle**

DELETING AND EXISTING CYCLE

F23 The cycles **created by the user** can always be deleted, on the other hand, those **created by Irinox** CANNOT be deleted.



F51 **Deleting an already stored cycle**

E Settings

ID CODE

Press the service key in the Lock Screen and enter code Irix8919

DEFROSTING

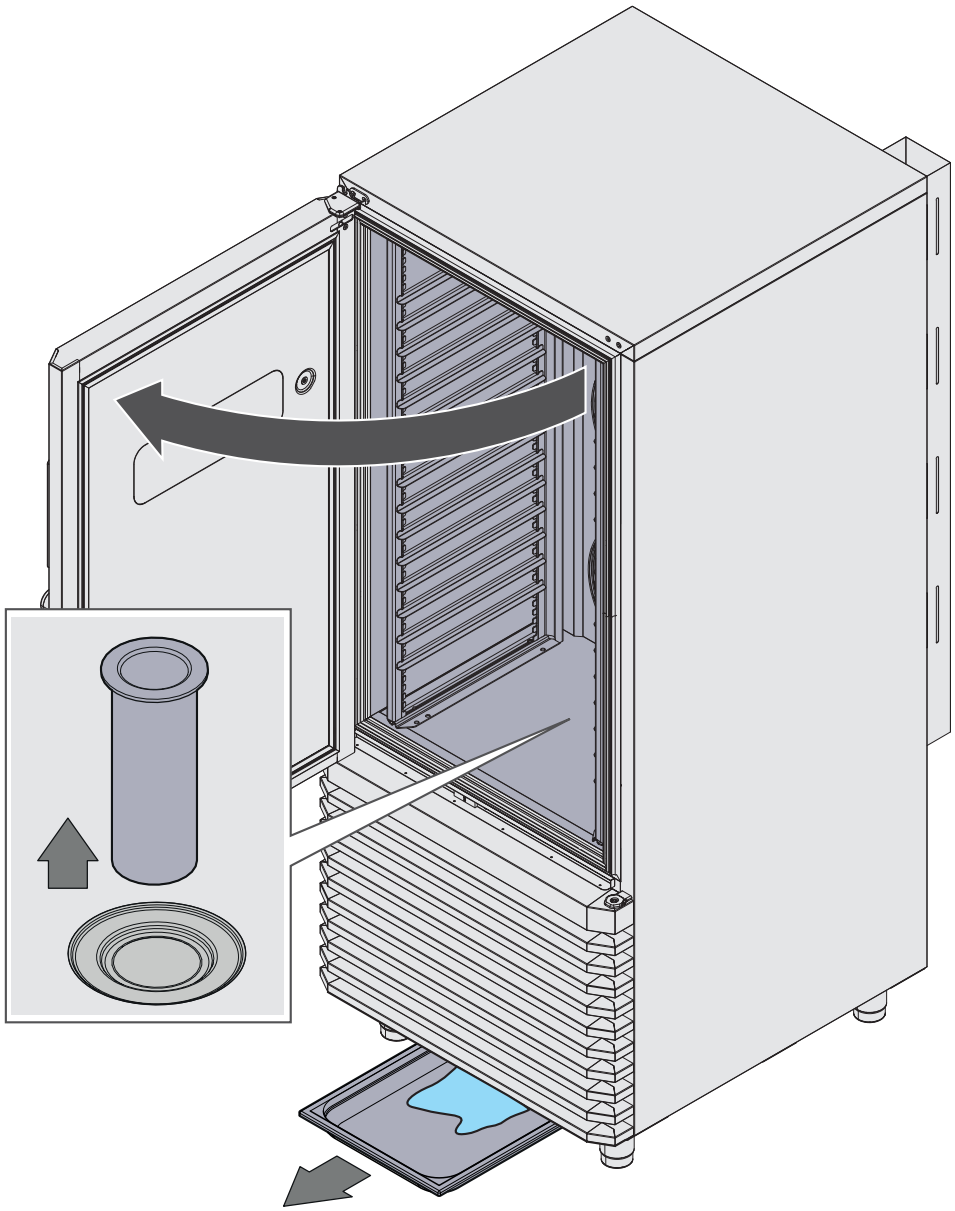
QUICK DEFROSTING:

F53 This cycle allows rapid defrosting of the evaporator so that you can continue working even without having completely dried the cell. We suggest using rapid defrosting **between one cycle and the next**, to optimize the operation of the blast chiller. Defrosting must be carried out with the door open, making sure that the condensate drain plug located on the bottom of the cell has been removed.

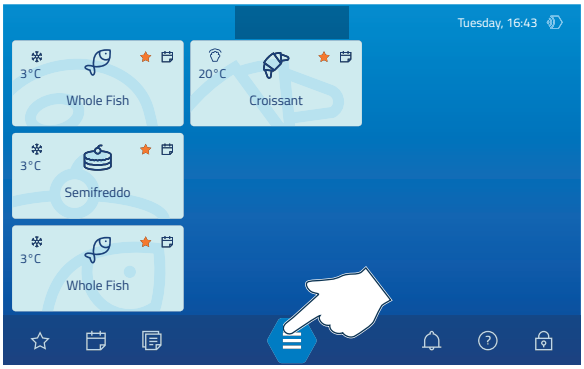
DEFROSTING:

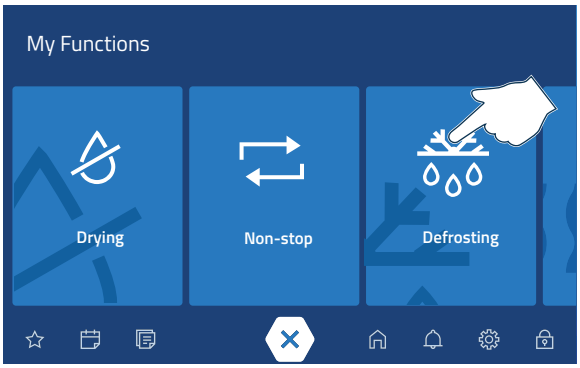
F53 This cycle allows you to perform the correct defrosting of the blast chiller in about 30 minutes and is essential to always guarantee maximum hygiene and performance. We suggest carrying out this cycle **at the end of each working day**. Defrosting must be carried out with the door open, making sure that the condensate drain plug located on the bottom of the cell has been removed.

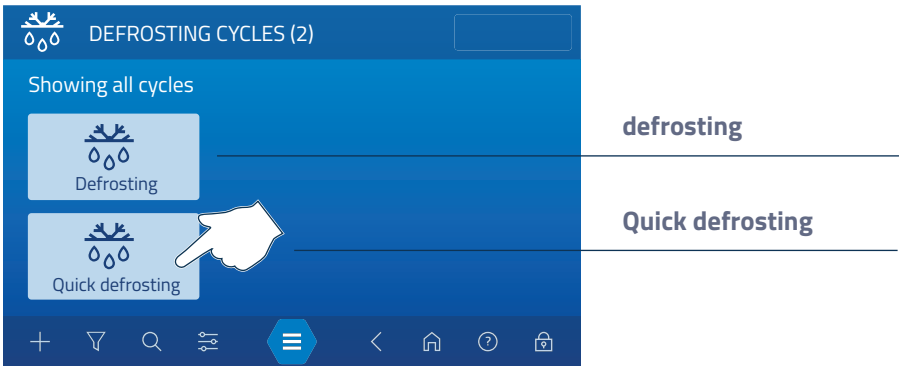
⚠ Do not use mechanical devices or other means to accelerate the defrosting process, other than those recommended by the manufacturer.



F52 Defrosting must be carried out with the door open, making sure that the condensate drain plug located on the bottom of the cell has been removed.



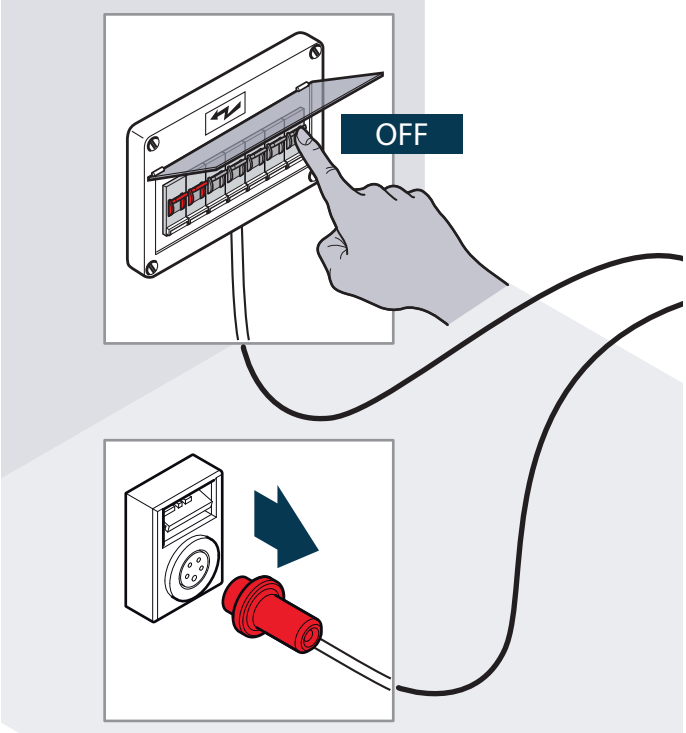




F53 **Starting a quick defrost cycle**

Maintenance

Safety warnings



- Before carrying out any routine maintenance, it is necessary to disconnect the power supply of the equipment. The operator must be at all times in a position to verify that no connection is restored.
- The operator in charge of cleaning must be provided with adequate personal protective equipment (see chapter "**Personal protective equipment (PPE): what they are and why they should be used**" on page **9**).
- Extraordinary maintenance operations (e.g. replacement of faulty components) are reserved for specialized maintenance personnel. The operator must limit himself to the normal routine cleaning of the surfaces, complying with the following warnings and the functions indicated in the specific chapter. For extraordinary maintenance, contact a Service Centre requesting the intervention of an authorized technician.
- A sign must be placed near the cable with the blast chiller power supply, indicating that disconnection has taken place as maintenance or cleaning is in progress, and the power supply must not be restored.

The warranty lapses in the event of damage caused by poor or incorrect maintenance (e.g. use of unsuitable detergents).

- All cleaning operations of the blast chiller must be performed with a new cloth, not used on other appliances and not contaminated by other substances, which could alter the characteristics of the steel and plastic surfaces.
- To clean any component or accessory DO NOT use:

- abrasive or powder detergents;
- aggressive, flammable, corrosive detergents or solvents (e.g. hydrochloric/muriatic or sulphuric acid, caustic soda, etc.). Warning! Do not use these substances even to clean the floor under the equipment;
- abrasive or pointed tools (e.g. abrasive sponges, scrapers, steel brushes, etc.);
- jets of steam or pressurized water.

On first use, wash the chamber using a cloth soaked in a neutral-based detergent and finish with rinsing and drying with the door open with a manual defrost cycle (remember to remove the plug on the bottom of the cell).

- The substances used for cleaning and disinfecting the surfaces of the blast chiller must be compatible with the materials of the blast chiller and with hygiene requirements.

- Do not remove the blast chiller protections to perform maintenance and cleaning operations.
- Make sure you have completely dried the blast chiller before use.
- When disposing of the blast chiller, it is necessary to destroy its identification plate, as well as the documentation provided for purchase.

Ordinary cleaning

Cleaning the control panel

F54 Use a cloth lightly soaked in a specific (non-alcoholic) product for crystal following the instructions of the detergent manufacturer.
Do not spray too much product to avoid infiltrations that might damage the display.

Cleaning of steel surfaces and the inside of the refrigerated compartment

F55 Use a cloth soaked in a neutral-based detergent or specific products for steel. Finish with rinsing and drying with the door open with a manual defrost cycle. Remove the plug on the bottom of the cell. Cleaning of the refrigerated compartments must be done daily to maintain high levels of hygiene and the performance of the equipment. Check that the water contained in the condensate collection tray under the condenser does not stagnate for a long time. If yes, contact the Manufacturer to find solutions.

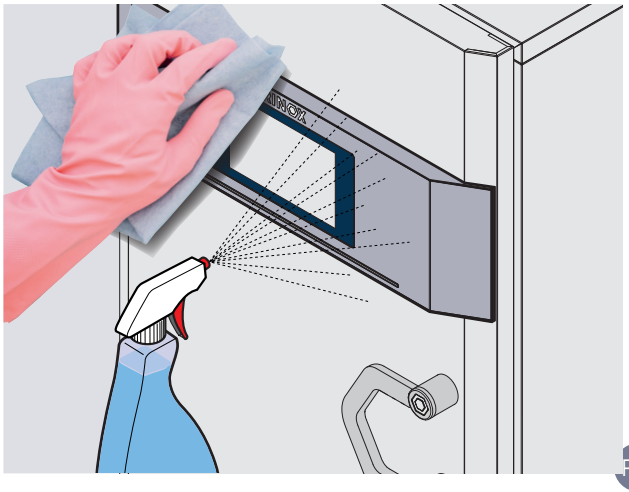
Cleaning the slots in the compressor unit compartment

F56 We also recommend you vacuum the dust accumulated on the slots of the condenser grille approximately every 30 days. This practice is very important to maintain high levels of hygiene and the performance of the equipment.

Cleaning the core probe

Before cleaning the core probe, always wait for it to cool down. Use a cloth soaked in warm soapy water or specific products for steel. Finish with a rinse and dry.

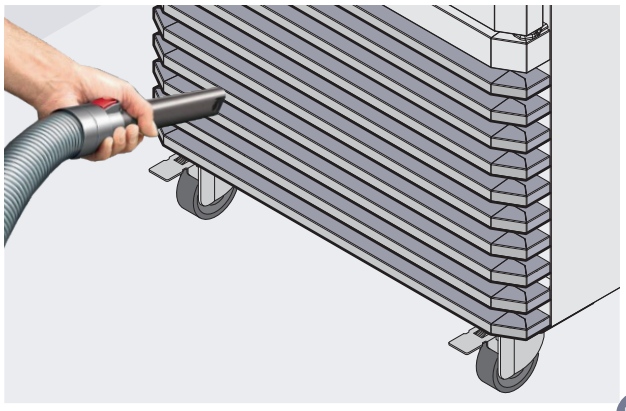
Handle the probe carefully as it is very sharp and reaches high temperatures after use.



F54



F55



F56

Defrosting

At the end of the day and between one cycle and another, it is always recommended to start a defrost cycle, see page **49.**

Emptying the condensate tray

F57 The blast chiller is equipped with a special basin to collect condensation and washing water, located in the lower part of the cabinet. Periodically empty and clean the bowl, pulling it out from under the cabinet.

Cleaning the seal

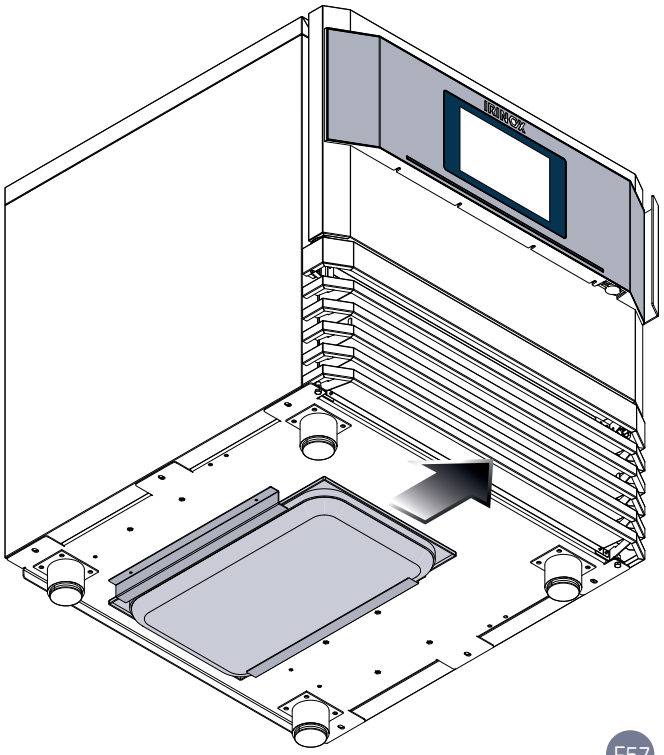
Periodically check the condition and tightness of the door seal; if it is damaged, contact an authorized dealer or service centre for replacement.
Clean it with a cloth soaked in warm soapy water. Finish with rinsing and drying with the door open with a manual defrost cycle.

Humidification kit maintenance

For the maintenance of the humidification kit, where present, contact an authorized technician at the frequency indicated in the scheduled maintenance table.

Weekly cleaning

At the same time also clean the plastic of the seal to ensure perfect adherence.

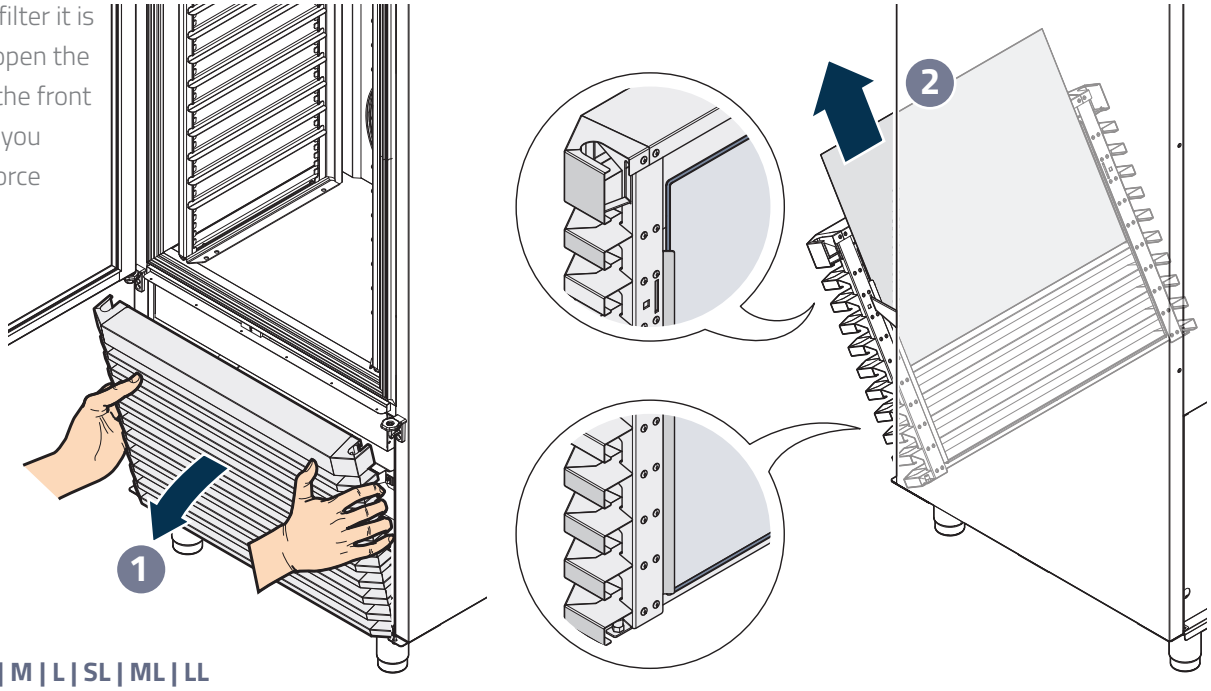


F57

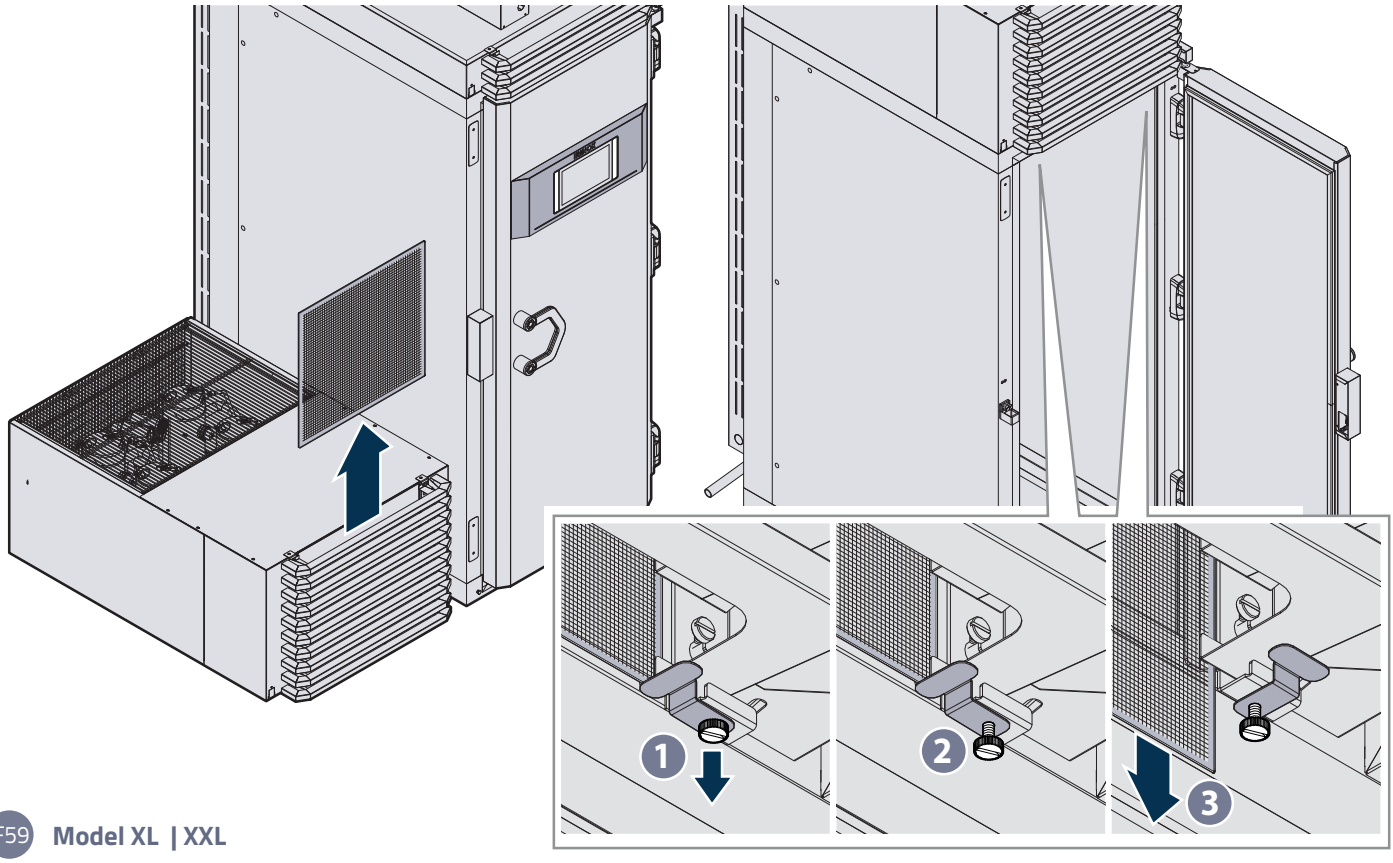
Cleaning and replacing the filter

F58 F59 The filter must be cleaned every 20 hours or weekly, also based on the working conditions of the machine (if the environment is very dusty, such as with flour or similar, cleaning will be more frequent). Clean the filter by blowing it with compressed air, alternatively wash it with hot water and a neutral detergent or replace it. After cleaning, when closing the grille, make sure that the plastic pins lock into the appropriate spaces. Do not operate the machine without a filter or with a filter that is not perfectly dry.

To access the filter it is necessary to open the door and pull the front grille towards you with a slight force



F58 **Model S | M | L | SL | ML | LL**



F59 **Model XL | XXL**

Maintenance table

Maintenance activity	Daily	Weekly	Monthly	Every six monthly	Annually	Biennially	Electrical identifying code	Notes
ORDINARY CLEANING OPERATIONS								
Defrosting with the door open	C							
Core probe cleaning	C						RV4	
Door seal cleaning		C						
Chamber cleaning (with neutral detergent)			C					
Condenser filter cleaning		C						
Multi Rack cleaning			C					
Nebulizer nozzle cleaning (with humidification kit)					T		RV7	
CHECKS								
Door alignment and closure checks					T			
Evaporator surface check					T			
Condenser surface check					T			
Electrical panel check (connection check and cleaning)					T			
Core probe reading check					T		RV4	
Air probe reading check					T		RV1	
Humidity probe reading check (with humidification kit)					T		RV7	
Ambient probe reading check					T		RV6	
Condenser probe reading check					T		RV8.1/2/3	
Sanigen absorption check (0.003A)					T		SN1	
Door element absorption check					T		R4	
Evaporator fan absorption check					T		M4/5/6	
Condenser fan absorption check					T		M7	
Compressor absorption check					T		M1/2/3	
Water solenoid valve operation check					T		YV2	
Heating element absorption check					T		R1/2/3	
Gas leak check					T			
FUNCTIONAL TESTS								
Cooking test (only for Excellence configfuration)					T			
Pull down test					T			
REPLACEMENT OF COMPONENTS SUBJECT TO WEAR								
Door seal replacement					T			
Complete nebulizer replacement (with humidification kit)						T	RV7	
Water filter replacement (with humidification kit)					T			
Compressor contactor replacement						T	KM1	
Heating element contactor replacement						T	KM3	
Starting capacitor replacement					T		C4/5/6/7	
Frame cover replacement						T		
System probe replacement (air/evap./capacitor)						T	RVx	
Sanigen capsulereplacement					T			
Condensation drain tube replacement						T		
Condenser air filter replacement					T			

C: customer
T: technician

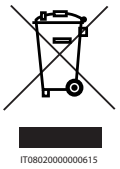
Downtime

During periods of inactivity, disconnect the power supply. Protect the external steel parts of the equipment by wiping them with a soft cloth soaked in Vaseline oil. Leave the door ajar in order to ensure proper air exchange.
Upon recovery, before use:

- thoroughly clean the equipment and accessories;
- reconnect the equipment to the power supply;
- check the equipment;
- restart the equipment for at least 60 minutes without any food inside.

End of life disposal

Disconnection from the electrical and hydraulic circuits must only be carried out by qualified technicians. If present, recover and correctly dispose of:
refrigerant gas;
non-freezing solutions present in hydraulic circuits, preventing spills or leaks into the environment.
Pursuant to art. 13 of Legislative Decree No. 49 of 2014 "Implementation of the WEEE Directive 2012/19/EU on electrical and electronic waste"



The barred bin specifies that the product was placed on the market after 13 August 2015 and that at the end of its useful life it must not be treated as other waste but must be disposed of separately.

All the appliances are made of recyclable metal materials (stainless steel, iron, aluminium, galvanized sheet, copper, etc.) in a percentage greater than 90% by weight. Make the equipment unusable for disposal by removing the power cable and any compartment or cavity closing device (where present). It is necessary to pay attention to the management of this product at its end of life by reducing negative impacts on the environment and improving the efficiency of use of resources, applying the principles of "polluter pays", prevention, preparation for reuse, recycling and recovery. Please note that the abusive or incorrect disposal of the product entails the application of the penalties provided for by the current legislation.

Information on disposal in Italy

In Italy WEEE equipment must be delivered:

- to Collection Centres (also called ecological islands or ecological platforms)
- to the dealer where you buy new equipment, which is required to collect it free of charge ("one on one" collection).

Information on disposal in European Union countries

The EU WEEE equipment directive has been transposed differently by each country, therefore if you want to dispose of this equipment we suggest you contact the local authorities or the dealer to ask for the correct method of disposal.

Building materials

Stainless steel: construction of the case;
Plastic parts;
Refrigerant gas: in the refrigeration circuit;
Compressor oil: in the cooling circuit;
Copper: electrical system and cooling circuit.

Information on disposal in non-European Union countries

If you wish to dispose of this equipment we suggest that you contact your local authorities or the Dealer to ask for the correct method of disposal.

Disposal information in USA/Canada

In particular for US/CAN market, apply the following guidelines:

- the recovery process is supervised at all times by a competent person;
- recovery equipment and cylinders conform to the appropriate standards.
- Make sure that cylinder is situated on the scales before recovery takes place.
- Purging the refrigerant system with the appropriate recovery machine. During the purging procedure, do not exceed the maximum working pressure of the cylinder, even temporarily.
- When the cylinders have been filled correctly and the process completed, make sure that the cylinders and the equipment are removed from site promptly. Recovered refrigerant shall not be charged into another REFRIGERATING SYSTEM unless it has been cleaned and checked.

- Equipment shall be labelled stating that it has been de-commissioned and emptied of refrigerant. The label shall be dated and signed
- Removal and evacuation procedure:
  - a) safely remove refrigerant following local and national regulations
  - b) purge the circuit with inert gas
  - c) evacuate (optional for A2L)
  - d) purge with inert gas (optional for A2L)
  - e) open the circuit by cutting or brazing
- The refrigerant charge shall be recovered into the correct recovery cylinders if venting is not allowed by local and national codes. For appliances containing flammable refrigerants, the system shall be purged with oxygen-free nitrogen to render the equipment safe for flammable refrigerants. This process might need to be repeated several times.
- Compressed air or oxygen shall not be used for purging refrigerant systems.
- When transferring refrigerant into cylinders, ensure that only appropriate refrigerant recovery cylinders are employed. Ensure that the correct number of cylinders for holding the total system charge is available. All cylinders to be used are designated for the recovered refrigerant and labelled for that refrigerant. Cylinders shall be complete with pressure-relief valve and associated shut-off valves in good working order. Empty recovery cylinders are evacuated and, if possible, cooled before recovery occurs.
- The recovery equipment shall be in good working order with a set of instructions concerning the equipment that is at hand and shall be suitable for the recovery of all appropriate refrigerants including, when applicable, FLAMMABLE REFRIGERANTS. In addition, a set of calibrated weighing scales shall be available and in good working order. Hoses shall be complete with leak-free disconnect couplings and in good condition. Before using the recovery machine, check that it is in satisfactory working order, has been properly maintained and that any associated electrical components are sealed to prevent ignition in the event of a refrigerant release. Consult manufacturer if in doubt.
- The recovered refrigerant shall be returned to the refrigerant supplier in the correct recovery cylinder, and the relevant waste transfer note arranged. Do not mix refrigerants in recovery units and especially not in cylinders.
- If compressors or compressor oils are to be removed, ensure that they have been evacuated to an acceptable level to make certain that FLAMMABLE REFRIGERANT does not remain within the lubricant. The evacuation process shall be carried out prior to returning the compressor to the suppliers. Only electric heating to the compressor body shall be employed to accelerate this process. When oil is drained from a system, it shall be carried out safely.

After-sales service

Your equipment is reliable and robust but sometimes small problems can arise which, thanks to our Service Centres, will be promptly resolved.
Before contacting them, carefully read the warranty sheet attached to the equipment and note the data of the same (serial number plate) and the date and number of the equipment purchase invoice;

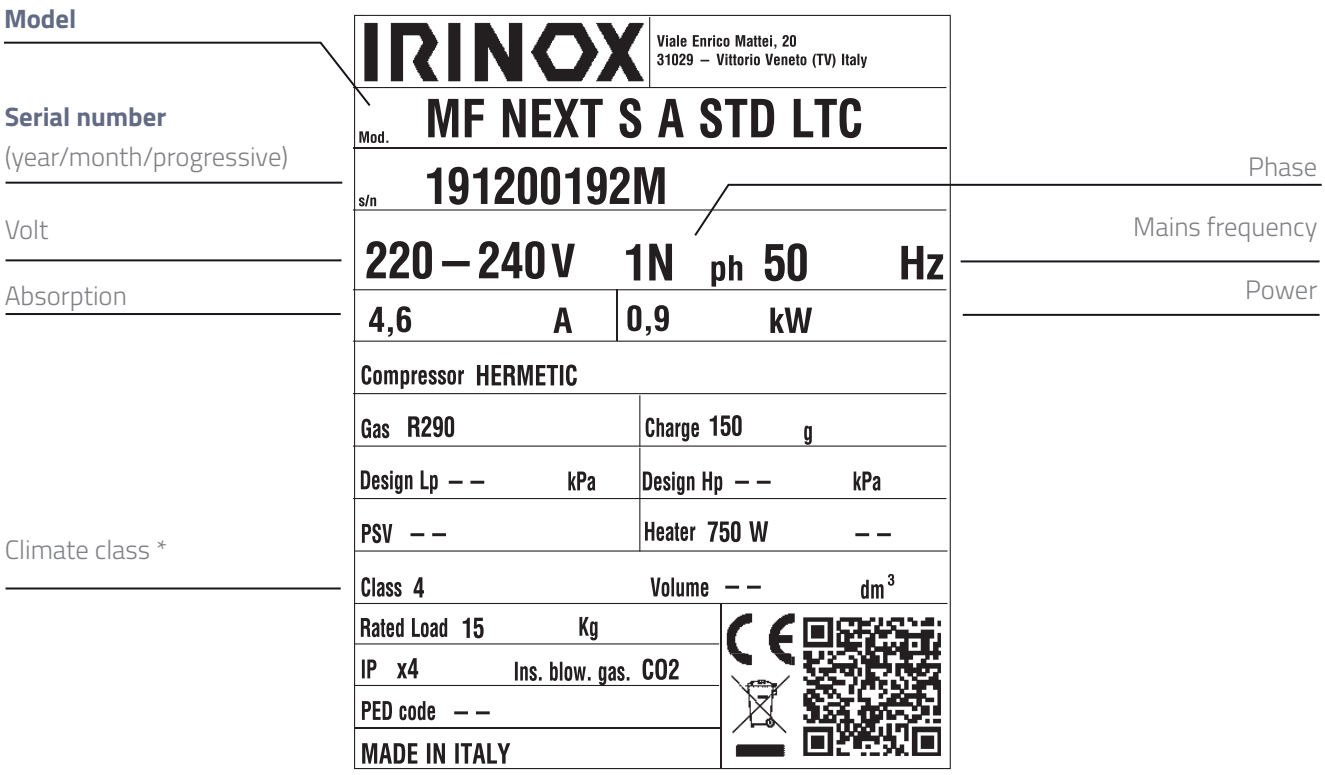
Serial number (S/N).....
Model.....
Transport document date .....
Transport document number.....

If it is necessary to replace the faulty parts, keep them and entrust them to the installer in charge of replacement so that they are sent to Irinox for the necessary checks.

Do not attempt to repair the equipment yourself, this could cause serious damage to people, animals and property and voids the Warranty. Always request the intervention of an Authorized Service Centre and request ORIGINAL spare parts.

Manufacturer: Irinox SpA Headquarter: Via Caduti nei Lager, 1
31015 Conegliano (TV) Italy
Operational headquarters: Viale Mattei, 20
31029 Vittorio Veneto (TV) Italy
Service: service@irinox.com
Tel. +39 0438 5844

Machine: MultiFresh Next chiller



*** STANDARD | ECO SILENT**: Climate class: **4**
(ambient temperature 30-32°C | 86-89.6°F with 55% non-condensing relative humidity) according to IEC/EN 60335-1, IEC/EN 60335-2-89
*** TURBO | TURBO SILENT**: Climate class: **5**
(ambient temperature 40-43°C | 104-109,4°F with 40% non-condensing relative humidity) according to IEC/EN 60335-1, IEC/EN 60335-2-89

F60

Model name code

MF NEXT SL A TRB LTC

- blast chiller size
- range
  - **A** | air condensation
  - **W** | water condensation
- **FRZ** | without low temperature cooking packet
- **LTC** | with low temperature cooking packet
- **STD** | STANDARD Performance
- **SIL** | ECO SILENT Performance
- **TRB** | TURBO Performance
- **TSIL**| TURBO SILENT Performance

USA - CANADA models

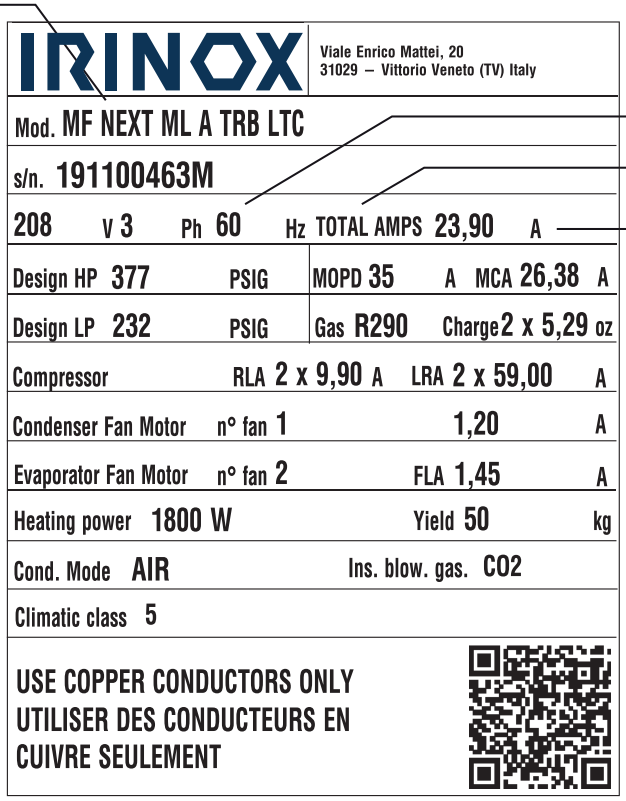
Model

Serial number
(year/month/progressive)

Volt

Power

Climate class *



Phase

Mains frequency

Absorption

*** STANDARD | ECO SILENT**: Climate class: **4**
(ambient temperature 30-32°C | 86-89.6°F with 55% non-condensing relative humidity) according to IEC/EN 60335-1, IEC/EN 60335-2-89
*** TURBO | TURBO SILENT**: Climate class: **5**
(ambient temperature 40-43°C | 104-109.4°F with 40% non-condensing relative humidity) according to IEC/EN 60335-1, IEC/EN 60335-2-89

F61

Model name code

blast chiller size | **MF NEXT SL A TRB LTC** | **FRZ** | without low temperature cooking packet / **LTC** | with low temperature cooking packet

range:
A | air condensation
W | water condensation

STD | STANDARD Performance
SIL | ECO SILENT Performance
TRB | TURBO Performance
TSIL| TURBO SILENT Performance

Fault table

For any malfunction found among those listed below, contact the authorized dealer or the service centre who will be able to assist you in solving your problem. Furthermore, the indications given have been summarized and other causes and relative solutions are available on specific documentation provided to authorized dealers or service centres.

Malfunction	Causes	Solutions
The display panel does not turn on	No power supply from the general socket	Check that the power cable is correctly connected to the electrical socket and that there is actually voltage across the phase conductors. The power supply must comply with the information on the equipment data plate.
All evaporator fans - in the chamber - do not work ("AC" version with only one speed)	All fans have failed	Contact an authorized dealer or service centre.
	The fans are mechanically blocked	Make sure that no ice has formed on the evaporator such as to prevent the fans from operating. Make sure there is no packing material restricting or blocking the operation of the fans.
	The fans failed at different times	At the end of the day we always recommend you start a defrost cycle, see page **49**. During defrosting you can check if all the fans are working.
	All fans have failed	Contact an authorized dealer or service centre
	The fans are mechanically blocked	Make sure that no ice has formed on the evaporator such as to prevent the fans from operating. Make sure there is no packing material restricting or blocking the operation of the fans.
	The fans failed at different times	At the end of the day we always recommend you start a defrost cycle, see page **49**. During defrosting you can check if all the fans are working.
All evaporator fans - in the chamber - do not work ("EC" version with 5 speeds)	All fans have failed	Contact an authorized dealer or service centre
	The fans are mechanically blocked	Make sure that no ice has formed on the evaporator such as to prevent the fans from operating. Make sure there is no packing material restricting or blocking the operation of the fans.
	The fans failed at different times	At the end of the day we always recommend you start a defrost cycle, see page **49**. During defrosting you can check if all the fans are working.

No evaporator defrosting	Door not completely open during the cycle.	Make sure the door of the equipment is fully open. This allows hot air to enter the evaporator through the operation of the evaporator fans.
	Wrong programming of the defrost cycle (insufficient time).	Check the cycle programming and use 30 minutes as standard time.
	All evaporator fans are faulty.	See in this table "All evaporator fans - in the chamber - do not work ("AC" version with one speed only)" or "All evaporator fans - in the chamber - do not work ("EC" version with 5 speeds)".
	Very low room temperature (below 16°C | 61°F).	Make sure that the temperature of the room where the equipment is installed is above 16°C | 61°F for its proper operation.
	Defrost cycle not started.	Make sure that, once selected, the defrost cycle has started.
The compressor/s is/are running but the temperature in the chamber does not drop	Evaporator packed with ice.	Start a defrost cycle, see page **49.**. Lasting at least 30 minutes and remove the plug of the condensate drain at the bottom of the cell. WARNING: Always perform at least one defrost cycle at the end of the working day or before starting a hot function (only for Excellence models). If necessary, depending on the type of process, perform a quick defrost between one cycle and the next.
	All evaporator fans are faulty.	See in this table "All evaporator fans - in the chamber - do not work ("AC" version with one speed only)" or "All evaporator fans - in the chamber - do not work ("EC" version with 5 speeds)".
	Incorrect chamber probe reading.	Contact an authorized dealer or service centre.
	Incorrect electrical connection to the main power supply on M | L | ML | LL models with Turbo/Turbo Silent performance and Scroll compressors.	Invert two phases on the main power supply as per the explanatory plate located near the electrical panel. To carry out this operation, contact an authorized dealer or service centre.
The compressor(s) is/are running but the temperature in the chamber drops slowly	Evaporator packed with ice.	Start a defrost cycle, see page **49.**. Lasting at least 30 minutes and remove the condensate drain plug from the bottom of the cell. WARNING: Always perform at least one defrost cycle at the end of the working day or before starting a hot function (only for Excellence models). If necessary, depending on the type of process, perform a quick defrost between one cycle and the next.
	Dirty condenser filter.	Clean the filter as explained on page **53**
	Gas discharge system/s.	Contact an authorized dealer or service centre
	One or more evaporator fans are not working (depending on the model).	Contact an authorized dealer or service centre

The temperature in the chamber during a hot function does not rise	Incorrect cycle programming	Ensure the cycle is programmed correctly in all its phases
	Incorrect chamber probe reading.	Contact an authorized dealer or service centre.
	Core probe incorrect reading (automatic cycle in progress).	Contact an authorized dealer or service centre.
	One or more evaporator fans are not working. Only for models with "Excellence" function fitted with EC 5-speed fans.	Contact an authorized dealer or service centre.
	Safety thermostat is activated	Contact an authorized dealer or service centre.
Presence of frost on the product and on the cell during a freezing function.	Door seal does not guarantee tightness to the body.	Check the tightness of the door seal on the frame covers. Insert a sheet of paper between the seal and the frame covers and, once the door is closed, check all around the perimeter of the chamber that the sheet of paper is not free to move. Where the sheet moves easily, there will be puffs of frost towards the inside of the chamber (happening when the drain plug on the bottom is not used). If, on the other hand, the frost is present evenly over the entire chamber, it means that the seal is not tight (the sheet of paper moves freely around almost the entire perimeter) and it is necessary to either align the door, acting on the lower hinge, or replace the door seal with a new one (recommended once a year). Contact an authorized dealer or service centre. The uniform presence of frost on the product and chamber is also a symptom of excessive door opening during negative blast chilling cycles.
	High number of hourly door openings.	Reduce door openings. The frost that settles on the product and on the surfaces of the chamber is hot and humid air. Moisture, in contact with cold surfaces, condenses until it freezes. Frequent door openings help to introduce hot and humid air into the chamber and consequently onto the product.
	The drain plug on the bottom of the chamber is missing.	Insert the drain plug, essential to avoid puffs of ice inside the chamber.
	Extremely hot and humid environment	Reduce door openings. The frost that settles on the product and on the surfaces of the chamber is hot and humid air. Moisture, in contact with cold surfaces, condenses until it freezes. Frequent door openings help to introduce hot and humid air into the chamber and consequently onto the product.
	Misaligned door	Contact an authorized dealer or service centre

Abnormal compressor noise in the very first instants of start-up.	Only on models with Standard or Eco Silent performance (piston compressor). Prolonged machine downtime.	The noise disappears after a few seconds of operation. It does not affect the compressor performance and reliability over time.
Incorrect management of the chamber humidity	Incorrectly calibrated humidity probe (RV7).	If the probe reads a constant humidity value, regardless of the environmental conditions, it must be replaced. Contact an authorized dealer or service centre.
	Nebulizer nozzle blocked by scale.	Contact an authorized dealer or service centre.
	Water inlet filter blocked.	Check and clean the filter or, alternatively, replace with a new original one.
	No water (tap closed).	Open the water tap.
	Temperature in the chamber lower than 10°C | 50°F or higher than 60°C |140°F.	Check the programming of the cycle phases.
	One or more evaporator fans are not working - lack of uniformity of temperature and humidity in the chamber.	Start a defrost cycle with the door open to identify the fan(s) that are not working. Contact an authorized dealer or service centre.
Condensation on the frame covers	Misaligned door.	Contact an authorized dealer or service centre.
	Door seal does not guarantee tightness to the body.	Check the tightness of the door seal on the frame covers. Insert a sheet of paper between the seal and the frame covers and, once the door is closed, check all around the perimeter of the chamber that the sheet of paper is not free to move. Where the sheet moves easily, there will be puffs of frost towards the inside of the chamber (happening when the drain plug on the bottom is not used). If, on the other hand, the frost is present evenly over the entire chamber, it means that the seal is not tight (the sheet of paper moves freely around almost the entire perimeter) and it is necessary to either align the door, acting on the lower hinge, or replace the door seal with a new one (recommended once a year). The uniform presence of frost on the product and chamber is also a symptom of excessive door opening during negative blast chilling cycles.
	During a hot function due to the high humidity in the chamber.	It causes no kind of problem to the equipment

Alarm table

Alarm	Description	Reset	Causes	Solutions
A04	CLOCK MODULE RTC ALARM	AUT	Incorrect time set.	Set the time correctly from the Setting menu - DATE and TIME
			Black out and/or power failure to the equipment for more than 3 days. Note: the front electronic board is equipped with RTC (real time clock) buffered by capacitors.	In case of power failure, with the equipment already installed, check the causes.
				Contact an authorized dealer or service centre.
A10	CORE PROBE POINT 1 ALARM	AUT	Core probe reading point No.1 faulty.	Contact an authorized dealer or service centre.
			Probe mechanically damaged/ deformed because of misuse	Replace the core probe with a new one.
A11	CORE PROBE POINT 2 ALARM	AUT	Core probe reading point No.2 faulty.	Contact an authorized dealer or service centre.
			Probe mechanically damaged/ deformed because of misuse	Replace the core probe with a new one.
A12	CORE PROBE POINT 3 ALARM	AUT	Core probe reading point No.3 faulty.	Contact an authorized dealer or service centre.
			Probe mechanically damaged/ deformed because of misuse	Replace the core probe with a new one.
A15	CELL TEMPERATURE PROBE ALARM (RV1)	AUT	Cell probe "RV1" – NTC-type – faulty/ interrupted.	Contact an authorized dealer or service centre.
A16	DEFROST END TEMPERATURE PROBE ALARM (RV5)	AUT	Defrost end probe "RV5" – NTC-type – faulty/interrupted.	Contact an authorized dealer or service centre.
			Defrost end probe "RV5" – NTC-type – damaged by excessive ice formation on the evaporator.	WARNING: Always perform at least one defrost cycle at the end of the working day or before starting a hot function (only for Excellence models). If necessary, depending on the type of process, perform a quick defrost between one cycle and the next. Check, according to the model, that the evaporator fans are working
A17	ROOM TEMPERATURE PROBE ALARM (RV6)	AUT	Room probe "RV6" – NTC-type – faulty/interrupted. Positioned opposite the condenser/s under the electrical panel.	Contact an authorized dealer or service centre.
A21	CONDENSER 1 TEMPERATURE PROBE ALARM **Models S | SL | ML LL | XL | XXL**	AUT	Condenser probe "RV8.1" – NTC-type – faulty/interrupted.	Contact an authorized dealer or service centre.
A22	CONDENSER 2 TEMPERATURE PROBE ALARM **Models ML | LL | XL | XXL**	AUT	Condenser probe "RV8.2" – NTC-type – faulty/interrupted.	Contact an authorized dealer or service centre.

A23	CONDENSER 3 TEMPERATURE PROBE ALARM **Models** **L | LL | XL | XXL**	AUT	Condenser probe "RV8.3" – NTC-type – faulty/interrupted.	Contact an authorized dealer or service centre.
A28	OPEN DOOR ALARM	AUT	The door is open during a cooling or heating cycle.	Close the door when cooling or heating cycles are performed (only Excellence models)
			"SQ1" door micro switch faulty	Contact an authorized dealer or service centre.
			Cable of the "SQ1" door micro switch faulty/damaged.	Check visually whether the door micro switch is interrupted/damaged. Contact an authorized dealer or service centre.
A29	CLOSED DOOR ALARM	AUT	The door is closed during a defrosting or drying cycle.	Always keep the door open during a defrosting or drying cycle (only Excellence models).
A30	ROOM HIGH/LOW TEMPERATURE ALARM	AUT	Temperature of the room where the equipment is installed above 38°C | 100°F for models with Standard and Eco Silent Performances.	Reduce the room temperature to comply with the functional limits of the equipment, as stated in the technical data sheet and in the installation manual.
			Temperature of the room where the equipment is installed above 43°C | 109°F for models with Turbo and Turbo Silent Performances.	Reduce the room temperature to comply with the functional limits of the equipment, as stated in the technical data sheet and in the installation manual.
			Room probe "RV6" – NTC-type – incorrectly calibrated.	Contact an authorized dealer or service centre.
			Ambient temperature in which the equipment is installed below 5°C | 41°F for all models	Increase the room temperature to comply with the functional limits of the equipment, as stated in the technical data sheet and in the installation manual.
A31	ALARM FOR BLACK OUT OCCURRED DURING CYCLE	MAN	Power failure during a cycle in progress.	Check the reason why the main power supply to the equipment has failed. ATTENTION: frequent power surges and power failures can damage the electrical/ electronic components of the equipment that are not covered by the guarantee.
A53	CONDENSER 1 HIGH TEMPERATURE ALARM **Models** **S | SL | ML LL | XL | XXL**	MAN	The alarm is activated if condenser 1 temperature probe "RV8.1" - NTC-type - detects a condensing temperature higher than: ▪ 60°C | 140°F for Standard and Eco Silent performances (climate class 4); ▪ 65°C | 149°F for Turbo and Turbo Silent performances (climate class 5); ▪ 55°C | 131°F for the water-cooled versions (all performances).	Make sure that the work environment where the equipment is installed (see installation manual) does not have a temperature higher than: ▪ 38°C | 100°F for climate class 4 (Standard and Eco Silent performances); ▪ 43°C | 109°F for climate class 5 (Turbo and Turbo Silent performances).
			AC fan/s working/not working (Standard and Turbo performances)	Contact an authorized dealer or service centre. All fans have failed. Make sure there are no power surges on the main electrical supply.
			EC-type fan/s working/not working (Eco Silent and Turbo Silent performances)	Contact an authorized dealer or service centre. All fans have failed. Make sure there are no power surges on the main electrical supply.
			Dirty condenser filter	With the equipment door open, open the tilting condenser grille to remove the filter and clean it. ATTENTION: for the correct operation of the system, to always ensure maximum performance both in terms of speed and quality in cooling processes and in terms of energy consumption, it is essential to clean the filter weekly.
			Condenser probe "RV8.1" – NTC-type – incorrectly calibrated.	Contact an authorized dealer or service centre.

A54	CONDENSER 1 HIGH TEMPERATURE ALARM **Models** **S | SL | ML LL | XL | XXL**	MAN	The alarm is activated if condenser 2 temperature probe "RV8.2" - NTC-type - detects a condensing temperature higher than: ▪ 60°C | 140°F for Standard and Eco Silent performances (climate class 4); ▪ 65°C | 149°F for Turbo and Turbo Silent performances (climate class 5); ▪ 55°C | 131°F for the water-cooled versions (all performances).	Make sure that the work environment where the equipment is installed (see installation manual) does not have a temperature higher than: ▪ 38°C | 100°F for climate class 4 (Standard and Eco Silent performances); ▪ 43°C | 109°F for climate class 5 (Turbo and Turbo Silent performances).
			AC fan/s working/not working (Standard and Turbo performances)	All fans have failed. Make sure there are no power surges on the main electrical supply. Contact an authorized dealer or service centre.
			EC-type fan/s working/not working (Eco Silent and Turbo Silent performances)	All fans have failed. Make sure there are no power surges on the main electrical supply. Contact an authorized dealer or service centre.
			Dirty condenser filter	With the equipment door open, open the tilting condenser grille to remove the filter and clean it. ATTENTION: for the correct operation of the system, to always ensure maximum performance both in terms of speed and quality in cooling processes and in terms of energy consumption, it is essential to clean the filter weekly.
			Condenser probe "RV8.1" – NTC-type – incorrectly calibrated.	Contact an authorized dealer or service centre.
A55	CONDENSER 3 HIGH TEMPERATURE ALARM **Models** **ML | LL | XL | XXL**	MAN	The alarm is activated if condenser 3 temperature probe "RV8.3" - NTC-type - detects a condensing temperature higher than: ▪ 60°C | 140°F for Standard and Eco Silent performances (climate class 4); ▪ 65°C | 149°F for Turbo and Turbo Silent performances (climate class 5); ▪ 55°C | 131°F for the water-cooled versions (all performances).	Make sure that the work environment where the equipment is installed (see installation manual) does not have a temperature higher than: ▪ 38°C | 100°F for climate class 4 (Standard and Eco Silent performances); ▪ 43°C | 109°F for climate class 5 (Turbo and Turbo Silent performances).
			AC fan/s working/not working (Standard and Turbo performances)	All fans have failed. Make sure there are no power surges on the main electrical supply. Contact an authorized dealer or service centre.
			EC-type fan/s working/not working (Eco Silent and Turbo Silent performances)	All fans have failed. Make sure there are no power surges on the main electrical supply. Contact an authorized dealer or service centre.
			Dirty condenser filter	With the equipment door open, open the tilting condenser grille to remove the filter and clean it. ATTENTION: for the correct operation of the system, to always ensure maximum performance both in terms of speed and quality in cooling processes and in terms of energy consumption, it is essential to clean the filter weekly.
			Condenser probe "RV8.3" – NTC-type – incorrectly calibrated.	Contact an authorized dealer or service centre.

A56	CONDENSER 1DT LOW TEMPERATURE ALARM **Models** **S | SL | ML LL | XL | XXL**	AUT	Condenser 1 probe "RV8.1" – NTC-type – incorrectly calibrated.	Contact an authorized dealer or service centre.
			Room probe "RV6" – NTC-type – incorrectly calibrated.	Contact an authorized dealer or service centre.
A57	CONDENSER 2DT LOW TEMPERATURE ALARM **Models** **ML | LL | XL | XXL**	AUT	Condenser 2 probe "RV8.2" – NTC-type – incorrectly calibrated.	Contact an authorized dealer or service centre.
A58	CONDENSER 3DT LOW TEMPERATURE ALARM **Models** **L | LL | XL | XXL**	AUT	Condenser 3 probe "RV8.3" – NTC-type – incorrectly calibrated.	Contact an authorized dealer or service centre.
A59	CONDENSER 1TC LOW TEMPERATURE ALARM **Models** **S | SL | ML LL | XL | XXL**	MAN	Condenser 1 probe "RV8.1" – NTC-type – incorrectly calibrated.	Contact an authorized dealer or service centre.
A60	CONDENSER 2TC LOW TEMPERATURE ALARM **Models** **ML | LL | XL | XXL**	MAN	Condenser 2 probe "RV8.2" – NTC-type – incorrectly calibrated.	Contact an authorized dealer or service centre.
A61	CONDENSER 3TC LOW TEMPERATURE ALARM **Models** **L | LL | XL | XXL**	MAN	Condenser 3 probe "RV8.3" – NTC-type – incorrectly calibrated.	Contact an authorized dealer or service centre.
A62	TOTAL CONDENSER LOW TEMPERATURE ALARM	MAN		Make sure that the equipment is not installed in a room where the temperature is below 5°C | 41°F, as described in the installation manual. Contact an authorized dealer or service centre.
A63	CONDENSER 4 TEMPERATURE PROBE ALARM **Models** **L | LL | XL | XXL**	AUT	Condenser probe "RV8.3" – NTC-type – faulty/interrupted	Contact an authorized dealer or service centre.

A64	CONDENSER 4 HIGH TEMPERATURE ALARM **Models ML | LL XL-XXL**	MAN	The alarm is activated if condenser 3 temperature probe "RV8.3" - NTC-type - detects a condensing temperature higher than: ▪ 65°C | 149°F for Turbo and Turbo Silent performances (climate class 5); ▪ 55°C | 131°F for the water-cooled versions (all performances).	Make sure that the work environment where the equipment is installed (see installation manual) does not have a temperature higher than: ▪ 43°C | 109°F for climate class 5 (Turbo and Turbo Silent performances).
			AC-type fan/s not working (Standard and Turbo performances).	All fans have failed. Make sure there are no power surges on the main electrical supply. Contact an authorized dealer or service centre.
			EC-type fan/s not working (Eco Silent and Turbo Silent performances).	All fans have failed. Make sure there are no power surges on the main electrical supply. Contact an authorized dealer or service centre.
			Dirty condenser filter.	If the equipment door is open, then open the tilting condenser grille to remove the filter and clean it. ATTENTION: for the correct operation of the system, to always ensure maximum performance both in terms of speed and quality in cooling processes and in terms of energy consumption, it is essential to clean the filter weekly.
			Condenser probe "RV8.3" – NTC-type – incorrectly calibrated.	Contact an authorized dealer or service centre.
A65	CONDENSER 4DT LOW TEMPERATURE ALARM **Models ML | LL XL-XXL**	AUT	Condenser 4 probe "RV8.2" – NTC-type – incorrectly calibrated.	Contact an authorized dealer or service centre.
A66	CONDENSER 4TC LOW TEMPERATURE ALARM **Models L | LL XL-XXL**	MAN	Condenser 4 probe "RV8.3" – NTC-type – incorrectly calibrated.	Contact an authorized dealer or service centre.

Any unauthorized reproduction, even partial, of the contents of these instructions is expressly prohibited.
These instructions, as well as all the accompanying documentation, were checked before the sale. If errors or inaccuracies are found, please inform Irinox.
The manufacturer reserves the right to make improvements to the equipment or accessories at any time, without prior notice. The supplied measurements are indicative and not binding. In case of controversy, the original drafting language of the manual is Italian. Irinox is not responsible for any translation/interpretation errors.

The manufacturer reserves the right to make improvements to the equipment or accessories at any time, without prior notice. The total or partial reproduction of this manual without Irinox's consent it prohibited. The supplied measurements are indicative and not binding. In case of controversy, the original drafting language of the manual is Italian. Irinox is not responsible for any translation/interpretation errors.

Date: 10/09/2021 Rev. 00 First issue	
Date: 10/02/2022 Rev. 01 General revision	
Date: 10/03/2022 Rev. 02 General revision	
Date: 18/01/2024 Rev. 03 XL/XXL models added	
Date: 03/04/2024 Rev. 04 General revision	Added specific warning for Canadian and North American markets pag. **4 - 7 - 56 - 59**

IRINOX

The Freshness Company®

Irinox SpA

Headquarter
Via Caduti nei Lager, 1
31015 Conegliano (TV) Italy

Sede Operativa
Viale Mattei, 20
31029 Vittorio Veneto (TV) Italy
T. +39 0438 2020

irinox@irinox.com
irinoxprofessional.com

Irinox North America Inc.

9990 NW 14th Street,
Suite 107 - Miami
FL 33172 U.S.A.
T. +1 786 870 5064

info@irinoxnorthamerica.com
irinoxprofessional.com/usa

ed. 04 | 2024
Code 44190150