IRINOX

MultiFresh®
Next



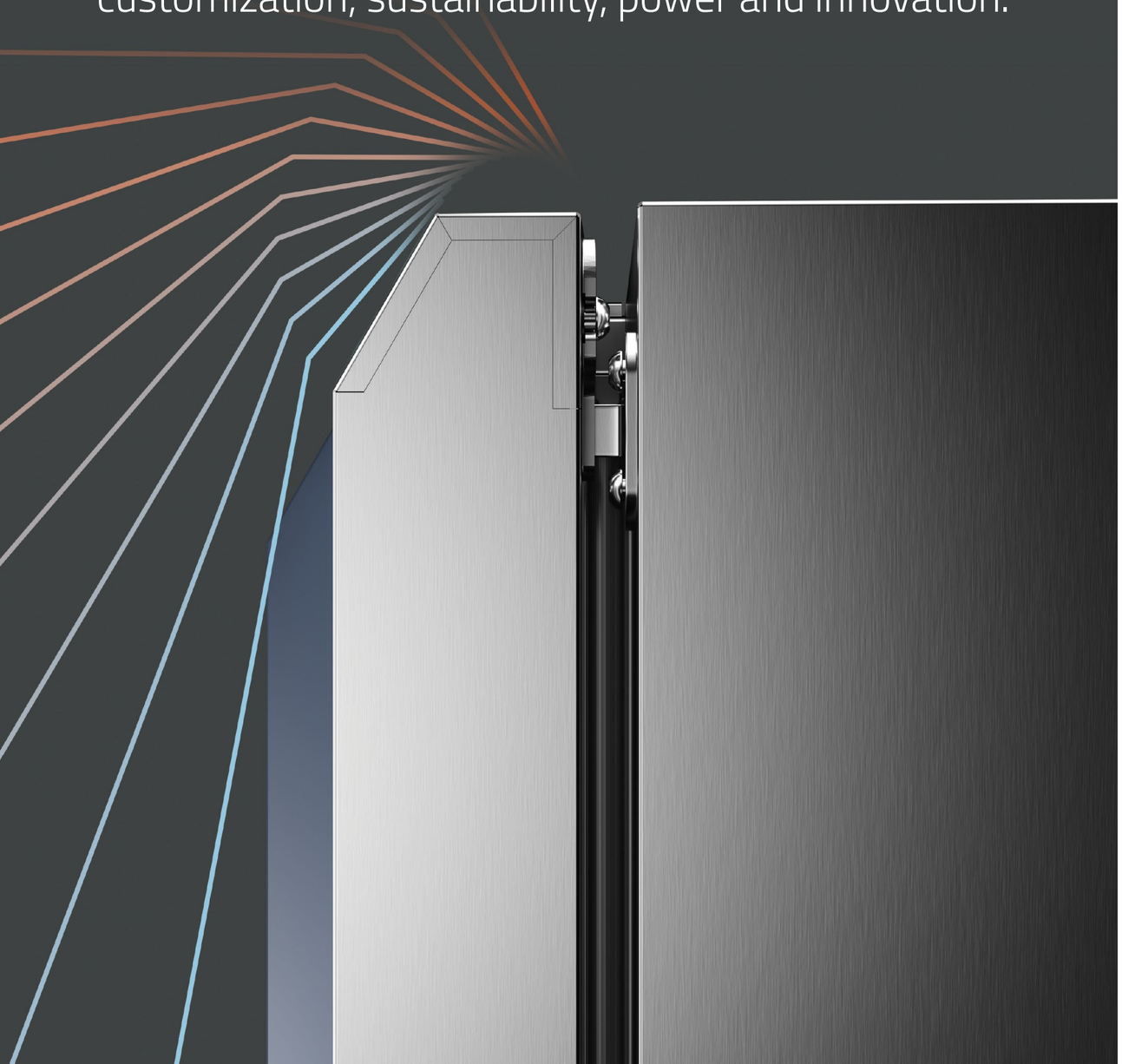
IRINOX

The Freshness Company®

We offer professionals cutting-edge equipment to keep food fresh and optimise production processes, guaranteeing their customers an enjoyable, high-quality eating experience.

Irinox was founded in 1989 in Italy, in Corbanese, and is recognised worldwide as the leading specialist for blast-chilling and shock-freezing equipment.
Our products are manufactured entirely in Italy at our own facilities just outside Treviso, in an area with a tradition of steel working for the manufacture of professional equipment stretching back decades.

— MultiFresh® Next is the most powerful and efficient blast chiller on the market. Irinox branded products represent revolutionary technology, guaranteeing unprecedented levels of customization, sustainability, power and innovation.



Beyond MultiFresh®

– Next-level customization 1

MultiFresh® Next offers a complete range of functionalities to customize your blast chiller. The product can be configured to meet your needs, creating equipment that is tailored to the requirements of your kitchen.

– Next-level sustainability 2

MultiFresh® Next uses propane, an eco-friendly gas that does not damage the ozone layer, optimising energy efficiency and guaranteeing quicker chilling and freezing cycles. More powerful than ever, with zero environmental impacts.

– Next-level performance 3

MultiFresh® Next is the optimal choice for professionals that require high-performance, high-power and high-speed chilling and freezing. New compressors, fans and condensers guarantee improved performance with extremely low noise emissions.

– Next-level technology & design 4

Simplifying workflows means more time for you and your passion. MultiFresh® Next makes your job easier: every detail has been redesigned for more intuitive day-to-day use, programming tasks and controlling them remotely.



— MultiFresh® Next features up to 12 functions and 150 different cycles. Irinox blast chillers can be customised based on your needs to keep products fresher for longer.



1 NEXT-LEVEL CUSTOMIZATION

The ideal recipe for you

From essentials to excellence: choose between two different configurations.

— ESSENTIAL

All the essential features for your kitchen. The base model with all of the most important chilling and freezing functions.

— EXCELLENCE

For users that want all of the traditional functions of a blast chiller combined with new hot and cold functions designed for the most demanding professionals.

Choose the configuration and then you can select the perfect cycles and functions for your processes:

— GOURMET COOKING

For restaurants and users that employ low-temperature methods for tastier and healthier dishes with more uniform cooking.

— PASTRY

For pastry chefs that want to simplify their workflows and optimise the quality of their creations.

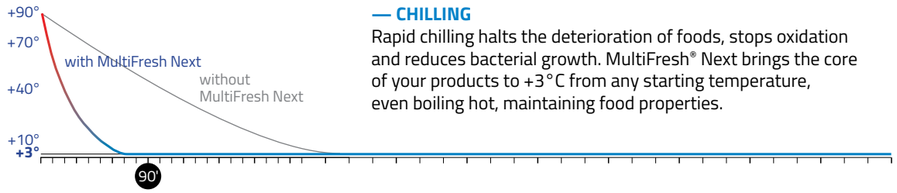
— BAKERY

For bakers that refuse to compromise on the tradition behind their recipes but want to improve management of working hours, avoiding night shifts.

— ICE-CREAM

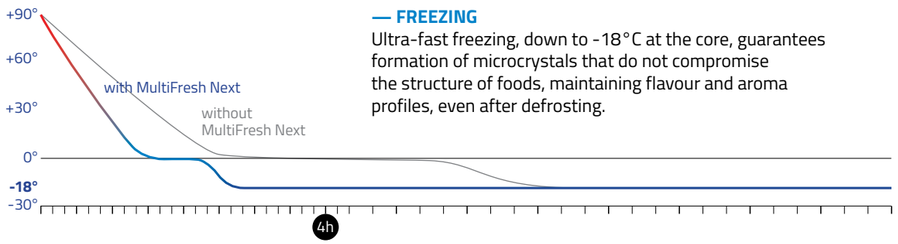
For master ice-cream makers, the new Irinox blast chiller plays an essential role in maintaining optimal ice-cream structure and quality.

Functions



— CHILLING

Rapid chilling halts the deterioration of foods, stops oxidation and reduces bacterial growth. MultiFresh® Next brings the core of your products to +3°C from any starting temperature, even boiling hot, maintaining food properties.



— FREEZING

Ultra-fast freezing, down to -18°C at the core, guarantees formation of microcrystals that do not compromise the structure of foods, maintaining flavour and aroma profiles, even after defrosting.

— NON-STOP

For non-stop chilling and freezing of unlimited quantities of foodstuffs prepared and placed into the blast chiller in succession. MultiFresh® Next allows you to catalogue each product with personalised time, icon, name and colour and set end-of-cycle notifications for each tray.

— COLD HOLDING

This transforms the blast chiller into temporary additional storage at the desired temperature.

— WARM HOLDING

Keep products at up to +65°C, allowing you to serve them at their optimal temperature, ready to enjoy.

— THAWING

Set the temperature and time when you want your foods to be ready for use, slowing the process of bacterial growth.

— READY TO SERVE

Bring foods up from -18°C or +3°C to a maximum of +65°C at a desired time, restoring their properties, maintaining moisture levels and avoiding oxidation.

— LOW-TEMPERATURE COOKING

Cook meat or fish at low temperatures, also overnight, switching automatically to chilling or freezing as soon as cooking is complete.

— MELTING CHOCOLATE

Set the ideal temperature for melting chocolate at +45°C, maintaining moisture levels and the correct temperature.

— PROOFING

Carry out proofing without excessive temperature changes, controlling humidity levels in the chamber and setting a time for your products to be perfectly proofed, ready to transfer to the oven or store at +3°C or -18°C. The table on the right details the three different proofing functions.

— PASTEURIZATION

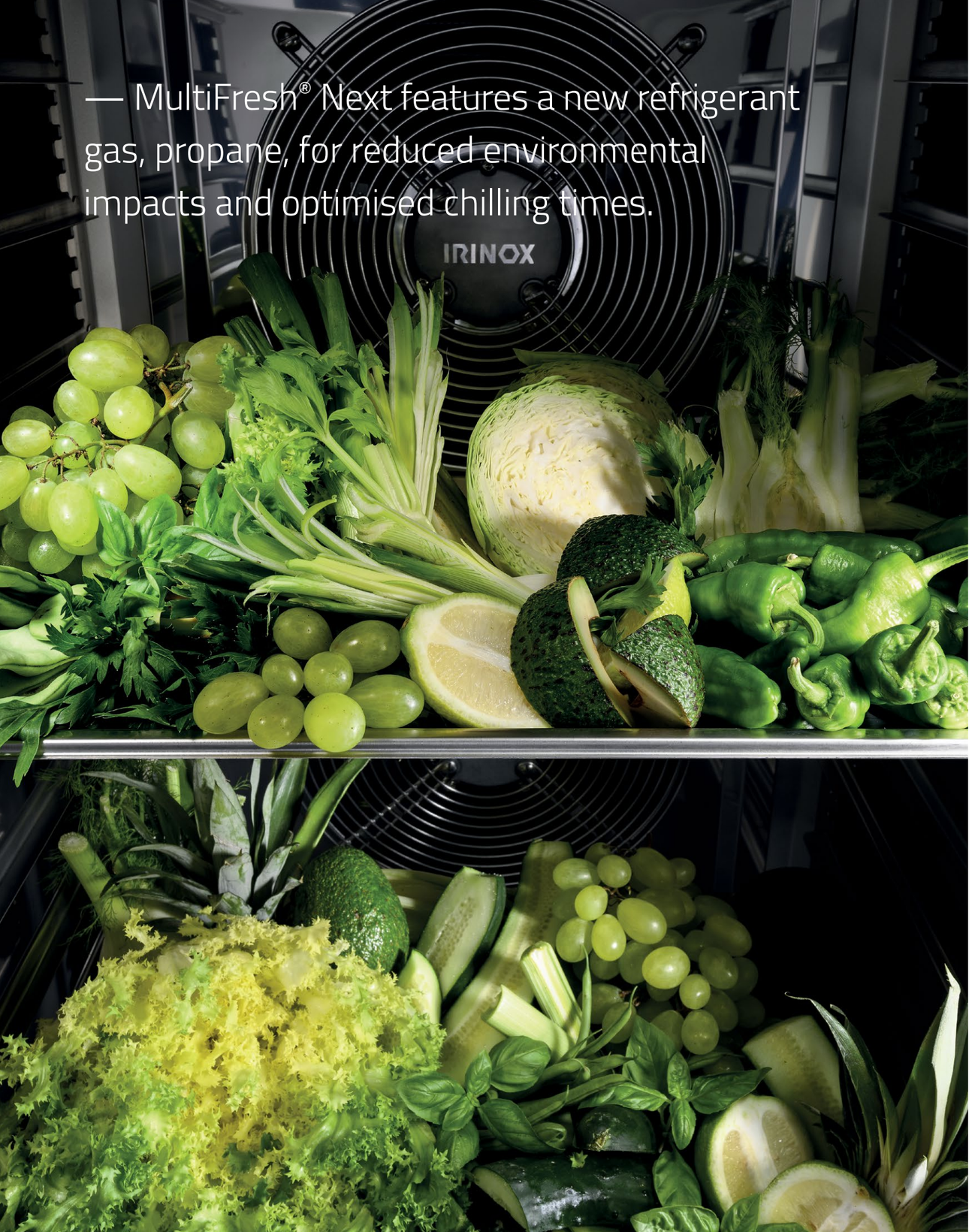
MultiFresh® Next pasteurizes and chills (+3°C) or pasteurizes and freezes (-18°C) products, reducing bacterial contamination and increasing shelf life.

— DRYING

A positive temperature in the chamber and controlled ventilation eliminate moisture from foods, drying your products.

Functions included with the two different configurations

		Gastronomy	Pastry	Bakery	Ice-Cream
Essential	CHILLING	✓	✓	✓	✓
	FREEZING	✓	✓	✓	✓
	NON-STOP	✓	✓	✓	✓
	COLD HOLDING	✓	✓	✓	✓
	WARM HOLDING	✓	×	×	×
Excellence	THAWING	✓	✓	✓	×
	READY TO SERVE	✓	×	×	✓
	LOW-TEMPERATURE COOKING	✓	✓	×	✓
	MELTING CHOCOLATE	×	✓	×	✓
	DIRECT PROOFING	✓	✓	✓	×
	PROGRAMMED PROOFING	✓	✓	✓	×
	RETARDED PROOFING	×	✓	✓	×
	PASTEURIZATION	✓	✓	×	✓
	DRYING	×	✓	×	✓



— MultiFresh® Next features a new refrigerant gas, propane, for reduced environmental impacts and optimised chilling times.

2 NEXT-LEVEL SUSTAINABILITY

High power without polluting

The green revolution

THE IMPORTANCE OF EMISSIONS
MultiFresh® Next is the first blast chiller with R-290 natural refrigerant (propane gas). R-290 has a Global Warming Potential (GWP) of 3, a thousand times lower than other refrigerant gases.

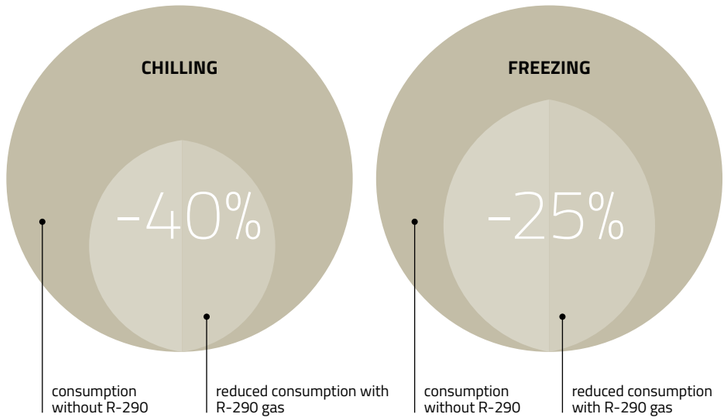
BEST-EVER PERFORMANCE
In addition to reduced emissions, propane guarantees excellent performance: in fact, our propane blast chiller is up to 30% faster on a freezing cycle, for unbeatable results.

GAS	R404A	R452A	**R-290** MultiFresh® Next	CO_2
GWP	3922	2141	3	1

refrigerants used in existing blast chillers

Comparison of consumption

Using propane gas helps the environment and your budget.
Power consumption is significantly lower for both chilling and freezing cycles.



— MultiFresh® Next: a new refrigerant technology now available to all professionals.
At Irinox, we always put performance first.



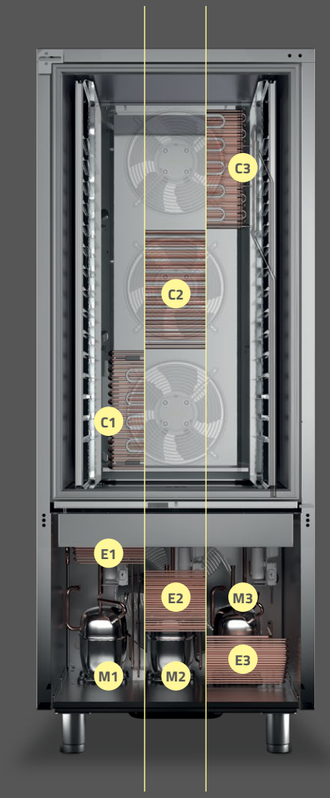
Maximum performance, minimum disturbance

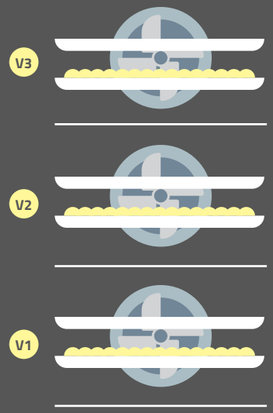
The new MC³ - MultiCircuit³

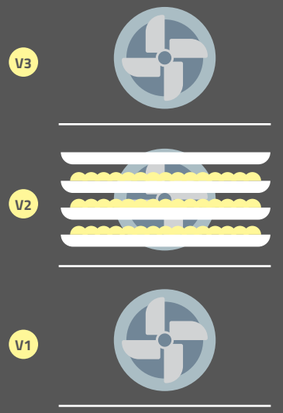
The secret of MultiFresh® Next unrivalled performance is our "MultiCircuit" technology. Depending on the dimensions of the particular model, the refrigerant unit is composed of up to three independent refrigerant circuits.
The main benefits of our MC³ technology are increased uniformity of chilling cycles and optimal performance guaranteed even with partial loads.

WANT TOP PERFORMANCE?*
Position one tray for each fan, distributing the food throughout the unit.

WANT MAXIMUM SAVINGS?*
Group foods close to a single fan, getting maximum power out of a single circuit.





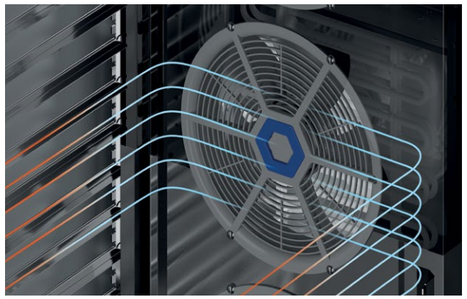


V Fan
E Evaporator
M Motor/compressor
C Condenser

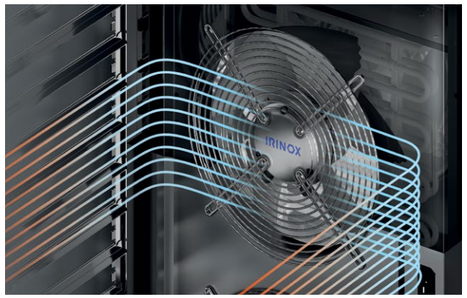
*Included on models M and L

Packages

Choose the best performance package for you based on your requirements.



STANDARD
Guarantees excellent results and quality for chilling and freezing. The temperature in the chamber is always uniform thanks to fixed-speed fans specially designed for low temperatures. This is a climate class 4 solution (30°C ambient temperature). Not available for SL, ML and LL models.



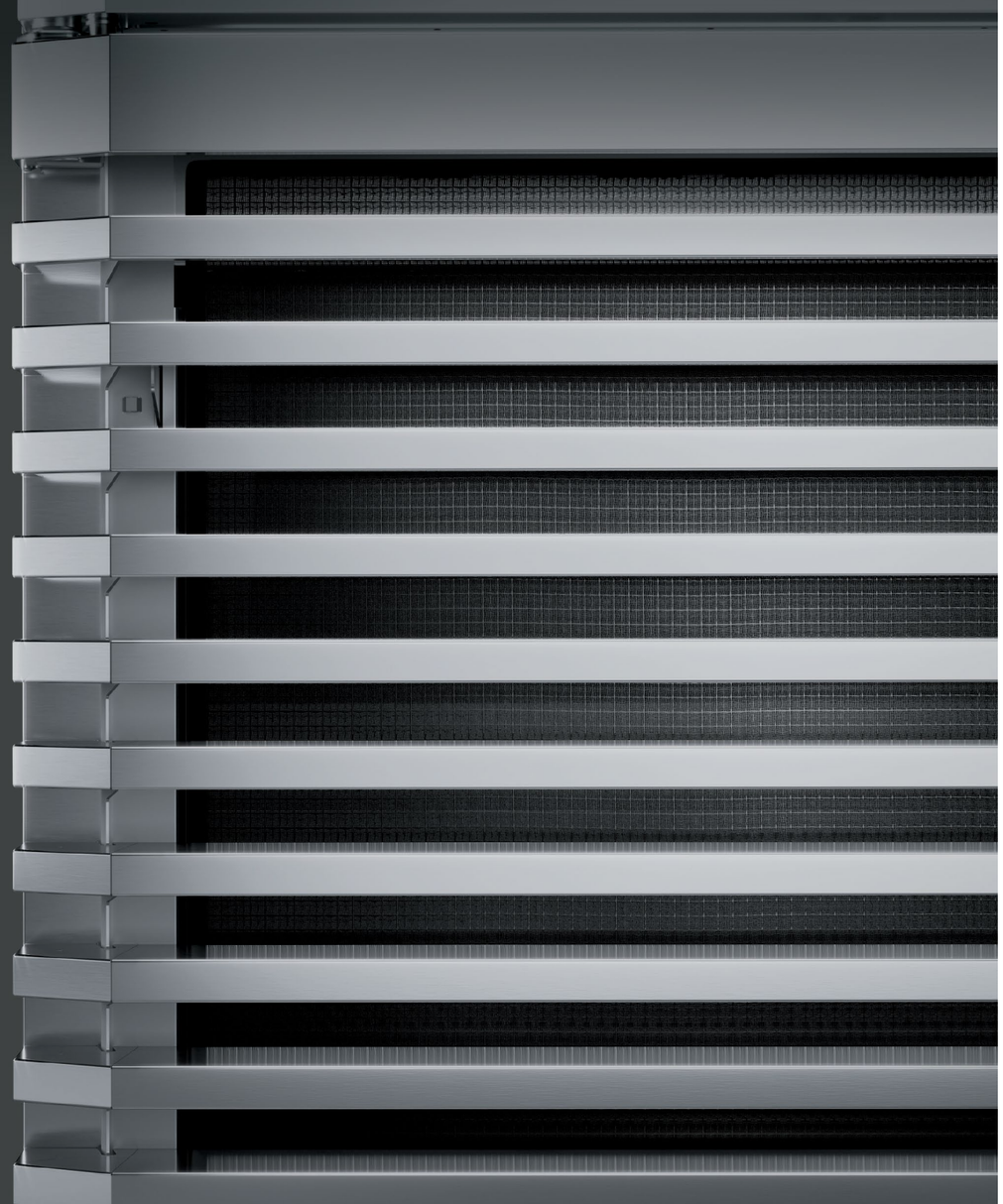
TURBO
Top-of-the-range solution for professionals that need high performance, power and speed: the specifications on this product allow an increase of up to 30% in chilling and freezing capacity.
The new blast chiller, complete with Turbo package, guarantees excellent results over 40°C ambient temperature, making it climate class 5.

Boost function
All performance packages include the Boost function, activated using the control panel, allowing cycle speed to be increased during cold phases.

ECO SILENT
The Eco Silent package guarantees efficient performance combined with extremely low noise emissions. The perfect option for companies subject to noise limits or that pay particular attention to quality of the working environment.

TURBO SILENT
MultiFresh® Next with Turbo Silent package combines the excellent performance of the Turbo version with the low noise levels of the Silent version. The result is a model with 30% greater chilling and freezing output compared to standard performance yet silent despite the extra power, thanks to the soundproofing kit. Not available for S and SL models.

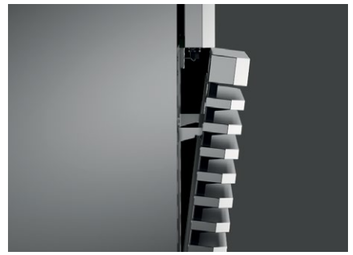
— Irinox brings fresh quality to the core of your kitchen, without forgetting the key objective to provide equipment that makes every professional's job easier.



Technology that makes life easier

Unmistakable design for complete efficiency

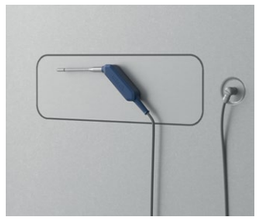
GRID
The grid is located at the bottom of the blast chiller to facilitate the airflow: the new design improves recirculation by increasing capacity, ensuring optimised performance. The tilt opening simplifies access to the filter for cleaning.



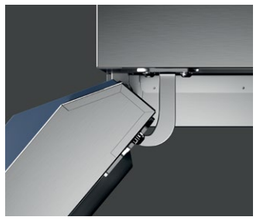
HANDLE
A robust handle, easy to clean and with improved grip thanks to new ergonomic design. The handle design is one of this blast chiller's most distinctive features: using the Irinox logo to clearly identify the product with an aesthetic and functional feature.



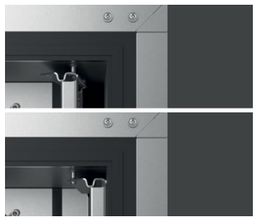
PROBE
The three-point probe features a hexagonal design and even easier positioning: the inside of the door has a large magnetic surface for easy placement. Simplified corrosion IP67 resistant fittings with screw connector.



FLUSH HINGES AND DOOR
The full-height door features bevelled edges and patented concealed hinges with standard opening of 160°. These can be set to 115° to avoid interference with nearby equipment.



MULTIRACK
The distance between trays can be adjusted via the MultiRack system that allows adjustment of tray holders. This allows use of both pastry and gastronomy trays. MultiRack guarantees perfect distribution of air across all levels.



SANIGEN
Sanigen® releases active ions that act on the microbial load present in the air and on all surfaces, including foodstuffs. This reduces contamination and bacterial load in the air by up to 99%, also in inaccessible areas such as the evaporator.



Technology and intuitive operation in the kitchen

In addition to its great aesthetics, the blue stripe on the upper part of the blast chiller is a solid and secure location for the innovative display with user-configurable dashboard.

SMART DISPLAY
Two sizes of backlit display are available: 4.3'' and 10'', both with capacitive technology.

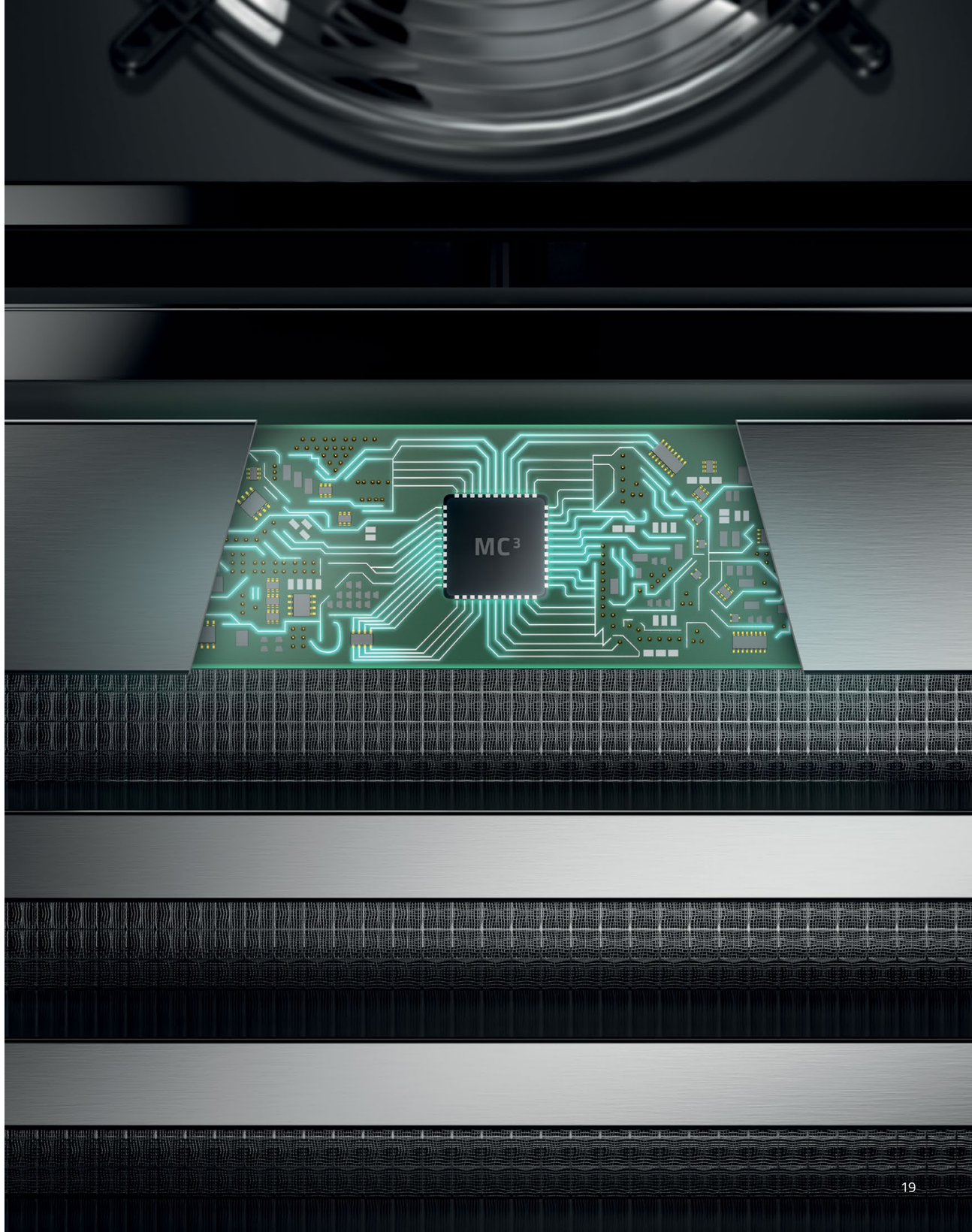
It is as easy to use as a tablet. The dashboard can be configured so that the cycles you use most frequently are always on hand.

Each cycle is easier to find as you can change the name, colour, icon and dimensions on the main view.

EXTERNAL LED BAR
This features on all models in the range. The LED bar promptly indicates completion of the various cycles, any alarms and notifications. It is white on the model with 4.3'' display and coloured on the model with 10'' display.

The blast chiller also provides acoustic notifications with variable intensity and fixed tone.





A fully functional control-panel display

The new multitasking interface is available in two versions: 10" and 4.3"



User-configured dashboard
The user-configured dashboard features the cycles that each user prefers to prioritize. It also allows access to all sections of the blast chiller via the menu bar at the bottom.

Creation of cycles
It is possible to create new cycles while MultiFresh® Next is operating. The blast chiller also remembers the modified parameters, which can be saved at the end of the cycle.

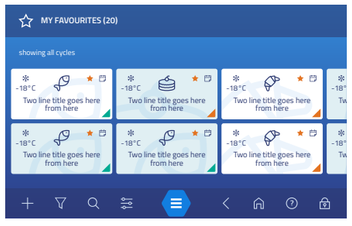
Management of chamber humidity
There is a precision sensor for constant monitoring of humidity.
- 5 levels available from 40% to 90% RH.
- No water outlet required.
- Humidity adjustment using nozzle that atomises mains water in the chamber.
- Ideal for low-temperature cooking and proofing.

Favourites
The "Favourites" section includes all cycles marked by the star icon grouped together because they are the most used, most useful, etc.

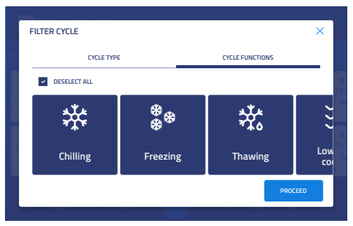
Cycle library with filters
The library contains all blast-chiller and shock-freezer cycles, whether defined by Irinox or created or modified by the user. Filters can be applied or individual cycles searched for, as needed.

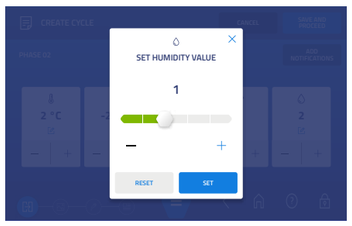
Calendar
It is possible to schedule tasks with MultiFresh® Next. The unit notifies you of scheduled cycles and you can decide whether to launch or postpone them. Scheduling your work and that of your employees has never been so easy!

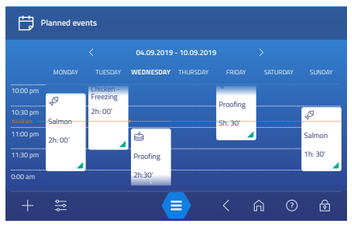












FreshCloud® app

MultiFresh® Next wherever you are

FreshCloud® is the name of our Irinox IoT technology that allows you to interact with MultiFresh® Next at any time for constant control.

With our FreshCloud® app, you can connect to your blast chiller at any time from any device and check its correct operation, even when you are not in the kitchen or busy with another task.

App functions

Remote monitoring
to view operating data for the cycle in progress and all relative parameters such as temperature, ventilation and humidity.

Modify parameters remotely
to control temperature, inside the chamber and at the core, ventilation, humidity and phase duration.

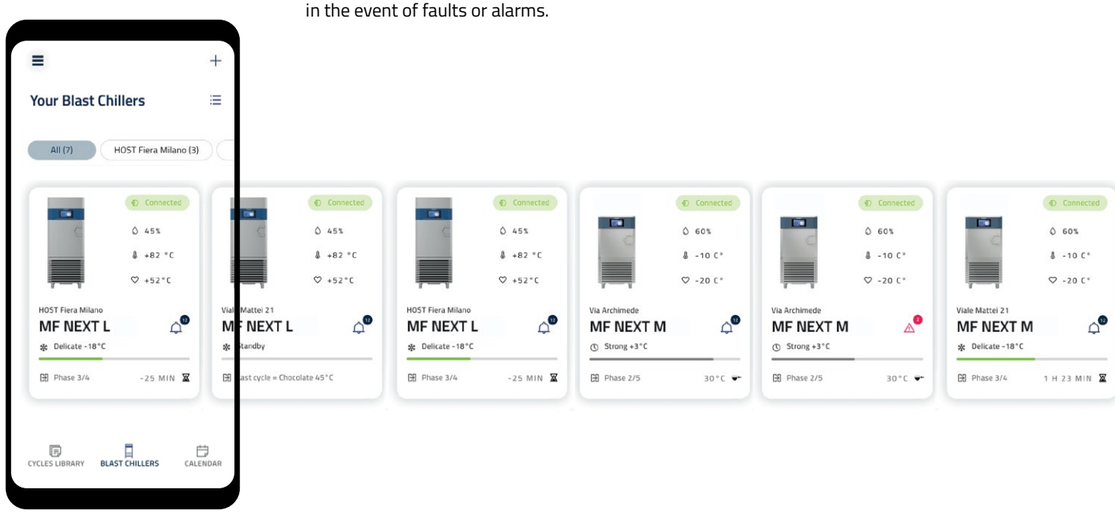
Remote start-up
of pre-chilling and pre-heating phases for a cycle.

Push-notification system
to manage support remotely, receiving notifications in real time in the event of faults or alarms.

View stats
view usage statistics for analysis purposes: temperature curves, cycle durations and most-used cycles, allowing optimisation of blast-chiller usage.

Save HACCP data
data sent by MultiFresh® Next are automatically saved in pdf format.

Cycle library
to import cycles created to other blast chillers connected to each user account.



— The range







	MF Next S **Dimensions** 790×840×870 mm		MF Next M **Dimensions** 790×1015×1590 mm			MF Next L **Dimensions** 790×1015×1965 mm		
	ST / ES	**TU / TS**	**ST / ES**	**TU / TS**		**ST / ES**	**TU / TS**	
Output* +90°C —> +3°C +90°C —> -18°C	25 kg 25 kg	Up to +30% kg/h Up to +30% kg/h	50 kg 50 kg	Up to +30% kg/h Up to +30% kg/h		70 kg 70 kg	Up to +30% kg/h Up to +30% kg/h	
Weight	100 kg	105 kg	175 kg	190 kg		205 kg	240 kg	
	ST / ES	**TU**	**ST / ES**	**TU**	**TS**	**ST / ES**	**TU**	**TS**
Max power rating	0.91 kW	1.6 kW	1.85 kW	5.37 kW	5.67 kW	3.07 kW	8 kW	8,26 kW
Max current rating (A)	4.8 A	7.7 A	9.38 A	12.68 A	13.9 A	13.95 A	17.2 A	18.3 A
Voltage	230V-1N+PE 50Hz	230V-1N+PE 50Hz	400V-3N +PE 50Hz	400V-3N +PE 50Hz	400V-3N +PE 50Hz	400V-3N +PE 50Hz	400V-3N +PE 50Hz	400V-3N +PE 50Hz
Tray capacity	GN1/1 or 600×400 (H=65 mm) › **4** GN1/1 or 600×400 (H=40 mm) › **5** GN1/1 or 600×400 (H=20 mm) › **8**		GN 1/1 or 600×400 (H=65 mm) › **9** GN 1/1 or 600×400 (H=40 mm) › **12** GN 1/1 or 600×400 (H=20 mm) › **18**			GN 1/1 or 600×400 (H=65 mm) › **13** GN 1/1 or 600×400 (H=40 mm) › **18** GN 1/1 or 600×400 (H=20 mm) › **27**		

* Test performed according to Irinox procedure with pieces of beef around 5 cm.

Performance for packages: **ST** Standard / **ES** EcoSilent / **TU** Turbo / **TS** Turbo Silent

ACCESSORIES

FOOD DATA LABELLING PRINTER

Printer connected via USB or Wi-Fi with thermal labels for product traceability.



VACUUM PROBE

Optional probe that allows temperature monitoring of vacuum-packed products.



ETHERNET CARD

Allows wired connection of the blast chiller to an IT network for data exchange.



— MultiFresh® Next is available in six models. The dimensions, output per cycle and tray capacity vary. Irinox high quality is guaranteed across the range.







	MF Next SL **Dimensions** 870×970×870 mm	MF Next ML **Dimensions** 870×1145×1590 mm		MF Next LL **Dimensions** 870×1145×1965 mm	
	TS	**TU / TS**		**TU / TS**	
Output* +90°C —> +3°C +90°C —> -18°C	40 kg 40 kg	80 kg 80 kg		95 kg 95 kg	
Weight	140 kg	220 kg		285 kg	
	TU / TS	**TU**	**TS**	**TU**	**TS**
Max power rating	1.6 kW	5.37 kW	5.67 kW	8 kW	8,26 kW
Max current rating (A)	7.7 A	12.68 A	13.9 A	17.2 A	18.3 A
Voltage	230V-1N+PE 50Hz	400V-3N +PE 50Hz	400V-3N +PE 50Hz	400V-3N +PE 50Hz	400V-3N +PE 50Hz
Tray capacity	GN2/1 (H=65 mm) › **4** GN2/1 (H=40 mm) › **5** GN2/1 (H=20 mm) › **8** GN1/1 (H=65 mm) with double MultiRack › **6** GN1/1 (H=40 mm) with double MultiRack › **8** GN1/1 (H=20 mm) with double MultiRack › **14**	GN2/1 (H=65 mm) › **9** GN2/1 (H=40 mm) › **12** GN2/1 (H=20 mm) › **18** GN1/1 (H=65 mm) with double MultiRack › **16** GN1/1 (H=40 mm) with double MultiRack › **22** GN1/1 (H=20 mm) with double MultiRack › **34**		GN2/1 (H=65 mm) › **13** GN2/1 (H=40 mm) › **18** GN2/1 (H=20 mm) › **27** GN1/1 (H=65 mm) with double MultiRack › **26** GN1/1 (H=40 mm) with double MultiRack › **36** GN1/1 (H=20 mm) with double MultiRack › **54**	

* Test performed according to Irinox procedure with pieces of beef around 5 cm.

Performance for packages: **ST** Standard / **ES** EcoSilent / **TU** Turbo / **TS** Turbo Silent

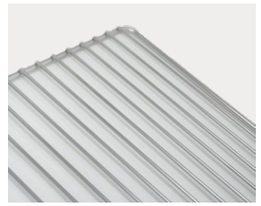
SUPPORT FOR DOUBLE MULTIRACK

Support for L models, doubles the quantity of GN1/1 trays that the blast-chiller can hold.



GRIDS AND TRAYS

Various types of grids and trays (600×400, 600×800, GN1/1, GN2/1), smooth or perforated and in a range of materials.



WHEELS

For easy movement of your blast chiller, the feet can be replaced with handy wheels featuring built-in brake.



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