IRINOX

EasyFresh®
Next

Blast chiller
and shock freezer



IRINOX technology that guarantees unequalled performance, simple operation and environmental awareness.



The blast chiller and shock freezer

EasyFresh® Next is an essential partner for your kitchen, preserving food freshness, quality and safety. Its rapid chilling or freezing capabilities preserve organoleptic properties, optimise work processes and reduce waste, guaranteeing perfect dishes every time, whatever the occasion.

– Next-Level Simplicity 1

EasyFresh® Next is designed to be intuitive and quick to programme, through a clear and simple display. It features four dedicated cycles for chilling and freezing, keeping your products fresher for longer. Reliable and easy to use, the IRINOX blast chiller is the perfect partner for your kitchen.

– Next-Level Customization 2

With EasyFresh® Next, you can customise cycles to suit your needs, going beyond simple chilling and freezing. The blast chiller has additional functions such as a non-stop cycle, gentle thawing, marinating and holding, guaranteeing versatility and precision for every recipe.

– Next-Level Performance 3

Using natural propane refrigerant gas, EasyFresh® Next ensures sustainable performance without compromise. EasyFresh® Next guarantees high performance, power and rapid chilling and freezing. Heated products can also be inserted into the equipment at extremely high temperatures, directly from the oven.

– Next-Level Technology & Design 4

EasyFresh® Next is equipped with an intuitive and easy-to-use 4.3" display. Because simplifying work means saving time and optimising processes in the kitchen. Connected to FreshCloud®, the IRINOX IoT platform. Robust and reliable, the perfect rapid blast chiller for your kitchen.

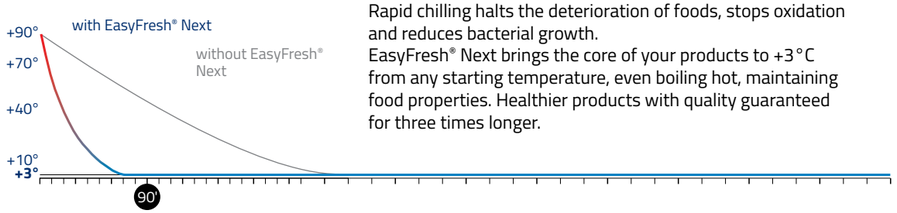


1 NEXT-LEVEL SIMPLICITY

Far more than a blast chiller, it is the perfect solution to preserve your food products.

Why blast chilling and shock freezing? Because it preserves the original fragrance, texture, colour and nutrients, locking in the essential properties of foodstuffs for longer.

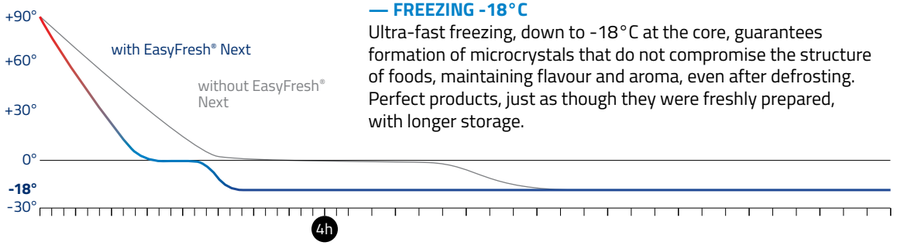




— CHILLING +3°C

Rapid chilling halts the deterioration of foods, stops oxidation and reduces bacterial growth.
EasyFresh® Next brings the core of your products to +3°C from any starting temperature, even boiling hot, maintaining food properties. Healthier products with quality guaranteed for three times longer.





— FREEZING -18°C

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, even after defrosting. Perfect products, just as though they were freshly prepared, with longer storage.

DELICATE +3°C

› Cycle for rapid chilling down to +3°C at the core.
› Ideal for more delicate items such as mousses, creams, fish, rice, vegetables and thinner items.

STRONG +3°C

› Rapid chilling mode reaching a core temperature of +3°C ideal for items which are high-fat, very dense, in large chunks or packaged, such as sauces, gravy, roasts or pasta casseroles.

DELICATE -18°C

› Cycle for rapid freezing down to -18°C at the core. Recommended for leavened baked goods and cooked products.
› Two different phases - a positive one and a negative one - with very gentle ventilation.

STRONG -18°C

› Shock freezes medium-to-large products down to -18°C at the core with air temperature reaching -40°C.
› Also ideal for preserving the structure of ice cream and raw products.



2 NEXT-LEVEL CUSTOMIZATION

Choose from two different configurations based on your requirements:
ESSENTIAL including cold functions for chilling, freezing, non-stop cycle and cold holding;
ADVANCED which completes these cold functions with thawing, marinating and ice-cream retrieval.

Essential	**CHILLING**	EasyFresh® Next brings the core of your products to +3°C from any starting temperature, even boiling hot, maintaining food properties.
Essential	**FREEZING**	Ultra-fast freezing, down to -18°C at the core, guarantees formation of microcrystals that do not compromise the structure of foods.
Essential	**NON-STOP**	For non-stop chilling at +3°C and freezing at -18°C of unlimited quantities of foodstuffs prepared and placed into the blast chiller in succession.
Advanced	**COLD HOLDING**	This transforms the blast chiller into temporary additional storage at the desired temperature.
Advanced	**THAWING**	Set the temperature and time when you want your foods to be ready for use, slowing the process of bacterial growth.
Advanced	**MARINATING**	Product marinating time and temperature can be set, improving the flavour, tenderness and succulence of meat and fish.
Advanced	**ICE-CREAM RETRIEVAL**	Optimise management of ice-cream stocks and bring ice cream rapidly up to display temperature, ready to serve.





3 NEXT LEVEL PERFORMANCE

In the same category no other offers the same performance

EasyFresh® Next pays for itself with the time it saves.

It cools and freezes rice, vegetables, soups, fish, meat, and even ice cream in a short time – 40% faster than other blast chillers – and reduces energy consumption.

All this while fully preserving the organoleptic properties of food. The speed of EasyFresh® Next enables better organization in the kitchen and lab, optimizing process management.

	Maximum duration according to legislation	With EasyFresh® Next*	Speed
Boiled white rice	90'	80'	+11%
Diced zucchini	90'	30'	+66%
Vanilla ice cream	240'	105'	+56%
Raw chicken breast	240'	100'	+58%

*Tests performed in line with Irinox procedure using named products

High power without polluting

EasyFresh®Next is the blast chiller powered by natural refrigerant R-290 (propane gas). R-290 has a Global Warming Potential (GWP) of 3, a thousand times lower than other refrigerant gases.

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

refrigerants used in existing blast chillers

Every detail of EasyFresh® Next blast chillers is designed to facilitate the daily work of kitchen professionals.

Technology that makes your life easier

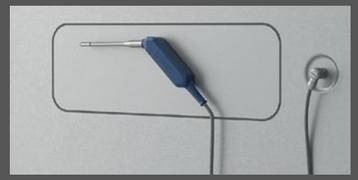
GRID
The grid is located at the bottom of the blast chiller to facilitate the airflow: the new design improves recirculation by increasing capacity, ensuring optimised performance. The tilt opening simplifies access to the filter for cleaning.



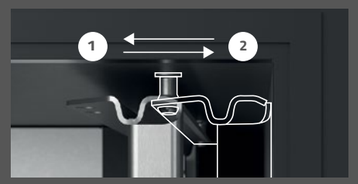
HANDLE
A strong, easy-to-clean handle, with a new ergonomic design for optimal grip. The distinctive design of the handle makes the blast chiller immediately recognisable, evoking the IRINOX logo and perfectly combining aesthetics and functionality.



PROBE
The single-point probe has an even more practical position, for precise measurement of the temperature of food products. The extensive magnetic surface inside the door means it can be easily hooked in position, while the screw connector guarantees a simple, corrosion-proof fitting with IP67 protection rating.



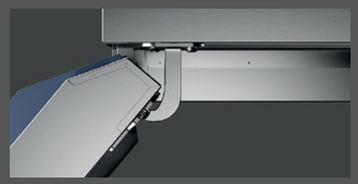
MULTIRACK®
The MultiRack® system enables adjustment of the distance between trays, making the rack compatible with trays for pastry or gastronomy use.
Uniform distribution of air is guaranteed for optimal results whatever the application.



SANIGEN®
Sanigen® releases active ions that act on the microbial load 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.



FLUSH HINGES AND DOOR
The full-height door features bevelled edges and patented concealed hinges with standard opening of 150° to avoid interference with nearby equipment.



BLUE DISPLAY BAND
The blue band on the upper part of the blast chiller, makes it immediately recognisable and provides a secure position for its innovative display. The USB port is accessible underneath.



USB
The integrated USB port makes HACCP process management even easier. Users can quickly download reports for chilling and freezing cycles. A practical and secure system, designed to simplify your kitchen routine.



ADJUSTABLE FEET
Adjustable stainless-steel feet guarantee stability and adaptability on any surface, for precision levelling of the blast chiller. Designed to resist wear and the most challenging conditions, they introduce durability, hygiene and practicality to your work environment.

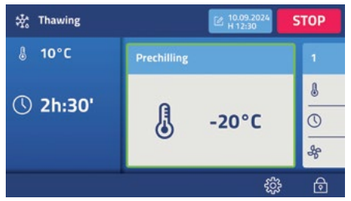


A control-panel display full of functions

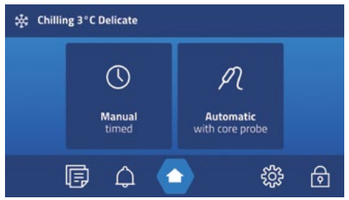
Creation of cycles
Creating new cycles is easy and intuitive. You can modify each phase of the selected cycle step by step. You can name, save and retrieve the cycle from the cycle library.

Modifying parameters
In each editable phase, you can increase or decrease the temperature, ventilation speed and duration. All controls are intuitive and easy to programme.

Automatic or manual modes
At the launch of each cycle, it is possible to choose between automatic mode, with temperature measurement using the probe, or manual mode for a time-controlled cycle.







The EasyFresh® Next interface is available in a 4.3" version

FreshCloud® app

EasyFresh® Next wherever you are
FreshCloud® is the name of our IRINOX IoT technology that allows you to interact with EasyFresh® 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 if you are 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 time.

Modify parameters remotely
to control temperature, ventilation, time and duration of the phase.

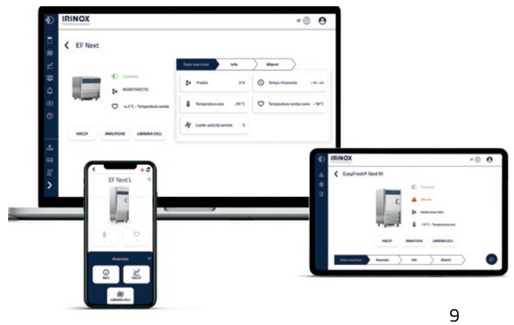
Push-notification system
to manage support remotely, receiving notifications in real time in the event of faults or alarms.

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

Save HACCP data
data sent by EasyFresh® Next are automatically saved in .pdf or .csv format.

App Store

Google Play



— The range

EasyFresh® Next is available in seven models. The dimensions, output per cycle and tray capacity vary. IRINOX high quality is guaranteed across the range.

Designed to be the perfect partner in the kitchen and ice-cream production labs.



Dimensions W × D × H

	EF Next XS **Dimensions** 535×655×740 mm	**EF Next S** **Dimensions** 790×835×870 mm		**EF Next M** **Dimensions** 790×1015×1590 mm		**EF Next L** **Dimensions** 790×1015×1965 mm	
Output* +90°C —> +3°C +90°C —> -18°C	10 kg 10 kg	20 kg 20 kg		45 kg 45 kg		65 kg 65 kg	
Weight	72 kg	105 kg		175 kg		205 kg	
		ESSENTIAL	**ADVANCED**	**ESSENTIAL**	**ADVANCED**	**ESSENTIAL**	**ADVANCED**
Max power rating	0.73 kW	0.82 kW	0.88 kW	2.47 kW	2.59 kW	3.52 kW	3.40 kW
Max current rating (A)	3.5 A	3.5 A	4.5 A	6.1 A	7.3 A	8.5 A	10 A
Voltage	230 V~1N+PE 50 Hz	230 V 1N+PE 50 Hz		400 V~3N+PE 50 Hz		400 V~3N+PE 50 Hz	
Tray capacity	GN1/1 (H=65 mm) › **3** GN1/1 (H=40 mm) › **3** GN1/1 (H=20 mm) › **3**	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**		GN1/1 or 600×400 (H=65 mm) › **9** GN1/1 or 600×400 (H=40 mm) › **12** GN1/1 or 600×400 (H=20 mm) › **18**		GN1/1 or 600×400 (H=65 mm) › **13** GN1/1 or 600×400 (H=40 mm) › **18** GN1/1 or 600×400 (H=20 mm) › **27**	

* Test performed in accordance with Irinox procedure with pieces of meat measuring approx. 5 cm.



Dimensions W × D × H

	EF Next SL **Dimensions** 870×970×870 mm		**EF Next ML** **Dimensions** 870×1145×1590 mm		**EF Next LL** **Dimensions** 870×1145×1965 mm	
Output* +90°C —> +3°C +90°C —> -18°C	30 kg 30 kg		60 kg 60 kg		70 kg 70 kg	
Weight	140 kg		175 kg		285 kg	
	ESSENTIAL	**ADVANCED**	**ESSENTIAL**	**ADVANCED**	**ESSENTIAL**	**ADVANCED**
Max power rating	1.52 kW	1.58 kW	3.43 kW	3.55 kW	5.38 kW	5.26 kW
Max current rating (A)	6.5 A	7.5 A	8.1 A	10 A	10 A	11.6 A
Voltage	230 V 1N+PE 50 Hz		400 V~3N+PE 50 Hz		400 V~3N+PE 50 Hz	
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**	

WHEELS



ADDITIONAL PAIR OF GUIDES (STANDARD OR LARGE)



REVERSIBLE DOOR OPENING



DOUBLE MULTIRACK (available for large models)



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English cod. 4490051 07/2026