IRINOX
The Freshness Company®

Item No.:
Qty.:
Project:

EASYFRESH® NEXT XS



The propane EasyFresh® Next blast chiller can be customised based on individual needs and includes up to 8 functions and 14 cycles chosen for you by Irinox to preserve the freshness of the products for longer. Easy to use, it allows the parameters of each cycle - temperatures, times and ventilation - to be changed in a few simple steps.

Yield

Rapid cooling (+90°C/+3°C) within 90 min kg 10

Fast freezing (+90°C/-18°C) within 240 min kg 10

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

Capacity

Number of trays: 3 x GN1/1 (H=20 mm, 40mm, 65mm)

Standard construction details

- Door opening on the left with hinges on the left.
- Door with magnetic gasket.
- Magnetic core probe with one reading point.
- 304 stainless steel internal and external material.
- Built-in air condensation.
- R290 coolant gas.
- 4 adjustable feet H 60-80 mm.
- Data transfer from USB port to download and save HACCP data.
- WIFI module included for connectivity with FreshCloud®.

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Operation

Essential. This is the basic configuration that includes the most popular blast chiller functions: rapid cooling, fast freezing, cold storage, non-stop cooling and freezing, and defrosting. Regardless of the temperature at which the product is introduced, it always guarantees excellent results in terms of quality and temperature uniformity inside the cell.

- EasyFresh® Next's cooling cycles lower to +3°C the core temperature of the food, introduced at any temperature, even as soon as it is out of the oven, and quickly cross the band of maximum bacterial proliferation, the cause of its natural ageing.
- The EasyFresh® Next's freezing cycles transform the water contained in food into microcrystals that preserve its structure and quality for longer.
- At the start of the cycle, the operator can choose whether to use the core probe (automatic mode) or to work in time mode (manual mode).
- The non-stop cycles continuously cool or freeze to the desired temperature quantities of food that are prepared and placed in the blast chiller in succession. Set a notification when the chosen temperature or cycle time is reached.
- The cold storage cycles allow the blast chiller to be transformed into an additional space for storage at the desired temperature for short periods of time.
- The defrost cycle removes ice and excess condensation. It has an adjustable duration of 30 minutes and must be run at the end of the day or after intensive use with a high number of door openings.

Performance
EasyFresh® Next guarantees a cooling and freezing capacity of 10 kg, thanks to the new propane refrigeration system.
In the Essential configuration, performance is ensured by a propane single circuit with reciprocating compressor, ventilated evaporator and single-speed condenser fan.
Thanks to its climate class 5 design, the blast chiller guarantees the stated performance up to an ambient temperature of 40°C.

Interface
4.3" display with capacitive colour screen. With acoustic signal with adjustable intensity and fixed tone.
The operator has the possibility of customizing and/or creating new cycles, which are stored in the library.

Connectivity
FreshCloud® is Irinox's IOT technology that allows to control and interact with EasyFresh® Next at any time via an APP.
The functions included in the application are:
- Remote monitoring of the cycle in progress: connection status, cell temperature, core temperature, kitchen and machine name, cycle ID in progress, cycle and phase progress.
- Remote parameter modification (ventilation, cabinet temperature, core probe temperature, phase duration, cycle management).
- Machine status monitoring: connection status, machine ID, laboratory name, serial number, door status, Sanigen® level.
- Usage statistics viewing.
- Haccp report download.
- Software update.

Optional

- 4 wheels, 2 of which with brake.
- Special voltages on request
- Unit sent without gas charge.

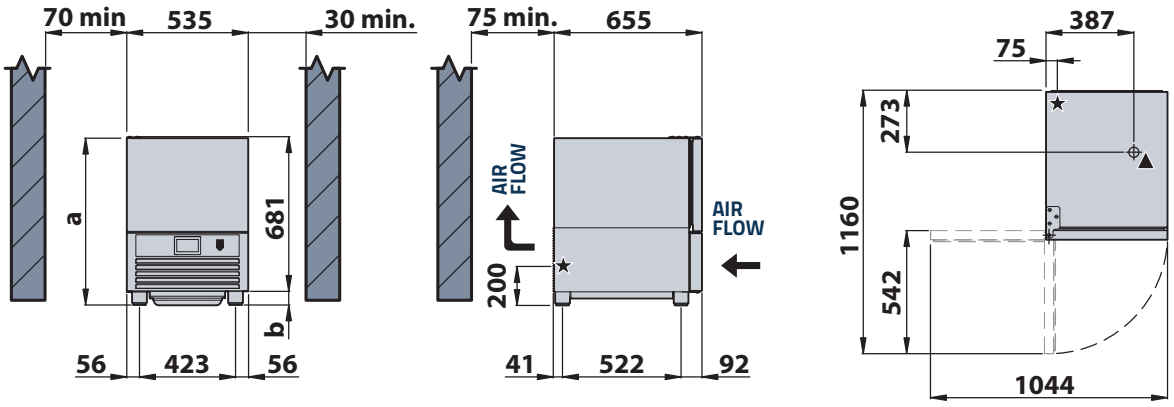
Product warranty

- 12 months from the date of receipt of the equipment; 24 months from the date of installation, subject to completion and submission of the installation report on FreshCloud®. For more details, see the sales conditions available at www.irinoxprofessional.com.

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HEIGHT

		a	b
Standard feet	mm	740 ÷ 760	60 ÷ 80
Lowered feet option	mm	- ÷ -	- ÷ -
Wheel options	mm	768	87

Measures in millimetres

★ **Main power cable**

▲ **Water drainage (corrugated hose Ø32mm)**

TECHNICAL SPECIFICATIONS

Power supply	-	230V-1N+PE 50Hz	230-1N+PE 60Hz / 230-2+PE-60Hz	100V-1N+PE 60Hz
PERFORMANCE		ESSENTIAL	ESSENTIAL	ESSENTIAL
Rated power	W	736	894	763
Rated current	A	3.5	4.5	7.7
Power cable section	-	3G1.5	3G1.5	3G1.5
Cooling capacity (-10/+40°C)	W	1360	1547	1186
Condenser power output (-10/+40°C)	W	1948	2300	1817
Minimum ventilation air flow	m^3/h	400	400	400
Coolant	-	R290 - 150 g		
Climate class (according to EN23953-2)	-	5		
Min/max installation ambient temperature	°C	15 / 40°C		
Max installation elevation	m	2000		
Internal cell of dimensions (W x D x H)	mm	328 x 548 x H305		
Equipment weight	kg	72		

ENERGY CONSUMPTION ACCORDING TO EN 17032

Full load capacity	kg	5
Energy consumption Blast chilling cycle (STRONG +3 °C)	kWh/kg	0,105
Blast chilling cycle from/to +65 °C / +10°C	min	58
Energy consumption Blast freezing cycle (STRONG -18 °C)	kWh/kg	0,346
Blast freezing cycle from/to +65 °C / -18°C	min	235

INSTALLATION
The blast chiller must be installed following and complying with what is stated in the appropriate installation manual.
The contents of the manual must be carefully followed to ensure correct operation and to protect the user's rights under the warranty.

Continuous product development may require changes to specifications without notice.

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CB report valid only for ESSENTIAL and AIR CONDENSATION version