IRINOX
The Freshness Company®

Item No.:
Qty.:
Project:

# MULTIFRESH® NEXT L



The propane blast chiller, completely customizable according to the needs of each professional choosing functions, type of performance, size of the display and the most useful features for its use.
The MultiFresh® Next blast chiller has up to 12 functions and 150 cycles selected for you by Irinox to preserve the product freshness longer.

## Yield

| | Eco Silent | Turbo |
|---|---|---|
| Fast cooling (+90°C / +3°C) - within 90 minutes | 70 kg | up to+30% |
| Quick freezing (+90°C / -18°C) - within 240 minutes | 70 kg | up to+30% |

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

## Capacity

Number of trays: 27 x GN1/1 o 600x400 (H= 20 mm)

Number of trays: 18 x GN1/1 o 600x400 (H= 40 mm)

Number of trays: 13 x GN1/1 o 600x400 (H= 65 mm)

## Standard construction details

- Door opening on the left with hinges on the left.
- Patented concealed hinges.
- Full height door with double bevelled side edges.
- Door opening up to 150°.
- Magnetic and slow closing of the door.
- Equipped with 10-chamber gasket designed for high and low temperatures.
- Core probe with 3 detection points with quick screw connector, anti-corrosion, watertight IP67.
- Magnetic flat surface (400x150 mm) to fix the core probe.
- Easy removal and cleaning of the condenser filter thanks to the tilting grill.
- Ergonomic and robust handle made of steel.
- AISI 304 stainless steel internal and external material.
- Built-in air condensation.
- R290 coolant gas.
- MultiRack®, the patented adjustable tray holder that improves air circulation inside the blast chiller.
- 15 pairs of guides included.
- Adjustable standard feet H = 115 - 165 mm
- WIFI module included for the HACCP report download.

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## Operation

**2 available configurations:**

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

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

- MultiFresh® Next's cooling cycles lower to +3°C the core temperature of the food, introduced at any temperature, even as soon as it is out of the oven, and quickly cross the band of maximum bacterial proliferation, the cause of their natural ageing.
- MultiFresh® Next's freezing cycles transform the water contained in food into microcrystals that preserve its structure and quality for longer.
- Automatic recognition of manual work mode (timed) or automatic mode (with probe).

**4 available performance levels**

**Eco Silent (available for PRO configuration):** this performance guarantees a yield of 50 kg in cooling and freezing with a very low level of noise emissions, thanks to the use of both electronic 5-speed evaporator fans, which manage temperatures from -40°C to +85°C, and to the variable speed electronic condenser fans. Climate class 4 (30°C ambient);

**Turbo:** this performance increases the cooling and freezing capacity by up to 30%, thanks to the use of the 5-speed Electronic Evaporator Fans, which manage temperatures from -40°C to +85°C, 3 Scroll compressors and one-speed condenser fan. With climate class 5, it guarantees excellent performance up to 40°C ambient.

**Interface**

**10' display** with capacitive screen, colour LED bar to follow the progress of the running cycle even from a distance.
The display includes:

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

**Connectivity**

FreshCloud® is Irinox's IOT technology that allows you to control and interact with MultiFresh® Next at any time via an APP. The functions included in the application are:

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

## Optional

- Sanigen® (Irinox patented sanitising system, already included in the PRO version).
- Water condensation (available only for Turbo performance).
- WIFI printer with 1300 thermal label roll.
- Door opening on the right with hinges on the right.
- 4 wheels, 2 of which with brake.
- Pair of additional GN1/1 and 600x400 mm guides.
- Sous-vide core probe.
- Special voltages on request.
- Ethernet board.
- Unit sent without gas charge.

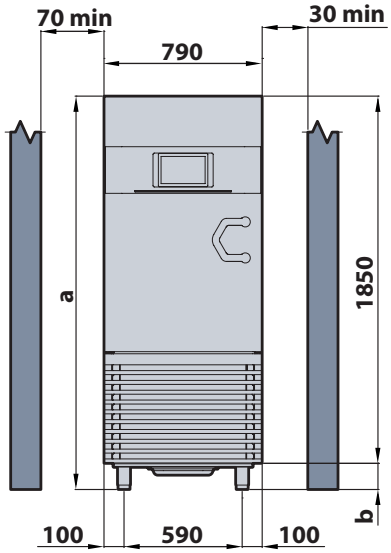
## Product warranty

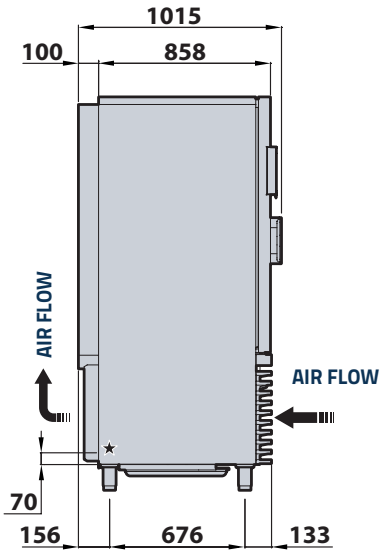
- For more details, please refer to the conditions of sale available at www.irinoxprofessional.com.

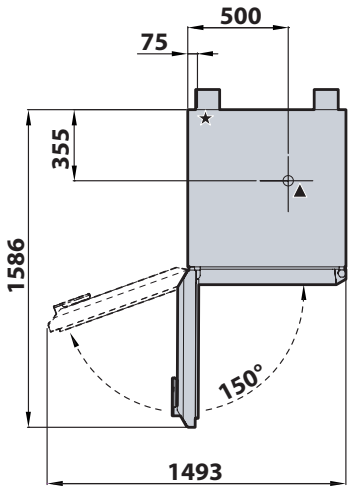
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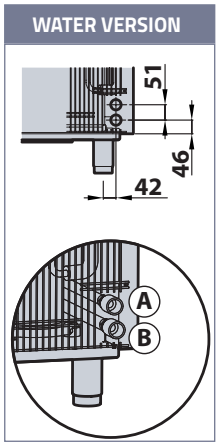
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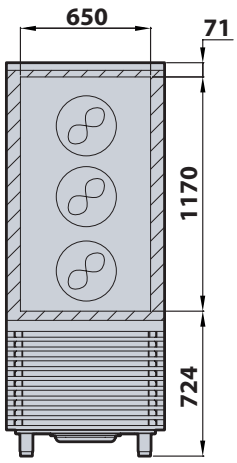
## MULTIFRESH® NEXT L

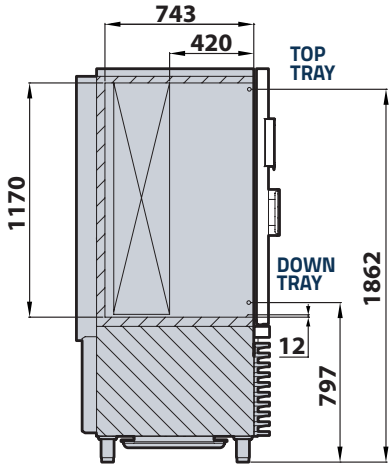



| HEIGHT | | | |
|---|---|---|---|
| | | HEIGHT (a) | ADJUSTABLE FEET (b) |
| Standard feet | mm | 1965 - 2015 | 115 ÷ 165 |
| Lowered feet option | mm | 1930 - 1965 | 80 ÷ 115 |
| Castors option | mm | 2005 | 155 |

**Measures in millimetres**
★ **Main power cable**
▲ **Water drainage corrugated hose Ø32mm**
Ⓐ **Water outlet**
Ⓑ **Water inlet**

## ENERGY CONSUMPTION ACCORDING TO EN 17032

| | | | | | |
|---|---|---|---|---|---|
| Model | | MF_NEXT_L (400V-3N+PE 50Hz) | | | |
| Type of product | | Blast chiller / Blast freezer | | | |
| Performance | | ECO SILENT | TURBO | | |
| Yield per cycle | kg | 45 | 75 | | |
| Energy consumption Blast chilling cycle (STRONG +3 °C) | kWh/kg | 0,064 (*) | 0,081 | | |
| Energy consumption Blast freezing cycle (STRONG -18 °C) | kWh/kg | 0,180 (*) | 0,256 | | |
| Blast chilling cycle from/to +65 °C / +10°C | min | 72 (*) | 70 | | |
| Blast freezing cycle from/to +65 °C / -18°C | min | 224 (*) | 246 | | |

(*) Estimated consumption pending performance testing

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| COMMON TECHNICAL DATA | | | |
|---|---|---|---|
| VERSION | | AIR CONDENSATION | WATER CONDENSATION |
| LOW TEMPERATURE COOKING power | W | 2700 | |
| LOW TEMPERATURE COOKING absorption | A | 12.7 | |
| Water inlet/outlet connections | NPTf | - | 1" |
| Maximum water consumption (inlet temp. +30°C / outlet temp. +35°) | l/h | - | 2592 |
| MIN/MAX inlet water temperature (cooled water) | °C | - | +10 / +22 °C |
| MIN/MAX inlet water temperature (tower water) | °C | - | +23 / +35 °C |
| Coolant type | - | R290 | |
| Nominal coolant quantity | kg | 3 x 0.15 | 3 x 0.11 |
| Dimensions (WIDTH x DEPTH) | mm | 790 x 1015 | |
| Cell internal dimensions (WIDTH x DEPTH x HEIGHT) | mm | 650 x 420 x 1170 | |

| VOLTAGE | | 380-415V 3ph+N+PE 50Hz | | | | |
|---|---|---|---|---|---|---|
| | | AIR CONDENSATION | | | | WATER CONDENSATION |
| Performance | | ECO SILENT | TURBO | | | |
| Power rating | W | 3074 | 8257 | | | 7757 |
| Full load amps | A | 13.95 | 16 | | | 16 |
| Main power cable | $mm^2$ | 5G2.5 | 5G2.5 | | | 5G2.5 |
| Cooling power (-10°C / +40°C) | W | 5040 | 9510 | | | 9510 |
| MAX Condensing power (-5°C / +45°C) | W | 8010 | 14550 | | | 14550 |
| Minimum air exchange | $m^3/h$ | 3350 | 5000 | | | - |
| Climate class | - | 4 (30°C) | 5 (40°C) | | | 5 (40°C) |
| Cabinet weight | kg | 205 | 240 | | | 240 |

| VOLTAGE | | 380-415V 3ph+N+PE 60Hz | | | | |
|---|---|---|---|---|---|---|
| | | AIR CONDENSATION | | | | WATER CONDENSATION |
| Performance | | ECO SILENT | TURBO | | | |
| Power rating | W | 3613 | 11473 | | | 10973 |
| Full load amps | A | 16.68 | 20.94 | | | 18.74 |
| Main power cable | $mm^2$ | 5G2.5 | 5G2.5 | | | 5G2.5 |
| Cooling power (-10°C / +40°C) | W | 6048 | 11412 | | | 11412 |
| MAX Condensing power (-5°C / +45°C) | W | 9612 | 17460 | | | 17460 |
| Minimum air exchange | $m^3/h$ | 4020 | 6000 | | | - |
| Climate class | - | 5 (40°C) | 4 (30°C) | | | 5 (40°C) |
| Cabinet weight | kg | 205 | 240 | | | 240 |

| VOLTAGE | | 230V 3ph+PE 60Hz | | | |
|---|---|---|---|---|---|
| | | AIR CONDENSATION | | | |
| Performance | | ECO SILENT | TURBO | | |
| Power rating | W | 3359 | 9650 | | |
| Full load amps | A | 16.68 | 35.56 | | |
| Main power cable | $mm^2$ | 4G2.5 | 4G6 | | |
| Cooling power (-10°C / +40°C) | W | 6048 | 11412 | | |
| MAX Condensing power (-5°C / +45°C) | W | 9612 | 17460 | | |
| Minimum air exchange | $m^3/h$ | 4020 | 6000 | | |
| Climate class | - | 5 (40°C) | 4 (30°C) | | |
| Cabinet weight | kg | 205 | 240 | | |

**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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