IRINOX
The Freshness Company®

Item No.:
Qty.:
Project:

MULTIFRESH® NEXT LL



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

	Turbo	
Fast cooling (+90°C/+3°C) - within 90 minutes	95 kg	
Quick freezing (+90°C/-18°C) - within 240 minutes	95 kg	

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

Capacity

Number of trays: 27 x GN 2/1 | with Double MultiRack 54 x GN1/1 (H= 20 mm) | with Pastry MultiRack 27 x 600x400 (H=20 mm)

Number of trays: 18 x GN 2/1 | with Double MultiRack 36 x GN1/1 (H= 40 mm) | with Pastry MultiRack 18 x 600x400 (H=40 mm)

Number of trays: 13 x GN 2/1 | with Double MultiRack 26 x GN1/1 (H=65 mm) | with Pastry MultiRack 13 x 600x400 (H=60 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 until 150°
- Magnetic and slow closing of the door.
- Equipped with 5-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.
- 4 adjustable feet H 115 - 165 mm.
- 15 pairs of guides included.
- 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/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).

The available performance level is:

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, three 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

- Double MultiRack for GN 1/1 trays replacing the Standard MultiRack
- Double MultiRack for GN 1/1 trays in addition to the Standard MultiRack
- MultiRack with pastry tray setup
- 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 GN 2/1 or GN1/1 or 600x400 mm slides
- Vacuum probe
- Special voltages on request
- Ethernet board
- Unit sent without gas charge.

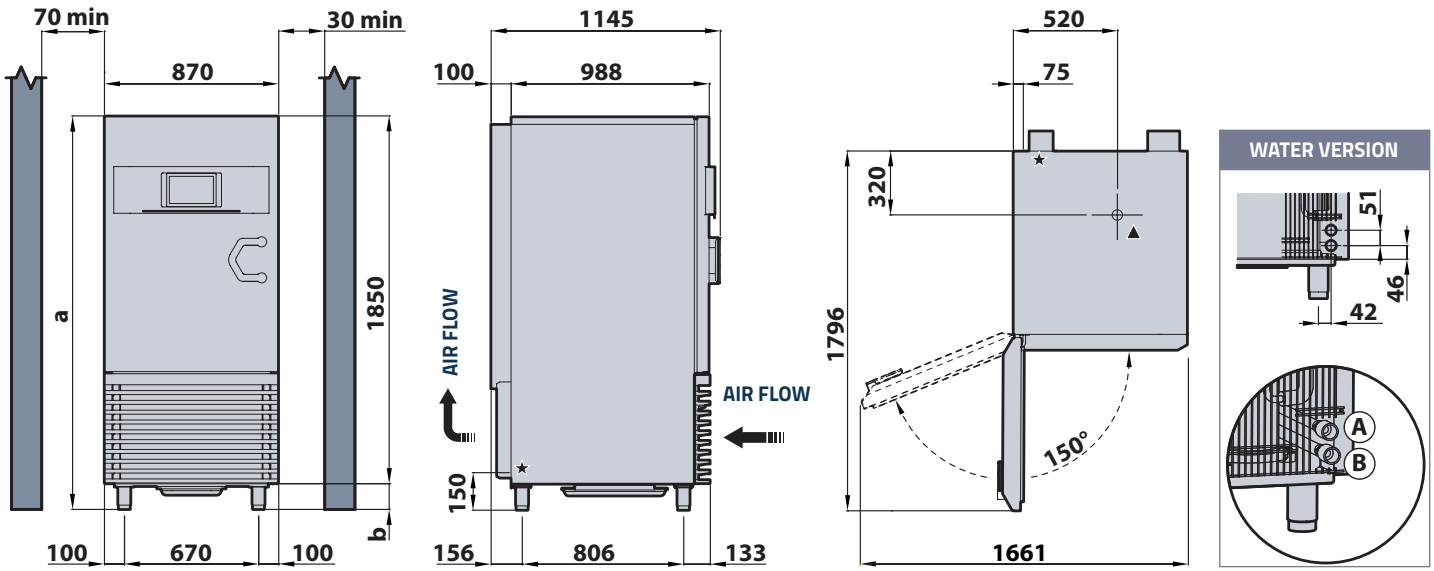
Product warranty

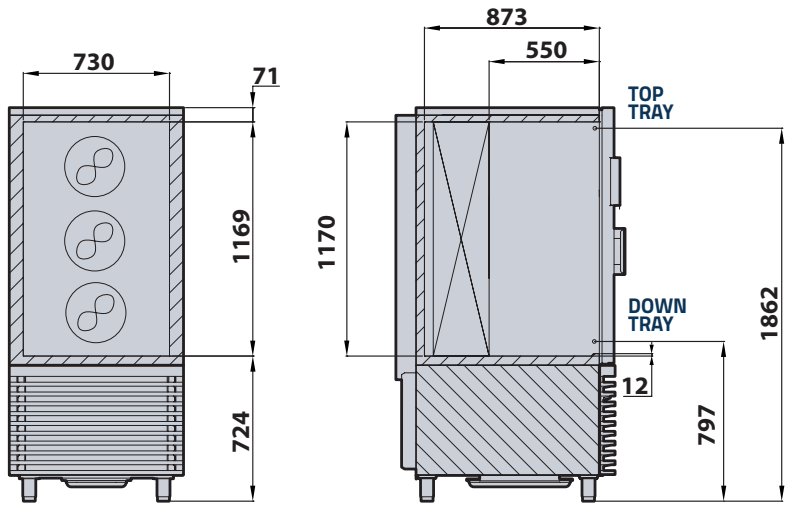
- For more details, please refer to the conditions of sale available at www.irinoxprofessional.com.

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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_LL (400V-3N+PE 50Hz)			
Type of product		Blast chiller / Blast freezer			
Performance		TURBO			
Yield per cycle	kg	75			
Energy consumption Blast chilling cycle (STRONG +3 °C)	kWh/kg	0,092			
Energy consumption Blast freezing cycle (STRONG -18 °C)	kWh/kg	0,28			
Blast chilling cycle from/to +65 °C / +10°C	min	81			
Blast freezing cycle from/to +65 °C / -18°C	min	270			

(*) 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°C)	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	870 x 1145	
Cabinet internal dimensions (width x depth x height)	mm	730 x 550 x 1170	

VOLTAGE	380-415V 3ph+N+PE 50Hz		
		AIR CONDENSATION	WATER CONDENSATION
Performance		TURBO	
Power rating	W	8257	7757
Full load amps	A	16	16
Main power cable	mm^2	5G2.5	5G2.5
Cooling power (-10°C/+40°C)	W	9510	9510
MAX Condensing power (-5°C/+45°C)	W	14550	14550
Minimum air exchange	m^3/h	5000	-
Climate class	-	5 (40°C)	5 (40°C)
Cabinet weight	kg	285	240

VOLTAGE	380-415V 3ph+N+PE 60Hz		
		AIR CONDENSATION	WATER CONDENSATION
Performance		TURBO	
Power rating	W	11473	10973
Full load amps	A	20.94	18.74
Main power cable	mm^2	5G2.5	5G2.5
Cooling power (-10°C/+40°C)	W	11412	11412
MAX Condensing power (-5°C/+45°C)	W	17460	17460
Minimum air exchange	m^3/h	6000	-
Climate class	-	5 (40°C)	5 (40°C)
Cabinet weight	kg	285	240

VOLTAGE	230V 3ph+PE 60Hz	
		AIR CONDENSATION
Performance		TURBO
Power rating	W	9650
Full load amps	A	35.56
Main power cable	mm^2	4G6
Cooling power (-10°C/+40°C)	W	11412
MAX Condensing power (-5°C/+45°C)	W	17460
Minimum air exchange	m^3/h	6000
Climate class	-	5 (40°C)
Cabinet weight	kg	285

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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