IRINOX
The Freshness Company®

Item No.:
Qty.:
Project:

MF 100.2 Self Contained

ROLL IN Blast Chiller and Shock Freezer

MultiFresh®: the multi-function assistant that will organize your production and processes with flexibility 24 hours a day.

MultiFresh is the first and only machine in the world that can run operating cycles with temperatures from 185°F to -40°F preserving its consistency, moisture content, and nutritional properties.

Multifunction 7'' touchscreen display, product specific cycles, wide range of options, customization of all the parameters for each cycle.

Capacity

Capacity: 1 x Combi Oven Trolley (sized for 18''x26'' pans)

Yield

Blast chilling capacity (194F to +37°F) 221Lbs. (within 90 min or less)

Shock freezing capacity (194F to 0°F) 221 Lbs. (within 240 min or less)

Product Warranty Protection

- 2 years, parts and labor.
- 5 years, compressor.

Certification

Standard Construction Features

- CABINET + SELF-CONTAINED CONDENSING UNIT.
- All type 304 stainless steel construction
- CFC-free high-density polyurethane insulation
- Full width door with low-temperature resistant magnetic gasket
- MultiSensor® 5-point probe for perfect temperature control.
- Automatic switch from manual mode (timed) to automatic mode (with probe) when probe is not inserted
- Approved 404a refrigerant used in sealed system
- High efficiency evaporators with multiple injection points
- Data port & Wi-Fi capable data transfer to HACCP software
- Door hinged right (standard)
- End-of-cycle hold mode
- Self-contained, air-cooled energy efficient condensing unit
- Manual defrosting required at the end of the day
- SANIGEN sanitation system
- 2-1/4" thick insulated floor
- Knocked down cabinet for easy transportation

Unique Design and Performance Features

- 4 cycles in standard mode, 43 product specific cycles in dynamic mode; ability to record up to 20 replicable cycles into customized recipe book
- Indirect air distribution and special airflow pattern to ensure perfect temperature uniformity
- Moisture preservation system by "delta-t" control.
- MultiFresh® touch screen
- Smudge-resistant controller touch pad
- Easily accessible evaporators and waterproof fans
- 30-40% more energy efficient than average competitor models with faster chilling times, all while preserving freshness, fragrance and organic properties of the food

Option and Accessories

- Door hinged Left
- Additional core probe
- Sous-vide probe
- 120° or 100° Door Stop

- Available PLUS model version with heat cycles: THAWING, HOLDING (hot or cold), REGENERATION, PASTEURIZATION, PROOFING, LOW TEMPERATURE COOKING.

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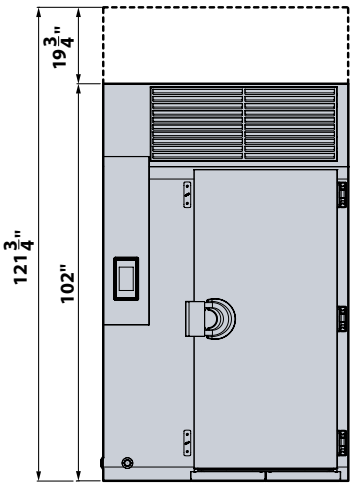
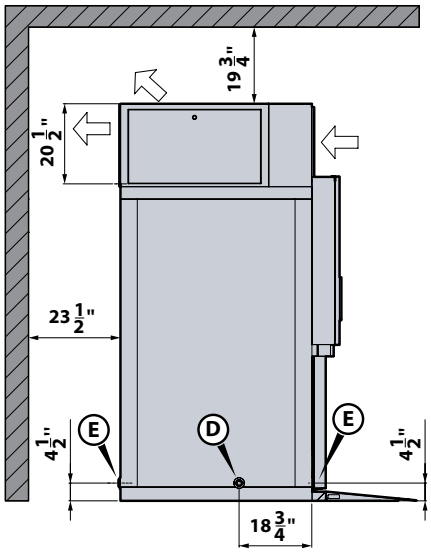
CABINET

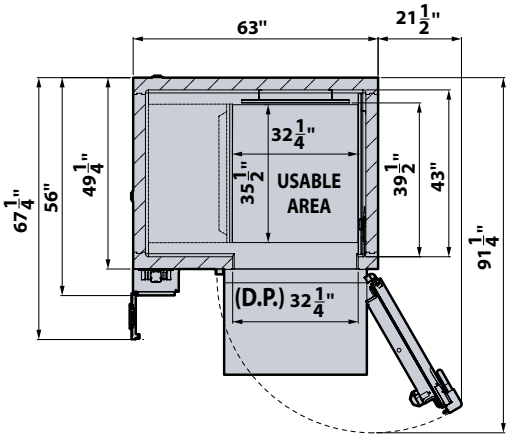
FRONT VIEW

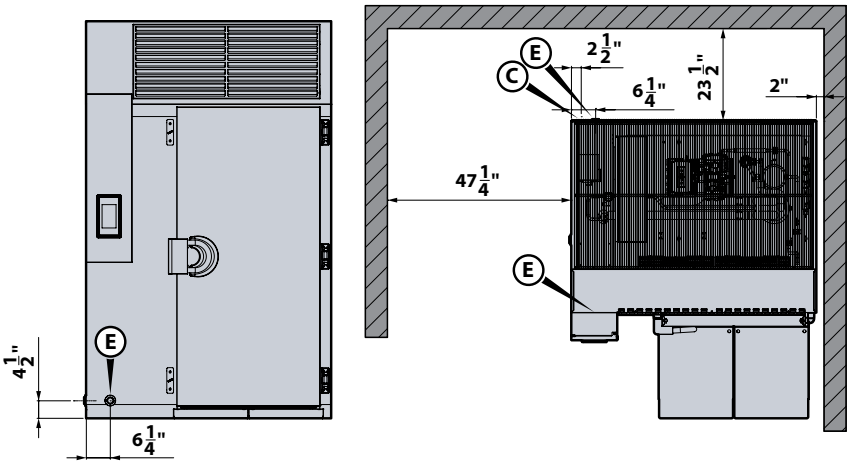


SIDE VIEW



TOP VIEW





DRAIN POSITION

GENERAL CHARACTERISTICS

Ⓒ	Communication power cable inlet		
Ⓓ	Standard drainage discharge	øIn (ømm)	1" 1/4 DN32
Ⓔ	Drainage discharge on request	øIn (ømm)	1" 1/4 DN32

(D.P.) = Door passage

STANDARD PACKING (N° 1 OF 2)

Gross Weight	Lb	1584,3
Dimensions (W x D x H)	In	90" 5/9 x 61 x 73" 1/9 x N° 1
Volume	ft³	233,8

STANDARD PACKING (N° 2 OF 2)

Gross Weight	Lb	662
Dimensions (W x D x H)	In	68" 8/9 x 55" 1/8 x 29" 1/3 x N° 1
Volume	ft³	64,45

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TECHNICAL DATA			
Electric supply:		208V-3+PE 60Hz	
Variants		Standard	PLUS
Total rating (FLI)	kW	14,30	14,30
Full load amps (FLA)	A	45,00	45,00
Start electrical absorption (LRA)	A	163,00	163,00
Main power cable	AWG	4G6	4G6
Compressor rating	HP	6	
Refrigeration Yield (14/104°F)	btu/h	51798	
Condenser rating (14/104°F)	btu/h	71951	
Refrigerant type:		R404A	
Nominal refrigerant charge:	oz. gas	193,99	
Compressor displaced volume	ft³/h	802,2	
Minimum Air Flow	ft³/h	310728	
Maximum ambient air temperature:	°F	104,00	
Oil Charge	gal	-	
Compressor Noise (3,28 ft)	dB(A)	-	
Cabinet weight:	Lb	1719,90	
Effective internal Cell volume	ft³	64,46	
Base with feet option		x	
Maximum height of the cell with feet	In	-	
Feet height	In	- ÷ -	
Sunken floor option		x	
Maximum height of the cell with sunken floor	In	-	
Pit Dimensions(Sunken Floor Version) W x D x H	In	- ÷ -	
Floor with ramp option		✓	
Maximum height of the cell with ramp	In	121" 3/4	
Ramp length	In	23" 5/8	
Ramp height	In	2" 2/7	
Ventilated floor with ramp option		x	
Maximum height of the cell with ramp and ventilated floor	In	-	
Ramp length	In	-	
Ramp height	In	-	

BLAST CHILLER SIZE		
Yeld for blast chilling cycle: (194/+37°F)	Lb	221
Yeld for shock freezing cycle: (194/-0°F)	Lb	221

*: within 90 min. **: within 240 min.

Continued product development may necessitate specification changes without notice.

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