

Design & Technology



	<b>MultiFresh® Next XXL</b>
Dimensions (LxDxH)	86 3⁄16" × 40 3⁄16" × 101 1⁄16"
<b>YIELD PER CYCLE (lb)</b> (from +194°F/+37°F)	220 lb
(from +194°F/0°F)	220 lb
Voltage	208V 3ph+PE 50Hz
Trolley capacity	2 x 26" x 20.25" x 69" 2x 28.25" x 18" x 69.25" Compatibility with GN 2/1 trolleys from the main oven manufacturers.

Construction details

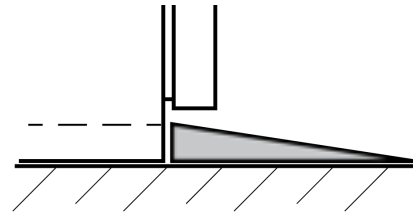
**PROBE**  
The 3-point probe is characterised by even easier positioning: the inside of the door has a large magnetic surface, so that it can be conveniently attached.



**SANIGEN**  
Sanigen® releases active ions that act on the microbial load in the air. This reduces contamination and microbial load in the air by up to 99%, even in inaccessible areas such as the evaporator.



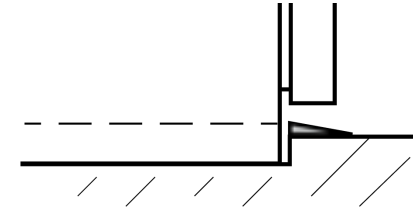
**RAMP**  
The blast chiller is designed to maximise ease of use: it is available with a ramp to facilitate trolley entry. Standard option.



**COMPRESSORS**  
Scroll compressors using R290 gas guarantee excellent performance combined with high quietness. Power consumption is reduced compared to compressors using conventional refrigerants.



**SUNKEN FLOOR**  
For those looking for an even more integrated solution, it can be flush mounted, providing easier access for the trolley. Option on request.



**FANS**  
Ventilation is constant and uniform throughout the chamber thanks to 5 speed electronic evaporator fans capable of handling temperatures from +185°F to -31°F.



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MODEL



ROLL-IN



MultiFresh® NEXT

The first multifunction roll-in

sustainable and powerful, with self contained condensing unit.



Distinctive features

1

IRINOX ECO SYSTEM

The evolution of the IRINOX Balance System is the **IRINOX Eco System**. It **optimises the multicircuit operation** while blast chilling and storage, **ensuring energy savings and maximum efficiency**.

2

NON STOP WORK

**Maximum reliability during production** thanks to the multicircuit management. **Air distribution is uniform and constant** over the entire height of the trolleys, for perfect preservation of food quality.

3

EASY INSTALLATION

Installation has **never been easier**, thanks to the **self contained refrigeration unit**. Simply power up the blast chiller and start your favourite cycles. **The condensing unit can also be placed next to the blast chiller**.

4

INCREASINGLY FLEXIBLE

The **compact dimensions** combined with the possibility of **accommodating different types of trolleys** are **ideal** for handling productions in **small or large caterings, pastry and bakery shops**.

COMPRESSOR INVERTER

**SUSTAINABILITY**

The first roll-in blast chiller with environmentally friendly R290 propane refrigerant gas that does not damage the ozone layer and ensures maximum energy efficiency and faster blast chilling and shock freezing processes.

**PRODUCTIVITY**

It guarantees blast chilling from +194°F to +37°F - and shock freezing capacity - from +194°F to -0°F - of 220 lb of products. MultiFresh® Next handles working temperatures from +185°F to -35°F.

**FRESHCLOUD®**

Thanks to FreshCloud® you can connect to your blast chiller at any time. You can monitor and change the parameters of ongoing cycles, start the pre-cooling and pre-heating phases of a cycle and save HACCP reports.

**10' SMART DISPLAY**

The 10' backlit display with capacitive technology is as easy to use as a tablet. The dashboard can be customised to have your most used cycles always ready to start.

**CONFIGURATIONS**

Choose between two possible configurations: **Essential** with the most popular blast chilling and shock freezing functions and **Excellence** with hot and cold functions.

**PERFORMANCE**

Available in Turbo and Turbo Silent versions. Turbo performance is the ultimate for those who require high performance. The Turbo Silent package combines Turbo performance with silence.

MultiFresh® Next XXL

The first multifunction roll-in by IRINOX

R290

FUNCTIONS INCLUDED

CHILLING

FREEZING

NON-STOP

COLD HOLDING

WARM HOLDING

THAWING

READY TO SELL

LOW TEMPERATURE COOKING

MELTING CHOCOLATE

PROOFING

PLANNED PROOFING

RETARDED PROOFING

PASTEURIZATION

DRYING

ESSENTIAL

EXCELLENCE