

IRINOX SERIES

SKOPE®

Premium Range

Blast Chillers and Shock Freezers

Suitable for all foodservice and food preparation industries, Irinox technology ensures improved food freshness, greater food management, reduced costs and significantly improves food safety standards.

Delicate chilling, strong chilling, delicate freezing and strong freezing options

Adjustable Multi Rack® (patented) tray holder

Innovative magnetic self closing door system

New MyA touchscreen interface on the MultiFresh line features a 7" multi-function display for maximum usability. With a wide choice of cycles and maximum customisation, this multifaceted design is both versatile and extremely user-friendly

HACCP memory and alarm



MF45.1



Warranty
2 year protection

PSF0024

IRINOX

Specifications

Irinox Series

Blast Chillers and Shock Freezers



MODEL	Available as	Dimensions H x W x D (mm)	Chilling Temperature	Yield Per Cycle	Freezing Temperature	Price (AU\$)
EF 10.1	integral	760 x 535 x 655	+90°C to +3°C	10kg	+90°C to -18°C	6,015
EF 15.1	integral	835 x 720 x 747	+90°C to +3°C	15kg	+90°C to -18°C	6,925
EF 20.1	integral/remote optional	870 x 790 x 771	+90°C to +3°C	20kg	+90°C to -18°C	10,710
EF 30.1	integral/remote optional	1595 x 790 x 971	+90°C to +3°C	30kg	+90°C to -18°C	17,225
EF 45.1	integral/remote optional	1970 x 790 x 972	+90°C to +3°C	45kg	+90°C to -18°C	20,250
MF 25.1 PLUS	integral/remote optional	870 x 790 x 771	+90°C to +3°C	25kg	+90°C to -18°C	13,985
MF 30.2 PLUS	integral/remote optional	870 x 870 x 902	+90°C to +3°C	30kg	+90°C to -18°C	16,465
MF 45.1 PLUS	integral/remote optional	1595 x 790 x 962	+90°C to +3°C	45kg	+90°C to -18°C	21,255
MF 70.1 PLUS	integral/remote optional	1970 x 790 x 962	+90°C to +3°C	70kg	+90°C to -18°C	27,915
MF 70.2 PLUS	integral/remote optional	1595 x 870 x 1092	+90°C to +3°C	70kg	+90°C to -18°C	24,595
MF 85.2 PLUS	integral/remote optional	1970 x 870 x 1092	+90°C to +3°C	85kg	+90°C to -18°C	32,185

* Compatible version with oven trolleys available on request. Multi Fresh is not available on all EF models

MODEL	Trays capacity	Dimensions H x W x D	Max power consumption	Max tension absorbed	Voltage	Price (AU\$)
NICE Holding cabinet	Max 31 trays (GN2/1)	2060 x 730 x 821	0,97 / 1,6 kW	4,7 / 7,9 A	230V 1N+PE 50Hz	7,530

Multi Fresh Plus Advantages

- Innovative and unique 'low temperature cooking' function
- 60 dynamic cycles and 20 personalised cycles
- Thawing cycle in controlled temperature environment
- Multiple proofing cycles in controlled leavening environment
- Regeneration, holding and pasteurisation cycles
- Sanigen® total sanitising system as standard

Blast Chiller and Shock Freezer Accessories

- Liquid probe holder for easy probe positioning in liquid products
- Vacuum probe for correct temperature control of vacuum packed products
- Portable printer, prints cycle times and temperatures
- Sanigen® Irinox sanitising system available for all models. Standard with Multi Fresh Plus
- Bus converter signal converter transfers data to a remote computer
- HACCP control software data can be transferred to a computer and managed by Irinox HACCP software

