

MultiFresh®

IRINOX



# EF 15.1

Multi Fresh® is much more than a blast-chilling and shock-freezing system:  
**it is a trusted kitchen assistant.**

YIELD PER CYCLE	15 KG
At food core (from +90°C to +3°C)	
At food core (from +90°C to -18°C)	

  

CAPACITY	NR.
tray height 65 mm	5 (GN1/1 or 600x400 mm)

CABINET DIMENSIONS	
width	720 mm
depth	747 mm
height	835 mm

ELECTRICAL DATA	
max absorbed power	1,2 kW
max absorbed current	6,3 A
voltage	230V-50Hz (1N+PE)

## UNIQUE SELLING POINTS

### INTUITIVE ILLUMINATED LCD CONTROL BOARD

#### CYCLES:

completely revised thanks to the new special airflow management:

Delicate +3°C with air temp. never below 0°C, for fish, rice, potatoes, pasta, thin cut products etc.

Strong +3°C for meats, soups, sauces, thick cut products etc.

Delicate -18°C for shock freezing hot products

Strong -18°C for shock freezing cold products or at room temperature.

#### USER FRIENDLY

#### GREEN PHILOSOPHY:

reduced energy consumption, components with low environmental impact.

### 30-40% HIGHER EFFICIENCY:

thanks to empowered cooling systems, bigger evaporators, new generation fans. Enhanced shock freezing yields and electronically limited blastchilling power.

### NO TEMPERATURE LIMIT:

Even at 95°C core temp. (200° - 300° oven temp.) food can be inserted straight from cooking, stopping its natural evaporation.

### EVAPORATORS:

high efficiency with multiple injection points for gas and anticorrosion cathaphoresis treatment.

## UNIQUE SELLING POINTS

### **SPECIAL AIRFLOW:**

to guarantee higher efficiency, perfect temperature uniformity in every part of the cabinet and moisture preservation.

### **MOISTURE PRESERVATION SYSTEM by $\Delta t$ control**

Possibility to add hot food during running cycles, just by replacing the core probe.

### **YIELDS**

measured using stricter standards than NF and UK norms, advised loads 50mm in 65mm pans.

### **FLEXIBILITY**

available in water or air cooled versions, with self contained or remote condensing units.

### **AUTOMATIC**

switch to manual or automatic.

### **GAS TYPE:**

R404.

### **PERFECT HYGIENE:**

thanks to the easy accessible washable evaporators, waterproof fans, Sanigen, removable condenser filter, waterproof control boards, etc.

### **RS232 port:**

for data transfer to HACCP software.

### **DOOR:**

with safety closing by dampened magnetic lock and new profile long lasting washable door gaskets. (Magnetic dampened closing system n.a. on EF 10.1 and EF 20.1)

### **HACCP control Software:**

to memorize and transfer data to a PC.

### **CERTIFICATIONS:**



EMC LVD