

IRINOX is known all over the world as the **Blast Chiller and Shock Freezers** specialist. A pioneer developer and top - quality preservation in various industries. Traditionally committed to innovation, over the years IRINOX has developed a range of **state - of - the - art - products** and set market standards.



All you can chill and freeze straight from +90°C
Product size does not matter.

- When foods can be completely chilled without partial and surface freezing.
- When freezing quality is equivalent to cryogenic freezing.
- When foods can be blast chilled or shock frozen in one step without pre-cooling no matter how high the cooking temperatures. (> +90°C)
- When chilling and freezing costs are less than one baht per kilogram of products.

IRINOX helps improve and preserve the quality and hygiene of foods in the production. The HACCP risk analysis system includes controlling the food production process in order to reduce bacterial proliferation and ensure food safety. The range of **IRINOX Blast Chillers and Shock Freezers** meets these needs with a model to fit every sector of food production.

- Food production, R&D
- Chilled and frozen foods production
- Caterings, chain restaurants
- Hotel, hospital, supermarkets
- Bakery, pastries, ice-cream

Touch Screen Control



EasyFresh® NEXT

Display : 4 Standard cycles

- "DELICATE " (+3 °C) & "STRONG " (+3 °C) for Blast Chilling.
- "DELICATE " (-18 °C) & "STRONG " (-18 °C) for Shock Freezing

NEXT Technologies and Performances :



Sanigen® is a sanitizing system designed for reducing contamination and bacterial in the air, also in the inaccessible areas.



MultiRack® the system that allows adjustment of tray holders. This allows use of gastronomy and pasty.



Core Probe® 1 detection point with quick screw connector, IP 67 easier positioning : the inside of the door has a large magnetic surface for easy placement.



HACCP establishes and implements the monitoring of the Critical Control Point in order to reduce and prevent identified hazards.

For the whole height of the chamber which guarantee chilling uniformity and maintaining product moisture.



IRINOX Balance System® :

- Rapid heat removal, also from boiling hot products
- Great performance
- Perfect product quality & freshness



USB port for HACCP data download



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EasyFresh® Next Range



EF NEXT S

YIELD PER CYCLE

(from +90°C/+3°C)	18 kg
(from +90°C/-18°C)	15 kg

TRAY CAPACITY

product height 40 mm	5 GN1/1
product height 20 mm	8 GN1/1

Dimension

790(W)x840(D)x870(H) mm

ELECTRICAL DATA

average power consumption 0.86 kW
voltage 230V-50Hz (1N+PE)



EF NEXT M

YIELD PER CYCLE

(from +90°C/+3°C)	38 kg
(from +90°C/-18°C)	35 kg

TRAY CAPACITY

product height 40 mm	12 GN1/1
product height 20 mm	18 GN1/1

Dimension

790(W)x1015(D)x1590(H) mm

ELECTRICAL DATA

average power consumption 1.80 kW
voltage 400V-50Hz (3N+PE)



EF NEXT L

YIELD PER CYCLE

(from +90°C/+3°C)	50 kg
(from +90°C/-18°C)	45 kg

TRAY CAPACITY

product height 40 mm	18 GN1/1
product height 20 mm	27 GN1/1

Dimension

790(W)x1015(D)x1965(H) mm

ELECTRICAL DATA

average power consumption 2.73 kW
voltage 400V-50Hz (3N+PE)