

EasyFresh® Next

Freezing Cost Less Than 1 Baht/kg.

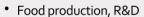
IRINOX is known all over the world as the Blast Chiller and Shock Freezers specialist. A pioneer developer and top - quality preservation in various industries. Traditionally committed to innovation, over the years IRINOX has developed a range of sate - of - the - art - products and set market standards.





- 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.





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





Touch Screen Control

delicate +3°C *+3	strong +3°C	defrostin
delicate -18°C ** - 18	strong -18°C	download
0 *	* 4	8

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



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



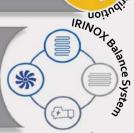
HACCP establishes and implements the monitoring of the Cirtical Control Point in order to reduce

chilling uniformity and maintaining product moisture.



IRINOX Balance System®:

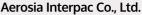
- Rapid heat removal, also from boiling
- Great performance
- Perfect product quality & freshness



USB port for HACCP data download



date: July 01, 2021





EasyFresh® Next Range





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 comsumption 0.86 kW voltage 230V-50Hz (1N+PE)



EF NEXT M

YIELD PER CYCLE

(from $+90^{\circ}\text{C/}+3^{\circ}\text{C}$) 38 kg (from $+90^{\circ}\text{C/}-18^{\circ}\text{C}$) 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 comsumption 1.80 kW voltage 400V-50Hz (3N+PE)



EF NEXT L

YIELD PER CYCLE

 $(\text{from } +90^{\circ}\text{C/} +3^{\circ}\text{C})$ 50 kg $(\text{from } +90^{\circ}\text{C/} -18^{\circ}\text{C})$ 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 comsumption 2.73 kW voltage 400V-50Hz (3N+PE)