

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.



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

Capacitive Touch Screen Control



MultiFresh® NEXT

Display : 4 Standard cycles

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

MF 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® 3 detection points 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.

Indirect Air Distribution 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



Electronic evaporator fan increases chilling and freezing performance, less cycle time.



Electronic condenser fan reduces noise emission from condensing unit.



R290 is eco - friendly, natural refrigerant.



USB port for HACCP data download.



MultiFresh® Next Range



MF NEXT S

YIELD PER CYCLE	
(from +90°C/+3°C)	25 kg
(from +90°C/-18°C)	25 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 0.59 kW	
voltage 230V-1N+PE-50Hz	



MF NEXT M

YIELD PER CYCLE	
(from +90°C/+3°C)	50 kg
(from +90°C/-18°C)	50 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 3.78 kW	
voltage 400V-3N+PE-50Hz	



MF NEXT ML

YIELD PER CYCLE	
(from +90°C/+3°C)	80 kg
(from +90°C/-18°C)	80 kg
TRAY CAPACITY	
product height 40 mm	12 GN2/1
product height 20 mm	18 GN2/1
*with double Multirack	
product height 40 mm	22 GN1/1
*with double Multirack	
product height 20 mm	34 GN1/1
Dimension	
870(W)x1145(D)x1590(H) mm	
ELECTRICAL DATA	
average power consumption 3.78 kW	
voltage 400V-3N+PE-50Hz	



MF NEXT LL

YIELD PER CYCLE	
(from +90°C/+3°C)	95 kg
(from +90°C/-18°C)	95 kg
TRAY CAPACITY	
product height 40 mm	18 GN2/1
product height 20 mm	27 GN2/1
*with double Multirack	
product height 40 mm	36 GN1/1
*with double Multirack	
product height 20 mm	54 GN1/1
Dimension	
870(W)x1145(D)x1965(H) mm	
ELECTRICAL DATA	
average power consumption 5.51 kW	
voltage 400V-3N+PE-50Hz	