

MF NEXT LL



MultiFresh NEXT®: the most cost-effective, versatile, and environmentally responsible blast chiller in the world.

Not only is the MultiFresh NEXT® a Blast Chiller and Shock Freezer, it also thaws, proofs, reheats, hot holds, dehydrates, pasteurizes, melts chocolate, low temperature cooks (LTC) & chills, LTC & freezes, LTC & holds, all in one cabinet. Temperature range -31° F - 185° F.

Fully customizable, it includes an intuitive 10" touch screen, favorites menu, remote connectivity, HACCP cloud storage, wireless or USB transfer of data, and the first of its kind to offer R290 Refrigerant (Propane Gas), the most environmentally and socially responsible refrigerant available with a GWP of 3 (Co2 1).

Power, Reliability, Functionality, Connectivity, Quality, & ROI = MultiFresh NEXT.

Yield

	Standard / EcoSilent	Turbo
Rapid blast chilling cycle yield capacity (+194° F/+37° F)	154 lb	210 lb
Rapid freezing cycle yield capacity (+194° F/0° F)	154 lb	210 lb

Tests carried out in compliance with the IRINOX procedure using 2" thick food products. Based on 2 ¾" spacing.

Capacity

Number of steam table pans (28): 12" x 20" x 2.5"

Number of sheet pans (14): 18" x 26"

*Thinner foods may allow more sheet pan capacity.

Standard construction details

- AISI 304 stainless steel internal and external material.
- (6) stainless steel wire shelves.
- 15 pairs of tray slides included.
- Adjustable MultiRack®, tray holder, which allows operators to double the quantity of trays loaded in each model.
- Door hinged left (standard).
- Ergonomic and robust door handle made of steel.
- Patented heavy-duty concealed hinges.
- Full width door with double beveled side edges.
- Door opening up to 160 degrees.
- Magnetic and slow closing of the door.
- Equipped with 10-chamber gasket, designed for high and low temperatures.
- 3-point probe with quick disconnect for perfect temperature control; designed for anti-corrosion and is IP67 watertight.
- Large interior door liner to magnetically store core temperature probe.
- CFC-free high-density polyurethane insulated cabinet.
- 4 stainless steel adjustable feet expandable from 6" - 7 7/8".
- Self-contained, air-cooled, energy efficient condensing unit using R290 (Propane) refrigerant gas.
- Indirect air distribution and special airflow pattern to ensure perfect temperature uniformity.
- End of cycle hold modes from -31° F - 185° F.
- MultiFresh® 10" capacitive touch screen control panel.
- LED cycle status advancement bar.
- Data port & Wi-Fi capable data transfer to HACCP software. (WIFI module included)
- Sanigen® (Irinox patented automatic interior cabinet sanitizing system).
- Easily accessible and removable condenser filter behind tilting magnetic grill.
- Conveniently located & removable condensation tray.
- Manual defrost required daily.
- Power cord included (For plug configuration, please see Technical Data on page 3)

Item No.:

Qty.:

Project:

Operation

AVAILABLE CONFIGURATION SYSTEMS

ALL NEXT units are available as; either a blast chiller/shock freezer (Essential) or with the addition of the heat capabilities (Excellence)	Essential (Not Stocked – 8-10 Week Order Lead Time)			Excellence		
	This is the basic configuration which includes 5 basic cycles: Blast Chilling, Shock Freezing, Cold Holding, , and Continuous Modes.			This multi-function configuration includes 13 dedicated functions: Blast Chilling, Shock Freezing, Cold Holding, Frozen Holding, Thawing, Proofing, Regenerating, Chocolate Melting, Pasteurization, Dehydrating, Low-Temperature Cooking and Automatic Chilling, freezing, or hot holding (cook & hold) and others.		
Available Performance Levels for both Excellence and Essential Configuration	Standard	Eco Silent	Turbo	Standard	Eco Silent (Stocked in US)	Turbo
Blast Chilling	X	X	X	X	X	X
Shock Freezing (-31 F)	X	X	X	X	X	X
Continuous mode	X	X	X	X	X	X
Cold Holding	X	X	X	X	X	X
Thawing				X	X	X
Proofing				X	X	X
Low Temp Cooking & Chill/Freeze/Hold (up to 185°F)				X	X	X
Regeneration				X	X	X
Hot Holding				X	X	X
Pasteurization				X	X	X
Chocolate Melting				X	X	X
Dehydration				X	X	X
Favorites Menu	X	X	X	X	X	X
Cyclical Menu Feature	X	X	X	X	X	X
Pre-loaded Custom Chef Cycles	X	X	X	X	X	X
Chilling Times (Average)* note	90 minutes	90 minutes	30% Faster	90 minutes	90 minutes	30% Faster
Freezing Times (Average)* note	240 minutes	240 minutes	40% Faster	240 minutes	240 minutes	40% Faster

Interface

- **10' display** with capacitive screen, RGB colour LED bar to follow the status of the cycle in progress even from a distance.
- Acoustic signal with adjustable intensity and fixed tone.
- Dynamic chef designed, icon-controlled product specific product cycles
- Ability to customize and/or create new cycles.
- Calendar for planning the cycles, with relative notification and the possibility of starting or postponing them.

Connectivity

- System equipped with FreshCloud® technology, also known as Irinox's IOT system, that allows operators to control and interact with MultiFresh® Next at any time via digital APP. This includes:
- Remote monitoring of the operation and parameters of the cycle in progress
 - Remote parameter modification (fan speed, cabinet temperature, core probe temperature, humidity level, phase duration)
 - Remote start of the pre-cooling or pre-heating phases
 - Push notification system
 - Usage statistics viewing
 - HACCP data backup
 - Transfer and import of cycle libraries to other Irinox NEXT blast chiller systems
 - USB Port

Optional

- Water cooled system (available on Turbo performance package only)
- WIFI connected printer with 1300 thermal label roll
- Door hinged Right
- 4 swivel casters (2 with locks)
- Additional pair of tray slides
- Sous-vide core probe
- 115° opening for side-by-side machines, shockproof (on request)

Product warranty

- 2 years, parts and labor.
- 5 years, compressor.

Certification

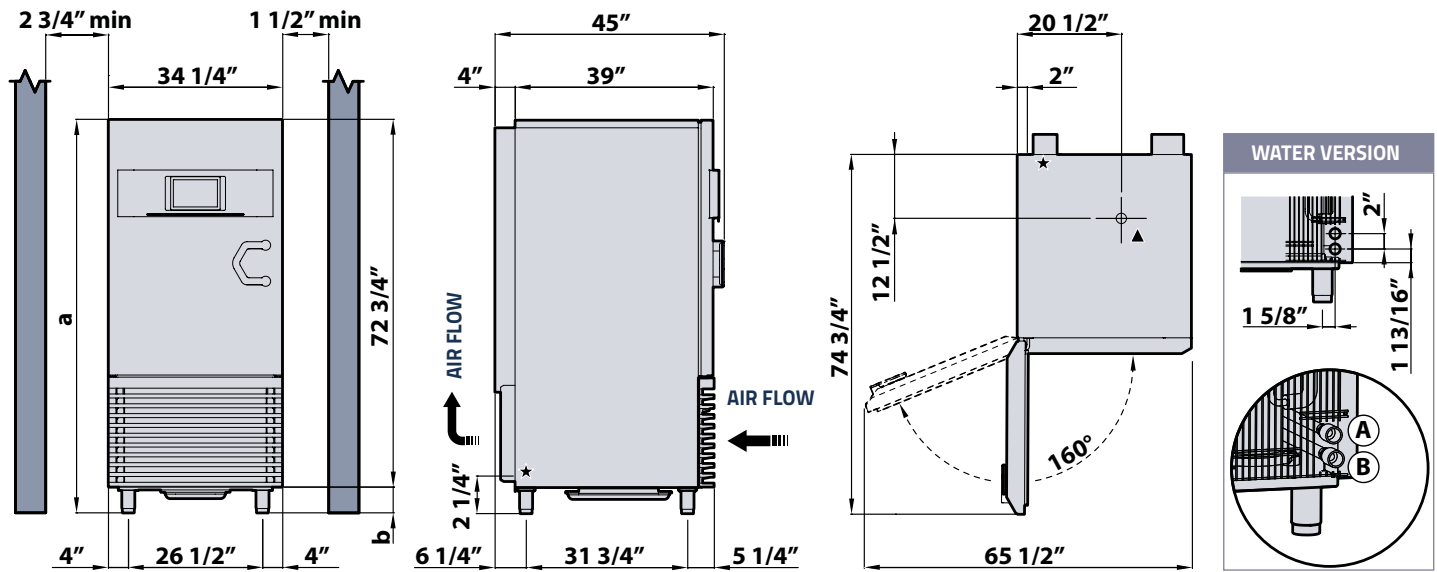


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HEIGHT

		HEIGHT (a)	FEET RANGE (b)
Standard feet	in	78 3/4" - 80 3/4"	6" ÷ 7 7/8"
Lowered feet option	in	-	- ÷ -
Castors option	in	79"	6 1/9"

Measurement in inches

★ Main power cable

▲ Drain pipe (corrugated flexible hose Ø 1" 1/4)

Ⓐ Water outlet

Ⓑ Water inlet

Plug configuration: Appliance may be equipped with L15-50P Nema plug

TECHNICAL DATA

		208V-2+PE 60Hz (208 3PH 60Hz)			
		STANDARD	ECO-SILENT	TURBO	WATER VERSION
Electric supply					
Performance					
Power rating	W	3133	3358	9510	9000
Minimum circuit amps (MCA)	A	16,65	17,65	37,61	35,08
Max overcurrent protection device (MOPD)	A	20	20	45	45
Rated load amps (RLA)	A	3 x 25.43	3 x 25.43	3 x 59.00	3 x 59.00
LOW TEMP COOKING power	W	2700	2700	2700	2700
LOW TEMP COOKING amps	A	13,72	13,72	13,72	13,72
Main power cable	AWG	3C + G 12AWG	3C + G 12AWG	3C + G 8AWG	3C + G 8AWG
Refrigeration yield (14/+104°F; Tsuct +68°F; Subcooling OK)	btu/h	20624	20624	39999	39999
MAX Condenser rating (23/+113°F; Tsuct+68°F; Subcooling OK)	btu/h	32777	32777	60459	60459
MIN air flow for ventilation	ft³/h	169488	169488	194205	-
IN/OUT water connections	NPTf	-	-	-	1"
MAX water consumption (IN temp +86°F/ OUT temp +95°F)	gal/h	-	-	-	833
MIN/MAX inlet water temperature (water loop)	°F	-	-	-	+50 / +72 °F
MIN/MAX inlet water temperature (water tower)	°F	-	-	-	+74 / +95 °F
Refrigerant type	-	R290			
Nominal refrigerant charge	oz	3 x 5.29			3 x 3.88
Climate class (= max ambient temp)	°F	4 (= 86°F)	4 (= 86°F)	5 (= 104°F)	5 (= 104°F)
Dimension (Width x Depth)	in	34 1/4" x 45"			
Interior cell dimension (Width x Depth x Height)	in	28 3/4" x 22" x 46"			
Cabinet weight	Lb	551	551	628	-

INSTALLATION NOTES

Compressor requires 1 1/2" right and 2 3/4" left clearance.

Unit must be clear of outside heat sources.

The balst chiller must be installed by following and complying with the contents of the specific installation manual.

The content of the manual must be carefully followed to ensure correct operation and to protect the rights of the user based on the warranty.

Continued product development may require specification changes without prior notice.

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