

MF 250.2 2T PLUS Pass Thru ROLL IN Blast Chiller and Shock Freezer



MultiFresh®: the multi-function assistant that will organize your production and processes with flexibility 24 hours a day. MultiFresh is the first and only machine in the world that can run operating cycles with temperatures from 185°F to -40°F preserving its consistency, moisture content, and nutritional properties. Multifunction 7" touchscreen display, product specific cycles, wide range of options, customization of all the parameters for each cycle.

Capacity

Capacity: 2 x Combi Oven Trolley (sized for 18"x26" pans)
Capacity: 4 x SLIM Rack (sized for 12"x20" pans)

Yield

Blast chilling capacity (194F to +37°F) (within 90 min or less)	551 Lbs.
Shock freezing capacity (194F to 0°F) (within 240 min or less)	551 Lbs.

Product Warranty Protection

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

Certification



Standard Construction Features

- CABINET + REMOTE CONDENSING UNIT.
- All type 304 stainless steel construction
- CFC-free high-density polyurethane insulation
- Full width door with low-temperature resistant magnetic gasket
- MultiSensor® 5-point probe for perfect temperature control.
- Automatic switch from manual mode (timed) to automatic mode (with probe) when probe is not inserted
- Approved 404a refrigerant used in sealed system
- High efficiency evaporators with multiple injection points
- Data port & Wi-Fi capable data transfer to HACCP software
- Door hinged right (standard)
- End-of-cycle hold mode
- Self-contained, air-cooled energy efficient condensing unit
- Manual defrosting required at the end of the day
- SANIGEN sanitation system
- 2-1/4" thick insulated floor
- Sunken Floor.
- Drain on left side (different position on request).

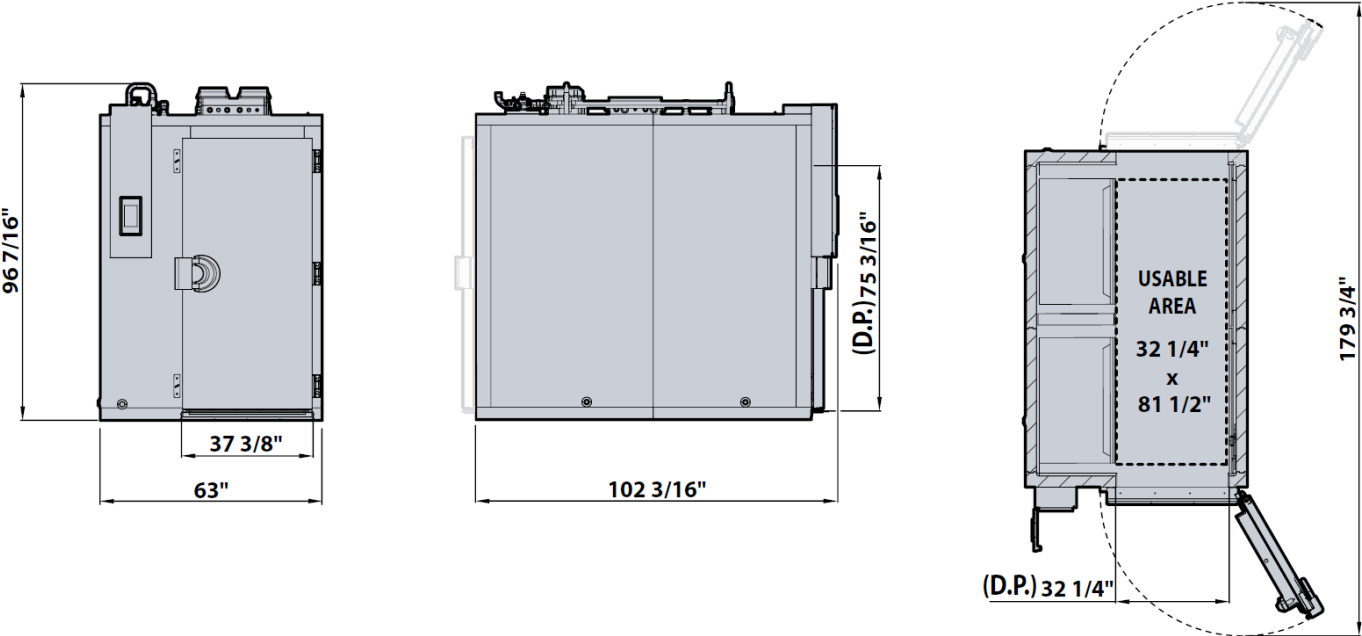
Unique Design and Performance Features

- 4 cycles in standard mode, 43 product specific cycles in dynamic mode; ability to record up to 20 replicable cycles into customized recipe book
- Indirect air distribution and special airflow pattern to ensure perfect temperature uniformity
- Moisture preservation system by "delta-t" control.
- MultiFresh® touch screen
- Smudge-resistant controller touch pad
- Easily accessible evaporators and waterproof fans
- 30-40% more energy efficient than average competitor models with faster chilling times, all while preserving freshness, fragrance and organic properties of the food

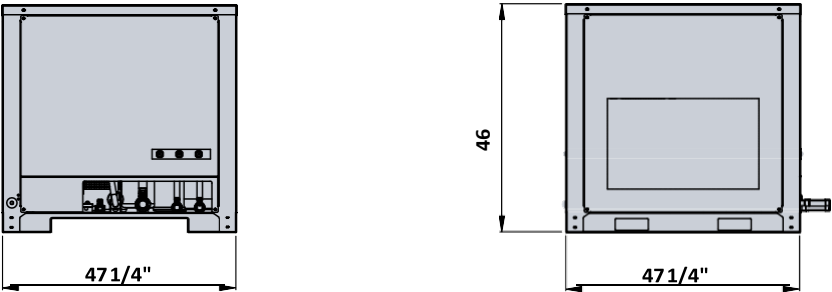
Option and Accessories

- Door hinged left
- Ramp
- Sous-vide core probe
- 120° or 100° Door Stop
- Knocked down
- City line or Water Tower Remote Condensing unit
- Pass thru version
- Mirror Unit
- Additional core probe
- Available PLUS model version with heat cycles: THAWING, HOLDING (hot or cold), REGENERATION, PASTEURIZATION, PROOFING, LOW TEMPERATURE COOKING

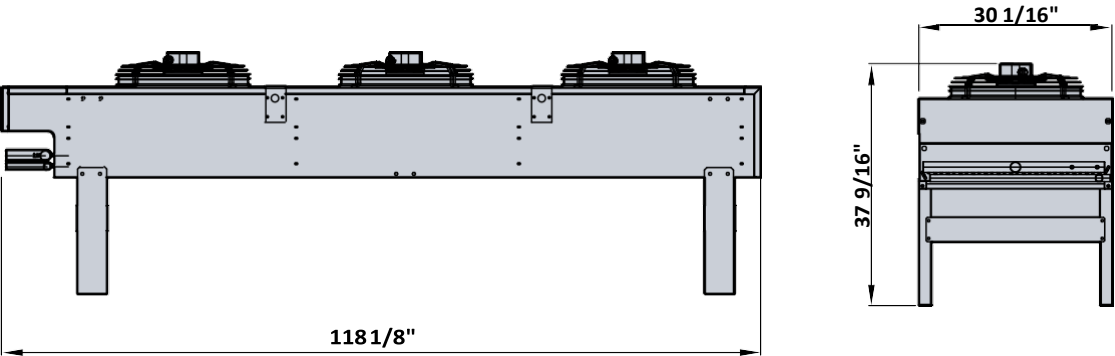
Cabinet



Remote Unit



Condenser



	Cabinet	Remote Unit	Condenser
Dimensions	W.63"D.1023/16"H.967/16"	W.471/4"D.471/4"H.461/16"	W.1181/8"D.301/16"H.379/16"
Pit Dimensions	63 2/5" × 95 2/3" × 2 1/6"	-	-
Weight	1764 Lbs	882 Lbs	342 Lbs

Electric Data / Power Requirements			
Electric Supply	208V 3Ph 60Hz	208V 3Ph 60Hz	-
Full Load Amps	Standard 20,90 A/Plus 62,00 A	107,90 A	-
Total Rating (FLI)	Standard 6,70 kW/Plus 22,20 kW	33,80 kW	-
Start Electrical absorption (RLA)	-	262,00 A	-

Key Refrigeration System Data			
Compressor Rating (HP)	-	25,0	-
Refrigeration Yield (14/104°F) btu/h	-	172546	-
Condensing Rating (14/104°F) btu/h	-	236313	-
Refrigeration Type	-	R404A	R404A
Refrigeration PRE-load oz.gas	-	846,5	-
Maximum Ambient Air Temperature	90°F	108°F	108°F

INSTALLATION NOTES

VERY IMPORTANT: A Pre-Installation survey with our service department is required and mandatory to ensure a thorough resource planning and a careful analysis of the logistical requirements. Failure to perform this task, may result in unforeseen additional labor costs during the planning stage of your equipment layout which the customer will be responsible for.

Advise desired drain exit location is either in the front, on the left or in the rear of unit.

This unit is designed to either be recessed into a 2 1/2" deep floor pit (due to insulated floor) or mounted on floor surface and used with a ramp.

Continued product development may require specification changes without prior notice.