

Roll-In Blast Chiller / Shock Freezer
MultiFresh Model MF 250.2-MYA

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... YOUR TRUSTED KITCHEN ASSISTANT

The IRINOX Model MF 250.2 Blast Chiller / Shock Freezer shall have the following characteristics: Capacity – (1) single universal-angle roll-in rack; up to (24) 12"x20"x2-1/2" steam table pans or up to (12) 18"x26" full size sheet pans; (1) standard combi-oven trolley; controller – shall feature the following control paths: standard mode for chilling or freezing, dynamic mode for chilling or freezing (icon driven) and personalized modes for customer specific products; core probe – multi-sensor product core temperature probe with five (5) measuring points and "easy-out" feature; plus all the standard features listed below.



Item No. _____
 Qty. _____
 Project _____

Standard Construction Features:

- All type 304 stainless steel construction
- CFC-free high-density polyurethane insulation
- Full width door with low-temperature resistant magnetic gasket
- Die-stamped interior door liner to magnetically store core probe
- Ergonomic edge-free stainless steel door handle
- Approved R404A refrigerant used in sealed system
- High efficiency evaporators with multiple injection points
- Luminous display with intuitive work-path controls
- Door hinged right (standard)
- End-of-cycle hold mode
- Energy-efficient, air-cooled, remote condensing
- 2-1/4" thick insulated floor

Unique Design and Performance Features:

- 4 Standard cycles, 112 product specific cycles, ability to record up to 38 replicable cycles
- Electronically controlled fans with low power consumption; fans stop automatically when door is open
- Indirect air distribution and special airflow pattern to ensure perfect temperature uniformity
- Easy access to clean evaporators and waterproof fans
- Easy to use touch screen with 7" interface
- WIFI for data transfer to HACCP software
- Core probe magnetically secured to door when not in use
- Shock freezing temperature uses -40F air

Sizing & Unit Production Guide MF 250.2

Capacity (1) Roll-in Rack for up to (24) 12"x20"x2-1/2" steam table pans or up to (12) 18"x26" full size sheet pans or (1) standard bakery rack

Combi-Oven Trolley, Standard 1

Blast Chilling Capacity (194F to 37F)*: 550 lbs.

Shock Freezing Capacity (194F to 0F)*: 550 lbs.

* Per production cycle (depending on product density): Blast chilling ... up to 90-minute cycle
 Shock freezing ... up to 240-minute cycle

Options and Accessories (Please check):

- Sous-vide pouch core temperature probe
- Additional (2) food probes
- Liquid probe holder
- PRISON PACKAGE: security fasteners, lockable closure for controller, flexible probe and stainless steel top
- Door hinged left
- SANIGEN sanitation system
- Water-cooled, remote condensing unit
- External ramp required if unit not recessed into floor pit
- 2 Year extended compressor warranty
- Pass-thru cabinet
- Spare parts kit
- KDF shipping – assembly by others
- Condensing unit cover for outdoor use

Product Warranty Protection:
 - 1 year, parts and labor

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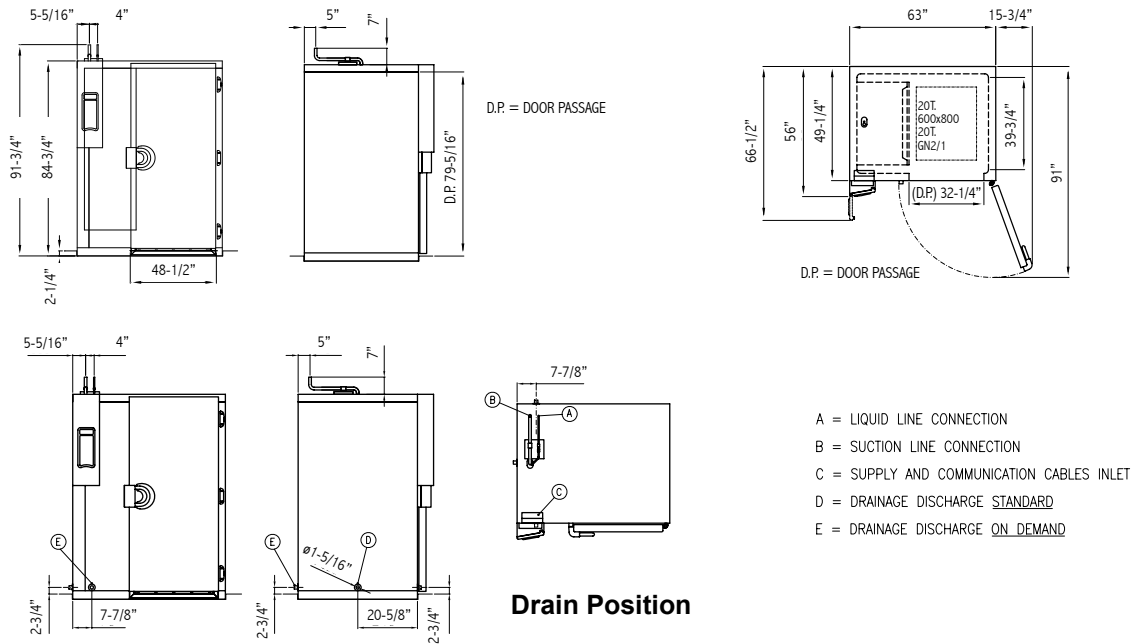


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Cabinet Dimensions and Weight	Sunken Floor *See #1 below
Width	63"
Depth	56"
Height	91-3/4"
Weight (unit)	1058 lbs.
Cabinet Electric Data / Power Requirements	
208V 60 Hz 3 Phase, 3KW, 9.6 Amp	

[D] Drain Connection: 1-1/2" ID [Per local codes]

Installation Notes:

- *1. 2-1/2" pit required as floor of cabinet insulated; filler by others may be required.
2. If pit not available an external ramp is required.
3. Cabinet shipped on evaporator coil side.
4. If pass-thru ordered two ramps required.
5. Installation and charging of refrigeration lines are the responsibility of owner or installation contractor.
6. 5 wires # 14AWG must be installed by owner or installation contractor between the chiller and the condensing unit. The connection should be performed according to the electrical diagram.
7. If installed outdoors, condensing unit should be protected from direct sunlight and provided with a minimum of 40" air space.
8. If installed over 75' from chiller, installer must contact IRINOX USA for proper refrigerant pipe sizing and verify if necessary to install oil separator

Continued product development may necessitate specification changes without notice.

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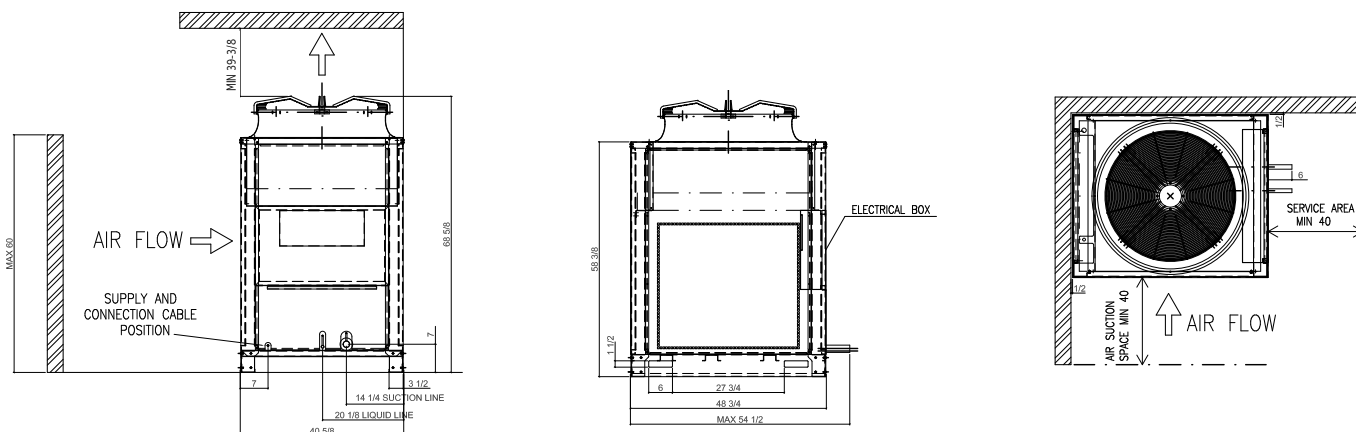


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Remote Condensing Unit, Air - Dimensions and Weight	
	Unit 625A
Width	40-5/8"
Depth	54-1/2"
Height	68-5/8"
Weight	946 lbs
Remote Condensing Unit Electric Data / Requirements	
Voltage / Phase / Hz	208/3/60
Total KW	20.5
Amps	67.0
Key Refrigeration System Data	
Compressor rating (HP)	15
Refrigeration Yield (14/+104F) (BTU/HR)*	111,675
Condenser Rating (14/+104F) (BTU/HR)*	152,660
Refrigerant Type	R404A
Liquid Line Connection	3/4"
Suction Connection	1-5/8"



* Sized to a 14 F suction line, 104 F liquid line
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Operating Modes:	Temperature Drop (F) * Time		** Product Applications:
<i>Standard Mode – Delicate to</i>	<i>+37F +194F to +37F</i>	<i>90 min or less</i>	<i>Delicate or thin food items</i>
<i>Standard Mode – Strong to</i>	<i>+37F +194F to +37F</i>	<i>90 min or less</i>	<i>High density, bulky or packaged food items</i>
<i>Standard Mode – Delicate to 0 F</i>	<i>+194F to 0 F</i>	<i>240 min or less</i>	<i>Hot cooked food items</i>
<i>Standard Mode – Strong to 0 F</i>	<i>+194F to 0 F</i>	<i>240 min or less</i>	<i>Raw, chilled or thin cooked food items</i>
<i>Dynamic Mode (Icon Driven) to +37F</i>	<i>+194F to +37F</i>	<i>Set times***</i>	<i>Specific product categories</i>
<i>Dynamic Mode (Icon Driven) to 0 F</i>	<i>+ 194 F to 0 F</i>	<i>Set times***</i>	<i>Specific product categories</i>

* Core product temperature ** Actual times based on product density *** Actual times set by Icon Product Code

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