

Roll-In Blast Chiller / Shock Freezer
MultiFresh Model MF 500.2 3T-MYA

MF 500.2 3T-MYA

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The IRINOX Model MF 500.2 3T Blast Chiller / Shock Freezer shall have the following characteristics: Capacity – (3) single universal-angle roll-in racks; up to (72) 12"x20"x2-1/2" steam table pans or up to (36) 18"x26" full size sheet pans; (3) standard combi-oven trolleys; 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.



Model MF 500.2 3T

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 performance 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 unit, (2) pieces
- 2-1/4" thick insulated floor
- Pass-thru cabinet
- Unit is shipped knocked-down

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 500.2 3T

Capacity (3) Roll-in Rack for up to (72) 12"x20"x2-1/2" steam table pans or up to (36) 18"x26" full size sheet pans; (3) standard bakery racks or (3) combi-oven trolleys

Combi-Oven Trolley, Standard 3

Blast Chilling Capacity (194F to 37F)*: 1,100 lbs

Shock Freezing Capacity (194F to 0F)*: 1,100 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
- (2) external ramps are required if unit not recessed into floor pit
- Shipping unit fully assembled
- 2 Year extended compressor warranty
- Spare parts kit
- Condensing unit cover for outdoor use

Product Warranty Protection:
 - 1 year, parts and labor

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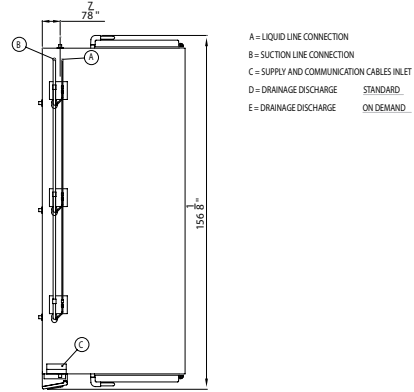
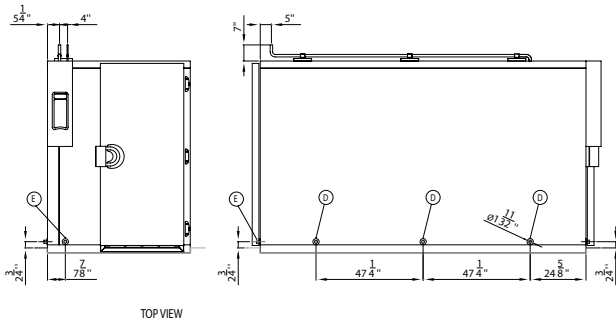
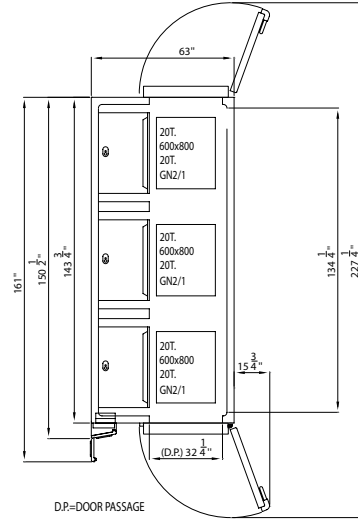
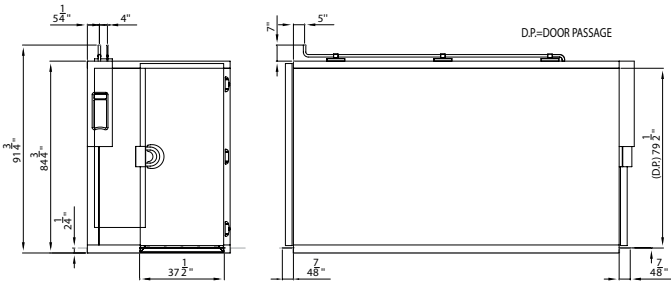


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MF 500.2 3T-MYA

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- A = LIQUID LINE CONNECTION
- B = SUCTION LINE CONNECTION
- C = SUPPLY AND COMMUNICATION CABLES INLET
- D = DRAINAGE DISCHARGE STANDARD
- E = DRAINAGE DISCHARGE ON DEMAND

| Cabinet Dimensions and Weight | Sunken Floor *See #6 back page |
|---|--|
| Width | 63" |
| Depth | 150-1/2" |
| Height | 91-3/4" |
| Weight (unit) | 2646 lbs. |
| Cabinet Electric Data / Power Requirements | |
| 208V 60 Hz 3 Phase, 8.9 KW, 28.3A | |

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

Continued product development may necessitate specification changes without notice.

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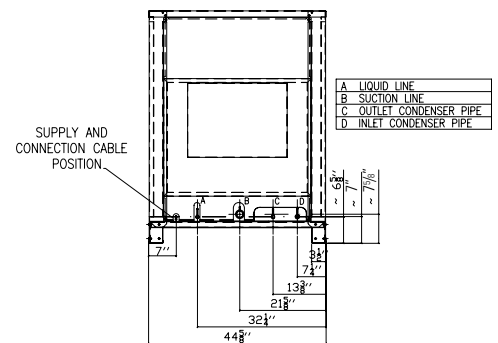
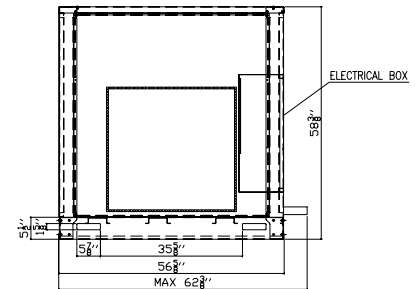
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Remote Condensing Unit, Model 635A

Note: Remote condensing unit shipped as two separate pieces.

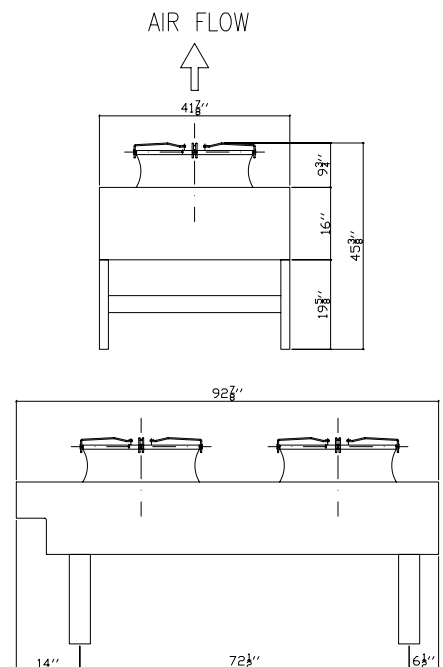
Compressor Assembly



| Dimensions and Weight | |
|--|-----------------------------|
| Compressor Assembly | Unit |
| Width | 44-5/8" |
| Depth | 62-3/8" |
| Height | 58-3/8" |
| Weight | 794 lbs. |
| Condenser Assembly | |
| Width x Depth x Height | 92-7/8" x 41-7/8" x 45-3/8" |
| Weight | 472 lbs. |
| Total Air Flow | 891,342 cu. ft / hour |
| Capacity (air temp. 90 F. cond. temp. 113 F) | 309,757 BTU / hour |

| Electric Data / Requirements Model 635A | |
|--|----------|
| Voltage / Phase / Hz | 208/3/60 |
| Total KW | 59.5 |
| Amps | 153 |
| Key Refrigeration System Data | |
| Compressor rating (HP) | 35 |
| Refrigeration Yield (14/+104F) (BTU/HR)* | 243,000 |
| Condenser Rating (16/+106F) (BTU/HR)* | 343,000 |
| Refrigerant Type | R404A |
| Liquid Line Connection | 7/8" |
| Suction Connection | 2-1/8" |
| Inlet Remote Condenser Line | 1-3/8" |
| Outlet Remote Condenser Line | 7/8" |

Condenser Assembly



*Sized to a 14F suction line, 104F liquid line

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Assembly and Installer Notes:

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



Continued product development may necessitate specification changes without notice.

| Operating Modes: | Temperature Drop (F) | * Time | ** Product Applications: |
|------------------------------------|----------------------|-----------------|--|
| Standard Mode – Delicate to | +37F +194F to +37F | 90 min or less | Delicate or thin food items |
| Standard Mode – Strong to | +37F +194F to +37F | 90 min or less | High density, bulky or packaged food items |
| Standard Mode – Delicate to 0 F | +194F to 0 F | 240 min or less | Hot cooked food items |
| Standard Mode – Strong to 0 F | +194F to 0 F | 240 min or less | Raw, chilled or thin cooked food items |
| Dynamic Mode (Icon Driven) to +37F | +194F to +37F | Set times*** | Specific product categories |
| Dynamic Mode (Icon Driven) to 0 F | + 194 F to 0 F | Set times*** | Specific product categories |

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

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