

MULTIFRESH® NEXT S



MultiFresh® Next is the pinnacle of affordability, adaptability and eco-consciousness in blast chilling technology.

More than just a blast chiller and shock freezer, the MultiFresh® Next is a culinary multitool, effortlessly handling tasks from thawing and proofing to reheating, hot holding, dehydrating, pasteurizing, chocolate melting, and even low-temperature cooking and chilling—all within a single unit. With a temperature range spanning from -31° F to 185° F, it offers unrivaled versatility.

Fully customizable, it boasts a user-friendly 10" touch screen interface, a personalized favorites menu, seamless remote connectivity, HACCP-compliant cloud storage, and the option for wireless or USB data transfer. Notably, it leads the charge in environmental responsibility by utilizing R290 Refrigerant (Propane Gas), boasting a Global Warming Potential (GWP) of merely 3.

In essence, the MultiFresh® Next embodies power, reliability, functionality, connectivity, quality, and a remarkable return on investment—a true game-changer in culinary technology.

Yield

	Standard / EcoSilent	Turbo
Rapid blast chilling cycle yield capacity (+194° F/+37° F)	55 lb	71 lb
Rapid freezing cycle yield capacity (+194° F/0° F)	55 lb	71 lb

Tests carried out in compliance with the IRINOX procedure using 2" thick food products. Based on 2 3/4" spacing.

Capacity

Number of steam table pans (4): 12" x 20" x 2.5"

Number of sheet pans (5): 18" x 13"

*Thinner foods may allow more sheet pan capacity.

Standard construction details

- AISI 304 stainless steel internal and external material.
- Two (2) stainless steel wire shelves 12" x 20".
- Adjustable MultiRack®, removable stainless steel pan supports, adjustable spacing.
- Door hinged left.
- 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 150 degrees.
- Magnetic and slow closing of the door.
- Equipped with 5-chamber gasket, designed for high and low temperatures.
- MultiSensor® 3-point probe for perfect temperature control.
- Irinox Patented interior door liner to magnetically store core temperature probe.
- CFC-free high-density polyurethane insulated cabinet.
- 6" stainless steel adjustable feet.
- Self-contained, air-cooled, energy efficient condensing unit, with R290 refrigerant gas in sealed system.
- Indirect air distribution and special airflow pattern to ensure perfect temperature uniformity.
- End of cycle hold modes from -31° F to +185° F.
- MultiFresh® Next 10" capacitive touch screen control panel.
- LED cycle status advancement bar.
- Data port & Wi-Fi capable data transfer to HACCP software.
- Sanigen® automatic sanitization system (eliminates 99.5% of all bacterial load inside product chamber).
- 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).

Operation

AVAILABLE CONFIGURATION SYSTEMS

MultiFresh® 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)

This is the basic configuration which includes 5 basic cycles:

- Blast Chilling,
- Shock Freezing,
- Cold Holding,
- Continuous Modes.

Excellence (stocked in the US)

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)
- 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
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.

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)
- Additional pair of tray slides.
- Door hinged right.
- Locking castors (2 with brake and 2 without).
- Sous-vide core probe (optional replaceable to standard).
- Ethernet board.
- Extra Wire Shelf 12" x 20".
- Stand MF Next S + Rational new iCombi Pro 6-1/1E/G (with unit with castors or low profile legs only).
- Additional core probe.
- Core probe holder for liquids.
- Low profile legs.

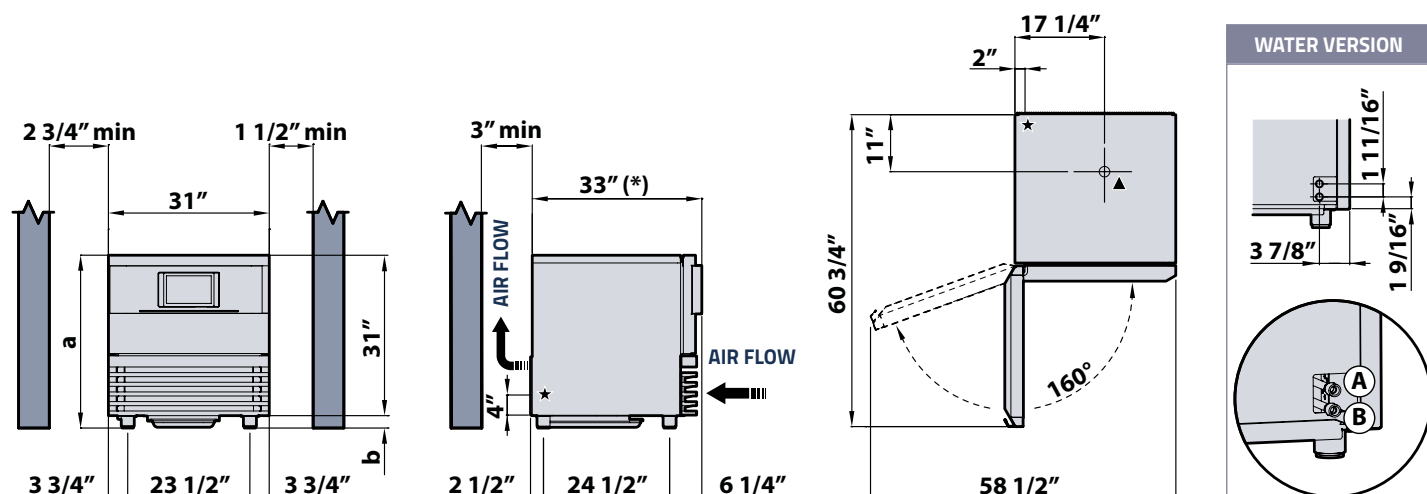
Product warranty

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

Certification



MF NEXT S



HEIGHT

		HEIGHT (a)	FEET RANGE (b)
Standard feet	in	37" - 38 7/8"	6" ± 7 7/8"
Lowered feet option	in	-	- ± -
Castors option	in	35"	3 6/7"

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 L6-15P
Nema plug

TECHNICAL DATA

		208V-2+PE 60Hz (208V 1PH 60Hz)			
		STANDARD	ECO-SILENT	TURBO	WATER VERSION
Electric supply					
Performance	W	1003	985	1788	1772
Power rating	A	6,52	6,64	10,50	10,26
Minimum circuit amps (MCA)	A	15	15	15	15
Max overcurrent protection device (MOPD)	A	25,43	25,43	2 x 25,43	2 x 25,43
Rated load amps (RLA)	A	900	900	900	900
LOW TEMP COOKING power	W	5,06	5,06	5,06	5,06
LOW TEMP COOKING amps	A	2C + G 14AWG	2C + G 14AWG	2C + G 14AWG	2C + G 14AWG
Main power cable	AWG	2C + G 14AWG	2C + G 14AWG	2C + G 14AWG	2C + G 14AWG
Refrigeration yield (14/+104°F; Tsuct +68°F; Subcooling OK)	btu/h	6875	6875	13749	13749
MAX Condenser rating (23/+113°F; Tsuct+68°F; Subcooling OK)	btu/h	10926	10926	21851	21851
MIN air flow for ventilation	ft³/h	35310	42372	42372	-
IN/OUT water connections	NPTf	-	-	-	3/4"
MAX water consumption (IN temp +86°F/ OUT temp +95°F)	gal/h	-	-	-	270
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	5,29			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	31" x 33"			
Internal cell dimension (WIDTH x DEPTH x HEIGHT)	in	25 1/2" x 16 3/4" x 14 3/4"			
Cabinet weight	Lb	221	221	232	-

INSTALLATION NOTES

Compressor requires 3" minimum rear wall clearance or 1 1/2" right and 2 3/4" left clearance.

Unit must be clear of outside heat sources.

The blast 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.

Irinnox North America Inc.

9990 NW 14th Street, Suite 107 - Miami, FL 33172 USA

Tel.: 786.870.5064 | customersupport@irinnoxnorthamerica.com | www.irinnoxprofessional.com/usa