

POZ. 17.6.

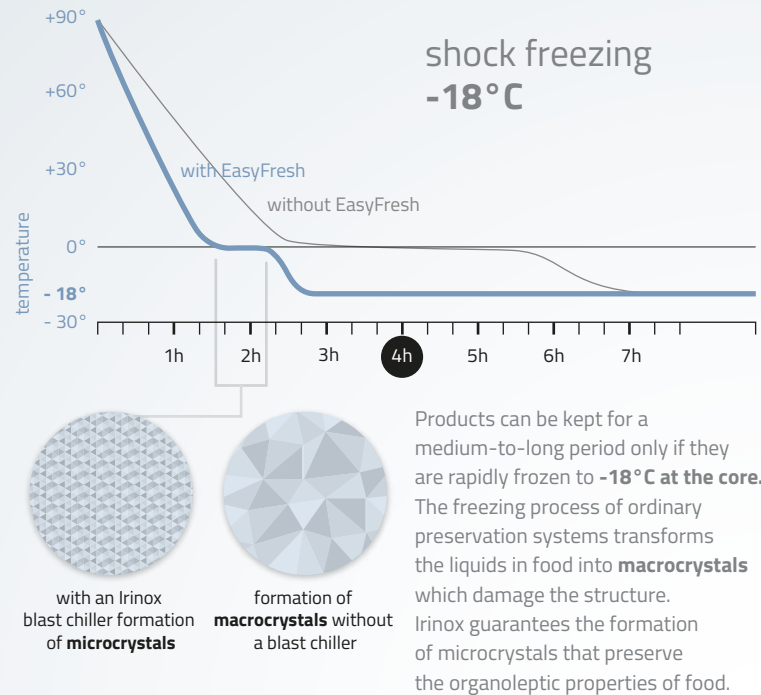
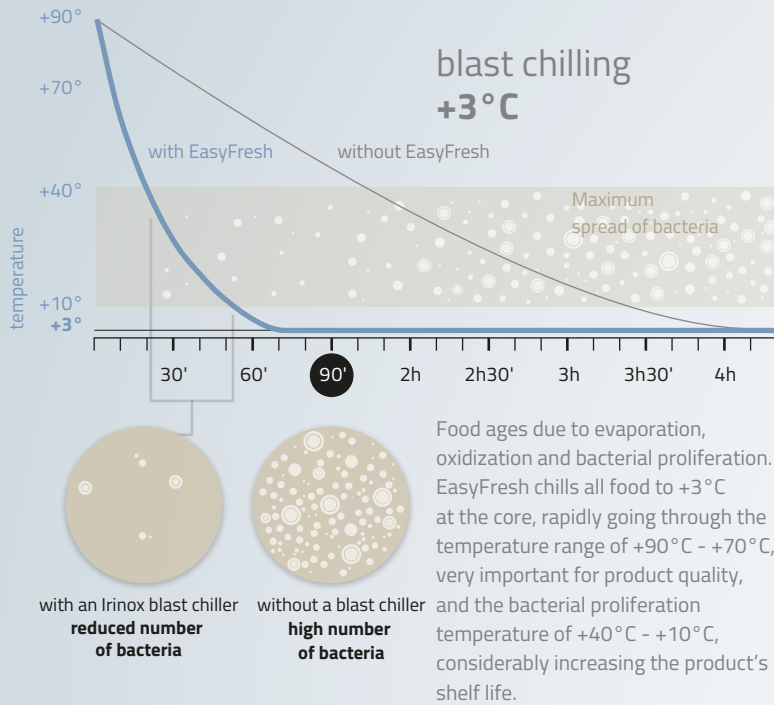
# EasyFresh

Longer lasting  
freshness and quality!



**IRINOX**

# The EasyFresh range



## 4 cycles for blast chilling and shock freezing

### DELICATE +3°C

Delicately **blast chills products with less thickness**, such as vegetables, fresh pasta, fish, creams and mousses to **+3°C at the core**.

### DELICATE -18°C

**Shock freezes** delicate products to **-18°C at the core**. The shock freezing cycle takes place in **two phases (+6°C/ -18°C)**, with extremely **delicate** ventilation suitable for all cooked products.



### STRONG +3°C

**Blast chills to +3°C at the core**. Suitable for fatty, thick or packaged products like sauces, roast meat, pasta casseroles, etc.

### STRONG -18°C

**Shock freezes to -18°C at the core** with chamber temperature as low as -40°C. This cycle is particularly suitable for shock freezing **raw food** (meat, fish) and particularly thick **cooked food** (roast meat, roast beef, etc.) and **pastry cups, bavaoises and ice cream**.

<b>TRAY</b> ● tray height	<b>DIMENSIONS</b> width x depth x height
<b>YIELD IN KG</b> from +90° to +3°C / -18°C	<b>ELECTRICAL DATA</b> <b>W</b> max absorbed power <b>A</b> max absorbed current <b>V</b> voltage



**EF 10.1**

**Yield per cycle** 10 kg  
**Capacity**  
● 65 mm, 3 (GN1/1)  
● 40 mm, 3 (GN1/1)  
● 20 mm, 3 (GN1/1)  
**Dimensions** 535 x 655 x 740 mm  
**Electrical data**  
**W** 0,97 kW  
**A** 5 A  
**V** 230V-50Hz(1N+PE)



**EF 20.1**

**Yield per cycle** 20 kg  
**Capacity**  
● 65 mm, 4 (GN1/1 or 600x400 mm)  
● 40 mm, 5 (GN1/1 or 600x400 mm)  
● 20 mm, 8 (GN1/1 or 600x400 mm)  
**Dimensions** 790 x 771 x 870 mm  
**Electrical data**  
**W** 1,2 kW  
**A** 6,3 A  
**V** 230V-50Hz(1N+PE)



**EF 30.1**

**Yield per cycle** 30 kg  
**Capacity**  
● 65 mm, 9 (GN1/1 or 600x400 mm)  
● 40 mm, 12 (GN1/1 or 600x400 mm)  
● 20 mm, 18 (GN1/1 or 600x400 mm)  
**Dimensions** 790 x 971 x 1595 mm  
**Electrical data**  
**W** 2,9 kW  
**A** 5,2 A  
**V** 400V-50Hz(3N+PE)



**EF 45.1**

**Yield per cycle** 45 kg  
**Capacity**  
● 65 mm, 13 (GN1/1 or 600x400 mm)  
● 40 mm, 18 (GN1/1 or 600x400 mm)  
● 20 mm, 27 (GN1/1 or 600x400 mm)  
**Dimensions** 790 x 972 x 1970 mm  
**Electrical data**  
**W** 3,7 kW  
**A** 5,6 A  
**V** 400V-50Hz(3N+PE)



**DOUBLE CAPACITY: MULTIRACK®**

Irinox has patented Multi Rack®, an adjustable tray holder, which allows operators to double the number of trays loaded in each model. It is easy to set the distance between one tray and the next, allowing better air distribution on the product and greater temperature uniformity on all levels. Every baker can choose the type of tray to work with.



**MULTI-POINT TEMPERATURE PROBE**

The EasyFresh blast chiller is supplied with a **probe** for perfect temperature control. **Core temperature readings** provide EasyFresh software with extremely precise indications which allow **prompt regulation of ventilation, temperature and humidity** in the chamber. The special shape of the probe makes it **easy to remove from food** without ruining any part of it and without the need to overheat it. The **Irinox patented system of automatic attachment to the door** facilitates its use and prevents annoying malfunctioning.



**PERFECTLY SIZED COMPONENTS**

Our blast chillers guarantee the fastest heat removal, also with boiling hot food, thanks to the Irinox Balance System®. Irinox Balance System® means that the main refrigerating components (condenser, evaporator, compressor and fans) are accurately sized and built to the drawings and specifications of our engineering office so that our equipment provides unbeatable performance.

**Sanigen®**



**SANIGEN®: 24/7 SANIFICATION**

The Irinox patented sanitification system, **sanitizes every part of the chamber**, including the **areas that are difficult to access for cleaning** (e.g. the evaporator, etc.). The system's efficiency, tested by Udine University and **certified by the Ministry of Health**, guarantees **bacteria abatement by 99.5%**. Sanigen® also acts to **eliminate unpleasant odours** that can occur at the end of the work cycle or the working day. (not available on EF 10.1, available on request on EF 20.1, EF 30.1 and EF 45.1).

\*Contains fluorinated greenhouse gases covered by the Kyoto Protocol.

**IRINOX**

Headquarter

via Madonna di Loreto 6/B

31020 Corbanese di Tarzo (TV) - Italy

Productive site

via Caduti nei lager, 1

Z.I. Prealpi Trevigiane, loc. Scomigo

31015 Conegliano (TV) - Italy

P. +39 0438 2020

F. +39 0438 2023

[irinox@irinox.com](mailto:irinox@irinox.com)

[www.irinoxprofessional.com](http://www.irinoxprofessional.com)

**IRINOX USA**

50 Oliver Street, Suite W1

North Easton | MA 02356

T. +1 508 230-5818

F. +1 508 230-5819

[info@irinoxusa.com](mailto:info@irinoxusa.com)

[www.irinoxusa.com](http://www.irinoxusa.com)

English

cod. 449781  
03/2015