



Irinox MF 250.2 2T Blast Chiller and Shock Freezer



Irinox-MF-250.2-2T is a sunken floor and pass-thru version, with a yield for shock freezing cycle of 350kls in a temperature range of 90 to -18 degrees centigrade, a 32 degrees centigrade of ambient temperature, with 4.7kW energy consumption, an R452A refrigerant gas, with HACCP software protocol, and different type of tray capacity like 4x20(GN 1/1), 2x20(GN 2/1), 4x20(400x600), 2x20(800x600).

Description

Irinox MF 250.2 2T Blast Chiller and Shock Freezer

Features include:

- Easy to clean
- Soft closing magnetic door
- High/low temperature resistant gasket
- 5 point probe for perfect temperature control
- Automated switch from manual mode to automatic mode

<https://www.commercialfridgefreezer.com.au/irinox-mf-250-2-2t-blast-chiller-and-shock-freezer/>

- Manual Defrost
- Front door hinged right /rear door hinged left
- Drain on left side
- Easy to use LCD display
- Energy efficient refrigerant R254A
- Wireless data transfer (HACCP control software)

Additional Information

External Colour	Stainless Steel
Brand	Irinox
Model	MF250.2 2T*
Warranty	24 Months
Temperature Operating Range C	90Â°C to -18Â°C
Temperature Display / Control	Yes
Climate / Ambient Temperature Rating	Ambient Rating C = 32Â°C
Refrigerant	R452A
External Dimensions (mm)	1200mm (W) x 1351mm (D) x 1351mm (H)
Other Details	Chiller/Freezer = chiller & freezer
Power Information	Power supply = 400V -50Hz (3P+N+PE)
Power Usage	Power usage KWh/24hr/mÂ² = 113
Door Information	Pass Thru (front door hinged = right, rear door hinged = left)
Internal Colour	Stainless Steel
Tray Capacity & Height	4 Trays (GN1/1) (1747mm high) 2 Trays (GN2/1) (1747mm high)
Clear Ventilation Space Required	75mm back and sides
HACCP Memory & Alarm	Yes
Data Download Capability	Wireless Data Transfer to easily download & save work process data on dedicated software (HACCP Control Software)
Gastronorm	Yes
About the Product	Irinox-MF-250.2-2T will help you organize your production and processes with flexibility 24 hours a day. It can run operating cycles with temperatures preserving its consistency, moisture content, and nutritional properties.
Manufacturer's Suggested Retail Price	\$0.00