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https://www.commercialfridgefreezer.com.au/irinox-mf-350-2-2t-large-blast-chiller-and-shock-freezer/

Irinox MF 350.2 2T Large Blast Chiller and Shock Freezer



Irinox-MF-350.2-2T-LARGE has a shock freezing cycle yield of 350kg of ice in 90 to -18 degrees centigrade, an R452A refrigerant gas, a HACCP control protocol, a 32 centigrade ambient temperature, a 4.7kW/h power consumption, and a variety of tray capacity like 8x20(GN 1/1), 4x20(GN 2/1), 6x20(400x600), 3x20(800x600), and 2x20(1000x1000).

Description

Irinox MF 350.2 2T Large 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
- 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

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Country of Manufacture	Italy
External Colour	Stainless Steel
Brand	Irinox
Model	MF350.2 2T Large*
Warranty	24 Months
Temperature Operating Range C	90°C to -18°C
Temperature Display / Control	Yes
Climate / Ambient Temperature Rating	Ambient Rating C = 32°C
Refrigerant	R452A
External Dimensions (mm)	1880mm (W) x 3194mm (D) x 2488mm (H)
Other Details	Chiller/Freezer = chiller & freezer
Power Information	Power supply = 400V-3N+PE 50Hz
Power Usage	Power usage KWh/24hr/m² = 113
Door Information	Pass Thru (front door hinged = right, rear door hinged = left)
Internal Colour	Stainless Steel
Tray Capacity & Height	8 Trays (GN1/1) (1747mm high) 4 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-350.2-2T-LARGE 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