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https://www.commercialfridgefreezer.com.au/irinox-mf500-2-3t-large-blast-chiller-and-shock-freezer/

Irinox MF500.2 3T Large Blast Chiller and Shock Freezer



Irinox-MF-500.2-3T-LARGE has 500 kilograms of ice yield per cycle, it has a temperature range of 90 to -18 degrees centigrade, its different tray capacities are 12x20(GN 1/1), 6x20(GN 2/1), 9x20(400x600mm), 4x20(800x600mm), and 3x20(1000x1000mm). It has 7.1kW/h energy consumption, it also runs with R452A refrigerant. This has a sunken floor and pass-thru design, it also has a larger usable area.

Description

Irinox MF 500.2 3T 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

Country of Manufacture	Italy
External Colour	Stainless Steel
Brand	Irinox
Model	MF500.2 3T Large*
Warranty	24 Months
Temperature Operating Range C	90°C to -18°C
Temperature Display / Control	Yes
Climate / Ambient Temperature Rating	Ambient Rating $C = 32\hat{A}^{\circ}C$
Refrigerant	R452A
External Dimensions (mm)	1200mm (W) x 4664mm (D) x 2200mm (H)
Other Details	Chiller/Freezer = chiller & freezer
Power Information	Power supply = 400V-3N+PE 50Hz
Power Usage	Power usage KWh/24hr/m² = 170
Door Information	Pass Thru (front door hinged = right, rear door hinged = left)
Internal Colour	Stainless Steel
Tray Capacity & Height	12 x 20 GN 1/1 6 x 20 GN 2/1 9 x 20 (400 x 600) 4 x 20 (800 x 600) 3 x 20 (1000 x 1000)
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)
GEMS & MEPS Approved	Not required for this product type under Australian regulations
Gastronorm	Yes
About the Product	Irinox-MF-500.2-3T-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