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https://www.commercialfridgefreezer.com.au/irinox-mf750-2-4t-blast-chiller-and-shock-freezer/

## Irinox MF750.2 4T Blast Chiller and Shock Freezer



Irinox-MF-750.2-4T has a design of sunken floor, knockdown, and pass-thru. It can yield 750kgs of ice per shock freeze cycle, it has an energy absorption of 9.4kW/h, also has a temperature range of 90 to -18 degrees centigrade, and an ambient temperature of 32 degrees centigrade, and have 2 different tray capacities such as 8x20(GN 1/1) and 4x20(GN 2/1).

## **Description**

Irinox MF750.2 4T 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	MF750.2 4T*
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)	1800mm (W) x 6134mm (D) x 2200mm (H)
Other Details	Chiller/Freezer = chiller & freezer
Power Information	Power supply = 400V -50Hz (3P+N+PE)
Power Usage	Power usage KWh/24hr/m $\hat{A}^2$ = 226
Door Information	Pass Thru (front door hinged = right, rear door hinged = left)
Internal Colour	Stainless Steel
Tray Capacity & Height	8 x 20 GN 1/1 4 x 20 GN 2/1 8 x 20 (400x600) 4 x 20 (800x600)
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-750.2-4T 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