# 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

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- 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 | MF750.2 4T* |
| 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) | 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/mÂ² = 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 |