



<https://www.commercialfridgefreezer.com.au/irinox-mf-130-2-st-blast-chiller-and-freezer/>

Irinox MF 130.2 ST Blast Chiller and Freezer



Irinox-MF-130.2 ST is the standard caster out rack in version, a tray capacity of 1(GN 2/1), can make 130 kilograms of ice, a 90 to negative 18 degrees centigrade temperature range, with 1.1kW per hour energy consumption, a refrigerant gas R452A, an ambient rating of 32 degrees centigrade, equipped with HACCP control software.

Description

Irinox MF 130.2 ST Blast Chiller and Freezer

Features include:

- Intuitive, easy to use LCD display
- Guaranteed a high performance even with high ambient temperatures
- Large heat exchange surfaces to prevent food dehydration
- Anti-corrosion treatment to prolongs the life of the evaporator
- Low energy consumption and great reliability
- Uniform ventilation and controled humidity

<https://www.commercialfridgefreezer.com.au/irinox-mf-130-2-st-blast-chiller-and-freezer/>

- Patented sanitization system that sanitizes every part of the chamber, including the areas difficult to access for cleaning
- Manual Defrost
- Soft closing magnetic door closure
- Automatic switch from manual mode (timed) to automatic mode (with probe)
- Wireless data transfer (Haccp Control Software)
- Energy efficient R452A Refrigerant
- Save 30% on staff costs, reduce overtime and manage market demand and peak periods in advance
- Organise production days or weeks in advance and have food on demand when you need it
- Preserve maximum food quality and maintain flavour and consistency
- Careful management of cold chain to maintain freshness and ensure food safety
- Increase shelf life by preserving food for three times as long
- Prepare food quicker, you can blast chill and shock freeze straight from the oven or stove
- Reduce food costs by buying raw materials in season, in bulk, and at the best price
- Reduces waste so you can plan purchasing and increase freshness in preserved food and partially finished products
- Best suited to: Restaurants, Cafes, Clubs, Pubs, Bars, Food Production, Hospitality, Venues, Accommodation, Schools, Medical, Aged Care, Bakery, Pastry

Additional Information

Country of Manufacture	Italy
External Colour	Stainless Steel
Brand	Irinox
Model	MF130.2 ST
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)	1500mm (W) x 1275mm (D) x 2260mm (H)
Other Details	Chiller/Freezer = chiller & freezer
Power Information	Power supply = 400V-50Hz (3N+PE)
Power Usage	Power usage KWh/24hr/mÂ² = 26.4
Door Information	Door hinged = Left
Internal Colour	Stainless Steel
Tray Capacity & Height	1 Tray (GN2/1)
Clear Ventilation Space Required	75mm back and sides
HACCP Memory & Alarm	Yes
Gastronorm	Yes
About the Product	Irinox-MF-130.2-ST can organize your production and processes with flexibility 24 hours a day. With it's greater flexibility, faster performance and wheel in trolleys makes an ideal solution for high production.
Manufacturer's Suggested Retail Price	\$0.00