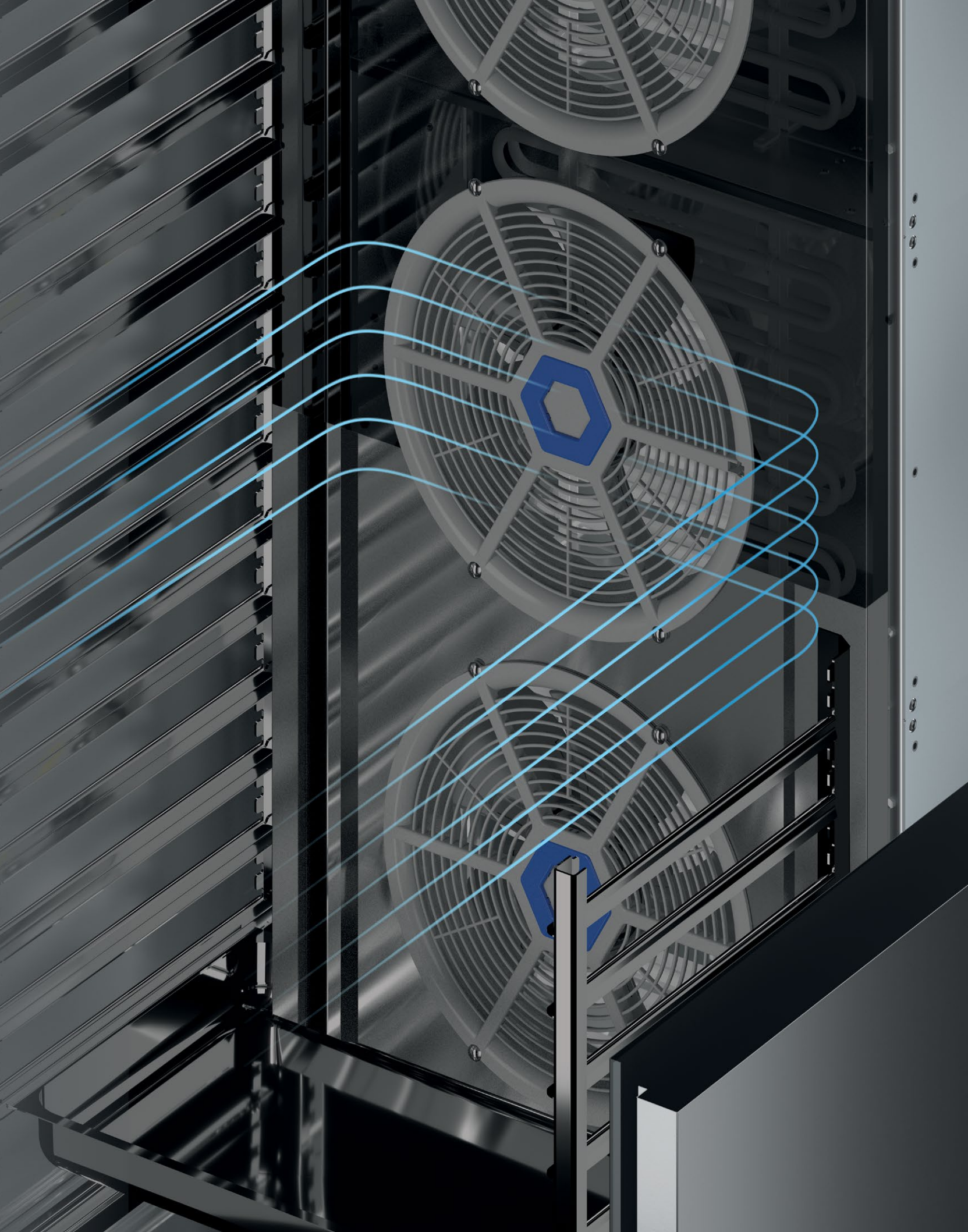


IRINOX

EasyFresh®
Next





The rapid blast chiller and shock freezer by IRINOX

Next Level Simplicity

1

EasyFresh® Next is intuitive and quick to program. It offers 4 cycles for chilling and freezing; preserving product freshness for longer. This simple and reliable IRINOX blast chiller is at your service in the kitchen.

Next Level Performance

2

EasyFresh® Next guarantees high-performance with powerful and quick chilling and freezing. You can even insert hot products at very high temperatures straight from the oven. The excellent performance offered by this IRINOX blast chiller is always guaranteed, along with perfect product quality.

Next Level Design

3

EasyFresh® Next has been completely redesigned for daily use of the blast chiller. Simplifying work means time saved and optimisation of processes in the kitchen. Every detail has been carefully designed and specially created, reaffirming the high-quality technology of IRINOX blast chillers.



— EasyFresh® Next rapidly chills and freezes foods. No instructions needed: it is intuitive and quick to program.

IRINOX blast chillers work by extracting heat as quickly as possible. Many years ago, we developed the delicate and strong cycles to ensure appropriate treatment of different foods, maintaining perfect quality: color, consistency and freshness are all guaranteed.

BLAST CHILLING | DELICATE +37°F

- > Blast chilling cycle down to +37°F core temperature
- > Designed for more delicate items such as mousses, creams, fish, rice, vegetables and items with a reduced thickness

BLAST CHILLING | STRONG +37°F

- > Blast chilling cycle down to +37°F core temperature
- > Ideal for items which are fatty, greasy, very dense, in large chunks or packaged, such as sauces, gravy, roasts, pastas or casseroles

SHOCK FREEZING | DELICATE 0°F

- > Shock-freezing cycle down to 0°F core temperature
- > Performed in two different phases - a positive one and a negative one - with very gentle ventilation
- > This is recommended for leavened bakery products, bread and cooked items

SHOCK FREEZING | STRONG 0°F

- > Shock freezes foods with medium-large-sized pieces down to 0°F with air temperature reaching -31°F
- > Also ideal for setting the shape of ice-cream, raw food or very thick cooked food items



1 NEXT LEVEL SIMPLICITY

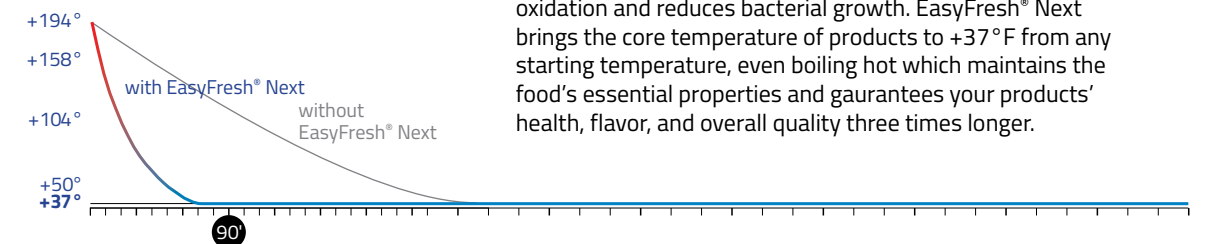
Why use a blast chiller?

To preserve freshness, flavor, texture, color and nutritional values by locking in the essential properties of foods for longer.

EasyFresh® Next chilling cycles lower the core temperature of foods down to +37°F, quickly moving through the bacterial-growth danger zone (between 41°F and 140°F) which causes natural deterioration. The freezing cycles turn the water inside the foods into microcrystals and retain their structure and intrinsic qualities over time.

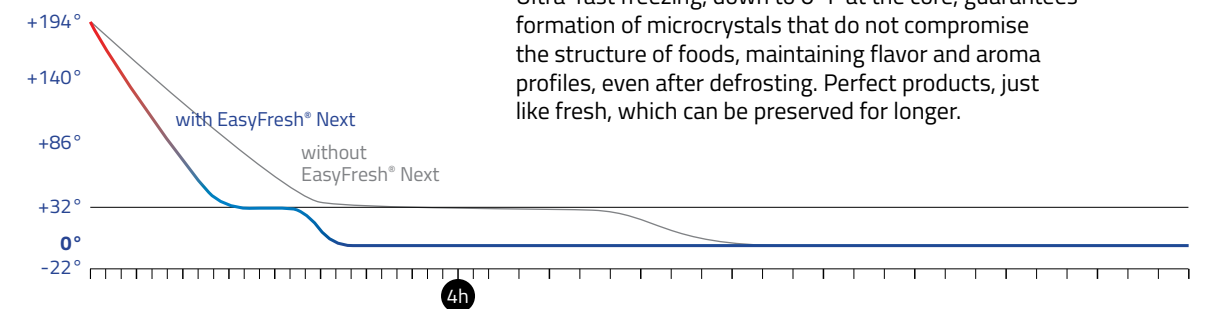
– Chilling +37°F

Blast chilling halts the deterioration of foods, stops oxidation and reduces bacterial growth. EasyFresh® Next brings the core temperature of products to +37°F from any starting temperature, even boiling hot which maintains the food's essential properties and guarantees your products' health, flavor, and overall quality three times longer.



– Freezing 0°F

Ultra-fast freezing, down to 0°F at the core, guarantees formation of microcrystals that do not compromise the structure of foods, maintaining flavor and aroma profiles, even after defrosting. Perfect products, just like fresh, which can be preserved for longer.



— EasyFresh® Next speeds up chilling processes, increasing productivity. The speed of cycles allows better organisation of production in the kitchen, optimising management of personnel and preparation of dishes.

2 NEXT LEVEL PERFORMANCE

In the same category no other offers the same performance

EasyFresh® Next pays for itself with the time it saves.

Rapidly chills and freezes rice, pasta, soups, fish, meat and even ice cream 30% quicker than other products, reducing energy consumption. All of this is achieved without compromising the flavor and aroma profiles of food. The speed offered by EasyFresh® Next allows better organisation in the kitchen, optimising management of processes and personnel.

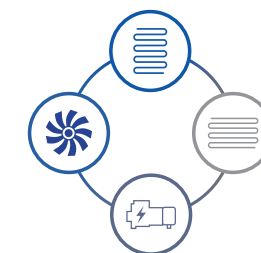
Speeds compared

	Maximum duration according to legislation**	With EasyFresh® Next*	Speed
❄️ Zucchini	90'	42'	+53%
❄️ Sponge cake	90'	71'	+21%
❄️ Chicken breasts	240'	148'	+38%
❄️ Cream ice cream	240'	105'	+56%

* Tests performed in line with IRINOX procedure using named products

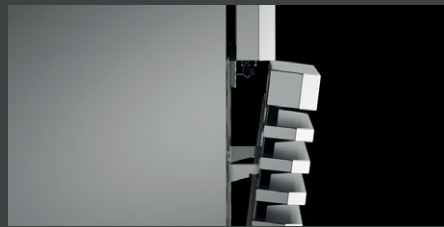
** European HACCP norm with max duration for blast chilling 90' and for shock freezing 240'

IRINOX Balance System®



To guarantee optimal performance and efficiency, EasyFresh® Next is equipped with IRINOXBalanceSystem®: the perfect dimensions of the main refrigerator components (condenser, evaporator, compressor and fans) creates a balance between ventilation and humidity within the chamber, which is essential to preserve the structure and the flavor and aroma profile of foods.

— EasyFresh® Next has been developed by a team of designers and created with extremely high build quality. Unmistakeable high-quality IRINOX blast-chiller technology.



GRID

The grid is located at the bottom of the blast chiller to facilitate the airflow: the new design improves recirculation by increasing capacity, ensuring optimised performance. The tilt opening simplifies access to the filter for cleaning.



PROBE

The probe features a hexagonal design and even easier positioning: the inside of the door has a large magnetic surface for easy placement. Simplified corrosion-IP67 resistant fittings with screw connector.

HANDLE

A robust handle, easy to clean and with improved grip thanks to new ergonomic design. The handle design is one of this blast chiller's most distinctive features.



3 NEXT LEVEL DESIGN

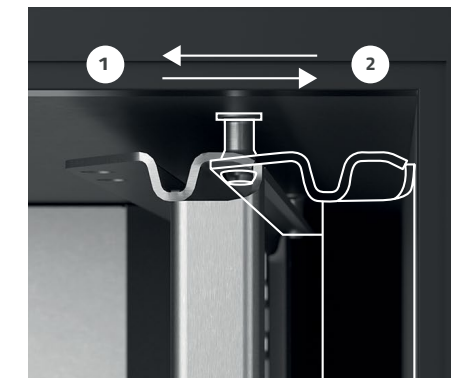
Technology that makes life easier

Designed for high performance and intuitive use.



FLUSH HINGES AND DOOR

The full-height door features bevelled edges and patented hinges with standard opening of 150° which can be for easy cleaning, and feature an automatic return mechanism.



MULTIRACK

The distance between trays can be adjusted via the MultiRack system. This allows use of both pastry (2) trays and those for other types of foods (1). MultiRack guarantees perfect distribution of air across all levels.



SANIGEN

Sanigen® releases **active ions** that act on the microbial load present in the air as well as on surfaces and food. It reduces contamination and bacterial load in the air by up to 99%, even in inaccessible areas such as the evaporator. Not available for XS model.

— The range

EF Next XS



OUTPUT PER CYCLE

⊕ 22 lb ⊖ 22 lb

TRAY CAPACITY

12"×20"×2½" on rack > **3**
9"×13" > **3**

TECHNICAL SPECIFICATIONS

Dimensions 21"×25¼"×30¾"

Feet 4"

Weight 159 lb

Gas R404A

ELECTRICAL SPECIFICATIONS

Ⓜ 0.80 kW Ⓜ 9.3 A

Ⓥ 115 V-60Hz (1Ph)

EF Next SL



OUTPUT PER CYCLE

⊕ 39 lb ⊖ 33 lb

TRAY CAPACITY

12"×20" on rack > **5**
18"×26"×2.5" > **8**

TECHNICAL SPECIFICATIONS

Dimensions 34¼"×38"×37"

Feet 6"

Weight 330 lb

Gas R404A

ELECTRICAL SPECIFICATIONS

Ⓜ 1.3 kW Ⓜ 8.2 A

Ⓥ 208 V-60Hz (1Ph)

EF Next ML



OUTPUT PER CYCLE

⊕ 83 lb ⊖ 77 lb

TRAY CAPACITY

12"×20" on rack > **18**
18"×26"×2.5" > **12**

TECHNICAL SPECIFICATIONS

Dimensions 34¼"×41"×64"

Feet 6"

Weight 430 lb

Gas R404A

ELECTRICAL SPECIFICATIONS

Ⓜ 3.1 kW Ⓜ 9.1 A

Ⓥ 208 V - 60Hz (3Ph)

EF Next LL



OUTPUT PER CYCLE

⊕ 110 lb ⊖ 99 lb

TRAY CAPACITY

12"×20" on rack > **27**
18"×26"×2.5" > **18**

TECHNICAL SPECIFICATIONS

Dimensions 34¼"×41"×78¾"

Feet 6"

Weight 518 lb

Gas R404A

ELECTRICAL SPECIFICATIONS

Ⓜ 4.7 kW Ⓜ 13.4 A

Ⓥ 208 V - 60Hz (3Ph)

Output in lb

⊕ from +194°F to +37°F ⊖ from +194°F to 0°F

Tests performed in line with IRINOX procedure using pieces of beef with a thickness of 2"

Dimensions W × D × H

Electrical specifications

Ⓜ max power rating

Ⓜ max current rating

Ⓥ voltage

Standard features

- > Air condensation
- > Left-hand door opening
- > Core probe (1 measurement point)
- > Sanigen®
- > Feet adjustable in height from 4" to 5" 1/3 (EF Next XS)
- > Feet adjustable in height from 6" to 7" 7/8 mm (EF Next S, M and L)
- > MultiRack
- > USB kit for downloading HACCP data
- > Refrigerant gas R404A

Optional features available upon request

RIGHT-HAND DOOR OPENING



WHEELS

With and without brake



IRINOX NORTH AMERICA

Headquarters

9990 NW 14th Street Suite 107

Miami, Florida 33172

P. 786-870-5064

F. 786-391-2467

info@irinoxnorthamerica.com

irinoxprofessional.com/usa

