

Item No.:

Qty.:

Project:

EF NEXT XS

The essential, easy and safe blast chiller



The Irinox rapid blast chiller cools quickly to +3°C and deep freezes food at -18°C at the core, even hot ones just removed from the oven. The operating principle of a blast chiller is to extract the heat from the food in the shortest possible time. EasyFresh Next guarantees ultra-rapid cooling and freezing and preserves the fragrance, consistency, colours and all food nutritional properties, fixing its quality and freshness longer over time.

Yield

Rapid blast chilling cycle capacity (+90°C/+3°C) kg 10

Rapid freezing cycle capacity (+90°C/-18°C) kg 10

Tests carried out in compliance with the Irinox procedure using 5-cm thick beef

Capacity

Numbers of trays: 3 x GN1/1 (H=20 mm , 40mm , 65mm)

Optional

- 4 wheels, 2 of which with brake.
- R404A refrigerant gas.
- Special voltages on request
- Unit sent without gas charge.

Product warranty

- 2 years from the date of installation, after sending the installation report, on the parts (see warranty condition)

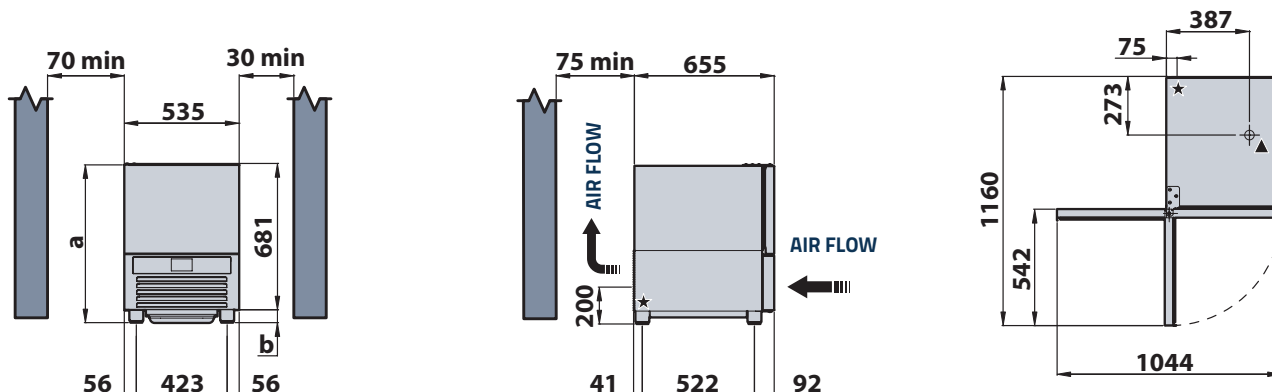
Operation

- EasyFresh Next's cooling cycles lower to +3°C the core temperature of the food, introduced at any temperature, even as soon as it is out of the oven, and quickly cross the band of maximum bacterial proliferation, the cause of their natural ageing.
- EasyFresh Next has two cycles dedicated to cooling. DELICATE +3°C: suitable for the most delicate products such as mousses, creams, fish, rice, vegetables and more generally food of reduced thickness and with a high water content. STRONG + 3°C: ideal for fat, very dense, large-sized or packaged products, such as meats, soups, sauces.
- EasyFresh Next's freezing cycles transform the water contained in food into microcrystals that preserve its structure and quality for longer. EasyFresh Next has 2 freezing cycles. DELICATE -18°C, works in two phases, one at positive temperature and the other negative, and is recommended for leavened bakery products or for bread; STRONG -18°C: quickly freezes medium-large products up to -18°C in the core, with an air temperature reaching -35°C. Also ideal for fixing the structure of ice cream.
- Automatic recognition of manual work mode (timed) or automatic mode (with probe).

Standard construction details

- Door opening on the left with hinges on the left.
- Door with magnetic gasket.
- Magnetic core probe with 1 detection point.
- IRINOX BALANCE SYSTEM®: is the design system created by Irinox, applied to the whole range of blast chillers. Compressor, condenser, evaporator and ventilation are balanced to interact perfectly with each other. The goal of "Irinnox Balance System" is to always guarantee the freshness and original quality of the product.
 - Condenser: designed by Irinox, it guarantees the performance declared in Climate Class 4.
 - Evaporator: designed by Irinox, protected from the corrosive action of food with a cataphoresis treatment.
 - Ventilation: use of high efficiency one-speed fans.
 - Compressor: high efficiency and performance.
- 304 stainless steel internal and external material.
- Built-in air condensation.
- R452A refrigerant gas.
- 4 adjustable feet H 60 - 80 mm.
- Maximum cleanliness and hygiene thanks to the rounded corners and components in the chamber.
- USB port data transfer to download and save HACCP data.

EF NEXT XS



HEIGHT

		a	b
Standard feet	mm	740 ± 760	60 ± 80
Castors option	mm	768	87

Measurement in millimetres

★ Main power cable

▲ Drain pipe (Ø31mm)

TECHNICAL SPECIFICATIONS

		230V-1N 50Hz	115V-1N 60Hz	230-1N 60Hz / 230-2-60Hz
Power supply	-	230V-1N 50Hz	115V-1N 60Hz	230-1N 60Hz / 230-2-60Hz
Maximum operating power consumption	W	1000	1100	1000
Power consumption	A	5,0	9,8	5,0
Main power cable	mm ²	3G1.5	3G1.5	3G1.5
Compressor rating	HP	0,4	0,4	0,4
Cooling power (-10°C/+40°C)	W	1326	1616	1616
Condensing power (-10°C/+40°C)	W	2090	2443	2443
Minimum air exchange	m ³ /h	850	860	860
Coolant type	-	R404a/R452a	R404a	R404a/R452a
Nominal coolant quantity	kg	0,9	0,9	0,9
Climate class	-	4 (32°C)	4 (32°C)	4 (32°C)
Dimension (width x depth)	mm	535 x 655		
Internal cell dimension (width x depth x height)	mm	328 x 548 x 305		
Cabinet weight	kg	72		

ENERGY CONSUMPTION ACCORDING TO EN 17032

Model	EF_NEXT_XS (230V-1N+PE 50Hz)		
Type of product	Blast chiller / Blast freezer		
Chilled full load capacity	kg	10	
Frozen full load capacity	kg	10	
Energy consumption Blast chilling cycle (STRONG +3 °C)	kWh/kg	0,0700	
Energy consumption Blast freezing cycle (STRONG -18 °C)	kWh/kg	0,2950	
Blast chilling cycle from/to +65 °C / +10 °C	min	63	
Blast freezing cycle from/to +65 °C / -18 °C	min	251	

INSTALLATION

The blast chiller must be installed by following and complying with the contents of the specific installation manual

The content of the manual must be carefully followed to ensure correct operation and to protect the rights of the user based on the warranty.

Continuous product development may require changes to specifications without notice.

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