

IRINOX is known all over the world as the blast chiller and shock freezer specialist. A pioneer developer and top-quality preservation in various industries. Traditionally committed to innovation, over the years Irinox has developed a range of state-of-the-art-products and set market standards.



**All you can chill and freeze straight from +90°C
Product size does not matter.**

- When foods can be completely chilled without partial and surface freezing.
- When freezing quality is equivalent to cryogenic freezing.
- When foods can be blast chilled or shock frozen in one step without pre-cooling no matter how high the cooking temperatures.
- When chilling and freezing costs are less than one baht per kilogram of products.



IRINOX helps improve and preserve the quality and hygiene of foods in the production. The HACCP risk analysis system includes controlling the food production process in order to reduce bacteria proliferation and ensure food safety. The range of Irinox blast chillers and shock freezers meets these needs with a model to fit every sector of food production.

- Food industry (production, R&D)
- Chilled foods production
- Frozen foods production
- Caterings, chain restaurants
- Hotel, hospital, supermarkets
- Bakeries, pastries, ice cream

MF Series



IRINOX offer 4 STANDARD cycles depending on whether one wants to chill or shock freeze a delicate product or one having a normal or hard texture.

- "Soft" and "Hard" Chilling
- "Soft" and "Hard" Freezing

EF Series



MultiFresh Innovations :

For the whole height of the chamber, which guarantees chilling uniformity and maintaining product moisture.



Adjustable tray holder to double the capacity of trays. Easy to set the distance between one tray and the next allowing better air distribution on the product and greater temperature uniformity on all levels.



Sanigen is a sanitizing system designed for total cleaning and healthiness, even for the parts which are difficult to access. Reduce unpleasant smells at the end of the day.



- Components designed for easy access and cleaning.
- Evaporators entirely treated in safe anticorrosive to be longer lasting.



Innovative door closing system.

- Safe door closing due to the dampened magnetic system.
- Door gasket designed for easy cleaning with long-lasting low temperature resistant material.



Automatically detects product core temperature in any position. The new shape and materials used allow easy extraction even from frozen products, without the risk of overheating and damaging food structure.



Aerosia Interpac Co.,Ltd.

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The MultiFresh range



EF 20.1 (51.20)

YIELD PER CYCLE 20 kg
(from +90°C/+3°C)
(from +90°C/-18°C)

TRAY CAPACITY
product height 40 mm 5 GN1/1
product height 20 mm 8 GN1/1

DIMENSIONS
790 (W) x 771 (D) x 870 (H) mm

ELECTRICAL DATA
average power consumption 0.8 kW
voltage 230V-50Hz (1N+PE)



EF 30.1 (121.30)

YIELD PER CYCLE 30 kg
(from +90°C/+3°C)
(from +90°C/-18°C)

TRAY CAPACITY
product height 40 mm 12 GN1/1
product height 20 mm 18 GN1/1

DIMENSIONS
790 (W) x 971 (D) x 1595 (H) mm

ELECTRICAL DATA
average power consumption 2.0 kW
voltage 400V-50Hz (3N+PE)



EF 45.1 (181.45)

YIELD PER CYCLE 45 kg
(from +90°C/+3°C)
(from +90°C/-18°C)

TRAY CAPACITY
product height 40 mm 18 GN1/1
product height 20 mm 27 GN1/1

DIMENSIONS
790 (W) x 972 (D) x 1970 (H) mm

ELECTRICAL DATA
average power consumption 2.4 kW
voltage 400V-50Hz (3N+PE)



MF 45.1 (121.45)

YIELD PER CYCLE 45 kg
(from +90°C/+3°C)
(from +90°C/-18°C)

TRAY CAPACITY
product height 40 mm 12 GN1/1
product height 20 mm 18 GN1/1

DIMENSIONS
790 (W) x 962 (D) x 1595 (H) mm

ELECTRICAL DATA
average power consumption 2.4 kW
voltage 400V-50Hz (3N+PE)



MF 70.2 (122.70)

YIELD PER CYCLE 70 kg
(from +90°C/+3°C)
(from +90°C/-18°C)

TRAY CAPACITY
product height 40 mm 12 GN2/1
product height 20 mm 18 GN2/1

DIMENSIONS
870 (W) x 1092 (D) x 1595 (H) mm

ELECTRICAL DATA
average power consumption 3.4 kW
voltage 400V-50Hz (3N+PE)



MF 85.2 (182.85)

YIELD PER CYCLE 85 kg
(from +90°C/+3°C)
(from +90°C/-18°C)

TRAY CAPACITY
product height 40 mm 18 GN2/1
product height 20 mm 27 GN2/1

DIMENSIONS
870 (W) x 1092 (D) x 1970 (H) mm

ELECTRICAL DATA
average power consumption 4.0 kW
voltage 400V-50Hz (3N+PE)