

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.



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

MultiFresh Innovations :

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



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.



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.



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

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



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.

For more information, call (66) 0 2434 5999 (auto)
Email : sales@aerosia.com <http://www.aerosia.com>

The MultiFresh range



MF 130.2

YIELD PER CYCLE 130 kg
(from +90°C/+3°C)
(from +90°C/-18°C)

CAPACITY 1 Trolley
maximum trolley size
700 (W) x 800 (L) x 1800 (H)

DIMENSIONS
1500 (W) x 1275 (D) x 2105 (H) mm

ELECTRICAL DATA
average power consumption
cabinet 1.1 kW
condensing unit 8.0 kW
voltage 400V 3N+E 50Hz



MF 180.2

YIELD PER CYCLE 180 kg
(from +90°C/+3°C)
(from +90°C/-18°C)

CAPACITY 1 Trolley
maximum trolley size
700 (W) x 900 (L) x 1800 (H)

DIMENSIONS
1600 (W) x 1425 (D) x 2105 (H) mm

ELECTRICAL DATA
average power consumption
cabinet 2.2 kW
condensing unit 9.7 kW
voltage 400V 3N+E 50Hz



MF 250.2

YIELD PER CYCLE 250 kg
(from +90°C/+3°C)
(from +90°C/-18°C)

CAPACITY 1 Trolley
maximum trolley size
700 (W) x 900 (L) x 1800 (H)

DIMENSIONS
1600 (W) x 1425 (D) x 2105 (H) mm

ELECTRICAL DATA
average power consumption
cabinet 2.2 kW
condensing unit 12 kW
voltage 400V 3N+E 50Hz



MF 300.2

YIELD PER CYCLE 300 kg
(from +90°C/+3°C)
(from +90°C/-18°C)

CAPACITY 1 Trolley
maximum trolley size
1000 (W) x 1000 (L) x 1800 (H)

DIMENSIONS
1880 (W) x 1625 (D) x 2105 (H) mm

ELECTRICAL DATA
average power consumption
cabinet 3.2 kW
condensing unit 14 kW
voltage 400V 3N+E 50Hz



MF 500.2 2T

YIELD PER CYCLE 500 kg
(from +90°C/+3°C)
(from +90°C/-18°C)

CAPACITY 2 Trolleys
maximum trolley size
700 (W) x 900 (L) x 1800 (H)

DIMENSIONS
1600 (W) x 2625 (D) x 2105 (H) mm

ELECTRICAL DATA
average power consumption
cabinet 4.3 kW
condensing unit 28 kW
voltage 400V 3N+E 50Hz



MF 750.2 3T

YIELD PER CYCLE 750 kg
(from +90°C/+3°C)
(from +90°C/-18°C)

CAPACITY 3 Trolleys
maximum trolley size
700 (W) x 900 (L) x 1800 (H)

DIMENSIONS
1600 (W) x 3825 (D) x 2105 (H) mm

ELECTRICAL DATA
average power consumption
cabinet 6.4 kW
condensing unit 41.6 kW
voltage 400V 3N+E 50Hz