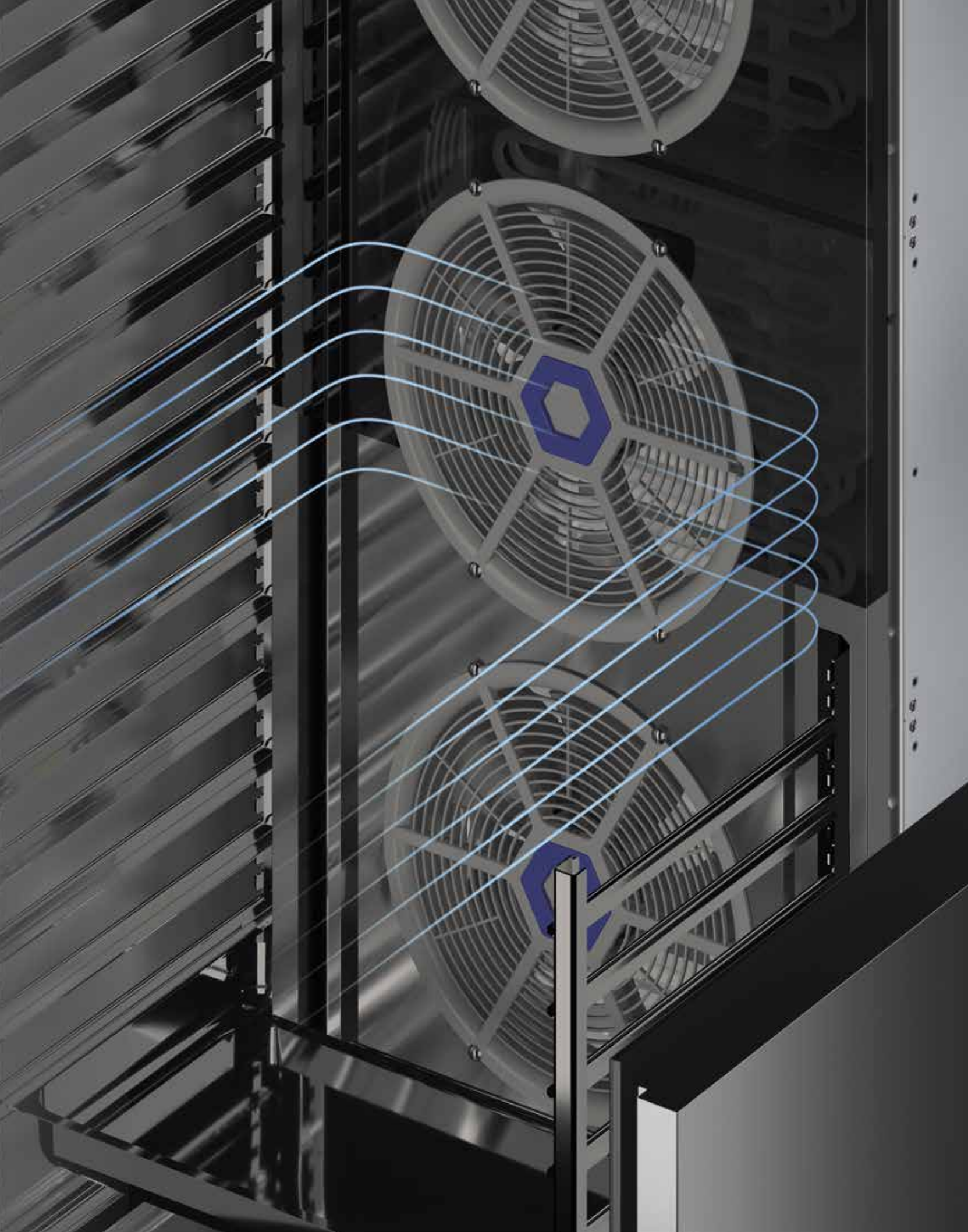


# IRINOX

EasyFresh®  
Next





# The rapid blast chiller and shock freezer by IRINOX

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## 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.

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## 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.

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## 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



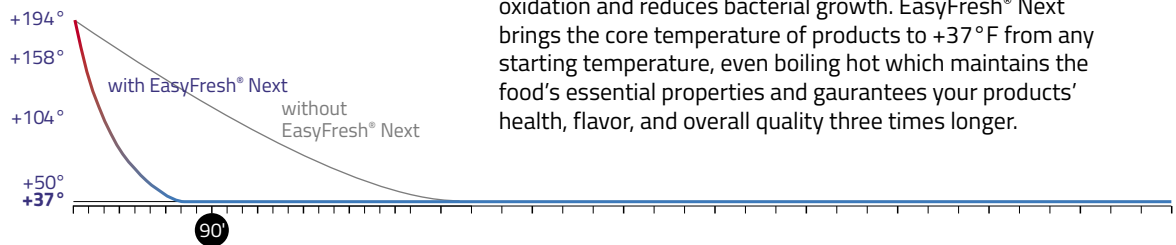
# Why use a blast chiller?

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.

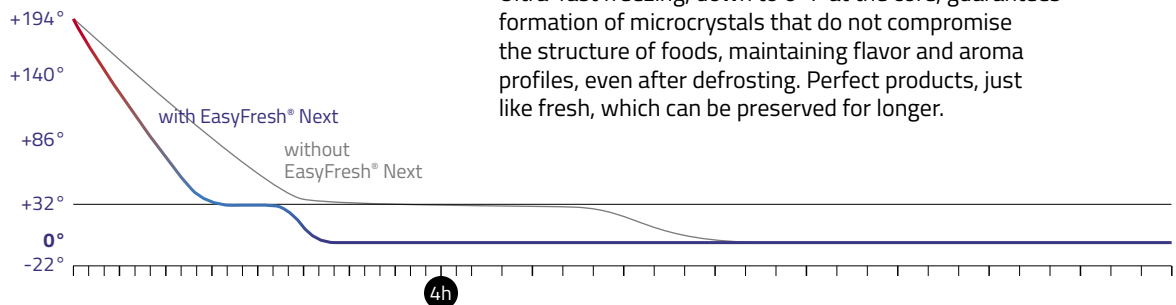
## – Chilling +37°F

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.

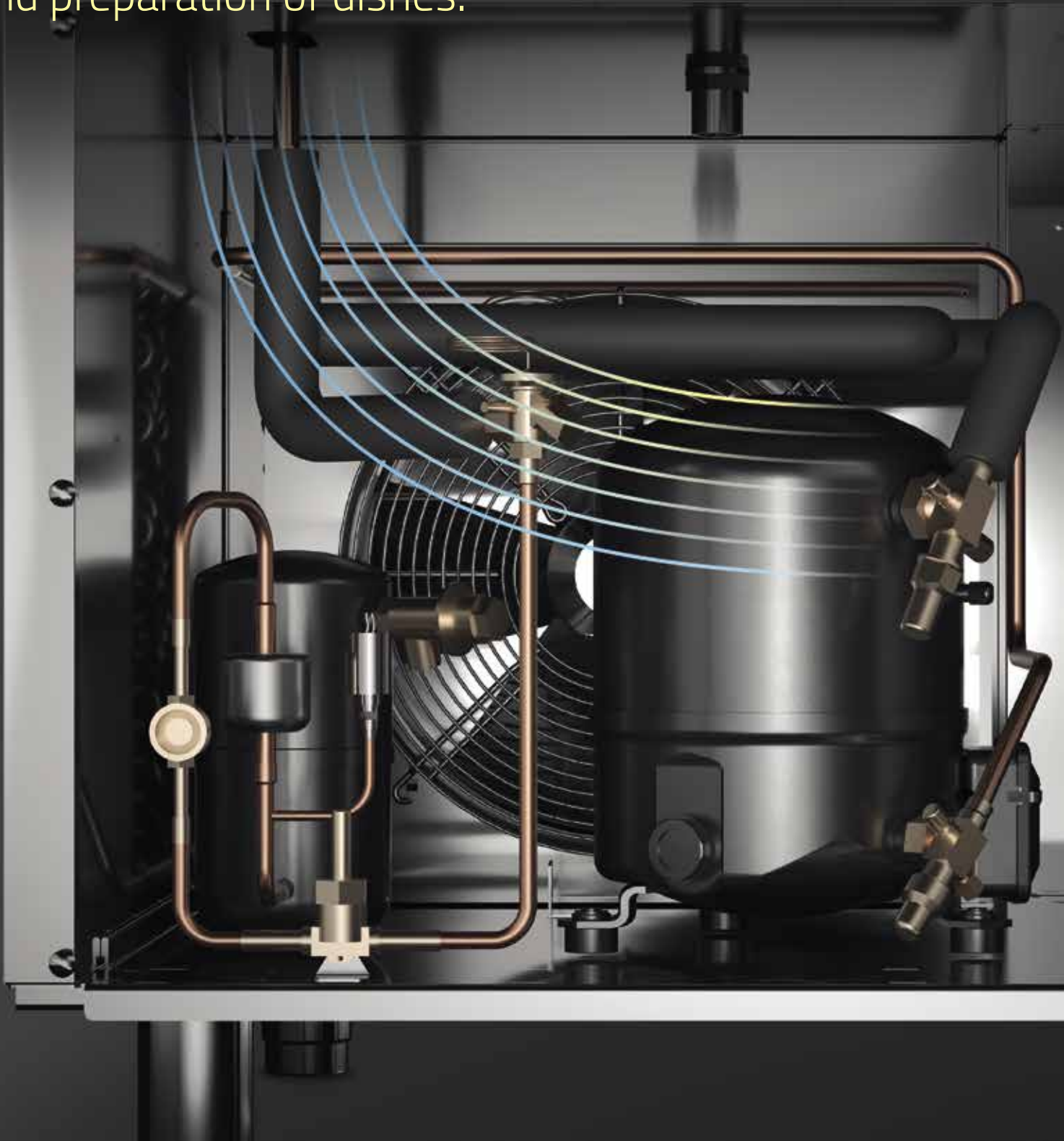


## – Freezing 0°F

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.

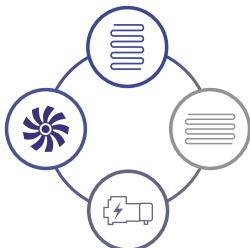
### Speeds compared

	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.



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#### 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.



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#### 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.





# Technology that makes life easier

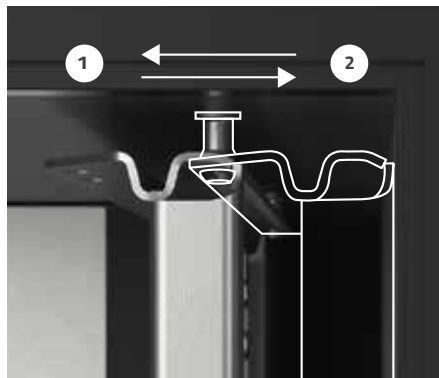
Designed for high performance and intuitive use.



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## 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.



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## 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.



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## 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"×25¾"×30½"

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

### 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"× 2.5" on rack > **18**  
18"×26" > **9**

### 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"× 2.5" on rack > **28**  
18"×26" > **14**

### 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

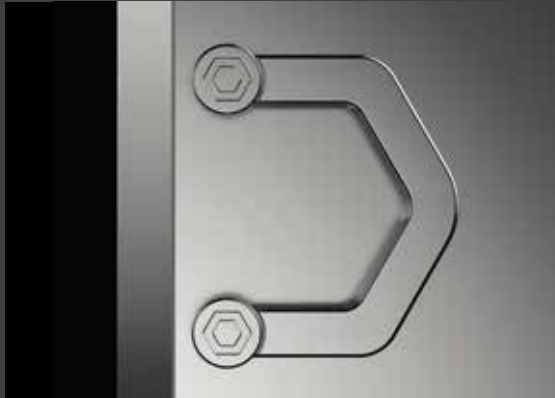
Ⓥ voltage

## 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



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