

# IRINOX

## EasyFresh® Next

Rapid blast chiller



IRINOX technology that guarantees unmatched performance, simple operation and environmental awareness.

## Rapid blast chiller

EasyFresh® Next is an essential partner for your kitchen, preserving food freshness, quality and safety. Its rapid chilling or freezing capabilities preserve organoleptic properties, optimize work processes and reduce waste, guaranteeing perfect dishes every time, whatever the occasion.

### – Next-Level Simplicity 1

EasyFresh® Next is designed to be quick and intuitive to program, through a clear and simple display. It features four dedicated cycles for chilling and freezing, keeping your products fresher for longer. Reliable and easy to use, an IRINOX blast chiller is the perfect partner for your kitchen.

### – Next-Level Customization 2

With EasyFresh® Next, you can customize cycles to suit your needs, going beyond simple chilling and freezing. The blast chiller has additional functions such as a non-stop cycle, gentle thawing, marinating and holding, guaranteeing versatility and precision for every recipe.

### – Next-Level Performance 3

Using natural propane refrigerant gas, EasyFresh® Next ensures sustainable performance without compromise. EasyFresh® Next guarantees high performance, power and rapid chilling and freezing. Heated products can also be introduced into the unit at extremely high temperatures, directly from the oven.

### – Next-Level Technology & Design 4

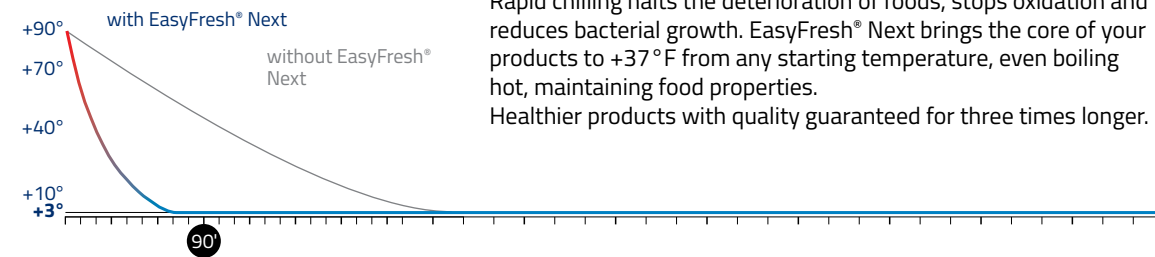
The unit is equipped with an intuitive and easy-to-use 4.3" display, simplifying work to save time and optimize processes in the kitchen or production environment. Connected to FreshCloud®, the IRINOX IoT platform. Robust and reliable, the perfect rapid blast chiller for your kitchen.



# 1 NEXT-LEVEL SIMPLICITY

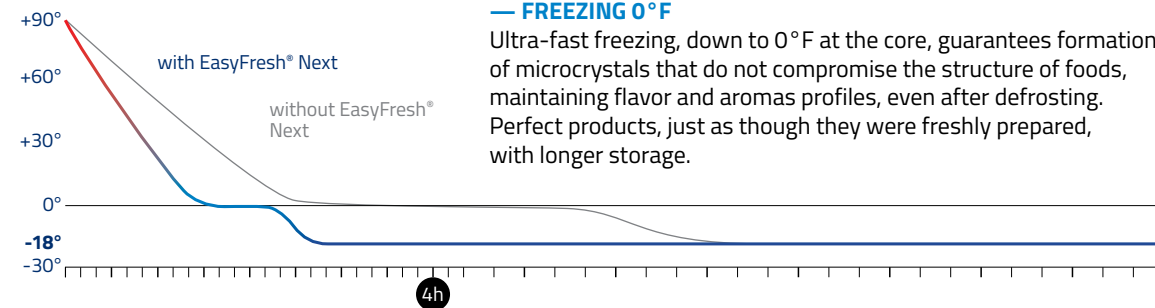
Far more than a blast chiller, it is the perfect solution to store your food products.

**Why use a blast chiller?** Because it preserves the original fragrance, texture, color and nutrients, locking in the essential properties of foodstuffs for longer.



### — CHILLING +37°F

Rapid chilling halts the deterioration of foods, stops oxidation and reduces bacterial growth. EasyFresh® Next brings the core of your products to +37°F from any starting temperature, even boiling hot, maintaining food properties. Healthier products with quality guaranteed for 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 aromas profiles, even after defrosting. Perfect products, just as though they were freshly prepared, with longer storage.

#### DELICATE +37°F

- > Cycle for rapid chilling down to +37°F at the core.
- > Ideal for more delicate items such as mousses, creams, fish, rice, vegetables and thinner items.

#### STRONG +37°F

- > Rapid chilling mode reaching a core temperature of +37°F ideal for items which are high-fat, very dense, in large chunks or packaged, such as sauces, gravy, roasts or pasta casseroles.

#### DELICATE 0°F

- > Cycle for rapid freezing down to 0°F at the core. Recommended for leavened baked goods and cooked products.
- > Two different phases - a positive one and a negative one - with very gentle ventilation.

#### STRONG 0°F

- > Shock freezes medium-to-large products down to 0°F at the core with air temperature reaching -40°F.
- > Also ideal for preserving the structure of ice cream and raw products.



# 2 NEXT-LEVEL CUSTOMIZATION

Choose from two different configurations based on your requirements: **ESSENTIAL** including cold functions for chilling, freezing, non-stop cycle and cold holding; **EXCELLENCE** which completes these cold functions with thawing, marinating and ice-cream retrieval.

Essential	<b>CHILLING</b>	EasyFresh® Next brings the core of your products to +37°F from any starting temperature, even boiling hot, maintaining food properties.
	<b>FREEZING</b>	Ultra-fast freezing, down to 0°F at the core, guarantees formation of microcrystals that do not compromise the structure of foods.
	<b>NON-STOP</b>	For non-stop chilling at +37°F and freezing at 0°F of unlimited quantities of food items prepared and placed into the blast chiller in succession.
	<b>COLD HOLDING</b>	This transforms the blast chiller into temporary additional storage at the desired temperature.
Excellence	<b>THAWING</b>	Set the temperature and time when you want your foods to be ready for use, slowing the process of bacterial growth.
	<b>MARINATING</b>	Product marinating time and temperature can be set, improving the flavor, tenderness and succulence of meat and fish.
	<b>ICE-CREAM RETRIEVAL</b>	Optimize management of ice-cream stocks and bring ice cream rapidly up to display temperature, ready to serve.



Simplicity that makes every action intuitive and immediate, for better results with less effort.



### 3 NEXT-LEVEL PERFORMANCE

Every detail of EasyFresh® Next blast chillers is designed to facilitate the daily work of kitchen professionals.

## Technology that makes your life easier

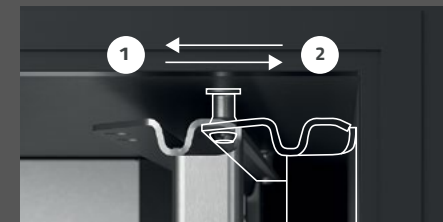
#### GRILL

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



#### MULTIRACK®

The MultiRack® system enables adjustment of the distance between trays, making the rack compatible with trays for pastry or gastronomy use. Uniform distribution of air is guaranteed for optimal results whatever the application.



#### BLUE DOOR DISPLAY BAND

The blue band on the upper part of the blast chiller, makes it immediately recognisable and provides a secure position for its innovative display. The USB port is accessible underneath.



#### HANDLE

A strong, easy-clean handle, with a new ergonomic design for optimal grip. The distinctive design of the handle makes the blast chiller immediately recognisable, evoking the IRINOX logo and perfectly combining design and functionality.



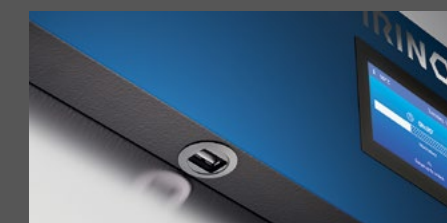
#### SANIGEN® (OPTIONAL)

Sanigen® releases active ions that act on the microbial load present in the air and on all surfaces, including food items. This reduces contamination and bacterial load in the air by up to 99%, also in inaccessible areas.



#### USB

The integrated USB port makes HACCP process management even easier. Users can quickly download reports for chilling and freezing cycles. A practical and secure system, designed to simplify your kitchen routine.



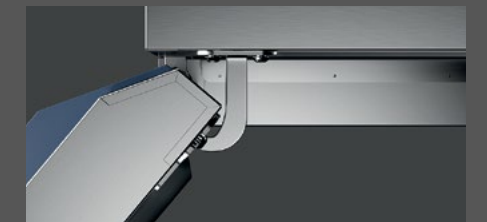
#### PROBE

The single-point probe has an even more practical position, for precise measurement of the temperature of food products. The extensive magnetic surface inside the door means it can be easily hooked in position, while the screw connector guarantees a simple, corrosion-proof fitting with IP67 protection rating.



#### FLUSH HINGES AND DOOR

The full-height door features beveled edges and patented concealed hinges with standard opening of 150° to avoid interference with nearby equipment.



#### ADJUSTABLE FEET

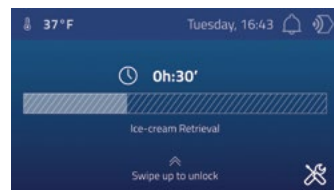
Adjustable stainless-steel feet guarantee stability and adaptability on any surface, for precision levelling of the blast chiller. Designed to resist wear and the most challenging conditions, they introduce durability, hygiene and practicality to your work environment.



## 4 NEXT LEVEL DESIGN & TECHNOLOGY

### A fully functional control-panel display

The EasyFresh® Next interface is available in a 4.3" version



#### Dashboard

The dashboard features the various blast chiller functions. It also provides access to all available sections via the menu bar at the bottom.

#### Creation of cycles

Creating new cycles is easy and intuitive. You can modify each phase of the selected cycle step by step. You can name, save and retrieve the cycle from the cycle library.

#### Cycle library

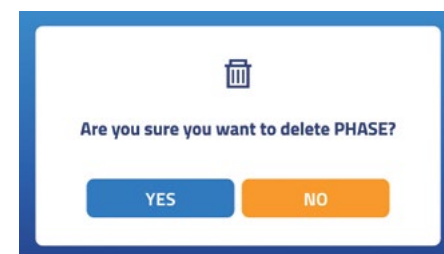
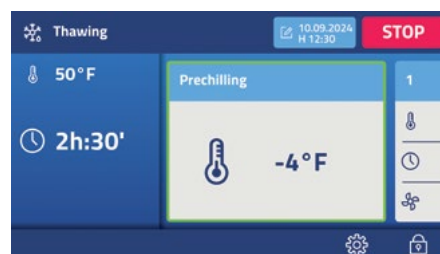
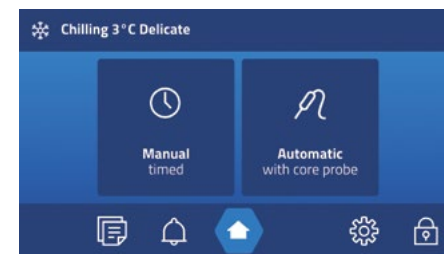
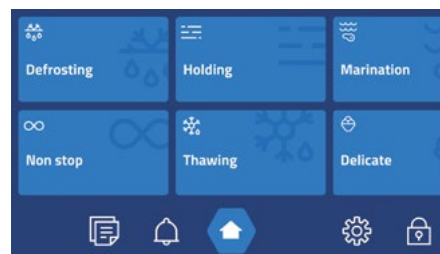
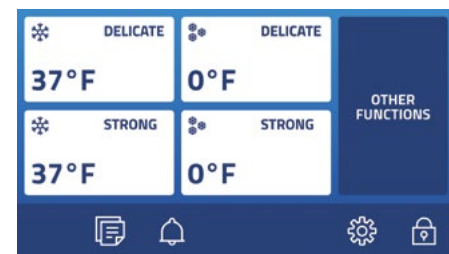
Starting from the pre-set functions, you can create a personalised library of cycles for optimal management of your recipes, with easy access from the library button.

#### Modifying parameters

In each editable phase, you can increase or decrease the temperature, ventilation speed and duration. All controls are intuitive and easy to programme.

#### Automatic or manual modes

At the launch of each cycle, it is possible to choose between automatic mode, with temperature measurement using the probe, or manual mode for a time-controlled cycle.



### FreshCloud® app

EasyFresh® Next wherever you are

#### App functions

FreshCloud® is the name of our IRINOX IoT technology that allows you to interact with EasyFresh® Next at any time for constant control.

With our FreshCloud® app, you can connect to your blast chiller at any time from any device and check its correct operation, even when you are not in the kitchen or busy with another task.

#### Remote monitoring

to view operating data for the cycle in progress and all relative parameters such as temperature, ventilation and time.

#### View stats

view usage statistics for analysis purposes: temperature curves, cycle durations and most-used cycles, allowing optimisation of blast-chiller usage.

#### Modify parameters remotely

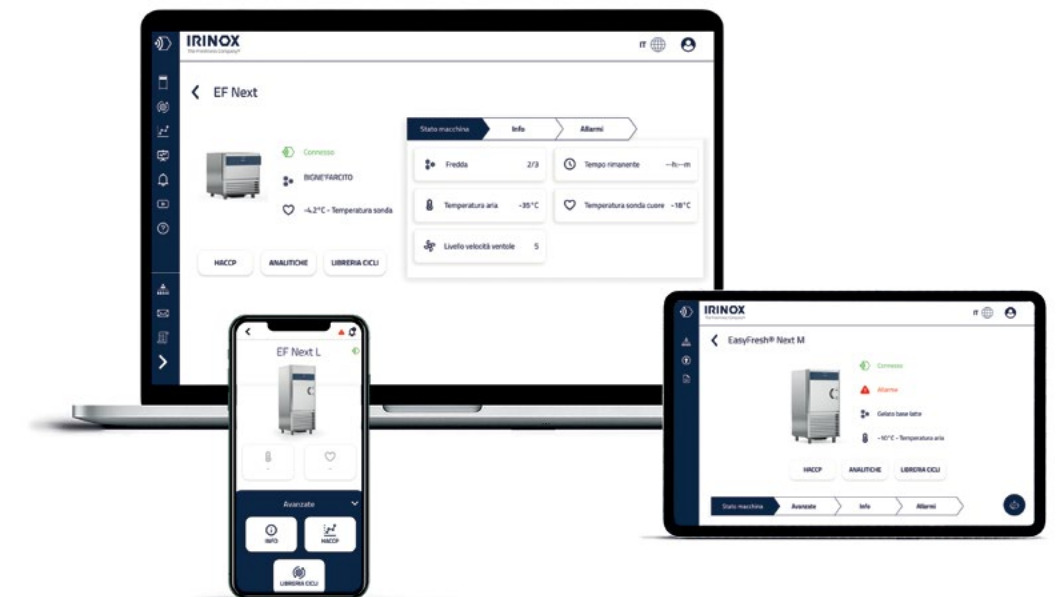
to control temperature, ventilation, time and duration of the phase.

#### Save HACCP data

data sent by EasyFresh® Next are automatically saved in .pdf or .csv format.

#### Push-notification system

to manage support remotely, receiving notifications in real time in the event of faults or alarms.



# — The range

EasyFresh® Next is available in seven models. The dimensions, output per cycle and tray capacity vary. IRINOX high quality is guaranteed across the range.

Designed to be your perfect kitchen or ice-cream-production partner.



	<b>EF Next XS</b> Dimensions 21"×25 3/4"×30 5/7"		<b>EF Next SL</b> Dimensions 34 1/4"×38"×37"	
Yield capacity* 194 °F → 37 °F 194 °F → 0 °F	22 lb 22 lb		45 lb 45 lb	
Weight	159 lb		282 lb	
Max power consumption	0.763 kW		<b>ESSENTIAL</b> 1.001 kW	<b>EXCELLENCE</b> 1.07 kW
Max amp draw	7.7 A		4.6 A	5.5 A
Voltage	115V - 1PH+PE - 60Hz		208V - 1PH - 60Hz	208V - 1PH - 60Hz
Pan capacity	12"×20" steam table pans > <b>3</b> 18"×13" sheet pans > <b>3</b>		12"×20"×2 1/2" steam table pans > <b>8</b> 18"×26" sheet pans > <b>5</b>	

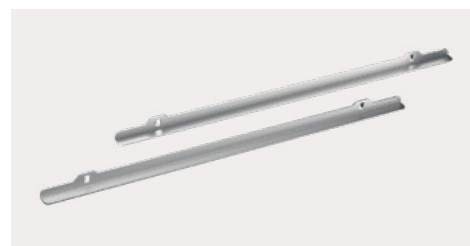
Dimensions W × D × H

\* All yield testing is carried out in compliance with Irinox's lab protocol, using 2" thick food product.

## WHEELS



## ADDITIONAL PAIR OF RUNNERS (STANDARD OR LARGE)



	<b>EF Next ML</b> Dimensions 34 1/4"×45"×64"		<b>EF Next LL</b> Dimensions 34 1/4"×45"×78 3/4"	
Yield capacity* 194 °F → 37 °F 194 °F → 0 °F	100 lb 100 lb		145 lb 145 lb	
Weight	485 lb		584 lb	
Max power consumption	<b>ESSENTIAL</b> 3.041 kW	<b>EXCELLENCE</b> 3.161 kW	<b>ESSENTIAL</b> 4.081 kW	<b>EXCELLENCE</b> 4.261 kW
Max amp draw	15 A	15.5 A	19.9 A	22.6 A
Voltage	208V - 1PH - 60Hz	208V - 1PH - 60Hz	208V - 1PH - 60Hz	208V - 1PH - 60Hz
Pan capacity	12"×20" steam table pans > <b>18</b> 18"×26" sheet pans > <b>9</b>		12"×20" steam table pans > <b>28</b> 18"×26" sheet pans > <b>14</b>	

Dimensions W × D × H

\* All yield testing is carried out in compliance with Irinox's lab protocol, using 2" thick food product.

## REVERSIBLE DOOR OPENING



## DOUBLE MULTIRACK (available for large models)



**IRINOX NORTH AMERICA**

Headquarters

9990 NW 14<sup>th</sup> Street Suite 107

Miami, Florida 33172

P. 786-870-5064

[info@irinoxnorthamerica.com](mailto:info@irinoxnorthamerica.com)

[irinoxprofessional.com/usa](http://irinoxprofessional.com/usa)

