

MULTIPROOF NEXT



MultiProof Next is IRINOX's new multifunctional leavening appliance that allows to choose between non-stop leavening, direct leavening and programmed leavening, or positive or negative holding cabinet mode, depending on production and organisational needs. MultiProof Next guarantees a leavened product of the highest quality, consistently on all shelves. This is due to the refined temperature and humidity control, even air distribution, precise management of heating and leavening phases, and gentle cooling.

Capacity

	Single door
Number of trays (600x800), pitch 35 mm	42
Number of trays (600x800), pitch 52.5 mm	28
Number of trays (600x400), pitch 35 mm	84
Number of trays (600x400), pitch 52.5 mm	56
Internal cell volume according to EN 16825 (litres)	646

Standard construction details

- Built-in unit air condensation.
- High efficiency cooling system with R290 natural refrigerant gas.
- Internal and external structure completely in AISI 304 stainless steel.
- Insulation provided by polyurethane foam, variable thickness from 90 mm to 135 mm.
- Ergonomic and robust handle made of steel.
- Stainless steel double-bevelled single door, right-hand opening.
- Condenser air filter.
- Closure of magnetic and slowed door
- Door seal with 5 chambers to guarantee a better temperature seal.
- Internal lighting with double LED bar.
- 600x800 tray setup with 20 pairs of guides included.
- Humidity probe.
- Integrated WIFI 2.4/Ethernet 10/100 MB module.
- USB port.
- Provision for atomiser water connection.
- Condensate drip tray.
- Standard feet (h=115-165mm).

Item No.:

Qty.:

Project:

Operation

MultiProof Next allows to choose between 3 leavening functions or a holding cabinet mode:

- Non-Stop Leavening

The Non-Stop Leavening function leavens products without interruption, maintaining the desired temperature, humidity and ventilation at all times. Ideal for handling large rotations and varieties of fresh produce at any time of the day.

- Direct leavening

The Direct Leavening function allows dough and fresh or frozen products to be preserved and leavened. It is particularly suitable for managing production processes in retail outlets or pizzerias. Temperature, humidity, ventilation and duration of the leavening phase are easily set. After leavening, it cools and preserves the product ready for baking within the next 8 hours.

- Programmed leavening

The Programmed Leavening function is ideal for laboratories where the products to be leavened are preserved at positive or negative temperatures or are freshly kneaded products. Temperature, humidity, ventilation and duration of all the phases can always be set. After leavening, cools and preserves the products for baking within the next 3/4 hours.

Holding cabinet mode

MultiProof Next can become a holding cabinet in line with production needs and seasonality. It becomes a CP Next positive holding cabinet (-5 °C to +15 °C) with 6 humidity levels (40% to 95%), or a negative holding cabinet (-25 °C to -5 °C).

Humidity management

Smart Humidity System is the IRINOX system for managing humidity inside MultiProof Next. Based on the precise reading of the humidity probe, it accurately controls and balances water misting, heating resistance, cooling power - thanks to the inverter compressor - and the 5 ventilation levels. The managed humidity range is 70% to 95% from 8 °C to 11 °C, and 60% to 95% from 12 °C to 40 °C.

Temperature management

Smart Temperature System is the system that keeps the air temperature inside MultiProof Next stable and constant, ensuring that the leavening process is always uniform. It also manages the Delicate and Strong cooling phases through the use of two control probes. The temperature range is guaranteed between -25 °C a +40 °C.

Air distribution

Smart Airflow System is the innovative and patented air distribution system that allows perfect air distribution on each shelf, for the entire height of the cell. The double conveyor generates three air flows, one central and two lateral, to guarantee a constantly uniform ventilation.

Defrost management

Smart Defrost System is the new hot-gas defrosting system that adapts according to the set working bands. You will always get maximum performance from your refrigeration system, avoiding temperature fluctuations and constantly managing temperature and humidity, for unrivalled quality of preservation and reduced consumption.

Interface

7" display with capacitive colour screen and acoustic notification. Intuitive and easy to programme. All the information on the progress of the functions is clearly visible. Possibility to create a library of customisable cycles from the 3 preset functions.

Connectivity

FreshCloud® is Irinox's IOT technology that allows to control and interact with MultiFresh® Next at any time using an APP. The application features are:

- Remote monitoring of the operation and parameters of the active cycle.
- Push notification system.
- Haccp data backup.

Optional

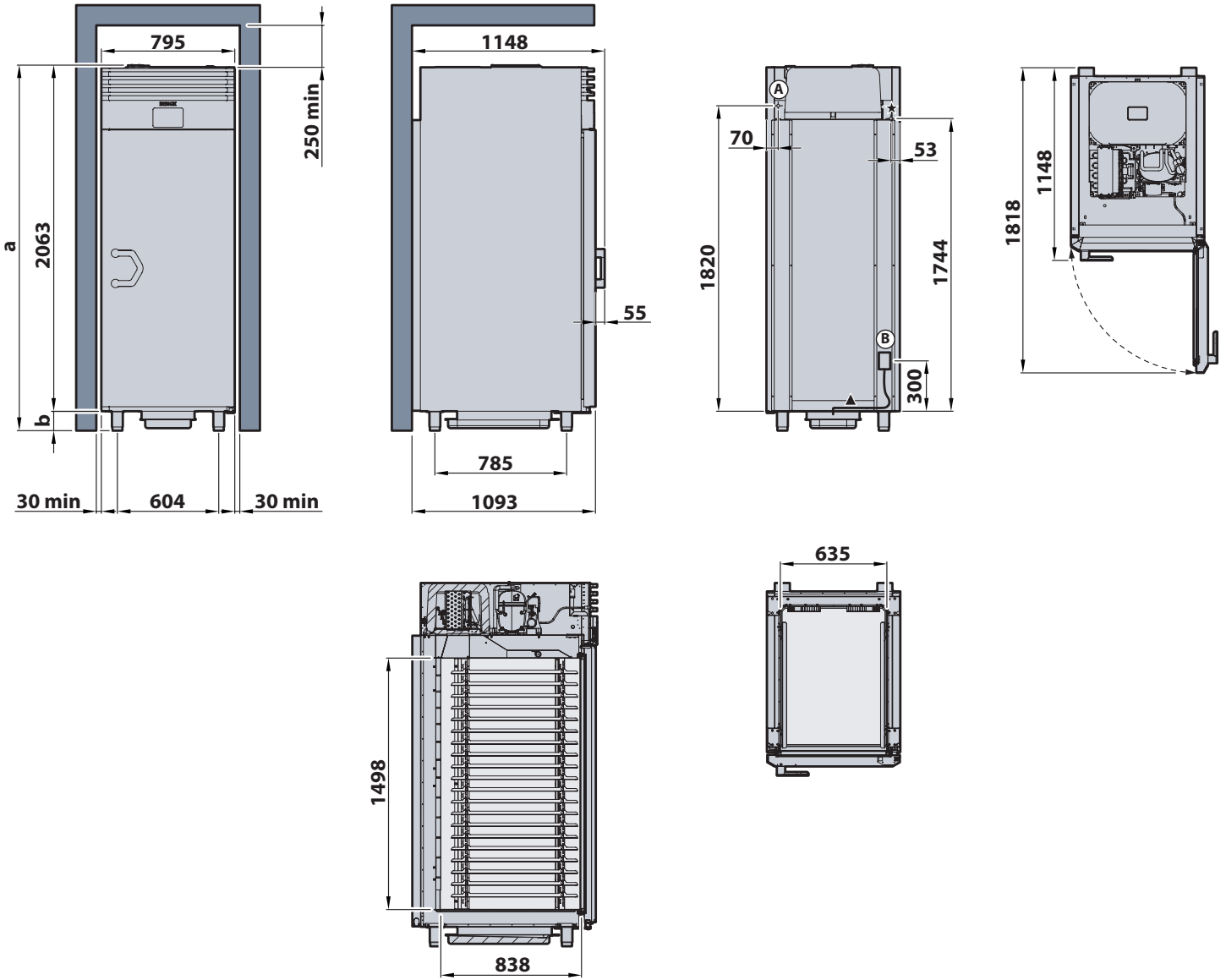
- Sanigen® (Irinox patented sanitization system).
- Water condensation (10 °C to 35 °C).
- Pairs of additional guides.
- Large tray holder set-up.
- Pairs of additional Large guides.
- 115° door stop.
- Door reversibility hinge kit for left opening.
- Stainless steel spacers for positioning MultiProof Next units side by side.
- Door lock.
- 4 wheels, 2 of which with brake.
- Lowered feet.
- Special voltages on request.
- Left opening (hinges on the left).
- 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).

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HEIGHT

		HEIGHT (a)	ADJUSTABLE FEET (b)
Standard feet	mm	2178 - 2228	115 + 165
Lowered feet (without tray)	mm	2143 - 2178	80 + 115
Wheel options	mm	2218	155

Measures in millimetres

- ★ Main power cable
- ▲ Ø20 water drainage corrugated hose
- Ⓐ 3/4" water inlet
- Ⓑ Siphon

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TECHNICAL SPECIFICATIONS

		230V - 1N+PE 50/60Hz	
		AIR	WATER
Electric supply:			
Condensation			
Rated electrical power	W	2060	
Rated current	A	12.60	
Electric power in heating	W	1150	
Cooling power (-10°C/+40°C)	W		1729
Condensation power (-10°C/+40°C)	W		2514
Main power cable	mm ²		3G1.5
Minimum air exchange	m ³ /h	950	-
Cooling water IN/OUT connection	NPTf	-	3/4"
Maximum cooling water consumption. (IN temp +30°C/ OUT temp +35°C)	l/h	-	440
MIN/MAX inlet water temperature (chiller/well)	°C	-	+10 / +22 °C
MIN/MAX inlet water temperature (evaporating tower)	°C	-	+23 / +35 °C
Humidifier water IN connection (*)			3/4"
Coolant type	-		R290 - 0.15 kg
Climate class	-		class 5 = 40 °C - 40% relative humidity
Maximum installation altitude	m		2000
Outer dimensions (width x depth)	mm		795 x 1150
Cabinet internal dimensions (width x depth x height)	mm		635 x 835 x 1500
Appliance weight	kg	215	215

(*) = Humidifier supply water characteristics:

- Drinking water.
- Temperature between 8 and 30 °C.
- Maximum hardness 10.0°f (French degrees) = 5.6°dH (German degrees).
- Pressure between 2.5 - 4 bar.

Condensation drain characteristics:

- Standard with water collection tray under the appliance.
- Possibility of hose connection to wall/floor drain. Hose not supplied.
- To ensure correct water escape, the hose must always remain in the free area.

INSTALLATION

The leaving unit must be installed following and complying with the instruction of the relevant installation manual
The contents of the manual must be carefully followed to ensure correct operation and to protect the user's rights under the warranty.
Continuous product development may require changes to specifications without notice.

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