

Irinox Series

Blast Chillers

Irinox Multi-fresh technology enables you to blast chill, shock freeze, proof, thaw, regenerate, hold, pasteurise and cook at low temperatures.

- ✓ Reduced Food Costs
- ✓ Less Food Waste
- ✓ Lower Staff Costs
- ✓ Increased Food Quality & Safety
- ✓ Better Product Optimization
- ✓ Increased Shelf Life



EF Series Reach-In

Blast Chillers & Shock Freezers



EF 10.1



EF 15.1



EF 20.1



EF 30.1



EF 45.1

	EF 10.1	EF 15.1	EF 20.1	EF 30.1	EF 45.1
Tray capacity	3 (GN1/1 or 60x40)	5 (GN1/1 or 60x40)	from 4 to 8 (GN1/1 or 60x40)	from 9 to 18 (GN1/1 or 60x40)	from 13 to 27 (GN1/1 or 60x40)
Dimensions mm	W 535 x D 655 x H 760	W 720 x D 747 x H 835	W 790 x D 771 x H 870	W 790 x D 971 x H 1595	W 790 x D 972 x H 1970
Max power consumption	0.97 kW	1.2 kW	1.2 kW	2.9 kW	3.7 kW
Max tension absorbed	5 A	6.3 A	6.3 A	5.2 A	5.6 A
Voltage	230V-50Hz (1N+PE)	230V-50Hz (1N+PE)	230V-50Hz (1N+PE)	400V-50Hz (3N+PE)	400V-50Hz (3N+PE)



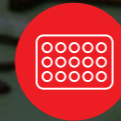
Best Suited to:



Restaurants / Cafés



Bakeries



Food Production



Clubs / Pubs / Bars



Hospitality Venues



Accommodation



Medical / Aged Care



Schools

Quick Guide

EF Series Reach-In

- Leading global brand
- Excellent value for money range
- Choice of 5 product models
- Blast chilling & shock freezing

Standard Features

- 4 standard cycles
- Manual defrost
- Multi-rack system
- Compact condensing unit
- 10-45kg capacity across the models

Benefits

- Easy & convenient
- Once only per day
- Flexible storage
- Efficient & reliable
- Good choice of size & options

Options

- Sanigen sanitization system
 - Special condensing units
 - Printer
- (Options available on EF20.1, 30.1 & 45.1 models only)

MF PLUS Series Reach-In

Blast Chillers & Shock Freezers



MF 25.1



MF 45.1



MF70.1

	MF25.1	MF30.2	MF45.1	MF70.2	MF70.1	MF85.2
Tray capacity	from 4 to 8 (GN1/1 or 60x40)	from 4 to 8 (GN2/1 or 60x40) from 6 to 14 (GN1/1)	from 9 to 18 (GN1/1 or 60x40)	from 9 to 18 (GN2/1 or 60x40) from 16 to 34 (GN1/1)	from 13 to 27 (GN1/1 or 60x40)	from 13 to 27 (GN2/1 or 60x40) from 26 to 54 (GN1/1)
Dimensions mm	W 790 x D 771 x H 870	W 870 x D 902 x H 870	W 790 x D 962 x H 1595	W 870 x D 1092 x H 1595	W 790 x D 962 x H 1970	W 870 x D 1092 x H 1970
Max power consumption	1.2 kW	1.6 kW	3.6 kW	5.2 kW	5.3 kW	6.2 kW
Max tension absorbed	6.5 A	7.1 A	5.6 A	10.6 A	10.8 A	13.5 A
Voltage	230V-50Hz (1N+PE)	230V-50Hz (1N+PE)	400V-50Hz (3N+PE)	400V-50Hz (3N+PE)	400V-50Hz (3N+PE)	400V-50Hz (3N+PE)



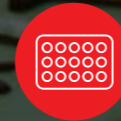
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Quick Guide

MF PLUS Series Reach -In

- Leading global brand
- Choice of 6 product models
- Customisable menu and cycles
- Low temperature cooking
- Humidity control system
- Blast chilling & shock freezing
- Thawing regeneration proofing, holding & pasteurisation

Standard Features

- Product specific dynamic cycles
- Sanigen-sanitization system
- Multi rack system
- Multi sensor core probe
- MyA interface 7" Touch Screen
- USB port or Wi-Fi
- HACCP software
- 25-85kg capacity across all models

Benefits

- Personalise to the way you work
- Enhanced food safety
- Flexible storage
- Optimal peace of mind
- Intuitive & easy to use
- Upload and download information
- HACCP integration
- Excellent choice of size options

Options

- Vacuum probe
- Special condensing units

Holding Cabinet Series

Holding Cabinets



NICE CP ONE CP40 Multi CP 80 Multi CP120 Multi

	NICE	CP ONE	CP40 Multi	CP80 Multi	CP 120 Multi
Tray capacity	Max 31 trays GN2/1	from 33 to 66	from 40 to 80	from 80 to 160	from 120 to 240
Dimensions mm	W 730 x D 821 x H 2060	W 810 x D 1107 x H 2085	W 900 x D 1245 x H 2360	W 1840 x D 1245 x H 2360	W 2770 x D 1245 x H 2360
Max power consumption	0.97 / 1.6 kW	1.3 / 2kW	1.3 kW	2 x 1.3 kW	3 x 1.3 kW
Max tension absorbed	4.7 / 7.9 A	6.5 / 9.2A	5.5A	2 x 5.5A	3 x 5.5A
Voltage	230V-50Hz (1N+PE)	230V-50Hz (1N+PE)	230V-50Hz (1N+PE)	400V-50Hz (3N+PE)	400V-50Hz (3N+PE)



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Quick Guide

Holding Cabinet Series

- Leading global brand in Food Preservation
- Quality preservation
- Runs positive and/or negative temp
- Humidity controlled management system 40%-95% RH
- Controlled ventilation
- Bakery & pastry 800/600 tray size
- Gastronomy model available GN 2/1

Standard Features

- Product specific dynamic cycles
- Precision constant temperature
- LCD display
- HACCP software
- 70-300kg capacity across all models
- Hot gas defrost

Options

- Special condensing units
- CP MULTI + version option
- Incorporated super silent air condenser

Benefits

- Personalise the way you work
- Energy saving
- Intuitive & easy to use
- HACCP integration
- Excellent choice of size options
- No ice

- Sanigen-sanitization system
- Remote option
- Audible alarm

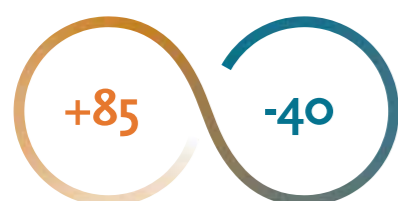
MF Series Roll-In

Blast Chillers & Shock Freezers

Greater flexibility, faster performance and wheel in trolleys make them an ideal solution for high production.



MF Plus version Roll-in Blast Chillers & Shock Freezers run temperatures +85°C to -40°C



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Quick Guide

MF Series Roll-In

- Maximise capacity and flexibility
- Uses Gastronomy and/or Bakery Trolleys
- Customised Cycles
- MyA Interface 7" Touchscreen
- Irinnox Balance System
- Multisensor Probe
- Standard or Plus Version
- Electrical - 3 phase remote

- ✓
- ✓
- ✓
- ✓
- ✓
- ✓
- ✓
- ✓

Standard Features

Benefits

- Multifresh Blast Chillers with wheel-in trolleys
- Superior Chamber Construction
- Unique Aluminium Fan
- Plus Version
- Dedicated Cycles
- 100 - 750kg capacity across all models

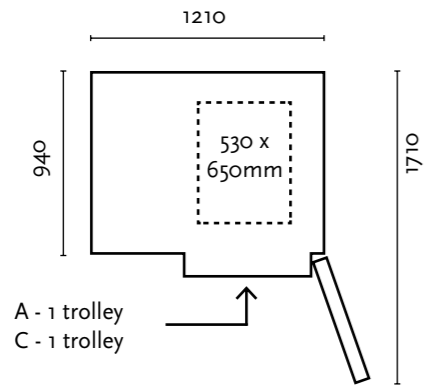
- For higher volume usage
- More durable with better insulation
- Avoids overheating and chamber temperature swings
- Thawing, Low Temp Cooking, proofing, pasteurization
- For Chocolate and Food Regeneration
- Excellent choice of size options

Options

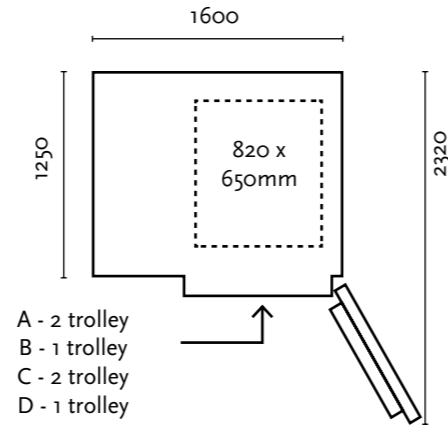
- Right or Left Hand door opening
- Ramp
- Pass Through
- Same yields whether chilling or freezing
- Available as flat pack
- 95 and 120 deg Door Stops
- Sous-vide Probe
- Sunken floor
- USB and/or WIFI data recording capable
- Additional Core Probe
- Sanigen antibacterial treatment
- Ventilated floor
- Low Temperature Kit
- Electronic Valve Kit
- HACCP Software
- Special prison packages available
- Unit using mains or tower water, or air-water
- LARGE Version 1100mm wide door

Standard Roll In

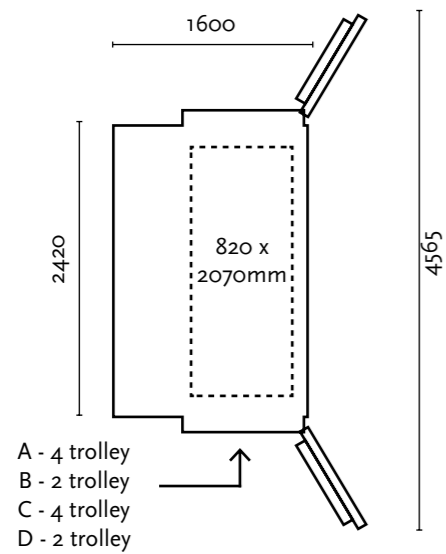
MF 100.1



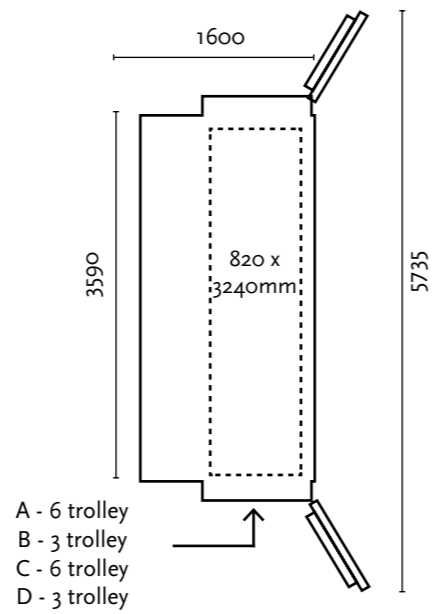
MF 100.2 - MF 130.2
MF 180.2 - MF 250.2



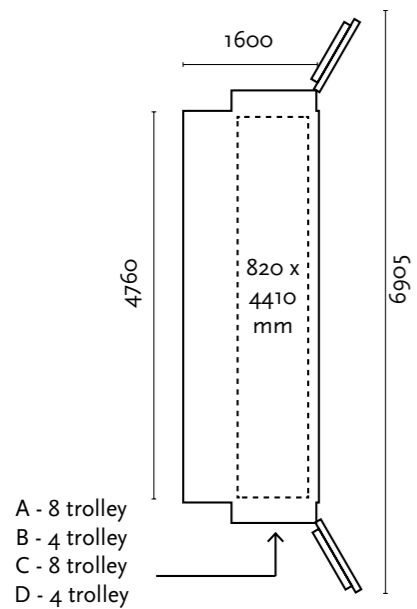
MF 250.2 2T - MF 350.2 2T
MF 500.2 2T



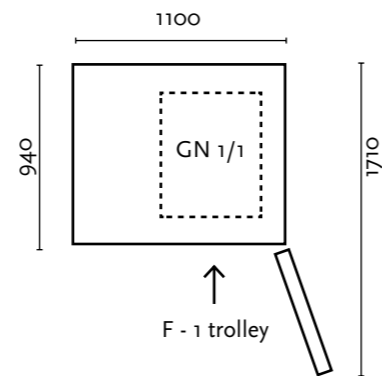
MF 350.2 3T - MF 500.2 3T
MF 750.2 3T



MF 750.2 4T



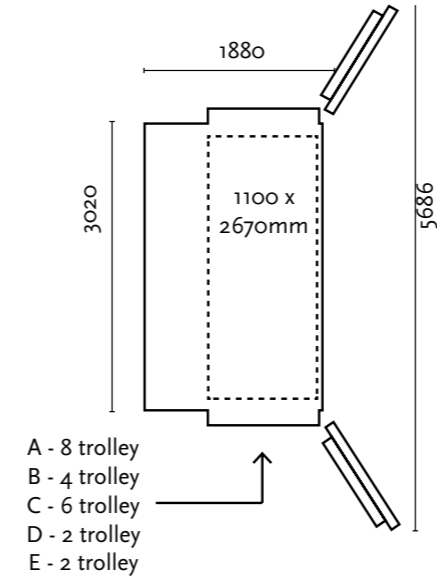
Standard - Castor out / Rack in
MF100.1 ST



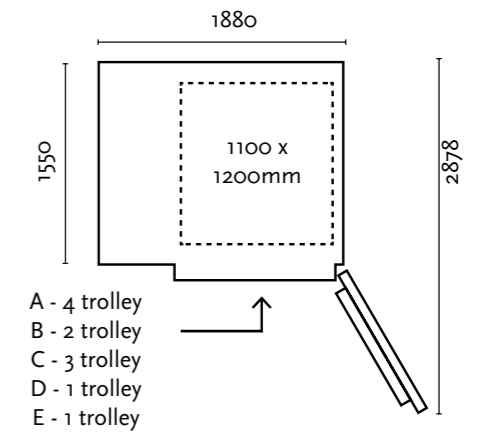
Large Roll In



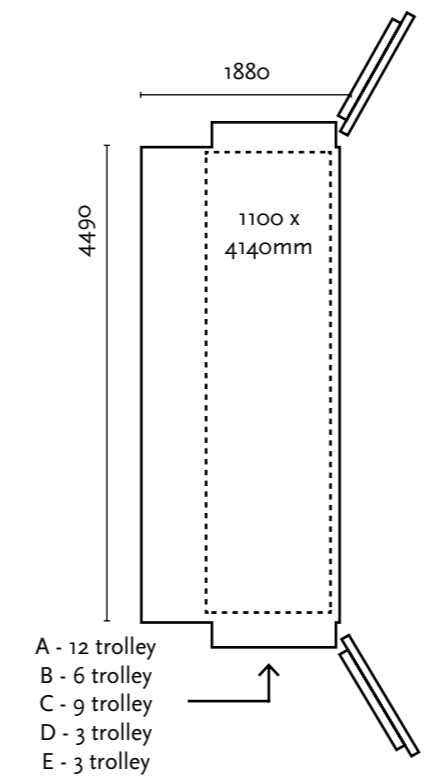
MF 350.2 2T L



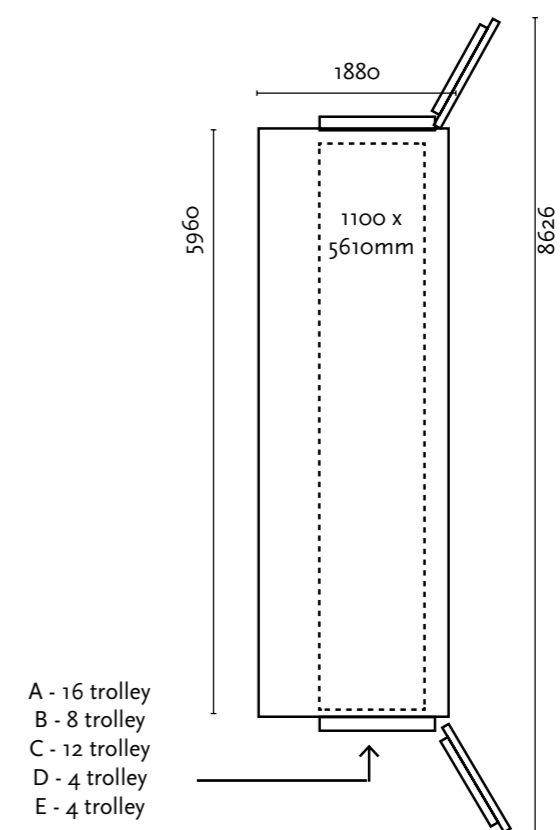
MF 180.2 L



MF 500.2 3T L

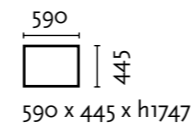


MF 750.2 4T L

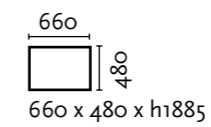


Key - Type of Trolley

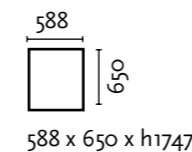
Type A
Irinox trolley
20 x GN 1/1



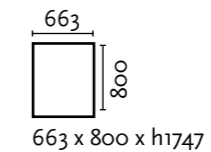
Type C
Irinox trolley
20 x 400 x 600



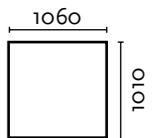
Type B
Irinox trolley
20 x GN 2/1



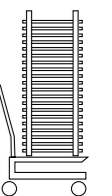
Type D
Irinox trolley
20 x 800 x 600



Type E
Irinox trolley
20 x 1000 x 1000
1060 x 1010 x h1865



Type F
ST Rational SCC201
ST Convotherm OEB20.10
ST Houno Rack 1.20
ST Fujimak 201
ST MKN_HDECOD201/202



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