



ICE-OFF Meat (Poultry) Restaurant

Super Quick Defroster IOD-MP58 Series



Most rapid



Save time & Money



No Bacteria Concern



No need Salt & Water



Keeping Nutrition



Natural & Fresh Taste with Juices



ICE-OFF, patented technology to super rapidly defrost tuna, meat and seafood without compromising quality, provides superior thawing performance while requiring minimal energy consumption and space.

IOD-MP58 Series

Model no. with Control Panel										
Model No.	Temp. Dial	Timer		Operating button			Display (LCD)			
		10s	1m	Run	Stop/ Clear	On /Off	Set Temp	Run Time	Set Time	
IOD-MP58-NTN			○	○	○	○	○			○
IOD-MP58-TNN		○			○	○	○	○	○	
IOD-MP58-TTN		○	○	○	○	○	○	○	○	○

Specification

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Single Unit (Dimensions)			Others	
Overall Height	89 cm	35.0 in	Material	Stainless Steel
Overall Width	85 cm	33.4 in	1 phase Voltage	220V~240 /50~60Hz
Overall Depth	61 cm	24.0 in	Power Consumption	Max 1200 Watt
Weight	70 kg	154.3 lb	Operating Frequency	915 MHz / 433 Hz

Test report

Before Defrost	After 8 min. defrosting
<ul style="list-style-type: none"> ● Frozen Pork ● -20 °C (68°F) ● 1406g (2.77lb) ● L300x160xT55 mm (L11.8x6.3xT2.2 in) 	<p>■ Surface Temp. : -0.3°C (31.46°F) ~ -5.0°C (23°F)</p> <div style="display: flex; justify-content: space-around;"> </div> <p>■ Inside Temp.: -0.5°C (31.1°F)~ -1.9°C (28.58°F)</p>

The Quickest! The Safest! The Most Precise!

www.ice-off.co.kr

Due to continual improvement, specifications are subject to be changed

