

IRINOX
The Freshness Company®

HOLDING CABINETS
CP MULTI • CP ONE • NICE





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WHY QUALITY PRESERVATION?

Preservation is an essential stage in food processing. If it takes place at the right temperature it extends the life of a product for several days, and even for months. The real difference between ordinary preservation and **quality preservation** lies in knowing how to keep all the food's intrinsic properties, not just in terms of nutrition but also regarding appearance, consistency and flavour, the true added value for food, especially when kept for any length of time.

Quality preservation means maximum freshness. This is what every professional wishes to offer their customers every day, so that every dish tasted is enjoyed and remembered as freshly picked or cooked.



THE ADVANTAGES OF PRESERVING WITH IRINOX

» FLEXIBILITY: EACH HOLDING CABINET RUNS DIFFERENT TEMPERATURES

Every Irinox holding cabinet **runs a number of temperatures** according to the season and type of production, with positive temperatures from +15° to 0°C, negative temperatures from 0° to -30°C, and specific temperatures such as +14/+15°C for chocolate or -12°C for ice cream.

» PRECISION: CONSTANT TEMPERATURE

Irinox holding cabinets come with an automatic ventilation system and a **perfectly balanced cooler (Irinox Balance System®)** to ensure uniform temperature and humidity on every shelf.

» STABILITY: FAST TEMPERATURE RECOVERY WHEN DOORS ARE OPENED

Holding cabinet doors are opened many times every day. **There is no sudden change of temperature** in the Irinox holding cabinet when the doors are opened, as the cooler is designed to go back to the set temperature immediately.

» CONTROL: MANAGING HUMIDITY

The consistency and moisture of your food is preserved because Irinox holding cabinets come with a **humidity management system with different settings** according to the type of food (95% to 40% RH).

» DELICACY: PROPER AIR DISTRIBUTION

Controlled ventilation in Irinox holding cabinets is delicate and never aggressive. Air is distributed **evenly** on all shelves **without altering the temperature** in the cabinet.





THE ADVANTAGES OF PRESERVING WITH IRINOX

- » **SANITIZATION SYSTEM: SANIGEN®**
The air inside Irinox holding cabinets is sanitized and **bacteria free**. The Sanigen® system neutralises the typical fridge smell and prevents cross contamination of food flavours, improving food preservation.
- » **AT WORK NON-STOP: NO ICE**
The exclusive **hot gas defrosting** system stops ice forming and prevents the consequent malfunctions which often occur in ordinary fridges. Professionals can use Irinox holding cabinets continuously without having to turn the appliance off to thoroughly defrost.
- » **ADAPTABLE: A HOLDING CABINET FOR EVERY WORKSHOP**
There is a wide range of Irinox holding cabinets that adapt to workshops' different dimensions and production capacity. The range goes from **700 l to 1000 l** net and from **31 to 80 600x400 trays**, or from **18 to 60 ice cream containers**.
- » **SAFETY: CONSTRUCTION DETAILS**
Each holding cabinet is made entirely in **stainless steel**. The doors come with **assisted closing** and **high performance gaskets**. The **handle** is also designed and built to withstand continuous use and is easy to clean.
- » **ENVIRONMENT**
Irinox holding cabinets are designed bearing in mind their environmental impact and are built for **energy saving**. Each module uses only the kW actually needed to maintain the temperature. A reduced amount of cooling gas is used, the lights are energy saving and the magnetic closing mechanism keeps the cold in and increases gasket life.

CP MULTI

Cp Multi is the only holding cabinet that can manage the flexibility of your production, adapting perfectly to your needs by becoming positive or negative or setting the most suitable temperature for your products. It has always been the most effective preservation system in terms of **humidity management, temperature control and low consumption**.

>> **A SINGLE HOLDING CABINET FOR ALL YOUR NEEDS**

Cp Multi preserves all types of products at the most suitable degree of humidity and temperature, ensuring **the very best preservation**. A single holding cabinet can be used to preserve chocolate in winter – at a constant temperature of +14°/+15°C and very low humidity (40/50% RH) – and to keep bakery products ready for retail for the rest of the year.

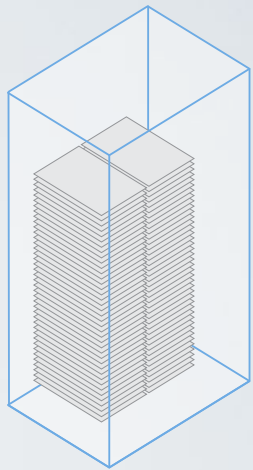
>> **AMPLE STORAGE SPACE FOR ICE CREAM CONTAINERS**

Cp Multi's large storage space makes it possible to produce a stock of the most popular flavours, preserve it at -18°C and have it ready for retail and window display in just a few minutes. Excellent quality is ensured by the uniform temperature without sudden changes inside the holding cabinet.





CP MULTI



VERSIONS AVAILABLE

- › Double steel door (standard)
- › Double glass door (optional)

THE CERTAINTY OF NON-STOP OPERATION

The Cp Multi + [boosted version] models are multi-compressor holding cabinets. Should one of the compressors cut out, the other one guarantees **non-stop operation with constant temperature and humidity**. In addition, in the event of sudden temperature changes (5°C higher than the set point) the compressors activate automatically to rapidly lower the cabinet temperature.

80 600×400 trays / pitch 40 mm
or 40 600×400 trays / pitch 80 mm

CAPACITY

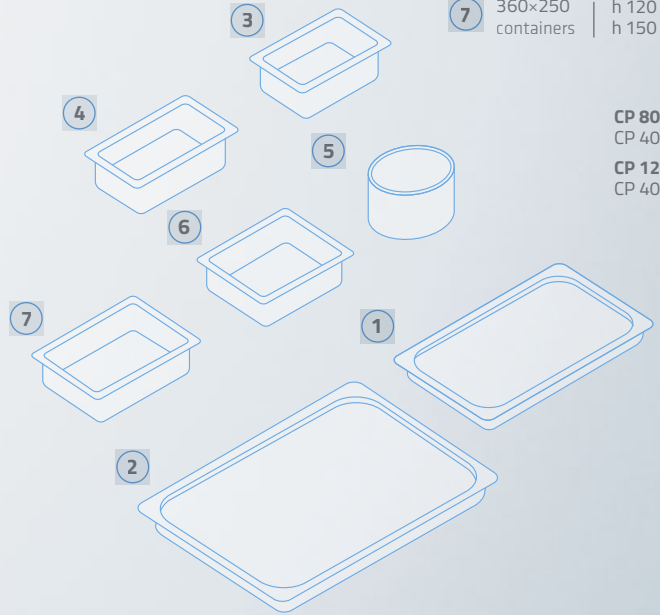
CP 40 MULTI / 40 MULTI +

CONFECTIONERY ARRANGEMENT (STANDARD)

- 600×400 mm trays
› **max 80**
- 600×800 mm trays
› **max 40**

ICE CREAM ARRANGEMENT

- | | | |
|----------|--------------------|--|
| 3 | 330×165 containers | h 120 mm › max 60
h 150 mm › max 48 |
| 4 | 360×165 containers | h 120 mm › max 60
h 150 mm › max 48 |
| 5 | Tubs
ø 200 | h 250 mm › max 45 |
| 6 | 330×250 containers | h 120 mm › max 40
h 150 mm › max 32 |
| 7 | 360×250 containers | h 120 mm › max 40
h 150 mm › max 32 |



CP 80 MULTI / 80 MULTI +
CP 40 capacity × 2
CP 120 MULTI
CP 40 capacity × 3

CP ONE

Cp One runs both positive and negative temperatures in the same module and is used to set three degrees of humidity according to the products to be preserved. Once selected the temperature remains constant, and even if the door is opened frequently there are almost no temperature changes thanks to the specially dimensioned refrigerator components.

>> **THE CERTAINTY OF TOP QUALITY PRESERVATION**

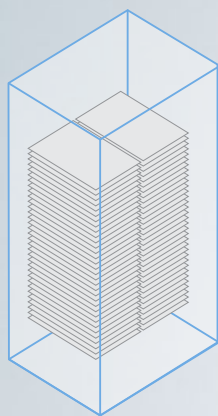
Bakery products preserved in a Cp One have a very high economic value. For this reason pastry chefs look for reliable and safe holding cabinets that avoid ice formation, maintain temperature constant even in hot workshops, manage humidity and do not dry out or dampen products. In this way customers are sure of top quality preservation.

A SINGLE HOLDING CABINET WITH DIFFERENT TEMPERATURE SETTINGS

When ice cream makers choose Cp One they are sure to have maximum flexibility in use of a holding cabinet that can preserve ice cream at several temperatures – positive or negative – according to the production stage. The use of Sanigen® means professionals needn't worry about flavours mingling. Rapid temperature recovery when the doors are opened or defrosting takes place is guaranteed by the Cp One ventilation and hot gas defrosting system.



CP ONE



33 600×800 trays,
pitch 40 mm
or 66 600×400 trays,
pitch 40 mm

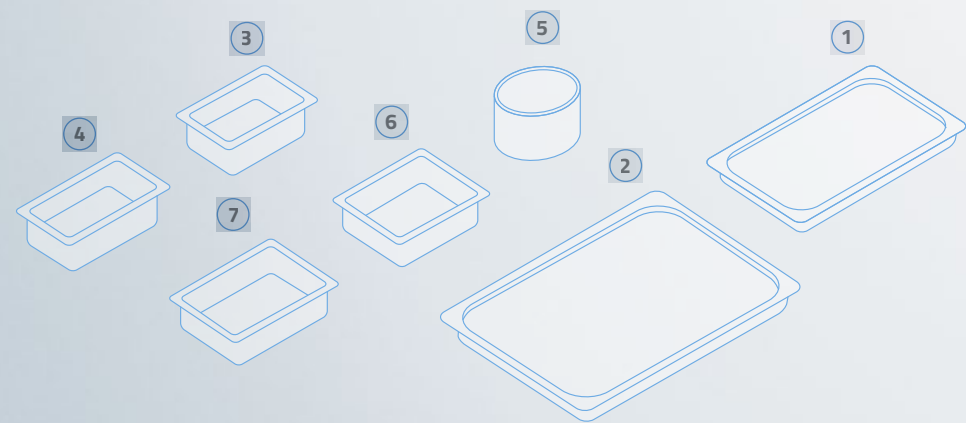
VERSIONS AVAILABLE

- › Single steel door (standard)
- › Single glass door (optional)
- › Double steel door (optional)
- › Double glass door (optional)

CAPACITY

ALL-PURPOSE ARRANGEMENT

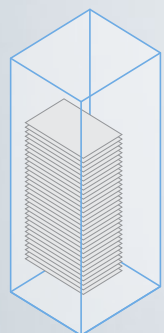
- | | | | |
|---|--------------------|----------|----------|
| 1 | 600×400 mm trays | | |
| | | | › max 66 |
| 2 | 600×800 mm trays | | |
| | | | › max 33 |
| 3 | 330×165 containers | h 120 mm | › max 54 |
| | | h 150 mm | › max 42 |
| 4 | 360×165 containers | h 120 mm | › max 54 |
| | | h 150 mm | › max 42 |
| 5 | Tubs
ø 200 | h 250 mm | › max 36 |
| 6 | 330×250 containers | h 120 mm | › max 36 |
| | | h 150 mm | › max 28 |
| 7 | 360×250 containers | h 120 mm | › max 36 |
| | | h 150 mm | › max 28 |



NICE

Nice is the innovative **compact** Irinox holding cabinet, with ample storage space for products and/or raw materials.

- » Chefs preserve even very delicate products in Nice, without sudden changes in temperature or mingling of flavours, at positive or negative temperatures according to needs.
- » Nice maintains the set temperature uniform and constant even in hot kitchens, when at full capacity and with numerous door openings.
- » Nice's storage space is perfectly optimized, and can hold different sized products and cuts, with even air distribution on all shelves. Energy consumption is controlled by compressors and a thermostatic valve that activate as and when required to go rapidly back to the set temperature.



31 GN 2/1 trays
or 600x400 mm trays

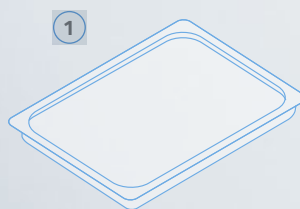
VERSIONS AVAILABLE

- » Single steel door (standard)
- » Single glass door (optional)

CAPACITY

GASTRONOMY ARRANGEMENT

- 1 GN 2/1 trays
» max 31



OUR RANGE



CP 40 MULTI
Capacity in number of trays
⊖ pitch 80 mm > 40 (600×400 mm)
⊖ pitch 40 mm > 80 (600×400 mm)
Dimensions 900×1245×2360* mm
W 1,3 kW **A** 5,5 A **V** 230V-50Hz (1N+PE)
Condenser unit dimensions
840×560×430 mm
W 1,1 kW **A** 6,8 A **V** 230V-50Hz (1N+PE)

* add 200 mm if the condenser unit is incorporated



CP 80 MULTI
Capacity in number of trays
⊖ pitch 80 mm > 80 (600×400 mm)
⊖ pitch 40 mm > 160 (600×400 mm)
Dimensions 1840×1245×2360 mm
W 2×1,3 kW **A** 2×5,5 A **V** 230V-50Hz (1N+PE)
Condenser unit dimensions
840×730×550 mm
W 2 kW **A** 4 A **V** 400V-50Hz (3N+PE)



CP ONE
Capacity in number of trays
⊖ 600×400 trays > 66
⊖ 600×800 trays > 33
Dimensions 810×1107×2085 mm
W 1,3 kW **A** 6,5 A **V** 230 V-50 Hz (1N+PE)

OTHER OPTIONS
> Remote condenser unit
> Extra internal lights
> Wheels – Sanigen®



CP 40 MULTI +
Capacity in number of trays
⊖ pitch 80 mm > 40 (600×400 mm)
⊖ pitch 40 mm > 80 (600×400 mm)
Dimensions 900×1245×2360* mm
W 1,3 kW **A** 5,5 A **V** 230V-50Hz (1N+PE)
Condenser unit dimensions
840×730×550 mm
W 2 kW **A** 4 A **V** 400V-50Hz (3N+PE)

* add 330 mm if the condenser unit is incorporated



CP 80 MULTI +
Capacity in number of trays
⊖ pitch 80 mm > 80 (600×400 mm)
⊖ pitch 40 mm > 160 (600×400 mm)
Dimensions 1840×1245×2360 mm
W 2×1,3 kW **A** 2×5,5 A **V** 230V-50Hz (1N+PE)
Condenser unit dimensions
670×1010×1010 mm
W 3 kW **A** 6,2 A **V** 400V-50Hz (3N+PE)



NICE
Capacity in number of trays
⊖ No. trays (standard) > 31 (GN2/1)
⊖ Confectionery arrangement (on demand) 31 (600×400 mm)
Dimensions 730×821×2060 mm
W 0,96 Kw **A** 5,7 A **V** 230 V-50 Hz (1N+PE)

OTHER OPTIONS
> Remote condenser unit using mains water or air-water
> Wheels – Sanigen® – Door locks



CP 120 MULTI
Capacity in number of trays
⊖ pitch 80 mm > 120 (600×400 mm)
⊖ pitch 40 mm > 240 (600×400 mm)
Dimensions 2770×1245×2360 mm
W 3×1,3 kW **A** 3×5,5 A **V** 230V-50Hz (1N+PE)
Condenser unit dimensions
670×1010×1010 mm
W 3 kW **A** 6,2 A **V** 400V-50Hz (3N+PE)

OTHER OPTIONS
> Incorporated super silent air condenser unit using mains or tower water, or air-water
> Sanigen®
> Wheels
> Door locks
> Telephone or sound/visible alarm

CAPACITY
⊖ trays

TEMPERATURES RUN
CP MULTI -30°/ +15°C
CP ONE -25°/ +15°C
NICE -25°/ +15°C

ELECTRICAL DATA
W max absorbed power
A max. absorbed current
V voltage

DIMENSIONS
width × depth × height

Contains fluorinated greenhouse gases covered by the Kyoto Protocol.

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