

IRINOX

All The Best



Essential

All the essential features for your kitchen. The base model with all of the most important chilling and freezing functions.

Excellence

For users that want all of the traditional functions of a blast chiller combined with new hot and cold functions designed for the most demanding professionals.

Turbo

Top-of-the-range solution for professionals that need high performance, power and speed: the specifications on this product allow an increase of up to 30 in chilling and freezing capacity. The new blast chiller, complete with Turbo package, guarantees excellent results over 40°C ambient temperature, making it climate class 5.

Dimensions

Length 1020 mm
Height 2580 mm
Depth 2189 mm
Weight 555 kg

Electrical data

Voltage 380-415V 3N+PE 50HZ

Carts Capcity

emac

1 GN2/1 | 600x800 mm 2 GN1/1 | 600x400 mm

Yield per cycle

+90°C ~ +3°C 100 kg +90°C ~ -18°C 100 kg

The Bakery Faulpment Specialis