

IRINOX

CK Next





The quality of Irinox storage

With over 20 years in the catering industry, Irinox offers an eco-friendly step-up in the quality of temperature holding with this storage module. In a compact design, CK Next boasts all the technical and functional

performance levels that a chef could ever desire, allowing to set and maintain constant temperatures and manage humidity levels best suited to the stored products, while evenly and gently ventilating all the trays, without drying

food out, whether raw or cooked. Quite the opposite, it all contributes to preserving nutritional properties, fragrance, colour and texture. The usual safety levels, but lower consumption rates.

– Next-Level Preservation

1

Irinox holding cabinets are a guarantee of quality storage, keeping foods as fresh as possible, optimising nutritional value, aesthetics, texture and taste for longer.

– Next-Level Performance

2

Irinox holding cabinets allow to manage both positive or negative temperatures with gentle, uniform ventilation across all racks.

– Next-Level Sustainability

3

Irinox holding cabinets use a natural refrigerant gas, propane, which has a low environmental impact and guarantees high energy savings.

– Next-Level Design

4

Each holding cabinet is created with careful attention to ergonomics and every build detail for easier daily use.



1 NEXT-LEVEL PRESERVATION

Amazing temperature precision - always

STABLE

Irinox holding cabinets are not affected by temperature fluctuations due to repeated door opening. An appropriately-sized refrigeration unit allows to quickly return to the set temperature.

RELIABLE

The Smart Defrost system used by Irinox holding cabinets is adaptive and automatically activated, avoiding the formation of frost or ice inside the chamber and ensuring proper functioning of the holding cabinet.



— CK Next allows you to efficiently store all kinds of food with the greatest possible temperature stability.

Reasons to choose Irinox

ACCURATE

With Irinox holding cabinets you can rely on the temperature set remaining constantly stable, thanks to our Smart Airflow System and an optimised refrigeration unit that ensures excellent performance in all conditions.

DELICATE

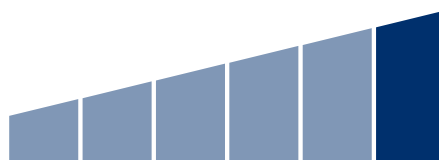
Uniform and delicate ventilation is the secret of Irinox's perfect holding systems. You won't find temperature differences inside the holding cabinets because air is distributed gently across all racks.

ADAPTABLE

CK Next, dedicated to catering professionals, contains 24 GN 2/1 trays or 48 GN 1/1 trays, and is available with a single steel door or a single glass door.

FLEXIBLE

Professionals can choose between **CK Next Up**, which manages positive temperatures, and **CK Next Multi**, which allows them to set positive or negative temperatures. The temperature ranges covered are specified below:



Smart Humidity System

Food texture is guaranteed by perfect humidity management. With Irinox holding cabinets, you can set 6 humidity levels (from 65% to 90% RH)

CK NEXT MULTI

CK NEXT UP

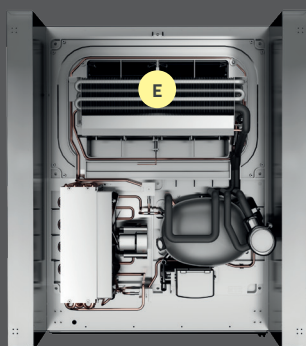


POSITIVE Manages temperatures from -5°C to +15°C, ideal for storing ready-to-serve products.

NEGATIVE Manages temperatures from -25°C to +15°C, ideal for long-term storage of frozen products.

2 NEXT-LEVEL PERFORMANCE

Multi-level uniform airflow across all racks. European patent pending



The Innovative Smart Airflow System is created with a dual channel enabling three constant airflows, one down the centre and two at the sides, ensuring the same flow rate at every level in the holding cabinet.

The main advantage is the absence of temperature fluctuations and constant air treatment that does not vary based on product load. The perfect climate for storing products is guaranteed for only a few trays and full load alike.

THE IRINOX ALGORITHM

The secret of the high-quality storage offered by CK Next is its optimal management of temperature uniformity, passive humidity, airflow speed and chilling power, thanks to the perfect interaction

of air distribution, high-efficiency compressors, evaporator and condenser, with a large surface area for heat exchange, electronic fans and insulation of the unit body.

A guarantee of uniform air distribution regardless of whether the load is full or partial.



C Conveyors

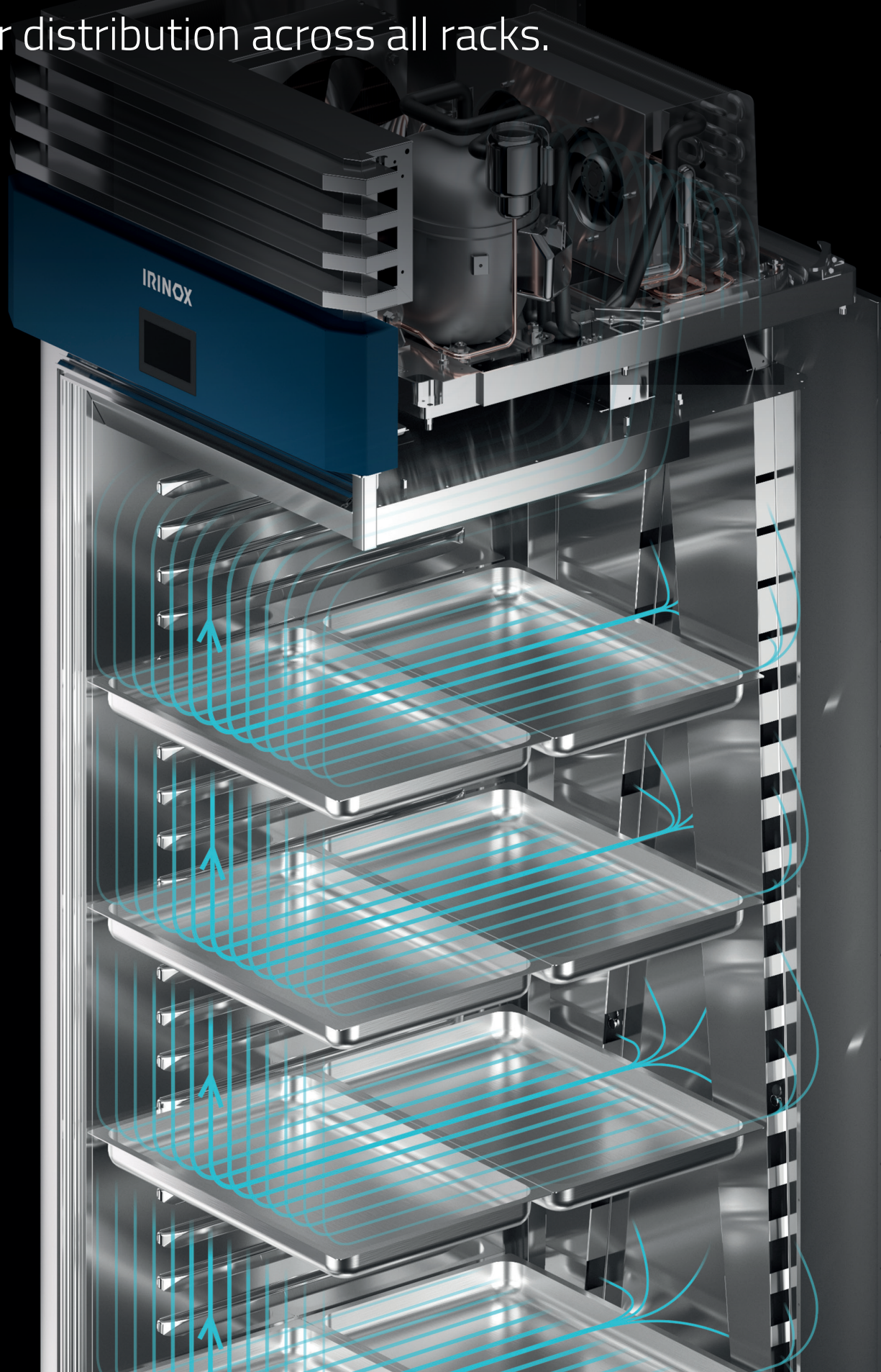
M Motor/compressor

E Evaporator

V Ventilators

CD Condenser

— CK Next: a new technology for a uniform air distribution across all racks.

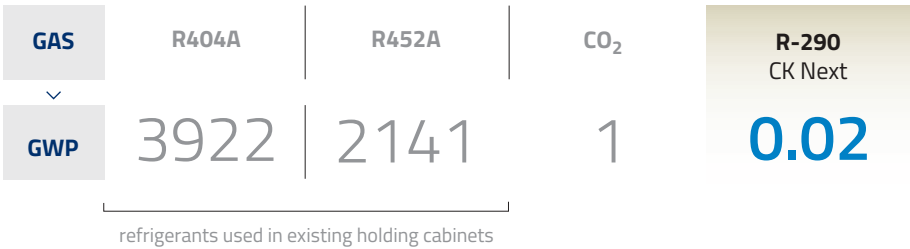


3 NEXT-LEVEL SUSTAINABILITY

The energy efficiency of our holding cabinets

The green revolution

CK Next is an Irinox holding cabinet with R-290 natural refrigerant (propane gas). The Global Warming Potential (GWP) of R-290 is 0.02 - more than one thousand times lower than other refrigerant gases. Helping professionals to be sustainable and environmentally aware.

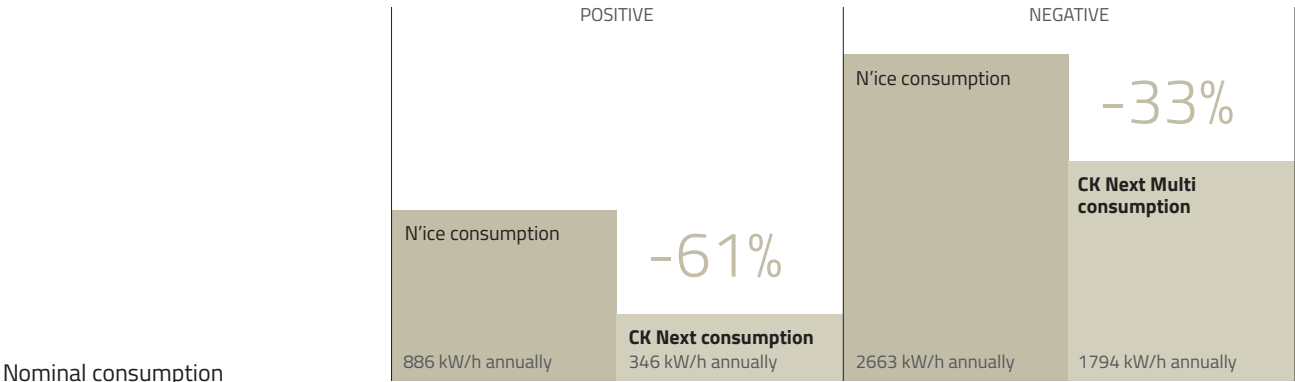


Utmost efficiency

The CK Next UP holding cabinet is energy class A, while the Multi version is energy class C, both categorised in climate class 5 up to 40° with 40% humidity. Designed to deliver the utmost efficiency, the holding cabinets are made from carefully sourced eco-conscious materials and guarantee superb performance levels with the lowest energy consumption for their class.

Comparison of consumption

Our new Irinox holding cabinets allow for 30% more energy savings as compared to previous holding cabinets.

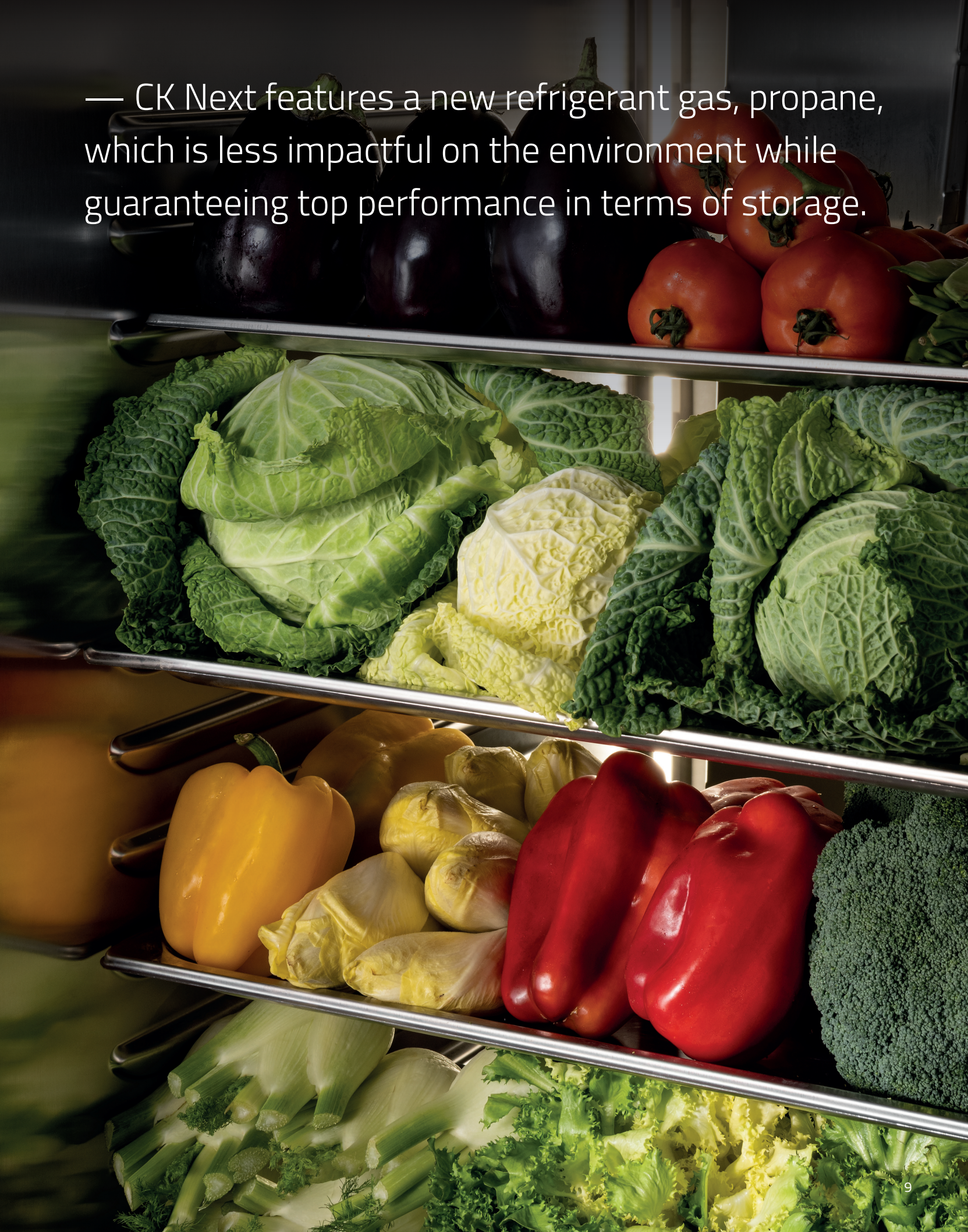


Nominal consumption

Saving*	in 1 year	in 3 years	in 5 years	in 7 years	in 10 years
CK Next vs N'ice Positive	€ 102	€ 307	€ 512	€ 716	€ 1,023
CK Next vs N'ice Negative	€ 165	€ 495	€ 826	€ 1,156	€ 1,651

* energy cost 0.19 €/kWh

— CK Next features a new refrigerant gas, propane, which is less impactful on the environment while guaranteeing top performance in terms of storage.



4 NEXT-LEVEL DESIGN

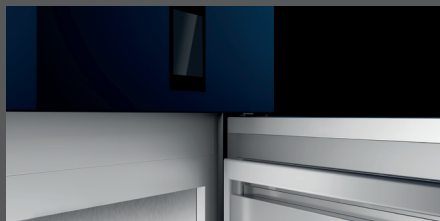
Every single detail on our Irinox holding cabinets has been meticulously designed to make the day-to-day work of professionals easier.

Technology that makes your life easier

DOOR CLOSURE

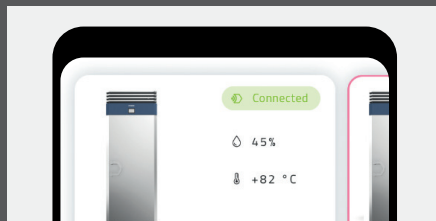
The doors are fitted with a slow-close pivoting hinge and high-seal 7-chamber gaskets.

Irinox holding cabinets feature a larger inner door to protect the frame.



CONNECTIVITY

FreshCloud® is the name of our Irinox IoT technology that allows you to interact with CK Next at any time. The new FreshCloud® APP means you can connect to the holding cabinet whenever you want to control its operation.



SANIGEN

Sanigen® releases active ions that act on the microbial load present in the air and on all surfaces, including foodstuffs. The air inside Irinox holding cabinets is sanitised and 99% free of bacterial contamination.



LIGHTING

CK Next holding cabinets can be equipped with a single or double natural LED side light bar which shines a perfect light on your products.



HANDLE

In the course of a working day, holding-cabinet doors are opened and shut constantly, so a new ergonomic shape and a new design bring you a handle that is sturdier, easier to clean and effortless to grip.

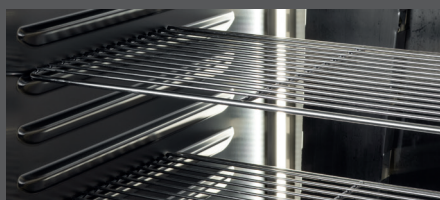


DISPLAY

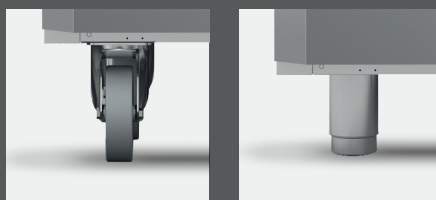
The new display is back-lit with capacitive technology. It is as easy to use as a smartphone and allows you to set the desired temperature, programme the right humidity level for the products and check how frequently the doors are opened and shut.



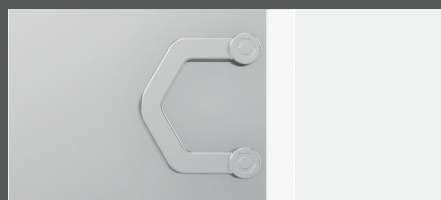
MOULDED TRAY HOLDERS



CASTERS + ADJUSTABLE FEET



REVERSIBLE DOOR OPENING



THE RANGE

Preserve your creations at the perfect temperatures with CK Next. Reliable, accurate and sustainable.

Available in 2 versions: with whole door in stainless steel and with whole door in glass.



	CK Next Steel		CK Next Glass	
	SINGLE DOOR		SINGLE DOOR	
	Dimensions		Dimensions	
	Tray capacity		Tray capacity	
	> 55 spacing - h 20/40 mm		> 55 spacing - h 20/40 mm	
	> 110 spacing - h 65/80 mm		> 110 spacing - h 65/80 mm	
	UP		UP	
	MULTI		MULTI	
	Power		Power	
	Current		Current	
	Voltage		Voltage	

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