

Essential Simple Functional

IRINOX

The 5-tray blast chiller that's easy to use
and perfect for foodservice.



SimplyFresh

Why choose IRINOX?

*Every day, we shape
the science of freshness*

01

Long-lasting quality
and freshness

02

Continuous consulting
(before, during, and after)

03

Fast chilling and freezing
performance

04

Over 35 years
of expertise

05

Reduced weight loss
during chilling

06

Proven product reliability
and testing

Why choose SimplyFresh by IRINOX?

EASE
OF USE

IRINOX
PERFORMANCE

VERSATILITY

RELIABILITY

PERFECT
FOR
FOODSERVICE

BETTER
WORK
QUALITY

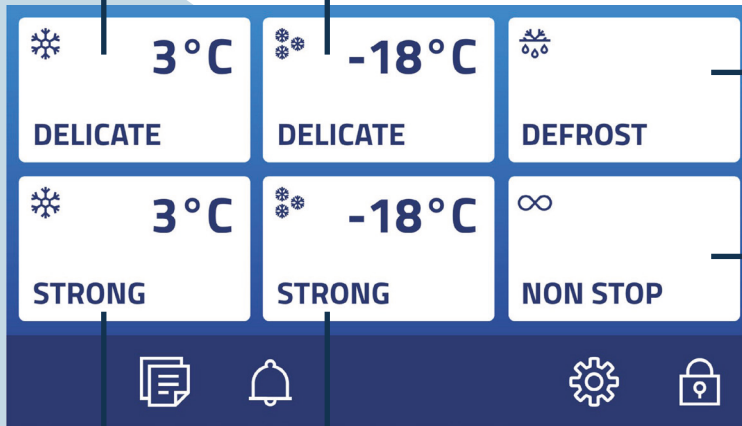
MAXIMUM
PRODUCTIVITY

COMPACT
SIZE

SimplyFresh: *compact chilling that simplifies your work*

DELICATE CHILLING +3°C: ideal for fish, rice, and vegetables.

DELICATE FREEZING -18°C: two-phase process – one positive, one negative.



DEFROST: melts ice and removes excess condensation.

NON STOP: maintains continuous chilling at +3°C or freezing at -18°C.

WITH SIMPLYFRESH YOU CAN:

- > Adjust parameters for each of the 3 phases in every cycle
- > Create your own library of personalized cycles
- > View notifications throughout the non-stop cycle

STRONG CHILLING +3°C: perfect for large items like roasts or baked pasta.

STRONG FREEZING -18°C: ideal for raw or cooked products with greater thickness.

Technical Details

TECHNICAL FEATURES

Dimensions (W x D x H)	670 x 700 x 832
Weight	81 Kg
Electrical supply	220-240 V- 1N+PE 50 Hz

YIELD FOR CYCLE

Chilling capacity (90/+3°C)	18 kg
Freezing capacity (90/-18°C)	18 kg

**Tests performed by Irinox using 5 cm-thick beef.*

TRAY CAPACITY

GN1/1 (H=65 mm) - spacing 81 mm	4
GN1/1 (H=40mm) - spacing 54 mm	5
GN1/1 (H=20 mm) - spacing 30 mm	11





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website!

