

IRINOX

The Freshness Company®

SECTOR

ICE
CREAM





— The right solution for every sector

The advantages of choosing IRINOX, regardless of your business sector

By choosing IRINOX, you will introduce technologies that optimise every processing stage to your ice cream shop. Our equipment ensures impeccable ingredient storage, enhanced freshness, energy efficiency and versatility to suit

all your production needs. IRINOX means quality, reliability and innovation at the service of your ice cream shop, improving your day-to-day management and supporting your business's growth.

IRINOX solution

MACRO- AND MICRO- CRYSTALS

Ice cream quality depends on the ice crystal size: the smaller they are, the creamier the result. An uneven or too-slow shock freezing promotes the formation of macrocrystals, while temperature variations during storage can cause re-crystallisation, compromising structure and scoopability.

IRINOX system eliminates this risk through precise temperature and ventilation control. MultiFresh® Next freezes the ice cream rapidly, preventing macro-crystal formation, while CP Next keeps it in a stable and even environment.

The ice cream remains smoother, easier to process and with a consistent quality from workshop to shop.

OVERRUN (en croute blast chilling and shock freezing)

During the mixing process, ice cream incorporates air - essential to provide volume, lightness and a pleasant structure on the palate. Extracted at about -7°C, it should be immediately blast chilled: -12°C for sale, -18°C for storage. A quick blast chilling and shock freezing stabilises the structure and preserves the overrun, preventing volume loss.

In traditional processes, ice cream placed directly in storage without being blast chilled first tends to flatten out, and loses overrun and quality. This processing error also reduces the number of portions that can be obtained from each tray, penalising both product and profit.

A WORKSHOP WITH IRINOX



A WORKSHOP WITHOUT IRINOX



View machine details using this QR code:

The benefits of choosing IRINOX



FROM THE ICE CREAM MACHINE TO THE BLAST CHILLER

The ice cream extracted at the right consistency is immediately and rapidly chilled to stabilise its structure, volume and overrun. This step ensures consistent quality and optimal preservation right from production.



PEAK SEASON

In peak season, ice cream is blast chilled to -12°C and stored in CP Next at the same temperature for 5-7 days. Active ventilation control maintains stable conditions and prevents thermal shocks, ensuring consistent quality during service.

LOW SEASON

In low season, ice cream is blast chilled to -18°C and then stored in CP Next at -12°C for 4-5 days. Adaptive defrosting technology keeps the temperature constant, ensuring the product's stability and consistent quality over time.



QUALITY

IRINOX equipment is designed to meet the needs of modern ice cream shops. With different size, function and design options available, each solution fits perfectly into the workshop flow, ensuring maximum efficiency and consistent results.



SPEED

The speed of the IRINOX system optimises the workload at the ice cream shop, as it reduces production times, stabilises the ice cream immediately, and maintains its structure and overrun. Fast cycles allow more flavours to be prepared in less time, guaranteeing consistent quality even at peak times.



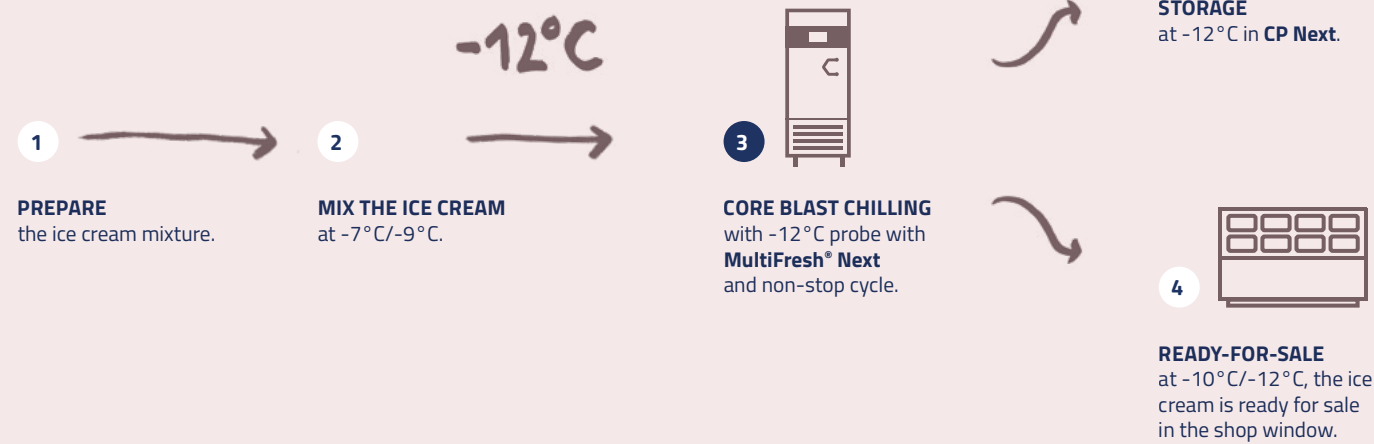
RELIABILITY

With IRINOX, reliability means ice cream that is always perfect, with no variations or surprises. Our equipment is designed for continuous performance and long life, ensuring high food safety standards and optimal preservation of all your productions.

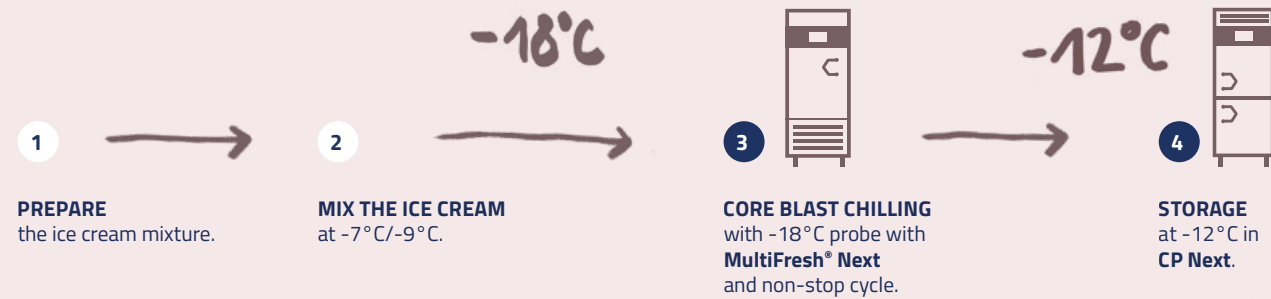
Ice Cream

In the ice cream journey, from production to counter, temperature is the silent guide that sets quality and stability. The product is placed in the blast chiller as soon as it is extracted, to reach the ideal temperature quickly: -12°C for immediate sale, -18°C for storage. In this step the ice cream finds its balance, maintaining perfect structure and overrun until it is ready to be served.

PROCESSING AND STORAGE AT -12°C



PROCESS AND STORAGE AT -18°C



MATURATION: Thanks to IRINOX technology, by blast chilling the ice cream and letting it sit in the CP Next for at least 12 to 24 hours, you will notice an improvement in both the texture and flavor of the ice cream. Prolonged storage (12/24 hours) inside IRINOX holding cabinets after a proper blast chilling process enhances product maturation and adds creaminess and flavour.



Organised production

IRINOX system that optimises work and enhances every production output.

Optimising production in ice cream shops means transforming the workshop into an efficient, organised environment that can respond quickly to service requirements. With the IRINOX system, every processing stage becomes smoother: rapid blast chilling stabilises the product and allow you to plan your production well in advance, while precise storage keeps the ice cream in ideal condition. This way, you can reduce peak workloads, distribute your preparations in a smart way, and ensure

consistent quality, regardless of volume. By being able to produce the ice cream whenever it is more convenient, optimise ingredients and keep perfect stocks at all times leads to significant time and cost savings. And the stability provided by the IRINOX system will help you expand the range of flavours, experiment with new recipes and manage peak times better, without compromising attention to detail. Optimisation means growth at the ice cream shop: and IRINOX helps you do this in a simple and sustainable manner.

kg/ice cream

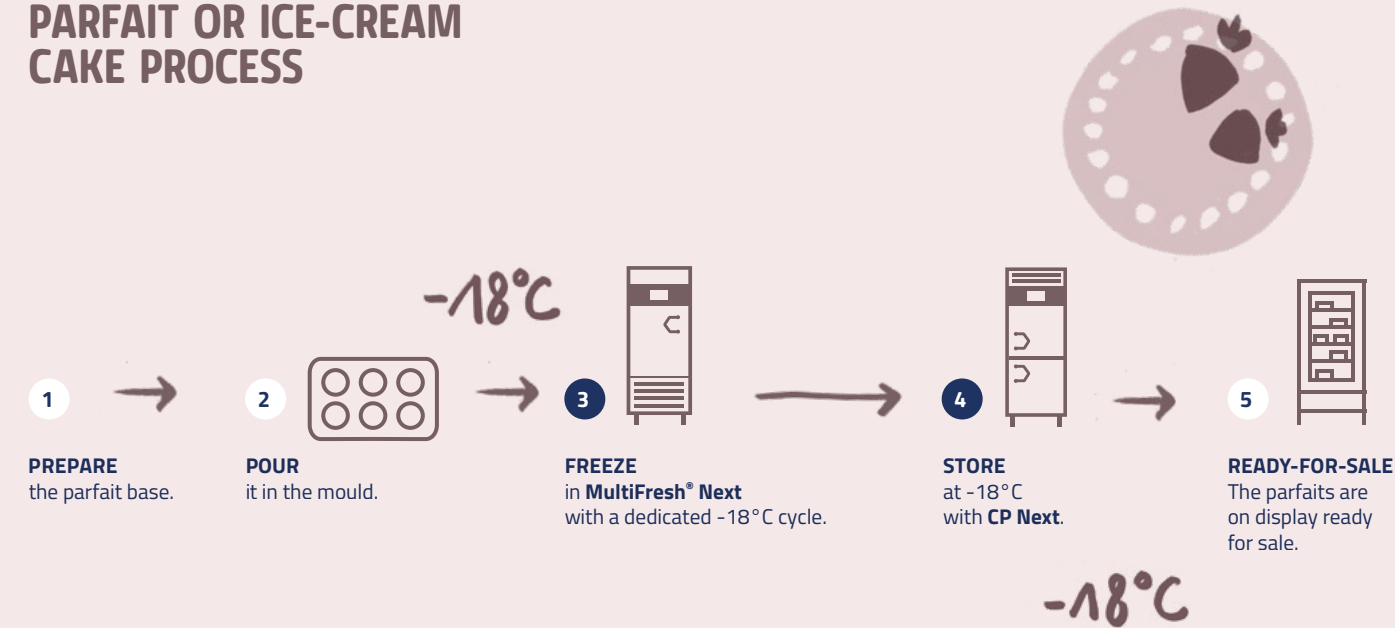


time

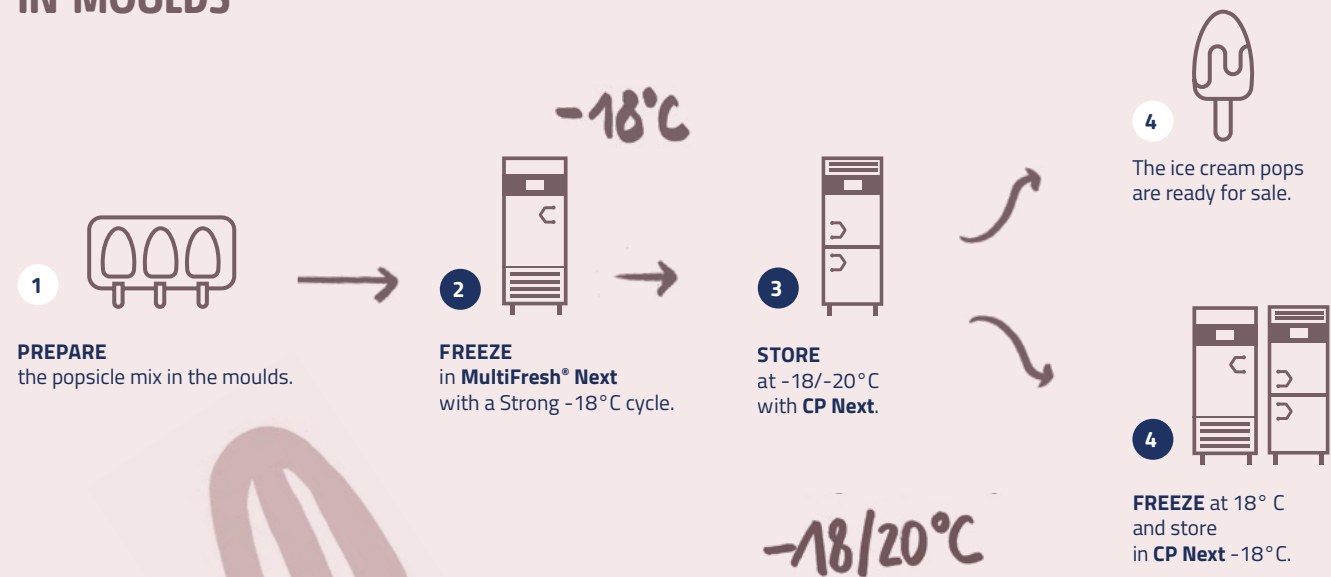
Beyond ice cream

PARFAIT OR ICE-CREAM CAKE PROCESS

Expand your ice cream shop beyond traditional ice cream, by experimenting with new creations to expand your offer and increase your sales opportunities. Parfaits, ice-cream cakes, ice cream pops and popsicles require precise processes to maintain their shape, structure and quality over time. IRINOX system will guide you through these processes, with quick blast chilling and storage, ensuring consistent results, greater organisation and maximum creative freedom at every production stage.



ICE CREAM POPS OR POPSICLES IN MOULDS



A broad offer to enhance your workshop

More items, increased production flexibility and ever-efficient management.

New-generation concept stores were born to respond to customers who are increasingly attentive to the offer variety and quality. Alongside traditional ice cream, there are single portions, parfaits, ice cream pops and specialties suited for several consumption occasions. This evolution requires precise process management and efficient production planning. Thanks to an advanced cold chain, you can make these

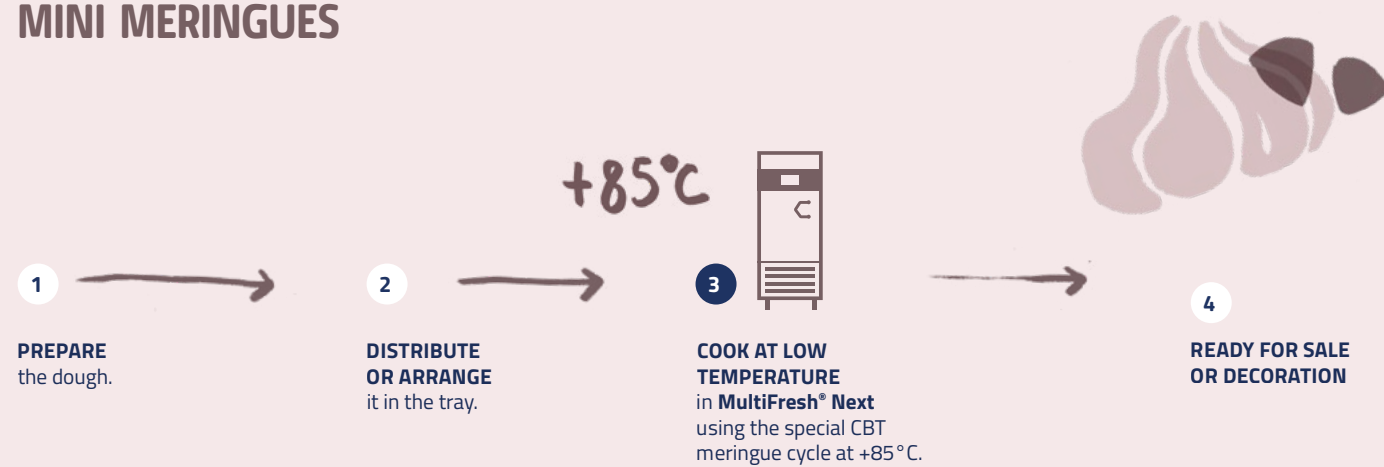
preparations well in advance, without compromising on quality. Freezing the product at **-18°C** at the core will allow you to extend storage times safely, while maintaining their structure, flavour and stability over time. This will result in a broader, always-ready and easily manageable offer that will boost your sales opportunities, improve workload organisation and face any season with greater peace of mind.



Toppings

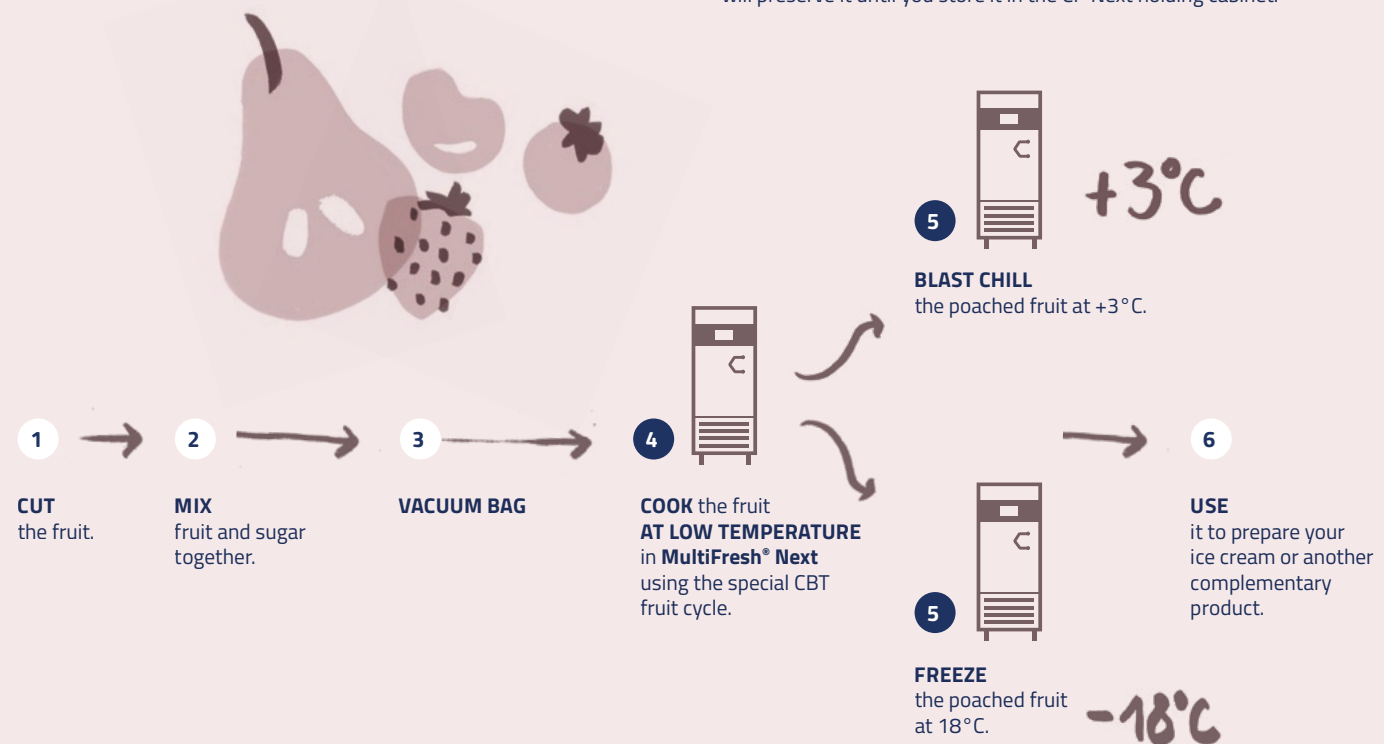
In a modern ice-cream shop, toppings make the final product better, but they can compromise its stability. With the IRINOX system, ice cream remains structured and easy to process even after adding the toppings, boosting your creative freedom and providing controlled results.

MINI MERINGUES



POACHED FRUIT

Select the CBT cycle based on the product type, e.g. poached fruit or spiced poached fruit. Then, set the low-temperature cooking and blast chilling with MultiFresh® Next, by choosing the most suitable process between cook&chill, cook&freeze or cook&hold. At the end of the cycle, the product will reach the set temperature in a controlled manner. MultiFresh® Next will preserve it until you store it in the CP Next holding cabinet.



Ice cream shelf life and quality

IRINOX technology keeps ice cream fresh for longer

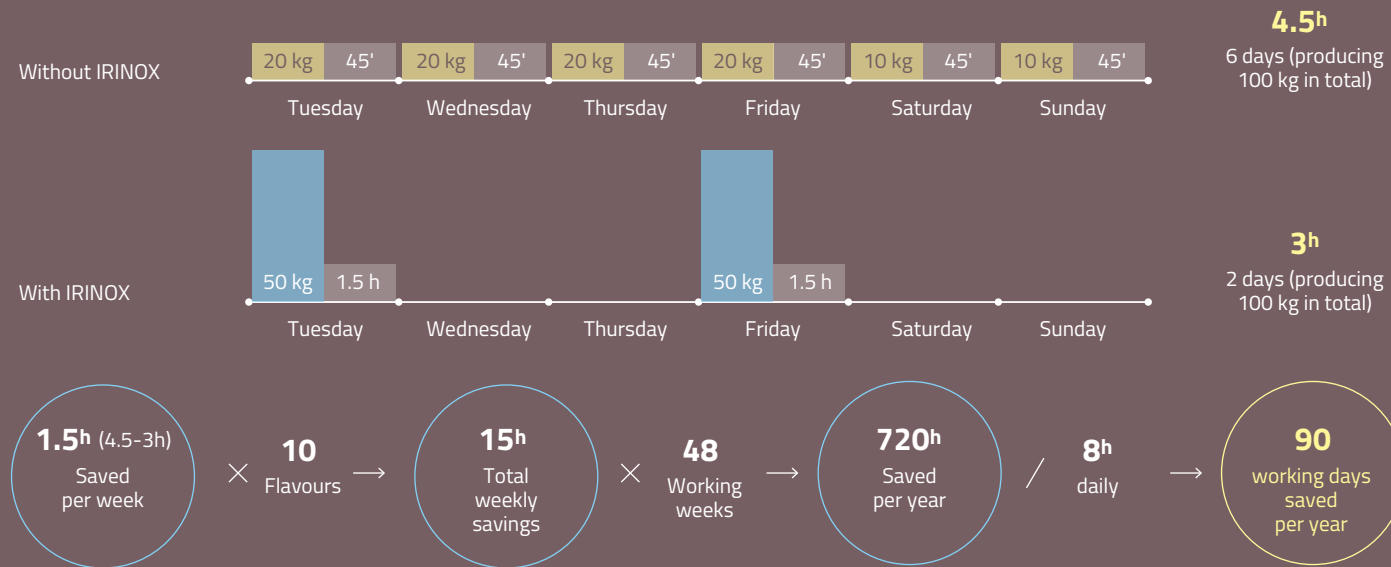
IRINOX cold chain is designed to significantly increase the shelf life of ice cream and all other preparations, while maintaining their characteristics over time. Rapid blast chilling at the core and precise storage slow down bacterial growth processes, preserving structure, creaminess and flavour. The product remains stable, safe and ready for use even after extended periods of storage.

Thanks to IRINOX technology, you can temper each preparation in a controlled manner through specific programmes that bring the product to the ideal temperature without thermal shock. This way, you can organise your workload in advance, reduce waste and guarantee a higher quality level at all times, turning ice cream management into a more efficient and sustainable process.



OPTIMISED PRODUCTION

(E.G. FOR AN ICE CREAM SHOP WITH 2000 CUSTOMERS/WEEK WITH A 10 FLAVOUR VARIETY)



ENERGY SAVING

(TAKING INTO ACCOUNT THE ENERGY CONSUMPTION OF MULTIFRESH® NEXT M, APPLIED TO THE PRODUCTION ORGANISED AS DESCRIBED ABOVE)



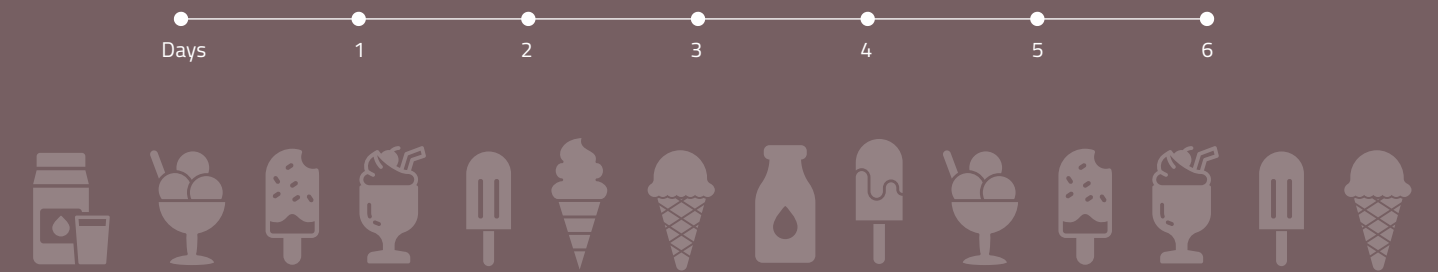
INCREASED SHELF LIFE

PROCESSED AT -12°C

WATER-BASED ICE CREAM



MILK-BASED ICE CREAM



PROCESSED AT -18°C

WATER-BASED ICE CREAM



MILK-BASED ICE CREAM



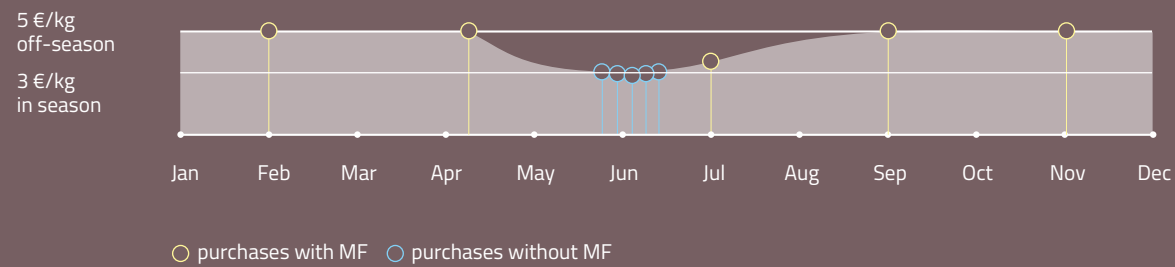
POACHED FRUIT



> Our calculations offer a reliable estimate, albeit with possible slight variations in real contexts

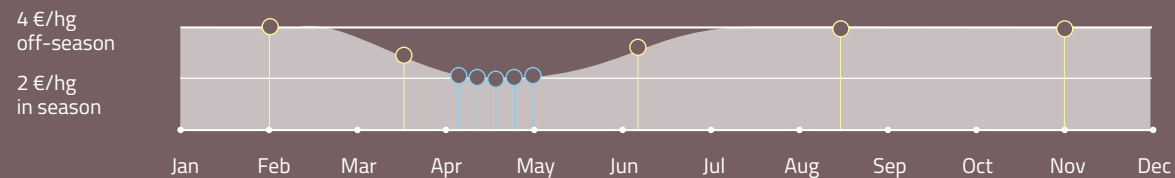
REDUCE WASTE

COST OF STRAWBERRIES



total annual savings
100€
per 50 kg of product

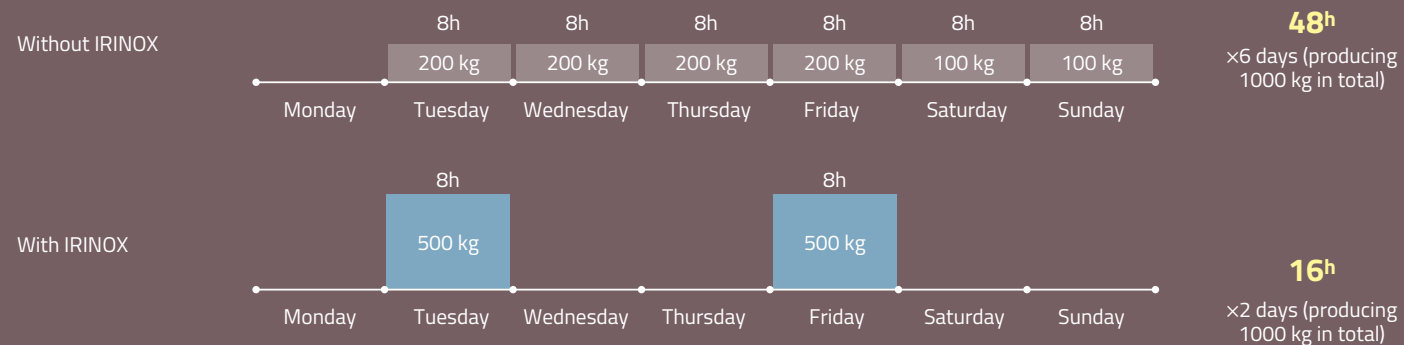
COST OF LEMONS



total annual savings
100€
per 50 kg of product

OPTIMISED STAFF WORK

(PRODUCTION OF 100 KG OF ICE CREAM PER WEEK)



32h (48-16h) Saved per week × 20€* → 640€ Weekly savings × 4 Weeks → 2,560€ Monthly savings × 12 Months → 30,720€ Annual savings

*20€/h (average employee cost)

> Our calculations offer a reliable estimate, albeit with possible slight variations in real contexts

Services

CHEFS NETWORK

The expertise of our international Chefs Network is at your side to optimise every process. With targeted advice and tailor-made solutions, we can help you turn IRINOX technology into a strategic ally, simplifying your daily work and enhancing your every preparation.



SERVICE

From selection to installation, you will never be alone. Our Service Managers and expert technicians will support you every step of the way, from initial consultation to after-sales service, and guide you towards the most suitable solution for your workshop to ensure a smooth experience from day one.

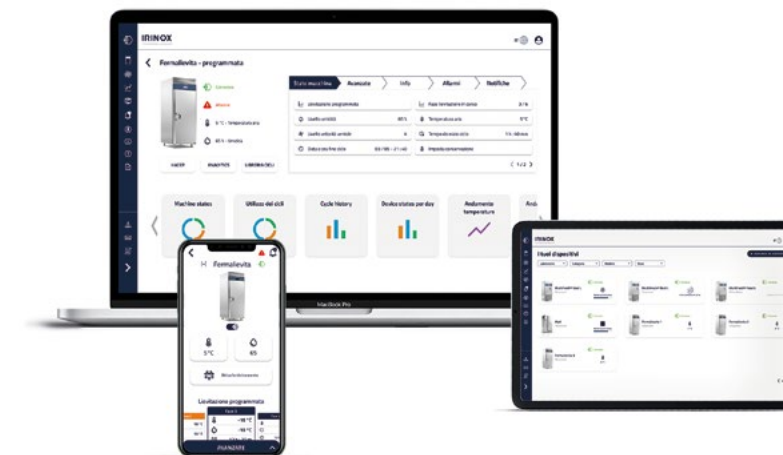
Online Resources

RECIPES BOOK

Be inspired by the applications developed and tested by our Chefs: a wealth of real-world experience to discover the ideal times, cycles and methods to process each food. Concrete support to maximise IRINOX technological potential and add even more value to your daily work.

FRESHCLOUD

With FreshCloud® you are always connected to your workshop, wherever you are. With IRINOX smart system, you can monitor all your devices in real time, directly from your laptop, tablet or smartphone. Intuitive, fast and compatible with iOS and Android, it provides a simple and secure management, even remotely.



freshcloud.IRINOXprofessional.com

< Available for MultiFresh® Next version 7.0 or higher.

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