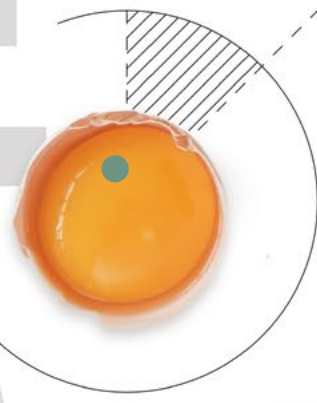
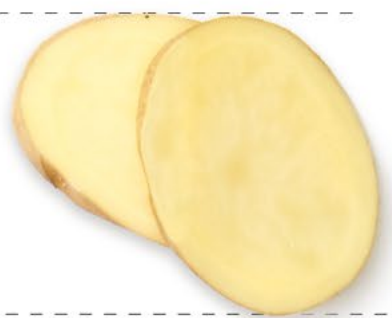


IRINOX

The Freshness Company®

SECTOR

HO
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CA



HOTEL



RESTAURANT



CATERING



— A solution for every sector

The advantages of choosing IRINOX, whatever your business

Choosing IRINOX means excellence in food preservation and processing. Our products ensure freshness, energy savings

and versatility, adapting perfectly to every activity. Invest in quality, reliability and innovation to grow your business with IRINOX.

Our sectors

HOTEL

In the hotel sector, efficiency and quality are essential. IRINOX offers cutting-edge solutions for food preparation and storage. Our blast chilling and preservation technologies allow hotels to keep food fresh, reduce waste and improve kitchen management. IRINOX offers custom-tailored solutions for each hotel's needs.

We ensure that hotels are able to offer high-quality dishes, providing a better dining experience to their customers and more efficient management for kitchen personnel.

RESTAURANT

In the culinary world, IRINOX is synonymous with innovation and superior performance. Our equipment offers restaurants a unique competitive advantage. We keep ingredients fresh, ensure food safety and reduce waste. With personalised solutions for every kitchen, IRINOX improves the efficiency of ingredients, ensuring food safety and reducing waste. Whether you run a gourmet restaurant or a casual eatery, our technology lets you exceed your customers' expectations.

CATERING

The catering sector poses a unique challenge in terms of food preservation and preparation. IRINOX stands apart for its ability to provide blast chilling and preservation solutions that are ideal for catering. With its precise temperature control and a wide range of available functions, IRINOX equipment maintains quality, ensures food safety and saves valuable time. Whether you run a small local caterer or a large-scale catering business, IRINOX is your ally in providing fresh, delicious food for every event.

HOTEL



RESTAURANT



CATERING



See the details of the machines using this QR code:



— The benefits of choosing IRINOX



FROM THE OVEN TO THE BLAST CHILLER

As soon as your dishes come out of the oven, still sizzling, you can put them directly into an IRINOX blaster chiller, to ensure perfect chilling or freezing.



SPEED

Unparalleled performance that ensures freshness of food preservation, food safety and, above all, greater efficiency in the kitchen. With IRINOX, you get faster results, without compromising on quality.



THE RIGHT COLD

The temperature curves for each type of food help create optimal conditions for preserving all foods, improving operating efficiency and ensuring reliable product preservation.



FLEXIBILITY

Our equipment is designed to meet the needs of all sectors and activities. With different options in terms of size, functionality and personalisable designs, IRINOX is perfectly adaptable to various applications.



RELIABILITY

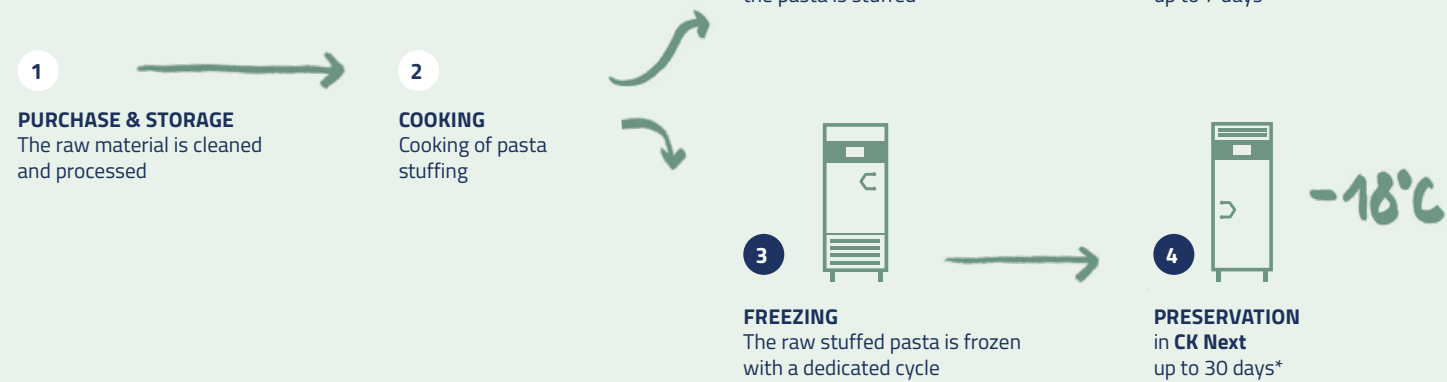
IRINOX's reliability translates into constant performance, without surprises. Our products are designed to function reliably and durably, ensuring food safety and perfect preservation of your products.

Hotel

! Blast chilling of foods using MultiFresh® Next, combined with perfect preservation in CK Next, protects the sensory properties of foods (colour, aroma, fragrance and consistency).

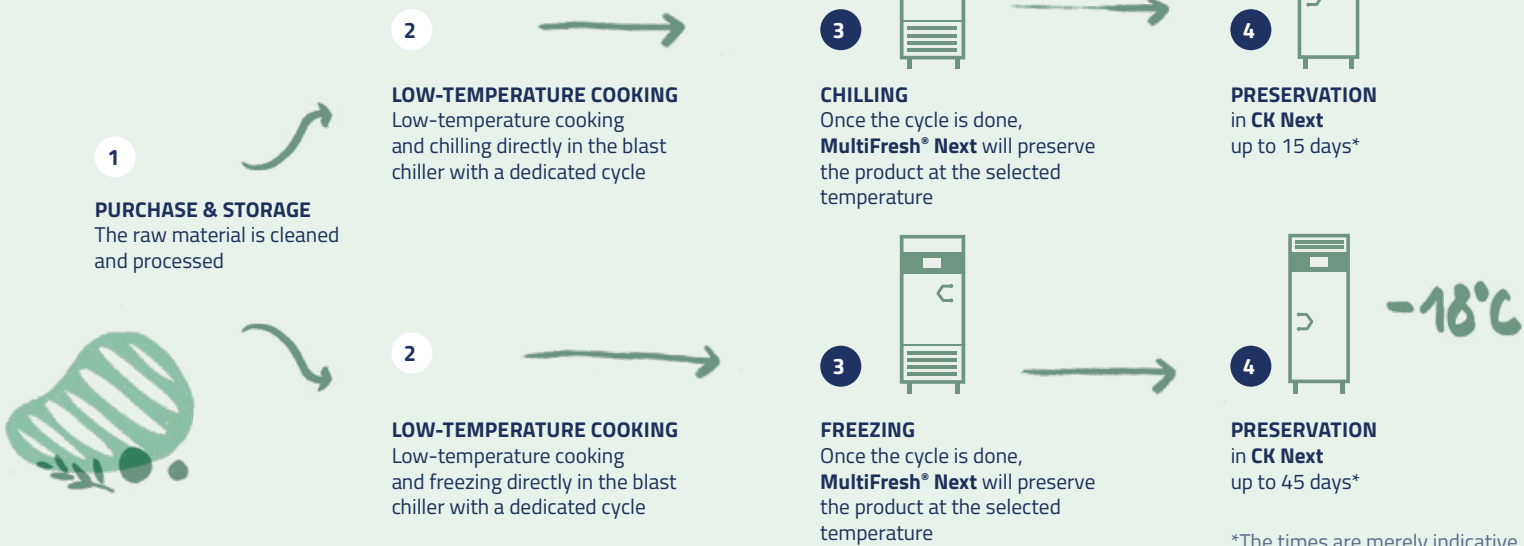
STUFFED PASTA

Once the blast chilling cycle is complete, you can put it into dedicated packaging and proceed with preservation. Thanks to the personalised humidity management of IRINOX holding cabinets, pasta will be perfectly preserved.



LAMB COOKED AT LOW TEMPERATURE

You can set the low-temperature cooking cycle to work overnight and find the product ready in the morning, significantly reducing weight loss and always keeping perfect consistency.



*The times are merely indicative

Reduce weight loss

The IRINOX blast chiller prevents humidity loss and helps maintain original food weight.

The use of the blast chiller considerably reduces the weight loss to which food is subject during the cooking phase. The reduction of weight loss is most notable in the case of meat or fish and less notable for vegetables or stuffed pasta. However, in both cases, it affects earnings. The speed of the IRINOX blast chiller reduces food weight loss,

preventing the loss of humidity and rapidly lowering temperature to ensure food safety. The reduction of humidity loss also helps preserve food quality. If food is kept hydrated, it tends to maintain a better consistency, a fresher flavour and greater tenderness.



SAVINGS UP TO **15%***

* Average weight loss of meat processed with IRINOX compared to other technologies

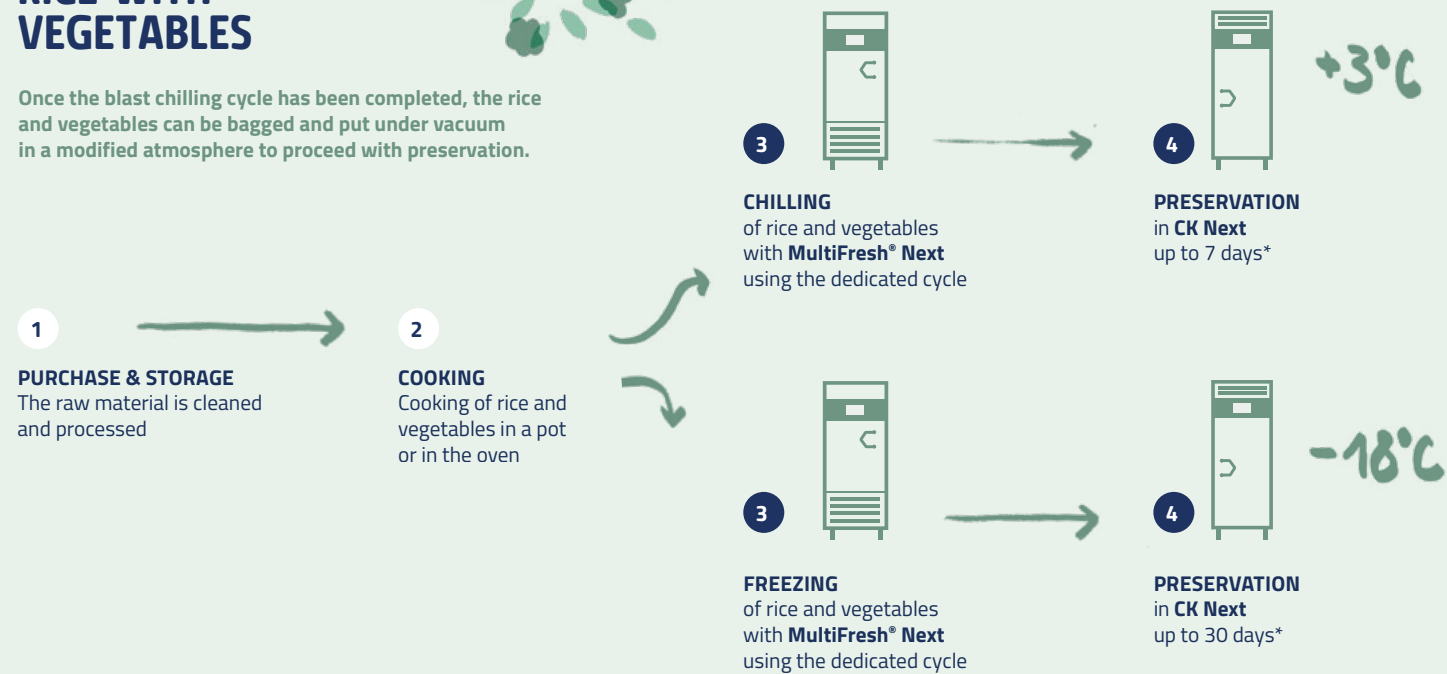
Restaurant

RICE WITH VEGETABLES

Once the blast chilling cycle has been completed, the rice and vegetables can be bagged and put under vacuum in a modified atmosphere to proceed with preservation.

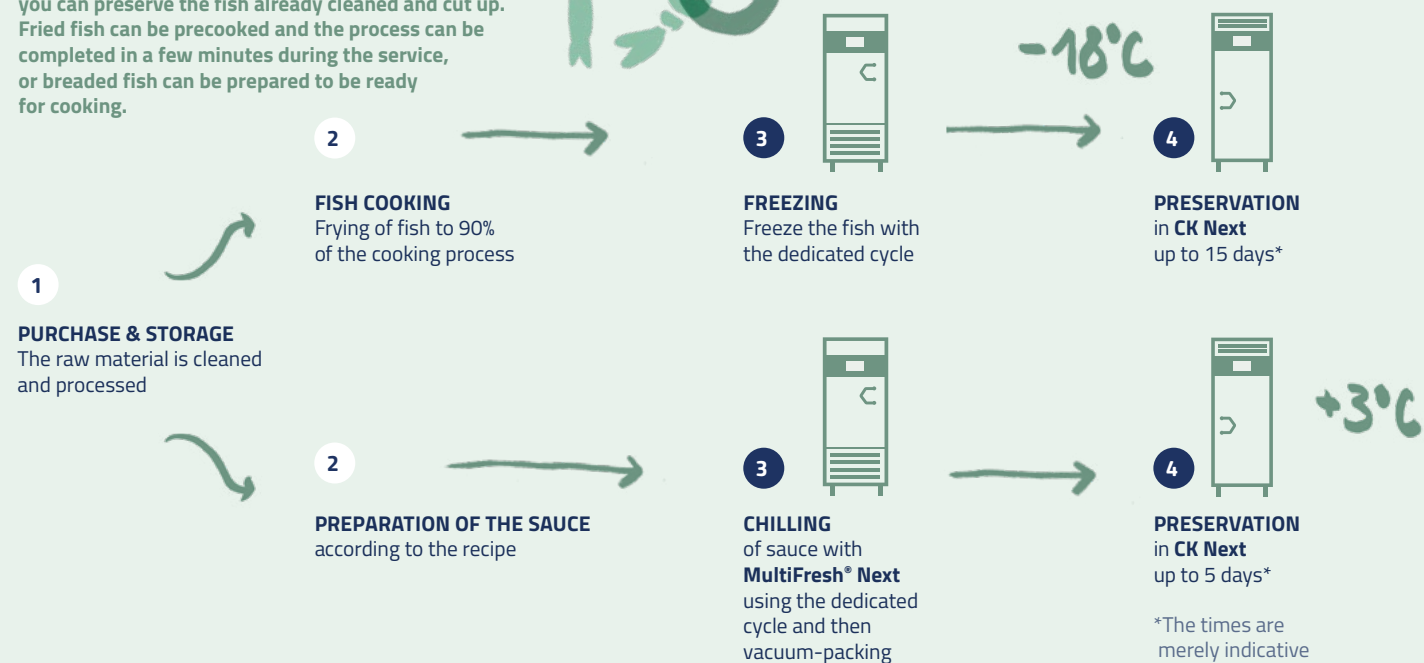


! To ensure the maximum freshness of the raw materials, upon their arrival in the kitchen they should be stabilised in the blast chiller with a Delicate cycle at +3°C and preserved in the holding cabinet to extend and maintain quality unaltered over time.



FRIED FISH

Where the dish is made to order for the service, you can preserve the fish already cleaned and cut up. Fried fish can be precooked and the process can be completed in a few minutes during the service, or breaded fish can be prepared to be ready for cooking.



— Increase shelf life

With the IRINOX system, extend the shelf life of your food up to three times the normal period

Increasing the shelf life of a food, i.e. the period for which it can be preserved without a decrease in quality, is important for various reasons: food safety, because it reduces the risk of bacterial contamination, waste reduction, because a lot of food is thrown away after going bad or not being sold, and the preservation of the nutritional properties and sensory characteristics

(flavour, colour and consistency) of foods. Better organisational efficiency allows you to have more time to sell foods, improving the management of inventory and preventing discounting and lost sales. Finally, foods can be transported over greater distances without deterioration, for kitchens serving multiple points of sale.



3 TIMES LONGER*

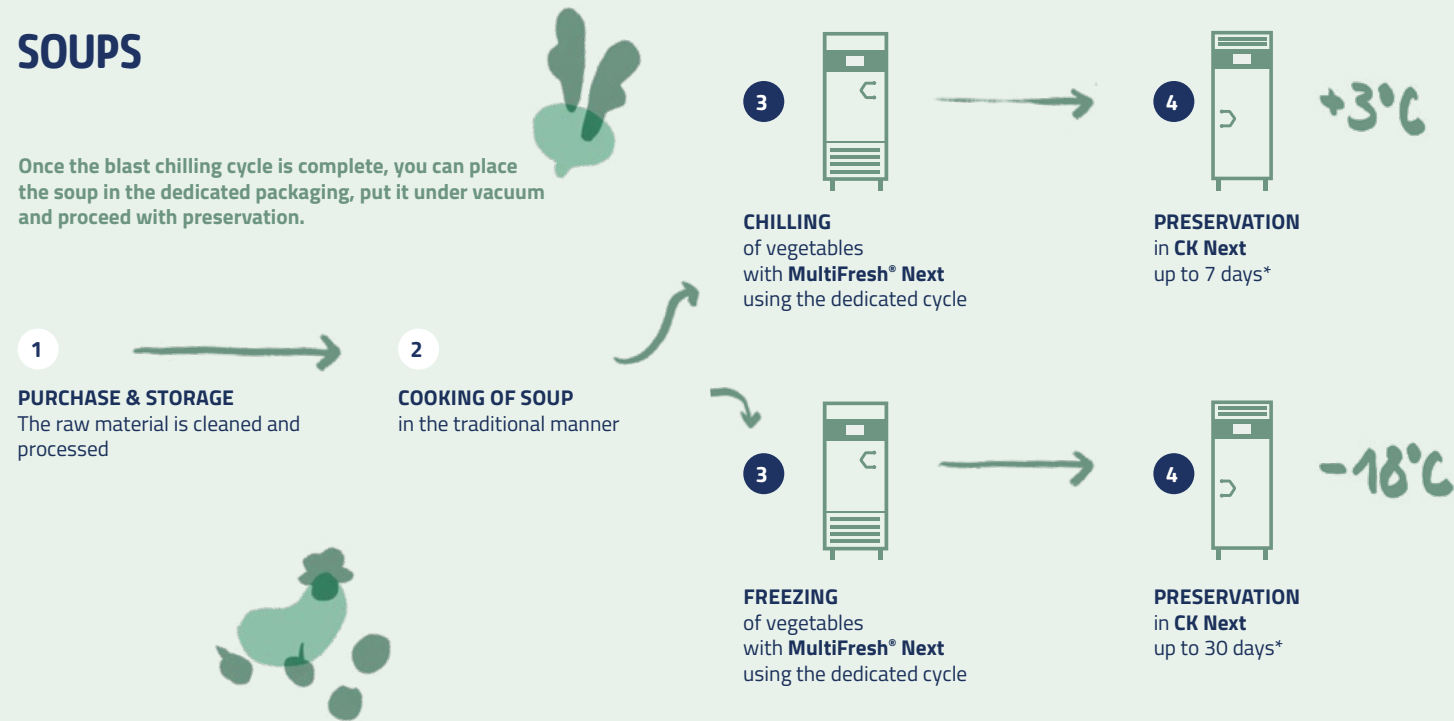
* Average value calculated by IRINOX compared to other technologies

Catering

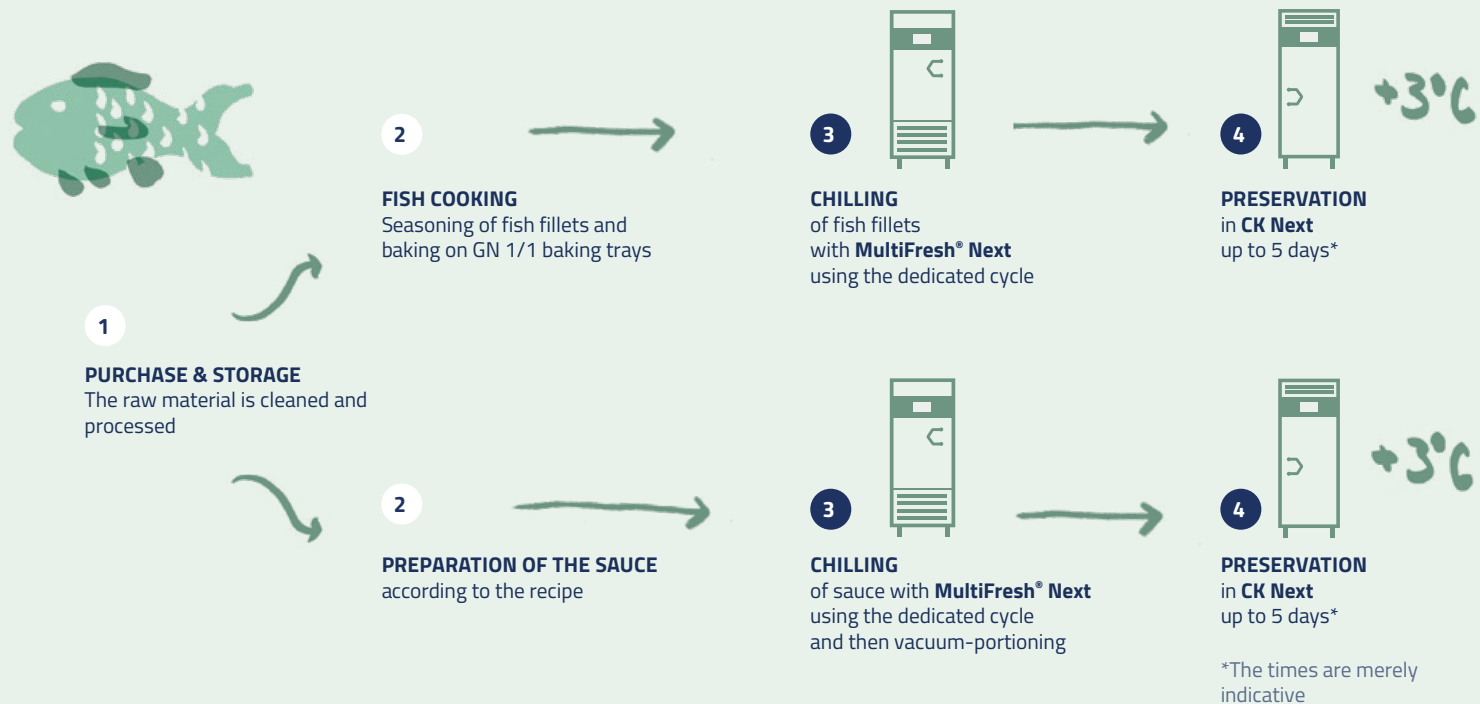
! To ensure the maximum freshness of the raw materials, upon their arrival in the kitchen they should be stabilised in the blast chiller with a Delicate cycle at +3°C and then stored in the holding cabinet to extend and maintain quality unaltered over time.

SOUPS

Once the blast chilling cycle is complete, you can place the soup in the dedicated packaging, put it under vacuum and proceed with preservation.



FISH FILLETS



— Reduce food costs

Purchase raw materials when it is most convenient and preserve them for an extended period without alterations

The IRINOX multi-function blast chiller reduces the cost of food because you can prepare larger amounts of food, taking advantage of seasonal ingredients and more accessible costs, and then preserve it for future use. This allows you to take advantage of lower prices and cut the overall

costs of purchasing raw materials. In addition, you can plan your food storage better, thus avoiding waste or over-purchasing. This helps you reduce the cost of food, while maintaining a more efficient inventory.

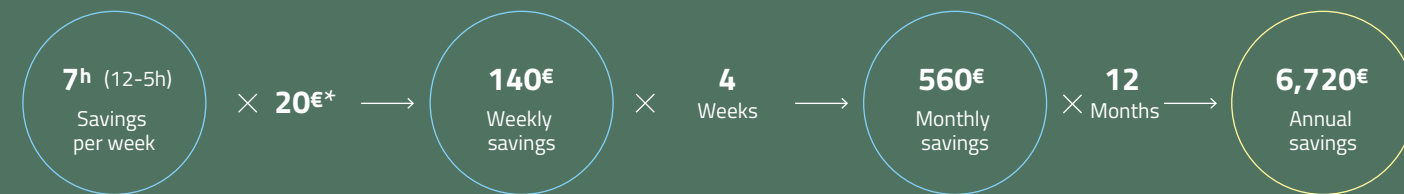
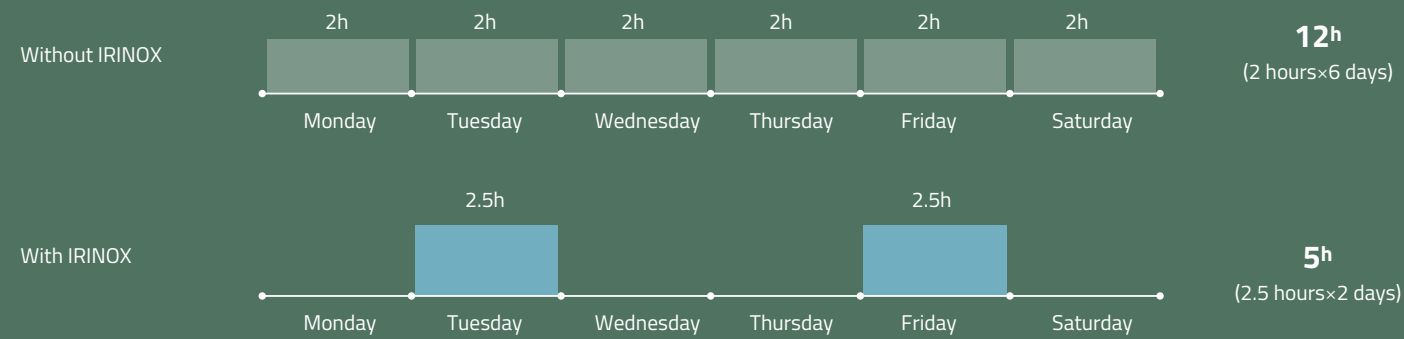
30%
SAVINGS*



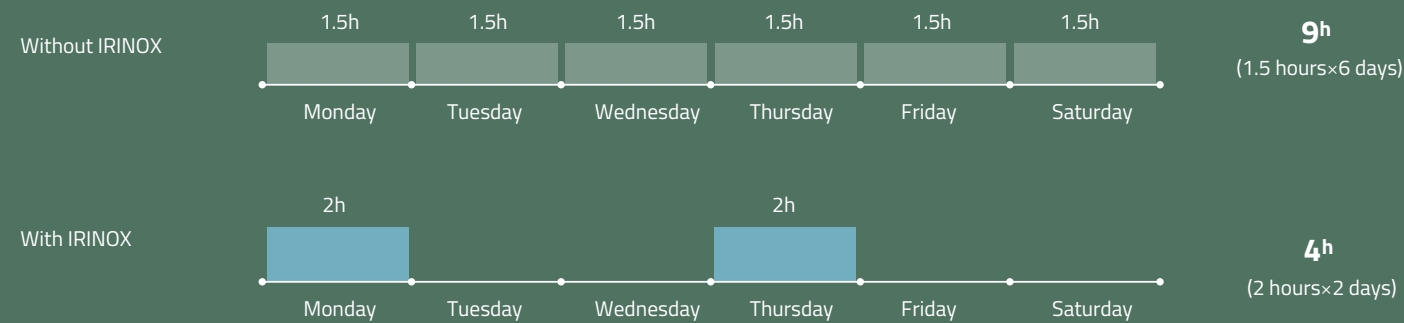
* Reduction calculated according to the average price and to estimated variations during a season

IMPROVE PRODUCTION STREAMLINING

PRODUCTION OF 120 KG OF OCTOPUS A WEEK



PRODUCTION OF 80 KG OF LASAGNE



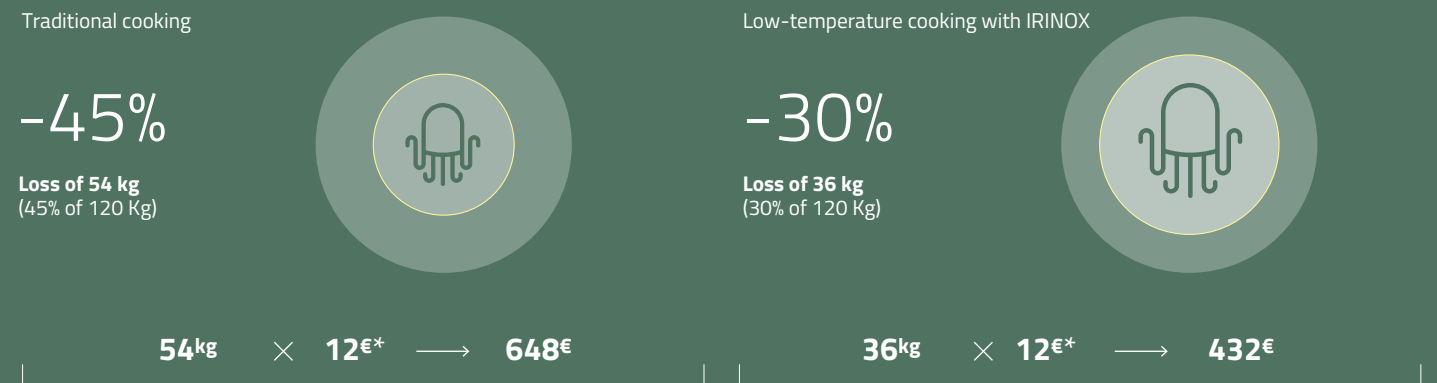
*20€/h (average cost of an employee)

› Our calculations provide a reliable estimate, albeit with possible slight variations in real scenarios

REDUCE WEIGHT LOSS

PRODUCTION OF 120 KG OF OCTOPUS A WEEK

*12€/kg (average purchase price of 1 kg of octopus)



PRODUCTION OF 80 KG OF LASAGNE

*€4/kg (average purchase price of 1 kg of lasagne)



› Our calculations provide a reliable estimate, albeit with possible slight variations in real scenarios

REDUCE UNSOLD PORTIONS

	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday	Unsold portions per week	Cost per portion	Cost of unsold per week
Lasagne	2	1	3	2	2	1	11	€ 4	→ € 44
Octopus	1	3	2	1	2	2	11	€ 12	→ € 132
Potatoes	3	2	1	4	3	1	14	€ 2	→ € 28
Tiramisu	2	2	2	1	1	4	12	€ 3	→ € 36

240€

Cost of wasted portions without IRINOX **240€** Waste per week × **4** Weeks → **960€** Monthly waste × **12** Months → **11,520€** Annual waste

REDUCE FOOD COSTS

PURCHASE OF FRESH FISH 100 KG OF SALMON



1,900€-1,200€ → **700€** Using IRINOX savings of up to € 700 on 100 kg of wild salmon

PURCHASE OF 50 KG OF FRESH ASPARAGUS



400€- 200€ → **200€** Using IRINOX savings of € 200 on 50 kg of fresh asparagus

*costs tied to events/holidays/availability of raw material

› Our calculations provide a reliable estimate, albeit with possible slight variations in real scenarios

Services



CHEF NETWORK

The international network of IRINOX chefs stands ready to offer you the best management of production processes in your kitchen. You can request personalised consultancy to make IRINOX technology a true ally in your day-to-day work.

AFTERSALES

A team of Service Managers and installers will assist you in finding the solution that is best suited to your kitchen, both during the presale phase and after your purchase.

FreshCloud®



Imagine having the power to connect to the heart of your kitchen from anywhere in the world. FreshCloud®, IRINOX's IoT system, allows you to do just that, so you can monitor the entire range of IRINOX Professional products in real time.



App Store



Google Play

freshcloud.irinoxprofessional.com

SIMPLIFIED WORKFLOWS

With FreshCloud®, every process – even the most complex – becomes child's play. Monitoring and managing cycles are handled smoothly, with the ability to update software at a single click*, ensuring efficient operations without mishaps.

MAXIMISE TIME AND RESOURCES

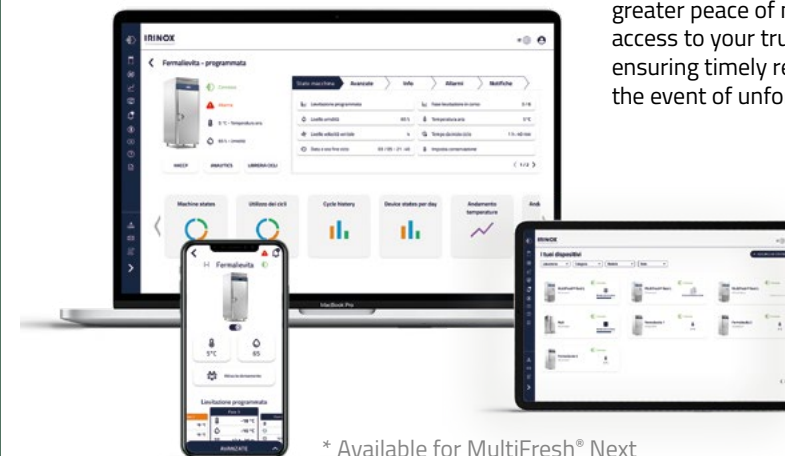
Now you can remotely plan your cycles and synchronise them with all blast chillers, organising your working day optimally, saving a considerable amount of time and operating costs.

TOTAL CONTROL

FreshCloud® facilitates the creation of HACCP reports at a touch. And for greater peace of mind, you can grant access to your trusted service partner, ensuring timely remote assistance in the event of unforeseen circumstances.

CHEF'S GUIDE

With a wealth of applications tested by IRINOX chefs, you can check the times and cycles recommended for processing various foods, making the most of IRINOX technology in your kitchen and discover all the advantages of its use.



* Available for MultiFresh® Next version 7.0 or above.

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