

IRINOX

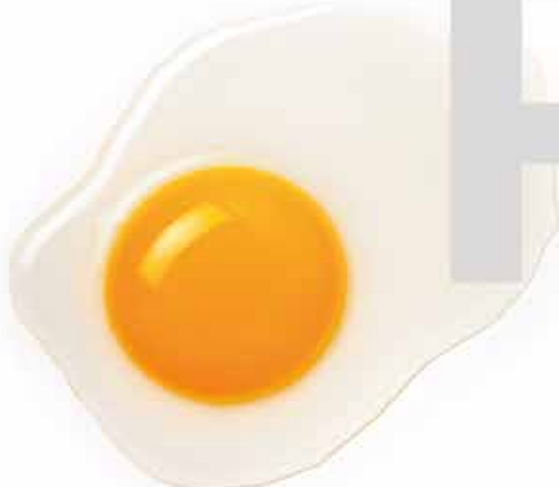
The Freshness Company®

SECTOR

PA

ST

RY



ARTISAN



INDUSTRIAL



A solution for every sector

The advantages of choosing IRINOX, whatever your business

Choose IRINOX and revolutionise your kitchen. Our equipment has the “magic touch” for excellent preservation of ingredients, offering freshness, energy

savings and the versatility needed to adapt to any recipe. Embrace quality, reliability and innovation, developing your kitchen with IRINOX.

Our sectors

ARTISAN PASTRY PRODUCTION

Artisan pastry work demands perfectly preserved, perfect quality sweet specialities. IRINOX offers cutting-edge solutions for the preparation and preservation of foods, specially designed to meet artisan pastry requirements.

Precise temperature control, humidity management and a wide range of dedicated pastry cycles enable IRINOX products to preserve the freshness and quality of sweet recipes, maximising food safety and optimising the pastry chef’s work. Whether you manage a small local pastry shop or a modern kitchen, IRINOX is a reliable partner, helping you to offer consistently irresistible sweet goods.

INDUSTRIAL PASTRY PRODUCTION

In the context of industrial pastry production, IRINOX blast chillers enable rapid chilling or freezing of products straight from the oven, preserving their freshness and consistency. This is particularly important for large-scale production, with a rapid reduction in temperature prevents bacterial growth and loss of moisture.

Our blast chilling and preservation technologies make it possible to keep products fresh, reduce waste and improve workflows. The use of IRINOX technology in industrial pastry work translates into improved product quality, greater operational efficiency and compliance with hygiene and food-safety standards.

ARTISAN KITCHEN



INDUSTRIAL KITCHEN



View product
details by scanning
this QR code

— The benefits of IRINOX



FROM THE OVEN TO THE BLAST CHILLER

In the world of pastry, transferring products from the oven to the blast chiller is a precision task. Fresh and fragrant creations baked with great care are placed in an IRINOX blast chiller, guaranteeing perfect chilling and preservation.



SPEED

Every second counts in the pastry kitchen. Cutting-edge equipment enables quick and reliable chilling and preservation, ensuring that your creations are ready in record time. Save precious time and continue to wow your customers with delicious fresh sweet pastries, made with a speed and efficiency that only IRINOX can offer.



PERFECT CHILLING

Specific temperature profiles for pastry recipes help create optimal conditions to preserve all creations, improving operating efficiency and ensuring reliable product preservation.



FLEXIBILITY

IRINOX equipment is carefully designed to perfectly meet the needs of all sectors and businesses. IRINOX offers a range of sizes, functionality and customisable designs, guaranteeing products adapt perfectly to various applications.



RELIABILITY

With IRINOX, reliability means consistent performance and no unwanted surprises. Our equipment is designed to function reliably and last, ensuring food safety and perfect preservation of your products.

Leavened goods

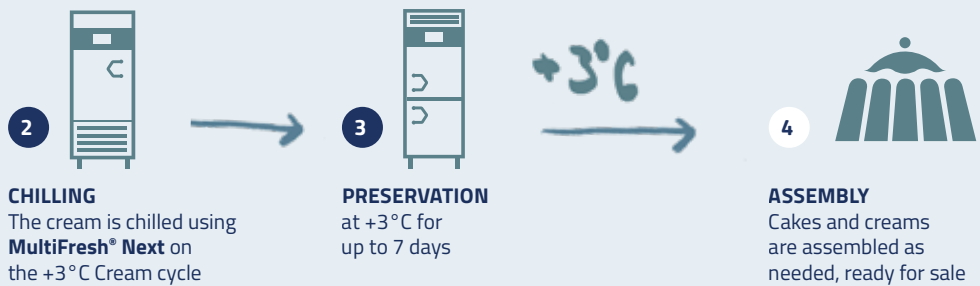
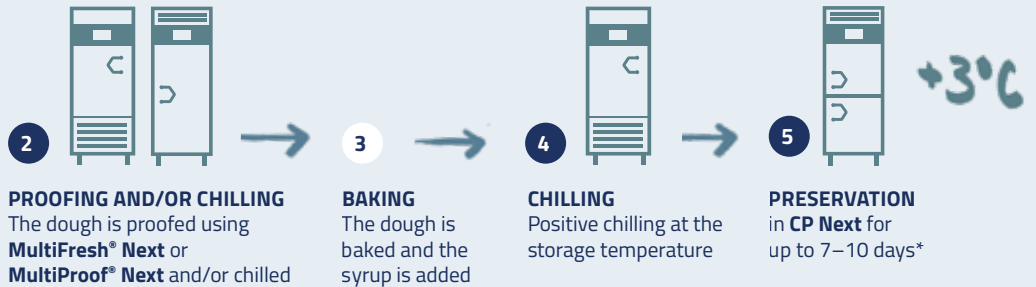


BABA SAVARIN

IRINOX technology reduces production times for complex recipes, enabling pastry chefs to optimise processes and increase productivity.

! Perfect freezing and proofing of leavened products are essential to guarantee product quality, preserving consistency, softness and flavour, helping to ensure high-quality baked goods.

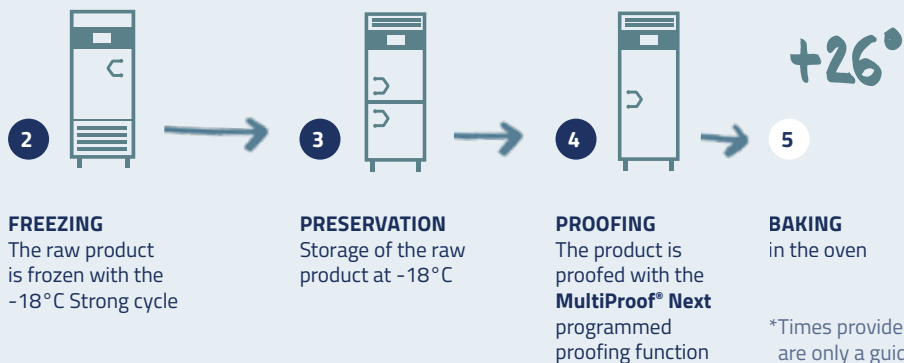
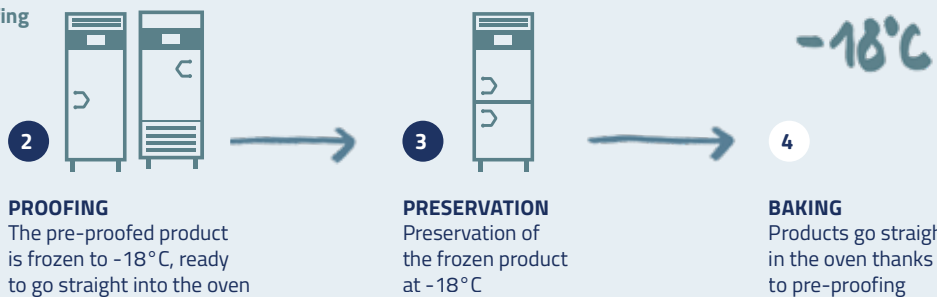
1 PREPARATION
The dough and cream are prepared



CROISSANTS

MultiFresh® Next is a multifunction blast chiller that enables you to manage proofing cycles with complete efficiency, just like **MultiProof®**, IRINOX's multifunction proofing cabinet.

1 PREPARATION OF DOUGH
The dough is kneaded and shaped into croissants



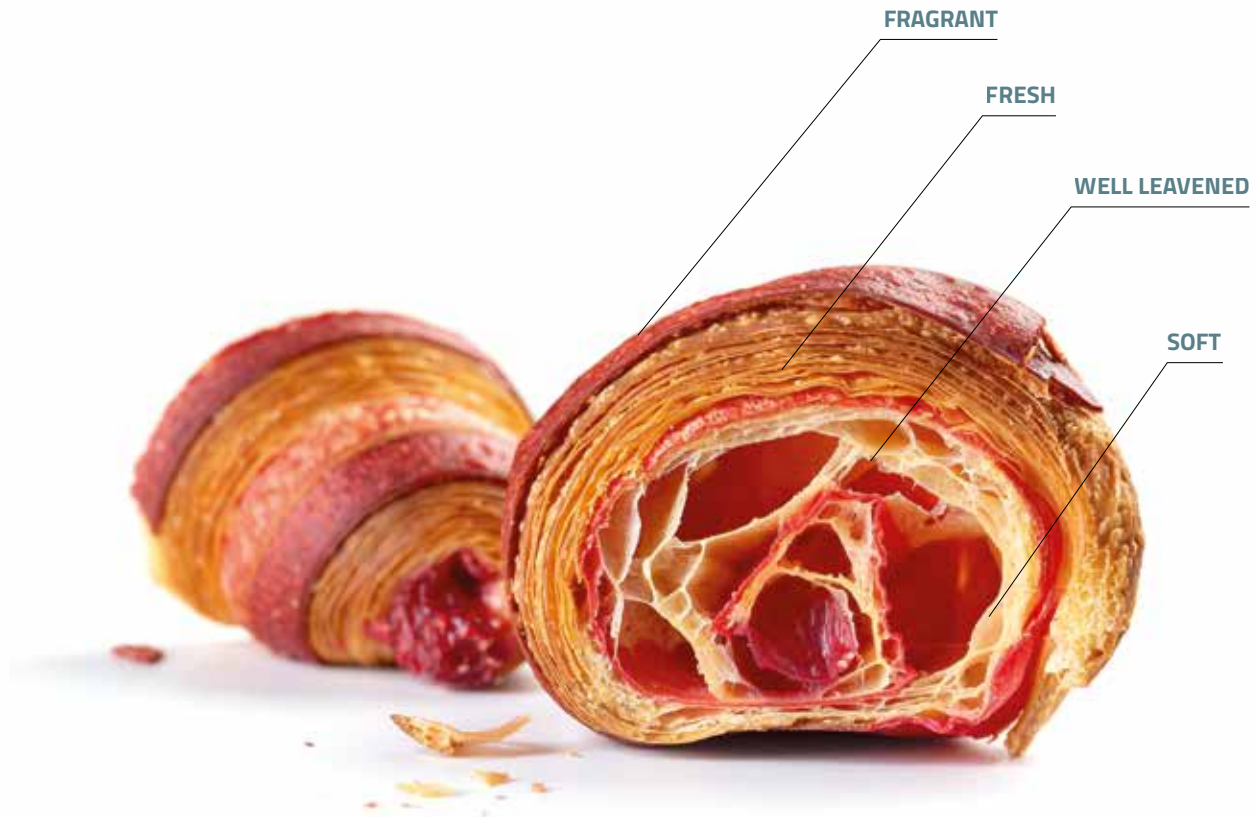
*Times provided are only a guide

— Optimisation of production

Optimise production with IRINOX, for exceptional results.

In the pastry sector, optimisation of production is crucial to meet increasingly demanding customer requirements. IRINOX equipment is designed for artisan and large-scale production alike, offering a unique combination of technological innovations. IRINOX blast chillers enable rapid chilling or freezing of products straight from the oven, preserving their freshness and crisp texture without compromising on flavour.

This allows you to prepare recipes in advance and guarantee high quality at the time of service, minimising waste and optimising time management. Additionally, IRINOX equipment enables custom cycles to be programmed, adapting to the specific needs of your business. With this level of flexibility, you can handle production peaks without trouble, always offering fresh and high-quality products.



Basic recipes

FOR PASTRY PRODUCTS

! Management of doughs and creams using IRINOX technology helps to improve the quality, safety and efficiency of pastry production, where the freshness and precision of processes is fundamental.

CAKES

Rapid chilling of the dough enables finished products with improved consistency and texture and a better rise.



1
PREPARATION
The dough is prepared

2
BAKING

3

CHILLING
The +10°C Tarts cycle enables uniform chilling and unmoulding of cakes before storage at +3°C

4

PRESERVATION
in **CP Next**
for 5–7 days*

+3°C

3

FREEZING
The -18°C Tarts cycle enables chilling, unmoulding and freezing of baked tarts straight from the oven at a temperature of -18°C at the core

4

PRESERVATION
in **CP Next** for
up to 30 days*

-18°C

CRÈME PATISSIÈRE



1
PREPARATION
The cream is prepared

2
BAKING

3

CHILLING
+3°C is the ideal temperature for uniform chilling of the cream ready for storage

4

PRESERVATION
in **CP Next** for
up to 7 days*

+3°C

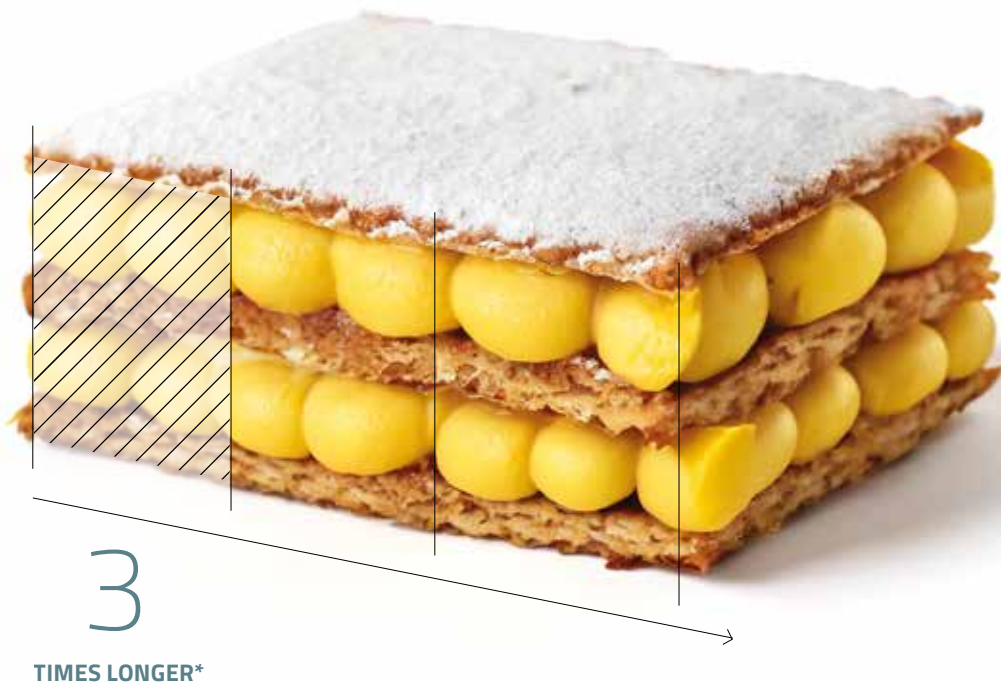
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— Increases Shelf Life

IRINOX blast chillers play a key role in slowing deterioration of products and preserving organoleptic properties.

IRINOX multifunction blast chillers maintain product quality and structure. Rapid cooling during the freezing process prevents the formation of ice crystals within products, avoiding damage to the cellular structure and consistency. This is particularly important for delicate sweet products such as those filled with creams, which are very

sensitive to heat and temperature changes. The blast chiller helps to preserve quality and freshness, extending the overall shelf life of the finished product. Maintaining organoleptic properties including flavour, aroma and consistency, the blast chiller helps to extend the product's appeal.



* Guaranteed increase with correct application of the cold chain using IRINOX blast chiller and holding cabinet.

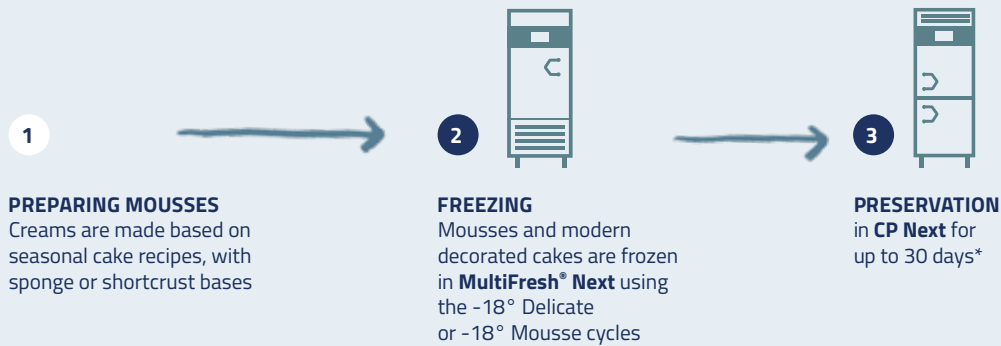
Display

! You are recommended to freeze the mousses or mini pastries to the core in two phases, firstly chilling and then freezing them, to avoid altering the colour, structure and organoleptic properties.

MODERN DECORATED CAKES

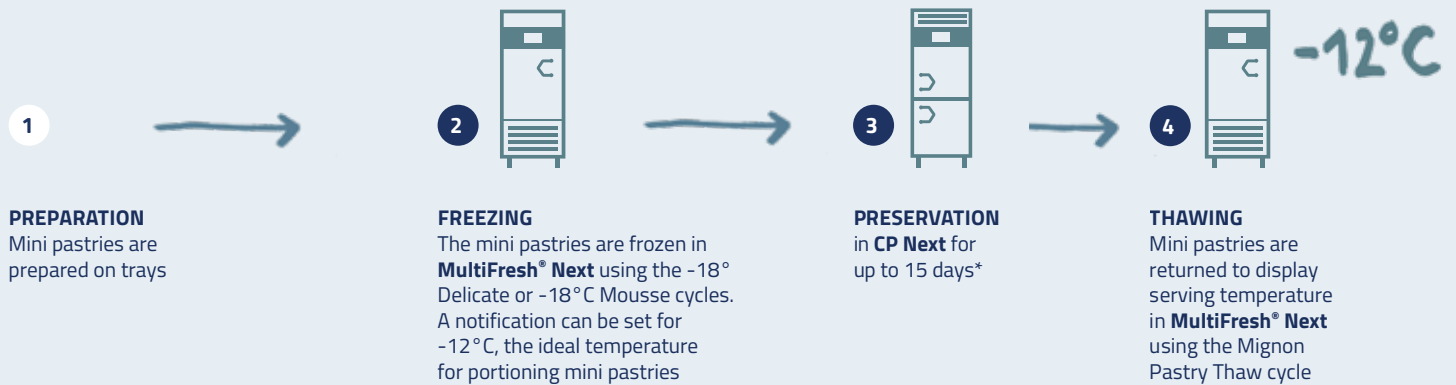


Shock-freezing allows you to transform the water contained in mousse into ice microcrystals, avoiding damage to the structure of your creations during thawing.



MINI PASTRIES

IRINOX blast chillers help to maintain the structure and shape of mini pastries. This is particularly important for sweet recipes that require a specific shape or consistency.



*Times provided are only a guide

— Reduced weight loss

IRINOX blast chillers are the secret to preserving the freshness and original weight of sweet goods. Avoid loss of moisture and ensure that every sweet product is absolutely perfect.

One of the most common challenges in the production of sweet goods is weight loss due to the loss of moisture in the cooling phase. Using an IRINOX blast chiller eliminates this issue. IRINOX technology enables rapid chilling of products straight from the oven without compromising their

quality. This means that sweet products keep their original weight, consistency and flavour. Customers will be able to rely on you for fresh and delicious creations every time. With IRINOX, you can reach new levels of excellence, satisfying customers' expectations with impeccable products.

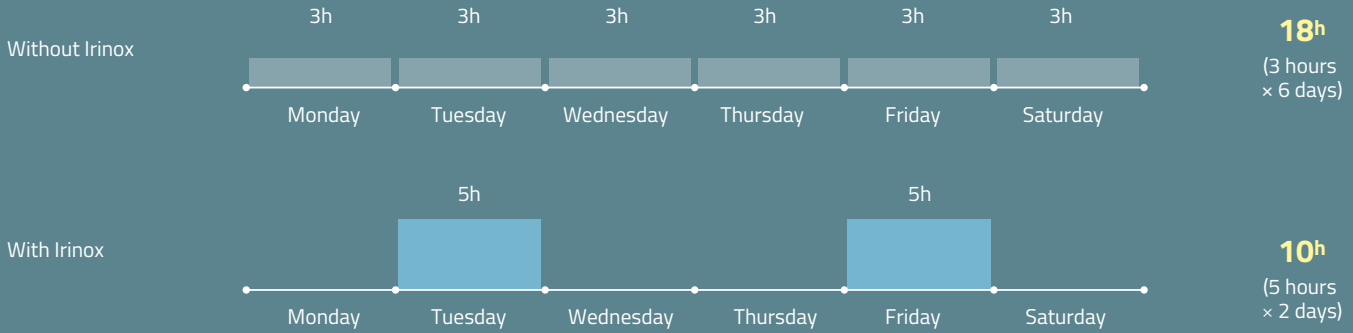
-5%

REDUCTION
IN WEIGHT LOSS



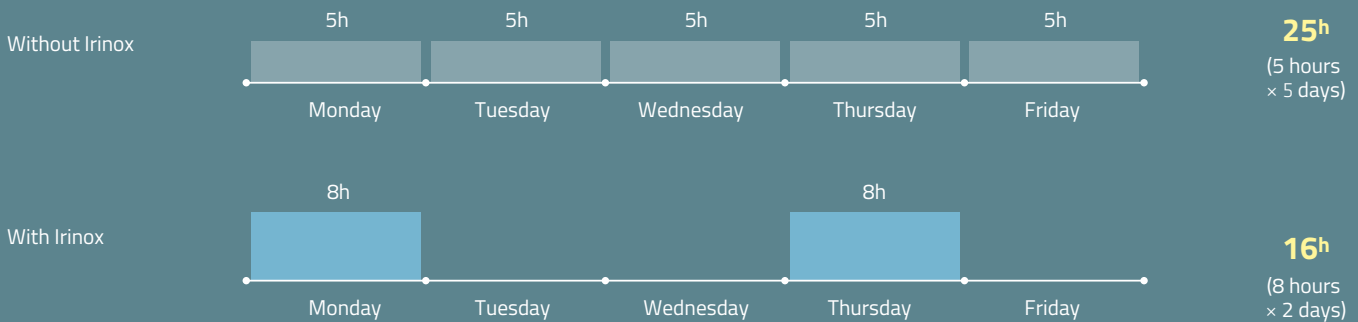
STREAMLINED PRODUCTION

PRODUCTION OF 1000 CROISSANTS ARTISAN PASTRY WORK



*20€/h (average cost of an employee)

PRODUCTION OF 20,000 CROISSANTS INDUSTRIAL PASTRY WORK



*20€/h (average cost of an employee)

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

INCREASED SHELF LIFE

CHILLING

MINI PASTRIES



CREAM



MODERN DECORATED CAKES



more time in storage

FREEZING

MINI PASTRIES



CREAM



MODERN DECORATED CAKES



100% more time in storage

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

LESS UNSOLD PORTIONS

	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday	Sunday	Unsold portions per week	Cost per portion	Cost of unsold per week
Croissants		20	15	12	15	8	10	80	€1,50	→ €120
Mini pastries		13	9	10	12	8	10	62	€1	→ €62
Tarts		5	4	4	3	2	2	20	€3	→ €60
Modern decorated cakes		3	4	1	1	2	1	12	€20	→ €240

€482

Average cost of wasted portions without IRINOX **€482** Waste per week × **4** Weeks → **€1,928** Monthly waste × **12** Months → **€23,136** Annual waste

INCREASED RANGE ON DISPLAY

MultiFresh® helps you to enhance the quality of your creations and ensure a well-stocked and varied display.

RANGE

Wide range of products to ensure your customers are always happy

Display always full thanks to a stock of products prepared and stored beforehand

Numerous products on hand when needed



PRODUCT AESTHETICS

Visibly fresh in your display, just as though they were just prepared

Beautiful and inviting for customers, with no deterioration

Vibrant colours as if freshly picked

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

Services

CHEF NETWORK



The international IRINOX Chef network is by your side to offer optimal management of production processes in your kitchen. You can request our personalised consulting service to discover how IRINOX technology can really work for you on a daily basis.

SERVICE

A team of service managers and installers will offer you support, identifying the best solutions for your kitchen, before and after purchase.

Online Resources

RECIPE BOOK

Be inspired by the applications tested by our IRINOX chefs, where you can check the recommended times and cycles for many different foodstuffs and discover the benefits of using our technology in your kitchen.

FRESHCLOUD

FreshCloud® is the IRINOX smart system enabling you to connect to your kitchen, anywhere, at any time, and monitor the entire range of IRINOX Professional products. FreshCloud® is easily accessible from laptop, tablet or mobile devices, and supported by both iOS and Android operating systems.



App Store



Google Play

freshcloud.irinoxprofessional.com



* Available for MultiFresh® Next versions 7.0 and above.

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