

IRINOX

The Freshness Company®

SECTOR



BA KE RY





— A solution for every sector

The advantages of choosing IRINOX, whatever your business

Choosing IRINOX for bakery production means being able to rely on advanced chilling, storage and multi-proofing technology. IRINOX equipment guarantees precise control of temperature and

humidity, ensuring products are always fresh and of the highest quality. Optimal solutions to improve efficiency and reduce waste, suitable for all bakery businesses.

Our sectors

ARTISAN BAKING

Artisan baking is an art that requires experience, passion and attention to detail. Every step, from selecting ingredients to proofing and baking, is essential to offer high-quality, easy-to-digest products with an unmistakably great flavour. Artisan bread captures the authentic qualities and flavours that only manual processes can achieve. IRINOX is the perfect partner in this sector, providing innovative solutions that facilitate every step of production. IRINOX chilling and storage systems maintain the freshness and organoleptic properties of bread, while its multi-proofer guarantee optimal, programmable proofing, reducing process times and waste. With IRINOX, artisan bakers can count on advanced technology that respects tradition, increasing efficiency and the quality of the finished product.

SEMI-INDUSTRIAL BAKING

Semi-industrial baking combines artisan quality with scaled productivity, meeting the growing demand for fresh bread and high-quality baked goods. In this area, IRINOX represents a strategic partner for semi-industrial baking businesses, helping them to tackle the challenges of large-scale production without undermining quality. IRINOX's experience in the sector enables it to integrate advanced technologies that meet the need for flexibility and standardisation, both essential to adapt to market demands. Furthermore, IRINOX provides consulting services and training to optimise production and storage processes, helping businesses to maintain high quality standards and reduce operating costs, without sacrificing product authenticity.

ARTISAN KITCHEN



SEMI-INDUSTRIAL PRODUCTION FACILITY



View product details by scanning this QR code:

The benefits of IRINOX



FROM THE OVEN TO THE BLAST CHILLER

IRINOX revolutionises baking with innovative solutions to go directly from the oven to the blast chiller. This approach enables optimal baking followed by rapid cooling, preserving freshness and flavour. IRINOX enables you to optimise production processes, reduce waste and ensure consistent quality.



HUMIDITY CONTROL

Humidity control is essential in baking to guarantee high-quality products. IRINOX equipments monitor and manage humidity throughout chilling, proofing and storage phases. Our technology ensures the perfect crust and a soft crumb, improving freshness and extending product shelf life.



PERFECT TEMPERATURES, HOT OR COLD

Temperature curves developed for baking are key to maintaining every product under optimal conditions. These settings preserve freshness and quality, improving operational efficiency. With the right control, every proofing cycle can achieve top results and reliable storage.



FLEXIBILITY

In the world of baking, flexibility is essential to quickly respond to the changing demands of the market. With IRINOX solutions, bakers can easily adapt for a range of production processes, from small artisan batches to industrial-scale production.



RELIABILITY

Choosing IRINOX means being able to rely on consistent performance with no unwelcome surprises. Our equipment is designed to function reliably and last, guaranteeing maximum food safety and optimal storage of your products. With IRINOX, you can be sure of excellent results in every production phase.

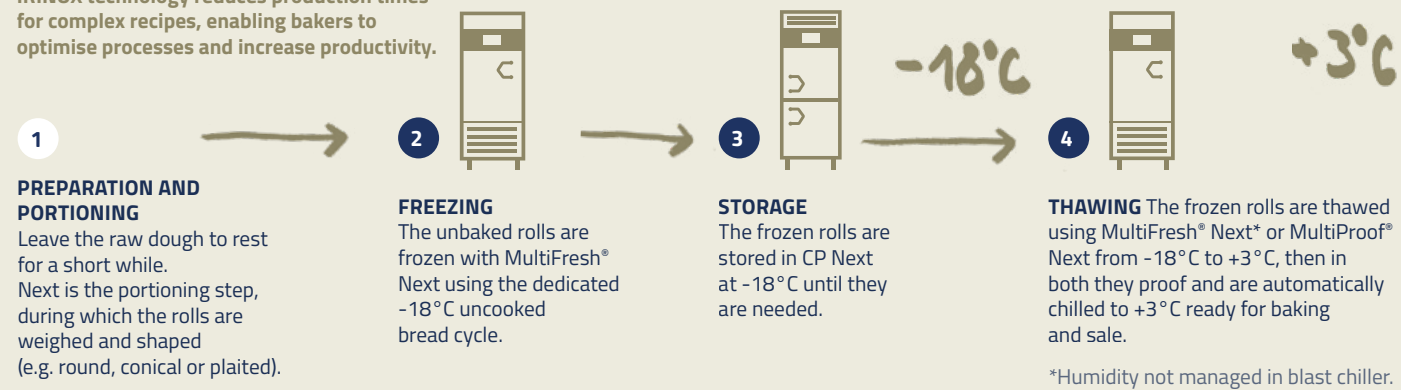
Raw doughs

! 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. With MultiProof® Next you can gently reactivate the dough from -18°C to 3°C and then proceed directly to proofing.

SPECIALITY BREAD ROLL

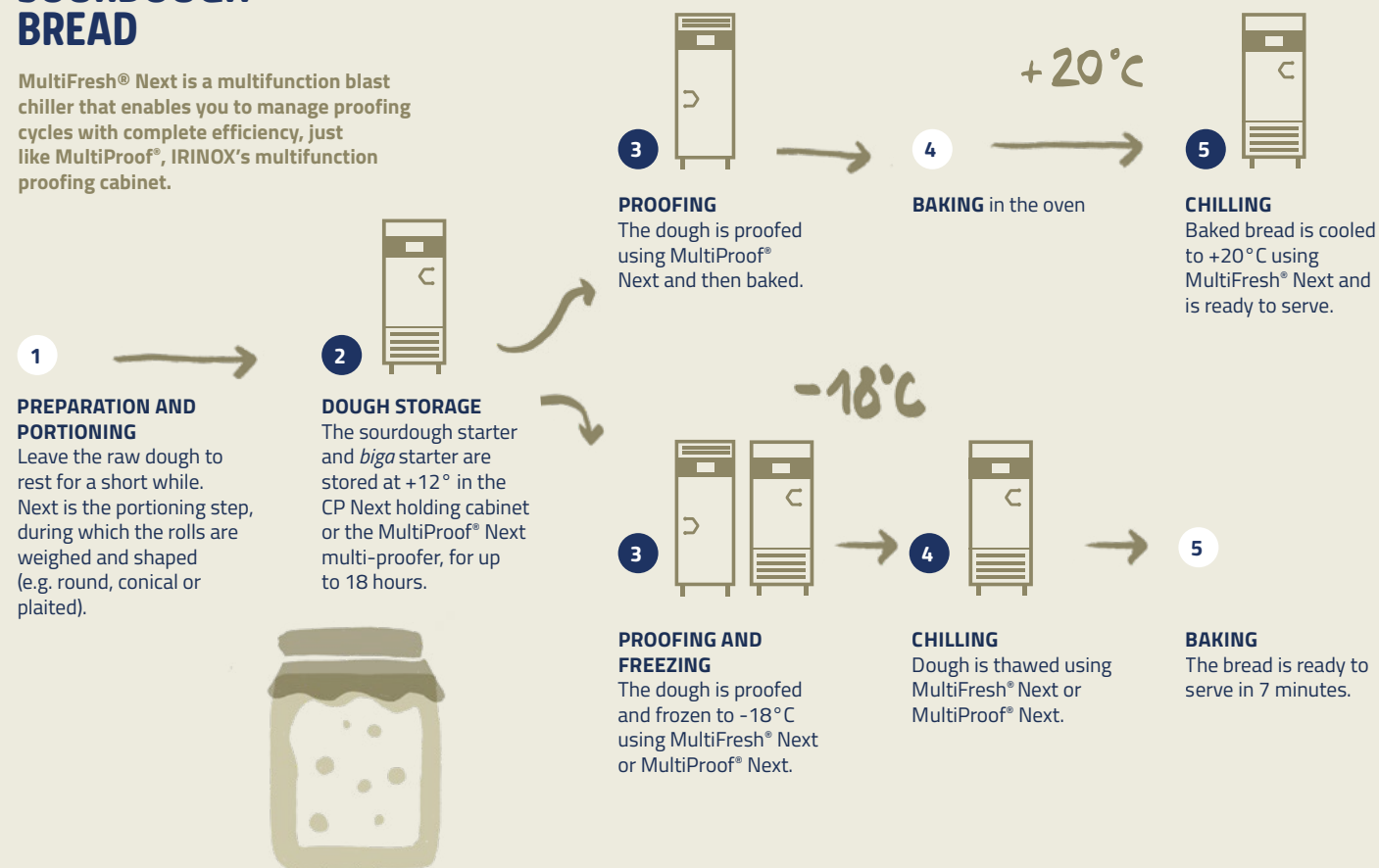
SMALL
(50-100 G)

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



SOURDOUGH BREAD

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.



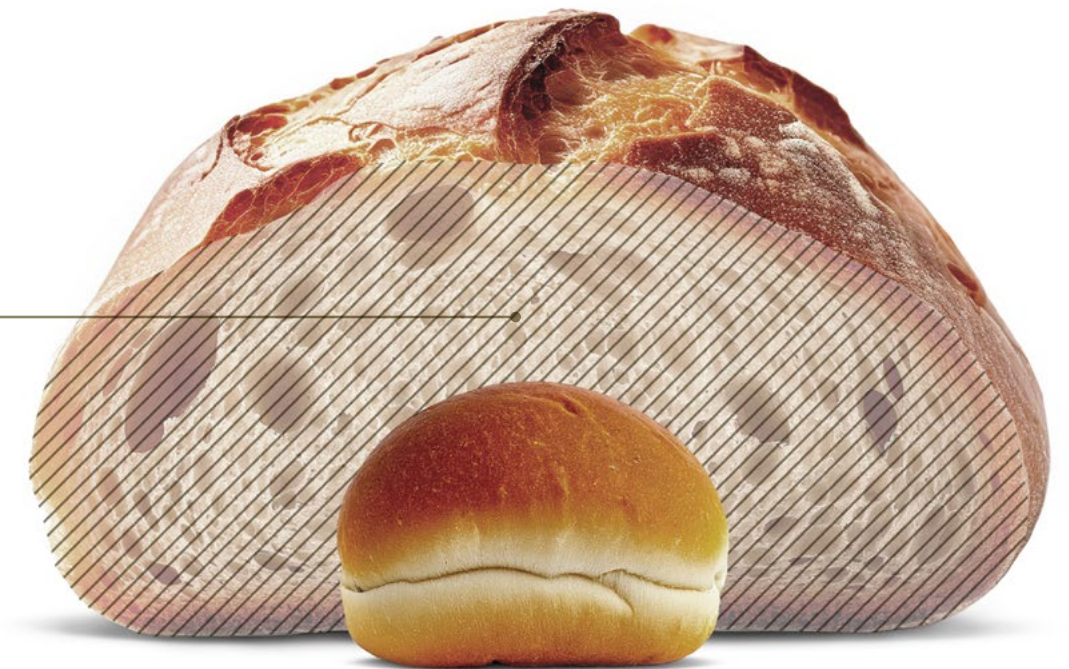
Production optimisation

Optimise production with IRINOX, for exceptional results.

In artisan and semi-industrial baking, optimisation of production is essential to improve efficiency and guarantee quality. IRINOX equipment makes it possible to save up to 80% of working hours, so that bakers can better manage their resources and reduce waste. IRINOX's advanced technology monitors and controls every

phase of the process, from reactivation of doughs to proofing and storage. Chilling and multi-proofing systems enable consistent results, maintaining freshness and flavour. Using IRINOX, every baking business can tackle the challenges posed by the market, guaranteeing high-quality products and a competitive service.

80%
SAVED
WORKING HOURS

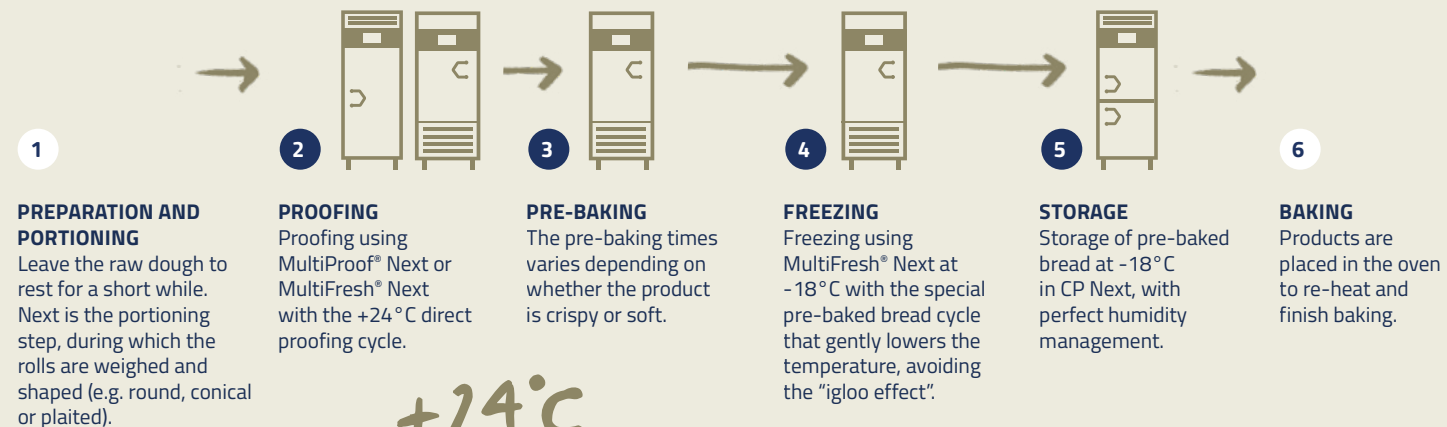


Pre-baked products

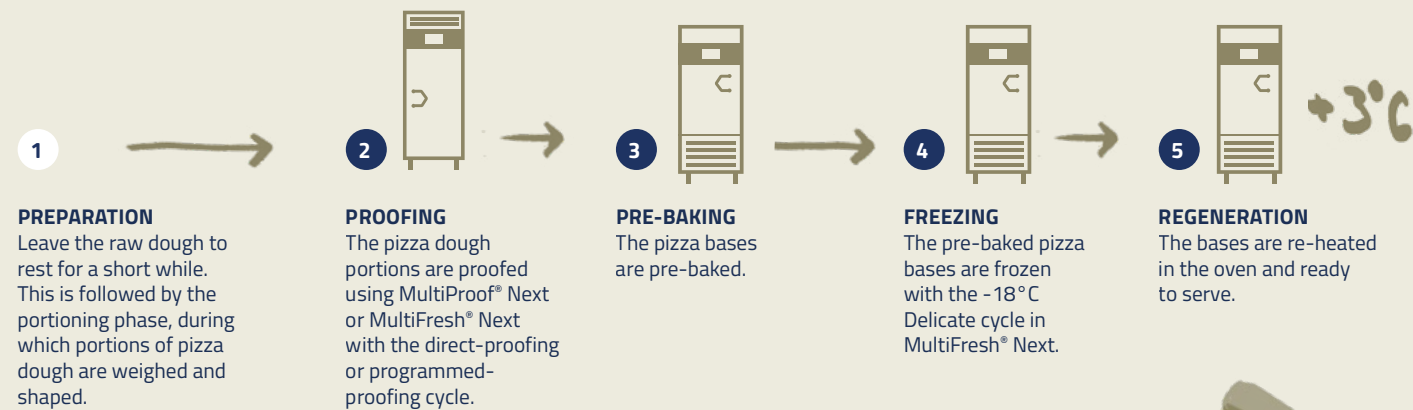
! Pre-baked doughs are the ideal solution for restaurants and bakeries with multiple sales points that need ready, fresh bread stocks. Prior preparation enables pre-baking and storage of these doughs, which can then be quickly finished and served at any time.

BREAD BUNS AND SMALL BREADS FOR BUFFETS

IRINOX technology makes it possible to create a stock of products that are always on hand, reducing waste and avoiding missed sales.



TRAY PIZZA



Increase shelf life

Extend the shelf life of baked goods thanks to IRINOX chilling, proofing and storage technology

With IRINOX solutions, it is possible to extend the shelf life of artisan and semi-industrial baked goods, preserving their freshness, fragrance and texture. IRINOX blast chilling and controlled storage reduce the proliferation of bacteria and slow natural deterioration, preserving freshly baked product quality for longer.

For bakers and semi-industrial businesses, this means more efficient management of production, less waste and a quicker response to market demand. With IRINOX, every product keeps its original quality for an extended sales cycle, enhancing tradition and guaranteeing customer satisfaction.



3 FRAGRANCE LAST THREE TIMES LONGER*



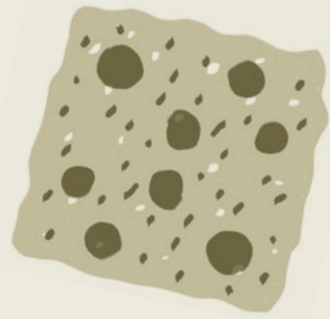
* Guaranteed increase with correct application of the cold chain using IRINOX blast chiller, multi-proofer and holding cabinet.

Pre-proofed products

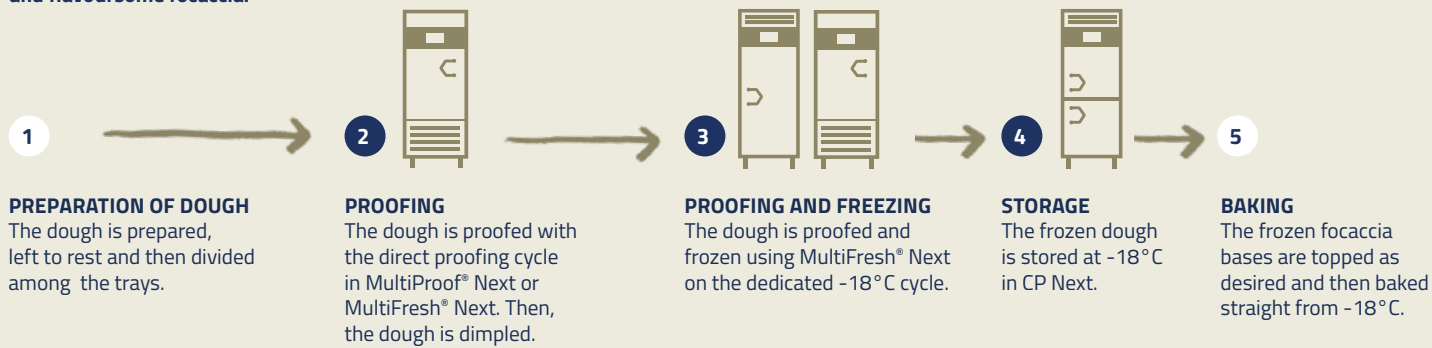
! Once baked, the focaccia can be stored to keep it fresh for longer, without affecting its softness and fragrance.

FOCACCIA

IRINOX equipment guarantee precise management of timings and temperatures. Functions such as programmed proofing and rapid chilling make it possible to preserve the quality of doughs and guarantee a fresh and flavoursome focaccia.

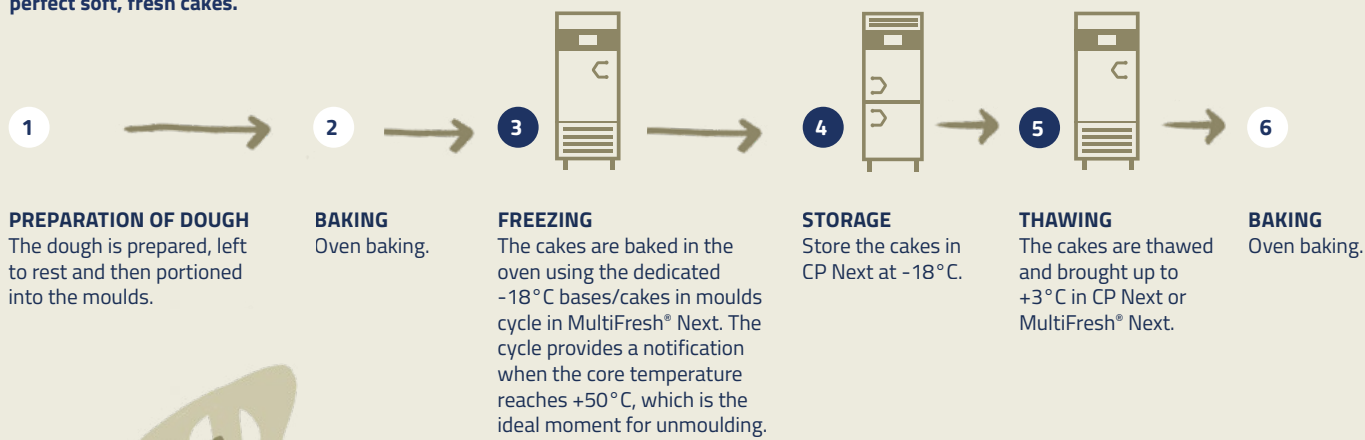


-18°C



CAKE

IRINOX equipment are ideal for the preparation of cakes, thanks to their ability to optimise production processes. Rapid chilling and precise temperature control guarantee perfect soft, fresh cakes.



+50°C

Efficient time planning

Efficient time planning is crucial: with IRINOX equipment, you can optimise processes, reduce waste and guarantee consistent quality, improving productivity and resources management.

In the baking industry, efficient time management is essential to guarantee the quality and freshness of your leavened goods. IRINOX technology harnesses advanced functionality such as programmed proofing, revolutionising work management and allowing to organise each step with precision.

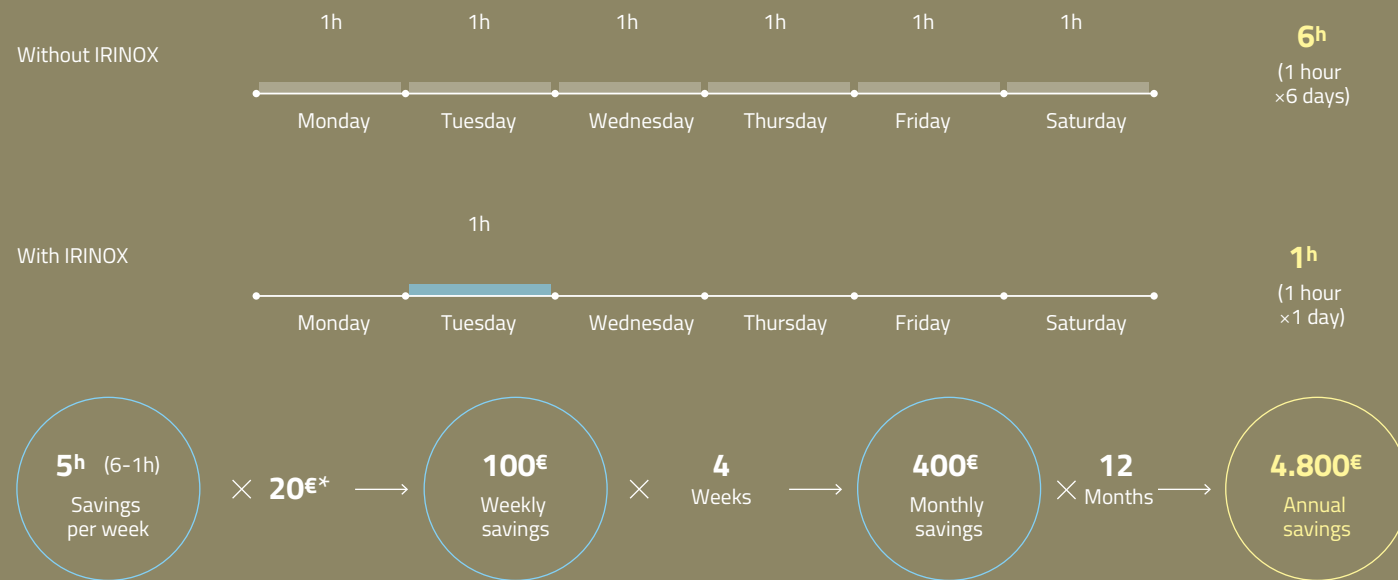
This enables optimisation of production processes, waste reduction and increased productivity. With IRINOX, you can guarantee perfect products for your customers, maintaining high levels of quality and freshness. Rely on our technology for better time management and excellent results every day.

OVERNIGHT SETTINGS



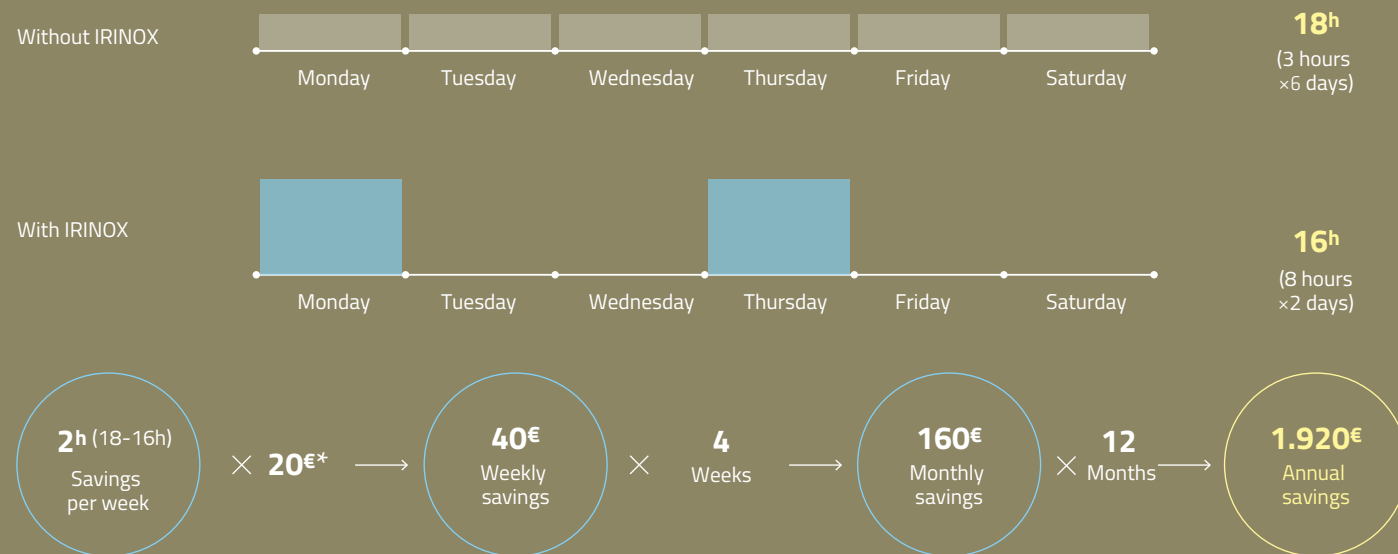
INCREASE PRODUCTION OPTIMISATION

5 KG ARTISAN BAKERY PRODUCTION (5 KG PER DAY PER TYPE)



*20€/h (average cost of an employee)

100 KG INDUSTRIAL BAKERY PRODUCTION (100 KG PER DAY PER TYPE)



*20€/h (average cost of an employee)

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

INCREASE SHELF LIFE

CHILLING

FOCACCIA



CAKE



SPECIALITY BREAD ROLLS



FREEZING

FOCACCIA



CAKE



SPECIALITY BREAD ROLLS



> The bread has undergone a process for which it is no longer considered fresh

> 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 products per week
Pizza	2	2	1	1	2	3	11	6.00 €	66 €
Focaccia	1	1	2	2	3	4	13	4.00 €	52 €
Speciality breads	5	5	4	6	0	5	25	2.00 €	50 €
Croissants	15	15	10	20	15	25	100	0.50 €	50 €
									218€

Average cost of wasted portions without IRINOX **218€** Waste per week
 × **4** Weeks → **872€** Monthly waste
 × **12** Months → **10.464€** Annual waste

REDUCE WEIGHT LOSS

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

WIDE OFFERED RANGE

Wide range of products to meet all your customers' needs

Showcase always full thanks to stocks prepared and stored in advance

Numerous products on hand when needed



PRODUCT AESTHETICS

Visibly fresh in your display, as if just prepared

Beautiful and inviting for customers, with no deterioration

Vibrant colours true to freshly picked foods

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

Services

CHEF NETWORK

The global network of IRINOX chefs is on hand to help you optimise production processes in your kitchen. We offer targeted consulting services to transform IRINOX technology into a precious partner for your daily operations.

SERVICE

A team of Service Managers and installers will be right by your side, providing pre-sales and after-sales support, identifying and implementing the best solution for the needs of your business.



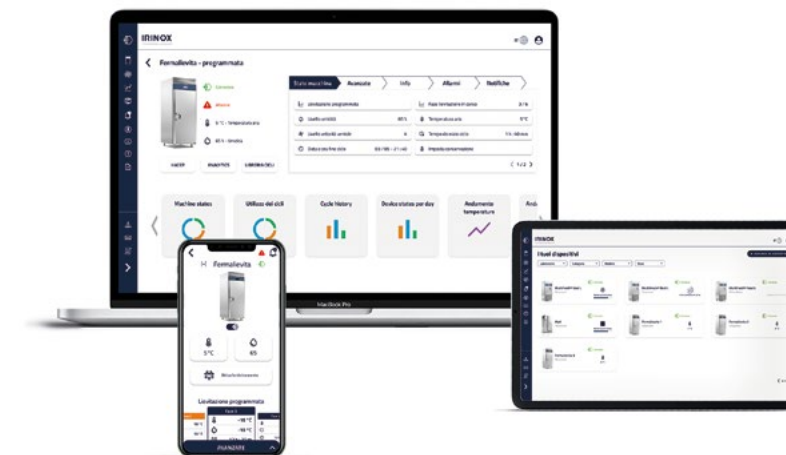
Online Resources

RECIPE BOOK

Discover the applications tested by IRINOX chefs: a great source of inspiration to explore the optimal timings and cycles for various types of foods. You can learn about the many benefits of our technology for your business.

FRESHCLOUD®

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



freshcloud.irinoxprofessional.com

< Available for MultiFresh® Next versions 7.0 and above.

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