





3 TIMES
NUMBER 1

ICY IS THE
MOST COST
EFFECTIVE
IN ITS
CATEGORY

No other product in this category delivers the same performance

You'll immediately appreciate the Irinox technology because it has everything you need, at the lowest price ever. Irinox technology means 3 things:

- 1. food safety:** the blast chilling system is so effective that it prevents the spread of bacteria;
 - 2. unbeatable performance:** unmatched speed and precision of temperatures;
 - 3. shelf life:** Icy preserves the freshness of food and keeps it unchanged.
- Icy means more quality at a lower price.
It makes sense.



ICY IS
THE EASIEST
TO USE

No need for instructions:
Icy is intuitive and quick to
programme if time is short

It is the easiest to learn how to use: it only takes a few seconds to set. The touch screen controls are intuitive and easy to use. The 4 main functions are controlled from the home page, where all other functions are accessed. It takes no more than 3 steps to start the machine. In addition, keys with explanatory icons make the various operations easier to carry out and remember.

Icy is simple, clear and rational; as easy as using your smartphone.

ICY IS
THE FASTEST
IN THE
KITCHEN

It speeds up the blast chilling
process, increasing productivity

Icy is the fastest blast chiller in its category. It blast chills and shock freezes rice, pasta, soups, fish, meat and even ice cream in a short time – 30% less than the time of other blast chiller – and with lower energy consumption, totally preserving the organoleptic properties of food. Icy's rapid cycles enable you to better organize production in the kitchen and optimize staff shifts and food preparation. **Icy pays for itself with the time it saves you.**



ICY MEANS RAPID FRESHNESS FOR YOUR FOOD PRODUCTS

The Irinox blast chiller blast chills and shock freezes food, even boiling hot food just out of the oven. The operating principle of a blast chiller consists of removing heat from food in the quickest way possible. Icy's blast chilling and shock freezing cycles are ultra rapid, preserving the fragrance, texture, colours and nutritional properties of food intact for much longer.



BLAST CHILLING

Icy's blast chilling cycles lower the temperature at the core of the food up to $+3^{\circ}\text{C}$, rapidly going through the high-risk temperature range (from $+40^{\circ}\text{C}$ to $+10^{\circ}\text{C}$) at which bacteria grow fastest and cause natural ageing. Icy has two dedicated blast chilling cycles: **delicate $+3^{\circ}\text{C}$** , suitable for the most delicate products such as mousse, crèmes, fish, rice, vegetables and low density food in general; and **strong $+3^{\circ}\text{C}$** , suitable for fatty, thick or packaged products such as meat, soups and sauces.



SHOCK FREEZING

Icy's shock freezing cycles transform the moisture in food into micro-crystals, preserving its texture and quality for much longer. Icy has 2 shock freezing cycles: **delicate -18°C** divided into two stages (one at positive and one at negative temperature), suitable for baked leavened products or bread; **strong -18°C** rapidly deep freezes medium-large cuts to -18°C at the core, with air temperature reaching -40°C . Also ideal for stabilizing the structure of ice cream.

ICY MEANS DESIGN AND TECHNOLOGY IN EVERY DETAIL

Designed by a team of designers, Icy is distinguished by top quality construction details, revealing the renowned technological quality of Irinox blast chillers. To guarantee the best performance and utmost efficiency, Icy features **IrinoxBalanceSystem®: the main refrigeration circuit components** (compressor, evaporator, condenser and fans) are perfectly sized, ensuring well-balanced ventilation and humidity inside the chamber, fundamental for preserving the structure of food and therefore its organoleptic properties. Icy meets its stated productivity and is always efficient, even at full capacity. It is fitted with **Multi Rack®, the patented adjustable tray holder** that doubles the number of trays for each model. The distance between trays is easily adjusted so that air distribution is improved and the temperature is uniform on all levels.



CAPACITY

CATERING ARRANGEMENT

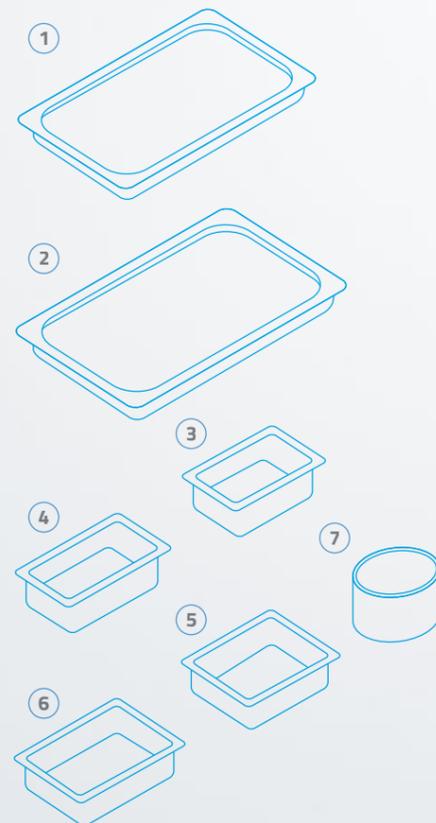
1	GN1/1 Trays	4 to 8	>	ICY S
		9 to 18	>	ICY M
		13 to 27	>	ICY L

CONFECTIONERY ARRANGEMENT

2	600x400 Trays	4 to 8	>	ICY S
		9 to 18	>	ICY M
		13 to 27	>	ICY L

ICE CREAM ARRANGEMENT

		h 120	h 150		
3	330x165 containers	6	6	>	ICY S
		15	12	>	ICY M
		24	18	>	ICY L
4	360x165 containers	6	6	>	ICY S
		15	12	>	ICY M
		24	18	>	ICY L
5	330x250 containers	4	4	>	ICY S
		10	8	>	ICY M
		16	12	>	ICY L
6	360x250 containers	4	4	>	ICY S
		10	8	>	ICY M
		16	12	>	ICY L
7	Tubs ø 200 h 250	5		>	ICY S
		10		>	ICY M
		20		>	ICY L



Icy comes with a colour touch screen display with intuitive icons that **let the operator start the blast chilling or shock freezing cycle in just three steps**. In just a few seconds Icy detects whether the probe is present, activating the manual or automatic mode: in the manual mode blast chilling and shock freezing take place in the set time, whereas in the automatic mode the blast chiller **will use the probe to run the cycle and constantly read the core temperature of the product**. Icy lets you change both temperature and ventilation inside the chamber and download every day's work cycles through the Usb port, and it has a dedicated thawing cycle.



ICY CHILLS 2 KG OF STEAMED VEGETABLES IN JUST 19 MINUTES!*

Icy chills vegetables
50% faster

WHY CHILL VEGETABLES WITH ICY?

- > freezes raw fish at -20°C for 24 hours, eliminating the risk of Anisakis.
- > delicately freezes freshly cooked fish, transforming the liquid it contains into micro crystals to maintain consistency and quality when thawed.
- > you can prepare fish for your menu, for example twice a week, and regenerate it quickly to order, wasting nothing.

* tests performed in the Irinox laboratories on steamed vegetables in GN 1/1 trays.



ICY CHILLS 2 KG OF BOILING HOT RICE IN JUST OVER AN HOUR!*

Icy chills rice
10% faster

WHY CHILL RICE WITH ICY?

- > stops cooking and keeps the grains of rice separate at the right consistency.
- > helps you prepare risottos: pre-cook the rice for 7/8 min., chill and hold it. Finish cooking in a few minutes to order.
- > preserves the starch and flavour of the rice perfectly.
- > you can cook larger quantities of rice, chill it and keep it at $+3^{\circ}\text{C}$ for 6 days, then use it as and when required in different recipes.

* tests performed in the Irinox laboratories on steamed rice in GN 1/1 trays.



ICY FREEZES 1 KG OF FISH AU GRATIN IN LESS THAN AN HOUR!*

Icy freezes fish 30% faster

WHY FREEZE FISH WITH ICY?

- > freezes raw fish at -20°C for 24 hours, eliminating the risk of Anisakis.
- > delicately freezes freshly cooked fish, transforming the liquid it contains into micro crystals to maintain consistency and quality when thawed.
- > you can prepare fish for your menu, for example twice a week, and regenerate it quickly to order, wasting nothing.

* tests performed in the Irinox laboratories on plaice fillets stuffed and cooked au gratin in GN 1/1 trays.

THE RANGE



ICY S

Yield per cycle

⊗ 18 kg ⊕ 15 kg

Tray capacity nr.

- ⊖ 65 cm > 4 (GN 1/1)
- ⊖ 60 cm > 4 (600x400 mm)
- ⊖ 40 cm > 5 (GN 1/1 o 600x400 mm)
- ⊖ 20 cm > 8 (GN /1/1 o 600x400 mm)

Dimensions 765x804x895 mm

Ⓜ 1,3 kW Ⓜ 6,2 A Ⓜ 230V-50Hz (1N+PE)



ICY M

Yield per cycle

⊗ 38 kg ⊕ 35 kg

Tray capacity nr.

- ⊖ 65 cm > 9 (GN 1/1)
- ⊖ 60 cm > 9 (600x400 mm)
- ⊖ 40 cm > 12 (GN 1/1 o 600x400 mm)
- ⊖ 20 cm > 18 (GN /1/1 o 600x400 mm)

Dimensions 765x884x1568 mm

Ⓜ 2,7 kW Ⓜ 4,4 A Ⓜ 400V-50Hz (3N+PE)



ICY L

Yield per cycle

⊗ 50 kg ⊕ 45 kg

Tray capacity nr.

- ⊖ 65 cm > 13 (GN 1/1)
- ⊖ 60 cm > 13 (600x400 mm)
- ⊖ 40 cm > 18 (GN 1/1 o 600x400 mm)
- ⊖ 20 cm > 27 (GN /1/1 o 600x400 mm)

Dimensions 765x884x1944 mm

Ⓜ 4,1 kW Ⓜ 7,0 A Ⓜ 400V-50Hz (3N+PE)

TRAY

⊖ tray height

YIELD IN KG

⊗ from +90 to +3°C

⊕ from +90 to -18°C

ELECTRICAL DATA

Ⓜ max absorbed power

Ⓜ max absorbed current

Ⓜ voltage

DIMENSIONS

width x depth x height

Contain fluorinated greenhouse gases regulated by the Kyoto protocol.

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