



dynamic fresh system[®]

Freshness
that lasts!



Guaranteed quality:
top freshness outcomes, always

dynamic fresh system®

dynamic fresh system® by Irinox is the revolutionary process that, thanks to Irinox technology, preserves the original freshness and flavour of your food over time.

dynamic fresh system® lets you do your best work!

dynamic fresh system® offers your customers the best of the simplest, freshest flavours, whether you're serving à la carte or a catering.

A harmonious working environment, satisfied customers thrilled by a menu which meets their highest expectations, a dining experience to enjoy and share with friends...

With **dynamic fresh system®** you can preserve the freshness and quality of the food you prepare. You can prepare every dish to perfection in a few minutes.



First class honours...

top marks every time!

Every meal requires different preparation times. These need to be taken into account when trying to keep delivery times down.

dynamic fresh system®

With Irinox technology you always know you can deliver your best with every meal.



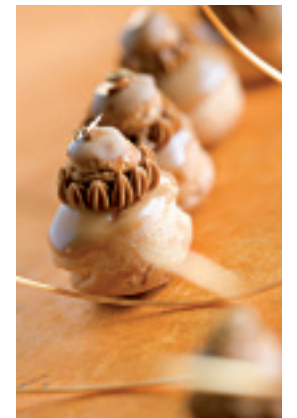
Fresh pasta, oven baked pasta, gnocchi and "risotto al dente" the true taste of a good home-made first course, unique traditional flavours, delicate fillings, the texture of fresh pasta and fragrant sauces. Every ingredient is at its best thanks to the **dynamic fresh system®**'s ability to provide the **right balance of refrigeration and ventilation**.



Fish, braised meats, roasts, game, roast beef... different preparation times and processes, served on demand, at their absolute best, in just a few minutes. Even the most delicate meat and fish are rich and moist, with that just cooked feel, thanks to the **dynamic fresh system®**'s **internal product moisture-control** no more dry, stringy meat.



Cooked vegetables: all the structural compactness of produce that has been cooked just right. Really taste the different flavours of each different vegetable. Marvel at the bright, fresh appearance. With the **dynamic fresh system®** not only do **vegetables not oxidize**, they also **retain their bright colours**. Enjoy a healthy meal **rich in all the right vitamins and minerals** (previously lost through evaporation).



Desserts: a wealth of new combinations for the last course on a satisfying menu. Your fussiest customer will never forget you. Express yourself!

time and management: the most

important ingredients in my work

dynamic fresh system®

Prepare food in advance,
without worrying about when it
has to be served.
Thanks to the **dynamic fresh system®**
you no longer need to repeatedly
prepare the same food day after
day.

It's up to you to choose the
right time, whether it be in
the morning, after hours or
even days in advance.
By increasing the quantity of
food you prepare you
optimize your use of time and
systems, spreading your
workload over the week. No
more high costs for casual
and overtime labour.

You're in control. During meal
times you can spend time in
the dining room looking after
your customers. You will even
be able to easily manage daily
and holiday peaks.



...discover the joy of cooking while providing a wider choice.
...do your best work and have time for a smile!

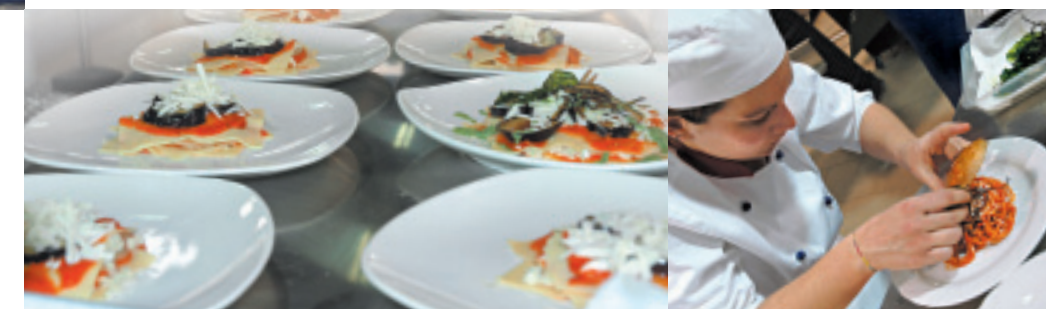
the intelligent way to work

... focusing on profits

dynamic fresh system[®]

Irinox technology lets you prepare food well in advance of when you need to serve it. You have much more time to spend preparing ready-made meals using guaranteed fresh high quality produce.

You can plan your work in the kitchen and make the most of the available time. Whether you're preparing 10, 20, 60, 1000 or more meals ... all your meals will be served as fresh as fresh can be.



Boost profits immediately *

	Minimum profit increase per month	Minimum profit increase per year (11 months)
50 Meals	€ 2'450,00	€ 26'950,00
100 Meals	€ 4'150,00	€ 45'650,00
200 Meals	€ 6'400,00	€ 70'400,00

* 9 out of 10 people achieve these outcomes in the first month.

Increase profits: a simple calculation

- 30-40% time saving thanks to improved work efficiencies, optimized time and resources;
- 5-7% extra portions thanks to reduced weight loss (from reduced evaporation);
- 10-15% primary materials cost reduction and elimination of waste;
- 10% nett profit increase: no more unsold or waste product;
- 10% energy savings by operating equipment at full capacity.

Work smarter and boost profits! ...see the difference!

dynamic fresh system®

Turning words into deeds.
Experience the genuine
advantages of using the
dynamic fresh system® and
discover the key to long-
lasting success.

- We offer short introductory kitchen seminars on the **dynamic fresh system®**.
- Trial the **dynamic fresh system®** with our experts at your restaurant or in one of our special centres.
- Study every aspect in detail.
- Visit and compare similar operations successfully using the **dynamic fresh system®**.

Top quality and freshness-always

- retain structure and texture
- maintain internal moisture
- food colour stays bright
- retain vitamins and nutrients
- retain original distinctive fragrance, taste and flavour
- haccp hygiene and safety compliant

Reduced operating costs

- increased productivity
- better management of time and processing
- optimize use of staff time
- no more unsold products
- more portions thanks to reduced weight loss

Service quality

- greater menu variety always on hand
- more time for food preparation
- faster service
- stress-free work





IRINOX spa
Via Madonna di Loreto 6/B
31010 Corbanese di Tarzo (TV) Italy
Tel. +39 0438 5844
Fax +39 0438 5843
irinox@irinox.com - www.irinox.com

dynamic fresh system®

IRINOX Australia PTY LTD
8 Mohr St. - Tullamarine 3043
Vic Australia
Tel. +61 03 83361011
Fax +61 03 93345344
sales@irinox.com.au

IRINOX Roma
Via delle Alzavole, 47/49
c/o Centro Commerciale Torrema
00169 Roma Italy
Tel. +39 06 265999
Fax +39 06 23279413
roma@irinox.com

IRINOX USA
31 Memorial Drive, Suite 203/B
Avon, MA 02322 USA
Tel. +1 508 436 6484
Fax +1 508 436 6483
irinox.usa@irinox.com

IRINOX Nord-Ovest
Borgo S. Martino, 3
12060 Pocapaglia (CN) Italy
Tel. +39 0172 418902
Fax +39 0172 430255
cuneo@irinox.com

IRINOX Milano
Corso Sempione, 262
SS 33 del Sempione
20028 S. Vittore Olona (MI) Italy
Tel. +39 0331 517672
Fax +39 0331 424700
milano@irinox.com

