



A W H O L E N E W L I F E !

series
HC

iRiNOX®
dynamic fresh system®

Freshness that lasts!



Dynamix Fresh System® by Irinox is the revolutionary system that preserves freshness and fragrance in your food over time.

The cold is the oldest method for storing food in a healthy, natural way. With Dynamix Fresh System®, professionals in the food industry nowadays can arrange their work in the kitchen so that it is easier and more profitable, with a guarantee of consistent high quality.

The Irinox HC range, now bigger than ever, ensures the highest standards of quality and is at home at every stage of the food production process.

- ★ Restaurants
- ★ Delicatessens
- ★ Airport Catering
- ★ Confectionery
- ★ Frozen Foods Productions
- ★ Hospitals
- ★ Food Industry
- ★ Catering
- ★ Rest Homes
- ★ Ice cream parlours
- ★ Bakeries

IRINOX®



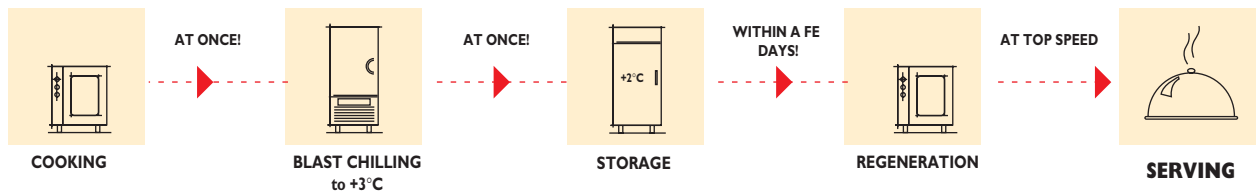
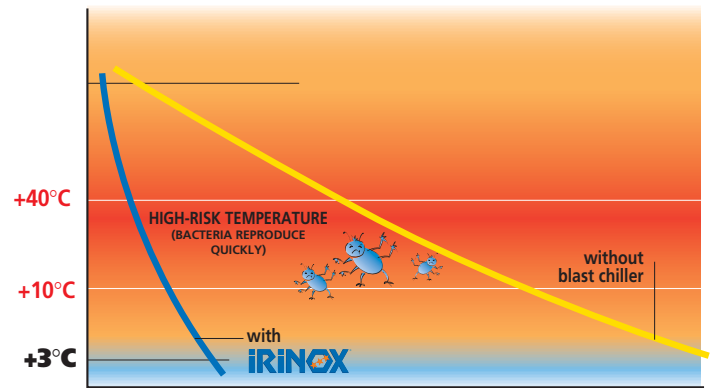


Blast chilling

(from any temperature to +3°C)

The quality and fragrance of any cooked food quickly drops away due to the natural reduction in moisture from evaporation. Only a rapid reduction in temperature down to the core of the product, immediately after cooking, will stop evaporation and preserve internal moisture. Rapid temperature reduction also quickly halts naturally occurring bacterial growth, the main cause of food ageing which happens exponentially between 70°C and 10°C.

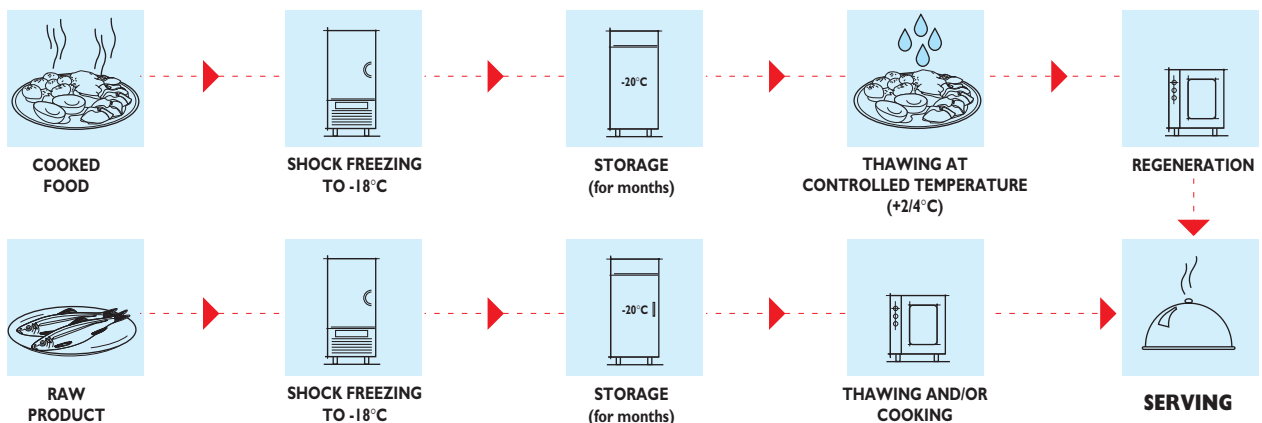
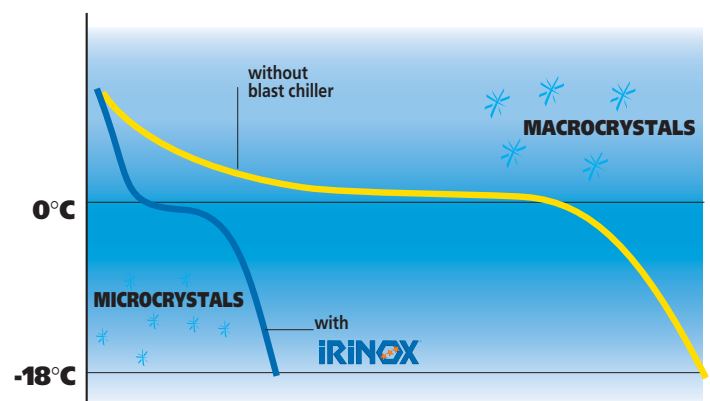
With Irinox this high risk temperature range is crossed very quickly, a temperature of +3 at the core being achieved in very little time (90 minutes max.) thus preserving quality, fragrance, colour, aroma and tripling shelf life. Finally, freshness that lasts!



Shock freezing

(from any temperature to -18°C)

For storage over the medium-long term, food has to be shock frozen (to -18°C or below). Freezing means converting the water in food contain into crystals. Thanks to the very high speed at which low temperature penetrates the food, with a core temperature of -18°C obtained in a short time, the Irinox shock freezer guarantees the formation of small crystals (microcrystals) that do not damage the product in any way. Uncooked raw materials, semi-processed food and cooked food (≥ 90°C) can now be treated safely. When the food is thawed no loss of liquids, consistency, weight or fragrance will be lost, and all its initial qualities will remain, perfect and unchanged.



The Benefits

Dynamic Fresh System® by IRINOX ensures countless benefits and lets you **increase your earnings**.

Top quality dishes at any time, meaning satisfied customers, a satisfied chef ... and a satisfied owner!



High quality



Less wastage

Less food waste because blast chilled and/or shock frozen food conserves its qualities for longer.

Better organisation of your work, because you can prepare and cook foods at your convenience, regardless of serving times.



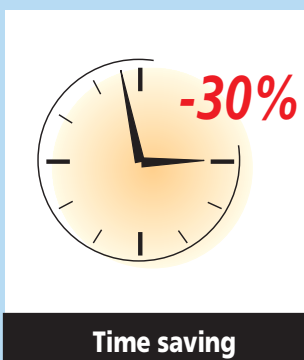
Better organisation



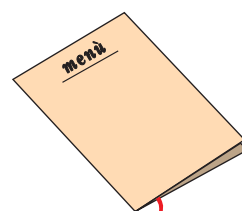
Better Purchasing

Better purchasing of larger amounts, when food is less expensive or in season, generating bottom line profits.

Time savings of up to 30% because you can prepare for several days ahead.



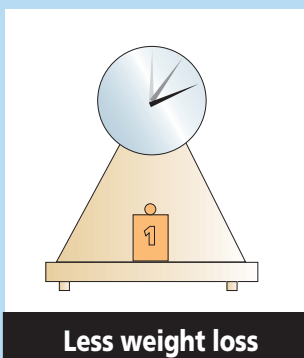
Time saving



Broader Menu

A broader menu, always available and of excellent quality, with no risks!

Less weight loss because the product does not lose moisture by evaporation.



Less weight loss

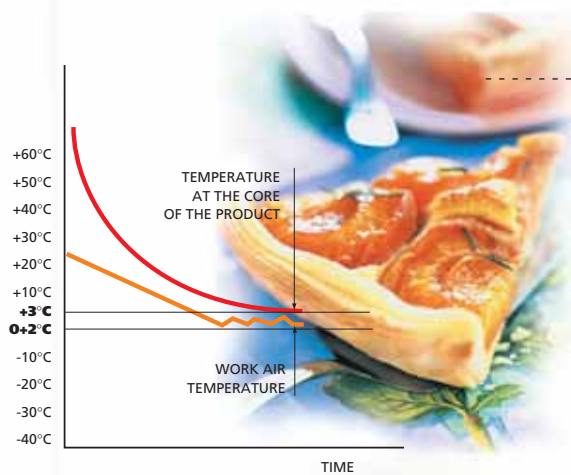


Food safety

Food safety of all the products served because they were handled in compliance with the HACCP Guidelines.



Work cycles

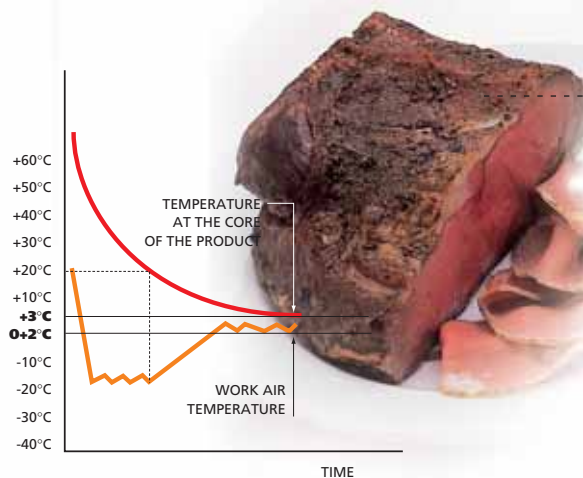


Soft chill → +3°C

Ideal for "delicate", light, thin products or small piece sizes, such as vegetables, rice, creams, sweets, fish products and fried foods.

"Soft" chilling makes the food temperature lower quickly, but extremely delicately so as not to damage the outside of the food.

This is the ideal cycle to chill any food quickly but delicately, even in haute cuisine.

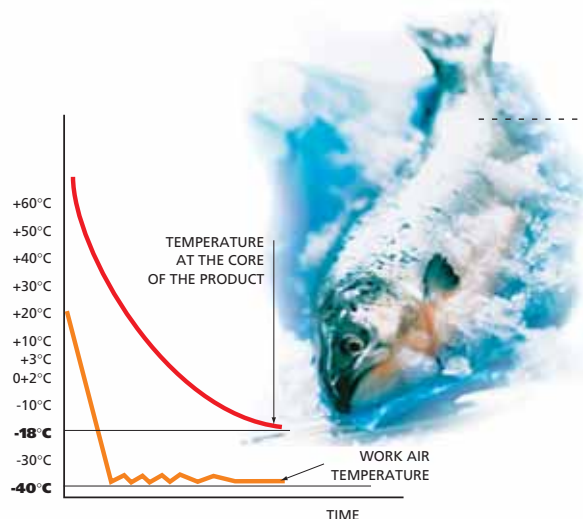


Hard chill → +3°C

Ideal for "dense" products and products with a high fat content, in large pieces or anyhow typically more difficult to chill.

Suited for packaged food, too, such as vacuum-packed products.

Skilful chilling control means that the end temperature of 3°C is reached at the core of the product, but here, too, with no danger of freezing and damaging the product, not even on its surface.



Shock freeze → -18°C

This cycle is recommended when you want to store foods for several weeks or months, at temperatures below -18°C. Freezers are suited for storing ready-frozen foods, but not for freezing them!

During shock freezing, the liquids contained in the foodstuff are transformed into microcrystals that do not harm the tissue structure. When the foodstuffs are used, and therefore thawed, their quality will be excellent.

It is especially suited for all semi-processed foods and raw materials (especially seasonal ones).



Technical qualities

CORE PROBE

The core probe monitors temperature deep inside the food. In the HCM/HCC model the food probe is heated so that at the end of the cycle it can be easily extracted from shock-frozen food. With the magnetic attachment, the door can be easily cleaned.

PROBE-HOLDER FOR LIQUIDS

Designed for perfectly placing the product core probe in liquids (optional).

VACUUM CORE PROBE

For reliable temperature control at the core of vacuum-packed products (optional).

PORTABLE OR BUILT-IN PRINTER

For printing out the times and temperatures of the cycles performed (optional). A single printer can be used to read off and print out the data of several machines.

ROUNDED CORNERS

For perfect air flow and top hygiene.

IRINOX® AERODYNAMIC SYSTEM with indirect flow

assuring uniform temperature and high throughput, thanks to the use of special fans

EASILY ACCESSIBLE EVAPORATOR

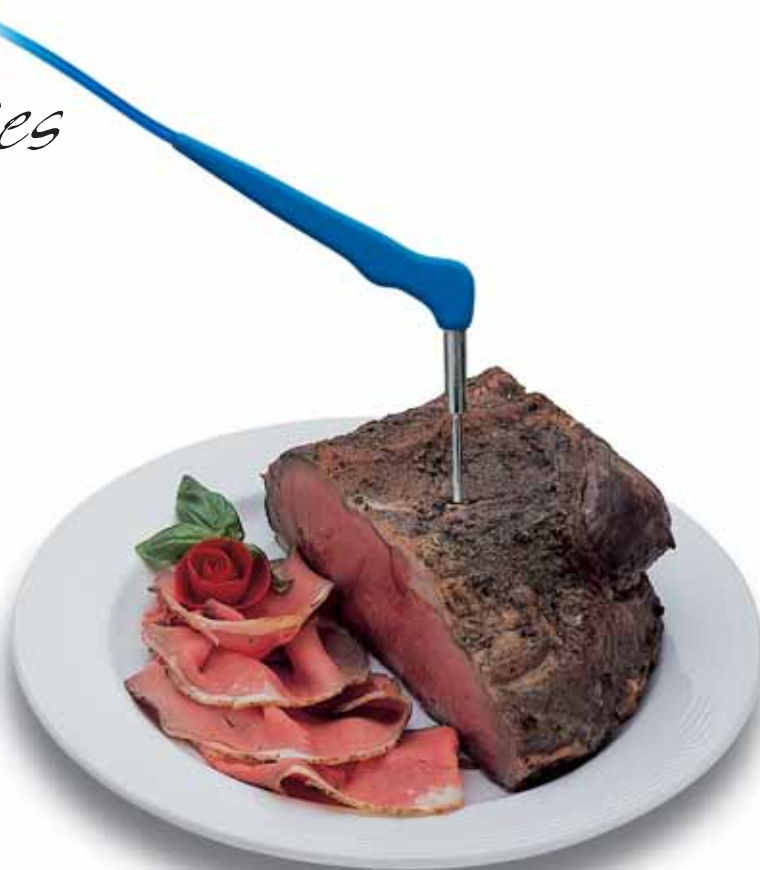
for total cleanliness

U.V. STERILIZATION

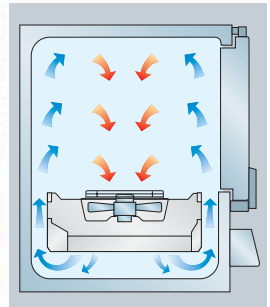
For sanitising the working chamber and kitchen utensils

DATA MANAGEMENT SOFTWARE

The data saved can be transferred to a PC and processed using the IRINOX DATAVISION software (optional)



IRINOX®



The range



HC 51.20

Yield (kg per cycle)

HCR (from +90°C to +3°C) 20

HCM (from +90°C to +3°C) 20
(from +90°C to -18°C) 12

Capacity in trays N°5 x GN1/1

Dimensions:

width mm 710
depth mm 700
height mm 850

Voltage 230V-1Ph 50Hz

Total rating

HCR Watt 1300

HCM Watt 1300

Cabinet weight* kg 130



HC 101.35

Yield (kg per cycle)

HCR (from +90°C to +3°C) 35

HCM (from +90°C to +3°C) 35
(from +90°C to -18°C) 20

Capacity in trays N°10 x GN1/1

Dimensions:

width mm 780
depth mm 800
height mm 1500

Voltage 400V-3N 50Hz

Total rating

HCR Watt 2200

HCM Watt 3000

Cabinet weight* kg 240



HC 141.50

Yield (kg per cycle)

HCR (from +90°C to +3°C) 50

HCM (from +90°C to +3°C) 50
(from +90°C to -18°C) 30

Capacity in trays N°14 x GN1/1

Dimensions:

width mm 780
depth mm 906
height mm 1900

Voltage 400V-3N 50Hz

Total rating

HCR Watt 3100

HCM Watt 3700

Cabinet weight* kg 300



HC 142.70

Yield (kg per cycle)

HCR (from +90°C to +3°C) 70

HCM (from +90°C to +3°C) 70
(from +90°C to -18°C) 55

Capacity in trays N°14 x GN2/1

Dimensions:

width mm 840
depth mm 1020
height mm 1900

Voltage 400V-3N 50Hz

Total rating **

HCR Watt 3700

HCM Watt 5400

Cabinet weight* kg 365

* weight with packaging.

**total output: cabinet + condensing unit.

HCR = BLAST CHILLER

HCM = BLAST CHILLER + SHOCK FREEZER

HCC = SHOCK FREEZER

All rights of technical modifications reserved.



HC 102.70

Yield (kg per cycle)

HCR (from +90°C to +3°C) 70

HCM (from +90°C to +3°C) 70
(from +90°C to -18°C) 55

Capacity in trays N°10 x GN2/1

Dimensions:

width mm 1300
depth mm 1280
height mm 1970

Voltage 400V-3N 50Hz

Total rating **

HCR Watt 3800

HCM Watt 5500

Cabinet weight* kg 550



HC 122.100

Yield (kg per cycle)

HCR (from +90°C to +3°C) 100

HCM (from +90°C to +3°C) 100
(from +90°C to -18°C) 60

HCC (from +90°C to -18°C) 90

Capacity in trays N°12 x GN2/1

Dimensions:

width mm 1300
depth mm 1280
height mm 1500

Voltage 400V-3N 50Hz

Total rating **

HCR Watt 4800

HCM Watt 8000

HCC Watt 9700

Cabinet weight* kg 410

Weight of remote unit

HCR kg 230

HCM kg 270

HCC kg 345



HC 201.100*

Yield (kg per cycle)

HCR (from +90°C to +3°C) 100

HCM (from +90°C to +3°C) 100
(from +90°C to -18°C) 60

HCC (from +90°C to -18°C) 90

Capacity 1 trolley N°20 x GN1/1

Dimensions:

width mm 1090
depth mm 1225
depth mm 2470

Voltage 400V-3N 50Hz

Total rating **

HCR Watt 5500

HCM Watt 8700

HCC Watt 10400

Cabinet weight* kg 440

Weight of remote unit

HCR kg 230

HCM kg 270

HCC kg 345



HC 202.100*

Yield (kg per cycle)

HCR (from +90°C to +3°C) 100

HCM (from +90°C to +3°C) 100
(from +90°C to -18°C) 60

HCC (from +90°C to -18°C) 90

Capacity 1 trolley - N°20 x GN2/1

Dimensions:

width mm 1450
depth mm 1220
depth mm 2470

Voltage 400V-3N 50Hz

Total rating **

HCR Watt 5500
HCM Watt 8700
HCC Watt 10400

Cabinet weight* kg 530

Weight of remote unit

HCR kg 230
HCM kg 270
HCC kg 345

HC 202.150*

Yield (kg per cycle)

HCR (from +90°C to +3°C) 150

HCM (from +90°C to +3°C) 150
(from +90°C to -18°C) 100

HCC (from +90°C to -18°C) 130

Capacity 1 trolley - N°20 x GN2/1

Dimensions:

width mm 1450
depth mm 1220
depth mm 2470

Voltage 400V-3N 50Hz

Total rating **

HCR Watt 10300
HCM Watt 14500
HCC Watt 19000

Cabinet weight* kg 530

Weight of remote unit

HCR kg 360
HCM kg 400
HCC kg 490

HC 202.250*

Yield (kg per cycle)

HCR (from +90°C to +3°C) 250

HCM (from +90°C to +3°C) 250
(from +90°C to -18°C) 130

HCC (from +90°C to -18°C) 170

Capacity 1 trolley - N°20 x GN2/1

Dimensions:

width mm 1600
depth mm 1410
depth mm 2470

Voltage 400V-3N 50Hz

Total rating **

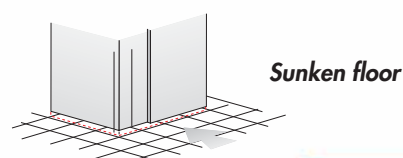
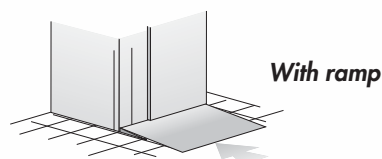
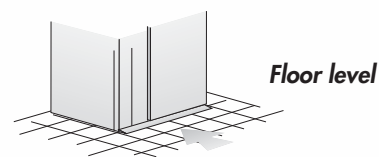
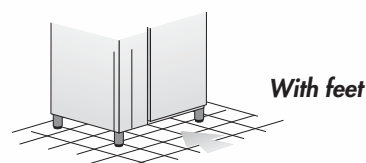
HCR Watt 12000
HCM Watt 19000
HCC Watt 25700

Cabinet weight* kg 650

Weight of remote unit

HCR kg 400
HCM kg 490
HCC kg 550

* Versions iRiNOX®



Special Blast Chillers



Special models with multiple trolleys for handling large quantities per cycle.

HC 202.300

Yield (kg per cycle)	
HCR (from +90°C to +3°C)	300
HCM (from +90°C to +3°C) (from +90°C to -18°C)	300 160
HCC	ON REQUEST
Capacity	1 trolley
Dimensions:	
width	mm 1880
depth	mm 1610
height	mm 2480
Cabinet weight*	kg 700

HC 402.300

Yield (kg per cycle)	
HCR (from +90°C to +3°C)	300
HCM (from +90°C to +3°C) (from +90°C to -18°C)	300 200
HCC	ON REQUEST
Capacity	2 trolleys N°40 x GN2/1
Dimensions:	
width	mm 1600
depth	mm 2800
height	mm 2320
Cabinet weight*	kg 1000

HC 402.500

Yield (kg per cycle)	
HCR (from +90°C to +3°C)	500
HCM (from +90°C to +3°C) (from +90°C to -18°C)	500 260
HCC	ON REQUEST
Capacity	2 trolleys N°40 x GN2/1
Dimensions:	
width	mm 1600
depth	mm 2800
height	mm 2320
Cabinet weight*	kg 1150

HC 602.450

Yield (kg per cycle)	
HCR (from +90°C to +3°C)	450
HCM (from +90°C to +3°C) (from +90°C to -18°C)	450 300
HCC	ON REQUEST
Capacity	3 trolleys N°60 x GN2/1
Dimensions:	
width	mm 1600
depth	mm 4050
height	mm 2320
Cabinet weight*	kg 1450

HC 602.750

Yield (kg per cycle)	
HCR (from +90°C to +3°C)	750
HCM (from +90°C to +3°C) (from +90°C to -18°C)	750 370
HCC	ON REQUEST
Capacity	3 trolleys N°60 x GN2/1
Dimensions:	
width	mm 1600
depth	mm 4050
height	mm 2320
Cabinet weight*	kg 1600

For outputs higher than those stated above,
IRINOX builds special installations, with continuous handling systems too.

**IRINOX S.p.A.**

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