

IRINOX

The Freshness Company®



Multi-Function Blast Chiller / Shock Freezer

The Combi Oven of the Blast Chiller World

PRODUCT FEATURES / BENEFITS

- Chill, Freeze, Hold, Pasteurise, Prove, Thaw, Cook, Defrost & much more!
- Fully programmable
- Various Sizes Available from single door to full rooms
- Perfect for Gastronomy, Patisserie, Chocolate, Bakery & Gelato
- Best in class performance, can operate down to -40 C in the chamber
- Touch screen control



GENERAL CATERING
SOLUTIONS

FOR MORE INFORMATION ON THE IRINOX RANGE CONTACT :

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