

IRINOX

The Freshness Company®



Irinox Holding Cabinets

Holding Cabinets Ensuring Food Preservation At Correct Temperatures & Humidity



PRODUCT FEATURES / BENEFITS

- Units designed for Hospitality, Patisserie, Chocolate & Ice Cream/Gelato
- Flexible – can run at various temperatures, positive & negative
- Precision – accurate temperature and humidity control
- Delicate – controlled air distribution never too aggressive
- Available in solid and glass door



GENERAL CATERING
SOLUTIONS

FOR MORE INFORMATION ON THE IRINOX RANGE CONTACT :

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