



THE LATEST IN RAPID CHILLING!

**LOGIK**<sup>®</sup>  
chill

**iRiNOX**<sup>®</sup>



*The intelligent  
system  
that makes  
life easier!*



- *Safe*
  - *Quick*
  - *Flexible*
  - *Intelligent*
  - *Easy*
- it's .....*





## *the blast chiller system*

Refrigeration is the oldest method of storing foods in a natural, healthy way.

Thanks to Irinox's innovative rapid chilling technology, today's professional chef can organise his work even more simply and profitably, while guaranteeing that the quality will be protected, all the while surpassing HACCP guidelines for food safety.

The Irinox blast chiller will become the heart of your whole kitchen!

It will help you to create a modern, creative, professional working system, **leading to quality and profits.**



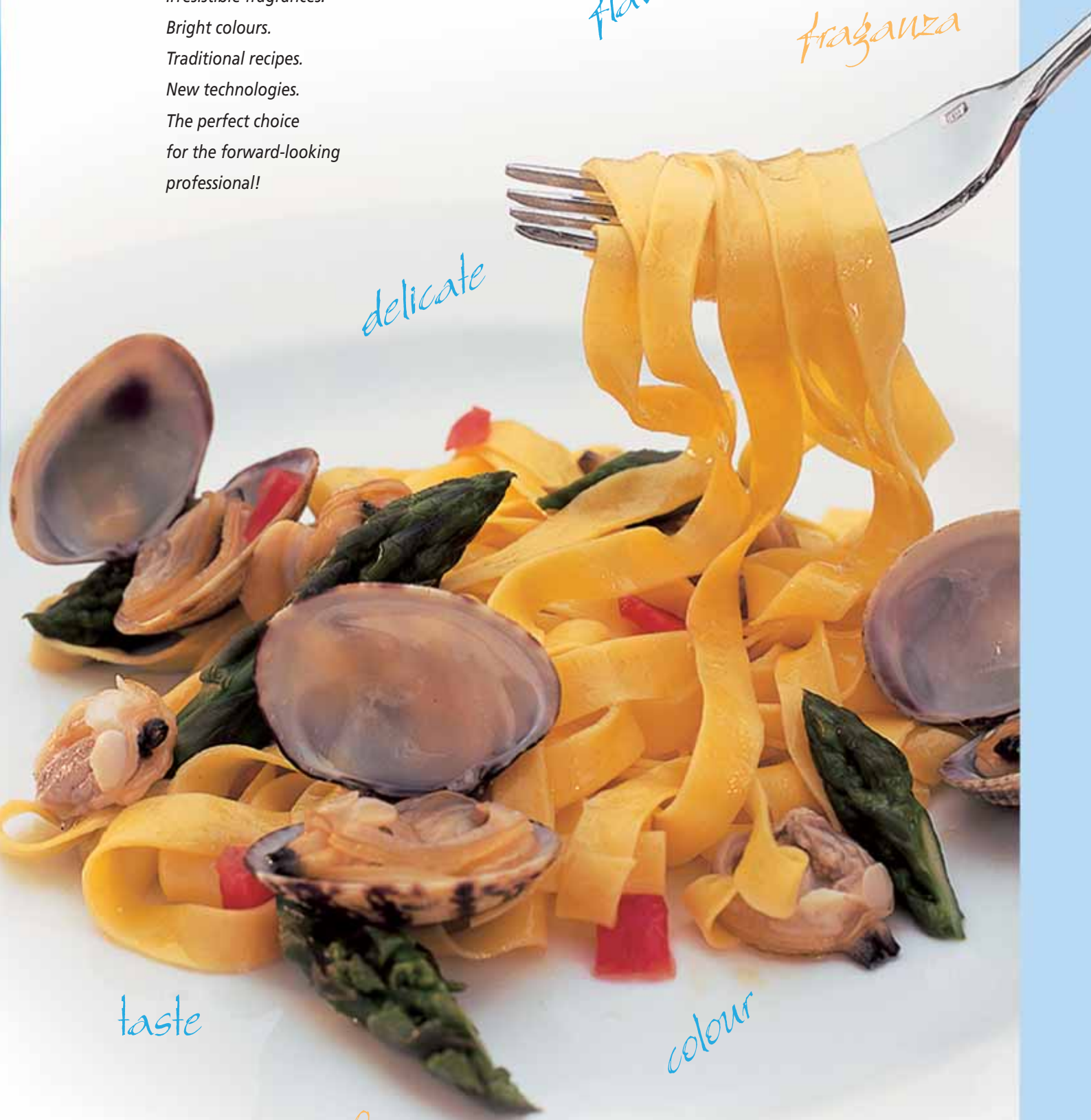
**IRINOX**

Delicate flavours.  
Irresistible fragrances.  
Bright colours.  
Traditional recipes.  
New technologies.  
The perfect choice  
for the forward-looking  
professional!

*flavour*

*fragranza*

*delicate*

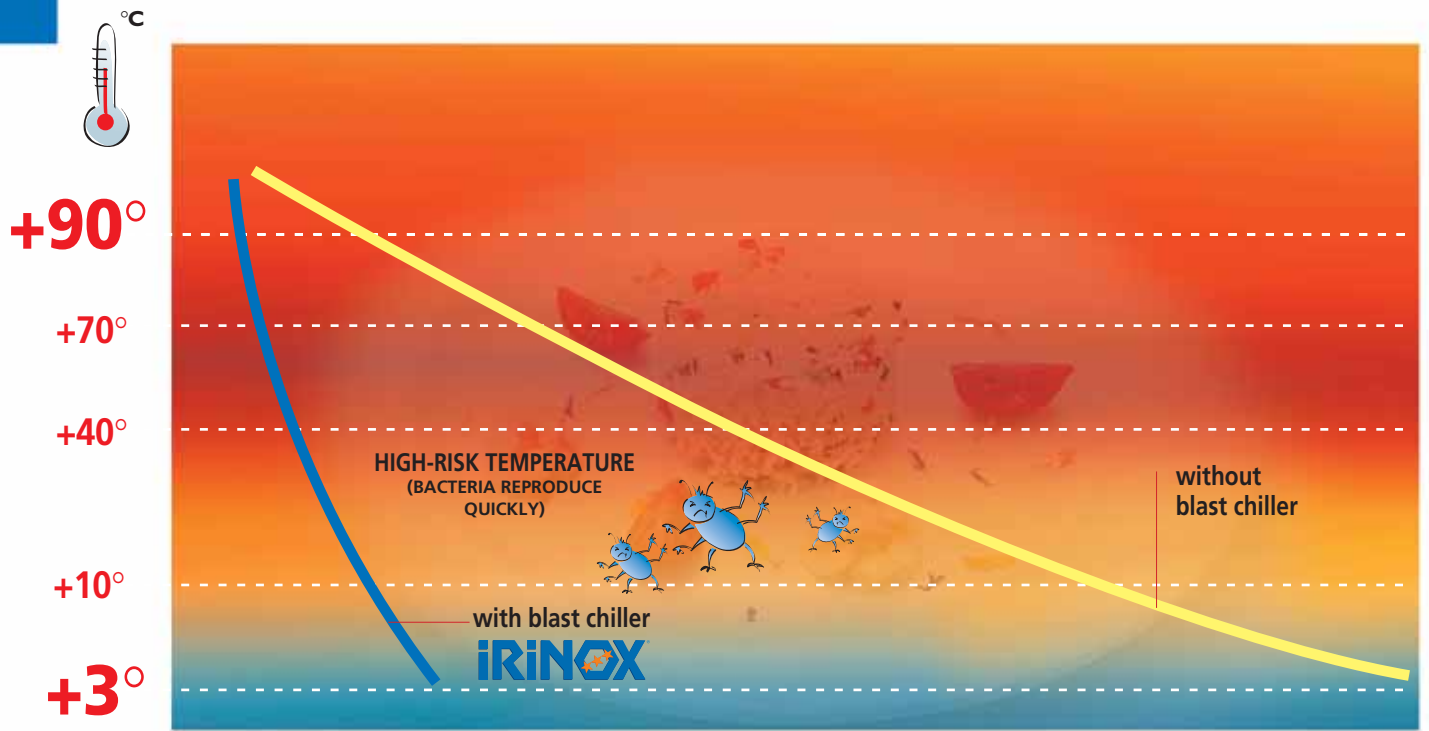


*taste*

*colour*

*profumo*

*sapore*

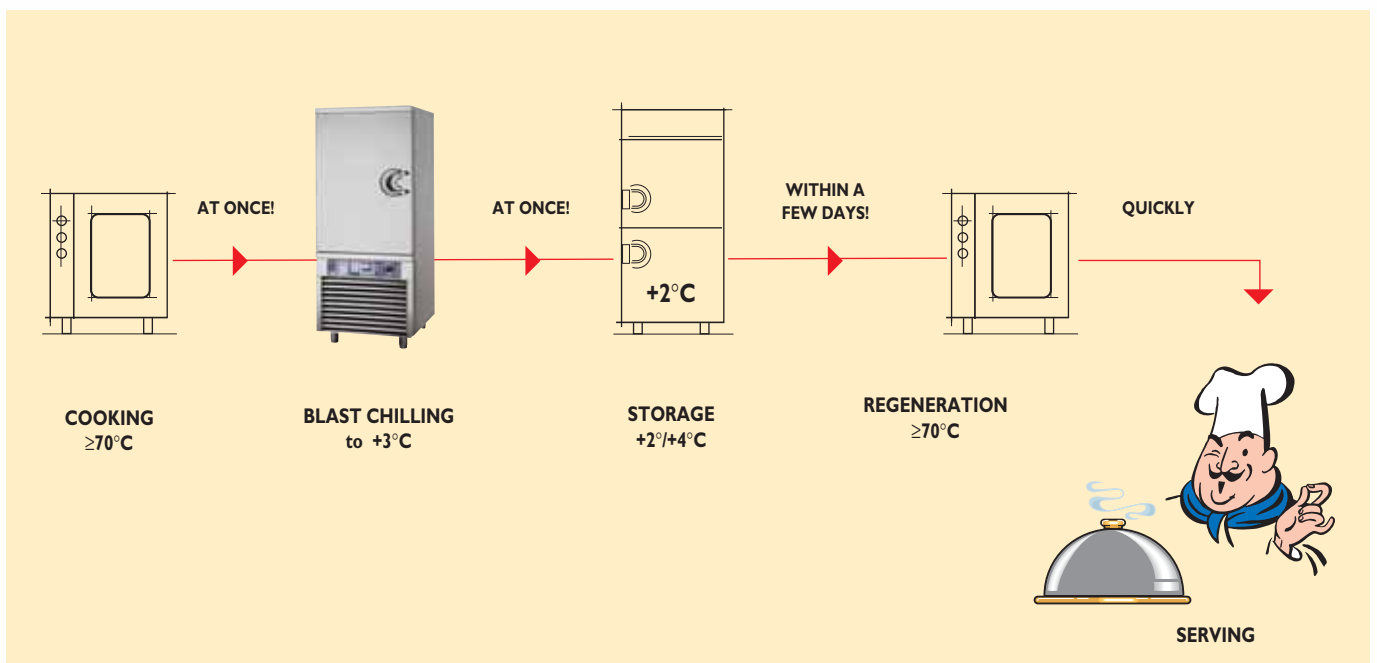


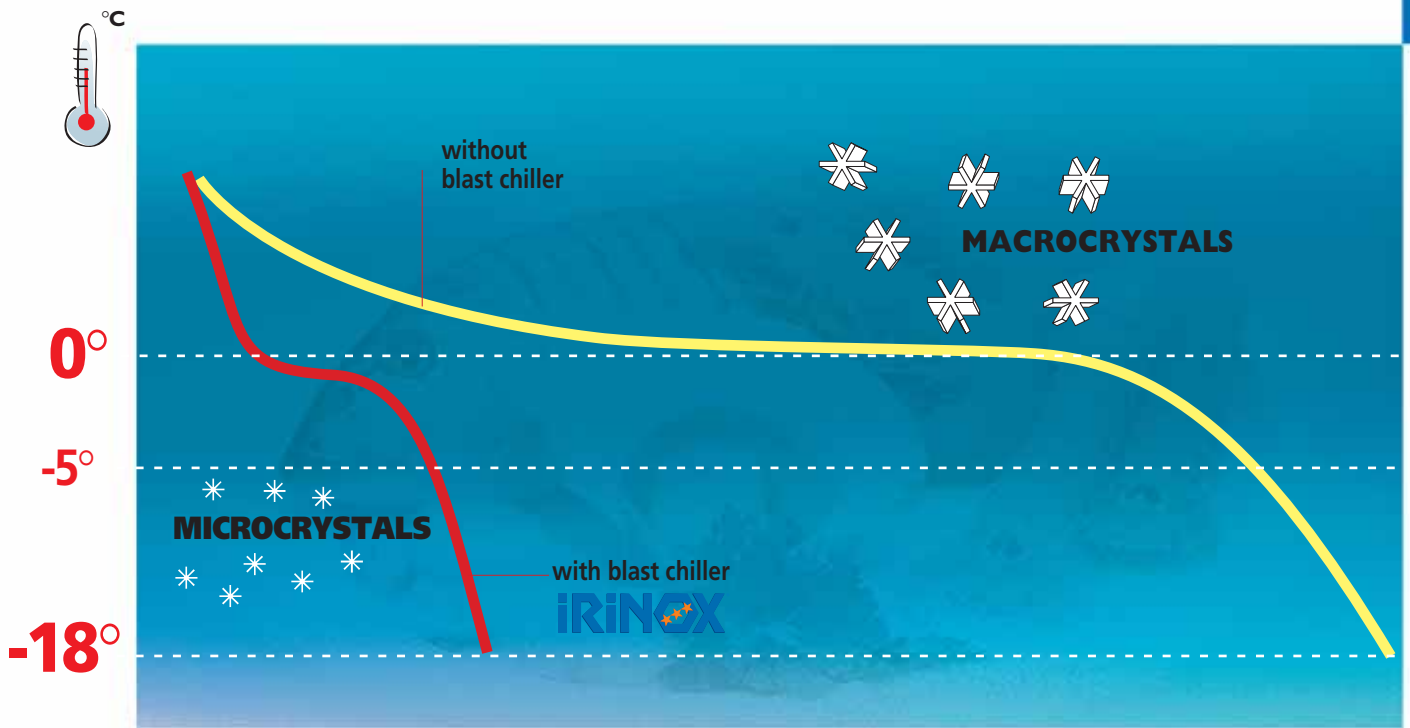
# Blast chilling

+90°/3°C

All cooked foods rapidly lose their quality and aroma if they are not served promptly. Only the rapid reduction of the temperature at the product's core allows its initial characteristics to be maintained. Natural bacteria growth, the main reason why foods become stale, takes place at an exponential rate between +70°C and +10°C. The Irinox blast chiller gets foods through this high-risk temperature band at top speed, cooling the core of the product to +3°C in no more than 90 minutes. This conserves foods' quality, fragrance, colours and aroma and triples their storage life. The chef can work creatively and in a less stressed environment, assured that the quality of his work will not be destroyed by the passage of time.

**Natural freshness and fragrance** .... nothing else will reach the table!

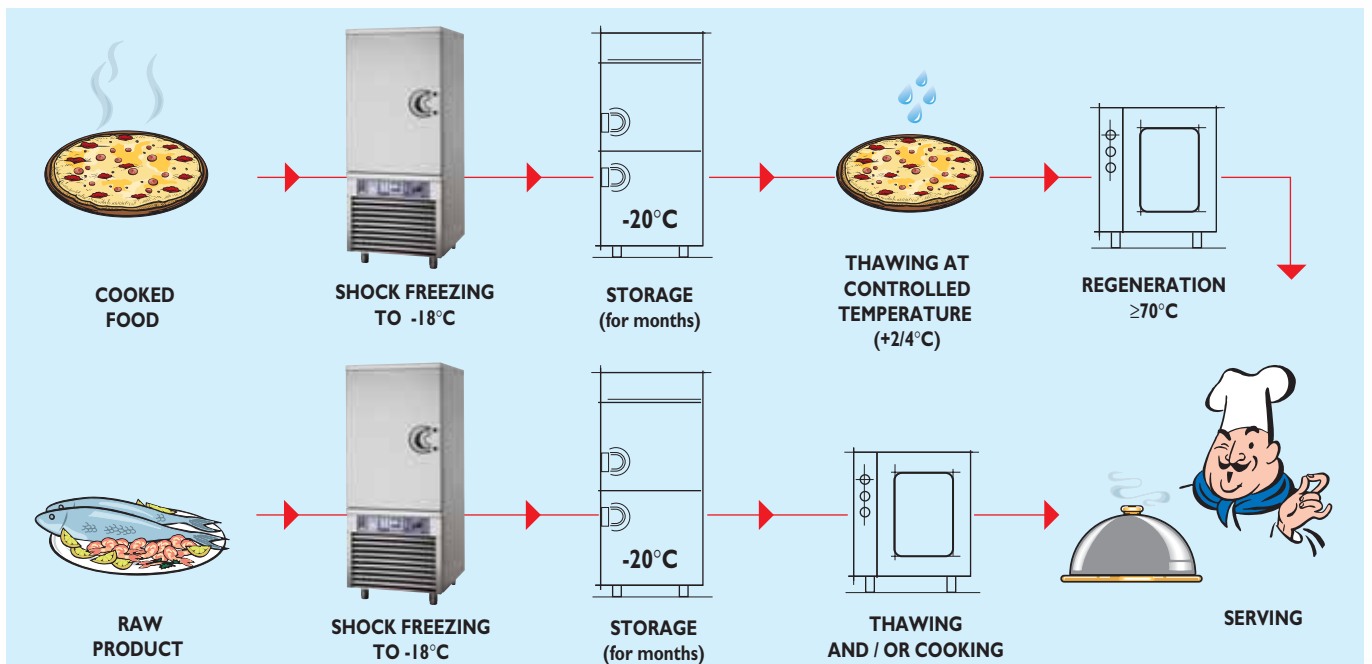




# Shock freezing +90% -18°C

For storage over the medium-long term, foods have to be shock frozen (to -18°C or below). Freezing means converting the liquids foods contain into crystals. Thanks to the very high speed at which the low temperature penetrates the foods, with a core temperature of -18°C obtained in extremely short times, the Irinox shock freezer guarantees the formation of small crystals (microcrystals) which do not damage the product in any way.

Uncooked raw materials, semi-processed foods and cooked foods can now be treated in complete safety. When they are thawed no liquids, consistency, weight or fragrance will be lost, and all their initial qualities will be regained, perfect and unchanged.





## *L'evoluzione del freddo rapido*

- **Ideale per ogni tipo di prodotto**
- **Maggior velocità del ciclo**  
(fino a 30% di tempo in meno) che si traduce in MIGLIOR QUALITÀ finale del prodotto
- **Nessun pericolo di congelamento**  
in superficie dei prodotti
- **Nessun pericolo di disidratazione** dei prodotti
- **Flessibilità di carico**  
(un solo prodotto o pieno carico)  
grazie alla migliore, e sempre alta, efficienza frigorifera
- **Facilità di utilizzo:**  
un solo tasto per avviare il ciclo



"Logik chill" è il nuovo modo di abbattere rapidamente tutti i vostri prodotti.

Indipendentemente dalla consistenza, dallo spessore, dalla temperatura e dalle caratteristiche del prodotto da abbattere tutto quello che dovrete fare sarà inserire il prodotto in camera, posizionare la sonda al cuore ed avviare il ciclo!

Un software intelligente calcolerà per voi tutti i parametri, calibrando esattamente il freddo e la ventilazione in camera necessari per raggiungere la temperatura desiderata al cuore del prodotto, nel minor tempo possibile e nel modo più delicato.

**L'operatore non dovrà più decidere se il prodotto da abbattere è delicato o non delicato!**

**Il nuovo "Logik chill" di Irinox lo decide per voi!**

Il nuovo software "Logik chill" vi semplifica ulteriormente il lavoro.

Un chiaro display alfanumerico vi guiderà in tutte le operazioni da svolgere eliminando qualsiasi possibilità di errore.

Con un agevole menù potrete inoltre archiviare tutti i cicli di abbattimento e congelamento rapido che maggiormente vi interessano, creando così un vero e proprio archivio di ricette tutto vostro.



ON

OFF



**LOGIK**  
CHILL

SOFT

+90° / +3°C

HARD

+90° / +3°C

HARD plus

+90° / +3°C

SHOCK FREEZING

+90° / -18°C

AUTO

MANUAL



+90° / +3°C

+90° / -18°C

START

STOP

AIR TEMP

CORE TEMP / TIME

TEMP





# Cicli di lavoro

Ogni alimento è diverso e ha le proprie caratteristiche che lo rendono unico. Proprio per questo Irinox ha studiato diversi cicli di abbattimento positivo, da usare in funzione dello spessore, della delicatezza e della consistenza del prodotto.

*Ad ogni alimento il giusto freddo!*



(+90°/+3°C)

Ciclo "universale" adatto per l'abbattimento di **qualsiasi prodotto.**



## Soft chill

(+90°/+3°C)

Ideale per prodotti molto "delicati", leggeri, di piccolo spessore o pezzatura. La temperatura aria in camera non scende mai sotto lo zero (0°C).

## Hard chill

(+90°/+3°C)

Ideale per prodotti densi, ad alto contenuto di grassi. La temperatura in camera può arrivare fino a -20°C nella parte iniziale del ciclo.

## Hard plus

(+90°/+3°C)

Ideale per grosse pezzature o spessori elevati. Garantisce l'abbattimento dei prodotti particolarmente difficili entro i tempi richiesti dalle normative internazionali più severe.

## Shock freeze

(+90°/-18°C)

Ideale per tutte le materie prime, i semilavorati, e i prodotti cotti che si vogliono conservare per lungo periodo (a -20°C).



### RISPARMIO DI TEMPO

fino al 30% per la possibilità di effettuare cotture per più giorni.



### ACQUISTI OCULATI

di maggiori quantità, quando conviene o in stagione, con conseguente risparmio.



### RIDUZIONE DEGLI SCARTI

perché il cibo abbattuto e/o congelato conserva le sue qualità per più tempo.



### RIDUZIONE DEL CALO PESO

perché l'umidità del prodotto non è persa per evaporazione.



### MIGLIORE ORGANIZZAZIONE

del lavoro, perché il momento della preparazione/cottura è indipendente e non legato al servizio.



### SICUREZZA ALIMENTARE

di tutti i prodotti serviti in quanto correttamente trattati, in conformità al sistema HACCP.



### ALTA QUALITA'

dei piatti in ogni momento con soddisfazione dei clienti, del cuoco e... del proprietario!



### MENU' PIU' AMPIO

sempre disponibile e di ottima qualità, senza rischi!



# I vantaggi

Il vostro abbattitore...  
un investimento che **si paga da solo**,  
in tempi rapidissimi!  
Sì, perchè i benefici sono facilmente calcolabili  
e monetizzabili.  
Ed oltre ad un guadagno monetario potete  
contare su una maggior tranquillità nella  
gestione della vostra attività e su maggiore  
tempo libero per voi e per la vostra famiglia.

**IRINOX**



**PIU' TEMPO LIBERO**  
per la propria vita privata,  
grazie alla miglior  
organizzazione in cucina.



**MANTENIMENTO  
VITAMINE NEGLI  
ALIMENTI**



ON OFF



Green/red **light indicating** cycle in progress, end of cycle and any alarms.



**Universal "Logik Chill®"** cycle to blast chill any food to a core temperature of +3°C.

- SOFT** +90°/+3°C
- HARD** +90°/+3°C
- HARD plus** +90°/+3°C
- SHOCK FREEZING** +90°/-18°C

**4 different cycles for blast chilling and shock freezing**, in automatic mode (with core probe) or manual mode (with timer).

AUTO MANUAL

- MENU** +90°/+3°C
- MENU** +90°/-18°C

**Recipe menu** for saving and managing customised blast chilling and shock freezing cycles.

START STOP

AIR TEMP 23 CORE TEMP/TIME 23

**Luminous displays** to show times and core/chamber temperatures.



LOGIK CHILL CYCLE DURATION 00:32

**Luminous display** for a clear view of all functions and to guide the operator in the use of the appliance.

- 
- 
- 
- PRINT CYCLE
- PRINT ALL

Convenient **knob** for selecting and adjusting all functions.

HACCP OK



*...user-friendly!*

# Technical qualities



## PROBE-HOLDER FOR LIQUIDS

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



## HEATED CORE PROBE

For monitoring product core temperatures. Heated in the shock freezer version for easier extraction from the frozen product at the end of the cycle.



## VACUUM CORE PROBE

For reliable temperature control on vacuum-packed products (optional)

## DATA MANAGEMENT SOFTWARE

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



## PORTABLE PRINTER

For printing out the times and temperatures of the cycles performed (optional)



## BUILT-IN PRINTER

For printing out the times and temperatures of the cycles performed (optional)



# Technical qualities

# IRINOX®

## ERGONOMIC HANDLE

Ergonomic design that assures convenience



## EXTRA-STRONG HINGES

To ensure stability and safety as the door is opened time after time



## ROUNDED CORNERS

For perfect air flow and peak hygiene



## U.V. STERILISATION

For sanitising the working chamber and kitchen utensils

## EASILY ACCESSIBLE EVAPORATOR

for total cleanliness



## COMPATIBILITY

perfect with the trolleys of Europe's leading ovens



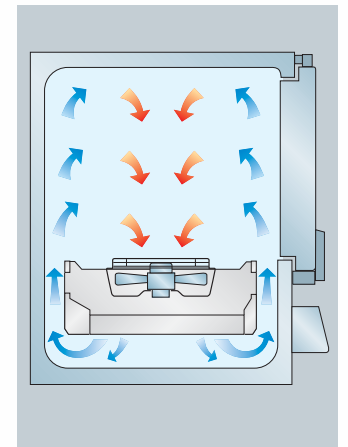
## COMPACT REMOTE UNIT

at high performances, with stainless steel cover that can be opened for an easy maintenance. Separate condenser available on request



## IRINOX® AERODYNAMIC SYSTEM with indirect flow

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





# Software

## HACCP CONTROL

The "IRINOX CHEFS DATA VISION" software allows you to save and process all the blast chilling and shock freezing cycles performed with the aid of a PC.

## DATA MANAGEMENT

The "IRINOX CHEFS DATA VISION" software allows you to save and construct work programs performed by the appliances, so you can repeat them without the aid of the core probe, for simpler use.

## TELEASSISTANCE

Teleassistance for remote technical supervision of the appliance by modem (with the "IRINOX TECHNICAL SUPERVISION" software).



AT DISTANCE



DIRECTLY ON  
THE BLAST CHILLER



from 1...



...to 32 machines connected



**LOGIK**  
chill



# IRINOX®

*Our ideas at your service!*

Our team is at your service to supply you with much more than a fine blast chiller!

**We are at your side with:**

- ★ **Customised consulting** for your business
- ★ **Practical demonstrations** on use of the appliances.
- ★ **Skilled after-sales service** world-wide through our staff, our web site and our telephone lines.





★ Premises at Conegliano (Treviso, Italy)

## *Our mission...*

We design, manufacture and supply blast chillers and shock freezers to the very highest standards, to simplify and add value to the work of catering professionals all over the world.

We believe in technological research, customer satisfaction and customer care, and striving for the highest quality standards.

Our aim is to supply products and services of recognised higher value in terms of technology, quality and service, and which help to safeguard and improve the world we live in.



The range

**LOGIK**  
c h i l l



### LC 51.25

Output (kg per cycle)

<b>LCR</b>	(from +90°C to +3°C)	25
<b>LCM</b>	(from +90°C to +3°C)	25
	(from +90°C to -18°C)	12

Capacity in containers N°5 x GN1/1

Dimensions:

width	mm 710
depth	mm 700
height	mm 850

Voltage 230V-1Ph 50Hz

Total rating

<b>LCR</b>	Watt 1100
<b>LCM</b>	Watt 1300

Appliance weight\* kg 130

### LC 101.35

Output (kg per cycle)

<b>LCR</b>	(from +90°C to +3°C)	35
<b>LCM</b>	(from +90°C to +3°C)	35
	(from +90°C to -18°C)	20

Capacity in containers N°10 x GN1/1

Dimensions:

width	mm 780
depth	mm 800
height	mm 1500

Voltage 400V-3N 50Hz

Total rating

<b>LCR</b>	Watt 2200
<b>LCM</b>	Watt 3000

Appliance weight\* kg 240

### LC 141.60

Output (kg per cycle)

<b>LCR</b>	(from +90°C to +3°C)	60
<b>LCM</b>	(from +90°C to +3°C)	60
	(from +90°C to -18°C)	35

Capacity in containers N°14 x GN1/1

Dimensions:

width	mm 780
depth	mm 906
height	mm 1900

Voltage 400V-3N 50Hz

Total rating

<b>LCR</b>	Watt 3100
<b>LCM</b>	Watt 3700

Appliance weight\* kg 270

### LC 142.80

Output (kg per cycle)

<b>LCR</b>	(from +90°C to +3°C)	80
<b>LCM</b>	(from +90°C to +3°C)	80
	(from +90°C to -18°C)	55

Capacity in containers N°12 x GN2/1

Dimensions:

width	mm 840
depth	mm 1020
height	mm 1900

Voltage 400V-3N 50Hz

Total rating

<b>LCR</b>	Watt 3700
<b>LCM</b>	Watt 5400

Appliance weight\* kg 320

\* weight with packaging.

\*\*total output: cabinet + condensing unit.

**LCR** = BLAST CHILLER

**LCM** = BLAST CHILLER + SHOCK FREEZER

**LCC** = SHOCK FREEZER



## LC 102.80

Output (kg per cycle)

**LCR** (from +90°C to + 3°C) 80

**LCM** (from +90°C to + 3°C) 80  
(from +90°C to -18°C) 55

Capacity in containers N°10 x GN2/1

Dimensions:

width mm 1300

depth mm 1280

height mm 1970

Voltage 400V-3N 50Hz

Total rating

**LCR** Watt 3800

**LCM** Watt 6500

Appliance weigh\* kg 435



## LC 122.100

Output (kg per cycle)

**LCR** (from +90°C to + 3°C) 100

**LCM** (from +90°C to + 3°C) 100  
(from +90°C to -18°C) 75

**LCC** (from +90°C to -18°C) 100

Capacity in containers N°12 x GN2/1

Dimensions:

width mm 1300

depth mm 1280

height mm 1500

Voltage 400V-3N 50Hz

Total rating \*\*

**LCR** Watt 4800

**LCM** Watt 8000

**LCC** Watt 9700

Appliance weigh\* kg 325

Weight of remote unit

**LCR** kg 155

**LCM - LCC** kg 345



## LC 201.100\*

Output (kg per cycle)

**LCR** (from +90°C to + 3°C) 100

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

**LCC** (from +90°C to -18°C) 90

Capacity in containers N°20 x GN1/1

Dimensions:

width mm 1090

depth mm 1225

height mm 2470

Voltage 400V-3N 50Hz

Total rating \*\*

**LCR** Watt 5500

**LCM** Watt 8700

**LCC** Watt 10400

Appliance weigh\* kg 440

Weight of remote unit

**LCR** kg 155

**LCM - LCC** kg 345



## LC 202.120\*

Output (kg per cycle)

**LCR** (from +90°C to +3°C) 120

**LCM** (from +90°C to +3°C) 120  
(from +90°C to -18°C) 70

**LCC** (from +90°C to -18°C) 120

Capacity 1 trolley - N°20 x GN1/1

Dimensions:

width mm 1450  
depth mm 1220  
height mm 2470

Voltage 400V-3N 50Hz

Total rating \*\*

**LCR** Watt 5500  
**LCM** Watt 8700  
**LCC** Watt 10400

Appliance weigh\* kg 530

Weight of remote unit

**LCR** kg 155  
**LCM - LCC** kg 345

## LC 202.180\*

Output (kg per cycle)

**LCR** (from +90°C to +3°C) 180

**LCM** (from +90°C to +3°C) 180  
(from +90°C to -18°C) 100

**LCC** (from +90°C to -18°C) 130

Capacity 1 trolley N°20 x GN2/1

Dimensions:

width mm 1600  
depth mm 1410  
height mm 2470

Voltage 400V-3N 50Hz

Total rating \*\*

**LCR** Watt 10000  
**LCM** Watt 14200  
**LCC** Watt 18700

Appliance weigh\* kg 600

Weight of remote unit

**LCR** kg 270  
**LCM - LCC** kg 380

## LC 202.250\*

Output (kg per cycle)

**LCR** (from +90°C to +3°C) 250

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

**LCC** (from +90°C to -18°C) 170

Capacity 1 trolley N°20 x GN2/1

Dimensions:

width mm 1600  
depth mm 1410  
height mm 2470

Voltage 400V-3N 50Hz

Total rating \*\*

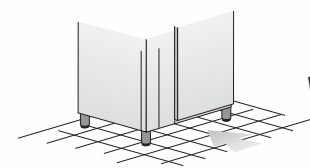
**LCR** Watt 11700  
**LCM** Watt 18700  
**LCC** Watt 25400

Appliance weigh\* kg 650

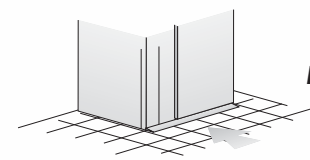
Weight of remote unit

**LCR** kg 345  
**LCM - LCC** kg 440

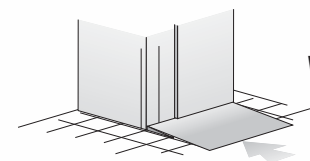
## \* Versions IRINOX



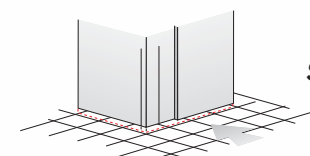
With feet



Floor level



With ramp



Sunken floor

# Multi-trolley blast chillers

**IRINOX**



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

## LC 202.300

Output (kg per cycle)	
<b>LCR</b> (from +90°C to +3°C)	300
<b>LCM</b> (from +90°C to +3°C) (from +90°C to -18°C)	300 160
<b>LCC</b>	ON REQUEST
Capacity	2 trolleys N°40 x GN2/1

Dimensions:	
width	mm 1880
depth	mm 1610
height	mm 2480

Appliance weight\* kg 700

## LC 402.300

Output (kg per cycle)	
<b>LCR</b> (from +90°C to +3°C)	300
<b>LCM</b> (from +90°C to +3°C) (from +90°C to -18°C)	300 200
<b>LCC</b>	ON REQUEST
Capacity	2 trolleys N°40 x GN2/1

Dimensions:	
width	mm 1600
depth	mm 2800
height	mm 2320

Appliance weight\* kg 1000

## LC 402.500

Output (kg per cycle)	
<b>LCR</b> (from +90°C to +3°C)	500
<b>LCM</b> (from +90°C to +3°C) (from +90°C to -18°C)	500 260
<b>LCC</b>	ON REQUEST
Capacity	2 trolleys N°40 x GN2/1

Dimensions:	
width	mm 1600
depth	mm 2800
height	mm 2320

Appliance weight\* kg 1200

## LC 602.450

Output (kg per cycle)	
<b>LCR</b> (from +90°C to +3°C)	450
<b>LCM</b> (from +90°C to +3°C) (from +90°C to -18°C)	450 300
<b>LCC</b>	ON REQUEST
Capacity	3 trolleys N°60 x GN2/1

Dimensions:	
width	mm 1600
depth	mm 4050
height	mm 2350

Appliance weight\* kg 1550

## LC 602.750

Output (kg per cycle)	
<b>LCR</b> (from +90°C to +3°C)	750
<b>LCM</b> (from +90°C to +3°C) (from +90°C to -18°C)	750 370
<b>LCC</b>	ON REQUEST
Capacity	3 trolleys N°60 x GN2/1

Dimensions:	
width	mm 1600
depth	mm 4050
height	mm 2320

Appliance weight\* kg 1550

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



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