CP Multi

CP 40 MULTI



The Irinox holding cabinet designed to preserve your products perfectly at controlled humidity and uniform temperature.

TRAY CAPACITY NR.	
Gap 80 mm	40 (600x400mm)
Gap 40 mm	80 (600x400mm)

CABINET	
width	900 mm
depth	1245 mm
height	2360 mm*
weight	240 kg
max absorbed power	1,3 kW
max absorbed current	5,5 A
voltage	230V-50Hz (1N+PE)

*+ 200 mm with incorporated condensing unit

CONDENSING UNIT	
width	840 mm
depth	560 mm
height	430 mm
weight	54 kg
max absorbed power	1,1 kW
max absorbed current	6,8 A
voltage	230V-50Hz (1N+PE)

UNIQUE SELLING POINTS

POSITIVE 0° / 15°C

CP MULTI positive controls the humidity of your products: set six different humidity levels (40 to 95% RH) and select a temperature from 0°C to +15°C.
With CP MULTI you can choose the percentage of humidity most suitable for all of your products.
Perfect also for the most delicate food.

NEGATIVE 0°/-30°C

CP MULTI holds your products at the chosen negative temperature, without sudden changes.
The large storage space allows you to manage production and stocks, maintain quality and have them always available.

CHOCOLATE 14°/15°C

CP MULTI is the most reliable holding cabinet for your chocolate creations, pralines, bars, sugar decorations and products with chocolate icing. All your food will be perfectly preserved at a constant temperature of +14/15°C with extremely low humidity (40-50% RH), maintaining quality intact for longer.

INFINITE CUSTOMIZATION -30°/+15°C

CP MULTI lets you adjust temperature and humidity at all times, creating the ideal environment for preserving your products. Thanks to Irinox's continuous research into high-quality food preservation you can adjust the temperature and humidity to suit your products, and also update Irinox's software adapting it to your specific products (for example ice cream, fresh pasta, etc.).

AIR MANAGEMENT SYSTEM

CP MULTI holding cabinets are fitted with a ventilation system that minimises any abrupt temperature changes inside the chamber. This ensures a constant uniform temperature and gentle, non-aggressive ventilation for your products.

HUMIDITY MANAGEMENT SYSTEM (POSITIVE)

CP MULTI comes with an innovative humidity control system which allows you to control food moisture: set six different humidity levels (40 to 95% RH) and select a temperature from 0°C to +15°C.
CP MULTI preserves all types of food at the ideal humidity and temperature levels, depending on your specific needs.

IRINOX BALANCE SYSTEM®

The exclusive Irinox Balance System® reaches the ideal set temperature rapidly and maintains it even when CP MULTI is used continuously.
Sudden changes in temperature are reduced to a minimum, as CP MULTI comes with a high-performance cooler with perfectly balanced components (condenser, evaporator and compressor) that quickly returns to the set temperature at any time.

SANIGEN®

The patented Sanigen® system sanitizes every part of the holding cabinet, eliminating bacterial contamination. It neutralises the typical fridge smell and prevents cross contamination of food flavours. Sanigen® ensures fresh healthy air and improves product preservation.

HOT GAS DEFROSTING

The efficiency of the exclusive Irinox defrosting system incorporated in CP MULTI stops ice forming and prevents the consequent malfunctions which often occur in ordinary fridges. Chefs can use CP MULTI continuously without having to turn it off to achieve perfect defrosting.

SELF-CLOSING DOOR, IRINOX HINGE

CP MULTI comes with a self-closing door with heavy duty seals and a door stop. These features guarantee a constant uniform temperature inside the holding cabinet.

IRINOX HANDLE

Solid, ergonomic Irinox handle, easily gripped and designed to facilitate daily cleaning.

INTERIOR LIGHTING

Efficient interior LEDs generate light even at low temperatures, providing a clear view of the products and raw materials every time the door is opened under all ambient conditions.

EASY PROGRAMMING

CP MULTI features a new electronic system with an easy-to-use display and just a few keys for easy, safe control of all programs.

DOOR OPENING/CLOSING CONTROL SYSTEM

The door opening monitoring system aids management

UNIQUE SELLING POINTS

of products inside the holding cabinet. The counter on the display shows how many times both doors are opened during the day and resets automatically at midnight.

GREEN PHILOSOPHY

CP MULTI has been designed to be environmentally sustainable and energy-efficient:

- Lower energy consumption: the same power is provided by more compressors that only consume the kW that are actually needed
- Less cooling gas
- Low-consumption lights, interior LED lights
- Less paper consumption, as you can use the Irinox USB flash drive to transfer data from CP MULTI to the PC
- Door closing system: keeps the cold in and ensures longer seal life

CERTIFICATIONS

- **CE:** indicates that a product is compliant with the applicable EU legislation and may circulate freely within the EU

- **TÜV / PED Directive 97/23/CE (Pressure Equipment Directive)** Certificate number: TIS-PED-MI-12-05-001918-5534

*Contains fluorinated greenhouse gases covered by the Kyoto Protocol.