

ICY L

Irinox Icy is the only blast chiller that can blast chill and shock freeze your products, even straight out of the oven.

YIELD PER CYCLE

from +90°C to +3°C	50 kg
from +90°C to -18°C	45 kg

TRAY CAPACITY NR.

t. height 65/60 mm	13(GN1/1 or 600x400 mm)
tray height 40 mm	18 (GN1/1 or 600x400 mm)
tray height 20 mm	27 (GN1/1 or 600x400 mm)

DIMENSIONS

width	765 mm
depth	884 mm
height	1944 mm
weight	270 kg

ELECTRICAL DATA

max absorbed power	4,1 kW
max absorbed current	7 A
voltage	400V - 50Hz (3N+PE)

UNIQUE SELLING POINTS

2 BLAST CHILLING CYCLES

Icy has 2 exclusive blast chilling cycles: DELICATE +3°C and STRONG +3°C, which rapidly take food from any temperature, including boiling hot, through the temperature range of +90°C to +70°C, fundamental for quality, and +40°C to +10°C, to limit bacterial proliferation.

The **DELICATE +3°C** cycle is suitable for low density food such as vegetables, fresh pasta, fish, mousse and crèmes; the **STRONG +3°C** cycle is suitable for very fatty foods, dense products or pre-packed foods such as sauces, roasts and oven-baked pasta.

Icy's blast chilling cycles quickly lower the temperature of any food product, preserving its consistency, moisture content and nutritional properties.

2 SHOCK FREEZING CYCLES

Products can be kept for a medium-to-long period only if they are rapidly frozen to -18°C at the core. Icy freezes to -18°C from any temperature, including boiling hot, guaranteeing the formation of microcrystals that do not spoil the texture and maintain the organoleptic properties of food.

The **DELICATE -18°C** cycle is designed for delicate and oven-baked products; for this reason the blast chilling cycle consists of 2 phases (+6°C/-18°C) with extremely gentle ventilation suitable for all cooked products.

With the **STRONG -18°C** cycle chamber temperature can reach even -40°C. This cycle is suitable for shock freezing raw products (meat, fish, short pastry), thick cooked food (roasts, roast beef, etc.) and desserts in cups, bavarois and ice cream.

TOUCHSCREEN DISPLAY

Icy comes with a colour touch screen display with intuitive icons that let the operator start the blast chilling or shock freezing cycle in just three steps. In just a few seconds Icy detects whether the probe is present, activating the manual or automatic mode: in the manual mode blast chilling and shock freezing take place in the set time, whereas in the automatic mode the blast chiller will use the probe to run the cycle and constantly read the core temperature of the product. Icy lets you change both temperature and ventilation inside the chamber and download every day's work cycles through the Usb port, and it has a dedicated thawing cycle.

IRINOX BALANCE SYSTEM®

The principle on which blast chillers operate consists of removing heat from food in the shortest time possible in order to limit product ageing. Our blast chillers guarantee the fastest heat removal, also with boiling hot food, due to the Irinox Balance System®, i.e. the perfect size of the main refrigerator components (condenser, evaporator, compressor and fan).

Condenser

Condensers are built to the drawings and specifications of Irinox R&D and have large exchange surfaces to guarantee high performance even with high ambient temperatures. They are built to reduce acoustic impact and the amount of refrigerant involved.

Evaporator

Built to the drawings and specifications of Irinox R&D with large heat exchange surfaces to prevent food dehydration. A multi-injection system ensures good performance and cataphoresis anti-corrosion treatment prolongs the life of the evaporator.

Compressor

The compressors selected by Irinox guarantee low energy consumption and great reliability and meet their stated productivity.

Fans

New generation fans with innovative design and materials provide uniform ventilation and humidity management throughout the chamber.

SANIGEN®: SANIFICATION 24/7 (OPTION)

The Irinox patented sanitization system sanitizes every part of the chamber, including the areas difficult to access for cleaning (e.g. the evaporator).

The system's efficiency, tested by Udine University and certified by the Italian Ministry of Health, guarantees bacteria abatement of 99.5%. Sanigen® also acts to eliminate unpleasant odours that can occur at the end of the work cycle or the working day.

IRINOX PROBE

Icy comes with a 1-point probe for perfect temperature control. Core temperature readings provide software with extremely precise indications which allow prompt regulation of ventilation, temperature and humidity in the chamber. The special shape of the probe makes it easy to remove from food without spoiling any part of it and

UNIQUE SELLING POINTS

without the need to overheat it.

MULTIRACK®

The adjustable tray holder patented by Irinox allows operators to double the number of trays loaded in each model. It is easy to set the distance between one tray and the next, allowing better air distribution on the product and greater temperature uniformity on all levels.
You can choose between GN1/1 or 600X 400 mm trays.

MANUAL DEFROSTING

Icy can be defrosted manually at the end of the day. It does not defrost automatically during the work cycle in progress because it is constantly able to remove all the heat from the chamber, even when it contains boiling hot food, which prevents the formation of ice on the evaporator.

IRINOX MANUFACTURING QUALITY

Below are some details of the manufacture and functions of Icy:

- Soft closing door closure with a high/low temperature resistant gasket.
- Selection from manual mode (timed) to automatic mode (with probe).
- With the data transfer system all process data can be easily downloaded from the USB port.
- Maximum cleanliness and hygiene due to rounded corners and components situated in the chamber so that they can be accessed and cleaned easily.
- Refrigerant gas R452A.

IRINOX 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.