N*ice

IRINOX



NICE

The Irinox holding cabinet with compact dimensions and ample storage space for your products and raw materials.

CAPACITY

Standard trays - racks	max 31 (GN 2/1)
Confectionery arrangement (on request)	max 31 (600x400mm)

EXTERNAL DIMENSIONS

width	730 mm
depth	821 mm
height	2060 mm
weight	165 kg

USABLE INTERIOR DIMENSIONS

width	530 mm
depth	650 mm
height	1300 mm

FEATURES

Max absorbed power (normal/defrosting):	0,96/1,9 kW
Max absorbed current (normal/defrosting):	5,5/8,9 A
Power supply	230V-50Hz (1N+PE)
Chilling output (positive cycle -10°/+40°C):	1172 W
Chilling output (negative cycle -25°/+40°C):	653 W
Max ambient temperature:	43°C

UNIQUE SELLING POINTS

POSITIVE 0° / 15°C

NICE positive controls the humidity of your products: set 3 different humidity levels (40 to 95% RH) and select a temperature from 0°C to +15°C.
With NICE you can choose the percentage of humidity most suitable for all of your products.
Perfect also for the most delicate food.

NEGATIVE 0°/-25°C

NICE holds your products at the chosen negative temperature, without sudden changes.
The large storage space allows you to organize production and stocks and have them always available.

CHOCOLATE 14°/15°C

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

INFINITE CUSTOMIZATION -25°/+15°C

NICE lets you change the 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 of your products, and also update the Irinox software adapting it to your specific products (for example ice cream, fresh pasta, etc.).

IRINOX BALANCE SYSTEM®

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

HOT GAS DEFROSTING

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

HUMIDITY CONTROL

To preserve food properly the set temperature is important, but also the right humidity to avoid damaging the food (too dry or too moist). NICE comes with a humidity control system which creates the ideal atmosphere inside the chamber. Levels of humidity from 3% to 95% can be set to meet individual needs.

AIR MANAGEMENT SYSTEM

NICE is fitted with a ventilation system that reduces to a minimum abrupt temperature changes inside the chamber. This ensures a constant uniform temperature through time and delicate, non-aggressive ventilation for your products.

SANIGEN® (optional)

The patented Sanigen® sanitization system sanitizes the chamber completely, eliminating bacterial contamination. It neutralises odours and prevents cross contamination of food flavours. Sanigen® ensures fresh healthy air and improves product preservation.

ASSISTED DOOR CLOSING

NICE comes with a soft close door with heavy duty gaskets and a door stop.
These technological details 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 with any type of environmental conditions.

EASY PROGRAMMING

NICE features a new electronic system with an easy-to-use display and just a few keys for easily controlling all programs safely.

UNIQUE SELLING POINTS

GREEN PHILOSOPHY

NICE is built with state-of-the-art materials and components with low environmental impact.

- Less cooling gas
- Low-consumption lights, interior LED lights
- Door closing system: keeps the cold in and ensures longer gasket 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.