

MultiFresh® MASS CATERING



A NEW KITCHEN ASSISTANT

All you need
in the kitchen
in only one
machine

The multi-function blast chiller MultiFresh® is your new kitchen assistant. It is the first machine capable of managing functioning cycles from +85°C to -40°C, ensuring the ideal temperature and ventilation for each function.

MultiFresh® makes your life easier: it chills, shock freezes and pasteurizes, preserving the food better and for longer. It thaws, regenerates, proofs and cooks at a low temperature, preserving quality and leaving taste intact.

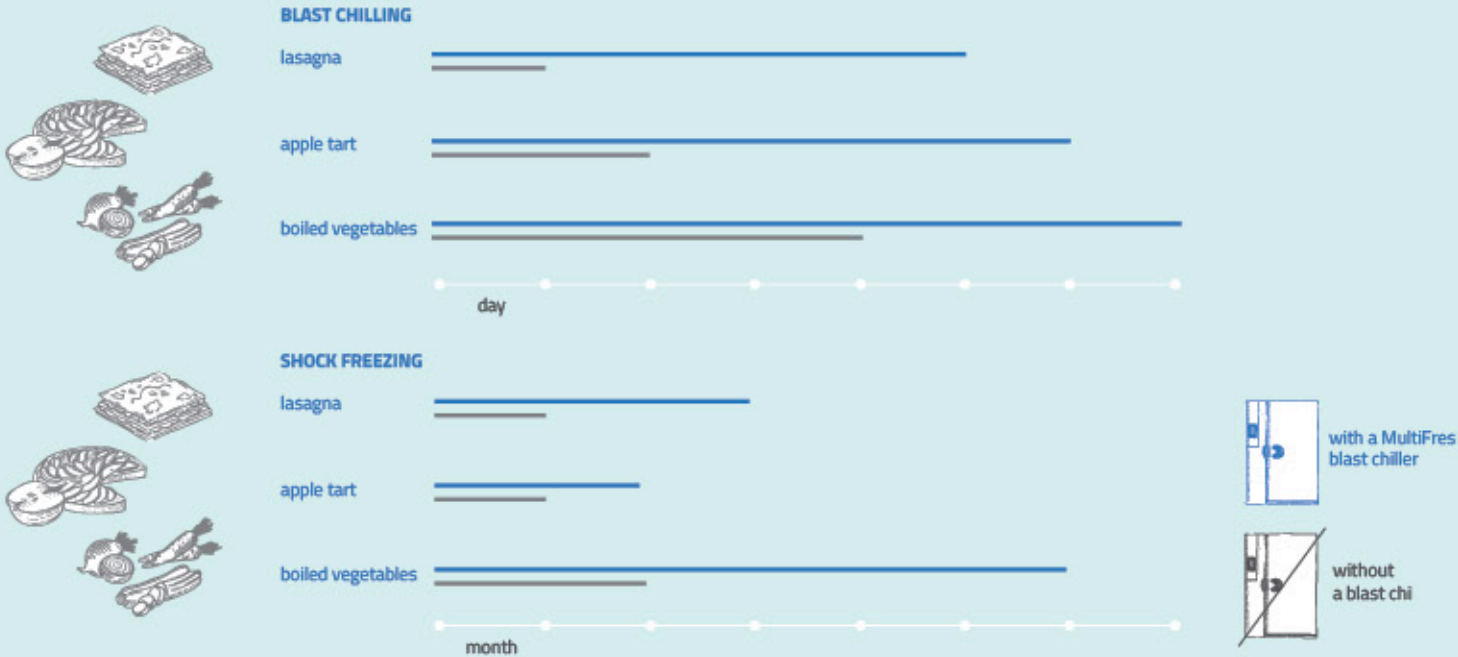


FRESHNESS ON YOUR TABLE

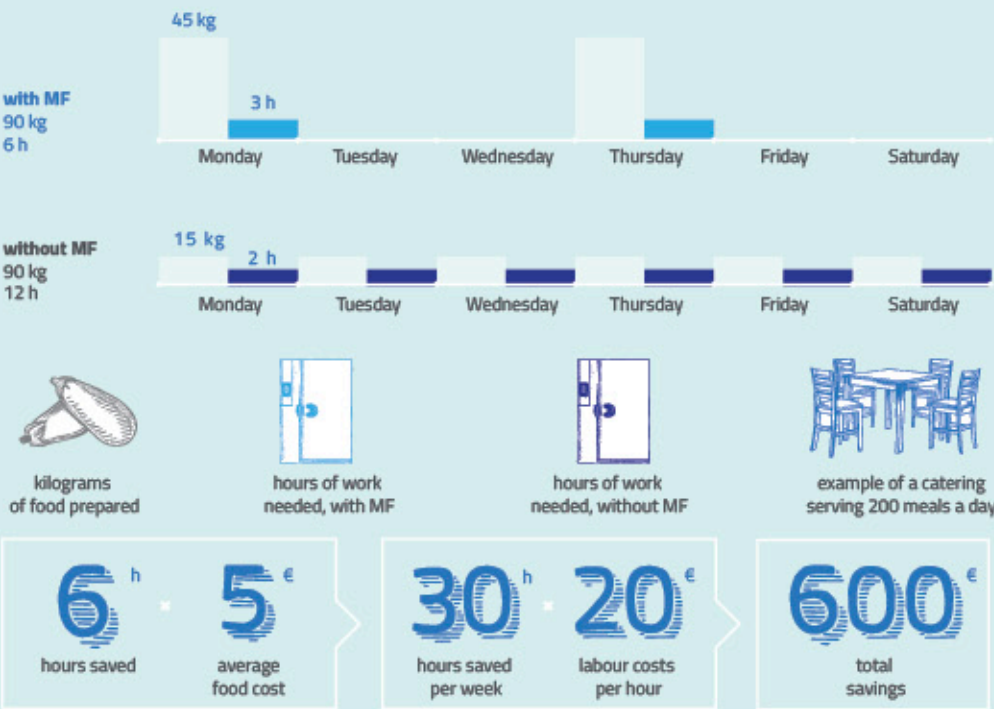


MULTIFRESH®: EFFICIENCY, QUALITY AND SAVINGS

INCREASED SHELF LIFE



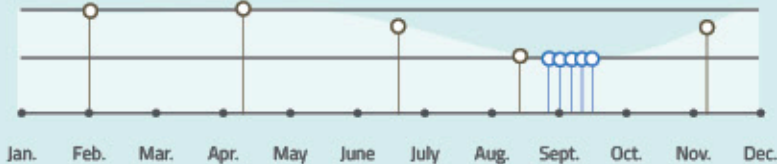
PRODUCTION IS DRASTICALLY OPTIMIZED



LOWER FOOD COST



30 €/kg
out of season
18 €/kg
in season

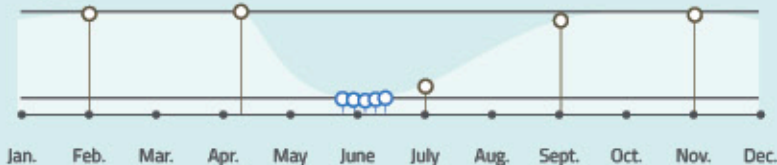


cost of mushrooms ■ purchases with MF ■ purchases without MF

total savings
per year
360€
for 50 kg
of product



25 €/kg
out of season
7 €/kg
in season



cost of cherries ■ purchases with MF ■ purchases without MF

total savings
per year
650€
for 50 kg
of product

LOWER STAFF COSTS



production
with Irinox
MultiFresh®

45 kg	—	—	45 kg	—	—	tot 90 kg
3 h	—	—	3 h	—	—	tot 6 h
Monday	Tuesday	Wednesday	Thursday	Friday	Saturday	



production
without Irinox
MultiFresh®

15 kg	15 kg	15 kg	15 kg	15 kg	15 kg	tot 90 kg
2 h	2 h	2 h	2 h	2 h	2 h	tot 12 h
Monday	Tuesday	Wednesday	Thursday	Friday	Saturday	

hours saved **6^h** × labour costs per hour **20€** > total savings **120€**

LESS FOOD WASTE

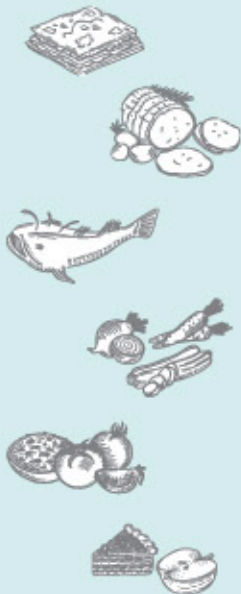


WASTED PORTIONS

	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday	Sunday
main courses	2	1	3	2	2	1	—
second courses	1	3	2	1	2	2	—
side dish	3	2	1	4	3	1	—
dessert	2	2	2	1	1	4	—

weekly number of dishes **48** × average cost of a dish **4€** > waste per week, without MF **192€** > waste per week, is reduced by 80% with MF **153€**

INCREASED FOOD QUALITY AND SAFETY



	FOOD WEIGHT (grams)			LESS WEIGHT LOSS
lasagna	1000	923	987	7,2%
roast beef	1000	922	974	5,6%
steamed angler	1000	842	909	15,2%
steamed vegetables	1000	864	961	11,2%
tomatoes au gratin	1000	813	949	16,7%
apple pie	1000	908	974	7,3%
	after cooking	after cooling without MF	after cooling with MF	

EXAMPLE OF WEEKLY SAVINGS

200 meals a day

1200 meals a week

at least 5% less weight loss

meals saved per week

4€ – average cost of each meal

240€
saved per week

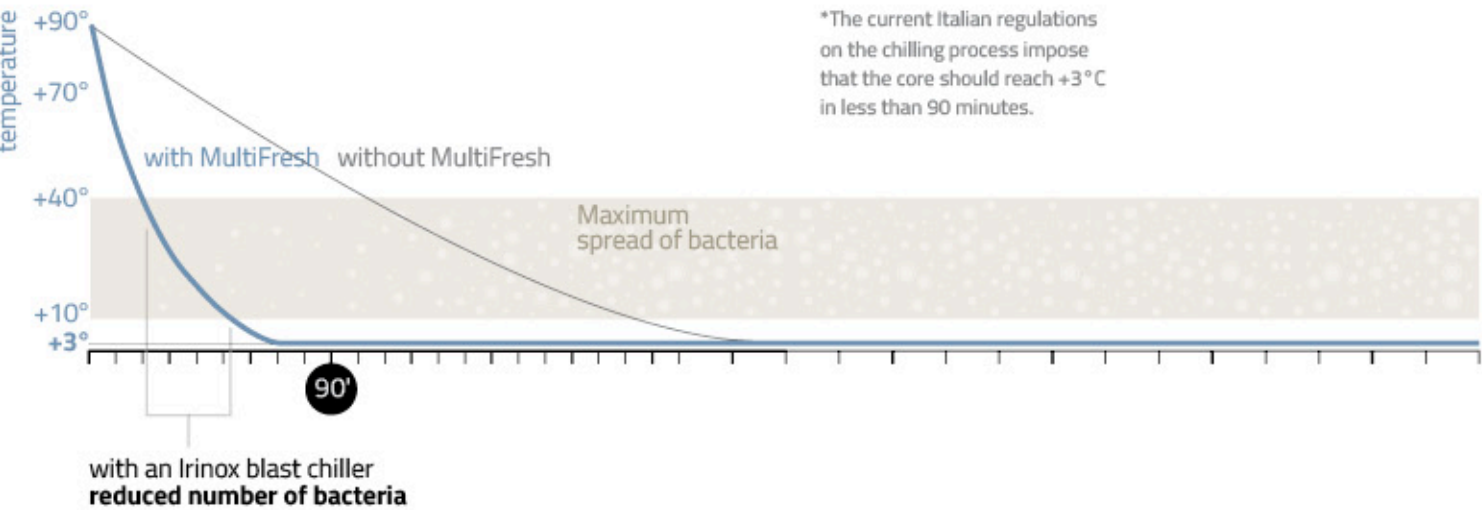
BLAST CHILL FASTER FOR SAFER AND MORE NUTRITIOUS FOOD



BLAST CHILLING +3°C

Fast blast chilling blocks food ageing, avoids oxidization and reduces bacterial proliferation. MultiFresh® takes the core of your food to +3°C faster than any other blast chiller, reducing the loss of weight caused by evaporation, and preserving nutrients.

5 KG OF VEGETABLES
chilled at +3°C
in 30/40 minutes



PRESERVATION By applying the right temperature MultiFresh® extends the shelf life of food for days or even months. Irinox products (CP Multi, CP One and Nice) guarantee a better performing preservation system for the management of humidity and temperature control. As opposed to ordinary preservation systems, which damage the structure of food, MultiFresh® preserves all organoleptic properties.

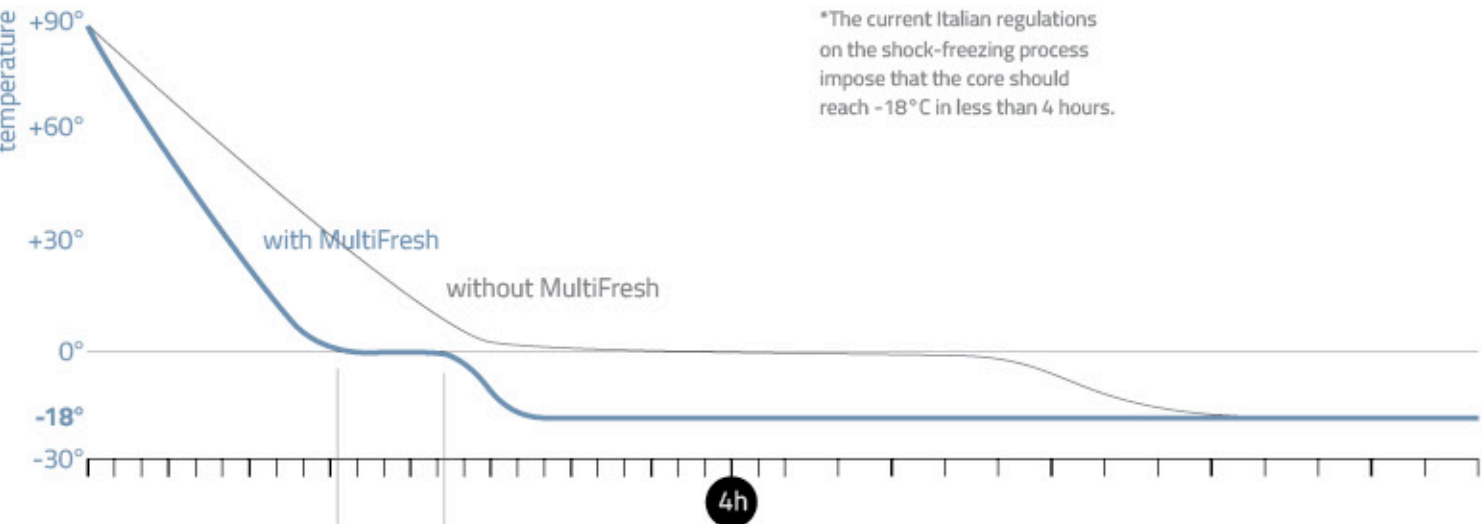
SHOCK FREEZE SAFELY AND PRESERVE EVERY KIND OF FOOD FOR LONGER



SHOCK FREEZING -18°C

Ordinary shock freezing methods transform the liquids in food into macrocrystals which damages its structure. MultiFresh®'s ultra-fast shock freezing gets the food core to -18°C at a higher speed, leading to the formation of microcrystals that preserve the organoleptic properties of the food.

1 KG OF FRESH
PRAWNS
frozen at -18°C
in 40 minutes



formation of macrocrystals without a blast chiller

MF SPECIAL FUNCTIONS FOR MASS CATERING



thawing

MultiFresh® enables you to manage temperature, ventilation and the thawing time of your food before you use it. This process takes place in a sanitized chamber that **slows bacterial proliferation and preserves food structure.**

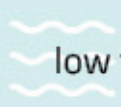
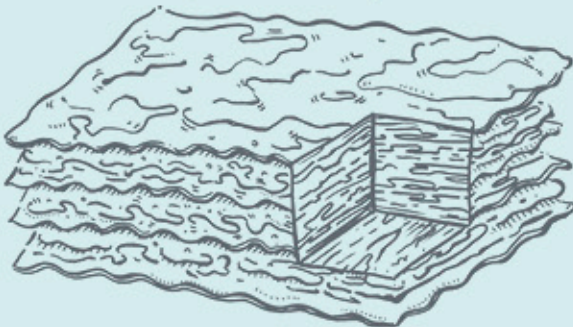
20 KG OF MEAT COOKED
ON A ROASTING PAN
thawed in two hours
and 30 minutes



regeneration

MultiFresh® regenerates your food by **preserving the natural humidity of the product and avoiding oxidization.** Set the required time for serving your dishes, and MultiFresh® will take your food from +3°C to the temperature you prefer.

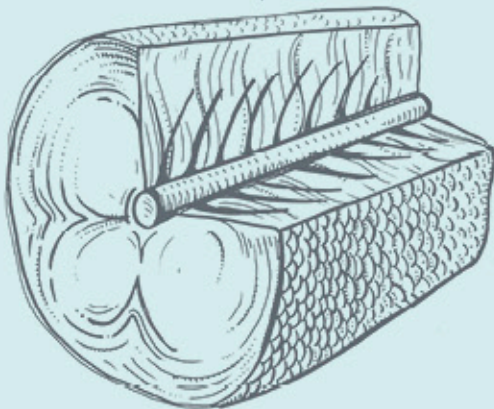
20 KG OF LASAGNA
regenerated in an
hour and 30 minutes



low temperature cooking

MultiFresh® makes the different phases of low temperature cooking cycles easier and allows customized management. Your meat and fish dishes stay soft and don't lose weight, **enhancing the taste of your food.** After cooking, MultiFresh® automatically switches to blast chilling or shock freezing.

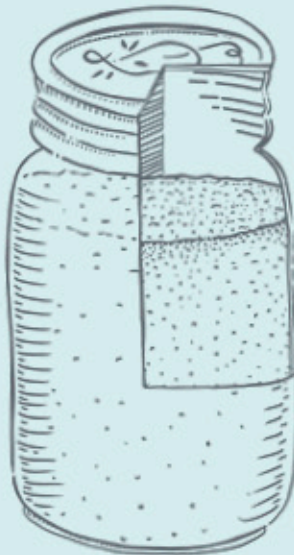
20 KG OF FRESH FISH
cooked at low
temperature
for 45 minutes



pasteurization

MultiFresh® pasteurizes safely, reaching and maintaining high temperatures before blast chilling (+3°C) or shock freezing (-18°C) your products. **Reduced levels of bacteria increases the shelf life of food.**

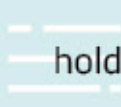
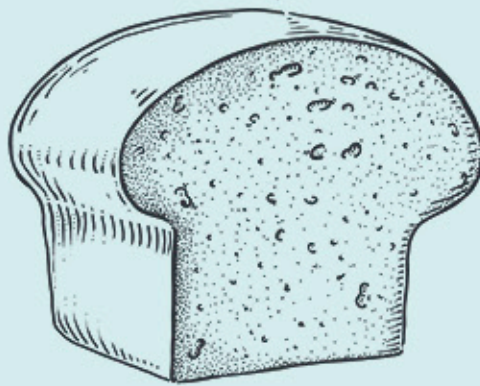
30 L OF TOMATO
SAUCE
pasteurized
and blast chilled
to +3°C in 3 hours



proofing

MultiFresh® simplifies natural proofing cycles, **keeping sudden changes in temperature under control.** It limits excessive drying and always guarantees the perfect hydration level. Easy programming of the time taken to proof allows you to decide when your products will be ready.

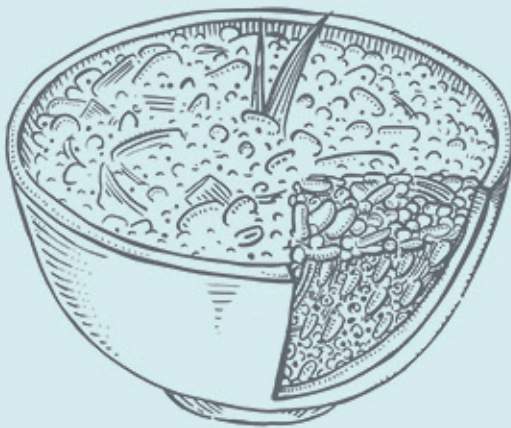
20 KG OF BREAD
risen and chilled
to +10°C for 3 hours
and 30 minutes



holding

MultiFresh®'s sanitized chamber holds your products **at the desired positive or negative temperature.** Your dishes are unaltered and perfectly preserved, avoiding any bad smells.

15 KG OF MIXED
LEGUME SOUP
held at +65°C
for the length
of the service



MyA: FRESHNESS IS AT HAND



MULTIFUNCTION DISPLAY
MyA is extremely easy to use. Through its simple, intuitive icons you can access MultiFresh®'s numerous functions and easily manage its cycles.



PRODUCT SPECIFIC CYCLE
There is a wide choice of cycles for each function, specifically designed and tested to maintain the organoleptic characteristics of each product group.



OUTSTANDING CUSTOMIZATION OPTIONS
With MyA you can easily edit the parameters of each cycle, including ventilation, duration, and temperature, to create the ideal process for each food type.

CREATE LISTS OF FAVORITE CYCLES
Create a list of favourite cycles so that you can start and manage your most frequently used production processes with a simple touch.

SAVE YOUR CYCLES
After you have started a cycle you can edit its parameters and save new settings, creating a customized cycle.

CHANGE YOUR SETTINGS
Every process is perfectly customizable: for each cycle you can edit the air temperature, core temperature, duration and ventilation.

CONTINUOUS CYCLE
The MultiFresh® continuous cycle runs uninterrupted for more than 8 hours, blast chilling or shock freezing even boiling hot food.

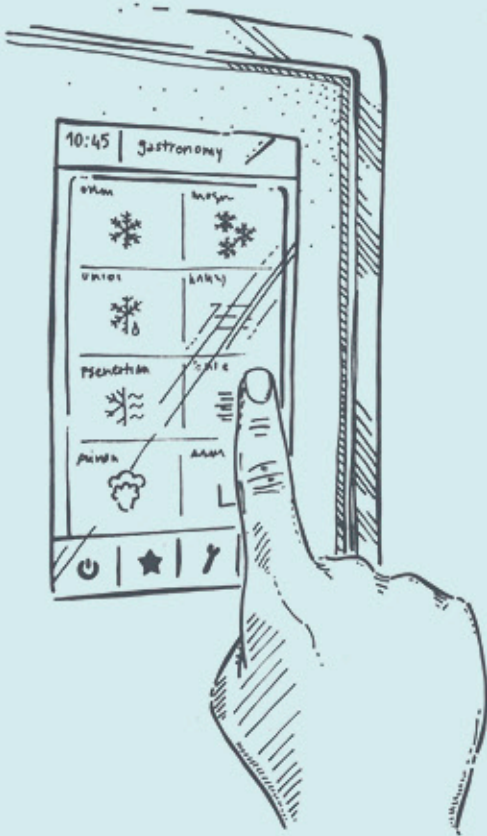
MYA: MY ASSISTANT, THE TOUCHSCREEN USER INTERFACE OF MULTIFRESH

RESISTANT TOUCH SCREEN
MultiFresh®'s touch screen also works when you are using kitchen gloves.

ANTI-FINGERPRINT SCREEN
The anti-fingerprint screen ensures that you don't leave any marks on it when working.

USB PORT AND WI-FI
Download your data and connect all your devices.

SET UP YOUR MOST USED FEATURES IN A FEW SIMPLE STEPS



- START AUTOMATIC BLAST CHILLING**
- 1 SELECT FUNCTION
 - 2 SELECT CYCLE
 - 3 SELECT AUTOMATIC MODE
 - 4 CONTROL VENTILATION
 - 5 START CYCLE

- START MANUAL BLAST CHILLING**
- 1 SELECT FUNCTION
 - 2 SELECT CYCLE
 - 3 SELECT MANUAL MODE
 - 4 SET TIME
 - 5 START CYCLE

- START CYCLE PARAMETERS**
- 1 ONCE THE CYCLE HAS STARTED SELECT SETTINGS
 - 2 SET SPECIFIC PHASE DATA
 - 3 CONFIRM SAVE
 - 4 MYA RETURNS TO THE RUN PAGE

FRESHNESS PROCESSES

**SLICE OF
BREADED COD
WITH SALAD**



breeding cod



**FREEZING
SEAFOOD -18°C**



PRESERVATION* -18°C



frying



SERVICE

*Irinox processes
need the use of
holding cabinets

FRESHNESS PROCESSES



FREEZING COD

For mid-long preservation of your dishes it is necessary to shock freeze them at -18°C at their core. The speed of MultiFresh® shock freezing reduces food contamination. Moreover, the water within the food solidifies into

micro-crystals, avoiding the creation of macro-crystals that would change the fish's moisture. With MultiFresh you can freeze the cod and then fry it when you need it, so that it tastes crispy and freshly fished.



COURGETTE CHILLING

Vegetables are amongst the most used food in the kitchen, but if they aren't properly preserved they could lose their nutritional properties. The MultiFresh® cycle VEGETABLE +3°C chills the vegetables rapidly and safely, reducing oxidization and bacterial proliferation. When you put the warm

courgettes into MultiFresh®, you limit aging and preserve them until the next use. Vitamins and minerals are preserved as well as the structure, colour and taste of the courgettes, which are going to be the perfect side for a rack of lamb with mustard cream.

LAMB RACK WITH MUSTARD CREAM AND GREEN COURGETTE



traditional cooking

CHILLING
VEGETABLES +3°C



PRESERVATION* +3°C

REGENERATION
VEGETABLES

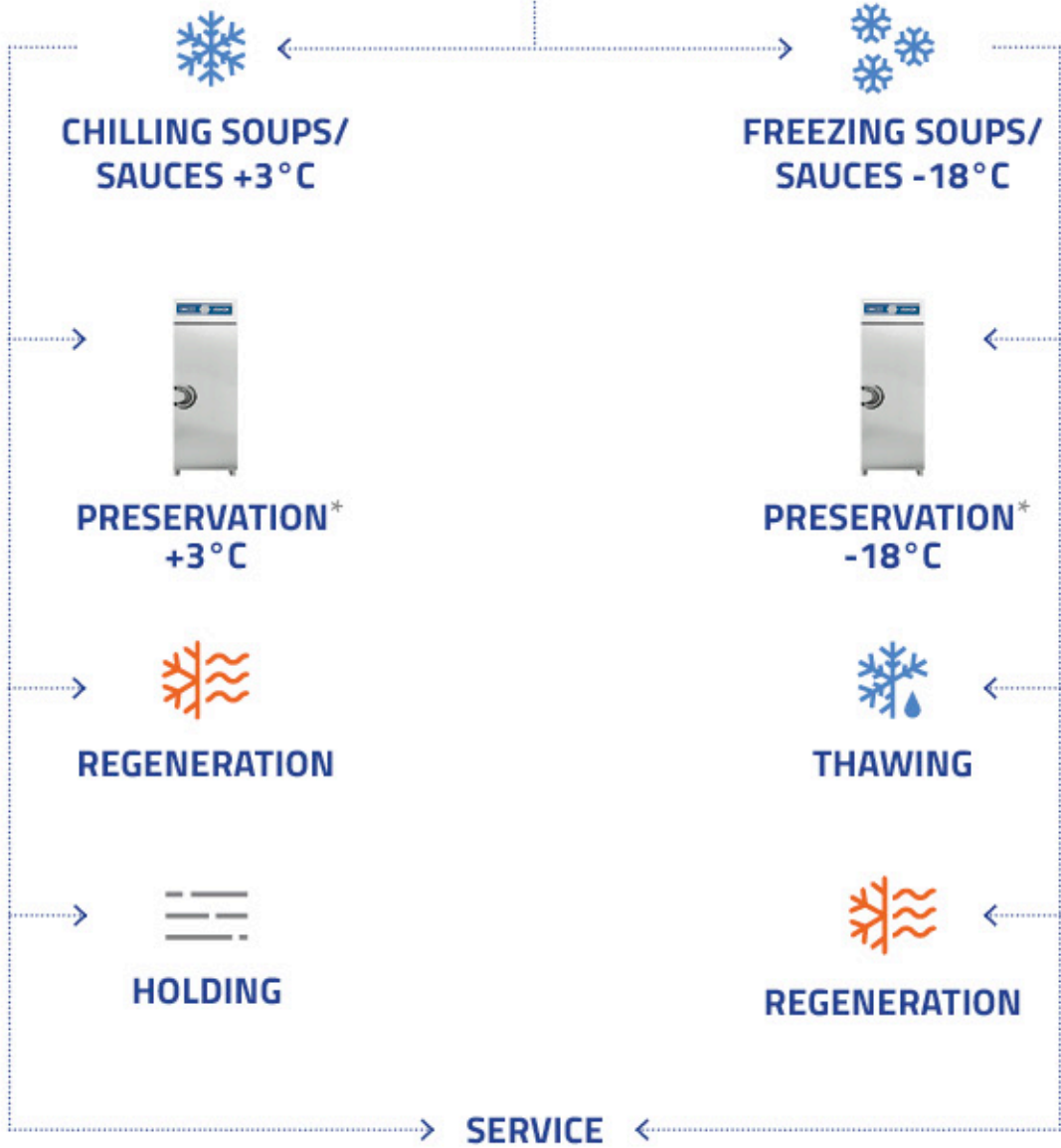
SERVICE

*Irinnox processes need the use of holding cabinets

**TOMATO SOUP
WITH PEAS**



traditional cooking



*Iriinox processes
need the use of
holding cabinets



**HOLDING
THE TOMATO
SOUP**

MultiFresh® enables you to hold the best temperature for each different kind of food in order to have it ready to be served at any moment, either cold or warm. It preserves, regenerates and holds your tomato soup at the temperature at which you want to serve it. With MultiFresh®, nutrients are preserved and the fresh tomatoes maintain their vivid colour.



SOLE FILLETS REGENERATION

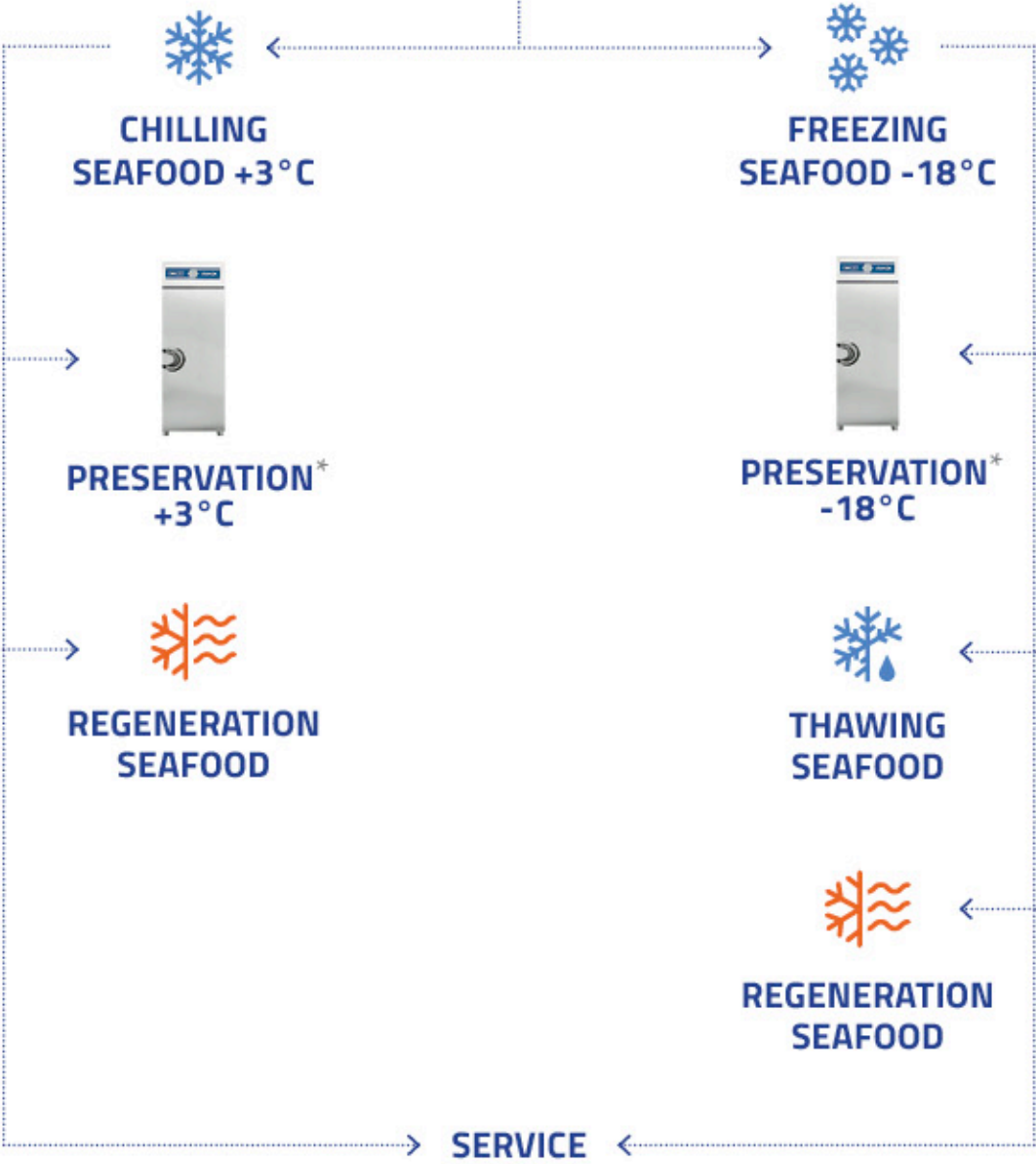
With MultiFresh* you can regenerate all your dishes. By setting the correct ventilation and temperature, you can decide in advance the preferred time to have your food warm and ready to be served. The regeneration cycles help to avoid the oxidation and

dehydration of food, switching automatically from holding at +3 °C to the desired temperature for one particular food. Thanks to MultiFresh*, your dishes can be shock frozen, thawed, preserved, regenerated and served, exactly when you need them to be.

SOLE FILLETS WITH BASMATI RICE



traditional cooking



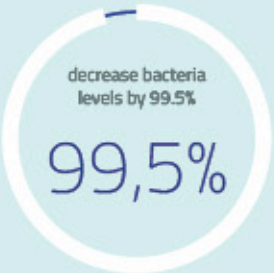
*Iriinox processes need the use of holding cabinets

FEATURES



Sanigen

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



Humidity Management System

Irinox's sophisticated software (tested with the best pastry chefs) and fan speed control automatically manage all the components of the refrigeration circuit.



MultiRack®

Irinox patented an adjustable tray holder, which allows double the number of trays to be loaded into each model. It is also possible to customize the distance between trays, leading to better air distribution and greater temperature uniformity on all levels.



Refrigerant Gas

The entire range of products has been tested for the use of the refrigerant R452A, which complies with the European F-GAS legislation on the reduction of environmental impact.*

*when available in a specific area (or alternatively provided with R404A)



MultiSensor

MultiFresh® is supplied with a MultiSensor® 5 point probe for perfect temperature control.

The conical shape of the MultiSensor® probe makes it easy to remove from food without using heat.



5 point probe for a perfect control of the temperature



Defrost

MultiFresh® does not defrost automatically because it is constantly able to remove all the heat from the chamber. This prevents the formation of ice on the evaporator.



HACCP

HACCP (Hazard-Analysis and Control of Critical Points) is the protocol that regulates and prevents food contamination. It establishes and implements the monitoring of the Critical Control Points in order to reduce and prevent identified hazards. The first European regulation on HACCP is dated 1993 (Directive 43/93/CEE), followed by the Regulation CE 178/2002 and Regulation CE 852/2004. MultiFresh® enables you to track your work during each single process and shows the specific parameters of each different cycle. It also allows to download all the data via WiFi or USB stick.

IRINOX BALANCE SYSTEM®



IRINOX BALANCE SYSTEM®

Numerous tests and studies performed on cooling curves and the use of sophisticated software have made it possible to determine **the perfect size of the main refrigerator components** (condenser, evaporator, compressor and fans): **IrinobalanceSystem®**. The evaporators and condensers involved are built to the drawings and specifications of our engineering office so that our equipment provides unbeatable performance.

The principle on which blast chillers operate consists of removing heat from food in the shortest time possible in order to limit. Our blast chillers guarantee the fastest heat removal, also with boiling hot food, without damaging it in any way.



THE MULTIFRESH® RANGE

ROLL-IN MACHINES

Only available in the STANDARD version with chilling and freezing cycles. Available in the PLUS version, which also includes thawing, proofing, low temperature cooking, regeneration, holding, chocolate storing, pasteurization.

Even though the blast chiller MF85.2 is not a roll-in machine, it is frequently used for mass catering due to its yield per cycle of 85 kg.

AVAILABLE MODELS:*

- › Air condensation
- › Air condensation + extra low dB condenser
- › Air condensation + remote condenser
- › Pipeline water condensation
- › Tower water condensation

* Check models with our technical office

AVAILABLE ON REQUEST:

- › Sunken floor (standard)
- › Ventilated floor (only with ramp)
- › Without condensing unit
- › With ramp
- › Door stop 120° or 100°
- › Sanigen
- › Left opening (standard) or right opening
- › Additional core probe
- › Sous-vide core probe



MF 85.2

Yield per cycle 85 kg
Tray capacity nr.
• 60/65 mm, 13 (GN2/1 o 600x400 mm) - 26 (GN1/1)
• 40 mm, 18 (GN2/1 o 600x400 mm) - 36 (GN1/1)
• 20 mm, 27 (GN2/1 o 600x400 mm) - 54 (GN1/1)
Dimensions 870x1099x1970 mm
• 6,2 kW • 13,5 A • 400 V-50 Hz (3N+PE)



MF 100.1

Yield per cycle 100 kg
Capacity
• 1x20 (GN1/1 o 600x400 mm)
Dimensions 1210x1115x2150 mm
• 1,1 kW • 2,5 A • 400 V-50 Hz (3P+N+PE)
Condensing unit UC100
• 7 kW • 15,8 A • 400 V-50 Hz (3P+N+PE)



MF 100.2

Yield per cycle 100 kg
Capacity
• 1x20 (GN 2/1 o 600x800 mm)
• 2x20 (GN 1/1 o 600x400 mm)
Dimensions 1600x1425x2350 mm
Standard version
• 2,4 kW • 5,2 A • 400 V-50 Hz (3P+N+PE)
Plus version**
• 10,4 kW • 15,3 A • 400 V-50Hz (3P+N+PE)
Condensing unit UC100
• 7 kW • 15,8 A • 400 V-50 Hz (3P+N+PE)



MF 180.2

Yield per cycle 180 kg
Capacity
• 1x20 (GN 2/1 o 600x800 mm)
• 2x20 (GN 1/1 o 600x400 mm)
Dimensions 1600x1425x2350 mm
Standard version
• 2,4 kW • 5,2 A • 400 V-50 Hz (3P+N+PE)
Plus version**
• 10,4 kW • 15,3 A • 400 V-50Hz (3P+N+PE)
Condensing unit UC180
• 14 kW • 27,6 A • 400 V-50 Hz (3P+N+PE)

TRAY
• tray height
• trolleys number
YIELD IN KG
from +90°C to +3°C / -18°C
DIMENSIONS
width x depth x height
ELECTRICAL DATA
• max absorbed power
• max absorbed current
• voltage

** Plus version
Sanigen* / thawing / proofing /
low temperature cooking /
regeneration / holding /
chocolate / pasteurisation included



MF 100.1 ST

Yield per cycle 100 kg
Capacity
• ST Rational SCC201
ST Convotherm OEB20.10
ST HOUNO RACK 1.20
ST FUJIMAK 201
ST TANICO TSCODC20N
Dimensions 1210x1115x2150 mm
• 1,1 kW • 2,5 A • 400 V-50 Hz (3P+N+PE)
Condensing unit UC100
• 7 kW • 15,8 A • 400 V-50 Hz (3P+N+PE)
Disponibile anche in versione Special Trolley



MF 130.2

Yield per cycle 130 kg
Capacity
• 1x20 (GN 2/1 o 600x800 mm)
• 2x20 (GN 1/1 o 600x400 mm)
Dimensions 1600x1425x2350 mm
Standard version
• 2,4 kW • 5,2 A • 400 V-50 Hz (3P+N+PE)
Plus version**
• 10,4 kW • 15,3 A • 400 V-50Hz (3P+N+PE)
Condensing unit UC130
• 9,3 kW • 20,8 A • 400 V-50 Hz (3P+N+PE)



MF 180.2 L

Yield per cycle 180 kg
Capacity
• 1x20 (600x800 o 1000x1000 mm)
• 2x20 (GN 2/1)
• 3x20 (600x400 mm)
• 4x20 (GN 1/1)
Dimensions 1880x1724x2395 mm
Standard version
• 2,4 kW • 5,2 A • 400 V-50Hz (3P+N+PE)
Plus version**
• 10,4 kW • 15,3 A • 400 V-50Hz (3P+N+PE)
Condensing unit UC180
• 14 kW • 27,6 A • 400 V-50Hz (3P+N+PE)

THE MULTIFRESH® RANGE



MF 250.2

Yield per cycle 250 kg
Capacity
• 1x20 (GN 2/1 o 600x800 mm)
• 2x20 (GN 1/1 o 600x400 mm)
Dimensions 1600x1425x2350 mm
Standard version
W 2,4 kW A 5,2 A V 400 V-50 Hz (3P+N+PE)
Plus version**
W 10,4 kW A 15,3 A V 400 V-50Hz (3P+N+PE)
Condensing unit UC250
W 16,4 kW A 38 A V 400 V-50 Hz (3P+N+PE)



MF 350.2 2T

Yield per cycle 350 kg
Capacity
• 2x20 (GN 2/1 o 600x800 mm)
• 4x20 (GN 1/1 o 600x400 mm)
Dimensions 1600x2755x2450 mm
Standard version
W 4,7 kW A 10,3 A V 400 V-50 Hz (3P+N+PE)
Plus version**
W 20,2 kW A 30,2 A V 400 V-50Hz (3P+N+PE)
Condensing unit UC350
W 23,4 kW A 52,4 A V 400 V-50 Hz (3P+N+PE)



MF 350.2 3T

Yield per cycle 350 kg
Capacity
• 3x20 (GN 2/1 o 600x800 mm)
• 6x20 (GN 1/1 o 600x400 mm)
Dimensions 1600x3923x2475mm
Standard version
W 7,1 kW A 15,5 A V 400 V-50 Hz (3P+N+PE)
Plus version**
W 30,2 kW A 45,1 A V 400 V-50Hz (3P+N+PE)
Condensing unit UC350
W 23,4 kW A 52,4 A V 400 V-50 Hz (3P+N+PE)



MF 500.2 3T

Yield per cycle 500 kg
Capacity
• 3x20 (GN 2/1 o 600x800 mm)
• 6x20 (GN 1/1 o 600x400 mm)
Dimensions 1600x3923x2475mm
Standard version
W 7,1 kW A 15,5 A V 400 V-50 Hz (3P+N+PE)
Plus version**
W 30,2 kW A 45,1 A V 400 V-50Hz (3P+N+PE)
Condensing unit UC500
W 36,3 kW A 73,7 A V 400 V-50 Hz (3P+N+PE)



MF 500.2 3T L

Yield per cycle 500 kg
Capacity
• 3x20 (1000x1000 mm)
• 4x20 (600x800 mm)
• 6x20 (GN 2/1)
• 9x20 (600x400 mm)
• 12x20 (GN 1/1)
Dimensions 1880x4824x2475 mm
Standard version
W 7,1 kW A 15,5 A V 400 V-50Hz (3P+N+PE)
Plus version**
W 30,2 kW A 45,1 A V 400 V-50Hz (3P+N+PE)
Condensing unit UC500
W 36,3 kW A 73,7 A V 400 V-50Hz (3P+N+PE)



MF 750.2 4T

Yield per cycle 750 kg
Capacity
• 4x20 (GN 2/1 o 600x800 mm)
• 8x20 (GN 1/1 o 600x400 mm)
Dimensions 1600x5093x2475 mm
Standard version
W 9,4 kW A 20,5 A V 400 V-50 Hz (3P+N+PE)
Plus version**
W 40,1 kW A 60 A V 400 V-50Hz (3P+N+PE)
Condensing unit UC750
W 49,9 kW A 105,2 A V 400 V-50 Hz (3P+N+PE)



MF 250.2 2T

Yield per cycle 250 kg
Capacity
• 2x20 (GN 2/1 o 600x800 mm)
• 4x20 (GN 1/1 o 600x400 mm)
Dimensions 1600x2755x2450 mm
Standard version
W 4,7 kW A 10,3 A V 400 V-50 Hz (3P+N+PE)
Plus version**
W 20,2 kW A 30,2 A V 400 V-50Hz (3P+N+PE)
Condensing unit UC250
W 16,4 kW A 38 A V 400 V-50 Hz (3P+N+PE)



MF 350.2 2T L

Yield per cycle 350 kg
Capacity
• 2x20 (1000x1000 mm)
• 3x20 (600x800 mm)
• 4x20 (GN 2/1)
• 6x20 (600x400 mm)
• 8x20 (GN 1/1)
Dimensions 1880x3194x2488 mm
Standard version
W 4,7 kW A 10,3 A V 400 V-50Hz (3P+N+PE)
Plus version**
W 20,2 kW A 30,2 A V 400 V-50Hz (3P+N+PE)
Condensing unit UC350
W 23,4 kW A 52,4 A V 400 V-50Hz (3P+N+PE)



MF 500.2 2T

Yield per cycle 500 kg
Capacity
• 2x20 (GN 2/1 o 600x800 mm)
• 4x20 (GN 1/1 o 600x400 mm)
Dimensions 1600x2755x2450 mm
Standard version
W 4,7 kW A 10,3 A V 400 V-50Hz (3P+N+PE)
Plus version**
W 20,2 kW A 30,2 A V 400 V-50Hz (3P+N+PE)
Condensing unit UC500
W 36,3 kW A 73,7 A V 400 V-50 Hz (3P+N+PE)

TRAY
• tray height
• trolleys number
YIELD IN KG
from +90°C to +3°C / -18°C
DIMENSIONS
width x depth x height
ELECTRICAL DATA
W max absorbed power
A max absorbed current
V voltage

** Plus version
Sanigen® / thawing /
proofing / low temperature
cooking / regeneration /
holding / chocolate /
pasteurization included.



MF 750.2 3T

Yield per cycle 750 kg
Capacity
• 3x20 (GN 2/1 o 600x800 mm)
• 6x20 (GN 1/1 o 600x400 mm)
Dimensions 1600x3923x2475 mm
Standard version
W 7,1 kW A 15,5 A V 400 V-50 Hz (3P+N+PE)
Plus version**
W 30,2 kW A 45,1 A V 400 V-50Hz (3P+N+PE)
Condensing unit UC750
W 49,9 kW A 105,2 A V 400 V-50 Hz (3P+N+PE)



MF 750.2 4T L

Yield per cycle 750 kg
Capacity
• 4x20 (1000x1000 mm)
• 6x20 (600x800 mm)
• 8x20 (GN 2/1)
• 12x20 (600x400 mm)
• 16x20 (GN 1/1)
Dimensions 1880x6294x2475 mm
Standard version
W 9,4 kW A 20,5 A V 400 V-50Hz (3P+N+PE)
Plus version**
W 40,1 kW A 60 A V 400 V-50Hz (3P+N+PE)
Condensing unit UC7850
W 52,6 kW A 117 A V 400 V-50Hz (3P+N+PE)

IRINOX NETWORK



OUR PEOPLE AT THE CORE

The best technology has people at its core. For this reason, Irinox is now a network of professionals able to handle all of your needs. Our consultants work everyday to find the best solutions for your business, from purchase to installation, and to the everyday use of our machines. Irinox Network is the human element that has made our technology the market leader. Our network of technicians and our customer care will be on your side at every moment. The success of Irinox comes from the people who work with us everyday.

CONSULTANT NETWORK



CUSTOMIZED SOLUTIONS

The efficiency of our machines goes together with the efficiency of our consultants of production processes. Irinox offers free consultancy and customized solutions for catering, pastry-making, baking, ice cream making, butchery, bread making, restaurant industry and mass catering. **We believe that each client has specific needs and that the best way to provide solutions is by finding them together.** Our process consists of two phases: analysis and action. During the first meeting we narrow down your needs and the areas of intervention, while during the second, we elaborate on solutions with you.

Our consultants are the experts you need to make your business more efficient by guaranteeing higher speeds, more margin and higher quality.



INSTALLER NETWORK



TECHNOLOGY MADE EASY

Technology becomes useful when it makes people's lives easier, this is why we want to help you make the best use of our products from the first use. Irinox offers a network of professional experts in installing and programming our machines. Our network spreads across Italy and throughout all the main countries in the world, assisting you during installation and advising on components.

We support your business after purchase by taking care of all that is needed to get MultiFresh® ready to assist you in the kitchen.



CHEF NETWORK



WITH YOU EVERY DAY

Irinox takes on the everyday challenges you experience in the kitchen, offering a network of professional chefs. **Irinox Chef Network provides customized advice on different needs and organizes live demos on request.** Our chefs will assist you in the journey that takes your fresh products from the kitchen to the table. Get the most out of our machines by working with a network of chefs that help you reach your goals.

FOLLOW US

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