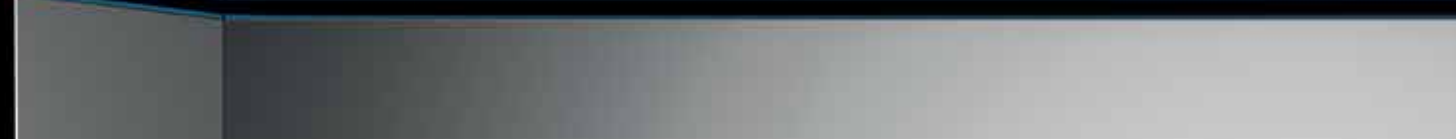
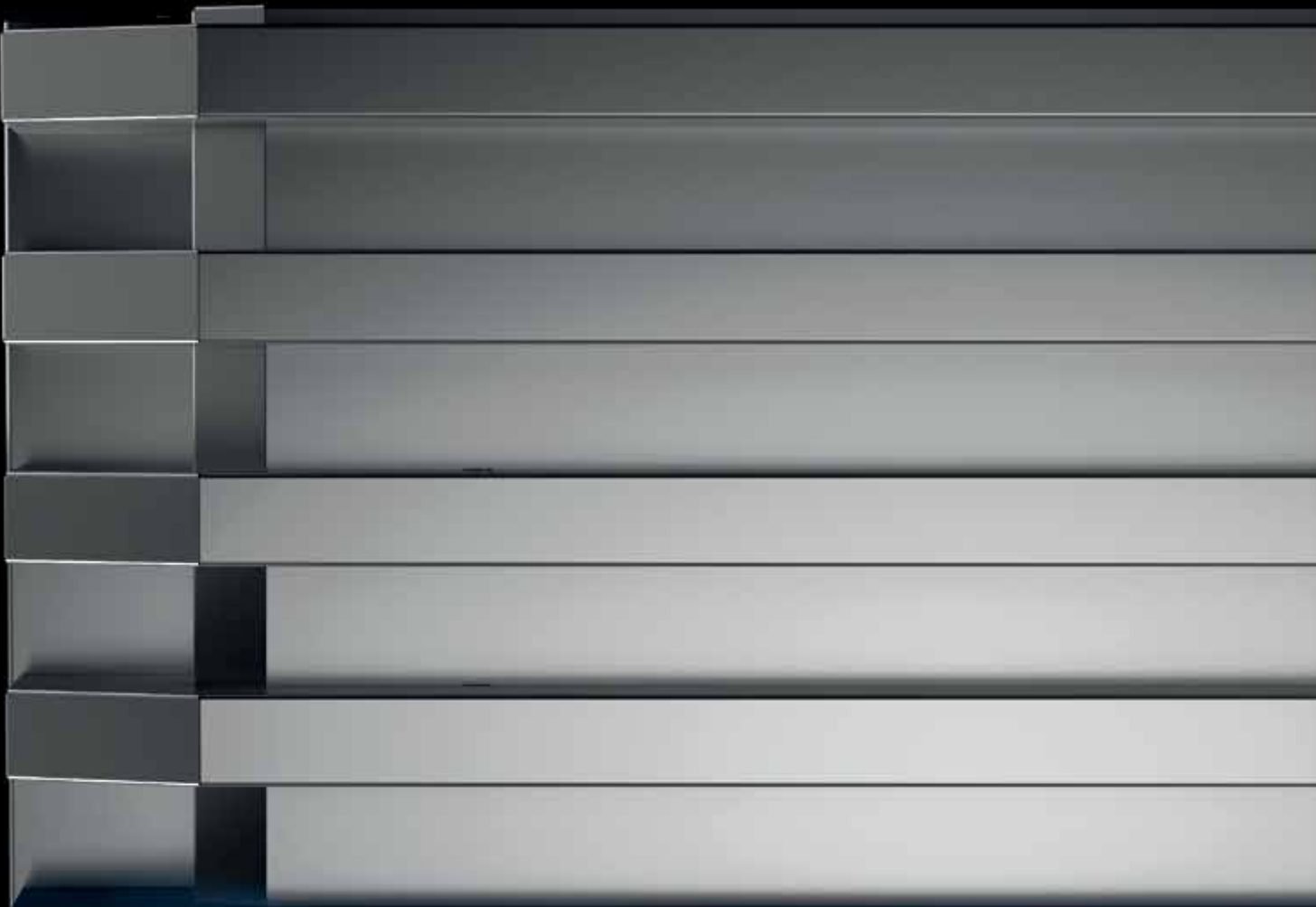


IRINOX

CP Next





The quality of Irinox storage

This is an environmental step up in the quality of temperature holding for the storage module from Irinox, who has been in the business of pastry-making and ice-cream making for over 20 years. In a compact version, Cp Next boasts all

the technical and functional performance levels that professionals could ever desire, allowing them to set and maintain constant temperatures and manage humidity levels best suited to the stored products, while evenly and gently moving

ventilation across all the trays without drying the food out. Quite the opposite, it all contributes to preserving nutritional properties, fragrance, colour and texture. The usual safety levels, but lower consumption rates.

– Next level Preservation

1

More delicate, accurate and stable storage.

– Next level Performance

2

Outperforming ventilation for the management of positive and negative temperatures as well as specific chocolate temperatures.

– Next level Sustainability

3

Consumption rates that are even lower and more sustainable.

– Next level Design

4

Cp Next is more ergonomic and valuable for day-to-day work routine.



— CP Next allows you to efficiently store all kinds of food with the greatest possible temperature stability.

Reasons to choose Irinox

ACCURATE

With Irinox holding cabinets you can rely on the temperature set remaining constantly stable, thanks to our Smart Airflow System (patent pending) and an optimised refrigeration unit that ensures excellent performance in all conditions.

DELICATE

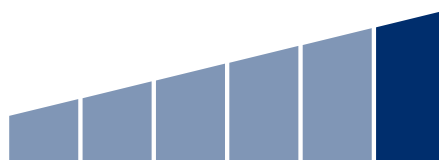
Uniform and delicate ventilation is the secret of Irinox's perfect holding systems. You won't find temperature differences inside the holding cabinets because air is blown across all the racks, never in an aggressive way.

ADAPTABLE

CP Next was created for pastry chefs, ice-cream makers and bakers, and contains up to 84 trays in the single-door version and up to 76 trays (600x400) in the double-door version.

FLEXIBLE

Professionals can choose between CP Next Up which manages positive or chocolate-specific temperatures, and CP Next Multi which allows them to set positive, negative or chocolate-suitable temperatures. Here below we show the temperature ranges covered.



Smart Humidity System

Food texture is guaranteed by perfect humidity management. With Irinox holding cabinets, you can set 6 humidity levels (from 95% to 40% RH)

CP NEXT MULTI

CP NEXT UP



POSITIVE Manages temperatures from -5°C to +15°C and is ideal for preserving ready-to-serve products.



CHOCOLATE Manages temperatures from +10°C to +15°C, and is ideal for preserving your chocolate creations.

NEGATIVE Manages temperatures from -25°C to +15°C and is ideal for preserving long-term frozen products.

1 NEXT LEVEL PRESERVATION

Amazing temperature precision - always

STABLE

Irinox holding cabinets are not affected by temperature fluctuations due to repeated door opening. A properly sized fridge unit means a fast return to set temperature in next to no time.

RELIABLE

The Smart Defrost system used by Irinox holding cabinets is adaptive and automatically activated, avoiding the formation of frost or ice inside the chamber and ensuring proper functioning of the holding cabinet.

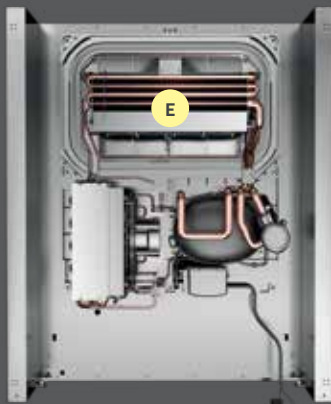


— CP Next: a new technology
for even air distribution across
all the racks.



2 NEXT LEVEL PERFORMANCE

Multi-level airflow with Italian patent pending



The Innovative Smart Airflow System is created with a dual channel enabling uniform air flows, one down the centre and two at the sides, ensuring the same flow rate at every level in the holding cabinet. The main advantages are a reduction in

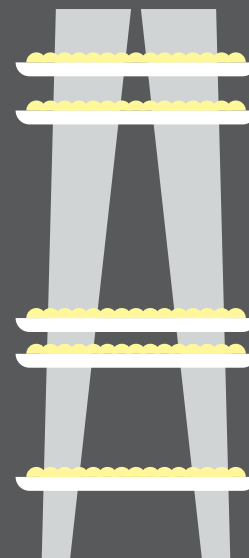
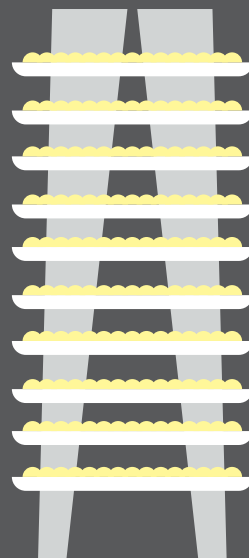
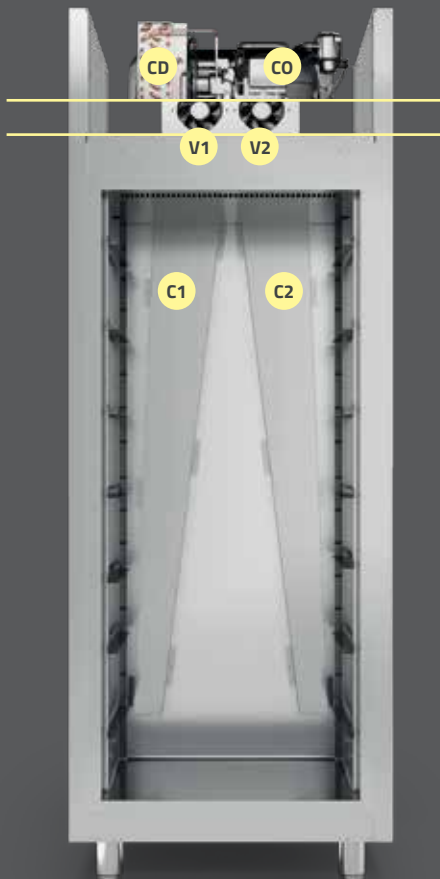
temperature fluctuations a constant air treatment that does not vary based on product load. The perfect climate for storing products is guaranteed for only a few trays and full load alike.

THE IRINOX ALGORITHM

The secret of the high-quality storage offered by CP Next is its optimal management of temperature uniformity, passive humidity, air-flow speed and chilling power, thanks to perfect

interaction of air distribution, high-efficiency compressors, evaporator and condenser with large surface area for heat exchange, electronic fans and insulation of the unit body.

A guarantee of even air distribution regardless of whether the load is full or partial.



C Conveyors

CO Compressor

E Evaporator

V Ventilators

CD Condenser

— CP Next features a new refrigerant gas called propane which is less impactful on the environment while guaranteeing outperformance in terms of storage.



3 NEXT LEVEL SUSTAINABILITY

The energy efficiency of our holding cabinets

The green revolution

CP Next is an Irinox holding cabinet with R-290 natural refrigerant (propane gas). The Global Warming Potential (GWP) of R-290 is 3 - one thousand times lower than other refrigerant gases. Helping professionals to be sustainable and environmentally aware.

GAS	R404A	R452A	R-290 CP/CK Next	CO ₂
GWP	3922	2141	3	1

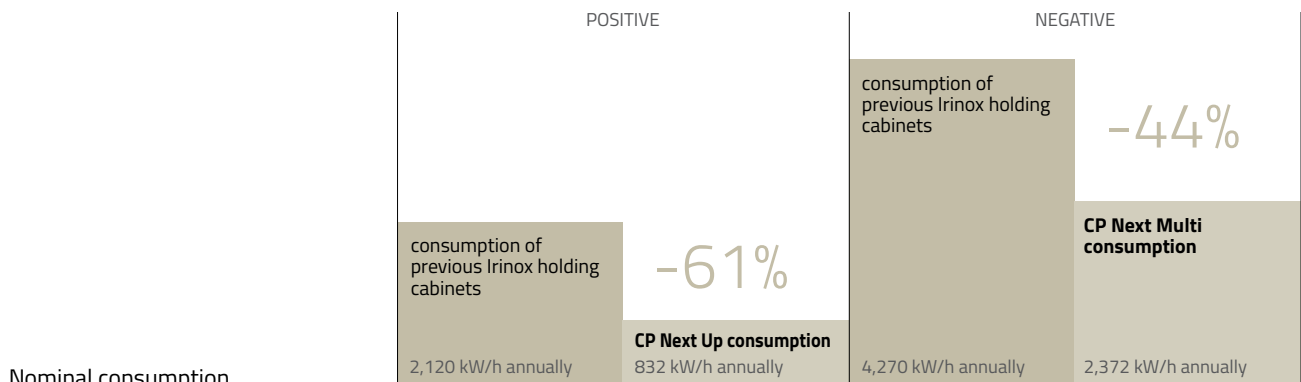
refrigerants used in existing holding cabinets

Utmost efficiency

Designed to deliver the utmost efficiency, the holding cabinets are made from carefully sourced eco-conscious materials and guarantee superb performance levels with the lowest energy consumption for their class. An obsession for details transpires from the structure itself which features a magnetic closure system, special gaskets and thick insulation, making sure that the cold air doesn't seep out.

Comparison of consumption

Our new Irinox holding cabinets allow for 40% more energy savings as compared to previous holding cabinets.



Nominal consumption

Saving*	in 1 year	in 3 years	in 5 years	in 7 years	in 10 years
CP Next Up VS CP Multi Positive	€ 245	€ 734	€ 1,224	€ 1,713	€ 2,447
CP Next Multi VS CP Multi Negative	€ 361	€ 1,082	€ 1,803	€ 2,524	€ 3,606

* energy cost 0.19 €/kWh

4 NEXT LEVEL DESIGN

Each single detail on our Irinox holding cabinets has been meticulously designed to make the day-to-day life of professionals easier.

Technology that makes your life easier

DOOR CLOSURE

The doors are fitted with a slow-close magnetic closure device and high-seal 7-chamber gaskets. Irinox holding cabinets come with a larger inner door that protects the frame.



CONNECTIVITY

FreshCloud® is the name of our Irinox IoT technology. It allows you to interact with CP Next and keep it under constant control at all times. The new FreshCloud® APP means you can connect to the holding cabinet whenever you want.



SANIGEN

Sanigen® releases active ions that act on the microbial load in the air and on all surfaces, including foodstuffs. The air inside Irinox holding cabinets is sanitised and 99% free of bacterial contamination.



LIGHTING

The Cp Next holding cabinets have been equipped with a double natural LED side light bar which shines a perfect light on your products.



HANDLE

In the course of a working day, holding-cabinet doors are opened and closed constantly, so a new ergonomic shape and a new design bring you a handle that is sturdier, easier to clean and effortless to grip.

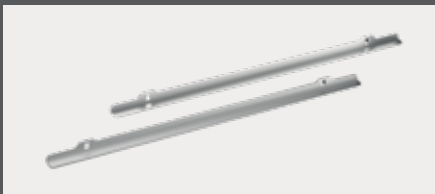


DISPLAY

The new back-lit display with capacitive technology. It is as easy to use as a smartphone and allows you to set the desired temperature, programme the right humidity level for the products and check how frequently the doors are opened and shut.



ADDITIONAL PAIR OF GUIDES



CASTORS + ADJUSTABLE FEET



REVERSIBLE DOOR OPENING



THE RANGE

Preserve your creations at the perfect temperatures with CP Next. Reliable, accurate and sustainable.

Available in 4 versions: with a full door in stainless steel, a double door in stainless steel, a full glass door or a double glass door.



CP Next Steel

	SINGLE DOOR	DOUBLE DOOR
Dimensions	795x1100x2178 mm	795x1100x2178 mm
Tray capacity > spacing 35 mm	no. 42 (60x80) - no. 84 (60x40)	no. 37 (60x80) - no. 76 (60x40)
> spacing 52.5 mm	no. 28 (60x80) - no. 56 (60x40)	no. 26 (60x80) - no. 52 (60x40)

CP Next Glass

	SINGLE DOOR	DOUBLE DOOR
Dimensions	795x1105x2178 mm	795x1105x2178 mm
Tray capacity > spacing 35 mm	no. 42 (60x80) - no. 84 (60x40)	no. 37 (60x80) - no. 76 (60x40)
> spacing 52.5 mm	no. 28 (60x80) - no. 56 (60x40)	no. 26 (60x80) - no. 52 (60x40)

	UP	MULTI
Power	750 W	1210 W
Current	4.5 A	7.2 A
Voltage	220-240V-1N 50Hz	220-240V-1N 50Hz

	UP	MULTI
Power	750 W	1210 W
Current	4.5 A	7.2 A
Voltage	220-240V-1N 50Hz	220-240V-1N 50Hz



Trays

	330 x 165 x h120	330 x 165 x h150	330 x 250 x h120	330 x 250 x h150	360 x 165 x h120	360 x 165 x h150	360 x 250 x h150
Full door	60	48	40	32	60	48	32
Double door	54	42	36	28	54	42	28



Tubs

	Ø 200 x h 250
Full door	45
Double door	45

Dimensions W x D x H

IRINOX

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