IRINOX

SKOPE

This dish was shock frozen straight from the oven.

Find out how inside.

SKOPE

IRINOX technology can blast chill almost any food and preserve it in perfect condition. It's smart enough to preserve it that way for three times longer than conventional cooling methods.

A growing number of food service operators and processors are recognising IRINOX as the best tool for rapidly chilling or freezing hot and freshly cooked foods.

IRINOX with its market leading technology for rapid chilling and freezing of food, dramatically reduces wastage, shrinkage, volume loss and the possibility of bacteria growth while maintaining maximum moisture and flavour.

IRINOX

Extend the freshness, quality and taste of foods with dedicated and customised IRINOX cycles.

Blast Chilling
Designed for serving fresh within 1 week or up to 3 weeks in vacuum gas flushed seal bags. Blast chilling is the fastest way to process food from hot to cold, without waiting for it to cool down first.

Shock Freezing
Designed for fast freezing of foods for extended preservation and storage in a way that does not compromise the original structure. This allows you to freeze even the most fragile foods correctly and safely.

Blast Chill **Delicate +3°C**

Delicately blast chills products with less thickness, such as vegetables, fresh pasta and fish to +3°C at the core.

Shock Freeze **Delicate -18°C**

Shock freezes delicate products to -18°C at the core. The shock freezing cycle takes place in two phases (+6°C / -18°C) with extremely delicate ventilation suitable for all cooked products.

Blast Chill **Strong +3°C**

Blast chills to +3°C at the core. Suitable for fatty, thick or packaged products such as sauces, roast meat, pasta and casseroles.

Shock Freeze **Strong -18°C**

Shock freezes to -18°C at the core with chamber temperature as low as -40°C. This cycle is particularly suitable for shock freezing raw food (meat, fish) and particulary thick cooked food (roast meat, etc).

With IRINOX you can blast chill or shock freeze just about anything

IRINOX blast chillers use unique cycles for even the most delicate fresh or cooked food item, to maintain it in pristine condition, without losing quality.

Fish dishes
IRINOX can blast chill cooked fish to +3°C, maintain moisture and preserve the delicate texture of the dish. The shock freezing process makes it possible to store fish for weeks at -20C, with absolute freshness guaranteed to last.

Side dishes and vegetables
Blast chill and retain the organoleptic properties of taste, colour, aroma and texture, as if your vegetables had just been picked or cooked. Shock freezing allows operators to bulk buy in season and keep fresh vegetables on hand for long periods.

Desserts and confectionery
Preserve the freshness, fragrance and shape of freshly baked desserts. Blast chilling is ideal for batch preparation of pies or miniature tarts. The unique IRINOX delicate shock freezing cycles easily handle delicate confectionery, such as chocolates, mousses and ice cream, without compromising their quality.

Rice and pasta
Blast chill pastas and rice, including risottos and lasagnes, without starch loss, a typical problem with cold-water chilling. Semi-finished products, such as ragout, pasta and béchamel, can be processed at different times, optimising production.

Soups and sauces
Maintain peak flavour and colour in soups and sauces, whether blast chilled or shock frozen. Humidity can be controlled to prevent damaging the texture and softness of freshly made pasta.

Bread and pastries
Operators can use the IRINOX MF Plus unique proving cycles for bread or pastries. After baking, blast chill for a fresh, fragrant daily supply. Blast chilling cools and freezes, without damaging the structure or creating an “igloo effect”, where heat is trapped inside a chilled exterior.

Meat dishes
Whether it is a roast or a small chicken breast, blast chilled meat retains natural moisture and just-cooked flavour, while raw meat cuts can be shock frozen to be perfectly preserved and stored for months, without colour-changing freezer effects.

Eight reasons why IRINOX technology will transform your food management.

1

Food tastes better
Dishes chilled or frozen incorrectly can destroy their texture, flavour and appearance. IRINOX preserves premium quality, so you can charge premium prices.

2

Improved food safety
Maintain freshness over time with superior food safety and comply with HACCP (hazard analysis critical control points - cold chain management). IRINOX removes the need to have food cooling on benches or having warm food sitting alongside cooler food in a conventional chiller.

3

Labour cost savings
Save up to 30% on labour costs through reduced overtime and being well prepared for peak demand periods in advance.

4

Lower input costs
Produce can be purchased in bulk when prices are seasonally lower, then blast chilled and frozen for use at a much later date.

5

Prepare foods faster
Improve workflow and speed up preparation times. IRINOX technology allows you to take food straight from the oven or off the cook top and rapidly chill or freeze it.

6

Batch prepare ahead of time
Large quantities of food can be pre-prepared days or weeks in advance, then blast chilled or shock frozen to allow for rostered days off and demand spikes.

7

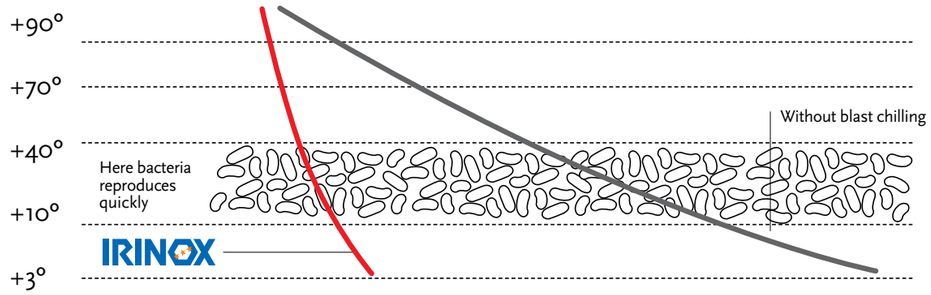
Less waste
In a commercial kitchen, up to 40% of food can be thrown out. IRINOX blast chilling technology reduces waste dramatically, by allowing better planning and significantly longer preservation of fresh and pre-prepared food.

8

Longer shelf life
With bacteria formation being eliminated during blast chilling and shock freezing, food can be preserved in pristine condition for up to three times longer.

Standard fridges aren't designed to chill from hot. With IRINOX's rapid cooling and freezing processes you can blast chill or shock freeze straight from the oven without compromising texture, flavour or moisture.

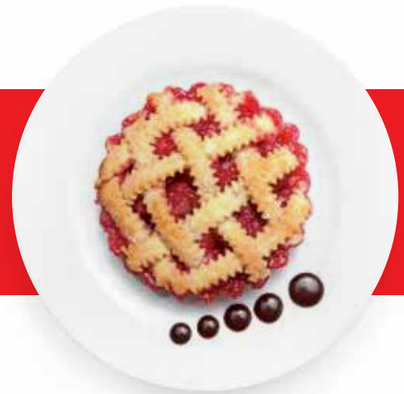
Blast Chilling +90° to +3°C

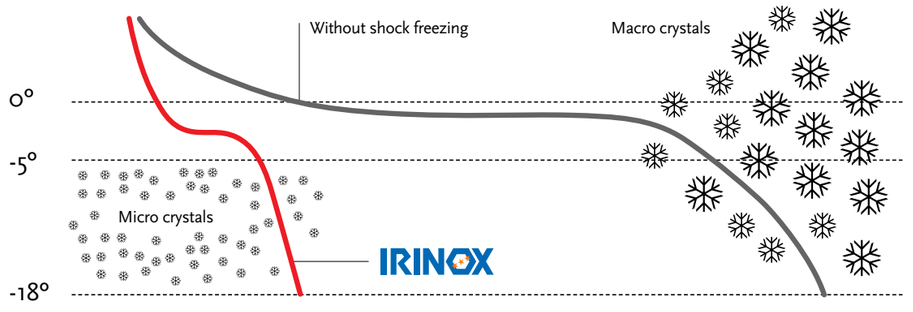


The IRINOX chilling process means bacteria proliferates in smaller numbers, extending the life of produce and reducing food safety risks.

All cooked foods lose quality and appeal quickly if not served right away. Only blast chilling to a product's core temperature maintains its original flavour, quality and nutritional integrity. When food temperatures hover between +10°C and +70°C, food safety is compromised by the spread of bacteria, by oxidation and evaporation. All IRINOX products have a rapid chilling process of +3°C at the product's core, preserving maximum quality, colour, aroma, taste and extending shelf life.

Shock Freezing +90° to -18°c





The IRINOX rapid freezing process creates micro-crystalisation, preserving texture and firmness while avoiding freezer burn that affects food appearance.

Products can be better preserved only by shock freezing them to -18°C. Standard freezing systems crystalise the liquid inside food, damaging its structure. IRINOX forms smaller micro-crystals, keeping intact the food's structure thanks to quick-chill penetration right to the core of the product. Any raw, semi-finished or cooked food can be quickly and safely frozen, with the right chill and ventilation intensity. Moisture, texture and colour will not be lost when food is thawed, and nutritional properties and quality will remain completely intact.

IRINOX blast chiller & shock freezer series enables greater food management and improved food safety.

IRINOX Multi Fresh Systems

The IRINOX Multi Fresh System operates in standard or dynamic mode. This enables greater food management, better organisation and significant savings.

- Delicate chilling, hard chilling, delicate freezing and hard freezing options
- Dynamic mode – dedicated cycles for meat, fish, vegetables, pasta, rice, soup, sauces, bread, chocolate, ice cream and pastry

IRINOX Multi Fresh PLUS
New innovative world first features

As well as blast chilling and shock freezing the new Multi Fresh PLUS models uniquely proofs, thaws, holds, regenerates and cooks at low temperature and even pasteurises.

- Innovative and unique ‘low temperature cooking’ function
- 60 dynamic cycles and 20 personalised cycles
- Thawing cycle in controlled temperature environment
- Multiple proofing cycles in controlled leavening environment
- Regeneration, holding and pasteurisation cycles
- Sanigen® total sanitising system as standard

SKOPE®

Delicate chilling, strong chilling, delicate freezing and strong freezing options

Innovative magnetic self closing door system

Touch sensitive control. Dynamic mode with dedicated pre-programmed cycles and the ability for the user to develop their own (Multi Fresh only)

Innovative feature
Unique ‘low temperature cooking’ function

Adjustable Multi Rack® (patented) tray holder

HACCP memory and alarm

Photo Depicts: MF 70.2

IRINOX

Paneton Bakery

Already operating 24 hours a day, IRINOX has helped increase production without compromising quality.

The challenge
New Zealand's leading French bakers, Paneton Bakery combine the best traditional French baking with the highest quality local ingredients.

In addition to their range of traditional French bread and pastries, they prepare ready-to-rise (frozen) pastries and ready-to-bake (par-baked) breads, for customers to finish baking in their own homes, across the country.

Paneton Bakery are renowned for their ready-to-bake, pure-butter croissant. Before installing the IRINOX blast chiller, the production process was intensive and required double handling, as staff must reform the product each time a cycle was completed.

The solution
The bakery was already operating 24 hours a day to meet accelerating wholesale and retail demand.

Owner Dominique Colombie turned to IRINOX to find a more efficient way to ramp-up production, without compromising Paneton Bakery's renowned end-product quality.

IRINOX is able to proof yeast products under cold fermentation, increase the flavour profile and reduce the use of certain additives.

It was originally developed for bread, but Paneton Bakery has found it equally effective for pastry products, such as croissants and danishes, as heat affects high-butter-content products.

After just five days of training, the bakery was consistently producing top-quality pastries and breads using IRINOX, regardless of who managed production.

The results
IRINOX has given Paneton Bakery a competitive advantage over similar companies. They can now produce up to 14,000 products per day, without compromising on quality.

"IRINOX allows proofing (bringing the product to temperature), and has increased our bake off time by three times over conventional proofing. It ensures croissants, and other products, hold their temperature and shape before they are shock frozen," explains Dominique Colombie.

He says it allows the bakery to produce any bread or pastry to exacting requirements, regardless of the quantities they have to produce on a given day. "IRINOX enables us to increase our production to far greater levels, whilst maintaining the high quality of our products, at peak times of the year, such as Christmas" concludes Dominique.

Paneton Bakery
Auckland, New Zealand
Bakers of traditional French breads and pastries

IRINOX

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