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.

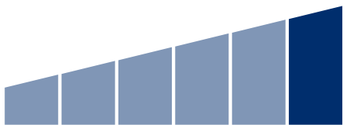
Reasons to choose Irinox

ACCURATE
With Irinox holding cabinets, setting the right temperature and keeping it stable throughout is a cinch, thanks to an innovative air-flow distribution system (patent pending) and a fridge unit size optimised to perform to high standards, regardless of the working 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 (600×400) 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.



Humidity control
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.

Amazing temperature precision - always

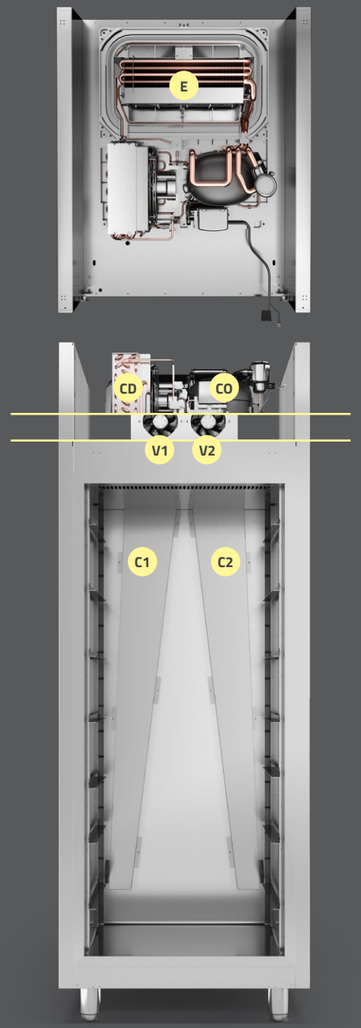
STABLE
Irinox holding cabinets are not affected by temperature fluctuations due to repeated door opening. A properly sized fridge unit means a fast return to set temperature in next to no time.

RELIABLE
The defrosting system for Irinox holding cabinets is adaptive and activated automatically, thus avoiding the formation of frost or ice inside the chamber while ensuring that the holding cabinet never stops functioning.



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

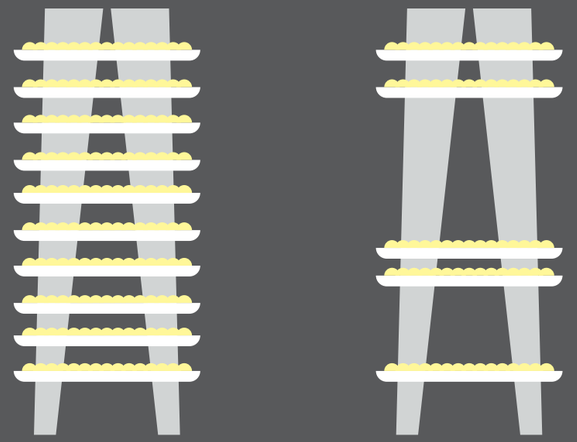
Multi-rack air flow (Italian patent pending)



The innovative air-distribution system works with a double air conveyor that creates an even air flow (a central flow and two side flows) with the same air delivery across all the holding-cabinet racks. The main advantage is a reduction in temperature variations and a constant air flow which is not impacted by product load. The perfect climate for storing products is guaranteed for only a few trays and full load alike.

THE IRINOX ALGORITHM
The secret to the top-of-the-line storage guaranteed by Irinox holding cabinets lies in the management of the passive humidity, thanks to a perfect combination of the evaporator size, the power of the variable-speed ventilators and the power of the compressor.

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



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.

consumption rates of previous Irinox holding cabinets

-40% reduced consumption rates compared to previous Irinox holding cabinets

4 NEXT LEVEL DESIGN

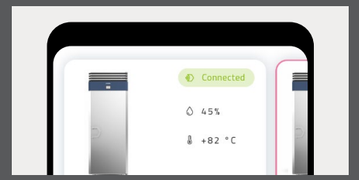
Each single detail on our Irinox holding cabinets has been meticulously designed to make the day-to-day life of professionals easier.

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.



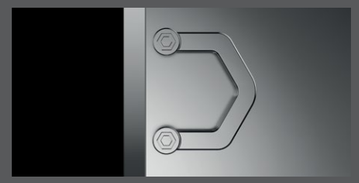
SANIGEN
Sanigen® releases active ions that act on the microbial load in the air and on all surfaces, including foodstuffs. The air inside Irinox holding cabinets is sanitised and 99% free of bacterial contamination.



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.



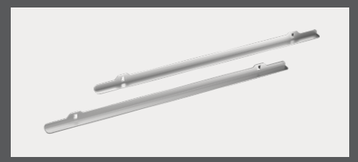
HANDLE
In the course of a working day, holding-cabinet doors are opened and closed constantly, so a new ergonomic shape and a new design bring you a handle that is sturdier, easier to clean and effortless to grip.



DISPLAY
The new back-lit display with capacitive technology. It is as easy to use as a smart-phone 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		**CP Next** Glass	
	SINGLE DOOR	**DOUBLE DOOR**	**SINGLE DOOR**	**DOUBLE DOOR**
Dimensions	795×1100×2178 mm	795×1100×2178 mm	795×1105×2178 mm	795×1105×2178 mm
Tray capacity				
› spacing 35 mm	no. 42 (60×80) - no. 84 (60×40)	no. 37 (60×80) - no. 76 (60×40)	no. 42 (60×80) - no. 84 (60×40)	no. 37 (60×80) - no. 76 (60×40)
› spacing 52.5 mm	no. 28 (60×80) - no. 56 (60×40)	no. 26 (60×80) - no. 52 (60×40)	no. 28 (60×80) - no. 56 (60×40)	no. 26 (60×80) - no. 52 (60×40)
	UP	**MULTI**	**UP**	**MULTI**
Power	750 W	1210 W	750 W	1210 W
Current	4.5 A	7.2 A	4.5 A	7.2 A
Voltage	220-240V-1N 50Hz	220-240V-1N 50Hz	220-240V-1N 50Hz	220-240V-1N 50Hz

	Trays							**Tubs**
	330 × 165 **× h120**	330 × 165 **× h150**	330 × 250 **× h120**	330 × 250 **× h150**	360 × 165 **× h120**	360 × 165 **× h150**	360 × 250 **× h150**	Ø 200 × **h 250**
Full door	60	48	40	32	60	48	32	45
Double door	54	42	36	28	54	42	28	45

Dimensions W × D × H

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