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Freshness
is the season
where
everything
is seasonal.

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*“Healthy eating
is something you can afford
every day”*

Freshness tastes good.

Since its foundation in 1989, Irinox has been acknowledged throughout the world as the specialist in blast chillers. The company has a true ability to anticipate the market's future needs and is a pioneer in presenting the concepts of blast chilling and top-quality preservation in the catering, bakery and ice cream trades. Irinox has always believed in constant research and improving technologies for perfect food preservation. An innovator in spirit, over the years it has developed cutting-edge products, offering revolutionary concepts that have set new standards on the market. Irinox products not only provide freshness, but are also attractive, featuring new product design and simple intuitive controls. Irinox is the freshness company, where everything is natural and the pleasure of sharing life's joys is to the fore.

“I love raw fish.

Thanks to Fresco I can eliminate bacteria from fish and make tartare, sushi, and thinly sliced raw fish, confident that they're completely safe! What's more, since I first came across it, low-temperature cooking has become my only way of cooking meat and fish”



Freshness makes us free.

Cooking is an art, passion, joie de vivre, and love. Irinox Home Collection is designed for everyone who enjoys eating well, who places importance on quality, freshness, taste and the genuine flavor only fresh food can give. **Irinox Home Collection** takes technology and design a step further to protect a treasure that belongs to us all: the vitamins, colors, flavor and aroma of fresh food. It's like creating a fifth season that combines all these qualities, to be enjoyed when they are at their peak.



Freddy



Zero



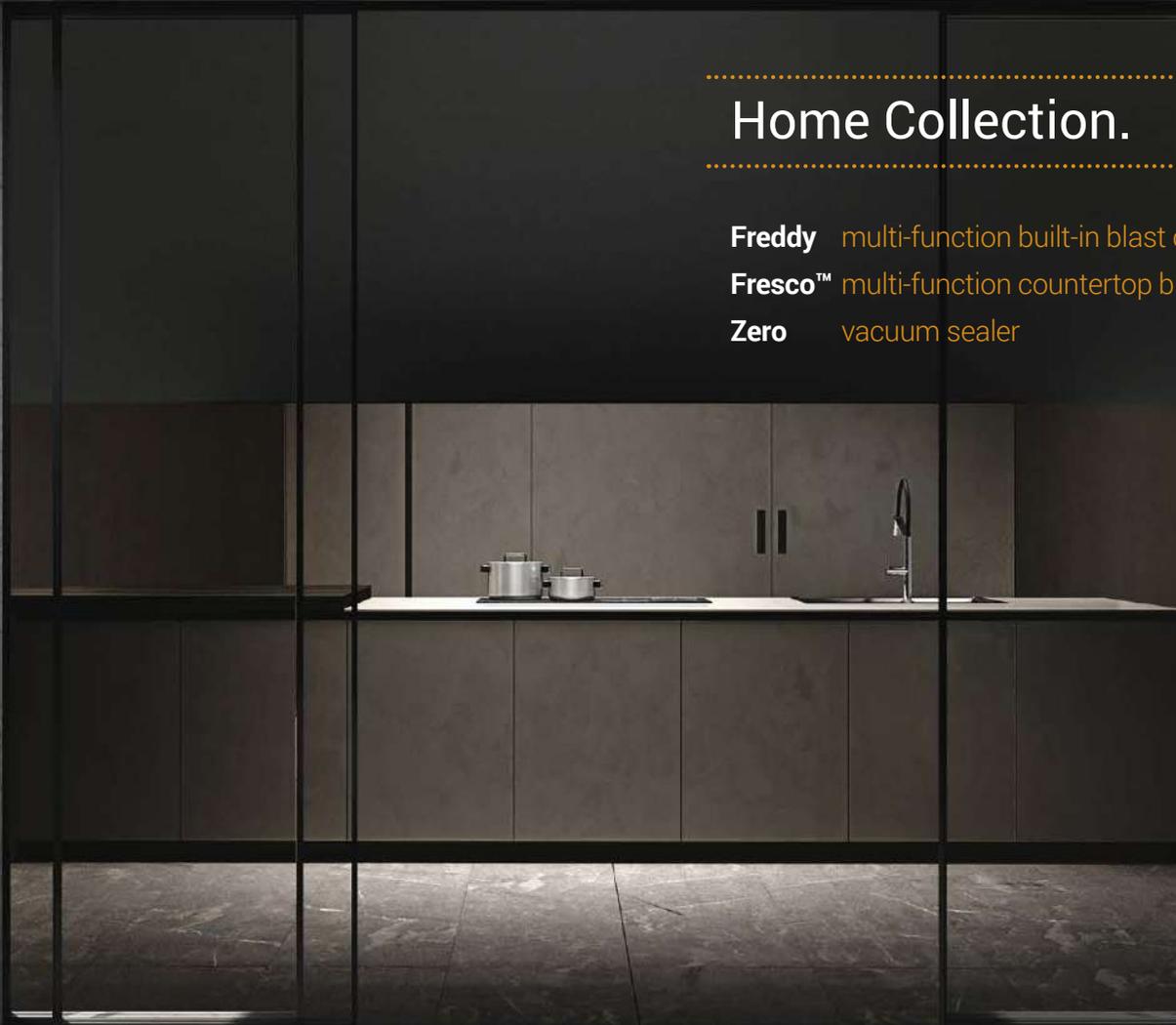
Fresco™

Home Collection.

Freddy multi-function built-in blast chiller

Fresco™ multi-function countertop blast chiller

Zero vacuum sealer



Irinox Home Collection is intelligence, sensitivity and desire expressed in the form of five products created to put the soul into cooking. The kitchen becomes a place where health and wellbeing reign. Design is enhanced by intelligent, people-friendly technology aimed at increasingly dynamic, balanced lifestyles. For us. For nature. For the pleasure of eating together.

home
collection





Freddy. The multi-function built-in blast chiller

FRESHNESS IS AT HOME HERE.

Freddy is the first blast chiller made for domestic use, with an essentialist design that's appealing in any kitchen. Freddy is a dream come true: a time machine that we can put to use to lock the succulence into food at just the right moment and keep it there over time. Flavor, vitamins, color and consistency can overcome space and time so that they can always be enjoyed at their best.



Fresco™. The multi-function countertop blast chiller

We are proud to introduce you to Fresco®, the appliance for magic, swift food chilling. You're sure to fall in love at first sight with its exclusive design, and once you've tried it, you'll never again want to do without it in the kitchen. Fresco® is the only household appliance that can triple the shelf life of fresh or cooked food, inspiring you to unleash your culinary potential and create flavors never tasted before.

A new quality of life.

Stopping time does not just mean enjoying one long period when all food is always 'in season', it also means having more time for ourselves as we can plan dishes to be

ready when we get home, leaving time to savor the company of friends. With Freddy & Fresco™ there's always someone there to see to everything.



Zero waste.

The blast chiller helps reduce waste because food is preserved at its freshest with its quality maintained, tripling its shelf life. That means almost nothing is discarded.

Extended freshness.

You can preserve the freshness of raw materials such as seasonal fruit and vegetables perfectly. Food that maintains its nutrients intact is healthier and can be enjoyed at any time of the year. With the blast chiller healthy eating becomes a good habit.

Time saving.

Thanks to the blast chiller you can prepare food in advance, cooking when you have time and eating when you want. You can also do the shopping once a week, preserving the food and warming it up again as and when needed. Just what you've always wanted.

The pleasure of time with friends.

You can use the blast chiller to prepare everything in advance and invite friends at the last minute, offering them the quality and variety of a meal planned days before. Having everything ready means you spend less time in the kitchen: now you can really savor spending time with friends.

We've re-invented time.

The blast chiller is the only household appliance that blast chills food after cooking, quickly deep-freezes and thaws it in a controlled manner, cooks meat and fish at low temperatures, allows bread, pizza and flatbread to prove, presents dishes hot and ready to serve, holds them at ideal temperatures and cools wine and other drinks.



9 WAYS TO LIVE WELL

Freddy unites blast chilling and slow heating, managing temperatures of -31 to 176 °F (-35 to +80 °C) and providing 9 innovative functions. Freddy is Irinox-patented technology.

-  **Blast chilling to 37 °F (+3 °C)**
-  **Shock freezing to 0 °F (-18 °C)**
-  **Gentle freezing to 0 °F (-18 °C)**
-  **Controlled thawing**
-  **Drinks cooling**
-  **Customized preservation**
-  **Low-temperature cooking**
-  **Natural proving**
-  **Ready-made dishes**



Good and fast,
together for the first time.



Quality is
a dish best served cold.



BLAST CHILLING TO 37 °F (+3 °C)

Quickly lowers the core temperature of just-cooked hot food to 37 °F (+3 °C). By quickly dropping through the 104 to 50 °F (+40 to +10 °C) temperature range, the blast chiller blocks evaporation and prevents the proliferation of bacteria. Ideal for preserving the quality, fragrance, colors and aromas of food, tripling its shelf life.

Any cooked food can be blast-chilled and kept in the fridge for up to 7 days.



Find out more about
Blast Chilling



SHOCK FREEZING TO 0 °F (-18 °C)

As the blast chiller quickly reaches a temperature of -31 °F (-35 °C) inside the cabinet, the shock-freezing cycle rapidly takes food to 0 °F (-18 °C) at the core. In this way preservation is perfect and when thawed, food will be exactly as it was when fresh.

Shock-frozen food can be kept in the freezer for up to 6-8 months.



Find out more about
Shock Freezing

Find out more
on blast chilling.



Like before,
more than before.



GENTLE FREEZING TO 0 °F (-18 °C)

Ideal for hot and/or delicate food, this cycle lowers the temperature to 37 °F (+3 °C), which gradually drops to 0 °F (-18 °C) at the core: the result is rapid but non-aggressive freezing.

Essential for delicate food that must be kept in the freezer.



Find out more about
Gentle Freezing



CONTROLLED THAWING

The blast chiller thaws food rapidly by means of gentle ventilation that holds ice micro-crystals inside the food. Food that has undergone controlled thawing maintains its quality and fragrance perfectly, just as if it were fresh and had never been frozen.

Ideal for all food, even the most delicate.



Find out more about
Controlled Thawing

Temperature is no longer just an idea.



Delicacy above all.



DRINKS COOLING

It takes just a few minutes to chill wine, cool soft drinks and offer guests fresh aperitifs. The blast chiller cools bottles at a speed of approximately 33.8 °F (+1 °C) per minute, giving you the pleasure of enjoying drinks at their ideal temperature.

You're always ready when unexpected guests turn up.



Find out more about
Bottle Cooling



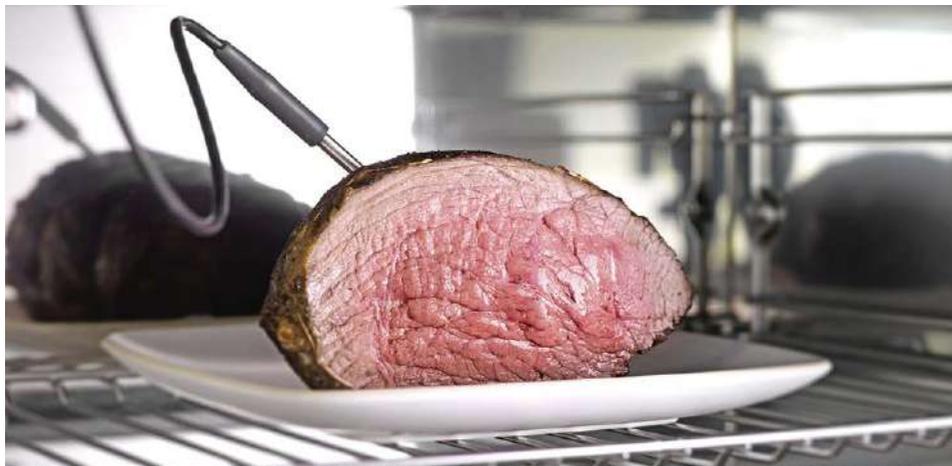
CUSTOMIZED PRESERVATION

This is the function that adapts to the most modern needs and meets all requirements, as it allows you to choose the ideal temperature, from -4 to 176 °F (-20 to +80 °C), **to preserve your food, even the most delicate**, such as home-made ice-cream (10.4 °F / -12 °C), or fresh fish (35.6 °F / +2 °C), and to melt chocolate like in a bain marie (104 °F / +40 °C).



Find out more about
Customized Preservation

Great dishes demand patience.



LOW-TEMPERATURE COOKING

Low-temperature cooking gently cooks meat and fish, never exceeding a core temperature of 158 °F (+70 °C). It enhances flavors, maintains a tender consistency and ensures uniform cooking.

For cooking meat and fish, bringing out their tenderness and flavor.



Find out more about Low Temperature Cooking

An exciting phenomenon.



NATURAL PROOFING

Controlled proofing at a constant temperature allows the yeast in bread, pizza and brioche to develop perfectly. The blast chiller makes sure all proved items have intense flavor, a light structure and just the right crumbliness as well as being easy to digest.

Makes bread, pizza and brioche dough easier to digest.



Find out more about Natural Proofing

Home, sweet home.



READY-MADE DISHES

Your food is piping hot just when you want it. Simply program the time you will be coming home and dishes are first held as if in the fridge, then taken to the pre-set heating temperature.

Enjoy the convenience of coming home to find your meal freshly oven heated.



Find out more about
Ready-made Dishes

Your new life with a blast chiller.

It's incredible how the blast chiller can change your habits. Time is the new currency, to spend as you like, a currency that will earn you a better quality of life.



The first produce from your garden, even in December.



A healthy snack always to hand.



Entirely safe sushi and raw fish, at home.



Ready-to-serve finger food for those last-minute happy hours.



A stock of your favorite dishes always ready.



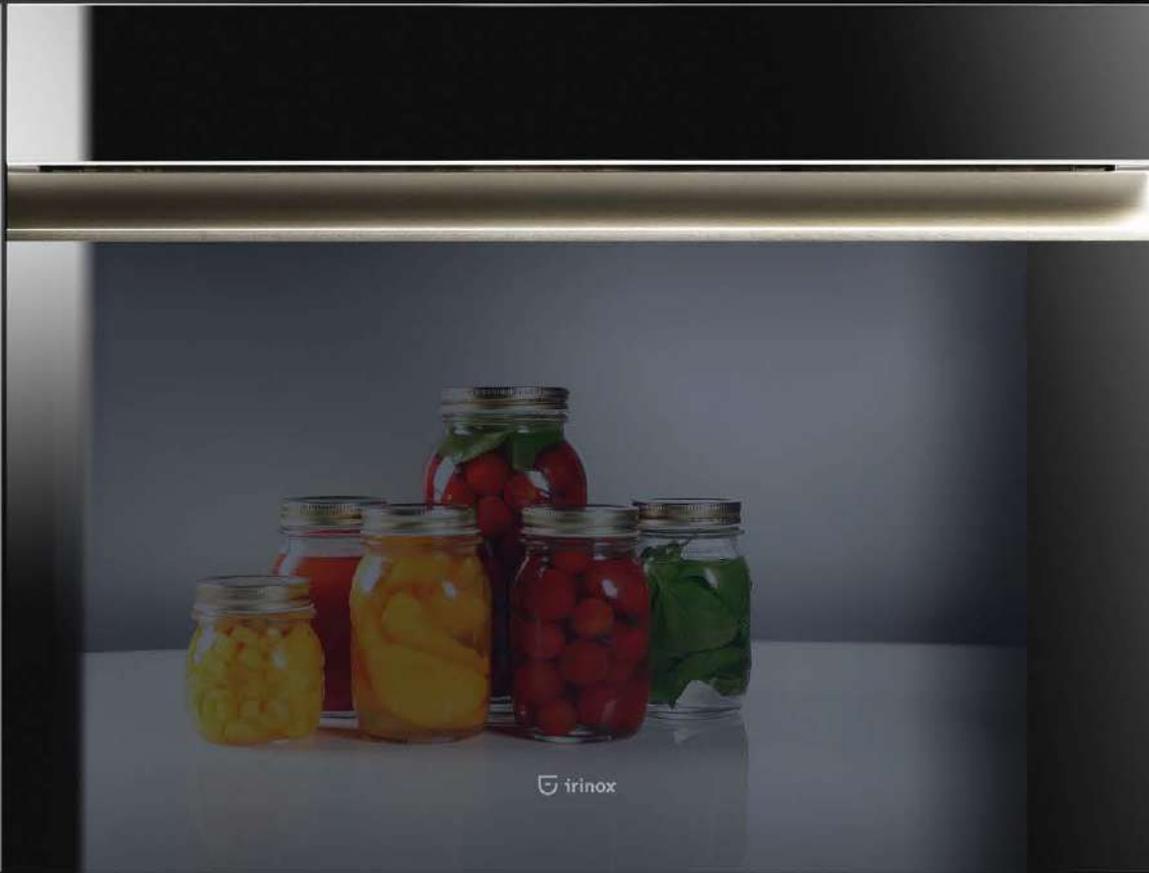
Home-made bread, fresh every day.



Shop when you want, not when you must.



Cook once a week and enjoy your leisure time.



Zero. Vacuum sealer

ATTRACTIVE ON THE OUTSIDE, FRESH ON THE INSIDE.

Zero is the first built-in professional-standard vacuum sealer that can reach a vacuum close to absolute zero, which truly slows down the aging and oxidation of food. This is a superior quality, natural process that is extremely effective in keeping the properties of food intact longer, without compromising nutrients.

Viva vacuum.

Zero is indispensable for vacuum cooking and preserving food in the fridge up to five times longer. The soft-touch control panel is used to quickly set three different degrees of vacuum and select pre-set cycles for marinades, meat aging and liquids. Zero is extremely flexible: it adapts to different needs, even the most demanding, to create customized settings to suit the type of food and the required result. Zero also makes it possible to prepare food for sous-vide cooking in water, with Freddy or in a steam oven.

SIX PROGRAMS A THOUSAND SOLUTIONS

- Gentle vacuum
- Preservation vacuum
- Extreme vacuum
-  Meat aging
-  Marinating
-  Liquids

A gentle touch
for even the most delicate dishes.



GENTLE VACUUM PRESERVATION VACUUM



For vacuum packing delicate food such as soft cheese, cakes, salads and anything that easily crushes. This function is used to hermetically seal vacuum bags by simply heat sealing them without necessarily creating a vacuum.

A very special atmosphere.



PRESERVATION VACUUM



This function is used for vacuum packing most food, such as cooked vegetables, fruit, tender meat, pasta and liquids like soup, cream, sauces and jam.

Get sucked in.



EXTREME VACUUM



The ideal program for vacuum packing solid food such as raw vegetables, hard cheese and cold cuts, and for preparing food for perfect sous-vide cooking.

Not so tough any more.



MEAT AGING MARINATING

Zero's meat aging program takes just a short time to tenderize meat. With this procedure the meat undergoes repeated vacuum cycles so that its fibers become softer and ready for cooking. The vacuum cycle can be repeated 2 to 15 times.

All the flavor
without wasting time.



MARINATING

This program is used to marinate food perfectly. The vacuum created in this cycle ensures that the oil and spices in a bag containing meat, fish or vegetables are quickly absorbed to flavor the food. On average, marinating lasts 5 minutes, but the time can vary from 1 to 15 minutes according to the cut of meat or size of the fish.

The art of giving shape
to liquids.



LIQUIDS

The vacuum program for liquids is used to seal bags containing cold liquids, such as soup, sauces, ragout or jam. Designed to help you create a personal stock of seasonal jam, preserves and pickled produce, it's the ideal function for mothers who want to prepare their own baby and infant food.

**IRINOX LAB. A LOVE OF GOOD THINGS,
A PASSION FOR BEAUTY.**

Irinox LAB is the place created by Irinox Home to shape its brand and bring it to life. It's a real laboratory and a showroom that's also a lounge where people can meet, exchange and compare ideas.



A place where the big names in kitchen furniture, Italian and international customers and interior designers meet to experience Irinox Home Collection products in action.



Freddy. Multi-function built-in blast chiller



Technical details

➤ Freddy, a professional-standard blast chiller, is designed to fit into all standard 23.622 inch tall units. It is convenient and practical to fit and is enhanced by uncluttered design with no protrusions. Made in AISI 304 18/10 stainless steel, it merges seamlessly with any type of kitchen furniture or décor.

➤ Freddy is available in stainless steel, black glass or any material from the De Castelli range.

➤ Freddy is operated via an easy-to-use digital interface with multiple functions. The controls are soft-touch, entirely without push buttons.

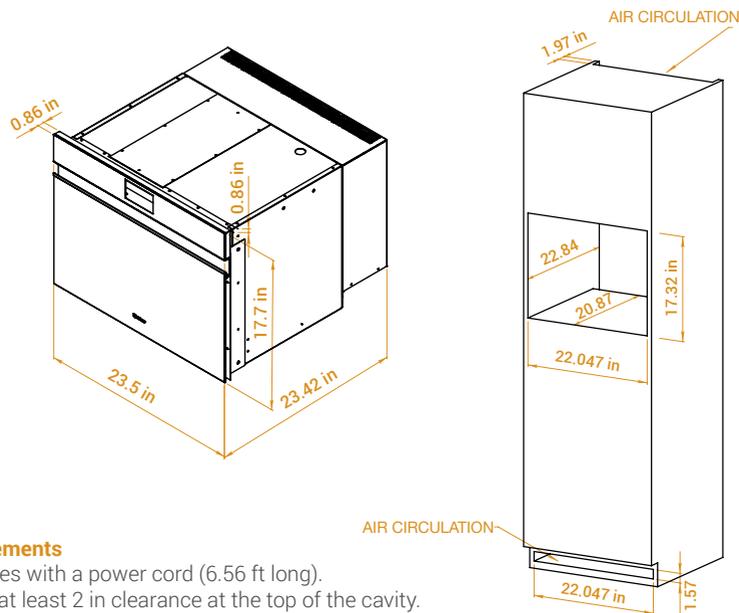
➤ All Freddy components comply with the most stringent international environmental and food safety standards.

Dimensions

W 23.5 in
D 23.42 in
H 17.7 in

Internal chamber

W 17.98 in
D 13.57 in
H 10.04 in



Installation requirements

The appliance comes with a power cord (6.56 ft long). Make sure there is at least 2 in clearance at the top of the cavity. Fit the appliance away from heat sources, ovens or appliances that produce heat. Provide a type B socket behind the appliance.



Technical specifications

| Technical specifications | Freddy 45 |
|---|-----------------------|
| Blast chilling cycle output 194/37 °F (+90/+3 °C) | 7 lb |
| Shock freezing cycle output 194/0 °F (+90/-18 °C) | 6 lb |
| Voltage | 110-120V - 1Ph - 60Hz |
| Max. absorbed power | 780 W |
| Total current draw | 7.42 A |
| Compressor power | 0.33 Hp |
| Net machine weight | 94 lb |
| Refrigerant | R290 |
| Total number of wire shelves | 2 |

Standard accessories:

Stainless steel wire shelves (2 for Freddy 45) / Core probe.



Optional accessories for Freddy

- 1. Stainless steel lid**
12.79 x 10.43 in
- 2. Polycarbonate lid**
12.79 x 10.43 in
- 3. Wire shelf**
- 4. Shallow stainless steel baking pan**
12.79 x 10.43 x H 1.57 in
- 5. Stainless steel pizza pan**
12.79 x 10.43 in
- 6. Polycarbonate baking pan**
12.79 x 10.43 x H 2.56 in
- 7. Pizza sheet pan**
12.79 x 10.43 in

Fresco™. Multi-function countertop blast chiller



Health and taste in the kitchen.

Technical details

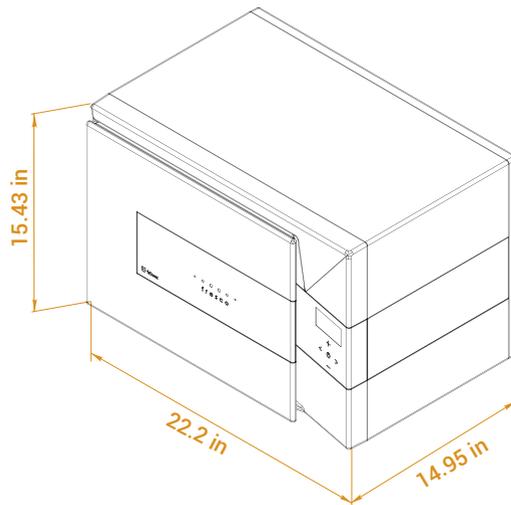
- Fresco™ manages temperatures from -31 to +167 °F (-35° to +75 °C)
- The internal chamber is built in stainless steel.
- Fresco™ has 9 different functions: blast chilling, shock freezing, gentle freezing, customized preservation, controlled thawing, drinks cooling, low-temperature cooking, natural proofing, ready meals.
- Fresco™ is built with patented, 100% Italian technology

Dimensions

W 22.20 in
D 14.95 in
H 15.43 in

Internal chamber

W 13 in
D 11.6 in
H 7.51 in



Technical specifications

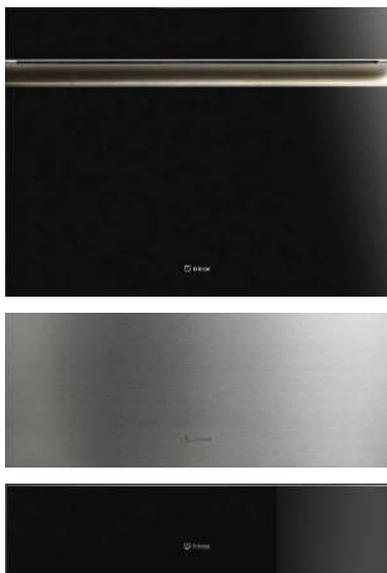
| Technical specifications | Built-in Fresco™ |
|--|----------------------------------|
| Yield for blast chilling cycle 194/37 °F (+90/+3 °C) | 5lb at 90°F (32.2 °C) |
| Yield for shock freezing cycle 194/0 °F (+90/-18 °C) | 5lb at 90°F (32.2 °C) |
| Trays capacity n.2 GN 1/2 H=1 37/64 in | No. of pans (GN 1/2 H=1.58 in) |
| Electric supply | 120 Vac / 60 Hz |
| Total rating | 324 W |
| Full load amps | 3.10 A |
| Gas type / Gas charge | R290 / 1.97 oz |
| Climatic class | T (64°F + 109°F) N (16°C÷32°C) |
| Net weight | 63 lb |



Optional accessories for Fresco™

1. **Stainless steel lid**
12.79 x 10.43 in
2. **Polycarbonate lid**
12.79 x 10.43 in
3. **Wire shelf**
4. **Shallow stainless steel baking pan**
12.79 x 10.43 x H 1.57 in
5. **Stainless steel pizza pan**
12.79 x 10.43 in
6. **Polycarbonate baking pan**
12.79 x 10.43 x H 2.56 in
7. **Pizza sheet pan**
12.79 x 10.43 in

Zero. Vacuum sealer



Technical details

- Available in three heights: 17.72, 14.17 or 5.90 in.
- Depending on the version, the internal chamber is big enough to contain traditional glass jars. Alternatively, it can be connected to external containers by means of the special adaptor provided.
- Indispensable for vacuum cooking, Zero extends the storage life of food, both solid and liquid, up to fivefold.

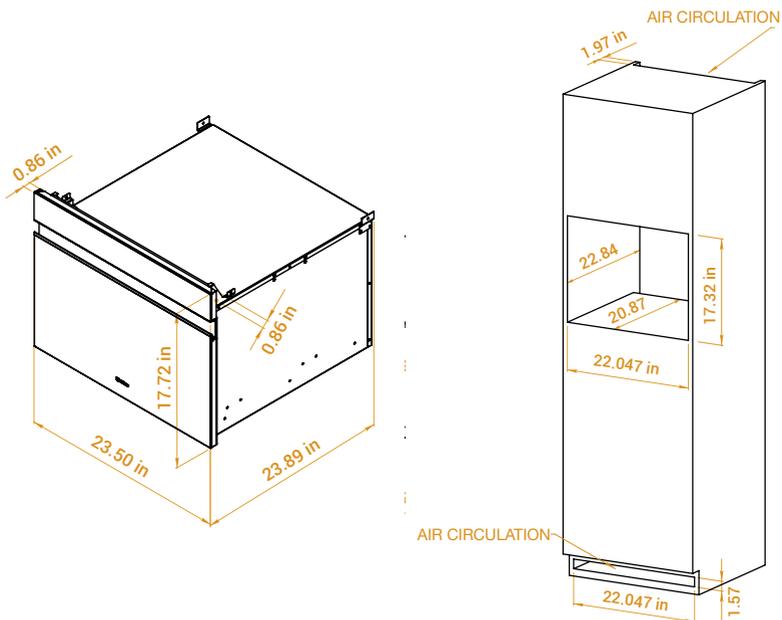
Zero 45 built-in

Dimensions

W 23.50 in
D 23.89 in
H 17.72 in

Internal chamber

W 12.90 in
D 12.75 in
H 5.23 in



Technical specifications

| | Zero 45 | Zero 36 |
|-----------------------|----------------------------------|----------------------------------|
| Vacuum pump | 2.11 Gal/h | 2.11 Gal/h |
| Voltage | 120V - 1Ph - 60Hz | 120V - 1Ph - 60Hz |
| Max. absorbed power | 730 W | 730 W |
| Max. sealable width | 11.8 in | 11.8 in |
| Vacuum capacity | 99.90% | 99.90% |
| Residual pressure | < 10 mbar | < 10 mbar |
| Chamber in | AISI 304 - 18/10 stainless steel | AISI 304 - 18/10 stainless steel |
| Made of | AISI 304 - 18/10 stainless steel | AISI 304 - 18/10 stainless steel |
| Net machine weight | 105 lb | 99 lb |
| Vacuum chamber volume | 3.69 Gal | 3.69 Gal |

Standard accessories: Set of assorted vacuum bags (25 7.87 x 9.84 in bags, 25 9.84 x 11.81 in bags) ideal for freezing, preserving and cooking food at low temperature / HDPE shelf / External vacuum nozzle / External vacuum connecting pipe.

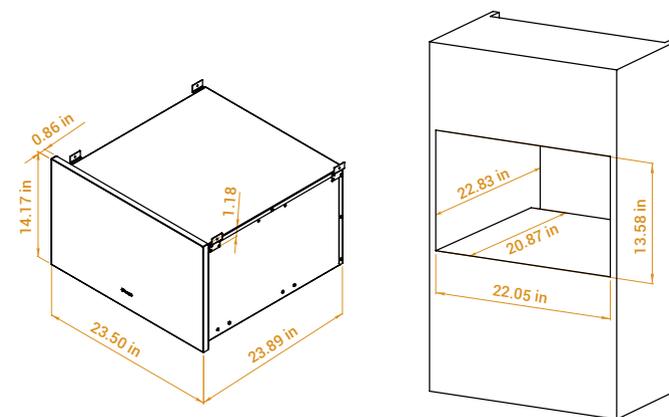
Zero 36 built-in

Dimensions

W 23.50 in
D 23.89 in
H 14.17 in

Internal chamber

W 12.90 in
D 12.75 in
H 5.23 in



Finishes

All Zero models can be customized with the following finishes: stainless steel, black glass, De Castelli finishes. >> For further details see Available finishes

Zero. The vacuum sealer

| Technical specifications | Zero 15 |
|--------------------------|----------------------------------|
| Vacuum pump | 1.84 Gal/h |
| Voltage | 120V - 1Ph - 60Hz |
| Max. absorbed power | 400 W |
| Max. sealable width | 11.8 in |
| Vacuum capacity | 99.90% |
| Residual pressure | < 10 mbar |
| Chamber in | AISI 304 - 18/10 stainless steel |
| Made of | AISI 304 - 18/10 stainless steel |
| Net machine weight | 79 lb |
| Vacuum chamber volume | 1.84 Gal |

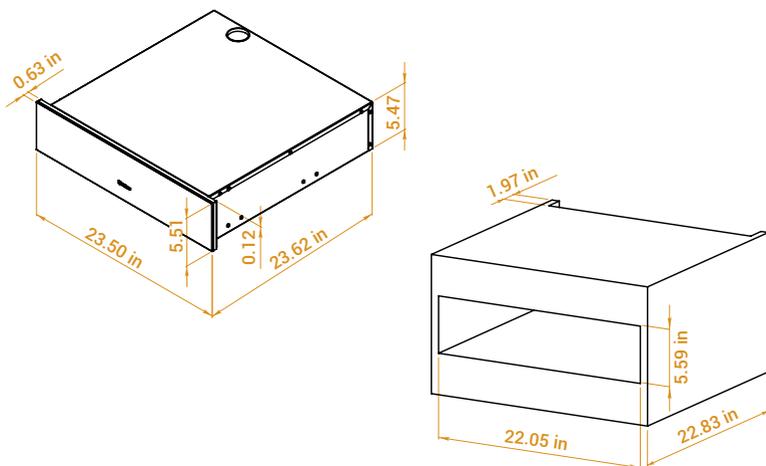
Zero 15 built-in

Dimensions

W 23.50 in
D 23.62 in
H 5.51 in

Internal chamber

W 12.90 in
D 12.75 in
H 2.51 in



Installation requirements

The appliance comes with a power cord (59 in long). Provide a type B plug behind the appliance.

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