

ICY M

REACH IN Blast Chiller and Shock Freezer



The IRINOX model ICY M Blast Chiller/Shock Freezer is easy to learn how to use: it only takes a few seconds to set.

-The touch screen controls are intuitive and easy to use.

-The 4 main functions are controlled from the home page, where all other functions are accessed.

-It takes no more than 3 steps to start the machine.

-keys with explanatory icons make the various operations easier to carry out and remember.

ICY is simple, clear and rational.

Capacity

Number of trays: 18 x GN1/1 or 600x400 (H= 20 mm)

Number of trays: 12 x GN1/1 or 600x400 (H= 40 mm)

Number of trays: 9 x GN1/1 or 600x400 (H= 65 mm)

Yield

Yield for blast chilling cycle (90/+3°C) Kg 38,0

Yield for shock freezing cycle (90/-18°C) Kg 35,0

Product Warranty Protection

- 2 years from the date of installation, after sending the installation report, on the parts (see warranty condition)

Certification



Standard Construction Features

- IRINOX BALANCE SYSTEM®: the perfect size of the main refrigerator components (condenser, evaporator, compressor and fan).
- Soft closing magnetic door closure with a high/low temperature resistant gasket.
- Automatic switch from manual mode (timed) to automatic mode (with probe); ICY M senses if the probe has been inserted or not.
- Luminous display with intuitive controls that flash to guide you step by step through the functions available.
- Self-contained, air-cooled condensing unit.
- Door hinged Left.
- 4 adjustable feet H 115- 165 mm
- 1 point probe for perfect temperature control.
- Irinox patented system of probe's automatic attachment to the door use and prevents malfunctioning.
- USB port to download all process data.
- 10 pairs of guides included

Unique Design and Performance Features

- 2 BLAST CHILLING CYCLES (DELICATE 3°C and STRONG 3°C) which rapidly take food from any temperature, including boiling hot, through the temperature range of 90°C to 70°C, fundamental for quality, and 40°C to 10°C, to limit bacterial proliferation.
- 2 SHOCK FREEZING CYCLES (DELICATE -18°C and STRONG -18°C) freeze to -18°C from any temperature, including boiling hot, guaranteeing the formation of microcrystals that do not spoil the texture and maintain the intrinsic properties of food.
- Multi Rack®, the patented adjustable tray holder that doubles the number of trays for each model.
- Color touch screen display with intuitive icons.
- Maximum cleanliness and hygiene due to rounded corners and components.
- Easy access to clean components.
- Compact air condenser unit.
- Refrigerant gas R452A.

Option and Accessories

- Door hinged Right
- 4 Casters (2 with locks)
- Sanigen® (Irinox patented sanitization system)
- Additional pair of guides

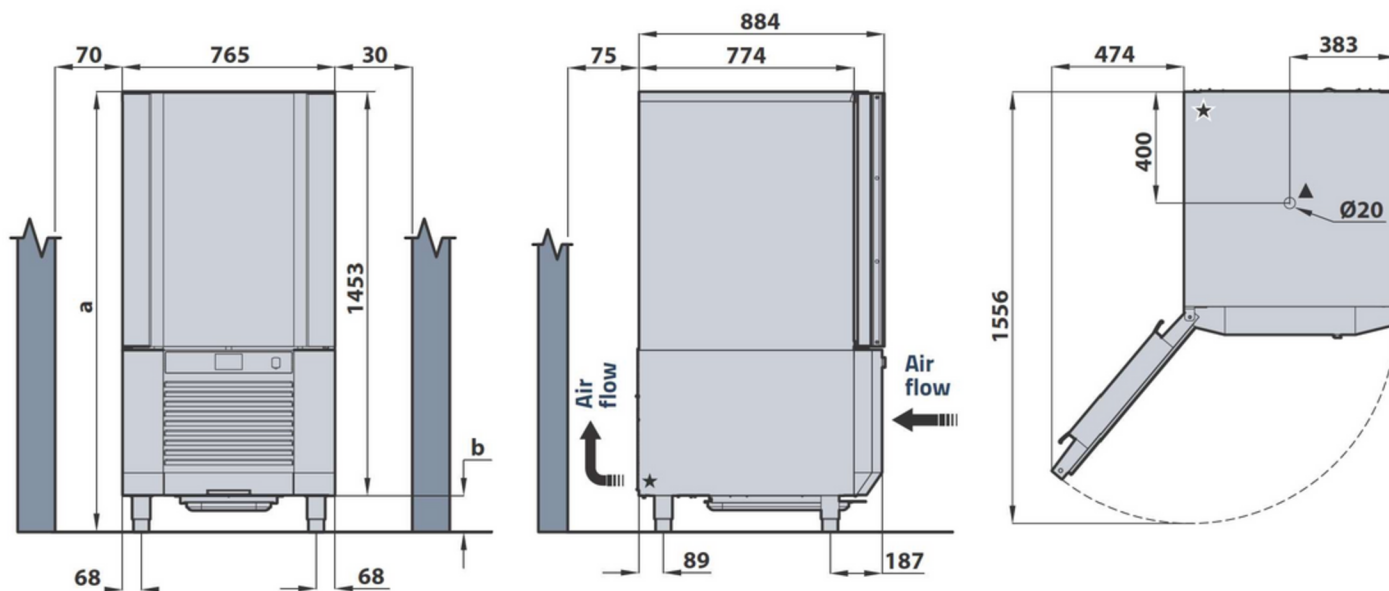


FOODSERVICE EQUIPMENT, SERVICE, PARTS,
ACCESSORIES, & CONSUMABLES

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Cabinet



★ Main power cable

▲ Drain pipe ø 31

	Cabinet
Width	765 mm
Depth	884 mm
Height w/legs not extended	1568 mm
Height w/casters	1608 mm
Weight	200,00 Kg

Electric Data / Power Requirements	
Electric Supply	400V 3N+PE 50Hz
Full load amps	A 4,40
Total Rating (FLI)	kW 2,70
Main power cable	5G2.5

Key Refrigeration System Data	
Compressor Rating (HP)	1,50
Refrigeration Yield (-10/40°C)	3987
Condenser rating (-10/40°C)	5871
Refrigeration Type	R452A
Maximum Ambient Air Temperature	°C 32

INSTALLATION

A detailed installation manual is provided. It must be carefully followed to ensure proper operation and to protect your rights under the warranty.

Continued product development may necessitate specification changes without notice.

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