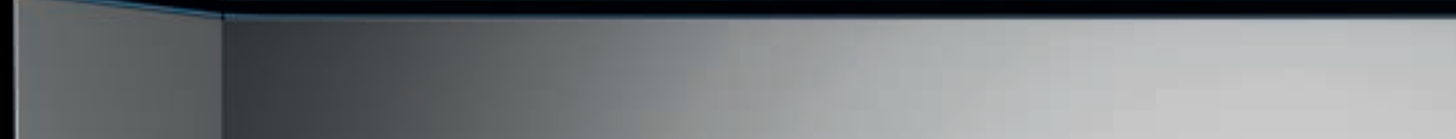
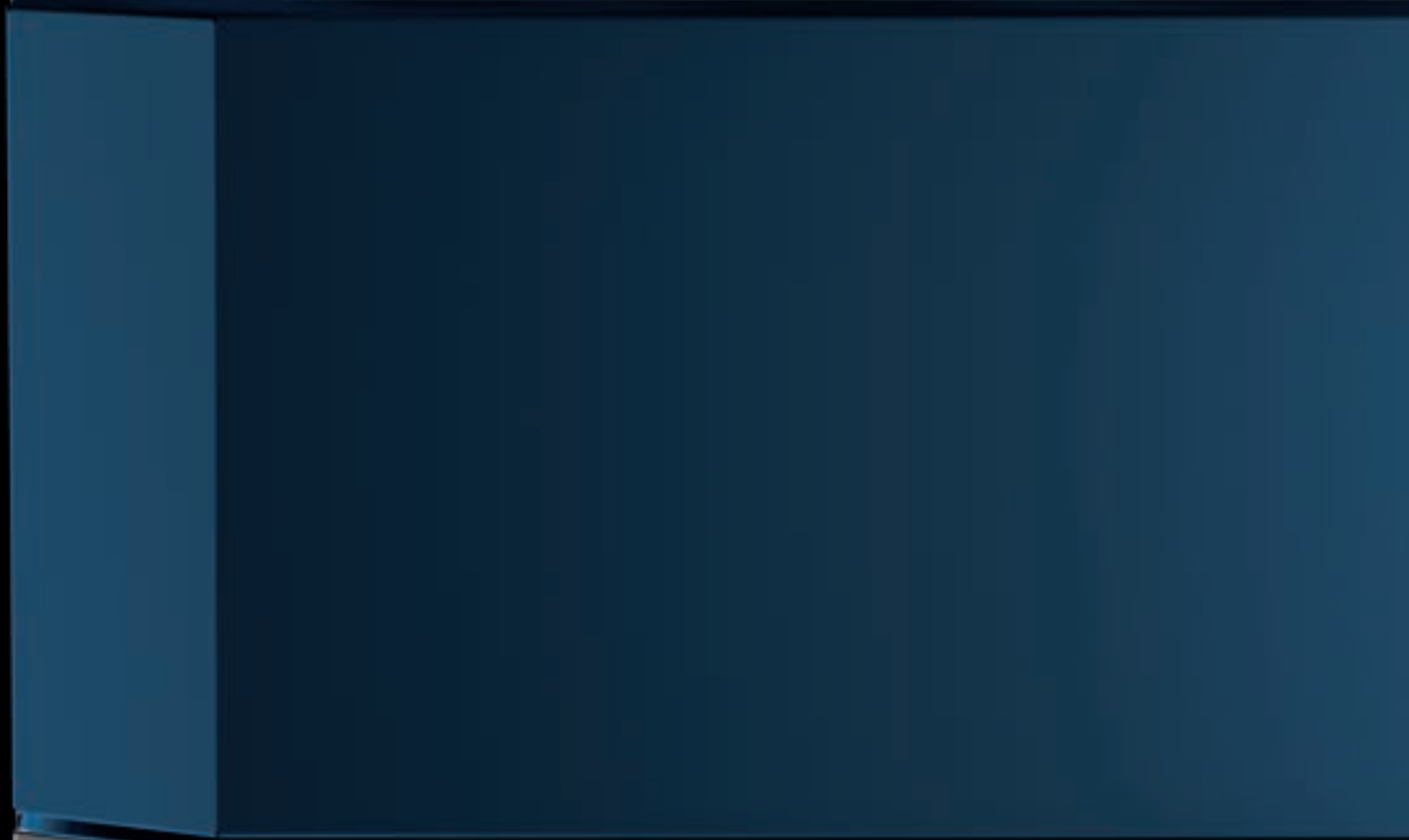
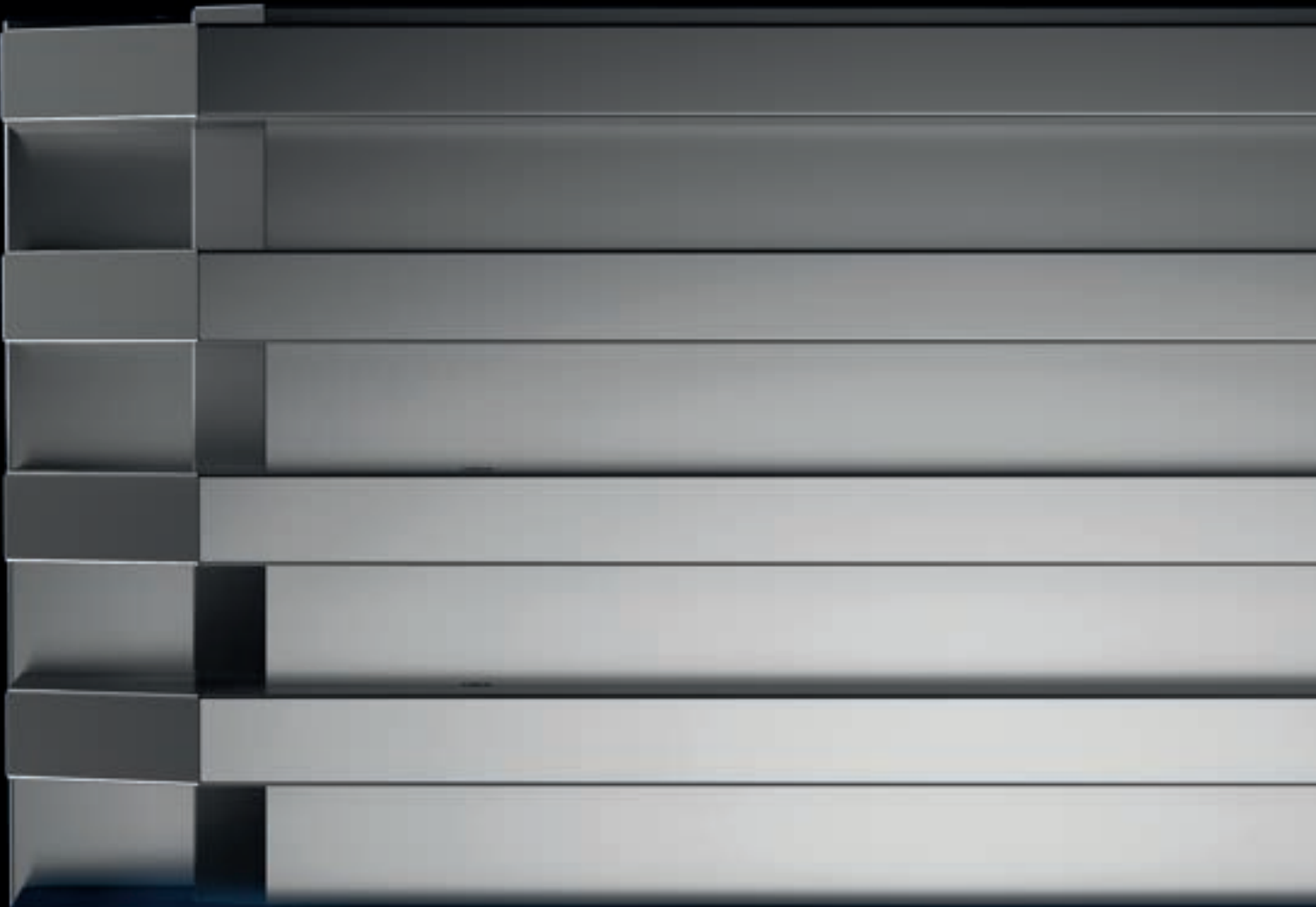


IRINOX

CP Next





The quality of IRINOX storage

CP Next, the ultimate in environmental consciousness and cold temperature storage from IRINOX for pastry and gelato artisans. 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. CP Next preserves nutritional values, fragrance, flavor, color, and natural textures. For more than 20 years IRINOX CP continues to provide safe storage and now with lower energy consumption.

– Next level Preservation

1

More delicate, accurate and stable storage.

– Next level Performance

2

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

– Next level Sustainability

3

Sustainability and lower consumption levels.

– Next level Design

4

CP Next is more ergonomic and streamlines day to day production.



— 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

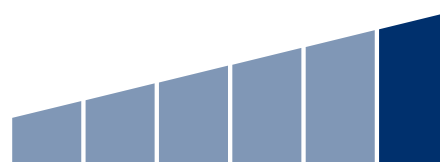
Uniform and delicate ventilation is the secret of IRINOX's perfect holding systems. Even temperatures within the cabinet due to the gentle cold air distribution.

ADAPTABLE

CP Next was created for pastry chefs, ice-cream makers and bakers, and contains up to 74 trays (18"×13") or 37 trays (18"×26") in the double-door version. Needs sheet pan sizing 18"×26" sheet pans.

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 +23°F to +59°F and is ideal for preserving ready-to-serve products.



CHOCOLATE Manages temperatures from +50°F to +59°F, and is ideal for preserving your chocolate creations.

NEGATIVE Manages temperatures from -13°F to +59°F and is ideal for preserving long-term frozen products.

1 NEXT LEVEL PRESERVATION

Amazing temperature precision - always

STABLE

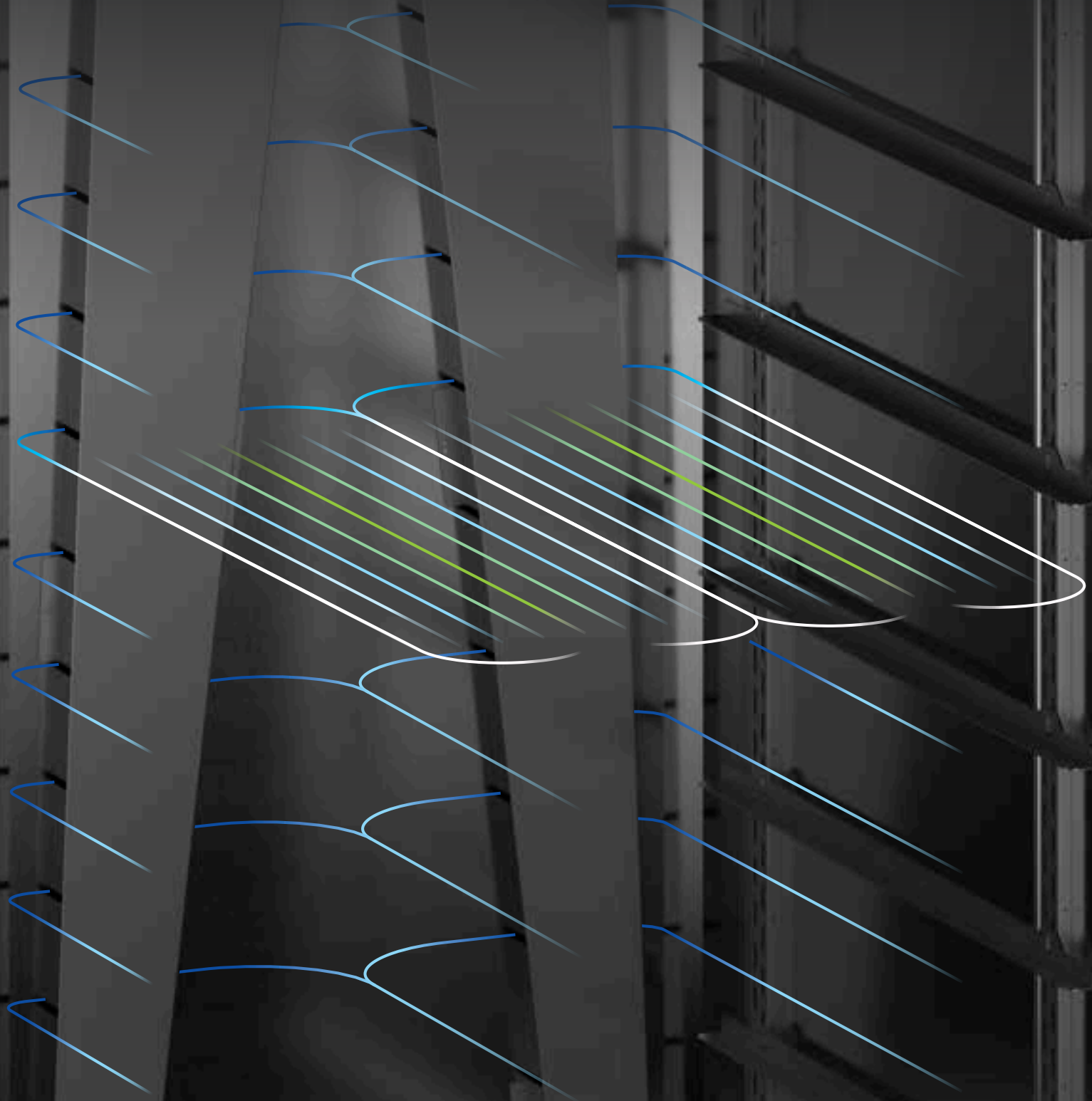
IRINOX holding cabinets are not affected by temperature fluctuations due to repeated door opening. A properly sized fridge unit means a fast return to set temperature in next to no time.

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.

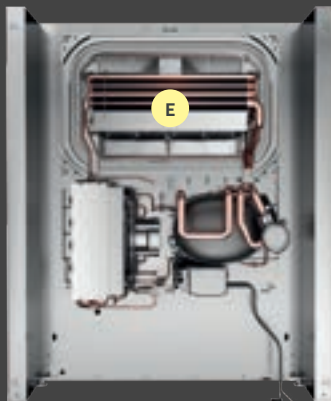


— CP Next: a new technology
for even air distribution across
all the racks.



2 NEXT LEVEL PERFORMANCE

Multi-level airflow with European 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

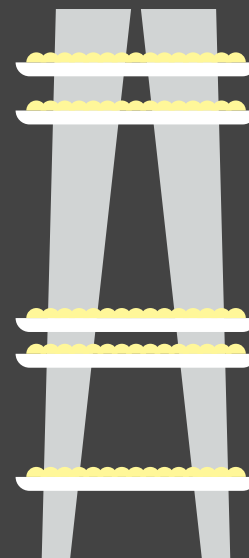
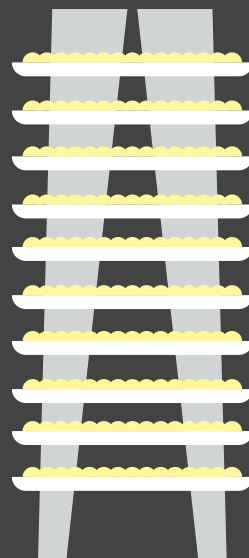
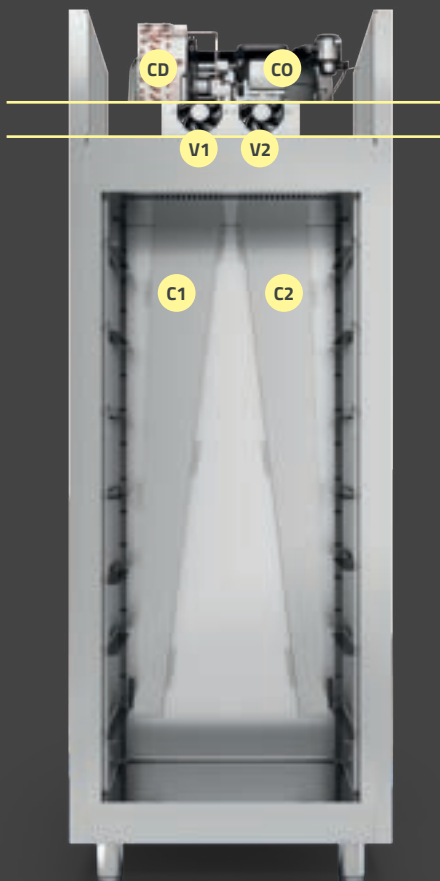
temperature fluctuations and a constant air treatment that does not vary based on product load. The perfect climate for storing products is guaranteed for only a few trays and full load alike.

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 R290 (propane gas). R290 is less on the environment while guaranteeing outperformance in terms of storage.

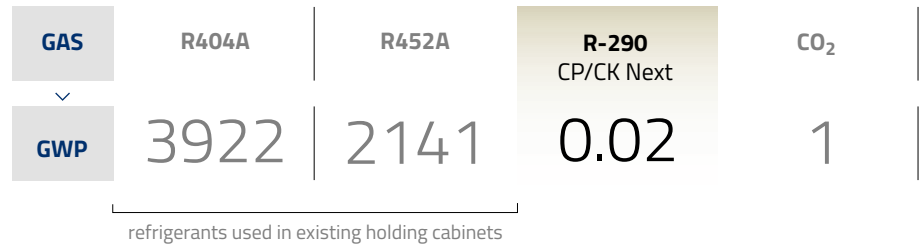


3 NEXT LEVEL SUSTAINABILITY

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 0.02 - more than one thousand times lower than other refrigerant gases. Helping professionals to be sustainable and environmentally aware.

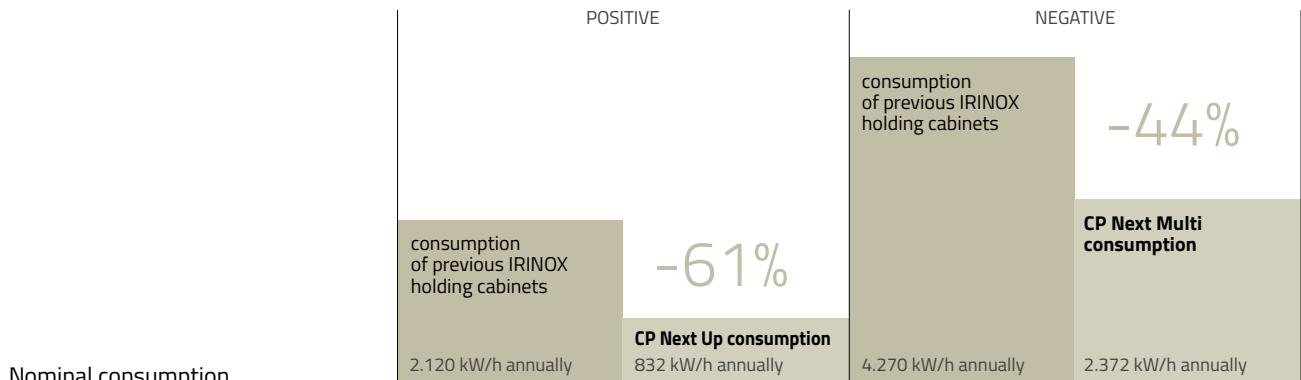


Utmost efficiency

Designed to deliver the superior 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 escape.

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	\$ 175	\$ 526	\$ 876	\$ 1,226	\$ 1,752
CP Next Multi VS CP Multi Negative	\$ 258	\$ 774	\$ 1,291	\$ 1,807	\$ 2,581

* energy cost \$ 0.136/kWh

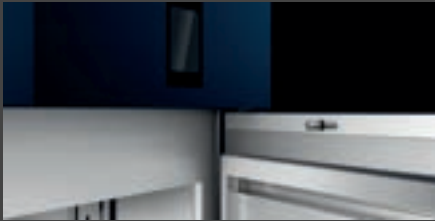
4 NEXT LEVEL DESIGN

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 2 versions: with a double door in stainless steel or a double glass door.



CP Next Steel

DOUBLE DOOR

Dimensions

31 1/4" x 43 3/8" x 87 1/8"

Tray capacity

> spacing 1 3/8"

37 (18" x 26") - 74 (18" x 13")

> spacing 2"

26 (18" x 26") - 52 (18" x 13")

CP Next Glass

DOUBLE DOOR

31 1/4" x 43 3/8" x 87 1/8"

37 (18" x 26") - 74 (18" x 13")

26 (18" x 26") - 52 (18" x 13")

Power

700 W

1300 W

Rated load amps (RLA)

15 A

15 A

Voltage

208V - 2+PE 60Hz

208V - 2+PE 60Hz

700 W

1300 W

15 A

15 A

208V - 2+PE 60Hz

208V - 2+PE 60Hz



Trays

14 11/64" x 6 1/2" x h 4 23/32" (5 liters)

Double door

29

Dimensions W x D x H

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