



IRINOX

N*ICE

The exclusive **Irinox holding cabinet** professionals with **compact dimensions** but **plenty of internal space** for storing products and raw materials.

CHARACTERISTICS

Voltage		230V 1N+PE 50Hz
Maximum power (normal / defrost)	kW	0,97 / 1,6
Maximum output (normal / defrost)	A	4,7 / 7,9
Refrigeration yield in positive (-10°C / 40°C)	kW	1,17
Refrigeration yield in negative (-25°C / 40°C)	kW	0,65
Maximum ambient temperature	°C	43

External dimensions (LxHxD)	mm	730 x 2060 x 821
Internal working dimensions (LxHxD)	mm	530 x 1300 x 650
Tray / rack capacity (standard)		Max 31 trays GN2/1 (40 mm pitch)
Pastry tray holder (on request)		Max 31 trays 600x400 (40 mm pitch)

UNIQUE SELLING POINTS

POSITIVE-NEGATIVE (+15°C / -25°C)

NICE runs either **positive or negative temperatures** to ensure uniformity inside the holding cabinet. With NICE you can be sure to keep products at the set temperature **without sudden changes**.

The large storage space allows you to organize your stocks at best and be sure of quality preservation.

TEMPERATURE PRECISION

The exclusive **Dynamic Power** system allows NICE to reach the set temperature rapidly and maintain **precision and constancy even when used continuously**.

Sudden changes in temperature are reduced to a minimum, as NICE comes with a high-performance refrigeration circuit that quickly **returns to the set temperature at any time**.

HOT GAS DEFROSTING: NO ICE!

The efficiency of the exclusive Irinox defrosting system incorporated in NICE **avoids ice forming** and the consequent cut-outs which often occur in ordinary fridges. Chefs can use NICE continuously without having to turn it off to achieve perfect defrosting.

HUMIDITY CONTROL

To preserve food properly the set temperature is important, but also the right humidity to avoid damaging the food (too dry or too damp).

NICE is provided with a **humidity control system** which makes it possible to create the ideal atmosphere inside the chamber. Levels of **humidity from 50% to 95%** can be set to meet individual needs.

UNIQUE SELLING POINTS

SANIGEN® (OPTIONAL):

The patented sanitization system, Sanigen®, completely sterilizes each section of the cold storage cabinet, making it free of bacterial contamination. It eliminates the classic refrigerator smell and blocks the exchange of flavours and aromas among different food products.

Sanigen® improves product preservation.

IRINOX AUTOMATIC DOOR CLOSING AND PIVOT:

The NICE door closes automatically, with high capacity seals and a blocking mechanism to prevent the door from opening. The technology ensures a consistent internal temperature in the compartments.

IRINOX HANDLE:

The Irinox custom handle is solid and ergonomic.

A refined design, easy to hold and keep clean.

INTERNAL LIGHTING:

The internal LED lighting system, efficient and instant, even at a low temperature, guarantees the visibility of the products and raw materials each time the door is opened and in any environmental condition.

FRIENDLY PROGRAMMING:

New controls with an easy to read modern display and only a few buttons to control programming in a simple and safe way.

GREEN PHILOSOPHY:

NICE is built with state-of-the-art materials and components with low environmental impact.

NICE guarantees **energy savings** compared to ordinary fridges, thanks to the Dynamic Power system that uses only the power strictly necessary to maintain the set temperature.

OPTIONAL

- Pastry trays holder with 15 pair of guides included and maximum capacity of 31 trays 600 x 400 mm.
- Glass door
- Lockable door