

PRIME



PRIME: excellent performance in small spaces
easy to own, simple to use!

Why choose Prime by Irinox?



REDUCES FOOD COSTS



REDUCES FOOD WASTE



INCREASES SHELF LIFE



**INCREASES FOOD
QUALITY AND SAFETY**



**SUPPORTS STREAMLINED
PRODUCTION**

PRIME



Compact blast chiller from the Irinox Professional range, designed for Chefs that want excellent quality with small dimensions.

EASY-TO-USE INTERFACE

Designed to be intuitive and easy to use, with two freezing cycles and two chilling cycles:

DELICATE +3 °C

Best for thinner products.

STRONG +3 °C

Ideal for very dense products, with large pieces or packaging.

DELICATE -18 °C

Two-phase process, using positive and negative temperatures.

STRONG -18 °C

Rapid freezing to the heart of the product, down to -18°C.

TECHNICAL SPECIFICATIONS

Dimensions (W x D x H)	670 x 700 x 832
Power supply	230 V-50Hz (1N+PE)
Power rating	1,10 kW
Current rating	5,90 A

TRAY CAPACITY

GN1/1 Trays (H=40 mm)	5
Rapid chilling cycle capacity* (90/+3 °C)	17 kg
Rapid freezing cycle capacity** (90/-18 °C)	10 kg

*within 90min **within 240min

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