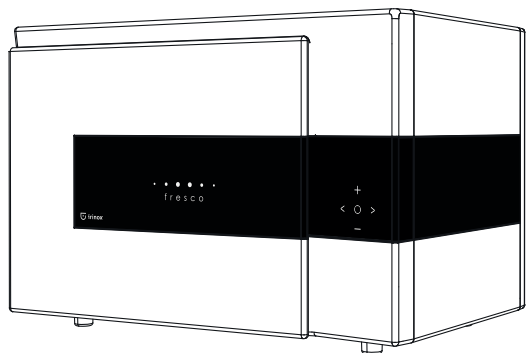


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fresco



EXTERNAL DIMENSIONS:

L 564 x D 380 x H 392 mm

MAXIMUM POWER: 350 W

 **irinox**
The Freshness Company



Irinox SpA
Via Madonna di Loreto 6/B
31020 - Corbanese di Tarzo (TV) - Italy

Fresco[®]
The first household blast chiller

9 HOT AND COLD FUNCTIONS

make sure everything is always fresh!

BLAST CHILLING

Fresco® chills hot food rapidly, stops bacterial proliferation and ensures freshness and fragrance for 5-7 days. It quickly takes cooking temperature to +3°C at the core and then automatically preserves food as if in an ordinary positive refrigerator.

SHOCK FREEZING

The quicker freezing takes place, the better the food quality is preserved. When dishes are thawed they will be as fresh, tasty and substantial as if they had never been in the freezer. Fresco® rapidly takes food to -18°C at the core. When unfrozen, the food will be fresh and tasty as if it was never in the freezer.

GENTLE SHOCK FREEZING

Fresco® gradually reduces the temperature of hot or delicate food for a quick but not aggressive freezing. Ideal for baked products.

DRINKS COOLING

Fresco® takes just a few minutes to chill wine and cool soft drinks. Fresco® cools bottles at a speed of 1°C per minute.

CONTROLLED THAWING

Fresco® with this function thaws food and avoids partial cooking, maintaining natural moisture and fragrance intact.

CUSTOMIZED PRESERVATION

Find out how you can store a particular product at a temperature between -20°C and 65°C for up to 48 hours.

LOW TEMPERATURE COOKING

The secret of many chefs! This type of cooking, which never exceeds 75°C, cooks meat and fish gently, preserving all their natural moisture, consistency and nutrients.

READY MEAL - REGENERATION

Fresco® keeps the product at +3°C (or thaws and holds at +3°C) and then automatically regenerates to a serving temperature of +65°C. This cycle is used to keep a constant temperature of 60/65°C throughout serving time, and to keep dishes warm after regeneration.

NATURAL PROOFING

Fresco® maintains the perfect proofing temperature constant for bread, pizza and brioches so that the yeast fermentation cycle is completed in ideal conditions and dough is much more easily digested.



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