



CP 120 MULTI

Irinox holding cabinet that guarantees perfect preservation of your food quality, thanks to humidity control and maximum temperature uniformity.

CABINET

| | |
|-------------|-----------------|
| width | 2770 mm |
| depth | 1245 mm |
| height | 2360 mm |
| weight | 3x240 kg |
| max power | 3x1,3 kw |
| max current | 3x5,5 A |
| voltage | 230V/50Hz/1N+PE |

REFRIGERATION UNIT

| | |
|-------------|-----------------|
| width | 670 mm |
| depth | 1010 mm |
| height | 1010 mm |
| weight | 157 kg |
| max power | 3 kw |
| max current | 6,2 A |
| voltage | 400V/50Hz/3N+PE |

TRAY CAPACITY (60X40 cm)

| | |
|-----------|-----------|
| gap 80 mm | 120 trays |
| gap 40 mm | 240 trays |

UNIQUE SELLING POINTS

POSITIVE 0° / 15°:

The CP MULTI Positive allows you to control the humidity of any food product, selecting from six different levels (from 40% to 95%) and a temperature range from 0°C to +15°C. With the CP MULTI, every product can be preserved with the right percentage of humidity. It is also ideal for the most delicate of foods.

NEGATIVE 0° / -25°:

With the CP MULTI, you can rest assured that you will store the products at the preselected temperature, without sudden thermal changes. The cabinet's large body was designed to create space for products and supplies to be efficiently organized and allowing for easy access.

CHOCOLATE 14° / 15°:

CP MULTI is the best choice for preserving your chocolate creations for longer periods of time. For the best preservation of chocolate, pralines, chocolate bars, sugar decorations and products with chocolate icing, a constant temperature of +14/15°C and a very low level of humidity (40-50%) are necessary, which the Irinox multi function cold storage cabinets guarantee to all professionals.

CUSTOMIZABLE TO YOUR EVERY NEED -25° / 15°:

With CP MULTI, each professional chooses to set the multi cold storage cabinet according to their own needs, with the possibility of changing the temperature and humidity at any moment. Irinox's continuous research on the quality of pre-preservation allow you to adjust the temperature and humidity to any type of product, with the possibility of updating the Irinox Software and adapting it to a particular product (i.e. ice cream, fresh pasta, etc.).

UNIQUE SELLING POINTS

AIR MANAGEMENT SYSTEM:

The CP MULTI incorporates a ventilation system that allows sudden temperature changes inside the compartment to be held to a minimum, guaranteeing maximum temperature uniformity and preserving high quality products.

The internal temperature of the compartment is always consistent, with mild ventilation.

HUMIDITY MANAGEMENT SYSTEM (POSITIVO):

Innovative control system for humidity in the cabinet with the possibility of setting 6 different levels, from 40% to 95%, and selecting a temperature from 0°C to +15°C.

The CP MULTI preserves each type of product at the most suitable temperature and degree of humidity, guaranteeing top quality personalized food preservation.

SANIGEN®:

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 CP MULTI 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.

IRINOX REFRIGERATION SYSTEM:

Increased strength and security of the Irinox condenser. High technology compressors and ventilators ensure the right power and temperature in the CP MULTI.

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.

AUTOMATIC PROGRAMMING:

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

DOOR CLOSING/OPENING CONTROL:

The door opening counting system allows you to determine the volume of products stocked daily. The number of times the door is opened daily is displayed on both doors and the counter is automatically reset to zero at 24:00 hr.

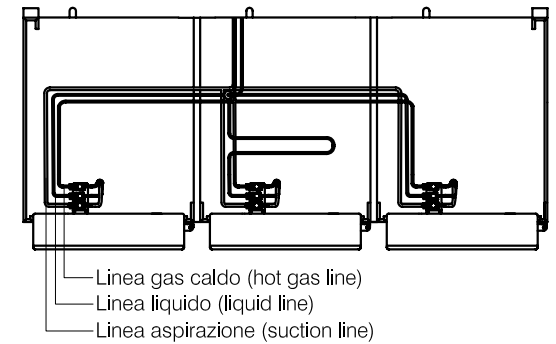
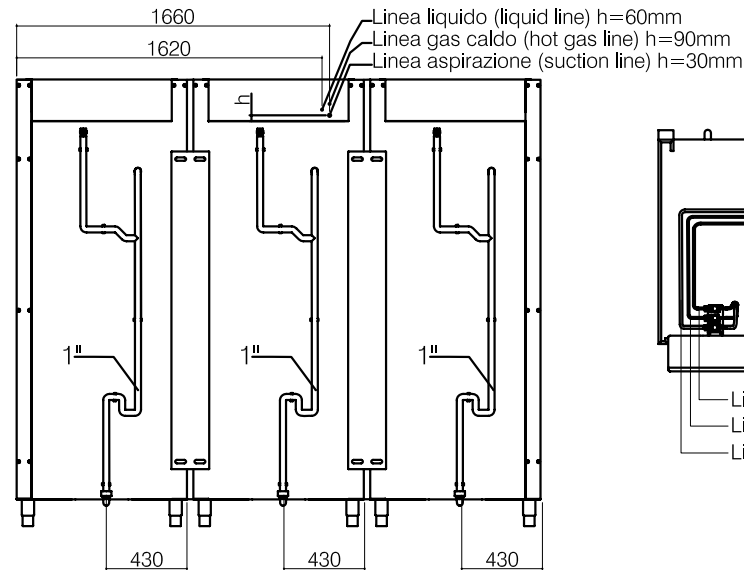
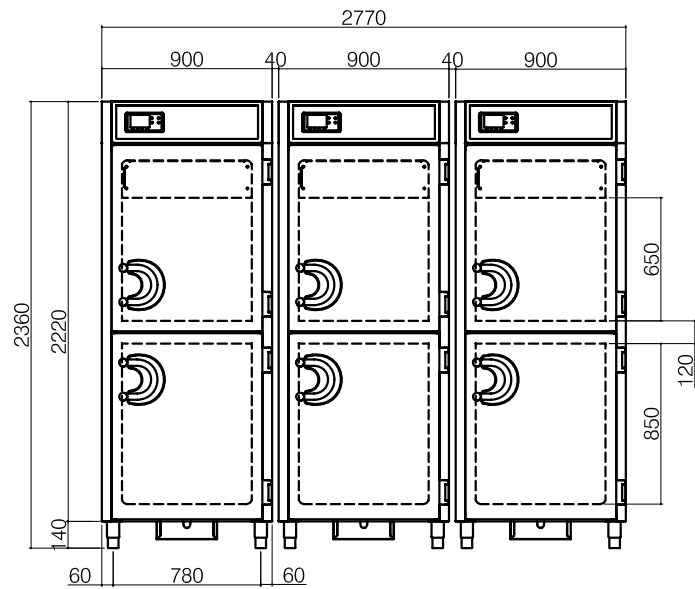
OPTIONAL:

- Printer: for printing the temperatures entered
- USB flash drive:
 - to download data from a PC with the proper software
- Telephone dialing kit:
 - to receive signals of possible breakdowns
- External lamp / alarm buzzer
- Low temperature kit
- Condensed unit fairing (standard for CP 120)
- Condensing units:
 - *super silent*
 - *condensation with line water*
 - *condensation with tower water*
 - *Mixed condensation (air-water)*
- Ice cream trays holder: on request and without charge, with reinforced stainless steel 20/10 for heavy loads and wire shelves 680x800 mm

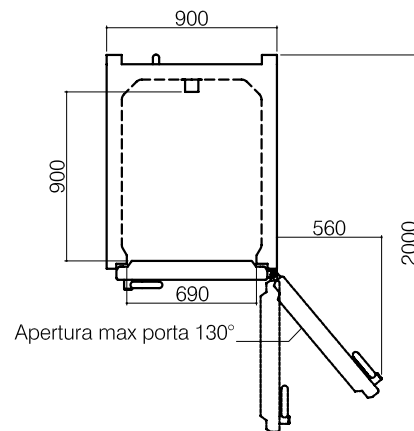
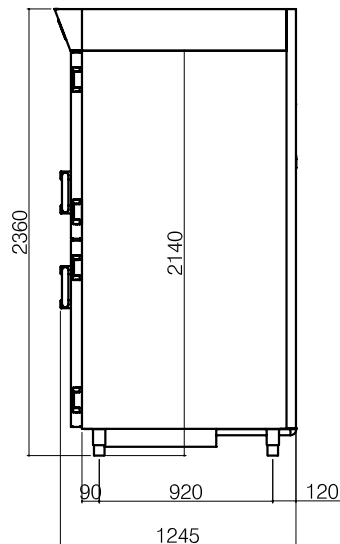
GREEN PHILOSOPHY:

The Irinox CP MULTI design has taken into account environmental impacts and has studied different solutions to save energy

- Low energy consumption: same power guaranteed by more compressors, only using the kw that are actually necessary
- Reduced quantity of cooling gas
- Low energy consumption LED lighting
- Low paper consumption, thanks to the Irinox USB flash drive which transfers data from the CP MULTI to a PC
- Door closing system: ensures a better cold seal and prolongs the shelf life of the food products



CP120



TIPICO
TYPICAL

| | |
|--------------------------|--|
| MODEL/VOLTAGE | 230V 1N+PE 50Hz 230V 1N+PE 60Hz 230V 2+PE 50Hz 230V 2+PE 60Hz |
| TOTAL RATING: | kW 3x1,3 |
| TOTAL OUTPUT: | A 3x5,5 |
| SUPPLY CABLE SIZE: | mm ² 3x(3G2,5) |
| LIQUID LINE CONNECTION: | mm ø10 |
| SUCTION LINE CONNECTION: | mm ø16 |
| HOT GAS LINE CONNECTION: | mm ø10 |
| TIPO GAS: | R404A |

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| 0 | | | |
| NR | PRIMA EMISSIONE | ESEGUITO | APPROVATO |
| | MODIFICA | | |

| | | | | | |
|---|-------------|---------------------------------------|-------|-------------|---------------------------|
| POS. | DESCRIZIONE | CODICE | Q.TA' | DESCRIZIONE | CELLE CP120 |
| MATERIALE | DIMENSIONI | TRATTAMENTO | | GRUPPO | UNITA' CONDENSANTE REMOTA |
| | | SCALA | | CODICE | CP120000 |
| | | TOLLERANZE GENERALI UNI EN 20286/1 | | NOME FILE: | W:\DIS\ |
| QUESTO DISEGNO E' DI NOSTRA PROPRIETA' E NON PUO' ESSERE USATO O RIPRODOTTO SENZA NOSTRA AUTORIZZAZIONE | | | | | |