

ICY XS



Irinox Icy XS is the only blast chiller that can blast chill and shock freeze your products, even straight out of the oven.

YIELD PER CYCLE

from 194 °F to 37 °F	22.1 lb
from 194 °F to 0 °F	22.1 lb

TRAY CAPACITY NR.

12" x 20" x 2 ½": 3
18" x 13" x 2 ½": 3

DIMENSIONS

width	21"
depth	25 ⅝"
height	30 ¾"
weight	159 lb

ELECTRICAL DATA

Max power consumption	0.80 kW
Max current absorbed	9.3 A
Voltage	115 V-60 Hz (1PH)

2 BLAST CHILLING CYCLES

Icy XS has 2 exclusive blast chilling cycles: **DELICATE 37°F** and **STRONG 37°F**, which rapidly take food from any temperature, including boiling hot, through the temperature range of 194°F to 158°F, fundamental for quality, and 104°F to 50°F, to limit bacterial proliferation. The **DELICATE 37°F** cycle is suitable for low density food such as vegetables, fresh pasta, fish, mousse and crèmes; the **STRONG 37°F** cycle is suitable for very fatty foods, dense products or pre-packed foods such as sauces, roasts and oven-baked pasta. Icy XS's blast chilling cycles quickly lower the temperature of any food product, preserving its consistency, moisture content and nutritional properties.

2 SHOCK FREEZING CYCLES

Products can be kept for a medium-to-long period only if they are rapidly frozen to 0°F at the core. Icy XS freezes to 0°F from any temperature, including boiling hot, guaranteeing the formation of microcrystals that do not spoil the texture and maintain the organoleptic properties of food. The **DELICATE 0°F** cycle is designed for delicate and oven-baked products; for this reason the blast chilling cycle consists of 2 phases (43°F/0°F) with extremely gentle ventilation suitable for all cooked products. With the **STRONG 0°F** cycle chamber temperature can reach even -40°F. This cycle is suitable for shock freezing raw products (meat, fish, short pastry), thick cooked food (roasts, roast beef, etc.) and desserts in cups, bavarois and ice cream.

IRINOX BALANCE SYSTEM®

The principle on which blast chillers operate consists of removing heat from food in the shortest time possible in order to limit product ageing. Our blast chillers guarantee the fastest heat removal, also with boiling hot food, due to the Irinox Balance System®, i.e. the perfect size of the main refrigerator components (condenser, evaporator, compressor and fan).

Condenser

Condensers are built to the drawings and specifications of Irinox R&D and have large exchange surfaces to guarantee high performance even with high ambient temperatures. They are built to reduce acoustic impact and the amount of refrigerant involved.

Evaporator

Built to the drawings and specifications of Irinox R&D with large heat exchange surfaces to prevent food dehydration. A multi-injection system ensures good performance and cataphoresis anti-corrosion treatment prolongs the life of the evaporator.

Compressor

The compressors selected by Irinox guarantee low energy consumption and great reliability and meet their stated productivity.

Fans

New generation fans with innovative design and materials provide uniform ventilation and humidity management throughout the chamber.

IRINOX MAGNETIC PROBE

Icy XS comes with a 1-point probe for perfect temperature control. Core temperature readings provide software with extremely precise indications which allow prompt regulation of ventilation, temperature. In the chamber. The special shape of the MultiSensor® probe makes it easy to remove from food without spoiling any part of it and without the need to overheat it. The Irinox patented system of automatic attachment to the door facilitates its use and prevents malfunctioning.

EASE OF USE

Luminous display with intuitive controls that flash to guide you step by step through the functions available.

MANUAL DEFROSTING

Icy XS can be defrosted manually at the end of the day. It does not defrost automatically during the work cycle in progress because it is constantly able to remove all the heat from the chamber, even when it contains boiling hot food, which prevents the formation of ice on the evaporator.

IRINOX MANUFACTURING QUALITY

Below are some details of the manufacture and functions of Icy XS:

- Soft closing magnetic door closure with a high/low temperature resistant gasket.
- Automatic switch from manual mode (timed) to automatic mode (with probe); Icy XS senses if the probe has been inserted or not.

UNIQUE SELLING POINTS

- With the data transfer system all process data can be easily downloaded from the USB port.
- Maximum cleanliness and hygiene due to rounded corners and components situated in the chamber so that they can be accessed and cleaned easily.
- Compact air condenser unit.
- Refrigerant gas R452A.

IRINOX CERTIFICATIONS

- **CE:** indicates that a product is compliant with the applicable EU legislation and may circulate freely within the EU



- **EMC conformity test:** conformity to Directive 2004/108/CE regarding Electromagnetic Compatibility (EMC) is a compulsory requisite in Europe for obtaining the CE mark and is now becoming obligatory for an increasing number of products in countries outside the EU

- **LVD conformity test:** conformity to the Low Voltage Directive (2006/95/CE)

- **cULus** (tested by an accredited independent laboratory): certifies compliance with the safety regulations in force in North America and is as widely accepted as the UL and CSA marks.

- **UL EPH Sanitation** (tested by an accredited independent laboratory): indicates compliance with NSF product safety standards. It also indicates that the manufacturer's production site conforms to a range of compliance measures and is subject to periodic follow-up inspections to verify continued conformance.

