

Item No.:

Qty.:

Project:

CK NEXT



Irinox propane holding cabinet dedicated to catering. CK Next encloses in compact dimensions all the technical and functional know-how that allows the professional to set and maintain the chosen temperature constant, manage most suitable level of humidity for the stored products, distribute evenly on all the positioned trays a gentle ventilation that does not dry out the products. On the contrary, it keeps its nutritional values, aromas, colours and consistency intact.

Capacity

	Single door
Number of trays GN 2/1 pitch 55 mm	24
Number of trays GN 2/1 pitch 110 mm	12
Number of trays GN 1/1 pitch 55 mm	48
Number of trays GN 1/1 pitch 110 mm	24
Internal cell volume according to EN 16825 (liters)	483

Standard construction details

- Standard door opening on the right with hinges on the right.
- Double bevel door.
- Automatic door closure with pivot hinge.
- Opening with door stop at 105°.
- Ergonomic and robust handle made of steel.
- Door seal with 5 chambers to guarantee a better temperature seal.
- Moulded tray holder with 55 mm pitch for GN 2/1 or GN 1/1 trays.
- Internal and external structure completely in AISI 304 stainless steel.
- 4.3" capacitive touch screen display
- Built-in air condensation.
- High efficiency cooling system with R290 natural refrigerant gas.
- Fast, effective, innovative adaptive hot gas defrosting allows you to manage and set the time bands of use, to avoid sudden changes in the storage temperature.
- Top, bottom and sides of the holding cabinet with a thickness of 95 mm in polyurethane foam.
- Door of the holding cabinet with a thickness of 90 mm in polyurethane foam.
- USB port for HACCP download.
- Innovative, patented air distribution system allows perfect air distribution on each shelf for the entire height of the cell. The double conveyor generates three air flows, one central and two lateral, to guarantee a constantly uniform ventilation.
- Passive humidity management created by the perfect balance between the size of the evaporator, the power of the variable speed fans and the power of the compressor.
- Internal lighting with single led bar.

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Operation

2 types of door available:

Single steel door.

Single glass door: ideal for use as a display unit.

2 operating modes available:

Multi: with operating temperatures from -25°C to $+15^{\circ}\text{C}$, with the possibility of setting the conservator on 2 different temperatures: Negative (-25°C / $+15^{\circ}\text{C}$) or Positive (-5°C / $+15^{\circ}\text{C}$), for maximum flexibility of use.

Up: with operating temperatures from -5°C to $+15^{\circ}\text{C}$.

Humidity management

Passive humidity regulation with the selection of 6 different humidity levels (from 60% to 90% RH). The humidity control is active only if the conservator temperature is above 0°C .

Interface

4.3" display with capacitive colour screen. Equipped with buzzer.

Connectivity

FreshCloud® is Irinox's IOT technology that allows you to control and interact with CK Next at any time via an APP.

The application features are:

- Remote monitoring of the operation and parameters of the cycle in progress
- Push notification system
- Usage statistics viewing
- HACCP data backup

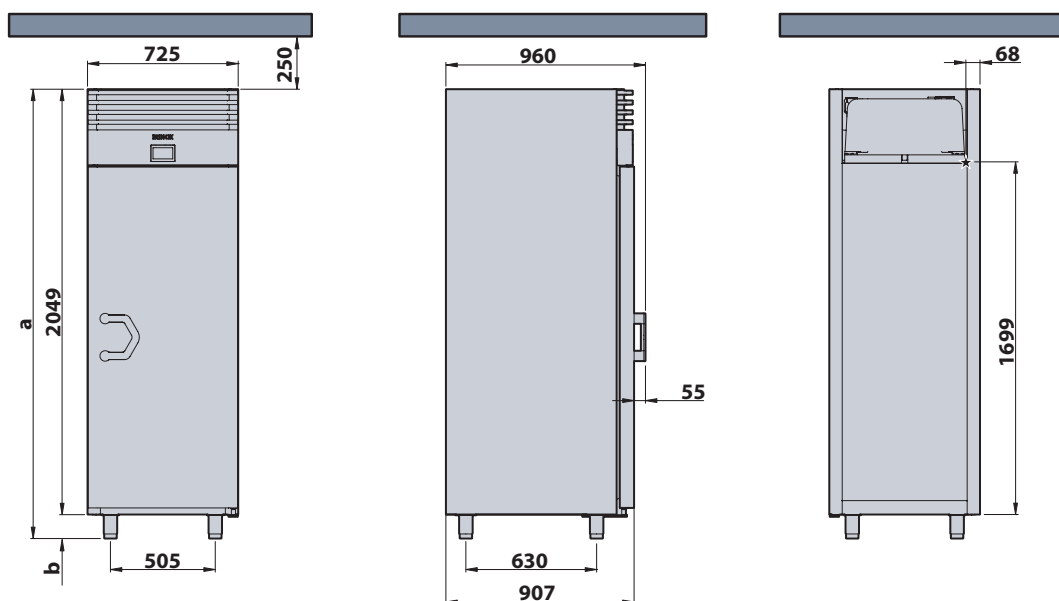
Optional

- Sanigen® (Irinox patented sanitization system).
- Water condensation available for CK Next Multi.
- 4 wheels, 2 of which with brake.
- Left opening (hinges on the left).
- Stainless steel spacers for CK Next units side by side.
- Adjustable low feet H. 80 - 115 mm.
- Special voltages on request.
- Internal lighting with double led bar (standard for CK Next with glass door).
- WIFI/Ethernet connectivity module.
- Condenser air filter.
- Lockable door.
- Unit sent without gas charge.

Product warranty

- 2 years from the date of installation, after sending the installation report, on the parts (see warranty condition).

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HEIGHT

		a	b
Standard feet	mm	2164 - 2214	115 + 165
Lowered feet option	mm	2129 - 2164	80 + 115
Wheel options	mm	2204	155

Measures in millimetres

★ Main power cable

TECHNICAL SPECIFICATIONS

		220-240V - 1N+PE 50Hz					
		UP		MULTI			
		AIR COOLED		AIR COOLED	WATER COOLED		
Configuration		S.STEEL DOOR	GLASS DOOR	S.STEEL DOOR	GLASS DOOR	S.STEEL DOOR	GLASS DOOR
Power rating	W	373	472	713	811	713	811
Full load amps (FLA)	A	3,19	3,63	5,16	5,60	5,16	5,60
Main power cable	mm ²	3G1.5		3G1.5		3G1.5	
Refrigeration yield (-10°C/+40°C)	W	482		1040		1040	
MAX Condenser rating (-10°C/+40°C)	W	654		1501		1501	
MIN air flow for ventilation	m ³ /h	680		680		-	
IN/OUT water connections	NPTf	-		-		3/4"	
MAX water consumption (IN temp +30°C/ OUT temp +35°C)	l/h	-		-		260	
MIN/MAX inlet water temperature (water loop)	°C	-		-		+10 / +22 °C	
MIN/MAX inlet water temperature (water tower)	°C	-		-		+23 / +35 °C	
Refrigerant type	-	R290 - 0.13 kg		R290 - 0.12 kg		R290 - 0.11 kg	
Climate class	-	class 5 = 40°C - 40% relative humidity		class 5 = 40°C - 40% relative humidity			
Cabinet dimension (WIDTH x DEPTH)	mm	725 x 960		725 x 960			
Internal cell dimension (WIDTH x DEPTH x HEIGHT)	mm	535 x 695 x 1450		535 x 695 x 1450			
Cabinet weight	kg	170	190	170	190	-	-

ENERGY CONSUMPTION

		220-240V - 1N+PE 50Hz	
		UP	MULTI
		S.STEEL DOOR	S.STEEL DOOR
Energy class (according to UE regulation 2015/1094)		A	C
Standard annual energy consumption (AEC)	kWh/year	346	1794

INSTALLATION

The holding cabinet must be installed following and complying with what is stated in the appropriate installation manual. The contents of the manual must be carefully followed to ensure correct operation and to protect the user's rights under the warranty. Continuous product development may require changes to specifications without notice.

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