



---

Freshness  
is the season  
where  
everything  
is seasonal.

---



---

# Freshness tastes good.

---

Since its foundation in 1989, Irinox has been acknowledged throughout the world as a specialist in blast chillers. The company has a true ability to anticipate the market's future needs and is a pioneer in presenting the concepts of blast chilling and top-quality preservation in the catering, bakery and ice cream trades. Irinox has always believed in constant research and improving technologies for perfect food preservation. An innovator in spirit, over the years it has developed cutting-edge products, offering revolutionary concepts that have set new standards on the market.

Irinox products not only provide freshness, but are also attractive, featuring new product design and simple intuitive controls.

Irinox is the freshness company, where everything is natural and the pleasure of sharing life's joys is to the fore.

*“The new cultural challenge is to allow everyone to eat well every day, with fresh, healthy food. It is an ethical value not to waste food and to create more time and freedom for those who cook.”*

**Katia Da Ros**

*Irinox Spa CEO and Vice President*





---

## Freshness makes us free.

---

Cooking is an art, passion, joie de vivre, love. **Irinox Home Collection** is designed for everyone who enjoys eating well, who places importance on quality, freshness, taste and the genuine flavour only fresh food can give.

**Irinox Home Collection** takes technology and design a step further to protect a treasure that belongs to us all: the vitamins, colours, flavour and aroma of fresh food.

It's like creating a fifth season that combines all these qualities, to be enjoyed when they are at their peak.



Freddy



Zero



Wave



**Freddy** blast chiller

**Zero** vacuum sealer

**Wave** water dispenser

**Vinoteca** wine cooler


# Home Collection.

**Irinox Home Collection** is intelligence, sensitivity and desire expressed in the form of four products created to put the soul into cooking. The kitchen becomes a place where health and wellbeing reign. Design is enhanced by intelligent, people-friendly technology aimed at increasingly dynamic, balanced lifestyles. For us. For nature. For the pleasure of eating together.



Vinoteca



 innox



---

## Freddy. Blast chiller

---

### **FRESHNESS IS AT HOME HERE.**

Freddy is the first blast chiller made for domestic use, with an essentialist design that's appealing in any kitchen. Freddy is a dream come true: a time machine that we can put to use to lock the succulence into food at just the right moment and keep it there over time. Flavour, vitamins, colour and consistency can overcome space and time so that they can always be enjoyed at their best.

---

# A new quality of life.

---



## Zero waste.

Freddy helps reduce waste because food is preserved at its freshest with its quality maintained, tripling its shelf life. That means almost nothing is discarded.

## Extended freshness.

You can preserve the freshness of raw materials such as seasonal fruit and vegetables perfectly. Food that maintains its nutrients intact is healthier and can be enjoyed at any time of the year. With Freddy healthy eating becomes a good habit.

# Freddy.

Stopping time does not just mean enjoy one long period when all food is always "in season", it also means having more time for ourselves as we can plan dishes to be ready when we get home, leaving time to savour the company of friends.

With Freddy there's always someone there to see to everything.



## Time saving.

Thanks to Freddy you can prepare food in advance, cooking when you have time and eating it when you want. You can also do the shopping once a week, preserving the food and warming it up again as and when needed. Just what you've always wanted.









## The pleasure of time with friends.

You can use Freddy to prepare everything in advance and invite friends at the last minute, offering them the quality and variety of a meal planned days before. Having everything ready means you spend less time in the kitchen: now you can really savour spending time with friends.



### 9 WAYS TO LIVE WELL.

Freddy unites blast chilling and slow heating, managing temperatures of  $-35^{\circ}\text{C}$  to  $+80^{\circ}\text{C}$  and providing 9 innovative functions. Freddy is Irinox-patented technology.

-  **Blast chilling to  $+3^{\circ}\text{C}$**
-  **Shock freezing to  $-18^{\circ}\text{C}$**
-  **Gentle freezing to  $-18^{\circ}\text{C}$**
-  **Controlled thawing**
-  **Drinks cooling**
-  **Customized preservation**
-  **Low-temperature cooking**
-  **Natural proving**
-  **Ready-made dishes**



Freddy.

## We've re-invented time.

Freddy is the only household appliance that blast-chills food after cooking, quickly deep-freezes and thaws it in a regulated manner, cooks meat and fish at low temperatures, allows bread, pizza and flatbread to prove, presents dishes hot and ready to serve, holds them at ideal temperatures and cools wine and other drinks. Entirely in stainless steel, Freddy has a probe for reading the internal temperature of food and an intuitive soft-touch control panel.

Good and fast,  
together for the first time.



## BLAST CHILLING TO +3 °C

Quickly lowers the core temperature of just-cooked hot food to +3°C. By quickly dropping through the +40 °C to +10 °C temperature range, Freddy blocks evaporation and prevents the proliferation of bacteria. Ideal for preserving the quality, fragrance, colours and aromas of food, tripling its shelf life.

**Any cooked food can be blast-chilled and kept in the fridge for up to 7 days.**



Find out more about  
Blast Chilling

Freddy.

Quality is  
a dish best served cold.



## SHOCK FREEZING TO -18 °C

As Freddy quickly reaches a temperature of -35 °C inside the cabinet, the shock-freezing cycle rapidly takes food to -18 °C at the core. In this way preservation is perfect and when thawed food will be exactly as it was when fresh.

**Shock-frozen food can be kept in the freezer  
for up to 6-8 months.**



Find out more about  
Shock Freezing

Find out more  
on blast chilling.



## GENTLE FREEZING TO -18 °C

Ideal for hot and/or delicate food, this cycle lowers the temperature to +3 °C, which gradually drops to -18 °C at the core: the result is rapid but non-aggressive freezing.

**Essential for delicate food that must be kept in the freezer.**



Find out more about  
Gentle Freezing



Freddy.



 irinnox

Like before,  
more than before.



## CONTROLLED THAWING

Freddy thaws food rapidly by means of gentle ventilation that holds micro-crystallised water inside the food. Food that has undergone controlled thawing maintains its quality and fragrance perfectly, just as if it were fresh and had never been frozen.

**Ideal for all food, even the most delicate.**



Find out more about  
Controlled Thawing

# Freddy.

## Temperature is no longer just an ideal.



### DRINKS COOLING

It takes just a few minutes to chill wine, cool soft drinks and offer guests fresh aperitifs. Freddy cools bottles at a speed of approximately +1 °C per minute, giving you the pleasure of enjoying drinks at their ideal temperature.

**You're always ready when unexpected guests turn up.**



Find out more about  
Bottle Cooling

# Delicacy above all.



## CUSTOMIZED PRESERVATION

This is the function that adapts to the most modern needs and meets all requirements, as it allows you to choose the ideal temperature, from -20 °C to +80 °C, **to preserve your food, even the most delicate**, such as home-made ice-cream (-12 °C), or fresh fish (+2 °C), and to melt chocolate like in a bain marie (+40 °C).

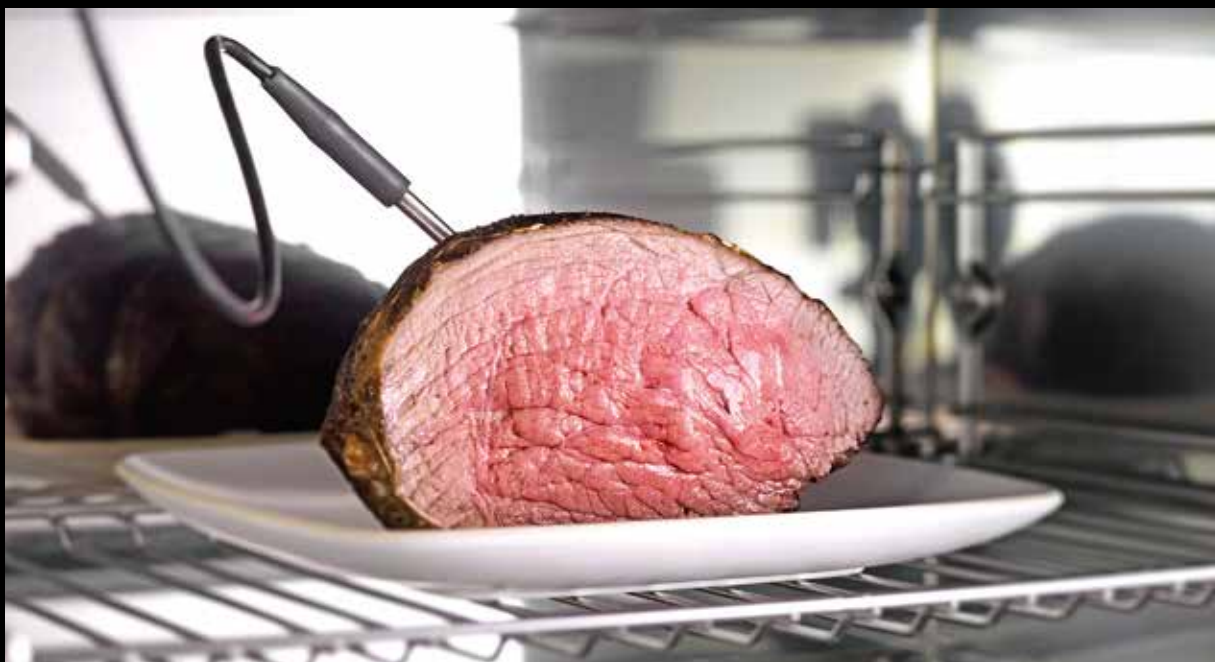


Find out more about  
Customised Preservation

Freddy.



# Great dishes demand patience.



## LOW-TEMPERATURE COOKING

Low-temperature cooking gently cooks meat and fish, never exceeding a core temperature of +70 °C. It enhances flavours, maintains a tender consistency and ensures uniform cooking.

**For cooking meat and fish, bringing out their tenderness and flavour.**



Find out more about  
Low Temperature Cooking

## An exciting phenomenon.



### NATURAL PROOFING

Controlled proofing at a constant temperature allows the yeast in bread, pizza and brioche to develop perfectly. Freddy makes sure all proved items have an intense flavour, a light structure and just the right crumbliness as well as being easy to digest.

**Makes bread, pizza and brioche dough easier to digest.**



Find out more about  
Natural Proofing





# Freddy.

## Home, sweet home.



### READY-MADE DISHES

Your food is piping hot just when you want it. Simply programme the time you will be coming home and dishes are first held as if in the fridge, then taken to the pre-set heating temperature.

**Enjoy the convenience of coming home to find your meal freshly oven heated.**



Find out more about Ready-made Dishes

---

# Your new life with Freddy.

---



The first produce from your garden, even in December.



A healthy snack always to hand.



A stock of your favourite dishes always ready.



Home-made bread, fresh every day.

# Freddy.

It's incredible how Freddy can change your habits. Time is the new currency, to spend as you like, a currency that will earn you a better quality of life.



Entirely safe sushi and raw fish, at home.



Ready-to-serve finger food for those last-minute happy hours.




Shop when you want, not when you must.



Cook once a week and enjoy your leisure time.

 irinnox



 irinox

---

## Zero. Vacuum sealer

---

**ATTRACTIVE ON THE OUTSIDE, FRESH ON THE INSIDE.**




Zero is the first built-in professional-standard vacuum sealer that can reach a vacuum close to absolute zero, which truly slows down the ageing and oxidation of food.

This is a superior quality, absolutely natural process that is extremely effective in keeping the properties of food intact longer, without compromising in terms of nutrients.

home  
collection



### SIX PROGRAMMES, A THOUSAND SOLUTIONS

- Gentle vacuum
- Preservation vacuum
- Extreme vacuum
-  Meat ageing
-  Marinating
-  Liquids

Zero.

## Viva vacuum.

Zero is indispensable for vacuum cooking and preserving food in the fridge up to five times longer. The soft-touch control panel is used to quickly set three different degrees of vacuum and select pre-set cycles for marinades, meat ageing and liquids.

Zero is extremely flexible: it adapts to different needs, even the most demanding, to create customised settings to suit the type of food and the required result.

Zero also makes it possible to prepare food for sous-vide cooking in water, with Freddy or in a steam oven.

A gentle touch  
for even the most delicate dishes.



## GENTLE VACUUM



For vacuum packing delicate food such as soft cheese, cakes, salads and anything that easily crushes.  
This function is used to hermetically seal vacuum bags by simply heat sealing them without necessarily creating a vacuum.



Zero.

A very special atmosphere.



## PRESERVATION VACUUM



This function is used for vacuum packing most food, such as cooked vegetables, fruit, tender meat, pasta and liquids like soup, cream, sauces and jam.

Get sucked in.



## EXTREME VACUUM



The ideal programme for vacuum packing solid food such as raw vegetables, hard cheese and cold cuts, and for preparing food for perfect sous-vide cooking.

Zero.



Not so tough any more.



## MEAT AGEING

Zero's meat ageing programme takes just a short time to tenderise meat. With this procedure the meat undergoes repeated vacuum cycles so that its fibres become softer and ready for cooking. The vacuum cycle can be repeated 2 to 15 times.

Zero.

All the flavour  
without wasting time.



## MARINATING

This programme is used to marinate food perfectly. The vacuum created in this cycle ensures that the oil and spices in a bag containing meat, fish or vegetables are quickly absorbed to flavour the food. On average, marinating lasts 5 minutes, but the time can vary from 1 to 15 minutes according to the cut of meat or size of the fish.

# The art of giving shape to liquids.



## LIQUIDS

The vacuum programme for liquids is used to seal bags containing cold liquids, such as soup, sauces, ragout or jam. Designed to help you create a personal stock of seasonal jam, preserves and pickled produce. It's the ideal function for mothers who want to prepare their own baby and infant food.

Zero.



irinox

irinox



 irinox



---

## Wave. Water dispenser

---

### **MICROFILTERED WATER, FROM THE FIRST TO THE LAST DROP.**

Wave is a domestic water dispenser, connected directly to the local water mains; it provides fresh, natural, good-quality water, sparkling and microfiltered right down to the last drop.

Purity is guaranteed by the special filter that removes up to 99% of impurities with diameters up to 0.5 micron, including asbestos fibres and other microorganisms found in water, chlorine, mould and algae, protecting the dispenser from wear.

Wave isn't just pure water: it improves the flavour and taste of water and ensures it's fresh at every sip.

home  
collection



### THE LUXURY OF SIMPLICITY.

A simple pleasure to look forward to:  
a glass of water always to hand.



**Ambient temperature**



**Sparkling chilled**



**Chilled**

## Purity has a flavour. Three, in fact.

Wave dispenses three types of water: microfiltered water at the ambient temperature, microfiltered, chilled water and sparkling, microfiltered, chilled water.

For those who prefer water at the ambient temperature, Wave provides 99.9% purified water.

For those who want chilled microfiltered water, Wave offers a choice of three different temperatures: +4° C, +6° C or +8° C.

For those who want sparkling water, Wave comes with an adjustable carbonation system.

It's as easy  
as drinking a glass of water.



Wave is extremely easy to use; its display has three simple buttons, one for each function. It's easy to select and immediately receive the type of water at the required temperature.

Wave.



 irinnox



irinox

---

## Vinoteca. Wine cooler

---

### **STYLE IS A QUESTION OF DETAILS.**

Vinoteca is the single or double temperature, free-standing or built-in wine cabinet by Irinox for holding every type of wine at the ideal temperature. The electronic display constantly shows the actual temperature so that it can be finely controlled.

The toughened glass door is UV treated to protect the bottles from light while they are on view. The elegant concealed handle makes the cabinet easy to match with any appliance in the kitchen.

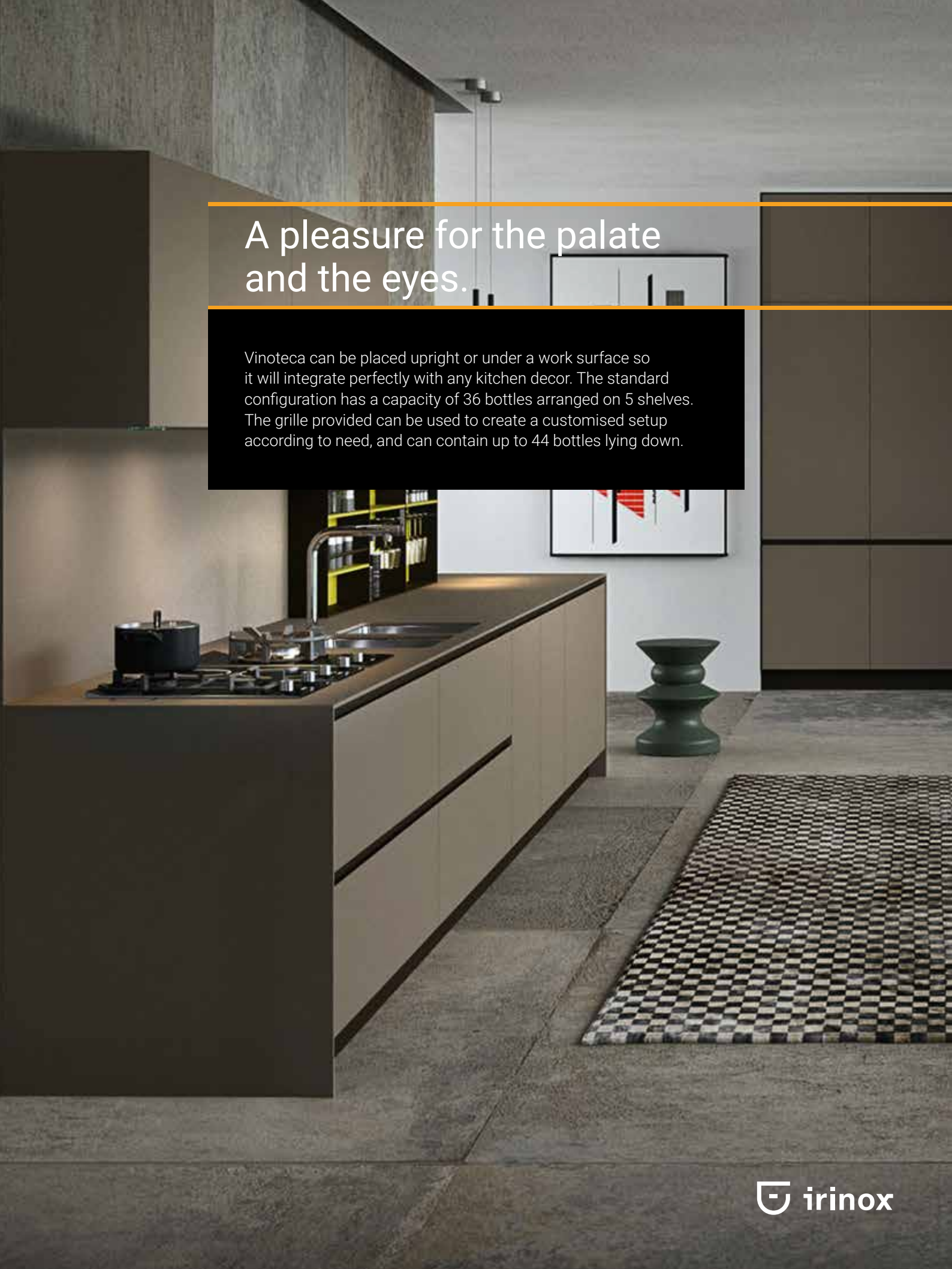
home  
collection



**A WINE COOLER,  
AN AFFORDABLE LUXURY.**

Vinoteca comes with elegant, pull-out wooden shelves that make it easy and to locate remove bottles.

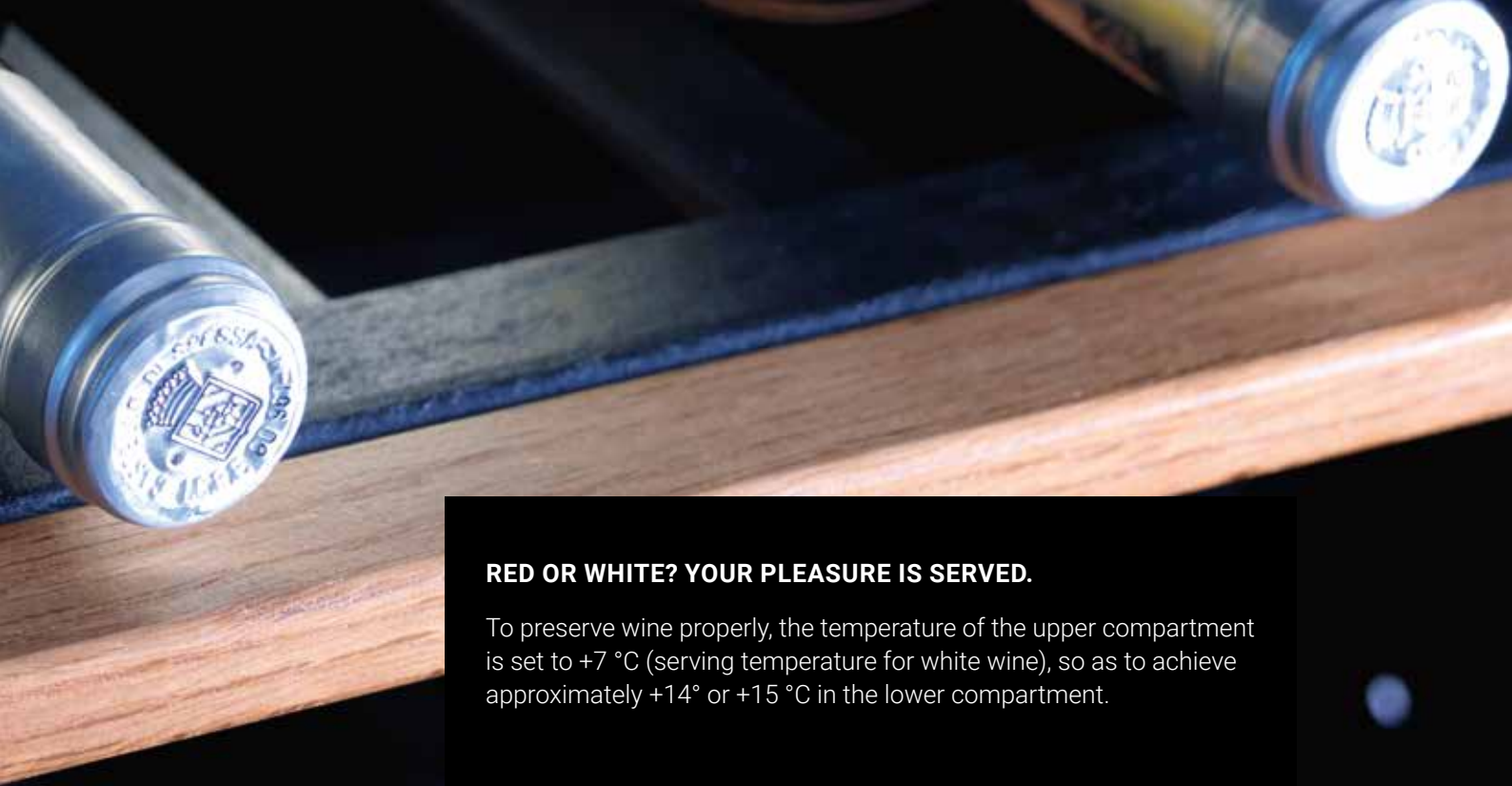




## A pleasure for the palate and the eyes.

Vinoteca can be placed upright or under a work surface so it will integrate perfectly with any kitchen decor. The standard configuration has a capacity of 36 bottles arranged on 5 shelves. The grille provided can be used to create a customised setup according to need, and can contain up to 44 bottles lying down.





**RED OR WHITE? YOUR PLEASURE IS SERVED.**

To preserve wine properly, the temperature of the upper compartment is set to +7 °C (serving temperature for white wine), so as to achieve approximately +14° or +15 °C in the lower compartment.



**IRINOX LAB. A LOVE OF GOOD THINGS,  
A PASSION FOR BEAUTY.**

**Irinox LAB** is the place created by Irinox Home to shape its brand and bring it to life. It's a real laboratory and a showroom that's also a lounge where people can meet, exchange and compare ideas.

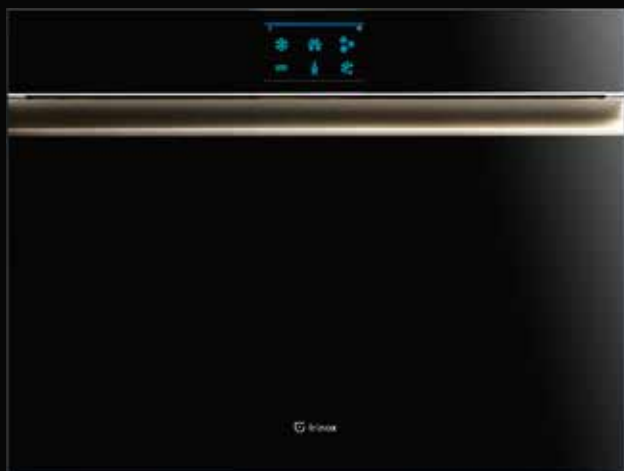




A place where the big names in kitchen furniture, Italian and international customers and interior designers meet to experience **Irinox Home Collection** products in action.



home  
collection



Freddy



Zero



---

# Technical information

---



Wave



Vinoteca

# Freddy. The blast chiller



## Technical details

➤ Freddy, a professional-standard blast chiller, is designed to fit into all standard 60 cm tall units. It is convenient and practical to fit and is enhanced by an uncluttered design with no protrusions.

Made in AISI 304 18/10 stainless steel, it merges seamlessly with any type of kitchen furniture or décor.

➤ Freddy is available in stainless steel, black glass or any material from the De Castelli range.

➤ Freddy is operated via an easy-to-use digital interface with multiple functions. The controls are soft-touch, entirely without push buttons.

➤ All Freddy components comply with the most stringent international environmental and food safety standards.

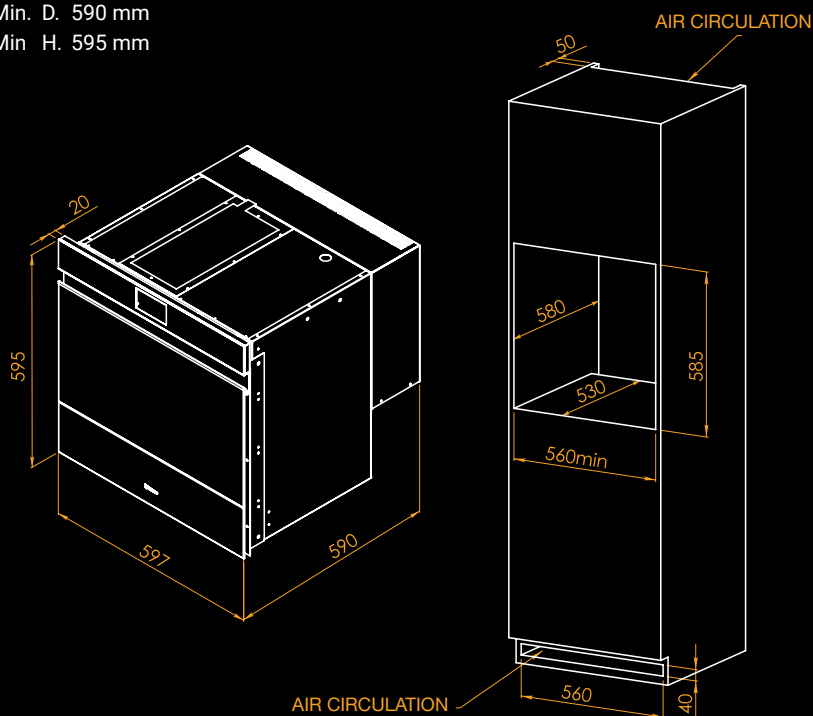
## Freddy 60 built-in

Min. W. 597 mm

Min. D. 590 mm

Min. H. 595 mm

The first  
domestic  
blast  
chiller



## Finishes

All Freddy models can be customized with the following finishes: satin stainless steel, black glass, fronts in a variety of materials and in any colour of the RAL range >> For further details see Available finishes





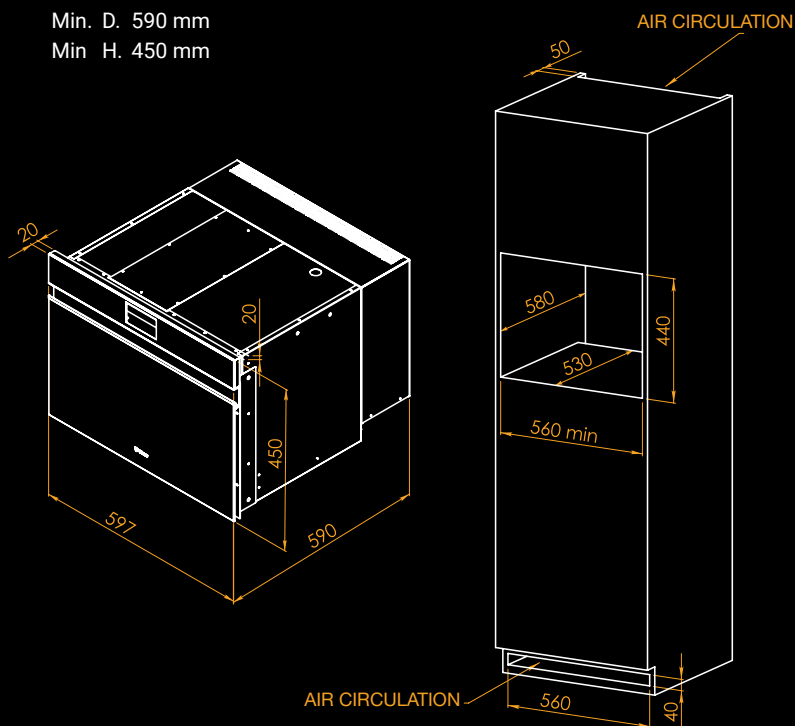
### Technical specifications

		Freddy 60	Freddy 45
Blast chilling cycle output (+90 °C to +3 °C)		5,0 kg	3,5 kg
Shock freezing cycle output (+90 °C to -18 °C)		4,5 kg	3,0 kg
Voltage		220 - 240 V / 50 Hz	220 - 240 V / 50 Hz
Max. absorbed power	heating + chilling functions	800 W	500 W
Total current draw	heating + chilling functions	3.5 A	2.2 A
Compressor power		0.5 Hp	0.33 Hp
Refrigerant		R290	R290
Net machine weight		52 kg	44 kg
Total number of wire shelves		n. 3	n. 2

**Standard accessories:** Stainless steel wire shelves (2 for Freddy 45, 3 for Freddy 60) / Core probe / Hygienizing spray / 1 microfibre cloth.

### Freddy 45 built-in

Min. W. 597 mm  
 Min. D. 590 mm  
 Min. H. 450 mm



### Optional accessories for Freddy



### Installation requirements

The appliance comes with a power cord (2 m long).  
 Make sure there is at least 50 mm clearance at the top of the cavity.  
 Fit the appliance away from heat sources, ovens or appliances that produce heat. Provide a Schuko socket behind the appliance.



# Zero. The vacuum sealer



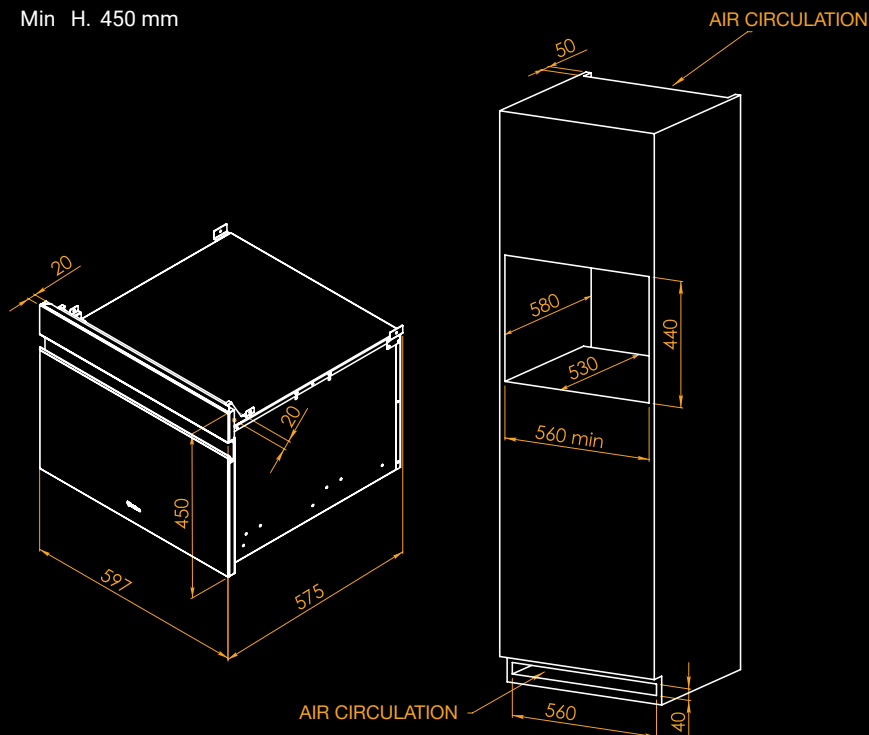
## Technical details

- Available in three heights: 45, 36 or 15 cm.
- Depending on the version, the internal chamber is big enough to contain traditional glass jars. Alternatively, it can be connected to external containers by means of the special adaptor provided.
- Indispensable for vacuum cooking, Zero extends the storage life of food, both solid and liquid, up to fivefold.

The built-in vacuum sealer that reaches 99.9% vacuum capacity

## Zero 45 built-in

Min. W. 597 mm  
Min. D. 575 mm  
Min. H. 450 mm



## Finishes

All Zero models can be customized with the following finishes: stainless steel, black glass, De Castelli finishes. >> For further details see Available finishes

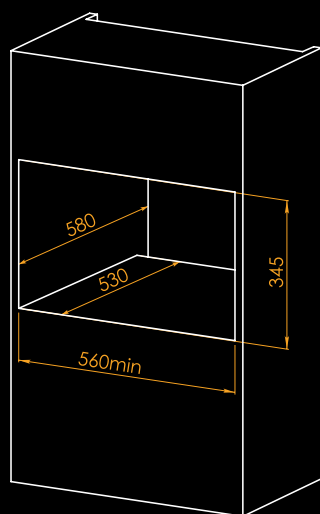
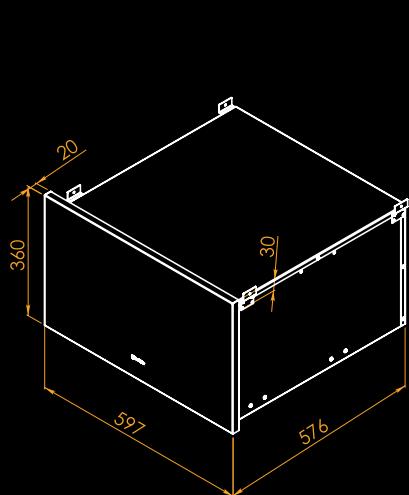


Technical specifications	Zero 45	Zero 36	Zero 15
Vacuum pump	8 m <sup>3</sup> /h	8 m <sup>3</sup> /h	3 m <sup>3</sup> /h
Voltage	220 - 240 V / 50 - 60 Hz	220 - 240 V / 50 - 60 Hz	220 - 240 V / 50 - 60 Hz
Max. absorbed power	500 W	500 W	360 W
Max. sealable width	300 mm	300 mm	300 mm
Vacuum capacity	99,9 %	99,9 %	99,9 %
Residual pressure	< 10 mbar	< 10 mbar	< 10 mbar
Chamber in	AISI 304 - 18/10 stainless steel	AISI 304 - 18/10 stainless steel	AISI 304 - 18/10 stainless steel
Made of	AISI 304 - 18/10 stainless steel	AISI 304 - 18/10 stainless steel	AISI 304 - 18/10 stainless steel
Net machine weight	48 kg	45 kg	36 kg
Vacuum chamber volume	14 litres	14 litres	7 litres

**Standard accessories:** Set of assorted vacuum bags (25 x 200x250 mm bags, 25 x 250x300 mm bags) ideal for freezing, preserving and cooking food at low temperature / HDPE shelf / External vacuum nozzle / External vacuum connecting pipe.

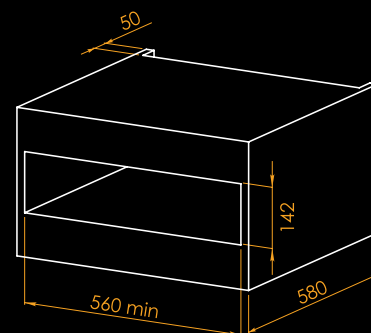
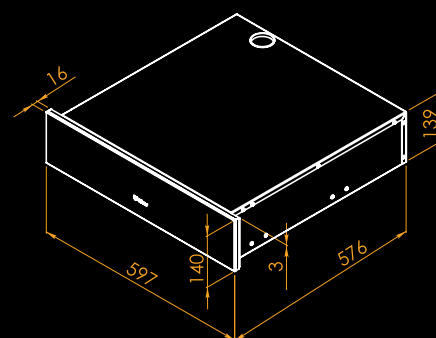
#### Built-in Zero 36

Min. W. 597 mm  
 Min. D. 576 mm  
 Min. H. 360 mm



#### Built-in Zero 15

Min. W. 597 mm  
 Min. D. 576 mm  
 Min. H. 140 mm



#### Installation requirements

The appliance comes with a power cord (1.5 m long). Provide a Schuko plug behind the appliance.



# Wave. The water dispenser



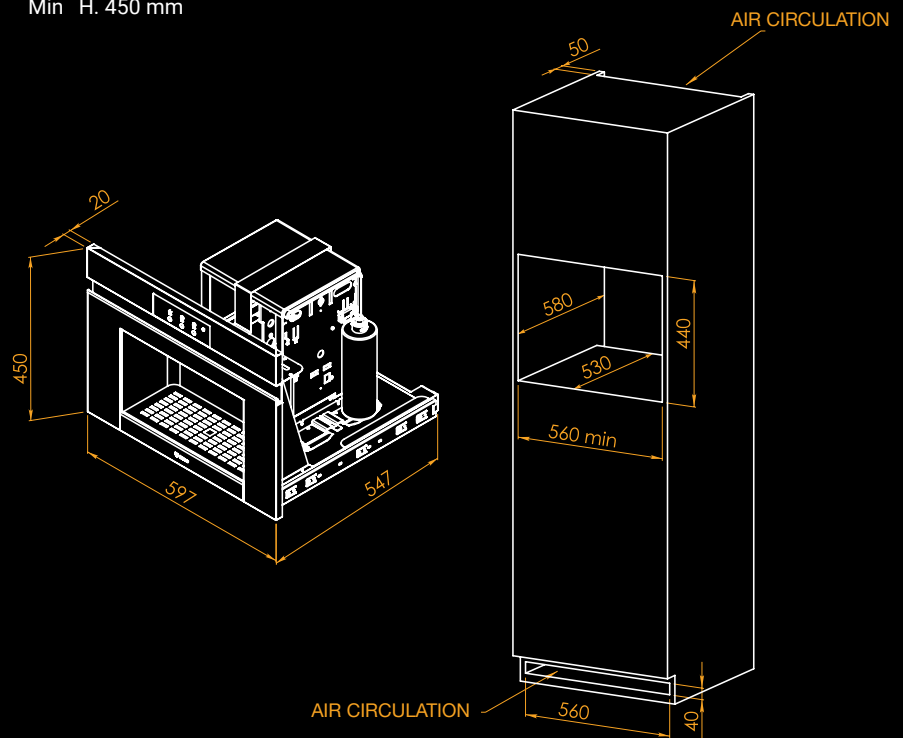
## Technical details

- Wave is available built-in, 45 cm high.
- Wave comes with a disposable CO2 cylinder (standard) and can also be used with rechargeable cylinder.
- Inside Wave there is a disposable CO2 cylinder which must be periodically changed. The carbon dioxide consumption depends on the degree of sparkle used for the water.

The water dispenser that delivers fresh, purified, high-quality water

## Built-in Wave 45

Min. W. 597 mm  
Min. D. 547 mm  
Min. H. 450 mm



## Finishes

All Wave models can be customized with the following finishes: stainless steel, black glass, De Castelli finishes. >> For further details see Available finishes



### Technical specifications

### Wave 45

Compressor power	65 W
Voltage	230 V - 50 Hz
Chilled and sparkling water production	16,5 l/h $\Delta t=10$ °C (25 °C temp., 75% humidity)
Adjustable carbonation system	min.- max 3,5 ÷ 6 bar
Adjustable cold water temperature	4, 6, 8 °C
Water inlet pressure	1,5 ÷ 6 bar
Max. absorbed power	340 W
Refrigerant	R134a
Capacity of disposable CO2 cylinder	gr. 600
Filter duration	Lt 2.700 / 1 year
Net weight of built-in machine	kg 38

**Standard accessories:** 1 x class 1 NSF-certified filter / 1 x 600 g. disposable CO2 cylinder / 1 tumbler stand / 8 mm food-grade tube for water connection with 3/8" M connector / Overflow safety device / Overflow valve

### Installation requirements

The appliance comes with a power cord (1.5 m long) and Schuko plug. A power supply and water inlet are required for fitting. A polyethylene food-grade tube is provided, with 3/8" M connector.

For the built-in version on tall units, fit the pull-out runners on the internal side panels of the cabinet. It is essential to leave at least 50 mm clearance at the back of the cabinet from the top to the bottom of the tall unit.

Fit the appliance away from heat sources, ovens or other appliances that produce heat or require the circulation of large amounts of air. Pull the appliance out of its position for periodical maintenance.

Check the filter and CO2 cylinder regularly. The duration of the filter incorporated in the appliance is 2700 litres or 1 year. The filter must always be in good condition. When the filter stops working, water is no longer dispensed. This is preceded by a beep at 2000 litres warning that the filter must be changed.

Wave houses a disposal CO2 cylinder which must be replaced as and when necessary. The amount of carbon dioxide used depends on the level of sparkle chosen for the water.

On request the system can be prepared for the use of a 4 kg rechargeable external CO2 cylinder with a 3.5 m connecting pipe.



# Vinoteca. The wine cooler



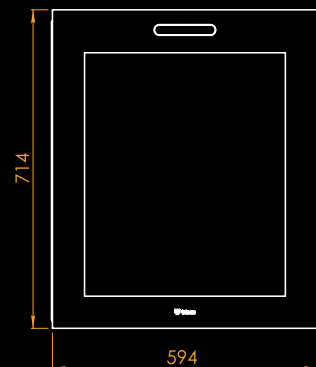
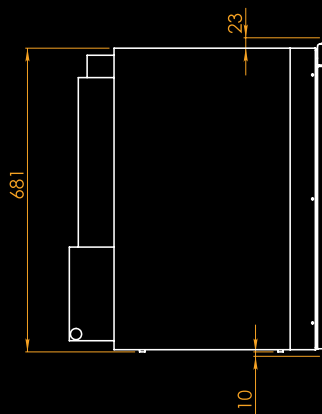
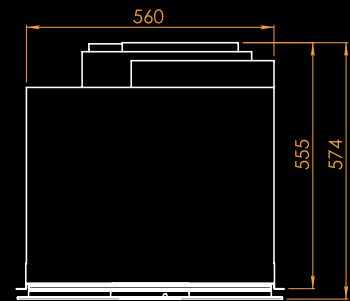
## Technical details

- Available as a built-in or free-standing version, with glossy black finish and a pedestal plinth.
- Provided with 5 sliding beech wood shelves and a bottom compartment.
- The electronic control panel is situated inside.
- The temperature is shown on the white illuminated electronic display located behind the smoked glass door.
- The interior is illuminated with LEDs that do not produce heat, ensuring that the wine is kept in perfect condition.



## Built-in Vinoteca

Min. W. 594 mm  
Min. D. 714 mm  
Min. H. 574 mm



Vinoteca  
is the perfect  
storage solution  
for your  
finest wines.

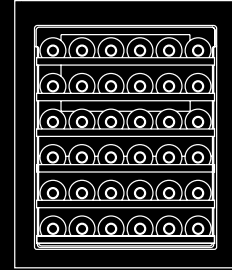
## Finishes

Black glass >> for further details see Available finishes

### Technical specifications

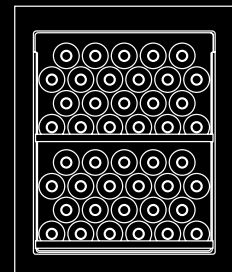
### Vinoteca

Power	65 W
Voltage	220 / 240 V - 50 Hz
Max absorbed power	0,3 A
Lamps	3 W
Power consumption	0,39 kWh / 24 hr
Energy efficiency class	A
Annual energy consumption	142 kWh
Net machine weight	kg 41



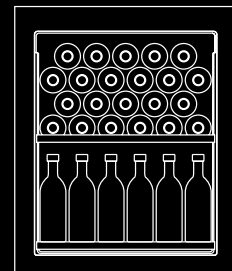
#### Standard version

36 bottles (100% horizontal)  
on 5 wire shelves



#### Max. capacity

44 bottles (100% horizontal)  
on 1 wire shelf



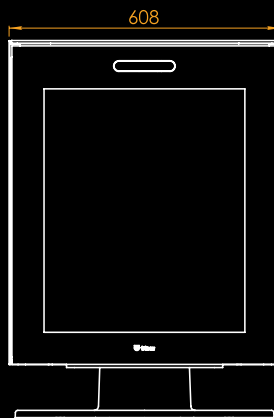
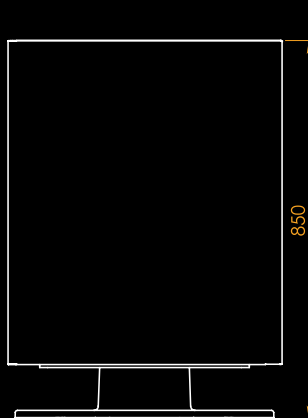
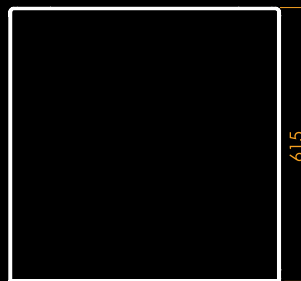
#### Maximum storage

46 bottles  
(48% horizontal and 52%  
upright) on 1 wire shelf

**Standard accessories:** 5 beechwood sliding shelves.

### Freestanding Vinoteca

Min. W. 608 mm  
Min. D. 850 mm  
Min. H. 615 mm



### Installation requirements

The appliance comes with a power cord (1.30 m long) complete with Schuko plug. Make sure there is at least 50 mm clearance at the back of the built-in cabinet, as shown in the drawing.

Fit the appliance away from heat sources, ovens or appliances that produce heat or humidity.

On delivery stand the appliance upright and wait at least 3 hours before connecting to the power supply.

---

# Available finishes

---



*Satin steel*



*Black glass*



*D'AZZELL finish*



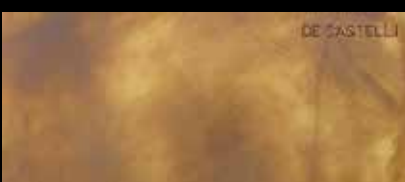
*Same finish as customer's kitchen fronts*



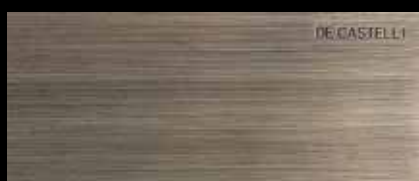
All products in the **Irinox Home Collection** are available in stainless steel, black glass or in any material of the De Castelli range.

**Freddy** and **Zero** are available with a front panel in the same finish as the customer's kitchen fronts and in any colour of the RAL range. **Vinoteca** is only available in the black glass finish.

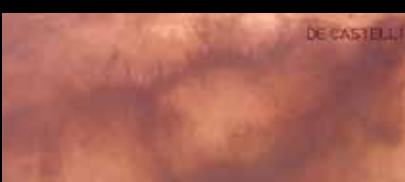
## DE CASTELLI



- Striped Délabré brass
- Délabré brass



- Striped Délabré iron
- Délabré iron



- Striped Délabré copper
- Délabré copper

### Customizable front panel

#### Freddy 60

W 597 - 0.5 mm  
H 470.7 - 0.5 mm  
D 4 ± 0.1 mm

Weight min 1.7 kg / max 2.8 kg

#### Freddy 45

W 597 - 0.5 mm  
H 470.7 - 0.5 mm  
D 4 ± 0.1 mm

Weight min 1.7 kg / max 2.8 kg

#### Zero 45

W 597 - 0.3 mm x H 326.7 - 0.2 mm  
D 4 ± 0.1 mm

Weight min 1.2 kg / max 2.0 kg

#### Zero 36

W 597 - 0.5 mm x H 358 - 0.3 mm  
D 4 ± 0.1 mm

Weight min 1 kg / max 2 kg

#### Zero 15

W 597 - 0.5 mm x H 140 - 0.3 mm  
D 4 ± 0.1 mm

Weight min 0.5 kg / max 1 kg

concept  
and art direction  
claim.brandindustry

photography  
Alessandro Bon  
Sabrina Scichitano

lithography  
cruzlab.com

special thanks  
Copat Life S.r.l.

Iriinox S.p.A.  
Via Madonna di Loreto 6/B  
31020 Corbanese (TV) / Italy  
+39 0438 5844  
[www.irinoxhome.com](http://www.irinoxhome.com)  
[info@irinoxhome.com](mailto:info@irinoxhome.com)



[www.irinoxhome.com](http://www.irinoxhome.com)