

Made in
Sweden by
STEELTECH

iDinium

The Swedish food revolution



Tina – the thawing cabinet

Faster, safer and high quality

There's a difference between fresh and frozen food.

But thanks to Tina, that difference is neither seen nor felt.



A frozen fillet of beef will never taste exactly like a fresh one. Neither can frozen and fresh fish be compared. Until now, that is. The secret is iPinium's Tina. Tina is a thawing cabinet which, through a unique process, retains the produce's freshness.

High airflow and steam preserve freshness

When thawing frozen produce the normal way there can be weight losses of up to 15 percent. The wonderful thing with iPinium's Tina is that thawing happens through a unique com-

bination of high airflow, low temperature, steam and a surface thermometer controlling the process.

The result is that produce retains their freshness after thawing and that weight losses come to no more than four to five percent tops. Through this unique thawing method combination the produce's freshness is preserved.

Welcome to iPinium – a revolution in your kitchen!

Welcome to the family, sister Tina!



iPinium Tina

– the thawing cabinet that makes a difference



Two things are vital to success in the kitchen: carefulness and first-class ingredients. Fresh produce has always been considered the only alternative when one wants to achieve perfect results, but thanks to new freezing techniques frozen products are also held in high esteem.

The unique thawing method of iPinium's Tina makes it possible to retain produce freshness when thawing.

Tina the thawing cabinet comes in two sizes: 1 200 and 180 litres, with a maximum capacity of 180 and 40 kilos frozen products, respectively.



iPinium Tina 180



iPinium Tina 1200

Tina is easy to use, handle and clean



Easy to use,

- **Optimized thawing process.**
- **The process is controlled by an electronic thermometer.**
When produce has reached the desired temperature the cabinet automatically switches over to fridge mode.
- **Desired finishing temperature is easily programmed into the control panel before the start of the process.**
- **The wire baskets are suitable for larger foods, such as steaks and fillets.**
The perforated canteens are suitable to smaller foods such as shrimp, berries, and diced and sliced meats.
- **Thawing times are reduced by up to 80% depending on the thickness and fluid content of the produce.**
- **With iPinium Tina you save up to 50% weight loss compared to with traditional thawing methods.**
- **Produce retains its freshness after thawing.**
- **Perfect results: food keeps its taste, nutritiousness, consistency and look.**

...to handle

- **Sizeable space savings.**
- **iPinium Tina 180 has removable side-guides for 6 GN 1/1 baskets/containers.**
- **iPinium Tina 1200 R can be equipped with a trolley for 13 GN 2/1 or with two trolley for 13 st GN 1/1 baskets/containers in each trolley.**
- **Hygienically designed with smooth sides and rounded corners**
- **Maximum thawing weight per occasion:**
 - iPinium Tina 180: 40 kg
 - iPinium Tina 1200 R: 180 kg
- **Display showing surface temperature (setpoint) plus the product's surface temperature (actual).**
- **After completed thawing process the cabinet switches over to cooling function +4°C.**

...and to clean.

- **After a manual start the bactericidal process consists of 80C steam for five minutes.**

Environment and safety

- **iPinium Tina's unique and patented thawing process keeps taste, consistency and nutritional content intact.**
- **iPinium Tina's thawing process is compatible with HACCP.**
- **The anti-bacterial cleaning process completely sanitizes the cabinet before each use.**
Every time the unit is switch on the pan is automatically emptied and refilled with new, fresh water.



The original always tastes best

iPinium Tina is a Swedish invention that has been developed in close contact with cooks, technicians and fish and meat experts for several years.

The result is a unique thawing process which retains freshness in frozen produce in a revolutionary way.

A product like this has never before been available on the market.

A taste experience beyond the ordinary

iPinium Tina is firstly and foremostly designed for people who work professionally with food preparation and cooking. It is designed especially for the ones who take pride in the end result and always wish to give their customer a taste experience that is out of the ordinary.

Let iPinium Tina brighten and simplify your day.



Fresh salmon.



*Frozen salmon fillet,
thawed in iPinium Tina.*



*Frozen salmon fillet,
thawed the traditional way.*

If the thumb mark springs back the fillet is fresh or optimally thawed. When the salmon is thawed the traditional way the fibres burst and the fillet's elasticity decreases.

Tastier food in a healthier way



Handling fresh and thawed produce in a hygienic and healthy manner is just as important as the actual preparation and cooking. That is why iPinium Tina is constructed to always be maximally hygienic – the easy way.

Planning is part of hygiene

The first thing we have considered is handling of produce in the kitchen, before preparation and cooking. With the aid of iPinium Tina you can easily plan when you want your fillet of beef, chicken, fish or shell fish to be thawed and ready. This is because you reduce thawing time with at least 50 percent, often much more. Thawing takes between two and twelve hours depending on the thickness and water content of the product.

Details play an important part in cleanliness

iPinium Tina is constructed entirely out of stainless steel with smooth sides, rounded corners and an easily removeable hood. The cabinet

has a kryssknäckt floor with floor drains collecting all condensation water.

The drain is equipped with a pump which, via the drain system, pumps away the water which has collected. This makes it easier for you to keep the cabinet clean.

The anti-bacterial steam generator

Thanks to its built-in steam generator iPinium Tina also has a unique cleaning and anti-bacterial process. The only thing you have to do is turn the on/off-switch to 'clean'. For five minutes the fan system disperses 80C low temperature steam throughout the cabinet. Open the door, remove the gejdervagnen and clean the cabinet with a mild cleaning agent. Rinse with water.

Then start the anti-bacterial process again (bacteria dies at a temperature of 72C during five minutes). The cabinet turns out sparkling clean and ready to be used again.



Fresh fillet of beef.



Frozen fillet of beef, thawed in iPinium Tina.



Frozen fillet of beef thawed the traditional way.

Notice how the fillet darkens when you thaw it like this.

What you can save with iPinium Tina

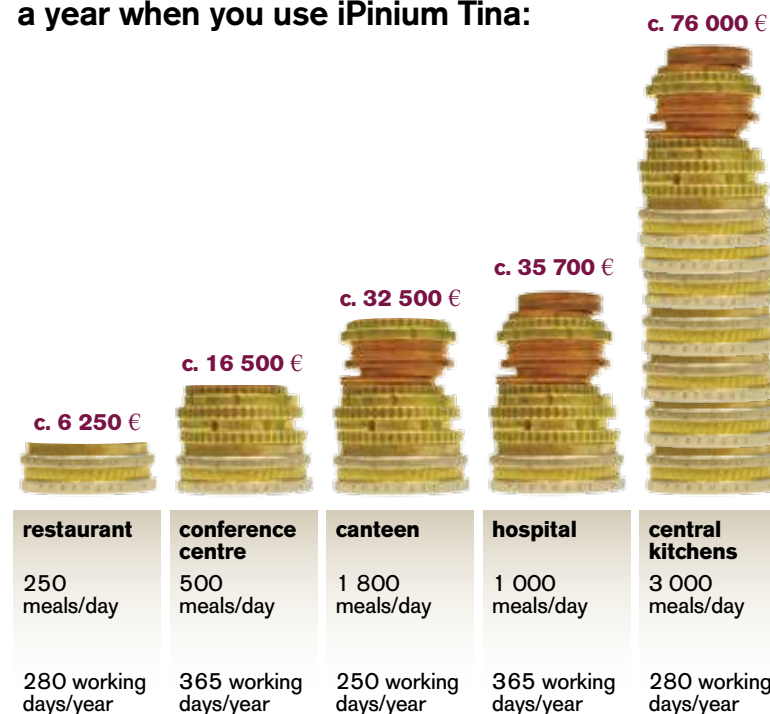
With iPinium Tina you can reduce more than 80% of thawing time and save more than 50% in weight loss. At the same time you retain the same high-quality, fresh end result.

To put it simply, iPinium Tina makes a revolutionary difference when it comes to workflow and planning in large kitchens. Thanks to the freshness obtained when using iPinium Tina there really is no problem with exchanging fresh products for frozen ones.

	Thawing times fridge/cold store	Thawing times with iPinium Tina
Minced meat (90 kg)	36 hours	6 hours
Diced/sliced beef (70 kg)	28 hours	5 hours
Roast beef (60 kg)	40 hours	12 hours
Salmon fillet (95 kg)	18 hours	3 hours
Loin of pork (100 kg)	21 hours	4 hours
Lamb (120 kg)	16 hours	3 hours
Chicken breast (150 kg)	18 hours	2 hours
Cod fillet (90 kg)	21 hours	2 hours

	Weight loss fridge/cold store	Weight loss iPinium Tina
Minced meat (90 kg)	10% (-9,0 kg)	4% (-3,6 kg)
Diced/sliced beef (70 kg)	9% (-6,3 kg)	4% (-2,8 kg)
Roast beef (60 kg)	9% (-5,4 kg)	3% (-1,8 kg)
Salmon fillet (95 kg)	8% (-7,6 kg)	3% (-2,9 kg)
Loin of pork (100 kg)	6% (-6,0 kg)	3% (-3,0 kg)
Lamb (120 kg)	6% (-7,2 kg)	3% (-3,6 kg)
Chicken breast (150 kg)	16% (-24,0 kg)	9% (-13,5 kg)
Cod fillet (90 kg)	9% (-8,1 kg)	3% (-2,7 kg)

This is how much you save in a year when you use iPinium Tina:



Surface temperature and thawing

Product	Surface temp (setpoint) C	Approx. thawing time hours
Fillet of beef	+1,0	3,5
Beef round	+1,5	8,0
Loin of pork	+1,5	6,0
Diced beef	+1,0	5,5
Veal fillet	+1,0	3,0
Chicken fillet	+1,0	2,5
Chicken, whole, 1 kg	+1,5	6,0
Cod fillets, water glazed, frozen individually	+1,0	1,5
Halibut, c. 30 kg	+2,0	8,0
Salmon fillet	+1,0	3,0
Salmon, whole, 4-5 kg	+1,5	6,0
Catfish, whole	+1,5	6,0
Prawns, water glazed, frozen individually	+1,0	1,5
Crayfish, frozen individually	+1,0	2,5
Scallops	+1,0	1,5
Vegetables	+1,0	0,5

Since different foods have different freezing points, the surface temperature's setpoint varies.

Examples of freezing points for different kinds of food:

Beef	-1,7 °C
Pork	-2,2 °C
Fish	-2,5 °C
Vegetables	-1,1 °C



"Everybody knows how difficult it is to plan thawing of frozen produce in a kitchen.

That's why it's such a big advantage to be able to both plan and thaw produce in a hygienic and healthy way."

Andreas Forsström
R & D iPinium





**"You can both see and feel
when something is of the
highest standard.**

**Our customers demand
the very best."**

Atle Björkman
Hotel Manager
Royal Caribbean Cruises Limited

Technical specifications

Features	iPinium Tina 1200 R	iPinium Tina180
Product number	S500501101	S500600001
Gross capacity (DIN 8952) –l.	1200	180
Cooling unit	Central cooling	Built-in compressor
Control function	Mechanical	Mechanical
Thermostat	Electronic	Electronic
Thermometer	Digital	Digital
External measurements – mm:		
Length	1140	830
Depth/with door open	840/1850	795/1300
Height	2100	1060
Internal measurements – mm:		
Width	945	400
Depth	685	640
Height	1670	600
Water connection	Ø ¾"	Ø ¾"
Drain connection	Drain connection in front	Ø ¾"
No of doors	1	1
Door hinging	Right side	Right side
Power compressor – kW	-	0,3
Max phase current - A	9,1	8,0
Coolant	R134a	R134a
Coolant weight – kg	-	0,9
Cooling power – kW	1,5	0,4
Vaporizing temperature - C	-5	-10
Total power – kW	4	1,5
Net weight – kg	250	150
Mains voltage	400V, 3N, 50Hz	230V, 1N, 50Hz

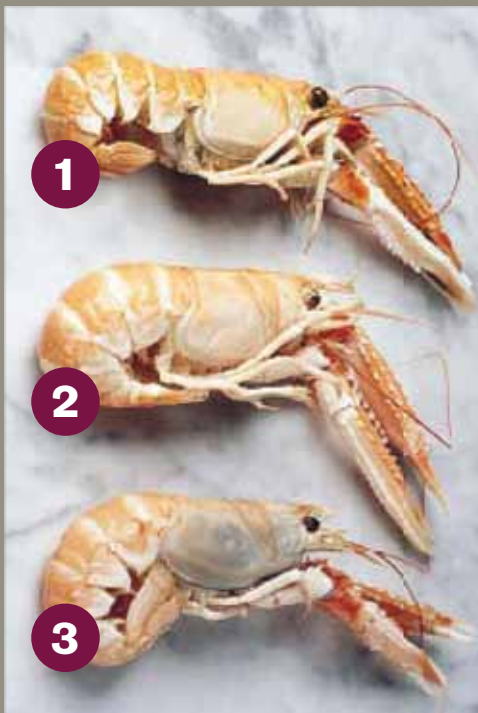




"When you see the advantages of the iPinium products you feel happy to be a chef and to be a part of delivering professional products to general customers.

I keep discovering new possibilities – from breakfast via lunch to dinner preparation!"

Gert Klötzke
professor of gastronomy
at Umeå University,
head of Swedish Culinary Cup team



- 1 Fresh crayfish**
- 2 Frozen crayfish and freshly thawed with iPinium Tina**
- 3 Frozen crayfish and traditionally thawed**

When thawing in the traditional way (figure 3) a dark "shield" develops.

When the crayfish has been freshly thawed with iPinium Tina it is still just like fresh.



"The kitchen consultant's job is to design professional kitchens with good flow to optimize thawing. Thawing of produce is a major part of this flow and one which has been difficult to solve without adequate equipment.

The thawing cabinet iPinium Tina has the properties necessary for a good end result. A product like Tina the thawing cabinet has been much requested by us in the business, and it solves the logistical problems with frozen produce.

iPinium Tina also fulfills the authorities' requirements for controlled and safe thawing.

Inge Dahlgren
catering kitchen consultant,
head of kitchen

Tina is just one of the spices in the iPinium family

An interest in good food is the reason for our existence.
It is what draws us to products that maximize the taste experience. We have the privilege of offering high-quality, unique products for kitchens, cooking, preparation and storage.

Everyday we find new details that heighten the pleasure of cooking.
Quality improvements both large and small, energy-saving tricks and a new design
to suit the requirements of the health authorities.

Our vision is making your cooking both easier and more enjoyable, and to give you a tastier end result.
Naturally with environment and economy in mind.

If you have any questions whatsoever regarding our products,
or perhaps an idea of your own on how to simplify the kitchen life,
do drop us a line.

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