



Cooling at a higher level.

Cirrus is a complete range of professional refrigeration designed to support every stage of food preparation, storage and service. From rapid blast chilling and shock freezing to refrigerated storage at the point of cooking, Cirrus helps commercial kitchens improve efficiency, protect food quality and maintain the highest food safety standards.

Developed for demanding foodservice environments, Cirrus combines robust stainless steel construction, precise temperature control and energy-efficient refrigeration technology across a comprehensive range of blast chillers, refrigerated chef bases, upright refrigerators and freezers, and counter refrigerators. Every product is designed to deliver reliable performance, simplify day-to-day operation and keep kitchens running at their best.

Ideally suited for...

Cirrus refrigeration is designed to deliver dependable performance across a wide variety of foodservice environments.



Restaurants

Keep ingredients fresher for longer, streamline preparation and support efficient service during busy trading periods.



Hotels

From food preparation to cold storage, Cirrus provides reliable refrigeration for kitchens serving high volumes throughout the day.



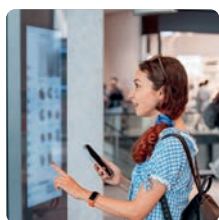
Education, Healthcare & Care Homes

Maintain safe food storage and consistent temperatures while supporting batch cooking and HACCP-compliant food production.



Pubs & Bars

Maximise refrigerated storage beneath counters and cooking equipment while keeping chilled ingredients close to hand for faster service.



Quick Service Restaurants

Support fast-paced food preparation with rapid blast chilling, efficient refrigerated storage and dependable temperature control.

Cooling at a higher level with professional refrigeration designed for every commercial kitchen.

Benefits at a glance

- Complete refrigeration solution from blast chilling to chilled and frozen storage
- Supports HACCP compliance and helps maintain food safety standards
- Energy-efficient refrigeration with natural refrigerants where applicable
- Durable stainless steel construction for long service life
- Precise digital temperature control for consistent performance
- Hygienic designs with easy-clean interiors and automatic defrost systems
- Choice of capacities to suit compact kitchens through to high-volume operations
- Designed to improve workflow, productivity and operational efficiency



Refrigerated Chef Bases

- **Built for Heavy-Duty Cooking Equipment** – Designed to support countertop appliances including Opus 800 Series chargrills, griddles and hobs.
- **Refrigerated Drawer Storage** – Keeps chilled ingredients directly beneath the cooking station for faster service and improved kitchen workflow.
- **Flexible GN Storage** – Available with drawer configurations holding 2 x 1/1 GN or 4 x 1/1 GN 100mm containers (model dependent).
- **Adjustable Temperature Control** – Operating range from -2°C to +8°C keeps ingredients fresh and ready for service.
- **Heavy-Duty Self-Closing Drawers** – Stainless steel roller slides provide smooth, reliable operation in busy commercial kitchens.
- **Durable Stainless Steel Construction** – Stainless steel top, exterior, drawers and interior cavity deliver long-lasting performance and easy cleaning.
- **Hygienic Commercial Design** – Coved interior corners, removable magnetic gaskets and castors simplify cleaning and maintenance.
- **Energy-Efficient Insulation** – High-density CFC-free cyclopentane polyurethane insulation improves temperature retention and reduces energy consumption.
- **High-Performance Refrigeration** – Expansion valve refrigeration and corrosion-resistant mullion coils provide rapid temperature recovery and even cooling.
- **HACCP Compliant** – Designed to support safe refrigerated food storage in demanding commercial kitchens.



Refrigerated Chef Bases												
MODEL	PRICE £	PRICE €	DESCRIPTION	NUMBER OF DRAWERS	H	W	D	POWER	ENERGY CLASS	GAS TYPE	CAPACITY	WT
ID20032	£4564	€5248	Chef Base 2 x 1/1 GN	2	616	836	826	0.60kW	C	R290	34 Litres	125
ID20036	£4747	€5459	Chef Base 2 x 1/1 GN	2	616	916	826	0.60kW	C	R290	34 Litres	127
ID20048	£5406	€6216	Chef Base 4 x 1/1 GN	2	616	1220	826	0.60kW	D	R290	68 Litres	155



Upright Refrigerators & Freezers

- **Choice of 700L & 1400L Capacities** – Available in single and double door models to suit busy kitchens and high-volume foodservice operations.
- **GN 2/1 Compatible Storage** – Designed to accommodate standard GN 2/1 gastronorm containers for maximum flexibility.
- **Electronic Temperature Control** – Digital controls maintain accurate cabinet temperatures for dependable food preservation.
- **Ventilated Cooling System** – Even air circulation ensures consistent temperatures throughout the cabinet.
- **Flexible Shelf Configuration** – Multiple shelf positions and durable plastic-coated shelves adapt to a wide range of storage requirements.
- **304 Stainless Steel Construction** – Hygienic stainless steel interior and exterior provide exceptional durability and easy cleaning.
- **Hygienic Cabinet Design** – Rounded internal corners, automatic defrost and automatic condensate evaporation reduce maintenance.
- **Energy-Efficient Refrigeration** – Natural R290 refrigerant and high-performance insulation deliver reliable cooling with lower energy consumption.
- **Built for Everyday Commercial Use** – Reversible self-closing doors (where fitted) and heavy-duty castors provide flexibility and easy cleaning.
- **Professional Peace of Mind** – Backed by a 2-year onsite parts and labour warranty.



 Upright Refrigerators & Freezers													
MODEL	PRICE £	PRICE €	DESCRIPTION	DOOR HINGING	H	W	D	POWER	ENERGY CLASS	GAS TYPE	CAPACITY	USEABLE CAPACITY	WT
IPSM7	£3350	€3752	Upright Single Door Fridge	Reversible	2090	683	800	0.30kW	C	R290	700 Litres	482 Litres	110
IPSM14	£4864	€5448	Upright Double Door Fridge	Reversible	2090	1336	800	0.40kW	D	R290	1400 Litres	965 Litres	160
IPSB7	£3878	€4344	Upright Single Door Freezer	Reversible	2090	683	800	0.50kW	E	R290	700 Litres	482 Litres	110
IPSB14	£5502	€6163	Upright Double Door Freezer	Reversible	2090	1336	800	0.40kW	C	R290	1400 Litres	965 Litres	160

3
 YEAR

UK warranty
 (2 years parts and
labour, plus 1 additional
year parts only)

**Export
warranty**
 (parts only)



Counter Fridges

- **Choice of 275L & 428L Capacities** – Available in two sizes to maximise refrigerated storage where kitchen space is limited.
- **GN 1/1 Compatible Storage** – Designed to accommodate standard GN 1/1 gastronorm containers for efficient food organisation.
- **Electronic Temperature Control** – Digital controller with temperature alarms maintains precise temperatures between -2°C and +8°C.
- **Ventilated Cooling System** – Even air circulation provides reliable, consistent cooling throughout the cabinet.
- **Automatic Defrost & Condensate Evaporation** – Minimises maintenance while maintaining optimum refrigeration performance.
- **Energy-Efficient R290 Refrigeration** – Natural R290 refrigerant and high-performance insulation reduce energy consumption and environmental impact.
- **Durable Stainless Steel Construction** – 304 stainless steel interior and 441 stainless steel exterior provide strength, hygiene and easy cleaning.
- **Hygienic Commercial Design** – Rounded internal corners and stainless steel GN 1/1 shelves support high food hygiene standards.
- **Space-Saving Undercounter Design** – Fits neatly beneath worktops while keeping chilled ingredients close to hand.
- **Professional Peace of Mind** – Supplied on castors and backed by a 2-year onsite parts and labour warranty.



Counter Fridges												
MODEL	PRICE £	PRICE €	DESCRIPTION	DOOR HINGING	H	W	D	POWER	ENERGY CLASS	GAS TYPE	CAPACITY	WT
IPTSM2	£3416	€3826	Counter Fridge 275 Litre	Reversible	867	1315	700	0.30kW	C	R290	275 Litres	110
IPTSM3	£4120	€4615	Counter Fridge 428 Litre	Reversible	867	1780	700	0.30kW	C	R290	428 Litres	140

Blast Chillers

- **Rapid HACCP Compliant Chilling** – Blast chills food from +90°C to +3°C in just 90 minutes, helping reduce time in the bacterial danger zone.
- **Professional Shock Freezing** – Shock freezes food from +90°C to -18°C in 270 minutes, preserving flavour, texture and product quality.
- **Choice of Capacities** – Available in 5, 7 and 10 shelf models to suit everything from smaller kitchens to high-volume catering operations.
- **User-Friendly Digital Controls** – Electronic controls make blast chilling and freezing programmes quick, accurate and easy to operate.
- **Core Temperature Probe** – Monitors internal food temperatures to ensure safe, consistent HACCP-compliant chilling and freezing.
- **304 Stainless Steel Construction** – Hygienic stainless steel interior and exterior provide durability, corrosion resistance and easy cleaning.
- **Energy-Efficient Performance** – Uses up to 20% less energy than comparable models, helping reduce operating costs.
- **Hot Gas Automatic Defrost** – Maintains efficient refrigeration performance while minimising maintenance requirements.
- **High-Performance Cabinet Insulation** – 60mm CFC and HCFC-free insulation improves temperature retention and energy efficiency.
- **Built for Commercial Kitchens** – Reversible self-closing doors, removable magnetic seals and heavy-duty castors make everyday operation simple.



Blast Chillers												
MODEL	PRICE £	PRICE €	DESCRIPTION	DOOR HINGING	H	W	D	POWER	GAS TYPE	CAPACITY	CAPACITY SHOCK FREEZING	WT
IGBF5	£5018	€5621	Blast Chiller 5 x 1/1 GN	Reversible	850	800	705	1.1kW	R290	14Kg	8Kg	92
IGBF7	£6744	€7554	Blast Chiller 7 x 1/1 GN	Reversible	1137	800	835	1.7kW	R290	18Kg	11Kg	137
IGBF10	£8754	€9805	Blast Chiller 10 x 1/1 GN	Reversible	1631	800	835	2.7kW	R445a	30Kg	20Kg	195

3
 YEAR

UK warranty
 (2 years parts and labour, plus 1 additional year parts only)

Export warranty
 (parts only)

