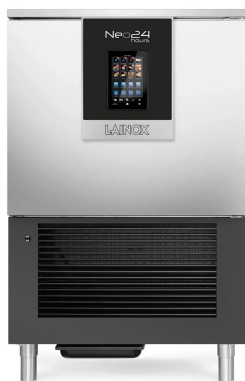
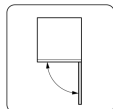


NEO081TA-R290

COMBIFREEZE - TRAY CAPACITY 8 X 1/1 GN, 8 X EN1 (600 X 400) - AIR CONDENSING UNIT - GAS R290 •
INTERFACE WITH TOUCH SCREEN CONTROLS AND 7" GRAPHIC COLOUR DISPLAY



Thanks to the Lainox cloud, like with Naboo Combi, Neo 24 hours is now always connected to Nabook, the virtual assistant that Lainox provides free of charge to all chefs, whether or not they have Neo 24 hours Combifreeze or a Naboo Combi. With Nabook, you can manage your business by organising your recipes and menus, manage food costs and shopping lists. It is also possible to configure your Combifreeze from Nabook, as well as synchronise your recipes with all your Neo 24 hours (discover more on nabook.cloud).

Features



Maximum flexibility, from -40°C to +85°C: you choose how to use it.



No matter what the size of the product to be defrosted is, it will be ready to use in the morning.



Tell Neo 24 hours what time you want your product leavened and ready to be cooked and it will take care of the rest.



Multilevel allows you to organise your work according to your needs during the mise en place by managing more products at the same time.



R290 ecological refrigerant gas



Rely on Lainox's know-how by using hundreds of automatic Cook&Chill recipes.



Be inspired by the hundreds of recipes that Lainox chefs have prepared for you or create and store your own recipes.



Create your own home page. Make your Neo 24 hours unique by putting only what you use in the foreground.



Nabook, the Lainox cloud. Transform your kitchen into a 4.0 kitchen and access exclusive Nabook content.

Capacity

Capacity	8 x GN 1/1		
	8 x EN (600 x 400)		
Distance between layers	mm	75	inch 3.0
No. of layers - h 20	18		
No. of layers - h 40	12		
No. of layers - h 65	9		
Minimum distance between layers	mm	18.25	inch 0.7

Dimensions

Width	mm	790	inch	31.1
Depth	mm	870	inch	34.3
Height	mm	1460	inch	57.5
Packaging width	mm	830	inch	32.7
Packing depth	mm	970	inch	38.2
Packaging height	mm	1610	inch	63.4
Net weight	kg	150	lbs	330.8
Gross weight	kg	190	lbs	418.9
Volume	m3	1	ft3	35.3
Packing volume	m3	1.3	ft3	45.9
Useful Inner Width	mm	670	inch	26.4
Inner depth	mm	450	inch	17.7
PU insulation - Thickness	mm	60	inch	2.4

Technical Data

Motor	Air-cooled condensing unit		
Cooling mode	Air		
PU insulation - Thickness	mm	60	inch 2.4
Climate class	5		
GWP - Global Warming Potential	3		
Refrigerant - Type	R290		
Refrigerant - Quantity	g	200	g

Power supply

Power supply voltage	1N-AC 230 V		
Electrical absorption	A	11.3	
Frequency	Hz	50	
Total electric power	kW	2.171	
Cooling power *	kW	1.345	
Heating power	kW	0.5	

Blast chilling

Blast Chilling Capacity in 90' +90 / +3°C	kg	50	lbs	110.3
Freezing Capacity in 240' +90 / -18°C	kg	30	lbs	66.2
Blast Chilling Capacity in 120' +65 / +10°C - BC standard ISO 22042	kg	45	lbs	99.2
Freezing Capacity in 270' +65 / -18°C - BF standard ISO 22042	kg	25	lbs	55.1
Blast Chilling cycle time - BC standard ISO 22042	min	103		
Freezing cycle time - BF standard ISO 22042	min	269		
Blast Chilling energy consumed - BC standard ISO 22042	kW h / kg	0.062		
Freezing cycle energy consumed - BF standard ISO 22042	kW h / kg	0.242		

Water Connection

Cold water inlet	ø	1/2"		
Max. pressure	bar	3,3		
Discharge - ø	mm	52	inch	2.0

Emissions

Noisiness	db	< 70
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* TN - Evap. temp. -10°C / Cond. temp. +45°C || BT - Evap. temp. -25°C / Cond. temp. +45°C.

Special voltages and frequencies on request

TS-NEO081TA-A 1N-AC 208/230 V - 60 HZ

HOW TO USE

- Core positive blast chilling +90°C/+3°C.
- Freeze maintenance -10°C.
- Refrigerated maintenance +6°C.
- Temperature maintenance +65°C.
- Slow cooking at low temperatures up to +85°C.
- Rising with injection of humidity in the chamber.
- Thawing at controlled temperature and humidity.
- Core flash freezing +90°C/-18°C.

CONTROL MECHANISMS

- 7" touch screen color display with control interface
- Quick-release heated core probe with 4 measuring points
- Control-activated chamber sanitisation system with active ions (HI-GIENE)
- Photo-identifiable processes
- USB connection for uploading and downloading data/recipes
- IoT connectivity as standard
- Water inlet valve.
- Alarm viewing.
- Anti-odour door lock.
- Internal fan stop by micro switch when door is opened.

STRUCTURAL CHARACTERISTICS

- External Scotch Brite satin finish stainless steel
- High density CFC and HCFC-free PU insulation (42 kg/m³).
- Highly ventilated evaporator to ensure the cooling system's maximum efficiency
- Stainless steel internal coating with fully rounded corners
- Die-moulded and leakproof internal base
- Anti-condensation heating element located on the box under the magnetic seal stop
- Magnetic seal on 4 sides of the door
- Indirect-flow electric fans - made of composite material - on the product
- Side guide-supporting uprights with 18 mm-pitch holes
- Compressor-protecting automatic-reset thermal circuit breaker
- Copper-aluminium evaporating coil, cataphoresis-painted
- Copper condensing coil with aluminium fins with high thermal efficiency.
- Full-length flush ergonomic handle
- Patented chamber humidity-injecting system

OPERATION

- Ethernet connection for HACCP Log download and remote service.
- Automatic storage at the end of the blast chilling cycle.
- Multilevel function.
- Drying.
- Cell pre-cooling.
- Integrated "My Nabook" cookbook.
- Automatic defrost cycles.
- Wi-Fi connection for HACCP Log download and remote service.

CLEANING AND MAINTENANCE

- Easy to wash and hygienic safety due to the suspended evaporator coil.
- Easy to clean in accordance with UNI EN 14159 hygiene regulations.

INSTALLATION AND ENVIRONMENT

- Quality ISO 9001 / Safety ISO 45001 / Environmental ISO 14001 certification.
- 100% recyclable packaging.

CONDENSING UNITS

- Automatic defrost and defrost water self evaporating without the use of energy.
- R290 ecological refrigerant gas

STANDARD EQUIPMENT

- Removable "Z" guides in AISI 304 stainless steel for GN 1/1 or 600 x 400 trays
- Removable guide supports in AISI 304 18/10 stainless steel
- Electrical cable, length 3 mt - plug "Schuko"
- Heated core probe with 4 measuring points
- Wi-Fi connection
- USB connection for uploads and downloads

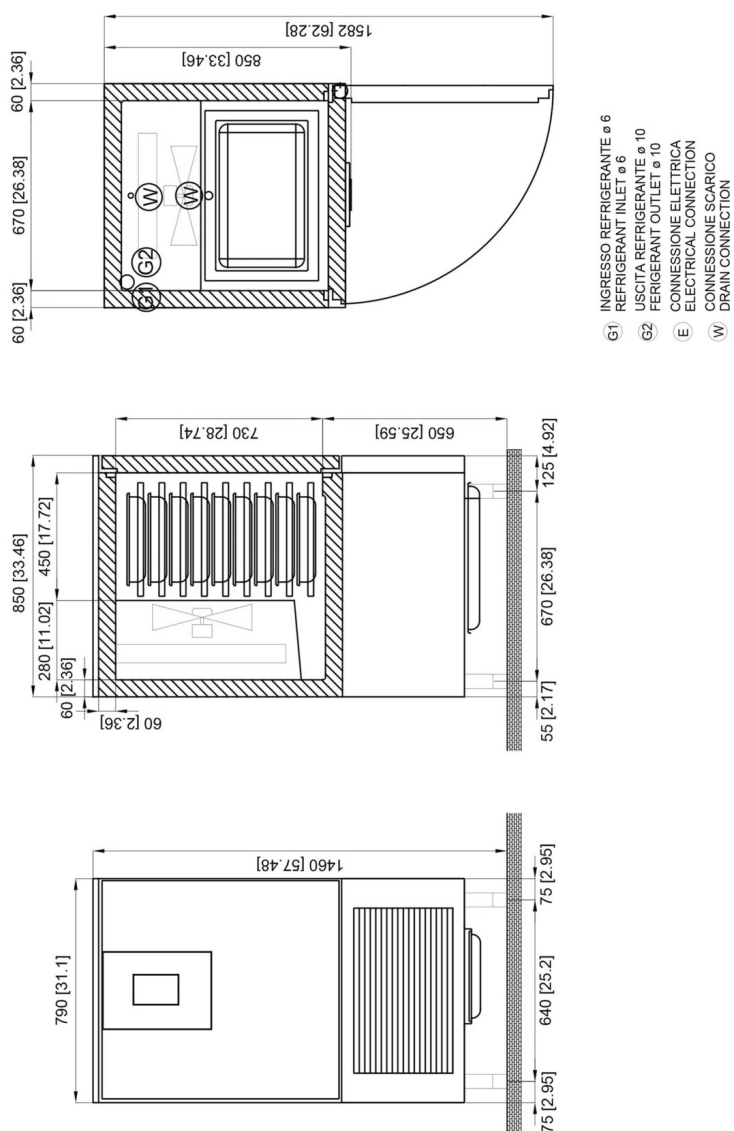
OPTIONAL TO BE REQUESTED WHEN ORDERING

MKN081B: MARINE VERSION KIT

BLKN081: BLACK EDITION - BLACK - RAL 9005

NETH24: EXTRA CHARGE FOR ETHERNET CONNECTION

PDX: KIT FOR OPPOSITE HINGED DOOR



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