

NEO121TA

COMBIFREEZE
TRAY CAPACITY 12 X 1/1 GN, 12 X 600 X 400
AIR CONDENSING UNIT

INTERFACE WITH TOUCH SCREEN CONTROLS AND 7" GRAPHIC COLOUR DISPLAY



Nabook

A gift for chefs like you

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).

WHEN HOT AND COLD COMBINE



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



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



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



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



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



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



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



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

General data

Capacity - GN	GN	12 x 1/1 GN	Weight - Net / Gross	kg	190 / 230
Capacity - EN	EN	12 x (600 x 400) EN	Volume	m ³	1,69
Distance between layers	mm	73	Climate class		5
Minimum distance between layers	mm	18,25	Refrigerant - Type		452A
Blast Chilling capacity in 90'. +90 / +3°C	kg	70	Possibility of operation with gas (optional)		R404A - R449A - R448A
Deep Freezing capacity in 240'. +90 / -18°C	kg	50	Refrigerant - Quantity	g	1500
Net external dimensions (W x D x H)	mm	790 x 870 x 1810	Noise level	db(A)	< 70
Internal dimensions (W x D x H)	mm	670 x 450 x 930	PU insulation - Thickness	mm	60
Packing dimensions (W x D x H)	mm	890 x 970 x 1960			

Power supply

Total electric power	kW	3,4284	Blast chilling capacity (+65 / +10°C)*	kg	65
Cooling power	W	1940	Shock freezing capacity* (+65 / -18°C)	kg	45
Heating power	W	1600	Blast chilling cycle time*	min	102
Consumption	Amp	10,1	Energy cosumption for blast chilling function*	kW h / kg	0,098
Power supply voltage	V	3N-AC 400	Shock freezing cycle time*	min	270
Frequency	Hz	50	Energy cosumption for freezing function*	kW h / kg	0,173

Water Connection

Cold water inlet	Ø - inch.	1/2	Max. pressure	bar	3,3
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Special voltages and frequencies on request.

(*) Performance and consumption data, in compliance with European Directive EN 17032 regarding the data detection method.

USAGE

- CORE POSITIVE BLAST CHILLING +90°C/+3°C.
- CORE FLASH FREEZING +90°C/-18°C.
- THAWING AT CONTROLLED TEMPERATURE AND HUMIDITY.
- RISING WITH INJECTION OF HUMIDITY IN THE CHAMBER.
- SLOW COOKING AT LOW TEMPERATURES UP TO +85°C.
- TEMPERATURE MAINTENANCE +65°C.
- REFRIGERATED MAINTENANCE +6°C.
- FREEZE MAINTENANCE -10°C.

OPERATION

- 7" HIGH DEFINITION, CAPACITIVE, COLOUR SCREEN (LCD - TFT - IPS) WITH CHOICE OF "TOUCH SCREEN" FUNCTIONS. ALL THE PROCESSES ARE DISPLAYED WITH SPECIFIC ICONS FOR EACH TYPE OF FOOD, MEAT, FISH, BAKED ITEMS, ETC. AND ACTIVATED BY TOUCHING THE ICON.
- MULTI-POINT HEATED CORE PROBE, (4 DETECTION POINTS).
- WI-FI CONNECTION FOR HACCP LOG DOWNLOAD AND REMOTE SERVICE.
- ETHERNET CONNECTION FOR HACCP LOG DOWNLOAD AND REMOTE SERVICE.
- USB CONNECTION FOR RECIPE UPLOADS AND DOWNLOADS, PARAMETERS, HACCP AND SOFTWARE UPDATES.
- AUTOMATIC DEFROSTING CYCLES.
- INTEGRATED "MY NABOOK" COOKBOOK.
- STERILISATION BY STERIOX (OPTIONAL).
- CELL PRE-COOLING.
- DRYING.
- MULTILEVEL FUNCTION.
- AUTOMATIC STORAGE AT THE END OF THE BLAST CHILLING CYCLE.
- MANUAL WASHING WITH EXTERNAL, QUICK-FIT SHOWER HEAD (OPTIONAL).
- EASY TO CLEAN IN ACCORDANCE WITH UNI EN 14159 HYGIENE REGULATIONS.
- EASY TO WASH AND HYGIENIC SAFETY GUARANTEED THANKS TO THE SUSPENDED EVAPORATOR.

CONTROL AND SAFETY FEATURES

- WATER INLET VALVE.
- THERMAL PROTECTION TO SAFEGUARD THE COMPRESSOR.
- MICROSWITCH TO CUT OFF THE INTERNAL FAN WHEN THE DOOR IS OPENED.
- ANTI-ODOUR DOOR LOCK.
- ALARM VIEWING.

CONSTRUCTION

- TOP IN AISI 304 18/10 STAINLESS STEEL, 1 MM THICK.
- EXTERNAL SIDE PANELS AND DOOR IN AISI 304 18/10 STAINLESS STEEL, 0.8 MM THICK.
- INNER COATING WITH ROUNDED CORNERS IN AISI 304 18/10 STAINLESS STEEL.
- INTERNAL PRESSED LEAK-PROOF BOTTOM.
- HIGH-DENSITY EXPANDED POLYURETHANE INSULATION (ABOUT 42 KG/M3) WITHOUT HCFC.
- ANTI-CONDENSATION HEATING ELEMENT, PLACED ON THE FRAME OF THE BODY UNDER THE MAGNETIC GASKET STOP.
- HIGH RATE FANS FOR MAXIMUM COOLING EFFICIENCY.
- COPPER-ALUMINIUM EVAPORATING AND CATAPHORETIC PAINT COATING WITH NON-TOXIC EPOXY RESIN.
- PATENTED HOT GAS DEFROST SYSTEM.
- ELECTRIC FANS WITH INDIRECT FLOW ONTO THE FOOD.
- FULL WIDTH, HORIZONTAL ERGONOMIC HANDLE AND MAGNETIC SEALS ON ALL FOUR SIDES OF THE DOOR.
- PATENTED SYSTEM FOR INJECTING HUMIDITY INTO THE CELL.
- REMOVABLE GUIDE RAIL SUPPORTS IN AISI 304 18/10 STAINLESS STEEL, EASILY REPOSITIONED TO HOLD 1/1 GN OR 600 X 400 TRAYS.
- REMOVABLE "Z" GUIDES IN AISI 304 STAINLESS STEEL, TO ACCOMMODATE 1/1 GN OR 600 X 400 TRAYS.

CONDENSING UNITS

- AIR COOLED CONDENSING UNIT.
- WATER COOLED CONDENSING UNIT.
- R452A REFRIGERANT.
- POSSIBILITY OF OPERATION WITH R404A - R449A - R448A GAS (OPTIONAL).
- COPPER CONDENSING COIL WITH HIGH HEAT YIELD ALUMINIUM FINIS.
- TROPICALISED CONDENSING UNITS.
- OPERATING TEMPERATURE UP TO -10°C AMBIENT.

INSTALLATION & ENVIRONMENT

- 100% RECYCLABLE PACKAGING.
 - QUALITY ISO 9001 / SAFETY ISO 45001 / ENVIRONMENTAL ISO 14001 CERTIFICATION.
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STANDARD EQUIPMENT

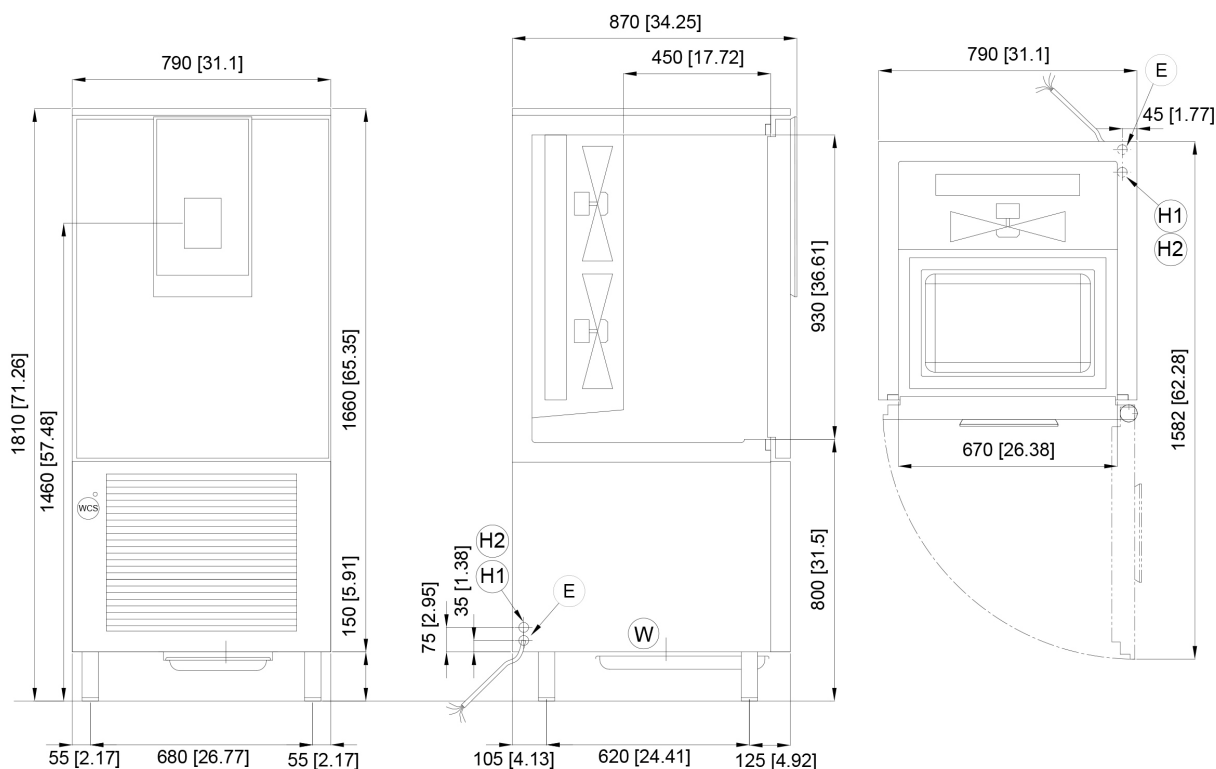
- MULTI-POINT HEATED CORE PROBE, 4 DETECTION POINTS.
- REMOVABLE GUIDE SUPPORTS IN AISI 304 18/10 STAINLESS STEEL
- REMOVABLE "Z" GUIDES IN AISI 304 STAINLESS STEEL FOR 1/1 GN OR 600 X 400 TRAYS
- USB CONNECTION FOR RECIPE UPLOADS AND DOWNLOADS, PARAMETERS, HACCP AND SOFTWARE UPDATES
- WI-FI CONNECTION
- ELECTRICAL CABLE - LENGTH 3 MT.

OPTIONAL - TO BE REQUESTED WHEN ORDERING

- **NETH24:** EXTRA CHARGE FOR ETHERNET CONNECTION
- **MKN121B:** MARINE VERSION KIT

EXTRA ACCESSORIES THAT CAN BE INSTALLED FOLLOWING PURCHASE

- **CGA11:** REMOVABLE "Z" GUIDES IN AISI 304 STAINLESS STEEL FOR 1/1 GN OR 600 X 400 TRAYS - 2 PCS
 - **SXIA3:** REMOVABLE STERILISER
 - **DE5:** HAND SHOWER
 - **RTZ84:** CASTOR KIT, 2 WITH BRAKE
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DIMENSIONI mm
DIMENSIONS [in]

- E** CONNESSIONE ELETTRICA
ELECTRICAL CONNECTION
- W** CONNESSIONE SCARICO
DRAIN CONNECTION
- H1** CONNESSIONE INGRESSO H2O 1/2"
INLET WATER CONNECTION 1/2"
- H2** CONNESSIONE USCITA H2O 1/2"
EXHAUST WATER CONNECTION 1/2"
- WCS** CONNESSIONE DOCCETTA ESTERNA
CONNECTION FOR HAND SHOWER

The data reported in this document is to be considered non-binding. The company reserves the right to make changes at any time, without prior notice

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