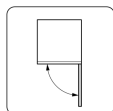


NEO161TA-R290

COMBIFREEZE - 16 x GN 1/1 - 16 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	16 x GN 1/1 16 x EN1 (600 x 400)		
Distance between layers	<i>mm</i>	73	2.9
No. of layers - h 20		28	
Distance between layers - h 20	<i>mm</i>	36.5	1.4
No. of layers - h 40		18	
Distance between layers - h 40	<i>mm</i>	54.75	2.2
No. of layers - h 65		14	
Distance between layers - h 65	<i>mm</i>	73	2.9
Minimum layers distance	<i>mm</i>	18.25	0.7

Dimensions

Width	<i>mm</i>	790	31.1
Depth	<i>mm</i>	870	34.3
Height	<i>mm</i>	1960	77.2
Packaging width	<i>mm</i>	830	32.7
Packing depth	<i>mm</i>	970	38.2
Packaging height	<i>mm</i>	2110	83.1
Net weight	<i>kg</i>	210	463.1
Gross weight	<i>kg</i>	250	551.3
Volume	<i>m3</i>	1.35	47.7
Packing volume	<i>m3</i>	1.7	60.0
Useful Inner Width	<i>mm</i>	670	26.4
Inner depth	<i>mm</i>	450	17.7
PU insulation - Thickness	<i>mm</i>	60	2.4

Technical Data

Motor	On board
Cooling mode	Air
Climate class	5
GWP - Global Warming Potential	3
Refrigerant - Type	R290
Refrigerant - Quantity	<i>g</i> 2x150

Power supply

Power supply voltage	3N-AC 400 V
Electrical absorption	<i>A</i> 10,5
Frequency	<i>Hz</i> 50
Total electric power	<i>kW</i> 4,981
Cooling power *	<i>kW</i> 2,690
Heating power	<i>kW</i> 1.5

Blast chilling

Blast Chilling Capacity in 90' +90 / +3°C	<i>kg</i> 90	<i>lbs</i> 198.5
Freezing Capacity in 240' +90 / -18°C	<i>kg</i> 60	<i>lbs</i> 132.3
Blast Chilling Capacity in 120' +65 / +10°C - BC standard ISO 22042	<i>kg</i> 80	<i>lbs</i> 176.4
Freezing Capacity in 270' +65 / -18°C - BF standard ISO 22042	<i>kg</i> 50	<i>lbs</i> 110.3
Blast Chilling cycle time - BC standard ISO 22042	<i>min</i> 108	
Freezing cycle time - BF standard ISO 22042	<i>min</i> 270	
Blast Chilling energy consumed - BC standard ISO 22042	<i>kW h / kg</i> 0.075	
Freezing cycle energy consumed - BF standard ISO 22042	<i>kW h / kg</i> 0.25	

Water Connection

Cold water inlet	<i>ø</i> 1/2"
Max. pressure	<i>bar</i> 3,3
Discharge - <i>ø</i>	<i>mm</i> 50 <i>inch</i> 2.0

Emissions

Noisiness	<i>db</i> < 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-NEO161TA-B	3-AC 208/230 V - 60 Hz
TS-NEO161TA-C	3N-AC 360/400 V - 60 Hz

HOW TO USE

- Automatic fish sanitization cycle
- Automatic ice cream hardening cycle
- 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

- Controls interface with 7" touch screen colour display.
- 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

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

OPERATION

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

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

CONDENSING UNITS

- Automatic defrost and condensate evaporation device.
- Ecological refrigerant R290.

STANDARD EQUIPMENT

- Removable guide supports in AISI 304 18/10 stainless steel
- Quick-release heated core probe with 4 measuring points
- Electrical cable - length 3 m
- Wi-Fi connection. Compatible with IEEE 802.11g (2.4GHz) standard
- USB connection for uploads and downloads
- 16x pair of double-pitch stainless steel slides, removable and equipped with anti-tip system

OPTIONAL TO BE REQUESTED WHEN ORDERING

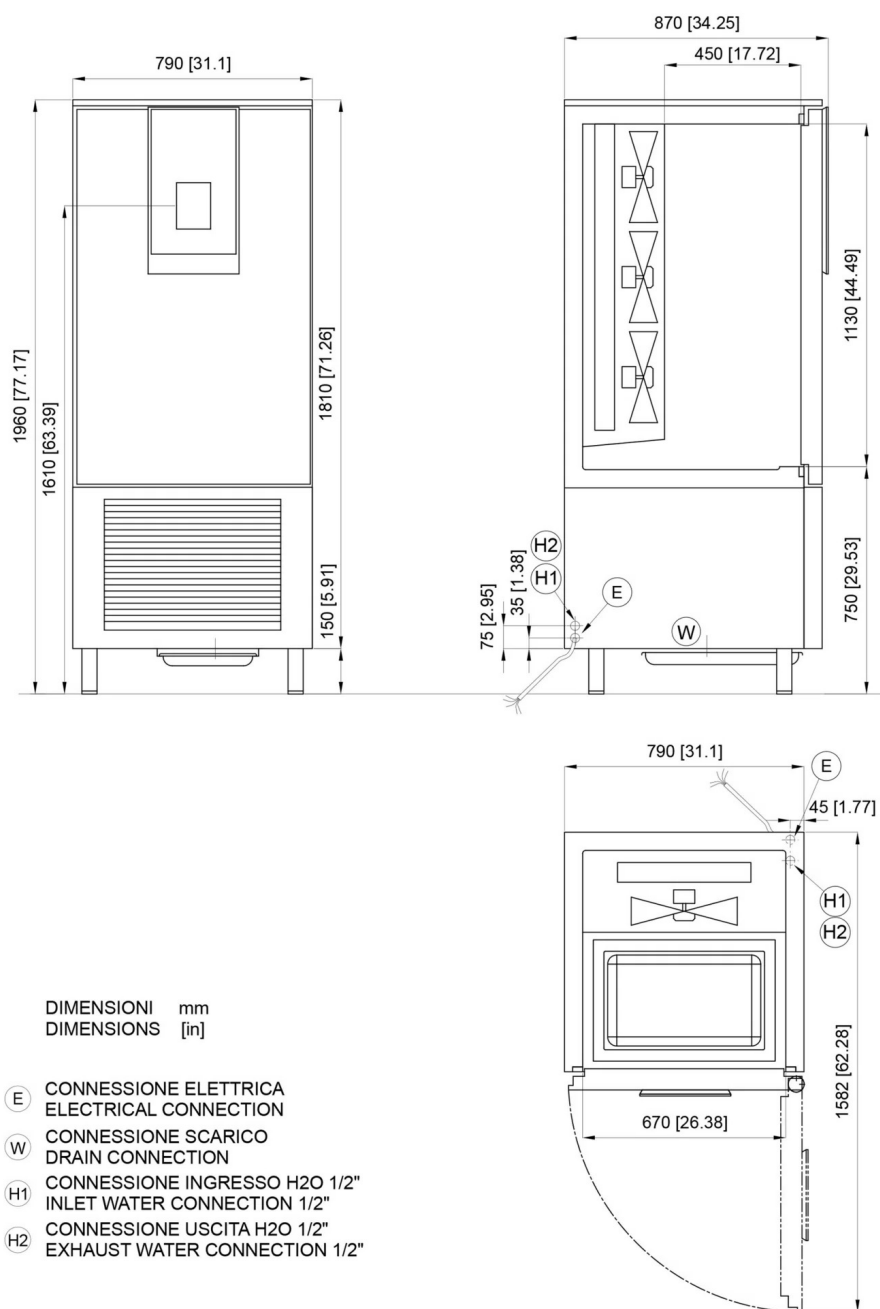
BLKN161: Black Edition - black RAL 9005

MKN161B: Marine version kit - Food zone full AISI 304, flanged feet, anti-tip rack rails

NETH24: Extra charge for Ethernet connection

SRTZ84: Castor kit (4 pcs) 2 with brake. Ø 125 mm / h = 155 mm

CA-161: Wooden crate packaging



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

