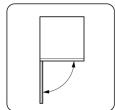


NEO051TA-R290

COMBIFREEZE - TRAY CAPACITY 5 X 1/1 GN, 5 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



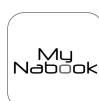
Maximum flexibility, from -40°C to +85°C: you choose how to use it.



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



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



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



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



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



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



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



R290 ecological refrigerant gas



Capacity

Capacity	5 x GN 1/1	
	5 x EN (600 x 400)	
Distance between layers	mm 70	inch 2.8
No. of layers - h 20	10	
No. of layers - h 40	6	
No. of layers - h 65	5	
Minimum distance between layers	mm 17.5	inch 0.7

Dimensions

Width	mm 790	inch 31.1
Depth	mm 820	inch 32.3
Height	mm 900	inch 35.4
Packaging width	mm 830	inch 32.7
Packing depth	mm 920	inch 36.2
Packaging height	mm 1050	inch 41.3
Net weight	kg 110	lbs 242.6
Gross weight	kg 150	lbs 330.8
Volume	m³ 0.58	ft³ 20.5
Packing volume	m³ 0.8	ft³ 28.3
Useful Inner Width	mm 670	inch 26.4
Inner depth	mm 435	inch 17.1
PU insulation - Thickness	mm 60	inch 2.4

Technical Data

Motor	On board	
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 150	g

Power supply

Power supply voltage	1N-AC 230 V	
Electrical absorption	A 10.2	
Frequency	Hz	50
Total electric power	kW	1.926
Cooling power *	kW	1,137
Heating power	kW	0.5

Blast chilling

Blast Chilling Capacity in 90' +90 / +3°C	kg 35	lbs 77.2
Freezing Capacity in 240' +90 / -18°C	kg 25	lbs 55.1
Blast Chilling Capacity in 120' +65 / +10°C - BC standard ISO 22042	kg 30	lbs 66.2
Freezing Capacity in 270' +65 / -18°C - BF standard ISO 22042	kg 20	lbs 44.1
Blast Chilling cycle time - BC standard ISO 22042	min 94	
Freezing cycle time - BF standard ISO 22042	min 266	
Blast Chilling energy consumed - BC standard ISO 22042	kWh/kg 0.062	
Freezing cycle energy consumed - BF standard ISO 22042	kWh/kg 0.221	

Water Connection

Cold water inlet	ø 1/2"
Max. pressure	bar 3,3
Discharge - ø	mm 50 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-NEO051TA-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-aluminum evaporating coil, cataphoresis-painted
- Copper condensing coil with aluminum 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

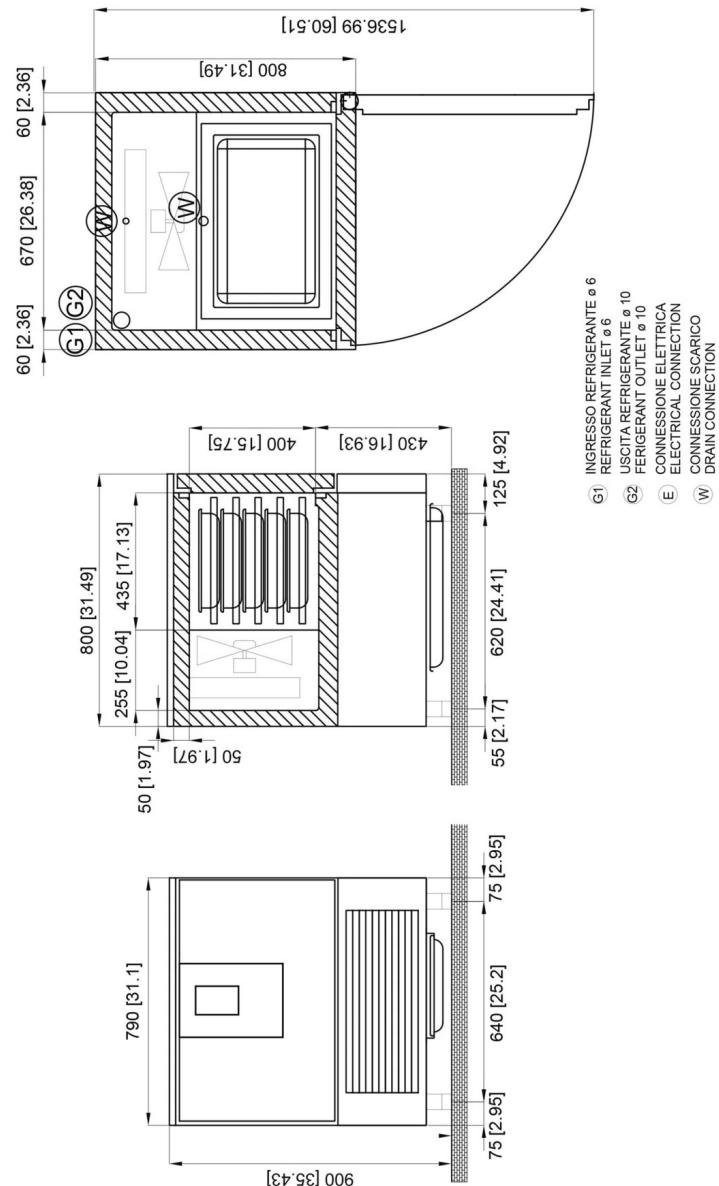
OPTIONAL TO BE REQUESTED WHEN ORDERING

BLKN051: BLACK EDITION - BLACK - RAL 9005

MKN051B: MARINE VERSION KIT

NETH24: EXTRA CHARGE FOR ETHERNET CONNECTION

PDX: KIT FOR OPPOSITE HINGED DOOR



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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