

ENTER THE ERA OF COMBIFREEZE



LAINOX®



Neo24
hours

Premium

WHEN HOT AND



Maximum flexibility, from -40°C to $+85^{\circ}\text{C}$: you choose how to use it.



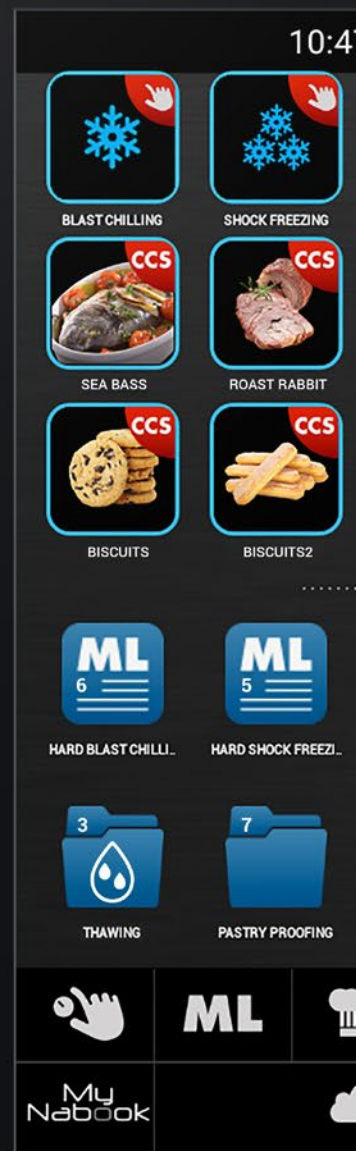
Rely on Lainox's know-how by using hundreds of automatic Cook&Chill recipes.



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

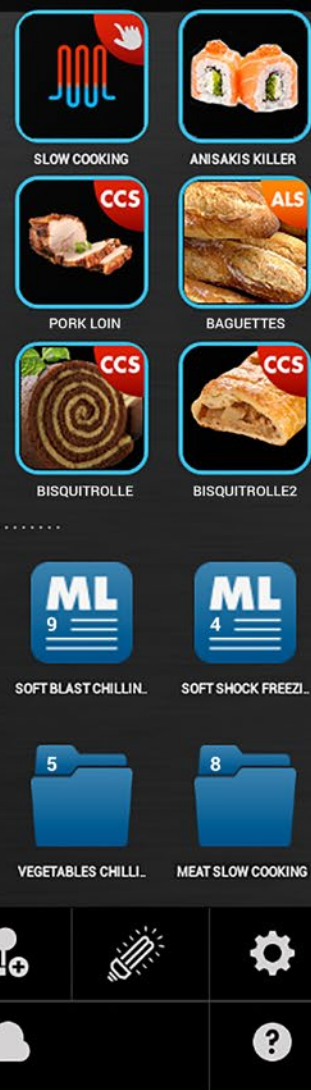
My
Nabook

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



COLD COMBINE

7 AM



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.



AT NIGHT...

Your Cook & Chill mise en place when everyone is asleep

From now on, your kitchen will work 24 hours a day, even at night, without the need for staff.

• Low-temperature cooking

Low-temperature food cooking up to + 85°C, even vacuum-packed, during the night with automatic switching to rapid blast chilling at + 3°C or shock freezing at -18°C.

The practical and economic advantages as a result are endless:

- Preparation deferred over time when the kitchen is not operational.
- Food quality, both the taste and tenderness, is preserved since weight loss is reduced to a minimum due to cooking at low temperatures.
- Economic advantages: thanks to the reduction in weight loss, you get more portions. Lower energy consumption costs since it operates at night.
- Better service in case you need it due to unexpected demands with immediate availability and without any waste.



• Quick defrosting

Defrosting of finished or semi-finished products ready for use with subsequent temperature maintenance in refrigerated mode + 3°C.



• Rising

Neo 24 hours is able to make any type of dough rise, day or night. If necessary, **Neo 24 hours** can stop rising and allow you to plan your work in a more flexible way.

DURING THE DAY...



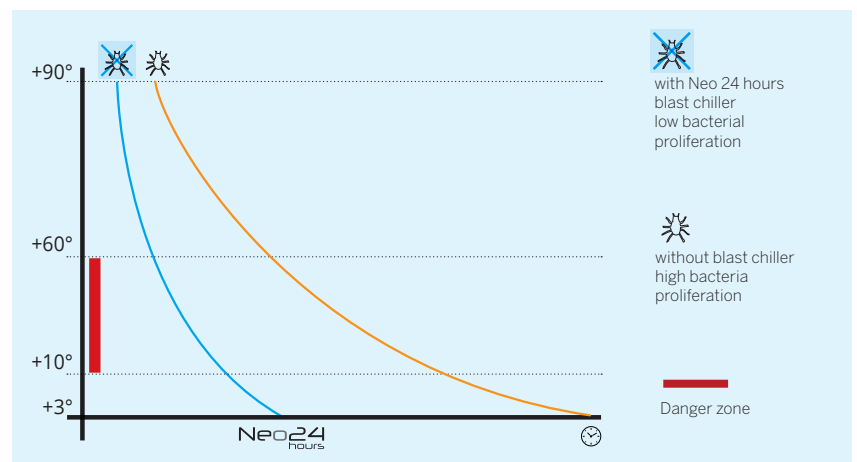
Store your creations to serve them whenever you want



• **Blast chilling + 90°C/+3°C**

Neo 24 hours allows you to quickly blast chill any type of food, either cooked or raw, keeping all the organoleptic properties unaltered and extending storage times in compliance with HACCP standards.

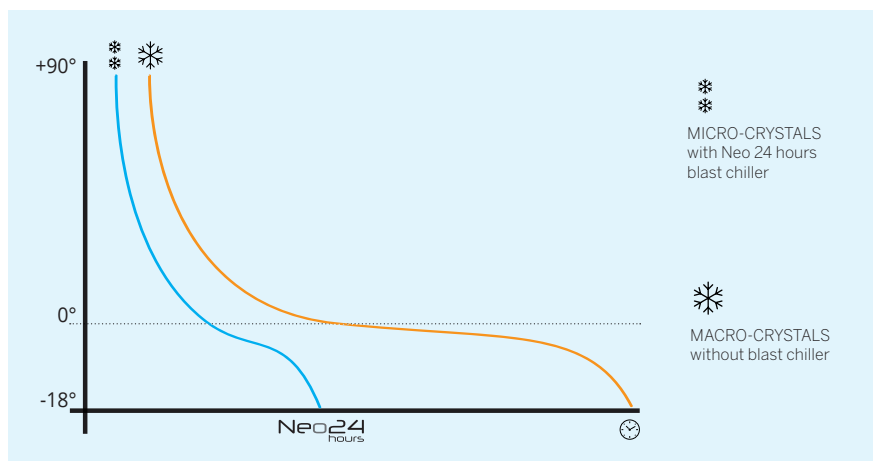
Neo 24 hours has power never seen before. Thanks to the new refrigeration units, the abatement capacity is doubled compared to previous models.





• Shock freezing +90°C/-18°C

To store products for long periods, or only for a season, your **Neo 24 hours** quickly brings any food to the core temperature of -18°C by exploiting a cell temperature of -40°C, with the sole formation of microcrystals that do not damage the structural characteristics of the product. This means that a top quality product is obtained after thawing as well..



• Anisakis killer -20°C

Shock freezing with **Neo 24 hours** Combifreeze quickly brings the temperature to -20°C for 24 hours, ensuring the sanitation for fish to consumed raw and thus eliminating the risk of Anisakis.

DURING SERVICE...

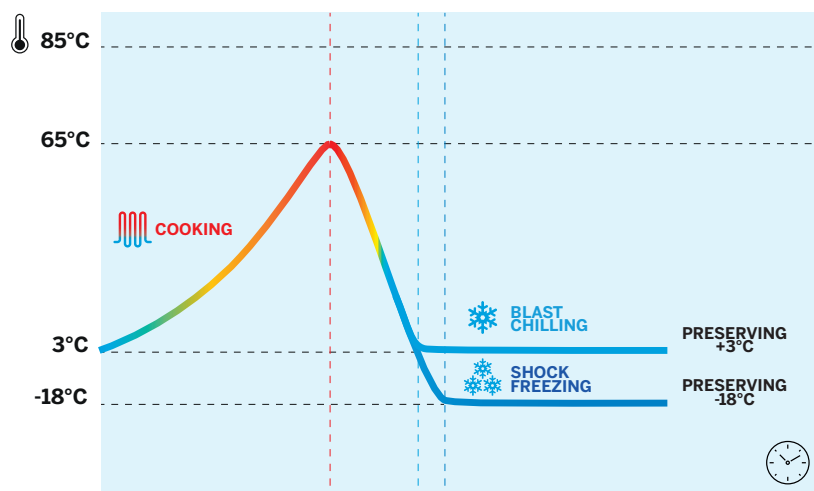


When all the other blast chillers are off, Neo 24 hours continues to work



• **Heat maintenance + 65°C**

Even during service hours, **Neo 24 hours** is still your strategic ally in the kitchen. You can keep your menus at the right service temperature of + 65°C, maintaining the highest quality and in full compliance with HACCP regulations.





• Refrigerated maintenance + 6°C

You can also use **Neo 24 hours** as a refrigerated temperature maintainer at + 6°C for foods to be served cold such as roast beef, vitello tonnato (veal with tuna sauce), etc.



• Freeze maintenance -10°C

Neo 24 hours can also be used during service to preserve products, such as ice cream, at a negative temperature of -10°C, keeping it ready to be served.



AFTER SERVICE...



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.



RECIPES

Nabook allows you to create, organise and save your own recipes and access the database of hundreds of recipes in the Lainox Cloud. It also gives you the opportunity to share your recipes with other Nabook users or export them and share them with whomever you choose.



MENU

You can plan and print your menus, choosing the best suitable one for any occasion from the available templates.



CONFIGURE AND SYNCHRONISE

If you own Neo 24 hours, thanks to the Nabook portal, you can remotely configure all your Combifreezes and synchronise all your recipes.



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 Combifreezes from **Nabook**, as well as synchronise your recipes with all your **Neo 24 hours** (discover more on nabook.cloud).



FOOD COST

To manage your business in the most efficient way and optimise your earnings, Nabook gives you the opportunity to calculate the exact food cost of your recipes and your menus.



SHOPPING LISTS

Organise your shopping intelligently. With Nabook, you will not forget anything or make any mistakes managing your shopping lists because it gives you an exact list of what you need to prepare any recipe or menu, thus avoiding costly waste.



LAINOX MULTIDISPLAY SYSTEM

Thanks to the Nabook portal and the new LMS you can configure your Combifreezes and synchronise your recipes differently for each Neo 24 hours.



TECH NICALS

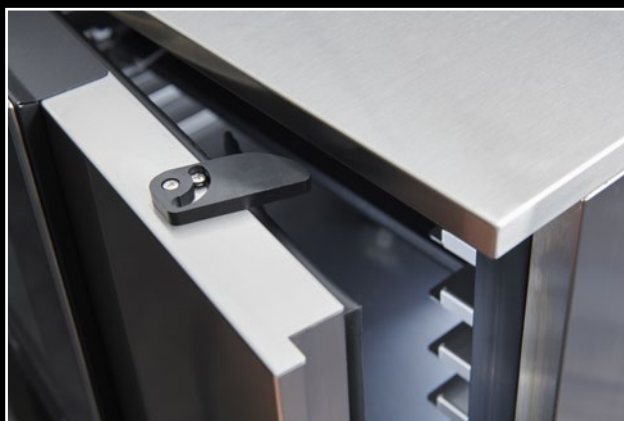


Neo 24 hours, unbeatable even in its details.



Wash cycle

Using Neo 24 hours, even in cooking mode, favours the accumulation of fat particles inside the cell. You only need to spray a degreasing detergent and a rinse with an optional shower head, which can be connected to the quick coupling that comes as standard in the Combifreeze.



Door lock

After the ordinary cleaning phase and cell washing, to prevent unpleasant odours from forming when the door is closed, a practical system is present inside on the upper part of the door, which allows you to keep the door ajar when your Neo 24 hours is not operating.



Core probe

New and practical core probe with 4 temperature detection points marked for better use and accuracy even with small pieces. Equipped with needle heating function for easy extraction after using a shock freezing cycle.



Filter

To ensure maximum efficiency of the compressor unit, the front is fitted with a stainless steel dust and grease filter in micro-stretched mesh. Easy to remove for washing in the dishwasher.



Sterilox

The Neo 24 hours cell can be sanitised by using the practical steriliser to be inserted inside (optional).



USB connection

If Neo 24 hours is not connected to the network, it is still possible to export HACCP data and import and export recipes onto a USB key via the serial access port located on the lower part of the control panel.

CHARACTERISTICS

Neo 24 hours range

USAGE

- Core blast chilling +90°C/+3°C.
- Core shock 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).
- Connected: WiFi/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 Sterilox (optional).
- Cell pre-cooling.
- Drying.
- Multilevel function.
- Automatic storage at the end of the blast chilling cycle.

CLEANING AND MAINTENANCE

- 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.

- Standard fitted 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

Cabinets

- 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.
- Operation with R290 gas

Cells

- Panel construction.
- AISI 304 stainless steel panels.
- High-density expanded polyurethane insulation (about 42 kg/m³), thickness 80 mm, without HCFC.
- Internal non-slip flooring with 5 WL finish.
- Anti-condensation heating element, positioned on the door under the gasket.
- Door with gasket.
- Hinged door with magnetic closure and soft close system.



- Vertical ergonomic handle.
- Access ramp + Liquid collection grille and filtering system for ramp (optional).
- High rate fans for maximum cooling efficiency.
- Copper-aluminium evaporating and cataphoretic paint coating with non-toxic epoxy resin.
- Defrosting system through ventilation.

Internal preparation of cells

- Internal extra-thick stainless steel bumper against trolley damage.
- External control panel bumper.
- Fan speed regulation.
- Electric fans with indirect flow onto the food.

CONDENSING UNITS

- Air cooled condensing unit.
- Water cooled condensing unit.
- Operation with R290 gas
- Ready for operation with R744 (CO₂) gas
- Models without an on-board condensing unit can be operated with connection to a central unit in R404A-R452A-R448A-R449A (request info when ordering)
- Copper condensing coil with high heat yield aluminium fins.
- Tropicalised condensing units.
- Painted steel fairing as standard for the remote units of the cold rooms, optional for the remote units of the cabinets.
- Soundproofed version (optional).
- Operating temperature up to -10°C ambient.
- Low temperature winter kit -30°C ambient (optional).

ADDITIONAL ACCESSORIES

- Washing shower head (only available for cabinets).
- Special voltages and frequencies on request.
- Version set up with remote group.
- Version with water cooling.
- Kit of swivel wheels with brake (models with incorporated unit).

INSTALLATION & ENVIRONMENT

- Recyclable packaging.
- Certifications: Quality ISO 9001 / Safety ISO 45001 / Environment ISO 14001.



The Range



Cabinet models

Models	Tray capacity	Pitch (mm)	Positive blast chilling capacity in 90' +90°C > +3°C (Kg)	Negative blast chilling capacity in 240' +90°C > -18°C (Kg)	Refrigeration power (W)	Power when heating (W)	External dimensions (L x D x Hmm)	Electric power (W)	Power absorption (A)	Power supply voltage * (V)
NEO051TA-R290	6 x GN 1/1 6 x 600 x 400	70	35	25	1137	500	790 x 820 x 900	1951	11,74	1N AC 230V - 50 Hz
NEO051TR						800		1003	5,7	
NEO081TA-R290	8 x GN 1/1 8 x 600 x 400	75	50	30	1345	500	790 x 870 x 1460	2171	13,06	1N AC 230V - 50 Hz
NEO081TR				35	1230	800		984	5,6	
NEO121TA-R290	12 x GN 1/1 12 x 600 x 400	73	70	50	2274	1000	790 x 870 x 1810	3635	6,8	3N AC 400V - 50 Hz
NEO121TR						1600		1929	7	
NEO161TA-R290	16 x GN 1/1 16 x 600 x 400	73	90	60	2690	1500	790 x 870 x 1960	4981	10,5	3N AC 400V - 50 Hz
NEO161TR					2724	2400		2965	9,3	
NEO122TA-R290	12 x GN 2/1 24 x GN 1/1 24 x 600 x 400	73	90	60	2690	1600	1100 x 1080 x 1860	4494	10,5	3N AC 400V - 50 Hz
NEO122TR			100	70	3619			2068	8,48	

Cell models

Models	Trolley capacity	Positive blast chilling capacity in 90' +90°C > +3°C (Kg)	Negative blast chilling capacity in 240' +90°C > -18°C (Kg)	Refrigeration power (W)	Power when heating (W)	External dimensions (L x D x Hmm)	Electric power (W)	Power absorption (A)	Power supply voltage * (V)
NEO201TR	N° 1 GN 1/1 - EN 600 x 400	150	100	6890	4500	1300 x 1315 x 2200	6188	10,65	3N AC 400V - 50 Hz
NEO201TRP						1300 x 1465 x 2200	6288	11,08	
NEO202TR	N° 1 GN 2/1 - EN 600 x 400	180	120	9290	4500	1500 x 1515 x 2200	6188	10,65	3N AC 400V - 50 Hz
NEO202TRP						1500 x 1665 x 2200	6288	11,08	

TA Air unit - TR Remote unit - TRP Remote unit, through doors

Refer to the spec sheet for technical details and maximum overall dimensions.

* special voltages and frequencies upon request

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