Neo

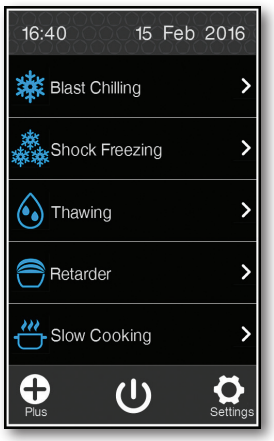
MULTIFUNCTIONS

LAINOX®

NEOG051 - NEOP051

5 x 1/1 GN - 4 x (600 x 400)

Item	

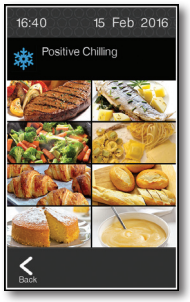


6 functions:

- **Blast Chilling +90 / +3°C**
- **Shock Freezing +90 / -18°C**
- **Thawing**
- **Leavening Retarder**
- **Slow Cooking / Holding**

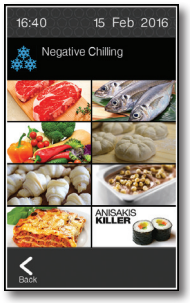
LCD 7" Touch Screen

7" colour screen (LCD - TFT - IPS) that is high definition and capacitive with "Touch Screen" functions. All the processes can be displayed with specific icons for each type of food, meats, fish, pastry, etc.
The work process starts by touching the icon.



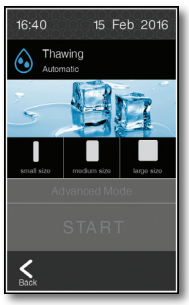
Blast Chilling +90 / +3°C

- It rapidly brings the product core temperature to +3°C, reduces natural product evaporation maintaining its humidity and preventing bacterial proliferation after cooking.
- Blast Chilling function lets you plan dishes in advance, increase productivity, keep flavour, colour, fragrance and weight unaltered and eliminate the risk of intoxication and waste.
- All the organoleptic properties are kept in tact due to perfect air and temperature control in the chamber.



Shock Freezing +90 / -18°C

- It rapidly brings the product core temperature to -18°C, keeping product structure and consistency in tact.
- Deep Freezing allows you to purchase products at their peak of freshness, maturity and availability on the market and preserve all their properties in tact.
- Thanks to a -40°C controlled air flow, the qualities of a fresh product can be preserved in time.

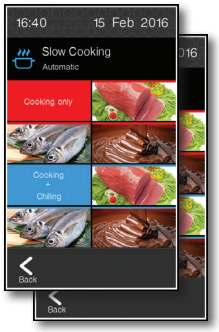


Thawing

- To control and determine product thawing means keeping the organoleptic properties in tact and optimising stock, avoiding useless waste.
- Thawing occurs in maximum food safety conditions, by the slow reabsorption of the micro-crystallised water in food.
- The ideal cycle for products to be served raw or cold, like fish or bakery products, since it does not damage the molecular structure.

Leavening Retarder

- "Just in time" production flexibility is the best way to optimise resources, manage time and meet demand variability.
- Direct or programmed leavening can be selected: you prepare, leave to rise, block leavening and decide baking phase programming.
- All this will an accurate control of humidity to always achieve perfect results.



Slow Cooking and Holding

- Temperature control and keeping it within set values allows for preparations that safeguard not only the flavour and taste, but moistness and softness for extremely satisfying results.
- This function is very easy to use and perfect to keep food warm during service, helping to improve preparation and organisation.
- This cycle can also be used in baking to melt chocolate or candy fruit.

NEOG051 - NEOP051

GENERAL FEATURES:
- External sides and top in AISI 304 18/10 stainless steel th. 0.6 mm.
- Door in AISI 304 18/10 stainless steel th. 0.8 mm.
- Cavity with rounded corners, fully made in AISI 304 18/10 stainless steel.
- Cavity with central drain for discharge of washing water.
- High-density polyurethane insulation (about 42 kg/m^3), thickness 60 mm, without HCFC.
- Heating element in the door frame.
- Ergonomic handle on the complete door length and magnetic gaskets on the 4 sides of the door.
- Patented humidity injection system.

INTERNAL SETUP
- Stainless steel AISI 304 18/10 trayholder, configurable for using 1/1 GN or 600 x 400 trays.
- "L" shaped stainless steel AISI 304 18/10 guides, removable and adjustable in height every 15 mm.
- Heated core probe, with 4 measuring point.

COOLING SYSTEM
- Indirect blowing electronic fans, efficient but gentle on food.
- Hermetic compressor
- R452A refrigerant.
- High performance evaporators, with multiple gas injection points.
- Copper-aluminium evaporator with cataphoresis anticorrosion treatment.
- High performance copper-aluminium condenser.
- Patented hot gas defrosting system for the evaporator.

CONTROLS AND SAFETY DEVICES
- 7'' touch capacitive IPS high resolution display on the door, very user friendly.
- Quick connection for shower, standard
- Automatic defrosting cycles, standard
- Water loading solenoid, standard
- Circuit breaker for compressor protection.
- Internal fan stop by micro switch when door is opened.

WI-FI CONNECTIVITY
- HACCP Monitoring.
- Remote Service.

SPECIAL FUNCTIONS
- Cookbook
- My recipes
- Needle probe heating
- Sterilization
- Hot gas defrost
- Pre-Cooling
- Drying
- Continuous cycle

STANDARD EQUIPMENT
- Heated core probe, with 4 measuring point
- USB connection for Upload and Download
- Side runners
- Wi-Fi connection

EXTRA ACCESSORIES
- Reversed door opening on request without extra charge
- 60 Hz Version
- Version with remote unit
- Water condensed cooling system
- Revolving caster with brake kit
- Hand shower
- Removable steriliser

CLEANING AND MAINTENANCE
- Manual cleaning with external hand shower (optional)

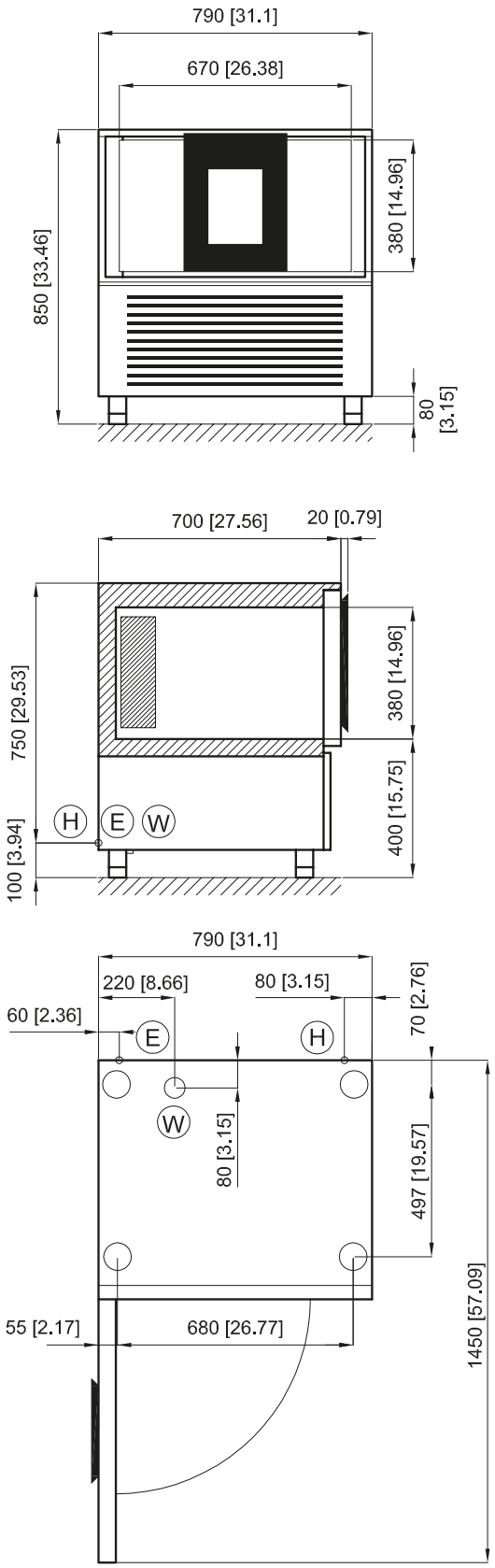
NEOG051 - NEOP051

TECHNICAL DATA

Dimensions	Width	mm	790
	Depth	mm	720
	Height	mm	850
Feet ø 2”	Height	mm	80
Door span	Width	mm	670
	Height	mm	380
Internal working	Depth	mm	410
PU insulation	Thickness	mm	60
Climate class			T
Blast Chilling capacity in 90’	+90 / +3°C	kg	18
Deep Freezing capacity in 240’	+90 / -18°C	kg	12
Coolant	Type		R452A
	Quantity	kg	1
Capacity - GN	Distance between layers 60 mm	n°	5 x 1/1
Capacity - 600 x 400	Distance between layers 75 mm	n°	4
Electrical power supply		V / ~ / Hz	230 / 1 / 50
Heating power		W	500
Refrigerating power	(*)	W	1430
Maximum power consumption	Cooling (**)	kW	1,117
		A	5,5
	Heating	kW	0,625
		A	2,7
External dimensions packaging	Width	mm	850
	Depth	mm	780
	Height	mm	1005
Weight	Net	kg	86
	Gross	kg	101

(*) Evaporation temp. = -15°C / Condensation temp. = +40°C

(**) Evaporation temp. = -15°C / Condensation temp. = +55°C



mm [inch]

Ⓔ Electrical connection

Ⓗ Water supply input - Ø 3/4”

Ⓦ Water drain pipe - Ø 1”

Intertek

Intertek

The specifications shown in this document are to be considered not binding. The company reserves the right to make technical changes at any moment.

16.06.2020

LAINOX ALI Group Srl
Via Schiaparelli 15
Z.I. S. Giacomo di Veglia
31029 Vittorio Veneto (TV) · Italy

Tel +39 0438 9110
Fax +39 0438 912300
lainox@lainox.com
www.lainox.com