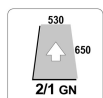
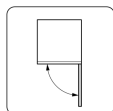


NEO122LTA-R290-US

COMBIFREEZE - CAPACITY 12 x (18" x 26") or 12 x GN 2/1 or 24 x GN 1/1 - 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 [-40°F to 185°F]: 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.



Environmentally friendly refrigerant
Environmentally friendly refrigerant R290



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	12 x (18" x 26") or 12 x GN 2/1 or 24 x GN 1/1			
Minimum distance between layers	<i>mm</i>	18.25	<i>inch</i>	0.7

Dimensions

Width	<i>mm</i>	850	<i>inch</i>	33.5
Depth	<i>mm</i>	1000	<i>inch</i>	39.4
Height	<i>mm</i>	1810	<i>inch</i>	71.3
Packaging width	<i>mm</i>	910	<i>inch</i>	35.8
Packing depth	<i>mm</i>	1060	<i>inch</i>	41.7
Packaging height	<i>mm</i>	1960	<i>inch</i>	77.2
Weight	<i>kg</i>	230	<i>lbs</i>	507.2
Gross weight	<i>kg</i>	275	<i>lbs</i>	606.4
Volume	<i>m3</i>	1.5385	<i>ft3</i>	54.3
Packing volume	<i>m3</i>	1.890616	<i>ft3</i>	66.8
Useful Inner Width	<i>mm</i>	670	<i>inch</i>	26.4
Inner depth	<i>mm</i>	930	<i>inch</i>	36.6
PU insulation - Thickness	<i>mm</i>	60	<i>inch</i>	2.4
Doors numbers	1 DX			

Technical Data

Motor	Air-cooled condensing unit			
PU insulation - Thickness	<i>mm</i>	60	<i>inch</i>	2.4
Climate class	5			
GWP - Global Warming Potential	3			
Refrigerant - Type	R290			
Refrigerant - Quantity	<i>g</i>	2x150	<i>g</i>	

Power supply

Power supply voltage	3ph / 208-230 V			
Consumption	<i>A</i>	18.5		
Frequency	<i>Hz</i>	60		
Total electric power	<i>kW</i>	4.879		
Cooling power *	<i>kW</i>	2.13		
Heating power	<i>kW</i>	1		

Gas supply

Gas - Type	R290		
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Blast chilling

Blast Chilling Capacity in 90' +90 / +3°C [194 / -37°F]	<i>kg</i>	70	<i>lbs</i>	154.3
Freezing Capacity in 240' +90 / -18°C [194 / -0°F]	<i>kg</i>	50	<i>lbs</i>	110.3

Water Connection

Discharge - ø	<i>mm</i>	50	<i>inch</i>	2.0
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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.

HOW TO USE

- Core positive blast chilling +90°C/+3°C [194°F/37.4°F].
- Freeze Maintenance -10°C [14°F].
- Refrigerated maintenance +6°C [42.8°F]
- Temperature maintenance +65°C [149°F].
- Slow cooking at low temperatures up to +85°C [185°F].
- Rising with injection of humidity in the chamber.
- Thawing at controlled temperature and humidity.
- Core flash freezing +90°C/-18°C [194°F/-0.4°F].

CONTROL MECHANISMS

- Water inlet valve.
- Alarm viewing.
- Stench-proof door lock.
- Internal fan stop by micro switch when door is opened.
- Thermal protection to safeguard the compressor.

STRUCTURAL CHARACTERISTICS

- Removable "Z" guides in AISI 304 stainless steel, to accommodate 1/1 GN or 600 x 400 trays.
- Removable guide rail supports in AISI 304 18/10 stainless steel, easily repositioned to hold 1/1 GN or 600 x 400 trays.
- Patented humidity injection system.
- Ergonomic handle on the complete door length and magnetic gaskets on the 4 sides of the door.
- Indirect blowing electronic fans, efficient but gentle on food.
- Patented hot gas defrosting system for the evaporator.
- Copper-aluminium evaporator with cataphoresis anticorrosion treatment.
- Anti-condensation heating element, placed on the frame of the body under the magnetic gasket stop.
- High-density expanded polyurethane insulation (about 42 kg/m3 [2.7 Lbs/ft3]) without HCFC.
- Die-moulded and leakproof internal base
- Cavity with rounded corners, fully made in AISI 304 18/10 stainless steel.
- External side panels and door in AISI 304 18/10 stainless steel, 0.8 mm [0.03"] thick.
- AISI 304 18/10 stainless steel top 1 mm [0.04"] thick.
- Highly ventilated evaporator to ensure the cooling system's maximum efficiency

OPERATION

- Ethernet connection for HACCP Log download and remote service.
- Automatic storage at the end of the culling cycle.
- Multilevel function.
- Drying.
- Cell pre-cooling.
- Sterilisation by Sterilox (optional).
- Integrated "My Nabook" cookbook.
- Automatic defrost cycles.
- USB connection for Upload and Download recipes, parameters, HACCP, and software update.
- Wi-Fi connection for HACCP log download and remote service.
- Multi-point heated core probe, (4 detection points).
- 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.

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.
- Manual washing with external quick-connect hand shower (optional).

INSTALLATION AND ENVIRONMENT

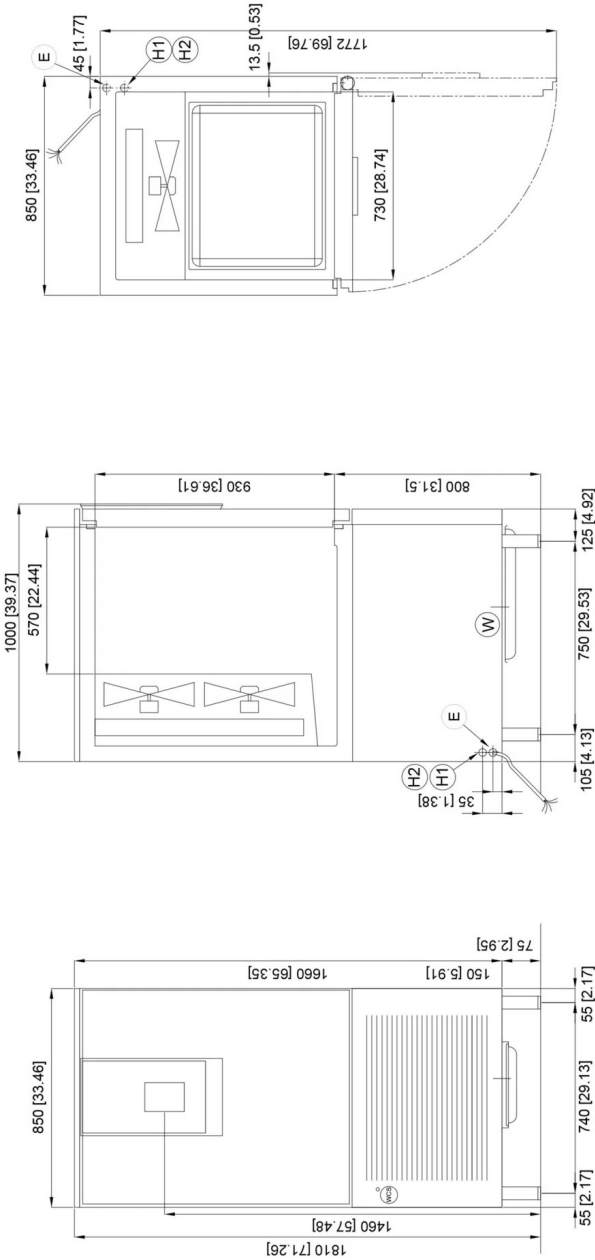
- Quality ISO 9001 / Safety ISO 45001 / Environmental ISO 14001 certification.
- 100% recyclable packaging.

CONDENSING UNITS

- Operating temperature up to -10°C [14°F] ambient.
- Tropicalized condensing units.
- Copper condensing coil with aluminum fins with high thermal efficiency.
- Possibility of operation with R404A - R449A - R448A gas (optional).
- R452A refrigerant.
- Water-cooled condensing unit.
- Air-cooled condensing unit

STANDARD EQUIPMENT

- USB CONNECTION FOR UPLOADS AND DOWNLOADS.



E	Electric power supply cable inlet	W	Liquid discharge	H1	Water inlet 1/2"	H2	Water discharge 1/2"
WCS		External shower connection					

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