

Шкафы шоковой заморозки LAINOX NEO

Технические характеристики

По вопросам продаж и поддержки обращайтесь:

Алматы (7273)495-231	Казань (843)206-01-48	Ноябрьск (3496)41-32-12	Сочи (862)225-72-31
Ангарск (3955)60-70-56	Калининград (4012)72-03-81	Новосибирск (383)227-86-73	Ставрополь (8652)20-65-13
Архангельск (8182)63-90-72	Калуга (4842)92-23-67	Омск (3812)21-46-40	Сургут (3462)77-98-35
Астрахань (8512)99-46-04	Кемерово (3842)65-04-62	Орел (4862)44-53-42	Сыктывкар (8212)25-95-17
Барнаул (3852)73-04-60	Киров (8332)68-02-04	Оренбург (3532)37-68-04	Тамбов (4752)50-40-97
Белгород (4722)40-23-64	Коломна (4966)23-41-49	Пенза (8412)22-31-16	Тверь (4822)63-31-35
Благовещенск (4162)22-76-07	Кострома (4942)77-07-48	Петрозаводск (8142)55-98-37	Тольятти (8482)63-91-07
Брянск (4832)59-03-52	Краснодар (861)203-40-90	Псков (8112)59-10-37	Томск (3822)98-41-53
Владивосток (423)249-28-31	Красноярск (391)204-63-61	Пермь (342)205-81-47	Тула (4872)33-79-87
Владикавказ (8672)28-90-48	Курск (4712)77-13-04	Ростов-на-Дону (863)308-18-15	Тюмень (3452)66-21-18
Владимир (4922)49-43-18	Курган (3522)50-90-47	Рязань (4912)46-61-64	Ульяновск (8422)24-23-59
Волгоград (844)278-03-48	Липецк (4742)52-20-81	Самара (846)206-03-16	Улан-Удэ (3012)59-97-51
Вологда (8172)26-41-59	Магнитогорск (3519)55-03-13	Саранск (8342)22-96-24	Уфа (347)229-48-12
Воронеж (473)204-51-73	Москва (495)268-04-70	Санкт-Петербург (812)309-46-40	Хабаровск (4212)92-98-04
Екатеринбург (343)384-55-89	Мурманск (8152)59-64-93	Саратов (845)249-38-78	Чебоксары (8352)28-53-07
Иваново (4932)77-34-06	Набережные Челны (8552)20-53-41	Севастополь (8692)22-31-93	Челябинск (351)202-03-61
Ижевск (3412)26-03-58	Нижний Новгород (831)429-08-12	Симферополь (3652)67-13-56	Череповец (8202)49-02-64
Иркутск (395)279-98-46	Новокузнецк (3843)20-46-81	Смоленск (4812)29-41-54	Чита (3022)38-34-83
Россия (495)268-04-70	Казахстан (7172)727-132	Киргизия +996(312)96-26-47	Якутск (4112)23-90-97
			Ярославль (4852)69-52-93



Neo, YOUR USEFUL



BLAST CHILLING +194°F TO



SHOCK FREEZING +194°F TO



THAWING 0°F TO +37°F



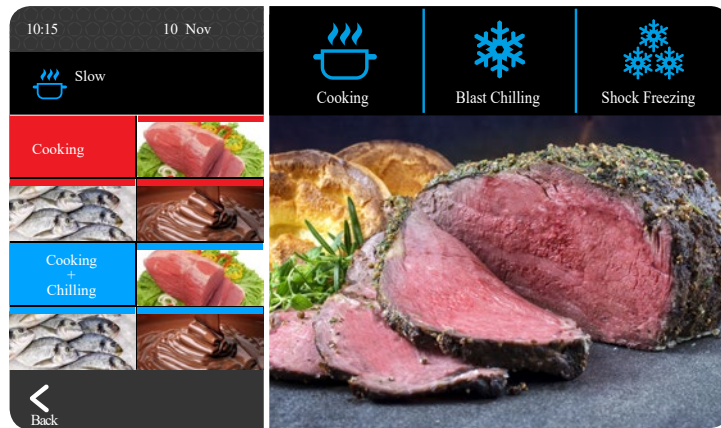
5-STEP RETARDER



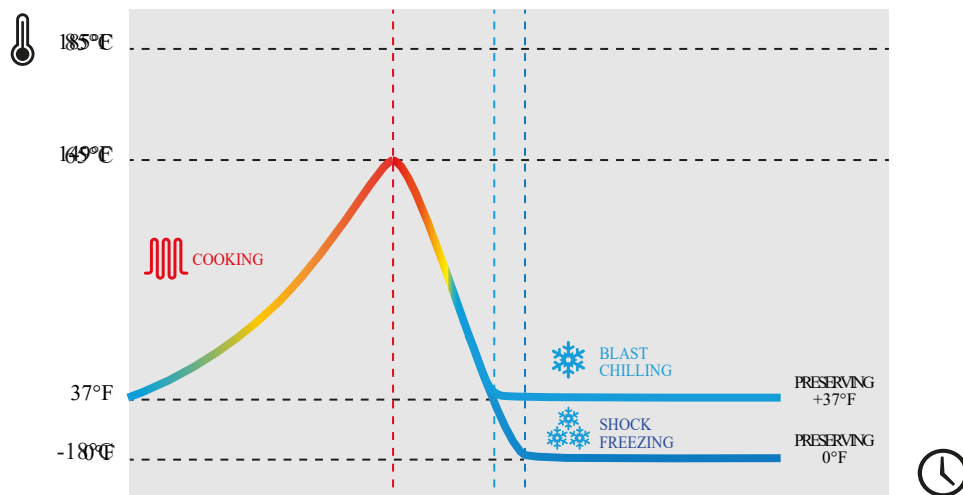
SLOW COOKING UP TO +185°F



HOLDING AT SERVING TEMPERATURE



TRUE COOK AND CHILL WITH Neo.



The Steam setting adjustment lets you choose between Sous-Vide and conventional cooking.





Neo EVERYTHING AT YOUR FINGER TIPS.



AUTOMATIC USE MODE

Many recipes are categorized by type: meat, fish, vegetable, pasta, baking, breads, and creams. Making it easy to identify which function to use.



ADVANCED USE MODE

Based on your needs, the chosen operation can be configured by modifying the cavity temperature, Core Temperature, fan speed and time (duration) settings.



USER FRIENDLY

The interface is simple and intuitive thanks to icon driven menus.



CUSTOMIZABLE RECIPES (My recipes)

You have the possibility to create groups of recipes customized to your preferences.



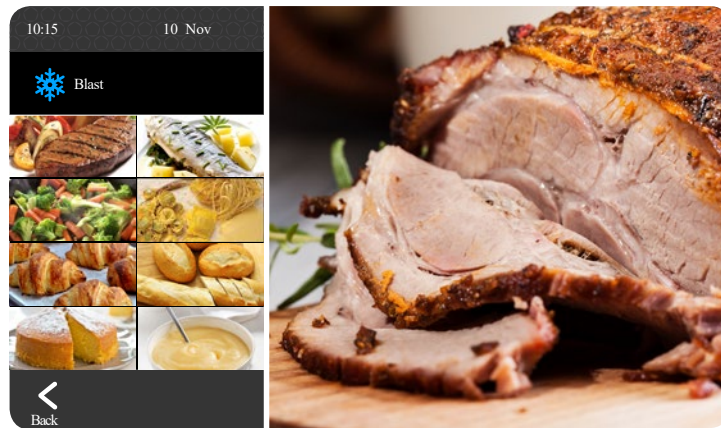
TOUCH SCREEN CONTROLS

7" High Definition, capacitive color screen, with touch screen functions.



USB PORT

Upload and download recipes. Download HACCP data.



BLAST

Blast chilling to the core of a product produces a thermal shock, this prevents the bacterial proliferation that causes food to age, so food retains quality longer.



+194°F TO +37°F

ADVANTAGES:

- PREPARATION IN ADVANCE

Blast Chilling allows preparation to be planned and prepared in advance increasing productivity.

- SHELF LIFE

Food can be safely kept fresh for 4-5 days and in full compliance with HACCP standards.

- CONSISTENT QUALITY

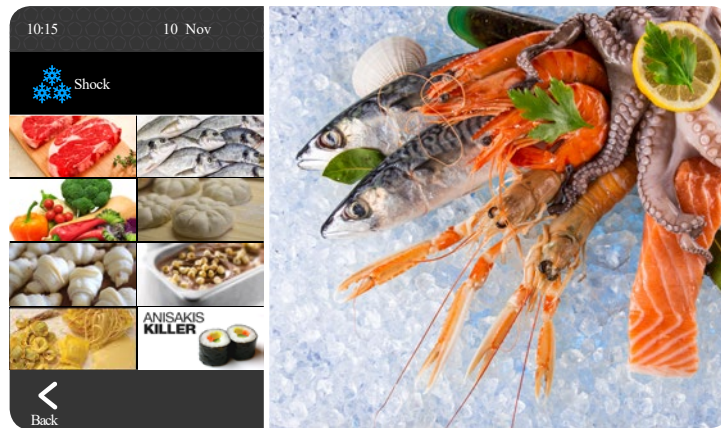
By preserving the optimum moisture and limiting the amount of liquid lost, food stays as soft as if it had just come out of the oven.

- ECONOMIC ADVANTAGES

Food cost is constantly under control by minimizing waste. Food is viable for service for a longer duration of time and less shrinkage occurs from moisture loss.

- BETTER SERVICE

You can more effectively organize your time and work flow to increase the



SHOCK

A standard freezer freezes food slowly allowing the formation of macro crystals in liquids which damage the cellular structure and subsequently cause the loss of consistency and product quality then deteriorates during thawing. NEO, however, rapidly lowers the core temperature of any food to 0°F with the formation of micro crystals which do not damage the structure of the product. This means that a top quality product is still viable after thawing as well.



+194°F TO 0°F

ADVANTAGES:

- PREPARATION IN ADVANCE

Shock freezing allows work to be organized for advanced preparation, separating the preparation phase from the plating phase. Essential, for example, when preparing ice cream or baked goods.

- CONSISTENT QUALITY

Less shrinkage is realized because liquids are preserved, so food maintains its taste, color and texture and keeps its nutritional value.

- ECONOMIC ADVANTAGES

An extended or more varied menu is now possible with NEO. Products can be purchased when they are in season, cost less, or in greater quantities; all of which can be preserved perfectly and used for food preparation all year round.



THAWING

Being able to check and decide on the thawing of a product with a specific function means retaining the integrity of taste, nutrition, and texture optimizing inventory control and avoiding unnecessary waste.

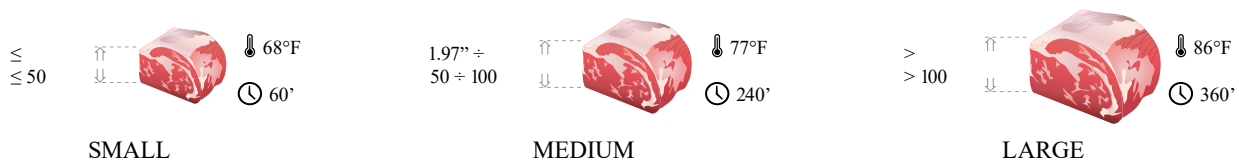


0°F TO +37°F

ADVANTAGES:

- THE RIGHT TIME

Quick thawing at a controlled temperature reduces waiting times for preparation stages, and guarantees the quality and sanitation of the food, whether raw, par-



- SAFE FOODS

Thawing takes place in complete safety and in full compliance with the HACCP standard the micro crystals of moisture are returned to their natural state, leaving a superior product.

- CONSISTENT QUALITY

It is the ideal function for any product to be served raw or cold, such as fish or baked items because it does not damage the molecular structure.

- ECONOMIC ADVANTAGES

This means that you can slack semi-processed or finished products in relatively short amounts of time with the highest quality and just the right quantities required, optimizing

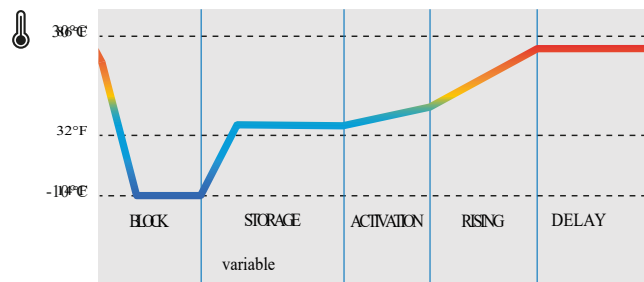


PROOFING AND

Controlled proofing is used for bread and baking mixes by managing the temperature, moisture and timing.



5-STEP RETARDER



ADVANTAGES:

- ADVANCED PREPARATION

Baked or bread products can be worked right through to their final phase and before baking, they can be retarded or delayed for cooking at a later time.

- GUARANTEED QUALITY

Thanks to the exclusive manual proofing function with moisture management, a high standard of quality is obtained.

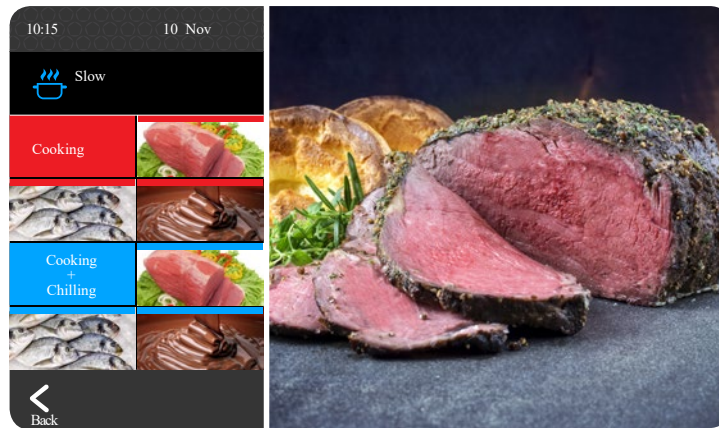
- ECONOMIC ADVANTAGES

With delayed preparation, night shifts may be eliminated. The flexibility of producing “Just in Time” is the best way

to optimize resources, manage time and respond to the variables in requests.

No added costs for surplus semi-processed preparations

- BETTER SERVICE



COOK AND CHILL

NEO can be used without a problem even after hours.
Your kitchen can work 24 hours a day without a break.



UP TO +185°F

ADVANTAGES:

- ADVANCED PREPARATION.

After the day shift, it can be used when the kitchen is idle, overnight for slow cooking. It can be programmed for +37°F Blast chilling or 0°F Shock freezing after cooking.

- QUALITY

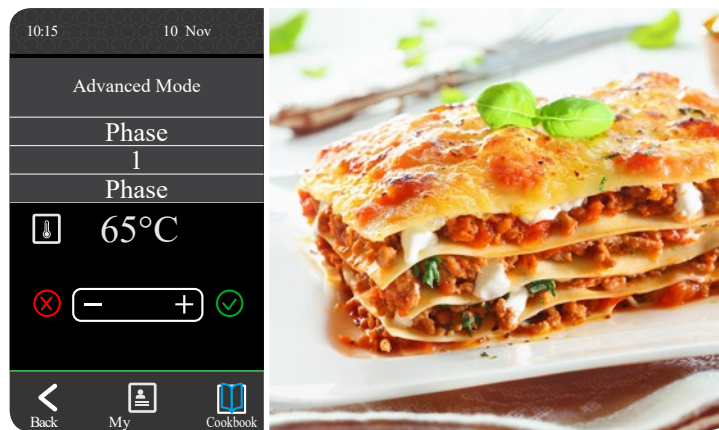
Slow cooking protects not only the flavor and taste, but also the succulence and tenderness, especially of large portions of meat with excellent results.

- ECONOMIC ADVANTAGES

A measurable reduction in shrinkage means an economic advantage which is extremely important in sales by weight (delicatessens and butchers). More portions equal enhanced earnings.

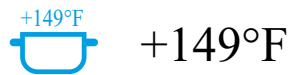
- BETTER SERVICE

The flexibility of this function means you can organize your work better, since you always have an important kitchen aid on hand to help you.



TEMPERATURE

Another exclusive function of NEO is in addition to cooking at low temperatures, it can be used to hold food at serving temperature throughout serving hours.



ADVANTAGES:

- QUALITY

The exclusive functionality of NEO guarantees the highest quality in full compliance with the HACCP standard.

- ECONOMIC ADVANTAGES

The economic advantage lies in the availability, with no additional costs, of a holding cabinet.

- BETTER SERVICE

It is an essential aid for improving organization and preparation.
There is nothing worse than working hard to find the best ingredients and transforming



Neo, SIMPLIFYLING THE USE OF ACCESSORIES

- HEATING THE CORE PROBE

A practical solution for removing the core probe after a Shock freezing cycle to 0°F.

AUTOMATIC DEFROSTING Function for automatically defrosting the cavity.

- PRECHILLING

A dedicated icon for this useful function before starting a blast chilling or Shock freezing cycle.

- DRYING

Using a drying cycle is recommended before you start cooking delicate products, such as meringues, at low temperature. It is also important to prevent the formation of molds and unpleasant odors after cleaning.

- ANISAKIS KILLER -4°F

A dedicated program with a specific icon for activating a sanitization cycle for fish that is to be eaten raw.

- CONTINUOUS CYCLE/MULTI-LEVEL

With the Continuous Cycle function, you can activate the multi-level function on the display with the possibility of choosing up to eight timers and assigning the holding time in the cavity on each level.

- WASHING THE CAVITY

Neo, FOR ALL NEEDS.

THE RANGE

A range for a system that completes and multiplies functions at all levels of the catering sector.



Models	Capacity	Distance btw Layers mm /	Blast chilling capacity in 90' +194°F > +37°F Lbs / [Kg]	Shock freezing capacity in 240' +194°F > 0°F Lbs / [Kg]	Cooling power (1) - (W)	Heating power (W)	External dimensions W x D x H mm / [inch]	Cooling power absorption (2) - (kW)	Heating power absorption (kW)	Consumption (Amps)	Power supply voltage
NEOG051	5 x GN 1/1	60 [2.36]	40 / [18]	26 / [12]	1,430	500	790 x 720 x 850 [31.1 x 28.3 x 33.5]	1.1	0.6	5.5	1ph / 208V / 60 Hz
NEOG054	5 x GN 1/1 5 x 26 x 18"	65 [2.56]	40 / [18]	26 / [12]	1,052	500	850 x 760 x 850 [33.5 x 29.9 x 33.5]	1.1	0.7	5.5	1ph / 208V / 60 Hz
NEOG081	9 x GN 1/1	60 [2.36]	55 / [25]	35 / [16]	2,108	1,000	790 x 820 x 1320 [31.1 x 32.3 x 52.0]	1.4	1.1	6.1	1ph / 208V / 60 Hz
NEOG084	8 x GN 1/1 8 x 26 x 18"	65 [2.56]	55 / [25]	35 / [16]	1,745	1,000	850 x 850 x 1320 [33.5 x 33.5 x 52.0]	1.8	1.2	7.4	1ph / 208V / 60 Hz
NEOG121	12 x GN 1/1	60 [2.36]	79 / [36]	53 / [24]	4,807	1,600	790 x 820 x 1800 [31.1 x 32.3 x 70.9]	3.2	1.8	7.4	3ph / 208V / 60 Hz
NEOG124	12 x GN 1/1 12 x 26 x 18"	65 [2.56]	79 / [36]	53 / [24]	1,680	1,600	850 x 850 x 1800 [33.5 x 33.5 x 70.9]	2.7	1.8	12.4	3ph / 208V / 60 Hz
NEOG161	17 x GN 1/1	60 [2.36]	121 / [55]	79 / [36]	7,061	1,600	790 x 820 x 1950 [31.1 x 32.3 x 76.8]	4.5	1.9	9.2	3ph / 208V / 60 Hz
NEOG164	16 x GN 1/1 16 x 26 x 18"	65 [2.56]	121 / [55]	79 / [36]	2,495	1,600	850 x 850 x 1950 [33.5 x 33.5 x 76.8]	4.0	1.9	16.8	3ph / 208V / 60 Hz
NEOG122	12 x GN 2/1	60 [2.36]	159 / [72]	106 / [48]	9,986	1,600	1100 x 1050 x 1800 [43.3 x 41.3 x 70.9]	6.0	1.9	13.8	3ph / 208V / 60 Hz

NEOG... = For gastronomy and pastry

Neo

FEATURES

USAGE

- Blast chilling +194 / +37°F
- Shock freezing +194 / 0°F
- Thawing 0 / +37°F
- 5-step retarder proofing
- Slow cooking at low temperatures up to +185°F
- Holding at serving temperature at +149°F

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)
- USB connection for Upload and Download
- Automatic defrosting cycles
- Integrated recipe book "My recipes"
- Cell pre-cooling
- Drying
- Continuous cycle

CLEANING MAINTENANCE

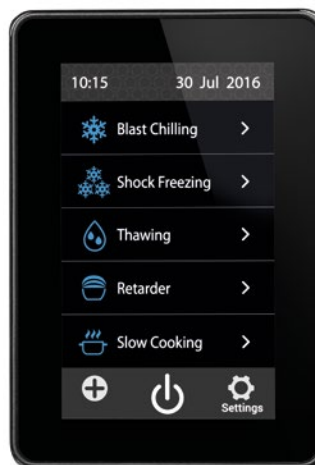
- Manual washing with external, quick-fit shower head (optional)

CONTROLS AND SAFETY

- Standard fitted water inlet valve
- Thermal protection to safeguard the compressor.
- Microswitch cuts off the internal fan when the door is opened.

CONSTRUCTION

- External side panels and top in AISI 304 18/10 stainless steel.
- Door in AISI 304 18/10 stainless steel.
- Inner lining with rounded corners in AISI 304 18/10 stainless steel.
- Leak-proof inner floor.
- High-density expanded polyurethane insulation (about 2.62 lb/ft³), thickness 2.36", HCFC-free.
- Anti-condensation heating element on the body below the magnetic seal stop.
- 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.
- Removable, L-shaped guide rails in AISI 304 18/10 stainless



COOLING UNIT CONSTRUCTION

- Electric fans with indirect flow onto the food.
- Sealed compressor.
- R452A refrigerant gas.
- High performance evaporator with multiple gas injection points
- Copper-aluminium evaporating and cataphoretic paint coating with non-toxic epoxy resin.
- Copper condensing coil with high heat yield aluminium fins.
- Patented hot gas defrost system.
- Energy-free, defrosting and condensation evaporation system

ADDITIONAL ACCESSORIES

- Kit of swivel wheels with brake

По вопросам продаж и поддержки обращайтесь:

Алматы (7273)495-231	Казань (843)206-01-48	Ноябрьск (3496)41-32-12	Сочи (862)225-72-31
Ангарск (3955)60-70-56	Калининград (4012)72-03-81	Новосибирск (383)227-86-73	Ставрополь (8652)20-65-13
Архангельск (8182)63-90-72	Калуга (4842)92-23-67	Омск (3812)21-46-40	Сургут (3462)77-98-35
Астрахань (8512)99-46-04	Кемерово (3842)65-04-62	Орел (4862)44-53-42	Сыктывкар (8212)25-95-17
Барнаул (3852)73-04-60	Киров (8332)68-02-04	Оренбург (3532)37-68-04	Тамбов (4752)50-40-97
Белгород (4722)40-23-64	Коломна (4966)23-41-49	Пенза (8412)22-31-16	Тверь (4822)63-31-35
Благовещенск (4162)22-76-07	Кострома (4942)77-07-48	Петрозаводск (8142)55-98-37	Тольятти (8482)63-91-07
Брянск (4832)59-03-52	Краснодар (861)203-40-90	Псков (8112)59-10-37	Томск (3822)98-41-53
Владивосток (423)249-28-31	Красноярск (391)204-63-61	Пермь (342)205-81-47	Тула (4872)33-79-87
Владикавказ (8672)28-90-48	Курск (4712)77-13-04	Ростов-на-Дону (863)308-18-15	Тюмень (3452)66-21-18
Владимир (4922)49-43-18	Курган (3522)50-90-47	Рязань (4912)46-61-64	Ульяновск (8422)24-23-59
Волгоград (844)278-03-48	Липецк (4742)52-20-81	Самара (846)206-03-16	Улан-Удэ (3012)59-97-51
Вологда (8172)26-41-59	Магнитогорск (3519)55-03-13	Саранск (8342)22-96-24	Уфа (347)229-48-12
Воронеж (473)204-51-73	Москва (495)268-04-70	Санкт-Петербург (812)309-46-40	Хабаровск (4212)92-98-04
Екатеринбург (343)384-55-89	Мурманск (8152)59-64-93	Саратов (845)249-38-78	Чебоксары (8352)28-53-07
Иваново (4932)77-34-06	Набережные Челны (8552)20-53-41	Севастополь (8692)22-31-93	Челябинск (351)202-03-61
Ижевск (3412)26-03-58	Нижний Новгород (831)429-08-12	Симферополь (3652)67-13-56	Череповец (8202)49-02-64
Иркутск (395)279-98-46	Новокузнецк (3843)20-46-81	Смоленск (4812)29-41-54	Чита (3022)38-34-83
Россия (495)268-04-70	Казахстан (7172)727-132	Киргизия +996(312)96-26-47	Якутск (4112)23-90-97
			Ярославль (4852)69-52-93