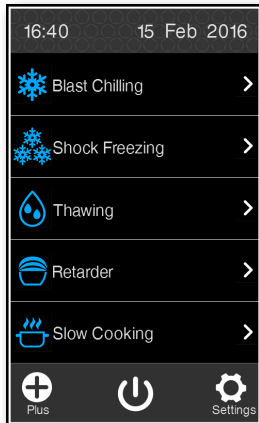


NEOG051

5 x 1/1 GN • 5 - 12 x 20"

Item



6 functions:

- Blast Chilling +90 / +3°C • 194 / 37°F
- Shock Freezing +90 / -18°C • 194 / 0°F
- 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.



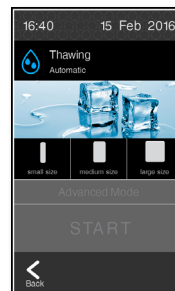
Blast Chilling +90 / +3°C • 194 / 37°F

- It rapidly brings the product core temperature to +3°C (37°F), 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.



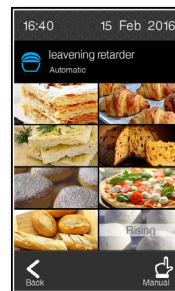
Shock Freezing +90 / -18°C • 194 / 0°F

- It rapidly brings the product core temperature to -18°C (0°F), 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 (-40°F), controlled air flow, the qualities of a fresh product can be preserved in time.



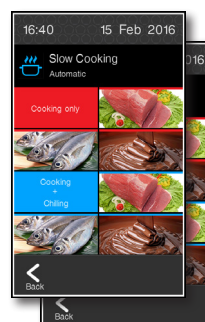
Thawing

- 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

GENERAL FEATURES

- External sides and top in AISI 304 18/10 stainless steel th. 0,6 mm (0.02").
- Door in AISI 304 18/10 stainless steel th. 0,8 mm (0.03").
- 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/m³ - 2.7 Lbs/ft³), thickness 60 mm (2.36"), 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 (0.6").
- Heated core probe, with 4 measuring point.

COOLING SYSTEM

- Indirect blowing electronic fans, efficient but gentle on food.
- Hermetic compressor
- R404A 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.
- Automatic system evaporating the frost melted off the evaporator, without using electricity

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.

SPECIAL FUNCTIONS

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

STANDARD EQUIPMENT

- Heated core probe
- USB connection for Upload and Download.
- Side runners

EXTRA ACCESSORIES

- Version with remote unit
- Water condensed cooling system
- Revolving caster with brake kit
- Hand shower
- Removable steriliser

CLEANING AND MAINTENANCE

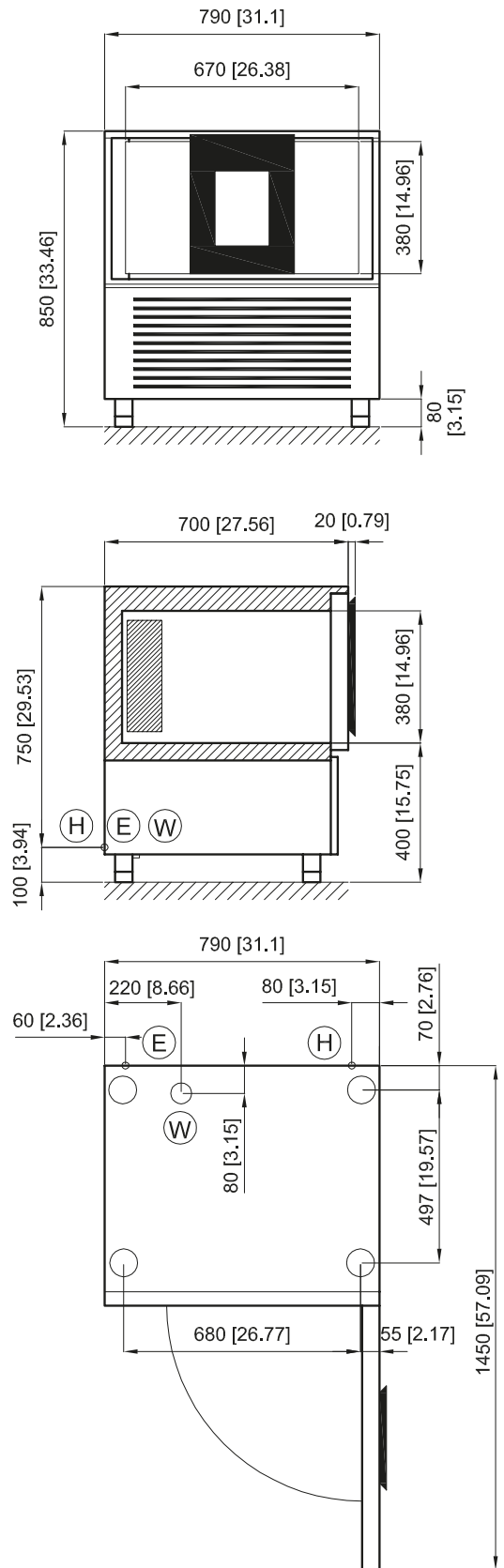
- Manual cleaning with external hand shower (optional)

TECHNICAL DATA

Dimensions	Width	mm • Inch	790 • 31.1
	Depth	mm • Inch	720 • 28.35
	Height	mm • Inch	850 • 33.46
Feet ø 2"	Height	mm • Inch	80 • 3.15
Door span	Width	mm • Inch	670 • 26.38
	Height	mm • Inch	380 • 14.96
Internal working	Depth	mm • Inch	410 • 16.14
PU insulation	Thickness	mm • Inch	60 • 2.36
Climate class			T
Blast Chilling capacity in 90'	+90 / +3°C • 194 / 37°F	kg • Lbs	18 • 39.68
Deep Freezing capacity in 240'	+90 / -18°C • 194 / 0°F	kg • Lbs	12 • 26.45
Coolant	Type		R404A
	Quantity	kg • Lbs	1 • 2.20
Capacity GN	Distance between layers 60 mm • 2.36"	n°	5 x 1/1 • 5 - 12 x 20"
	Distance between layers 75 mm • 2.95"	n°	4
Capacity 600 x 400 mm			
Electrical power supply		V / ~ / Hz	120 / 1ph / 60
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 • Inch	850 • 33.46
	Depth	mm • Inch	780 • 30.70
	Height	mm • Inch	1005 • 39.56
Weight	Net	kg • Lbs	86 • 189.60
	Gross	kg • Lbs	101 • 222.66

(*) Evaporation temp. = -15°C (5°F) / Condensation temp. = +40°C (104°F)

(**) Evaporation temp. = -15°C (5°F) / Condensation temp. = +55°C (131°F)



- (E) Electrical connection
- (H) Water supply input - Ø 3/4"
- (W) Water drain pipe - Ø 1"

