Neo

EVERYTHING IS POSSIBLE NOW

EN

LAINOX®
DEVICE FOR COOKING

Neo,
YOUR USEFUL SPACE.

BLAST CHILLING +90°C UP TO +3°C

SHOCK FREEZING +90°C UP TO -18°C

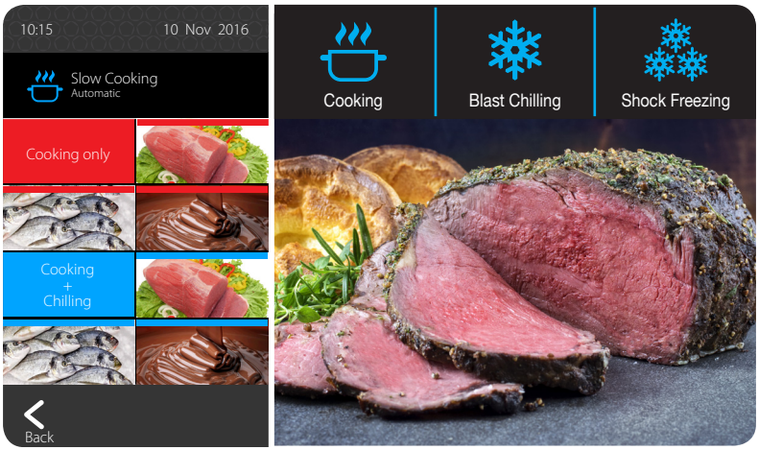
THAWING -18°C UP TO +3°C

5-STEP RETARDER PROOFING

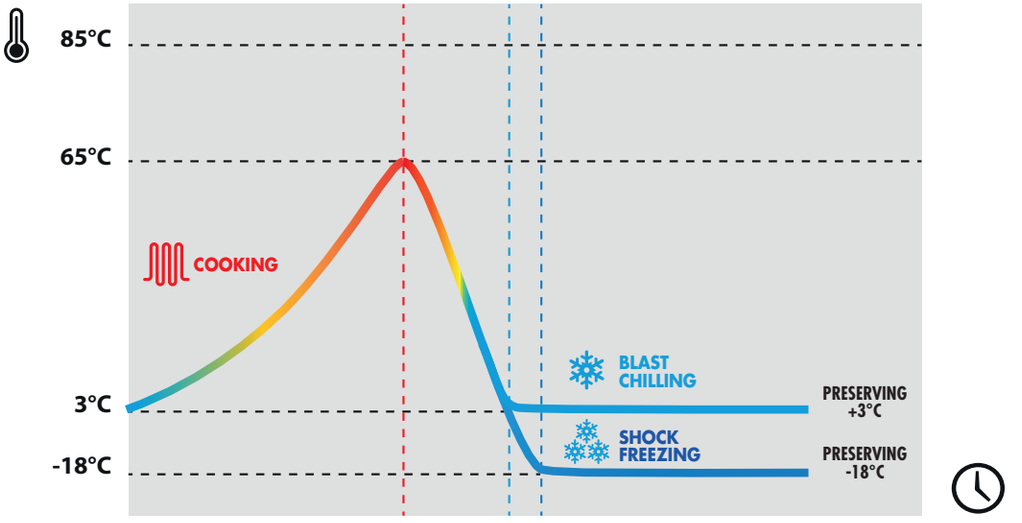
SLOW COOKING UP TO +85°C

+65°C

HOLDING AT SERVING TEMPERATURE +65°C



TRUE COOK AND CHILL WITH Neo.



The steam adjustment setting lets you choose between vacuum or convectional cooking.

Neo,
EVERYTHING AT FINGER'S REACH.

AUTOMATIC USE MODE
Large number of recipes divided by product category: meat, fish, vegetables, pasta, leavened goods, bread-making, baking, creams. Makes it easy to identify which function to use.

ADVANCED USE MODE
Based on requirements, the chosen method can be configured by modifying the cell temperature, core temperature, ventilation and time settings.

USER FRIENDLY
The interface is simple and intuitive thanks to the icons.

CUSTOMISABLE RECIPES (My recipes)
Possibility to create a section with customised recipes.

TOUCH SCREEN CONTROLS
7" high definition, capacitive, colour screen with touch screen functions.

USB PORT
Upload and download recipes.
Download HACCP data.

BLAST CHILLING

Blast chilling in the core of the food creates a thermal shock
which prevents the proliferation of bacteria causing food to age,
so food keeps better for longer.

+90°C UP TO +3°C

ADVANTAGES:

- DELAYED PREPARATION
Blast chilling allows preparation to be planned in advance
and thus, increases productivity.

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

- CONSISTENT QUALITY
Due to the preservation of the correct degree of moisture and the minimum loss of liquids,
food stays as soft as if it has just come out of the oven.

- ECONOMIC ADVANTAGES
Food costs are constantly under control because there is minimum waste, food is preserved for longer periods
and less weight is lost due to reduced moisture loss.

- BETTER SERVICE
You have the opportunity of organising your time
and the way you work in the kitchen more efficiently for a quicker service.

SHOCK FREEZING

A standard freezer freezes food slowly with the formation of macro crystals in liquids which damage the tissue structure and subsequently cause the consistency of the product and therefore, the quality to deteriorate during thawing.
NEO, however, rapidly lowers the core temperature of any food to -18°C with the formation of micro crystals which do not damage the structure of the product.
This means that a top quality product is obtained after thawing as well.

+90°C UP TO -18°C

ADVANTAGES:

- DELAYED PREPARATION

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

- CONSISTENT QUALITY

Less weight is lost because liquids are preserved, so food maintains its taste, colour and consistency and also keeps its nutritional values.

- ECONOMIC ADVANTAGES

An extended and more varied menu because products can be purchased when they are in season, cost less and in greater quantities; all of which can be preserved perfectly and used for food preparation all year round.
With no waste and no extra costs.

THAWING

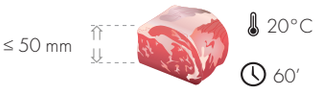
Being able to check and decide on the thawing of a product with a specific function means retaining the organoleptic properties and optimising stores avoiding unnecessary waste.

-18°C UP TO +3°C

ADVANTAGES:

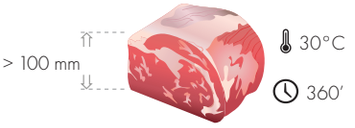
- THE RIGHT TIME

Quick thawing at a controlled temperature reduces waiting times for preparation stages, and guarantees the quality and hygiene of the food, whether raw, semi-cooked or frozen.



SMALL PORTIONS

MEDIUM PORTIONS



LARGE PORTIONS

- SAFE FOODS

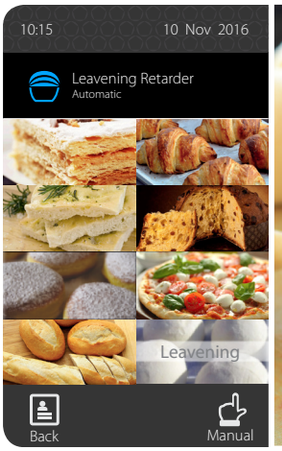
Thawing takes place in complete safety and in full compliance with the HACCP standard through the slow absorption of the micro water crystals in the food.

- 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

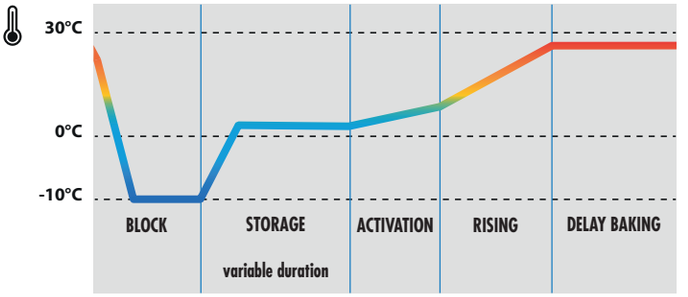
It means that you can obtain semi-processed or finished products in relatively short amounts of time with the highest quality and just the right quantities required, thus optimising food costs.



RETARDER PROOFING

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

5-STEP RETARDER PROOFING



ADVANTAGES:

- DELAYED PREPARATION

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

- GUARANTEED QUALITY

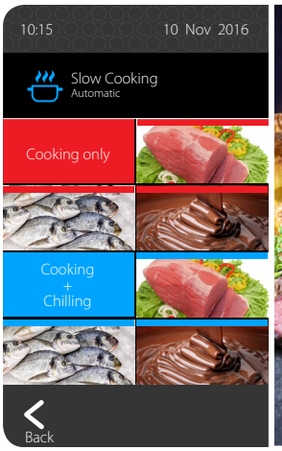
Thanks to the exclusive manual proofing function with moisture management,
a high standard of quality is obtained.

- ECONOMIC ADVANTAGES

With delayed preparation, night shifts are eliminated.
The flexibility of producing "Just in Time" is the best way to optimise resources, manage time and
respond to the variables in requests. No added costs for surplus semi-processed preparations.

- BETTER SERVICE

The major advantage is that products are available for cooking immediately in the event of unexpected emergencies.



COOK AND CHILL

NEO can be used without a problem even after hours.
This is a kitchen tool that can work 24 hours a day without a break.

UP TO +85°C

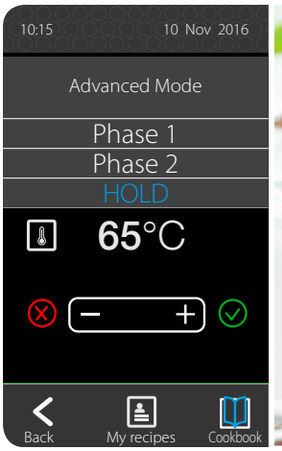
ADVANTAGES:

- DELAYED PREPARATION.
After the day shift, it can be used after hours when the kitchen is idle, at night time for slow cooking.
It can be programmed for +3°C positive chilling or -18°C blast freezing after cooking.

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

- ECONOMIC ADVANTAGES
An evident reduction in weight loss means an economic advantage
which is extremely important in sales by weight (delicatessens and butchers).
More portions, bigger earnings.

- BETTER SERVICE
The flexibility of this function means you can organise your work better,
since you always have an important kitchen aid on hand to help you.
This cycle can be used in bakeries too for melting chocolate or candying fruit.



TEMPERATURE HOLDING

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

+65°C

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 added costs, of an essential
device during working hours, but often missing from kitchens.

- BETTER SERVICE
It is an essential aid for improving organisation and preparation.
There is nothing worse than working hard to find the best ingredients and transforming them into a dish that is
then served to the customer at the wrong temperature.

Neo,
SIMPLIFYLING THE USE OF ACCESSORIES

- HEATING THE CORE PROBE
A practical solution for removing the core probe after a blast freezing cycle to -18°C.

- STERILOX
The NEO cell can be sanitised using a practical, internally fitted steriliser (optional).

AUTOMATIC THAWING
Function for automatically thawing the cell.

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

- DRYING
Using a drying cycle is recommended before you start cooking delicate products, such as meringues, at low temperatures. It is also important to prevent the formation of moulds and unpleasant odours after the washing cycle.

- ANISAKIS KILLER -20°C
A dedicated programme with a specific icon for activating a sanitisation cycle of fish 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 chamber at each level.

- WASHING THE CHAMBER
NEO is equipped with a quick-fit, practical shower head fitting (optional) for washing the chamber.

Neo,
FOR ALL NEEDS.

THE RANGE

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

Models	No. trays	Pitch (mm)	Positive blast freezing capacity in 90' +90°C > +3°C (Kg)	Negative blast freezing capacity in 240' +90°C > -18°C (Kg)	Cooling power (1) - (W)	Heating power (W)	External dimensions (L x D x Hmm)	Cooling power absorption (2) - (kW)	Heating power absorption (kW)	Power supply voltage
NEOG051	5 x GN 1/1	60	18	12	1430	500	790 x 720 x 850	1,1	0,6	AC 230V - 50 Hz
NEOP051	4 x 600 x 400	75								
NEOG081	9 x GN 1/1	60	25	16	2108	1000	790 x 820 x 1320	1,4	1,1	AC 230V - 50 Hz
NEOP081	7 x 600 x 400	75								
NEOG121	12 x GN 1/1	60	36	24	4807	1600	790 x 820 x 1800	3,2	1,8	3N AC 400V - 50 Hz
NEOP121	10 x 600 x 400	75								
NEOG161	17 x GN 1/1	60	55	36	7061	1600	790 x 820 x 1950	4,5	1,9	3N AC 400V - 50 Hz
NEOP161	14 x 600 x 400	75								
NEOG122	12 x GN 2/1	60	72	48	9986	1600	1100 x 1050 x 1800	6,0	1,9	3N AC 400V - 50 Hz
NEOP122	10 x 600 x 800	75								

NEOG… = Savoury cooking
NEOP… = Sweet cooking

(1) T.evap.= -25°C / T.cond.= +45°C
(2) T.evap.= -15°C / T.cond.= +55°C

Neo,
FOR ALL NEEDS.

THE RANGE

A range for a system that completes and multiplies
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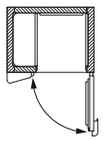
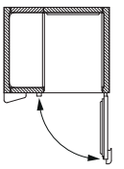
C02



C40



Models	No. trays	Positive blast chilling capacity in 90' +90°C > +3°C (Kg)	Negative blast freezing capacity in 240' +90°C > -18°C (Kg)	Cooling power (1) - (W)	Heating power (W)	External dimensions (L x D x Hmm)	Cooling power absorption (2) - (kW)	Heating power absorption (kW)	Power supply voltage
NEOGC02	20 x GN 1/1	105	70	7100	2400	1200 x 1050 x 2430	7,1	2,9	3N AC 400V - 50 Hz
Trolley capacities: n° 1 NKS201 (20 x GN 1/1 - ↕63 mm) or n° 1 CT0311 (23 x GN 1/1 - ↕70 mm)									
NEOPC02	20 x 600 x 400	105	70	7100	2400	1200 x 1050 x 2430	7,1	2,9	3N AC 400V - 50 Hz
Trolley capacities: n° 1 NKS154 (15 x 600 x 400 - ↕89 mm) or n° 1 CT2764 (27 x 600 x 400 - ↕60 mm)									
NEOGC40	40 x GN 1/1 20 x GN 2/1	210	135	13300	4800	1600 x 1350 x 2430	13,3	5,5	3N AC 400V - 50 Hz
Trolley capacities: n° 1 KKS202 (40 x GN 1/1 - 20 x GN 2/1 - ↕63 mm) or n° 2 CT2311 (23 x GN 1/1 - ↕70 mm) or n° 1 CT2321 (23 x GN 2/1 - ↕70 mm)									
NEOPC40	40 x 600 x 400 20 x 600 x 800	210	135	13300	4800	1600 x 1350 x 2430	13,3	5,5	3N AC 400V - 50 Hz
Trolley capacities: n° 1 CT5464 (54 x 600 x 400 - ↕60 mm) or n° 2 CT2764 (27 x 600 x 400 - ↕60 mm)									

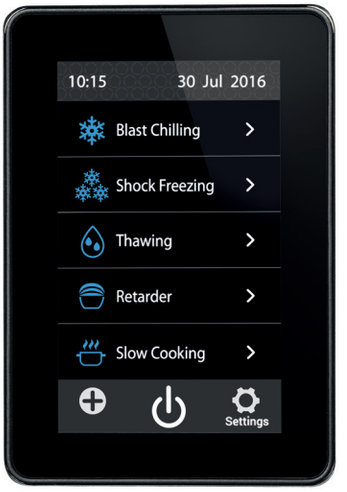
NEOG… = Savoury cooking
NEOP… = Sweet cooking

(1) T.evap.= -25°C / T.cond.= +45°C
(2) T.evap.= -15°C / T.cond.= +55°C

Neo

FEATURES

USAGE
- Blast chilling +90 / +3°C
- Schock freezing +90 / -18°C
- Thawing -18 / +3°C
- 5-step retarder proofing
- Slow cooking at low temperatures up to +85°C
- Holding at serving temperature at +65°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)
- USB connection for Upload and Download
- Automatic defrosting cycles
- Integrated recipe book "My recipes"
- Cell sterilisation (optional)
- 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, thickness 0.8 mm.
- Inner lining with rounded corners in AISI 304 18/10 stainless steel.
- Leak-proof inner floor.
- High-density expanded polyurethane insulation (about 42 kg/m^3), thickness 60 mm, 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, easily repositioned to hold 1/1 GN or 600 x 400 trays.
- Removable, L-shaped guide rails in AISI 304 18/10 stainless steel, can be slotted in every 15 mm.

COOLING UNIT CONSTRUCTION
- Electric fans with indirect flow onto the food.
- Sealed compressor.
- R404A 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
- 60 Hz version
- Version pre-configured for remote unit (remote group cells only)
- Version with water cooled condenser
- Kit of swivel wheels with brake (models with incorporated unit)

PERFORMANCE AND CONSUMPTION DATA, IN COMPLIANCE WITH EUROPEAN DIRECTIVE 2015/1095 REGARDING THE DATA DETECTION METHOD.

Models		Blast chilling program	Blast chilling capacity (kg)	Blast chilling cycle time 65 > +10°C (min)	Energy cosumption for blast chilling function (kWh/kg)	Shock freezing program	Shock freezing capacity (kg)	Shock freezing cycle time 65 > -18°C (min)	Energy cosumption for freezing function (kWh/kg)
NEOG051	NEOP051	HARD	25,00	75	0,081	HARD	15,00	265	0,264
NEOG081	NEOP081	HARD	35,00	109	0,080	HARD	20,00	270	0,267
NEOG121	NEOP121	HARD	45,00	115	0,080	HARD	30,00	265	0,268
NEOG161	NEOP161	HARD	70,00	115	0,079	HARD	40,00	260	0,266
NEOG122	NEOP122	HARD	90,00	115	0,080	HARD	60,00	265	0,268

Notes

Draft standard TC 44 WI 00044048:
The performance test was performed with mashed potatoes in a GN1/1 H40 mm tray, with the mashed potatoes being 35 mm thick, equal to ~5 kg per tray, with blast chiller in a room measured at 30°C.

The specific blast chilling consumption expressed in kWh/kg was taken starting with an average mashed potato temperature of 65°C, arriving at +10°C at the end of blast chilling and in less than 120'.

The specific consumption in quick deep freezing express in kWh/kg was taken starting at an average mashed potato temperature of 65°C, arriving at -18°C at the end of deep freezing and in less than 270'.

Contact us for a free trial
directly in your kitchen
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DEVICE FOR COOKING

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MANAGEMENT SYSTEM CERTIFICATION
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The Spirit of Excellence

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