

Neo

EVERYTHING IS POSSIBLE NOW

USA CAN EN

LAINOX®
DEVICE FOR COOKING



Neo,
YOUR USEFUL SPACE.

BLAST CHILLING +194°F TO +37°F

SHOCK FREEZING +194°F TO 0°F

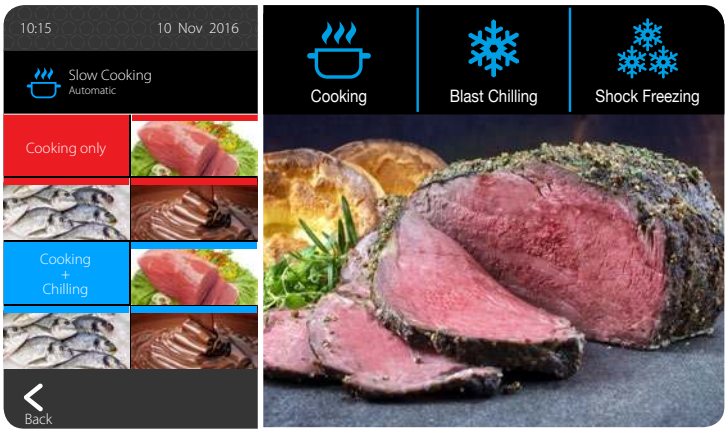
THAWING 0°F TO +37°F

5-STEP RETARDER PROOFING

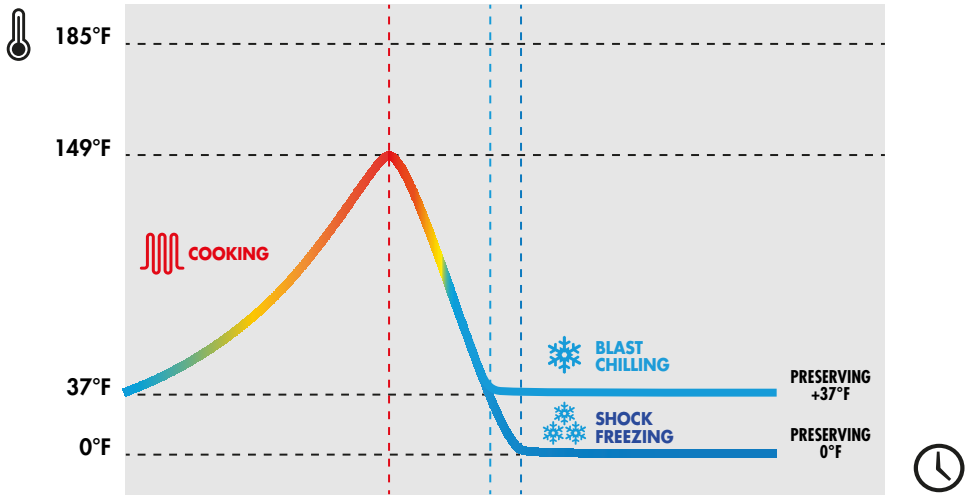
SLOW COOKING UP TO +185°F

+65°C

HOLDING AT SERVING TEMPERATURE +149°F



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 CHILLING

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 speed and efficiency of service without Sacrificing quality.



SHOCK FREEZING

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.
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 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-cooked or frozen.



SMALL PORTIONS



MEDIUM PORTIONS



LARGE PORTIONS

- SAFE FOODS

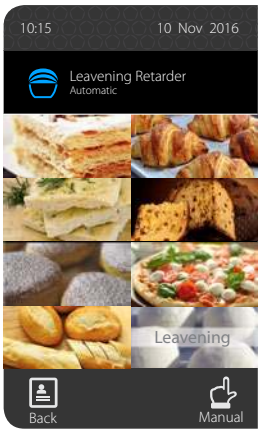
Thawing takes place in complete safety and in full compliance with the HACCP standard the micro crystals of moisture are returned to their natural state, leaving a superior product.

- 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 food costs.

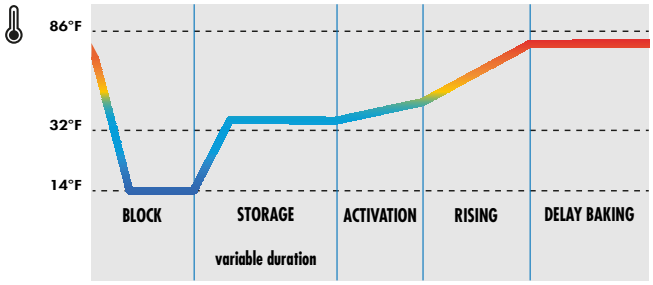




PROOFING AND RETARDING

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

5-STEP RETARDER PROOFING



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

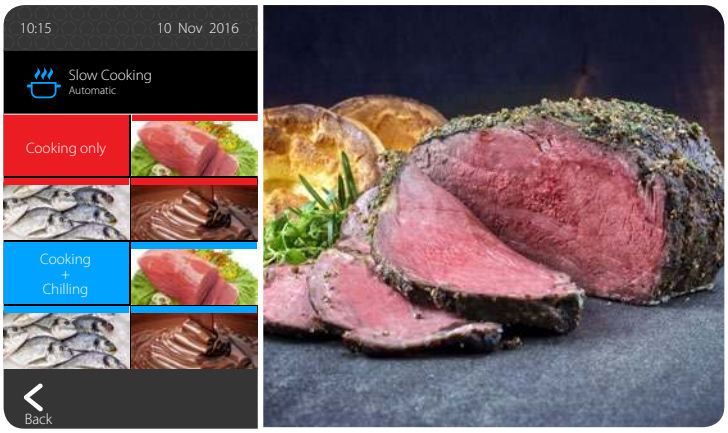
Thanks to the exclusive manual proofing function with moisture management,
a high standard of quality is obtained.

- 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

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.
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.
This cycle can be used in bakeries too for melting chocolate or candying fruit.



TEMPERATURE HOLDING

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.

+149°F

+149°F

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 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 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 can be equipped with a quick-fit, practical shower head fitting (optional) for 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 / [inch]	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

(1) T.evap.= -13°F / T.cond.= +113°F
(2) T.evap.= +5°F / T.cond.= +131°F

Neo

FEATURES

USAGE
- Blast chilling +194 / +37°F
- Schock 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)

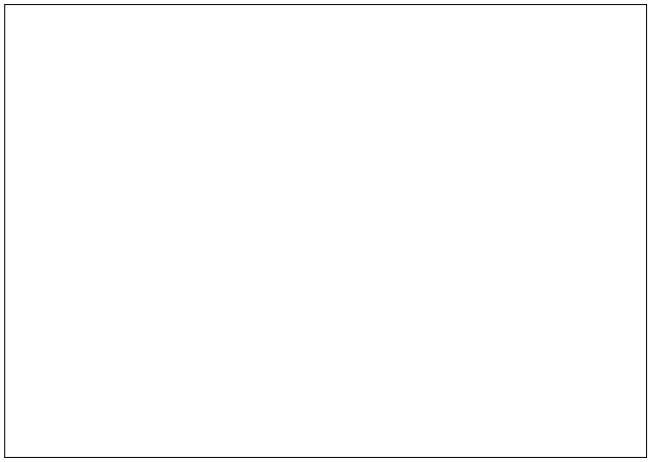
CONTROLS AND SAFETY
- Standard fitted water inlet valve
- Thermal protection to safeguard the compressor.
- Microswitch cuts off the internal fan when the door is opened.

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/ft^3), 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 steel, can be slotted in every 0.59".

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

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LAINOX
DEVICE FOR COOKING

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MANAGEMENT SYSTEM CERTIFICATION
DNV·GL
ISO 9001 ISO 14001

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GROUP
The Spirit of Excellence

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