



Neo
EVERYTHING IS POSSIBLE NOW



Neo, YOUR USEFUL SPACE.

CHILLING, COOKING, HOLDING, THAWING, PROOFING.

Neo is an active space, a blast chiller that becomes a holding cabinet or a cooking tool when needed. A space for semi-worked or finished ingredients that are ready to use, as if they'd just been freshly bought. A space that eliminates waste, organises menus of semi-cooked homemade frozen products, or even fresh bread that simply needs to be finished. With Neo, the risk of Anisakis in raw fish is also eliminated, and HACCP regulations are completely respected.



BLAST CHILLING +90°C UP TO +3°C



SHOCK FREEZING +90°C UP TO -18°C



THAWING -18°C UP TO +3°C



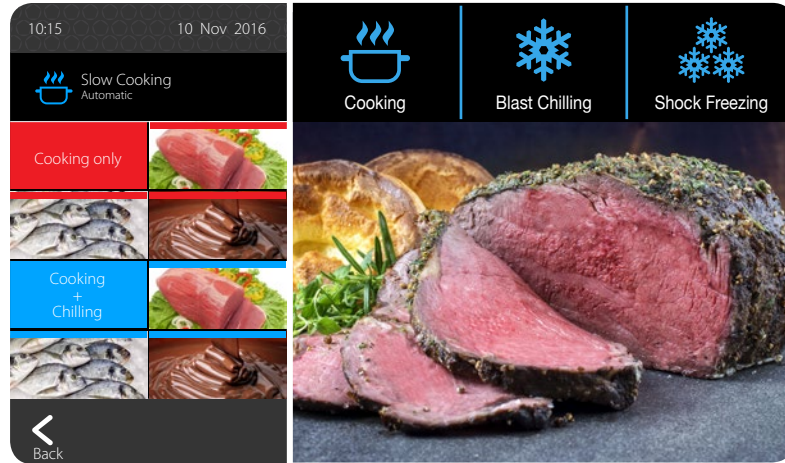
5-STEP RETARDER PROOFING



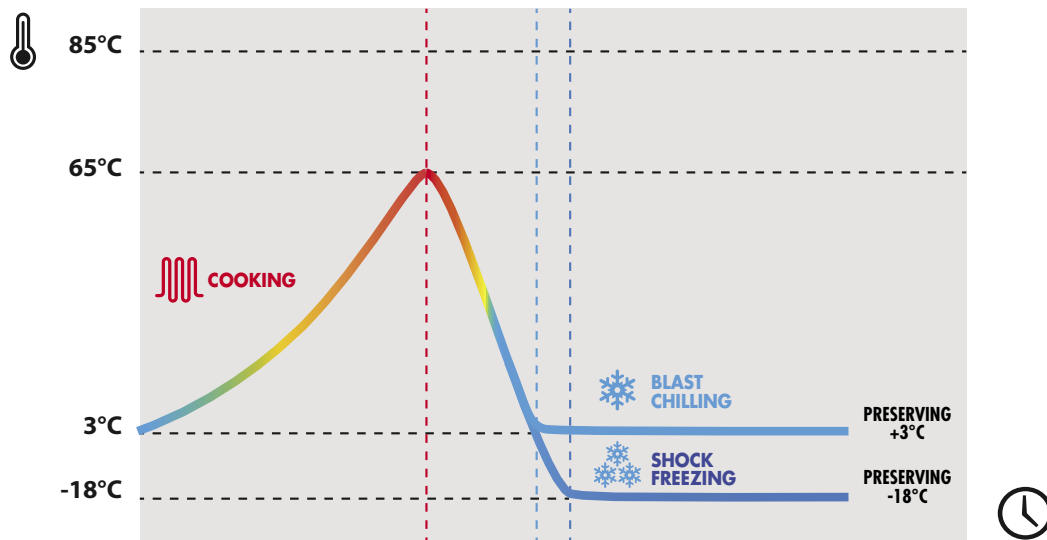
SLOW COOKING UP TO +85°C



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.



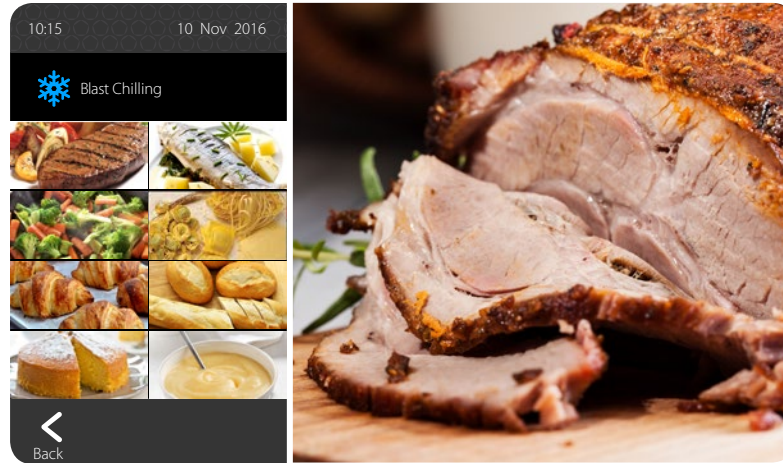
CONNECTED

Standard supply WIFI connection for HACCP Log download and remote service. Retrofit installation also available.



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

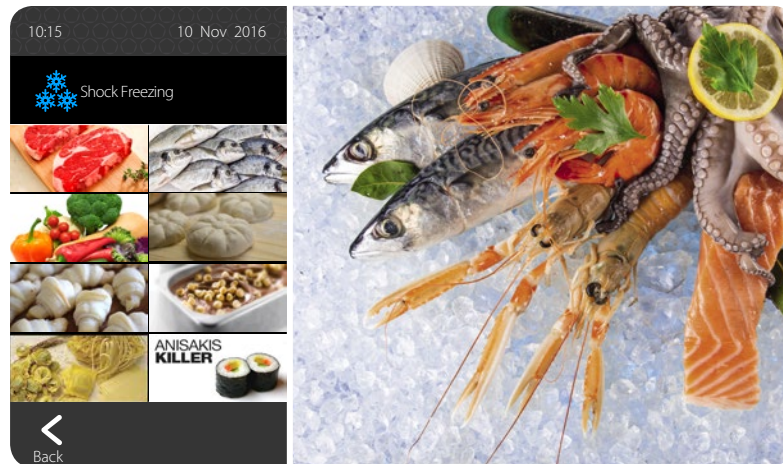
Due to the preservation of the correct degree of moisture and the minimum loss of liquids, food stays as soft as if it has just come out of the oven.

- 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 exploiting a cell temperature of -40°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

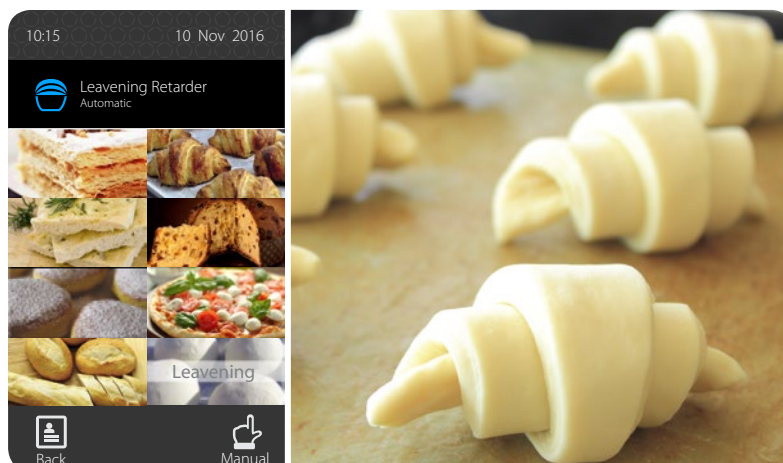
Thawing takes place in complete safety and in full compliance with the HACCP standard through the slow absorption of the micro water crystals in the food.

- 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.

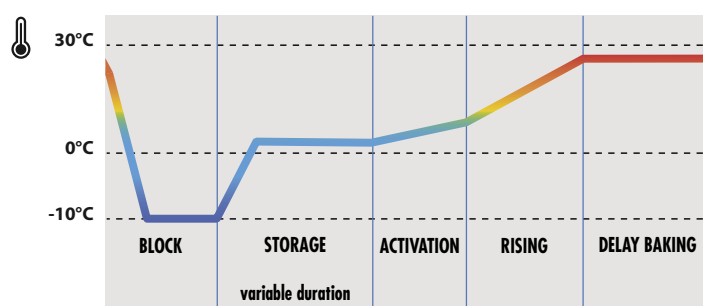


RETARDER PROOFING

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

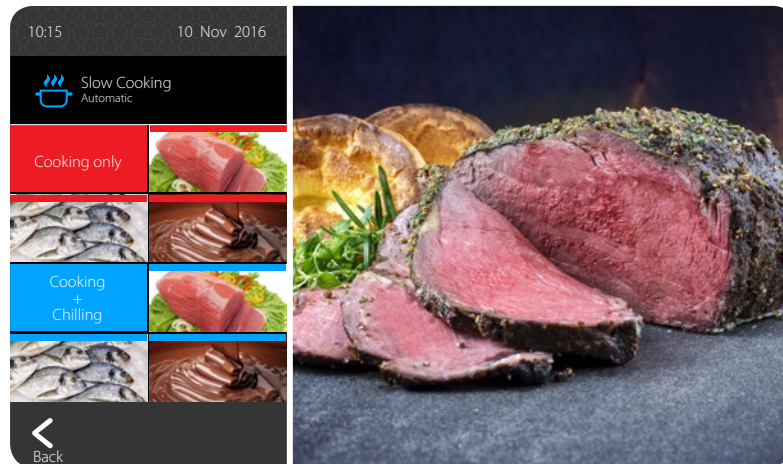
Thanks to the exclusive manual proofing function with moisture management, a high standard of quality is obtained.

- 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.

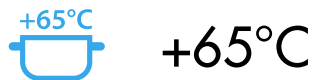
- BETTER SERVICE

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.



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, SIMPLIFYING 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.



Just Duet ...AND THAT'S ALL YOU NEED.

Naboo and Neo work perfectly as a team, making sure the original freshness of every meal is brought to the table, every time.

Two essential appliances for chefs that cook with passion and a desire to please,
continuously surprising their guests with top quality meals.

The perfect couple, offering chefs the possibility to express their professionalism and creativity at the highest level.

Naboo is perfect for cooking. It is perfect for knowing. It is perfect for synchronising.
Because in Naboo you'll find all the technology and intelligence essential for anybody that cooks at a professional level.

It is simple to use, extremely intuitive and complete in all its features.

It is a cooking device that sparks the desire to discover new culinary worlds.

The Cloud

The Cloud is the soul of Naboo. It is an infinite space where each thing is categorised, to work better and faster.

In the Lainox Cloud, you'll find all the ingredients leading to the final meal, every single one:

From the recipe to the preparation method, to the cooking program and even the presentation of every single dish.
Including a photo or video tutorial that can be viewed in streaming, showing exactly how to prepare the recipe, step by step.

The recipes

Your recipes always in order.

Simply touch the Naboo screen to choose exactly how you'd like to cook the meal.

Naboo and Neo

Naboo and Neo are complementary, one works better when the other's there.

One could say that Neo is Naboo's right arm, its most precious ally.

Because it actively contributes to the success of all meals, eliminating setbacks and service delays
thanks to deferred preparation and temperature holding.

THE BEST SOLUTION, FOR EVERY TYPE OF SERVICE.

COOK AND SERVE, COOK AND HOLD, COOK AND CHILL.

COOK
AND
SERVE



COOKING

SERVICE

The multilevel and Just in Time features guarantee the highest quality of food, every time.

COOK
AND
HOLD



COOKING

HOLDING

SERVICE

Thanks to the ICS automatic cooking mode, you no longer need to worry about setting the time, temperature and humidity, Naboo recognises the load and does all the work.

Neo's holding capacity during service always guarantees excellent quality and great performance.

COOK
AND
CHILL



COOKING

BLAST CHILLING
PRESERVING

REHEATING
TEMPERATURE

SERVICE

Thanks to the night cooking feature, Naboo offers the possibility to enter the kitchen in the morning and find roasts, braised meats and large meals already cooked.

Neo allows previously cooked meals to be cooled or frozen for use only when needed.

To reheat food to the right serving temperature, without compromising on quality.

À LA CARTE COOKING



ONE HUNDRED PEOPLE AT DINNER, ALL SATISFIED.

With Just Duet it's simpler to organise your restaurant menu and guarantee excellent service for your guests.

Together, Naboo and Neo solve all situations extremely well, creating the ideal conditions for service that is always of the highest level.



ENERGY SAVINGS UP TO 60%



SPACE SAVINGS UP TO 70%



RAW MATERIAL SAVINGS UP TO 20%



CONSISTENT QUALITY



REDUCED WASTAGE FROM UNSOLD PORTIONS



SHORTER WAITING TIMES FOR YOUR GUESTS



FASTER CUSTOMER TURNAROUND

À LA CARTE MENU

Prepared by consulting the Lainox Cloud

APPETISERS

JAR BAKED SWEET AND SOUR PICKLED VEGETABLES

COOK AND CHILL

Method used: Cook and Chill.
Advantages: The food is preserved with improved quality and for longer periods.
Appliances used: NABOO for jar baking, NEO for positive blast chilling.

CITRUS OCTOPUS SALAD

COOK AND CHILL

Method used: Cook and Chill.
Advantages: Possibility for deferred preparation, immediate availability with maximum quality.
Appliances used: NABOO for cooking, NEO for positive blast chilling.

SMOKED CURED PORK NECK IN THYME OIL

COOK AND CHILL

Method used: Cook and Chill.
Advantages: Reduction in weight loss after cooking. Night cooking. Deferred preparation.
Appliances used: NEO for cooking and positive blast chilling, NABOO for reheating.

FIRST COURSES

BUTTER AND CHIVE SPATZLE

COOK AND SERVE

Method used: Cook and Serve.
Advantages: Quality and fast cooking.
Appliances used: NABOO in Multilevel for direct express cooking in 4 minutes.

PAELLA DE MARISCOS

COOK AND CHILL

Method used: Cook and Chill.
Advantages: Possibility to cook large quantities of product with consistent quality, without continuous monitoring.
Appliances used: NABOO for cooking, NEO for positive blast chilling, NABOO for reheating large quantities.

VEGETABLE CANNELLONI WITH BACON AND ALMONDS

COOK AND HOLD

Method used: Cook and Hold.
Advantages: Advance preparation and cooking. Quick service because everything is at the right holding temperature.
Appliances used: NABOO for cooking, NEO for holding.

SECOND COURSES

GRILLED BREAM WITH MINT SAUCE

COOK AND SERVE

Method used: Cook and Serve.
Advantages: No monitoring during cooking, the core probe guarantees a perfect product, compliant with HACCP regulations.
Appliances used: NABOO on the grill in Multilevel for express cooking.

TRADITIONAL EGGPLANT PARMIGIANA

COOK AND CHILL

Method used: Cook and Chill.
Advantages: Deferred cooking, immediate availability without any wastage.
Appliances used: NABOO for cooking and reheating, NEO for positive blast chilling.

ST MARTIN'S GOOSE

COOK AND CHILL

Method used: Cook and Chill.
Advantages: Sure cooking using the multi-point probe, longer shelf life with improved quality.
Appliances used: NABOO for cooking and reheating, NEO for positive blast chilling

BANQUET



FOUR HUNDRED GUESTS SERVED, NO COMPLAINTS.

Respecting serving times is critical in a banquet to ensure the event is a perfect success. Just Duet guarantees that everything goes to perfection, without any idle time and without slowing down serving rhythms.



ENERGY SAVINGS UP TO 60%



SPACE SAVINGS UP TO 70%



RAW MATERIAL SAVINGS UP TO 20%



CONSISTENT QUALITY



REDUCED WASTAGE FROM UNSOLD PORTIONS



SHORTER WAITING TIMES FOR YOUR GUESTS



FASTER TURNOVER

BANQUET MENU

Prepared consulting the Lainox Cloud

APPETISERS

EGGPLANT MOUSSE WITH TOMATO COULIS

COOK
AND
CHILL

Method used: Cook and Chill.

Advantages: Deferred preparation, consistent quality, immediate availability.

Appliances used: NABOO for cooking and reheating, NEO for positive blast chilling.

SEMI-COOKED FOIE GRAS WITH CARAMELISED FIGS

COOK
AND
CHILL

Method used: Cook and Chill.

Advantages: Advance preparation, product with improved quality for longer periods.

Appliances used: NABOO for cooking and reheating, NEO for positive blast chilling.

FIRST COURSES

PROVOLA AND SPECK RAVIOLI WITH REGGIANO AND ASPARAGUS PUREE

COOK
AND
SERVE

Method used: Cook and Serve.

Advantages: No handling, quality guaranteed even in large quantities.

Appliances used: NABOO for direct express cooking in 8 minutes.

POTATO BUTTER AND SAGE GNOCCHI WITH GRATED SMOKED RICOTTA

COOK
AND
SERVE

Method used: Cook and Serve.

Advantages: No handling, quality guaranteed even in large quantities.

Appliances used: NABOO for express cooking in 10 minutes.

SECOND COURSES

BAKED PORK PROSCIUTTO WITH APPLE SAUCE

COOK
AND
CHILL

Method used: Cook and Chill.

Advantages: Slow cooking at low temperature with minimum weight loss. Cooking in idle times. Sure quality using multi-point probe.

Appliances used: NEO for slow cooking and positive blast chilling during the night, NABOO + banquet systems (4 trolleys + thermocover) for plating regeneration. 100 plates every 7 minutes or serve 400 people at once.

SIDES

VEGETABLE CAPONATA WITH SCENTS OF BASIL

COOK
AND
HOLD

Method used: Cook and Hold.

Advantages: Quality of product even in large quantities, maintaining colours and flavours.

Appliances used: NABOO for cooking 1 hour prior to service, NEO for holding.

ROSEMARY FLAVOURED POTATO WEDGES

COOK
AND
HOLD

Method used: Cook and Hold.

Advantages: Maintains crunchiness, no handling during cooking.

Appliances used: NABOO for cooking 1 hour prior to service, NEO for holding.

DESSERT

CRUMBLE CAKE OF MANTOVA

COOK
AND
SERVE

Method used: Cook and Serve.

Advantages: Perfect cooking without any assistance.

Appliances used: NABOO.

UPSIDE DOWN PISTACHIO CREAM CAKE

COOK
AND
CHILL

Method used: Cook and Chill.

Advantages: Deferred preparation, longer shelf life with improved quality.

Appliances used: NABOO for cooking and reheating, NEO for positive blast chilling.

CATERING



TWO HUNDRED DELICIOUSLY WARM MEALS. FOR TWO HUNDRED JOYFUL CHILDREN.

Service in a school canteen always takes a big effort.
Just Duet, even in this case, is the best solution.
Because everything is ready, everything is warm, and everything is served on time and with simplicity,
even by non-specialised staff.



ENERGY SAVINGS UP TO 60%



SPACE SAVINGS UP TO 70%



RAW MATERIAL SAVINGS UP TO 20%



CONSISTENT QUALITY



REDUCED WASTAGE FROM UNSOLD PORTIONS



SHORTER WAITING TIMES FOR YOUR GUESTS



FASTER TURNOVER

SCHOOL CANTEEN MENU

Prepared by consulting the Lainox Cloud

FIRST COURSES

PASTA WITH TOMATO SAUCE



Method used: Cook and Serve.
Advantages: Cooks large quantities with consistent quality.
Appliances used: NABOO for direct cooking.

ENGLISH RICE



Method used: Cook and Serve.
Advantages: Perfect, reproducible cooking.
Appliances used: NABOO for cooking, NEO for positive blast chilling.

SECOND COURSES

MILANESE SCHNITZEL



Method used: Cook and Serve.
Advantages: No cooking assistance with sure quality.
Appliances used: NABOO for cooking.

BAKED TURKEY BREAST



Method used: Cook and Chill.
Advantages: Reduction of weight loss with low temperature cooking and subsequent blast chilling.
Appliances used: NABOO for slow cooking and reheating, NEO for positive blast chilling.

SIDES

CHOPPED CARROTS



Method used: Cook and Chill.
Advantages: Maintains colours, flavours and crunchiness.
Appliances used: NABOO for cooking and reheating, NEO for positive blast chilling.

BAKED POTATOES



Method used: Cook and Hold.
Advantages: Perfect cooking without any assistance, even for large quantities.
Appliances used: NABOO for cooking, NEO for holding.



BANQUETING

Perfect re-heating and finishes with the Just Duet system.

IDEAL FOR:

- Managing an event calmly with precision and quality, in order to prepare meals beforehand, cook and chill them a few days earlier and then re-heat them for service when the time is right.

ADVANTAGES:

- Thanks to the device's self-regulating function and specific accessories, the plate rack and thermal holding covers, the device 101 model is able to simultaneously manage and serve up to 90 place settings with maximum quality
 - No. 1 Naboo 101.
 - No. 3 Plate racks.
 - No. 3 Plate rack trolleys.
 - No. 2 Thermal covers.

Mod. Device	Modello Kit	Capacity plates Ø 310 mm
071	NKB071	20
101	NKB101	30
072	NKB072	32
102	NKB102	49
171	NKB171	20+30
201	NKB201	60
202	NKB202	100



Neo

FEATURES

USAGE

- Blast chilling +90 / +3°C at the core
- Shock freezing +90 / -18°C at the core
- Thawing -18 / +3°C at the core
- 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)
- Connected: WiFi connection for HACCP Log download and remote service
- 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/m³), 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.
- R452A refrigerant gas.
- High performance evaporator with multiple gas injection points
- Copper-aluminium evaporating and cathaphoretic 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)



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 functions at all levels of the catering sector.



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 - 163 mm) or n° 1 CT0311 (23 x GN 1/1 - 170 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
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Trolley capacities: n° 1 NKS154 (15 x 600 x 400 - 189 mm) or n° 1 CT2764 (27 x 600 x 400 - 160 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
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Trolley capacities: n° 1 KKS202 (40 x GN 1/1 - 20 x GN 2/1 - 163 mm) or n° 2 CT2311 (23 x GN 1/1 - 170 mm) or n° 1 CT2321 (23 x GN 2/1 - 170 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
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Trolley capacities: n° 1 CT5464 (54 x 600 x 400 - 160 mm) or n° 2 CT2764 (27 x 600 x 400 - 160 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

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