

Talent — TA 24T P 3N MF

Catering



Technical data

Working temperature	-40+85°C
Humidity range	55%-95%
Performance from +90°C to +3°C	90 Kg
Performance from +90°C to -18°C	70 Kg
Motor type	Plug-in
Refrigerant	R290
Cooling power	7659 W (-10°C / +40°C)
Absorption	4779 W
Voltage/Frequency	400V/3-/50Hz

Refrigeration details

Refrigeration unit	Tropicalized and easy extractable monoblock units to guarantee reliability and performance at 43°C. Equipped with low consumption electronic motor fans and thermostatic valve
Refrigerant charge	150 gr + 150 gr + 150 gr
Evaporator	Conceived to provide the maximum exchange surface and to ensure optimal performance. Equipped with cataphoresis anti-corrosion treatment and door that can be opened for an easy cleaning
Defrost	Manual by air. The equipment can work for 24 hours avoiding ice formation on the evaporator
Condensate evaporation	Through easy extractable condensation collector tray (for installations without water drain system)

Construction details

Product dimensions WxDxH	1100x1075x1822
Packaging dimensions WxDxH	1160x1135x1934
Gross weight	320 Kg
Worktop	Stainless steel AISI 304 worktop with rounded edges
Structure	Stainless steel AISI 304 monocoque conceived with an innovative and functional design
External/Internal material	Inside and outside in stainless steel AISI 304; motor unit compartment and bottom in colaminated steel
Insulation thickness	60 mm of HFO polyurethane to guarantee high insulating properties (very low environmental impact: GWP <5 and zero ODP)
Door	1 Self-closing door right hinged, not reversible on site
Door gasket	Magnetic and removable, designed to improve insulation and to reduce energy consumption
Feet	AISI 304 stainless steel, height adjustable (135mm-230mm)
Nebulizer	As standard (water connection required)

Functions

Control panel	7" touch screen graphic display
Open door alarm	Visual and acoustic
Functions	Soft and hard blast chilling, soft and hard blast freezing, slow cooking, retarder proving, thawing, +65°C holding, automatic end cycle holding, multilevel continuous cycle, special cycles: fish sanitisation, chocolate crystallization, yoghurt, dessication, high and low pasteurisation, pre-loaded recipes, 100 customizable recipes, HACCP alarms
Languages	Italian, English, French, German, Spanish, Portuguese, Russian
Probe	Needle probe with precision finish to facilitate extraction from the frozen product. Temperature detection through 3 sensors and automatic recognition of the probe inserted in the food
Connection	As optional: Remote access through serial interface. Via APP (only Android) it is possible to monitor HACCP traceability, appliance operation and parameters. Graphic and as CVS file export of registered data. Email sending of alarms notification

Accessories

Anti-scale system	BRITA filter (head + cartridge) to reduce limescale in drinking water
No. included accessories	12 - Pair of runners for GN 2/1 and EN 600x800 mm 1 - Purity C Filter Head 1 - Brita Purity C150 filter cartridge (up to 2400 litres water filtration capacity with carbonate hardness of 10°dH)

Versions

Versions	Water cooling unit/ Power supply frequency 60Hz
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