

# Talent Roll-In — TA 20T 3N MF EP TA 20T 3N MF BK EP

## Catering

20 x GN 1/1 trays on 1 trolley



## Technical data

Gross volume	1504 lt
Working temperature	-40+85°C
Humidity range	55%-95%
Performance from +90°C to +3°C	105 Kg
Performance from +90°C to -18°C	75 Kg
Motor type	Remote (Standard)
Refrigerant	R452A
Refrigeration power	14740 W (-10°C / +40°C)
Absorption	11530 W
Voltage/Frequency	400V/3~/50Hz

## Refrigeration details

Refrigeration unit	Remote with possibility to get as optional protection cover
Compressor	Semi-hermetic BITZER HP5
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 connection to the drain system
Liquid receiver capacity	5 lt
Liquid line	Ø 12 mm
Aspiration line	Ø 22 mm

## Construction details

Product dimensions WxDxH	910x1320x2360
Packaging dimensions WxDxH	2590x1050x1535
Gross weight	410 Kg
Structure	Stainless steel AISI 304 monocoque with isolated bottom. Equipped with stainless steel AISI 304 sturdy bumpers on the 4 sides to prevent damages from the trolley
External/Internal material	Inside and outside in stainless steel AISI 304
Insulation thickness	80 mm of HFO polyurethane to guarantee high insulating properties (very low environmental impact: GWP <5 and zero ODP)
Inner corners	Rounded for an easy cleaning
Door	1 Self-closing doors right hinged, not reversible on site. Supplied with full-height recessed ergonomic handle in stainless steel AISI 304
Door gasket	Magnetic and removable, designed to improve insulation and to reduce energy consumption
Nebulizer	As standard (water connection required)
Capacity	N.1 trolley for 20 GN 1/1 trays (530x325)

## 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, desiccation, 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

Ramp	As standard
Trolley for 20 trays GN 1/1 for -40°C+280°C	Not Included

## Remote unit data

Refrigerant gas for remote motor unit	Set up for R452A
Remote unit dimensions WxDxH	1100x785x690 mm
Packaging dimensions WxDxH	1200x870x960 mm
Net weight	188 Kg
Gross weight	212 Kg

## Versions

Versions	Water cooling unit/ Power supply frequency 60Hz
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