

# Talent —

## TA 6T MF

## TA 6T MF BK

Catering  
6 x 1/1 GN Tray Capacity



### Technical data

|                                 |                        |
|---------------------------------|------------------------|
| Gross volume                    | 159 lt                 |
| Working temperature             | -40+85 °C              |
| Humidity range                  | 55%-95%                |
| Performance from +90°C to +3°C  | 21 Kg                  |
| Performance from +90°C to -18°C | 15 Kg                  |
| Motor type                      | Plug-in                |
| Refrigerant                     | R452A                  |
| Refrigeration power             | 1748 W (-10°C / +40°C) |
| Absorption                      | 1880 W                 |
| Voltage/Frequency               | 230V/1-/50Hz           |

### Refrigeration details

|                        |   |
|------------------------|---|
| Refrigeration unit     | Tropicalized condensing unit. Equipped with thermostatic valve. Condenser is oversized to ensure maximum efficiency and performance   |
| Refrigerant charge     | 900 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   | 800x750x840  |
| Packaging dimensions WxDxH | 870x840x980  |
| Gross weight               | 121 Kg   |
| Worktop                    | Sturdy and resistant 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 (45mm-60mm)  |
| Nebulizer                  | As standard (water connection required)  |

## Functions

|                 |   |
|-----------------|---|
| Control panel   | 7" touch screen graphic display   |
| 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 |
| Open door alarm | Visual and acoustic   |
| 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 lime scale in drinking water |
| No. included accessories | 6 - Pair of runners for GN 1/1 and EN 600x400 mm                       |

## Versions

|          |   |
|----------|---|
| Versions | Water cooling unit/ Power supply frequency 60Hz |
|----------|---|

### Technical datasheet EN

Talent 6T MF & 6T MF BK Catering  
Updated on 06-04-2022