

Talent Catering

Multifunction blast chillers and shock freezers

One tool, as many functions as you need. Unleash your creativity. With Talent, power and flexibility are at your service. Choose innovation and design.

○ **VERSATILE, EFFICIENT, FAST**

Increase productivity in your kitchen, streamline your work, take advantage of the multifunctional's versatility.



Capacity



GN Trays

53x32.5x4cm



EN Trays

60x40x2cm

Model

Max capacity

TA 6T

6 Trays

TA 9T

9 Trays

TA 12T

12 Trays

TA 16T

16 Trays



Display touch 7"

Simple and intuitive multi-language graphic interface.

- 100 customizable programs
- Favourite programs list
- Hard and soft cycles
- HACCP Alarms
- Pre-loaded recipes
- Multi-language
IT - EN - FR - DE - ES - PT - RU



Easy to clean

Inspectionable cataphoresis-treated evaporator.



Ergonomic handle

Samaref design for maximum comfort.



3 points core probe

Perfect temperature and easy extraction from frozen food.

Always one step forward

Offer a greater number of dishes on the menu and reduce customer waiting time at the table by always offering healthy and natural food.

Functions	-40°C +85°C Multifunction	-40°C +10°C Blast-chiller
Blast chilling	•	•
Blast freezing	•	•
Slow cooking	•	—
Retarding proofing	•	—
Holding +65°C	•	—
Thawing	•	—
Special cycles		
Fish sanitation	•	•
Dehydration	•	—
High and low pasteurization	•	—
Chocolate crystallization	•	—
Yogurt	•	—



The style you were looking for

An elegant and clean design in the two variants Stainless steel and Black made with high quality materials and excellent finishes to ensure durability and ease of cleaning.

Solutions for your success

Plan the job

Organize the workload of the staff and equipment with a remarkable saving on preparation costs.

Production times

Quickly cool and freeze the hot freshly baked foods by speeding-up the production times.

Less waste

Prepare large quantities of food in order to store and regenerate them as just baked, at any time and without waste, depending on customers orders.

Advanced controls

Thanks to the preloaded programs or through the customisable ones you can manage each preparation with maximum control of the functions, the machine provides all the technological innovations of the sector to always be a valid support in the kitchen.



Accurate temperature control through 3 points probe.



Accurate time management with programmable settings.



Perfect humidity control with atomiser.



Powerful and quiet ventilation with 5-speed control system.



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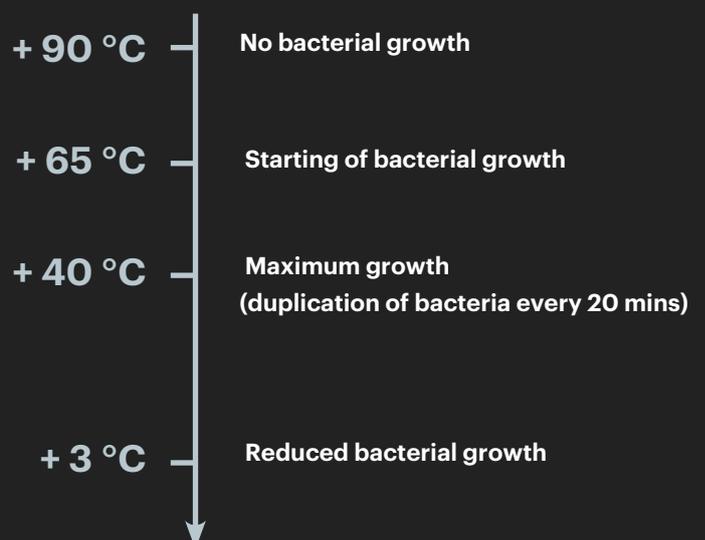


Ensured food security

Talent blast chiller allows to quickly lower the core temperature of foods up to +3°, in accordance with the estimated times of HACCP standards.

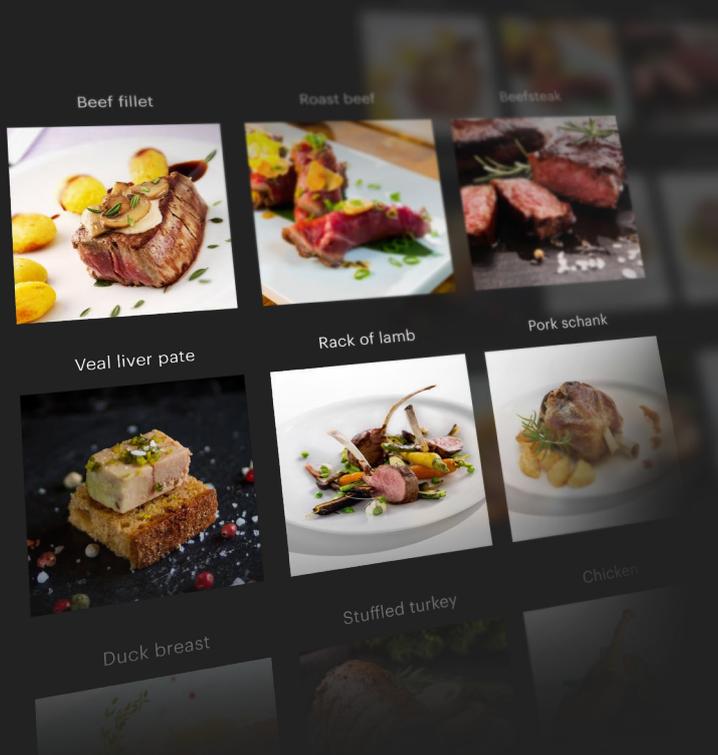
Offer fish crudités, sushi or sashimi with the dedicated sanitification cycle. The safe solution for quickly freezing fish up to -20°C for 24 hours and block the anisakis danger.

Reduction of bacterial load



Working 24/7, linked cycles also at night.

Set the working cycles with cold and hot functions in automatic linked sequence. This allows you to choose the most suitable cycle for the food to be processed and to start processing even at night so that the preparations are ready in the morning. Time is optimised while respecting the organoleptic qualities of the food.



A recipe book designed for you

A rich recipe book at your service, with cycles studied and designed to speed up your work and guarantee high quality standards in the preparation of meat, fish, vegetables, desserts and sauces.

Plan ahead



Blast chilling and blast freezing

In a very short time, it blast chills and freezes fresh or cooked food to the core.



Slow cooking

It cooks food at a low temperature, evenly and in large quantities.



Retarding proofing

Regulates and controls leavening, optimising times and schedules according to your needs.



High and low pasteurization

Increases storage time safely by eliminating pathogenic microorganisms.



Dehydration

Gently dehydrates and dries food, extending its shelf life.

During the service



Holding + 65°C

Warm food, ready to serve for the duration of the service.



Conservation + 6°C

Preserves food perfectly, ensuring maximum food safety.



Thawing

Quickly defrost your dishes only when they are ordered, reducing waste and optimising profits.

Talent Catering



TA 6T

Performance from +90°C to +3°C **21 Kg**

Performance from +90°C to -18°C **15 Kg**

Refrigeration power **1748 W**

Electric power **1880 W**

Voltage/Frequency **230V 50Hz**

Refrigerant **R452A**

Dimensions WxDxH **800 x 750 x 840 mm**

Standard equipment **6 pairs of guides**

Model data TA 6T MF

TA 9T

Performance from +90°C to +3°C **32 Kg**

Performance from +90°C to -18°C **25 Kg**

Refrigeration power **3289 W**

Electric power **3452 W**

Voltage/Frequency **230V 50Hz**

Refrigerant **R452A**

Dimensions WxDxH **800 x 855 x 1465 mm**

Standard equipment **9 pairs of guides**

Model data TA 9T MF

All Talent products are also available with:



Water condensation



Remote unit



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TA 12T

Performance from +90°C to +3°C	45 Kg
Performance from +90°C to -18°C	40 Kg
Refrigeration power	5907 W
Electric power	5399 W
Voltage/Frequency	400V/3/50Hz
Refrigerant	R452A
Dimensions WxDxH	800 x 855 x 1750 mm
Standard equipment	12 pairs of guides

Model data TA 12T MF 3N



TA 16T

Performance from +90°C to +3°C	70 Kg
Performance from +90°C to -18°C	55 Kg
Refrigeration power	7310 W
Electric power	6680 W
Voltage/Frequency	400V/3/50Hz
Refrigerant	R452A
Dimensions WxDxH	800 x 855 x 2010 mm
Standard equipment	16 pairs of guides

Model data TA 16T 3N MF

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Talent Roll-in

Multifunction blast chillers and shock freezers

Blast chiller set up for remote cooling unit. Equipped with a high ventilation evaporator to guarantee maximum performance and accelerate work cycles. Available in blast chillers and shock freezers version.

- **BIG QUANTITIES**

Perfectly executed programs even at full load.



Capacity

The internal dimensions are suitable to carry one trolley for 20 GN 1/1 trays.

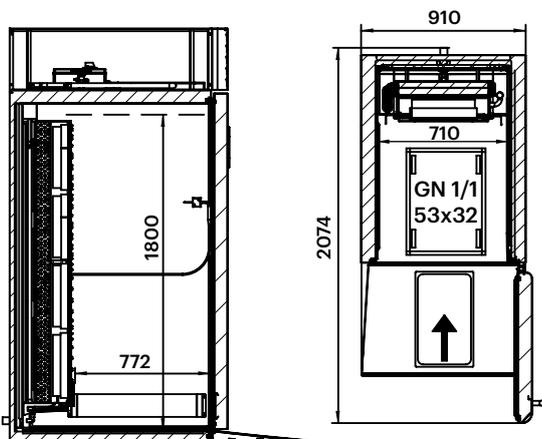
The internal and external bumpers prevent damage from the trolley.

Robust, one-piece structure

Solid structure made entirely of 304 stainless steel with 80 mm insulation thickness. The ramp, supplied, facilitates entry and exit of the trolley.

Optimised space and functionality

Internal storage space 710 x 772 mm



TA 20T

Performance from +90°C to +3°C	105 Kg
Performance from +90°C to -18°C	75 Kg
Refrigeration power	14740 W
Electric power	11530 W
Voltage/Frequency	400V/3/50Hz
Refrigerant	R452A
Dimensions WxDxH	910 x 1320 x 2360 mm

Model data TA 20T 3N MF EP

All Talent products are also available with:



Water condensation



Remote unit



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