

Talent —

TA 9T MF

TA 9T MF BK

Pastry and bakery

9 x EN 600x400 Tray Capacity



Technical data

Gross volume	291 lt
Working temperature	-40+85 °C
Humidity range	55%-95%
Performance from +90°C to +3°C	32 Kg
Performance from +90°C to -18°C	25 Kg
Motor type	Plug-in
Refrigerant	R452A
Refrigeration power	3289 W (-10°C / +40°C)
Absorption	3452 W
Voltage/Frequency	230V/1~/50Hz

Refrigeration details

Refrigeration unit	Tropicalized condensing unit to guarantee reliability and performance at 43°C. Condenser is cataphoresis-treated and oversized to ensure maximum efficiency. Provided with high pressure switch.
Refrigerant charge	1800 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	800x855x1465
Packaging dimensions WxDxH	870x950x1600
Gross weight	165 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, 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

Anti-scale system	BRITA filter (head + cartridge) to reduce lime scale in drinking water
No. included accessories	9 - Pair of runners for GN 1/1 and EN 600x400 mm

Versions

Versions	Water cooling unit/ Power supply frequency 60Hz
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Technical datasheet EN

Talent 9T MF & 9T MF BK Catering
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