

# Talent Ice Cream



## 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.

- **EFFICIENCY, QUALITY AND SAVING**  
Get the maximum from your ice cream business by organising your production with Talent.



## Capacity

	Model	Max capacity
	<b>TA 6V</b>	6 Pans
	<b>TA 12V</b>	12 Pans
5L Pans 36x16,5x12cm	<b>TA 18V</b>	18 Pans
	<b>TA 24V</b>	24 Pans
	<b>TA 6V</b>	5 Carapines
	<b>TA 12V</b>	10 Carapines
7L Carapines Ø 20x25 cm	<b>TA 18V</b>	15 Carapines
	<b>TA 24V</b>	20 Carapines



## Display touch 7"

Simple and intuitive multilanguage graphic interface.

- 100 customizable programs
- Favourite programs list
- Hard and soft cycles
- HACCP Alarms
- Pre-loaded recipes
- Multilanguage



### Easy to clean

Inspectionable cataphoresis-treated evaporator.



### Double grip handle

Samaref design for maximum comfort.



### 3 points core probe

Perfect temperature and easy extraction from frozen food.

# An ally for your talent

From -40°C to +85°C, your work has never been easier. The functions are designed and tested specifically for the ice cream parlour, Talent is also available in the blast chillers and shock freezers version.

Functions	-40°C +85°C Multifunction	-40°C +10°C Blast-chiller
Blast chilling	•	•
Blast freezing	•	•
Warm cycles	•	—
Retarding proofing	•	—
Conservation	•	—
Thawing	•	—

## Special cycles

Ice cream hardening	•	•
Ice cream regeneration	•	—
High and low pasteurization	•	—
Chocolate crystallization	•	—
Dehydration	•	—
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.

## The advantages of a multifunctional ice cream machine



### Chocolate

Processes chocolate from melting to crystallisation.



### Warm cycles

For your special preparations, from drying fruit to making toppings.

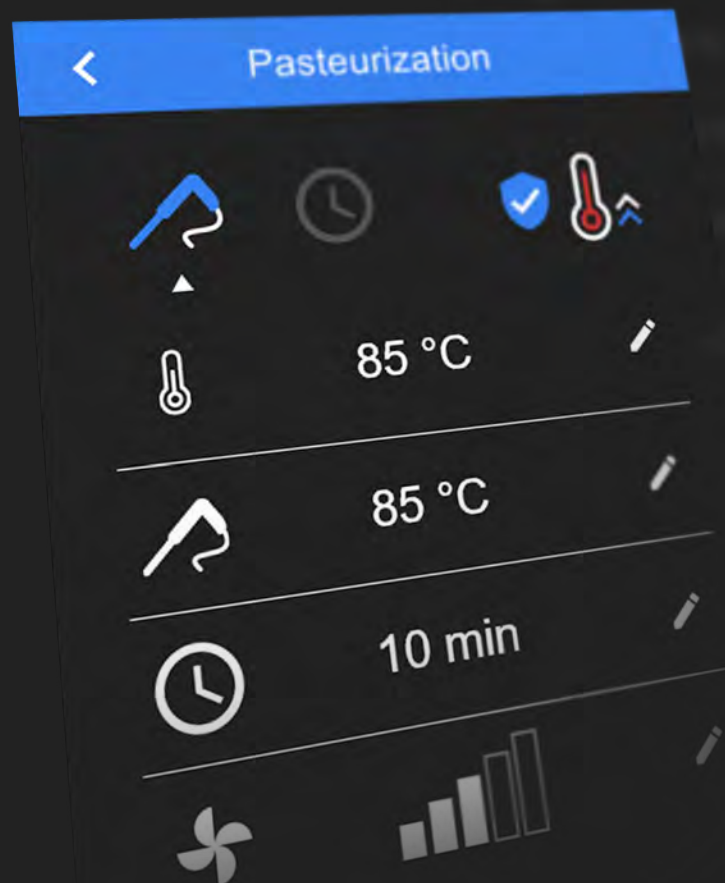


### Retarding proofing

Regulate and control leavening, optimising times and schedules according to your needs.

## Specific cycle for pasteurisation

Reduce bacterial contamination and ensure the safe preservation of ice cream bases. A special cycle that is indispensable in your laboratory.



## Ice cream hardening

This function allows you to blast the ice cream while maintaining the structure acquired during the whisking phase. In this way the product will be preserved in an optimal way.



**5 min**

Ice cream temperature  
from  $-8^{\circ}\text{C}$  to  $-14^{\circ}\text{C}$

## Ice cream regeneration

This function programs the regeneration of the ice cream, restoring its creaminess, airiness and structure, thanks to an effective management of temperature, time and ventilation.

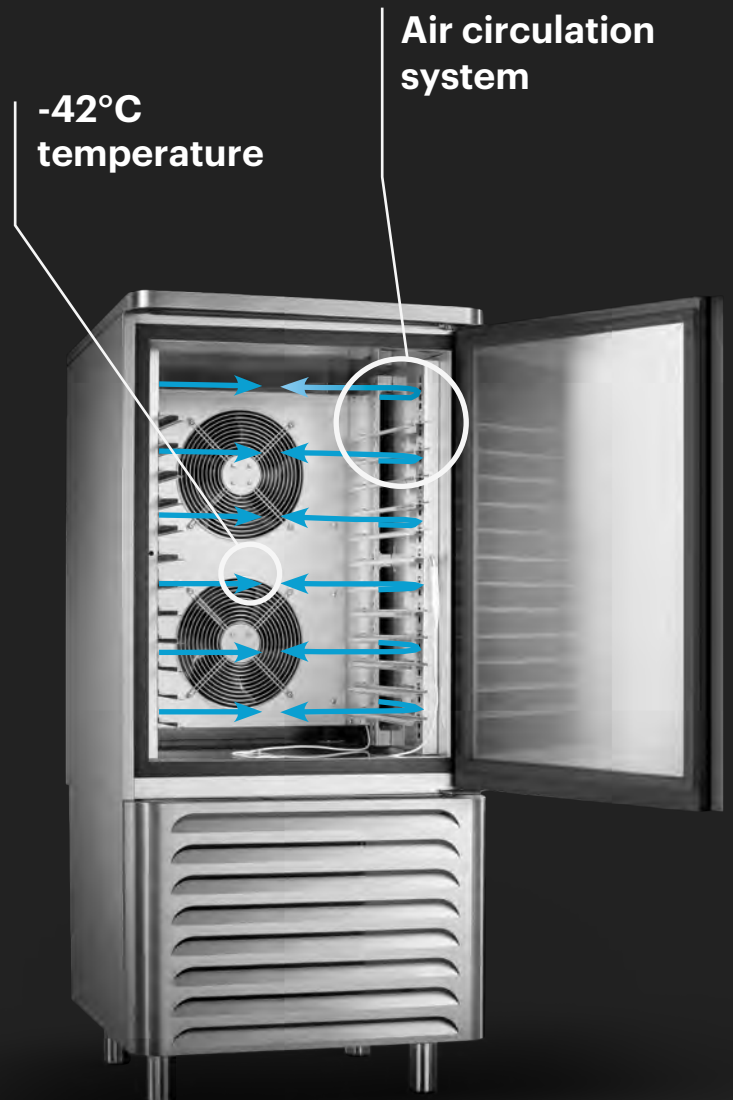


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## The quality of the ice cream passes through the quality of the cold

Ease of use and great power allow, in record time, the hardening of the ice cream and the freezing of cakes or seasonal fruits. Optimal yield is guaranteed even in extreme weather conditions.



# Maximum Reliability, designed to last

All the condensing units are designed to ensure maximum reliability and durability over time, that's why Samaref chooses only compressors produced by leading refrigeration companies and strictly high-quality components.



Semihermetic tropicalized  
three-phase compressor



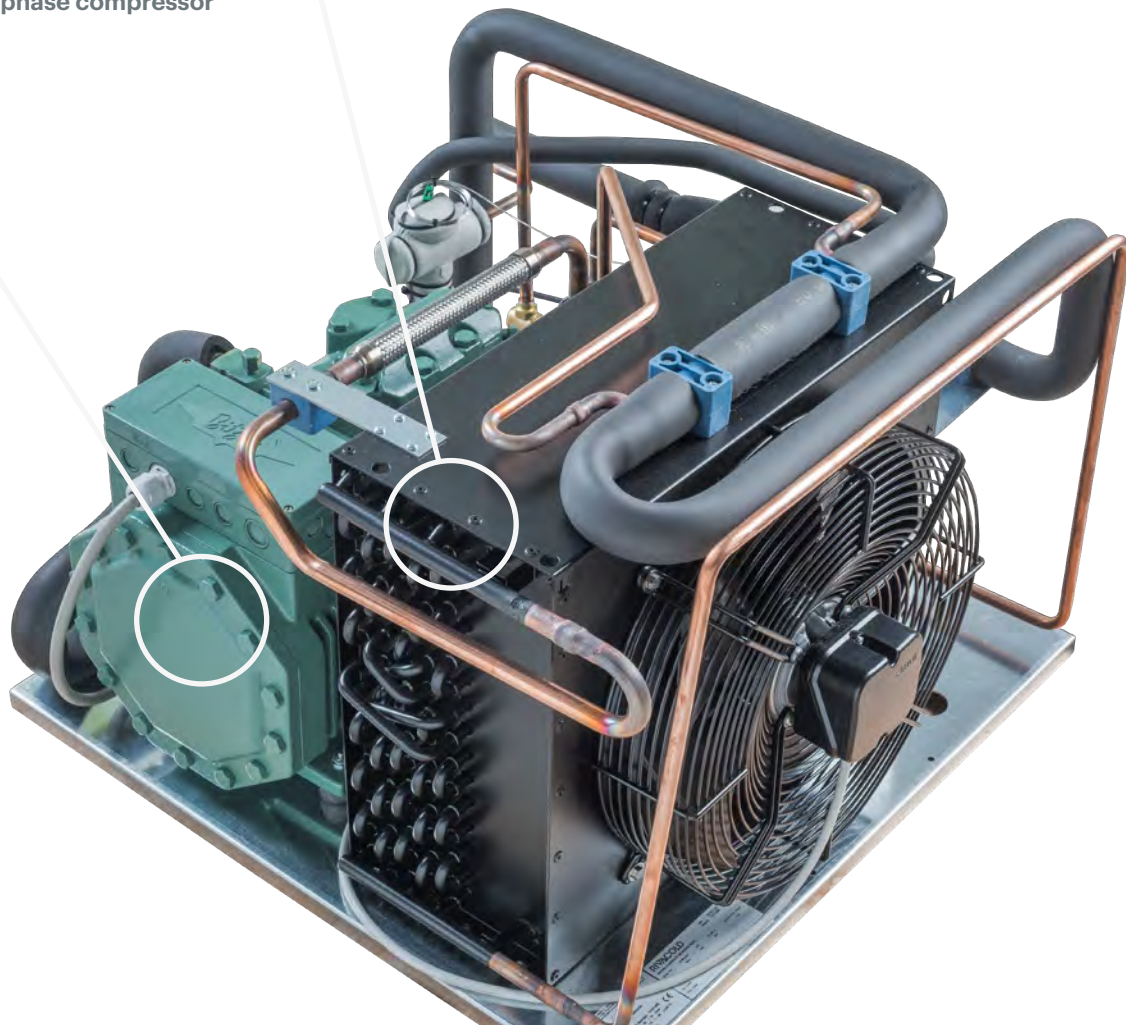
Cataphoresis-treated  
condenser



Available with  
water condensation  
system



Guaranteed  
performance +43°C  
room temperature





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## TA 6V

Performance from +90°C to +3°C	<b>21 Kg</b>
Performance from +90°C to -18°C	<b>15 Kg</b>
Refrigeration power	<b>1748 W</b>
Electric power	<b>1880 W</b>
Voltage/Frequency	<b>230V 50Hz</b>
Refrigerant	<b>R452A</b>
Dimensions WxDxH	<b>800 x 750 x 840 mm</b>
Standard equipment	2 stainless steel shelves <b>(600x400mm)</b>

Model data TA 6V MF

## TA 12V

Performance from +90°C to +3°C	<b>32 Kg</b>
Performance from +90°C to -18°C	<b>25 Kg</b>
Refrigeration power	<b>3289 W</b>
Electric power	<b>3452 W</b>
Voltage/Frequency	<b>230V 50Hz</b>
Refrigerant	<b>R452A</b>
Dimensions WxDxH	<b>800 x 855 x 1465 mm</b>
Standard equipment	4 stainless steel shelves <b>(600x400mm)</b>

Model data TA 12V MF

All Talent products are also available with:



Water condensation



Remote unit



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## TA 18V

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 6 stainless steel shelves  
(600x400mm)

Model data TA 18V 3N MF

## TA 24V

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 8 stainless steel shelves  
(600x400mm)

Model data TA 24V 3N MF

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