

TALENT NEVER GETS TIRED



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TALENT

THE CHOICES FOR *Cooking*



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an Ali Group Company



The Spirit of Excellence

SAVES SPACE, INCREASES TASTE

A TRADITIONAL KITCHEN IN 40/80 CM OF SPACE.


Compact and multifunctional, TALENT is a true "cooking centre" that will change the way you cook and come to your aid when other equipment is in use and in the event of a high number of orders..


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THE CHOICES FOR *Cooking*








- 1** No more water overflows. Thanks to the intuitive control panel loading can take place in 3 ways:
- Automatic, with the possibility of programming the litres
 - Quick manual
 - Slow manual

Worktop and dashboard in AISI 304 steel **2**  Double-walled lid

QUEEN aesthetic **3**  The dimensions were designed in order to be able to install TALENT alongside our QUEEN line, integrating it seamlessly in the cooking line.

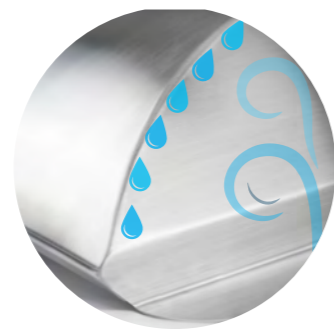


	model	dimensions		Power	
	Code	LxPxH cm	L	kW	
	Q90MA/E400	40x90x87	17 l.	10 Ac400V	Tank capacity 1 x GN1/1
	Q90MA/E800	80x90x87	36 l.	20 Ac400V	Tank capacity 2 x GN1/1 1 x GN2/1
	Q70MA/E800	80x73x87	17 l.	10 Ac400V	Tank capacity 1 x GN1/1

 cooking mode	 recipe	 max. quantity / Kg	 cover n.
braising	Tomato sauce	15	200
pasta cooker	spaghetti	4	50
steam cooking	mixed vegetables	5	50



STEAMER LID
Thanks to its innovative design and its rounded lines, condensation flows to the sides and does not fall over the product.



STEAM COOKING BASKETS
You can use up to 3 baskets at the same time, and in this way cook 3 different dishes simultaneously.



BASE GRILLE
The grille is in AISI 304 steel throughout and is designed to prevent the food from sticking directly to the cooking plates, so cleaning the heating surface of the TALENT will be much easier.



PASTA COOKER BASKETS
3 baskets mean cooking 3 different types of pasta at the same time, optimising time and costs.



VACUUM FRAME
allows you to keep the vacuum bags at the right distance, ensuring an even spread of heat in the tank and perfect cooking of the food.



PAN TROLLEY
To pull out with total safety and comfortably transport the pans in GASTRONORM dimension



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INCREASES HYGIENE AND THE SPEED OF CLEANING IN YOUR KITCHEN.

With its multiple functions, TALENT allows you to reduce the number of pots and pans and containers, making the working area more organised and easy to clean.



A touchscreen control panel allows you to set up cooking easily and store a series of personalised recipes, in addition to those already stored in the memory. With the help of the penetration probe and the sound warning at the end of cooking, your dishes will always be perfect.



TALENT is equipped with two USB outputs, located under the dashboard (compartment area), for storing recipes and updating the software.

A large number of recipes can be used and created thanks to its internal memory, exported using a USB flash drive and shared/imported onto other TALENT. This enables you to use the same recipe on several workstations, so that your dishes are always the same in every place.



TALENT works for you and optimises service. The use of the penetration probe and PROGRAMMED slow cooking allow a continuous production cycle, so as to have meals ready to be served at any time. The cooking can be controlled by means of a penetration probe.



CLASSIC

The perfect balance between power and space, the CLASSIC model successfully turns all your recipes into a great dish. Thanks to its 10 kW of power in 40 cm of space, this TALENT model is the best choice for enhancing the quality of your cooking.



SLIM

Have you always wanted to install a multifunction TALENT in your kitchen, but space has always been an obstacle to overcome? Designed for small spaces, the SLIM version encapsulates the full power of the 90 cm version in just 40 cm of space. As of today you are free to cut loose in the kitchen and to use the 7 functions in one TOUCH.



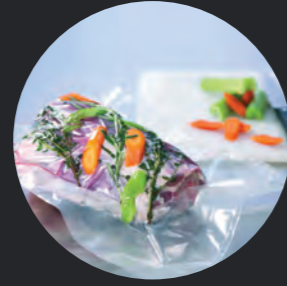
PRODUCTION

The PRODUCTION model was designed for high volumes and for teams who aren't afraid of hard work. Thanks to its 36-litre pan and the 20 kW cast aluminium resistors, the effort involved in producing 16 kg of risotto becomes child's play.

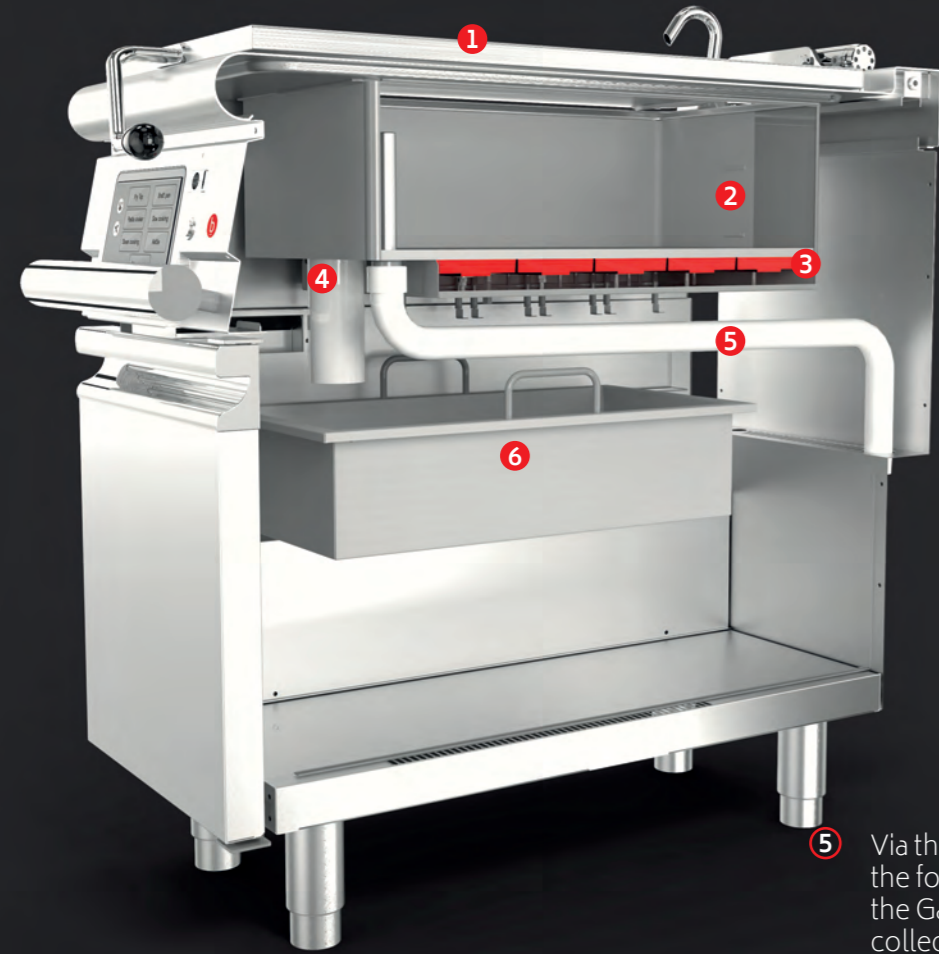
1 The solid and compact top allows you to use the double-walled lid like a real worktable



2 The GN1/1 tank guarantees quality, hygienic safety and limited weight loss of the food, thanks to preparation processes such as vacuum, thermostatic cooking and slow cooking.



3 5 armoured resistors included in an aluminium casting with high heat resistance. They maintain

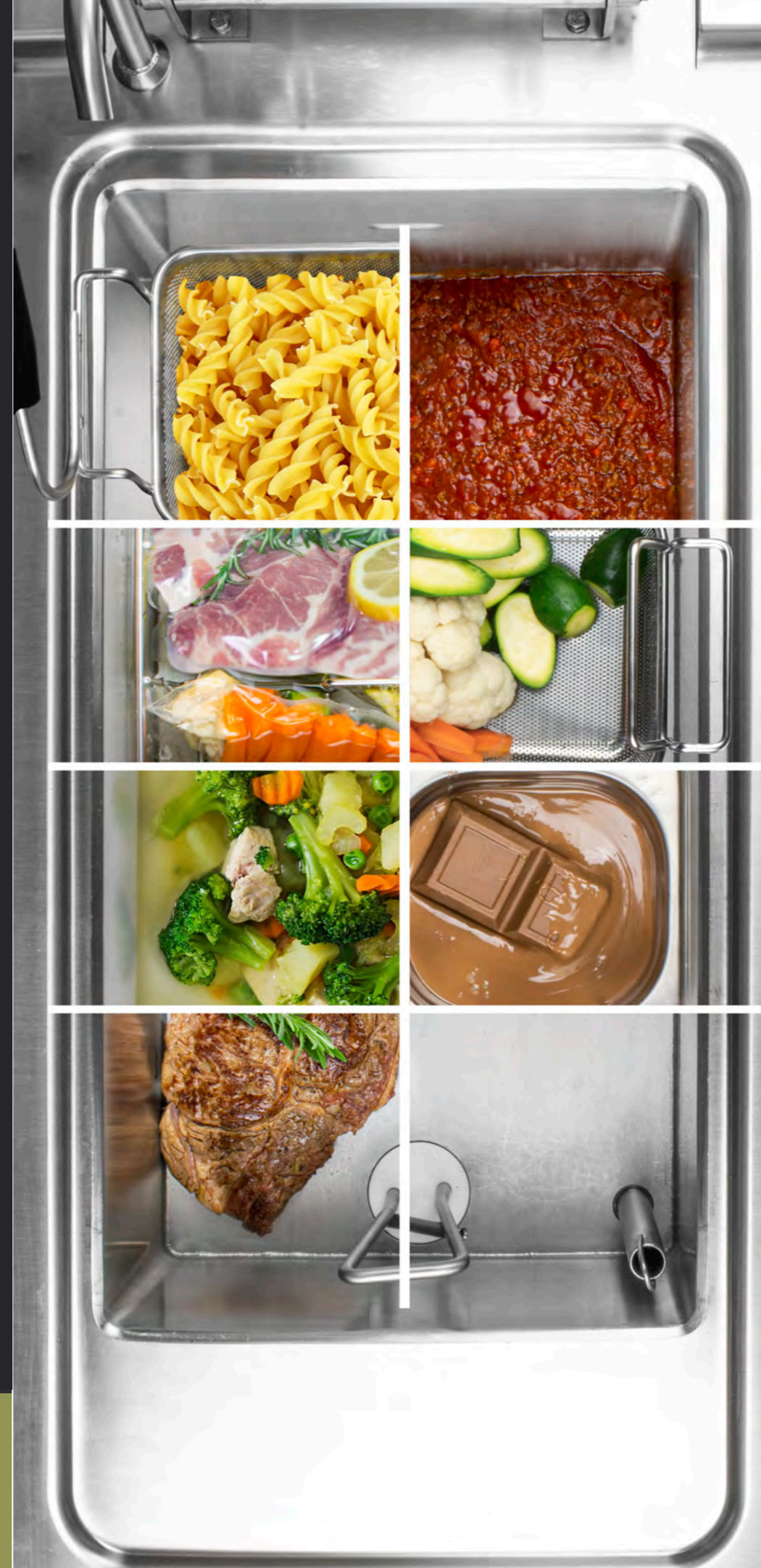


4 Direct discharge of water into the tank makes it easy to clean with a simple microfibre cloth.

5 Via the product disposal unit the food ends up directly in the Gastronorm GN1/1 collection pan.



6 A GN1/1 pan for food disposal ensures a clean workstation at all times and easy transport of the products.



FUNCTIONS



TALENT, YOUR KITCHEN MULTITASKER

ONE PIECE OF EQUIPMENT FOR COOKING IN 7 DIFFERENT WAYS

Fry-top The type of cooking most used in the kitchen becomes even more practical and fast through the smooth non-stick hob in duplex steel and the 5 resistors in cast aluminium. You will be able to cook at high temperatures and with the help of the penetration probe you can achieve maximum precision.



Braising pan It is mainly used for the preparation of red meat and game and is a technique of slow cooking in a small amount of liquid. With the aid of the penetration probe and timer you can produce excellent braised meats and shanks. TALENT also allows you to cook simultaneously thanks to the dividing grid.



Pasta Cookers Forget pots and pans over burners. With the automatic mode, TALENT takes on 16 litres of water and brings them to the boil in 8 minutes. Thanks to the special baskets you can then cook directly in the tank.



Slow cook The type of cooking most suitable for the preparation of soups, boiled meat and red meat. Thanks to this cooking style, even the most fibrous meats will gain in flavour and quality. Programming the cooking will save you time and resources, with always the certainty of excellent dishes to serve.



Steam Using the lid specially designed to create the steamer function, with only 3 litres of water you can create healthy and nutritious dishes while saving time, energy and water. Thanks to its versatility, TALENT helps you while other equipment is in use, so you can better organise your workday.



Boiling A function that allows you to obtain perfect cooking, maintaining flavour and aroma, weight and softness of the product. Through the automatic water fill and the power transmitted by the TALENT, you will be able to use the fully loaded tank in just over 12 minutes.



Bain-marie An age-old yet still relevant technique, useful for maintaining the temperature of sweet and savoury sauces, warm side dishes, broths and other dishes. This method prevents overheating of the preparations and is able to keep the product warm and ready for service.



