



Sapiens[®]
reloaded

LAINOX[®]
DEVICE FOR COOKING

SAGB171R

7x1/1 GN+ 10 x 1/1 GN
GAS WITH BOILER

ASSISTED COOKING
MANUAL ELECTRONIC CONTROLS



Sapiens Reloaded

EVERYTHING YOU NEED

LED HVS (High Visibility System) alphanumeric display. 2.4 inch (LCD - TFT) color display for displaying your favourite programs, pre-set programs, fan, automatic washing, menus and settings.



325
↑
530
1/1 GN



AUTOCLIMA



FAST-DRY



ECOVAPOR



GFT



ECOSPEED



ECO WASH



AUTOMATIC
WASHING



6 SPEED FAN

TECHNICAL DATA

Capacity	GN	7 x 1/1 GN + - 10 x 1/1 GN	Gas versions nominal heating output	kW / kcal	43 / 36.980
Distance between layers	mm	70	Chamber heating output	kW / kcal	
Number of meals		130 / 270	Steam heating output	kW / kcal	
External dimensions	mm	930 x 970 x 1925 h	Fan power	kW	
Packing dimensions	mm	1000 x 1000 x 2000 h	Power supply voltage	V	3N AC 230
Weight - Net / Gross	kg	0 / 0	Frequency	Hz	50/60
Total electric power	kW	1,5	Consumption	A	0

Special voltages and frequencies on request

SAGB171R

COOKING MODES

- AUTOMATIC WITH 95 TESTED AND STORED COOKING PROGRAMMES, INCLUDING PROGRAMMES FOR REHEATING ON THE PLATE OR IN THE PAN.
- PROGRAMMABLE WITH THE ABILITY TO STORE 99 COOKING PROGRAMMES IN AUTOMATIC SEQUENCE (UP TO 9 CYCLES), ASSIGNING A NAME AND DEDICATED ICON.
- RAPID SELECTION OF FAVOURITE PROGRAMS USING SCROLL & PUSH, WITH THE DEDICATED SCROLLER.
- AUTOCLIMA® AUTOMATIC SYSTEM FOR MEASURING AND CONTROLLING THE HUMIDITY IN THE COOKING CHAMBER.
- FAST-DRY® SYSTEM FOR QUICK DEHUMIDIFICATION OF THE COOKING CHAMBER.

OPERATION

- LED HVS HIGH VISIBILITY SYSTEM) ALPHANUMERIC DISPLAY TO DISPLAY THE TEMPERATURES, AUTOCLIMA, TIME AND CORE TEMPERATURE.
- 2.4-INCH (LCD - TFT) COLOUR DISPLAY FOR DISPLAYING YOUR FAVOURITE PROGRAMS, PRE-SET PROGRAMS, FAN, AUTOMATIC WASHING, MENUS, AND SETTINGS.
- SCROLLER KNOB WITH SCROLL AND PUSH FUNCTION FOR CONFIRMING CHOICES.
- LED BARS TO SIGNAL THAT THE TEMPERATURE, TIMER AND PROBE TEMPERATURE ARE ACTIVATED.
- MANUAL PRE-HEATING.

CONTROL MECHANISMS

- AUTO REVERSE (AUTOMATIC REVERSE OF FAN ROTATION) FOR PERFECT COOKING UNIFORMITY.
- AUTOMATICALLY REGULATED STEAM CONDENSATION.
- MANUAL CHAMBER PRESSURE RELIEF CONTROL.
- MANUAL HUMIDIFIER.
- TIMED LIGHTING.
- EASY ACCESS TO PROGRAMMABLE USER PARAMETERS TO CUSTOMISE THE APPLIANCE THROUGH THE USER MENU.
- ABILITY TO CHOOSE UP TO 6 FAN SPEEDS; THE FIRST 3 SPEEDS AUTOMATICALLY TRIGGER A REDUCTION IN HEATING POWER. FOR SPECIAL COOKING METHODS, YOU CAN USE AN INTERMITTENT SPEED.
- PRE-CONFIGURATION FOR QUICK CONNECTION FOR CORE PROBE VIA AN EXTERNAL CONNECTOR TO THE COOKING CHAMBER (CORE PROBE OPTIONAL).
- TEMPERATURE CONTROL AT THE PRODUCT CORE USING PROBE WITH 4 DETECTION POINTS.
- USB CONNECTION TO DOWNLOAD HACCP DATA, UPDATE SOFTWARE AND LOAD/DOWNLOAD COOKING PROGRAMMES.
- SERVICE PROGRAM: TESTING THE OPERATION OF THE ELECTRONIC BOARD - DISPLAY OF THE TEMPERATURE PROBES - COUNTER FOR OPERATING HOURS OF ALL PRIMARY FUNCTIONS FOR PROGRAMMED MAINTENANCE.
- SELF-DIAGNOSIS BEFORE STARTING TO USE THE EQUIPMENT, WITH DESCRIPTIVE AND AUDIBLE SIGNALLING OF ANY ANOMALIES.
- ECOSPEED - BASED ON THE QUANTITY AND TYPE OF PRODUCT, THE OVEN OPTIMISES AND CONTROLS THE ENERGY OUTPUT, MAINTAINING THE BEST COOKING TEMPERATURE AND AVOIDING FLUCTUATIONS.
- ECOVAPOR - WITH THE ECOVAPOR SYSTEM, THERE IS A NET REDUCTION IN WATER AND ENERGY CONSUMPTION DUE TO THE AUTOMATIC CONTROLS OF THE STEAM SATURATION IN THE COOKING CHAMBER.
- GREEN FINE TUNING - A NEW BURNER MODULATION SYSTEM AND HIGH EFFICIENCY EXCHANGER TO PREVENT POWER WASTAGE AND REDUCE HARMFUL EMISSIONS.

CONSTRUCTION

- PERFECTLY SMOOTH, WATERTIGHT CHAMBER
- DOOR WITH DOUBLE TEMPERED GLASS WITH AIR CHAMBER AND INTERIOR HEAT-REFLECTING GLASS FOR LESS HEAT RADIATION TOWARDS THE OPERATOR AND GREATER EFFICIENCY
- INTERNAL GLASS THAT FOLDS TO OPEN FOR EASY CLEANING
- HANDLE WITH LEFT OR RIGHT HAND OPENING
- ADJUSTABLE HINGE FOR OPTIMAL SEAL
- DEFLECTOR THAT CAN BE OPENED FOR EASY FAN COMPARTMENT CLEANING
- IPX5 PROTECTION AGAINST SPRAYS OF WATER

GAS HEATING SYSTEM

- BLOWN AIR TYPE OF MODULATING BURNERS FOR THE CAVITY
- AUTOMATIC FLAME IGNITION
- ELECTRONIC CONTROL OF THE FLAME WITH AUTOMATIC IGNITION RESET
- HIGH EFFICIENCY HEAT EXCHANGER WITH STEEL AISI 310 S EXPANSION CABINET

STEAM GENERATOR

- STEAM GENERATOR HEATING ELEMENTS OF ARMOURED INCOLOY 800 TYPE
- AISI 316 FULLY INSULATED STEAM GENERATOR
- BLOWN AIR TYPE OF MODULATING BURNERS FOR THE STEAM GENERATOR
- AUTOMATIC BOILER PRE-HEATING
- DAILY AUTOMATIC BOILER DRAINING (TEMPERATURE OF DRAINED WATER BELOW 60°C) AND RINSING
- ALARM IN CASE OF BOILER DE-SCALING REQUIRED
- BOILER SEMI-AUTOMATIC DE-SCALING PROGRAM
- CAL-OUT SYSTEM TO PREVENT SCALE BUILD-UP WITHIN THE BOILER, AS STANDARD

SAFETY FEATURES

- COOKING COMPARTMENT SAFETY THERMOSTAT
- COOKING COMPARTMENT SAFETY DEVICE FOR PRESSURE BUILT-UP AND DEPRESSION
- FAN MOTOR THERMIC PROTECTION
- MAGNETIC DOOR SWITCH
- LACK OF WATER DISPLAYED ALARM
- SELF-DIAGNOSIS AND FAULT DISPLAY
- COMPONENT COOLING SYSTEM WITH OVERHEAT DISPLAY CONTROL
- FLAME DETECTION SENSOR INTERRUPTING GAS FLOW IN CASE OF SWITCH OF FLAME FAILURE
- SAFETY PRESSURE SWITCH FOR LACK OF GAS ALARM
- TWO-STAGE GAS VALVE
- BOILER SAFETY THERMOSTAT

SAGB171R

- BOILER WATER LEVEL PROBES
- BOILER PROBE TO CHECK BOILER COMPLETELY EMPTY

CLEANING AND MAINTENANCE

- LM AUTOMATIC CLEANING SYSTEM, WITH SEPARATE CONTAINER AND AUTOMATIC DISPENSING (COMBICLEAN LIQUID CLEANSER. SUPPLIED WITH 1 LIQUID CLEANSER TANK DL010 - 990 GR.).
- CALOUT DESCALING SYSTEM, THAT PREVENTS THE FORMATION AND ACCUMULATION OF LIMESCALE IN THE BOILER, WITH SEPARATE CONTAINER AND AUTOMATIC DISPENSING (CALFREE LIQUID DESCALER. SUPPLIED WITH 1 LIQUID DESCALER TANK CF010 - 990 GR.).
- MANUAL CLEANING SYSTEM WITH RETRACTABLE HAND-HELD SHOWER.

COOKING MODES

- MANUAL COOKING WITH THREE COOKING MODES: FROM 30°C TO 300°C, STEAM FROM 30°C TO 130°C, COMBINATION CONVECTION + STEAM FROM 30°C TO 300°C, WITH INSTANT COOKING START.

STANDARD EQUIPMENT

- CALOUT DESCALING SYSTEM FOR MODELS WITH BOILER - SUPPLIED WITH ANTI-SCALE PRODUCT
- MULTIPOINT CORE PROBE Ø 3 MM.
- BUILT-IN AND RETRACTABLE HAND SHOWER WITH TAP
- USB CONNECTION
- 6 SPEED FAN

OPTIONAL - TO BE REQUESTED WHEN ORDERING OVEN

- RL160: PAIR OF SHELF RACKS FOR UPPER OVEN 6 1/1GN, DISTANCE BETWEEN LAYERS 70MM, TO ADAPT HEIGHT OF LAST TRAY TO 1600MM WHEN USED WITH ROLLERS
OPTION RL171
- RL171: ROLLER OPTION - MAX HEIGHT 1790 MM
- RL004: CASTERS OPTION - MAX HEIGHT 1935 MM
- NPS171: OPPOSITE HINGED DOOR
- NPK171: CONFIGURATION FOR CONNECTION TO EXTRACTION HOOD
- APDS171: DOUBLE RELEASE DOOR OPENING - NOT AVAILABLE WITH RIGHT HINGED DOOR
- NSS071: EXTRA CHARGE FOR REMOVABLE RACK NSE071 + COMPULSORY FRAME NTL071
- NSS101: EXTRA CHARGE FOR REMOVABLE RACK NSE101 + COMPULSORY FRAME NTL071
- NSS564: EXTRA CHARGE FOR PASTRY VERSION REMOVABLE RACK NSE564 + COMPULSORY FRAME NTL071
- NSS864: EXTRA CHARGE FOR PASTRY VERSION REMOVABLE RACK NSE864 + COMPULSORY FRAME NTL071
- NSP664: EXTRA CHARGE FOR PASTRY VERSION SHELF RACKS NGP664
- NSP864: EXTRA CHARGE FOR PASTRY VERSION SHELF RACKS NGP864
- DSP171: DISPLAY-CONTROL PANEL PROTECTION

EXTRA ACCESSORIES THAT CAN BE INSTALLED FOLLOWING PURCHASE

- KSC180: MULTIPOINT CORE PROBE FOR LARGE ITEMS Ø 3 MM, PIN LENGTH 180 MM.
- KSA001: NEEDLE CORE PROBE Ø 1 MM.
- NFX02: FAT FILTER
- NKC171: EXTRACTION HOOD WITH AIR-COOLED CONDENSER - AVAILABLE ONLY FOR PREARRANGED OVENS
- CCE: COLLECTOR FOR EXTERNAL CONNECTION - Ø 150 MM
- NSE071: REMOVABLE RACK - TO BE USED WITH COMPULSORY FRAME
- NSE564: REMOVABLE RACK - TO BE USED WITH COMPULSORY FRAME - PASTRY VERSION
- NSE101: REMOVABLE RACK - TO BE USED WITH COMPULSORY FRAME
- NSE864: REMOVABLE RACK - TO BE USED WITH COMPULSORY FRAME - PASTRY VERSION - 8 X 600 X 400
- NGP664: PAIR OF SHELF RACKS 600 X 400 - PASTRY VERSION
- NGP864: PAIR OF SHELF RACKS 600 X 400 - PASTRY VERSION
- CPD20: DETERGENT CONTAINER IN AISI 304 - TOP LOADING - DETERGENT QUANTITY DISPLAY - CAPACITY 2 TANKS OF 10 L.

The data reported in this document is to be considered non-binding. The company reserves the right to make changes at any time, without prior notice. According to CE rules, gas ovens must be installed where proper evacuation of burnt gas can be provided (type B13, B23, A3)

