



Sapiens[®]
reloaded

LAINOX[®]

SAGV071R

COMBI STEAMER FOR GASTRONOMY
7 X 1/1 GN
GAS WITH DIRECT STEAM

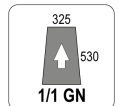
ASSISTED COOKING
MANUAL ELECTRONIC CONTROLS



Sapiens Reloaded

EVERYTHING YOU NEED

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



AUTOCLIMA



FAST-DRY



6 SPEED FAN



ECOSPEED



GFT



ECOVAPOR



AUTOMATIC WASHING



ECO WASH

TECHNICAL DATA

Capacity	GN	7 x 1/1 GN	Gas versions nominal heating output	kW / kcal	12 / 10320
Distance between layers	mm	70	Chamber heating output	kW / kcal	12 / 10320
Number of meals		50 / 120	Steam heating output	kW / kcal	- / -
External dimensions	mm	875 x 963 x 820 h	Fan power	kW	0,5
Packing dimensions	mm	945 x 990 x 1000 h	Power supply voltage	V	1N-AC 230
Weight - Net / Gross	kg	125 / 142	Frequency	Hz	50/60
Total electric power	kW	0,5	Consumption	Amp	0

Special voltages and frequencies on request.

SAGV071R

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.
- MANUAL COOKING WITH THREE COOKING MODES: CONVECTION 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.
- 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

- STAINLESS STEEL 18/10 AISI 304 OF 1 MM COOKING COMPARTMENT WITH LONG RADIUS ROUNDED CORNERS FOR A PERFECT CLEANING.
- 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 RATED PROTECTION AGAINST WATER SPRAY, PROVIDES A HIGHLY WATER RESISTANT FRONT PANEL AND CONTROLS.
- PUSH-IN TYPE OVEN FRONT PANEL SEAL MADE WITH HEAT AND AGE RESISTANT SILICON RUBBER.
- BUILT-IN DOOR DRIP TRAY COLLECTING THE CONDENSATE INTO THE OVEN DRIP TRAY; THEN INTO THE OVEN DRAIN.
- FRONT REMOVABLE CONTROL PANEL FOR EASY SERVICE AND CHECK OF MAIN COMPONENTS.
- OVEN DRAIN WITH BUILT-IN AIR GAP.
- TWO WATER INLETS (SOFT AND COLD 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.

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.

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STANDARD EQUIPMENT

- AUTOMATIC CLEANING SYSTEM LCS (LIQUID CLEAN SYSTEM) WITH BUILT-IN TANK AND AUTOMATIC DISPENSING (COMBICLEAN LIQUID CLEANSER IN 100% RECYCLABLE CARTRIDGES. SUPPLIED WITH 1 LIQUID CLEANSER CARTRIDGE CDL05 - 990 GR.).
- MANUAL CLEANING SYSTEM WITH RETRACTABLE HAND-HELD SHOWER.
- BUILT-IN AND RETRACTABLE HAND SHOWER WITH TAP
- KSC004R: MULTIPOINT CORE PROBE Ø 3 MM.
- USB CONNECTION
- 6 SPEED FAN

OPTIONAL - TO BE REQUESTED WHEN ORDERING OVEN

- **LCS:** AUTOMATIC CLEANING SYSTEM LCS - SUPPLIED WITH 1 LIQUID CLEANSER CARTRIDGE CDL05 - 990 GR.
- **KSC004O:** MULTIPOINT CORE PROBE Ø 3 MM.
- **NPS:** OPPOSITE HINGED DOOR
- **APDS:** DOUBLE RELEASE DOOR OPENING - NOT AVAILABLE WITH RIGHT HINGED DOOR
- **NPK:** CONFIGURATION FOR CONNECTION TO EXTRACTION HOOD
- **NSS071:** EXTRA CHARGE FOR REMOVABLE RACK NSE071 + COMPULSORY FRAME NTL071
- **NSS564:** EXTRA CHARGE FOR PASTRY VERSION REMOVABLE RACK NSE564 + COMPULSORY FRAME NTL071
- **NSP664:** EXTRA CHARGE FOR PASTRY VERSION SHELF RACKS NGP664
- **DSP:** DISPLAY-CONTROL PANEL PROTECTION

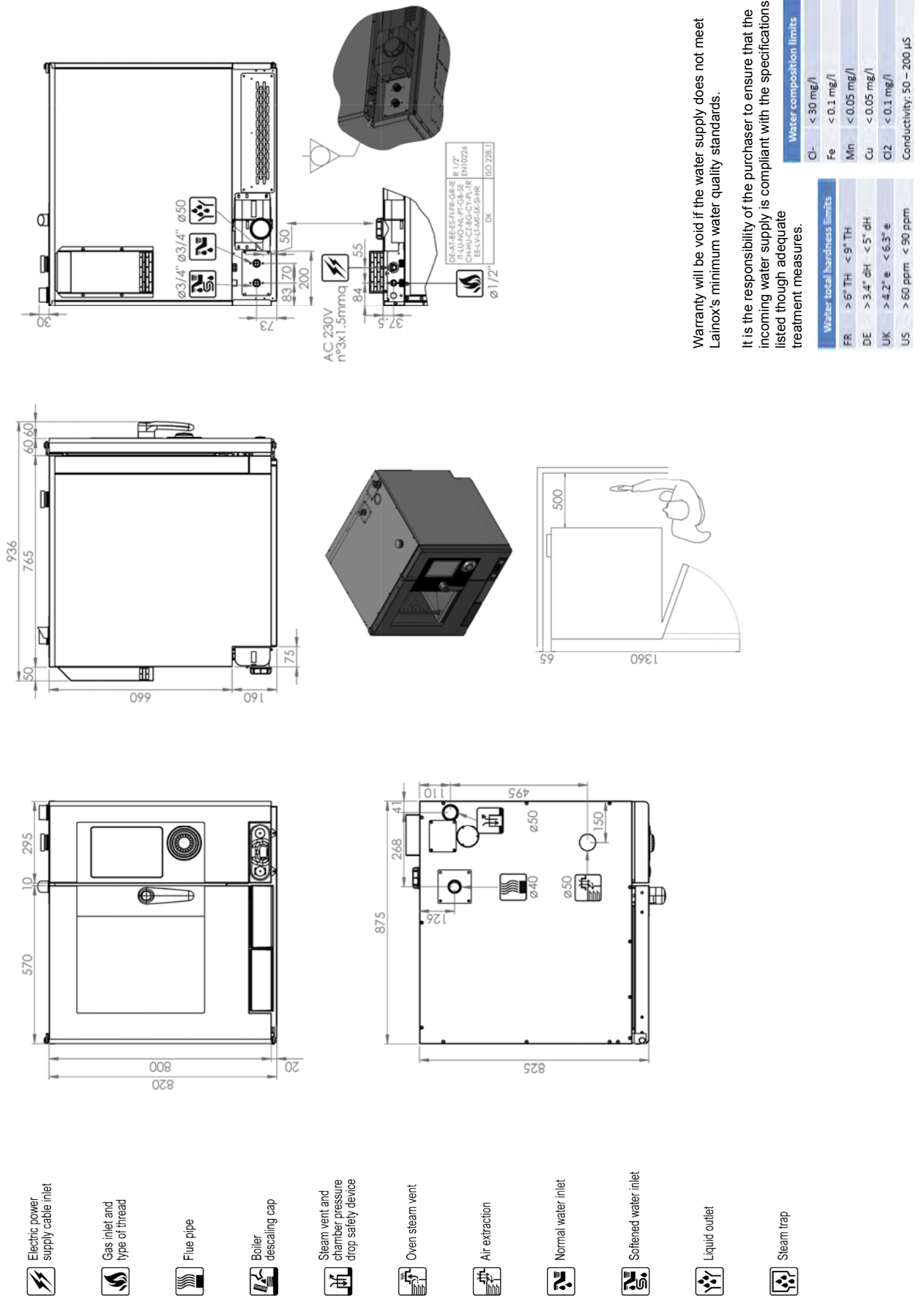
EXTRA ACCESSORIES THAT CAN BE INSTALLED FOLLOWING PURCHASE

- **KSC180:** MULTIPOINT CORE PROBE FOR LARGE ITEMS Ø 3 MM, PIN LENGTH 180 MM.
- **KSA001:** NEEDLE CORE PROBE Ø 1 MM.
- **NFX01:** FAT FILTER
- **KP004:** SET OF FEET - 150 MM H
- **NSR071:** STAINLESS STEEL FLOOR STAND - FULL AISI 304
- **NSR071S:** STAINLESS STEEL FLOOR STAND FOR INSERTION OF THE BLAST CHILLER MOD. 050-051, OR FOR OVEN INSTALLATION WITH HOOD - FULL AISI 304
- **NPT071:** SIDE RUNNERS - FIXED TO FLOOR STAND - FULL AISI 304
- **NAN071:** NEUTRAL CABINET WITH DOORS AND SIDE RUNNERS - FIXED TO FLOOR STAND - FULL AISI 304
- **NAL071:** NEUTRAL CABINET WITH DOORS - FIXED TO FLOOR STAND - FULL AISI 304
- **RP04:** CASTER KIT FOR FLOOR STANDS, 2 WITH BRAKE
- **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
- **NGP664:** PAIR OF SHELF RACKS 600 X 400 - PASTRY VERSION
- **NPA071:** STAINLESS STEEL HEAT SHIELD FOR THE UNIT SIDE PANEL

CERTIFICATIONS



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)



Warranty will be void if the water supply does not meet Lainox's minimum water quality standards.

It is the responsibility of the purchaser to ensure that the incoming water supply is compliant with the specifications listed though adequate treatment measures.

Water total hardness limits	
FR	> 6° TH < 9° TH
DE	> 3.4° dH < 5° dH
UK	> 4.2° e < 6.3° e
US	> 60 ppm < 90 ppm

Water composition limits	
Cl-	< 30 mg/l
Fe	< 0.1 mg/l
Mn	< 0.05 mg/l
Cu	< 0.05 mg/l
Cl2	< 0.1 mg/l
Conductivity	50 – 200 µS

