



Sapiens<sup>®</sup>  
reloaded

LAINOX<sup>®</sup>

SAGV171R

COMBI STEAMER FOR GASTRONOMY  
7 X 1/1 GN + 10 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 + 10 x 1/1 GN	Gas versions nominal heating output	kW / kcal	30 / 25800
Distance between layers	mm	70	Chamber heating output	kW / kcal	30 / 25800
Number of meals		130 / 270	Steam heating output	kW / kcal	- / -
External dimensions	mm	930 x 970 x 1925 h	Fan power	kW	1,5
Packing dimensions	mm	1000 x 1000 x 2000 h	Power supply voltage	V	1N-AC 230
Weight - Net / Gross	kg	0 / 0	Frequency	Hz	50/60
Total electric power	kW	1,5	Consumption	Amp	0

*Special voltages and frequencies on request.*

# SAGV171R

## 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.
- 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

- LM AUTOMATIC CLEANING SYSTEM, WITH SEPARATE CONTAINER AND AUTOMATIC DISPENSING (COMBICLEAN LIQUID CLEANSER. SUPPLIED WITH 1 LIQUID CLEANSER TANK DL010 - 990 GR.).
- PRE-CONFIGURATION FOR QUICK CONNECTION FOR CORE PROBE VIA EXTERNAL CONNECTOR TO COOKING CHAMBER - CORE PROBE OPTIONAL
- BUILT-IN AND RETRACTABLE HAND SHOWER WITH TAP
- 2 x MULTIPOINT CORE PROBE Ø 3 MM.
- USB CONNECTION
- 6 SPEED FAN

## OPTIONAL - TO BE REQUESTED WHEN ORDERING OVEN

- **LM3:** LM AUTOMATIC CLEANING SYSTEM - SUPPLIED WITH 1 LIQUID CLEANSER TANK DL010 - 990 GR.
- **KSC00402:** MULTIPOINT CORE PROBE Ø 3 MM. - 2 PCS.
- **RL160:** PAIR OF SHELF RACKS FOR UPPER OVEN 6 X GN 1/1, DISTANCE BETWEEN LAYERS 70 MM. TO ADAPT HEIGHT OF LAST TRAY TO 160 CM - TO USE ONLY WITH ROLLERS OPTION RL-171
- **RL171:** ROLLER OPTION - MAX HEIGHT 1790 MM
- **RL004:** CASTERS OPTION - MAX HEIGHT 1935 MM
- **NPS171:** OPPOSITE HINGED DOOR
- **APDS171:** DOUBLE RELEASE DOOR OPENING
- **NPK171:** CONFIGURATION FOR CONNECTION TO EXTRACTION HOOD
- **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

- **KSC004R:** MULTIPOINT CORE PROBE Ø 3 MM.
- **KSC180:** MULTIPOINT CORE PROBE FOR LARGE ITEMS Ø 3 MM, PIN LENGTH 180 MM.
- **KSA001:** NEEDLE CORE PROBE Ø 1 MM.
- **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
- **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.
- **NFX02:** FAT FILTER - 2 PCS.

## CERTIFICATIONS



