

SAE101BS

COMBI STEAMER FOR GASTRONOMY  
10 X 1/1 GN  
ELECTRIC WITH BOILER

MANUAL ELECTRONIC CONTROLS  
ASSISTED COOKING



3.5-inch (LCD - TFT) colour display for displaying your favourite programs, pre-set programs, variable fan speed, automatic washing, menus, and settings.

WHEN TECHNOLOGY REINVENTS THE PAST



**QUICK**

Broccoli in just 7 minutes.  
24 chickens in 30 minutes (Ref. mod.101)



**SMALL**

Up to 15% less space by miniaturising the components.



**EFFICIENT**

Energy monitor. VCS Vapor Clean System, new washing system.  
Reduction in detergent consumption up to 30% less.



**POWERFUL**

With up to 20% more power, it also guarantees faster cooking with full loads which are always perfect. The new energy supply systems result in savings of up to 16% less compared to previous models.



**ACCURATE**

Stable and accurate temperature at all times thanks to the automatic consumption management. Autoclima controls the ideal climate, thus guaranteeing excellent cooking quality at all times.



**STURDY**

Long Life Component LLC. New long-lasting components.  
EMA Easy Maintenance Access to reduce service intervention times.



EMC

IPX5

ETC/ETL



**General data**

|  |    |                             |   |                |                         |
|--|----|-----------------------------|---|----------------|-------------------------|
| Capacity                                   | GN | <b>10 x 1/1 GN</b>          | Packing dimensions<br>(W x D x H)           | mm             | <b>990 x 940 x 1260</b> |
| Distance between layers                    | mm | <b>70</b>                   | Weight - Net / Gross                        | kg             | <b>130 / 156,7</b>      |
| Meals - Croissants                         | n° | <b>80 / 150 - 128 / 160</b> | Volume                                      | m <sup>3</sup> | <b>1,27</b>             |
| Max. tray load                             | kg | <b>15</b>                   | Minimum installation clearance - left side  | mm             | <b>50</b>               |
| Max. total load                            | kg | <b>50</b>                   | Minimum installation clearance - rear side  | mm             | <b>50</b>               |
| Net external dimensions<br>(W x D x H)     | mm | <b>852 x 797 x 1055</b>     | Minimum installation clearance - right side | mm             | <b>500</b>              |
| Maximum external dimensions<br>(W x D x H) | mm | <b>852 x 848 x 1100</b>     |   |                |                         |

**Power supply**

|                      |     |                  |   |           |                  |
|----------------------|-----|------------------|---|-----------|------------------|
| Total electric power | kW  | <b>18,7</b>      | Chamber heating output                                | kW / kcal | <b>18 / -</b>    |
| Consumption          | Amp | <b>29</b>        | Frequency   | Hz        | <b>50/60</b>     |
| Power supply voltage | V   | <b>3N-AC 400</b> | Differential switch, single-phase frequency converter |           | <b>RCD cl. B</b> |

**Water Connection**

|                      |           |            |                    |         |           |
|----------------------|-----------|------------|--------------------|---------|-----------|
| Cold water inlet     | ∅ - inch. | <b>3/4</b> | Discharge          | ∅ - mm  | <b>50</b> |
| Softened water inlet | ∅ - inch. | <b>3/4</b> | Minimum water flow | l / min | <b>10</b> |
| Min. pressure        | bar       | <b>2</b>   | Drainage slope     |         | <b>4°</b> |
| Max. pressure        | bar       | <b>5</b>   |                    |         |           |

**Water quality**

|  |           |                     |                                     |        |                 |
|--|-----------|---------------------|-------------------------------------|--------|-----------------|
| Water hardness for steam generation connection | °dh / ppm | <b>6° / 9° fH</b>   | NH <sub>2</sub> Cl (monochloramine) | mg / l | <b>0,2</b>      |
| pH value                                       | Ph        | <b>&gt; 7,5</b>     | Max. cold water temperature         | °C     | <b>30</b>       |
| Cl (chloride) - max                            | mg / l    | <b>30 mg/l max</b>  | Max. softened water temperature     | °C     | <b>50</b>       |
| Cl <sub>2</sub> (free chlorine)                | mg / l    | <b>0,1 mg/l max</b> | Electrical conductivity             | µs     | <b>50 - 200</b> |
| Fe (iron)                                      | mg / l    | <b>0,1 mg/l max</b> |                                     |        |                 |

**Emissions**

|                |        |             |                                   |    |                |
|----------------|--------|-------------|-----------------------------------|----|----------------|
| Latent heat    | W / kW | <b>3366</b> | Max. liquid discharge temperature | °C | <b>85</b>      |
| Sensitive heat | W / kW | <b>2244</b> | Noisiness                         | db | <b>&lt; 50</b> |

Special voltages and frequencies on request.

**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 MODE WITH THREE COOKING MODES AND INSTANT COOKING START: CONVECTION FROM 30°C TO 300°C, STEAM FROM 30°C TO 130°C, COMBINATION CONVECTION + STEAM FROM 30°C TO 300°C.
- RAPID SELECTION OF FAVOURITE PROGRAMS USING SCROLL & PUSH, WITH THE DEDICATED SCROLLER.
- AUTOCLIMA® - SYSTEM THAT AUTOMATICALLY MANAGES THE PERFECT CLIMATE IN THE COOKING CHAMBER.
- FAST-DRY BOOSTED® - AUTOMATIC 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.
- 3.5-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.
- COOL DOWN FUNCTION FOR THE RAPID FAN-COOLING OF THE COOKING CHAMBER.
- AUTOMATIC RESUMPTION OF COOKING IN CASE OF A POWER FAILURE.
- RAPID COOLING WITH POSSIBLE INJECTION OF WATER INTO THE COOKING CHAMBER.
- MANUAL HUMIDIFIER.
- ACOUSTIC AND VISUAL SIGNALLING DURING THE VARIOUS STAGES OF COOKING, WITH A FLASHING LIGHT AT THE END OF THE CYCLE.
- USER INTERFACE WITH A CHOICE OF 29 LANGUAGES.
- POSSIBILITY TO VIEW AND MODIFY THE RECIPE AT ANY TIME.

**CONTROL MECHANISMS**

- AUTO REVERSE (AUTOMATIC REVERSE OF FAN ROTATION) FOR PERFECT COOKING UNIFORMITY.
- EASY ACCESS TO PROGRAMMABLE USER PARAMETERS TO CUSTOMISE THE APPLIANCE THROUGH THE USER MENU.
- AUTOMATICALLY REGULATED STEAM CONDENSATION.
- 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.
- TEMPERATURE CONTROL AT THE PRODUCT CORE USING PROBE WITH 4 DETECTION POINTS.
- MULTIPOINT CORE PROBE FIXED, Ø 3 MM.
- CORE PROBE CONNECTION THROUGH A CONNECTOR OUTSIDE OF THE COOKING CHAMBER (OPTIONAL).
- USB CONNECTION TO DOWNLOAD HACCP DATA, UPDATE SOFTWARE AND LOAD/DOWNLOAD COOKING PROGRAMMES.
- POSSIBILITY OF SETTING COMBI SWITCH-OFF AT THE END OF THE AUTOMATIC WASH PROGRAM.
- PRE-CONFIGURED SN ENERGY OPTIMISATION SYSTEM (OPTIONAL).
- 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.
- LOW CONSUMPTION LED COOKING CHAMBER LIGHTING. OPTIMAL VISIBILITY IN ALL POINTS OF THE COOKING CHAMBER. NEUTRAL LIGHT THAT DOESN'T ALTER THE ORIGINAL COLOURS OF THE PRODUCT.
- 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.
- INTELLIGENT ENERGY SYSTEM - BASED ON THE QUANTITY AND TYPE OF PRODUCT, THE OVEN OPTIMISES AND CONTROLS THE ENERGY OUTPUT, MAINTAINING THE BEST COOKING TEMPERATURE AND AVOIDING FLUCTUATIONS.

**CONSTRUCTION**

- FULL AISI 304 COMBI.
  - COOKING CHAMBER IN 1 MM THICK 18/10 AISI 304 STAINLESS STEEL WITH LONG FULLY ROUNDED EDGES FOR BEST AIR FLOW AND EASIER CLEANING.
  - PERFECTLY SMOOTH, WATERTIGHT CHAMBER.
  - DOOR WITH REAR VENTILATED 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.
  - PUSH-TO-CLOSE DOOR AND HANDLE WITH RIGHT OR LEFT OPENING.
  - ADJUSTABLE HINGE FOR OPTIMAL SEAL.
  - DEFLECTOR THAT CAN BE OPENED FOR EASY FAN COMPARTMENT CLEANING.
  - NEW PUSH-IN ADAPTABLE DOVE-TAIL JOINT SEAL FOR OVEN FRONT PANEL MADE WITH HEAT AND AGE RESISTANT SILICON RUBBER, EASY TO REPLACE.
  - NEW OVEN DRAIN WITH BUILT-IN AIR GAP IN ACCORDANCE WITH STANDARD EN61770.
  - BUILT-IN DOOR DRIP TRAY COLLECTING THE CONDENSATE INTO THE OVEN DRIP TRAY; THEN INTO THE OVEN DRAIN.
  - FRONT REMOVABLE CONTROL PANEL FOR EASY SERVICING.
  - TWO WATER INLETS (SOFT AND COLD WATER).
  - COMPACT BRUSHLESS MAGNETIC DRIVE MOTORS.
  - SOLID STATE RELAY FOR POWER OPTIMISATION AND MODULATION.
  - BOTTOM SIDE PLINTH WITH MAGNETIC COUPLING FOR EASY CLEANING AND MAINTENANCE.
  - FORCED VENTILATION ELECTRONICS COOLING SYSTEM WITH STAINLESS STEEL MICRO-EXPANDED MESH PROTECTIVE FILTER, EASY TO REMOVE AND DISHWASHER SAFE.
  - LONG LIFE COMPONENT LLC - USE OF NEW LONG-LASTING COMPONENTS.
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**ELECTRICAL OPERATION**

- COOKING CHAMBER HEATING SYSTEM WITH ARMoured HEATING ELEMENTS IN INCOLOY 800 STAINLESS STEEL.

**STEAM GENERATION - INDIRECT (WITH STEAM GENERATOR)**

- NEW HIGH-PERFORMANCE FULLY INSULATED STEAM GENERATOR IN AISI 304 STAINLESS STEEL.
- STEAM GENERATOR HEATING ELEMENTS OF ARMoured INCOLOY 800 TYPE.
- AUTOMATIC BOILER PRE-HEATING.
- DAILY AUTOMATIC BOILER DRAINING AND RINSING, TEMPERATURE OF DRAINED WATER BELOW 60°C.
- 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 CHAMBER TEMPERATURE LIMITER.
- COOKING COMPARTMENT SAFETY DEVICE FOR PRESSURE BUILT-UP AND DEPRESSION.
- FAN MOTOR THERMIC PROTECTION.
- DOOR OPEN/CLOSED ELECTRONIC SENSOR.
- ELECTRONIC CONTROL FOR LACK OF WATER ALARM.
- SELF-DIAGNOSIS WITH SMART ERROR VIEWING.
- VENTILATED COMPONENT COOLING SYSTEM WITH ELECTRONICALLY CONTROLLED OVER-TEMPERATURE DISPLAY.
- STEAM GENERATOR TEMPERATURE LIMITER.
- AUTOMATIC ELECTRONIC CONTROL OF WATER LEVEL IN THE STEAM GENERATOR DURING FILLING AND DRAINING.
- BOILER PROBE TO CHECK BOILER COMPLETELY EMPTY.
- FAN MOTOR BRAKE.
- MAXIMUM EXTERNAL DOOR FRONT TEMPERATURE OF 65°C.
- COMPLIES WITH NATIONAL AND INTERNATIONAL STANDARDS FOR SAFE OPERATION IN CASE OF USE WITHOUT DIRECT OPERATOR SUPERVISION - IEC 60335-1 / IEC 60335-2-42.
- MAXIMUM LAST TRAY SHELF HEIGHT 160 CM USING THE MODEL'S SPECIFIC SUPPORT.
- IN CASE OF A POWER FAILURE DURING WASHING, HYGIENE IS ALWAYS GUARANTEED INSOFAR AS THE WASHING CYCLE IS AUTOMATICALLY RESUMED.

**CLEANING AND MAINTENANCE**

- VCS - VAPOR CLEAN SYSTEM. NEW AUTOMATIC WASHING SYSTEM WITH VAPORISATION OF THE DETERGENT IN THE COOKING CHAMBER. ALLOWS A SIGNIFICANT REDUCTION IN DETERGENT CONSUMPTION UP TO 30% (PATENT PENDING). INTERNAL HOUSING FOR DETERGENT CARTRIDGE WITH AUTOMATIC DISPENSING (COMBICLEAN CDL05, LIQUID DETERGENT, IN 100% RECYCLABLE CARTRIDGES). SUPPLIED WITH 1 CARTRIDGE OF LIQUID DETERGENT CDL05 - 990 GR.
- CALOUT DESCALING SYSTEM THAT PREVENTS THE FORMATION AND ACCUMULATION OF LIMESCALE IN THE STEAM GENERATOR. INTERNAL HOUSING FOR DESCALER CARTRIDGE WITH AUTOMATIC DISPENSING (CALFREE CCF05 LIQUID DESCALER, IN 100% RECYCLABLE CARTRIDGES). SUPPLIED WITH 1 CARTRIDGE OF LIQUID DESCALER CCF05 - 990 GR.
- WMS - WASH MANAGEMENT SYSTEM. SYSTEM ALLOWING WASHING PROGRAMMES TO BE PLANNED BASED ON COMBI USE.
- EMA - EASY MAINTENANCE ACCESS. EASY ACCESS FOR MAINTENANCE OF THE APPLIANCE FROM THE BOTTOM FRONT PART AND RIGHT-HAND SIDE.
- 7 AUTOMATIC WASHING PROGRAMMES WITHOUT THE NEED FOR OPERATOR INPUT AFTER START-UP: MANUAL - RINSE - FAST - SOFT - MEDIUM ECO - HARD ECO - GRILL.
- "FAST" ULTRA-FAST WASHING IN 10'. MINIMUM INTERRUPTIONS TO THE WORK CYCLE AND CONSISTENTLY OPTIMAL CLEANING.
- MANUAL CLEANING SYSTEM WITH RETRACTABLE HAND-HELD SHOWER.
- EASY EXTERNAL CLEANING THANKS TO PERFECTLY SMOOTH SURFACES IN STAINLESS STEEL AND GLASS AND IPX5 PROTECTION AGAINST WATER SPLASHES.

**INSTALLATION & ENVIRONMENT**

- 100% RECYCLABLE PACKAGING.
- LCP - LIFE CYCLE PERSPECTIVE: CO2 CONSUMPTION - 380KGCO2 EQ/YEAR. THE CALCULATION WAS PERFORMED TAKING MOD. \_E101B (MODEL WITH STEAM GENERATOR), TAKING INTO ACCOUNT A HYPOTHETICAL RESTAURANT USE AND CONSIDERING 8 HOURS A DAY FOR 3.5 DAYS A WEEK, FORTY-EIGHT DAY PER YEAR.
- PRODUCT RECYCLING RATE 90%.
- QUALITY ISO 9001 / SAFETY ISO 45001 / ENVIRONMENTAL ISO 14001 CERTIFICATION.
- IT IS RECOMMENDED TO HAVE THE EQUIPMENT INSTALLED BY LAINOX ACCREDITED SERVICE CENTERS.
- OPERATION WITHOUT ADDING THE WATER SOFTENER AND DESCALER.
- IT IS RECOMMENDED TO HAVE PERIODIC MAINTENANCE CARRIED OUT BY A LAINOX SERVICE CENTER IN ACCORDANCE WITH THE MANUFACTURER'S RECOMMENDATIONS AND AS STATED IN THE MAINTENANCE MANUAL AND WARRANTY.
- COMPLIES WITH ENERGY STAR PARAMETERS. PUBLICATION ON WWW.ENERGYSTAR.GOV

**STANDARD EQUIPMENT**

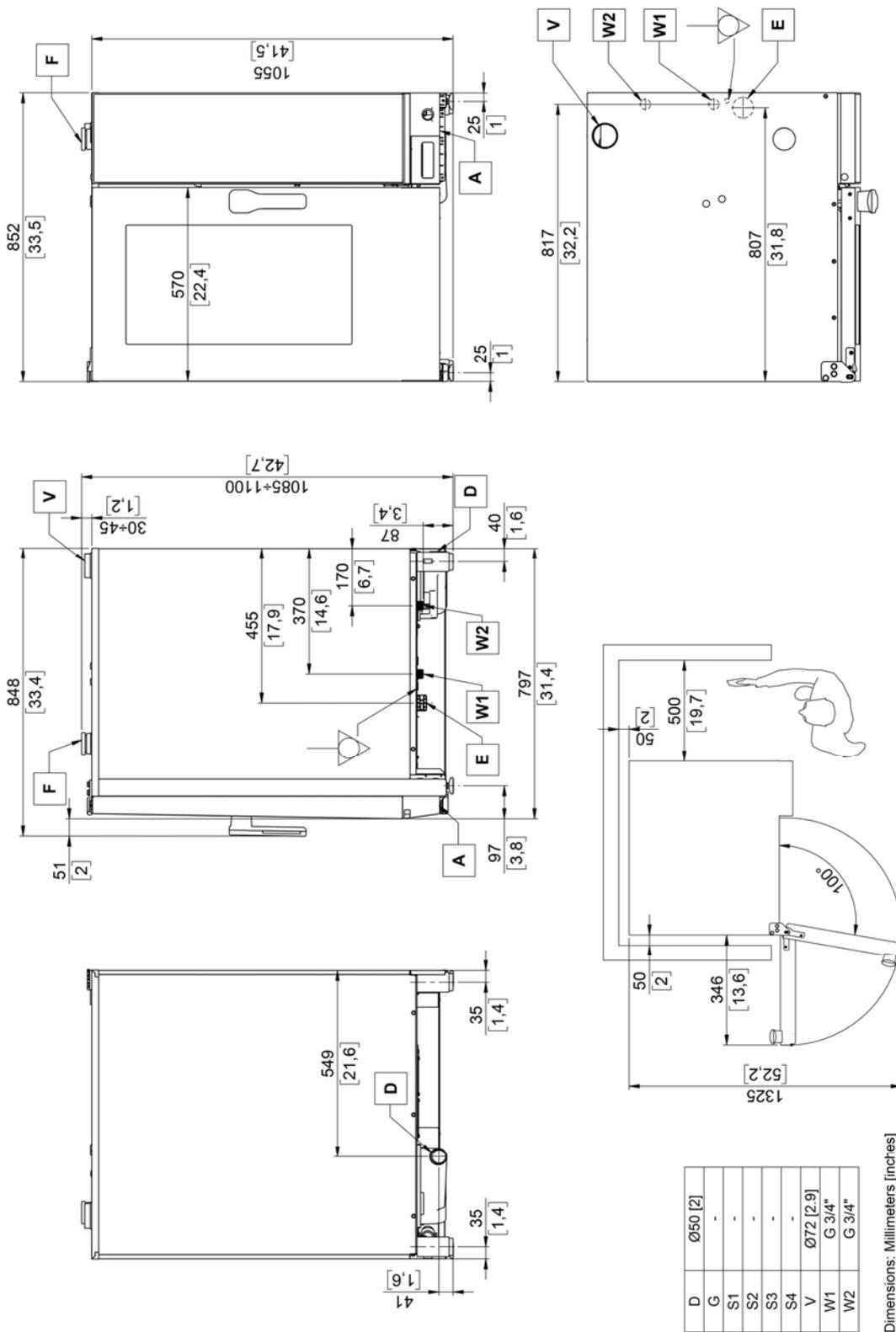
- AUTOMATIC CLEANING SYSTEM VCS - SUPPLIED WITH 1 LIQUID CLEANSER CARTRIDGE CDL05, 990 GR.
  - CALOUT DESCALING SYSTEM SUPPLIED WITH ANTI-SCALE PRODUCT
  - MULTIPOINT CORE PROBE Ø 3 MM. FIXED PROBE
  - BUILT-IN AND RETRACTABLE HAND SHOWER WITH TAP
  - USB CONNECTION
  - SIDE RUNNERS
  - ELECTRICAL CABLE - LENGTH 3 MT
  - 6 SPEED FAN
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**OPTIONAL - TO BE REQUESTED WHEN ORDERING OVEN**

- **KSCBO**: PRE-CONFIGURATION FOR QUICK CONNECTION FOR CORE PROBE VIA EXTERNAL CONNECTOR. MULTIPOINT CORE PROBE Ø 3 MM INCLUDED
- **NPS**: RIGHT HINGED DOOR
- **APDS**: DOUBLE RELEASE DOOR OPENING
- **SN**: EXTRA CHARGE FOR ENERGY SAVING SYSTEM CONNECTION. ELECTRIC MODELS ONLY
- **NPK**: CONFIGURATION FOR CONNECTION TO EXTRACTION HOOD
- **SSB101**: EXTRA CHARGE FOR REMOVABLE RACK SBE101 + COMPULSORY FRAME BTL011
- **SSB864**: EXTRA CHARGE FOR PASTRY VERSION REMOVABLE RACK SBE864 + COMPULSORY FRAME BTL011
- **SPP864**: EXTRA CHARGE FOR SHELF RACKS - EN (600 X 400) VERSION - BGP864
- **DSP**: DISPLAY-CONTROL PANEL PROTECTION
- **MK101B**: MARINE VERSION KIT
- **BGRT101**: CHICKEN GRILL KIT PROFESSIONAL

**EXTRA ACCESSORIES THAT CAN BE INSTALLED FOLLOWING PURCHASE**

- **KSCBA**: PRE-CONFIGURATION FOR QUICK CONNECTION FOR CORE PROBE VIA EXTERNAL CONNECTOR - PROBE NOT INCLUDED. INSTALLATION BY AUTHORISED TECHNICIAN
  - **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.
  - **BAP101**: STAINLESS STEEL HEAT SHIELD FOR THE UNIT SIDE PANEL
  - **NFX01**: FAT FILTER
  - **KTS011**: DOORS AND REAR SIDE WALLS-KIT TO TRANSFORM STAND MODEL BSP011 INTO MODEL BSC011
  - **BSR011**: FLOOR STAND IN FULL AISI 304 STAINLESS STEEL - WITH SHELF
  - **BSC011**: CABINET IN FULL AISI 304 STAINLESS STEEL - WITH DOORS AND SIDE RUNNERS - 1/1 GN
  - **BSP011**: FLOOR STAND IN FULL AISI 304 STAINLESS STEEL - WITH TRAY RUNNERS - 1/1 GN
  - **MCR031E**: STATIC HOLDING CABINET AND SLOW COOKING - WITH CORE PROBE
  - **BKC011**: EXTRACTION HOOD WITH AIR-COOLED CONDENSER. AVAILABLE ONLY FOR PREARRANGED OVENS
  - **BKC011F**: FLAT EXTRACTION HOOD WITH AIR COOLED CONDENSER. ELECTRIC MODELS ONLY. AVAILABLE ONLY FOR PREARRANGED OVENS
  - **CCE**: COLLECTOR FOR EXTERNAL CONNECTION - Ø 150 MM
  - **SBE101**: REMOVABLE RACK - TO BE USED WITH COMPULSORY FRAME - GN VERSION
  - **SBE864**: REMOVABLE RACK - TO BE USED WITH COMPULSORY FRAME - EN (600 X 400) VERSION
  - **BGP864**: PAIR OF SHELF RACKS - EN (600 X 400) VERSION
  - **BRP04**: CASTER KIT FOR FLOOR STANDS AND CABINETS, 2 WITH BRAKE - NOT COMPATIBLE WITH THE USE OF REMOVABLE RACKS - HEIGHT INCREASE + 83 MM. FOR BSR - BSC - BSK - BSP MODELS
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| A  | G                             | S4*                           | Equipotential connection                                   |
|--|-------------------------------|-------------------------------|--|
| Technical compartment cooling air intake | Gas inlet                     | Steam generator fumes exhaust |  |
| D  | S1                            | V                             | Steam vent and cooking chamber pressure drop safety device |
| Liquid discharge                         | Cooking chamber fumes exhaust | W1                            | Water inlet  |
| E  | S2                            | W2                            | Softened water inlet                                       |
| Electric power supply cable inlet        | Cooking chamber fumes exhaust |                               |  |
| F  | S3*                           |                               |  |
| Cooking chamber air intake               | Steam generator fumes exhaust |                               |  |

\* For model with steam generator

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

