Compact Sapiens

LAINOX

COES101B

COMBI FOR SMALL TO MEDIUM CATERING - 10 X 1/1 GN. ELECTRIC WITH DIRECT STEAM. ASSISTED COOKING. MANUAL ELECTRONIC CONTROLS

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.

Features

AUTOCLIMA
Automatic system for measuring and controlling the humidity in the cooking chamber.

ECOSPEED
The Ecospeed Dynamic system optimises and regulates the power supply according to the quantity and type of product.

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

LAINOX MULTI-RACK SYSTEM
Maximum cooking flexibility thanks to variable rack spacing (26 - 52 - 78 mm).

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.

FAST
With Fast Dry Boosted, now also available across the entire Compact range, the dehumidification of the cooking chamber is faster. Cooking times are significantly reduced, while always ensuring perfect crispness and gratination with every product.

Detergent in Bag-in-Box (Patent Pending). -70% of plastic material used for the container. +20% of detergent quantity compared to rigid cartridges. 100% of recyclability of the cardboard packaging.

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

CE EMC CB IPX4 UKCA

Capacity

Capacity		10 x GN1/1		
Distance between layers	*mm*	26	*inch*	1.0
Meals - Croissants	*n.*	90 - 70 - 300		
Max. total load	*kg*	50	*lbs*	110.3
Max. tray load	*kg*	15	*lbs*	33.1
No. of layers - h 20		20		
Distance between layers - h 20	*mm*	26	*inch*	1.0
No. of layers - h 40		10		
Distance between layers - h 40	*mm*	52	*inch*	2.0
No. of layers - h 65		6		
Distance between layers - h 65	*mm*	78	*inch*	3.1
Minimum layers distance	*mm*	24	*inch*	0.9

Dimensions

Width	*mm*	510	*inch*	20.1
Depth	*mm*	800	*inch*	31.5
Height	*mm*	1046	*inch*	41.2
Maximum outer width	*mm*	510	*inch*	20.1
Max exterior depth	*mm*	890	*inch*	35.0
Maximum exterior height	*mm*	1075	*inch*	42.3
Packaging width	*mm*	650	*inch*	25.6
Packing depth	*mm*	970	*inch*	38.2
Packaging height	*mm*	1230	*inch*	48.4
Net weight	*kg*	101	*lbs*	222.7
Gross weight	*kg*	115	*lbs*	253.6
Volume	*m3*	0,43	*ft3*	NaN
Packing volume	*m3*	0,78	*ft3*	NaN
Minimum installation distance - left side	*mm*	50	*inch*	2.0
Minimum installation distance - rear side	*mm*	50	*inch*	2.0
Minimum installation distance - right side	*mm*	500	*inch*	19.7
Cooking compartment width	*mm*	380	*inch*	15.0
Cooking compartment depth	*mm*	535	*inch*	21.1
Cooking chamber height	*mm*	600	*inch*	23.6

Power supply

Power supply voltage		3N-AC 400 V
Electrical absorption	*A*	18
Frequency	*Hz*	50/60
Total electric power	*kW*	11.5
Differential switch		RCD cl. B

Water Connection

Cold water inlet	*ø*	/		
Softened water inlet	*ø*	3/4"		
Min. pressure	*bar*	2		
Max. pressure	*bar*	10		
Minimum water flow	*Lt*	10		
Drainage slope		4°		
Discharge - ø	*mm*	50	*inch*	2.0

Water quality

Max. cold water temperature	*°C*	30	*°F*	86.00
Max. softened water temperature	*°C*	50	*°F*	122.00
Electrical conductivity	*µS*	50 - 200		

Emissions

Max. liquid discharge temperature	*°C*	85	*°F*	185.00

Special voltages and frequencies on request

TS-CB-N50	3N-AC 400 V / 3-AC 230 V - 50 Hz
TS-CB-N60	3N-AC 400 V / 3-AC 230 V - 60 Hz
TS-CB1-C50	3-AC 400 V - 50 Hz
TS-CB1-C60	3-AC 400 V - 60 Hz
TS-CB2-D50	3-AC 440 V - 50 Hz
TS-CB2-D60	3-AC 440 V - 60 Hz

HOW TO USE

- Fast-Dry Boosted® - Automatic system for quick dehumidification of the cooking chamber.
- Rapid selection of favourite programs using scroll & push, with the dedicated scroller.
- Programmable with the ability to store 99 cooking programmes in automatic sequence (up to 9 cycles), assigning a name and dedicated icon.
- Automatic with 95 tested and stored cooking programmes, including programmes for reheating on the plate or in the pan.
- Autoclima® - System that automatically manages the perfect climate in the cooking chamber.
- 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.

CONTROL MECHANISMS

- SLCV - Smart Chemicals Control - Precisely controls detergent consumption, alerting you when it is about to run out and suggesting the suitable wash for the amount of residual detergent.
- 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.
- Single-point needle core probe ø 1 mm, for vacuum cooking and small pieces (optional).
- 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.
- 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.
- Pre-configured SN energy optimisation system (optional).
- Temperature control at the product core using probe with 4 detection points.
- Auto reverse (automatic reverse of fan rotation) for perfect cooking uniformity.
- USB connection to download HACCP data, update software and upload/download cooking recipes.
- Rapid core probe connection using an external connector to the cooking chamber.
- Ability to choose up to 6 fan speeds; the first 4 speeds automatically trigger a reduction in heating power. For special cooking methods, you can use an intermittent speed.

STRUCTURAL CHARACTERISTICS

- Long Life Component LLC - Use of new long-lasting components (Lainox internal approval procedure).
- Push-to-close door and handle with right or left opening.
- Bottom side plinth with magnetic coupling for easy cleaning and maintenance.
- Solid state relay for power optimisation and modulation.
- Compact brushless magnetic drive motors.
- Front removable control panel for easy servicing.
- Built-in door drip tray collecting the condensate into the oven drip tray; then into the oven drain.
- New push-in adaptable dove-tail joint seal for oven front panel made with heat and age resistant silicon rubber, easy to replace.
- Cooking chamber in 1 mm thick 18/10 AISI 304 stainless steel with long fully rounded edges for best air flow and easier cleaning.
- Deflector that can be opened for easy fan compartment cleaning.
- Adjustable hinge for optimal seal.
- Internal glass that folds to open for easy cleaning.
- 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.
- Perfectly smooth, watertight chamber.
- Forced ventilation electronics cooling system with open-cell polymer mesh protection filter, easy to remove and dishwasher safe.

OPERATION

- 3.5-inch (LCD - TFT) colour display for displaying your favourite programs, pre-set programs, fan, automatic washing, menus and settings.
- User interface with a choice of 29 languages.
- Manual humidifier.
- Rapid cooling with possible injection of water into the cooking chamber.
- Automatic resumption of cooking in case of a power failure.
- Cool Down function for the rapid fan-cooling of the cooking chamber.
- Manual pre-heating.
- LED bars to signal that the temperature, timer and probe temperature are activated.
- SCROLLER knob with Scroll and Push function for confirming choices.
- LED HVS (High Visibility System) alphanumeric display to display the temperatures, Autoclima, time and core temperature.

ELECTRICAL OPERATION

- Cooking chamber heating system with armoured heating elements in INCOLOY 800 stainless steel.

STEAM GENERATION - DIRECT

- Direct cooking chamber steam generation system with water injection directly on the fan and nebulization on the heating elements. Advantage: immediate availability of steam in the cooking chamber.

SAFETY FEATURES

- In case of a power failure during washing, hygiene is always guaranteed insofar as the washing cycle is automatically resumed.
- Max 65°C external temperature on the door panel.
- Electronic control for lack of water alarm.
- Door open/closed electronic sensor.
- Cooking chamber temperature limiter.
- Maximum last tray shelf height 160 cm. (For countertop models, using the special support).

CLEANING AND MAINTENANCE

- "Fast" ultra-fast washing in 10'. Minimum interruptions to the work cycle and consistently optimal cleaning.
- 7 automatic washing programmes without the need for operator input after start-up: Manual - Rinse - Fast - Soft - Medium Eco - Hard Eco - Grill.
- Cleaning programmes: Manual, Rinse, Eco, Soft, Medium, Hard.
- **VCS - Vapor Cleaning System**. Innovative automatic cleaning system with controlled dosage. The vaporisation of the detergent in the cooking chamber enables a considerable reduction in detergent consumption of up to 30%.
- Detergent Bag-in-Box. These are the new detergent cartridges that ensure maximum safety in handling, eliminating any risk of contact or liquid spillage.

INSTALLATION AND ENVIRONMENT

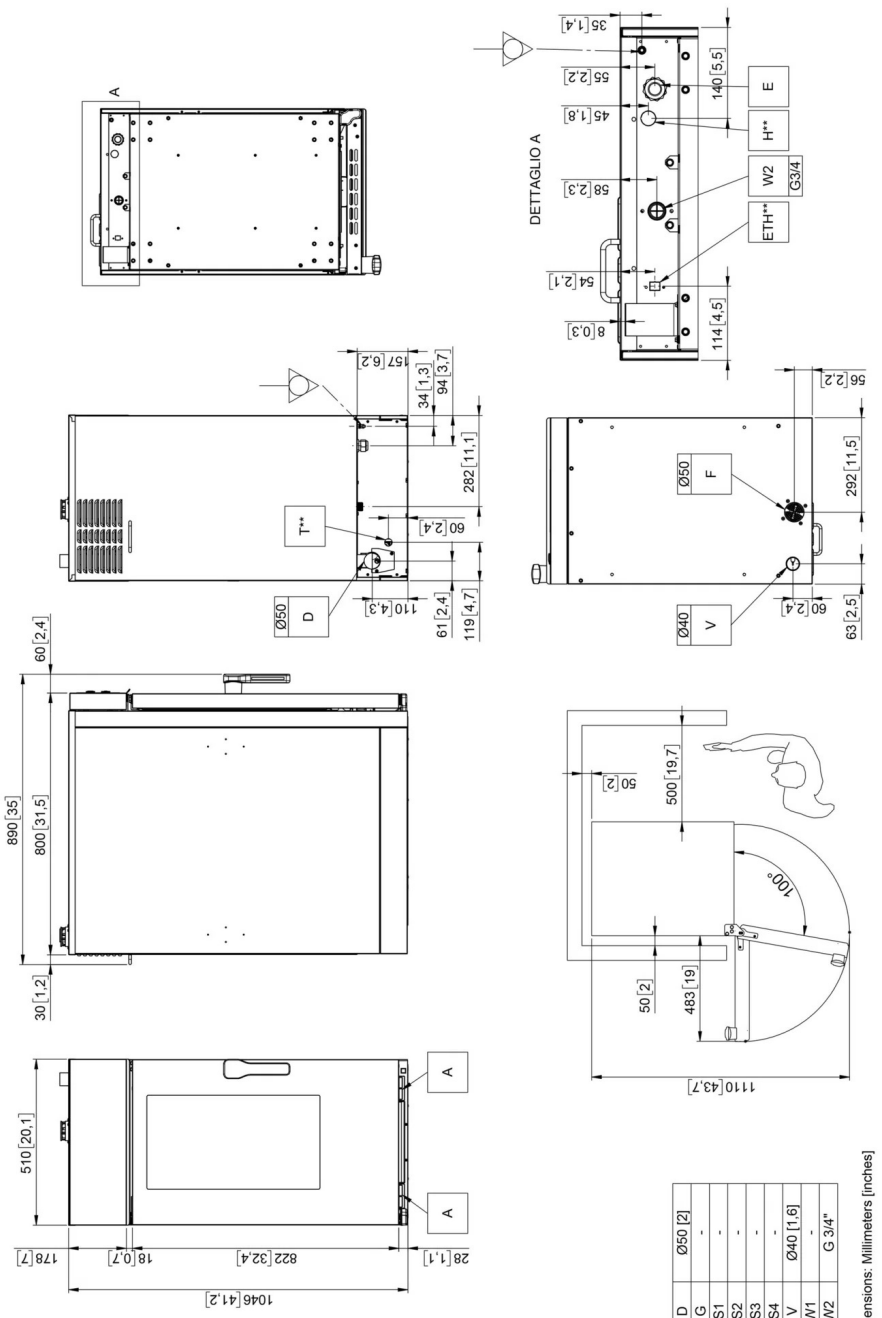
- Quality ISO 9001 / Safety ISO 45001 / Environmental ISO 14001 certification.
- Product recycling rate: 90%.
- 100% recyclable packaging.

STANDARD EQUIPMENT

- VCS - Vapor Cleaning System. Innovative automatic cleaning system with controlled dosage.
- Pre-configuration for quick connection for core probe via external connector. Probe included.
- USB connection
- Electrical cable - length 3 mt. Only for standard voltage 3N-AC 400 V - 50 Hz.
- Lainox Multi-Rack System - Side runners with variable spacing (26 - 52 - 78 mm)
- Smart chemical control - For direct steam models
- Multipoint core probe ø 3 mm with external connector

OPTIONAL TO BE REQUESTED WHEN ORDERING

APDS: Double release door opening
SN: Extra charge for energy saving system connection. Electric models only
BPK: Configuration for connection to extraction hood
MKC101B: Marine version. Kit consisting of: full AISI 304, anti slipping rack rails. Extraction hood and configuration for connection, cannot be installed
SCT10: Extra charge for connection to the external 10 lt detergent tank. Excludes the usage of Bag-in-Box detergent.
SNCP: Extra charge for energy saving system connection. Electric models only. Exclusive for Power Guardian system
NPS: Right hinged door



A	Technical compartment cooling air intake	D	Liquid discharge	E	Electric power supply cable inlet	F	Cooking chamber air intake
G	Gas inlet	S1	Cooking chamber fumes exhaust	S2	Cooking chamber fumes exhaust	S3*	Steam generator fumes exhaust
S4*	Steam generator fumes exhaust	V	Steam vent and cooking chamber pressure drop safety device	W1	Water inlet	W2	Softened water inlet
	Equipotential connection		Ethernet connection				

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

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