

SAEV101R

COMBI STEAMER FOR GASTRONOMY
10 X 1/1 GN
ELECTRIC 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.



325
↑
530
1/1 GN



AUTOCLIMA



FAST-DRY



6 SPEED FAN



ECOSPEED



ECOVAPOR



AUTOMATIC WASHING



ECO WASH



MARINE VERSION

TECHNICAL DATA

| | | | | | |
|-------------------------|----|----------------------|-------------------------------------|-----------|-----------|
| Capacity | GN | 10 x 1/1 GN | Gas versions nominal heating output | kW / kcal | - / - |
| Distance between layers | mm | 70 | Chamber heating output | kW / kcal | 15 / - |
| Meals - Croissants | n° | 80 / 150 - 128 / 160 | Steam heating output | kW / kcal | - / - |
| External dimensions | mm | 930 x 825 x 1040 h | Fan power | kW | 1 |
| Packing dimensions | mm | 1000 x 990 x 1250 h | Power supply voltage | V | 3N-AC 400 |
| Weight - Net / Gross | kg | 142 / 165 | Frequency | Hz | 50/60 |
| Total electric power | kW | 16 | Consumption | Amp | 24 |

Special voltages and frequencies on request.

SAEV101R

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 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® - 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.
- 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.
- 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.
- LED COOKING CHAMBER LIGHTING.
- 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 PROTECTION AGAINST WATER SPLASHES.
- 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).

ELECTRIC HEATING SYSTEM

- COOKING COMPARTMENT HEATING ELEMENTS OF ARMoured INCOLOY 800 TYPE.

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.

CLEANING AND MAINTENANCE

- 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.

MARINE VERSION

- FULL AISI 304 - FLANGED FEET.
- DISPLAY / CONTROL PANEL PROTECTION.

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- ANTI SLIPPING RACK RAILS.
- IMMOBILIZING DOOR LOCK.

STANDARD EQUIPMENT

- 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
- USB CONNECTION
- 6 SPEED FAN
- SIDE RUNNERS

OPTIONAL - TO BE REQUESTED WHEN ORDERING OVEN

- **LCS:** AUTOMATIC CLEANING SYSTEM LCS - SUPPLIED WITH 1 LIQUID CLEANSER CARTRIDGE CDL05 - 990 GR.
- **KSC0040:** MULTIPOINT CORE PROBE Ø 3 MM.
- **NPS:** OPPOSITE 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
- **NSS101:** EXTRA CHARGE FOR REMOVABLE RACK NSE101 + COMPULSORY FRAME NTL071
- **NSS864:** EXTRA CHARGE FOR PASTRY VERSION REMOVABLE RACK NSE864 + COMPULSORY FRAME NTL071
- **NSP864:** EXTRA CHARGE FOR PASTRY VERSION SHELF RACKS NGP864
- **DSP:** DISPLAY-CONTROL PANEL PROTECTION
- **MK101:** MARINE VERSION KIT
- **GGR10:** CHICKEN GRILL KIT PROFESSIONAL - TO BE REQUESTED WHEN ORDERING OVEN

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.
- **KP004:** SET OF FEET FOR OVEN. 150 MM H - INCLUDING FOOT FASTENER
- **NSR101:** STAINLESS STEEL FLOOR STAND - FULL AISI 304
- **NSR101S:** STAINLESS STEEL FLOOR STAND FOR INSERTION OF THE BLAST CHILLER - MOD. 050-051 - FULL AISI 304
- **NPT071:** SIDE RUNNERS - FIXED TO FLOOR STAND - FULL AISI 304
- **KAN101R:** NEUTRAL CABINETS WITH DOORS AND SIDE RUNNERS - FIXED TO FLOOR STAND - FULL AISI 304
- **KAL101R:** 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
- **NSE101:** REMOVABLE RACK - TO BE USED WITH COMPULSORY FRAME
- **NSE864:** REMOVABLE RACK - TO BE USED WITH COMPULSORY FRAME - PASTRY VERSION
- **NGP864:** PAIR OF SHELF RACKS - 600 X 400
- **NPA101:** STAINLESS STEEL HEAT SHIELD FOR THE UNIT SIDE PANEL
- **RP004:** FLANGED CASTER KIT, 2 WITH BRAKE
- **NFX01:** FAT FILTER

CERTIFICATIONS



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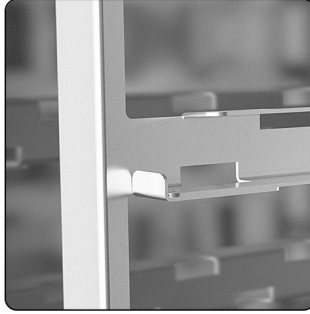
MARINE VERSION KIT



CONSTRUCTION IN FULL AISI 304,
WITH FLANGED FEET FOR FLOOR
FIXING.



DISPLAY/CONTROLS PROTECTION IN
STAINLESS STEEL.



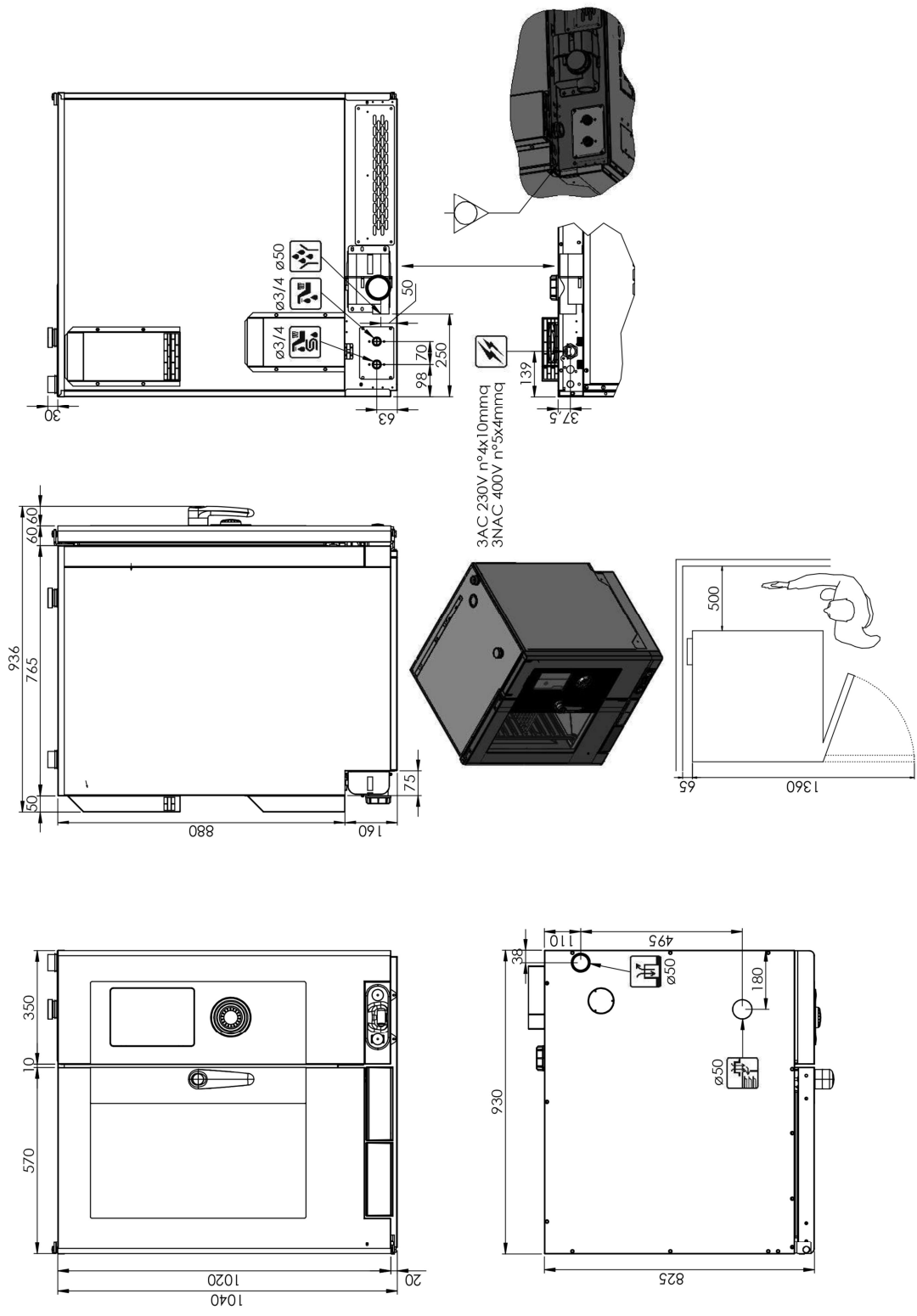
ANTI SLIPPING RACK RAILS.



DOOR AUTOMATIC BLOCK/UNBLOCK
SYSTEM.

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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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