

# Compact by Sapiens

**LAINOX**<sup>®</sup>  
DEVICE FOR COOKING

COMBI STEAMER FOR GASTRONOMY

**COES101**



10 x 1/1 GN

Item

10 - 12 x 20"



**AUTOCLIMA**



**ECOSPEED**



**FAST-DRY**



**GFT**  
(only for gas models)



**ECOVAPOR**



**LCS CLEANING** (optional)  
COMBI CLEAN  
CALFREE (\*)



**2 SPEED FAN** (optional)



**MULTIPROGRAM  
KEYBOARD**



**MULTIPOINT CORE PROBE**  
(optional)

(\*) only for models with boiler

## COOKING MODES

- Automatic with over 90 tested and stored cooking programs including programs for reheating on the plate or in the tray
- Programmable with the ability to store 99 cooking programs in automatic sequence (up to 4 cycles)
- Manual cooking with three cooking modes: convection from 30°C to 300°C (86°F to 572°F), steam from 30°C to 130°C (86°F to 266°F), combination convection + steam from 30°C to 300°C (86°F to 572°F)
- Manual with the ability to work with 4 cycles in automatic sequence for differentiated cooking and functions for: Temperature holding (2 modes) - Steam outlet control
- Cooking with core temperature control (with multi-point probe or needle probe) (optional)
- **AUTOCLIMA**<sup>®</sup> automatic system for measuring and controlling the humidity in the cooking chamber
- **FAST-DRY**<sup>®</sup> system for quick dehumidification of the cooking chamber
- Multiprogram keypad for quick, "press and go" program selection with nine positions



## OPERATION

- High visibility alphanumeric command display
- Key for managing the 4 cooking cycles with LED display
- Key for direct access to cooking programs that have been stored or are to be stored
- **SCROLLER PLUS** knob with Scroll and Push function for confirming choices
- Manual pre-heating

## CLEANING AND MAINTENANCE

- Self-diagnosis before starting to use the equipment, with descriptive and audible signalling of any anomalies
- Automatic LCS (Liquid Clean System) with COMBICLEAN liquid cleanser, in 100 % recyclable cartridges
- Manual cleaning system with external hand shower (optional)

## CONTROL EQUIPMENT

- Autoreverse (automatic reverse of fan rotation) for perfect cooking uniformity
- Automatically regulated steam condensation
- Manual chamber outlet control
- Manual humidifier
- Halogen lighting
- 2 fan speeds (optional), the reduced speed activates the reduction in heating power

- Temperature control at the product core using probe with 4 detection points
- Core probe connection through a connector outside of the cooking chamber, with the ability to quickly connect the needle probe for vacuum cooking and small pieces (optional)
- USB connection to download HACCP data, update software and load/unload cooking programs
- Ready for SN energy optimization system (optional)
- SERVICE program for inspecting the operation of the electronic board and display of the temperature probes - Appliance operation timer for all primary functions for programmed maintenance
- **ECOSPEED** - Based on the quantity and type of product, the oven optimizes and controls the delivery of energy, maintains the correct cooking temperature, preventing any fluctuations (-10% energy / -30% water / -5% weight loss \*)
- **ECOVAPOR** - With ECOVAPOR system there is a definite reduction in water and energy consumption due to the automatic controls of the steam saturation in the cooking chamber (-10% energy / -30% water / -10% steam \*)

## CONSTRUCTION

- IPX5 protection against sprays of water
- 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

## 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

## STANDARD EQUIPMENT

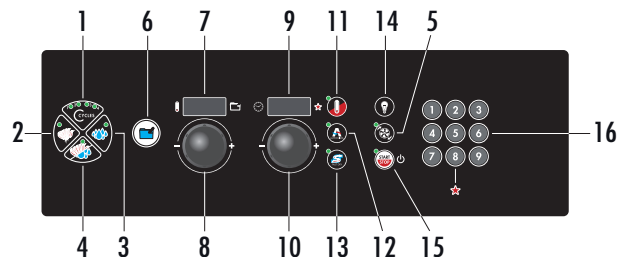
- 2 stainless steel grids 1/1 GN (12x20")
- MULTIPROGRAM Keyboard

## OPTIONAL - TO BE REQUESTED WHEN ORDERING OVEN

- Automatic cleaning system LCS Liquid Clean System - equipped with 1 tank of COMBICLEAN detergent, 4,5 kg. (9.9 Lbs.)
- Multipoint core probe - Ø 3 mm. (Ø 0.12")
- 2 speed fan: normal/reduced
- Extra charge for energy saving system connection
- Opposite hinged door

## ACCESSORIES

- Needle core probe - ø 1 mm. (Ø 0.04") - (only in case it is already fitted with core probe)
- Wash shower with fittings and attachments
- Fat filter
- Stainless steel heat shield for the unit right side panel (essential when the oven is positioned next to heat sources)
- Stainless steel floor stand
- Side runners
- Neutral cabinet with doors and side runners
- Stainless steel shelf
- Flanged feet kit for floor stands, for marine installations
- Castor kit for floor stand, 2 with brake
- Marine Version Kit. Flanged feet - Door immobilizing lock - Special rack rails

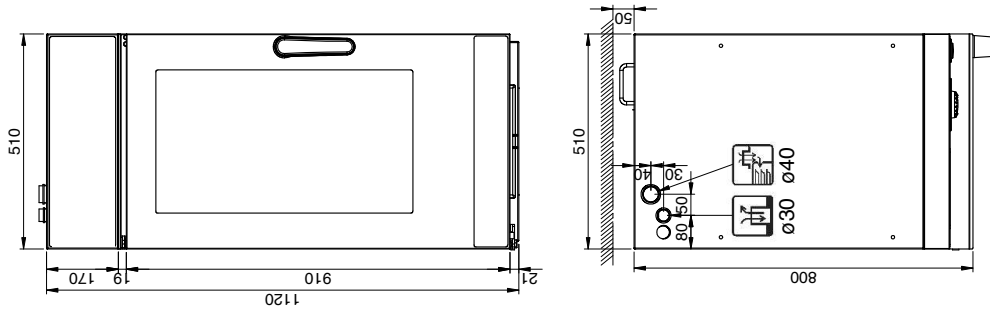
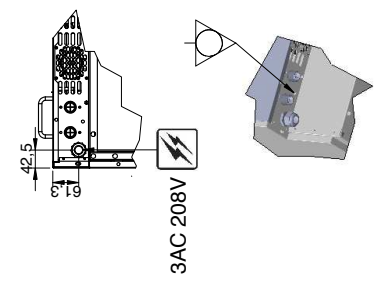
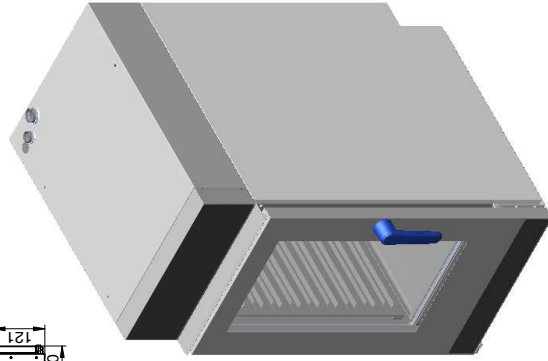
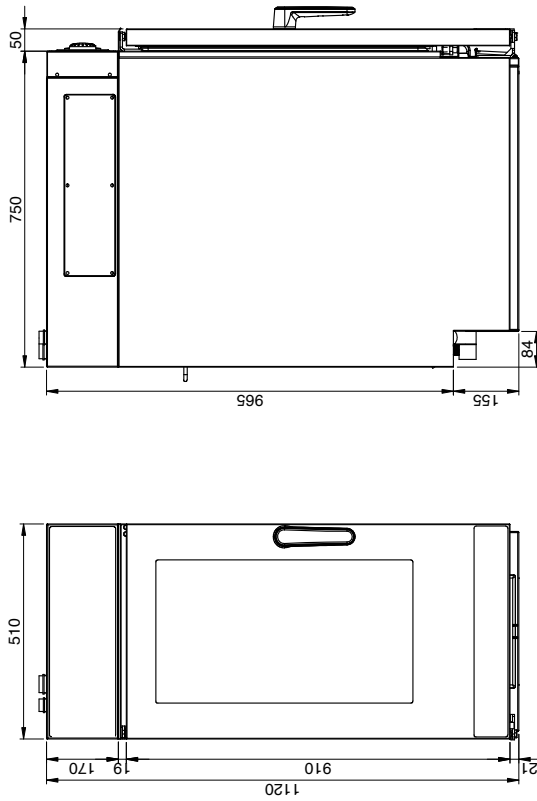













- 1) Cooking cycle button. 2) Convection mode button. 3) Steam mode button. 4) Convection/steam combi mode button. 5) Reduced speed button. 6) Cooking programs button. 7) Display showing cooking chamber temperature and the program/recipe. 8) Temperature setting/selection knob. 9) Display with cooking time (remaining/set), product core temperature display (real/set), humidity display. 10) Knob for setting/Selecting time/Core temperature. 11) Button for cooking with core temperature probe. 12) Button for automatic humidity (AUTOCLIMA), Manual humidifier button. 13) Button for cavity vent. 14) Oven lights key. 15) Main switch - Start/Stop button. 16) MULTIPROGRAM Keyboard.

## TECHNICAL DATA

Chamber capacity	GN	10 x 1/1	Total electric power	kW	15,5
	No. - Inch.	10 - 12 x 20"		Gas versions nominal heating output	kW / kcal
Distance between layers	mm	60			kW / BTU
	Inch	2.36		Chamber heating output	kW / kcal
Number of meals		80 / 150			kW / BTU
	External dimensions	mm		510 x 800 x 1120 h	Steam heating output
Inch		20.08 x 31.50 x 44.09" h		kW / BTU	
Dimensions with packing	mm	570 x 930 x 1260 h		Fan power	kW
	Inch	22.44 x 36.61 x 49.61" h	Power supply voltage		V - 60 Hz
Weight - Net / Gross	kg	87 / 96		Consumption	Amps
	Lbs.	191.80 / 211.64			

The data reported in this document is to be considered non-binding. Lainox ALI S.p.A reserves the right to make changes at any time, without prior notice

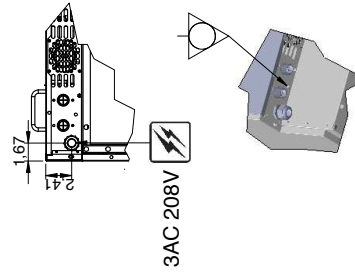
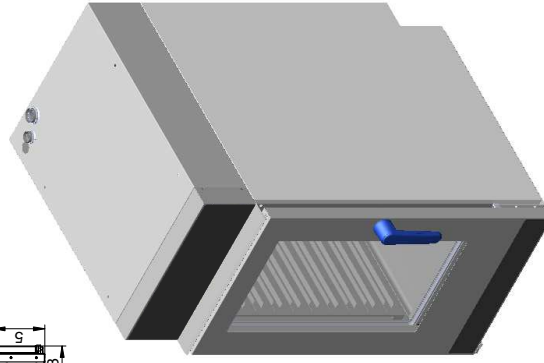
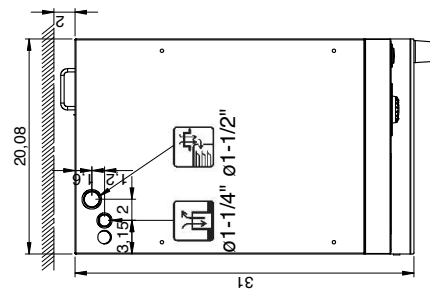
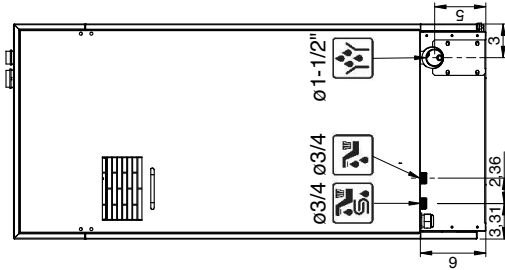
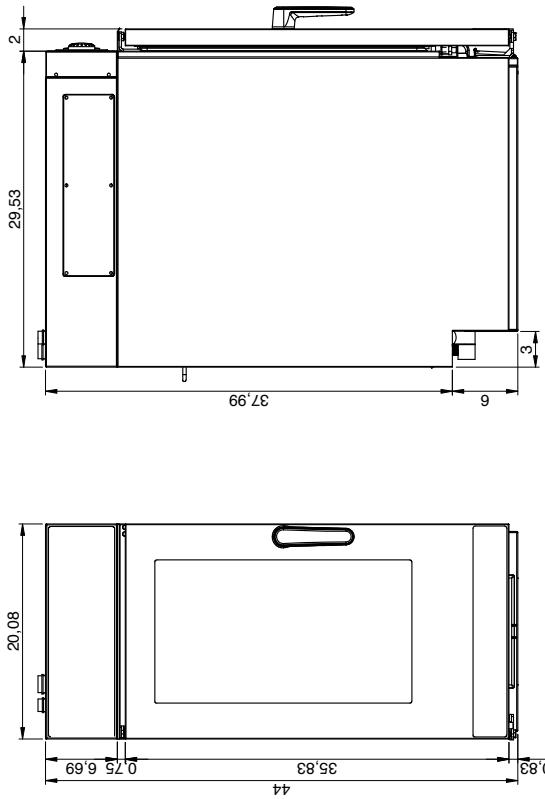


-  Electric power supply cable inlet
-  Gas inlet and type of thread
-  Flue pipe
-  Boiler descaling cap
-  Steam vent and chamber pressure drop safety device
-  Oven steam vent
-  Air extraction
-  Normal water inlet
-  Softened water inlet
-  Liquid outlet
-  Steam trap



According to CE rules, gas ovens must be installed where proper evacuation of burnt gas can be provided (type B13, B23, A3)

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