

Aroma^{Basic}

Ovens and cooking systems for confectionery/bakery



LAINOX®

Excellence in the kitchen

GB



Lainox
a product, a range, a partner
company for chefs worldwide.



Lainox

Innovation by your side

The objective of **Lainox** is to facilitate the work of professionals in the kitchen, bakery, and patisserie, keeping the quality and authenticity of food unchanged for healthier and natural products. A clear production philosophy that keeps innovation and research the main priorities. This is why a Lainox machine is much more than a simple oven.

At your service throughout.

Service on Line, thanks to a connection with a widespread sales and technical assistance network, prompt intervention is guaranteed at all times for all situations. The company also arranges training and refresher courses in use of the ovens to exploit the potential of the ovens to the full.

The strength of a winning group.

The quality of Lainox products is reinforced by being part of the **Ali group**, the most important European group and a leader worldwide in the field of production and distribution of equipment for the catering sector. Comprising the best specialist companies in the sector, the **Ali group** guarantees Lainox with constant synergy on the various markets.





Convection cooking

... for the bread and cakes of every day.

“**Aroma Basic**” expands and enhances traditional methods of convection cooking with the possibility of making bread and cakes.

Aroma Basic uses Euronorm 60x40 trays. The work function, and **low fan speed**, enable cooking of delicate products such as: puff pastries, miniature pastries, croissants, biscuits and strudel.

In addition to traditional convection cooking, there is the option with **humidifier** to enable the preparation and production of all types of pastry requiring diverse cooking climates : flans, sweet or savoury, panettoni cakes, bigné pastries, sponge cake, and bakery products: bread, loaves, biscuits, bread sticks, baguettes, etc.

The availability of constantly fresh bread and cakes is now possible and simple, to the benefit of your customers, who will find yet another reason to stay loyal to your service.



Humidifier.



Double speed.





PE 044 ⚡ PG 044 🔥
PE 054 ⚡ PG 054 🔥

AAN 04



PE 064 ⚡ PG 064 🔥
PE 074 ⚡ PG 074 🔥

ASR 06

The range

Design features

- Constructed in 18/10 AISI 304 stainless steel
- Oven chamber in moulded 18/10 AISI 304 stainless steel with large rounded corners to facilitate cleaning.
- Oven chamber insulation, thickness 35 mm
- Door with tempered double glass with air jacket, to reduce heat dispersion to the user
- Internal glass folds open to facilitate cleaning. (mod. 064/074/084/104)
- Ergonomic handle with button-operated closure

- Seal on oven front panel, snap-fit assembly, in heat-resistant and age-resistant silicon rubber.
- Hinged deflector to facilitate cleaning of fan enclosure
- Hinged control panel with connector system to facilitate maintenance
- High quality components available on international market
- Shower kit with flexible hose (optional)

Electric heating

- Oven chamber heating by means of electric INCOLOY 800 armoured elements

Gas heating

- Indirect type oven chamber heating via air-blown burners
- Automatic burner ignition with electronic flame control and manual reset (version M) and self-test function with automatic ignition reset (version P).
- High output heat exchanger with expansion chamber in AISI 310 S refractory steel
- Dual stage gas valve

		⚡ PE 044	⚡ PE 054	🔥 PG 044	🔥 PG 054	⚡ PE 064	⚡ PE 074
Chamber capacity	Trays x mm	4 x (600 x 400)	5 x (600 x 400)	4 x (600 x 400)	5 x (600 x 400)	6 x (600 x 400)	7 x (600 x 400)
Distance between shelves	mm	93	72	93	72	87	72
External dimensions	mm	920 x 695 x 630 h		920 x 695 x 630 h		950 x 805 x 790 h	
Total electric power	kW	6,25		0,25		8	
Nominal heating output	kW/kcal	-/-		7,5/6450		-/-	
Chamber heating output	kW/kcal	6,0		7,5/6450		7,5	
Fan power	kW	0,25		0,25		0,5	
Power supply voltage	50 Hz	3NAC 400V		AC 230V		3N AC 400V	



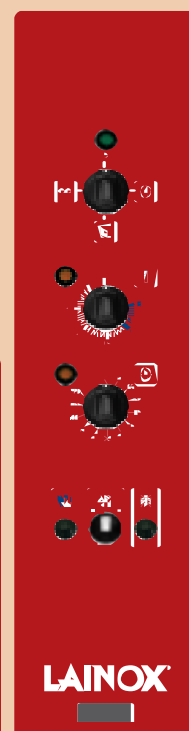
PE 084 ⚡ PG 084
PE 104 ⚡ PG 104

AAN 08



044/054

M



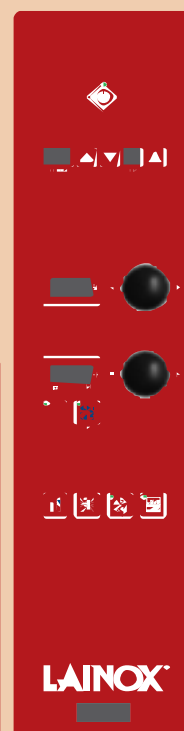
064/074 - 084/104

M



044/054

P



064/074 - 084/104

P

Safety devices

- Oven chamber safety thermostat
- Motor safety thermal cut-out
- Door microswitch
- Component cooling system

M/Electromechanical

Electromechanical controls, timed or continuous mode selector door open cooling. Temperature range 50 / 300 ° selector C and 0/120' timer selector. Double speed (for mod 064/074/084/104) Autoreverse (distribution of air in chamber with automatic reverse of direction of fan rotation), humidifier and oven lighting. Vent opening adjustment knob.

Operating modes

- Convection 50 / 300 °C with or without humidity and normal or low speed.

P/ Programmable electronics

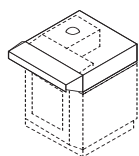
Programmable electronics, 99 programs, 9 cycles in automatic sequence, numerical display, self-test, double speed (for mod. 064/074/084/104), (distribution of air in chamber with automatic reverse of direction of fan rotation), and oven lighting. Humidifier with manual or automatic control, automatic vent with pre-opening control.

Operating modes

- Convection 30 / 300 °C with or without humidity and normal or low speed.
- Cooking cycles in automatic sequence
- Low temperature Steam cooking 85 °C

		🔥 PG 064	🔥 PG 074	⚡ PE 084	⚡ PE 104	🔥 PG 084	🔥 PG 104
Chamber capacity	Trays x mm	6 x (600 x 400)	7 x (600 x 400)	8 x (600 x 400)	10 x (600 x 400)	8 x (600 x 400)	10 x (600 x 400)
Distance between shelves	mm	87	72	93	72	93	72
External dimensions	mm	950 x 805 x 790 h		950 x 850 x 1010 h		950 x 850 x 1010 h (1210)*	
Total electric power	kW	0,50		16		1	
Nominal heating output	kW/kcal	9/7740		-/-		18/15480	
Chamber heating output	kW/kcal	9/7740		15		18/15480	
Fan power	kW	0,5		1,0		1,0	
Power supply voltage	50 Hz	AC 230V		3N AC 400V		AC 230V	

(* measurement with wind-protection flue)



KA

Hood	KA 064
	958x1031x300h
kW	0,25 kW
V/Hz	AC 230
Hood	KA 084
	958x1076x300h
kW	0,25 kW
V/Hz	AC 230

Technical innovations

Reliable technology.

The experience and skill in finding constantly improved solutions have enabled Lainox, in the case of the gas versions of **Aroma Basic**, to patent a **new system** of heat production and transmission which will amaze you in terms of performance, silent operation low consumption, optimal reliability and simplicity of use .

- **Patented** gas heating system.
- **Cavity with rounded corners.**
- **Double glass** oven door.
- **Control panel** which folds open.
- **Stainless steel** extraction hoods with motor and special air condenser for cooking vapour removal.
- **Shower kit** complete with flexible hose.
- **Stacked** ovens availability for both electric and gas models.
- **Large range** of trays and plates.
- **Large distance** between shelves.





Supports, cabinets and proofers

Aroma Basic PE/PG models can be placed on any surface in your kitchen or can be fitted on supports and the dedicated cabinets. Supports can be on legs, or on legs with built-in tray supports. Cabinets: neutral with tray supports or hot and humidified for rising.

Trays and racks

Whatever your cooking requirements, there is a rack or tray that meets your needs. Lainox offers Euronorm 60x40 trays and racks in stainless steel, alumina sheet, aluminium, in a wide range of heights perforated or solid, and trays for baking bread and baguettes.



T22



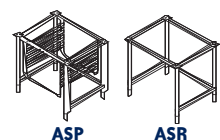
T12



T32

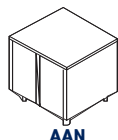


T42

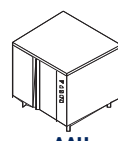


ASP

ASR



AAN



AAU

Supports	ASR 04	ASP 04	ASR 06	ASP 06	ASR 08	ASP 08
Dimens. mm	884x555x910h		914x665x910h		914x710x760h	
Capacity trays 600x400	-	5	-	10	-	10

Neutral cabinets	AAN 04	AAN 06	AAN 08
Dimens. mm	920x555x910h	950x850x910h	950x850x760h
Capacity trays 600x400	7	14	10

Proofers	AAU 04	AAU 06	AAU 08
Dimens. mm	920x555x910h	950x850x910h	950x850x760h
Capacity trays 600x400	7	14	10
Distance between layers	68	68	68
kW	2,6	2,6	2,6
V/Hz	AC 230V - 50Hz	AC 230V - 50Hz	AC 230V - 50Hz
°C	30/110	30/110	30/110



LAINOX®

Excellence in the kitchen

LAINOX ALI SpA - Via Schiaparelli 15, Z.I. San Giacomo di Veglia - 31029 Vittorio Veneto (TV) - ITALY
Tel. +39 0438 91110 - Fax +39 0438 912300 - www.lainox.it - E-mail: lainox@lainox.it

