

Heart



Cooking with the Heart

LAINOX[®]
Cooking System

LAINOX

The professional chef is always the lead actor on the gastronomic stage.

A dish says a lot about a chef. Classic and modern cooking techniques alike form a heritage which chefs must take full advantage of in order to express their creativity to the full. Cooking only becomes gastronomy when the most advanced technology is complemented by the skill and creativity of the chef. **Heart** gives the chef total control over

cooking so that he can express his creative passion to the full and call the shots in the kitchen.

With an added value: user-friendly technology that supports professional chefs, lightening the work load, making results a guaranteed certainty and providing the chance to save precious time that can be better spent on further developing culinary skill.



Heart of Lainox is the chef's best ally in the changing world of catering.

Modern day catering is a dynamic world that is constantly evolving.

Heart is designed for today's dynamic catering world. It is an oven that can be exploited at 100% performance level, combining automatic cooking, manual cooking and the chef's own personalized programs. An oven like no other. The creativeness of manual cooking, the simplicity of automatic cooking plus superbly practical programs and favourites are finally combined in a single oven.





Versatile & Passionate

Heart springs from a passion for cooking with a capital C. It is easy, strong, reliable and versatile, created to meet the need for dynamic, practical solutions in today's modern catering.





LCD touch screen

Heart is

Great ease of use, thanks also to a user interface with simple graphics that is straight forward and intuitive, with an **LCD touch screen** and convenient **Scroller +** designed to lighten the load of the chef and those working in the kitchen.

Powerful operation, the result of avantgarde technological solutions that reflect ongoing developments by Lainox in response to market demands.

The heart of true Italian tradition consisting of great passion and creativity, expressed in the unsurpassed quality of results any great chef would be proud of.



Scroller +



01/02/07
15.35

Pre-heat
the oven



PROGRAMS

Cooking



Interactive

EXTRA



MANUAL



FAVOURITES

WCS



START
STOP



Meats

Traditional r..

	Mode	Temp	Time
1		190°	10'
2		150°	50'
3		160°	

Meats

Traditional roasts

Trad.roasts sl

First courses

Roasts pork rind with

Roasts pork rind

Medium-cook

Poultry-Game

Medium-cook

Stews

Vegetables

Technological & Creative

Intuitive, interactive, convenient.

Heart's advanced technology allows the chef to express his creativity to the full and with the greatest of ease, giving him the freedom to experiment with new culinary creations.

At the same time it offers modern caterers an avantgarde tool whose every function is designed to boost the potential and the results of quality cuisine that is truly in step with the times.

Heart is

Automatic cooking, thanks to **ICS (interactive cooking system)** which provides instant access to the key cooking and operation modes, with a step by step user guide.

Manual cooking, offering functions that are fully adjustable with the chance to easily create, manage and memorize personal cooking modes, thus favouring chefs' creativity and flair for experimentation.

Thanks to the **USB** connection with memory stick, chefs can load and download recipes, programs, HACCP data and even update software to suit their requirements, whenever they like.

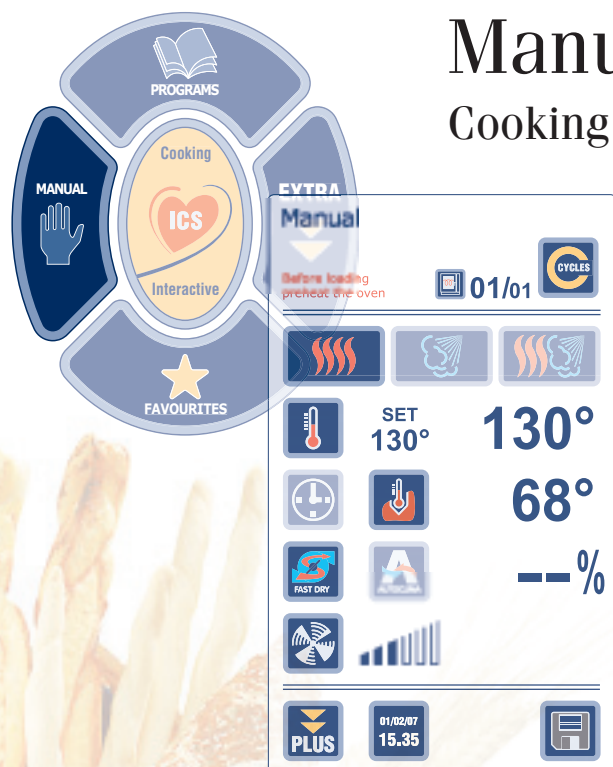
Cooking has never been so easy



Interactive Cooking System

Manual cooking

Cooking has never been so creative



Cooking is an art. **Heart** knows that well and provides the chef with all the tools he needs to express his creativity and talent to the full. Because Heart allows them to define every aspect of cooking manually, chefs have new opportunities to measure themselves against technological evolutions in culinary art. And to experiment with new flavours that reflect shifting tastes and trends in contemporary cuisine. The **PLUS** function allows the Chef to specify the product finish, to precisely manage the fan and air vent and to use **Delta T** cooking, all in a very simple, intuitive way.

The **Delta T** function, which maintains a constant difference between the temperature at the core of the food and the temperature in the oven, is especially useful for large items

of food and for products requiring gentle cooking cycles; indeed, the less difference there is between these two temperatures (**Delta T**), the gentler the cooking cycle will be.

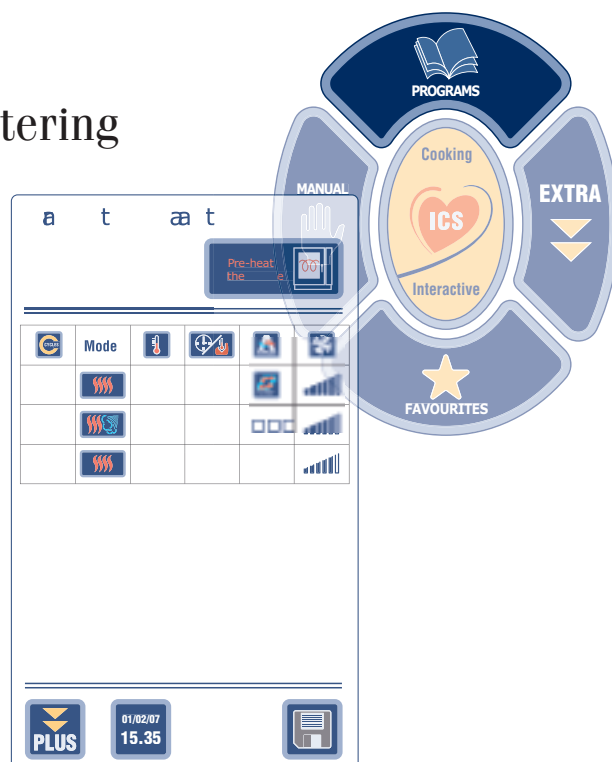
With the **Delta T** function, food is not exposed to excessively high temperatures at the start of cooking, thus obtaining superbly uniform cooking, a softer finish and reduced weight loss. Cooking with Delta T in traditional ovens is extremely complicated and difficult, but with Heart you simply select Delta T cooking and indicate the desired temperature difference:

Heart will take care of the rest automatically.

The Programs

Personalizing cooking for tailored catering

Easily create, manage and memorize personal cooking modes. With Heart at last you can. An archive of recipes that you can use time and again just as they are, or change to suit your needs, with quick and easy access at the touch of a button. A function that lets you organize and reinvent everyday dishes whenever you wish in order to respond to a whole range of catering requirements.



Favourites

Chef's favourite menus

The most frequently cooked dishes, those relied on a daily basis, the most popular choices, are now ready to hand. **Heart** lightens the chef's load by storing all his favourite and most frequently used cooking modes in an archive which can be instantly accessed at the touch of a button.

Meaning the chef saves precious time!



Extras

Regeneration, Holding, Thawing, Multilevel and Vacuum Cooking

No more complex searching through your oven's functions and programs to carry out everyday tasks of professional catering.

Extras include regeneration, holding, thawing, Multilevel and vacuum cooking: all automatic functions that can be activated at the touch of a button.



Help

Managing the oven:
a piece of cake!

Nothing could be simpler than using a **Heart** oven. Because Heart never abandons you to your own devices, but guides you step by step towards the best means of operating, helping you discover its full potential. And if by chance you forget something, you need only ask. **Because it even replies!**





With a simple gesture, you're already half way there

Heat earlier to save time later?

With **Heart** you can, at the mere touch of a button.

At the start of the day **Heart** heats up in accordance with the chef's settings; if the cooking cycle, be it automatic or manual, has already been set, **Heart** preheats automatically to the correct temperature using the selected mode.

Heart's automatic preheating is another step forward in terms of ease of use of the oven which will save time and avoid mistakes, providing the user with a function that reflects the needs of modern day catering.





At the heart of food with sensitivity and intelligence

Knowing he can count on perfectly cooked food every time is vitally important to the chef. And Heart has all the credentials to guarantee perfect cooking with sensitivity and intelligence. Heart's multipoint core probe and sophisticated sensors are highly accurate and practical devices that control the cooking progress of each foodstuff, ensuring perfect cooking results.

**Whether you're cooking large or small portions of food,
fresh food or frozen, everything will be cooked to perfection!**

Do you want all the advantages of cooking vacuum-packed foods, without compromising on the sophisticated automatic performance of **Heart**? The external attachment for the probe will allow you to replace the standard probe with the **"needle"** probe (Ø 1 mm) available upon request, and to continue using **Heart** 100% both for vacuum-packed and for very small and delicate foods.



With the multipoint core probe, you hit the target every time.



LAINOX



Browning

Frying



Cooking au gratin, frying and browning is a whole new ball game!

The new frontier in cooking au gratin, frying and browning has a name: **Fast Dry**.

Whether the Chef opts for fully automatic cooking with **ICS**, or traditional manual cooking with **Fast Dry**, cuisine foodstuffs, patisserie and bakery products turn out fragrant, crisp and utterly indulgent, with flavour never before possible with a traditional oven. The revolution in the kitchen is all down to **Heart** and its unique patented system which, thanks to rapid evacuation of humidity, allows today's chefs to give free rein to their culinary creativity and cook up results they could previously only have dreamt of.



Cooking
Au Gratin

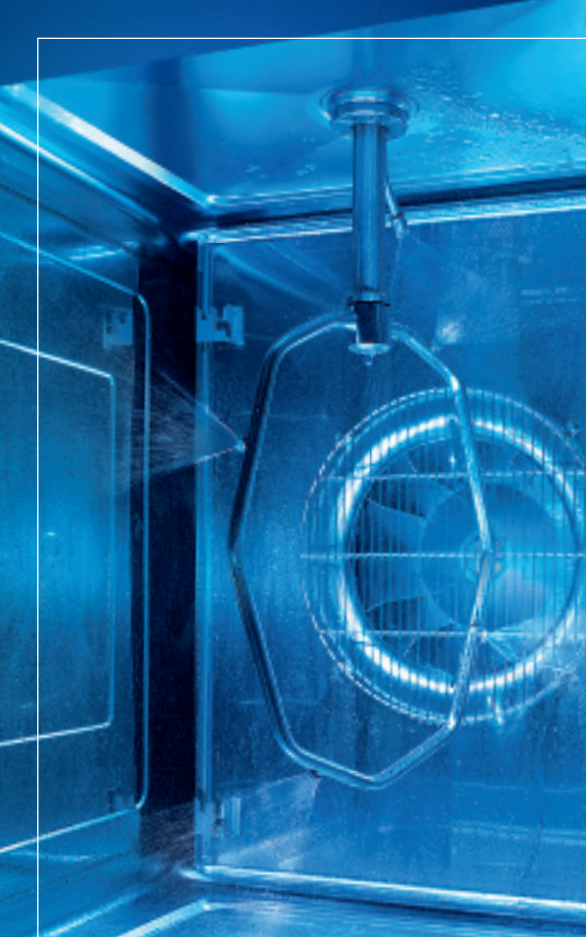


The ideal cooking climate for each dish

Autoclimate is the control system that sets and maintains the oven conditions most suited to the dish you're cooking.

Autoclimate automatically controls the temperature and humidity precisely according to the cooking method selected, ensuring perfect results with every recipe.

Autoclimate is also ideal for reheating dishes that have been previously cooked, chilled and stored in the refrigerator. With **Autoclimate**, your dishes will have the same fragrant characteristics of freshly-cooked food.



WCS: Unbeatable cleaning

Perfect hygiene after every cooking cycle

Washing Combi System.

In other words, the best system for a spotlessly clean oven without any hard work, while saving time, money and energy. The **WCS** washing system heralds the end of mediocre automatic cleaning cycles that leave food and detergent residues.

Because after cooking cycles, Heart cleans itself quickly and to the highest hygienic standards, thanks to the **innovative "wash arm"** which leaves every inch of the cooking chamber spotless, right into the corners. Thanks also to the hard-working **"CombiClean"**, a tri-component product that contains detergent, rinse aid and an anti-scale product in one practical, inexpensive formula.

Just press the button, and let Heart do the rest!

CALOUT: Free from lime scale

CalOUT is a Lainox system which automatically keeps your oven free of lime-scale and prevents the build-up of deposits. Lainox ovens with **CalOUT** can be directly connected to the mains water system, so avoiding the cost of purchasing a water-softener, and the expense involved in its periodic maintenance.

CalOUT automatically carries out a periodic cleaning program, using a non-toxic product.

This is automatically released in the required quantity from a purpose-built container, without the need for any intervention by the user.

With CalOUT you get:

- None of the expense of a water-softening system
- No periodic expenses for filters and related maintenance
- An elimination of breakdowns due to lime-scale build-up

CalOUT also guarantees:

- A generous supply of pure vapor
- Maximum energy efficiency and therefore less power consumption
- High-level and consistent performance
- Longer life for your oven

New Improved Performance

The objectives around which Lainox designed **Heart** are: optimizing the use of energy, reducing cooking time while improving the results, respecting the environment while guaranteeing constant, long-lasting appliance performance and reliability.

And these objectives took shape in innovative, revolutionary technical solutions that make **Heart** a truly state-of-the-art combination oven.



Even more steam

Double burner and even more steam in gas versions with boiler! Generation of steam is even more rapid and steam even more saturated with the new dedicated burner.

More steam, shorter cooking times and better results.



Heart
95%

Efficiency 95%

New heat generation system with new-generation burner and heat exchanger with high heat rate.

Reduced gas consumption and lower costs, more rapid cooking.

Greater speed

Up to 40% faster than traditional ovens at reaching and recovering working temperature.

Greater speed with time savings with every cooking cycle.

Heart
+40%



Speed
6



Targeted ventilation

A 6-speed fan provides the right cooking for every food while the autoreverse function ensures perfectly uniform heat distribution.

Perfect results every time: from choux buns to au gratin dishes.

X and S models:

Two sides to one product



X

Technical characteristics

- Programmable electronics with LED back-lighting Liquid Crystal Display (LCD) "Touch Screen"
- ICS and EXTRA automatic cooking system (Over 370 tested and memorized recipes)
- AUTOCLIMA with automatic vent
- Fast-Dry automatic vent: Rapid humidity evacuation system
- 6-speed fan with inverter
- Autoreverse (automatic inversion of direction of fan rotation)
- Multiple point core probe
- Controls for: steamer, quick cooling with door open, cooking chamber lighting, manual vent (Fast-Dry System)
- USB connection used for downloading HACCP data, updating the software or loading / downloading personal recipes

STANDARD: hand-held shower, multiple point core probe

OPTIONAL: WCS automatic washing system (Washing Combi System)

Cooking mode

- Convection with AUTOCLIMA 30°C - 300°C
- Steam 30°C - 130°C (low temperature, atmospheric, forced)
- Combination steam convection with AUTOCLIMA 30°C - 300°C

Operating modes

- Manual
- Automatic ICS - Interactive Cooking System
- Automatic EXTRA - Regeneration, Holding, Thawing, Multilevel and Vacuum cooking
- Programmable with possibility of storing 400 cooking programs in automatic sequence (up to 15 cycles)
- With automatic delayed start
- With core probe
- With timer

PLUS functions

- Holding • Finishing • Fan management • Vent management
- Delta T cooking • Second timer cooking

Functions	
LCD Touch Screen	•
Scroller plus	•
AUTOCLIMA with automatic vent	•
Fast-Dry	•
functions: ICS - Manual - Programs- Extra - Favourites	•
6-speed fan with inverter	•
Manual washing program	•
Multipoint probe	•
Needle probe	o
WCS automatic washing system (Washing Combi System)	o
Hand-held shower	•
USB interface	•

• = standard o = optional



S

Technical characteristics

- Manual controls with electronic control
- Programmable with 99 programs, with automatic 4-cycle sequence, alphanumerical displays.
- Cycle management key with 4 LED display
- Direct access key to programs and recipes
- Over 90 tested and memorized recipes (*)
- AUTOCLIMA with automatic vent
- Fast-Dry automatic vent: Rapid humidity evacuation system
- Self-diagnosis
- Autoreverse (automatic inversion of direction of fan rotation)
- Controls for: steamer, quick cooling with door open, cooking chamber lighting, manual vent (Fast-Dry System)
- USB connection used for downloading HACCP data, updating the software or loading / downloading personal recipes

OPTIONAL: core probe, hand-held shower, Double Speed, WCS automatic washing system (Washing Combi System)

(*) Version S with core probe

Cooking mode

- Convection with AUTOCLIMA 30°C - 300°C
- Steam 30°C - 130°C (low temperature, atmospheric, forced)
- Combination steam convection with AUTOCLIMA 30°C - 300°C

Operating modes

- Manual
- Programmable with automatic cooking sequence
- Automatic with pre-set recipes
- With core probe
- With timer
- Holding and regeneration function

Functions	
99 programs (4 cycles in aut. seq.)	•
Over 90 tested and memorized recipes (*)	•
Holding and regeneration function	•
Manual washing program	•
Motorized manual vent	•
AUTOCLIMA with automatic vent	•
Fast-Dry	•
Standard probe	o
Needle probe	o
WCS automatic washing system (Washing Combi System)	o
Hand-held shower	o
Double speed	o
USB interface	•

• = standard o = optional



An unbeatable range



101

102

Construction characteristics

- Constructed in stainless steel.
- Moulded stainless steel AISI 304 trapezoid* cooking chamber with fully rounded wide radius corners for ease of cleaning.
- Perfectly smooth sealed chamber with joint-free welding.
- Cavity insulation with 35 mm thickness.

- Double glazed safety door with air gap to protect operator against oven heat.
- Oven drain with integrated air gap.
- Doubled connection for water inlet (cold and softened water).
- High-quality parts are available internationally.
- Hinged inner glass for easy cleaning.
- Left or right-hand opening handle.

- Heat and wear-resistant silicon rubber gasket fitted on oven front.
- Condensation collection tray beneath door drains away condensation (even when door is open).
- Hinged baffle plate for easy cleaning of fan compartment.
- Opening panel with snap closure to facilitate maintenance.

* Except 102 and 202 models

Models with Boiler

X and P models		Chamber capacity		External dimensions [mm.]	Weight [Kg.]	Total electric power [kW]	Gas versions heating output			Fan power [kW]	Power supply voltage
		[GN]	Distance between layers mm				Nominal [kW/kcal]	Chamber [kW/kcal]	Steam [kW/kcal]		
HME 061		6x1/1	70	930x750x810 h	141/124	9,5	- / -	9 / -	7,5 / -	0,5	3N AC 400V - 50 Hz
HMG 061		6x1/1	70	930x750x810 h	165/147	0,5	14 / 12040	10 / 8600	10 / 8600	0,5	AC 230V - 50 Hz
HME 101		10x1/1	70	990x860x1090 h	205/180	16	- / -	15 / -	15 / -	1	3N AC 400V - 50 Hz
HMG 101		10x1/1	70	990x860x1090 h (**1420 h)	215/190	1	28 / 24080	18 / 15480	18 / 15480	1	AC 230V - 50 Hz
HME 102		10x2/1 - 20x1/1	70	1170x895x1090 h	265/240	31	- / -	30 / -	30 / -	1	3N AC 400V - 50 Hz
HMG 102		10x2/1 - 20x1/1	70	1170x895x1090 h (**1420 h)	258/235	1	40 / 34400	27 / 23220	27 / 23220	1	AC 230V - 50 Hz
HME 072		7x2/1 - 14x1/1	70	1170x895x880 h	205/180	16	- / -	15 / -	15 / -	1	3N AC 400V - 50 Hz
HMG 072		7x2/1 - 14x1/1	70	1170x895x880 h (**1210 h)	240/220	1	28 / 24080	18 / 15480	18 / 15480	1	AC 230V - 50 Hz
HME 142		2x (7x2/1 - 14x1/1)	70	1170x895x1860 h	385/360	16 x 2	- / -	(15 / -) x2	(15 / -) x2	(1) x2	3N AC 400V - 50 Hz
HMG 142		2x (7x2/1 - 14x1/1)	70	1170x895x1860 h	565/450	1 x 2	(28 / 24080) x2	(18 / 15480) x2	(18 / 15480) x2	(1) x2	AC 230V - 50 Hz
HME 201		20x1/1	67	1010x860x1950 h	420/330	31,8	- / -	30 / -	30 / -	1,8	3N AC 400V - 50 Hz
HMG 201		20x1/1	67	1010x860x1950 h (**2280 h)	440/345	1,8	48 / 41280	36 / 30960	27 / 23220	1,8	AC 230V - 50 Hz
HME 202		20x2/1 - 40x1/1	67	1290x895x1950 h	515/395	61,8	- / -	60 / -	60 / -	1,8	3N AC 400V - 50 Hz
HMG 202		20x2/1 - 40x1/1	67	1290x895x1950 h	575/465	1,8	80 / 68800	54 / 46440	54 / 46440	1,8	AC 230V - 50 Hz

** Measurement with wind-protection flue



Electrical heating

- Cooking chamber and boiler heated by INCOLOY 800 heating elements.
- Automatic Energy Saving device.

Gas heating

- Indirect heating of cooking chamber and boiler by air blast burners.
- Automatic burner discharge ignition with electronic flame control and self-testing device and automatic re-ignition.
- Automatic Energy Saving device.
- High-performance heat exchanger with expansion vessel made from refractory steel AISI 310 S.
- Two-stage gas valves.

Safety features

- Cooking chamber safety thermostat.
- Cavity overpressure and depression safety devices.
- Motor thermic protection.
- Door microswitch.
- Boiler safety thermostat.
- Boiler overpressure safety device.
- Automatic boiler water level control.
- Component and control compartment cooling system.

Direct steam Models

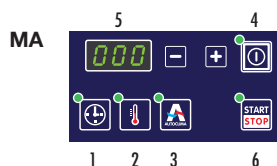
X and P models		Chamber capacity		External dimensions [mm.]	Weight [Kg.]	Total electric power [kW]	Gas versions heating output			Fan power [kW]	Power supply voltage
		[GN]	Distance between layers mm				Nominal [kW/kcal]	Chamber [kW/kcal]	Steam [kW/kcal]		
HVE 061		6x1/1	70	930x750x810 h	128/111	9,5	- / -	9 / -	7,5 / -	0,5	3N AC 400V - 50 Hz
HVG 061		6x1/1	70	930x750x810 h	131/114	0,5	10 / 8600	10 / 8600	10 / 8600	0,5	AC 230V - 50 Hz
HVE 101		10x1/1	70	990x860x1090 h	174/149	16	- / -	15 / -	15 / -	1	3N AC 400V - 50 Hz
HVG 101		10x1/1	70	990x860x1090 h (**1290 h)	197/172	1	18 / 15480	18 / 15480	18 / 15480	1	AC 230V - 50 Hz
HVE 102		10x2/1 - 20x1/1	70	1170x895x1090 h	226/201	31	- / -	30 / -	30 / -	1	3N AC 400V - 50 Hz
HVG 102		10x2/1 - 20x1/1	70	1170x895x1090 h (**1290 h)	242/218	1	27 / 23220	27 / 23220	27 / 23220	1	AC 230V - 50 Hz
HVE 072		7x2/1 - 14x1/1	70	1170x895x880 h	210/185	16	- / -	15 / -	15 / -	1	3N AC 400V - 50 Hz
HVG 072		7x2/1 - 14x1/1	70	1170x895x880 h (**1080 h)	220/195	1	18 / 15480	18 / 15480	18 / 15480	1	AC 230V - 50 Hz
HVE 142		2x (7x2/1 - 14x1/1)	70	1170x895x1860 h	395/370	(16) x2	- / -	(15 / -) x2	(15 / -) x2	(1) x2	3N AC 400V - 50 Hz
HVG 142		2x (7x2/1 - 14x1/1)	70	1170x895x1860 h	415/390	(1) x2	(18 / 15480) x2	(18 / 15480) x2	(18 / 15480) x2	(1) x2	AC 230V - 50 Hz
HVE 201		20x1/1	67	1010x860x1950 h	370/260	31,8	- / -	30 / -	30 / -	1,8	3N AC 400V - 50 Hz
HVG 201		20x1/1	67	1010x860x1950 h (**2280 h)	400/290	1,8	36 / 30960	36 / 30960	36 / 30960	1,8	AC 230V - 50 Hz
HVE 202		20x2/1 - 40x1/1	67	1290x895x1950 h	460/345	61,8	- / -	60 / -	60 / -	1,8	3N AC 400V - 50 Hz
HVG 202		20x2/1 - 40x1/1	67	1290x895x1950 h	510/400	1,8	54 / 46440	54 / 46440	54 / 46440	1,8	AC 230V - 50 Hz

** Measurement with wind-protection flue



Holding cabinets and regenerators with Autoclima®

Controls for Holding Cabinet mod. 061-101-102.

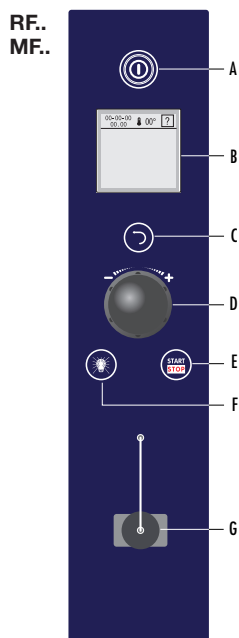


- 1 - Holding time electronic control
- 2 - Temperature electronic control
- 3 - Humidity 0/99% electronic control with Autoclima system
- 4 - General switch ON/OFF
- 5 - Set values display
- 6 - START / STOP button

Food always “ready” for serving.

For even better results in the kitchen, Lainox makes it possible to combine **Heart** 061, 101 and 102 with a holding cabinet equipped with the Autoclima system, or to combine **Heart** 201 and 202 models with compatible holding cabinets or regenerators. The holding cabinet is the appliance which allows the chef to keep freshly cooked food at the right temperature and the right level of humidity until service. Any dish can be prepared well in advance and will have that “just cooked” look and taste, thanks to **Autoclima**, which preserves its original characteristics. A holding cabinet and a **Heart** combination oven are an unequalled double-act in the professional kitchen.

Controls panel for Holding Cabinet floor models.



- A - General switch ON/OFF
- B - Display
- C - BACK - Back to previous menu button
- D - Setting knob and select “ENTER”
- E - START / STOP button
- F - Cooking chamber lighting button
- G - Core probe connection (optional)



MA 102



MFG 40 E
+ HKS 202
(optional)



RFP 40 E

Holding Cabinets

Models	Dimensions [mm.]	Capacity GN	kW	V - Hz
MA 061	930x750x850 h	16x1/1 - 8x2/1	2,5	AC 230V - 50Hz
MA 101	990x790x700 h	12x1/1 - 6x2/1	2,5	AC 230V - 50Hz
MA 102	1170x825x700 h	16x1/1 - 8x2/1	2,5	AC 230V - 50Hz

Regenerators

Models	Dimensions [mm.]	Capacity GN	kW	V - Hz
RFG 20 E	990x715x1950 h	HKS 201 - 20X1/1 GN HKP 201 - 60 / Ø 310	12,5	3N AC 400V - 50Hz
RFG 40 E	1010x895x1950 h	HKS 202 - 40X1/1 - 20X2/1 GN HKP 202 - 100 / Ø 310	23	3N AC 400V - 50Hz
RFP 20 E	1110x810x1950 h (740x675x1860 h)	HKS 201 - 20X1/1 GN HKP 201 - 60 / Ø 310	12,5	3N AC 400V - 50Hz
RFP 40 E	1110x1080x1950 h (740x945x1860 h)	HKS 202 - 40X1/1 - 20X2/1 GN HKP 202 - 100 / Ø 310	23	3N AC 400V - 50Hz
RFP 22 E*	1110x810x1950 h (740x685x1860 h)	HKS 201 - 20X1/1 GN HKP 201 - 60 / Ø 310	12,5	3N AC 400V - 50Hz
RFP 42 E*	1110x1080x1950 h (740x955x1860 h)	HKS 202 - 40X1/1 - 20X2/1 GN HKP 202 - 100 / Ø 310	23	3N AC 400V - 50Hz

* Floor model - Pass-through

Holding Cabinets

Models	Dimensions [mm.]	Capacity GN	kW	V - Hz
MFG 20 E	990x715x1950 h	HKS201 - 20X1/1 GN HKP201 - 60 / Ø 310	6,2	3N AC 400V - 50Hz
MFG 40 E	1010x895x1950 h	HKS202 - 40X1/1 - 20X2/1 GN HKP202 - 100 / Ø 310	7,5	3N AC 400V - 50Hz
MFP 20 E	1110x810x1950 h (740x675x1860 h)	HKS201 - 20X1/1 GN HKP201 - 60 / Ø 310	6,2	3N AC 400V - 50Hz
MFP 40 E	1110x1080x1950 h (740x945x1860 h)	HKS202 - 40X1/1 - 20X2/1 GN HKP202 - 100 / Ø 310	7,5	3N AC 400V - 50Hz
MFP 22 E*	1110x810x1950 h (740x685x1860 h)	HKS201 - 20X1/1 GN HKP201 - 60 / Ø 310	6,2	3N AC 400V - 50Hz
MFP 42 E*	1110x1080x1950 h (740x955x1860 h)	HKS202 - 40X1/1 - 20X2/1 GN HKP202 - 100 / Ø 310	7,5	3N AC 400V - 50Hz

* Floor model - Pass-through



Accessories for banqueting and catering



Lainox has designed and built an extensive range of equipment for Banqueting:

from removable grill support racks and plate holders; to special trolleys and thermal covers.

The racks are designed to accommodate up to 100 plates with a 31 cm diameter, keeping them suitably spaced in order to allow uniform heat distribution and therefore perfectly reheated dishes.

Lainox rack thermal covers are especially effective, allowing the chef to keep food warm for some considerable time, long enough for it to be transported.

The removable racks are designed for use not only in ovens, but also in **Lainox holding cabinets, blast chillers and regenerators**, thus providing the chef with a team

of integrated and fully compatible appliances that facilitate his work, so he needn't move individual trays by hand.



Models	Trolleys	Removabl racks	Capacity	Distance btw shelves [mm.]	Platedmeals racks	N° Plates Ø 31 cm	Distance btw shelves [mm.]	Trolleys	Capacity	Trolleys	N° Plates Ø 31 cm	Rack thermal cover
061	CR 061 - CR 062*	SG 061	6x1/1 GN	65	PR 061	14	58	-	-	-	-	CP 061
101	CR 101	SG 101	10x1/1 GN	65	PR 101	30	68	-	-	-	-	CP 101
102	CR 102	SG 102	20x1/1 GN 10x2/1 GN	65	PR 102	49	68	-	-	-	-	CP 102
072	CR 102 - CR 073*	SG 072	7x2/1 GN 14x1/1 GN	65	PR 072	34	68	-	-	-	-	CP 072
142	-	-	-	-	-	-	-	-	-	-	-	-
201	-	-	-	-	-	-	-	HKS 201	20x1/1 GN	HKP 201	60	CP 201
202	-	-	-	-	-	-	-	HKS 202	40x1/1 GN 20x2/1 GN	HKP 202	100	CP 202

* measurement with plated meals racks



Heart accessories

Irreplaceable accessories

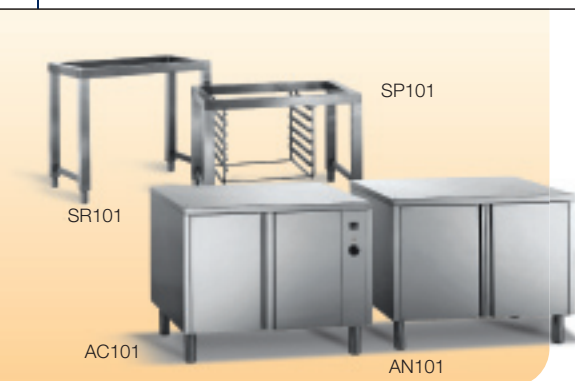
Pollogrill grills



Heart with **Pollogrill** make chicken that **is crisp, tasty and easy to digest**, without the need for added oil. The **Pollogrill** special steel grill has 8 supports (or 11 with mod.101, version 60x40), for cooking chickens vertically, thereby favouring uniform cooking to the bone. Request the Multigrill catalogue for further details on the **Lainox Pollogrill Kit**, a comprehensive solution which also includes: neutral cabinet, removable grease collection tray, separate detergent compartment, catalytic filter.



Stands and cabinets



Heart ovens 061, 101, 102 can be installed on dedicated stands or cabinets. The **stands** can be on legs, on legs with built-in side runners, or **cabinets**: neutral cabinets with grille supports, or heated cabinets for briefly keeping food warm when it is removed from the oven. Stands and cabinets can be equipped with shelves for cleaning products and water softener.

	Dimensions [mm.]	Capacity trays GN	Distance between layers [mm.]	kW	V - Hz
Supports					
SR 061	930x605x850 h	-	-	-	-
SP 061	930x605x850 h	12X1/1 GN	70	-	-
SR 101	990x715x700 h	-	-	-	-
SP 101	990x715x700 h	12X1/1 GN	70	-	-
SR 102	1170x750x700 h	-	-	-	-
SP 102	1170x750x700 h	12X1/1 - 6X2/1 GN	70	-	-
Neutral					
AN 061	930x690x850 h	16X1/1 - 8X2/1 GN	62	-	-
AN 101	990x715x700 h	12X1/1 - 6X2/1 GN	62	-	-
AN 102	1170x750x700 h	12X1/1 - 6X2/1 GN	62	-	-
Heated					
AC 061	930x690x850 h	16X1/1 - 8X2/1 GN	62	2,5	AC 230V - 50Hz
AC 101	990x715x700 h	12X1/1 - 6X2/1 GN	62	2,5	AC 230V - 50Hz
AC 102	1170x750x700 h	12X1/1 - 6X2/1 GN	62	2,5	AC 230V - 50Hz



Heart 101+061

Heart 061+061

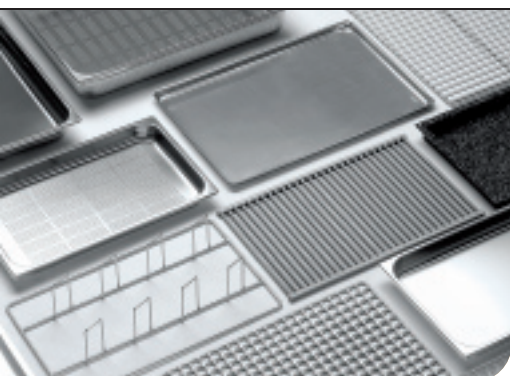
Stacking system

Powerful, versatile and stackable

To guarantee even more power and versatility in the kitchen, Lainox has made both electric and gas versions of **Heart** stackable.

A characteristic that facilitates the chef in his everyday work, allowing him to cope even at the busiest of times and to express his culinary verve to the full.

Multigrill trays and grilles



Whatever your cooking requirements, there is a grill or tray type that will satisfy them.

Lainox can supply GN 1/1 and 2/1 trays in stainless steel, enamelled finishes and aluminium in a number of heights, perforated and non-perforated, as well as trays for frying, grilles for chicken, meat, fish, vegetables, mesh baskets for French fries, trays for baking patisserie products, bread and baguettes. Special reduction frames for cooking in GN 1/2 pans are also available.

For further information, request the **Multigrill Lainox** catalogue from your retailer.



mod. GC113 1/1GN



mod. GV110 1/1GN



mod. AT02 1/1GN



mod. GS112 1/1GN



mod. TF106 1/1GN



mod. R1104 1/1GN



mod. AP 064 (600x400)



mod. T42 (600x400)



mod. A1102 1/1GN



mod. T22 (600x400)



mod. A1102 1/1GN



mod. AF102 1/1GN

Extractor hoods



HKA101

Heart models 061, 101, 102 can be equipped with special extractor hoods in stainless steel complete with motor and air condenser to remove cooking fumes. An indispensable piece of equipment if the oven is installed in a visible location or in a supermarket, butcher shop or delicatessen.

Models	Hoods	Dimensions [mm.]	kW	V - Hz
061	HKA 061 NR 061 (installation frame for hood)	938x976x300 h 930x605x130 h	0,25	AC 230V - 50Hz
101	HKA 101	998x1086x300 h	0,25	AC 230V - 50Hz
102	HKA 102	1178x1121x300 h	0,25	AC 230V - 50Hz
072	HKA 102 NR 072 (installation frame for hood)	1178x1121x300 h 1170x750x200 h	0,25	AC 230V - 50Hz
201	HKA 201	1018x1086x300 h	0,25	AC 230V - 50Hz



LAINOX[®]
Cooking System