

The Convex

LAINOX®

ELECTRIC CONVECTION OVENS

CE 200 M

CONSTRUCTION DETAILS

- Stainless steel 18/18 AISI 304 construction, 1 mm thickness
- Stainless steel 18/10 AISI 304 cooking compartment with long radius rounded corners for a perfect cleaning (HACCP requirements) and fully water-proof
- Thermic insulation of 35 mm rock wool
- Thermic brake between the cavity and oven front panel, to absorb steel expansion
- Double glazed door with large air interspace for a perfect heat insulation
- Hinged inner glass for a perfect cleaning
- Adjustable door hinges
- Fit-in type door seal of heat resistant silicon rubber
- Front removable control panel for an easy service and check of components
- Connections gathered at the oven right side
- High quality world wide available components

ELECTRIC HEATING SYSTEM

- Cavity heating elements of armoured INCOLOY 800 type



OPERATIONAL FUNCTIONS

- Control panel with manual controls and push buttons.
- Cooking modes selector for hot air
- Cavity fast cool down.
- Manual humidifier
- Manual valve for opening of cavity vent.
- Autoreversing fan rotation.
- Oven lights with alogen lamps positioned between the two glasses of the door

SAFETY FEATURES

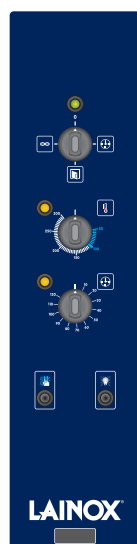
- Cavity safety thermostat
- Fan motor termic protection
- Door switch
- Components cooling system

M VERSION

Electromechanical with cooking timer and cooling position with door open and continuous mode. Autoreverse (air distribution in chamber with automatic reverse of direction of fan rotation), humidifier, oven chamber vent valve, lights and double glass door.

OPERATING MODES

- Convection 50°C - 300°C
- Continuous cooking
- Timed cooking



TECHNICAL DATA

- Voltage: 3N AC 400 V - 50 Hz
- Total electric power: 22 kW
- Chamber power: 21 kW
- Fan power: 1 kW

DIMENSIONS

- (mm) 1030 x 980 x 1010 h

CAPACITY

- With side racks: 10 x 2/1 GN, and distance between layers 70 mm
- With rack SGA20 10 x 2/1 GN o ASG21 20 x 1/1 GN and distance between layers 65 mm

OPTIONS

- Right hinged door
- Removable rack SGA20 - SGA21
- Trolleys CRA20
- Fat filter FXA20
- Extraction hood with steam condenser KA020
- Stands ASR20 - ASP20
- Holding cabinets AAC20
- Cabinet AAN20
- Hand shower LD25
- Energy saving system connection SN
- System LCS CONTROL HACCP

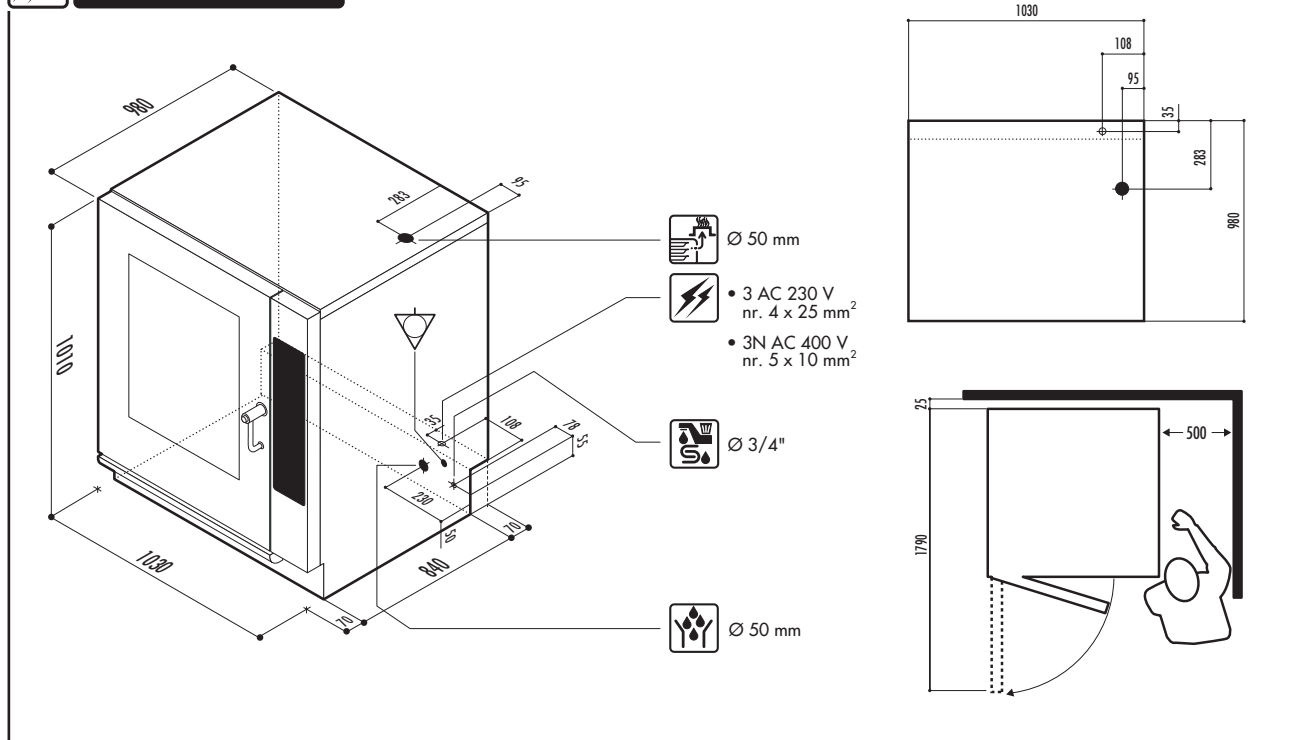
APPROVALS

CE IPX 4



CE 200 M

10 x 2/1 GN



The specifications shown in this document are to be considered not binding. The company reserves the right to make technical changes at any moment.

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