

The Cube

Ed.0904

LAINOX®

ELECTRIC COMBI STEAMER

ME 102 T

Multipurpose combi steamer with built-in steam generator for dry heat, steam and combi cookings

CONSTRUCTION DETAILS

- Stainless steel 18/18 AISI 304 construction, 1 mm thickness
- Stainless steel 18/10 AISI 304 cooking compartment with "trapezium" shape, 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
- Door handle mechanism moving to either left or right
- Adjustable door hinges
- Fit-in type door seal of heat resistant silicon rubber
- Built-in door drip tray collecting the condensate into the cavity drip tray; then into the oven drain
- Hinged fan protection cover for a proper cleaning of cavity back side and fan wheel
- Front removable control panel for an easy service and check of components
- AISI 304 fully insulated steam generator
- Oven drain with built-in air drop; it can be plumbed with a permanent connection and it can also be opened for service purposes
- Two water inlets (soft and cold water)
- Connections gathered at the oven right side
- Built-in and retractable hand shower with tap
- External connection for meat probe
- Removable side racks for 20 x 1/1 or 10 x 2/1 Gn capacity; 70 mm distance between layers
- High quality world wide available components

T VERSION

Electronic programmable Scroller version with alphanumeric display, Autoclimate, diagnostics, two speed fan, autoreverse, multisensor core probe, humidifier and lights.

OPERATING MODES

- Convection with Autoclimate 30°C - 300°C
- Steam 30°C - 130°C (low temperature, atmospheric, forced)
- Combined steam/convection with Autoclimate 30°C - 300°C
- Reheating with Autoclimate 120°C - 140°C
- Core probe 30°C - 100°C
- Automatic sequence cooking
- Slow cooking
- Temperature hold with Autoclimate function
- 3-mode finishing function
- Automatic delayed start



ELECTRIC HEATING SYSTEM

- Cavity heating elements of armoured INCOLOY 800 type
- Steam generator heating elements of armoured INCOLOY 800 type
- Energy Saving device for a reduced energy consumption

OPERATIONAL FUNCTIONS

- Electronic controls panel with Scroller and push-buttons for manual functions, PLUS button for entering into additional features
- Self-diagnosis at the start of the unit with faults display and alarm
- Sequential cooking with up to 9 cycles
- Cooking modes choice with display of pre-set time and temperature
- Programmability of over 100 cooking programs (9 cycles each) with displayed name
- Lainox recipes library
- Low speed of ventilation enables a reduced heating suitable for slow cooking programs
- Autoreversing fan rotation
- Cook & Hold mode controlled by the meat probe or by the timer
- "Finishing" of cooking for best results
- Multipoint core temperature sensor (SE006)
- DELTA T cooking mode
- Interchangeable meat probes with external socket
- Cavity fast cool down with stop at 50°C
- Automatic cavity cooling between a high temperature cycle and the next cycle featuring a lower temperature
- SOFT cleaning and HARD cleaning programs (Washing Cube System) with detergent injection and rinsing by the means of a dedicated rotating shower (optional)
- Manual humidifier
- AUTOCLIMA system to control the percentage of humidity during the cooking and the food rethermalisation
- Programmable and automatic cavity vent opening, to evacuate the excess of humidity
- Timed oven lights with alogen lamps positioned between the two glasses of the door

- Automatic boiler pre-heat with elusion possibility for energy saving purpose
- Connection for an external printer (type RS 232)
- Automatic quenching of vapours into the oven drain
- Check of cavity steam saturation with automatic energy saving
- Displayed need of boiler discailing
- Boiler discailing program
- Automatic boiler drain (with controlled water temperature) and rinsing
- Programmable delayed (over 24 hours) start of the oven
- Easily accessible software parameters for a personalized oven pre-setting.
- Multiple languages display
- Cube Servicing Program:
 - Performances test
 - PC board auto-test
 - Pre-set descaling program
 - Displayed diagnostic
- Cube Chek System:
 - Checks setting of internal probes
 - Checks cavity and boiler operating hours
 - Indicates time remaining before de-scailling

SAFETY FEATURES

- Cavity safety thermostat
- Boiler safety thermostat
- Device against pressure built-up in cavity and boiler
- Fan motor termic protection
- Magnetic door switch
- Boiler water level probes
- Lack of water displayed alarm
- Components cooling system

TECHNICAL DATA

- Voltage: 3N AC 400 V - 50 Hz
- Total electric power: 31 kW
- Hot air power: 30 kW
- Steam power: 30 kW
- Fan power: 1 kW

DIMENSIONS

- (mm) 1170 x 895 x 1090 h

CAPACITY

- With side racks: 20 x 1/1 GN or 10 x 2/1 GN and distance between layers 70 mm
- With rack SG102: 20 x 1/1 GN or 10 x 2/1 GN and distance between layers 65 mm
- With plated meals rack PR102: 49 plates (31 cm) at 68 mm distance

OPTIONS

- Needle probe for vacuum packs SE005
- Washing Cube System mod. KL102
- Two steps safety door handle mechanism
- Right hinged door
- Special and marine voltages
- Removable rack SG102
- Plated meals rack PR102
- Thermal cover CP102
- Trolleys CR102
- Fat filter FX102
- Extraction hood with steam condenser KA102
- Stand SR102 - SP102
- Shelf KD102 to hold the detergent tank
- Trolley CD002 for washing kit
- Holding cabinets AC102 - MA102
- Cabinet AN102
- Monitoring systems LCS CONTROL HACCP
- Connection for energy saving system SN

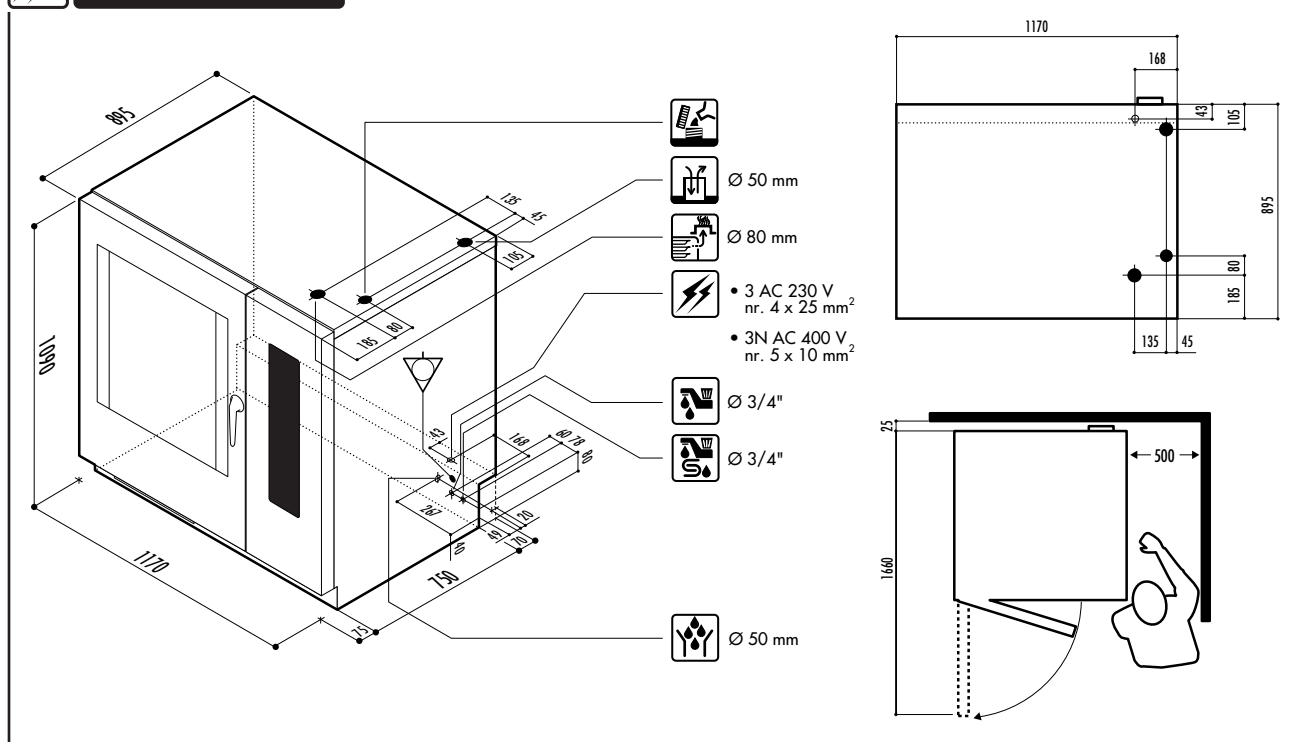
APPROVALS

CE IPX5



ME 102 T

10 x 2/1 GN - 20 x 1/1 GN



The specifications shown in this document are to be considered not binding. Lainox Ali S.p.A. reserves the right to make technical changes at any moment.

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