

HMG 202 P



20 x 2/1 GN - 40 x 1/1 GN 0707 - Rev. 02

CONSTRUCTION DETAILS

- 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 perfect cleaning
- Locking mechanism with 3 catches; two of them adjustable
- Adjustable door hinges
- Door opening with progressive brake
- Push-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
- Two hinged fan protection covers for a proper cleaning of cavity back wall and fan wheels
- Front removable control panel for easy service and check component
- AISI 316 fully insulated steam generator
- Oven drain with built-in air gap; it can be plumbed with a permanent connection and it can also be opened for service purposes
- Two water inlets (soft and hard water)
- Connections gathered at the oven right hand side
- Supplied with monoblock trolley HKS202 of AISI 304 s. steel construction, with drip tray, 20 layers (67 mm distance); 4 polyamide and polyurethane wheels two of them with brakes
- High quality world wide available components

GAS HEATING SYSTEM

- Blown air type for the cavity burner and boiler heating system
- Automatic flame ignition with electronic flame control; automatic ignition re-set and diagnosis with display fault
- Energy Saving device for reduced energy consumption
- High efficiency heat exchanger with expansion cabinet of steel AISI 310 S

OPERATIONAL FUNCTIONS

- Electronic and programmable control panel with push-buttons for manual functions
- Self-diagnosis at the start of the unit with fault display and alarm
- Cooking modes choice with display of pre-set time and temperature
- Programmability of 91 cooking programs of 9 cycles each for sequential cooking; three Regenerating programs are available with one modifiable
- Cook & Hold mode controlled by the meat probe or by the timer
- Autoreversing fan rotation
- Cavity fast cool down with automatic stop at 50°C
- Automatic cavity cooling between a high temperature cycle and the next cycle featuring a lower temperature
- Manual humidifier
- AUTOCLIMA system to control the percentage of humidity during the cooking and food rethermalisation
- FAST-DRY cavity vent for a fast evacuation of moisture
- Timed oven lights with halogen lamps positioned between the inner & outer doors
- Automatic boiler pre-heating



- Cavity clean program "CL"
- Boiler De-scaling program "DE"
- Boiler De-scale alarm
- Automatic boiler drain (with controlled water temperature) and rinsing
- Automatic quenching of vapours into the oven drain
- Check of cavity steam saturation with automatic energy saving
- Easily accessible Service program for:
 - PC board diagnosis
 - Check of internal probes
 - Check of cavity and boiler operating hours

SAFETY FEATURES

- Cavity safety thermostat
- Boiler safety thermostat
- Device against pressure built-up in cavity and boiler
- Flame detection sensor
- Low gas pressure switch
- Fan motor thermic protection
- Magnetic door switch
- Boiler water level probes
- Lack of water displayed alarm
- Component cooling system

OPTIONS

- Automatic washing WCS (Washing Combi System) KL202
Cavity self wash system with SOFT and HARD cleaning programs with detergent injection and cavity rinsing by the means of a dedicated rotating shower
- Hand shower LD25
- Stainless steel trolley to hold complete washing kit CD002
- LPG version
- HKP202 plated meals trolley
- Thermal cover CP202
- Fat filter FX202
- Standard core probe SC with external connection
- Needle probe for vacuum packs SE002 with external connection
- Holding cabinet
- Connection for an external printer (type RS 232)

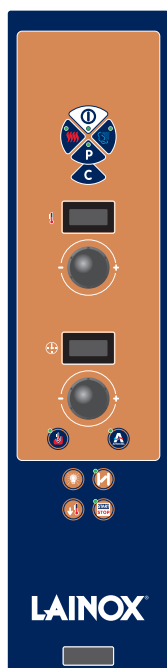
TECHNICAL DATA

External dimensions	mm	1290 x 895 x 1950 h
Weight	Kg	465
Total electric power	kW	1,8
Nominal heating output	kW/kcal	80 / 68800
Chamber heating output	kW/kcal	54 / 46440
Steam heating output	kW/kcal	54 / 46440
Fan power	kW	1,1
Power supply voltage		AC 230 V - 50 Hz

CAPACITY

20 x 2/1 GN - 40 x 1/1 GN

- 1 x HKS202 trolley 20 x 2/1 GN or 40 x 1/1 GN capacity and 67 mm distance between layer
- With HKP202 plated meals trolley: 100 plates (31 cm) at 68 mm distance



P VERSION

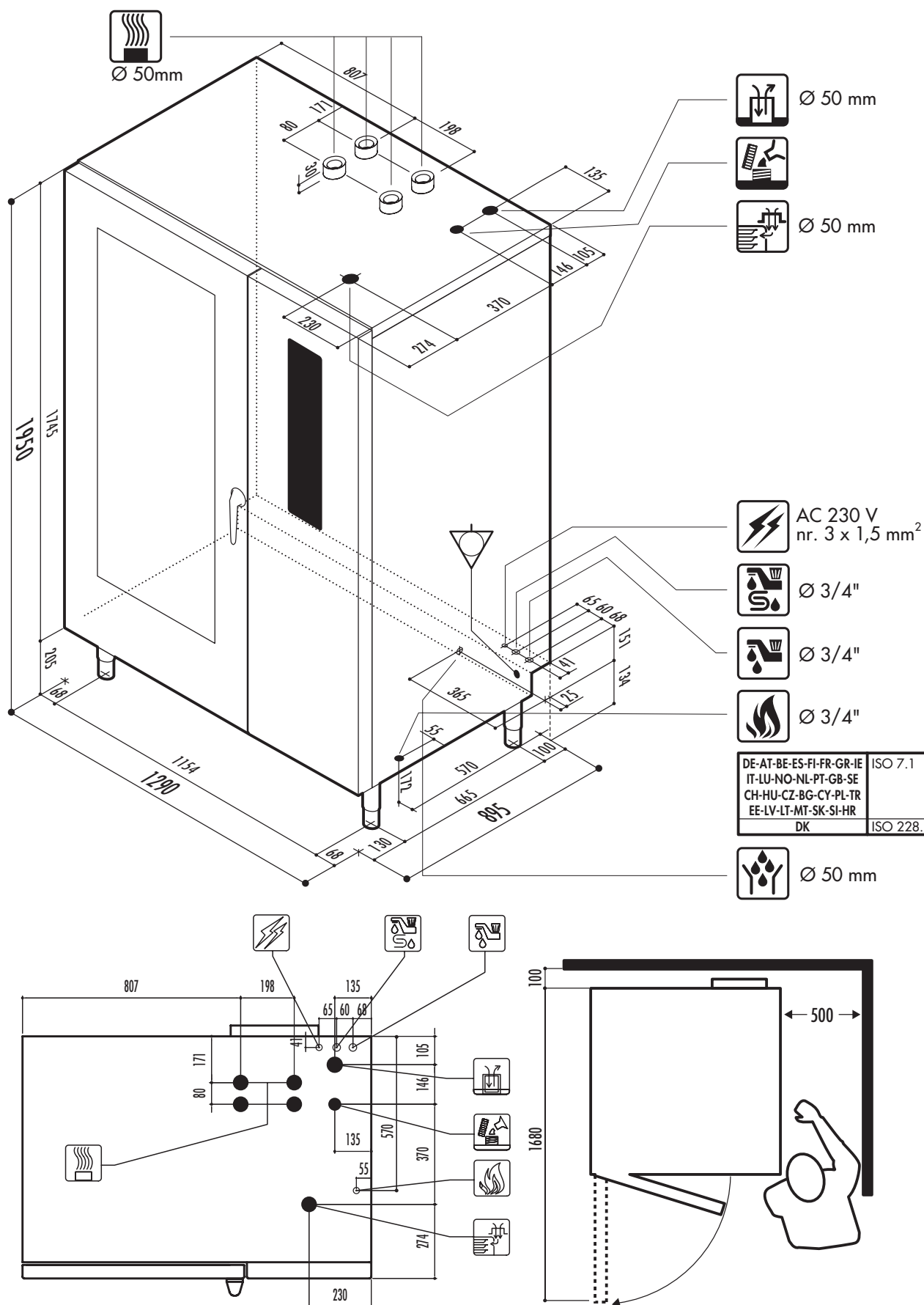
Manual controls with electronic control, programmability of 91 cooking programs of 9 cycles each for sequential cooking, three Regenerating programs are available with one modifiable, numerical displays, Autoclimate with Fast-Dry, automatic vent, self-diagnosis, automatic reverse (distribution of the air in the chamber with automatic reversing of the fan direction), cavity fast cooling with open door, humidifier and cavity lights.

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

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
- Automatic sequence cooking
- Temperature hold with Autoclimate function

HMG 202 P





LAINOX - ALI SpA

Via Schiaparelli 15, Z.I. S. Giacomo di Veglia - 31029 Vittorio Veneto TV - Italy
Tel. (+39) 0438.91110 - Fax (+39) 0438.912300 - E-mail: lainox@lainox.it

24.07.2007

