

HME 142 X



2 x (7 x 2/1 GN - 14 x 1/1 GN)

01.09.2008

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
- Door handle mechanism moving to either left or right
- Adjustable door hinges
- 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
- Hinged fan protection cover for a proper cleaning of cavity back wall and fan wheel
- Front removable control panel for easy service and check component
- AISI 304 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
- 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

ELECTRIC HEATING SYSTEM

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

OPERATIONAL FUNCTIONS

- Electronic control panel with high definition colour liquid crystal display (LCD - TFT) and "Touch Screen" technology
- SCROLLER PLUS with Push function to confirm settings
- Push buttons for manual functions
- Self-diagnosis at the start of the unit with displayed faults and alarms
- Sequential cooking with up to 15 cycles
- Cooking modes choice with display of pre-set time and temperature
- Programmability of 400 cooking programs (15 cycles each) with displayed recipe name
- ICS Interactive Cooking System: automatic cooking made available by Lainox chefs and easily available for the user
- Choice of 6 fan speeds and intermittent fan mode; three lower speeds enable a reduced heating suitable for slow cooking programs
- Autoreverse: distribution of the air in the cavity with automatic reversing of fan direction
- EXTRA cooking functions: Cook & Hold controlled by the meat probe or by timer, Multilevel cooking, Reheating of plated meals or pans, Defrosting
- PLUS: timer of cooking in progress, DELTA T cooking, vent programmability, fan programmability, Hold and Finishing



- Multipoint core temperature sensor
- Interchangeable meat probes (Multipoints or needle for vacuum packs) 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
- Manual humidifier
- AUTOCLIMA system to control the percentage of humidity during the cooking and food rethermalisation
- Programmable and automatic cavity vent system with FAST DRY for a quick evacuation of moisture
- Timed oven lights with halogen lamps positioned between the inner & outer doors
- Automatic boiler pre-heat
- Automatic boiler drain (with controlled water temperature at 60°C) and rinsing
- Automatic quenching of vapours into the oven drain
- Check of cavity steam saturation with automatic energy saving
- Programmable delayed (over 24 hours) start of the oven
- Multiple languages choice for menus and messages
- Easily accessible software parameters for personalized oven pre-setting
- USB port for software and recipe upload and for download of HACCP recorded data and recipes
- SERVICE program for:
 - PC board auto-test
 - check of internal probes setting
 - check of cavity and boiler operating hours for a programmed maintenance
 - boiler De-scaling program
- Program for manual cavity clean
- WCS: optional cavity self wash system with SOFT and HARD cleaning programs with detergent injection and cavity rinsing by the means of a dedicated rotating shower

SAFETY FEATURES

- Cavity safety thermostat
- Boiler safety thermostat
- Device against pressure built-up in cavity and boiler
- 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) KL142
Cavity self wash system with SOFT and HARD cleaning programs with detergent injection and cavity rinsing by the means of a dedicated rotating shower
- Stainless steel trolley to hold complete washing kit CD002
- Two step safety door handle mechanism
- Right hinged door PS001
- Special and marine voltages

- Fat filter FX072
- Needle probe for vacuum packs SE005
- Extraction hood with steam condenser HKA102
- Connection for energy saving system SN
- USB key with software update

TECHNICAL DATA

HME 142 X

External dimensions	mm	1170 x 895 x 1860 h
Weight - Gross / Net	Kg	385 / 360
Total electric power	kW	(16) x 2
Nominal heating output	kW/kcal	- / -
Chamber heating output	kW/kcal	(15 / -) x 2
Steam heating output	kW/kcal	(15 / -) x 2
Fan power	kW	(1) x 2
Power supply voltage		(3N AC 400 V - 50 Hz) x 2

CAPACITY

2 x (7 x 2/1 GN - 14 x 1/1 GN)

- With side racks: 7 x 2/1 GN - 14 x 1/1 GN (x 2) and distance between layers 70 mm



X VERSION

- Programmable electronics with liquid crystal display (LCD) "Touch Screen"
- ICS automatic cooking system
- Autoclimate with automatic vent
- Fast-Dry: Rapid humidity evacuation system
- 6 speed fan with inverter
- Autoreverse (distribution of air in chamber with automatic reverse of the fan's direction of rotation)
- Multiple point core probe
- Controls for: humidifier, quick cooling with door open, cooking chamber lighting, manual vent

STANDARD: hand shower, multipoint probe

OPTIONAL: WCS automatic washing system (Washing Combi System)

COOKING MODE

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

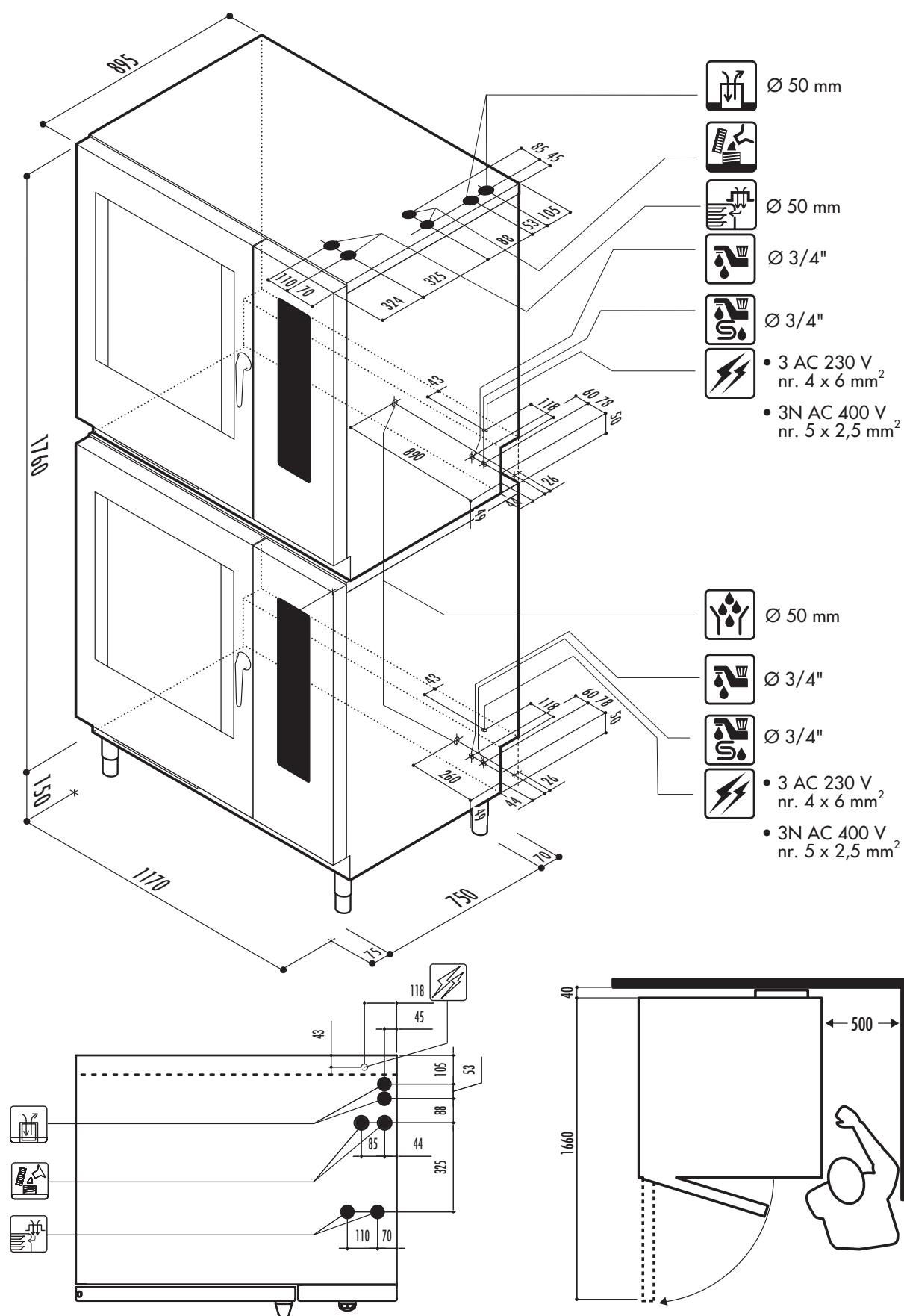
OPERATING MODES

- Manual
- Automatic ICS - Interactive Cooking System
- Automatic EXTRA - Holding, Reheating, Defrosting, Multilevel cooking
- Programmable with automatic cooking sequence (up to 15 cycles)
- With automatic delayed start
- With core probe
- With timer

PLUS functions

- Holding • Finish • Fan management
- Vent management • Delta T cooking

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