

Smart

GAS DIRECT STEAM COMBI OVEN

LAINOX®
Cooking System

SVG 071 S

7 x 1/1 GN



COOKING MODES

- Convection with AUTOCLIMA 30 - 300°C
- Steam 30 - 130°C (low temperature, atmospheric, forced)
- Combined steam/convection with AUTOCLIMA 30 - 300°C
- Display of pre-set time and temperature for each mode

OPERATING MODES

- Over 90 tested and memorized recipes (Version S with core probe)
- Programmable with 99 programs, with automatic 4-cycle sequence
- Manual cooking with 4 cycles in sequence and with:
 - Holding (3 kinds)
 - Vent management (ON, OFF, timed pre-opening)
- With core probe (Optional)
- Timed

OPERATIONAL FUNCTIONS - S VERSION

- Two large alphanumeric displays
- Cooking cycle key with 4 LED displays
- Dedicated key for direct access to programs and recipes
- Scrollers with Push function to confirm the parameters
- Manual cavity pre-heating
- Self-diagnosis before starting the unit with fault description and acoustic alarm
- AUTOCLIMA system to set and to control the percentage of humidity during cooking and food regeneration
- Programmable and automatic cavity vent opening with FAST DRY function for quick evacuation of humidity
- Autoreverse (automatic reversal of fan rotation) for a perfect even cooking result
- Automatically adjusted steam quenching
- Easily accessible software parameters for a custom-made oven pre-setting
- Automatic control of cavity steam
- SERVICE program for:
 - PC board auto-test, check of internal probes setting
 - Check oven operating hours for all main maintenance functions
- Standard semi-automatic washing program

CONTROL FUNCTIONS - S VERSION

- Two speed fan (optional); reduced speed reduces power
- Core temperature control with (optional) core probe
- Interchangeable core probes (Multipoints or needle for vacuum packs) with external socket
- USB port for HACCP data download, update of the software and uploading/downloading personal recipes
- Push button for:
 - Manual humidifier
 - Cavity fast cool down with auto-stop at 50°C
 - Timed oven lights with halogen lamps positioned between the door and inner glass
 - Manual cavity vent control (Fast Dry)



CONSTRUCTION DETAILS

- Stainless steel 18/10 AISI 304 of 1 mm cooking compartment with "trapezium" shape, long radius rounded corners for a perfect cleaning (HACCP requirements)
- Perfectly smooth compartment, water-proof with leakproof welding
- Cooking compartment 35 mm thermic insulation
- Thermic brake between cooking compartment and the oven front panel
- Double glazed door with large air interspace and inner heat reflecting type of glass for a perfect heat insulation and better efficiency
- Hinged inner glass for perfect cleaning
- Double opening door handle
- Adjustable door hinges
- Push-in type oven front panel seal made with heat and age resistant silicon rubber
- Built-in door drip tray collecting the condensate into the oven drip tray; then into the oven drain
- Opening fan protection cover for a proper cleaning of fan wheel
- Front removable control panel for easy service and check of main components
- Two water inlets (soft and cold water)
- Connections gathered at the oven right hand side

GAS HEATING SYSTEM

- Blown air type of burners for the cavity
- Automatic flame ignition
- Electronic control of the flame with automatic ignition reset
- Energy Saving device for reduced energy consumption
- High efficiency heat exchanger with steel AISI 310 S expansion cabinet
- Two-stage gas valve

SAFETY FEATURES

- Cooking compartment safety thermostat
- Cooking compartment safety device for pressure built-up and depression
- Fan motor thermic protection
- Flame detection sensor interrupting gas flow in case of switch of flame failure
- Safety pressure switch for lack of gas alarm
- Mechanical door switch
- Lack of water displayed alarm
- Self-diagnosis and fault display
- Component cooling system with overheat display control

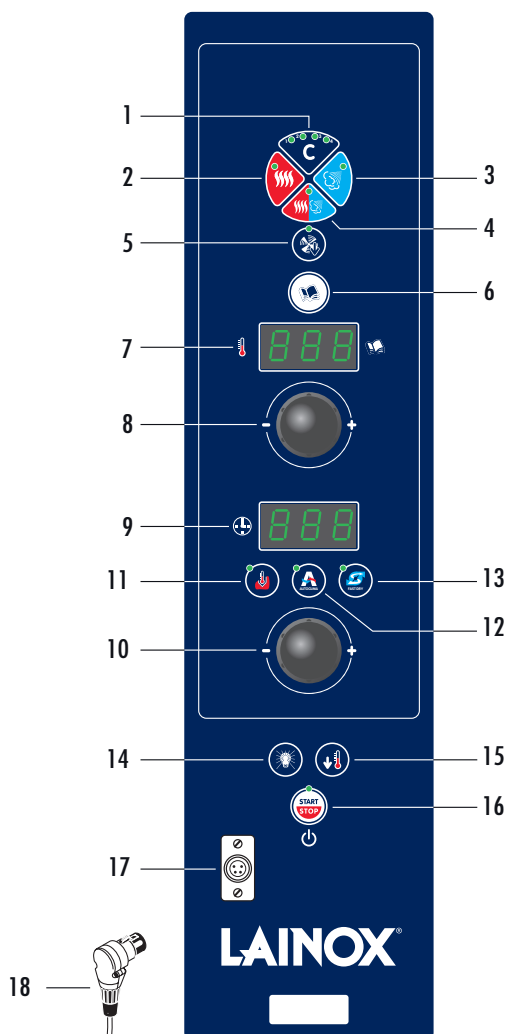
STANDARD EQUIPMENT

- Side racks
- Nr. 2 stainless steel grids 1/1 GN (mm 530 x 325)
- Core probe holder
- Recipe book

OPTIONAL EQUIPMENTS / ACCESSORIES

- Core probe SC
- Two speed fan VR01
- Hand shower LD25
- Automatic cavity washing system LM071, with 3 levels of intensity:
 - SOFT normal dirt
 - MEDIUM for ingrained dirt
 - HARD for extra heavy soiling
- USB key with software update
- Two step locking mechanism for safety
- Right hinged door PS001
- LPG version
- Needle probe for vacuum packs SE002 with external connection - Ø 1 mm
- Fat filter EFX071
- Stainless steel extraction hood with motor and air-cooled steam condenser EKA071
- Installation frame ENR071 for hood EKA071
- Stainless steel floor stands ESR071
- Stainless steel floor stands with side runners ESP071
- Trolley CD002 to hold complete washing system and detergent tank
- Stainless steel holding cabinets with electromechanical controls EAC071 - Capacity 16 x 1/1 GN - 8 x 2/1 GN
- Neutral cabinet EAN071 - Capacity 16 x 1/1 GN - 8 x 2/1 GN
- Combiclean DLO10 - Alkaline cleanser (tank 10 lt.)

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- 1 - Cooking cycle button
- 2 - Convection mode button
- 3 - Steam mode button
- 4 - Convection/steam combi mode button
- 5 - Reduced speed button
- 6 - Cooking/recipes programs button
- 7 - Display showing cooking chamber temperature and the program/recipe
- 8 - Temperature setting/selection knob
- 9 - Display with cooking time (remaining/set), product core temperature display (real/set), humidity display
- 10 - Knob for setting/selecting Time/Core Temperature
- 11 - Button for cooking with core temperature probe
- 12 - Button for automatic humidity (AUTOCLIMA), Manual humidifier button
- 13 - Button for cavity vent
- 14 - Oven lights key
- 15 - Button for fast cooling with door open
- 16 - Main switch - Start/Stop button
- 17 - Core temperature probe connection
- 18 - Core temperature probe

TECHNICAL DATA

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External dimensions	mm	920 x 745 x 770 h
Weight - Gross / Net	Kg	118 / 100
Total electric power	kW	0,5
Nominal heating output	kW/kcal	10 / 8600
Chamber heating output	kW/kcal	10 / 8600
Steam heating output	kW/kcal	10 / 8600
Fan power	kW	0,5
Power supply voltage		AC 230 V - 50 Hz

CAPACITY

7 x 1/1 GN

- With side racks: 7 x 1/1 GN, and distance between layers 70 mm

APPROVALS

CE IPX 4

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According to CE rules, gas ovens must be installed where proper evacuation of burnt gas can be provided (type B13, B23, A3)

