



LAINOX®

Cooking System

HMC 031E • HMC 051E

Static oven at low temperature cooking and holding

COOKING AND
HOLDING SYSTEMS



HMC 031E



HMC 051E

CONSTRUCTION FEATURES

- Tightness chamber with radiused corners
- Total thermic insulation with rock or glass wool
- Long lasting door seals made up of food grade of high heat resistance
- Static heating provided by low consumption wire heating element that coils up all the chamber
- Handles to carry by hand

FUNCTIONAL FEATURES

- Electronic control of the time, temperature and core probe
- Operating temperature 30°C – 120°C

- Two adjustable humidity vents : on the door and rear wall
- End-of-cycle buzzer
- Designed for stacking
- Reversible door
- Suction feet
- Chamber with safety thermostat

STANDARD SUPPLY

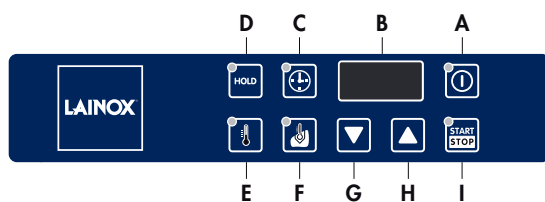
- Internal core probe
- Removable GN1/1 tray racks

OPTIONS & ACCESSORIES

- No

Model	Overall dimensions (WxDxH)	Trays capacity	Power kW	Power supply
HMC 031E	450x630x410h	3 GN1/1	0,70	AC 230V 50Hz
HMC 051E	450x630x560h	5 GN1/1	1,00	AC 230V 50Hz

The Hot



Electronic control with programmer Version E

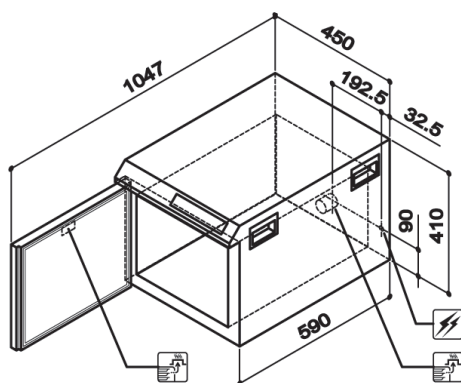
- A** ON/OFF switch
- B** START/STOP key
- C** Keeping warm or regenerating mode programming keys
- D** Display
- E** Temperature selection key
- F** Humidity selection key
- G** Time selection key
- H** Increase/decrease knob
- I** Programs keyboard
- Core probe on/off key (On request)
- Lighting system (not available)
- Programming key

Model	Rated voltage [Vac]	Total input [kW]	Amps. [A]	Connecting wire min. section (type H07 RN-F) [mm ²]
HMC 031E	230	0,7	3,1	3 x 1
HMC 051E	230	1,00	4,4	3 x 1

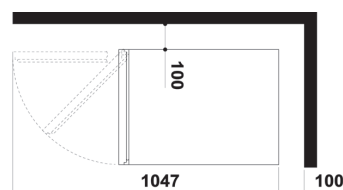
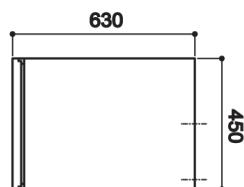
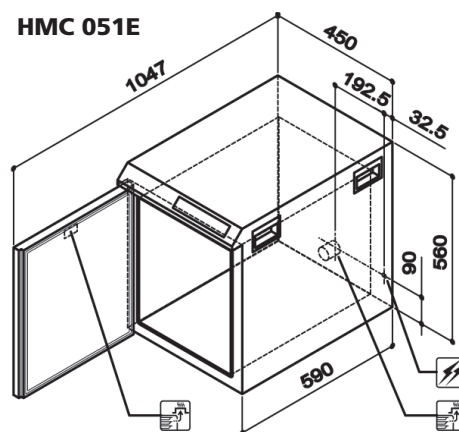
Model	Working temperature [°C]	Containers capacity: distance [mm]	Containers max. height [mm]	Product max. capacity [kg]	Net weight [kg]
HMC 031E	30÷120	3 GN1/1 (70)	3 x 65 (h) 1 x 200 (h) 1 x 150 (h) + 1 x 65 (h)	11	22
HMC 051E	30÷120	5 GN1/1 (70)	5 x 65 (h) 2 x 150 (h) 1 x 200 (h) + 1 x 150 (h)	18	28

TECHNICAL INSTALLATION DIAGRAM

HMC 031E



HMC 051E



Electricity supply cable inlet



Adjustable vent for release of excess humidity





LAINOX[®]

Cooking System

HOLDING SYSTEMS

HM 081 E

Static holding trolley



CONSTRUCTION FEATURES

- Tightness chamber with radiuses corners
- Plastic bumpers
- Total thermic insulation with rock or glass wool
- Long lasting front and door seals made up of food grade of high heat resistance
- Removable side racks to facilitate cleaning
- Static heating provided by low consumption wise heating element that covers up all the chamber
- Snap-shut door
- Mounted on four 125 mm diameter castors, two of which with brake
- Ergonomic handle for pushing and guiding
- Easy access to facilitate maintenance and repair

FUNCTIONAL FEATURES

- Electronic control of the temperature
- Operating temperature 30°-120°C
- Two adjustable humidity vents on the door
- Chamber with safety thermostat

STANDARD SUPPLY

- Removable GN 1/1 tray racks

OPTIONS & ACCESSORIES

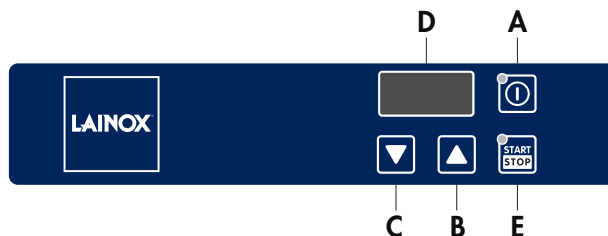
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LAINOX[®]

Cooking System

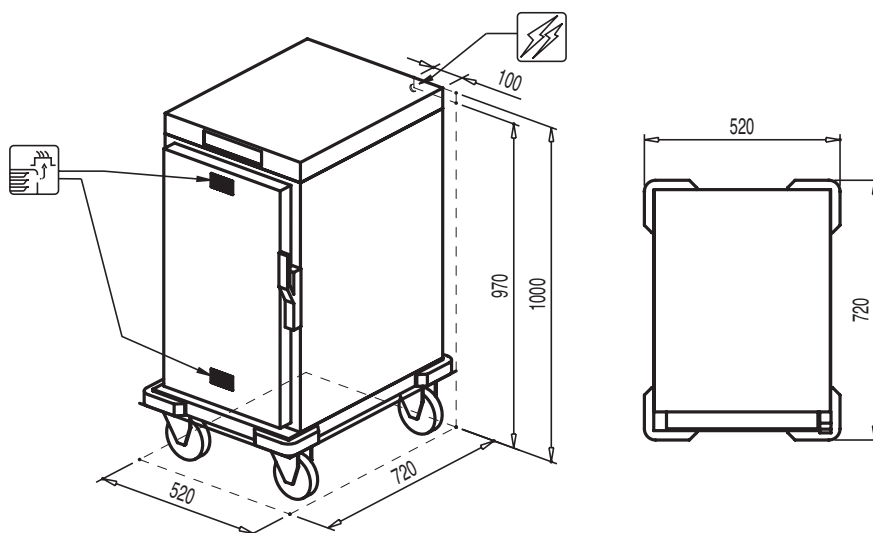
HOLDING SYSTEMS



**Electronic control
Version E**

- A ON/OFF switch
- B Temperature increase key
- C Temperature decrease key
- D Display
- E START/STOP key

TECHNICAL INSTALLATION DIAGRAM



Electricity supply
cable inlet



Adjustable vent for
release of excess
humidity



Model	Overall dimensions (W x D x H) - mm	Trays capacity	Power kW	Power supply
HM 081 E	520 x 720 x 1000 h	8 x GN 1/1	1,00	AC 230 V / 50 Hz



LAINOX[®]

Cooking System

HOLDING SYSTEMS

HM 052 E

Static holding trolley



CONSTRUCTION FEATURES

- Tightness chamber with radius corners
- Plastic bumpers
- Total thermic insulation with rock or glass wool
- Long lasting front and door seals made up of food grade of high heat resistance
- Removable side racks to facilitate cleaning
- Static heating provided by low consumption wise heating element that covers up all the chamber
- Snap-shut door
- Mounted on four 125 mm diameter castors, two of which with brake
- Ergonomic handle for pushing and guiding
- Easy access to facilitate maintenance and repair

FUNCTIONAL FEATURES

- Electronic control of the temperature
- Operating temperature 30°-120°C
- Two adjustable humidity vents on the door
- Chamber with safety thermostat

STANDARD SUPPLY

- Removable GN 2/1 e GN 1/1 tray racks

OPTIONS & ACCESSORIES

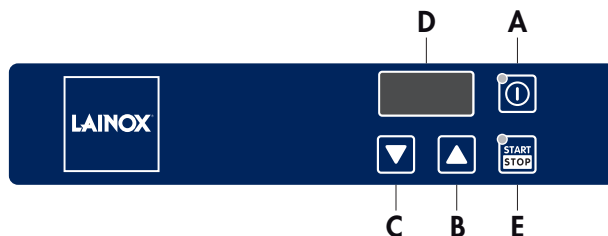
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LAINOX[®]

Cooking System

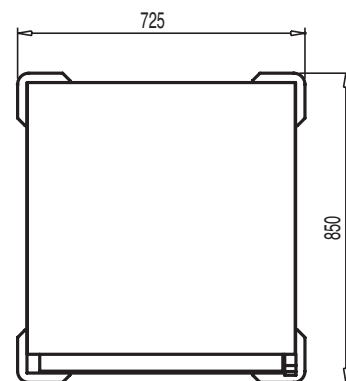
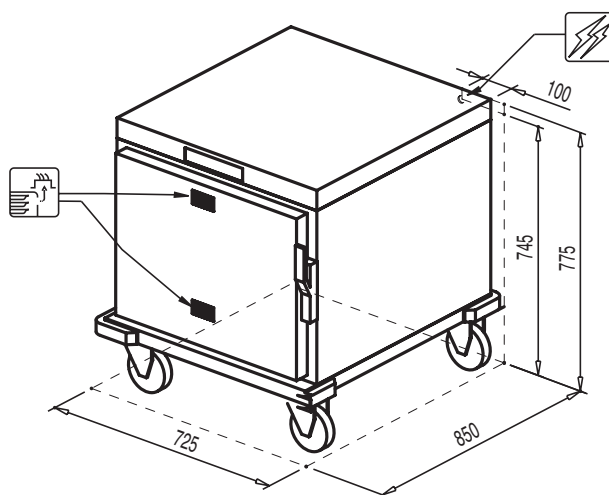
HOLDING SYSTEMS



**Electronic control
Version E**

- A ON/OFF switch
- B Temperature increase key
- C Temperature decrease key
- D Display
- E START/STOP key

TECHNICAL INSTALLATION DIAGRAM



Electricity supply
cable inlet



Adjustable vent for
release of excess
humidity



Model	Overall dimensions (W x D x H) - mm	Trays capacity	Power kW	Power supply
HM 052 E	725 x 852 x 780 h	5xGN 2/1 - 10xGN 2/1	1,50	AC 230 V / 50 Hz



LAINOX®

Cooking System

HOLDING SYSTEMS

HM 082 E

Static holding trolley



CONSTRUCTION FEATURES

- Tightness chamber with radiuses corners
- Plastic bumpers
- Total thermic insulation with rock or glass wood
- Long lasting front and door seals made up of food grade of high heat resistance
- Removable side racks to facilitate cleaning
- Static heating provided by low consumption wise heating element that covers up all the chamber
- Snap-shut door
- Mounted on four 125 mm diameter castors, two of which with brake
- Ergonomic handle for pushing and guiding
- Easy access to facilitate maintenance and repair

FUNCTIONAL FEATURES

- Electronic control of the temperature
- Operating temperature 30°-120°C
- Two adjustable humidity vents on the door
- Chamber with safety thermostat

STANDARD SUPPLY

- Removable GN 2/1 e GN 1/1 tray racks

OPTIONS & ACCESSORIES

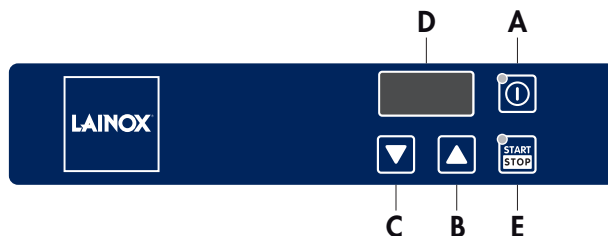
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LAINOX[®]

Cooking System

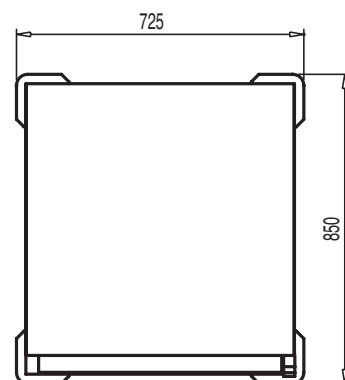
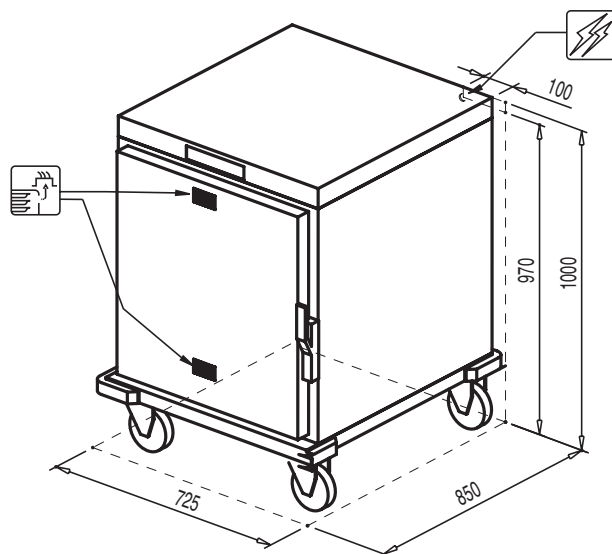
HOLDING SYSTEMS



**Electronic control
Version E**

- A ON/OFF switch
- B Temperature increase key
- C Temperature decrease key
- D Display
- E START/STOP key

TECHNICAL INSTALLATION DIAGRAM



Electricity supply
cable inlet



Adjustable vent for
release of excess
humidity



Model	Overall dimensions (W x D x H) - mm	Trays capacity	Power kW	Power supply
HM 082 E	725 x 852 x 1000 h	8xGN2/1 - 16xGN1/1	1,50	AC 230 V / 50 Hz



LAINOX®

Cooking System

HOLDING SYSTEMS

HM 162 E

Static holding trolley



CONSTRUCTION FEATURES

- Tightness chamber with radiuses corners
- Plastic bumpers
- Total thermic insulation with rock or glass wood
- Long lasting front and doors seals made up of food grade of high heat resistance
- Double door to reduce mostly the drop in temperature at opening
- Removable side racks to facilitate cleaning
- Static heating provided by low consumption wise heating element that covers up all the chamber
- Snap-shut doors
- Mounted on four 150 mm diameter castors, two of which with brake
- Ergonomic handle for pushing and guiding
- Easy access to facilitate maintenance and repair

FUNCTIONAL FEATURES

- Electronic control of the temperature
- Operating temperature 30°-120°C
- Two adjustable humidity vents on the door
- Chamber with safety thermostat

STANDARD SUPPLY

- Removable GN 2/1 e GN 1/1 tray racks

OPTIONS & ACCESSORIES

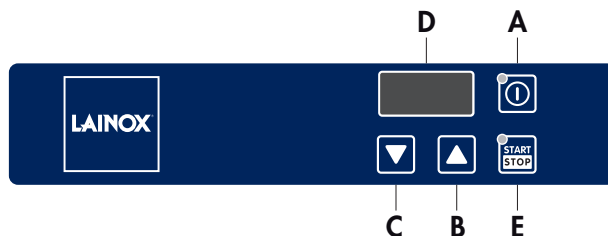
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LAINOX[®]

Cooking System

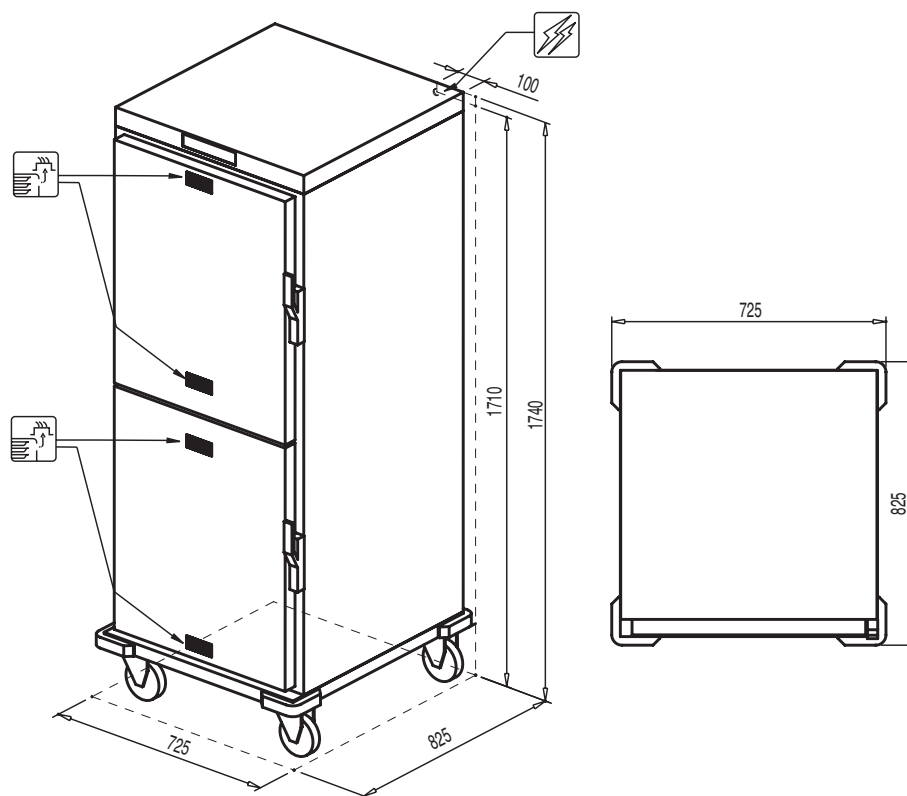
HOLDING SYSTEMS



**Electronic control
Version E**

- A ON/OFF switch
- B Temperature increase key
- C Temperature decrease key
- D Display
- E START/STOP key

TECHNICAL INSTALLATION DIAGRAM



Electricity supply
cable inlet



Adjustable vent for
release of excess
humidity



Model	Overall dimensions (W x D x H) - mm	Trays capacity	Power kW	Power supply
HM 162 E	725 x 825 x 1740 h	16xGN2/1 - 32xGN1/1	3,00	AC 230 V / 50 Hz



LAINOX[®]

Cooking System

HOLDING SYSTEMS

HM 282 E

Static holding trolley



CONSTRUCTION FEATURES

- Two separately controlled compartments
- Plastic bumpers
- Total thermic insulation with rock or glass wool
- Long lasting front and doors seals made up of food grade of high heat resistance
- Removable side racks to facilitate cleaning
- Static heating provided by low consumption wise heating element that coils up all the chamber
- Snap-shut doors
- Mounted on four 150 mm diameter castors, two of which with brake
- Ergonomic handle for pushing and guiding
- Easy access to facilitate maintenance and repair

FUNCTIONAL FEATURES

- Two separate electronic controls
- Operating temperature 30°-120°C
- Two adjustable humidity vents on the doors
- Chamber with safety thermostat

STANDARD SUPPLY

- Removable GN 2/1 e GN 1/1 tray racks

OPTIONS & ACCESSORIES

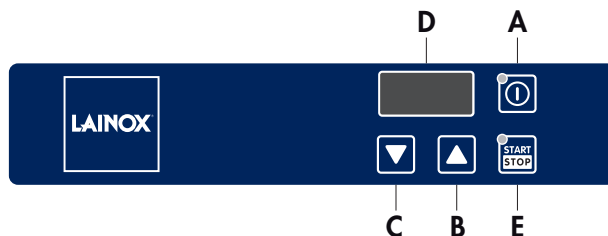
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LAINOX[®]

Cooking System

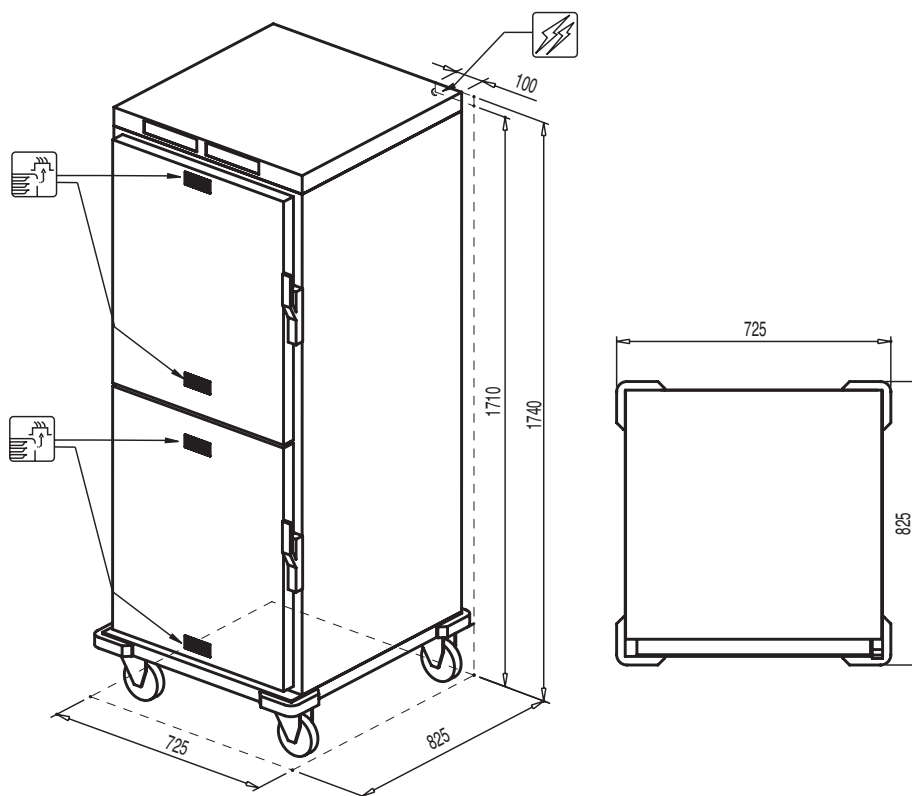
HOLDING SYSTEMS



**Electronic control
Version E**

- A ON/OFF switch
- B Temperature increase key
- C Temperature decrease key
- D Display
- E START/STOP key

TECHNICAL INSTALLATION DIAGRAM



Electricity supply
cable inlet



Adjustable vent for
release of excess
humidity



Model	Overall dimensions (W x D x H) - mm	Trays capacity	Power kW	Power supply
HM 282 E	725 x 825 x 1740 h	(8+8)xGN2/1 (16+16)xGN1/1	1,50 + 1,50	AC 230 V / 50 Hz



LAINOX®

Cooking System

HOLDING SYSTEMS

HM 048 E

Static holding trolley



CONSTRUCTION FEATURES

- Tightness chamber with radius corners
- Plastic bumpers
- Total thermic insulation with rock or glass wool
- Long lasting front and door seals made up of food grade of high heat resistance
- Removable side racks to facilitate cleaning
- Static heating provided by low consumption wise heating element that covers up all the chamber
- Snap-shut door
- Mounted on four 125 mm diameter castors, two of which with brake
- Ergonomic handle for pushing and guiding
- Easy access to facilitate maintenance and repair

FUNCTIONAL FEATURES

- Electronic control of the temperature
- Operating temperature 30°-120°C
- Two adjustable humidity vents on the door
- Chamber with safety thermostat

STANDARD SUPPLY

- Two shelves with grid GN2/1

OPTIONS & ACCESSORIES

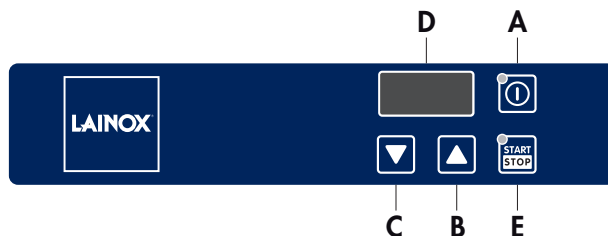
- Stainless steel plate baskets
- Additional shelves with grid GN2/1
- Guides for gastronorm containers



LAINOX[®]

Cooking System

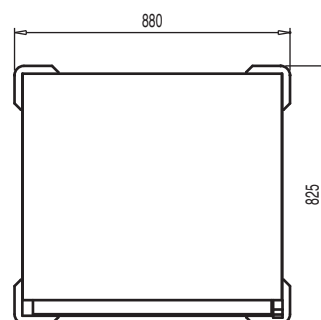
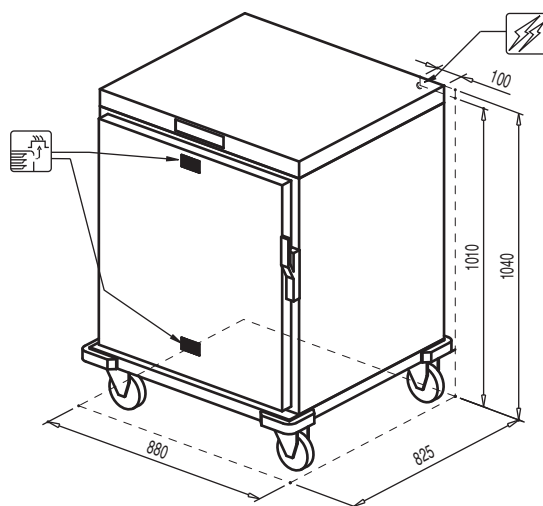
HOLDING SYSTEMS



**Electronic control
Version E**

- A ON/OFF switch
- B Temperature increase key
- C Temperature decrease key
- D Display
- E START/STOP key

TECHNICAL INSTALLATION DIAGRAM



Electricity supply
cable inlet



Adjustable vent for
release of excess
humidity



Model	Overall dimensions (W x D x H) - mm	Trays capacity	Plates capacity ø260	Plates capacity ø320	Power kW	Power supply
HM 048 E	880 x 825 x 1040 h	8 x GN 2/1 16 x GN 1/1	48	32	0,75	AC 230 V / 50 Hz



LAINOX®

Cooking System

HOLDING SYSTEMS

HM 096 E

Static holding trolley



CONSTRUCTION FEATURES

- Tightness chamber with radius corners
- Plastic bumpers
- Total thermic insulation with rock or glass wool
- Long lasting front and door seals made up of food grade of high heat resistance
- Double door to reduce mostly the drop in temperature at opening
- Removable side racks to facilitate cleaning
- Static heating provided by low consumption wise heating element that coils up all the chamber
- Snap-shut doors
- Mounted on four 150 mm diameter castors, two of which with brake
- Ergonomic handles for pushing and guiding
- Easy access to facilitate maintenance and repair

FUNCTIONAL FEATURES

- Electronic control of the temperature
- Operating temperature 30°-120°C
- Two adjustable humidity vents on the door
- Chamber with safety thermostat

STANDARD SUPPLY

- Two shelves with grid GN2/1 each door

OPTIONS & ACCESSORIES

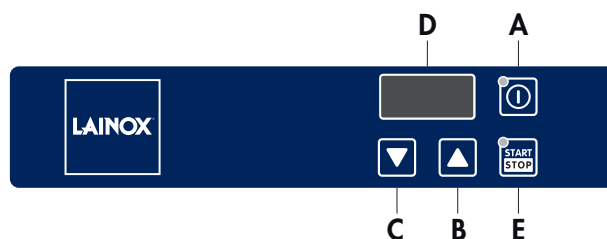
- Stainless steel plate baskets
- Additional shelves with grid GN2/1
- Guides for gastronorm containers



LAINOX®

Cooking System

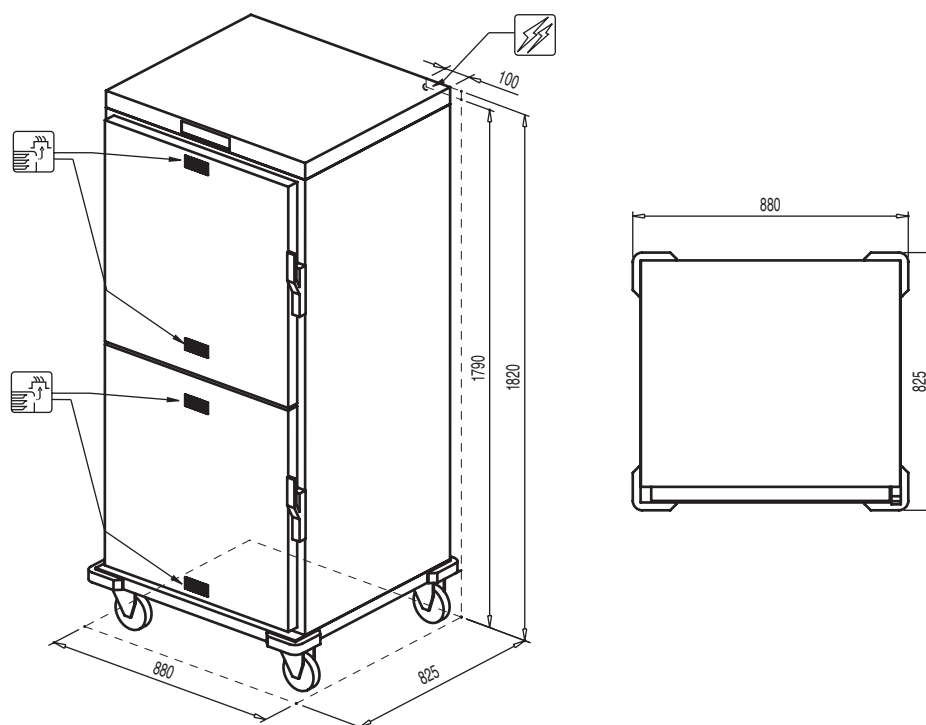
HOLDING SYSTEMS



Electronic control Version E

- A ON/OFF switch
- B Temperature increase key
- C Temperature decrease key
- D Display
- E START/STOP key

TECHNICAL INSTALLATION DIAGRAM



Electricity supply
cable inlet



Adjustable vent for
release of excess
humidity



Model	Overall dimensions (W x D x H) - mm	Trays capacity	Plates capacity ø260	Plates capacity ø320	Power kW	Power supply
HM 096 E	880 x 825 x 1820 h	16 x GN 2/1 32 x GN 1/1	96	64	1,5	AC 230 V / 50 Hz



LAINOX®

Cooking System

HOLDING SYSTEMS

HM 128 E

Static holding trolley



CONSTRUCTION FEATURES

- Tightness chamber with radius corners
- Plastic bumpers
- Total thermic insulation with rock or glass wool
- Long lasting front and door seals made up of food grade of high heat resistance
- Double door to reduce mostly the drop in temperature at opening
- Removable side racks to facilitate cleaning
- Static heating provided by low consumption wise heating element that covers all the chamber
- Snap-shut doors
- Mounted on four 150 mm diameter castors, two of which with brake
- Ergonomic handles for pushing and guiding
- Easy access to facilitate maintenance and repair

FUNCTIONAL FEATURES

- Electronic control of the temperature
- Operating temperature 30°-120°C
- Two adjustable humidity vents on the door
- Chamber with safety thermostat

STANDARD SUPPLY

- Two shelves with grid GN2/1 each door

OPTIONS & ACCESSORIES

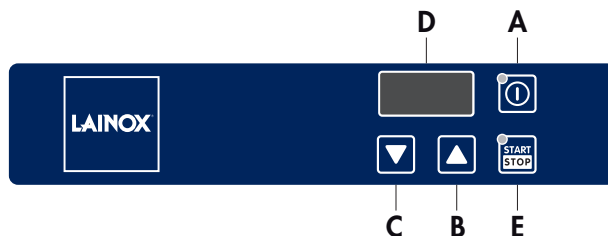
- Stainless steel plate baskets
- Additional shelves with grid GN2/1
- Guides for gastronorm containers



LAINOX[®]

Cooking System

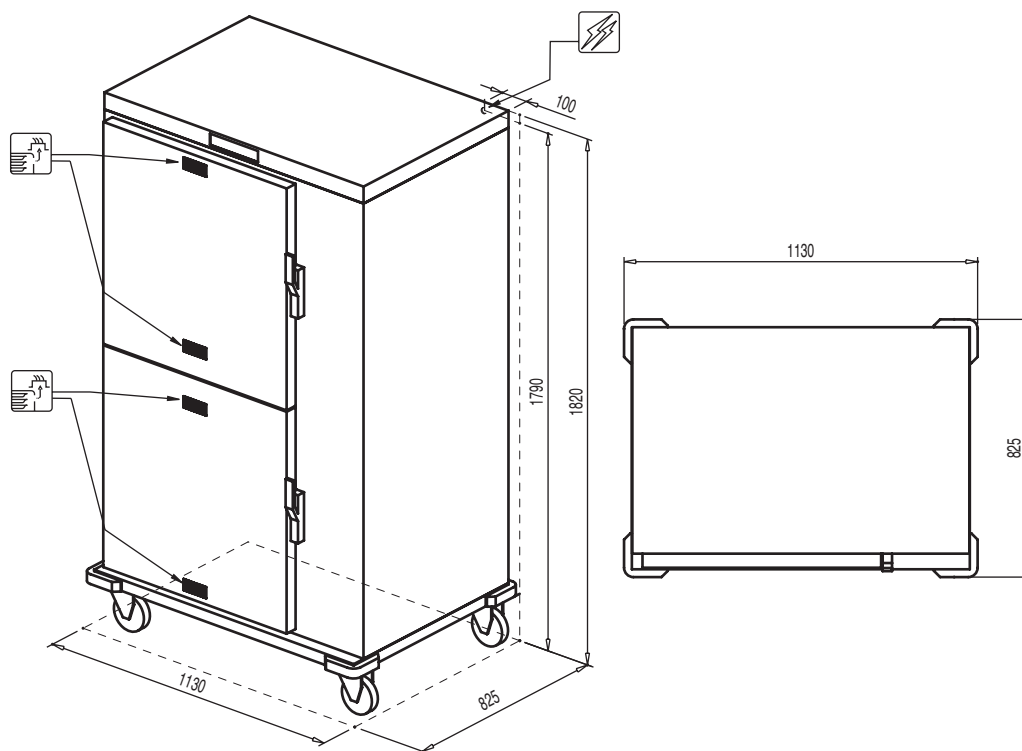
HOLDING SYSTEMS



**Electronic control
Version E**

- A ON/OFF switch
- B Temperature increase key
- C Temperature decrease key
- D Display
- E START/STOP key

TECHNICAL INSTALLATION DIAGRAM



Electricity supply
cable inlet



Adjustable vent for
release of excess
humidity



Model	Overall dimensions (W x D x H) - mm	Trays capacity	Plates capacity ø260	Plates capacity ø320	Power kW	Power supply
HM 128 E	1130 x 825 x 1820 h	16 x GN 2/1 32 x GN 1/1	128	96	2,25	AC 230 V / 50 Hz



LAINOX®

Cooking System

HOLDING SYSTEMS

HM 192 E

Static holding trolley



CONSTRUCTION FEATURES

- Tightness chamber with radius corners
- Plastic bumpers
- Total thermic insulation with rock or glass wool
- Long lasting front and door seals made up of food grade of high heat resistance
- Four doors to reduce mostly the drop in temperature at opening
- Removable side racks to facilitate cleaning
- Static heating provided by low consumption wise heating element that covers up all the chamber
- Snap-shut doors
- Mounted on six 150 mm diameter castors, four of which with brake
- Ergonomic handles for pushing and guiding
- Easy access to facilitate maintenance and repair

FUNCTIONAL FEATURES

- Electronic control of the temperature
- Operating temperature 30°-120°C
- Two adjustable humidity vents on the door
- Chamber with safety thermostat

STANDARD SUPPLY

- Two shelves with grid GN2/1 each door

OPTIONS & ACCESSORIES

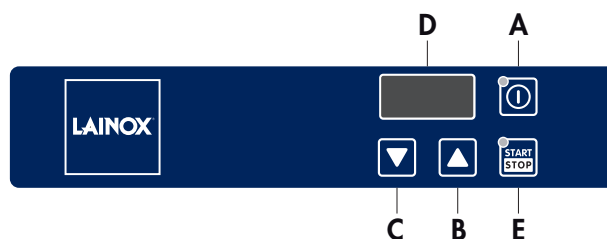
- Stainless steel plate baskets
- Additional shelves with grid GN2/1
- Guides for gastronorm containers



LAINOX®

Cooking System

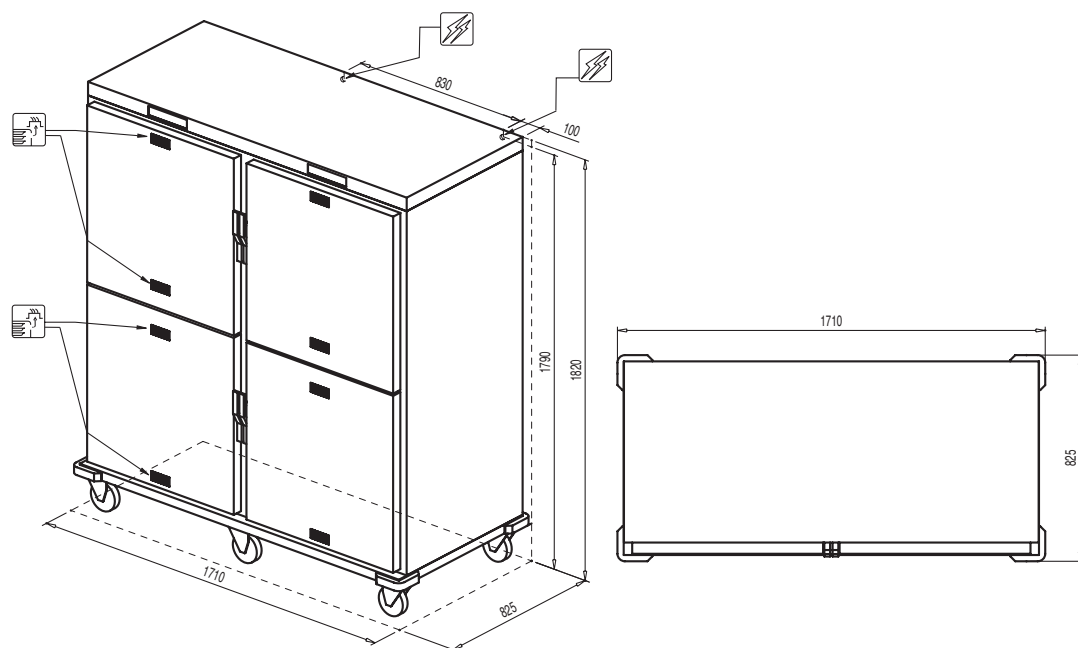
HOLDING SYSTEMS



**Electronic control
Version E**

- A ON/OFF switch
- B Temperature increase key
- C Temperature decrease key
- D Display
- E START/STOP key

TECHNICAL INSTALLATION DIAGRAM



Electricity supply
cable inlet



Adjustable vent for
release of excess
humidity



Model	Overall dimensions (W x D x H) - mm	Trays capacity	Plates capacity ø260	Plates capacity ø320	Power kW	Power supply
HM 192 E	1710 x 825 x 1820 h	32 x GN 2/1 64 x GN 1/1	192	128	3	AC 230 V / 50 Hz



LAINOX®

Cooking System

REGENERATING AND HOLDING SYSTEMS



HC 061 M/E

Regenerating and holding ventilated trolley

CONSTRUCTION FEATURES

- Tightness chamber with radiused corners
- Plastic bumpers
- Total thermic insulation with rock or glass wool
- Long lasting front seals made up of food grade of high heat resistance
- Removable side racks to facilitate cleaning
- Internal drain for easy cleaning
- Ventilated heating provided by highefficiency protected heating elements
- Snap-shut door
- Mounted on four 125mm diameter castors, two of wich with brake
- Ergonomic handles for pushing and guiding
- Easy access to facilitate maintenance and repair

FUNCTIONAL FEATURES

- Control panel of temperature, time and humidity electromechanical (M) or electronic with LCD and the storage of 20 programmes
- Simplified, user-friendly controls
- Operating temperature 30°C - 160°C
- Manual humidity vent
- Periodic reversal of direction of rotation of the fans for better air distribution
- Concealed water storage tank
- End-of-cycle buzzer
- Chamber with safety thermostat

STANDARD SUPPLY

- Removable GN1/1 or 600x400 tray racks

OPTIONS & ACCESSORIES

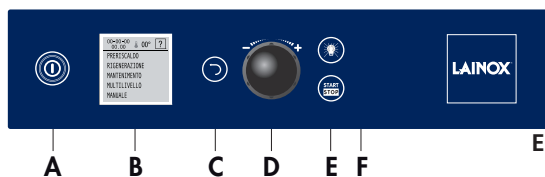
- Core probe only for E version
- Automatic humidity vent (Climachef) only for E version
- Stainless steel plate baskets
- USB port saving device HACCP only for E version

Model	Overall dimensions (W x D x H) - mm	Trays capacity	Plates capacity Plates ø 230-310	Power kW	Power supply
HC 061 M/E	850 x 775 x 970 h	6 x GN1/1 o 600x400	12	3,20	AC 230 V 50 Hz



Version M - With electromechanical control

- A** ON/OFF switch
- B** Mode selection switch for regenerating "R" on plate or keeping warm "M" on plate or tray
- C** Temperature regulation knob, with warning light to show that temperature has been reached
- D** Regenerating time regulation knob, with warning light indicating operation. By selecting "keeping warm" "M" the "time" function is cut out
- E** Humidity regulation knob, with warning light indicating operation



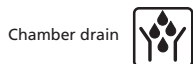
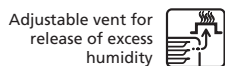
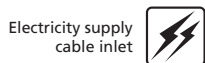
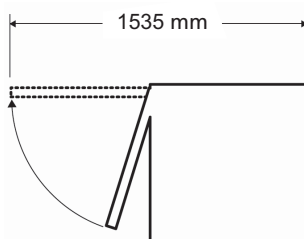
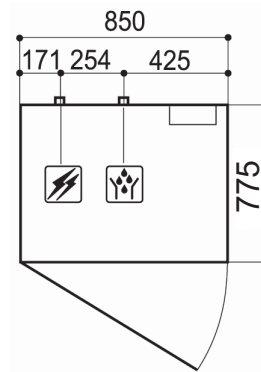
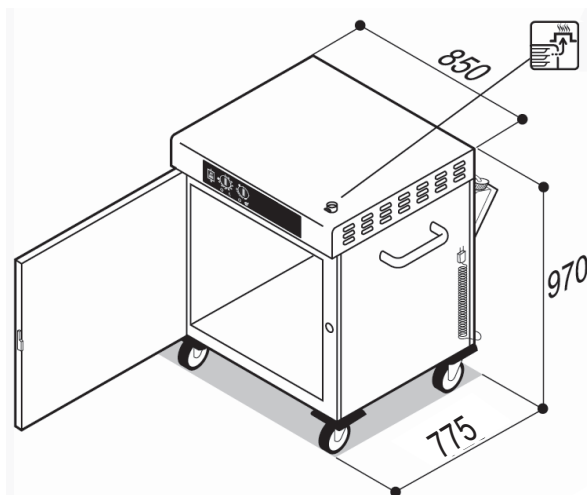
Version E - Electronic control and programmer

- A** ON/OFF switch
- B** Display
- C** Back to previous menu (BACK)
- D** Setting knob and select "ENTER"
- E** Push-button "START/STOP"
- F** Push-button cooking chamber lighting

Model	Rated voltage [Vac]	Total input [kW]	Amps. [A]	Connecting wire min. section (type H07 RN-F) [mm ²]
HC 061M/E	3N - 400	3,2	4,6	5 x 1,5

TECHNICAL INSTALLATION DIAGRAM

HC 061 M/E





LAINOX®

Cooking System

REGENERATING AND HOLDING SYSTEMS



HC 101 M/E

Regenerating and holding ventilated trolley

CONSTRUCTION FEATURES

- Tightness chamber with radiused corners
- Plastic bumpers
- Total thermic insulation with rock or glass wool
- Long lasting front seals made up of food grade of high heat resistance
- Removable side racks to facilitate cleaning
- Internal drain for easy cleaning
- Ventilated heating provided by highefficiency protected heating elements
- Snap-shut door
- Mounted on four 125mm diameter castors, two of wich with brake
- Ergonomic handles for pushing and guiding
- Easy access to facilitate maintenance and repair

FUNCTIONAL FEATURES

- Control panel of temperature, time and humidity electromechanical (M) or electronic with LCD and the storage of 20 programmes
- Simplified, user-friendly controls
- Operating temperature 30°C - 160°C
- Manual humidity vent
- Periodic reversal of direction of rotation of the fans for better air distribution
- Concealed water storage tank
- End-of-cycle buzzer
- Chamber with safety thermostat

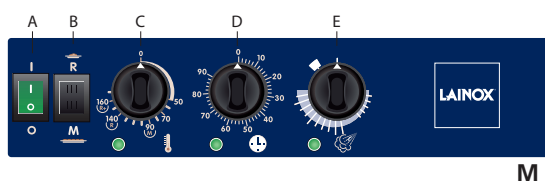
STANDARD SUPPLY

- Removable GN1/1 or 600x400 tray racks

OPTIONS & ACCESSORIES

- Core probe only for E version
- Automatic humidity vent (Climachef) only for E version
- Stainless steel plate baskets
- USB port saving device HACCP only for E version

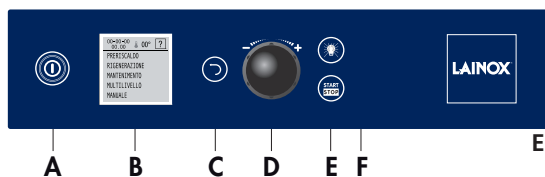
Model	Overall dimensions (W x D x H) - mm	Trays capacity	Plates capacity Plates ø 230-310	Power kW	Power supply
HC 101 M/E	850 x 775 x 1270 h	10 x GN1/1 o 600x400	20	6,5	3N AC 400V 50 Hz



M

Version M - With electromechanical control

- A** ON/OFF switch
- B** Mode selection switch for regenerating "R" on plate or keeping warm "M" on plate or tray
- C** Temperature regulation knob, with warning light to show that temperature has been reached
- D** Regenerating time regulation knob, with warning light indicating operation. By selecting "keeping warm" "M" the "time" function is cut out
- E** Humidity regulation knob, with warning light indicating operation



E

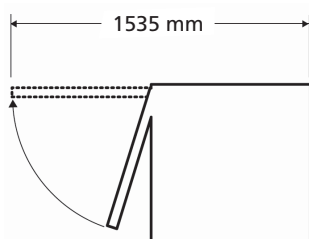
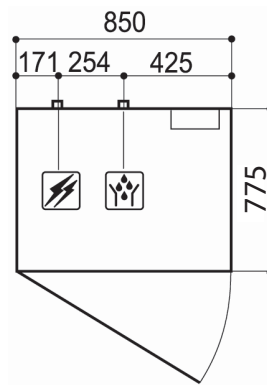
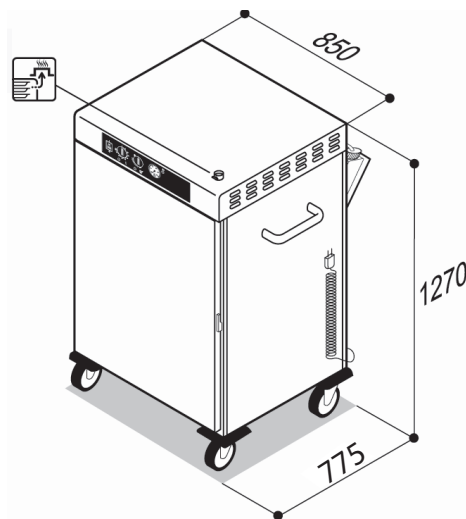
Version E - Electronic control and programmer

- A** ON/OFF switch
- B** Display
- C** Back to previous menu (BACK)
- D** Setting knob and select "ENTER"
- E** Push-button "START/STOP"
- F** Push-button cooking chamber lighting

Model	Rated voltage [Vac]	Total input [kW]	Amps. [A]	Connecting wire min. section (type H07 RN-F) [mm ²]
HC 101 M/E	3N - 400	6,5	9,4	5 x 1,5

TECHNICAL INSTALLATION DIAGRAM

HC 101 M/E



- Electricity supply cable inlet
- Adjustable vent for release of excess humidity
- Chamber drain



LAINOX®

Cooking System

REGENERATING AND HOLDING SYSTEMS



HC 112M/E

Regenerating and holding ventilated trolley

CONSTRUCTION FEATURES

- Tightness chamber with radiused corners
- Plastic bumpers
- Total thermic insulation with rock or glass wool
- Long lasting front seals made up of food grade of high heat resistance
- Removable side racks to facilitate cleaning
- Internal drain for easy cleaning
- Ventilated heating provided by highefficiency protected heating elements
- Snap-shut door
- Mounted on four 125mm diameter castors, two of wich with brake
- Ergonomic handles for pushing and guiding
- Easy access to facilitate maintenance and repair

FUNCTIONAL FEATURES

- Control panel of temperature, time and humidity electromechanical (M) or electronic with LCD and the storage of 20 programmes
- Simplified, user-friendly controls
- Operating temperature 30°C - 160°C
- Manual humidity vent
- Periodic reversal of direction of rotation of the fans for better air distribution
- Concealed water storage tank
- End-of-cycle buzzer
- Chamber with safety thermostat

STANDARD SUPPLY

- Removable GN 2/1 o GN 1/1 tray racks

OPTIONS & ACCESSORIES

- Core probe only for E version
- Automatic humidity vent (Climachef) only for E version
- Stainless steel plate baskets
- USB port saving device HACCP only for E version

Model	Overall dimensions (W x D x H) - mm	Trays capacity	Plates capacity Plates ø 230-310	Power kW	Power supply
HC 112M/E	950 x 800 x 1130 h	10 x GN 2/1 20 x GN 1/1	40	6,5	3N AC 400 V / 50 Hz



Version M - With electromechanical control

- A** ON/OFF switch
- B** Mode selection switch for regenerating "R" on plate or keeping warm "M" on plate or tray
- C** Temperature regulation knob, with warning light to show that temperature has been reached
- D** Regenerating time regulation knob, with warning light indicating operation. By selecting "keeping warm" "M" the "time" function is cut out
- E** Humidity regulation knob, with warning light indicating operation

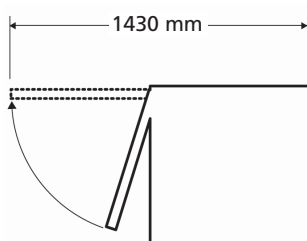
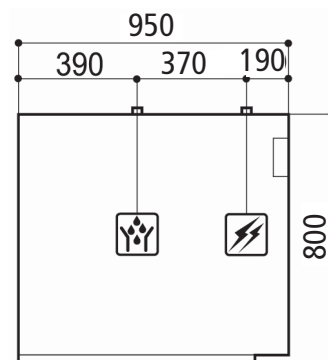
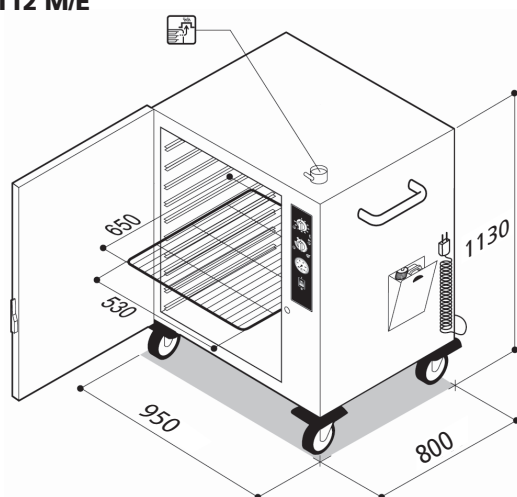
Version E - Electronic control and programmer

- A** ON/OFF switch
- B** Display
- C** Back to previous menu (BACK)
- D** Setting knob and select "ENTER"
- E** Push-button "START/STOP"
- F** Push-button cooking chamber lighting

Model	Rated voltage [Vac]	Total input [kW]	Amps. [A]	Connecting wire min. section (type H07 RN-F) [mm ²]
HC 112M/E	3N - 400	6,5	9,4	5 x 1,5

TECHNICAL INSTALLATION DIAGRAM

HC 112 M/E



- Electricity supply cable inlet
- Adjustable vent for release of excess humidity
- Chamber drain



LAINOX®

Cooking System

REGENERATING AND HOLDING SYSTEMS



HC 153 M/E

Regenerating and holding ventilated trolley

CONSTRUCTION FEATURES

- Tightness chamber with radiused corners
- Plastic bumpers
- Total thermic insulation with rock or glass wool
- Long lasting front and doors seals made up of food grade of high heat resistance
- Double door to reduce mostly the drop in temperature at opening
- Removable side racks to facilitate cleaning
- Internal drain for easy cleaning
- Ventilated heating provided by highefficiency protected heating elements
- Snap-shut doors
- Mounted on four 150mm diameter castors, two of wich with brake
- Ergonomic handles for pushing and guiding
- Easy access to facilitate maintenance and repair

FUNCTIONAL FEATURES

- Control panel of temperature, time and humidity electromechanical (M) or electronic with LCD and the storage of 20 programmes
- Simplified, user-friendly controls
- Operating temperature 30°C - 160°C
- Manual humidity vent
- Periodic reversal of direction of rotation of the fans for better air distribution
- Concealed water storage tank
- End-of-cycle buzzer
- Chamber with safety thermostat

STANDARD SUPPLY

- Removable GN2/1 and GN1/1

OPTIONS & ACCESSORIES

- Core probe only for E version
- Automatic humidity vent (Climachef) only for E version
- Stainless steel plate baskets
- USB port saving device HACCP only for E version

Model	Overall dimensions (W x D x H) - mm	Trays capacity	Plates capacity Plates ø 230-310	Power kW	Power supply
HC 153 M/E	950 x 800 x 1660 h	16 x GN2/1 32 x GN1/1	64	9,60	3N AC 400V 50 Hz



Version M - With electromechanical control

A ON/OFF switch
B Mode selection switch for regenerating “R” on plate or keeping warm “M” on plate or tray
C Temperature regulation knob, with warning light to show that temperature has been reached
D Regenerating time regulation knob, with warning light indicating operation. By selecting “keeping warm” “M” the “time” function is cut out
E Humidity regulation knob, with warning light indicating operation

Version E - Electronic control and programmer

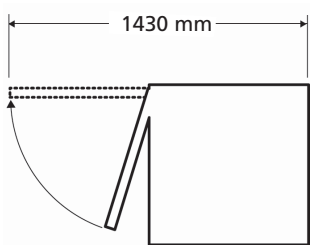
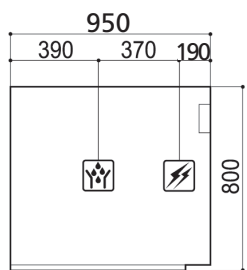
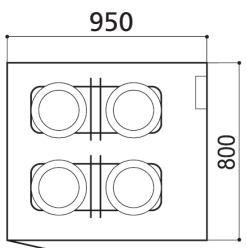
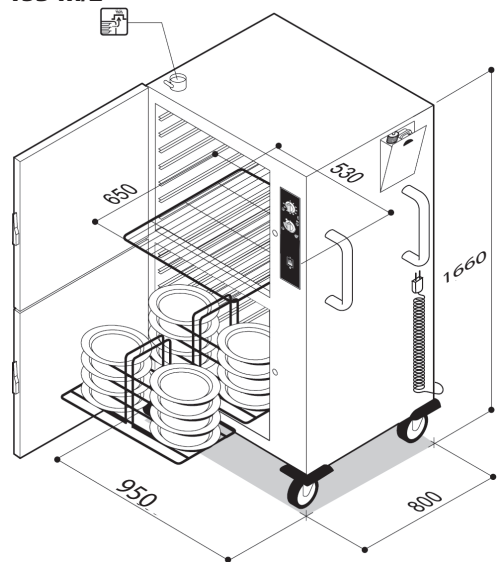
A ON/OFF switch
B Display
C Back to previous menu (BACK)
D Setting knob and select “ENTER”
E Push-button “START/STOP”
F Push-button cooking chamber lighting

Model	Rated voltage [Vac]	Total input [kW]	Amps. [A]	Connecting wire min. section (type H07 RN-F) [mm²]
HC 153 M/E	3N - 400	9,6	13,9	5 x 1,5

TECHNICAL INSTALLATION DIAGRAM

HC 153 M/E

- Electricity supply cable inlet
- Adjustable vent for release of excess humidity
- Chamber drain





LAINOX®

Cooking System

REGENERATING AND HOLDING SYSTEMS



HC 156 M/E

Regenerating and holding ventilated
trolley - Through model

CONSTRUCTION FEATURES

- Tightness chamber with radiused corners
- Plastic bumpers
- Total thermic insulation with rock or glass wool
- Long lasting front and doors seals made up of food grade of high heat resistance
- Four doors to reduce mostly the drop in temperature at opening
- Removable side racks to facilitate cleaning
- Internal drain for easy cleaning
- Ventilating heating provided by high efficiency protected heating elements
- Snap-shut doors
- Mounted on four 150mm diameter castors, two of which with brake
- Ergonomic handles for pushing and guiding
- Easy access to facilitate maintenance and repair

FUNCTIONAL FEATURES

- Control panel of temperature, time and humidity electromechanical (M) or electronic with LCD and the storage of 20 programmes
- Simplified, user-friendly controls
- Operating temperature 30°C - 160°C
- Manual humidity vent
- Periodic reversal of direction of rotation of the fans for better air distribution
- Concealed water storage tank
- End-of-cycle buzzer
- Chamber with safety thermostat

STANDARD SUPPLY

- Removable GN2/1 and GN1/1

OPTIONS & ACCESSORIES

- Core probe only for E version
- Automatic humidity vent (Climachef) only for E version
- Stainless steel plate baskets
- USB port saving device HACCP only for E version

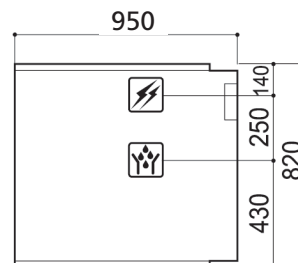
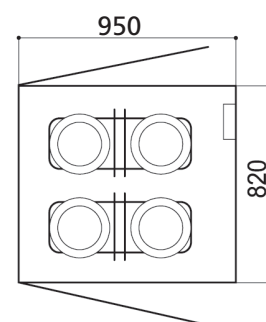
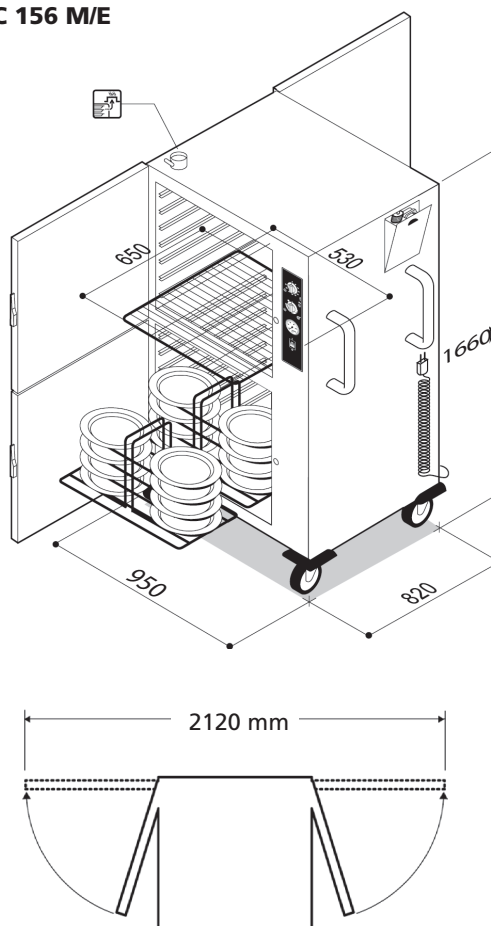
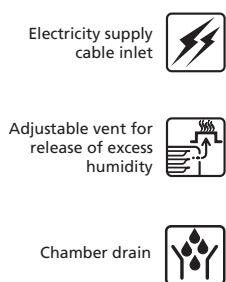
Model	Overall dimensions (W x D x H) - mm	Trays capacity	Plates capacity Plates ø 230-310	Power kW	Power supply
HC 156 M/E	950 x 820 x 1660 h	16 x GN2/1 32 x GN1/1	64	9,6	3N AC 400V 50 Hz



Model	Rated voltage [Vac]	Total input [kW]	Amps. [A]	Connecting wire min. section (type H07 RN-F) [mm ²]
HC 156 M/E	3N - 400	9,6	13,9	5 x 1,5

TECHNICAL INSTALLATION DIAGRAM

HC 156 M/E





LAINOX®

Cooking System

REGENERATING AND HOLDING SYSTEMS



HC 161 M/E

Regenerating and holding ventilated trolley

CONSTRUCTION FEATURES

- Tightness chamber with radiused corners
- Plastic bumpers
- Total thermic insulation with rock or glass wool
- Long lasting front and doors seals made up of food grade of high heat resistance
- Double door to reduce mostly the drop in temperature at opening
- Removable side racks to facilitate cleaning
- Internal drain for easy cleaning
- Ventilated heating provided by highefficiency protected heating elements
- Snap-shut doors
- Mounted on four 150mm diameter castors, two of wich with brake
- Ergonomic handles for pushing and guiding
- Easy access to facilitate maintenance and repair

FUNCTIONAL FEATURES

- Control panel of temperature, time and humidity electromechanical (M) or electronic with LCD and the storage of 20 programmes
- Simplified, user-friendly controls
- Operating temperature 30°C - 160°C
- Manual humidity vent
- Periodic reversal of direction of rotation of the fans for better air distribution
- Concealed water storage tank
- End-of-cycle buzzer
- Chamber with safety thermostat

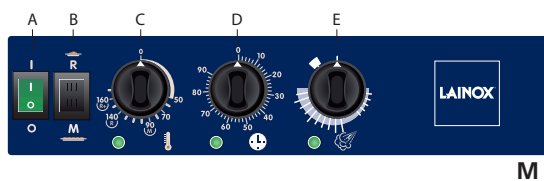
STANDARD SUPPLY

- Removable GN1/1 or 600x400

OPTIONS & ACCESSORIES

- Core probe only for E version
- Automatic humidity vent (Climachef) only for E version
- Stainless steel plate baskets
- USB port saving device HACCP only for E version

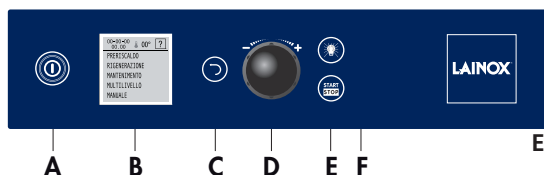
Model	Overall dimensions (W x D x H) - mm	Trays capacity	Plates capacity Plates ø 230-310	Power kW	Power supply
HC 161 M/E	850 x 730 x 1760 h	16 x GN1/1 ø 600x400	32	6,4	3N AC 400V 50 Hz



M

Version **M** - With electromechanical control

- A** ON/OFF switch
- B** Mode selection switch for regenerating "R" on plate or keeping warm "M" on plate or tray
- C** Temperature regulation knob, with warning light to show that temperature has been reached
- D** Regenerating time regulation knob, with warning light indicating operation. By selecting "keeping warm" "M" the "time" function is cut out
- E** Humidity regulation knob, with warning light indicating operation



E

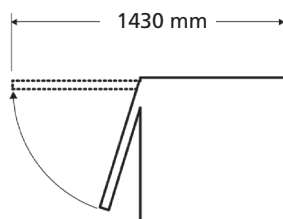
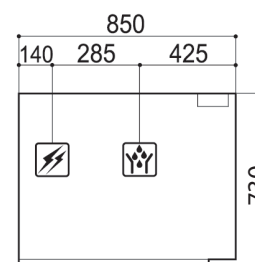
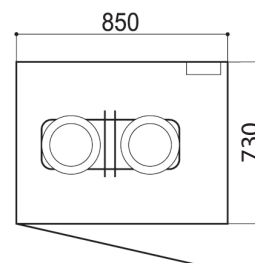
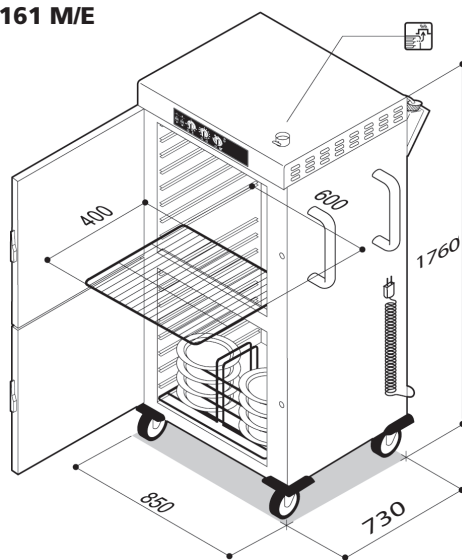
Version **E** - Electronic control and programmer

- A** ON/OFF switch
- B** Display
- C** Back to previous menu (BACK)
- D** Setting knob and select "ENTER"
- E** Push-button "START/STOP"
- F** Push-button cooking chamber lighting

Model	Rated voltage [Vac]	Total input [kW]	Amps. [A]	Connecting wire min. section (type H07 RN-F) [mm ²]
HC 161 M/E	3N - 400	6,5	9,4	5 x 1,5

TECHNICAL INSTALLATION DIAGRAM

HC 161 M/E



- Electricity supply cable inlet
- Adjustable vent for release of excess humidity
- Chamber drain



LAINOX®

Cooking System

REGENERATING AND HOLDING SYSTEMS



HC 162 M/E

Regenerating and holding ventilated trolley

CONSTRUCTION FEATURES

- Tightness chamber with radiused corners
- Plastic bumpers
- Total thermic insulation with rock or glass wool
- Long lasting front and doors seals made up of food grade of high heat resistance
- Double door to reduce mostly the drop in temperature at opening
- Removable side racks to facilitate cleaning
- Internal drain for easy cleaning
- Ventilated heating provided by highefficiency protected heating elements
- Snap-shut doors
- Mounted on four 150mm diameter castors, two of wich with brake
- Ergonomic handles for pushing and guiding
- Easy access to facilitate maintenance and repair

FUNCTIONAL FEATURES

- Control panel of temperature, time and humidity electromechanical (M) or electronic with LCD and the storage of 20 programmes
- Simplified, user-friendly controls
- Operating temperature 30°C - 160°C
- Manual humidity vent
- Periodic reversal of direction of rotation of the fans for better air distribution
- Concealed water storage tank
- End-of-cycle buzzer
- Chamber with safety thermostat

STANDARD SUPPLY

- Removable GN2/1

OPTIONS & ACCESSORIES

- Core probe only for E version
- Automatic humidity vent (Climachef) only for E version
- Stainless steel plate baskets
- USB port saving device HACCP only for E version

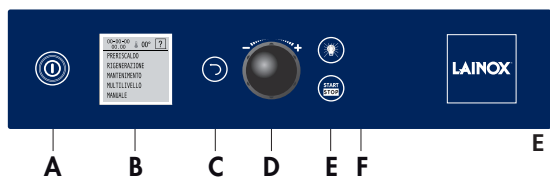
Model	Overall dimensions (W x D x H) - mm	Trays capacity	Plates capacity Plates ø 230-310	Power kW	Power supply
HC 162 M/E	900 x 940 x 1860 h	16 x GN2/1	88	9,6	3N AC 400V 50 Hz



M

Version M - With electromechanical control

- A** ON/OFF switch
- B** Mode selection switch for regenerating "R" on plate or keeping warm "M" on plate or tray
- C** Temperature regulation knob, with warning light to show that temperature has been reached
- D** Regenerating time regulation knob, with warning light indicating operation. By selecting "keeping warm" "M" the "time" function is cut out
- E** Humidity regulation knob, with warning light indicating operation



E

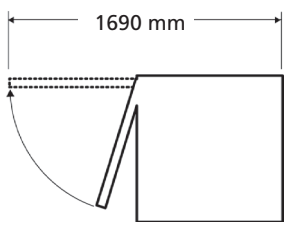
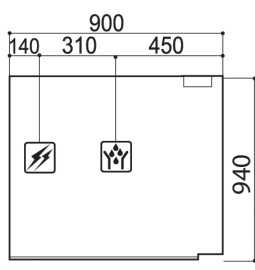
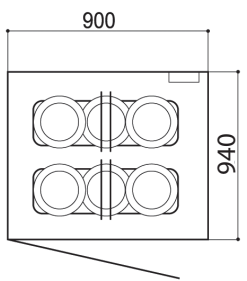
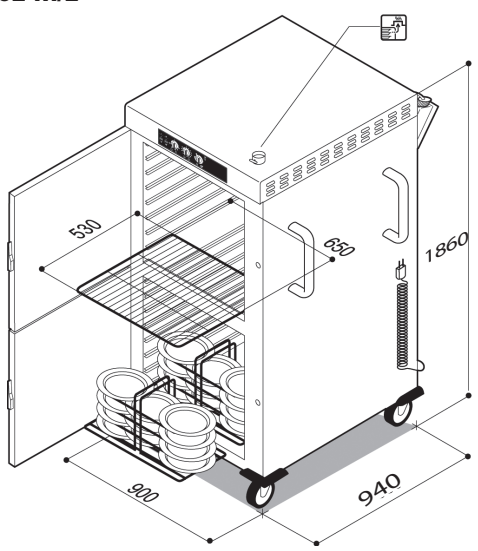
Version E - Electronic control and programmer

- A** ON/OFF switch
- B** Display
- C** Back to previous menu (BACK)
- D** Setting knob and select "ENTER"
- E** Push-button "START/STOP"
- F** Push-button cooking chamber lighting

Model	Rated voltage [Vac]	Total input [kW]	Amps. [A]	Connecting wire min. section (type H07 RN-F) [mm ²]
HC 162 M/E	3N - 400	9,6	13,9	5 x 1,5

TECHNICAL INSTALLATION DIAGRAM

HC 162 M/E



- Electricity supply cable inlet
- Adjustable vent for release of excess humidity
- Chamber drain



LAINOX®

Cooking System

HD 122E • HD 123E

Refrigerate holding trolley (positive)

HOLDING SYSTEMS



HD 122E



HD 123E

CONSTRUCTION FEATURES

- Chamber with radiused corners and removable side racks to facilitate cleaning
- Plastic bumpers
- Highly efficient and thick insulation, casing injected with CFC-free polyurethane foam
- Magnetic door seal
- Cooling through air-cooled evaporator
- Ecological type compressor unit (R404A)
- Mounted on four 150mm diameter castors, two of which with brake
- Ergonomic handles for pushing and guiding
- Easy access to facilitate maintenance and repair

FUNCTIONAL FEATURES

- Electronic temperature control with defrosting programme
- Simplified, user-friendly controls
- Operating temperature 0°C / +5°C
- Condensate evaporation tray

STANDARD SUPPLY

- Removable GN2/1 and GN1/1 tray racks

OPTIONS & ACCESSORIES

- Stainless steel plate baskets

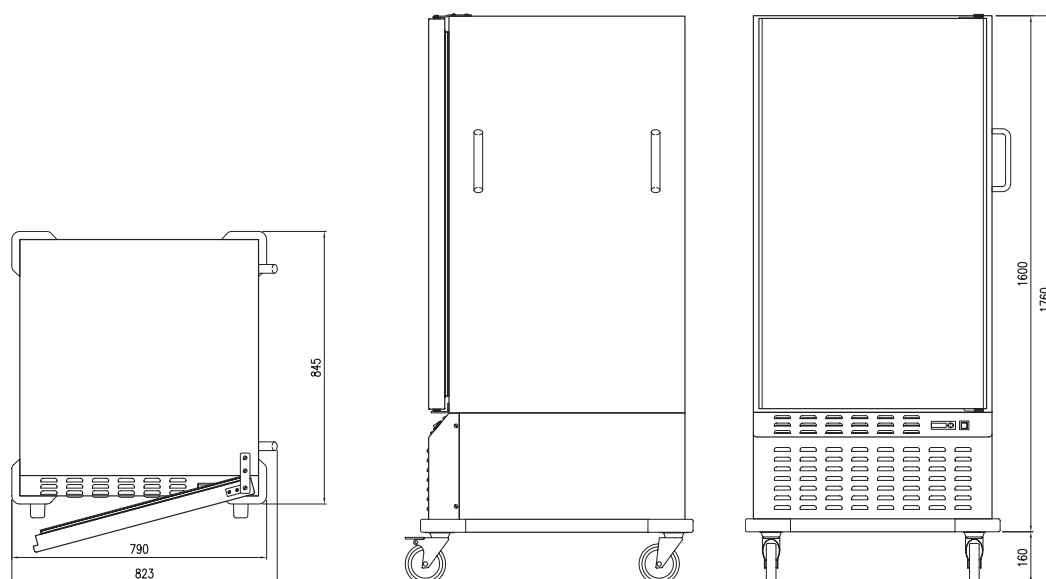
Model	Overall dimensions (WxDxH)	Trays capacity	Plates capacity Plates Ø 230-320 Containers GN1/2	Power kW	Power supply
HD 122E	820x850x1765 h	13 x GN2/1 - 26 x GN1/1	48	0,90	AC 230V 50Hz
HD 123E	820x850x1765 h	10 x GN2/1 - 20 x GN1/1	32	0,90	AC 230V 50Hz

The Hot

Model	Total input [kW]	Power supply
HD 122E	0,66	AC 230V 50Hz
HD 123E	0,66	AC 230V 50Hz

TECHNICAL INSTALLATION DIAGRAM

HD 122E



HD 123E

