

NEW!
Range 2007

Hot

Regenerating and holding equipments
for professional catering



LAINOX®

Excellence in the kitchen

GB



LCS

The system that make the difference

The **Lainox Cooking System** is the system devised to attend to your every requirement with constantly innovated equipment and tools. Lainox, which has always taken pride in its special attention to and privileged relations with chefs, cooks and assistant, continues to work as a member of your team, testing and supplying specialised equipment, manufactured with the dedication of the craftsman and the precision of industrial methods.

LCS: the difference in the kitchen

The **Lainox Cooking System** comprises a set of equipment designed to meet the specific needs of each customer, in cooking, storing and serving food. There's no such thing as standard with Lainox!

- A** HMG 101 combi steamer with HKA 101 hood on MA 101 holding cabinet
- B** RCM 121 T blast chiller
- C** Food bank; refrigerated cabinet
- D** HB 101 E reheating cabinet
- E** HC 153 E reheating and holding banqueting trolley



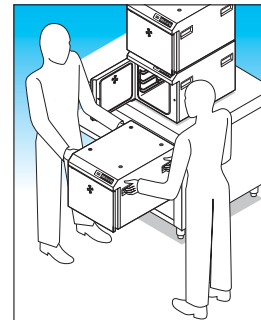
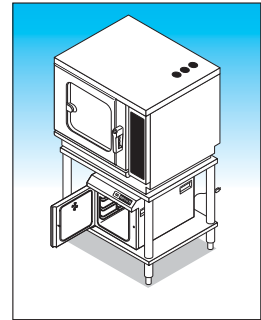
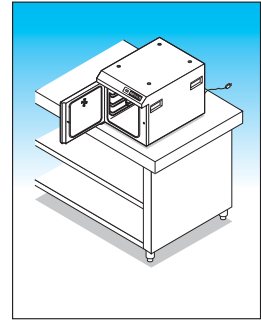
HM / HMC



HMC 031



HM 051



MANY MODELS FOR KEEPING FOOD WARM

Lainox offers a wide range of models that allow food to be kept naturally warm and ready to serve, as if just cooked, thanks to the electronic temperature control and the calibrated vent system.

MANY ADVANTAGES TO TAKE WITH YOU

- Portable
- Operating temperature 30° - 120°C
- Sealed static heating system
- Stainless steel
- Oven interior with fully rounded corners
- Removable GN 1/1 tray rack
- Designed for stacking
- Electronic temperature control
- 2 adjustable moisture vents: on the door and rear wall

| Models | Dimensions | Dimensions | Containers Capacity | Total electrical Power | Power Supply |
|-----------|-------------------|-------------------|---------------------|------------------------|------------------|
| HM 031 E | 450 x 630 x 410 h | 360 x 550 x 270 h | 3 x GN 1/1 (↓70) | kW 0,70 | AC 230 V - 50 Hz |
| HMC 031 E | 450 x 630 x 410 h | 360 x 550 x 270 h | 3 x GN 1/1 (↓70) | kW 0,70 | AC 230 V - 50 Hz |
| HM 051 E | 450 x 630 x 560 h | 360 x 550 x 420 h | 5 x GN 1/1 (↓70) | kW 1 | AC 230 V - 50 Hz |

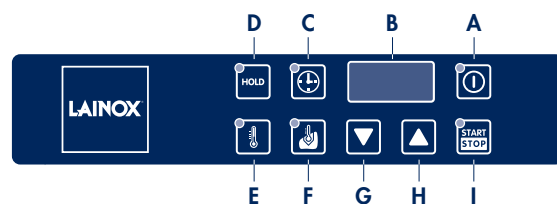
DESCRIPTION COMMANDES - HM

- A Interrupteur général
- B - C Touches choix de la température
- D Visuel
- E Touche Start-Stop



DESCRIPTION COMMANDES - HMC

- A Interrupteur général
- B Visuel
- C Touche choix du temps
- D Touche maintien
- E Touche choix de la température
- F Sonde a coeur
- G Touche diminution température
- H Touche augmentation température
- I Touche START/STOP





| REGENERATING |  |  | MODEL RANGE |
|---|---|---|---|
|  +3 °→+65 °C -18 °→+65 °C | 8/12' 15/20' | TIME 35/40' 60/75' |  Suitable for regenerating on containers |

Regenerating

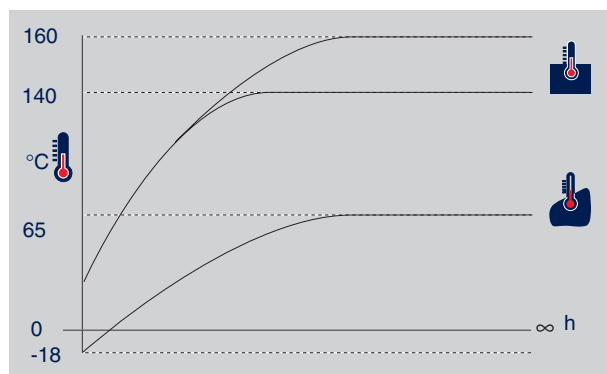
In a natural way, on any plate, grid, container, tray.

Maintaining

The “freshly-cooked” qualities for a long time, without having to check continuously.



Pre-heat the equipment before loading the food to be reheated or hold.





HB 141



HB 142



Humid heat, dry heat or with controlled humidity: Lainox systems allow, provided by a natural process, to rethermalize up to the desired temperature in an ideal clima each kind of plate previously stored on dishes, trays or containers, without adding fats nor losing colour, flavour or fragrance.

Constant research addressed to develop products with increasing quality standards, has allowed to finalize equipments which offer all advantages of an advanced construction technology.

Very easy to clean, totally safe, low consumption are their main features, combined with particular simple controls.



Characteristic



Trolley for rack, with parking possibility inside the floor stand

Technical features

Construction : internal and external panels are made in stainless steel. Cabinet with rounded corners and smooth side walls without discontinuity in order to allow easy cleaning.

Insulation : very efficient and particularly thick, obtained using rock wool, in order to assure high protection and temperature keeping.

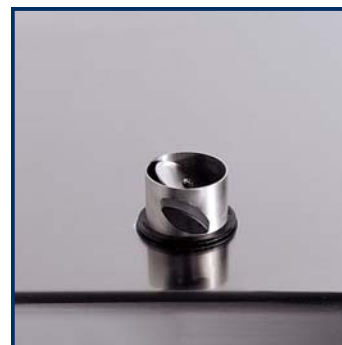
Door : double wall construction, perfectly insulated and equipped with automatic closing system.



Door backing with glass base

Convection

Air is passing through the stainless heating elements before being canalized and regulated in order to provide fast and homogeneous regeneration of any plate. Forced ventilation is assured by one or more fans, dimensioned according to the volume of the regenerator.



Humidity exhaust vent



Water tank only (on request)

Accessories on request

Guide rails for GN or 600x400, rack with removable grids, floor stand, door with glass and lights right hinged door, castor kit (2 with brake).

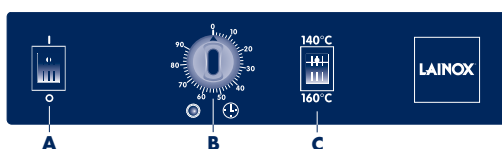


Core temperature probe only for version E (on request)

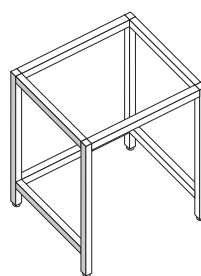
Accessories

| Models | Dimensions | Containers capacity | Plates capacity | Total electrical Power | Power supply |
|--------|---------------|---------------------|-----------------|------------------------|--------------|
| HB 061 | 800x700x770h | 6-600x400 oGN1/1 | 12 | Kw 6,2 | 3NAC400 |
| HB 101 | 800x700x1070h | 10-600x400 oGN1/1 | 20 | Kw 12,5 | 3NAC400 |
| HB 072 | 860x850x850h | 7-GN2/1 | 28 | Kw 12,5 | 3NAC400 |
| HB 102 | 860x850x1070h | 10-GN2/1 | 40 | Kw 16 | 3NAC400 |
| HB 141 | 800x700x1610h | 14-600x400 oGN1/1 | 28 | Kw16 | 3NAC400 |
| HB 142 | 860x850x1610h | 14-GN2/1 | 56 | Kw 23 | 3NAC400 |

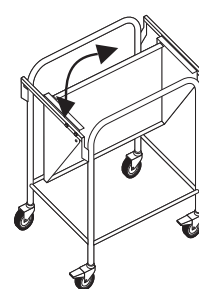
Version S- basic model with electromechanical control



- A: On/off switch.
- B: Regenerating time setting knob, with warning light indicating operation. Fitted with thermostat pre-set to 140 °C and end-of-cycle buzzer
- C: Humidity setting knob, with warning light indicating operation. Regeneratin temperature setting switch 140/160°C. It is advisable to set to 140°C for normal regenerating and 160°C for regenerating fried foods



SM011 790x585x840h
SM021 840x795x840h



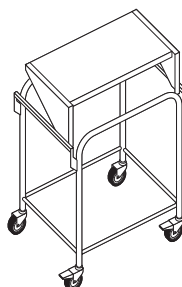
CR011 740x520x1060h
CR021 790x650x1060h

Version M- with electromechanical control

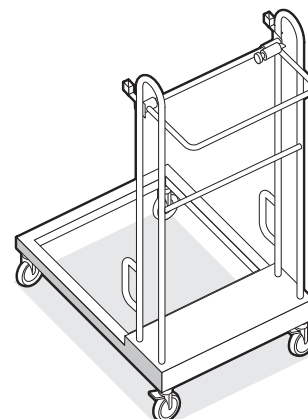


- A: On/off switch.
- B: Regenerating or keeping warm mode selector switch.
- C: Regenerating time setting knob, with warming light indicating operation.
- D: Humidity setting knob, with warming light indicating operation.
- E: Regenerating temperature setting switch 140°/160°C. It is advisable to set to 140°C for normal regenerating and 160°C for regenerating fried foods.

Fitted with end-of-cycle buzzer.



PR011 740x520x1060h
PR021 790x650x1060h



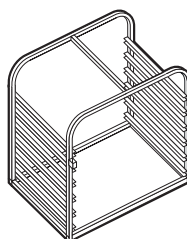
CS141 625x610x1290h
CS142 675x820x1290h

Version E- with electronic control and programmer



- A: On/off switch.
- B: Start/Stop key.
- C: Keeping warm or regenerating mode programming key.
- D: Display.
- E: Temperature setting key (30-180°C).
- F: Humidity setting key (Autoclima optional).
- G: Time setting key.
- H: Increase/decrease knob.
- I: Regenerating time programming keys.
- L: Core temperature.
- P: Programming key.

Fitted with end-of-cycle buzzer.



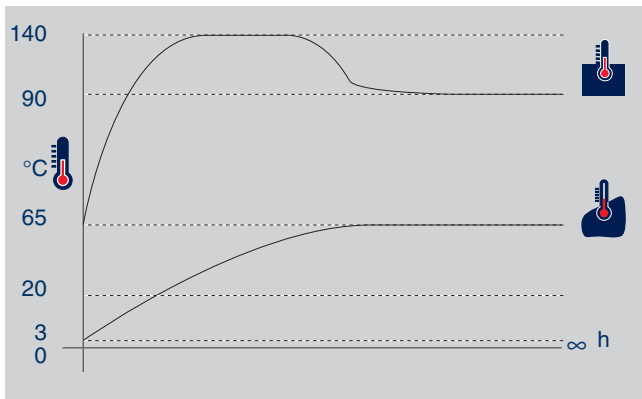
RT

| Models RT | Internal dimensions | Shelves | Space between shelves mm |
|-----------|---------------------|---------|--------------------------|
| 061 | 600x400 | 6 | 65 |
| 051 | 600x400 | 5 | 85 |
| 101 | 600x400 | 10 | 65 |
| 081 | 600x400 | 8 | 85 |
| 072 | 650x530 | 7 | 65 |
| 062 | 650x530 | 6 | 85 |
| 102 | 650x530 | 10 | 65 |
| 082 | 650x530 | 8 | 85 |
| 141 | 600x400 | 14 | 65 |
| 111 | 600x400 | 11 | 85 |
| 142 | 650x530 | 14 | 65 |
| 112 | 650x530 | 11 | 85 |



HM-HC 162

HM-HC 161



Regenerating and hot holding

An exclusive advantage offered by the HC models : at the end of the regenerating cycle, a buzzer warns that the product is ready and that it is possible to pass on to the hot holding cycle.

Serving later

New HM and HC trolleys, fitted with water tanks that can be refilled, easy to move for efficient service.

HM/HC 153-156 and HM 262

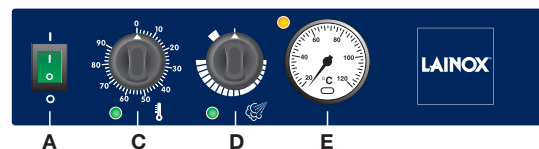


HM-HC 153

HM 262

Lainox systems allow, provided by a natural process, to rethermalize up to the desired temperature in an ideal clima each kind of plate previously stored on dishes, trays or containers, without adding fats nor losing colour, flavour or fragrance. Costant research adressed to developpe products with increasing quality standards, has allowed to finalize equipments which offer all advantages of a construction technology. Very easy to clean, totally safe, low consumption are their main features, combined with particular simple controls.

Version M mod. HM- with electromechanical control



- A: On/off switch.
- B: Temperature regulation knob, with warning light to show that temperature has been reached. It is advisable to seat a temperature of 90°C (M).
- C: Humidity regulation knob, with warning light indicating operation. It is advisable to regulate on the "medium humidity" area.
- D: Thermometer which displays the actual oven temperature.

Pre-heat the equipment before loading the food to be reheated or hold.

Accessories

| Models | Dimensions | Containers Capacity | Plates Capacity | Total electrical Power | | Power Supply |
|------------------|---------------|------------------------------|-----------------|------------------------|--------|--------------|
| HM 153 | 900x800x1600 | 16 - GN 2/1 or (32 - GN 1/1) | 64 | Kw 3,2 | - | AC 230V |
| HM 156 - Passing | 900x820x1600 | 16 - GN 2/1 or (32 - GN 1/1) | 64 | Kw 3,2 | - | AC 230V |
| HM 161 | 850x680x1700 | 16 - 600 x 400 or (GN 1/1)* | 32 | Kw 3,2 | - | AC 230V |
| HM 162 | 900x890x1800 | 16 - GN 2/1 | 88 | Kw 3,2 | - | AC 230V |
| HM 262 | 1750x890x1800 | 32 - GN 2/1 | 192 | Kw 6,4 | - | 3N AC 400V |
| HC 153 | 900x800x1600 | 16 - GN 2/1 or (32 - GN 1/1) | 64 | Kw 3,2 | Kw 9,6 | 3N AC 400V |
| HC 156 - Passing | 900x820x1600 | 16 - GN 2/1 or (32 - GN 1/1) | 64 | Kw 3,2 | Kw 9,6 | 3N AC 400V |
| HC 161 | 850x680x1700 | 16 - 600 x 400 or (GN 1/1)* | 32 | Kw 3,2 | Kw 6,4 | 3N AC 400V |
| HC 162 | 900x890x1800 | 16 - GN 2/1 | 88 | Kw 3,2 | Kw 9,6 | 3N AC 400V |

* on request

Technical features

Construction: internal and external panels are made in stainless steel. Cabinet with rounded corners and smooth side walls without discontinuity in order to allow easy cleaning.

Insulation: very efficient and particularly thick, obtained using rock wool, in order to assure high protection and temperature keeping.

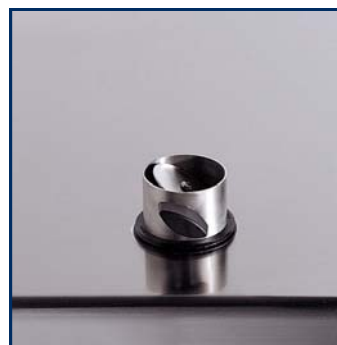
Door: double wall construction, perfectly insulated and equipped with automatic closing system.

Convection

Air is passing through the stainless steel heating elements before being canalized and regulated in order to provide fast and homogeneous regeneration of any plate. Forced ventilation is assured by one or more fans, dimensioned according to the volume of the regenerator.

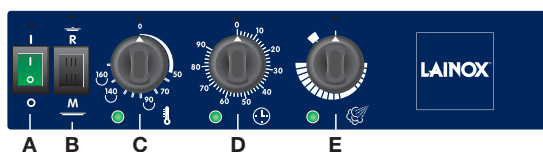


Water tank



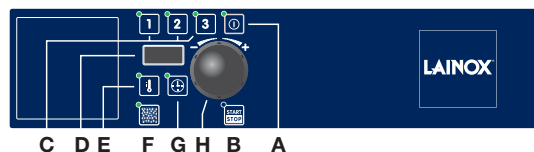
Humidity exhaust vent

Version M mod. HC - 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 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. It is advisable to regulate on the "medium humidity". Fitted with end-of-cycle buzzer.

Version E mod. HM-HC - with electronic control



- A: On/off switch.
- B: START/STOP key.
- C: Keeping warm or regenerating mode programming key.
- D: Display.
- E: Temperature setting key (30-180°C).
- F: Humidity setting key (Autoclima optional).
- G: Time setting key.
- H: Increase/decrease knob. Fitted with end-of-cycle buzzer.

HR 122-123



HR 122



HR 123

| Models | Dimensions | Container capacity | Plates capacity | Total electrical Power | Power supply |
|--------|-------------------|--------------------------------|-----------------|------------------------|--------------|
| HR 122 | 820 x 850 x 1975h | 13 - GN 2/1 or (26 - GN 1/1) | 48 | Kw 0,9 | AC 230V |
| HR 123 | 820 x 850 x 1975h | 10 - GN 2/1 or (20 - GN 1/1) | 36 | Kw 0,9 | AC 230V |

Technical features

Construction: internal and external panels are made in stainless steel. Cabinet with rounded corners and smooth side walls without discontinuity in order to allow easy cleaning.

Insulation: very efficient with special very thick CFC free forms.

Components: totally reliable components installed in such a way that maintenance is easy. Eco-friendly refrigerant gas (R404A).



Preserving

To preserve perfectly the major part of dishes thanks to the refrigerated holding cabinet.

Temperature range: from +5°C to -12°C.



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Excellence in the kitchen

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