

Heart

ELECTRIC DIRECT STEAM COMBI OVEN

LAINOX®
Cooking System

HVE 061 S

6 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
- Hinged fan protection cover for a proper cleaning of fan wheel
- Front removable control panel for easy service and check of main components
- Oven drain with built-in air gap
- Two water inlets (soft and cold water)
- Connections gathered at the oven right hand side

ELECTRIC HEATING SYSTEM

- Cooking compartment heating elements of armoured INCOLOY 800 type
- Energy Saving device for reduced energy consumption

SAFETY FEATURES

- Cooking compartment safety thermostat
- Cooking compartment safety device for pressure built-up and depression
- Fan motor thermic protection
- Magnetic door switch
- Lack of water displayed alarm
- Self-diagnosis and fault display
- Component cooling system with overheat display control

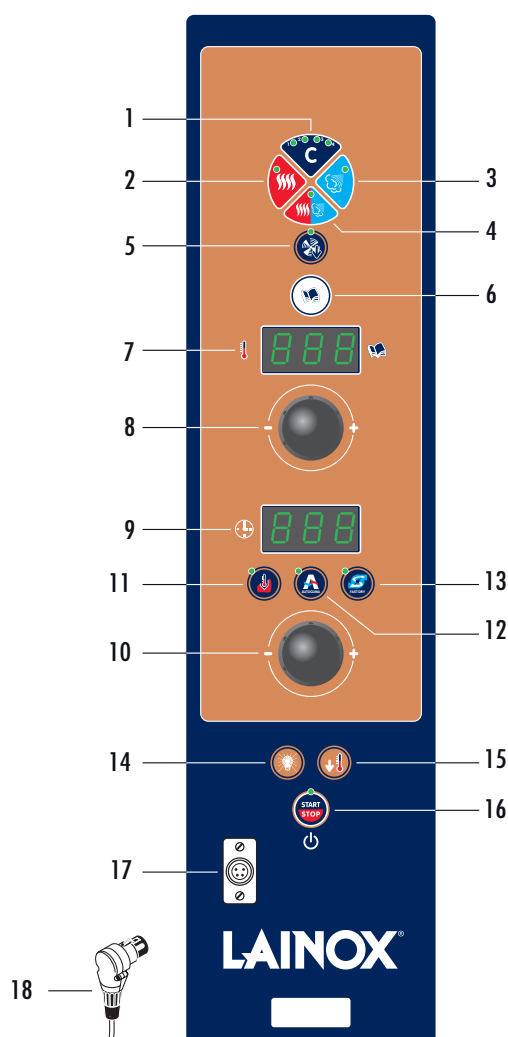
STANDARD EQUIPMENT

- 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
- WCS automatic cavity washing system (Washing Combi System) KL061, with 3 levels of intensity:
 - SOFT normal dirt
 - HARD, for ingrained dirt
 - HARD PLUS for extra heavy soiling
- USB key with software update
- Two step locking mechanism for safety
- Right hinged door PS001
- Special and marine voltages
- Connection for energy saving system SN
- Needle probe for vacuum packs SE002 with external connection - Ø 1 mm
- Fat filter FX061
- Removable rack SG061
- Plated meal rack PR061
- Thermal rack cover CP061 for SG or PR
- Trolley for removable oven rack CR061
- Stainless steel extraction hood with motor and air-cooled steam condenser HKA061
- Installation frame NR061 for hood HKA061
- Stainless steel floor stands SR061
- Stainless steel floor stands with side runners SP061
- Trolley CD002 to hold complete washing system and detergent tank
- Stainless steel holding cabinets with electromechanical controls AC061 - Capacity 16 x 1/1 GN - 8 x 2/1 GN
- Neutral cabinet AN061 - Capacity 16 x 1/1 GN - 8 x 2/1 GN
- Holding cabinets with digital controls and AUTOCLIMA, automatic electronic humidity, time and temperature control system MA061 - 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	930 x 750 x 810 h
Weight - Gross / Net	Kg	128 / 111
Total electric power	kW	9,5
Nominal heating output	kW/kcal	- / -
Chamber heating output	kW/kcal	9 / -
Steam heating output	kW/kcal	7,5 / -
Fan power	kW	0,5
Power supply voltage		3N AC 400 V - 50 Hz

CAPACITY

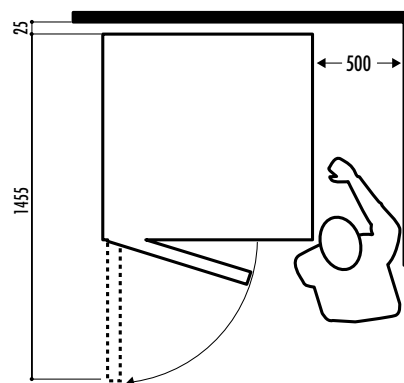
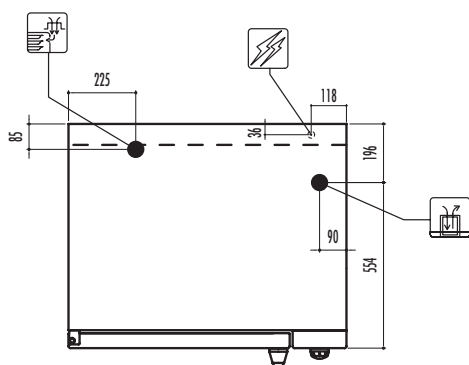
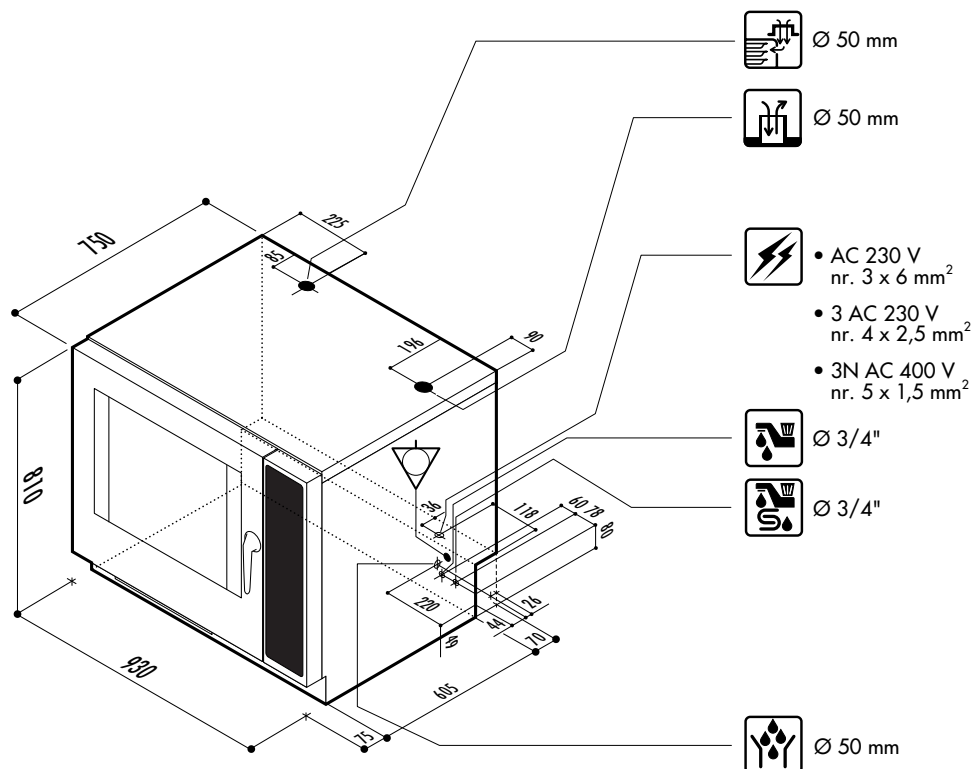
6 x 1/1 GN

- With side racks: 6 x 1/1 GN and distance between layers 70 mm
- With rack SG061: 6 x 1/1 GN and distance between layers 65 mm
- With plated meals rack PR061: 14 plates (31 cm) at 58 mm distance

APPROVALS

CE IPX 5

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Electric power supply cable inlet



Boiler descaling cap



Air extraction



Liquid outlet



Gas inlet and type of thread



Steam vent and chamber pressure drop safety device



Normal water inlet



Steam trap



Flue pipe



Oven steam vent



Softened water inlet

