

Heart

ELECTRIC DIRECT STEAM COMBI OVEN

LAINOX®
Cooking System

HVE 101 X

10 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

- Automatic ICS "Interactive Cooking System" with 63 cooking automatic procedures for: First courses, Meats, Poultry, Fish, Vegetables, Pastry, Multigrill for over 370 recipes tested by the manufacturer and ready for immediate use
- EXTRA automatic settings with 40 automatic procedures for:
 - Timed Holding or controlled by the core probe
 - Regeneration of plated meals or on GN containers
 - Slow or fast Defrosting
 - Vacuum Cookings
 - Multilevel Cooking
 - Multilevel Cooking "Just in Time"
- Programmable with 400 free programs in automatic sequence (up to 15 cycles)
- With delayed start
- With core probe
- Timed cooking
- Manual cooking with up to 15 cycles in automatic sequence and PLUS functions for:
 - Holding
 - Finishing (Soft, Medium, Hard)
 - Fan management (intermittent fan rotation)
 - Vent management
 - Delta T Cooking
 - Second Timer available

OPERATIONAL FUNCTIONS - X VERSION

- LED back-lighting Liquid Crystal Display (LCD) with "Touch Screen" technology
- Scroller with Push function to confirm chosen parameters
- Automatic or manual cavity Pre-heat
- Self-diagnosis at the start of the oven with fault description and acoustic alarm
- AUTOCLIMA function 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 a quick evacuation of humidity
- Autoreverse (automatic reversal of fan rotation) for a perfect even cooking
- DELTA T cooking for parallel control of temperatures in the cavity and at the food core
- Automatically adjusted steam quencing
- Programmable delayed start of the oven
- Easily accessible software parameters for personalized oven pre-setting
- Automatic control of cavity steam
- SERVICE program for:
 - PC board auto-test, and display of internal probes setting
 - Check oven operating hours for all main functions for a programmed maintenance
- Semi-automatic washing program as standard



CONTROL FUNCTIONS - X VERSION

- Choice of 6 fan speeds and intermittent fan mode; three lower speeds enabling reduced power
- Core temperature controlled by a multipoint meat probe with 4 detecting sensors
- External connection of core probe for use with Multipoint meat or needle probe
- USB port for download of HACCP data, software upgrade and for uploading/downloading personal recipes
- Manual controls 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 opening of cavity vent

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

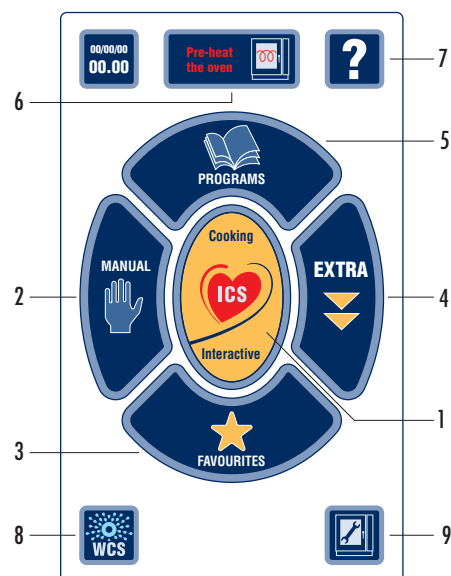
STANDARD EQUIPMENT

- Side racks
- Nr. 2 stainless steel grids 1/1 GN (mm 530 x 325)
- Built-in and retractable hand shower with tap
- Core probe
- Core probe holder
- Recipe book

OPTIONAL EQUIPMENTS / ACCESSORIES

- WCS automatic cavity washing system (Washing Combi System) KL101, with 3 levels of intensity:
 - SOFT normal dirt
 - HARD, for ingrained dirt
 - HARD PLUS for extra heavy soiling
- USB key with software update
- Extra charge for Ethernet connection - ETH
- 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 SE005 with external connection - Ø 1 mm
- Fat filter FX101
- Removable rack SG101
- Plated meal rack PR061
- Thermal rack cover CP101 for SG or PR
- Trolley for removable oven rack CR101
- Stainless steel extraction hood with motor and air-cooled steam condenser HKA101
- Stainless steel floor stands SR101
- Stainless steel floor stands with side runners SP101
- Trolley CDO02 to hold complete washing system and detergent tank
- Stainless steel holding cabinets with electromechanical controls AC101 - Capacity 12 x 1/1 GN - 6 x 2/1 GN
- Neutral cabinet AN101 - Capacity 12 x 1/1 GN - 6 x 2/1 GN
- Holding cabinets with digital controls and AUTOCLIMA, automatic electronic humidity, time and temperature control system MA101 - Capacity 12 x 1/1 GN - 6 x 2/1 GN
- Combiclean DLO10 - Alkaline cleanser (tank 10 lt.)

HVE 101 X



- 1 - ICS (Interactive Cooking System). Press the ICS key then select the food to be cooked
- 2 - MANUAL function for direct setting of cooking mode, time, temperature and/or other cooking parameters
- 3 - FAVOURITES function to access the most frequently used personal and automatic programs
- 4 - EXTRA FUNCTION: REGENERATION, HOLD, DEFROSTING, MULTILEVEL COOKING, VACUUM COOKING
- 5 - PROGRAMS function to create, start and manage personal cooking programs (400 programs, 15 automatic sequence cycles)
- 6 - Preheating function
- 7 - HELP function
- 8 - WCS (Washing Combi System) automatic washing
- 9 - SERVICE function to access maintenance and servicing functions

TECHNICAL DATA

HVE 101 X

External dimensions	mm	990 x 860 x 1090 h
Weight - Gross / Net	Kg	174 / 149
Total electric power	kW	16
Nominal heating output	kW/kcal	- / -
Chamber heating output	kW/kcal	15 / -
Steam heating output	kW/kcal	15 / -
Fan power	kW	1
Power supply voltage		3N AC 400 V - 50 Hz

CAPACITY

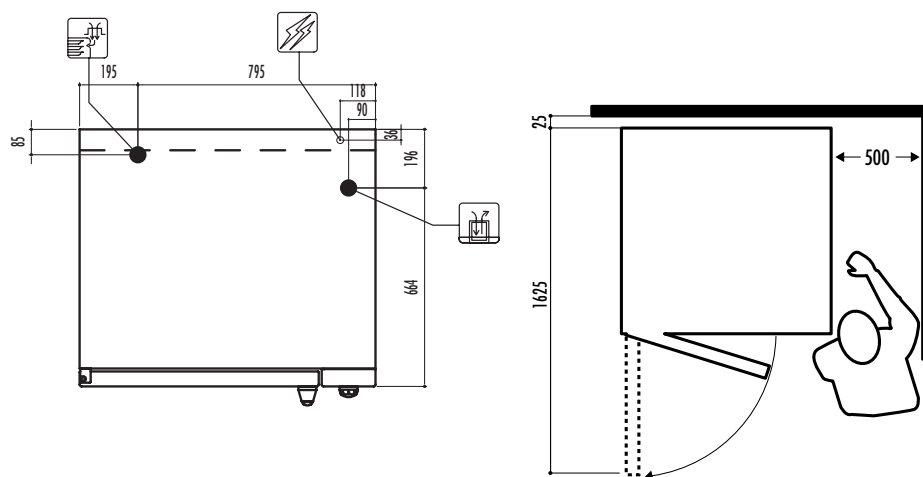
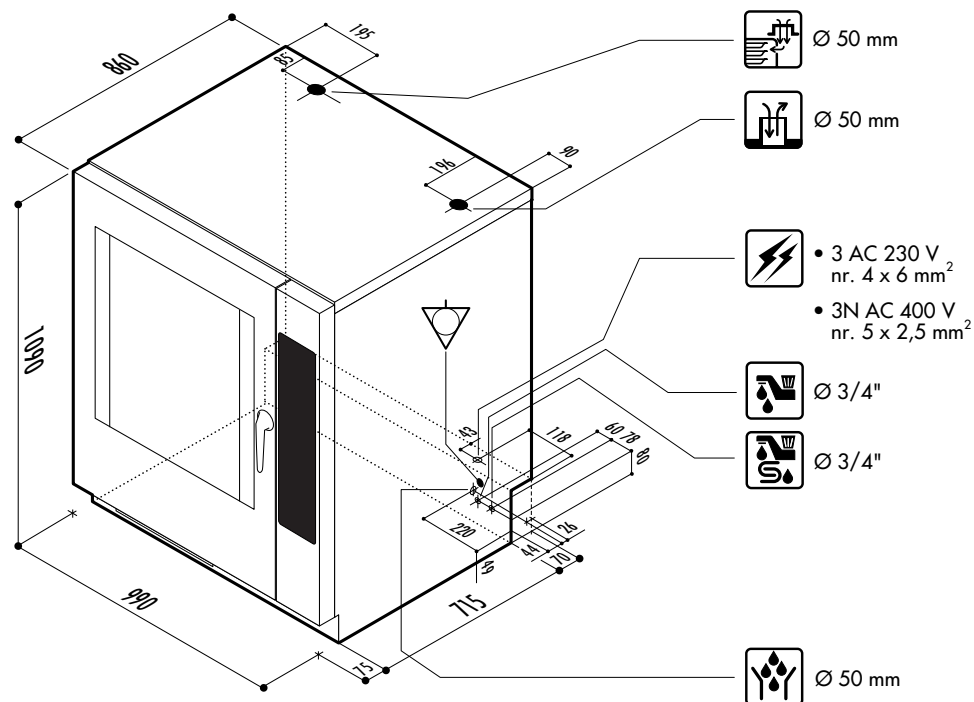
10 x 1/1 GN

- With side racks: 10 x 1/1 GN and distance between layers 70 mm
- With rack SG101: 10 x 1/1 GN and distance between layers 65 mm
- With plated meals rack PR101: 30 plates (31 cm) at 68 mm distance

APPROVALS

CE IPX 5

HVE 101 X



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

