

Aroma[®] Basic

GAS CONVECTION OVEN FOR PASTRY

LAINOX[™]

BPG 044 / 054 P

4 - 5 x (600 x 400)

0707 - Rev. 02

CONSTRUCTION DETAILS

- Stainless steel 18/10 AISI 304 cooking compartment with long radius rounded corners for a perfect cleaning (HACCP requirements) and fully water-proof
- Thermic insulation of 35 mm rock wool
- Thermic brake between the cavity and oven front panel, to absorb steel expansion
- Double glazed door with large air interspace for a perfect heat insulation
- Door handle with push button
- Fit-in type door seal of heat resistant silicon rubber
- Removable fan protection cover for a proper cleaning of cavity back side and fan wheel
- Front removable control panel for an easy service and check of components
- Connections gathered at the oven right side
- High quality world wide available components

GAS HEATING SYSTEM

- Blown air type for the cavity burner heating system
- Automatic flame ignition with electronic flame control; automatic ignition re-set and diagnosis with display fault
- Energy Saving device for reduced energy consumption
- High efficiency heat exchanger with expansion cabinet of steel AISI 310 S

OPERATIONAL FUNCTIONS

- Electronic and programmable control panel with push-buttons for manual functions
- Self-diagnosis at the start of the unit with faults display and alarm
- Cooking modes choice with display of pre-set time and temperature
- Programmability of 88 cooking programs of 9 cycles each for sequential cooking; additional 9 programs are factory pre-set
- Autoreversing fan rotation
- Cavity fast cool down with automatic stop at 50°C
- Automatic cavity cooling between a high temperature cycle and the next cycle featuring a lower temperature
- Manual humidifier
- Programmable and automatic cavity vent opening, to evacuate the excess of humidity
- Timed oven lights
- Easily accessible program



SAFETY FEATURES

- Cavity safety thermostat
- Device against pressure built-up in cavity and boiler
- Flame detection sensor
- Fan motor thermic protection
- Lack of water displayed alarm
- Displayed diagnostic
- Components cooling system

OPTIONS

- Right hinged door
- LPG version
- Fat filter FXA05
- Stands ASR04 - ASPO4
- Stainless steel proofer with humidifier AAU04
- Cabinet AAN04
- Hand shower LD25
- Connection for an external printer RS 232 (HACCP)

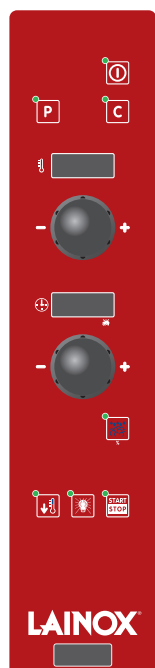
TECHNICAL DATA

External dimensions	mm	920 x 695 x 630 h
Weight	Kg	-
Total electric power	kW	0,25
Nominal heating output	kW/kcal	8,5 / 7310
Chamber heating output	kW/kcal	8,5 / 7310
Steam heating output	kW/kcal	8,5 / 7310
Fan power	kW	0,25
Power supply voltage		AC 230 V - 50 Hz

CAPACITY

4 - 5 x (600 x 400)

- With side racks:
4 x (600 x 400), and distance between layers 93 mm
5 x (600 x 400), and distance between layers 72 mm



P VERSION

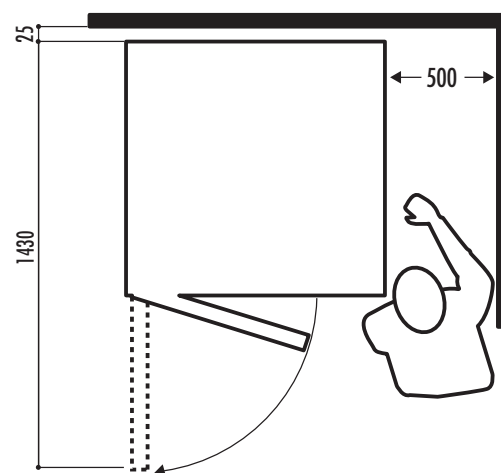
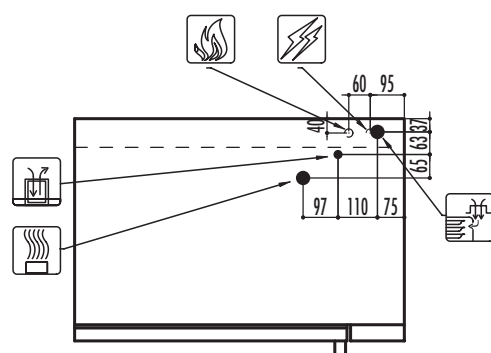
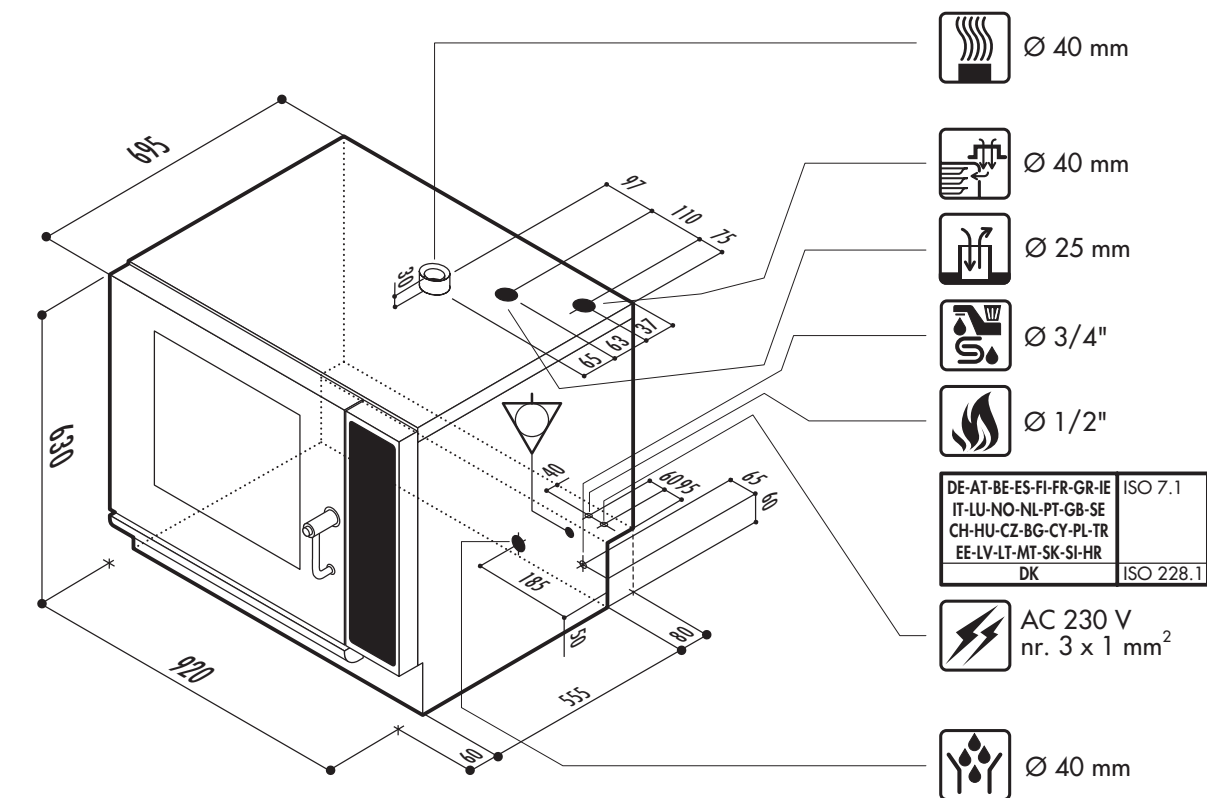
Electronic programmable with 99 programs and 9 cycles in automatic sequence, numerical display, diagnostics, autoreverse (air distribution in chamber with automatic reverse of direction of fan rotation), lights and double glass door. Manual and automatic humidifier.

OPTIONAL: hand shower

OPERATING MODES

- Convection 30 - 300°C
- Continuous cooking
- Timed cooking
- Automatic sequence cooking

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