

# Mix Vapor

## GAS COMBI STEAMER

Direct steam combi steamer for dry heat, steam and combi cooking

LAINOX

**MVG 071 P**

**7 x 1/1 GN**

01.09.2008

### 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
- Hinged inner glass for a perfect cleaning
- Adjustable door hinges
- Fit-in type door seal of heat resistant silicon rubber
- Built-in door drip tray collecting the condensate into the cavity drip tray; then into the oven drain
- Front removable control panel for an easy service and check of components
- Two water inlets (soft and cold water)
- Connections gathered at the oven right side
- External connection for meat probe (optional)
- Removable side racks for 7 x 1/1 Gn capacity; 70 mm distance between layers
- 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 fault display and alarm
- Cooking modes choice with display of pre-set time and temperature
- Programmable with 99 programs, 9 cycles in automatic sequence
- 44 pre-set recipes (31 recipes for versions without core probe)
- Cook & Hold mode controlled by the meat probe or by the timer
- 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
- AUTOCLIMA system to control the percentage of humidity during the cooking and food rethermalisation
- Motorized cavity vent for a fast evacuation of moisture
- Timed oven lights with halogen lamps positioned between the inner & outer doors
- Cavity clean program "CL"
- Automatic quenching of vapours into the oven drain
- Check of cavity steam saturation with automatic energy saving
- Easily accessible Service program for:
  - PC board diagnosis
  - Check of internal probes
  - Check of cavity operating hours



### SAFETY FEATURES

- Cavity safety thermostat
- Device against pressure built-up in cavity
- Flame detection sensor
- Low gas pressure switch
- Fan motor thermic protection
- Door switch
- Lack of water displayed alarm
- Component cooling system

## OPTIONS

- Standard core probe SC with external connection
- Needle probe for vacuum packs SE002 with external connection
- Right hinged door PS001
- LPG version
- Side runners for 600 x 400 trays mod. PAA06 (6 trays) - PAA07 (7 trays)
- Removable rack SGA07
- Trolleys CR061
- Fat filter FXA07
- Extraction hood with steam condenser BKA064
- Stands ASR07 - ASP07
- Holding cabinets AAC07
- Cabinet AAN07
- Hand shower LD25
- Connection for an external printer (type RS 232)

## TECHNICAL DATA

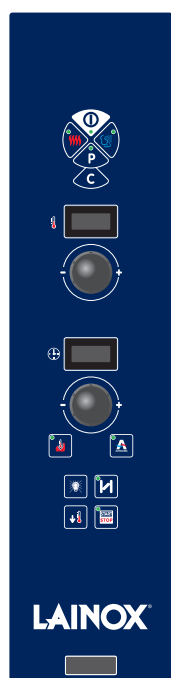
### MVG 071 P

|                        |         |                   |
|------------------------|---------|-------------------|
| External dimensions    | mm      | 950 x 805 x 790 h |
| Weight - Gross / Net   | Kg      | 143 / 124         |
| Total electric power   | kW      | 0,5               |
| Nominal heating output | kW/kcal | 10 / 8600         |
| Chamber heating output | kW/kcal | 10 / 8600         |
| Steam heating output   | kW/kcal | 10 / 8600         |
| Fan power              | kW      | 0,25              |
| Power supply voltage   |         | AC 230 V - 50 Hz  |

## CAPACITY

### 7 x 1/1 GN

- With side racks: 7 x 1/1 GN and distance between layers 70 mm
- With rack SGA07: 7 x 1/1 GN and distance between layers 65 mm



## P VERSION

- Electronic manual controls
- Programmable with 99 programs
- 9 cycles in automatic sequence, numeric displays
- 44 pre-set recipes\*
- Autoclimate with automatic vent
- Self-diagnostics
- Autoreverse (distribution of air in chamber with automatic reverse of the fan's direction of rotation)
- Humidifier and cooking chamber lighting
- Manual washing program

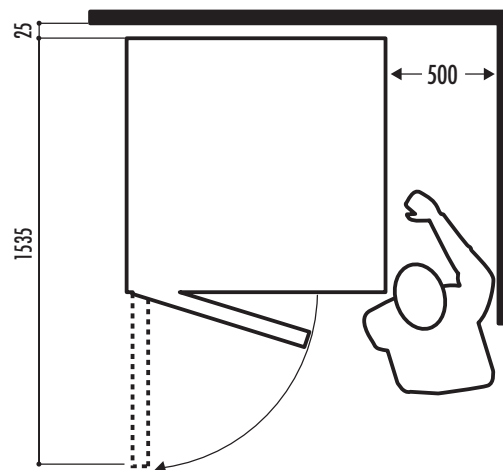
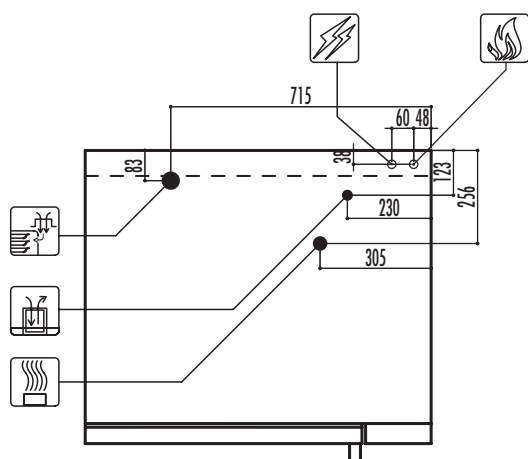
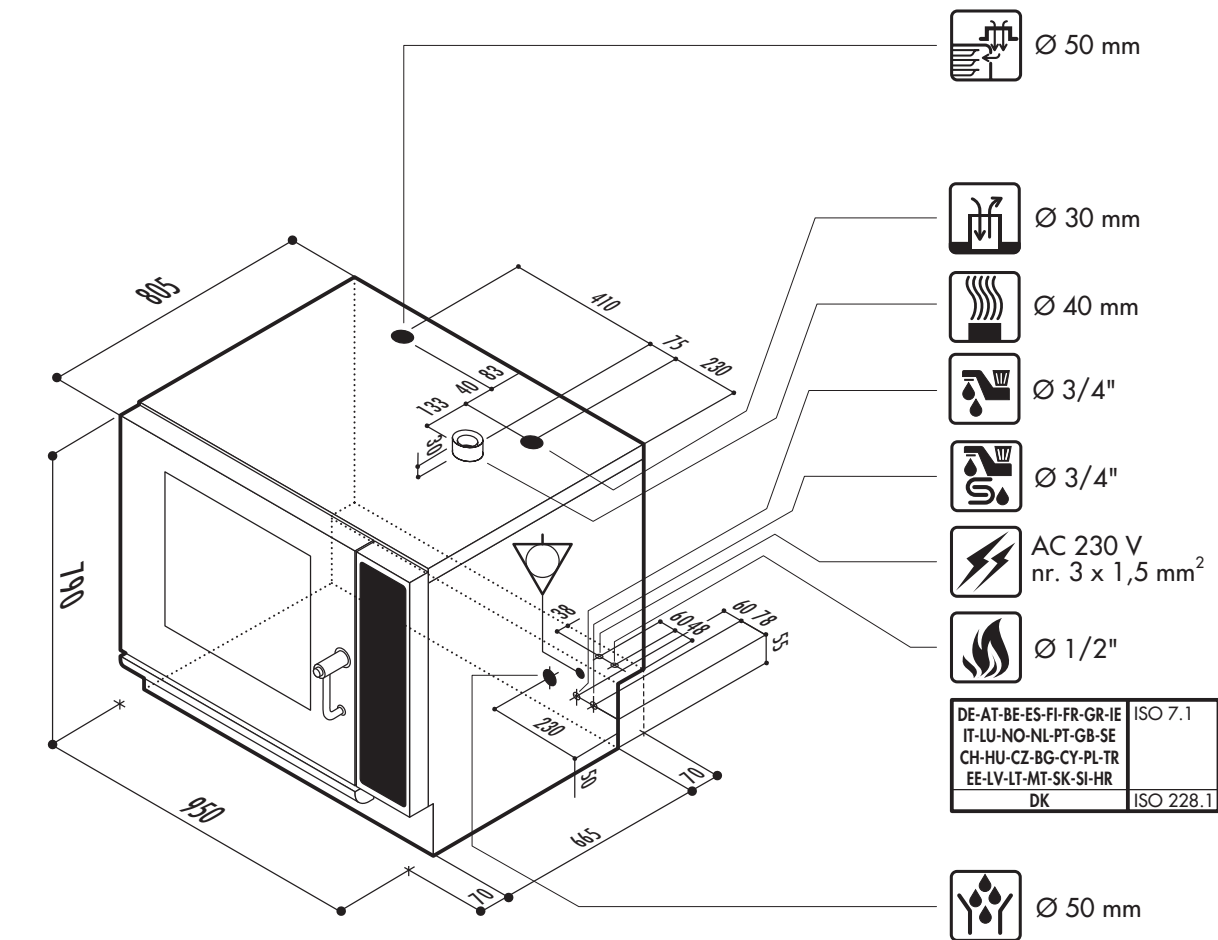
OPTIONAL: core probe, hand shower

## OPERATING MODES

- Convection with Autoclimate 30 - 300°C
- Steam 30 - 130°C (low temperature, atmospheric, forced)
- Combi convection steam with Autoclimate 30 - 300°C
- Automatic with 44 pre-set recipes\*
- Programmable with automatic cooking sequence (up to 9 cycles)
- Temperature hold with Autoclimate function

(\*) 31 recipes for versions without core probe

# MVG 071 P





**LAINOX - ALI SpA**

Via Schiaparelli 15, Z.I. S. Giacomo di Veglia - 31029 Vittorio Veneto TV - Italy  
Tel. (+39) 0438.91110 - Fax (+39) 0438.912300 - E-mail: [lainox@lainox.it](mailto:lainox@lainox.it)

01.09.2008

