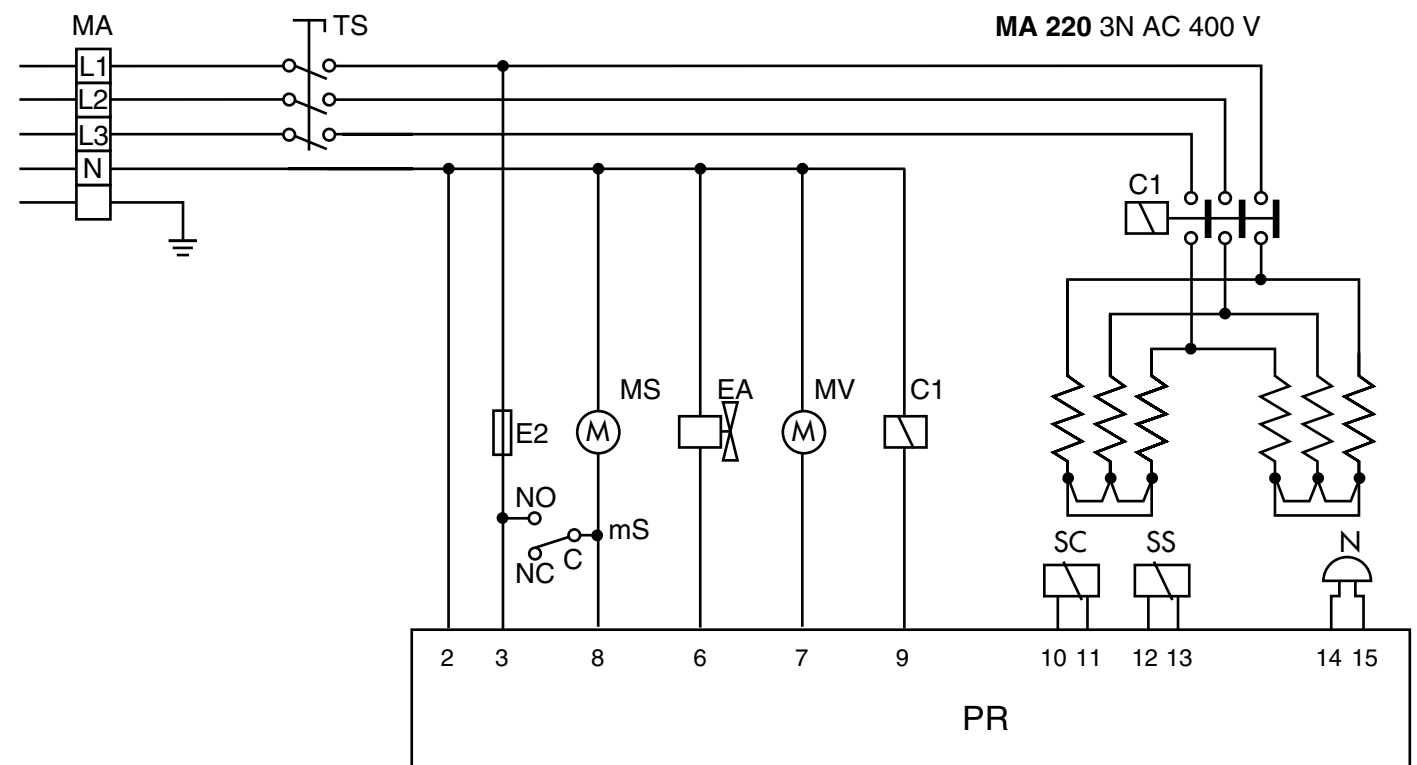
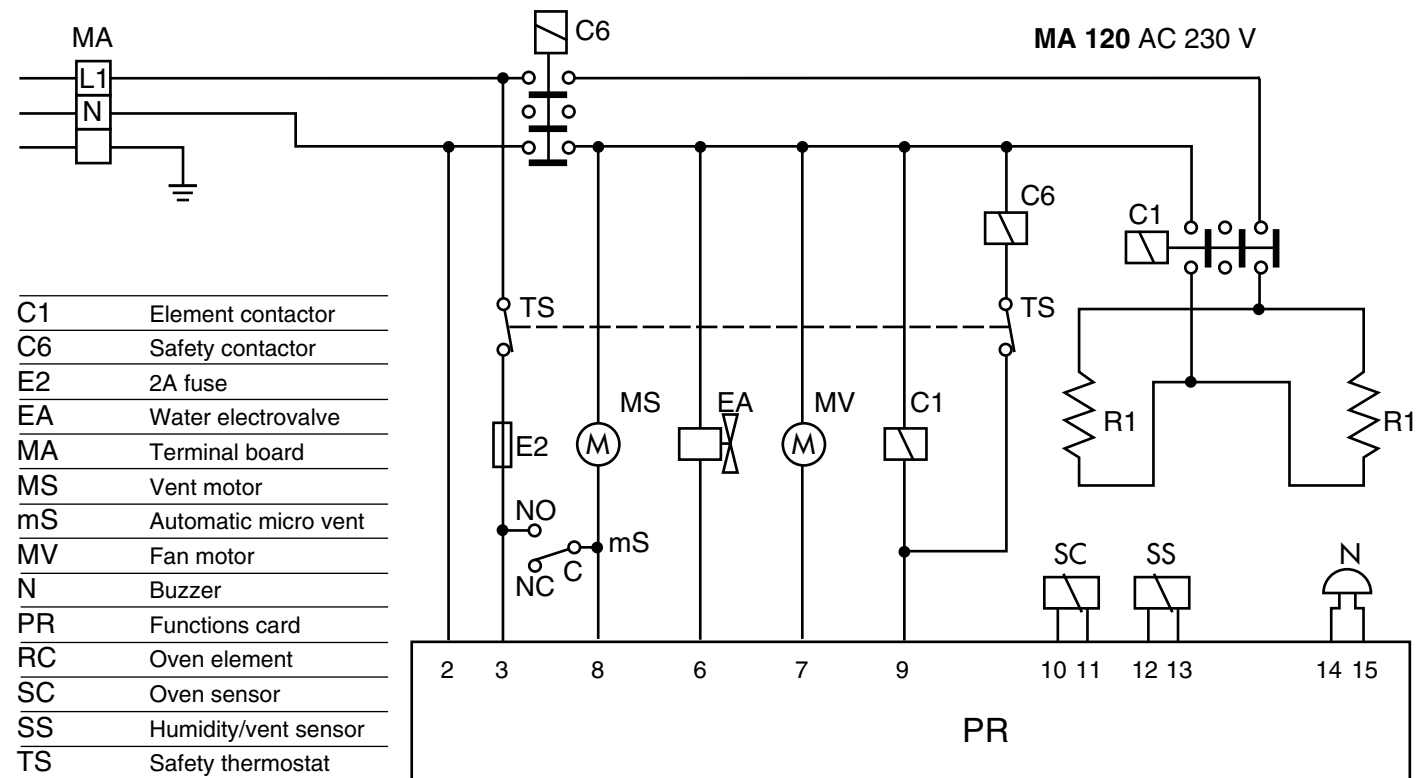


WIRING DIAGRAMS



TECHNICAL SCHEDULE

LAINOX®

MAINTAINERS
MA 120-220 RANGE

LAINOX®

LAINOX - ALI SpA
Via Schiaparelli 15, Z.I. S. Giacomo di Veglia - 31029 Vittorio Veneto TREVISO Italy
Telephone ++39(0)438/9110 - Fax ++39(0)438/912300 - E-mail: lainox@lainox.it

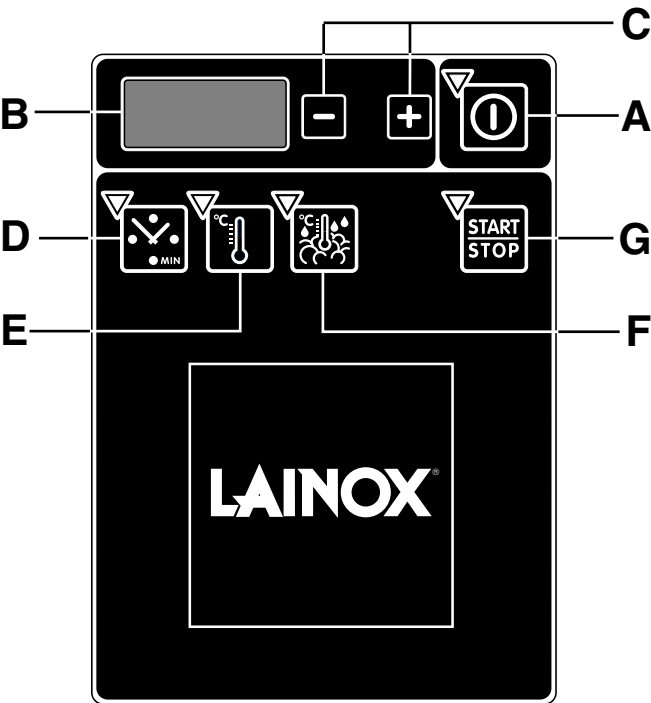


OVENS AND COOKING SYSTEMS FOR THE CATERING TRADE

DESCRIPTION OF CONTROLS AND OPERATION

PRODUCT FEATURES

The Lainox **MA** range of maintainers have an automatic chamber humidity control system. This feature allows food to be kept warm for hours with just the right percentage of humidity present so that it maintains its tenderness, succulence and aroma. In modern, functional kitchens this appliance carries out the function of storing hot food for all the time necessary for service. The heated cabinet with humidity input is indispensable, as it preserves the "freshly cooked" quality of the dishes.



TECHNICAL CHARACTERISTICS

Made in AISI 304 CrNi 18/10 stainless steel with efficient insulation to prevent heat loss, door with sealing gasket and push-button handle; easy to clean thanks to the rounded chamber corners; high-quality components and automatic devices guaranteeing reliability and long life.

DESCRIPTION OF CONTROLS

- A Power on/off switch
- B Display
- C Number setting keys
- D Keeping warm cycle time selection key
- E Temperature selection key
- F Controlled humidity selection key
- G START/STOP key

OPERATING INSTRUCTIONS

Switch on the heated cabinet by pressing key **A**. After a few seconds the temperature value inside the chamber appears on the display. To set the required values, press: key **D** for the keeping warm cycle duration with setting of **INF** ("INFINITE" time), key **E** for temperature with setting of 85/90°C, key **F** for humidity with setting of 40/60%. Then start the keeping warm cycle by pressing key **G**. If a fixed time is set, an acoustic signal is

activated at the end of the keeping warm cycle. The temperature inside the chamber normally appears on display **B**; to see the set values press the relative key, after which the indicator light starts to blink.

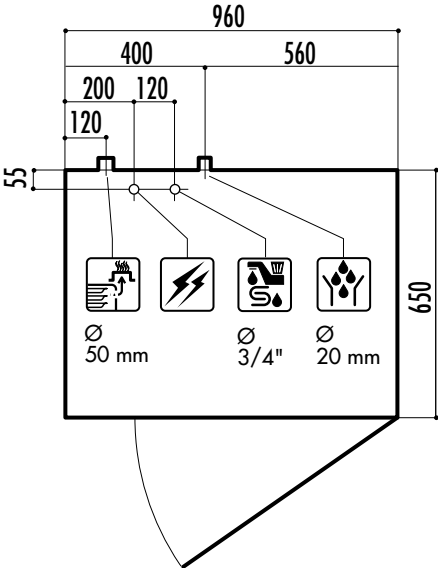
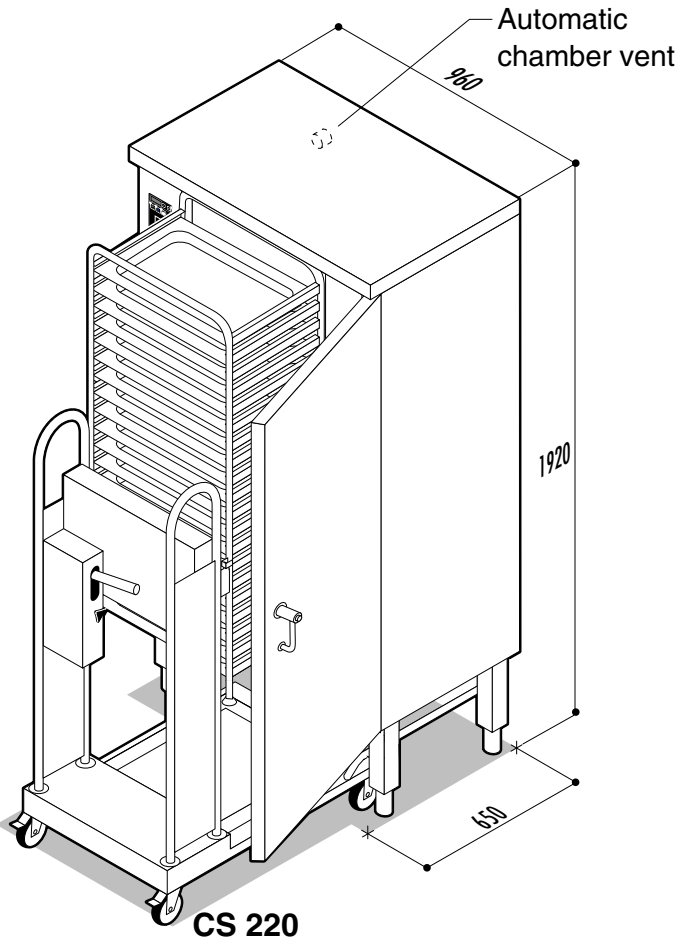
It should be remembered when switching on the next time that the previous setting remains stored; to change, repeat operations for setting.

It is advisable to open the doors as little as possible during operation.

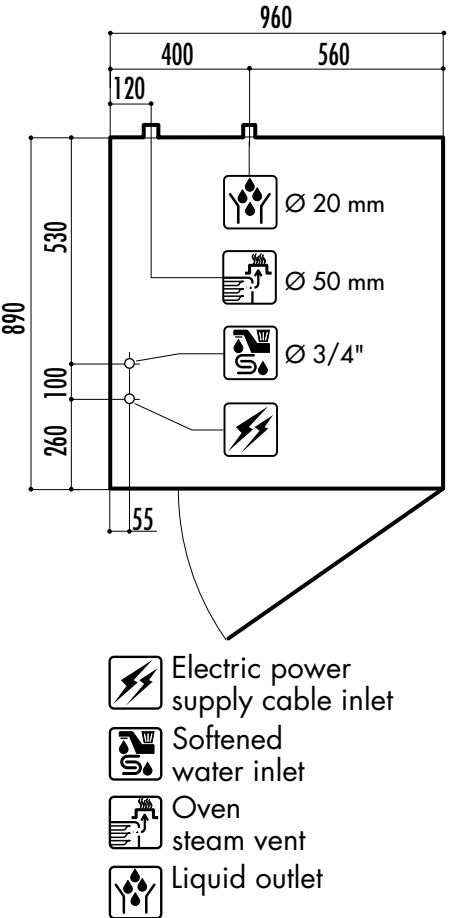
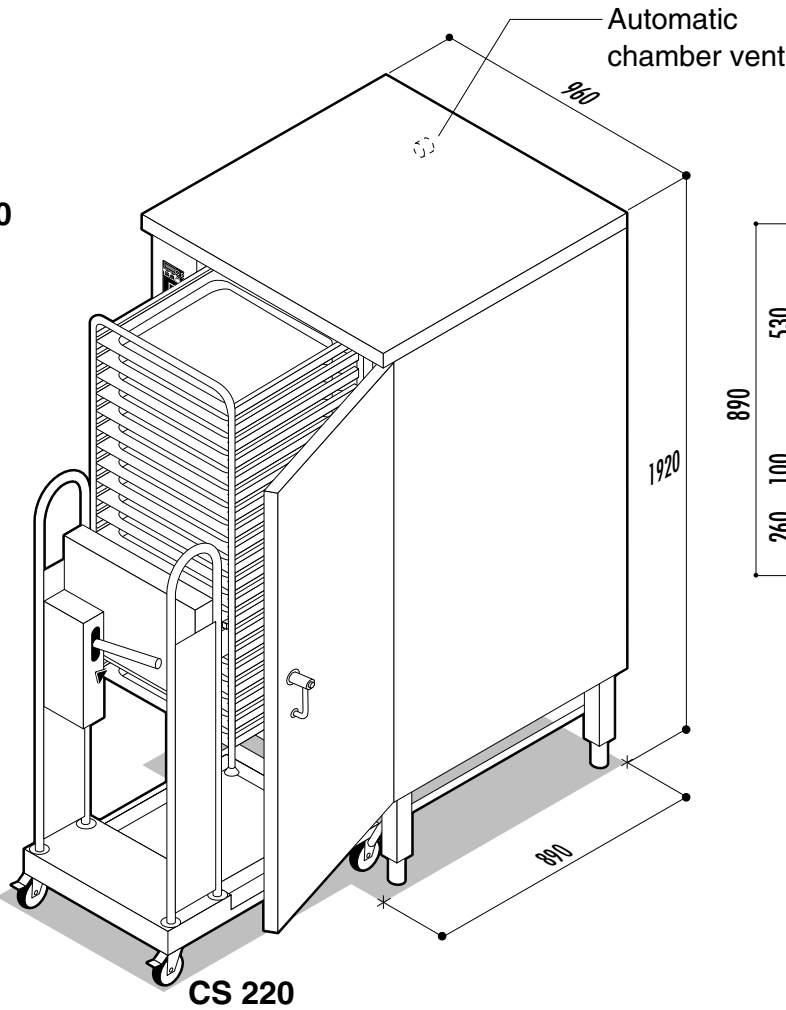
Model	GN container	For ovens	Dimensions	Input power	Power supply
MA 120	20 GN 1/1	VE/VG ME/MG 120	960 x 650 x 1920	kW 5,2	AC 230 V
MA 220	20 GN 2/1 - 40 GN 1/1	VE/VG ME/MG 220	960 x 890 x 1920	kW 6,4	3N AC 400 V

INSTALLATION DIAGRAMS

MA 120



MA 220



- Electric power supply cable inlet
- Softened water inlet
- Oven steam vent
- Liquid outlet