



**Sapiens**  
reloaded

**LAINOX**  
DEVICE FOR COOKING

**SAEB201R**

**20 x 1/1 GN  
ELECTRIC WITH BOILER**

ASSISTED COOKING  
MANUAL ELECTRONIC CONTROLS  
EQUIPPED WITH N. 1 TROLLEY NKS201



Sapiens Reloaded

#### EVERYTHING YOU NEED

LED HVS (High Visibility System) alphanumeric display. 2.4 inch (LCD - TFT) color display for displaying your favourite programs, pre-set programs, fan, automatic washing, menus and settings.



325  
530  
1/1 GN



AUTOCLIMA



FAST DRY



ECOVAPOR



ECOSPEED



ECO WASH



AUTOMATIC WASHING



6 SPEED FAN

#### TECHNICAL DATA

Capacity	GN	20 x 1/1 GN	Gas versions nominal heating output	kW / kcal	- / -
Distance between layers	mm	63	Chamber heating output	kW / kcal	30 / -
Number of meals		150 / 300	Steam heating output	kW / kcal	30 / -
External dimensions	mm	960 x 936 x 1810 h	Fan power	kW	1,8
Packing dimensions	mm	1130 x 1050 x 2060 h	Power supply voltage	V	3N AC 400
Weight - Net / Gross	kg	330 / 420	Frequency	Hz	50/60
Total electric power	kW	31,8	Consumption	A	60

Special voltages and frequencies on request

## COOKING MODES

- AUTOMATIC WITH 95 TESTED AND STORED COOKING PROGRAMMES, INCLUDING PROGRAMMES FOR REHEATING ON THE PLATE OR IN THE PAN.
- PROGRAMMABLE WITH THE ABILITY TO STORE 99 COOKING PROGRAMMES IN AUTOMATIC SEQUENCE (UP TO 9 CYCLES), ASSIGNING A NAME AND DEDICATED ICON.
- RAPID SELECTION OF FAVOURITE PROGRAMS USING SCROLL & PUSH, WITH THE DEDICATED SCROLLER.
- AUTOCLIMA® AUTOMATIC SYSTEM FOR MEASURING AND CONTROLLING THE HUMIDITY IN THE COOKING CHAMBER.
- FAST-DRY® SYSTEM FOR QUICK DEHUMIDIFICATION OF THE COOKING CHAMBER.

## OPERATION

- LED HVS HIGH VISIBILITY SYSTEM (LCD - TFT) ALPHANUMERIC DISPLAY TO DISPLAY THE TEMPERATURES, AUTOCLIMA, TIME AND CORE TEMPERATURE.
- 2.4-INCH (LCD - TFT) COLOUR DISPLAY FOR DISPLAYING YOUR FAVOURITE PROGRAMS, PRE-SET PROGRAMS, FAN, AUTOMATIC WASHING, MENUS, AND SETTINGS.
- SCROLLER KNOB WITH SCROLL AND PUSH FUNCTION FOR CONFIRMING CHOICES.
- LED BARS TO SIGNAL THAT THE TEMPERATURE, TIMER AND PROBE TEMPERATURE ARE ACTIVATED.
- MANUAL PRE-HEATING.

## CONTROL MECHANISMS

- AUTO REVERSE (AUTOMATIC REVERSE OF FAN ROTATION) FOR PERFECT COOKING UNIFORMITY.
- AUTOMATICALLY REGULATED STEAM CONDENSATION.
- MANUAL CHAMBER PRESSURE RELIEF CONTROL.
- MANUAL HUMIDIFIER.
- TIMED LIGHTING.
- EASY ACCESS TO PROGRAMMABLE USER PARAMETERS TO CUSTOMISE THE APPLIANCE THROUGH THE USER MENU.
- ABILITY TO CHOOSE UP TO 6 FAN SPEEDS; THE FIRST 3 SPEEDS AUTOMATICALLY TRIGGER A REDUCTION IN HEATING POWER. FOR SPECIAL COOKING METHODS, YOU CAN USE AN INTERMITTENT SPEED.
- PRE-CONFIGURATION FOR QUICK CONNECTION FOR CORE PROBE VIA AN EXTERNAL CONNECTOR TO THE COOKING CHAMBER (CORE PROBE OPTIONAL).
- TEMPERATURE CONTROL AT THE PRODUCT CORE USING PROBE WITH 4 DETECTION POINTS.
- USB CONNECTION TO DOWNLOAD HACCP DATA, UPDATE SOFTWARE AND LOAD/DOWNLOAD COOKING PROGRAMMES.
- PRE-CONFIGURED SN ENERGY OPTIMISATION SYSTEM (OPTIONAL).
- SERVICE PROGRAM: TESTING THE OPERATION OF THE ELECTRONIC BOARD - DISPLAY OF THE TEMPERATURE PROBES - COUNTER FOR OPERATING HOURS OF ALL PRIMARY FUNCTIONS FOR PROGRAMMED MAINTENANCE.
- SELF-DIAGNOSIS BEFORE STARTING TO USE THE EQUIPMENT, WITH DESCRIPTIVE AND AUDIBLE SIGNALLING OF ANY ANOMALIES.
- ECOSPEED - BASED ON THE QUANTITY AND TYPE OF PRODUCT, THE OVEN OPTIMISES AND CONTROLS THE ENERGY OUTPUT, MAINTAINING THE BEST COOKING TEMPERATURE AND AVOIDING FLUCTUATIONS.
- ECOVAPOR - WITH THE ECOVAPOR SYSTEM, THERE IS A NET REDUCTION IN WATER AND ENERGY CONSUMPTION DUE TO THE AUTOMATIC CONTROLS OF THE STEAM SATURATION IN THE COOKING CHAMBER.
- GREEN FINE TUNING - A NEW BURNER MODULATION SYSTEM AND HIGH EFFICIENCY EXCHANGER TO PREVENT POWER WASTAGE AND REDUCE HARMFUL EMISSIONS.

## CONSTRUCTION

- PERFECTLY SMOOTH, WATERTIGHT CHAMBER
- DOOR WITH DOUBLE TEMPERED GLASS WITH AIR CHAMBER AND INTERIOR HEAT-REFLECTING GLASS FOR LESS HEAT RADIATION TOWARDS THE OPERATOR AND GREATER EFFICIENCY
- INTERNAL GLASS THAT FOLDS TO OPEN FOR EASY CLEANING
- HANDLE WITH LEFT OR RIGHT HAND OPENING
- DOOR WITH 3 LOCKING POINTS
- ADJUSTABLE HINGE FOR OPTIMAL SEAL
- DEFLECTOR THAT CAN BE OPENED FOR EASY FAN COMPARTMENT CLEANING
- IPX5 PROTECTION AGAINST SPRAYS OF WATER

## ELECTRIC HEATING SYSTEM

- COOKING COMPARTMENT HEATING ELEMENTS OF ARMoured INCOLOY 800 TYPE

## STEAM GENERATOR

- AISI 304 FULLY INSULATED STEAM GENERATOR
- ALARM IN CASE OF BOILER DE-SCALING REQUIRED
- BOILER SEMI-AUTOMATIC DE-SCALING PROGRAM
- CAL-OUT SYSTEM TO PREVENT SCALE BUILD-UP WITHIN THE BOILER, AS STANDARD

## 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
- BOILER SAFETY THERMOSTAT
- BOILER WATER LEVEL PROBES
- BOILER PROBE TO CHECK BOILER COMPLETELY EMPTY

## CLEANING AND MAINTENANCE

- LM AUTOMATIC CLEANING SYSTEM, WITH SEPARATE CONTAINER AND AUTOMATIC DISPENSING (COMBICLEAN LIQUID CLEANSER. SUPPLIED WITH 1 LIQUID CLEANSER TANK DL010 - 990 GR.).
- CALOUT DESCALING SYSTEM, THAT PREVENTS THE FORMATION AND ACCUMULATION OF LIMESCALE IN THE BOILER, WITH SEPARATE CONTAINER AND AUTOMATIC DISPENSING (CALFREE LIQUID DESCALER. SUPPLIED WITH 1 LIQUID DESCALER TANK CF010 - 990 GR.).
- MANUAL CLEANING SYSTEM WITH RETRACTABLE HAND-HELD SHOWER.

# SAEB201R

## COOKING MODES

- MANUAL COOKING WITH THREE COOKING MODES: FROM 30°C TO 300°C, STEAM FROM 30°C TO 130°C, COMBINATION CONVECTION + STEAM FROM 30°C TO 300°C, WITH INSTANT COOKING START.

## STANDARD EQUIPMENT

- CALOUT DESCALING SYSTEM FOR MODELS WITH BOILER - SUPPLIED WITH ANTI-SCALE PRODUCT
- PRE-CONFIGURATION FOR QUICK CONNECTION FOR CORE PROBE VIA EXTERNAL CONNECTOR TO COOKING CHAMBER - CORE PROBE OPTIONAL
- BUILT-IN AND RETRACTABLE HAND SHOWER WITH TAP
- USB CONNECTION
- TROLLEY NKS201
- 6 SPEED FAN

## OPTIONAL - TO BE REQUESTED WHEN ORDERING OVEN

- LM2: LM AUTOMATIC CLEANING SYSTEM - SUPPLIED WITH 1 LIQUID CLEANSER TANK DL010 - 990 GR.
- KSC004O: MULTIPONT CORE PROBE Ø 3 MM.
- SN: EXTRA CHARGE FOR ENERGY SAVING SYSTEM CONNECTION - ELECTRIC MODELS ONLY
- NPK: CONFIGURATION FOR CONNECTION TO EXTRACTION HOOD
- NSS154: EXTRA CHARGE FOR PASTRY VERSION TROLLEY NKS154
- DSP: DISPLAY-CONTROL PANEL PROTECTION

## EXTRA ACCESSORIES THAT CAN BE INSTALLED FOLLOWING PURCHASE

- KSC004R: MULTIPONT CORE PROBE Ø 3 MM.
- KSC180: MULTIPONT CORE PROBE FOR LARGE ITEMS Ø 3 MM, PIN LENGTH 180 MM.
- KSA001: NEEDLE CORE PROBE Ø 1 MM.
- NFX02: FAT FILTER
- NKS201: TROLLEY WITH DRIP TRAY
- NKS201S: TROLLEY WITH DRIP TRAY
- NKS154: TROLLEYS WITH DRIP TRAY - PASTRY VERSION 600 X 400
- RIC201: STAINLESS STEEL RAMP FOR TROLLEY INSERTION, HELPS TO EVEN THE FLOORS UP TO 3% OF UNEVENNES
- NKC201: EXTRACTION HOOD WITH AIR-COOLED CONDENSER - AVAILABLE ONLY FOR PREARRANGED OVENS
- CCE: COLLECTOR FOR EXTERNAL CONNECTION - Ø 150 MM
- CPD20: DETERGENT CONTAINER IN AISI 304 - TOP LOADING - DETERGENT QUANTITY DISPLAY - CAPACITY 2 TANKS OF 10 L.
- MTP20E: HOLDING CABINET
- MTP22E: HOLDING CABINET - PASS-THROUGH
- RTP20E: REGENERATING CABINET
- RTP22E: REGENERATING CABINET - PASS-THROUGH

The data reported in this document is to be considered non-binding. The company reserves the right to make changes at any time, without prior notice

