

LAINOX[®]

BRILLIANT, IN THE KITCHEN

LEO SERIES COMBI OVEN STEAMERS



SCOTS ICE AUSTRALIA
foodservice equipment

Unit 5 / 175-179 James Ruse Drive
Rosehill NSW 2142
www.scotsice.com.au

Free Call: 1800 222 460 (*Nation wide*)
Phone: (02) 9684 5666
Email: info@scotsice.com.au

DESIGNED FOR PROFESSIONALS, BUILT AROUND THEIR NEEDS

A tool for cooking that combines simple use, with complete solutions.

Intuitive, interactive and innovative.

Just a simple touch for immediate control over everything that happens to the preparation of meals whose distinctive trait is excellence.

Cooked to perfection, every time. For both sweet and savoury. Leo, for cooking with brilliance.



ELECTRONICALLY CONTROLLED



COOKING MODE

- Automatic with over 90 tested and stored cooking programs including programs for reheating on the plate or in the tray.
- Programmable with the ability to store 99 cooking programs in automatic sequence (up to 4 cycles).
- Manual cooking with three cooking modes: Convection from 30°C to 300°C, Steam from 30°C to 130°C, Combination from 30°C to 300°C.
- Manual with the ability to work with 4 cycles in automatic sequence for differentiated cooking and functions for: Temperature holding (2 modes) - Steam outlet control.
- Cooking with core temperature control (with multi-point probe or needle probe) (optional).
- AUTOCLIMA® automatic system for measuring and controlling the humidity in the cooking chamber.
- FAST DRY® system for quick dehumidification of the cooking chamber.

OPERATION













- High visibility alphanumeric command display.
- Key for managing the 4 cooking cycles with LED display.
- Key for direct access to cooking programmes that have been stored or are to be stored.
- SCROLLER knob with Scroll and Push function for confirming choices.
- Manual pre-heating

CONTROL EQUIPMENT

- Autoreverse (automatic reverse of fan rotation) for perfect cooking uniformity.
- Automatically regulated steam condensation.
- Manual chamber outlet control.
- Manual humidifier.
- Timed lighting.
- 2 fan speeds (optional), the reduced speed activates a reduction in heating power.
- Temperature control at the product core using probe with 4 detection points (optional).
- Core probe connection through a connector outside of the cooking chamber, with the ability to quickly connect the needle probe for vacuum cooking and small pieces (optional).
- USB connection to download HACCP data, update software and load/unload cooking programmes.

THE RANGE YOUR LEO IS HERE, IN THE MODEL YOU WANT.



MODEL		CAPACITY (GN)	No. OF GUESTS	ELECTRICAL POWER (kW)	GAS POWER (Mj/Hr)	DIMENSIONS (W x D x H mm)	POWER SUPPLY
LEO 071S		7 x 1/1	50 / 120	10.5	-	875 x 825 x 820	3N AC 400V - 50 Hz
LEO 101S		10 x 1/1	80 / 150	16	-	930 x 825 x 1040	3N AC 400V - 50 Hz
LEO 072S		7 x 2/1 or 14 x 1/1	70 / 180	19	-	1170 x 895 x 820	3N AC 400V - 50 Hz
LEO 102S		10 x 2/1 or 20 x 1/1	150 / 300	31	-	1170 x 895 x 1040	3N AC 400V - 50 Hz
LEO 201S		20 x 1/1	150 / 300	31.8	-	960 x 825 x 1810	3N AC 400V - 50 Hz
LEO 202S		20 x 2/1 or 40 x 1/1	300 / 500	61.8	-	1290 x 895 x 1810	3N AC 400V - 50 Hz
LGO 071S		7 x 1/1	50 / 120	0.5	43.2	875 x 825 x 820	AC 230V - 50 Hz
LGO 101S		10 x 1/1	80 / 150	1	64.8	930 x 825 x 1040	AC 230V - 50 Hz
LGO 072S		7 x 2/1 or 14 x 1/1	70 / 180	1	72	1170 x 895 x 820	AC 230V - 50 Hz
LGO 102S		10 x 2/1 or 20 x 1/1	150 / 300	1	97.2	1170 x 895 x 1040	AC 230V - 50 Hz
LGO 201S		20 x 1/1	150 / 300	1.8	129.6	960 x 825 x 1810	AC 230V - 50 Hz
LGO 202S		20 x 2/1 or 40 x 1/1	300 / 500	1.8	194.4	1290 x 895 x 1810	AC 230V - 50 Hz

All models available with boiler option. Contact us for more information

FAST DRY®. CRISP AND AU GRATIN, EXCELLENCE IS SERVED



FAST DRY® is a patented system, making it possible to achieve perfectly crispy and gratinéed fried food, grilled food, desserts, bread, even with fully loaded ovens.

AUTOCLIMA®. IN THE COOKING CHAMBER, EVERYTHING'S UNDER CONTROL



Softness and succulence are guaranteed thanks to perfect climate management in the cooking chamber, with automatic temperature and humidity percentage settings, depending on the food being cooked.





CLEANING SYSTEM. FULLY AUTOMATIC, IMPECCABLE RESULTS

Leo looks good, you can put him wherever you like. We have eliminated the need for a separate cleanser, adopting an exclusive automatic cleaning system that uses a liquid detergent in a 100% recyclable cartridge.

No more dangerous product handling and pouring. Simply select the desired cycle and cleaning is automatic, without the need for any intervention.

A SOLID, PROFESSIONAL BUILD. MAXIMUM RELIABILITY

CONSTRUCTION

- IPX5 protection against sprays of water.
- 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.

CLEANING AND MAINTENANCE

- Self-diagnosis before starting to use the equipment, with descriptive and audible signalling of any anomalies.
- An automatic cleaning system LCS with an integrated tank and automatic dosing of detergent.
- CALOUT descaling system that prevents the formation and accumulation of limescale in the boiler, with built-in tank and automatic dispensing.
- The detergent liquid COMBICLEAN and the anti-scale CALFREE in a 100% recyclable cartridge.
- For 201 / 202 models Automatic cleaning system LM and CALOUT descaler system, using COMBICLEAN liquid detergent and CALLFREE DESCALER.
- Manual cleaning system with hand shower.



LAINOX OFFERS PRACTICAL AND FUNCTIONAL SOLUTIONS FOR THE VARIOUS LEO MODELS



Minimal space in the kitchen, but at the same time need lots of diversification and large production quantities?

No problem, the solution can be found using different types of overlapping layouts.

The following combinations are possible:

mod. 071 + 071

mod. 071 + 101

mod. 072 + 072



Thanks to various accessories which can be integrated, it is no longer a problem for Leo to serve 10 - 100 dishes at any point in time with the highest quality.

With the banqueting system and the technique of "Cook & Chill" it is possible to prepare dishes in advance a day earlier.

In just ten minutes on the day they are served, the dishes can be ready with:

- Perfect cooking results, even for large numbers
- Better work organization
- More time for a perfect finish
- Speedy service with satisfied customers



For those who like to keep everything in order with maximum respect for HACCP standards, a practical solution is offered by the inclusion of a closed neutral cabinet with tray holder in the stainless steel stand, with alongside a closed neutral cabinet to hold cleaning detergents.

To resolve the problem of steam produced in visible installations in supermarkets/ delicatessens, Leo can be equipped with a practical stainless steel hood with motorized suction and condensate removal pump.



To make sure you never lose the goodness of food cooked an hour ahead, Lainox lets you combine this dual function appliance to Leo:

- Holding at serving temperature +65°C.
- Low temperature slow cooking +30/120°C.
- Reheating +120°C.
- Exclusive advantages with this combination.
- Maximum precision thanks to temperature control with the core probe.
- Minimum energy consumption from 0.7 to 1 kW.
- Minimum dimensions
- Immediate express service.
- Ability to diversify cooking methods.



Cooking quality and perfect crispiness for delicatessens and grill-rooms. The production of large quantities of chickens on the spit becomes easy and economical with the insertion of the Pollogrill kit.

There are numerous advantages:

- 50% less weight loss compared to a rotisserie
- 50% less energy consumption
- 60% less cooking time compared to a rotisserie (only 35/40 minutes)
- Zero cleaning time (Self cleaning)
- Minimum water, detergent and energy consumption (optimized based on the cleaning level selected).

WORKING WITH AUSTRALIA'S FINEST DEALERSHIPS AND
DESIGNERS AND OFFERING THE BEST EQUIPMENT TO SUIT
YOUR NEEDS, WE ARE AUSTRALIA'S CHOICE FOR INNOVATIVE
FOOD SERVICE EQUIPMENT SOLUTIONS

CUSTOMER SERVICE

Free Call: 1800 222 460 (*Nation wide*)

Phone: (02) 9684 5666

Email: info@scotsice.com.au

SALES

National Accounts

Phone: 0477 071 716

New South Wales Sales

Phone: 0458 222 300

Email: nswsales@scotsice.com.au

Phone: 0411 089 140

Email: nsw.sales@scotsice.com.au

Queensland Sales

Phone: 0414 817 619

Email: qldsales@scotsice.com.au

Victoria Sales

Phone: 0415 735 273

Email: vicsales@scotsice.com.au

SERVICE & SPARE PARTS

Free Call: 1800 222 460 (*Nation wide*)

Phone: (02) 9684 5666

Email: service@scotsice.com.au

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ABN: 54 080 084 260

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The Spirit of Excellence