

BKC161

LAINOX®

EXTRACTION HOOD WITH AIR-COOLED CONDENSER

(does not eliminate cooking odours)

ELECTRIC MODELS ONLY
AVAILABLE ONLY FOR PREARRANGED OVENS



OPERATING SPECIFICATIONS

The steam condensation system is made by a finning labyrinth that allows to develop a wide surface of exchange able to condense the steam coming from the cooking cabinet and from the oven opening the door.

The surface extension, together with the speed of air sucked up by the outside, allows to condensate the steam carried without the need of further external intervention to cool down the condenser (e.g. water) since the thermal balancing is respected during the normal use of the oven (verified in laboratory).

In order to condensate the steam coming from the cooking cabinet is it sufficient an air flow equal to approx. half of the maximum flow of the exhaust fan, while for the steam coming from the door opening it is used in automatic.

TECHNICAL DATA

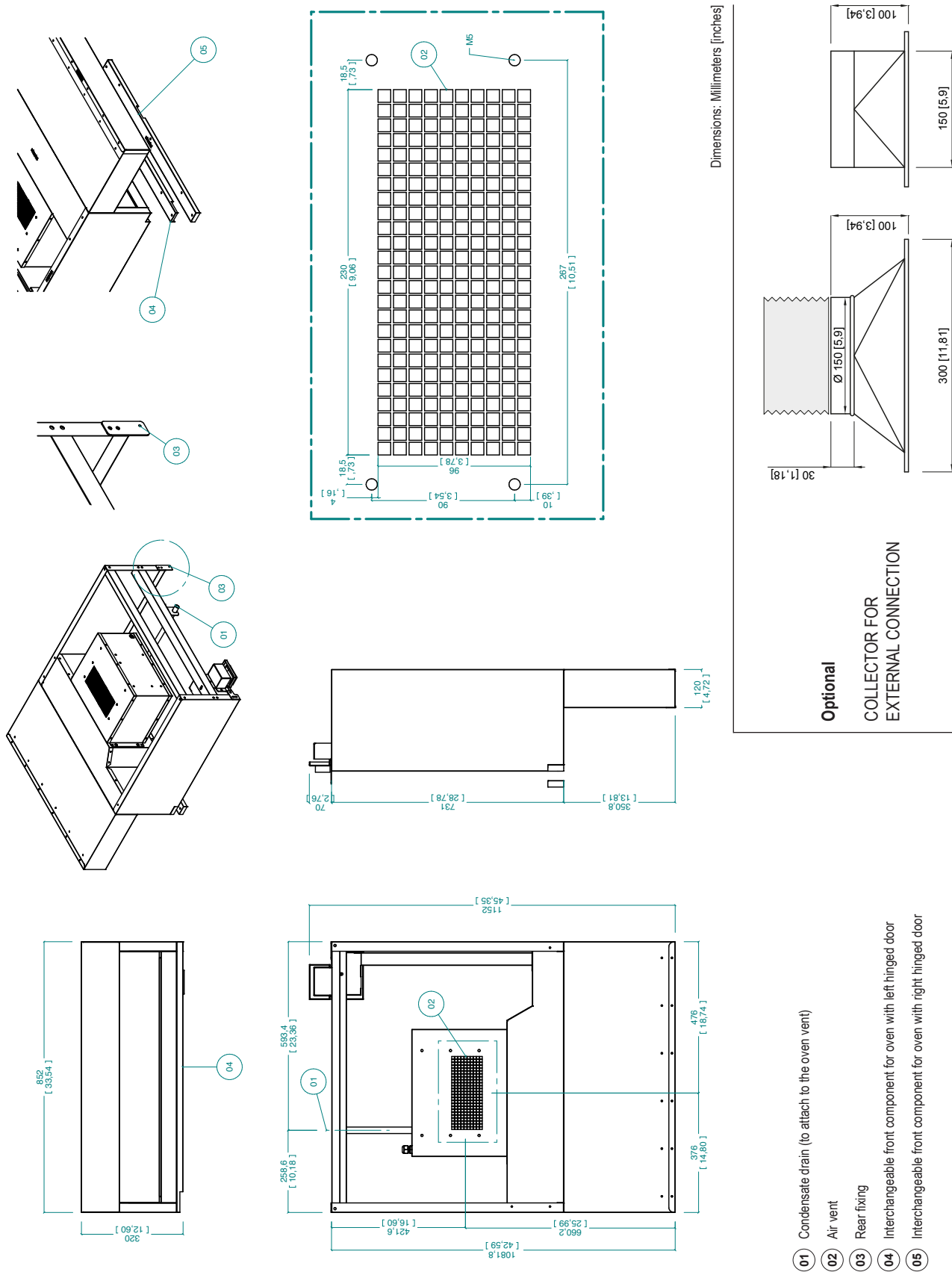
External dimensions (W x D x H)	mm	852 x 1152 x 320	Power supply voltage	V - Hz	1N - AC 230 V - 50/60 Hz
01 Condensate drain (to attach to the oven vent)	ø mm	20	Total electric power	W	300
02 Air vent	mm	230 x 96	Consumption	A	1,3
Flow rate max	m³/h	900	Noisiness max	dB (A)	70

FOR MODELS:

NAE161B - SAE161B

AREN134B - ARES134B

- Construction in full AISI 304
- Two-speed extraction motor in AISI 304
- Air-cooled condenser with thermal discharge
- Automatic control
- Low speed during cooking
- Automatic high speed activation for 30" when door is opened
- Filters in AISI 304, can be removed for cleaning
- Direct positioning on the oven lid
- Can be attached to the centralised extraction system



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

21.04.2021

