



CLIMA



FAST-DRY



ECOVAPOR



2 SPEED FAN (optional)



MULTIPOINT CORE PROBE
(optional)



ECOSPEED



GFT
(only for gas models)



LCS CLEANING (optional)
COMBI CLEAN
CALFREE (*)

(*) only for models with boiler



COOKING MODES

- 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 convection + steam 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) and steam outlet control.
- Cooking with core temperature control (with multi-point probe or needle probe) (optional).
- **CLIMA®** 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 programs that have been stored or are to be stored.
- **SCROLLER PLUS** 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.
- Halogen lighting.
- 2 fan speeds (optional), the reduced speed activates the reduction in heating power.
- Temperature control at the product core using probe with 4 detection points.
- 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 programs.
- **SERVICE** program for inspecting the operation of the electronic board and display of the temperature probes - Appliance operation timer for all primary functions for programmed maintenance.
- **ECOSPEED** - Based on the quantity and type of product, the oven optimizes and controls the delivery of energy, maintains the correct cooking temperature, preventing any fluctuations (-10% energy / -30% water / -5% weight loss *).
- **ECOVAPOR** - With ECOVAPOR system there is a definite reduction in water and energy consumption due to the automatic controls of the steam saturation in the cooking chamber (-10% energy / -30% water / -10% steam *).

- **GREEN FINE TUNING** - A new burner modulation system and high efficiency exchanger to prevent power waste and reduce harmful emissions (-10% energy / -10% CO₂ *).

CLEANING AND MAINTENANCE

- Self-diagnosis before starting to use the equipment, with descriptive and audible signalling of any anomalies.
- (Optional) Automatic cleaning system LCS (Liquid Clean System) with built-in tank and automatic dispensing. CombiClean liquid cleanser in 100% recyclable cartridges. Supplied with 2 CDLO5 cleaning cartridges, 5 kg. Each.
- Manual cleaning with external hand shower (optional).

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.
- Handle with left or right hand opening.
- Adjustable hinge for optimal seal.
- Deflector that can be opened for easy fan compartment cleaning.

GAS HEATING SYSTEM

- Blown air type of modulating burners for the cavity.
- Automatic flame ignition.
- Electronic control of the flame with automatic ignition reset.
- High efficiency heat exchanger with steel AISI 310 S expansion cabinet.

STEAM GENERATOR

- AISI 316 fully insulated steam generator.
- Blown air type of modulating burners for the steam generator.
- Automatic boiler pre-heating.
- Daily automatic boiler draining (temperature of drained water below 60°C) and rinsing.
- Alarm in case of boiler de-scaling required.
- Boiler semi-automatic de-scaling program.

SAFETY FEATURES

- Cooking compartment safety thermostat.
- Cooking compartment safety device for pressure built-up and depression.
- Fan motor thermic protection.
- Flame detection sensor interrupting gas flow in case of switch of flame failure.
- Safety pressure switch for lack of gas alarm.
- Magnetic door switch.
- Lack of water displayed alarm.
- Self-diagnosis and fault display.
- Component cooling system with overheat display control.
- Two-stage gas valve.
- Boiler safety thermostat.
- Boiler water level probes.
- Boiler probe to check boiler completely empty.

STANDARD EQUIPMENT

- 2 stainless steel grids 1/1 GN.

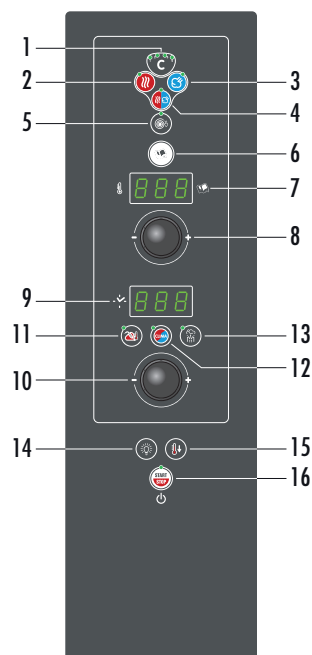
OPTIONAL - TO BE REQUESTED WHEN ORDERING OVEN

- Automatic cleaning system LCS (Liquid Clean System). Supplied with 2 CDLO5 cleaning cartridges, 5 kg. each.
- 2 speed fan: normal/reduced.
- Right hinged door.
- Double release door opening.
- Configuration for connection to extraction hood.
- Extra charge for removable rack + compulsoring frame.
- Extra charge for pastry version removable rack 600 x 400 + compulsoring frame.
- Extra charge for pastry version shelf racks 600 x 400.

ACCESSORIES

- Multipoint core probe for large items. Pin length 180 mm. Ø 3 mm.
- Needle core probe - Ø 1 mm.
- Fat filter.
- Hand shower.
- Set of feet (h - 150 mm).
- Castor kit.
- Stainless steel heat shield for the unit right side panel (essential when the oven is positioned next to heat sources).
- Stainless steel floor stand.
- Special floor stands for insertion of the blast chiller.
- Side runners.
- Stainless steel shelf.
- Neutral cabinet with doors and side runners.
- Neutral cabinet with door.
- Static holding cabinet and slow cooking.
- Flanged feet kit for floor stands, for marine installations.
- Castor kit for floor stand, 2 with brake.
- Trolley for removable oven racks with drip tray.
- Removable rack (to be used with compulsoring frame).
- Compulsoring frame for removable oven rack and plate racks.
- Pastry version - Removable rack 600 x 400 (to be used with compulsoring frame).
- Pastry version - Pair of shelf racks 600 x 400.
- Plate racks (to be used with compulsoring frame).
- Rack thermal cover.
- Extraction hood with air-cooled condenser (available only for prearranged ovens).
- Pizza oven (fixed to floor stand).
- Marine version kit (flanged feet, door immobilizing lock, special rack rails, full aisi 304).

LGO101SB



1) Cooking cycle button. 2) Convection mode button. 3) Steam mode button. 4) Convection/steam combi mode button. 5) Reduced speed button. 6) Cooking programs button. 7) Display showing cooking chamber temperature and the program/recipe. 8) Temperature setting/selection knob. 9) Display with cooking time (remaining/set), product core temperature display (real/set), humidity display. 10) Knob for setting/Selecting time/Core temperature. 11) Button for cooking with core temperature probe. 12) Button for automatic humidity (CLIMA), Manual humidifier button. 13) Button for cavity vent. 14) Oven lights key. 15) Button for fast cooling with door open. 16) Main switch - Start/Stop button.

TECHNICAL DATA

| | | | | | |
|-------------------------|-----------|----------------------------|-------------------------------------|------------------|-------------------|
| Chamber capacity | GN | 10 x 1/1 | Total electric power | kW | 1 |
| Distance between layers | mm | 70 | Gas versions nominal heating output | kW / kcal | 28 / 24080 |
| Number of meals | | 80 / 150 | Chamber heating output | kW / kcal | 18 / 15480 |
| External dimensions | mm | 930 x 825 x 1040 h | Steam heating output | kW / kcal | 18 / 15480 |
| Dimensions with packing | mm | 1040 x 980 x 1250 h | Fan power | kW | 1 |
| Weight - Net / Gross | kg | 186 / 208 | Power supply voltage | V - 50 Hz | AC 230 |

Special voltages and frequencies upon request

LGO101SB

(mm)



Electric power supply cable inlet



Gas inlet and type of thread



Flue pipe



Boiler descaling cap



Steam vent and chamber pressure drop safety device



Oven steam vent



Air extraction



Normal water inlet



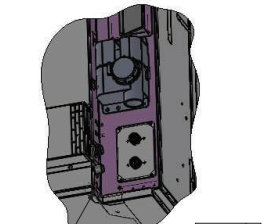
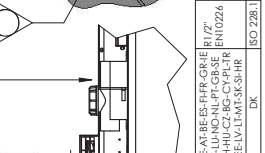
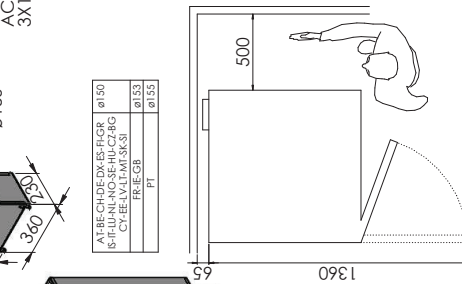
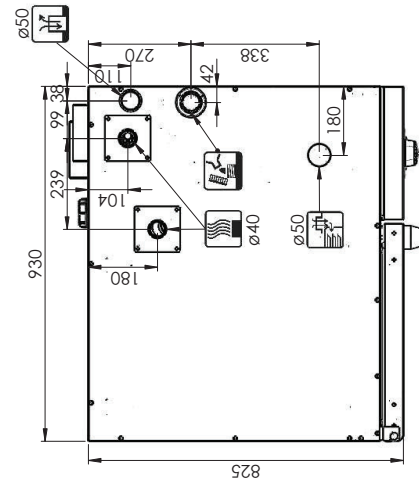
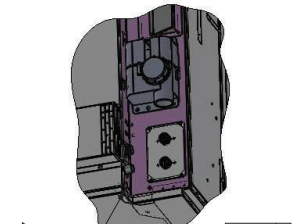
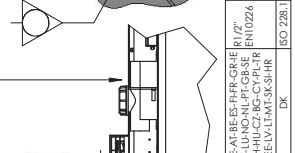
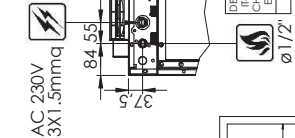
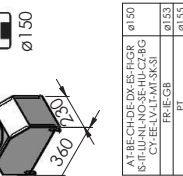
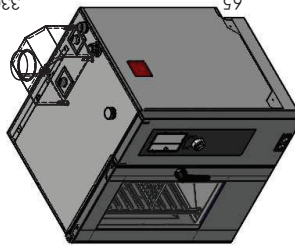
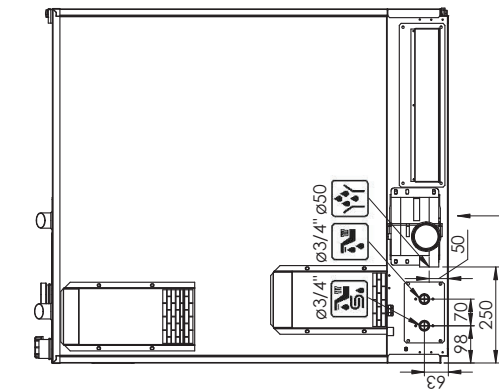
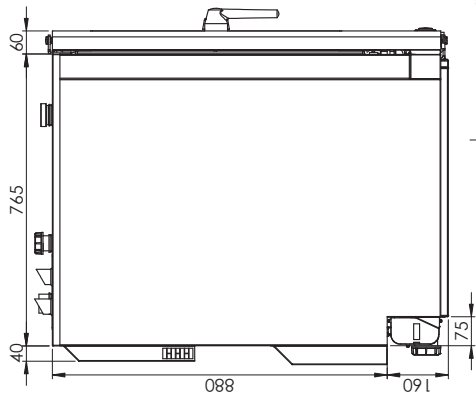
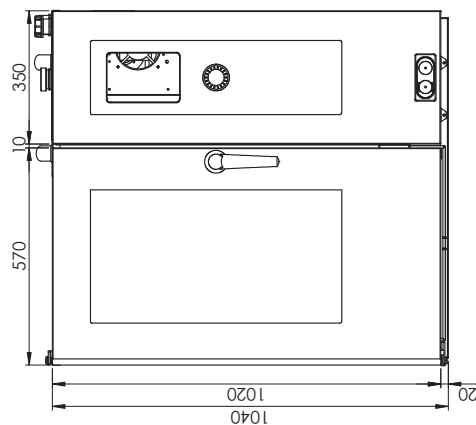
Softened water inlet



Liquid outlet



Steam trap



CE IPX 5

According to CE rules, gas ovens must be installed where proper evacuation of burnt gas can be provided (type B13, B23, A3)