

PFEN084

COMBI FOR PASTRY SHOPS AND BAKERIES - 8 X (600 X 400) - AUTOMATIC INTERACTIVE COOKING - TOUCH SCREEN CONTROLS



7-Inch, LCD, HD, colour, capacitive screen, with "Touch Screen" function choice. The display can be configured based on the user's needs.

Features



AUTOMATIC CLEANING SYSTEM

LCS automatic washing system with liquid detergent in 100% recyclable cartridge, inserted in the specific compartment



CORE TEMPERATURE CONTROL

Core temperature control using a 4-point probe, Ø 3 mm. (Optional)



WI-FI CONNECTION

The included Wi-Fi connection makes PUFF an Industry 4.0 device providing access to the Lainox Nabook cloud, your complete and totally free virtual assistant, to help you organize and manage your kitchen.



SYNCHRONISATION

Synchronization of devices connected to the same account (patented).



7-INCH COLOR SCREEN

7-inch high-definition capacitive LCD colour screen with choice of touch screen functions on the door panel.



AUTOCLIMA

Automatic system for measuring and controlling the humidity in the cooking chamber.



2 SPEED FAN

Heating power is reduced in the lower speed. An intermittent speed is available for special cooking requirements.



REMOTE SERVICE

Remote diagnosis through the Nabook portal by the LAINOX Service Center.

Capacity				
Capacity	8 x (600 x 400)			
Distance between layers	mm	90	inch	3.5
Meals - Croissants	n.	120 / 160		
Dimensions				
Width	mm	777	inch	30.6
Depth	mm	744	inch	29.3
Height	mm	1097	inch	43.2
Packaging width	mm	910	inch	35.8
Packing depth	mm	865	inch	34.1
Packaging height	mm	1265	inch	49.8
Net weight	kg	104	lbs	229.3
Gross weight	kg	117	lbs	258.0
Volume	m3	0.63	ft3	22.2
Cooking compartment width	mm	645	inch	25.4
Cooking compartment depth	mm	455	inch	17.9
Cooking chamber height	mm	795	inch	31.3
Power supply				
Power supply voltage	3-AC 230 V 3N-AC 400 V			
Electrical absorption	A	22		
Frequency	Hz	50		
Total electric power	kW	14.5		
Differential switch	RCD cl. B			

Water Connection				
Cold water inlet			ø	3/4
Softened water inlet			ø	3/4
Min. pressure			bar	2
Max. pressure			bar	5
Minimum water flow			Lt	10
Drainage slope			4°	
Discharge - ø	mm	40	inch	1.6
Water quality				
Water hardness for steam generation connection	°dh / ppm		6° / 9° fH	
pH value	Ph		> 7,5	
Cl (chloride) - max	mg / l		30	
Cl2 (free chlorine)	mg / l		0,1	
Fe (iron)	mg / l		0,1	
NH2Cl (monochloramine)	mg / l		0,2	
Max. cold water temperature	°C	30	°F	86.00
Max. softened water temperature	°C	50	°F	122.00
Electrical conductivity	µS		50 - 200	
Emissions				
Latent heat			W	2610
Sensitive heat			W	1740
Max. liquid discharge temperature	°C	85	°F	185.00
Noisiness			db	<50

Special voltages and frequencies on request

TS-ICE-101E-F50	3-AC 480 V - 50 HZ
TS-ICE-101E-E50	3N-AC 440 V - 50 HZ
TS-ICE-101E-D50	3-AC 440 V - 50 HZ
TS-ICE-101E-C50	3-AC 400 V - 50 HZ
TS-ICE-101E-F60	3-AC 480 V - 60 HZ
TS-ICE-101E-E60	3N-AC 440 V - 60 HZ
TS-ICE-101E-D60	3-AC 440 V - 60 HZ
TS-ICE-101E-C60	3-AC 400 V - 60 HZ

HOW TO USE

- MANUAL COOKING WITH THREE COOKING MODES: CONVECTION FROM 30°C TO 260°C, STEAM FROM 30°C TO 130°C, COMBINED FROM 30°C TO 260°C.
- AUTOClima® - SYSTEM THAT AUTOMATICALLY MANAGES THE PERFECT CLIMATE IN THE COOKING CHAMBER.
- MULTILEVEL PLUS - THE MULT-LEVEL FUNCTION ON EACH SHELF MEANS DOUBLING PRODUCTION CAPACITY (PATENTED).
- MULTILEVEL AND JIT MODE.
- PROGRAMMABLE MODES: POSSIBILITY TO PROGRAMME AND SAVE A RECIPE WITH ITS COOKING METHODS IN AN AUTOMATIC SEQUENCE (UP TO 15 CYCLES) GIVING EACH PROGRAMME ITS OWN NAME, PICTURE AND INFORMATION ON THE RECIPE.
- ICS (INTERACTIVE COOKING SYSTEM), AN AUTOMATIC COOKING SYSTEM FOR ITALIAN AND INTERNATIONAL RECIPES INCLUDING THEIR HISTORY, INGREDIENTS, COOKING ACCESSORY, PROCEDURE, AUTOMATIC COOKING PROGRAMME AND A PHOTOGRAPHIC PLATE PRESENTATION.

CONNECTIVITY BETWEEN NABOO AND LAINOX CLOUD (PATENTED) - WI-FI OR ETHERNET

- AUTOMATIC SOFTWARE UPDATE NOTIFICATION SYSTEM.
- REMOTE DIAGNOSIS THROUGH THE NABOOK PORTAL BY THE LAINOX SERVICE CENTER.
- CONTINUOUS HACCP MONITORING EVEN BY REMOTE THROUGH THE NABOOK PORTAL.
- SYNCHRONISATION OF DEVICES CONNECTED TO THE SAME ACCOUNT (PATENTED).
- ORGANISATION OF SHOPPING LIST TO EXPORT IN WORD FORMAT.
- FOOD COST CALCULATION OF RECIPES AND SINGLE PORTION MENUS.
- MENU CREATION WITH CALORIE COUNT AND LIST OF ALLERGENS WITH LAYOUT FOR CUSTOMISED PRINT OUT.
- DIRECT ACCESS FROM COOKING DEVICE TO RECIPE DATABASE, WITH OPTIONAL DOWNLOAD (PATENTED).
- RECIPE CREATION INCLUDING INGREDIENTS WITH PROCEDURE AND PHOTO.

CONTROL MECHANISMS

- EXTERNAL WATER-SOFTENER'S EFFICIENCY MONITORING SYSTEM (WATER-SOFTENER OPTIONAL).
- LOW CONSUMPTION LED COOKING CHAMBER LIGHTING. OPTIMAL VISIBILITY IN ALL POINTS OF THE COOKING CHAMBER. NEUTRAL LIGHT THAT DOESN'T ALTER THE ORIGINAL COLOURS OF THE PRODUCT.
- TEMPERATURE CONTROL AT THE PRODUCT CORE USING A PROBE WITH 4 DETECTION POINTS (CORE PROBE OPTIONAL).
- 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.
- 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.
- SELF-DIAGNOSIS BEFORE STARTING TO USE THE EQUIPMENT, WITH DESCRIPTIVE AND AUDIBLE SIGNALLING OF ANY ANOMALIES.
- ENERGY MONITOR - MONITORING SYSTEM OF ENERGY, GAS, WATER, CLEANING CHEMICALS.
- PRE-CONFIGURED SN ENERGY OPTIMISATION SYSTEM (OPTIONAL).
- POSSIBILITY OF SETTING COMBI SWITCH-OFF AT THE END OF THE AUTOMATIC WASH PROGRAM.
- USB CONNECTION TO DOWNLOAD HACCP DATA, UPDATE SOFTWARE AND LOAD/DOWNLOAD COOKING PROGRAMMES.
- 2 FAN SPEEDS, THE REDUCED SPEED DECREASES HEATING POWER. FOR SPECIAL COOKING METHODS, YOU CAN USE AN INTERMITTENT SPEED.
- PROGRAMMABLE DEFERRED COOKING.
- EASY ACCESS TO PROGRAMMABLE USER PARAMETERS TO CUSTOMISE THE APPLIANCE THROUGH THE USER MENU.
- AUTOMATIC PARALLEL COMPARTMENT AND CORE TEMPERATURE CONTROL, DELTA T SYSTEM.
- AUTO REVERSE (AUTOMATIC REVERSE OF FAN ROTATION) FOR PERFECT COOKING UNIFORMITY.

STRUCTURAL CHARACTERISTICS

- IPX3 PROTECTION AGAINST WATER SPLASHES.
- TWO WATER INLETS (SOFT AND COLD WATER).
- BUILT-IN DOOR DRIP TRAY COLLECTING THE CONDENSATE INTO THE OVEN DRIP TRAY; THEN INTO THE OVEN DRAIN.
- NEW PUSH-IN ADAPTABLE DOVE-TAIL JOINT SEAL FOR OVEN FRONT PANEL MADE WITH HEAT AND AGE RESISTANT SILICON RUBBER, EASY TO REPLACE.
- COOKING CHAMBER IN 1 MM THICK 18/10 AISI 304 STAINLESS STEEL WITH LONG FULLY ROUNDED EDGES FOR BEST AIR FLOW AND EASIER CLEANING.
- DEFLECTOR THAT CAN BE OPENED FOR EASY FAN COMPARTMENT CLEANING.
- ADJUSTABLE HINGE FOR OPTIMAL SEAL.
- INTERNAL GLASS THAT FOLDS TO OPEN FOR EASY CLEANING.
- DOOR WITH REAR VENTILATED DOUBLE TEMPERED GLASS WITH AIR CHAMBER AND INTERIOR HEAT-REFLECTING GLASS FOR LESS HEAT RADIATION TOWARDS THE OPERATOR AND GREATER EFFICIENCY.
- PERFECTLY SMOOTH, WATERTIGHT CHAMBER.
- SWING-LOCK DOOR

OPERATION

- INSTANTANEOUS DISPLAY IN ICS COOKING OF THE HACCP GRAPHIC.
- HIGH-DEFINITION 7-INCH CAPACITIVE LCD COLOR SCREEN WITH CHOICE OF "TOUCH SCREEN" FUNCTIONS.
- INTELLIGENT RECOGNITION OF RECIPES IN MULTILEVEL FOLDERS.
- ORGANISATION OF RECIPES IN FOLDERS WITH PREVIEW, GIVING EACH FOLDER ITS OWN NAME.
- AUTOMATIC "ONE TOUCH" COOKING (ICS).
- DISPLAY THAT CAN BE CONFIGURED BASED ON THE NEEDS OF THE USER, BRINGING FORWARD THE PROGRAMMES USED MOST.

ELECTRICAL OPERATION

- COOKING CHAMBER HEATING SYSTEM WITH ARMoured HEATING ELEMENTS IN STAINLESS STEEL.

SAFETY FEATURES

- MECHANICAL DOOR SWITCH.
- VENTILATED COMPONENT COOLING SYSTEM WITH ELECTRONICALLY CONTROLLED OVER-TEMPERATURE DISPLAY.
- SELF-DIAGNOSIS WITH SMART ERROR VIEWING.
- ELECTRONIC CONTROL FOR LACK OF WATER ALARM.
- FAN MOTOR THERMIC PROTECTION.
- COOKING CHAMBER TEMPERATURE LIMITER.

CLEANING AND MAINTENANCE

- MANUAL CLEANING SYSTEM WITH EXTERNAL HAND SHOWER (SHOWER OPTIONAL).
- AUTOMATIC CLEANING SYSTEM LCS (LIQUID CLEAN SYSTEM) WITH BUILT-IN TANK AND AUTOMATIC DISPENSING (COMBICLEAN BOOSTED LIQUID CLEANSER IN 100% RECYCLABLE CARTRIDGES. SUPPLIED WITH COMBIBLUE, ALKALINE SANITISING DETERGENT FOR STARTING PROFESSIONAL OVENS (990 GR).

STANDARD EQUIPMENT

- SIDE RUNNERS
- 2 SPEED FAN: NORMAL / REDUCED
- THE UNIT IS READY TO BE RETROFITTED WITH THE FOLLOWING TENSIONS: 3-AC 230 V. ELECTRIC MODELS ONLY
- AUTOMATIC CLEANING SYSTEM.
- USB CONNECTION
- WI-FI CONNECTION

OPTIONAL TO BE REQUESTED WHEN ORDERING

NPK: CONFIGURATION FOR CONNECTION TO EXTRACTION HOOD

ISC04: MULTIPPOINT CORE PROBE. Ø 3 MM

ISA01: NEEDLE CORE PROBE. Ø 1 MM

CSA: RETRACTABLE BUILT-IN 5 LITERS TANK. CAN BE USED IN THE LACK OF WATER CONNECTION FOR STEAM OR COMBI COOKINGS WITH A RANGE OF UP TO 60 MINUTES. NOT AVAILABLE WITH AUTOMATIC CLEANING SYSTEM

PPS: RIGHT HINGED DOOR

PETH: EXTRA CHARGE FOR ETHERNET CONNECTION

SN: EXTRA CHARGE FOR ENERGY SAVING SYSTEM CONNECTION. ELECTRIC MODELS ONLY

SLCV: SMART CHEMICAL CONTROL - FOR DIRECT STEAM MODELS

DSP: DISPLAY-CONTROL PANEL PROTECTION

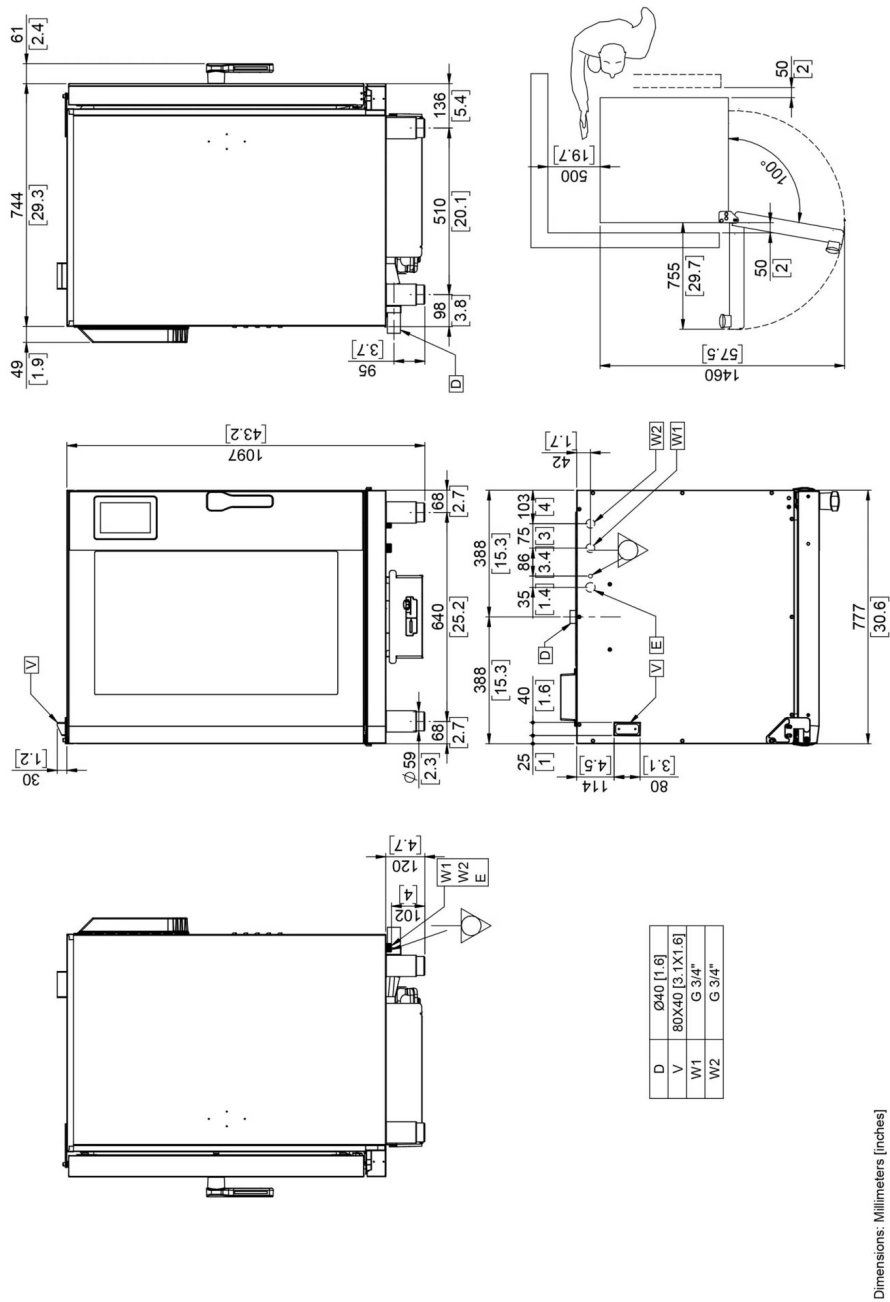
APDS: DOUBLE RELEASE DOOR OPENING

SSPE084: EXTRA CHARGE FOR PASTRY VERSION REMOVABLE RACK SPE084 + COMPULSORY FRAME PTL640

SPPE964: EXTRA CHARGE FOR SHELF RACKS - 9 x EN1 (600 X 400) - PPE964

SPPE1064: EXTRA CHARGE FOR SHELF RACKS - 10 x EN1 (600 X 400) - PPE1064

SIGP116: EXTRA CHARGE FOR SHELF RACKS - 10 x GN1/1 or EN1 (600 X 400) - IGP116



D	Liquid discharge	E	Electric power supply cable inlet	W1	Water inlet	W2	Softened water inlet
V	Steam vent and cooking chamber pressure drop safety device		Equipotential connection				

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