



WHEN TECHNOLOGY REINVENTS THE PAST



Sapiens boosted

MORE POWERFUL, MORE EFFICIENT AND EVEN SMALLER.



QUICK

The powerful steam generator allows for unprecedented cooking speed. In just 7 minutes, a load of broccoli is ready and in the Sapiens boosted 101 model, in combi mode, 24 spit-roasted chickens are ready in just 30 minutes.



POWERFUL

Even though it is up to **20%** more powerful, compared to the previous model, it still guarantees perfect full loads with even faster cooking times. More powerful, however, does not mean greater energy consumption. Thanks to new energy supply systems, Sapiens boosted allows for savings of **up to 16% less** compared to previous models.



EFFICIENT

VCS - Vapor Cleaning System is the automatic wash system resulting in up to 30% less consumption*, a significant reduction in consumption thanks to its innovative steam cleaning system.

(*compared to the previous model)



ACCURATE

Sapiens boosted keeps the temperature stable and accurate at all times, thanks to the control systems and automatic management of consumption. The exclusive Sapiens boosted **AUTOCLIMA** manages the ideal climate, guaranteeing excellent quality at all times.



STURDY

Innovative collaborative technology resulted in the use of new **Long Life Components (LLC)***. In the design phase, a lot of attention was also paid to the ease of installation and maintenance, with the **Easy Maintenance Access (EMA)** program designed to reduce service intervention times.

(*as defined by internally approved Lainox protocol)



SMALL

The need to have well-defined areas in the kitchen, which **comply with HACCP**, calls for highly compact devices with large capacities. By miniaturising the components, Sapiens boosted occupies up to 15%* less space, which allows kitchen spaces to be better organised.

* for the Sapiens boosted 062 model.



Sapiens boosted

EVERYTHING YOU NEED.

Sapiens is not lacking any of the automatic or manual controls that are indispensable for the best and most consistent cooking results. The Sapiens equipment and functionality demonstrate the treatment of the project and attention that LAINOX has dedicated to the user.



Alphanumeric LED HVS (High Visibility System) display



Automatic wash system, Vapor Cleaning System (VCS), with liquid detergent cartridges that are 100% recyclable, inserted in a special compartment



3.5-inch (LCD - TFT) colour display for displaying your favourite programs, pre-set programs, variable fan speed, automatic washing, menus, and settings.



Temperature control at the product core with 4 point detection probe, Ø 3 mm.



Variable fan speed with choice of up to six speeds Intermittent fan mode available for special cooking requirements.



Hand-held shower with automatic recoil, included in the standard supply



Scroll and push knobs (select and confirm)



USB connection to download HACCP data, software upgrades, and upload/download recipes



LED bar which lights up in sequence, based on the selected cooking temperature



LED bar which switches off gradually until the set cooking time has expired. Or lights up gradually until the selected core temperature is reached.



CONVECTION COOKING

A distinctive trait of convection cooking is its uniformity, a result that Sapiens always ensures for numerous sweet and savoury foods.

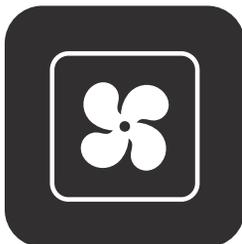
Whether aimed for crispy and dry or soft and juicy, the systems designed by LAINOX offer excellent dishes even at full loads, without waste or food that is not presentable.

The variable high or low ventilation speed with automatic power reduction slashes energy consumption and waste and ensure perfect cooking uniformity thanks to the exclusive cooking chamber heat distribution system designed by LAINOX and the bi-directional fan.



CRISP, DRY COOKING

Thanks to the new patented Fast Dry[®] boosted system, even with full loads, dehumidifying the cooking chamber is even faster, guaranteeing perfect crispiness every time and a gratin finish for fried food, grilled food, desserts, bread. Utilising 100% of the load capacity.



6 FAN SPEEDS

Variable fan speed with choice of up to six speeds
Intermittent fan mode available for special cooking requirements.
Auto reverse (automatic reverse of fan rotation) for perfect cooking uniformity.



STEAM COOKING

Steam cooking maintains all of the food's nutritional value.
The colours stay bright, less seasoning, water and salt are needed and, therefore, production costs are lower.

Sapiens lets you steam cook at low temperatures from 50/85°C, with absolute precision and with minimum water and energy consumption.

Cooking at 100°C steam allows you to cook any type of food that otherwise must be cooked in a traditional system in boiling water, with greater quality and with savings of over 20%.

Finally, forced steam cooking, up to 130°C, is ideal for frozen products, especially in large quantities.
Cooking times are very quick with lower processing costs.



VACUUM COOKING

This cooking technique requires maximum temperature precision, to the degree in the oven chamber and the product core. This is easily ensured thanks to the specific needle probe (optional) for this type of cooking, maintaining maximum nutritional quality with the lowest possible weight loss.



VACUUM COOKING IN GLASS JARS

Innovative steam cooking technique, with controlled cooking times, that can be used for different types of products. There are numerous quality advantages and also medium to long storage times. It is also a new way of presenting food.



ECOVAPOR

Sapiens recognizes the level of steam and only uses the amount of energy required. With the EcoVapor system, there is a definite reduction in water and energy consumption thanks to automatic control of the steam saturation in the cooking chamber.



COMBINATION COOKING

Combination cooking allows excellent results with meats and fish without the need to continuously baste the product to keep it from drying out, thanks to the Autoclima® humidity control system.

It also ensures perfect core cooking using the multi-point probe.



TENDER, JUICY COOKING

The LAINOX Autoclima® system automatically controls the perfect climate in the cooking chamber. The temperature and humidity are automatically controlled at the ideal levels according to the food to be cooked. Juiciness and tenderness are also ensured when warming pre-cooked foods.



PROBES FOR EVERY FUNCTION

The fixed multi-point probe ensures perfect cooking at the product core every time, or alternatively, with an externally connected needle probe (optional), for vacuum cooking and small portions, or a multi-point core probe for large portions, Ø 3 mm with a 180 mm long needle probe.



COOKING PROGRAMS

Sapiens includes LAINOX automatic programs: 95 pre-loaded cooking procedures, featuring up to 99 cooking procedures, which can be programmed and stored by the user, by choosing the name and icon, each one of which can have up to 9 cycles in automatic sequence.

Thanks to the programming, the oven manages all the different steps and various cooking parameters in complete autonomy.

- by selecting the cooking mode (from convection, steam, combined steam + hot air)
- by keeping a constant check on the temperature
- by detecting the level of humidity in the cooking chamber
- by adjusting the fan speed

It also allows you to start manual cooking directly
or select a program with the dedicated scroller from your favourites with the scroll & function.

LAINOX has also concentrated on savings and taken great care over all the aspects which cut consumption and impact, not just from an economic point of view.



INTELLIGENT ENERGY SYSTEM

The Intelligent Energy System (IES) controls energy consumption based on the quantity of food being cooked, while ensuring that the temperature remains accurate and stable..



VCS - VAPOR CLEANING SYSTEM

Just select one of the 7 wash programs and Sapiens takes care of the rest, thanks to the automatic wash system with liquid detergent. The COMBICLEAN detergent, specially developed by Lainox, guarantees maximum hygiene and comes in handy 100% recyclable cartridges/canisters. No more dangerous decanting and handling.



HALF THE WASHING TIME

All these benefits plus savings: drastic reduction in washing times compared to traditional systems, and, together with the new ultra-fast 10-minute FAST program, there are minimal interruptions to the work cycles.

With the new **Vapor Cleaning System (VCS)** there is also 30% reduction in the detergent consumption*.
(* compared to the previous model)



100% RECYCLABLE LIQUID DETERGENT CARTRIDGES (patented)

The COMBICLEAN ready-to-use, liquid detergent is slotted into the special, hidden compartment, with pull-down closure.

The Sapiens floor-standing ovens have automatic washing systems with liquid detergent in 10-litre canisters.

CALFREE is the product developed by LAINOX which keeps the steam generator free from limescale and prevents it from forming. It always guarantees high quality and ample amounts of steam for excellent cooking results.

The advantages obtained by using CALFREE are numerous: Elimination of faults due to limescale build-up, maximum energy efficiency and therefore, less consumption.

The CALFREE cartridge also has a slot next to the COMBICLEAN compartment; the different liquid colours and caps prevent them from getting mixed up.





EVERYTHING IN THE RIGHT PLACE



CONTROL PANEL

The control panel opens up to allow for rapid and safe technical inspections, without having to remove it.



CORE PROBE

A new long-lasting grip for the fixed core probe, which remains on the outside. A practical and safe housing slot, which protects it from accidental breakage.



FILTER

A micro-stretched stainless steel mesh filter has been inserted in the cooling system to protect the most delicate electronic parts of Sapiens, which is dishwasher safe and can be easily removed.



SIDE PLINTH

Adjustable feet have been added to allow for countertop models to be rapidly and easily installed, making it easier to connect utilities. Everything is concealed by the handy stainless steel side plinth with magnetic attachment, making it easier to remove during routine maintenance work.



DETERGENT-HOLDER DRAWERS

Special drawers for 100% recyclable detergent cartridges (for countertop models). Thanks to the magnetic door closures, there is no risk even when the oven door is open. They can also be easily removed for rapid maintenance work.



USB PORT

USB connection port located in a handy, concealed storage drawer.

THE PRODUCT LINE - COMBI FOR COUNTERTOP FOR CATERING AND GASTRONOMY



061



101



062



102

DIRECT STEAM MODEL - STANDARD CONFIGURATION.

Models	Power	GN chamber capacity 1/1 GN (530x325 mm) 2/1 GN (530x650 mm)	Pitch (mm)	Number of meals	Electrical power (kW)	Nominal gas thermal power (kW/kcal)	Absorption (A)	External dimensions (W x D x H mm)	Voltage power supply * (V)
SAE061BV		6x1/1	70	30/80	11,6	-/-	18	852 x 797 x 775	3N AC 400V - 50 Hz
SAG061BV		6x1/1	70	30/80	0,7	13/11.180	3	852 x 797 x 775	AC 230V - 50 Hz
SAE101BV		10x1/1	70	80/150	18,7	-/-	29	852 x 797 x 1055	3N AC 400V - 50 Hz
SAG101BV		10x1/1	70	80/150	0,8	22/18.920	3,5	852 x 797 x 1055	AC 230V - 50 Hz
SAE062BV		6x2/1 - 12x1/1	70	60/160	22,2	-/-	34	1072 x 907 x 775	3N AC 400V - 50 Hz
SAG062BV		6x2/1 - 12x1/1	70	60/160	0,8	26/22.360	3,5	1072 x 907 x 775	AC 230V - 50 Hz
SAE102BV		10x2/1 - 20x1/1	70	150/300	36,7	-/-	55	1072 x 907 x 1055	3N AC 400V - 50 Hz
SAG102BV		10x2/1 - 20x1/1	70	150/300	0,8	42/36.120	3,5	1072 x 907 x 1055	AC 230V - 50 Hz

STEAM GENERATOR MODELS - OPTIONAL CONFIGURATION. **MUST BE REQUEST AT TIME OF ORDER.**

SAE061BS		6x1/1	70	30/80	11,6	-/-	18	852 x 797 x 775	3N AC 400V - 50 Hz
SAG061BS		6x1/1	70	30/80	0,7	15/12.900	3	852 x 797 x 775	AC 230V - 50 Hz
SAE101BS		10x1/1	70	80/150	18,7	-/-	29	852 x 797 x 1055	3N AC 400V - 50 Hz
SAG101BS		10x1/1	70	80/150	0,8	25/21.500	3,5	852 x 797 x 1055	AC 230V - 50 Hz
SAE062BS		6x2/1 - 12x1/1	70	60/160	22,2	-/-	34	1072 x 907 x 775	3N AC 400V - 50 Hz
SAG062BS		6x2/1 - 12x1/1	70	60/160	0,8	30/25.800	3,5	1072 x 907 x 775	AC 230V - 50 Hz
SAE102BS		10x2/1 - 20x1/1	70	150/300	36,7	-/-	55	1072 x 907 x 1055	3N AC 400V - 50 Hz
SAG102BS		10x2/1 - 20x1/1	70	150/300	0,8	50/43.000	3,5	1072 x 907 x 1055	AC 230V - 50 Hz

* special voltages and frequencies upon request

THE PRODUCT LINE - FLOOR-STANDING COMBI FOR CATERING AND LARGE BUSINESSES



161



201



202

DIRECT STEAM MODEL - STANDARD CONFIGURATION.

Models	Power	GN chamber capacity 2/3 GN (352x325 mm) 1/1 GN (530x325 mm)	Pitch (mm)	Number of meals	Electrical power (kW)	Nominal gas thermal power (kW/kcal)	Absorption (A)	External dimensions (W x D x H mm)	Voltage power supply * (V)
SAE161BV		6x1/1 + 10x1/1	70	110/230	30,2	-/-	47	852 x 845 x 1840	3N AC 400V - 50 Hz
SAG161BV		6x1/1 + 10x1/1	70	110/230	1,4	35/30.100	6,1	852 x 860 x 1840	AC 230V - 50 Hz
SAE201BV		20x1/1	63	150/300	37,2	-/-	58	892 x 862 x 1812	3N AC 400V - 50 Hz
SAG201BV		20x1/1	63	150/300	1,3	44/37.840	5,7	892 x 862 x 1812	AC 230V - 50 Hz
SAE202BV		20x2/1 - 40x1/1	63	300/500	73,2	-/-	110	1102 x 932 x 1810	3N AC 400V - 50 Hz
SAG202BV		20x2/1 - 40x1/1	63	300/500	1,4	80/68.800	6,1	1102 x 932 x 1812	AC 230V - 50 Hz

STEAM GENERATOR MODELS - OPTIONAL CONFIGURATION. **MUST BE REQUEST AT TIME OF ORDER.**

SAE161BS		6x1/1 + 10x1/1	70	110/230	30,2	-/-	47	852 x 845 x 1840	3N AC 400V - 50 Hz
SAG161BS		6x1/1 + 10x1/1	70	110/230	1,4	40/34.400	6,1	852 x 860 x 1840	AC 230V - 50 Hz
SAE201BS		20x1/1	63	150/300	37,2	-/-	58	892 x 862 x 1812	3N AC 400V - 50 Hz
SAG201BS		20x1/1	63	150/300	1,3	52/44.720	5,7	892 x 862 x 1812	AC 230V - 50 Hz
SAE202BS		20x2/1 - 40x1/1	63	300/500	73,2	-/-	110	1102 x 932 x 1812	3N AC 400V - 50 Hz
SAG202BS		20x2/1 - 40x1/1	63	300/500	1,4	90/77.400	6,1	1102 x 932 x 1812	AC 230V - 50 Hz

MODELS WITH LOWER OVEN FITTED WITH STEAM GENERATOR - OPTIONAL CONFIGURATION. **MUST BE REQUEST AT TIME OF ORDER.**

SAE161BM		6x1/1 + 10x1/1	70	110/230	30,2	-/-	47	852 x 845 x 1840	3N AC 400V - 50 Hz
SAG161BM		6x1/1 + 10x1/1	70	110/230	1,4	38/32.680	6,1	852 x 860 x 1840	AC 230V - 50 Hz

* special voltages and frequencies upon request



MODEL 161

Versatility in a single unit, with 2 separate controls and two cooking chambers, capacity 6 GN1/1 + 10 GN 1/1

Aroma Sapiens boosted

THE PRODUCT LINE - COMBI FOR COUNTERTOP FOR PASTRY SHOPS AND BAKERIES



054



084

All the innovative technology is in the background, assisting you in preparing even the most complex dishes, safe in the knowledge that the cooking parameters are correct. For anyone who is not seeking hard-core electronics, but wants to cook and program using simple, manual commands, without, however, forgoing the precision of digital controls.

For anyone looking for an oven that is easy to operate, but hard-wearing; suitable for everyone, but advanced, with a traditional approach, yet packed with content, an appliance that is reassuring and efficient, then LAINOX has just what you need. The solution is called Aroma Sapiens.

Aroma Sapiens is the oven providing assisted cooking with electronically-controlled manual commands. It includes LAINOX automatic programs: 64 pre-loaded cooking procedures, with room for up to 99 cooking procedures which can be programmed and stored by the user, each one of which can have up to 9 cycles in automatic sequence.

It also allows you to start manual cooking directly or to select a program with the dedicated scroller from your favourites with the scroll & push function.

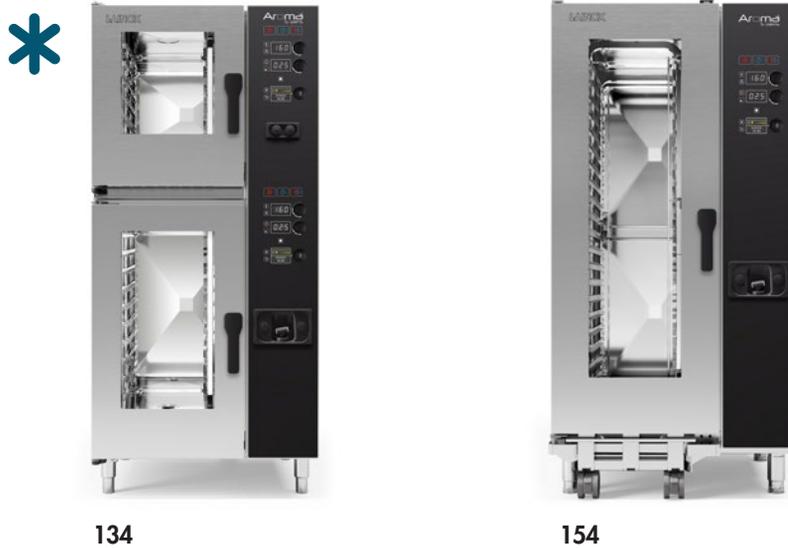
DIRECT STEAM MODEL - STANDARD CONFIGURATION

Models	Power	EN chamber capacity (mm)	Pitch (mm)	Electrical power (kW)	Nominal gas thermal power (kW/kcal)	Absorption (A)	External dimensions (W x D x H mm)	Voltage power supply * (V)
ARES054B		5 x (600x400)	90	11,6	-/-	18	852 x 797 x 775	3N AC 400V - 50 Hz
ARGS054B		5 x (600x400)	90	0,7	13/11.180	3	852 x 797 x 775	AC 230V - 50 Hz
ARES084B		8 x (600x400)	90	18,7	-/-	29	852 x 797 x 1055	3N AC 400V - 50 Hz
ARGS084B		8 x (600x400)	90	0,8	22/18.920	3,5	852 x 797 x 1055	AC 230V - 50 Hz

* special voltages and frequencies upon request

Aroma Sapiens boosted

THE PRODUCT LINE - FLOOR-STANDING COMBI FOR PASTRY SHOPS AND BAKERIES.



134

154

Simultaneous versatility of **Aroma Sapiens 134**.

The two separate chambers allow you to cook different foods or recipes at the same time, each with different settings, without interfering with each other. This optimizes workflow, for example by cooking one product with humidity in one chamber and another in hot-air mode in the other.

The **Aroma Sapiens 154** trolley oven with a capacity of **15 trays (600×400 mm)**

is designed for those who need to manage large productions in a short time while maintaining consistent quality, efficiency, and operational safety in professional contexts such as medium/large operations. Fast loading and unloading with removable trolley: reduces downtime and facilitates safe handling.

DIRECT STEAM MODEL - STANDARD CONFIGURATION

Models	Power	EN chamber capacity (mm)	Pitch (mm)	Electrical power (kW)	Nominal gas thermal power (kW/kcal)	Absorption (A)	External dimensions (W x D x H mm)	Voltage power supply * (V)
ARES134B		5 x (600x400) + 8 x (600x400)	90	30,2	-/-	47	852 x 845 x 1840	3N AC 400V - 50 Hz
ARGS134B		5 x (600x400) + 8 x (600x400)	90	1,4	35/30.100	6,1	852 x 860 x 1840	AC 230V - 50 Hz
AREN154B		15 x (600x400)	89	37,2	-/-	58	892 x 862 x 1812	3N AC 400V - 50 Hz
ARGN154B		15 x (600x400)	89	1,3	44/37.840	5,7	892 x 862 x 1812	AC 230V - 50 Hz

* special voltages and frequencies upon request

MODEL 134

Versatility in a single unit, with 2 separate controls and two cooking chambers, capacity 5 x (600x400) + 8 x (600x400)

CHARACTERISTICS

COOKING METHODS

- Automatic, with 95 tested and stored cooking programs, including programs for reheating on plates and trays. (Sapiens boosted).
- Automatic, with 64 tested and stored cooking programs, including programs for reheating on plates and oven trays. (Aroma Sapiens).
- Programmable, with storage for 99 cooking programmes in automatic sequence (up to 9 cycles), assigned name and dedicated icon.
- Manual mode, with three cooking methods and instant start: convection from 30°C to 300°C, steam from 30°C to 130°C, combined convection + steam from 30°C to 300°C.
- Rapid selection of favourite programs using scroll & push, with dedicated scroller.
- Autoclima® System which automatically manages the perfect climate in the cooking chamber.
- Fast-Dry Boosted® - the automatic rapid dehumidification system in the cooking chamber.

OPERATION

- LED, High Visibility System (HVS) alphanumeric display to visualise the temperatures, Autoclima, time and core temperature.
- 3.5-inch (LCD - TFT) colour display for displaying your favourite programs, pre-set programs, variable fan speed, 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.
- Cool Down function for rapid fan-cooling in the cooking chamber.
- Automatic resumption of cooking in the case of a power failure.
- Rapid cooling, with possible injection of water into the cooking chamber.
- Manual humidifier.
- Acoustic and visual signalling during the various stages of cooking, with a flashing light at the end of the cycle.
- User interface with a choice of 29 languages.
- Possibility to view and modify the recipe at any time.

CONTROL MECHANISMS

- Autoreverse (automatic reverse of fan rotation) for perfect and uniform cooking.
- 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.
- 2 fan speeds, the reduced speed activates a reduction in heating power.
- Temperature control at the product core using a probe with 4 detection points.
- Fixed multi-point core probe, Ø 3 mm.
- USB connection to download HACCP data, update software, and load/remove cooking programmes.
- Pre-configured SN energy optimisation system (optional).
- SERVICE program.
- EcoVapor - With the EcoVapor system, there is a definite reduction in water and energy consumption due to the automatic control of steam saturation in the cooking chamber.
- Low consumption LED cooking chamber lighting. Optimal visibility in every part of the cooking chamber. Neutral light that doesn't alter the original colours of the product.
- Intelligent Energy System (IES) - Based on the quantity and type of product, the oven optimises and controls the energy supply, constantly maintaining the right cooking temperature and avoiding fluctuations.

CONSTRUCTION

- Perfectly smooth, watertight chamber.
- Door with rear ventilated double tempered glass, and an air chamber with interior heat-reflecting glass for less heat radiation towards the operator and greater efficiency.
- Internal glass that opens out for easy cleaning and maintenance.
- Deflector that can be opened for easy cleaning of the fan compartment.
- Cooking chamber in 1 mm thick 18/10 AISI 304 stainless steel, with long and fully rounded edges for the best possible air flow and easy cleaning.
- Total stainless steel Combi.
- Bottom side plinth with magnetic coupling for easy cleaning and maintenance.
- Ventilating electrical cooling system, reinforced with a stainless steel micro-expanded mesh protective filter, easy to remove and dishwasher safe.
- Long Life Components (LLC). Utilizes new long-lasting components.
- Long Life Gasket - Automatic electromagnetic tracked frame which is a hold and release system which preserves the stop gasket seal. (optional) - Patent pending.

Electric operation

- Cooking chamber heating system with armoured heating elements in INCOLOY 800 stainless steel.

Gas operation

- Automatic burner ignition with high frequency electronic discharge generator.
- Electronic flame control and a self-diagnosis device with automatic ignition reset.
- High-performance cooking chamber with indirect gas heating system with premixed and air-blown modulating flame burners.
- High efficiency heat exchanger with steel expansion cabinet.

DIRECT STEAM GENERATION

- Direct cooking chamber steam generation system with water injection directly on the fan and nebulization of the heating elements.
- Advantage: immediate availability of steam in the cooking chamber.

INDIRECT STEAM GENERATION

- New high-performance fully insulated steam generator in AISI 304 stainless steel. (For electric models).
- Steam generator heating using INCOLOY 800 armoured stainless steel electric heating elements.
- New steam generator in AISI 316 stainless steel with high thermal insulation (For gas models).
- High-performance indirect steam generator gas heating system with new air-blown modulating flame burners.
- Automatic pre-heating of water in the steam generator.
- Automatic alert for the descaling steam generator.
- Guided descaling program for the steam generator.
- Standard supply anti-limescale CALOUT system which prevents the formation and build-up of limescale in the steam generator.

SAFETY DEVICES

- Cooking chamber temperature limiter.
- Safety device against overpressure and negative pressure in the cooking chamber.
- Motor thermal protection switch.
- Electric sensor for open/closed door.
- Electronic lack of water alarm.
- Self-diagnosis with smart error viewing.
- Ventilated component cooling system with electronically controlled over-temperature display.
- Electronic flame detection sensor that interrupts the gas flow if the burner flame is accidentally switched off.
- No gas safety pressure switch alert.
- Electronically controlled two-stage gas valves.
- Steam generator temperature limiter.
- No gas safety pressure switch.
- Fan motor brake.
- Max 65°C external temperature on the door panel.
- In case of a power failure during washing, hygiene is always guaranteed as the washing cycle is automatically resumed.

CLEANING AND MAINTENANCE

- Vapor Cleaning System (VCS) - New automatic washing system with vaporisation of the detergent in the cooking chamber. CombiClean liquid detergent in 100% recyclable cartridges. Up to 30% less detergent consumption which is a significant reduction.
- CALOUT anti-limescale system which prevents the formation and build-up of limescale in the steam generator, with automatic dispensing.
- Easy Maintenance Access (EMA) - Easy access for maintenance of the appliance from the bottom front part and right-hand side.
- 7 automatic washing programmes without the need for operator input after start-up: Manual - Rinse - Fast - Soft - Medium Eco - Hard Eco - Grill.
- Ultra-fast 10-minute FAST wash cycle. Minimum interruptions to the work cycle for consistently optimized cleaning.
- IPX5 protection rating against water jets.

INSTALLATION & ENVIRONMENT

- 100% recyclable packaging.
- Life cycle perspective (LCP): CO2 consumption - 380 kg CO2eq/year*.
- * The calculation was performed using the NAE101BS model as a reference, assuming a typical restaurant use is considered at 8 hours per day, 3.5 days per week, for 48 weeks per year.
- Product recycling percentage 90%
- Certifications: Quality ISO 9001 / Safety ISO 45001 / Environment ISO 14001.



SOLUTIONS FOR EVERY NEED



PRACTICALITY

Stainless steel support base with bottom shelf. Available in two different heights, 670 mm or 950 mm for ovens with hood. (Configuration also recommended with Mod. 061). A holding cabinet can also be placed on the bottom shelf.
Mod. MCR031E 3 x 1/1 GN
Mod. MCR051E 5 x 1/1 GN
Mod. KMC052E 5 x 2/1 GN or 10 x 1/1 GN.



OPERATION

Stainless steel base supports closed on two sides with top and bottom shelves and moulded oven tray supports. Available in two different heights and capacities. 670 mm height and 950 mm height with 55 mm gap, for 1/1 GN or 2/1 GN oven trays. For Aroma Sapiens boosted models, Euronorm 600 x 400 oven tray size and 74 mm or 80 mm gaps between them.



COMBINATION

If you need to combine a blast chiller/freezer with Sapiens boosted or Aroma Sapiens boosted, due to limited space, a blast chiller insertion support is also available for models 061/054/062.



CLEANING

For users who like everything to be in order and fully in compliance with HACCP regulations, there is an option for a configuration featuring a stainless steel cabinet support closed on all sides with the doors, including moulded oven tray supports with a 55-mm gap between them. Available in two different heights, 670 mm or 950 mm with 1/1 GN and 2/1 GN oven tray capacity.



PROOFING

A proofing cabinet with glass doors is available for proofing pastry and bakery products to be placed under the oven Mod. BLV084 with digital controls for temperature, time, and humidity percentages.

HOODS

Sapiens boosted can be fitted with a practical hood to solve the problems of cooking vapours in on-view installations in supermarkets/delicatessens/pastry shops.

Available in two versions, standard and FLAT, if there is limited space in front of the oven.



STACKING

Do you have minimal space in the kitchen, but still need to diversify and produce large quantities?

No problem, the solution is to stack the following combinations:

- Sapiens boosted 061+061 / 061+101 / 062+062 / 062+102
- Aroma Sapiens boosted 054+054 / 054+084

(1) must be request at time of order



PROFESSIONAL CHICKEN GRILL⁽¹⁾

Practical application to manage chicken skewer cooking.

Ideal for supermarkets, delicatessens, and butcher shops.

Advantages:

- Practical system for collecting and disposing of cooking grease.
- Zero cleaning time thanks to the GRILL wash programme, which keeps the oven chamber spotlessly clean.

Mod. Oven	no. chickens	no. grills
061	16	2 x GN 1/1
101	24	3 x GN 1/1
062	32	4 x GN 1/1
102	48	6 x GN 1/1



GUARANTEED REHEATING TEMPERATURE AND PERFECT FINISH WITH THE LAINOX JUST DUET SYSTEM

Thanks to various accessories, which can be added to Sapiens, serving 10 to 100 or more dishes at any time, with the highest quality no longer poses a problem.

Mod. Oven	Kit Model	Capacity plates Ø 310 mm
061	BKQ061	20
101	BKQ101	30
062	BKQ062	32
102	BKQ102	49
161	BKQ161	20+30
201	BKQ201	60
202	BKQ202	100



MULTIGRILL

For consistently perfect cooking. Vast range of exclusive Lainox accessories, specific for all types of cooking.

Available in the following sizes: 1/2GN, 2/3GN, 1/1GN, 2/1GN and Euronorm 600x400.

LAINOX WORLDWIDE

EUROPE

ITALY
italy@lainox.com

IBERIA
iberia@lainox.com

FRANCE
france@lainox.com

UK
uk@lainox.com

EIRE
eire@lainox.com

DACH
dach@lainox.com

BENELUX
benelux@lainox.com

SCANDINAVIA
scandinavia@lainox.com

CZECH
czech@lainox.com

SLOVAKIA
slovakia@lainox.com

HUNGARY
hungary@lainox.com

POLAND
poland@lainox.com

RUSSIA
russia@lainox.com

BALTICS
baltics@lainox.com

CSI
csi@lainox.com

GREECE
greece@lainox.com

TURKEY
turkey@lainox.com

BALCANS
balcans@lainox.com

AMERICA AND OCEANIA

CANADA
canada@lainox.com

USA
usa@lainox.com

LATAM
latam@lainox.com

AUSTRALIA
australia@lainox.com

NEW ZEALAND
newzealand@lainox.com

ASIA E AFRICA

MIDDLE EAST
middleeast@lainox.com

MALAYSIA
malaysia@lainox.com

PHILIPPINES
philippines@lainox.com

SINGAPORE
singapore@lainox.com

CHINA
china@lainox.com

THAILAND
thailand@lainox.com

VIETNAM
vietnam@lainox.com

HONG KONG
hongkong@lainox.com

TAIWAN
taiwan@lainox.com

SOUTH AFRICA
southafrica@lainox.com

INDIA
india@lainox.com

For a free trial in your own kitchen, contact us
tel. +39 0438 9110 · lainox@lainox.com

LAINOX[®]

LAINOX ALI Group S.r.l.
Via Schiaparelli 15
Z.I. S. Giacomo di Veglia
31029 Vittorio Veneto (TV) - Italy

Tel +39 0438 9110
Fax +39 0438 912300
lainox@lainox.com
www.lainox.com



an Ali Group Company



The Spirit of Excellence