



**Compact**  
Sapiens

**LAINOX**<sup>®</sup>  
DEVICE FOR COOKING

**COES101R**

**ELECTRIC DIRECT STEAM COMBI OVEN**  
10 X 1/1 GN

ASSISTED COOKING  
MANUAL ELECTRONIC CONTROLS



**Sapiens Reloaded**

**EVERYTHING YOU NEED**

LED HVS (High Visibility System) alphanumeric display. 2.4 inch (LCD - TFT) color display for displaying your favourite programs, pre-set programs, fan, automatic washing, menus and settings.



AUTOCLIMA



FAST-DRY



2 SPEED FAN



ECOSPEED



ECOVAPOR



AUTOMATIC WASHING



ECO WASH

**TECHNICAL DATA**

Capacity	GN	10 x 1/1 GN	Gas versions nominal heating output	kW / kcal	- / -
Distance between layers	mm	60	Chamber heating output	kW / kcal	15 / -
Number of meals		80 / 150	Steam heating output	kW / kcal	- / -
External dimensions	mm	510 x 885 x 1120 h	Fan power	kW	0,5
Packing dimensions	mm	570 x 930 x 1260 h	Power supply voltage	V	3N AC 400
Weight - Net / Gross	kg	79 / 88	Frequency	Hz	50
Total electric power	kW	15,5	Consumption	A	23

*Special voltages and frequencies on request*

# COES101R

## COOKING MODES

- AUTOMATIC WITH 95 TESTED AND STORED COOKING PROGRAMMES, INCLUDING PROGRAMMES FOR REHEATING ON THE PLATE OR IN THE PAN.
- PROGRAMMABLE WITH THE ABILITY TO STORE 99 COOKING PROGRAMMES IN AUTOMATIC SEQUENCE (UP TO 9 CYCLES), ASSIGNING A NAME AND DEDICATED ICON.
- 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® AUTOMATIC SYSTEM FOR MEASURING AND CONTROLLING THE HUMIDITY IN THE COOKING CHAMBER.
- FAST-DRY® SYSTEM FOR QUICK DEHUMIDIFICATION OF THE COOKING CHAMBER.
- RAPID SELECTION OF FAVOURITE PROGRAMS USING SCROLL & PUSH, WITH THE DEDICATED SCROLLER.

## OPERATION

- LED HVS HIGH VISIBILITY SYSTEM) ALPHANUMERIC DISPLAY TO DISPLAY THE TEMPERATURES, AUTOCLIMA, TIME AND CORE TEMPERATURE.
- 2.4-INCH (LCD - TFT) COLOUR DISPLAY FOR DISPLAYING YOUR FAVOURITE PROGRAMS, PRE-SET PROGRAMS, FAN, 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.

## CONTROL MECHANISMS

- AUTO REVERSE (AUTOMATIC REVERSE OF FAN ROTATION) FOR PERFECT COOKING UNIFORMITY.
- AUTOMATICALLY REGULATED STEAM CONDENSATION.
- MANUAL CHAMBER PRESSURE RELIEF CONTROL.
- MANUAL HUMIDIFIER.
- TIMED LIGHTING.
- EASY ACCESS TO PROGRAMMABLE USER PARAMETERS TO CUSTOMISE THE APPLIANCE THROUGH THE USER MENU.
- 2 FAN SPEEDS, THE REDUCED SPEED DECREASES HEATING POWER. FOR SPECIAL COOKING METHODS, YOU CAN USE AN INTERMITTENT SPEED.
- PRE-CONFIGURATION FOR QUICK CONNECTION FOR CORE PROBE VIA AN EXTERNAL CONNECTOR TO THE COOKING CHAMBER (CORE PROBE OPTIONAL).
- TEMPERATURE CONTROL AT THE PRODUCT CORE USING A PROBE WITH 4 DETECTION POINTS (CORE PROBE OPTIONAL).
- USB CONNECTION TO DOWNLOAD HACCP DATA, UPDATE SOFTWARE AND LOAD/DOWNLOAD COOKING PROGRAMMES.
- PRE-CONFIGURED SN ENERGY OPTIMISATION SYSTEM (OPTIONAL).
- SERVICE PROGRAM: TESTING THE OPERATION OF THE ELECTRONIC BOARD - DISPLAY OF THE TEMPERATURE PROBES - COUNTER FOR OPERATING HOURS OF ALL PRIMARY FUNCTIONS FOR PROGRAMMED MAINTENANCE.
- SELF-DIAGNOSIS BEFORE STARTING TO USE THE EQUIPMENT, WITH DESCRIPTIVE AND AUDIBLE SIGNALLING OF ANY ANOMALIES.
- 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.
- 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.

## CONSTRUCTION

- 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
- IPX4 PROTECTION AGAINST SPRAYS OF WATER

## ELECTRIC HEATING SYSTEM

- COOKING COMPARTMENT HEATING ELEMENTS OF ARMoured INCOLOY 800 TYPE

## SAFETY FEATURES

- COOKING COMPARTMENT SAFETY THERMOSTAT
- COOKING COMPARTMENT SAFETY DEVICE FOR PRESSURE BUILT-UP AND DEPRESSION
- FAN MOTOR THERMIC PROTECTION
- MECHANICAL DOOR SWITCH
- LACK OF WATER DISPLAYED ALARM
- SELF-DIAGNOSIS AND FAULT DISPLAY
- COMPONENT COOLING SYSTEM WITH OVERHEAT DISPLAY CONTROL

## CLEANING AND MAINTENANCE

- AUTOMATIC CLEANING SYSTEM LCS (LIQUID CLEAN SYSTEM) WITH BUILT-IN TANK AND AUTOMATIC DISPENSING (COMBICLEAN LIQUID CLEANSER IN 100% RECYCLABLE CARTRIDGES. SUPPLIED WITH 1 LIQUID CLEANSER CARTRIDGE CDL05 - 990 GR.).
- MANUAL CLEANING SYSTEM WITH EXTERNAL HAND SHOWER.

## STANDARD EQUIPMENT

- 2 SPEED FAN: NORMAL / REDUCED
- MULTIPOINT CORE PROBE Ø 3 MM.
- USB CONNECTION
- PRE-CONFIGURATION FOR QUICK CONNECTION FOR CORE PROBE VIA EXTERNAL CONNECTOR TO COOKING CHAMBER - CORE PROBE OPTIONAL

## COES101R

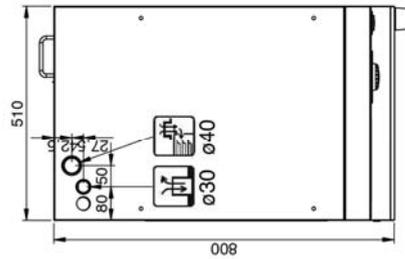
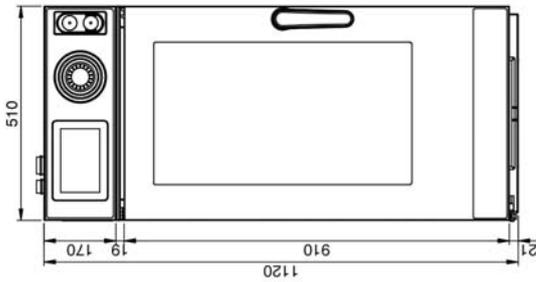
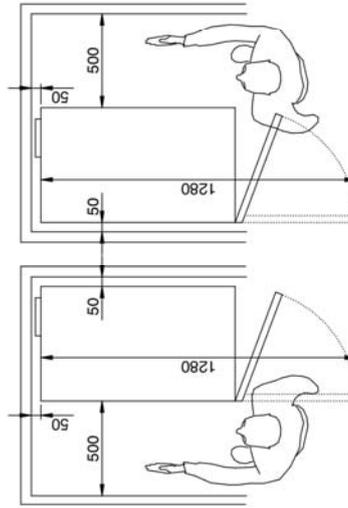
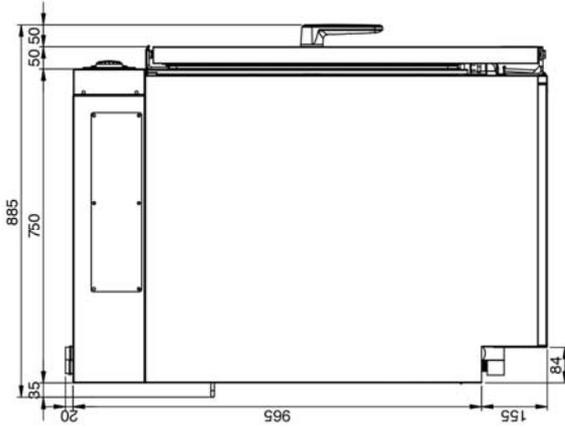
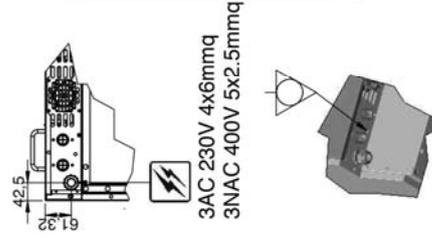
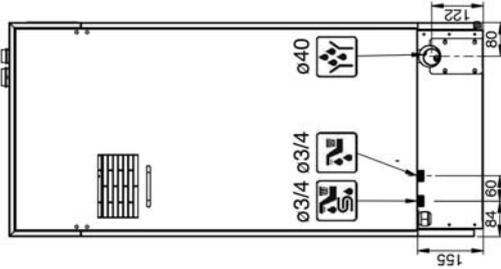
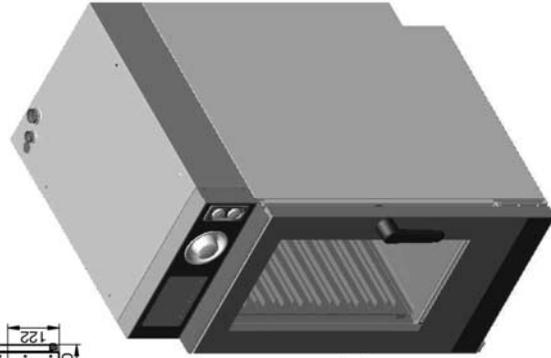
### OPTIONAL - TO BE REQUESTED WHEN ORDERING OVEN

- **ILCS1:** AUTOMATIC CLEANING SYSTEM LCS - SUPPLIED WITH 1 LIQUID CLEANSER CARTRIDGE CDL05 - 990 GR.
- **NPS:** OPPOSITE HINGED DOOR
- **NPK:** CONFIGURATION FOR CONNECTION TO EXTRACTION HOOD
- **APDS:** DOUBLE RELEASE DOOR OPENING- NOT AVAILABLE WITH RIGHT HINGED DOOR
- **SN:** EXTRA CHARGE FOR ENERGY SAVING SYSTEM CONNECTION - ELECTRIC MODELS ONLY
- **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

### EXTRA ACCESSORIES THAT CAN BE INSTALLED FOLLOWING PURCHASE

- **KSA001:** NEEDLE CORE PROBE Ø 1 MM.
- **ICLD:** HAND SHOWER WITH FITTINGS AND CONNECTIONS
- **ICFX02:** FAT FILTER
- **KP004:** SET OF FEET - 150 MM H
- **CSR101:** STAINLESS STEEL FLOOR STAND - FULL AISI 304
- **CPT061:** SIDE RUNNERS - FIXED TO FLOOR STAND - FULL AISI 304
- **CAN061:** NEUTRAL CABINET WITH SIDE RUNNERS - FIXED TO FLOOR STAND - FULL AISI 304
- **CPD061:** STAINLESS STEEL SHELF - FIXED TO FLOOR STAND
- **RP04:** CASTER KIT FOR FLOOR STANDS, 2 WITH BRAKE
- **PAC101:** STAINLESS STEEL HEAT SHIELD FOR THE UNIT SIDE PANEL
- **CIN101:** COOLING AIR CONVEYOR FOR FLUSH MOUNT - MAXIMUM OVERALL DIMENSION 510 X 900 X 1180 H

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



Electric power supply cable inlet



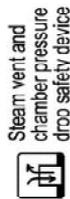
Gas inlet end type of thread



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

