

The Mix **LAINOX**

Project _____
Item No. _____
Quantity _____

BOILERLESS ELECTRIC COMBI STEAMER

VE 061 D

Direct steam combi steamer for dry heat, steam and combi cooking

CONSTRUCTION DETAILS

- 304 Stainless steel construction
- 304 Stainless steel cooking compartment with "trapezoid" shape, long radius rounded corners for a perfect cleaning (HACCP requirements) and fully water-proof
- 1 3/8" rock wool thermal insulation
- Thermal brake between the chamber and oven front panel to absorb steel expansion
- Double glazed door with air-space keeps glass cool
- Hinged inner door glass provides cleaning access
- Left or right door handle upon request (factory option)
- Adjustable door hinges
- Heat resistant, silicon rubber, push-fit door seal
- Door design includes condensation trough
- Hinged fan baffle cover for cleaning access
- Removable control panel for easy service of components
- Two water inlets
- Grouped utility connections
- External connection for meat probe
- Removable side racks with 2 3/4" distance between levels
- High quality components

ELECTRIC HEATING SYSTEM

- Chamber heating elements of armoured INCOLOY 800 type
- Energy Saving device for a reduced energy consumption



OPERATIONAL FUNCTIONS

- Control panel with manual controls
- Self-diagnosis at the start of the unit with faults display and alarm
- Cooking mode selector for hot air, steam, or combi
- Low speed of ventilation enables a reduced heating suitable for slow cooking programs
- Autoreversing fan rotation
- Interchangeable meat probes with external socket
- Fast chamber cool down
- Automatic chamber cooling between a high temperature cycle and the next cycle featuring a lower temperature
- Manual humidifier
- Timed oven lights with halogen lamps positioned between the two glasses of the door
- Chamber clean program "CL"
- Automatic quenching of vapors into the oven drain
- Check of chamber steam saturation with automatic energy saving
- Easily accessible service program for:
 - PC board diagnosis
 - Check of internal probes
 - Check of cavity operating hours



VERSION D

Mechanical, with cooking timer and continuous cook system, autoreverse (automatic reverse of fan rotation), humidifier, oven chamber vent valve and lighting.

COOKING MODES

Convection 86°F – 572°F

Steam 86°F – 266°F

Combined convection-steam 86°F – 572°F

Reheating with Autoclava 248°F – 284°F

Core probe 86°F – 212°F

SAFETY FEATURES

- Chamber safety thermostat
- Chamber and boiler over pressure release
- Thermal protection of fan motor
- Door switch
- Displayed diagnostic
- Components cooling system

TECHNICAL DATA

- Voltage: 208-240/3/60
- Total nominal power: 8 kW
- Hot air power: 7.5 kW
- Steam power: 7.5 kW
- Total electric power: 0.5 kW

DIMENSIONS

- 36-1/2" x 29-1/2" x 31-7/8" h

CAPACITY

- 6 Hotel pans
- With side racks: distance between layers 2-3/4"
- With rack SG061: distance between layers 2-1/2"
- With plated meals rack PR061: 14 plates at 2-1/4" distance

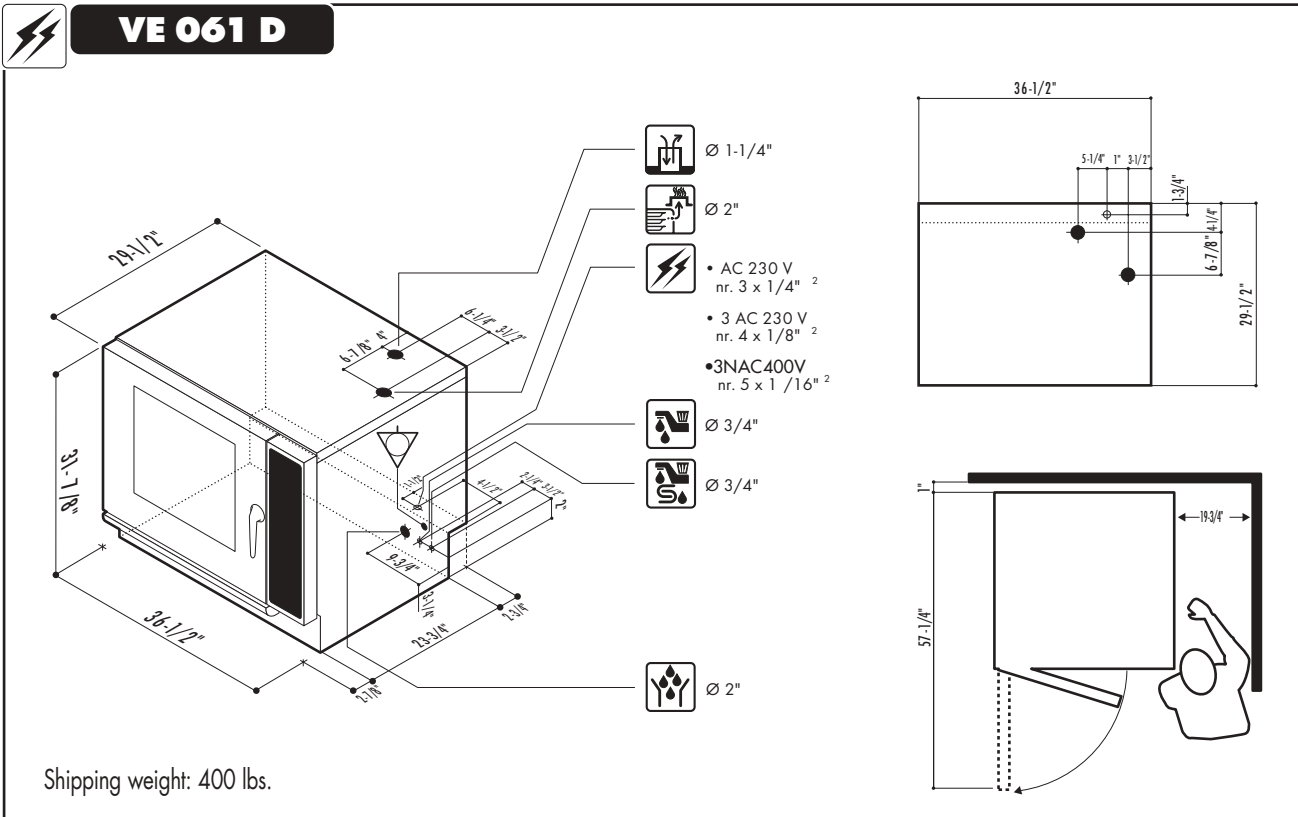
OPTIONS

- Needle probe for vacuum packs **SE002**
- Two steps safety door handle mechanism
- Right hinged door
- Special and marine voltages
- Removable rack **SG061**
- Plated meals rack **PR061**
- Thermal cover **CP061**
- Trolleys **CR061**
- Fat filter **FX061**
- Stands **SR061 - SP061**
- Hand shower **LD25**
- Connection for energy saving system **SN**

APPROVALS



VE 061 D



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