

SMART



Combi and convection ovens

LAINOX[®]
Cooking System



Misti



Linea SMART

Tradition evolves

For the new **SMART** line Lainox has drawn from its depth of experience in the field of professional ovens to create a range that is full of innovative and intelligent solutions, where technology is at the service of those that work in the kitchen. Ease of use, sure cooking results, consumption efficiency, and total reliability: every aspect has been studied in depth and the correct solution has been found.



Compact



Convex



In the new **SMART** line every performance is useful, every characteristic is easy to use and every component is reliable. Even the design is not an end in itself, but the result of functionality, every detail about its shape was defined to create a practical and solid oven, made to last through the years.

In order to satisfy every specific request, the **SMART** line has Combi, Compact, and Convex ranges, corresponding to many catering styles and ways of living professional cooking between tradition and innovation.



Linea **SMART**



Misti

Misti - Combi ovens with **direct steam**
Combi ovens with **boiler**

For everyone who demands maximum power with maximum savings

Extremely flexible and easy to use, the **Misti** ovens perfectly adapt to every chef's personal needs.

Technology and practicality merge together in the **Misti** line of ovens to ensure ever perfect cooking.

Autoclima with automatic vent, the enormous availability of steam, **the standard probe and needle probe** (optional accessories) and many other features are the result of Lainox's many years of experience in professional ovens.

They will also let you achieve ever perfect cooking results, whether you want to make braised meat, grilled meat, a roast or cook at low temperature. They will be made to perfection with the **Misti ovens**.



Recipes

Simply pressing a button turns on automatic recipes, personal cooking programs and service programmes (e.g. oven washing). It is possible to scroll the personal recipes, or the over 90 that have been created by Lainox, to choose the desired automatic cooking or else create a new program, with multiple cycles in sequence, and then memorize the new cooking program.

Cycle guiding LED

In order to make cooking programming simpler and more intuitive, the control panel has a LED that show the cycle being set or that is active. Programming cooking, cycle by cycle, is extremely simple and, while the oven is cooking, the LEDs clearly display the cooking phase in progress, the mode being used and other functional aspects that are useful to the cook.







Linea **SMART**



Autoclima

It is the humidity control system that automatically checks the humidity percentage that was set, making it possible to perfectly complete any recipe.



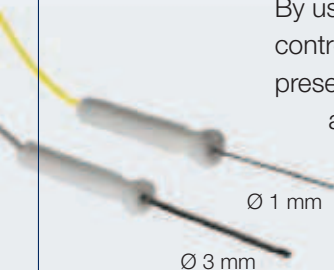
Double speed (Optional)

An essential option for confectionery or particularly delicate recipes.

Core probe

By using the core probe (optional), precise control of the cooking and its subsequent preservation, if needed, are achieved. In

addition to the Ø 3mm probe, the needle probe (Ø 1mm) is also available (also as an option) for vacuum cooking and cooking small pieces.



SV 071
SM 071

Misti



S

Technical specifications

- Electronic manual controls.
- Programmable with 99 programs, with automatic 4-cycle sequence.
- Cycle management key with 4 LED display.
- Alphanumerical displays.
- Over 90 tested and memorized recipes. (*)
- Direct access key to programs and recipes.
- AUTOCLIMA with automatic vent.
- Fast-Dry: Rapid humidity evacuation system.
- USB output.
- Self-diagnosis.
- Autoreverse (automatic inversion of fan rotation).
- Controls for: humidifier, quick cooling with door open, cooking chamber lighting, vent control (Fast-Dry System).
- Standard semi-automatic washing program.
- Double-glass opening door.

Methods of operation

- Convection with Autoclima 30°C - 300°C.
- Steam 30°C - 130°C (low temperature, atmospheric, forced).
- Combi convection steam with AUTOCLIMA 30°C - 300°C.
- Automatic with pre-set recipes.
- Programmable with automatic cooking sequence.
- Temperature hold with AUTOCLIMA function.
- Reheating.

OPTIONAL: core probe, hand held shower, Double speed, Automatic LM washing system, with three washing intensities.

(*) Version S with meat probe.

Construction characteristics

- Stainless steel construction
- Cooking chamber made of AISI 304 stainless steel, moulded, with completely rounded edges having a wide radius to make cleaning easier.
- Perfectly smooth, fluid-tight chamber.
- Thermal insulation of the cooking chamber, 35-mm thick.
- Door with double toughened glazing, with air casing, so less heat is radiated toward the operator.
- Baffle plate that can be opened to make cleaning the fan compartment easier.
- Control panel can be opened with a latching system so maintenance operations are easier.
- Double connection for water inlet (normal and softened).
- High quality components found on the international market.
- Internal glass that folds open so cleaning is easier.
- Left or right-hand opening handle.
- Seal on front of oven with interlocking assembly, in heat-resisting and age-resisting silicon rubber.
- Basin that collects the condensate beneath the door and takes it directly to the drain, even with the door open.



SV 101
SM 101



SV A20
SM A20

Electric heating

- Cooking chamber and boiler (SME / SMG) heated by electric heating elements plated with INCOLOY 800.
- Automatic energy economizer Energy Saving.

Gas heating

- Heating of the cooking chamber and boiler (SME / SMG) is indirect by forced air burners.
- Automatic discharge ignition of burners with electronic flame control and self-diagnosis device with automatic ignition reset.
- Automatic Energy Saving device.
- High performance heat exchanger with expansion chamber made of AISI 310 S refractory steel.
- Double-stage gas valves.

Safety devices

- Cooking chamber safety thermostat.
- Boiler safety thermostat (SME / SMG).
- Safety device that protects against overpressure and depression in the cooking chamber.
- Motor thermic protection.
- Door microswitch.
- Automatic cooling system for the control compartment.

Models available

Direct steam Models	Chamber capacity		External dimensions [mm]	El. power [kW]	Gas power			Fan Power [kW]	Power Supply Voltage
	[GN]	Spacing between shelves mm			Rated [kW/kcal]	Chamber Heating [kW/kcal]	Steam Heating [kW/kcal]		
SVE 071	7x1/1	70	920x745x770 h	9,5	- / -	9	9	0,5	3N AC 400V - 50 Hz
SVG 071	7x1/1	70	920x745x770 h	0,5	10 / 8600	10 / 8600	10 / 8600	0,25	AC 230V - 50 Hz
SVE 101	10x1/1	70	920x790x960 h	16	- / -	15	15	1	3N AC 400V - 50 Hz
SVG 101	10x1/1	70	920x790x960 h	1	18 / 15480	18 / 15480	18 / 15480	1	AC 230V - 50 Hz
SVE A20	10x2/1	70	1040x995x960 h	31	- / -	30	30	1	3N AC 400V - 50 Hz
SVG A20	10x2/1	70	1040x995x960 h	1	27 / 23220	27 / 23220	27 / 23220	1	AC 230V - 50 Hz
SME 071	7x1/1	70	920x745x770 h	9,5	- / -	9	9	0,5	3N AC 400V - 50 Hz
SMG 071	7x1/1	70	920x745x770 h	0,5	14 / 12040	10 / 8600	10 / 8600	0,5	AC 230V - 50 Hz
SME 101	10x1/1	70	920x790x960 h	16	- / -	15	15	1	3N AC 400V - 50 Hz
SMG 101	10x1/1	70	920x790x960 h	1	28 / 24080	18 / 15480	18 / 15480	1	AC 230V - 50 Hz
SME A20	10x2/1	70	1040x995x960 h	31	- / -	30	30	1	3N AC 400V - 50 Hz
SMG A20	10x2/1	70	1040x995x960 h	1	40 / 34400	27 / 23220	27 / 23220	1	AC 230V - 50 Hz



Linea SMART



Compact

Compact

Combi ovens with **direct steam**

For everyone who is looking for top performance, even in small spaces

Compact in size and shape, it can be placed in any kitchen, even when space is limited. It always ensures great cooking capacity and the chance to personalise it according to one's personal needs and creative flair.

A solid tool complete with fantastic versatility that offers you the chance to use the three different types of cooking – convection, combi or steam - always ensuring optimum conditions for any type of dish you plan to prepare.

In order to provide power and versatility in the kitchen, the **Compact** range finds its ideal position on any work table, where it occupies minimal space because all of the connections are organized in the back part of the oven.

Recipes can be stored with 4 cooking cycles in automatic sequence.

Compact offers you the chance to create your own cooking programs in several steps and then store them. They can each comprise up to 4 phases in automatic sequence. In this way you can create an archive of personal recipes to be added **to the international recipes already set and previously stored in the memory by Lainox.** They also include the plated and tray regeneration modes.







Linea **SMART**

Compact



SVE 042



SV 051



Autoclima with automatic vent

The **SMART Compact** ovens come equipped with the automatic vent and Autoclima, the humidity control system. This way the oven is able to create and maintain a cooking chamber climate that is best suitable for the dishes being cooked, all automatically.



S

Technical specifications

- Electronic manual controls.
- Programmable with 99 programs, with automatic 4-cycle sequence.
- Cycle management key with 4 LED display.
- Alphanumeric displays.
- Over 90 tested and memorized recipes. (*)
- Direct access key to programs and recipes.
- AUTOCLIMA with automatic vent.
- Fast-Dry: Rapid humidity evacuation system.
- USB output.
- Self-diagnosis.
- Autoreverse (automatic inversion of fan rotation).
- Controls for: humidifier, quick cooling with door open, cooking chamber lighting, vent control (Fast-Dry System).
- Standard semi-automatic washing program.
- Double-glass opening door.

Methods of operation

- Convection with Autoclima 30°C - 300°C.
- Steam 30°C - 130°C (low temperature, atmospheric, forced).
- Combi convection steam with AUTOCLIMA 30°C - 300°C.
- Automatic with pre-set recipes.
- Programmable with automatic cooking sequence.
- Temperature hold with AUTOCLIMA function.
- Reheating.

OPTIONAL: core probe, hand held shower, Automatic LM washing system, with three washing intensities.

(*) Version S with meat probe.



SVE 055

Stacking system

To offer greater power and flexibility in the kitchen, electric **Compact** is also available in the **SVE 055** stackable version. This is a feature that makes sure the chef has maximum cooking versatility at hand (possibility of cooking several foods at the same time, using different cooking modes) and the capacity of a 10-tray oven.

Construction characteristics

- Stainless steel construction
- Cooking chamber made of AISI 304 stainless steel, moulded, with completely rounded edges having a wide radius to make cleaning easier.
- Perfectly smooth, fluid-tight chamber.
- Thermal insulation of the cooking chamber, 35-mm thick.
- Door with double toughened glazing, with air casing, so less heat is radiated toward the operator.
- Baffle plate that can be opened to make cleaning the fan compartment easier.
- Control panel can be opened with a latching system so maintenance operations are easier.
- Double connection for water inlet (normal and softened).

- High quality components found on the international market.
- Internal glass that folds open so cleaning is easier.
- Left or right-hand opening handle.
- Seal on front of oven with interlocking assembly, in heat-resisting and age-resisting silicon rubber.
- Basin that collects the condensate beneath the door and takes it directly to the drain, even with the door open.

Electric heating

- Cooking chamber heated by electric heating elements plated with INCOLOY 800.
- Automatic energy economizer Energy Saving.





Gas heating

- Heating of the cooking chamber is indirect by forced air burners.
- Automatic discharge ignition of burners with electronic flame control and self-diagnosis device with automatic ignition reset.
- Automatic Energy Saving device.
- High performance heat exchanger with expansion chamber made of AISI 310 S refractory steel.
- Double-stage gas valves.

Safety devices

- Cooking chamber safety thermostat.
- Safety device that protects against overpressure and depression in the cooking chamber.
- Motor thermic protection.
- Door microswitch.
- Automatic cooling system for the control compartment.

Models available

Compact versions	Chamber capacity		External dimensions [mm]	El. power [kW]	Gas power			Power Fan [kW]	Power Supply Voltage
	[GN]	Spacing between shelves mm			Rated [kW/kcal]	Chamber Heating [kW/kcal]	Steam Heating [kW/kcal]		
SVE 042 	4x2/3 *	70	640x600x550 h	3,4	- / -	3,15	3,15	0,25	3N AC 400V - 50 Hz
SVE 051 	5x1/1	70	850x630x630 h	6,25	- / -	6	6	0,25	3N AC 400V - 50 Hz
SVG 051 	5x1/1	70	850x630x630 h	0,25	8,5 / 7310	8,5 / 7310	8,5 / 7310	0,25	AC 230V - 50 Hz
SVE 055 	5+5x1/1	70	850x630x1700 h	6,25x2	- / -	6 x 2	6 x 2	0,25 x 2	3N AC 400V - 50 Hz

* upon request 5 x 2/3 GN - spacing between shelves 60 mm



Linea SMART



Convex

Convex - Convection Ovens

For those who prefer the traditional oven, with all the advantages of modern technology

Outstanding solidity and maximum efficiency make Convex a great classic. The cooking mode with forced hot air that sets it apart ensures better quality and speed compared to traditional static ovens. In fact, cooking takes less time, the temperatures used are lower and the perfectly distributed hot air guarantees improved cooking uniformity.

Also thanks to the humidifier and vent, products that require changing the amount of humidity in the chamber can also be cooked and in this way the versatility of **Convex** considerably grows to the point of offering the possibility to bake top quality bread and confectionery products.



Humidifier with automatic regulator

This guarantees improved versatility of use, making it possible for the user to adapt cooking conditions to the type of product in the best possible way.

Using the Automatic regulator it is possible to precisely establish when the humidifier should be activated:

from a few seconds per minute, up to a continual injection of water, according to the quantity of humidity that one wants to generate. This makes it possible to use Convex ovens for a wider range of cooking, with a lesser need for manual intervention and improved results.







Linea **SMART**



SCE 042

SC 051

SC 071

SC 101

Convex



M

Models 042-051

Technical specifications

- Electromechanical, with selector for timed, continuous or open door cooling operation.
- Autoreverse (automatic inversion of fan rotation).
- Humidifier with automatic regulator.
- Manual cooking chamber vent.
- Lighting.
- Double-glass opening door.

Methods of operation

- Convection 50 - 300°C.
- Continuous.
- Timed.

OPTIONAL: Hand-held shower.



M

Technical specifications

- Electromechanical, with selector for timed, continuous or open door cooling operation.
- Autoreverse (automatic inversion of fan rotation).
- Humidifier with automatic regulator.
- Manual cooking chamber vent.
- Lighting.
- Double-glass opening door.

Methods of operation

- Convection 50 - 300°C.
- Continuous.
- Timed.

OPTIONAL: Hand-held shower, Double speed.



SC A20



SC 201



SC 202

Construction characteristics

- Stainless steel construction.
- Cooking chamber made of AISI 304 stainless steel, with completely rounded, wide-radius edges to make cleaning easier.
- Thermal insulation of the cooking chamber, 35-mm thick.
- Door with double toughened glazing, with air casing, so less heat is radiated toward the operator.
- Internal glass that folds open so cleaning is easier.

- Left or right-hand opening handle.
- Seal on front of oven with interlocking assembly, in heat-resisting and age-resisting silicon rubber.
- Baffle plate that can be opened to make cleaning the fan compartment easier.
- Control panel can be opened with a latching system so maintenance operations are easier.
- High quality components found on the international market.

Electric heating

- Cooking chamber heated by electric heating elements plated with INCOLOY 800.

Gas heating

- Heating of the cooking chamber is indirect by forced air burners.
- Automatic discharge ignition of burners with electronic flame control and device with manual ignition reset.
- High performance heat exchanger with aisi 310 S refractory steel expansion chamber.
- Double-stage gas valves.

Models available

Convex versions	Chamber capacity		External dimensions [mm]	El. power [kW]	Gas power			Fan Power [kW]	Power Supply Voltage
	[GN]	Spacing between shelves mm			Rated [kW/kcal]	Chamber Heating [kW/kcal]	Steam Heating [kW/]		
SCE 042	4x2/3 *	70	640x600x550 h	3,4	- / -	3,15	-	0,25	3N AC 400V - 50 Hz
SCE 051	5x1/1	70	850x630x630 h	6,25	- / -	6	-	0,25	3N AC 400V - 50 Hz
SCG 051	5x1/1	70	850x630x630 h	0,25	8,5 / 7310	8,5 / 7310	-	0,25	AC 230V - 50 Hz
SCE 071	7x1/1	70	920x745x770 h	9,5	- / -	9	-	0,5	3N AC 400V - 50 Hz
SCG 071	7x1/1	70	920x745x770 h	0,5	10 / 8600	10 / 8600	-	0,5	AC 230V - 50 Hz
SCE 101	10x1/1	70	920x790x960 h	16	- / -	15	-	1	3N AC 400V - 50 Hz
SCG 101	10x1/1	70	920x790x960 h	1	18 / 15480	18 / 15480	-	1	AC 230V - 50 Hz
SCE A20	10x2/1	70	1040x995x960 h	22	- / -	21	-	1	3N AC 400V - 50 Hz
SCG A20	10x2/1	70	1040x995x960 h	1	27 / 23220	27 / 23270	-	1	AC 230V - 50 Hz
SCE 201	20x1/1	67	1010x860x1950 h	31,8	- / -	30	-	1,8	3N AC 400V - 50 Hz
SCG 201	20x1/1	67	1010x860x1950 h	1,8	36 / 30960	36 / 30560	-	1,8	AC 230V - 50 Hz
SCE 202	20x2/1 - 40x1/1	67	1290x895x1950 h	61,8	- / -	60	-	1,8	3N AC 400V - 50 Hz
SCG 202	20x2/1 40x1/1	67	1290x895x1950 h	1,8	54 / 46440	54 / 46440	-	1,8	AC 230V - 50 Hz

* upon request 5 x 2/3 GN - spacing between shelves 60 mm

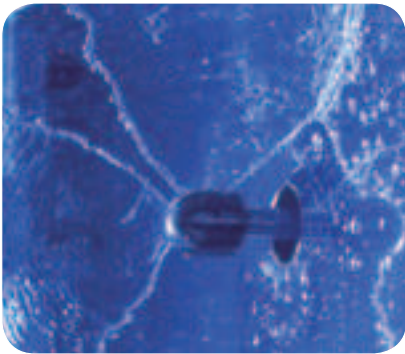


Linea **SMART**

Innovative solutions

Exclusive and patented technology.

The ovens from the **SMART** line adopt various innovative, practical and intelligent solutions. From the chamber with rounded and perfectly smooth edges for simple cleaning to the new and efficient washing system; from the double glass door that can be opened on all models, even the compact ones, to the wide distance between trays that guarantees optimal air circulation in the chamber, the Autoclima automatic humidity control and the USB output, for downloading HACCP data and updating the software.



Automatic washing system LM



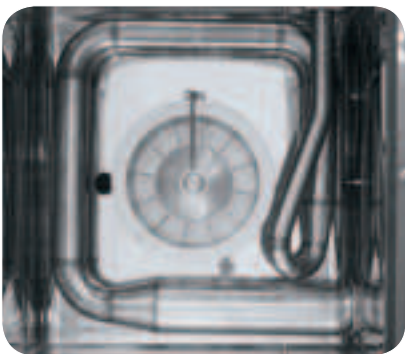
Ergonomic handle with quick and efficient closing system.

Opening and closing the oven is an operation done continuously. That is why the handle of **SMART** ovens has been specially researched to make this operation extremely quick and easy, and totally safe.



USB output.

USB connection used for downloading HACCP data, updating the software or loading / downloading personal recipes in a way that is both simple and fast.



The warm heart of SMART gas ovens.

The new heating system for gas ovens uses an innovative burner and a high yield exchanger (a Lainox patent) that guarantees reduced consumption, noiselessness, and speed, in reaching the set temperature.



Front door with double tempered glass.

The double tempered glass increases operator comfort because it better isolates from heat. The internal glass folds open to make cleaning easier.

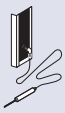














Wide spacing between trays.












Distance between trays is 70 mm for models 042 - 051 - 101 - A20, and 67 mm for models 201 - 202 for optimum cooking uniformity.

Optional SMART line accessories

Misti

		SC Core probe 	CAV Windproof flue for Direct steam Models 	CAM Windproof flue for Models with boiler 	ESR Base supports 	ESP Tray supports 	EAC Hot cupboards 	EAN Neutral cabinets 
SVE SME 071 	Models	SC	-	-	ESR 071	ESP 071	EAC 071	EAN 071
	Dimensions mm	-	-	-	884x600x935h	884x600x935h	920x745x935h	920x745x935h
	Capacity GN	-	-	-	-	12x1/1 - 6x2/1	16x1/1 - 8x2/1	16x1/1 - 8x2/1
	Spacing mm	-	-	-	-	70	62	62
	kW	-	-	-	-	-	2,6	-
V - Hz	-	-	-	-	-	230 - 50	-	
SVG SMG 071 	Models	SC	-	-	ESR 071	ESP 071	EAC 071	EAN 071
	Dimensions mm	-	-	-	884x600x935h	884x600x935h	920x745x935h	920x745x935h
	Capacity GN	-	-	-	-	12x1/1 - 6x2/1	16x1/1 - 8x2/1	16x1/1 - 8x2/1
	Spacing mm	-	-	-	-	70	62	62
	kW	-	-	-	-	-	2,6	-
V - Hz	-	-	-	-	-	230 - 50	-	
SVE SME 101 	Models	SC	-	-	ESR 101	ESP 101	EAC 101	EAN 101
	Dimensions mm	-	-	-	884x644x775h	884x644x775h	920x790x775h	920x790x775h
	Capacity GN	-	-	-	-	12x1/1 - 6x2/1	12x1/1 - 6x2/1	12x1/1 - 6x2/1
	Spacing mm	-	-	-	-	70	62	62
	kW	-	-	-	-	-	2,6	-
V - Hz	-	-	-	-	-	230 - 50	-	
SVG SMG 101 	Models	SC	CAV 101 180x180x200h	CAM 101 340x180x200h	ESR 101	ESP 101	EAC 101	EAN 101
	Dimensions mm	-	-	-	884x644x775h	884x644x775h	920x790x775h	920x790x775h
	Capacity GN	-	-	-	-	12x1/1 - 6x2/1	12x1/1 - 6x2/1	12x1/1 - 6x2/1
	Spacing mm	-	-	-	-	70	62	62
	kW	-	-	-	-	-	2,6	-
V - Hz	-	-	-	-	-	230 - 50	-	
SVE SME A20 	Models	SC	-	-	ESR A20	ESP A20	EAC A20	EAN A20
	Dimensions mm	-	-	-	1004x850x775h	1004x850x775h	1040x850x775h	1040x850x775h
	Capacity GN	-	-	-	-	12x1/1 - 6x2/1	12x1/1 - 6x2/1	12x1/1 - 6x2/1
	Spacing mm	-	-	-	-	70	62	62
	kW	-	-	-	-	-	2,6	-
V - Hz	-	-	-	-	-	230 - 50	-	
SVG SMG A20 	Models	SC	CAV 102 180x180x200h	CAM 102 340x180x200h	ESR A20	ESP A20	EAC A20	EAN A20
	Dimensions mm	-	-	-	1004x850x775h	1004x850x775h	1040x850x775h	1040x850x775h
	Capacity GN	-	-	-	-	12x1/1 - 6x2/1	12x1/1 - 6x2/1	12x1/1 - 6x2/1
	Spacing mm	-	-	-	-	70	62	62
	kW	-	-	-	-	-	2,6	-
V - Hz	-	-	-	-	-	230 - 50	-	

Compact

		SC Core probe 	SM Shelf 	ESR Base supports 	ESP Tray supports 	MA Holding cabinets 	EAC Hot cupboards 	EAN Neutral cabinets 
SVE 042 	Models	SC	SM 042	-	-	-	-	-
	Dimensions mm	-	640x580	-	-	-	-	-
	Capacity GN	-	-	-	-	-	-	-
	Spacing mm	-	-	-	-	-	-	-
	kW	-	-	-	-	-	-	-
V - Hz	-	-	-	-	-	-	-	
SVE 051 	Models	SC	-	ESR 051	ESP 051	MA 051	EAC 051	EAN 051
	Dimensions mm	-	-	814x480x910h	814x480x910h	850x630x910h	850x555x910h	850x555x910h
	Capacity GN	-	-	-	6x1/1	8x1/1	8x1/1	8x1/1
	Spacing mm	-	-	-	70	70	62	62
	kW	-	-	-	-	1,3	2,6	-
V - Hz	-	-	-	-	230 - 50	230 - 50	-	
SVG 051 	Models	SC	-	ESR 051	ESP 051	MA 051	EAC 051	EAN 051
	Dimensions mm	-	-	814x480x910h	814x480x910h	850x630x910h	850x555x910h	850x555x910h
	Capacity GN	-	-	-	6x1/1	8x1/1	8x1/1	8x1/1
	Spacing mm	-	-	-	70	70	62	62
	kW	-	-	-	-	1,3	2,6	-
V - Hz	-	-	-	-	230 - 50	230 - 50	-	
SVE 055 	Models	SC	-	-	-	-	-	-
	Dimensions mm	-	-	-	-	-	-	-
	Capacity GN	-	-	-	-	-	-	-
	Spacing mm	-	-	-	-	-	-	-
	kW	-	-	-	-	-	-	-
V - Hz	-	-	-	-	-	-	-	

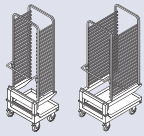
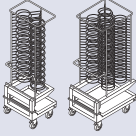
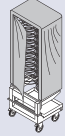




Linea **SMART**

Convex

		CAV Windproof flue	ESR Base supports	ESP Tray supports	EAC Hot cupboards	EAN Neutral cabinets
SCE 042 	Models	-	SM 042	-	-	-
	Dimensions mm	-	640x580	-	-	-
	Capacity GN	-	-	-	-	-
	Spacing mm	-	-	-	-	-
	Dish capacity	-	-	-	-	-
	kW	-	-	-	-	-
	V - Hz	-	-	-	-	-
SCE 051 	Models	-	ESR 051	ESP 051	EAC 051	EAN 051
	Dimensions mm	-	814x480x910h	814x480x910h	850x555x910h	850x555x910h
	Capacity GN	-	-	6x1/1	8x1/1	8x1/1
	Spacing mm	-	-	70	62	62
	Dish capacity	-	-	-	-	-
	kW	-	-	-	2,6	-
	V - Hz	-	-	-	230 - 50	-
SCG 051 	Models	-	ESR 051	ESP 051	EAC 051	EAN 051
	Dimensions mm	-	814x480x910h	814x480x910h	850x555x910h	850x555x910h
	Capacity GN	-	-	6x1/1	8x1/1	8x1/1
	Spacing mm	-	-	70	62	62
	Dish capacity	-	-	-	-	-
	kW	-	-	-	2,6	-
	V - Hz	-	-	-	230 - 50	-
SCE 071 	Models	-	ESR 071	ESP 071	EAC 071	EAN 071
	Dimensions mm	-	884x600x935h	884x600x935h	920x745x935h	920x745x935h
	Capacity GN	-	-	12x1/1 - 6x2/1	16x1/1 - 8x2/1	16x1/1 - 8x2/1
	Spacing mm	-	-	70	62	62
	Dish capacity	-	-	-	-	-
	kW	-	-	-	2,6	-
	V - Hz	-	-	-	230 - 50	-
SCG 071 	Models	-	ESR 071	ESP 071	EAC 071	AAN 071
	Dimensions mm	-	884x600x935h	884x600x935h	920x745x935h	920x745x935h
	Capacity GN	-	-	12x1/1 - 6x2/1	16x1/1 - 8x2/1	16x1/1 - 8x2/1
	Spacing mm	-	-	70	62	62
	Dish capacity	-	-	-	-	-
	kW	-	-	-	2,6	-
	V - Hz	-	-	-	230 - 50	-
SCE 101 	Models	-	ESR 101	ESP 101	EAC 101	AAN 101
	Dimensions mm	-	884x644x775h	884x644x775h	920x790x775h	950x850x760h
	Capacity GN	-	-	12x1/1 - 6x2/1	12x1/1 - 6x2/1	12x1/1 - 6x2/1
	Spacing mm	-	-	70	62	62
	Dish capacity	-	-	-	-	-
	kW	-	-	-	2,6	-
	V - Hz	-	-	-	230 - 50	-
SCG 101 	Models	CAV 101	ESR 101	ESP 101	EAC 101	AAN 101
	Dimensions mm	180x180x200h	884x644x775h	884x644x775h	920x790x775h	920x790x775h
	Capacity GN	-	-	12x1/1 - 6x2/1	12x1/1 - 6x2/1	12x1/1 - 6x2/1
	Spacing mm	-	-	70	62	62
	Dish capacity	-	-	-	-	-
	kW	-	-	-	2,6	-
	V - Hz	-	-	-	230 - 50	-
SCE A20 	Models	-	ESR A20	ESP A20	EAC A20	AAN A20
	Dimensions mm	-	1004x850x775h	1004x850x775h	1040x850x775h	1040x850x775h
	Capacity GN	-	-	12x1/1 - 6x2/1	12x1/1 - 6x2/1	12x1/1 - 6x2/1
	Spacing mm	-	-	70	62	62
	Dish capacity	-	-	-	-	-
	kW	-	-	-	2,6	-
	V - Hz	-	-	-	230 - 50	-
SCG A20 	Models	CAV 102	ESR A20	ESP A20	EAC A20	AAN A20
	Dimensions mm	180x180x200h	1004x850x775h	1004x850x775h	1040x850x775h	1040x850x775h
	Capacity GN	-	-	12x1/1 - 6x2/1	12x1/1 - 6x2/1	12x1/1 - 6x2/1
	Spacing mm	-	-	70	62	62
	Dish capacity	-	-	-	-	-
	kW	-	-	-	2,6	-
	V - Hz	-	-	-	230 - 50	-

Convex

		CAV Windproof flue	HKS Tray trolleys	HKP Dish trolleys	CP Thermal housing
					
SCE 201 	Models	-	HKS 201	HKP 201	CP 201
	Dimensions mm	-	690x610x1845h	690x610x1845h	-
	Capacity GN	-	20x1/1	-	-
	Spacing mm	-	67	-	-
	Dish capacity	-	-	60 - Ø 310mm	-
	kW	-	-	-	-
	V - Hz	-	-	-	-
SCG 201 	Models	CAV 201	HKS 201	HKP 201	CP 201
	Dimensions mm	180x180x200h	690x610x1845h	690x610x1845h	-
	Capacity GN	-	20x1/1	-	-
	Spacing mm	-	67	-	-
	Dish capacity	-	-	60 - Ø 310mm	-
	kW	-	-	-	-
	V - Hz	-	-	-	-
SCE 202 	Models	-	HKS 202	HKP 202	CP 202
	Dimensions mm	-	690x840x1845h	690x840x1845h	-
	Capacity GN	-	20x2/1 - 40x1/1	-	-
	Spacing mm	-	67	-	-
	Dish capacity	-	-	100 - Ø 310mm	-
	kW	-	-	-	-
	V - Hz	-	-	-	-
SCG 202 	Models	-	HKS 202	HKP 202	CP 202
	Dimensions mm	-	690x840x1845h	690x840x1845h	-
	Capacity GN	-	20x2/1 - 40x1/1	-	-
	Spacing mm	-	67	-	-
	Dish capacity	-	-	100 - Ø 310mm	-
	kW	-	-	-	-
	V - Hz	-	-	-	-

Extraction hoods



SMART models 071, 101, A20 can be fitted with a special stainless steel extraction hood complete with motor and air condenser to remove steam. It is an essential tool if the oven is installed stand-alone or in supermarkets, butcher's shops and delicatessens.

Hoods	Dimensions [mm]	kW	V - Hz
EKA 071 + ENR 071 (Mod. 071)	928x966x300 h	0,25	AC 230V - 50Hz
EKA 101 (Mod. 101)	928x1011x300 h	0,25	AC 230V - 50Hz
EKA A20 (Mod. 102)	1048x1216x300 h	0,25	AC 230V - 50Hz

Automatic washing system LM



The Automatic washing system LM is an optional feature available for product lines as Misti e Compact.

The **LM wash system** is built in the oven cavity and does not need any accessory to fit-in; just connect the cleanser tank and start the wash program from the control panel.

Three washing programs are available: **SOFT - MEDIUM - HARD**, suitable for the removal of any kind of dirt, without any manual work and contamination for the oven operator.



LAINOX®

Cooking System