

CVGN061



6 x 1/1 GN

Item

6 - 12 x 20"



LCD 7" Touch Screen

One Touch

Automatically and with only a single touch, you can access the ideal and most efficient cooking for each dish, due to the exclusive present and widely tested methods, times and system. A wide range of cooking methods is already tested in the field by a highly qualified group of workers.



MULTILEVEL



JUST IN TIME



AUTOCLIMA



FAST-DRY



ECOVAPOR



ECOSPEED



GFT
(only for gas models)



LCS CLEANING SYSTEM
COMBI CLEAN
CALFREE (*)



CLOUD EVOLUTION



CHEF PORTAL



SYNCHRONISATION



REMOTE SERVICE



VIDEO RECIPES

COOKING MODES

- ICS (Interactive Cooking System), an automatic cooking system for Italian, French, International, Spanish, Russian, Asian and German recipes including their history, ingredients, procedure, automatic cooking program and plate presentation
- Manual cooking with three cooking modes: Convection from 30°C to 300°C (86°F to 572°F), Steam from 30°C to 130°C (86°F to 266°F), Combination Convection + Steam from 30°C to 300°C (86°F to 572°F).
- Programmable modes - Possibility to program and save cooking methods in an automatic sequence (up to 15 cycles) giving each program its own name, picture and information on the recipe

OPERATION

- DISPLAY that can be configured based on the needs of the user, bringing forward the programs used most
- LAINOX Cloud Wi-Fi/Ethernet connection system for saving personal settings, software updates, HACCP data archiving and downloading new recipes
- Automatic "one touch" cooking (ICS)
- Organization of recipes in folders with preview, giving each folder its own name
- Intelligent recognition of recipes in multilevel folders
- 7" colour screen (LCD - TFT) that is high definition and capacitive with "Touch Screen" functions
- SCROLLER PLUS knob with Scroll and Push function for confirming choices
- Instantaneous display in ICS cooking of the HACCP graphic

(*) only for models with boiler

CVGN061

CLEANING AND MAINTENANCE

- Self-diagnosis before starting to use the equipment, with descriptive and audible signalling of any anomalies
- Automatic LCS (Liquid Clean System) with COMBICLEAN liquid cleanser, in 100 % recyclable cartridges
- Manual cleaning system with external hand shower (optional)

CONTROL EQUIPMENT

- Autoreverse (automatic reverse of fan rotation) for perfect cooking uniformity
- Automatic parallel compartment and core temperature control, DELTA T system
- Automatically regulated steam condensation
- Programmable deferred cooking
- 2 fan speeds, the reduced speed activates the reduction in heating power
- For special cooking methods, you can use an intermittent speed
- Temperature control at the product core using probe with 4 detection points
- 2 core probe, a LAINOX exclusive
- Core probe connection through a connector outside of the cooking chamber, with the ability to quickly connect the needle probe for vacuum cooking and small pieces
- USB connection to download HACCP data, update software and load/unload cooking programs
- SERVICE program for: Inspecting the operation of the electronic board and display of the temperature probes - Appliance operation timer for all primary functions for programmed maintenance
- ECOSPEED - Based on the quantity and type of product, Naboo optimizes and controls the delivery of energy, maintains the correct cooking temperature, preventing any fluctuations (-10% energy / -30% water / -5% weight loss *)
- ECOVAPOR - With ECOVAPOR system there is a definite reduction in water and energy consumption due to the automatic controls of the steam saturation in the cooking chamber (-10% energy / -30% water / -10% steam *)
- GREEN FINE TUNING - A new burner modulation system and high efficiency exchanger to prevent power waste and reduce harmful emissions (-10% energy / -10% CO2 *)

CONSTRUCTION

- IPX5 protection against sprays of water
- 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

GAS HEATING SYSTEM

- Blown air type of modulating burners for the cavity
- Automatic flame ignition
- Electronic control of the flame with automatic ignition reset
- High efficiency heat exchanger with steel AISI 310 S expansion cabinet

SAFETY FEATURES

- Cooking compartment safety thermostat
- Cooking compartment safety device for pressure built-up and depression
- Fan motor thermic protection
- Flame detection sensor interrupting gas flow in case of switch of flame failure
- Safety pressure switch for lack of gas alarm
- Magnetic door switch
- Lack of water displayed alarm
- Self-diagnosis and fault display
- Component cooling system with overheat display control
- Two-stage gas valve

STANDARD EQUIPMENT

- Automatic cleaning system LCS Liquid Clean System - equipped with 1 tank of COMBICLEAN detergent, 4,5 kg. (9.9 Lbs.)
- Wi-Fi connection
- Multipoint core probe Ø 3 mm (Ø 0.12")
- 2 stainless steel grids 1/1 GN (12x20")

OPTIONAL - TO BE REQUESTED WHEN ORDERING OVEN

- Opposite hinged door
- Double release door opening
- Extra charge for Ethernet connection

ACCESSORIES

- Needle core probe - Ø 1 mm. (Ø 0.04")
- Multiprobes system - 2 multipoint core probes - Ø 3 mm. (Ø 0.12")
- Wash shower with fittings and attachments
- Fat filter
- Set of feet h - 150 mm (5.90")
- Stainless steel heat shield for the unit right side panel (essential when the oven is positioned next to heat sources)
- Stainless steel floor stand
- Special floor stands for insertion of the blast chiller
- Side runners
- Neutral cabinet with doors and side runners
- Neutral cabinet with door
- Stainless steel shelf
- Flanged feet kit for floor stands, for marine installations
- Castor kit for floor stand, 2 with brake
- Installation frame for Hood h - 150 mm (5.90")
- Marine Version Kit. Flanged feet - Door immobilizing lock - Special rack rails

* Compared to our previous model

CVGN061

TECHNICAL DATA

Chamber capacity	GN <i>No. - Inch.</i>	6 x 1/1 6 - 12 x 20"	Total electric power	kW	0,25
Distance between layers	mm <i>Inch</i>	60 2.36	Gas versions nominal heating output	kW / kcal <i>kW / BTU</i>	8,5 / 7310 - / -
Number of meals		30 / 80	Chamber heating output	kW / kcal <i>kW / BTU</i>	8,5 / 7310 8.5 / 29000
External dimensions	mm <i>Inch</i>	875 x 650 x 705 h 34.45 x 25.59 x 27.76" h	Steam heating output	kW / kcal <i>kW / BTU</i>	- / - - / -
Dimensions with packing	mm <i>Inch</i>	900 x 765 x 810 h 35.43 x 30.12 x 31.89" h	Fan power	kW	0.25
Weight - Net / Gross	kg <i>Lbs.</i>	92 / 105 202.82 / 231.48	Power supply voltage	V - 60 Hz	1ph / 120
			Consumption	Amps	4

Special voltages and frequencies upon request

The data reported in this document is to be considered non-binding. Lainox ALI S.p.A reserves the right to make changes at any time, without prior notice



Electric power supply cable inlet



Gas inlet and type of thread



Flue pipe



Boiler descaling cap



Steam vent and chamber pressure drop safety device



Oven steam vent



Air extraction



Normal water inlet



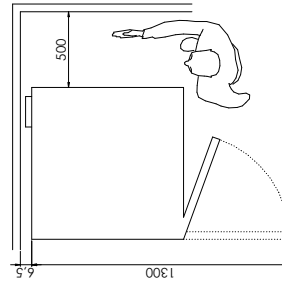
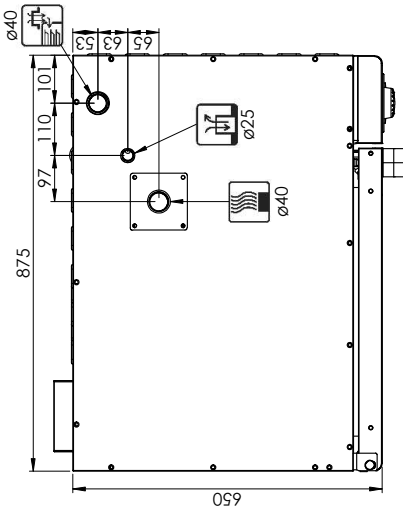
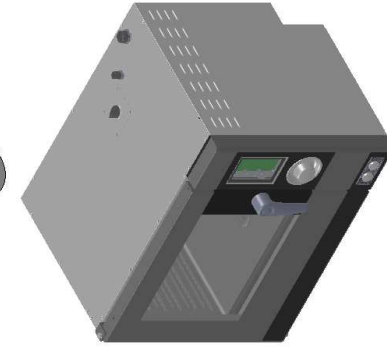
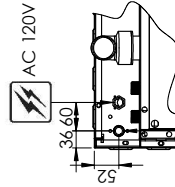
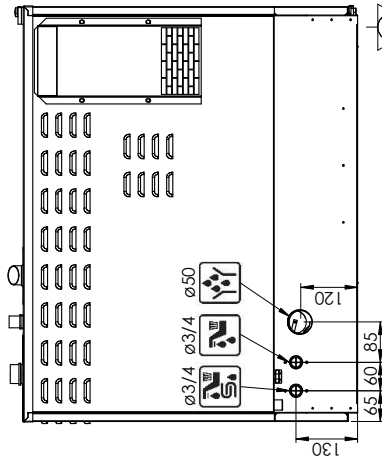
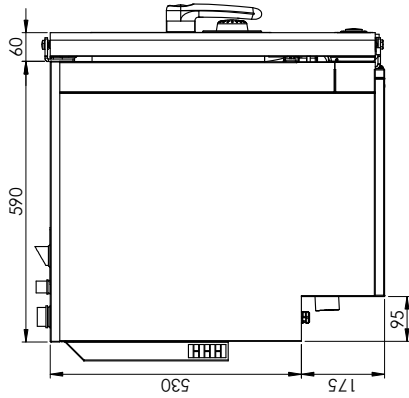
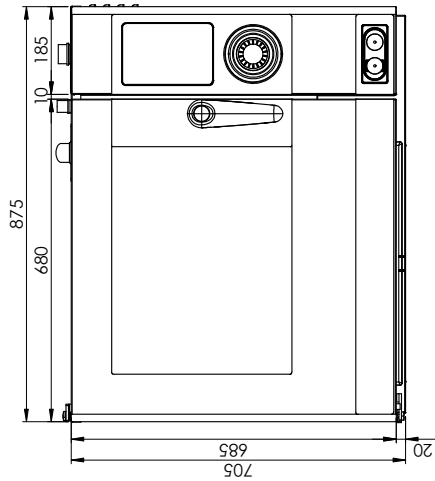
Softened water inlet



Liquid outlet



Steam trap

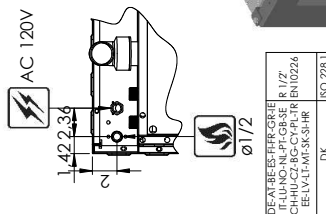
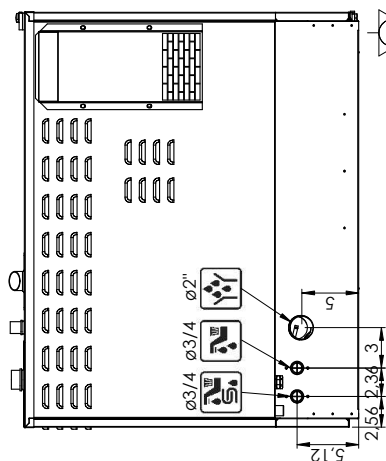
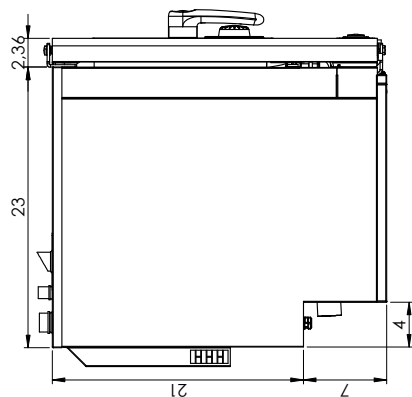
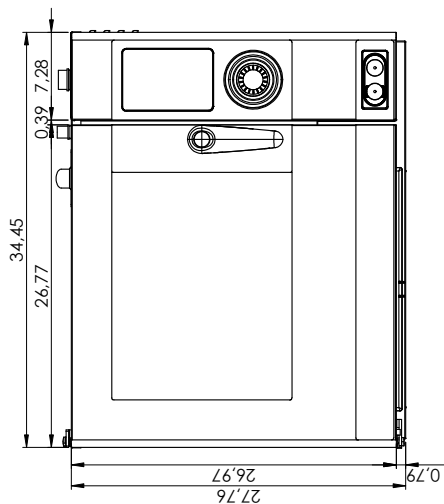
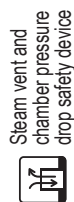
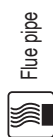
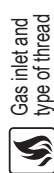


DE: KUNSTSTOFFE R 1/2"
 DE: (U)HO-INT-GAS R EN10226
 CH-HU-CZ-CC-V-PL-TR EN10226
 EE-LV-LT-MT-SK-SHR
 DK
 ISO 228

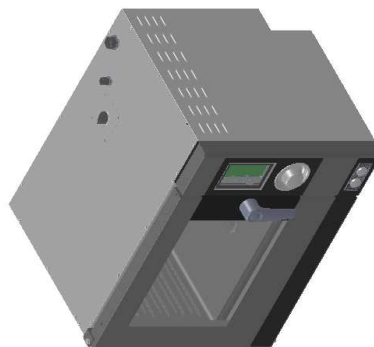
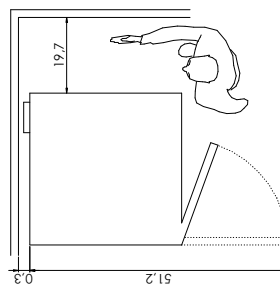
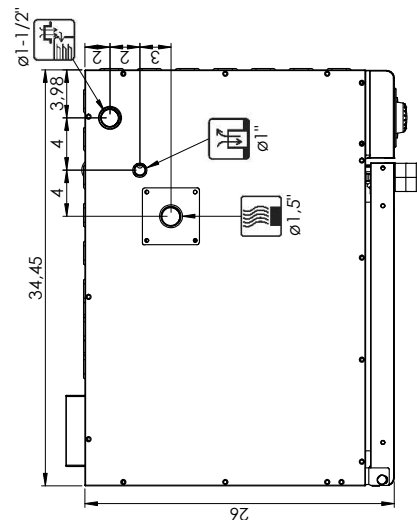


According to CE rules, gas ovens must be installed where proper evacuation of burnt gas can be provided (type B 13, B23, A3)

The data reported in this document is to be considered non-binding. Lainox ALI S.p.A reserves the right to make changes at any time, without prior notice



DE-FA-BE-ES-FR-GR-IE	IT-UK-NO-NL-PT-GB-SE	R 1/2"
CH-HU-CZ-AG-CY-PL-TR	BN 10226	
BE-LV-LI-MK-SK-SH-IE		
DK		ISO 22811



According to CE rules, gas ovens must be installed where proper evacuation of burnt gas can be provided (type B13, B23, A3)