



Sapiens[®]
reloaded

LAINOX[®]
DEVICE FOR COOKING

SAGB201R

20 x 1/1 GN
GAS WITH BOILER

ASSISTED COOKING
MANUAL ELECTRONIC CONTROLS
EQUIPPED WITH N. 1 TROLLEY NKS201



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



ECOVAPOR



GFT



ECOSPEED



ECO WASH



AUTOMATIC WASHING



6 SPEED FAN

TECHNICAL DATA

Capacity	GN	20 x 1/1 GN	Gas versions nominal heating output	kW / kcal	48 / 41.280
Distance between layers	mm	63	Chamber heating output	kW / kcal	36 / 30.960
Number of meals		150 / 300	Steam heating output	kW / kcal	27 / 23220
External dimensions	mm	960 x 937 x 1810 h	Fan power	kW	1,8
Packing dimensions	mm	1130 x 1050 x 2060 h	Power supply voltage	V	3N AC 230
Weight - Net / Gross	kg	345 / 440	Frequency	Hz	50/60
Total electric power	kW	1,8	Consumption	A	0

Special voltages and frequencies on request

SAGB201R

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.
- RAPID SELECTION OF FAVOURITE PROGRAMS USING SCROLL & PUSH, WITH THE DEDICATED SCROLLER.
- AUTOCLIMA® AUTOMATIC SYSTEM FOR MEASURING AND CONTROLLING THE HUMIDITY IN THE COOKING CHAMBER.
- FAST-DRY® SYSTEM FOR QUICK DEHUMIDIFICATION OF THE COOKING CHAMBER.

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.
- 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.
- 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 PROBE WITH 4 DETECTION POINTS.
- USB CONNECTION TO DOWNLOAD HACCP DATA, UPDATE SOFTWARE AND LOAD/DOWNLOAD COOKING PROGRAMMES.
- 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.
- GREEN FINE TUNING - A NEW BURNER MODULATION SYSTEM AND HIGH EFFICIENCY EXCHANGER TO PREVENT POWER WASTAGE AND REDUCE HARMFUL EMISSIONS.

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
- DOOR WITH 3 LOCKING POINTS
- ADJUSTABLE HINGE FOR OPTIMAL SEAL
- DEFLECTOR THAT CAN BE OPENED FOR EASY FAN COMPARTMENT CLEANING
- IPX5 PROTECTION AGAINST SPRAYS OF WATER

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

STEAM GENERATOR

- STEAM GENERATOR HEATING ELEMENTS OF ARMOURED INCOLOY 800 TYPE
- AISI 316 FULLY INSULATED STEAM GENERATOR
- BLOWN AIR TYPE OF MODULATING BURNERS FOR THE STEAM GENERATOR
- AUTOMATIC BOILER PRE-HEATING
- DAILY AUTOMATIC BOILER DRAINING (TEMPERATURE OF DRAINED WATER BELOW 60°C) AND RINSING
- ALARM IN CASE OF BOILER DE-SCALING REQUIRED
- BOILER SEMI-AUTOMATIC DE-SCALING PROGRAM
- CAL-OUT SYSTEM TO PREVENT SCALE BUILD-UP WITHIN THE BOILER, AS STANDARD

SAFETY FEATURES

- COOKING COMPARTMENT SAFETY THERMOSTAT
- COOKING COMPARTMENT SAFETY DEVICE FOR PRESSURE BUILT-UP AND DEPRESSION
- FAN MOTOR THERMIC PROTECTION
- MAGNETIC DOOR SWITCH
- LACK OF WATER DISPLAYED ALARM
- SELF-DIAGNOSIS AND FAULT DISPLAY
- COMPONENT COOLING SYSTEM WITH OVERHEAT DISPLAY CONTROL
- FLAME DETECTION SENSOR INTERRUPTING GAS FLOW IN CASE OF SWITCH OF FLAME FAILURE
- SAFETY PRESSURE SWITCH FOR LACK OF GAS ALARM
- TWO-STAGE GAS VALVE

SAGB201R

- BOILER SAFETY THERMOSTAT
- BOILER WATER LEVEL PROBES
- BOILER PROBE TO CHECK BOILER COMPLETELY EMPTY

CLEANING AND MAINTENANCE

- LM AUTOMATIC CLEANING SYSTEM, WITH SEPARATE CONTAINER AND AUTOMATIC DISPENSING (COMBICLEAN LIQUID CLEANSER. SUPPLIED WITH 1 LIQUID CLEANSER TANK DL010 - 990 GR.).
- CALOUT DESCALING SYSTEM, THAT PREVENTS THE FORMATION AND ACCUMULATION OF LIMESCALE IN THE BOILER, WITH SEPARATE CONTAINER AND AUTOMATIC DISPENSING (CALFREE LIQUID DESCALER. SUPPLIED WITH 1 LIQUID DESCALER TANK CF010 - 990 GR.).
- MANUAL CLEANING SYSTEM WITH RETRACTABLE HAND-HELD SHOWER.

COOKING MODES

- MANUAL COOKING WITH THREE COOKING MODES: FROM 30°C TO 300°C, STEAM FROM 30°C TO 130°C, COMBINATION CONVECTION + STEAM FROM 30°C TO 300°C, WITH INSTANT COOKING START.

STANDARD EQUIPMENT

- CALOUT DESCALING SYSTEM FOR MODELS WITH BOILER - SUPPLIED WITH ANTI-SCALE PRODUCT
- PRE-CONFIGURATION FOR QUICK CONNECTION FOR CORE PROBE VIA EXTERNAL CONNECTOR TO COOKING CHAMBER - CORE PROBE OPTIONAL
- BUILT-IN AND RETRACTABLE HAND SHOWER WITH TAP
- USB CONNECTION
- TROLLEY NKS201
- 6 SPEED FAN

OPTIONAL - TO BE REQUESTED WHEN ORDERING OVEN

- **LM2:** LM AUTOMATIC CLEANING SYSTEM - SUPPLIED WITH 1 LIQUID CLEANSER TANK DL010 - 990 GR.
- **KSC0040:** MULTIPOINT CORE PROBE Ø 3 MM.
- **NSS154:** EXTRA CHARGE FOR PASTRY VERSION TROLLEY NKS154
- **NPK:** CONFIGURATION FOR CONNECTION TO EXTRACTION HOOD
- **CAMT21:** FLUE WITH WIND PROTECTION DEVICE FOR GAS MODELS - MODELS WITH BOILER
- **DSP:** DISPLAY-CONTROL PANEL PROTECTION

EXTRA ACCESSORIES THAT CAN BE INSTALLED FOLLOWING PURCHASE

- **KSC004R:** MULTIPOINT CORE PROBE Ø 3 MM.
- **KSC180:** MULTIPOINT CORE PROBE FOR LARGE ITEMS Ø 3 MM, PIN LENGTH 180 MM.
- **KSA001:** NEEDLE CORE PROBE Ø 1 MM.
- **NFX02:** FAT FILTER
- **NKS201:** TROLLEY WITH DRIP TRAY
- **NKS201S:** TROLLEY WITH DRIP TRAY
- **NKS154:** TROLLEYS WITH DRIP TRAY - PASTRY VERSION 600 X 400
- **RIC201:** STAINLESS STEEL RAMP FOR TROLLEY INSERTION, HELPS TO EVEN THE FLOORS UP TO 3% OF UNEVENNES
- **NKC201:** EXTRACTION HOOD WITH AIR-COOLED CONDENSER - AVAILABLE ONLY FOR PREARRANGED OVENS
- **CCE:** COLLECTOR FOR EXTERNAL CONNECTION - Ø 150 MM
- **CPD20:** DETERGENT CONTAINER IN AISI 304 - TOP LOADING - DETERGENT QUANTITY DISPLAY - CAPACITY 2 TANKS OF 10 L.
- **MTP20E:** HOLDING CABINET
- **MTP22E:** HOLDING CABINET - PASS-THROUGH
- **RTP20E:** REGENERATING CABINET
- **RTP22E:** REGENERATING CABINET - PASS-THROUGH

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