



Sapiens

WHEN TECHNOLOGY REINVENTS THE PAST



Sapiens, SO MUCH EASIER, INTUITIVE AND COMPLETE

All the innovative technology is in the background, assisting you in preparing even the most complex dishes, safe in the knowledge that the cooking parameters are correct.

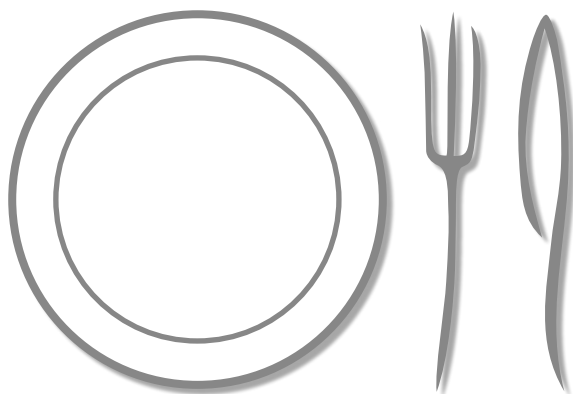
For anyone who is not seeking for hard-core electronics, but wants to cook and program using simple, manual commands, without, however, forgoing the precision of digital controls.

For anyone looking for an oven that is easy to operate, but hard-wearing, suitable for everyone, but advanced, with a traditional approach, yet packed with content, an appliance that is reassuring and efficient, then LAINOX has just what you need. The solution is called Sapiens.

Sapiens is the oven providing assisted cooking with electronically-controlled manual commands. Sapiens automatic cooking procedures are easy to manage and ensure constant, high-quality results.

All the functions are controlled electronically, step by step, with maximum efficiency.

This means that Sapiens constantly adjusts the cooking mode automatically, resulting in ideal preparations every time: succulent meat; perfect browning and golden crusts; uniformly, perfectly cooked food; desserts or fragrant bread; crispy, dry fried food; delicious gratin dishes.





Sapiens, EVERYTHING YOU NEED.

Sapiens is not lacking any of the automatic or manual controls that are indispensable for the best and most consistent cooking results.

The Sapiens equipment and functionality demonstrate the treatment of the project and attention that LAINOX has dedicated to the user.



Alphanumeric LED HVS (High Visibility System) display



LCS automatic washing system with liquid detergent in 100% recyclable cardboard, slotted into the special compartment



2.4-inch (LCD - TFT) colour display for displaying your favourite programs, pre-set programs, variable fan speed, automatic washing, menus, and settings.



Pre-configuration for quick connection of the core probe via an external connector to the standard-supply cooking chamber.



Variable fan speed with choice of up to six speeds Intermittent fan mode available for special cooking requirements.



Hand-held shower with automatic winding, standard supply



Scroll and push knobs (select and confirm)



USB connection to download HACCP data, update software, upload/download cooking programmes



LED bar which lights up in sequence, based on the selected cooking temperature



LED bar which switches off gradually until the set cooking time has expired.
Or lights up gradually until the selected core temperature is reached.



CONVECTION COOKING

A distinctive trait of convection cooking is its uniformity, a result that Sapiens always ensures for numerous sweet and savoury foods.

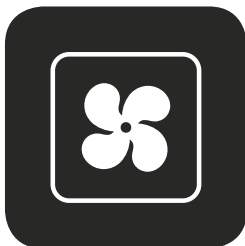
Whether aimed for crispy and dry or soft and juicy, the systems designed by LAINOX offer excellent dishes even at full loads, without waste or food that is not presentable.

The variable high or low ventilation speed with automatic power reduction slashes energy consumption and waste and ensure perfect cooking uniformity thanks to the exclusive cooking chamber heat distribution system designed by LAINOX and the bi-directional fan.



DRY, CRISPY COOKING

The patented Fast Dry[®] system (active cooking chamber dehumidification system) ensures perfect crispiness and browning of fried foods, grilled foods, desserts and bread, even at full loads. It uses 100% of the load capacity.



6 FAN SPEEDS

Variable fan speed with choice of up to six speeds
Intermittent fan mode available for special cooking requirements.
Auto reverse (automatic reverse of fan rotation) for perfect cooking uniformity.



STEAM COOKING

Steam cooking maintains all of the food's nutritional value.

The colours stay bright, less seasoning, water and salt are needed and, therefore, production costs are lower.

Sapiens lets you steam cook at low temperatures from 50/85°C, with absolute precision and with minimum water and energy consumption.

Cooking at 100°C steam allows you to cook any type of food that otherwise must be cooked in a traditional system in boiling water, with greater quality and with savings of over 20%.

Finally, forced steam cooking, up to 130°C, is ideal for frozen products, especially in large quantities.

Cooking times are very quick with lower processing costs.



VACUUM COOKING

Innovative steam cooking technique, with controlled cooking times, that can be used for different types of products. There are numerous quality advantages and also medium to long storage times. It is also a new way of presenting food.



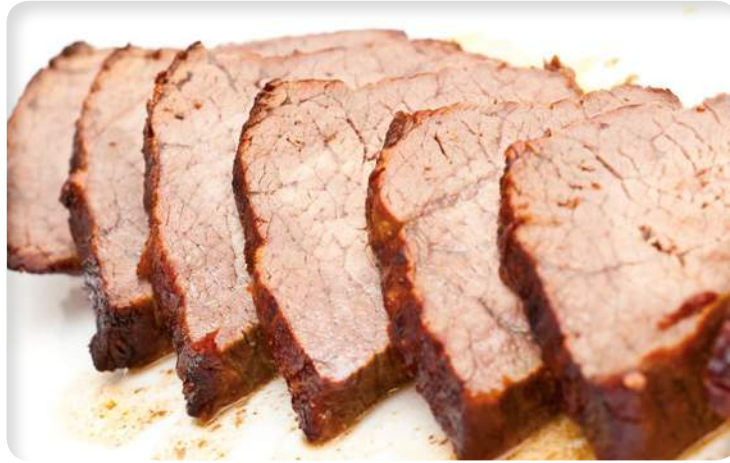
VACUUM COOKING IN GLASS JARS

This cooking technique requires the utmost precision of both the cooking chamber and internal core temperatures. This can be ensured thanks to the needle probe specifically for these types of cooking, maintaining maximum nutritional quality and the absolute lowest possible weight loss.



ECOVAPOR

Sapiens recognizes the level of steam and only uses the amount of energy required. With the EcoVapor system, there is a definite reduction in water and energy consumption thanks to automatic control of the steam saturation in the cooking chamber.



COMBINATION COOKING

Combination cooking allows excellent results with meats and fish without the need to continuously baste the product to keep it from drying out, thanks to the Autoclima® humidity control system.

It also ensures perfect core cooking using the multi-point probe.



TENDER, JUICY COOKING

The LAINOX Autoclima® system automatically controls the perfect climate in the cooking chamber. The temperature and humidity are automatically controlled at the ideal levels according to the food to be cooked. Juiciness and tenderness are also ensured when warming pre-cooked foods.



PROBES FOR EVERY FUNCTION

The standard Multi-point probe (optional) always ensures that the food is cooked perfectly to the core or the needle probe for vacuum-packed cooking and small portions.



COOKING PROGRAMS

Sapiens includes LAINOX automatic programs: 95 pre-loaded cooking procedures, featuring up to 99 cooking procedures, which can be programmed and stored by the user, by choosing the name and icon, each one of which can have up to 9 cycles in automatic sequence.

Thanks to the programming, the oven manages all the different steps and various cooking parameters in complete autonomy.

- by selecting the cooking mode (from convection, steam, combined steam + hot air)
 - by keeping a constant check on the temperature
 - by detecting the level of humidity in the cooking chamber
 - by adjusting the fan speed

It also allows you to start manual cooking directly
or select a program with the dedicated scroller from your favourites with the scroll & function.

LAINOX has also concentrated on savings and taken great care over all the aspects which cut consumption and impact, not just from an economic point of view.



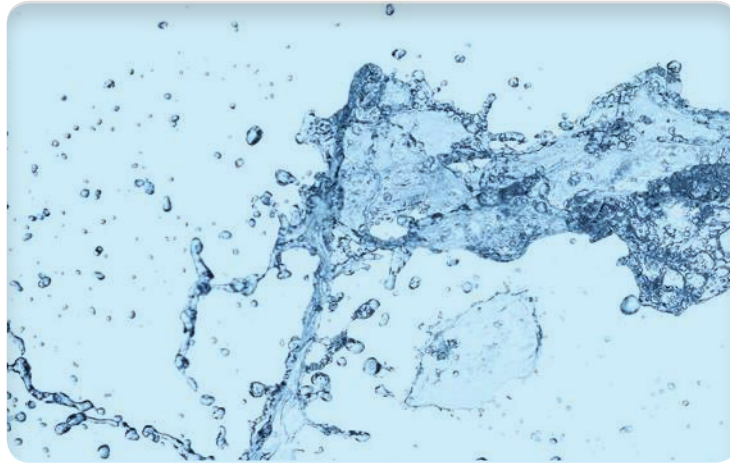
ECOSPEED

With the Ecospeed function, by recognizing the quantity and type of product being cooked, Sapiens optimizes and controls the delivery of energy and maintains the correct cooking temperature, preventing any fluctuations.
Result: I use only the amount of energy needed and maximise energy efficiency.



GREEN FINE TUNING

The new GFT (Green Fine Tuning) burner modulation system and the patented high efficiency exchanger prevent power waste and reduce harmful emissions.



CLEAN, THOROUGHLY AND SIMPLY.

CHOOSE THE BEST WASH FOR YOUR USAGE REQUIREMENTS

Every table-top Sapiens has an automatic LCS wash system with liquid detergent in a 100% recyclable cartridge, slotted into a concealed compartment.

Floor-standing Sapiens have automatic LM systems with liquid detergent in tanks.

The detergent is automatically sprayed inside the cooking chamber.

The combined action of the detergent with the steam, followed by the rinse cycle with water, is extremely effective on grease and residue that are deposited during cooking.



MANUAL WASH



RINSING



SOFT WASH



HARD WASH



HARD PLUS WASH



HARD PLUS ECO WASH



NEW, 100% RECYCLABLE DETERGENT CARTRIDGES

The COMBICLEAN detergent, with a new, ultra-hygienic formula, comes in a 100% recyclable practical cartridge for table-top Sapiens, so it no longer has to be handled or decanted. Ready to use, it is slotted into the special, hidden compartment, with pull-down closure.

CALFREE is the new LAINOX product in a 100% recyclable cartridge, which keeps the steam generator free from limescale, preventing build-up.

The advantages obtained with CALFREE are numerous:

- Elimination of malfunctioning due to build-up of limescale
- Constant, plentiful supply of pure steam
- Maximum energy efficiency and thus lower power consumption
- Long-term, high performance
- Longer life of the steam generator
- Lower maintenance costs

The CALFREE cartridge also has a slot next to the COMBICLEAN compartment; the different liquid colours and caps prevent them from being mixed up.



HALF THE TIME OF WASHING

The benefits include economizing: the time needed for washing is much less than with traditional systems. It is enough to choose the suitable level of washing, then Sapiens does the rest on its own.



ECO WASH

The new level of washing, ECO, in addition to existing ones, contributes to a further lessening of the amounts of time and detergent needed, with a tallying lessening of costs.



LAINOX COOKING SYSTEM

COOKING, HOLDING AND BLAST CHILLING.

You are not only a Chef using your creativity in cooking and catering, you are also a careful businessmen whose strong point is customer satisfaction and work optimization and LAINOX offers you comprehensive tools.

These tools, related to refrigeration technology through blast chillers and the possibility to hold the temperature of plates that have already been cooked, are built into the system.

If you ask today how many customers you will have and which dishes they will choose, LAINOX has the answer. If you want to ensure quick and professional service, Lainox is on your side. This is the Lainox Cooking System.



ENERGY SAVINGS UP TO 60%



SPACE SAVINGS UP TO 70%



RAW MATERIAL SAVINGS UP TO 20%



CONSISTENT QUALITY



REDUCED WASTAGE FROM UNSOLD PORTIONS



SHORTER WAITING TIMES FOR YOUR GUESTS



FASTER TURNOVER



THE BEST SOLUTION, FOR EVERY TYPE OF SERVICE.

COOK AND SERVE, COOK AND HOLD, COOK AND CHILL.



COOK AND SERVE

Sapiens's features allow perfect cooking every time,
and quick cooking to guarantee "express" service.



COOK AND HOLD

TEMPERATURE HOLDING CABINETS BOTH BUILT-IN OR TABLE-TOP

For the best cooking results, LAINOX offers you the possibility to couple the Sapiens stand-mounted product line with an innovative,
dual function appliance: Temperature holding cabinet and Low temperature slow cooking $+30^{\circ}\div 120^{\circ}\text{C}$

The digital controls allow you to set the proper temperature in the chamber and the core probe (optional), lets you set the correct holding or cooking degree.
In this manner you create a product that is always excellent with numerous advantages in managing your work.



COOK AND CHILL

NEW CHILL BLAST CHILLER

New Chill is the cornerstone of the new system for organizing the kitchen where preparation, cooking, chilling, storage and reheating are stages of a single
process that frees up production time for the dishes.

A link between cooking and storage, thanks to its great cooking power and adequate ventilation, New Chill quickly lowers the temperature of the product,
stops the proliferation of bacteria, prevents the dispersion of humidity and maintains the organoleptic properties.

Sapiens

THE PRODUCT LINE



071



101



072



102

Models with boiler	Power supply	Chamber capacity 1/1 GN (530x325 mm) 2/1 GN (530x650 mm)	Distance btw Layers (mm)	Number of meals	Electrical power (kW)	Gas nominal thermal power (kW/kcal)	External dimensions (WD. x DPT. x HT.mm)	Power supply voltage (special voltage and frequency upon request)
SAEB071R		7x1/1	70	50/120	10,5	-/-	875 x 825 x 820	3N AC 400V - 50 Hz
SAGB071R		7x1/1	70	50/120	0,5	15/12.900	875 x 825 x 820	AC 230V - 50 Hz
SAEB101R		10x1/1	70	80/150	16	-/-	930 x 825 x 1040	3N AC 400V - 50 Hz
SAGB101R		10x1/1	70	80/150	1	28/24.080	930 x 825 x 1040	AC 230V - 50 Hz
SAEB072R		7x2/1 - 14x1/1	70	70/180	19	-/-	1170 x 895 x 820	3N AC 400V - 50 Hz
SAGB072R		7x2/1 - 14x1/1	70	70/180	1	30/25.800	1170 x 895 x 820	AC 230V - 50 Hz
SAEB102R		10x2/1 - 20x1/1	70	150/300	31	-/-	1170 x 895 x 1040	3N AC 400V - 50 Hz
SAGB102R		10x2/1 - 20x1/1	70	150/300	1	40/34.400	1170 x 895 x 1040	AC 230V - 50 Hz
SAEB171R		7x1/1 + 10x1/1	70	130/270	26,5	-/-	930 x 825 x 1925	3N AC 400V - 50 Hz
SAEG171R		7x1/1 + 10x1/1	70	130/270	1,5	43/36.980	930 x 825 x 1925	AC 230V - 50 Hz
SAEB201R		20x1/1	63	150/300	31,8	-/-	960 x 825 x 1810	3N AC 400V - 50 Hz
SAGB201R		20x1/1	63	150/300	1,8	48/41.280	960 x 825 x 1810	AC 230V - 50 Hz
SAEB202R		20x2/1 - 40x1/1	63	300/500	61,8	-/-	1290 x 895 x 1810	3N AC 400V - 50 Hz
SAGB202R		20x2/1 - 40x1/1	63	300/500	1,8	80/68.800	1290 x 895 x 1810	AC 230V - 50 Hz

Models with boiler + direct steam	Power supply	Chamber capacity 1/1 GN (530x325 mm) 2/1 GN (530x650 mm)	Distance btw Layers (mm)	Number of meals	Electrical power (kW)	Gas nominal thermal power (kW/kcal)	External dimensions (WD. x DPT. x HT.mm)	Power supply voltage (special voltage and frequency upon request)
SAEM171R		7x1/1 + 10x1/1	70	130/270	26,5	-/-	930 x 825 x 1925	3N AC 400V - 50 Hz
SAGM171R		7x1/1 + 10x1/1	70	130/270	1,5	40/34.400	930 x 825 x 1925	AC 230V - 50 Hz

Sapiens

THE PRODUCT LINE



171



201



202

Direct steam oven models	Power supply	Chamber capacity 1/1 GN (530x325 mm) 2/1 GN (530x650 mm)	Distance btw Layers (mm)	Number of meals	Electrical power (kW)	Gas nominal thermal power (kW/kcal)	External dimensions (WD. x DPT. x HT.mm)	Power supply voltage (special voltage and frequency upon request)
SAEV071R		7x1/1	70	50/120	10,5	-/-	875 x 825 x 820	3N AC 400V - 50 Hz
SAGV071R		7x1/1	70	50/120	0,5	12/10.230	875 x 825 x 820	AC 230V - 50 Hz
SAEV101R		10x1/1	70	80/150	16	-/-	930 x 825 x 1040	3N AC 400V - 50 Hz
SAGV101R		10x1/1	70	80/150	1	18/15.480	930 x 825 x 1040	AC 230V - 50 Hz
SAEV072R		7x2/1 - 14x1/1	70	70/180	19	-/-	1170 x 895 x 820	3N AC 400V - 50 Hz
SAGV072R		7x2/1 - 14x1/1	70	70/180	1	20/17.200	1170 x 895 x 820	AC 230V - 50 Hz
SAEV102R		10x2/1 - 20x1/1	70	150/300	31	-/-	1170 x 895 x 1040	3N AC 400V - 50 Hz
SAGV102R		10x2/1 - 20x1/1	70	150/300	1	27/23.220	1170 x 895 x 1040	AC 230V - 50 Hz
SAEV171R		7x1/1 + 10x1/1	70	130/270	26,5	-/-	930 x 825 x 1925	3N AC 400V - 50 Hz
SAGV171R		7x1/1 + 10x1/1	70	130/270	1,5	30/25.800	930 x 825 x 1925	AC 230V - 50 Hz
SAEV201R		20x1/1	63	150/300	31,8	-/-	960 x 825 x 1810	3N AC 400V - 50 Hz
SAGV201R		20x1/1	63	150/300	1,8	36/30.960	960 x 825 x 1810	AC 230V - 50 Hz
SAEV202R		20x2/1 - 40x1/1	63	300/500	61,8	-/-	1290 x 895 x 1810	3N AC 400V - 50 Hz
SAGV202R		20x2/1 - 40x1/1	63	300/500	1,8	54/46.440	1290 x 895 x 1810	AC 230V - 50 Hz



MODEL 171

Versatility in a single unit, with 2 separate controls and two cooking chambers, capacity 7 GN1/1 + 10 GN 1/1

Sapiens

CHARACTERISTICS

COOKING MODES

- Automatic with over 90 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 300°C, Steam from 30°C to 130°C, Combination from 30°C to 300°C
- Manual with instant start of cooking
- Cooking with core temperature control (with multi-point probe or needle probe) (optional)
- 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

CLEANING MAINTENANCE

- Self-diagnosis of the equipment before and during use with descriptive and audible signalling of any anomalies
- Automatic LCS wash system with an integrated tank for table-top versions and automatic dosing of detergent (optional)
- The COMBICLEAN detergent liquid and the CALFREE descaler in a 100% recyclable cartridge
- CALOUT descaling system that prevents the formation and build-up of limescale in the boiler, with built-in tank and automatic dispensing
- For the 171/201/202 models, automatic LM cleaning system and CALOUT descaler system, using COMBICLEAN liquid detergent and CALFREE descaler
- Manual cleaning system with retractable hand-held shower.

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 of the core probe via an external connector to the cooking chamber.
- Temperature control at the product core using a probe with 4 detection points (optional).
- Core cooking temperature with needle probe for vacuum-cooking and small portions (optional)
- USB connection to download HACCP data, update software and load/download cooking programmes.
- Pre-configured SN energy optimisation system (optional)
- SERVICE program for: Testing the operation of the electronic board and displaying the temperature probes - Counter of appliance operational hours for all primary functions for programmed maintenance
- ECOSPEED - Based on the quantity and type of product, Sapiens optimises and controls the delivery of energy, maintains the correct cooking temperature, preventing any fluctuations
- ECOVAPOR - With the ECOVAPOR system, there is a net reduction in water and energy consumption due to the automatic check on 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 with seamless welding.
- Door with double tempered glass: external glass with mirrored effect and air chamber, and internal, heat-reflecting glass for reduced heat radiation towards the operator and greater efficiency.
- Internal glass that opens out for easy cleaning.
- Handle with left or right-hand opening
- Adjustable door hinge for optimal seal
- Deflector that can be opened for easy fan compartment cleaning
- IPX5 protection against water splashes



IPX 5

EMC



Sapiens

SOLUTIONS FOR EVERY NEED



For the different Sapiens models, Lainox offers practical and functional configurations for various needs. The tray holder and a practical neutral cabinet with door or an open stainless steel accessory holder can be added to the stainless steel stand.



If a blast chiller/freezer needs to be added to the Sapiens and there's no space in the kitchen, a special support can be placed under the oven to insert a blast chiller.

This practical configuration can be created for the following ovens:

- 071 gas / electric
- 101 gas / electric
- 072 gas / electric
- 102 gas / electric



TEMPERATURE HOLDING CABINETS/SLOW COOKING

So that you don't lose the goodness of food cooked an hour ahead, Lainox lets you combine this dual function appliance to Sapiens

- Holding at serving temperature +65°C
- Low temperature slow cooking +30 - 105 °C



OVERLAYS

Do you have a small kitchen but at the same time a need for large diversification and quantities? No problem. Stacking is the solution.

The following combinations are available:

Sapiens gas/electric with boiler or direct steam.

- Sapiens 071+071
- Sapiens 071+101
- Sapiens 072+072

A RESETING OF TEMPERATURE AND A FINISH ALWAYS PERFECT WITH THE SYSTEM LAINOX BANQUETING

Thanks to various accessories which can be integrated, it is no longer a problem for Sapiens to serve 10 - 100 dishes at any point in time with the highest quality.

Mod. Device	Kit Model	Capacity plates Ø 310 mm
071	NKB071	20
101	NKB101	30
072	NKB072	32
102	NKB102	49
171	NKB171	20+30
201	NKB201	60
202	NKB202	100

For a free trial in
your own kitchen, contact us
tel. +39 0438 9110 · lainox@lainox.it

LAINOX®
DEVICE FOR COOKING

LAINOX ALI S.p.a.
Via Schiaparelli 15
Z.I. S. Giacomo di Veglia
31029 Vittorio Veneto (TV) · Italy

Tel +39 0438 9110
Fax +39 0438 912300
lainox@lainox.it
www.lainox.com



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