



A PASSION FOR KITCHENS - AND IT SHOWS!

With the new Icon the kitchen is in your hands.

ICON is simple & complete. With many functions which will help you, to give your customers everything they desire, from Breakfast onwards. All of the cooking apparatus is intuitive and activated instantly. Just add your own creativity and passion for cooking, to prepare a tasty menu which will win your customers over. Make the most out of your cookery skills with Icon. The cooking system Made in Italy, which will transform your restaurant into a haven for connoisseurs.

1

IT'S ALL READY, IT TAKES ONE TOUCH.

The Touch & Cook function has ten pre-programmed cooking modes.



10 recipes ready to go with the Touch & Cook function.

Electronic Touch sensitive control panel.

Scroll & Push selector.

The Icon control panel is ergonomical, thanks to its easy-to-understand icons, allowing you to get started straight away and with more simplicity.



LAINOX®



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ICON

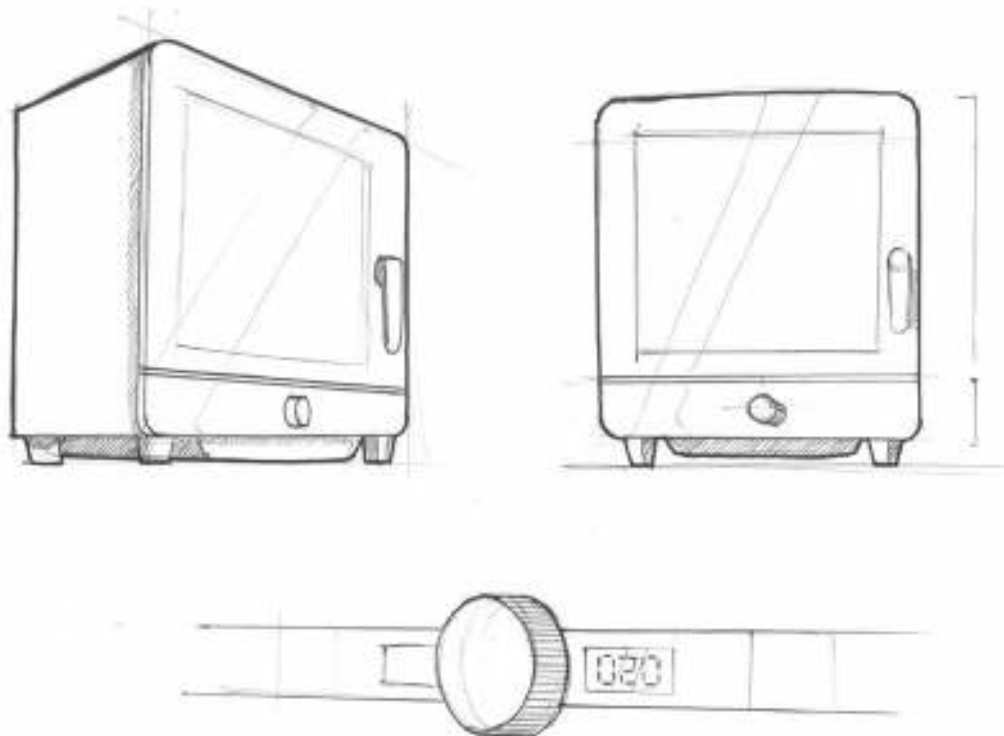
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MADE IN ITALY, IN EVERY DETAIL.

With an elegant and functional design to highlight your professionalism.

Show off your Icon! Its entirely flat & contemporary design, makes best use of your space. In doing so, not only is it an exceptional tool of the trade, it also blends in perfectly with your furnishings. It fits in perfectly to any bar area, and its high performance means it can be used in the cooking area or as an in-view cooking apparatus, to show off your professionalism to your customers.





3

FOR BOTH SWEET AND SAVOURY.

Icon is suitable for use with all types of tray,
for cooking or for baking.

Icon helps save space in any kitchen. From cooking to baking, everything is made easier. The inside of an Icon has a unique adjustable grill rack, which can be used with specialised roasting trays (GN 1/1 530×325mm) or with patisserie baking trays in the Euronorm standard 600×400mm.





4

MAKE STEAM WORK FOR YOU.

Special steam-cooked dishes.




You only need steam to create the perfect dish. Flavour, colour and consistency of food is enhanced by the generous Icon steam generator. No waste, with maximum precision and control, even at low temperatures. This is thanks, to the automatic steam saturation regulator in the cooking chamber.

5

LIFE HAS MORE BITE LIKE THIS.

The Autoclima® humidity regulator for grilling and frying.



Perfectly golden, finger-licking fried foods. The Icon Autoclima® system, together with the custom accessories (trays and grills) will help you bring tasty dishes to the table. Because Autoclima®  maintains the ideal climate inside the cooking chamber by controlling both temperature and humidity, you won't need any other appliances for frying or grilling.



6

DON'T WASTE ANYTHING IN THE KITCHEN, NOT EVEN ENERGY.

Variable energy consumption system.



The **Ecospeed Dynamic** system calibrates power levels based on the amount of food being cooked, optimising consumption and banishing waste. Temperatures remain constant and do not fluctuate. For gas ovens, thanks to the new **Green Fine Tuning** burner control system and patented high-efficiency heat exchanger, energy waste is avoided and noxious emissions are reduced.



7

EVERYTHING ON SHOW, EVEN THE CLEANING.

Automatic cleaning system, without unsightly tanks on show.



Icon likes to look smart, so you can put it anywhere. We've eliminated the separate detergent tank, by using an exclusive automatic cleaning system with replaceable liquid detergent cartridges. No more dangerous handling and topping up of products. Just select the required cleaning cycle and Icon cleans itself automatically, without any need for human intervention.



YOUR ICON, AS YOU WANT IT.

Three models with different capacities.



TECHNICAL BUILD CHARACTERISTICS

- Perfectly smooth cooking chamber walls with rounded edges.
- Double-glazed door with thermoreflective tempered glass. Complete with an air cavity, to prevent heat radiation towards users and to increase efficiency.
- Internal glass with book opening for ease of cleaning.
- Left or right-hand opening handle.
- Adjustable hinges for optimal grip.
- Extractable deflector for ease of cleaning of the fan bay.
- IPX4 water jet protection.

Models	Power	Chamber capacity GN 1/1 530x325mm EN 600x400mm	Distance btw layers (mm)	Number of meals	Electrical power (kW)	Nominal thermal power (kW/kcal)	External dimensions (L x P x H mm)	Voltage
ICET051	⚡	GN 5 x 1/1	70	30/80	7,25	- / -	812 x 725 x 770	3N AC 400V 50 Hz
ICEM051		EN 5 x 600 x 400						
ICGT051	🔥	GN 5 x 1/1	70	30/80	0,25	8,5/7310	812 x 725 x 770	AC 230V 50 Hz
ICGM051		EN 5 x 600 x 400						
ICET071	⚡	GN 7 x 1/1	70	50/120	12,5	- / -	812 x 725 x 935	3N AC 400V 50 Hz
ICEM071		EN 7 x 600 x 400						
ICGT071	🔥	GN 7 x 1/1	70	50/120	0,5	12/10320	812 x 725 x 935	AC 230V 50 Hz
ICGM071		EN 7 x 600 x 400						
ICET101	⚡	GN 10 x 1/1	70	80/150	14,5	- / -	812 x 725 x 1145	3N AC 400V 50 Hz
ICEM101		EN 10 x 600 x 400						
ICGT101	🔥	GN 10 x 1/1	70	80/150	0,5	16/13760	812 x 725 x 1145	AC 230V 50 Hz
ICGM101		EN 10 x 600 x 400						



IPX 4

EMC



TOUCH **T** ELECTRONIC CONTROLS



COOKING METHODS

- 10 pre-programmed cooking modes identifiable by instant-start icons.
- Programmable memory from mode numbers 11 to 89 in automatic sequence (up to 4 cycles).
- All programmes in the memory can be associated with any of the icons in order to create a favourites list.
- The handy memo board can be used to make a note of cooking programme.
- Manual cooking with three cooking modes: Convection from 30°C to 260°C, Steam from 30°C to 130°C, Combined from 30°C to 260°C.
- Single-cycle manual mode, the programming can be used to work with 4 cycles in automatic sequence. These can be memorised for different cooking needs.
- Internal temperature controlled cooking with a probe. (optional).
- Autoclima® automatic measurement and control system for humidity levels in the cooking chamber.

OPERATION

- Electronic Touch sensitive control panel.
- High-visibility alphanumeric display.
- Button for programme management and for selecting the 4 cooking cycles, with display LED.
- On-off switch, Scroll and Push knob to select and confirm choices.
- Programmable automatic pre-heating.

ELECTROMECHANICAL **M** CONTROLS



COOKING METHODS

- Manual cooking with three cooking modes: Convection from 50°C to 260°C, Steam from 50°C to 130°C, Combined from 50°C to 260°C.

OPERATION

- Control panel with manual switchgear and operation mode control lights.

CLEANING, REGULAR MAINTENANCE

- Manual cleaning system with externally-connected shower head.

CLEANING, REGULAR MAINTENANCE

- Automatic cleaning system with automatic detergent dispenser (optional).
- Single-use alkaline liquid detergent cartridges.
- Cleaning programmes Manual, Rinse, Eco, Soft, Medium, Hard.
- Manual cleaning system with externally-connected shower head (optional).

CONTROL MECHANISMS

- Self-diagnostic operation check before and during use, with detailed description and audible fault warnings.
- Autoreverse (automatic inversion of the direction of the fan) for perfectly uniform cooking.
- Automatic chamber venting control.
- Timed LED cooking chamber lighting.
- 2 fan speeds (optional), low speed also reduces the heating power.
- Internal food temperature control with 4-point sensor (optional) or probe (optional).
- Provision for SN Energy Optimisation system for electric ovens (optional).
- ECOSPEED - based on the quantity and type of product, Icon optimises and controls the energy output, maintaining the best cooking temperature and avoiding fluctuations.
- ECOVAPOR - The ECOVAPOR system greatly reduces water and energy usage by automatically controlling the steam saturation levels in the cooking chamber.
- GREEN FINE TUNING - New high-efficiency burner and heat exchanger modulation system to avoid energy wastage and reduce noxious emissions.

CONTROL MECHANISMS

- Autoreverse (automatic inversion of the direction of the fan) for perfectly uniform cooking.
- Manual chamber venting.
- LED chamber lighting.

YOUR ICON, AS YOU WANT IT.

Two electric models with flap door.



FLAP DOOR

TECHNICAL BUILD CHARACTERISTICS

- Perfectly smooth cooking chamber walls with rounded edges.
- Double-glazed door with thermoreflective tempered glass, with an air cavity to prevent heat radiation towards users and for increased efficiency.
- Internal glass with book opening for ease of cleaning.
- Whole door handle.
- Adjustable hinges for optimal grip.
- Extractable deflector for ease of cleaning of the fan bay.
- IPX4 water jet protection.

Models	Power	Chamber capacity GN 2/3 352x325mm EN 600x400mm	Distance btw Layers (mm)	Number of meals	Electrical power (kW)	Nominal thermal power (kW/kcal)	External dimensions (L x P x H mm)	Voltage
ICET023	⚡	GN 4 x 2/3 4 x 460 x 340	70	20/50	3,4	- / -	672 x 665 x 737	AC 230V 50 Hz
ICEM023								
ICET041	⚡	GN 4 x 1/1 EN 4 x 600 x 400	70	30/80	6,25	- / -	812 x 725 x 737	3N AC 400V 50 Hz
ICEM041								



IPX 4

EMC



TOUCH ELECTRONIC CONTROLS



COOKING METHODS

- 10 pre-programmed cooking modes identifiable by instant-start icons.
- Programmable memory from mode numbers 11 to 89 in automatic sequence (up to 4 cycles).
- All programmes in the memory can be associated with any of the icons in order to create a favourites list.
- The handy memo board can be used to make a note of cooking programmes.
- Manual cooking: Convection from 30°C to 260°C
- Single-cycle manual mode, the programming can be used to work with 4 cycles in automatic sequence. These can be memorised for different cooking needs.
- Internal temperature controlled cooking with a probe. (optional).
- Autoclima® automatic measurement and control system for humidity levels in the cooking chamber.

OPERATION

- Electronic Touch sensitive control panel.
- High-visibility alphanumeric display.
- Button for programme management and for selecting the 4 cooking cycles, with display LED.
- On-off switch, Scroll and Push knob to select and confirm choices.
- Programmable automatic pre-heating.

CLEANING, REGULAR MAINTENANCE

- Manual cleaning system with externally-connected shower head (optional).

CONTROL MECHANISMS

- Self-diagnostic operation check before and during use, with detailed description and audible fault warnings.
- Autoreverse (automatic inversion of the direction of the fan) for perfectly uniform cooking.
- Automatic chamber venting control.
- Timed LED cooking chamber lighting.
- 2 fan speeds (optional), low speed also reduces the heating power.
- Internal food temperature control with 4-point sensor (optional) or probe (optional).
- Provision for SN Energy Optimisation system for electric ovens (optional).
- ECOSPEED - based on the quantity and type of product, Icon optimises and controls the energy output, maintaining the best cooking temperature and avoiding fluctuations..

ELECTROMECHANICA CONTROLS



COOKING METHODS

- Manual cooking: Convection from 50°C to 260°C.

OPERATION

- Control panel with manual switchgear and operation mode control lights.

CLEANING, REGULAR MAINTENANCE

- Manual cleaning system with externally-connected shower head (optional).

CONTROL MECHANISMS

- Autoreverse (automatic inversion of the direction of the fan) for perfectly uniform cooking.
- Manual humidifier.
- Manual chamber venting.
- Timed LED cooking chamber lighting.

YOUR ICON, YOURS EVEN MORE.

Lainox offers practical and functional solutions for the various Icon models for every need.



Proving drawer in stainless steel with glass doors. Electromechanical switches. 1/1 GN or 600 × 400mm EN tray capacity.



In order to avoid the problem of cooking vapour accumulating in installations in supermarkets or delicatessens, we offer a practical extractor hood with incorporated air heat exchange condensation remover.



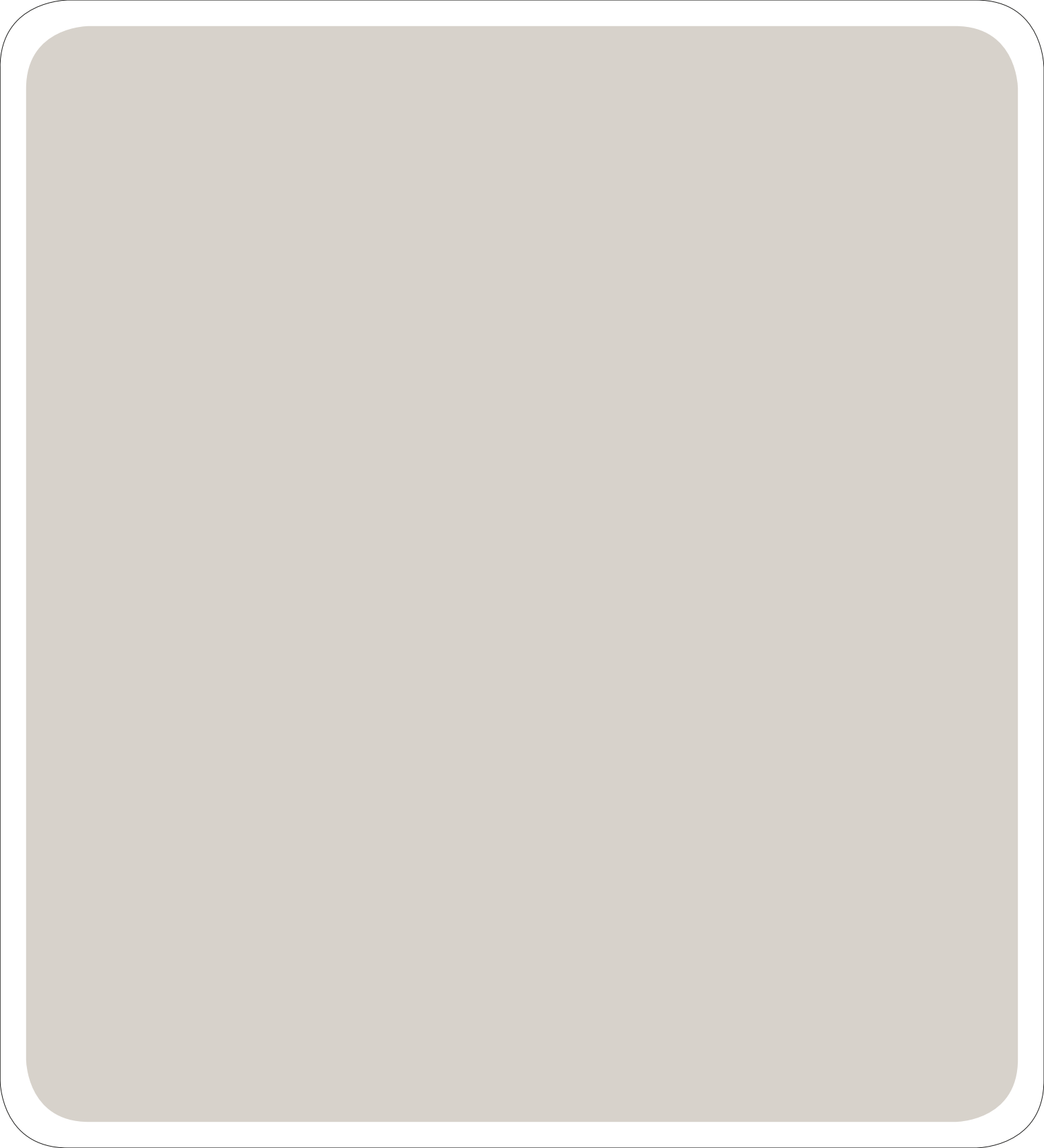
Multigrill, for a perfect finish every time. With exclusive custom accessories for all types of cooking.



If space is limited but you need to cook a wide range of products, there are many combinations and stackable solutions available.



Hand shower with fittings and connections.





LAINOX®

DEVICE FOR COOKING

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LA90032860rev01 - EN - 10/2016
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