Combination ovens with boiler and direct steam
Heart of Lainox is the chef’s best ally in the changing world of catering.

A dish says a lot about a chef. Classic and modern cooking techniques alike form a heritage which chefs must take full advantage of in order to express their creativity to the full. Cooking only becomes gastronomy when the most advanced technology is complemented by the skill and creativity of the chef. Heart gives the chef total control over cooking so that he can express his creative passion to the full and call the shots in the kitchen. With an added value: user-friendly technology that supports professional chefs, lightening the work load, making results a guaranteed certainty and providing the chance to save precious time that can be better spent on further developing culinary skill.
Modern day catering is a dynamic world that is constantly evolving.

Heart is designed for today's dynamic catering world. It is an oven that can be exploited at 100% performance level, combining automatic cooking, manual cooking and the chef's own personalized programs. An oven like no other. The creativeness of manual cooking, the simplicity of automatic cooking plus superbly practical programs and favourites are finally combined in a single oven.
Heart supports the passion and creative culinary talent of all great chefs.

**LAINOX Heart** restores the chef to his rightful leading role in the kitchen, putting his creativity and talent in the limelight. **Heart** is a sophisticated appliance which nonetheless leaves the chef ample room for manoeuvre, because the heart of the technological system is always ruled by the choices and "gastronomic inspiration" of the chef, who can intervene at any time.
Heart is three in one!

The very best of Lainox’s extensive experience in the manufacture of combination ovens is concentrated in a single appliance engineered to be superbly versatile, designed so its every function and full potential are easily accessible and intuitive to the user.

Heart responds
to modern catering’s demands for practicality and versatility.

Heart meets
the need for kitchens that truly know how to stay in step with the times, without compromising on high quality standards.

Because Lainox Heart is Rational & Passionate Modern & Classic Technological & Creative
Heart springs from a passion for cooking with a capital C. It is easy, strong, reliable and versatile, created to meet the need for dynamic, practical solutions in today’s modern catering.
Heart is
Great ease of use, thanks also to a user interface with simple graphics that is straightforward and intuitive, with an **LCD touch screen** and convenient **Scroller** designed to lighten the load of the chef and those working in the kitchen.

Powerful operation, the result of avantgarde technological solutions that reflect ongoing developments by Lainox in response to market demands.

The heart of true Italian tradition consisting of great passion and creativity, expressed in the unsurpassed quality of results any great chef would be proud of.
Modern & Classic

The fruit of cutting edge technology, it represents the evolution of a tool that has always been the heart of any kitchen: the oven. Heart breathes new life into this tradition, giving it exciting new potential, new opportunities of expression in the ever changing world of contemporary catering.

Heart is Maximum performance, providing the chef with a tool designed with meticulous attention to every detail, a tool that suitably supports his talent in the kitchen, with particular thought to rationalizing and reducing energy consumption.

Great reliability and sturdy construction, an expression of the Lainox company policy of selecting the best materials and making construction and functional choices designed to best respond to every user requirement.

The quality of great classic ovens coupled with the modern simplicity and efficiency guaranteed by advanced technology, for cooking that always focuses on customer satisfaction first.
Gastronomy

Bakery

Pastry

Gastronomy

Pastry
Heart’s advanced technology allows the chef to express his creativity to the full and with the greatest of ease, giving him the freedom to experiment with new culinary creations. At the same time it offers modern caterers an avantgarde tool whose every function is designed to boost the potential and the results of quality cuisine that is truly in step with the times.

Heart is

Automatic cooking, thanks to ICS (interactive cooking system) which provides instant access to the key cooking and operation modes, with a step by step user guide.

Manual cooking, offering functions that are fully adjustable with the chance to easily create, manage and memorize personal cooking modes, thus favouring chefs’ creativity and flair for experimentation.

Thanks to the USB connection with memory stick, chefs can load and download recipes, programs, HACCP data and even update software to suit their requirements, whenever they like.
Cooking has never been so easy

ICS

Automatic cooking

Intuitive, interactive, convenient.

The ICS - Interactive Cooking System - of Heart was designed and created to offer maximum simplicity. It makes cooking simple, allowing chefs to simply provide the best quality. Select the desired cooking and ICS takes care of the rest: mode, temperature, humidity and fan speed will all be controlled at all times, whether you are cooking cuisine foodstuffs, patisserie or bread. ICS constantly adjusts cooking automatically in order to give you perfect results every time: succulent meat, beautifully browned dishes, food that is cooked through perfectly, crispy fries and perfect au gratin dishes. Because, from first courses to desserts, at the touch of a button, Heart revolutionizes catering practices.
Manual cooking
Cooking has never been so creative

Cooking is an art. **Heart** knows that well and provides the chef with all the tools he needs to express his creativity and talent to the full. Because Heart allows them to define every aspect of cooking manually, chefs have new opportunities to measure themselves against technological evolutions in culinary art. And to experiment with new flavours that reflect shifting tastes and trends in contemporary cuisine. The **PLUS** function allows the Chef to specify the product finish, to precisely manage the fan and air vent and to use **Delta T** cooking, all in a very simple, intuitive way.

The **Delta T** function, which maintains a constant difference between the temperature at the core of the food and the temperature in the oven, is especially useful for large items of food and for products requiring gentle cooking cycles; indeed, the less difference there is between these two temperatures (**Delta T**), the gentler the cooking cycle will be. With the **Delta T** function, food is not exposed to excessively high temperatures at the start of cooking, thus obtaining superbly uniform cooking, a softer finish and reduced weight loss. Cooking with Delta T in traditional ovens is extremely complicated and difficult, but with Heart you simply select Delta T cooking and indicate the desired temperature difference: **Heart will take care of the rest automatically.**
Easily create, manage and memorize personal cooking modes. With Heart at last you can. An archive of recipes that you can use time and again just as they are, or change to suit your needs, with quick and easy access at the touch of a button.
A function that lets you organize and reinvent everyday dishes whenever you wish in order to respond to a whole range of catering requirements.
The most frequently cooked dishes, those relied on a daily basis, the most popular choices, are now ready to hand. Heart lightens the chef’s load by storing all his favourite and most frequently used cooking modes in an archive which can be instantly accessed at the touch of a button. Meaning the chef saves precious time!
Extras
Reheat, Holding and Defrosting in a jiffy

No more complex searching through your oven's functions and programs to carry out everyday tasks of professional catering.

Extras include reheating, holding, defrosting and cooking on different levels: all automatic functions that can be activated at the touch of a button.

Help
Managing the oven: a piece of cake!

Nothing could be simpler than using a Heart oven. Because Heart never abandons you to your own devices, but guides you step by step towards the best means of operating, helping you discover its full potential. And if by chance you forget something, you need only ask. Because it even replies!
Cooking au gratin, frying and browning is a whole new ball game!

The new frontier in cooking au gratin, frying and browning has a name: **Fast Dry**. Whether the Chef opts for fully automatic cooking with **ICS**, or traditional manual cooking with **Fast Dry**, cuisine foodstuffs, patisserie and bakery products turn out fragrant, crisp and utterly indulgent, with flavour never before possible with a traditional oven. The revolution in the kitchen is all down to **Heart** and its unique patented system which, thanks to rapid evacuation of humidity, allows today’s chefs to give free rein to their culinary creativity and cook up results they could previously only have dreamt of.
Autoclima is the control system that sets and maintains the oven conditions most suited to the dish you’re cooking. Autoclima automatically controls the temperature and humidity precisely according to the cooking method selected, ensuring perfect results with every recipe. Autoclima is also ideal for reheating dishes that have been previously cooked, chilled and stored in the refrigerator. With Autoclima, your dishes will have the same fragrant characteristics of freshly-cooked food.
With a simple gesture, you’re already half way there

Heat earlier to save time later?
With Heart you can, at the mere touch of a button. At the start of the day Heart heats up in accordance with the chef’s settings; if the cooking cycle, be it automatic or manual, has already been set, Heart preheats automatically to the correct temperature using the selected mode.

Heart’s automatic preheating is another step forward in terms of ease of use of the oven which will save time and avoid mistakes, providing the user with a function that reflects the needs of modern day catering.
At the heart of food with sensitivity and intelligence

Knowing he can count on perfectly cooked food every time is vitally important to the chef. And Heart has all the credentials to guarantee perfect cooking with sensitivity and intelligence. Heart’s multipoint core probe and sophisticated sensors are highly accurate and practical devices that control the cooking progress of each foodstuff, ensuring perfect cooking results.

**Whether you’re cooking large or small portions of food, fresh food or frozen, everything will be cooked to perfection!**

Do you want all the advantages of cooking vacuum-packed foods, without compromising on the sophisticated automatic performance of Heart? The external attachment for the probe will allow you to replace the standard probe with the “needle” probe (Ø 1 mm) available upon request, and to continue using Heart 100% both for vacuum-packed and for very small and delicate foods.
New Improved Performance

The objectives around which Lainox designed **Heart** are: optimizing the use of energy, reducing cooking time while improving the results, respecting the environment while guaranteeing constant, long-lasting appliance performance and reliability.

And these objectives took shape in innovative, revolutionary technical solutions that make **Heart** a truly state-of-the-art combination oven.

**Heart 95%**

**Even more steam**

Double burner and even more steam in gas versions with boiler! Generation of steam is even more rapid and steam even more saturated with the new dedicated burner.

*More steam, shorter cooking times and better results.*

**Efficiency 95%**

New heat generation system with new-generation burner and heat exchanger with high heat rate.

*Reduced gas consumption and lower costs, more rapid cooking.*
Greater speed

Up to 40% faster than traditional ovens at reaching and recovering working temperature.

**Greater speed with time savings with every cooking cycle.**

Targeted ventilation

A 6-speed fan provides the right cooking for every food while the autoreverse function ensures perfectly uniform heat distribution.

**Perfect results every time: from choux buns to au gratin dishes.**
The entire Heart range!
In boiler and direct steam versions.

Heart with Boiler
Pure energy

Efficient and capable of tackling large workloads, the boiler version of Heart shows its muscles by offering the chef an impressive amount of power. More steam, more quickly, for cooking that locks in the nutritional value of food, while at the same time guaranteeing top quality results.

Heart with direct steam
Also in ICS interactive version

Another brilliant idea from Heart: the direct steam model, available in an ICS interactive version. Easy to understand, easy to use, easy to choose.
Yet another reason to choose a cooking system which is in line with new market trends and the requirements of modern-day catering.
WCS: Unbeatable cleaning
Perfect hygiene after every cooking cycle

**Washing Combi System.**
In other words, the best system for a spotlessly clean oven without any hard work, while saving time, money and energy.
The WCS washing system heralds the end of mediocre automatic cleaning cycles that leave food and detergent residues.
Because after cooking cycles, Heart cleans itself quickly and to the highest hygienic standards, thanks to the innovative “wash arm” which leaves every inch of the cooking chamber spotless, right into the corners.
Thanks also to the hard-working “cube clean”, a single-component product that contains detergent, rinse aid and an anti-scale product in one practical, inexpensive formula.

**Just press the button, and let Heart do the rest!**
A professional oven built with meticulous workmanship. **Heart is an investment made to last.**

There are countless construction and functional choices that make Heart special: the fully moulded chamber has wide radius corners for optimized air flow and ease of cleaning; the hand-held shower (version X), the double glazed door with hinged inner glass and generous air gap which protects the operator from excessive heat; the ergonomic handle that allows you to open the oven door even when your hands are full; the efficiently organized drains; the new seal system for floor models which allows the oven to operate without heat dispersion even when the trolley is not inside (preheating); the practical external probe; the chamber lighting inside the door. These and many other innovative construction features, whether visible or concealed within the oven, are the result of Lainox’s attention to the needs of those who have to use the oven day in, day out.
**X** and **P** models:
Two sides to one product

### Technical characteristics
- Programmable electronics with liquid crystal display (LCD) “Touch Screen”.
- ICS automatic cooking system.
- Autoclama with
  - Fast-Dry automatic vent: Rapid humidity evacuation system
  - 6-speed fan with autoreverse.
  - Multiple point core probe.
- Controls for: steamer, quick cooling with door open, cooking chamber lighting, manual vent.

**STANDARD:** hand-held shower

**OPTIONAL:** WCS automatic washing system (Washing Combi System).

### Cooking mode
- Convection with Autoclama 30°C - 300°C
- Steam 30°C - 130°C (low temperature, atmospheric, forced)
- Combination steam convection with Autoclama 30°C - 300°C

### Operating modes
- Manual
- Automatic ICS - Interactive Cooking System
- Automatic EXTRA - Holding, Reheating, Defrosting, Multilevel cooking
- Programmable with automatic cooking sequence (up to 15 cycles)
- With automatic delayed start
- With core probe
- With timer

### PLUS functions
- Holding • Finish • Fan management
- Vent management • Delta T cooking

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### Functions
- LCD Touch Screen ★
- Scroller plus ★
- Autoclama ★
- Fast-Dry ★
- Functions: ICS - Manual - Programs - Extra - Favourites ★
- 6-speed fan with inverter ★
- Manual washing program ★
- Multipoint probe ★
- Needle probe ★
- WCS automatic washing system (Washing Combi System) ★
- Hand-held shower ★
- USB interface ★

★ = standard ★★ = optional

### Technical characteristics
- Manual controls with electronic control, 91 storable programs with 9 cycles in automatic sequence, numerical displays.
- Autoclama with
  - Fast-Dry automatic vent: Rapid humidity evacuation system
  - Self-diagnosis
  - Fan with autoreverse
  - Humidifier
  - Cooking chamber lighting.
  - Rapid cooling with door open

**OPTIONAL:** core probe, hand-held shower; WCS automatic washing system (Washing Combi System)

### Cooking mode
- Convection with Autoclama 30°C - 300°C
- Steam 30°C - 130°C (low temperature, atmospheric, forced)
- Combination steam convection with Autoclama 30°C - 300°C

### Operating modes
- Manual
- Programmable with automatic cooking sequence (up to 9 cycles)
- Automatic for reheating food in plates, trays or personalized
- Holding function

### Functions
- 99 programs (9 cycles in aut. seq.) ★
- 2 reheating programs ★
- Holding function ★
- Manual washing program ★
- Motorized manual vent ★
- Autoclama ★
- Fast-Dry ★
- Standard probe ★
- Needle probe ★
- WCS automatic washing system (Washing Combi System) ★
- Hand-held shower ★
- HACCP Interface (RS 232) ★

★ = standard ★★ = optional
Construction characteristics
- Constructed in stainless steel.
- Moulded stainless steel AISI 304 trapezoid* cooking chamber with fully rounded wide radius corners for ease of cleaning.
- Perfectly smooth sealed chamber with joint-free welding.
- Cavity insulation with 35 mm thickness.
- Double glazed safety door with air gap to protect operator against oven heat.
- Oven drain with integrated air gap.
- Doubled connection for water inlet (cold and softened water).
- High-quality parts are available internationally.
- Hinged inner glass for easy cleaning.
- Left or right-hand opening handle.
- Heat and wear-resistant silicon rubber gasket fitted on oven front.
- Condensation collection tray beneath door drains away condensation (even when door is open).
- Hinged baffle plate for easy cleaning of fan compartment.
- Opening panel with snap closure to facilitate maintenance.

* Except 102 and 202 models
Safety features
- Cooking chamber safety thermostat.
- Cavity overpressure and depression safety devices.
- Motor thermic protection.
- Door microswitch.
- Boiler safety thermostat.
- Boiler overpressure safety device.
- Automatic boiler water level control.
- Component and control compartment cooling system.

Electrical heating
- Cooking chamber and boiler heated by INCOLOY 800 heating elements.
- Automatic Energy Saving device.

Gas heating
- Indirect heating of cooking chamber and boiler by air blast burners.
- Automatic burner discharge ignition with electronic flame control and self-testing device and automatic re-ignition.
- Automatic Energy Saving device.
- High-performance heat exchanger with expansion vessel made from refractory steel AISI 310 S.
- Two-stage gas valves.

### Direct steam Models

<table>
<thead>
<tr>
<th>X and P models</th>
<th>Chamber capacity</th>
<th>External dimensions [mm.]</th>
<th>Weight [Kg.]</th>
<th>Total electric power [kW]</th>
<th>Gas versions heating output</th>
<th>Fan power [kW]</th>
<th>Power supply voltage</th>
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<tbody>
<tr>
<td>HVE 061</td>
<td>6x1/1</td>
<td>70</td>
<td>930x750x810 h</td>
<td>111</td>
<td>8</td>
<td>- / -</td>
<td>7,5 / - / 7,5 / -</td>
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<tr>
<td>HVG 061</td>
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<td>70</td>
<td>930x750x810 h</td>
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<td>10 / 8600</td>
<td>10 / 8600</td>
<td>10 / 8600</td>
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<tr>
<td>HVE 101</td>
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<td>70</td>
<td>990x860x1090 h</td>
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<td>16</td>
<td>- / -</td>
<td>15 / - / 15 / -</td>
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<tr>
<td>HVG 101</td>
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<td>70</td>
<td>990x860x1090 h</td>
<td>181</td>
<td>18 / 15480</td>
<td>18 / 15480</td>
<td>18 / 15480</td>
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<tr>
<td>HVE 102</td>
<td>10x2/1 - 20x1/1</td>
<td>70</td>
<td>1170x895x1090 h</td>
<td>201</td>
<td>31</td>
<td>- / -</td>
<td>30 / - / 30 / -</td>
</tr>
<tr>
<td>HVG 102</td>
<td>10x2/1 - 20x1/1</td>
<td>70</td>
<td>1170x895x1090 h</td>
<td>218</td>
<td>27 / 23220</td>
<td>27 / 23220</td>
<td>27 / 23220</td>
</tr>
<tr>
<td>HVE 201</td>
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<td>1010x860x1950 h</td>
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<td>31,8</td>
<td>- / -</td>
<td>30 / - / 30 / -</td>
</tr>
<tr>
<td>HVG 201</td>
<td>20x1/1</td>
<td>67</td>
<td>1010x860x1950 h</td>
<td>290</td>
<td>36 / 30960</td>
<td>36 / 30960</td>
<td>36 / 30960</td>
</tr>
<tr>
<td>HVE 202</td>
<td>20x2/1 - 40x1/1</td>
<td>67</td>
<td>1290x895x1950 h</td>
<td>345</td>
<td>61,8</td>
<td>- / -</td>
<td>60 / - / 60 / -</td>
</tr>
<tr>
<td>HVG 202</td>
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<td>67</td>
<td>1290x895x1950 h</td>
<td>400</td>
<td>1,8</td>
<td>54 / 46440</td>
<td>54 / 46440</td>
</tr>
</tbody>
</table>

** Measurement with wind-protection flue
Lainox Cooking System (LCS), is the only integrated cooking appliance system not just for rapid cooking but also for delayed service, thanks to the “Cook & Chill” technique. Lainox LCS equipment includes oven, holding cabinet, blast chiller and regenerator; these appliances allow the chef to cook, blast chill and then perfectly reheat food. With LCS large banquets or catering events can be organized easily, with plenty of time and no stress. LCS enables the chef to prepare food well in advance (even several days beforehand), transport it to the service venue (even remote venues at a considerable distance from the kitchen) where plates ready for finishing will be reheated when required in the space of a few minutes, providing diners with impeccable service.

LCS is the only system equipped with Autoclima which enables the chef to control the humidity of food not just during cooking but also during holding, transport and reheating, thus guaranteeing perfect preparation and faultless reheating, without drips on plates and without food drying out, whether you’re serving 100, 1000 or more covers.
Lainox has designed and built an extensive range of equipment for Banqueting:

**from removable grill support racks and plate holders; to special trolleys and thermal covers.**

The racks are designed to accommodate up to 100 plates with a 31 cm diameter, keeping them suitably spaced in order to allow uniform heat distribution and therefore perfectly reheated dishes.

**Lainox rack thermal covers** are especially effective, allowing the chef to keep food warm for some considerable time, long enough for it to be transported.

**The removable racks** are designed for use not only in ovens, but also in Lainox holding cabinets, blast chillers and regenerators, thus providing the chef with a team of integrated and fully compatible appliances that facilitate his work, so he needn’t move individual trays by hand.

<table>
<thead>
<tr>
<th>Trolleys and removable oven rack</th>
<th>Removable racks</th>
<th>Trolleys</th>
<th>Dimensions [mm.]</th>
<th>Capacity</th>
<th>Distance btw shelves [mm.]</th>
<th>Rack thermal cover</th>
</tr>
</thead>
<tbody>
<tr>
<td>SG 061</td>
<td>CR 061</td>
<td>550x615x1100 h *(1570)</td>
<td>6x1/1 GN</td>
<td>65</td>
<td>* measurement with removable oven rack</td>
<td></td>
</tr>
<tr>
<td>SG 101</td>
<td>CR 101</td>
<td>605x670x650 h *(1700)</td>
<td>10x1/1 GN</td>
<td>65</td>
<td></td>
<td></td>
</tr>
<tr>
<td>SG 102</td>
<td>CR 102</td>
<td>605x660x650 h *(1700)</td>
<td>20x1/1 GN</td>
<td>65</td>
<td></td>
<td></td>
</tr>
<tr>
<td>HKS 201</td>
<td>CR 201</td>
<td>690x610x1845 h</td>
<td>20x1/1 GN</td>
<td>67</td>
<td></td>
<td></td>
</tr>
<tr>
<td>HKS 202</td>
<td>CR 202</td>
<td>690x840x1845 h</td>
<td>40x1/1 GN</td>
<td>67</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Banquet system</th>
<th>Platedmeals racks</th>
<th>Trolleys</th>
<th>Dimensions [mm.]</th>
<th>N° Plates Ø 31 cm</th>
<th>Distance btw shelves [mm.]</th>
<th>Rack thermal cover</th>
</tr>
</thead>
<tbody>
<tr>
<td>PR 061</td>
<td>CR 061</td>
<td>550x615x1100 h *(1570)</td>
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<td>58</td>
<td>CP 061</td>
<td></td>
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<tr>
<td>PR 101</td>
<td>CR 101</td>
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<td>30</td>
<td>68</td>
<td>CP 101</td>
<td></td>
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<tr>
<td>PR 102</td>
<td>CR 102</td>
<td>605x660x650 h *(1670)</td>
<td>49</td>
<td>68</td>
<td>CP 102</td>
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<tr>
<td>HKP 201</td>
<td>HKP 201</td>
<td>690x610x1845 h</td>
<td>60</td>
<td>68</td>
<td>CP 201</td>
<td></td>
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<tr>
<td>HKP 202</td>
<td>HKP 202</td>
<td>690x840x1845 h</td>
<td>100</td>
<td>81</td>
<td>CP 202</td>
<td></td>
</tr>
</tbody>
</table>

* measurement with plated meals racks
Heart accessories
Irreplaceable accessories

Heart with Pollogrill make chicken that is crisp, tasty and easy to digest, without the need for added oil. The Pollogrill special steel grill has 8 supports (or 11 with mod.101, version 60x40), for cooking chickens vertically, thereby favouring uniform cooking to the bone. Request the Multigrill catalogue for further details on the Lainox Pollogrill Kit, a comprehensive solution which also includes: neutral cabinet, removable grease collection tray, separate detergent compartment, catalytic filter.

Heart ovens 061,101, 102 can be installed on dedicated stands or cabinets. The stands can be on legs, on legs with built-in side runners, or cabinets: neutral cabinets with grille supports, or heated cabinets for briefly keeping food warm when it is removed from the oven. Stands and cabinets can be equipped with shelves for cleaning products and water softener.

<table>
<thead>
<tr>
<th>Supports</th>
<th>Dimensions [mm.]</th>
<th>Capacity trays GN</th>
<th>Distance between layers [mm.]</th>
<th>kW</th>
<th>V - Hz</th>
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</thead>
<tbody>
<tr>
<td>SR 061</td>
<td>930x690x850 h</td>
<td>-</td>
<td>-</td>
<td>-</td>
<td>-</td>
</tr>
<tr>
<td>SP 061</td>
<td>930x690x850 h</td>
<td>-</td>
<td>-</td>
<td>-</td>
<td>-</td>
</tr>
<tr>
<td>SR 101</td>
<td>990x715x700 h</td>
<td>-</td>
<td>-</td>
<td>-</td>
<td>-</td>
</tr>
<tr>
<td>SP 101</td>
<td>990x715x700 h</td>
<td>-</td>
<td>-</td>
<td>-</td>
<td>-</td>
</tr>
<tr>
<td>SR 102</td>
<td>1170x750x700 h</td>
<td>-</td>
<td>-</td>
<td>-</td>
<td>-</td>
</tr>
<tr>
<td>SP 102</td>
<td>1170x750x700 h</td>
<td>12X1/1 - 6X2/1 GN</td>
<td>70</td>
<td>-</td>
<td>-</td>
</tr>
</tbody>
</table>

Neutral cabinets

| AN 061     | 930x690x850 h    | 16X1/1 - 8X2/1 GN | 62                            | -  | -      |
| AN 101     | 990x715x700 h    | 12X1/1 - 6X2/1 GN | 62                            | -  | -      |
| AN 102     | 1170x750x700 h   | 12X1/1 - 6X2/1 GN | 62                            | -  | -      |

Heated cabinets

| AC 061     | 930x690x850 h    | 16X1/1 - 8X2/1 GN | 62                            | 2.5| AC 230V - 50Hz |
| AC 101     | 990x715x700 h    | 12X1/1 - 6X2/1 GN | 62                            | 2.5| AC 230V - 50Hz |
| AC 102     | 1170x750x700 h   | 12X1/1 - 6X2/1 GN | 62                            | 2.5| AC 230V - 50Hz |
Whatever your cooking requirements, there is a grill or tray type that will satisfy them. Lainox can supply GN 1/1 and 2/1 trays in stainless steel, enamelled finishes and aluminium in a number of heights, perforated and non-perforated, as well as trays for frying, grilles for chicken, meat, fish, vegetables, mesh baskets for French fries, trays for baking patisserie products, bread and baguettes. Special reduction frames for cooking in GN 1/2 pans are also available.

For further information, request the Multigrill Lainox catalogue from your retailer.

**Stacking system**

**Powerful, versatile and stackable**

To guarantee even more power and versatility in the kitchen, Lainox has made both electric and gas versions of Heart stackable. A characteristic that facilitates the chef in his everyday work, allowing him to cope even at the busiest of times and to express his culinary verve to the full.

**Multigrill trays and grilles**

Whatever your cooking requirements, there is a grill or tray type that will satisfy them. Lainox can supply GN 1/1 and 2/1 trays in stainless steel, enamelled finishes and aluminium in a number of heights, perforated and non-perforated, as well as trays for frying, grilles for chicken, meat, fish, vegetables, mesh baskets for French fries, trays for baking patisserie products, bread and baguettes. Special reduction frames for cooking in GN 1/2 pans are also available.

For further information, request the Multigrill Lainox catalogue from your retailer.

**Extractor hoods**

Heart models 061, 101, 102 can be equipped with special extractor hoods in stainless steel complete with motor and air condenser to remove cooking fumes. An indispensable piece of equipment if the oven is installed in a visible location or in a supermarket, butcher shop or delicatessen.

<table>
<thead>
<tr>
<th>Hoods</th>
<th>Dimensions [mm.]</th>
<th>kW</th>
<th>V - Hz</th>
</tr>
</thead>
<tbody>
<tr>
<td>HKA 061</td>
<td>938x976x300 h</td>
<td>0.25</td>
<td>AC 230V - 50Hz</td>
</tr>
<tr>
<td>HKA 101</td>
<td>998x1086x300 h</td>
<td>0.25</td>
<td>AC 230V - 50Hz</td>
</tr>
<tr>
<td>HKA 102</td>
<td>1178x1121x300 h</td>
<td>0.25</td>
<td>AC 230V - 50Hz</td>
</tr>
<tr>
<td>HKA 201</td>
<td>1018x1086x300 h</td>
<td>0.25</td>
<td>AC 230V - 50Hz</td>
</tr>
</tbody>
</table>
Food always “ready” for serving.

For even better results in the kitchen, Lainox makes it possible to combine Heart 061, 101 and 102 with a holding cabinet equipped with the Autoclima system, or to combine Heart 201 and 202 models with compatible holding cabinets or regenerators. The holding cabinet is the appliance which allows the chef to keep freshly cooked food at the right temperature and the right level of humidity until service. Any dish can be prepared well in advance and will have that “just cooked” look and taste, thanks to Autoclima, which preserves its original characteristics. A holding cabinet and a Heart combination oven are an unequalled double-act in the professional kitchen.

### Controls for Holding Cabinet mod. 061-101-102.

1. Holding time electronic control.
2. Temperature electronic control.
3. Humidity 0-99% electronic control with Autoclima system.
4. ON button.
5. Set values display.
6. Start / Stop button.
7. Program buttons - type of holding or reheating.
8. Core probe button (optional).
9. Scroller

### Controls panel for Holding Cabinet floor models.

1. Holding time electronic control.
2. Temperature electronic control.
3. Humidity 0-99% electronic control with Autoclima system.
4. ON button.
5. Set values display.
6. Start / Stop button.
7. Program buttons - type of holding or reheating.
8. Core probe button (optional).
9. Scroller

### Holding Cabinets

<table>
<thead>
<tr>
<th>Model</th>
<th>Dimensions [mm.]</th>
<th>Capacity GN</th>
<th>kW</th>
<th>V - Hz</th>
</tr>
</thead>
<tbody>
<tr>
<td>MA 061</td>
<td>930x750x850 h</td>
<td>16x1/1 - 8x2/1</td>
<td>1.3</td>
<td>AC 230V - 50Hz</td>
</tr>
<tr>
<td>MA 101</td>
<td>990x790x700 h</td>
<td>12x1/1 - 6x2/1</td>
<td>2.6</td>
<td>AC 230V - 50Hz</td>
</tr>
<tr>
<td>MA 102</td>
<td>1170x825x700 h</td>
<td>12x1/1 - 6x2/1</td>
<td>2.6</td>
<td>AC 230V - 50Hz</td>
</tr>
</tbody>
</table>

### Regenerators

<table>
<thead>
<tr>
<th>Model</th>
<th>Dimensions [mm.]</th>
<th>Capacity GN</th>
<th>kW</th>
<th>V - Hz</th>
</tr>
</thead>
<tbody>
<tr>
<td>RFG 20</td>
<td>990x715x1950 h</td>
<td>HKS 201 - 20X1/1 GN HKP 201 - 60 / Ø 310</td>
<td>12.5</td>
<td>3N AC 400V - 50Hz</td>
</tr>
<tr>
<td>RFG 40</td>
<td>1010x895x1950 h</td>
<td>HKS 202 - 40X1/1 - 20X2/1 GN HKP 202 - 100 / Ø 310</td>
<td>23</td>
<td>3N AC 400V - 50Hz</td>
</tr>
<tr>
<td>RFP 20</td>
<td>1110x810x1950 h</td>
<td>HKS 201 - 20X1/1 GN HKP 201 - 60 / Ø 310</td>
<td>12.5</td>
<td>3N AC 400V - 50Hz</td>
</tr>
<tr>
<td>RFP 40</td>
<td>1110x810x1950 h</td>
<td>HKS 202 - 40X1/1 - 20X2/1 GN HKP 202 - 100 / Ø 310</td>
<td>23</td>
<td>3N AC 400V - 50Hz</td>
</tr>
</tbody>
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<tr>
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<tbody>
<tr>
<td>MFG 20</td>
<td>990x715x1950 h</td>
<td>HKS201 - 20X1/1 GN HKP201 - 60 / Ø 310</td>
<td>6.2</td>
<td>3N AC 400V - 50Hz</td>
</tr>
<tr>
<td>MFG 40</td>
<td>1010x895x1950 h</td>
<td>HKS202 - 40X1/1 - 20X2/1 GN HKP202 - 100 / Ø 310</td>
<td>7.5</td>
<td>3N AC 400V - 50Hz</td>
</tr>
<tr>
<td>MFP 20</td>
<td>1110x810x1950 h</td>
<td>HKS201 - 20X1/1 GN HKP201 - 60 / Ø 310</td>
<td>6.2</td>
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<th>kW</th>
<th>V - Hz</th>
</tr>
</thead>
<tbody>
<tr>
<td>RFG 22</td>
<td>1110x810x1950 h</td>
<td>HKS 201 - 20X1/1 GN HKP 201 - 60 / Ø 310</td>
<td>12.5</td>
<td>3N AC 400V - 50Hz</td>
</tr>
<tr>
<td>RFP 22</td>
<td>1110x810x1950 h</td>
<td>HKS 202 - 40X1/1 - 20X2/1 GN HKP 202 - 100 / Ø 310</td>
<td>23</td>
<td>3N AC 400V - 50Hz</td>
</tr>
</tbody>
</table>

* Floor model - Pass-through

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* Holding time electronic control.
* Temperature electronic control.
* Humidity 0-99% electronic control with Autoclima system.
* ON button.
* Set values display.
* Start / Stop button.
* Program buttons - type of holding or reheating.
* Core probe button (optional).
* Scroller