



---

# 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.

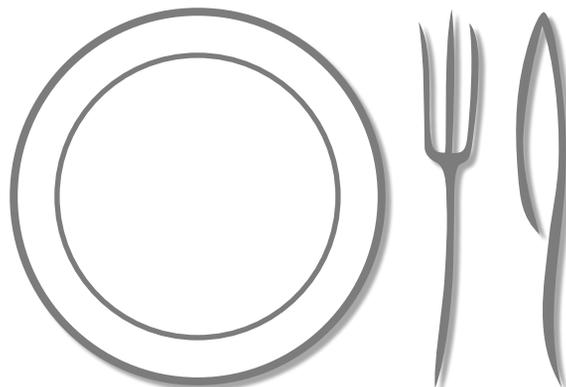
For anyone who is not seeking for hard-core electronics, but wants to cook and program using simple, manual commands, without, however, forgoing the precision of digital controls.

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.

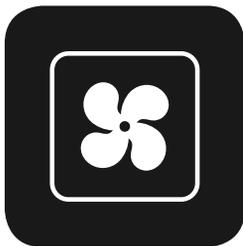
The variable high or low ventilation speed with automatic power reduction slashes energy consumption and waste and ensure perfect cooking uniformity thanks to the exclusive cooking chamber heat distribution system designed by LAINOX and the bi-directional fan.



### DRY, CRISPY COOKING

---

The patented Fast Dry<sup>®</sup> 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

---

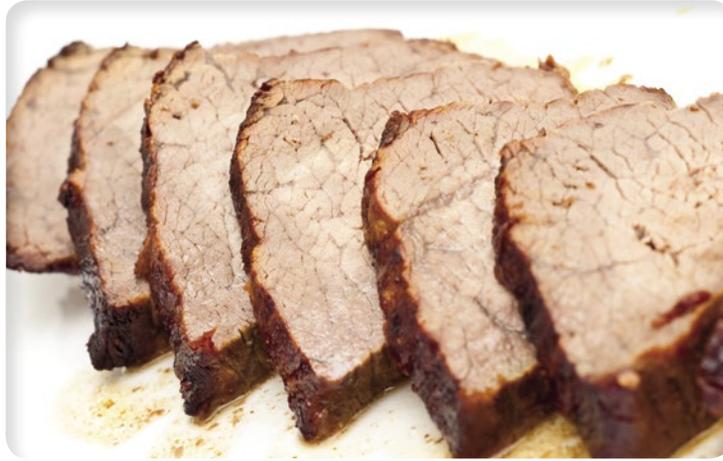
This cooking technique requires the utmost precision of both the cooking chamber and internal core temperatures. This can be ensured thanks to the needle probe specifically for these types of cooking, maintaining maximum nutritional quality and the absolute lowest possible weight loss.



### 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.

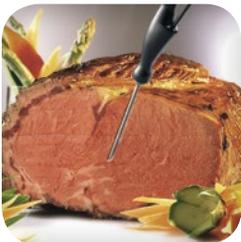
It also ensures perfect core cooking using the multi-point probe.



### 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

---

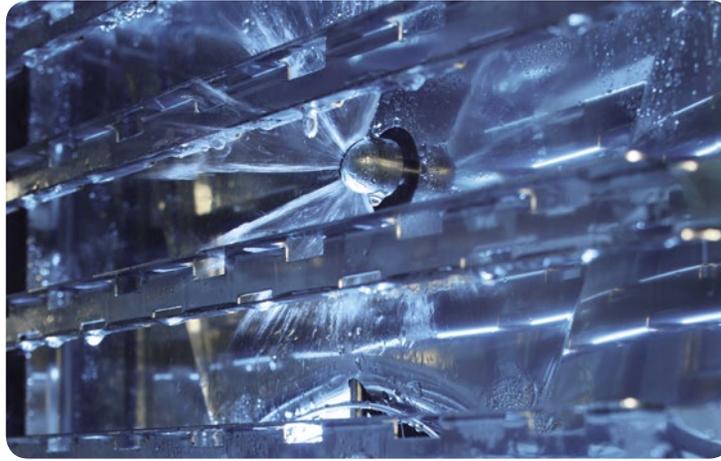
With the Ecospeed function, by recognizing the quantity and type of product being cooked, Sapiens optimizes and controls the delivery of energy and maintains the correct cooking temperature, preventing any fluctuations.  
Result: I use only the amount of energy needed and maximise energy efficiency.



### 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.



## AUTOMATIC WASH FOR PERFECT CLEANING RESULTS

---

Just choose the right wash level and Sapiens does the rest on its own, thanks to the automatic wash cycle with liquid detergent. The COMBICLEAN detergent, specially developed by Lainox, guarantees maximum hygiene and comes in a handy 100% recyclable cartridge/canister. No more handling and dangerous decanting.



### HALF THE WASHING TIME

---

The drastic reduction in washing times compared to conventional systems is another added advantage.



### 100% RECYCLABLE LIQUID DETERGENT CARTRIDGES (patented)

---

The COMBICLEAN ready-to-use, liquid detergent is slotted into the special, hidden compartment, with pull-down closure.

The Sapiens floor-standing ovens have automatic washing systems with liquid detergent in 10-litre canisters.

CALFREE is the product developed by LAINOX which keeps the steam generator free from limescale and prevents it from forming. It always guarantees high quality and ample amounts of steam for excellent cooking results.

The advantages obtained by using CALFREE are numerous: Elimination of faults due to limescale build-up, maximum energy efficiency and therefore, less consumption.

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



# Compact Sapiens

## THE PRODUCT LINE

Elegant and compact design, ideal for kitchens that do not have a lot of space but also for "open" kitchens, in 4 models with different sizes and tray capacities. Compact Sapiens, conquering space in the kitchen.



026

061

101

061

### Manual commands with electronic control

A practical device which allows you to start manual cooking in direct mode and quickly use pre-set programs or select a program with the dedicated scroller from your favourites with the scroll & function.



### Dedicated space: multi-point core probe, USB port

Compact Sapiens has a special area in which to place the tools making it more functional, such as the multi-point core probe or the needle probe for small portions or vacuum cooking and the USB port.

Direct Steam Models	Power Supply	GN Chamber capacity 2/3 GN (352x325 mm) 1/1 GN (530x325 mm)	Distance btw Layers (mm)	Number of covers	Electricity (kW)	Gas nominal thermal power (kW/kcal)	External dimensions (W x D x H mm)	Voltage supply (voltages and special frequencies upon request)
COES026R		6x2/3	60	20/50	5,25	-/-	510 x 625 x 880	3N AC 400V - 50 Hz
COES061R		6x1/1	60	30/80	7,75	-/-	510 x 800 x 880	3N AC 400V - 50 Hz
COES101R		10x1/1	60	80/150	15,5	-/-	510 x 800 x 1120	3N AC 400V - 50 Hz
CVES061R		6x1/1	60	30/80	8,25	-/-	875 x 650 x 705	3N AC 400V - 50 Hz
CVGS061R		6x1/1	60	30/80	0,5	8,5/7.310	875 x 650 x 705	AC 230V - 50 Hz

Models with boiler	Power Supply	GN Chamber capacity 1/1 GN (530x325 mm)	Distance btw Layers (mm)	Number of covers	Electricity (kW)	Gas nominal thermal power (kW/kcal)	External dimensions (W x D x H mm)	Voltage supply (voltages and special frequencies upon request)
CBES061R		6x1/1	60	30/80	8,25	-/-	875 x 650 x 705	3N AC 400V - 50 Hz

# 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

# Aroma Sapiens

## THE PRODUCT LINE



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 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 Aroma Sapiens.

Aroma Sapiens is the oven providing assisted cooking with electronically-controlled manual commands. It includes LAINOX automatic programs: 64 pre-loaded cooking procedures, with room for up to 99 cooking procedures which can be programmed and stored by the user, each one of which can have up to 9 cycles in automatic sequence.

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

Models	Power supply	Chamber capacity (mm)	Distance btw Layers (mm)	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)
ARES064R		6 x (600x400)	87	10,5	-/-	875 x 825 x 820	3N AC 400V - 50 Hz
ARGS064R		6 x (600x400)	87	0,5	12/10.230	875 x 825 x 820	AC 230V - 50 Hz
ARES084R		8 x (600x400)	90	16	-/-	930 x 825 x 1040	3N AC 400V - 50 Hz
ARGS084R		8 x (600x400)	90	1	18/15.480	930 x 825 x 1040	AC 230V - 50 Hz
ARES144R		6 x (600x400) + 8 x (600x400)	87 90	26,5	-/-	930 x 825 x 1925	3N AC 400V - 50 Hz
ARGS144R		6 x (600x400) + 8 x (600x400)	87 90	1,5	30/25.800	930 x 825 x 1925	AC 230V - 50 Hz
ARES154R		15 x (600x400)	83	31,8	-/-	960 x 825 x 1810	3N AC 400V - 50 Hz
ARGS154R		15 x (600x400)	83	1,8	36/30.960	960 x 825 x 1810	AC 230V - 50 Hz

### MODEL 144

Versatility in a single unit, with 2 separate controls and two cooking chambers, capacity 6 x (600x400) + 8 x (600x400)

# Sapiens

## CHARACTERISTICS

### COOKING MODES

- Automatic with 95 tested and stored cooking programmes, including programmes for reheating on the plate or in the pan (Sapiens/Compact Sapiens).
- Automatic with 64 tested and stored cooking programmes, including programmes for reheating on the plate or in the pan (Aroma Sapiens).
- 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 and instant cooking start: convection from 30°C to 300°C, steam from 30°C to 130°C, combination convection + steam from 30°C to 300°C.
- Autoclimate® 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, Autoclimate, 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 (Sapiens / Aroma Sapiens).
- 2 fan speeds, the reduced speed decreases heating power. For special cooking methods, you can use an intermittent speed (Compact Sapiens).
- 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 a probe with 4 detection points (core probe optional).
- Needle core probe ø 1 mm, for vacuum cooking and small pieces (optional).
- Multipoint core probe for large items ø 3 mm, pin length 180 mm (optional).
- USB connection to download HACCP data, update software and load/download cooking programmes.
- Pre-configured SN energy optimisation system (optional).
- 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** (gas models) - 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 opens out for easy cleaning.
- Handle with left or right-hand opening (026 / 061 / 071 / 101 / 072 / 102 / 171 / 064 / 084 / 144 models).
- Door with 3 locking points (201 / 202 / 154 models).
- Adjustable door hinge for optimal seal.
- Deflector that can be opened for easy fan compartment cleaning.
- IPX5 protection against water splashes (Sapiens / Aroma Sapiens).
- IPX4 protection against water splashes (Compact Sapiens).

### CLEANING MAINTENANCE

- 7 automatic cleaning programmes.
- Manual cleaning system with retractable hand-held shower (Sapiens / Aroma Sapiens).
- Manual cleaning system with external hand shower (shower optional - Compact Sapiens).
- **For 026 / 061 / 071 / 101 / 072 / 102 / 064 / 084 models:**  
Automatic cleaning system LCS (Liquid Clean System) (optional), with built-in tank and automatic dispensing (CombiClean liquid cleanser in 100% recyclable cartridges. Supplied with 1 liquid cleanser cartridge CDL05 - 990 gr.). CALOUT descaling system, that prevents the formation and accumulation of limescale in the boiler, with built-in tank and automatic dispensing (CalFree liquid descaler, in 100% recyclable cartridges. Supplied with 1 liquid descaler cartridge CCF05 - 990 gr.).
- **For 171 / 201 / 202 / 144 / 154 models:**  
Automatic cleaning system LM (optional), 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 CFF010 - 990 gr.).



IPX 5  
IPX 4

EMC



ERC



# 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.



For those who want to have everything in order and in maximum compliance with HACCP regulations, a closed neutral cabinet with a tray holder with a closed neutral cabinet next to it for holding cleaning detergents can be inserted in 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:

- 071/064 gas / electric
- 101/084 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



For leavened products, a cabinet with glass doors and electronically controlled temperature controls, time and humidity percentage can be placed under the oven.

To solve the problem of steam cooking in on-view installations in supermarkets/delicatessens/bakeries, Sapiens can be fitted with a practical stainless steel hood with a motorised suction and condensate removal pump.



### 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
- Compact 026+026
- Compact 061+061
- Aroma 064+064
- Aroma 064+084

# Sapiens

## SOLUTIONS FOR EVERY NEED



### KIT FOR SLIDE-OUT RECESSED OVEN

Practical and innovative solution for recessing the two O26 and O61 models from the Compact range in any setting, even at home. The kit consists of a recess frame and extraction hood with air condenser. The O26 model can also be installed on standard 60 cm models in domestic kitchens.

(1) Retrofit installation



### CHICKEN GRILL<sup>(1)</sup> & PROFESSIONAL CHICKEN GRILL<sup>(2)</sup>

Practical applications to manage chicken skewer cooking. Ideal for supermarkets, delicatessens and butcher shops. Advantages:  
 - Practical system for collecting and disposing of cooking grease.  
 - Zero cleaning time thanks to the GRILL wash programme which keeps the oven chamber spotlessly clean.

(2) must be request at time of order



Mod. Oven	no. chickens	no. grills
071	16	2 x GN 1/1
101	24	3 x GN 1/1
072	32	4 x GN 1/1
102	48	6 x GN 1/1



### MULTIGRILL

For perfect cooking every time. With the exclusive accessories specific for every type of cooking.



### A RESETTING OF TEMPERATURE AND A FINISH ALWAYS PERFECT WITH THE LAINOX JUST DUET SYSTEM

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

## EUROPE

**LAINOX ITALY**  
**LAINOX ALI Group S.r.l.**  
Tel. +39 0438 9110  
lainox@lainox.it

**LAINOX IBERIA**  
**Frigicoll S.A.**  
Tel. +34 93 480 33 22  
frigicoll@frigicoll.es

**LAINOX FRANCE**  
Tel. +33 (0) 6 62 28 56 30  
nicolas.jurvilliers@lainox.com

**LAINOX UNITED KINGDOM**  
**Falcon Foodservice Equipment**  
Tel. +44 (7881) 500 340  
pbayer@falconfoodservice.com

**LAINOX EIRE**  
Tel. +353 83 4431438  
a.hughes@lainox.com

**LAINOX DACH**  
Tel. 00 800 02 09 20 17  
stefan.pechaigner@lainox.com

**LAINOX BENELUX/  
SCANDINAVIA**  
Tel. +31 616 621472  
alessandro.brusadin@lainox.com

**LAINOX CZECH REPUBLIC**  
Tel. +420 602 580 749  
robin.hayek@lainox.com

**LAINOX SLOVAKIA**  
Tel. +420 602 580 749  
robin.hayek@lainox.com

**LAINOX HUNGARY**  
Tel. +420 602 580 749  
robin.hayek@lainox.com

**LAINOX POLAND**  
**Hendi Polska Sp. z o.o.**  
Tel. +48 607 321 037  
mariusz.nowak@grafen.com

**LAINOX RUSSIA**  
Tel. +7 9035990579  
elena.gribina@lainox.com

**LAINOX GREECE**  
**ALFA FROST S.A.**  
Tel. +30 2105575430  
sales@alfafrost.gr

**LAINOX TURKEY**  
**YUKSEL ENDUSTRIYEL URUNLER TURIZM  
YATIRIMLARI SAN. VE TIC.A.S.**  
Tel. +90 212 3614191  
pazarlama@portasheff.com.tr

## AMERICA AND OCEANIA

**LAINOX CANADA**  
**Food Service Solutions INC.**  
Tel. 1 800 668 8765  
info@MyFSS.ca

**LAINOX USA**  
**Ali group North America**  
Tel. +1 (847) 215 6565  
usa@aligroup.com

**LAINOX LATAM**  
Tel. +51 997370550  
giancarlo.roig@lainox.com

**LAINOX**  
**AUSTRALIA - NEW ZELAND**  
**Regethermic Australia**  
Tel. +61 2 9966 9500  
info@regethermic.com.au

## ASIA E AFRICA

**LAINOX ME DUBAI**  
**Ali Group Middle East & Africa**  
Tel. +971 4510 8200  
middleeast@aligroup.com

**LAINOX MALAYSIA**  
**F&B EQUIPMENT SDN BHD**  
Tel. 03-5882 0020 (ext: 9310)  
sales@fnbequipment.com.my

**LAINOX PHILIPPINES**  
**OLEO FATS INC.**  
Tel. +632 7096536  
contactus@oleofats.com

**LAINOX SINGAPORE**  
Tel. 6016 3726 679  
alex.ng@lainox.com

**LAINOX CHINA**  
**Ali Food Service Equipment  
(Shanghai) Co.,Ltd**  
Tel. +86 (21) 6285 5858 Ext 801  
info@aligroup.cn

**LAINOX THAILAND**  
Tel. +6018 2197 844  
ray.lau@lainox.com

**LAINOX VIETNAM**  
Tel. +6018 2197 844  
ray.lau@lainox.com

**LAINOX HONG KONG**  
Tel. 6016 3726 679  
alex.ng@lainox.com

**LAINOX TAIWAN**  
**UNITECH FOODSERVICE  
EQUIPMENT CORP.**  
Tel. +886 2 27922788 ext. 220  
unitech8@unitech-e.com.tw

**LAINOX SOUTH AFRICA**  
**Vulcan  
Catering Equipment (Pty) Ltd**  
Tel. +27 11 2498500  
vulcan@vulcan.co.za

For a free trial in your own kitchen, contact us  
tel. +39 0438 9110 · [lainox@lainox.com](mailto:lainox@lainox.com)

**LAINOX**<sup>®</sup>

**LAINOX ALI Group S.r.l.**  
Via Schiaparelli 15  
Z.I. S. Giacomo di Veglia  
31029 Vittorio Veneto (TV) · Italy

Tel +39 0438 9110  
Fax +39 0438 912300  
[lainox@lainox.com](mailto:lainox@lainox.com)  
[www.lainox.com](http://www.lainox.com)



an Ali Group Company



The Spirit of Excellence