

# LAINOX



*Aroma*<sup>®</sup>  
green

Excellence at **Low  
Power Consumption**



# Technology Allowing Savings\*



## Ecospeed

Based on the quantity and type of product, **Arroma green** optimizes and controls energy use and maintains the proper cooking temperature, preventing fluctuations.

**The result is less consumption up to:**

**-60%**

**of Energy**



## Green Fine Tuning

Thanks to the new burner modulation system and the high efficiency heat exchanger (**patented**) power waste is prevented and harmful emissions are reduced.

**The result is less consumption up to:**

**-10%**

**of Energy**

**-10%**

**of CO<sub>2</sub>**



## High Efficiency Design

Shorter cooking times and perfect uniformity are obtained thanks to the exclusive air conveyors in the cooking compartment and the high pressure bi-directional fan.

**The result is shorter cooking times up to:**

**-10%**

**of Time**



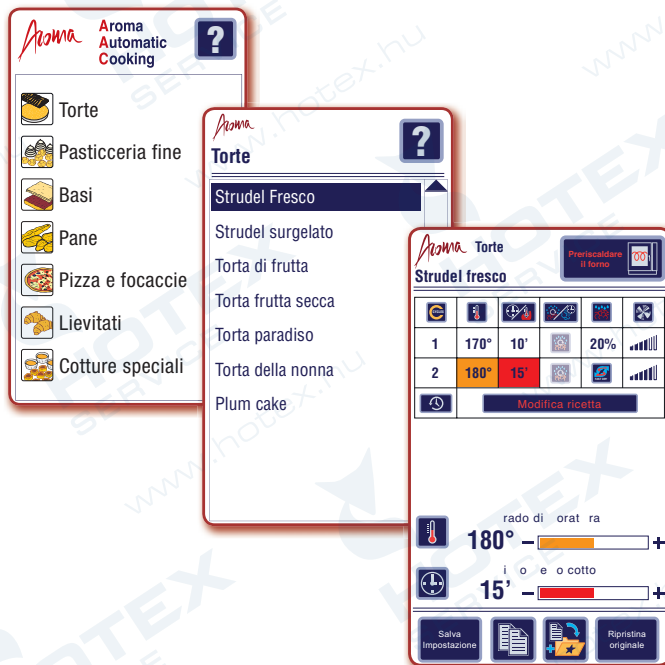
*\*In comparison to traditional ovens*







# A single touch for EXTRAORDINARY RESULTS



## Automatic cooking

**Aroma green** is equipped with "Touch-Screen" control panel and with a simple touch one can choose between "Aroma Automatic Cooking", personal cooking programmes or those most frequently used which are filled in "Favourites".

A perfect balance between simplicity and technology for extraordinary result. Precise temperatures to single degree, precise cooking times to the minute, cooking climates suitable for each product and to your needs and expectations; no more wrong cooking, but each cooking process delivers always the same and result.



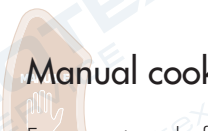
## The customized Programs

Easy to create, manage and memorize personal cooking modes. With **Aroma green** now you can. A file of recipes that you can select and repeat with always the same cooking results, 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 daily dishes whenever you wish in order to respond to a whole range of customer requirements.



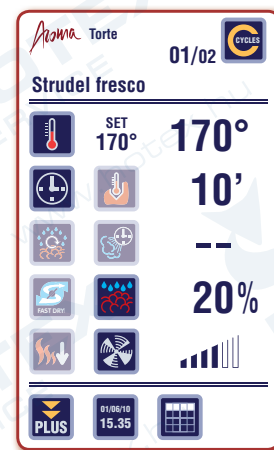
## Favourites recipes

Here you find the most frequently cooked dishes, those repeated on a daily basis, the most popular choices, ready to hand. **Aroma green** enables the chef's work by storing all his favourite and most frequently used cooking recipes in a file which can be instantly accessed at the touch of a button.



## Manual cooking

For creative chefs to experiment new recipes: every cooking aspect can be manually defined and a comparison can be made with the evolving of technology. The PLUS function allows the Chef to specify the product finishing, to manage precisely the fan and air vent, in a simple and intuitive way.



## Extras

Extras include Defrosting, Multilevel Cooking or JIT "Just in time": all automatic functions that can be activated with one touch.

Software available in your language

# Aroma

## AUTOMATIC

Precise

Efficient

Versatile

Flexible





# PERFECT COOKING in every situation, goal achieved

## EVEN COOKING AND OPTIMAL HUMIDITY CONTROL

Is reached thanks to the special trapezoidal conformation of the cooking chamber and the autoreverse ventilation system (automatic reverse of the fan rotary direction, up to 6 speed) that always guarantees perfect distribution of heat. Two flaps positioned in front of the ventilation fan permit an homogeneous and delicate heat distribution in the chamber; a solution developed by Lainox for obtaining perfect baking results and without stressing products at high temperatures.



### FAST DRY and humidity control

With Fast Dry, patisserie and bakery products turn out fragrant, crispy and utterly indulgent, whether the Chef opts for fully automatic cooking with AAC, or traditional manual cooking, with flavours and taste that never before have been possible. Thanks to flexibility of **Aroma green** and its unique patented system which, humidity is extracted in a flash allowing today's chefs to be creative and achieve cooking results they only have dreamt about.



### Timed initial puffed steam

With this function the cooking results of bread in general are guaranteed, enabling us to always have a shiny and smooth crust.



### Up to 6 speed variable ventilation (X version)

Thanks to the possibility of setting 6 different ventilation speeds, the best results will be obtained for each product type, from the most delicate requiring smooth ventilation like puff to the normal shortcrust pastry cake.





### Defrosting (X version)

The defrosting function, in the EXTRA section, enables having products available for cooking in a short time.



### Multilevel Cooking (X version)

The multilayer cooking offers the possibility of setting different cooking times for each shelf, depending on the products to be cooked/baked, with cooking results best ever.



### Low temperature steam 65-85 °C

The classic cooking of crème caramel or mousse that are usually cooked at bain-marie with the risk of overcooking the product, is now no longer a problem due to the exclusive Low Temperature Steam function.



### "Just in time" (X version)

This function allows to take out at the same time different product types, baked with different timing by setting the JIT for each single shelf.





# MAXIMUM ATTENTION to time and savings



## Core probe

The guarantee of a perfect cooking result each time. The core probe is a practical and an extremely device that precisely measures the temperature inside the food during the baking, stopping the heating once the required cooking temperature inside the food has been reached. Thanks to the core probe **the cooking temperature is always perfect**. The probe attachment is fitted outside the cooking chamber, in order to avoid being affected by high temperatures or cleaning liquids, guaranteeing long-term efficiency and reliable operation.



## Delayed start

Useful function for relatively long cooking sessions and for which the early morning hours are best. By programming advanced switch-on you can plan a delayed start of the baking process and when you arrive at your site, the products are just ready to be taken out of **Aroma green**.



## Automatic washing system

**Aroma green's** self cleaning system can be planned while you are away.

You'll also be impressed by the remarkable cleaning system.

**Aroma green** helps you by achieving savings in effort, time, money and energy thanks to the innovative washing system LM. It cleans the oven chamber to the highest hygienic standards by means of automatic wash programs, selected according to the type and degree of dirt and grease.

Easy and immediate: you can decide the cleaning result.

No more effort is necessary, because cleaning can be done automatically outside the work shift.

Start-up is immediate and safe: there's in fact no need to handle chemical products, neither in liquids nor in tabs nor to scrub or wipe surfaces.



## USB connection

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 potential



Grill or tray type  
Euronorm 600 x 400

Mod. 044/054

Mod. 064/074

Mod. 084/104

Mod. 156

Cooking time

Grids for  
**Cake pans**  
Chrome plated - mod. G64  
Stainless Steel - mod. GX64

8/10 pcs

12/14 pcs

16/20 pcs

30 pcs

-

Aluminium containers for  
**Croissants**  
Mod. T11 - T12 - T14

64/80 pcs

96/112 pcs

128/160 pcs

240 pcs

19'

Aluminium perforated containers for  
**Pizza slices 650 gr**  
Mod. T22

8/10 pcs

12/14 pcs

16/20 pcs

30 pcs

18'

Aluminised plate containers for  
**Shortbreads 80 gr**  
Mod. T31 - T32 - T34

96/120 pcs

144/168 pcs

192/240 pcs

360 pcs

19'

Aluminium baking trays for  
**Baguettes 250 gr** (pre-cooked)  
Capacity - 5 pcs for tray  
Mod. T42

20/25 pcs

30/35 pcs

40/45 pcs

75 pcs

18'

Aluminium containers for  
**Bread 50-80 gr** (pre-rise)  
Capacity - 24 pcs for tray  
Mod. T12

96/120 pcs

144/168 pcs

192/240 pcs

360 pcs

20'

### TRAYS AND RACKS

Whatever your baking requirements are, there is a Lainox offer that meets your needs in terms of racks and trays (from Euronorm 600 x 400 trays and racks in stainless steel, alumina sheet, aluminium, special accessories developed for baking in a wide range of heights, perforated or solid baking trays for bread and special baguettes).



Mod. T 42



Mod. T 12



Mod. T 22



Mod. T 32

# A WIDE RANGE, up to your choice



044/054

ESP



064/074

EAN

## CONSTRUCTION DETAILS

- Stainless steel 18/10 AISI 304 of 1 mm cooking compartment with "trapezium" shape, long radius rounded corners for a perfect cleaning (HACCP requirements)
- Perfectly smooth compartment, water-proof with leakproof welding
- Cooking compartment 35 mm thermic insulation
- Thermic brake between cooking compartment and the oven front panel
- Double glazed door with large air interspace and inner heat reflecting type of glass for a perfect heat insulation, better efficiency and heat retention in the cooking chamber

- Hinged inner glass for perfect cleaning
- Double opening door handle (Door with 3 locking points, for mod. 156)
- Adjustable door hinges
- Push-in type oven front panel seal made with heat and age resistant silicon rubber
- Built-in door drip tray collecting the condensate into the oven drip tray; then into the oven drain (excluded mod. M)
- Opening fan protection cover for a proper cleaning of fan wheel
- Front removable control panel for easy service and check of main components

Models	Chamber capacity		External dimensions [mm]	Weight - Gross / Net [Kg]	Total electric power [kW]	Nominal heating output [kW/kcal]	Chamber heating output [kW/kcal]	Fan power [kW]	Power supply voltage
	4 x (600x400)	Distance between layers [mm]							
ABE 044	4 x (600x400)	95	920x695x630 h	77 / 68	7,25	- / -	7 / -	0,25	3N AC 400V - 50 Hz
ABE 054	5 x (600x400)	75	920x695x630 h	77 / 68	7,25	- / -	7 / -	0,25	3N AC 400V - 50 Hz
ABG 044	4 x (600x400)	95	920x695x630 h	95 / 85	0,25	8,5 / 7310	8,5 / 7310	0,25	AC 230V - 50 Hz
ABG 054	5 x (600x400)	75	920x695x630 h	95 / 85	0,25	8,5 / 7310	8,5 / 7310	0,25	AC 230V - 50 Hz
ABE 064	6 x (600x400)	87	990x855x770 h	141 / 124	10	- / -	9 / -	1	3N AC 400V - 50 Hz
ABE 074	7 x (600x400)	72	990x855x770 h	141 / 124	10	- / -	9 / -	1	3N AC 400V - 50 Hz
ABG 064	6 x (600x400)	87	990x855x770 h	165 / 147	1	12 / 10230	12 / 10230	1	AC 230V - 50 Hz
ABG 074	7 x (600x400)	72	990x855x770 h	165 / 147	1	12 / 10230	12 / 10230	1	AC 230V - 50 Hz





084/104

EAN



156

- Two water inlets (soft and cold water)
- Connections gathered at the oven right hand side

#### ELECTRIC HEATING SYSTEM

- Cooking compartment heating elements of armoured INCOLOY 800 type
- Energy Saving device for reduced energy consumption

#### GAS HEATING SYSTEM

- Blown air type of burners for the cavity
- Automatic flame ignition
- Electronic control of the flame with automatic ignition reset
- Energy Saving device for reduced energy consumption
- High efficiency heat exchanger with steel AISI 310 S expansion cabinet
- Two-stage gas valve

Models	Chamber capacity		External dimensions [mm]	Weight - Gross / Net [Kg]	Total electric power [kW]	Nominal heating output [kW/kcal]	Chamber heating output [kW/kcal]	Fan power [kW]	Power supply voltage
	8 x (600x400)	Distance between layers [mm]							
ABE 084	8 x (600x400)	93	990x855x960 h	205 / 180	16	- / -	15 / -	1	3N AC 400V - 50 Hz
ABE 104	10 x (600x400)	72	990x855x960 h	205 / 180	16	- / -	15 / -	1	3N AC 400V - 50 Hz
ABG 084	8 x (600x400)	93	990x855x960 h (*1160 h)	215 / 190	1	18 / 15480	18 / 15480	1	AC 230V - 50 Hz
ABG 104	10 x (600x400)	72	990x855x960 h (*1160 h)	215 / 190	1	18 / 15480	18 / 15480	1	AC 230V - 50 Hz
ABE 156	15 x (600x400) 18 x (600x400)	95/80	1010x860x1810 h	400 / 305	31,8	- / -	30 / -	1,8	3N AC 400V - 50 Hz
ABG 156	15 x (600x400) 18 x (600x400)	95/80	1010x860x1810 h (*2140 h)	400 / 305	1,8	36 / 30960	36 / 30960	1,8	AC 230V - 50 Hz

\* Measurement with wind-protection flue

# CONTROLS

## version



Mod.  
044/054

Mod.  
064/074  
084/104  
156

Mod.  
044/054

Mod.  
064/074  
084/104  
156

Mod.  
044/054

Mod.  
064/074  
084/104  
156

### COOKING MODES

- Convection 70 - 300°C

### OPERATING MODES

- Continuous
- Timed cooking

### OPERATIONAL FUNCTIONS

- Electromechanical, with selector for timed, continuous or open door cooling operation
- Manual humidifier
- Autoreverse (automatic reversal of fan rotation) for a perfect even cooking result

### CONTROL FUNCTIONS

- Two speed fan (excluding mod. 044/054); reduced speed reduces power
- Manual cavity vent
- Push button for:
  - Manual humidifier
  - Cavity lights

*Not recommended for delicate cooking*

### COOKING MODES

- 30 - 300°C convection
- Convection with humidifier
- Convection with timed initial puffed steam
- Continuous Steam (30 - 130 °C)

### OPERATING MODES

- Manual cooking with 4 cycles in automatic sequence
- Programmable with 99 programs, with automatic 4-cycle sequence
- 4 tested and memorized programmes (Version S with core probe), including recipes for slow and fast defrosting
- With core probe (Optional)
- Timed

### OPERATIONAL FUNCTIONS

- Two large alphanumerical displays
- Dedicated key for managing 4 cycles, with displaying LED
- Dedicated key for direct access to programs and recipes
- SCROLLER knob with Scroll and Push function for confirmation of selections
- Manual pre-heating
- Self-diagnosis for functional check on switch-on
- Manual control of humidity in cooking chamber
- FAST DRY cooking chamber vent system for quick evacuation of excess vapours
- Autoreverse (automatic reversal of fan rotation) for a perfect even cooking result
- Standard semi-automatic washing program
- SOFT, MEDIUM, HARD washing program for IM automatic washing versions (optional)

### CONTROL FUNCTIONS

- Possibility to select 2 fan speed
- Core temperature control with (optional) core probe
- USB port for HACCP data download, update of the software and uploading/downloading personal recipes
- Manual controls for:
  - Humidifier activated by button
  - Quick cooling of the cooking chamber with automatic switch off at 50°C
  - Timed lighting in the cooking chamber

### COOKING MODES

- Convection 30 - 300°C
- Convection with humidifier
- Convection with timed initial puffed steam
- Continuous Steam (30 - 130 °C)

### OPERATING MODES

- Automatic AAC "Aroma Automatic Cooking" with over 130 recipes tested by the manufacturer and ready for immediate use
- EXTRA automatic settings with automatic procedures for:
  - Slow or fast Defrosting
  - Multilevel Cooking
  - "Just in Time" Multilevel Cooking
- Programmable with possibility of memorising 400 cooking programs in automatic sequence (up to 15 cycles) giving each one its own name
- With programmed delayed start
- With core probe (Optional)
- Timed
- Manual cooking with up to 15 cycles in automatic sequence and PLUS functions for:
  - Second Cooking Timer
  - Fan management (intermittent ventilation)
  - Vent management
  - Core probe management

### OPERATIONAL FUNCTIONS

- LED back-lighting Liquid Crystal Display (LCD) with "Touch Screen" technology
- SCROLLER knob with Scroll and Push function for confirmation of selections
- Automatic or manual pre-heating
- Self-diagnosis for functional check on switch-on
- Manual control of humidity in cooking chamber
- FAST DRY cooking chamber vent system for quick evacuation of excess vapours
- Autoreverse (automatic reversal of fan rotation) for a perfect even cooking result
- Standard semi-automatic washing program
- SOFT, MEDIUM, HARD washing program for IM automatic washing versions (optional)

### CONTROL FUNCTIONS

- Possibility to select 6 fan speeds (excluding mod. 044/054 with only two speed fan), the first 3 speeds activates the reduction of heating power
- Core temperature control with (optional) core probe
- USB port for HACCP data download, update of the software and uploading/downloading personal recipes
- Manual controls for:
  - Humidifier activated by button
  - Quick cooling of the cooking chamber with automatic switch off at 50°C
  - Timed lighting in the cooking chamber



# Aroma

Automatic

Precise

Efficient

VERSATILE

Flexible

## An EFFICIENT and RELIABLE partner for your work

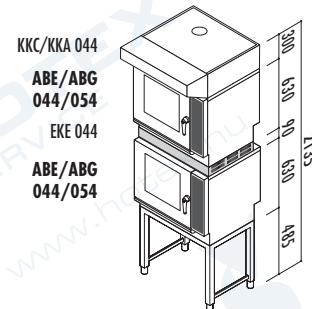
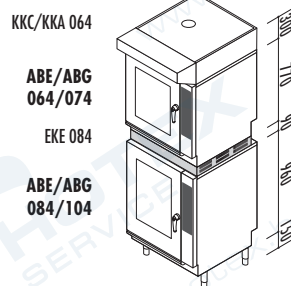
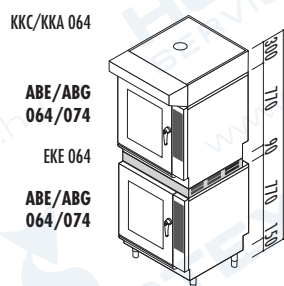
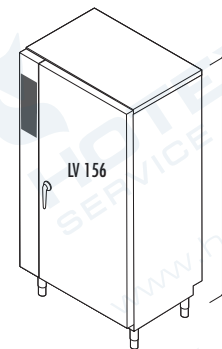
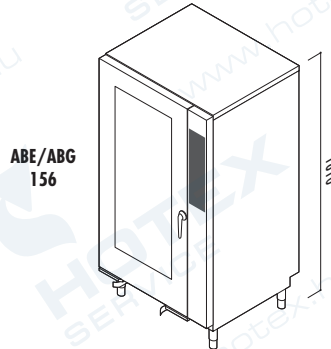
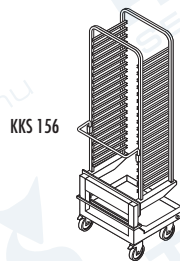
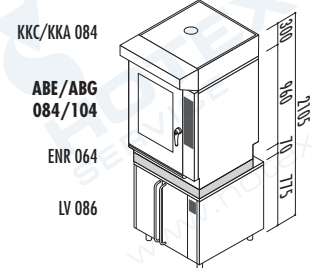
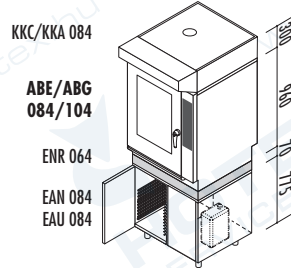
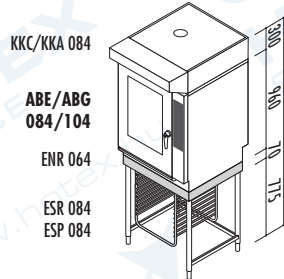
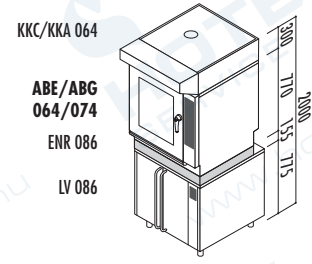
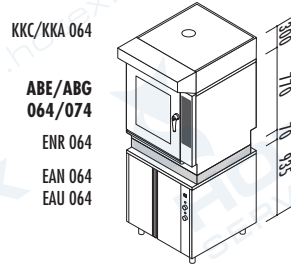
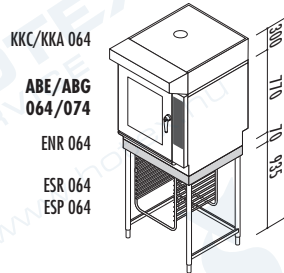
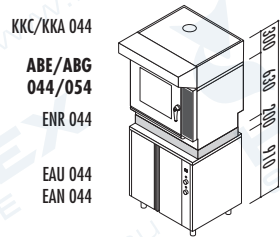
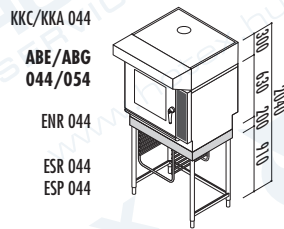


With **Aroma green**, Lainox facilitates the work of professionals in confectionery/bakery, keeping the quality and genuineness of foods unaltered for a healthier and more natural nutrition. A clear constructive philosophy that has made and makes of research and innovation its cardinal points. All this makes Lainox unique, a company for which the continuous improvement is at the base of its daily work. A Lainox cooking equipment is much more than just an oven.

# SIMPLICITY and FLEXIBILITY

## Compositions and superimpositions

To guarantee greater versatility inside the laboratories, Lainox has made **Aroma green** superimposable, electric and gas. A feature that favours the daily work, simplifying it and making it flexible.

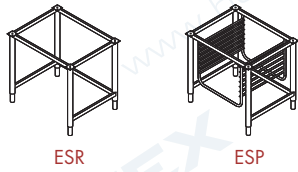




## Accessories

The **Aroma green** ovens can be arranged on suitable supports and cabinets. The supports can also be with incorporated racks. The cabinets can be "neutral" with side runners, complete with doors and cleaner compartment or "hot" for maintaining in temperature, for a short time, the products just taken out of the oven. Warm cabinets are also available with programmable digital controls, with timer, temperature and humidity percentage setting.

### Floor stands

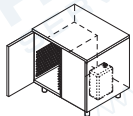


ESR

ESP

		ESR 044 / ESP 044	ESR 064 / ESP 064	ESR 084 / ESP 084
External dimensions	mm	884 x 555 x 910 h	954 x 710 x 935 h	954 x 710 x 775 h
Capacity		5 x (600x400)	10 x (600x400)	10 x (600x400)

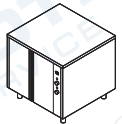
### Neutral cabinets



EAN

		EAN 044	EAN 064	EAN 084
External dimensions	mm	920 x 555 x 910 h	990 x 855 x 935 h	990 x 855 x 775 h
Capacity		7 x (600x400)	14 x (600x400)	10 x (600x400)

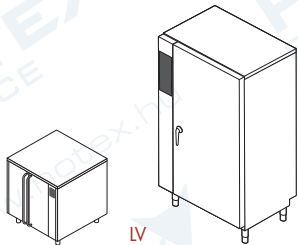
### Holding cabinets with electromechanical controls



EAU

		EAU 044	EAU 064	EAU 084
External dimensions	mm	920 x 555 x 910 h	990 x 855 x 935 h	990 x 855 x 775 h
Capacity		7 x (600x400)	14 x (600x400)	10 x (600x400)
Total electric power	kW	2,6	2,6	2,6
Power supply voltage		AC 230V - 50 Hz	AC 230V - 50 Hz	AC 230V - 50 Hz

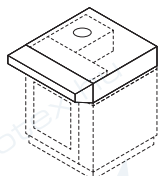
### Proofers with electronic controls



LV

		IV 086	IV 156
Dimensions	mm	990 x 715 x 850 h	990 x 650 x 1920 h
Capacity		16 x (600x400)	15 x (600x400)
Total electric power	kW	2,6	5
Power supply voltage		AC 230V - 50 Hz	AC 230V - 50 Hz

### Extractor hoods



KKC/KKA

		KKC/KKA 044	KKC/KKA 064	KKC/KKA 084	KKC/KKA 201
External dimensions	mm	920 x 985 x 300 h	990 x 1145 x 300 h	990 x 1145 x 300 h	1010 x 1150 x 300 h
Total electric power	kW	0,25	0,25	0,25	0,25
Power supply voltage		AC 230 V - 50 Hz	AC 230 V - 50 Hz	AC 230 V - 50 Hz	AC 230 V - 50 Hz

The **Aroma green** ovens can be equipped with specific stainless steel hoods and fitted with a motor for extraction of vapours; available with or without air-cooled condenser. An indispensable piece of equipment if the oven is installed in a visible location or in a supermarket or confectionery.

# Aroma<sup>®</sup> green



**LAINOX<sup>®</sup>**  
Cooking System



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