

# ICON

ELECTRIC DIRECT STEAM COMBI OVEN

**LAINOX**  
DEVICE FOR COOKING

## ICET101



10 x 1/1 GN - 10 x (600 x 400)

Item



### IT'S ALL READY, IT TAKES ONE TOUCH

The Touch & Cook function has ten pre-programmed cooking modes. The Icon control panel is ergonomic, thanks to its easy-to-understand icons, allowing you to get started straight away and more simply.



### FOR BOTH SWEET AND SAVOURY

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



### SPECIAL STEAM-COOKED DISHES.

You only need steam to create the perfect dish. No waste and maximum precision and control, even at low temperatures.



### "CLIMA" HUMIDITY REGULATOR FOR GRILLING AND FRYING.

"Clima" maintains the ideal climate inside the cooking chamber by controlling both temperature and humidity.



### EVERYTHING ON SHOW, EVEN THE CLEANING.

We've eliminated the separate detergent tank, by using an exclusive automatic cleaning system with 100% recyclable liquid detergent cartridges.



### VARIABLE ENERGY CONSUMPTION SYSTEM.

The Ecospeed Dynamic system calibrates power levels based on the amount of food being cooked.



### 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 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.
- Programming that can be used to work with 4 cycles in automatic sequence. These can be memorised for automatic cooking.
- Internal temperature controlled cooking with a probe. (optional)
- CLIMA, 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.

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## 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 limits 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.
- Software updates available via USB; to be performed only by trained service manager.

## 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.
- 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.

## ELECTRIC HEATING SYSTEM

- Cooking compartment heating elements of armoured INCOLOY 800 type

## SAFETY FEATURES

- Cooking compartment safety thermostat
- Cooking compartment safety device for pressure built-up and depression
- Fan motor thermic protection
- Mechanical door switch
- Lack of water displayed alarm
- Self-diagnosis and fault display
- Component cooling system with overheat display control

## STANDARD EQUIPMENT

- Side runners
- Cooking program memo board with pen and eraser

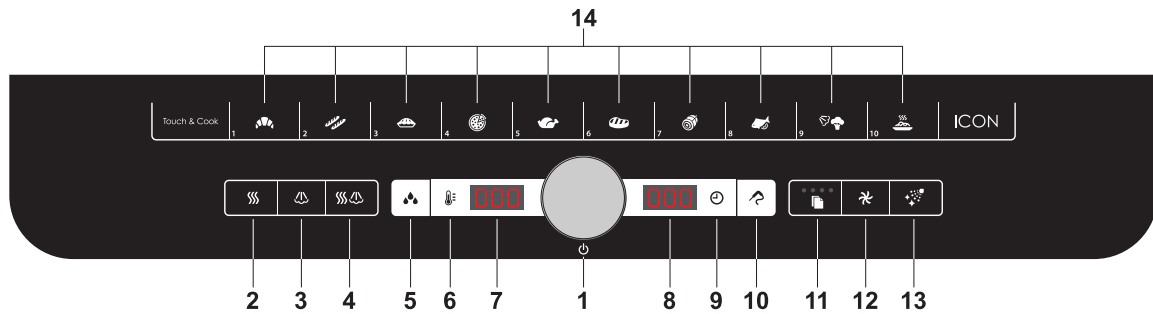
## OPTIONAL - TO BE REQUESTED WHEN ORDERING OVEN

- Automatic cleaning system LCS, Liquid Clean System - Equipped with 1 can of detergent, 5 kg.
- Multipoint core probe. Ø 3 mm
- Needle core probe. Ø 1 mm
- 2 Speed fan: normal / reduced
- Opposite hinged door
- Double release door opening
- Configuration for connection to extraction hood
- Extra charge for pastry version shelf racks
- Extra charge for energy saving system connection

## EXTRA ACCESSORIES THAT CAN BE INSTALLED FOLLOWING PURCHASE

- Kit for automatic cleaning system LCS, Liquid Clean System - Equipped with 1 can of detergent, 5 kg.
- Kit for multipoint core probe. Ø 3 mm
- Kit for needle core probe. Ø 1 mm
- Kit for 2 speed fan: normal / reduced
- Kit for opposite hinged door
- Hand shower with fittings and connections
- Fat filter
  
- Stainless steel floor stand
- Side runners for stand floor
- Extraction hood with air-cooled condenser - Available only for prearranged ovens
- Pair of shelf racks 600 x 400 - Pastry version
- Caster kit for floor stands, 2 with brake
- Flanged feet kit for floor stands, for marine installations

## TOUCH T ELECTRONIC CONTROLS



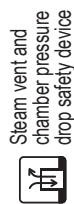
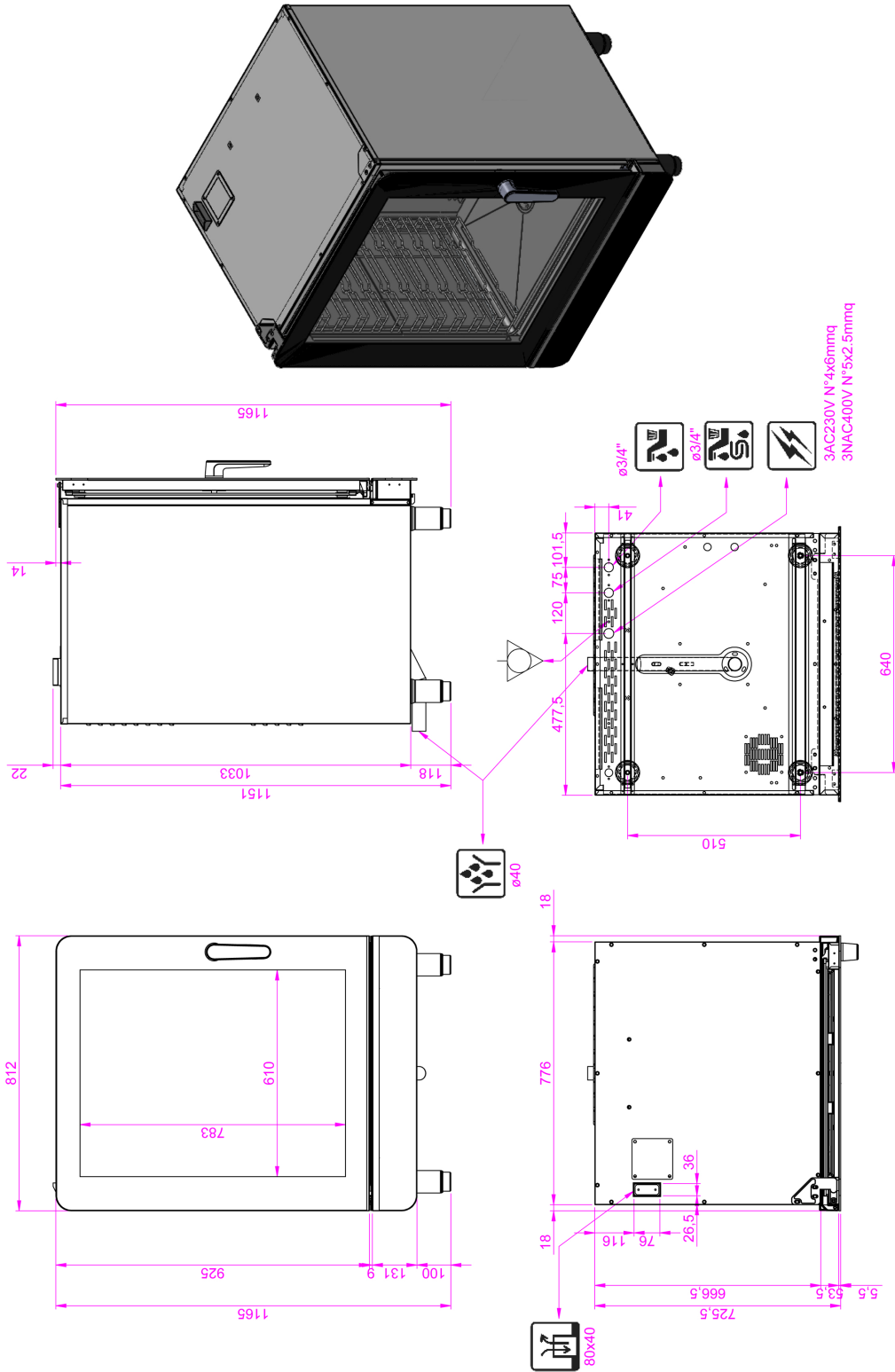
- 1 - General switch - setting/selection knob
- 2 - Convection mode button
- 3 - Steam mode button
- 4 - Combined convection/steam mode button
- 5 - Automatic moisture control activation button, manual moisture injection button
- 6 - Chamber temperature button
- 7 - Cooking chamber temperature display, moisture value display, programme/recipe display
- 8 - Cooking time display (none/set), product core temperature display (real/set), Touch & Cook button display
- 9 - Cooking time button
- 10 - Button to start cooking with core probe
- 11 - Cooking/recipe programmes button, cooking cycle settings button
- 12 - Reduced speed button
- 13 - Cleaning programme activation button
- 14 - Touch & Cook keypad

## TECHNICAL DATA

Chamber capacity	GN	<b>10 x 1/1</b>	Total electric power	kW	<b>14,5</b>
		<b>600 x 400</b>	Gas versions nominal heating output	kW / kcal	- / -
Distance between layers	mm	<b>70</b>	Chamber heating output	kW / kcal	<b>14 / -</b>
Number of meals		<b>80 / 150</b>	Steam heating output	kW / kcal	- / -
Number of croissants		<b>120 / 160</b>	Fan power	kW	<b>0,4</b>
External dimensions	mm	<b>812 x 725 x 1145 h</b>	Power supply voltage	V - 50 Hz	<b>3 AC 230 3N AC 400</b>
Packing dimensions	mm	<b>910 x 865 x 1265 h</b>			
Weight - Net / Gross	kg	<b>10 / 117</b>			

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The data reported in this document is to be considered non-binding. The company reserves the right to make changes at any time, without prior notice



CE IPX 4

According to CE rules, gas ovens must be installed where proper evacuation of burnt gas can be provided (type B13, B23, A3)

