

Sapiens  
Easily  
Passes  
Every  
Test



**LAINOX**<sup>®</sup>  
DEVICE FOR COOKING

# Sapiens In your own

For those looking for a high quality and high performance oven but is afraid that too much technology and interactivity will suppress their own personality and creativity.

For those who aren't looking for advanced electronics but who wish to cook and program with simple and manual commands but without giving up the precision of electronic controls.

For those looking for an oven that is responsive to their commands yet sturdy, suited to everything yet advanced, traditional in approach yet full of content, reassuring and efficient LAINOX has just the thing. It is called **Sapiens**.

**Sapiens** is the oven for assisted cooking with electronically managed manual controls.

It is equipped with LAINOX automatic programs, 95 cooking programs already in its memory and can contain up to 99 cooking programs saved by the user, each of which can have up to 4 cycles in automatic sequence.

It naturally allows manual cooking, with the ability to set up to 4 cycles in automatic sequence and core temperature control cooking using the option multi-point or needle probe.



# image and likeness

**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.

## **AUTOMATIC**

Cooking programs  
Autoclima®  
Fast-Dry®  
Automatic fan rotation direction change (Autoreverse)

## **MANUAL**

Manual Cooking  
Chamber pre-heating  
Humidifier  
Steam outlet control  
Manual cooking chamber cooling  
Cleaning program

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High visibility alphanumeric command display

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Key for managing the 4 cooking cycles with LED display

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Backlit key for access to programs that were saved and are to be saved

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Scroller Push knobs (choose and confirm)

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Multiprogram keypad for selection and immediate start of a pre-saved cooking program (an ideal function for quick catering)

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Timed lighting

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Ergonomic door opening

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USB connection to download HACCP data, update software, load/download cooking programs

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Automatically retractable hand shower included

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# Cooking programs

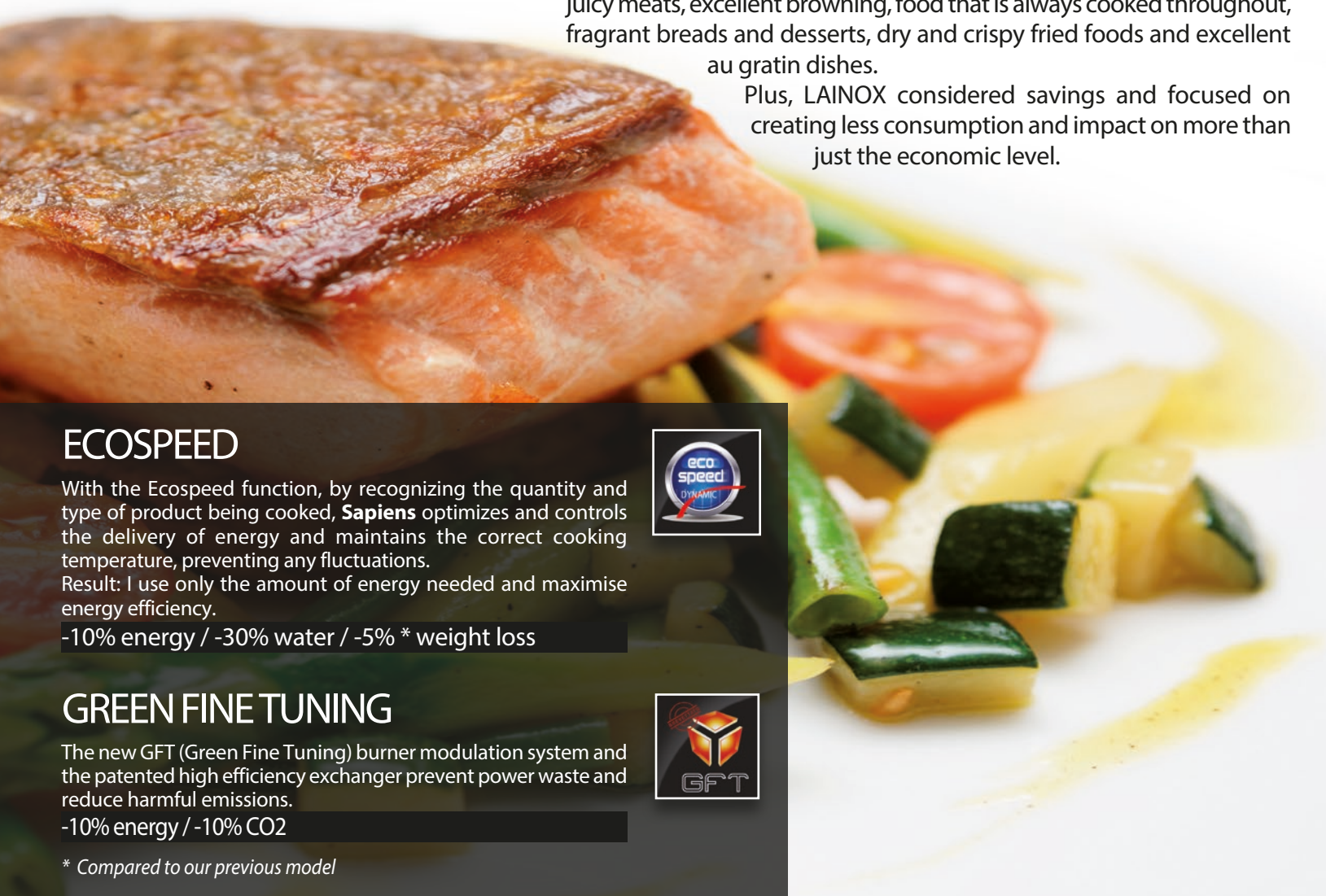
The **Sapiens** automatic cooking programs are easy to manage and ensure consistent, quality results.

With this programming, the oven independently controls the different cooking phases and various parameters:

- it chooses the cooking method (from among convection, steam or a combination of steam + hot air)
- it constantly controls the temperature
- it detects the humidity present in the cooking chamber
- it regulates the fan speed

All of the functions are electronically controlled moment by moment with maximum efficiency. In this manner, **Sapiens** constantly adjusts the cooking automatically so that it always gives you ideal preparations, juicy meats, excellent browning, food that is always cooked throughout, fragrant breads and desserts, dry and crispy fried foods and excellent au gratin dishes.

Plus, LAINOX considered savings and focused on creating less consumption and impact on more than just the economic level.



## 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.

-10% energy / -30% water / -5% \* weight loss



## 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.

-10% energy / -10% CO2



\* Compared to our previous model

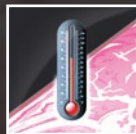
# Steam cooking

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 IN GLASS JARS

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

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.  
-10% energy / -30% water / -10% steam\*

\* Compared to our previous model



# 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.



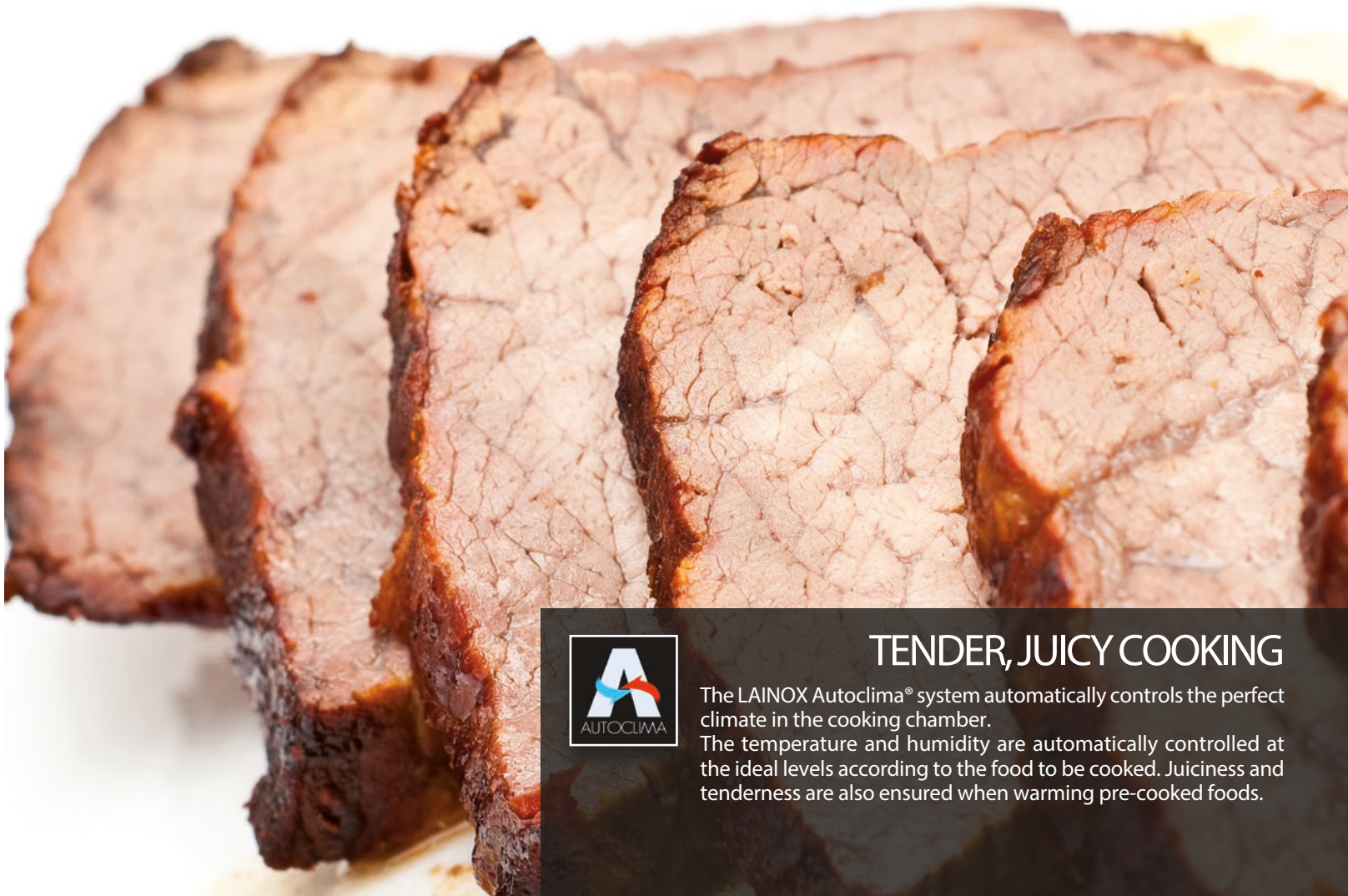
## DRY, CRISPY COOKING

The patented Fast Dry® 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.



# 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 multipoint probe ensures perfect cooking at the product core.



# Sapiens Choose the most suited

## NEW CARTRIDGE OF DETERGENT, 100% RECYCLABLE

The detergent COMBICLEAN, with a new formula and very hygienic, comes in a 100% recyclable practical cartridge, so no more manipulations or risky decanting are needed.

As an alternative to the cartridge, the innovative detergent SOLID CLEAN is available in the solid state (optional).

CALFREE is the new product LAINOX in a cartridge 100% recyclable, which keeps the steam generator free from limestone, preventing accumulation.

The advantages obtained with CALFREE are numerous:

- Elimination of malfunctioning due to accumulation of limestone
- Steam always plentiful and pure
- Maximum energy efficiency and thus lower fuel consumption
- High performance over time
- Longer life of the steam generator
- Lower costs of maintenance

As an alternative to the cartridge, the innovative detergent SOLID CAL is available in the solid state (optional).

## HALF THE TIME OF WASHING

The benefits include economizing: the time needed for washing is much less than with traditional systems.

It is enough to choose the suitable level of washing, then Sapiens does the rest on its own.

## ECO WASH

The new level of washing, ECO, in addition to existing ones, contributes to a further lessening of the amounts of time and detergent needed, with a tallying lessening of costs.

### LCS - Liquid Clean Sistem



### SCS - Solid Clean Sistem





# system of washing to your needs

**Sapiens** lets you choose the system of washing most suited to your needs. It can be equipped with the new automatic washing system **LCS** with liquid detergent in a cartridge 100% recyclable inserted into the tallying compartment or, in the **SCS** system, with solid detergent in practical cans.

The detergent is sprayed within the cooking chamber in a wholly automatic way.

The twofold action of the product, firstly with steam then with rinsing water, has the greatest efficacy on fats and residues deposited during cooking.



# Lainox Just Duet

**NO  
FOOD WASTE**

**GREATER  
QUALITY DISHES**

**MAXIMUM  
FOOD SAFETY**

**BETTER  
PURCHASE MANAGEMENT**

**REDUCTION  
IN ENERGY COSTS**

**GREATER  
SERVICE SPEED**

**INCREASED INCOME**

For you, who are not only a chef who applies his creativity to the kitchen and the restaurant but are also a careful businessman who makes customer satisfaction and the optimization of work his strong points, LAINOX offers an all round solution.

**Neo** is the right partner. Thanks to its many functions, it beats, freezes, thaws, rises and cooks at a low temperature and keeps the temperature steady.

Together with Naboo it lets you organize and improve the kitchen with only two units.

All this is Lainox Just Duet.



## **TEMPERATURE HOLDING CABINETS BOTH BUILT-IN OR TABLE-TOP**

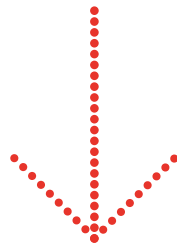
For the best cooking results, LAINOX offers you the possibility to couple the Sapiens stand-mounted product line with an innovative, dual function appliance:

- Temperature holding cabinet
- Low temperature slow cooking +30°÷120°C

The digital controls allow you to set the proper temperature in the chamber and the core probe (optional), lets you set the correct holding or cooking degree.

In this manner you create a product that is always excellent with numerous advantages in managing your work.

- Extremely low energy consumption (from 0.7 - 1 kW/h)
- Zero weight loss during holding and less than 20% during low temperature slow cooking
- Cooking diversification
- Reduce Footprint
- Speed in express service (food bank)



**COOK AND SERVE**





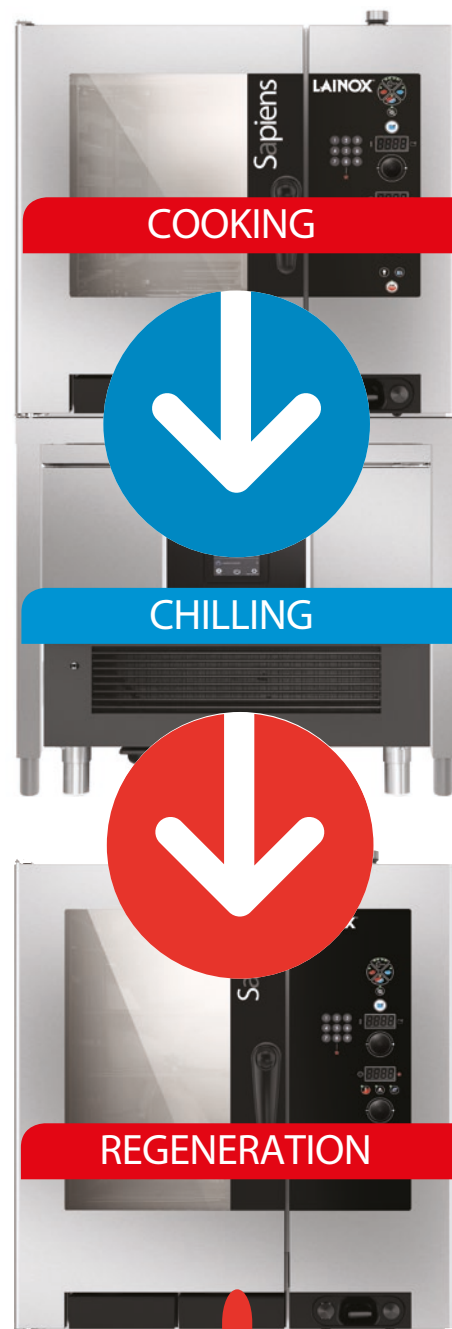


COOK AND HOLD



**NEO**

**Neo** is the novelty in the LAINOX palette. With one unit you can beat, freeze, thaw, rise and bake at a low temperature then keep the temperature steady. **Neo** is the cornerstone of the new system of kitchen organization, letting you easily free times of preparation from those of service.



COOK AND CHILL



# Sapiens Excellence in t

071



101



072



## COOKING MODES

- Automatic with over 90 tested and stored cooking programs including programs for reheating on the plate or in the tray
- Programmable with the ability to store 99 cooking programs in automatic sequence (up to 4 cycles)
- Manual cooking with three cooking modes: Convection from 30°C to 300°C, Steam from 30°C to 130°C, Combination Convection + Steam from 30°C to 300°C
- Manual with the ability to work with 4 cycles in automatic sequence for differentiated cooking and functions for: Temperature holding (2 modes) - Steam outlet control
- Cooking with core temperature control (with multi-point probe or needle probe) (optional)
- Autoclima® automatic system for measuring

and controlling the humidity in the cooking chamber

- Fast-Dry® system for quick dehumidification of the cooking chamber
- Multiprogram keypad for quick, "press and go" program selection with nine positions (optional)

## OPERATION

- High visibility alphanumeric command display
- Key for managing the 4 cooking cycles with LED display
- Key for direct access to cooking programs that have been stored or are to be stored
- SCROLLER PLUS knob with Scroll and Push function for confirming choices
- Manual pre-heating

## CLEANING AND MAINTENANCE

- Self-diagnosis of the equipment before and during use with descriptive and audible signalling of any anomalies
- An automatic washing system with an integrated tank and automatic dosage of detergent (optional)
- CALOUT descaler system included, which prevents the formation and accumulation of limescale in the boiler with built-in tank and automatic dispensing
- Liquid detergent COMBICLEAN and anti-scale CALFREE in a cartridge 100% recyclable, or alternatively the detergent SOLID CLEAN and the anti-scale SOLID CAL in the solid state (optional)
- For 201 / 202 models Automatic cleaning system (LM) and CALOUT descaler system, using COMBICLEAN liquid detergent and CALFREE descaler

Models with boiler	Chamber capacity 1/1 GN (530 x 325 mm) 2/1 GN (530 x 650 mm)	Distance between layers (mm)	Number of covers	Total electric power (kW)	Gas versions nominal heating output (kW/kcal)	External dimensions (mm)	Power supply voltage
SAEB071	7x1/1	70	50/120	10,5	-/-	875 x 825 x 820 h.	3N AC 400V - 50 Hz
SAGB071	7x1/1	70	50/120	0,5	15/12.900	875 x 825 x 820 h.	AC 230V - 50 Hz
SAEB101	10x1/1	70	80/150	16	-/-	930 x 825 x 1040 h.	3N AC 400V - 50 Hz
SAGB101	10x1/1	70	80/150	1	28/24.080	930 x 825 x 1040 h.	AC 230V - 50 Hz
SAEB072	7x2/1 - 14x1/1	70	70/180	19	-/-	1170 x 895 x 820 h.	3N AC 400V - 50 Hz
SAGB072	7x2/1 - 14x1/1	70	70/180	1	30/25.800	1170 x 895 x 820 h.	AC 230V - 50 Hz
SAEB102	10x2/1 - 20x1/1	70	150/300	31	-/-	1170 x 895 x 1040 h.	3N AC 400V - 50 Hz
SAGB102	10x2/1 - 20x1/1	70	150/300	1	40/34.400	1170 x 895 x 1040 h.	AC 230V - 50 Hz
SAEB201	20x1/1	63	150/300	31,8	-/-	960 x 825 x 1810 h.	3N AC 400V - 50 Hz
SAGB201	20x1/1	63	150/300	1,8	48/41.280	960 x 825 x 1810 h.	AC 230V - 50 Hz
SAEB202	20x2/1 - 40x1/1	63	300/500	61,8	-/-	1290 x 895 x 1810 h.	3N AC 400V - 50 Hz
SAGB202	20x2/1 - 40x1/1	63	300/500	1,8	80/68.800	1290 x 895 x 1810 h.	AC 230V - 50 Hz



# the product range

102



- Manual cleaning system with retractable hand shower.

## CONTROL EQUIPMENT

- Autoreverse (automatic reverse of fan rotation) for perfect cooking uniformity
- Automatically regulated steam condensation
  - Manual chamber outlet control
  - Manual humidifier
  - Timed lighting
- Easy access to programmable user parameters to customize the appliance through the user menu
- 2 fan speeds (optional), the reduced speed activates the reduction in heating power
- Temperature control at the product core using probe with 4 detection points
- Core probe connection through a connector outside of the cooking chamber, with the

201



- ability to quickly connect the needle probe for vacuum cooking and small pieces (optional)
- USB connection to download HACCP data, update software and load/unload cooking programs
- Ready for SN energy optimization system (optional)
- SERVICE program for: Electronic card operating testing and display temperature probes
  - Appliance operation timer for all primary functions for programmed maintenance
- ECOSPEED - Based on 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.
- ECOVAPOR - 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

202



- GREEN FINE TUNING: A new burner modulation system and high efficiency exchanger prevent power waste and reduce harmful emissions.

## CONSTRUCTION

- Cooking compartment heating elements of armoured INCOLOY 800 type
- Door with double tempered glass, external with mirrored effect and air chamber and interior heat-reflecting glass for reduced head radiation towards the operator and greater efficiency
- Internal glass that folds to open for easy cleaning
- Handle with left or right hand opening
- Adjustable hinge for optimal seal
- Deflector that can be opened for easy cleaning of the fan compartment.
- IPX5 protection against sprays of water

Direct steam models	Chamber capacity 1/1 GN (530 x 325 mm) 2/1 GN (530 x 650 mm)	Distance between layers (mm)	Number of covers	Total electric power (kW)	Gas versions nominal heating output (kW/kcal)	External dimensions (mm)	Power supply voltage
SAEV071	7x1/1	70	50/120	10,5	-/-	875 x 825 x 820 h.	3N AC 400V - 50 Hz
SAGV071	7x1/1	70	50/120	0,5	12/10.230	875 x 825 x 820 h.	AC 230V - 50 Hz
SAEV101	10x1/1	70	80/150	16	-/-	930 x 825 x 1040 h.	3N AC 400V - 50 Hz
SAGV101	10x1/1	70	80/150	1	18/15.480	930 x 825 x 1040 h.	AC 230V - 50 Hz
SAEV072	7x2/1 - 14x1/1	70	70/180	19	-/-	1170 x 895 x 820 h.	3N AC 400V - 50 Hz
SAGV072	7x2/1 - 14x1/1	70	70/180	1	20/17.200	1170 x 895 x 820 h.	AC 230V - 50 Hz
SAEV102	10x2/1 - 20x1/1	70	150/300	31	-/-	1170 x 895 x 1040 h.	3N AC 400V - 50 Hz
SAGV102	10x2/1 - 20x1/1	70	150/300	1	27/23.220	1170 x 895 x 1040 h.	AC 230V - 50 Hz
SAEV201	20x1/1	63	150/300	31,8	-/-	960 x 825 x 1810 h.	3N AC 400V - 50 Hz
SAGV201	20x1/1	63	150/300	1,8	36/30.960	960 x 825 x 1810 h.	AC 230V - 50 Hz
SAEV202	20x2/1 - 40x1/1	63	300/500	61,8	-/-	1290 x 895 x 1810 h.	3N AC 400V - 50 Hz
SAGV202	20x2/1 - 40x1/1	63	300/500	1,8	54/46.440	1290 x 895 x 1810 h.	AC 230V - 50 Hz

# Sapiens Ideal Configur



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.

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 gas/electric
- 101 gas/electric
- 072 gas/electric
- 102 gas/electric

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.

## EXHAUST HOODS

To resolve the problem of cooking steam in visible installations in supermarkets, delicatessens and butcher's shops, **Sapiens** ovens can be equipped with a practical stainless steel hood with motorized suction and air condensation remover.



# rations and Solutions



Do you have a small kitchen but at the same time a need for large diversification and quantities?

No problem. Stacking is the solution.

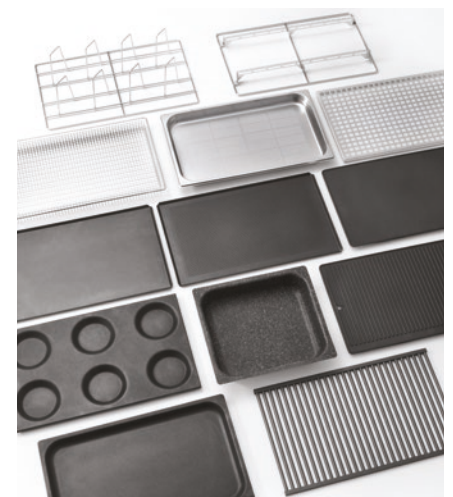
The following combinations are available:

**Sapiens** gas/electric with boiler or direct steam

- **Sapiens** 071+071  
capacity 7+7 Trays 1/1 GN
- **Sapiens** 071+101  
capacity 7+10 Trays 1/1 GN
- **Sapiens** 072+072  
capacity 7+7 Trays 2/1 GN o  
14+14 Trays 1/1 GN

## MULTIGRILL

Perfect cooking with the exclusive accessories specific for every type of cooking. **Sapiens** has no limits in cooking diversification. With its cooking accessories you can create perfect grilled meats, vegetables and fish, dry and crispy fried foods and excellent skewers or omelettes and quiches of various sizes (120-200 mm in diameter), breads and various pastries, pizza as if it were cooked in a brick oven and perfectly golden brown roasts.





FOR A FREE TRIAL IN  
YOUR OWN KITCHEN, CONTACT US

tel +39.0438.9110 [lainox@lainox.it](mailto:lainox@lainox.it)



**LAINOX**<sup>®</sup>  
DEVICE FOR COOKING

**LAINOX ALI S.p.A.** Via Schiaparelli, 15  
Z.I. S.Giacomo di Veglia  
31029 Vittorio Veneto TV Italy  
[www.lainox.it](http://www.lainox.it)

tel +39.0438.9110  
fax +39.0438912300  
[lainox@lainox.it](mailto:lainox@lainox.it)

