

Lainox Compact 6 X 2/3 GN Manual Assisted Cooking Injection Oven 3 Phase COES026 GN924

3 Phase, 6 x 2/3 GN

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Code : GN924



41% OFF Sale

£10,489.40

£6,170.24 / exc vat

£7,404.28 / inc vat

Select Shipping Method

- 10 - 14 Days Delivery

Notes :

- Please check door entry sizes before ordering.
- Delivery is made to kerbside only.
- Drivers do not unpack or position goods.
- A 25% restocking charge will apply for all returned goods.

The 3-phase COES026 Lainox super compact combination oven is a highly advanced and efficient addition to the modern kitchen with limited space.

Ideally positioned either on a countertop or shelf, the Lainox combi oven provides all the functionality and performance of a larger combi within a small footprint.

Size

Unit	Height	Width	Depth
Mm	1180	1330	760
Cm	118	133	76
Inches (approx)	46	52	29

- Requires specialist installation: hardwiring to mains and plumbing to mains
- 95 pre-loaded default Lainox cooking programmes for ease of use and consistent results
- 99 cooking programs with up to 4 steps can be personalised and saved for your favourite recipes
- Convection cooking (30-300°C) means improved heat distribution and reduced cooking times
- Steam cooking (30-130°C) means better nutrient / taste / colour retention and reduces the need for seasoning
- Combination cooking steam hot air (30-300°C) combines advantages from both methods for delicious results
- Autoclima automatically temperature and humidity depending on food being cooked for perfectly moist & tender results
- Temperature control at the product core using probe with 4 detection points
- Positions: 6 x 2/3 GN (GN sold separately, see Accessories tab below)
- Convection Cooking (30 - 300°C) Steaming (30 - 130°C) Combined (30-300°C)
- Fast-Dry is ideal to obtain perfectly crisp and brown food
- Material : Stainless Steel

