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Lainox Compact 6 x 1/1GN Auto Interactive Cooking Injection Oven 3 Phase COEN061 GN933

6 x 1/1GN 3 Phase View Product

Code: GN933





£15.649.32

£9,205.49 / exc vat

£11,046.58 / 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.

Brimming with innovative features to produce great cooking results, the single phase COEN061 Lainox large capacity 10x 1/1GN Interactive Cooking Injection Combi Oven provides a high quality compact option for kitchens with limited space.

With over 79 pre-installed programmes and a modern 7" touch screen control panel, cooking a wide variety of foods to professional standards is made incredibly easy.

Size

Unit	Height	Width	Depth
Mm	880	510	625
Cm	88	51	62.5
Inches (approx)	34	20	24

- ICS automatic interactive cooking with 79 automatic cooking programs for fish, meat, pastries, breads, grilling
- Over 80 further programs for reheating, warming, defrosting, vaccum cooking, Multi-Level & Just in Time cooking
- 400 cooking programs with up to 15 steps can be personalised and saved for your favourite recipes
- Multi-Level cooking lets you cook different food types at the same time, letting you know when each type is ready to be taken out
- Just in Time cooling lets you cook different food types at the same time lets you know when to insert each type for a synchronised finish
- Convection cooking (30-300°C) means improved heat distribution and reduced cooking times
- Steam cooking 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
- 2 speed bi-directional fans (normal/low) means uniform cooking which can be softened on demand for delicate pastry items
- Automatic LCS (Liquid Clean System) with COMBICLEAN liquid cleanser, in100 recyclable cartridges
- Autoclimaautomatically adjusts temperature and humidity depending on food being cooked for perfectly moist & tender results

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