



SAPIENS

EASILY PASSES EVERY TEST



LAINOX[®]
DEVICE FOR COOKING



SAPIENS, IN YOUR OWN IMAGE AND LIKENESS.

For those who want a high-quality, high-performance combi-oven that doesn't jeopardize style or personalization. For those who are looking for simplicity without sacrificing programmability or precision. For those looking for a combi-oven that is flexible yet sturdy, simple yet advanced, efficient yet comprehensive and full of capability, Lainox has the solution. Its name is Sapiens.

Sapiens is a combi-oven that offers manual and programmable assisted cooking. It comes equipped with 95 Lainox cooking programs already in its memory, with room for up to 99 more, each of which can have up to four steps programmed to different temperature and humidity parameters.

It easily allows manual cooking. It also has the ability to work fully automatically. Set up to 4 steps in a single cooking process.

Utilize our Multi-point core temperature probe or our needle probe for sous vide for perfect results.





SAPIENS, EVERYTHING YOU NEED.

Sapiens offers all the automatic and manual control necessary for high-quality, consistent cooking results. LAINOX has designed the Sapiens equipment and its functionality to provide the best results. Engineering and construction combine to provide the user with un-paralleled cooking experience.



Highly visible alphanumeric command display



Timed lighting



Key for managing up to four cooking cycles with LED display



Ergonomic door opening



Backlit key for access to previously saved or to-be-saved programs



Automatically retracting hand shower



Scroller-Plus push knobs (choose and confirm in one fluid movement)



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



Multiprogram keypad for selecting and immediate start of a pre-saved cooking program.



COOKING PROGRAMS

Sapiens automatic cooking programs ensure consistent, high-quality results with easy-to-manage and easy-to-execute functionality.

Sapiens comes with 95 cooking programs built-in, with space for 99 custom additions.

Once programmed, Sapiens automatically activates different cooking phases and regulates various parameters at the required time.

The program detects the cooking method (from among convection, steam or a combination of steam + hot air)

Temperature
Humidity
Fan speed

All the functions are electronically controlled constantly with maximum efficiency. In this manner, Sapiens adjusts the cooking automatically so that it always gives you ideal results, juicy meats, excellent caramelization, and food that is always consistently cooked.

Fragrant breads and desserts, dry and crispy fried foods and excellent au gratin dishes all with ease. LAINOX considered savings and focused on creating a more efficient system with an impact on the ecological and economic level.



ECOSPEED

Thanks to the ECOSPEED function Sapiens recognizes the amount and type of food being cooked, then maximizes energy efficiency while maintaining cooking temperature and preventing fluctuations. The result is that only the energy need for the load at hand is used, maximizing energy efficiency



GREEN FINE TUNING

The new GFT (Green Fine Tuning) burner modulation system and the patented high efficiency exchanger prevent energy waste and reduce harmful emissions



STEAM COOKING

Maintain your food's nutritional value and keep colors bright while requiring less labor, water and even seasoning. Ultimately lowering production cost.

Low temperature from 122°F to 185°F (50°C to 85°C): Cook with absolute temperature precision, while consuming less water and energy.

212°F (100°C): Steam foods that traditionally require boiling, with higher-quality results and 20% overall savings across energy, water and other cooking variables.

High temperature up to 266°F (130°C): Force steam frozen foods quickly and with lower processing costs, even in large quantities.



VACUUM COOKING

Sous vide or vacuum cooking calls for precise temperature, both in the cavity and also in the product core. Sapiens ensures accuracy with a needle probe (specifically for vacuum cooking or small pieces), so you can cook while maximizing nutrition and minimizing weight loss.



VACUUM COOKING IN GLASS JARS AND CANNING

Increases quality and storage times and offers appealing new options in presentation for many different types of food products.



ECO VAPOR

Sapiens recognizes the types and quantities of food you load into the cooking cavity and produces only the amount of steam needed for cooking. With the Ecovapor system, water and energy consumption are reduced by automated controls of steam saturation in the cooking cavity.



CONVECTION COOKING

With Sapiens convection cooking, you can rely on complete uniformity for both sweet and savory foods. Whether the goal is dry and crispy or soft and juicy, Sapiens delivers consistent and delicious cooking results even at full loads.

The variable high or low fan speed with automatic energy saving slashes energy consumption and waste, while the exclusive cooking cavity heat distribution system and bi-directional fan ensure perfectly uniform results without sacrificing on presentation.



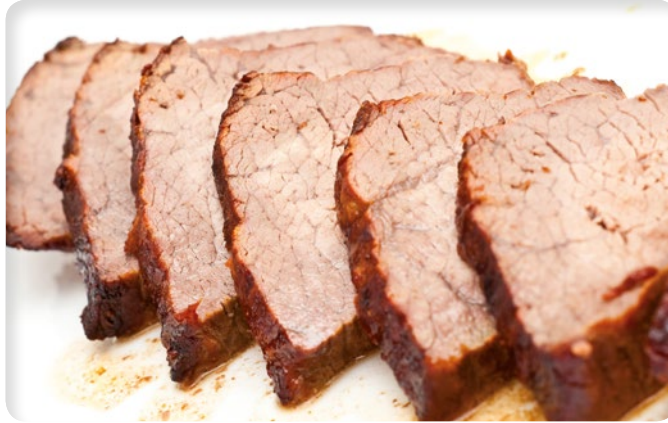
DRY, CRISPY COOKING

With the patented Fast Dry[®] system you will achieve perfect crisp and browning of grilled or fried foods, desserts and breads, the active cooking cavity dehumidification system eliminates unwanted moisture for perfect cooking results. Even at full loads



2 FAN SPEEDS

The two speed fan enables you to reduce the fan speed and activate a heating power reduction. The self-activating, auto-reverse provides perfect cooking uniformity.



COMBINATION COOKING

Thanks to the Autoclimate® humidity control system you can achieve excellent results with meat and fish without the need for continuous basting. The multi-point probe guarantees perfect core-temperature cooking.



TENDER, JUICY COOKING

The LAINOX Autoclimate® systems ensures and maintains the desired climate in the cooking cavity. The temperature and humidity are automatically controlled at the optimum levels for the food to be cooked. In the re-thermalization processes sapiens preserves product juiciness and tenderness.



PROBES FOR EVERY FUNCTION

The multi-point core temperature probe provides a perfect temperature at the product's core. For Sous-Vide cooking a Needle point probe is also available.



CLEAN, THOROUGHLY AND SIMPLY.

Sapiens can be equipped with a new automatic washing system that uses liquid detergent in a 100% recyclable cartridge.

The detergent cartridge releases cleaner, which is sprayed within the cooking cavity. Next steam fills the cavity followed by rinsing water – extremely effective in removing fats and residues deposited during cooking.



MANUAL WASH



RINSING



SOFT WASH



HARD WASH



HARD PLUS WASH



HARD PLUS ECO WASH



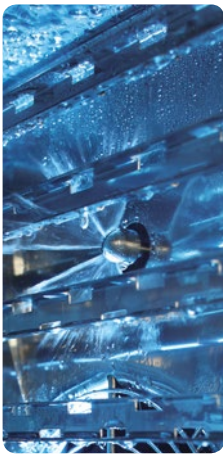
NEW 100% RECYCLABLE DETERGENT CARTRIDGE

Lainox's new CombiClean liquid detergent comes in a 100% recyclable practical cartridge. This new formula is not only hygienic, but also eliminates chemical handling or risky decanting.

Calfree is the new Lainox product in a 100% recyclable cartridge, which keeps the steam generator free from malfunctions due to limestone buildup (only for boiler equipped models).

With Calfree, you always have plentiful and pure steam, along with a variety of benefits:

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



HALF THE TIME OF WASHING

Achieve increased productivity with substantially reduced washing time compared with other traditional systems. Simply choose the suitable level of washing and Sapiens does the rest.



ECO WASH

The new Eco setting further reduces the amount of detergent needed to clean the system – maximum clean with reduced costs.



LAINOX COOKING SYSTEM COOKING, HOLDING AND BLAST CHILLING.

You are not only a Chef using your creativity in cooking and catering, you are also a careful businessman whose focus is customer satisfaction and work optimization and LAINOX offers you comprehensive tools.

Lainox cooking systems help you to satisfy your customers by bringing an enhanced product to the plate. When you pair Sapiens with blast chillers and holding cabinets, precision and efficiency reach new levels.

Exceptional performance comes alongside expert advice.

When you ask our team about customer counts, preferred dishes and trends, The Lainox Cooking system is the answer. Lainox is on your side with the right systems, advice and support to always ensure distinctive, professional service.



ENERGY SAVINGS UP TO 60%



SPACE SAVINGS UP TO 70%



RAW MATERIAL SAVINGS UP TO 20%



CONSISTENT QUALITY



REDUCED WASTE FROM UNSOLD PORTIONS



SHORTER WAITING TIMES FOR YOUR GUESTS



FASTER TURNOVER



THE BEST SOLUTION, FOR EVERY TYPE OF SERVICE.

COOK AND SERVE, COOK AND HOLD, COOK AND CHILL.

Sapiens delivers consistently exceptional results, with quick cooking times.

Meaning: better quality, faster service.



COOK AND SERVE

A perfect production every time with quick cooking to guarantee "express service".



COOK AND HOLD

Sapiens can also reproduce the function of temperature holding cabinets, allowing you keep food warm and fresh by setting and maintaining the appropriate temperature and humidity in the holding cavity.



COOK AND CHILL

NEW CHILL BLAST CHILLER

New Chill is the cornerstone to a new system for organization in the kitchen.

Where preparation, cooking, chilling, storage and reheating are stages of a single process.

Which frees up production time. A link between cooking and storage, thanks to its great cooking power and adequate ventilation NEW CHILL quickly reduce temperatures to prevent the loss of humidity, defend against bacterial proliferation and maintain your products appeal and flavor.

SAPIENS

THE PRODUCT LINE



Models with boiler	Power supply	Chamber capacity 1/1 GN (530x325 mm) 2/1 GN (530x650 mm)	Distance btw Layers mm / [inch]	Number of meals	Electrical power (kW)	Gas nominal thermal power (kW/BTU)	Consumption (Amps)	External dimensions W x D x H mm / [inch]	Power supply voltage *
SAEB071		7x1/1	70 / [2.76]	50/120	10.5	-/-	30	875 x 825 x 820h [34.5 x 32.5 x 32.3h]	3ph / 208V / 60 Hz
SAGB071					0.5	15/51,182	8		1ph / 120V / 60 Hz
SAEB101		10x1/1	70 / [2.76]	80/150	16	-/-	45	930 x 825 x 1040h [36.6 x 32.5 x 40.9h]	3ph / 208V / 60 Hz
SAGB101					1	28/95,539	10		1ph / 120V / 60 Hz
SAEB072		7x2/1 - 14x1/1	70 / [2.76]	70/180	19	-/-	53	1170 x 895 x 820h [46.1 x 35.2 x 32.3h]	3ph / 208V / 60 Hz
SAGB072					1	30/102,364	10		1ph / 120V / 60 Hz
SAEB102		10x2/1 - 20x1/1	70 / [2.76]	150/300	31	-/-	87	1170 x 895 x 1040h [46.1 x 35.2 x 40.9h]	3ph / 208V / 60 Hz
SAGB102					1	40/136,485	10		1ph / 120V / 60 Hz
SAEB201		20x1/1	63 / [2.48]	150/300	31.8	-/-	89	960 x 825 x 1810h [37.8 x 32.5 x 71.3h]	3ph / 208V / 60 Hz
SAGB201					1.8	48/163,782	20		1ph / 120V / 60 Hz
SAEB202		20x2/1 - 40x1/1	63 / [2.48]	300/500	61.8	-/-	172	1290 x 895 x 1810h [50.8 x 35.2 x 71.3h]	3ph / 208V / 60 Hz
SAGB202					1.8	80/272,971	20		1ph / 120V / 60 Hz

Direct steam oven models	Power supply	Chamber capacity 1/1 GN (530x325 mm) 2/1 GN (530x650 mm)	Distance btw Layers mm / [inch]	Number of meals	Electrical power (kW)	Gas nominal thermal power (kW/BTU)	Consumption (Amps)	External dimensions W x D x H mm / [inch]	Power supply voltage *
SAEV071		7x1/1	70 / [2.76]	50/120	10,5	-/-	30	875 x 825 x 820h [34.5 x 32.5 x 32.3h]	3ph / 208V / 60 Hz
SAGV071					0,5	12/40,945	8		1ph / 120V / 60 Hz
SAEV101		10x1/1	70 / [2.76]	80/150	16	-/-	45	930 x 825 x 1040h [36.6 x 32.5 x 40.9h]	3ph / 208V / 60 Hz
SAGV101					1	18/61,418	10		1ph / 120V / 60 Hz
SAEV072		7x2/1 - 14x1/1	70 / [2.76]	70/180	19	-/-	53	1170 x 895 x 820h [46.1 x 35.2 x 32.3h]	3ph / 208V / 60 Hz
SAGV072					1	20/68,242	10		1ph / 120V / 60 Hz
SAEV102		10x2/1 - 20x1/1	70 / [2.76]	150/300	31	-/-	87	1170 x 895 x 1040h [46.1 x 35.2 x 40.9h]	3ph / 208V / 60 Hz
SAGV102					1	27/92,127	10		1ph / 120V / 60 Hz
SAEV201		20x1/1	63 / [2.48]	150/300	31,8	-/-	89	960 x 825 x 1810h [37.8 x 32.5 x 71.3h]	3ph / 208V / 60 Hz
SAGV201					1,8	36/122,837	20		1ph / 120V / 60 Hz
SAEV202		20x2/1 - 40x1/1	63 / [2.48]	300/500	61,8	-/-	172	1290 x 895 x 1810h [50.8 x 35.2 x 71.3h]	3ph / 208V / 60 Hz
SAGV202					1,8	54/184,255	20		1ph / 120V / 60 Hz

(* special voltage and frequency upon request)

SAPIENS

FEATURES

COOKING MODES AND FUNCTIONS

- Automatic with 95 pre-stored cooking programs including programs for reheating on plate or tray
- Able to store 99 additional custom programs with up to four separate steps with different temperature and humidity parameters
- Manual cooking with three modes: Convection from 86°F to 572°F (30°C to 300°C), steam from 86°F to 266°F (30°C to 130°C), combination convection and steam from 86 to 572°F (30°C to 300°C)
- Manual with the ability to implement four-step programs for multi-process cooking and functions for temperature holding (with or without moisture)
- Core temperature control (with optional multi-point or needle probe)
- Autoclima® automatic system for measuring and controlling humidity within cooking cavity
- Fast-Dry® system for quick dehumidification of the cooking cavity
- Multi-program keypad for quick “press and go” program selection

OPERATIONS

- High-visibility alphanumeric command display
- Key for managing four cooking cycles with LED display
- Key for direct access to stored or to-be-stored cooking programs
- Scroller-Plus knob with scroll and push function for confirming choices
- Manual pre-heating

CLEANING AND MAINTENANCE

- Equipment self-diagnosis before and during use with descriptive and audible signaling of any abnormalities
- Manual cleaning system with retractable hand shower
- Automatic washing system with integrated tank and automatic detergent dosing (optional)
- Calout descaler system with built-in tank and auto-dispensing to prevent the formation and accumulation of limescale in the broiler (for boiler equipped models)
- CombiClean liquid detergent and Calfree anti-scale in a 100% recyclable cartridge (optional)
- 201/202 models include automatic cleaning system (LM) and Calout descaler system using CombiClean liquid detergent and Calfree descaler (when equipped)

CONTROL EQUIPMENT

- Auto-reverse (automatic reversal for fan rotation) for perfect cooking uniformity
- Automatic steam and condensation regulation
- Manual cavity outlet control
- Manual humidifier
- Timed lighting
- Easy access to programmable user settings for appliance customization
- Two fan speeds (optional) with option to reduce speed for better energy efficiency
- Temperature control at the product core using probes with four detection points
- Core temperature control through a connector outside of the cooking cavity, with the ability to quickly connect the needle probe for vacuum cooking and small pieces (optional)
- USB connection to download HACCP data, load/unload cooking programs and update software
- Compatible with SN energy optimization system (optional)
- Service program runs a self-assessment, then electronically displays necessary maintenance without moving or dismantling the machine (saving time and diagnostics costs)
- Ecospeed optimizes and controls energy usage based on load and food type to maintain desired cooking temperature without fluctuations
- EcoVapor reduces water and energy consumption through automatic steam saturation control
- Green Fine Tuning prevents power waste and reduces harmful emissions through burner modulation and a highly efficient exchanger

CONSTRUCTION

- Incoloy® 800 plated cooking compartment heating elements
- Double tempered glass door with external mirror effect and internal heat-reflecting glass for greater efficiency and safety
- Internal glass folds open for easy cleaning
- Left- or right-handed door handle
- Adjustable hinge for optimal seal
- Easy-access fan compartment
- IPX5 rated protection against water spray, provides a highly water resistant front panel and controls.



IPX 5

EMC



SAPIENS

SOLUTIONS FOR EVERY NEED



For each Sapiens model, Lainox offers practical and functional configurations for various needs.

The stainless-steel stand can be outfitted with the pan storage rack and static cabinet or an open stainless steel shelf.

Blast chiller/freezer can be configured with special support beneath the oven to further reduce footprint and increase efficiency.

Configuration available for the following models:

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



OVERLAYS

For small kitchen spaces requiring large high capacity and diverse production, stacking is the solution. Both Sapiens gas and electric models accommodate either boiler or direct steam combinations.

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
14+14 Trays 1/1 GN

Sapiens 072+102
capacity 7+10 Trays 2/1 GN
14+20 Trays 1/1 GN

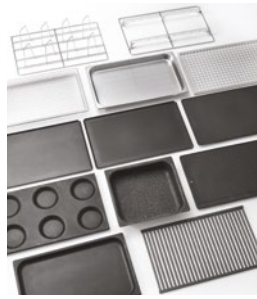
SAPIENS

SOLUTIONS FOR EVERY NEED



POLLOGRILL

Spit-roast large quantities of chicken easily and economically with perfectly crispy results.



MULTIGRILL

Find exclusive accessories to customize and perfect your specific product results.



LAINOX BANQUETING

Serve anywhere from 10-100 high quality plated meals at one time.



Combine Lainox Banqueting and the "Cook and Chill" technique to prepare dishes a day in advance, and be ready to serve in just ten minutes.

- Perfect results, even with large quantities
- Better work organization
- More time for a perfect finish
- Speedy service

Mod. Device	Kit Model	Capacity plates Ø 12.20" / 310 mm
071	NKB071	20
101	NKB101	30
072	NKB072	32
102	NKB102	49
201	NKB201	60
202	NKB202	100

For a free trial in
your own kitchen, contact us
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