

GAS
MODELS
AVAILABLE
NEW

Ready



Direct steam combi ovens and convection ovens

READY

by **LAINOX**[®]

READY

by LAINOX®



The new range of products from Ready, available also as gas heated models, features the highest technology for heating thanks to pre-mixed air blown burners.

Compared to the traditional atmospheric gas burners systems, the advantages are uncomparable:

- ▶ **Fastest temperature raise**
- ▶ **High consumptions reduction**
- ▶ **Heat efficiency higher than 90%**





The **Ready** combi ovens perfectly combines top of the range professional performances, and user-friendliness, in an oven that was created using the most advanced technological and constructive solutions. The cooking cavity, for example, has a design that optimizes hot air circulation that thanks to autoreverse (automatic inversion of fan rotation) achieves perfect even cookings. The door has a double glass that folds open and the double opening handle mechanism allows maximum safety and easy to use. The control panel is as intuitive as can be, making it possible to use the several functions featured by these ovens.





Complete with any accessory to cook everything!

Steam cooking



Convection cooking



Combi mode cooking



Grilled vegetables



Grilled meat and fish



Cooking fried foods



Pastry and bakery



Reheating





Maximum flexibility and large variety of products thanks to the various functions performed by the new Ready combi ovens



Steam cooking 30-130 °C - Steam cooking retains all the natural quality of food that would otherwise be lost when boiled. Savings are logistic as well: no pots, less space required, stoves kept free, no draining. And food tastes and looks better.



Convection cooking 30-300 °C - The convection cooking mode affords operating versatility far beyond that of traditional convection ovens. With its remarkable versatility, you can cook food with hot air available between 30 °C and 300 °C and the correct humidity with **AUTOCLIMA** system.



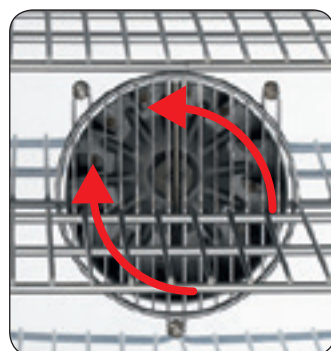
Combi mode cooking 30-300 °C - Today you can combine all the advantages of convection cooking with that of steam. The result? Quick cooking, energy savings, food that retains all its natural flavour, less seasoning and salt needed, less food weight loss.



AUTOCLIMA - Automatically controls the temperature and humidity precisely to the cooking method selected; whether you choose convection or combined cycles, the results will be perfect, ensuring quality and savings. **AUTOCLIMA** is also ideal for reheating dishes that have been previously cooked, chilled and stored at +3 °C.

Would you like to cook using automatic programs? Simple! First press the “*easy book*” key and directly access the programs memorized in the oven or your cooking programs. The two large displays with guide you in a clear way, step by step; you will be able to choose between cooking procedures that have been developed by **Lainox** or creating and memorized a great number of completely new programs in a way that is simple and intuitive. This way you will be able to reproduce the desired cooking quality at any time, simply by pressing a button.

Autoreverse



The **Ready** ovens feature “Autoreverse” (automatic inversion of fan rotation) for an even cooking perfect result.

Door with double glass



The double and heat-reflecting tempered glass increases operator comfort because it further isolates the heat. Inner folding glass for easy cleaning.

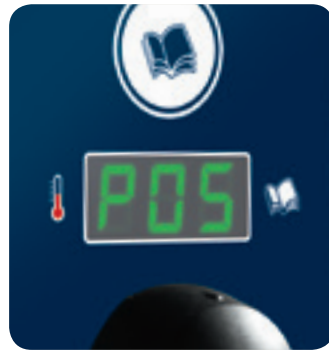


Automatic cooking programs



95 pre-set cooking programs, an exclusive self-guided system, extremely simple to use, which enables immediate access to complete and automatic cooking cycles. Totally automatic: no time needed to learn, or know the procedures, times or temperatures for cooking products.

Personalizing cooking



Easily create, manage and memorize personal cooking modes. With **Ready** at last you can. An archive of programs that you can use time and again just as they are, or change to suit your needs, with quick and easy access at the touch of a button. A function that lets you organize and reinvent everyday dishes whenever you wish in order to respond to a whole range of requirements.

Manual cooking



Because **Ready** allows them to define every aspect of cooking manually, chefs have new opportunities to measure themselves against technological evolutions in culinary art.

Cooking cycle



In order to make cooking programming simpler, the S controls include LEDs that always indicate the cycle that is in use, both while programming and while cooking. Preparing a cooking program cycle by cycle is so easy and, when we actually start cooking. At any time we will be able to know what the oven is doing and what cooking phase we are in.

Optional (for S version only)

Multipoint core probe



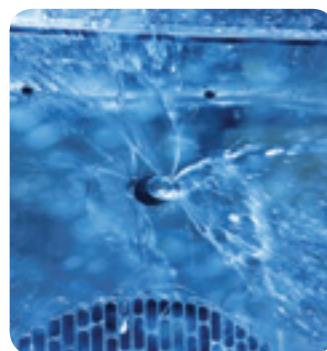
Device that precisely measures the temperature inside food during cooking, causing the oven to stop heating once the required cooking temperature has been reached. What's more, can even use needle probes (Ø 1 mm) for smaller-sized dishes or when cooking vacuum-packed foods.

Variable ventilation



The two different ventilation speeds mean even particularly delicate confectionery products can be cooked, such as choux pastries, vol-au-vent, lingue di gatto (cat's tongue biscuits), meringue etc.

Automatic washing



The automatic washing is simply started by the user from the control panel and it uses a detergent, developed by Lainox, which is made of three components and comes automatically from an external container, without the need for any kind of handling.



Ready

Direct steam combi ovens



REV/RGV 051 M

M Version

Electromechanical, with a function selector for convection, steam, combined, open door cooling - Temperature selector adjustable from 70 - 300°C - Programmable timer up to 120 minutes with end of cooking buzzer - Indicator lights for functioning control - Manual humidifier - Manual cavity vent - Cavity lights.

COOKING MODES

- Convection 70 - 300°C
- Convection with humidifier
- Steam 70 - 100°C
- Combi convection /steam 70 - 300°C

OPERATING MODES

- Timed
- Continuous



S version

Electronic manual controls - Dedicated key for 4 cycle management, with display LEDs - Key for directly accessing programs - Alphanumeric display - **AUTOCLIMA** with automatic vent - Self-diagnostics - Semi-automatic washing program - Controls for: humidifier, cavity lights, vent control.

COOKING MODES (Rev S)

- Convection with **AUTOCLIMA** 30 - 300°C
- Steam 30 - 130°C (low temperature, atmospheric, forced)
- Combi convection/steam with **AUTOCLIMA** 30 - 300°C

OPERATING MODES (Rev S)

- Automatic with pre-set programs
- Programmable with 99 programs, with 4 cycles in automatic sequence
- Timed or with core probe
- Continuous



PLUS FUNCTIONS

- Holding
- Regenerating

OPTIONAL (to be requested when ordering oven)

- *Automatic washing system*
- *Core probe*
- *Two speed fan (normal / reduced)*



REV/RGV 071 S















REV/RGV 101 S

The new **Ready** combi ovens, in the electronic programmable “S” version, the best that technology has made available for trivalent ovens: automatic chamber humidity controls (AUTOCLIMA system) with motorised automatic vent, wide variety of automatic recipes, 99 programs that can be memorised by the user, automatic cooking sequence (up to 4 cycles) and besides, as an optional, the core probe and automatic washing.

The **Ready** combi ovens, and their technology, make it possible to cook rapidly and obtain high quality results on an incredible range of products: from the steam cooking (both atmospheric and “forced”) of products that are traditionally cooked in boiling water, to low temperature and vacuum cooking (the needle probe is available as an optional), to “combi” cooking modes used to cook more rapidly, with the certainty of high quality results. They are all types

of cooking that traditionally would require a lot of time, frequent controls or adding liquids to prevent food from drying out.

Ready combi ovens are also available in the “M” version with electromechanical controls, simpler for those that desire a more traditional oven, while keeping many of the advantages that are typical of more modern products and with the same amount of versatility of “trivalent” ovens.

Models		Chamber capacity	Spacing between shelves	External dimensions			El. power	Gas power	Power Supply Voltage
			mm	mm			kW	kW - kcal/h	V - Hz
REV 051 M		5 x 1/1 GN	70	830	640	595	7,25	–	3N AC 400 - 50
REV 051 S		5 x 1/1 GN	70	830	640	595	7,25	–	3N AC 400 - 50
REV 071 M		7 x 1/1 GN	70	830	640	760	12,5	–	3N AC 400 - 50
REV 071 S		7 x 1/1 GN	70	830	640	760	12,5	–	3N AC 400 - 50
REV 101 M		10 x 1/1 GN	70	830	640	970	14,5	–	3N AC 400 - 50
REV 101 S		10 x 1/1 GN	70	830	640	970	14,5	–	3N AC 400 - 50
RGV 051 M		5 x 1/1 GN	70	870	640	595	0,25	8,5 - 7310	AC 230 - 50
RGV 051 S		5 x 1/1 GN	70	870	640	595	0,25	8,5 - 7310	AC 230 - 50
RGV 071 M		7 x 1/1 GN	70	870	640	760	0,5	12 - 10320	AC 230 - 50
RGV 071 S		7 x 1/1 GN	70	870	640	760	0,5	12 - 10320	AC 230 - 50
RGV 101 M		10 x 1/1 GN	70	870	640	970	0,5	15 - 12900	AC 230 - 50
RGV 101 S		10 x 1/1 GN	70	870	640	970	0,5	15 - 12900	AC 230 - 50

Ready

Convection ovens



REC 023 M



REC/RGC 051 M

M Version

Electromechanical, with a selector for adjusting temperature from 70 - 300°C - Programmable timer up to 120 minutes with end of cooking buzzer - Functioning control indicator lights - Humidifier with automatic regulation - Manual cavity vent - Cavity lights.

COOKING MODES

- Convection 70 - 300°C
- Convection with humidifier

OPERATING MODES

- Timed
- Continuous

Humidifier with automatic regulation



The **Ready** ovens are equipped with humidifier with automatic regulation that is able to increase its versatility of use, making it possible for the user to adapt cooking conditions to the type of product in the best possible way. Using the automatic regulator it is possible to precisely establish when the humidifier should

be activated: from a few seconds per minute, up to a continual injection of water, according to the quantity of humidity that one wants to generate. This makes it possible to use **Ready** ovens for a wider range of cooking, with a lesser need for manual intervention and improved results.





REC/RGC 071 M









REC/RGC 101 M

Lainox has a range of 4 convection ovens that are equipped with the classic electromechanical controls: simple, ideal for those that would like to replace obsolete static ovens with a current model, comfortable to use, with precise adjustments and great reliability in its results.

The **Ready** models, with the forced hot air cooking mode, ensure higher quality cooking and are faster than traditional ovens; cooking with forced hot air makes it possible to use lower temperatures and shortened cooking times, while the accurate ventilation distributes hot air uniformly, resulting

in perfectly homogeneous cooking. Using the forced hot air combined with the automatically regulated humidifier and the vent that **Ready** models come equipped with, they guarantee significant versatility and high quality cooking.

Models		Chamber capacity	Spacing between shelves	External dimensions			El. power	Gas power	Power Supply Voltage
			mm	mm			kW	kW - kcal/h	V - Hz
REC 023 M		4 x 2/3 GN	70	640	565	525	2,6	–	AC 230 - 50
REC 051 M		5 x 1/1 GN	70	830	640	595	7,25	–	3N AC 400 - 50
REC 071 M		7 x 1/1 GN	70	830	640	760	12,5	–	3N AC 400 - 50
REC 101 M		10 x 1/1 GN	70	830	640	970	14,5	–	3N AC 400 - 50
RGC 051 M		5 x 1/1 GN	70	870	640	595	0,25	8,5 - 7310	AC 230 - 50
RGC 071 M		7 x 1/1 GN	70	870	640	760	0,5	12 - 10320	AC 230 - 50
RGC 101 M		10 x 1/1 GN	70	870	640	970	0,5	15 - 12900	AC 230 - 50

Accessories



RSP



RAC

Stands

Among the **Ready** accessories, it is possible to choose stainless steel stands with or without tray holders.

Cabinet

Stainless steel hot cabinets with electromechanical controls and integrated tray holders.

Models	Description	Capacity	Spacing between shelves	Dimensions			El. power	Power Supply Voltage
			mm	mm			kW	V - Hz
RSR 071	Stand for mod. 051/071	–	–	830	585	850	–	–
RSR 110	Stand for mod. 101	–	–	830	585	750	–	–
RSP 071	Stand with tray holders for mod. 051/071	8 x 1/1 GN	70	830	585	850	–	–
RSP 110	Stand with tray holders for mod. 101	7 x 1/1 GN	70	830	585	750	–	–
RAC 071	Hot cabinet for mod. 051/071	8 x 1/1 GN	70	830	585	850	2,6	AC 230 - 50
RAC 110	Hot cabinet for mod. 101	6 x 1/1 GN	75	830	585	750	2,6	AC 230 - 50



Extraction hoods

The **Ready** ovens can be equipped with specific stainless steel hoods and fitted with a motor for extraction of vapours; available with or without air-cooled condenser. An indispensable instrument if the oven is installed in full view or in supermarkets.

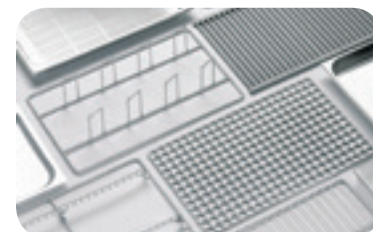
Models	Description		Dimensions			El. power	Power Supply Voltage
			mm			kW	V - Hz
RKC V51	Per mod. REV/RGV 051/071/101	Extraction hood with air-cooled condenser	830	825	300	0,25	AC 230 - 50
RKC C51	Per mod. REC/RGC 051/071/101	Extraction hood with air-cooled condenser	830	825	300	0,25	AC 230 - 50



Stacked units available

For ovens stacking combinations, please check price list.

Lainox offers a wide range of trays and special accessories, developed for carrying out particular kinds of cooking that normally require specific equipment, for example: a mesh basket for chips, grills for vegetables, grills for meat and fish, special grid for cooking skewers and many more.



Trays and grills