

INSTALLATION, MAINTENANCE AND WARRANTY MANUAL

Compact

CAUTION: Read the instructions
prior to using the equipment

TESTING PROTOCOL

1	Cold door	Check alignment and closure of the door, insertion of cart. “Door open” message disappears
2	Washing system	Start the wash relay (if present) from service level and check that the rotating jet is working, check the tightness of the seals. Start the pump to load the system
3	Oven chamber fan	From the service menu, check rotation of the chamber fan in both directions
4	Seals	Check the seals for the hydraulic circuits
5	Cooking	Check boiler pre-heating Operation of steam mode 100°C Operation of combination mode 160°C Operation of dry mode 160°C 0% humidity Fast-dry function Opening and tightness of seal of hot door
6	Check consumptions	Check power consumption
7	Probes	Diagnostic check of values of SC, SD probes and core probe
8	Cooling	Check cooling with door open and door closed, humidifier
9	Cloud registration	Connection to the network and new account registration on the Cloud

TEST REPORT

Date:

Send a copy of this to registr@lainox.it within 10 days.

Serial number:

Installed at: (Complete in legible manner or with company stamp)

Tested by: (Complete in legible manner or with company stamp)

as an authorised LAINOX technician, certifies that all the points on this installation report have been checked and that the units have been installed as per the instructions given by LAINOX - ALI Group S.r.l.

Did the material arrive intact and correspond to the order? Annotations:	☐ YES ☐ NO
Placement Have the indications for placement, levelling and distances been respected?	☐ YES ☐ NO
Electrical connection Have the indications for the electrical connection and protective devices been respected? If no outlet available, check the compliance of the electrical system. Indicate the voltage detected and the protection installed	☐ YES ☐ NO
Water supply connection Have the indications for the water supply connection been respected? Have the characteristics of the water been analysed and has a suitable water treatment system been installed?°F	☐ YES ☐ NO ☐ YES ☐ NO
Washing Is the system present?	☐ YES ☐ NO
Have the aims, functionality and operations of the system been explained?	☐ YES ☐ NO

MODELS

Each letter of the model number identifies an oven feature followed by a number that identifies the capacity of the model.

COEN_ = Compact Naboo

COES_ = Compact Sapiens

CAPACITY

(026) 6 x GN 2/3

(061) 6 x GN 1/1

(101) 10 x GN 1/1

(121) 6+6 x GN 1/1

(161) 6+10 x GN 1/1

Conformity

The conformity of the equipment refers to the complete equipment on delivery.

In the event of an expansion, modifications or connection of other functions, the user is responsible for the conformity of the modified equipment.

Observe the local and national rules and provisions for installation and operation of commercial cooking equipment.

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Warranty

Any damage resulting from failure to observe this installation manual is excluded from the warranty.

In addition, the warranty does not cover:

- Damage resulting from improper use or installation operations, maintenance and repair carried out incorrectly
- Damage due to incorrect descaling
- Non-compliant use of the equipment
- Technical transformations or modifications not authorised by the manufacturer
- Use of non-original manufacturer spare parts
- Damage to glass, light bulbs and gaskets

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- ORIGINAL INSTRUCTIONS -

1 • GENERAL WARNINGS

- Carefully read the directions given in this manual; they contain important information on safety during installation, operation and maintenance.
Keep this manual in a safe place for future consultation!
- The oven must be installed, commissioned and maintained only by an authorized service agent.
- The overall power supply impedance of the equipment must be less than 0,05 Ohm
- Use suitable lifting systems or accessories when handling the equipment or packaging.
- Having removed the packing check that the appliance is not damaged in any way.
If in doubt, proceed no further with installation of the appliance and contact the Customer Service or your dealer immediately.
- Packing materials are potentially dangerous and must not be left where children can play with them.
- Packing materials must be disposed of in conformity with local regulations. This normally means that the different materials are sorted according to type and collected as urban refuse.
- Before positioning and connecting the appliance, check that the utilities (electrical power and water supplies) are as indicated on the data plate.
The data plate is on the right-hand side, at the bottom.
- The positions of the inlet and drain connections are clearly labelled. For further details, see the installation diagram attached to this manual.
- During installation and/or maintenance work it is recommended you wear gloves to protect your hands.

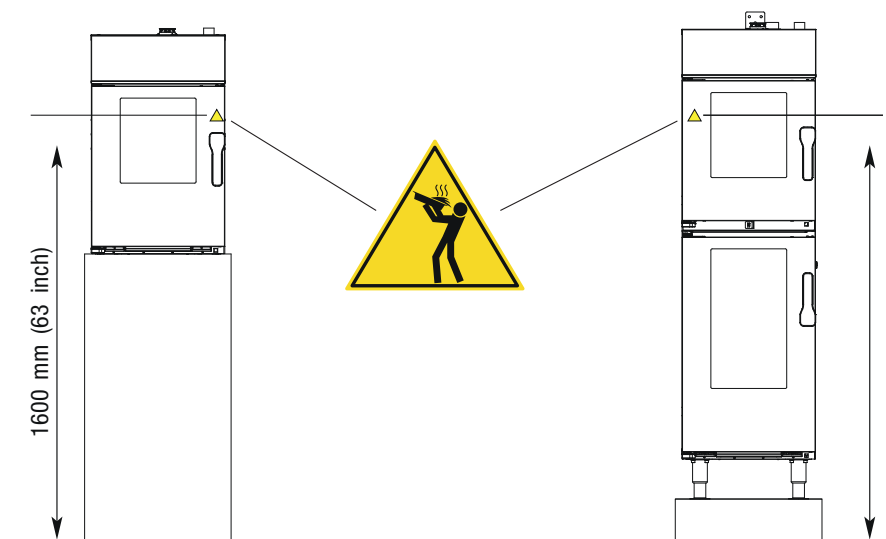
1 • GENERAL WARNINGS

Interventions that will become necessary over time, as well as special oven maintenance, must only be carried out by the manufacturer's personnel or by an authorised technical help service.

- **Read** the warnings in this manual carefully as they provide important information regarding safe use and maintenance.
Store this manual with care!
- This device must only be used **as specifically intended**: to cook food. Any other use is to be considered incorrect and therefore, dangerous.
- Only properly trained service staff can use the device.
- This device can be used by children aged 8 years and over, and by persons with physical, sensorial or mental impairments, or scarce experience and knowledge, provided they are supervised or have been trained on how to use the device by a person responsible for their safety.
- Children must be supervised to ensure they do not play with the device.
- Cleaning and maintenance must not be entrusted to children unless they are supervised.
- The equivalent sound pressure (A-weighted) is lower than 70dB(A).
- Do not use high pressure water jets or steam cleaner when cleaning the oven!

1 • GENERAL WARNINGS

- Caution! During use, the oven's surfaces are hot as indicated by the stickers marked with the international symbol IEC60417 – 5041 . Take care!
- **CAUTION:** Hot steam may be released when the door is opened. When the device is used, use PPEs against heat.
- If the power cord is damaged, it must be replaced by the manufacturer, their help centre or by a person with similar qualifications, so as to prevent all risks.
- In the event of a fault or malfunction, **turn the oven off immediately!**
- CAUTION: Disconnect the power supply to the oven during cleaning and maintenance operations and when replacing components.
- **CAUTION:** The floor around the oven **may be slippery!**
- **Safety sticker**
- Maximum height for insertion of containers filled with liquids
- CAUTION to avoid burns, do not use containers filled with liquids or food that becomes fluid after cooking to a much higher degree than what can be visibly detected.



1 • GENERAL WARNINGS

- Do not work on the machine using unsuitable systems for accessing the upper part (e.g. by using ladders or by climbing on the machine)
- Treatment of chemical substances:
Use appropriate safety measures. Always refer to the data sheets on safety and to the labels on the product used.
Use the PPEs recommended in the safety data sheets.

WARNINGS

- **See the safety data sheets of the cleaning products.**
 - **In case of skin (or hair) contact with the detergent:** Remove any contaminated clothing. Take a shower immediately. Seek medical advice immediately
 - **In case of contact with eyes:** Remove any contact lenses. Rinse immediately with plenty of water for at least 30/60 minutes, while holding the eyelids apart. Seek medical advice immediately.
 - **In case of inhalation:** Seek medical advice immediately. Take the patient outside, away from the site of the accident. If the patient stops breathing, administer artificial respiration. Adopt suitable precautions for the responder.
 - **In case of ingestion:** Drink as much water as possible. Seek medical advice immediately. Do not induce vomiting unless expressly authorised by medical personnel. Show the doctor the safety data sheet of the product ingested which can be found the starter kit for all devices.
-
- The operator must work on the machine when wearing PPEs
 - If technical assistance is required, all information indicated on the ID plate must be provided, **as well as detailed information about the fault** to make it easier for the support service to understand and resolve the problem.

1 • GENERAL WARNINGS

- Ask the installer for instructions about the correct management of water softener, as insufficient or poor maintenance is the main reason for the formation of limescale that is detrimental to the device.
- **The room** where the oven is installed **must be well-ventilated!**
- The oven power supply must have omnipolar mains switch with a minimum opening distance between the contacts of at least 3 mm per pole.
- The device has been designed for permanent connection to the water mains.
- The mains water pressure must be between 200 and 1000 kPa. (200 - 1000 kPa only for Sweden, Denmark, Finland and Norway)
- The flexible water intake tube must be supplied by the installer and must conform to standard IEC 61770. Do not reuse pre-existing or used connection tubes.
- The oven must be part of an equipotential bonding system. This connection is made by attaching a conductor with a nominal section of up to 10 mm² to the specific terminal, located on the rear of the oven, marked with the international symbol IEC60417 – 5021 .

The connection is made between all the adjacent devices in the room and the dispersion system in the building.

- This device is for use up to an altitude of 2000m above sea level.

1 • GENERAL WARNINGS

- Each oven is equipped with an ID plate that states the oven model and its main technical features. Following is an example of an electric oven plate and a gas oven plate.

LOGO	
Address *****	
Country *****	
LX TYP *****	
TYP *****	
S/N *****	
3NAC400V 50Hz	
2 x 0,2 kW	11,9 kW
200 – 1000 kPa 	
IPx4 	
2025	

- These appliances are intended to be used for commercial applications, for example in kitchens of restaurants, canteens, hospitals and in commercial enterprises such as bakeries, butcheries, etc., but not for continuous mass production of food.”
- **This manual is also available in electronic format.**
Contact your support centre or use the QR code on the machine.

1 • GENERAL WARNINGS

•MAXIMUM PERMISSIBLE CAPACITY

The maximum load for the oven is indicated in the table below.

No. trays	Maximum capacity per level	Maximum capacity of the oven
6 GN 2/3	10 Kg	20 Kg
6 GN 1/1	15 Kg	30 Kg
10 x GN 1/1	15 Kg	50 Kg
6 x GN 1/1 + 6 x GN 1/1	15 Kg	30 Kg + 30 Kg
6 x GN 1/1 + 10 x GN 1/1	15 Kg	30 Kg + 50 Kg

IMPORTANT:

The value indicated includes the weight of accessories.

Do not exceed the indicated loads. Exceeding the maximum load could damage the oven.

2 • TECHNICAL DATA

TABLE 1: GENERAL DATA - ELECTRIC OVENS

Model	Supply voltage	Frequency (**)	Total power input	Amps	Protection fuse	Chamber power	Motor	Oil-proof connection cable (*)
COEN026 COES026	3N AC 400V 3AC 230V AC 230V	50/60Hz	6,2 kW	9 19 26	16 25 32	5,5 kW	1 x 0,3kW	5 x 1,5 mm2 4 x 2,5 mm2 3 x 4 mm2
COEN061 COES061	3N AC 400V 3AC 230V AC 230V	50/60Hz	8,2 kW	12 21 35	16 25 40	7,5kW	1 x 0,3kW	5 x 1,5 mm2 4 x 2,5 mm2 3 x 6 mm2
COEN101 COES101	3N AC 400V 3AC 230V AC 230V	50/60Hz	12 kW	18 30 52	25 32 63	11kW	2 x 0,3kW	5 x 2,5 mm2 4 x 4 mm2 3 x 10 mm2
COEN121	3N AC 400V 3AC 230V	50/60Hz	8,2+8,2 kW	23 40	32 50	7,5 kW + 7,5 kW	1 x 0,3kW + 1 x 0,3kW	5 x 4 mm2 4 x 6 mm2
COEN161	3N AC 400V 3AC 230V	50/60Hz	8,2+12 kW	29 50	32 63	7,5 kW + 11 kW	1 x 0,3kW + 2 x 0,3kW	5 x 4 mm2 4 x 10 mm2

Warning: The differential protection device to be installed upstream of the device must not exceed 30mA leakage current per device as stipulated by the local guidelines for electrical installations in commercial and industrial buildings.

(*) Flexible cable underneath sheath resistant to oil with designation 60245-IEC-57

(**) for ovens compatible with operation at a frequency of 60 Hz, the data is the same. Always check the frequency shown on the technical data label affixed to the appliance.

TABLE 2: WATER DATA

Model	Water pressure kPa	Softened water consumption max. l/h	Water connection
COEN026 COES026	200-1000kPa	9	1 x R 3/4
COEN061 COES061	200-1000kPa	9	1 x R 3/4
COEN101 COES101	200-1000kPa	9	1 x R 3/4
COEN121	200-1000kPa	18	1 x R 3/4
COEN161	200-1000kPa	18	1 x R 3/4

TABLE 3: NET WEIGHT

Model	Net Weight Kg.
COEN026 COES026	73
COEN061 COES061	80
COEN101 COES101	101
COEN121	142
COEN161	163

3 • SPECIAL REQUIREMENTS FOR THE INSTALLATION SITE

- 3.1** • The room where the oven is to be fitted has to be well ventilated with all the openings required for rooms with gas installations (see specific regulations).
- 3.2** • In addition, it is good policy to locate the appliance under an extractor hood so that cooking vapours can be removed rapidly and continuously.
- 3.3** • Current IEC (International Electrotechnical Committee) regulations require the installation of a multiple pole switch between the oven and the electrical power supply; the switch must have a contact gap of at least 3 mm on each pole.
- 3.4** • The oven needs water supply.
The supply system must have a softener with adequate capacity and pressure (see the technical data and chapter regarding the water hookup).
Supply line upstream of the appliance require a shut-off valve.
- 3.5** • The room must have a water drain in a good position for the oven to be installed, its specifications are given under the heading “*Water and drain connections*” in this manual.
- 3.6** • The electrical isolating switch and the water shutoff valves must all be located near to the appliance, within easy reach for the user.

4 • STATUTORY REQUIREMENTS, TECHNICAL REGULATIONS AND DIRECTIVES

Throughout installation it is vital to observe the following requirements:

- 4.1** Throughout installation it is vital to observe the following requirements:
 - 4.1** • any health and hygiene standards applicable to kitchens and eating places;
 - 4.2** • local and/or territorial building regulations and fire prevention standards;
 - 4.3** • current accident prevention guidelines;
 - 4.4** • IEC requirements relating to electrical systems;
 - 4.5** • the regulations of the gas supply company or agency;
 - 4.6** • the regulations of the electrical power supply company or agency;
 - 4.7** • any other local regulations.

5 • TRANSPORT AND POSITIONING

5.1 • GENERAL WARNINGS FOR TRANSPORT:

- a) Observe the maximum load and stacking limits.
- b) Follow the indications shown on the packaging, any instructions on the equipment, including those on the points where fork lift trucks and pallet trucks cannot be used.
- c) Danger of crushing during transportation due to the weight of the appliance
- d) Hands and fingers may be crushed.
- e) Wear suitable protective clothing when transporting.
- f) Transport requires at least 3 people.
- g) Danger of overturning during transport
- h) Danger of crushing due to the appliance overturning on persons.
- i) Take care over the centre of gravity of the appliance.
- j) Take great care to ensure that the appliance does not overturn during transportation and lifting

- 5.2 • Take care over the width and height of accesses during transport.
Take care not to damage the appliance due to narrow doorways.

- 5.3 • Make sure that the appliance cannot overturn during transport and after installation.

- 5.4 • Check that all of the parts of the appliance are intact and have not been damaged during transportation. If damage has occurred due to transportation, inform the specialised reseller/hauler immediately

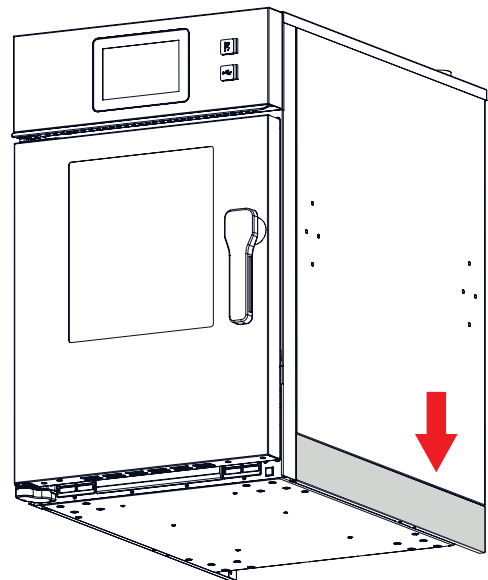
- 5.5 • Room temperatures below freezing may cause damage to the appliance. Only assemble/install the appliance in places protected from freezing.

- 5.6 • To position the appliances, it is recommended to use the mount offered by the manufacturer; should you want to do things differently, it is necessary to take account of the weight of the appliance.

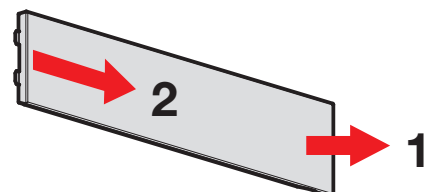
- 5.7 • Before permanently fixing the oven in position, the water, electrical and gas connections must be made (see relative sections).

• REMOVAL OF BOTTOM SIDE PANEL

On the front side, the panel is connected by two teeth to the front structure, while the rear is connected to the foot by way of a magnet.



To remove the panel, release it from the rear foot (1) and pull it out from the front structure (2).

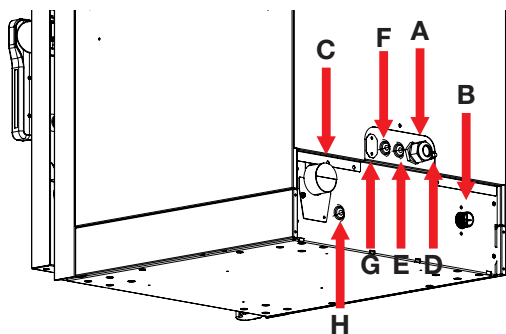


5 • TRANSPORT AND POSITIONING

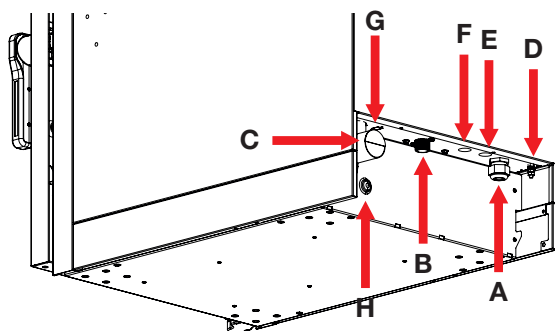
•All connections are accessed from the rear of the oven

- A • Electrical power supply input
- B • Softened water supply input (may be hot, up to a maximum temperature of 50 °C)
- C • Condensate and wash water drain
- D • Equipotential connection
- E • Optional inlet for hood accessory connection
- F • Optional inlet for SN connection
- G • Optional inlet for Ethernet connection
- H • Optional inlet for external detergent tank accessory connection

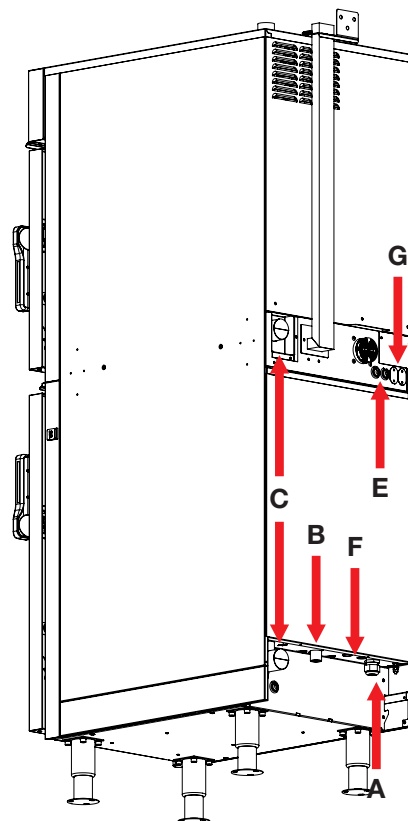
For models: 026



For models: 061-101



For models: 121-161



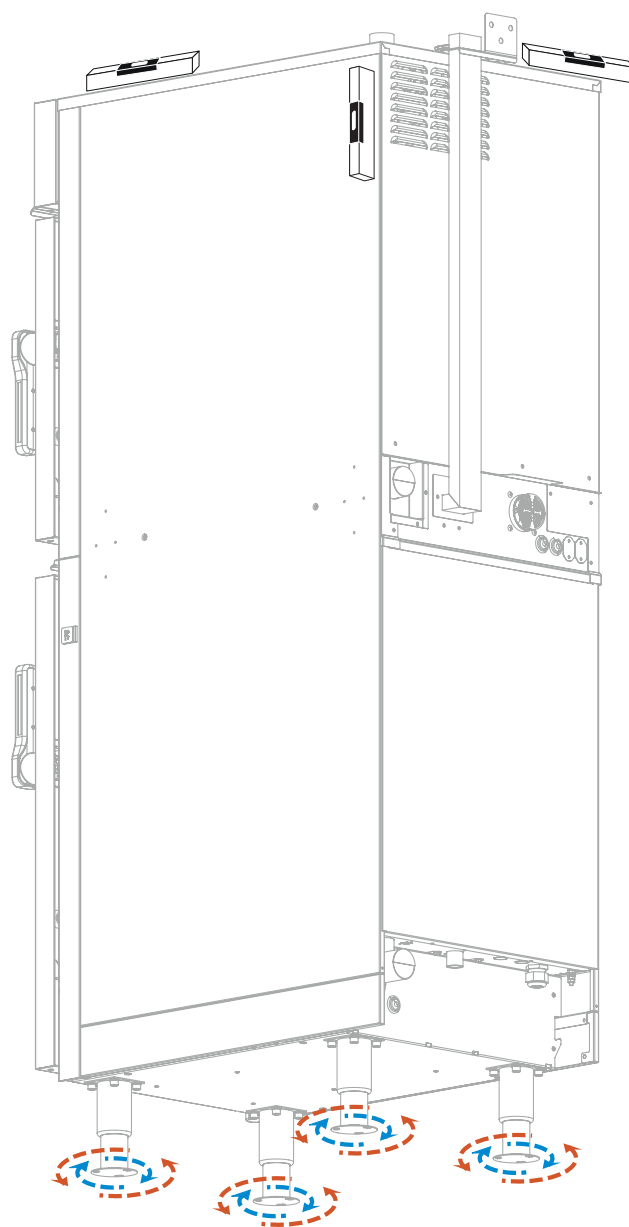
- 5.8** • The distances from other appliances or from adjacent walls that must be left to allow access for servicing operations will be found on the installation diagram for the oven to connect. In the event of the oven being installed directly against an inflammable wall, suitable heat insulation must be provided.

Current fire regulations should be meticulously observed and respected. Do not obstruct the openings and slots in the casing as they disperse the heat in the electric component compartment.
Keep strictly to the installation diagrams.

- 5.9** • Once the appliance is installed, the electrical power cable must be protected, and never stretched or tugged.
- 5.10** • The appliance must be level: any difference in level or sloping of the supporting surface should be eliminated. Differences in level or sloping negatively affect oven operation.
- 5.11** • **Danger of crushing during installation**
Fingers, hands and feet can be crushed by the appliance. Wear suitable protective clothing during installation.

5 • TRANSPORT AND POSITIONING

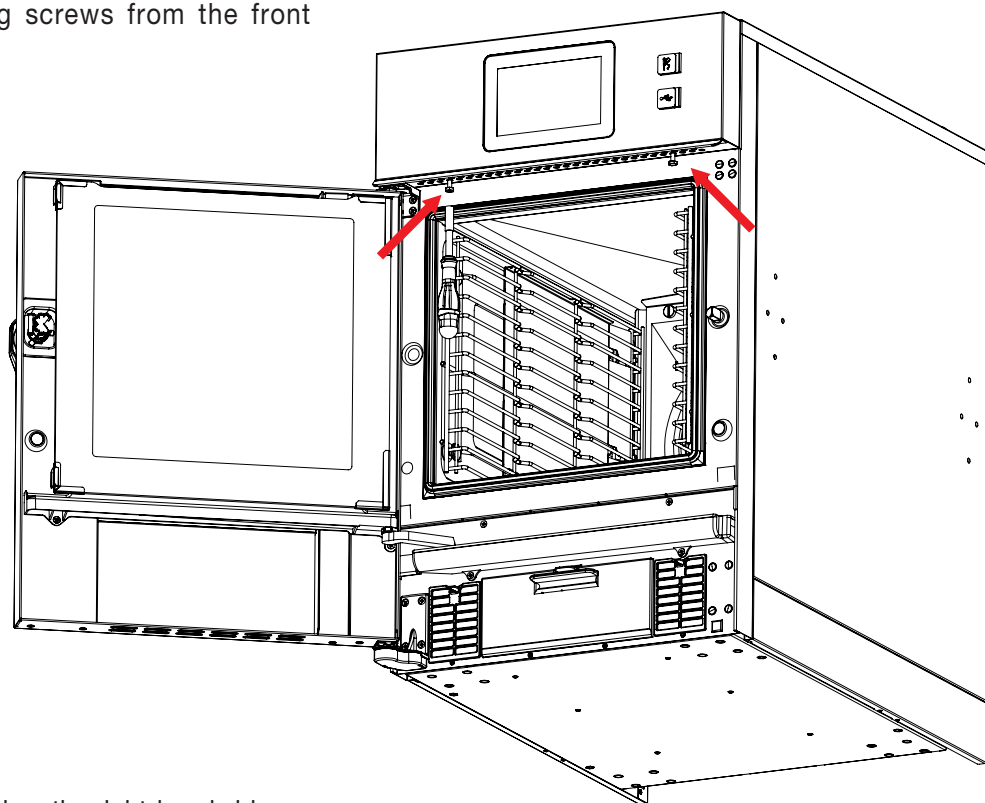
- 5.12 • Remove all packing materials and peel away the protective plastic film from all external surfaces of the oven.
- 5.13 • For free-standing models, the appliance needs to be levelled: small differences in level of the supporting surface can be eliminated with the adjustable feet (by screwing or unscrewing them). A significantly uneven or sloping stance can affect the operation of the oven adversely.



5 • TRANSPORT AND POSITIONING

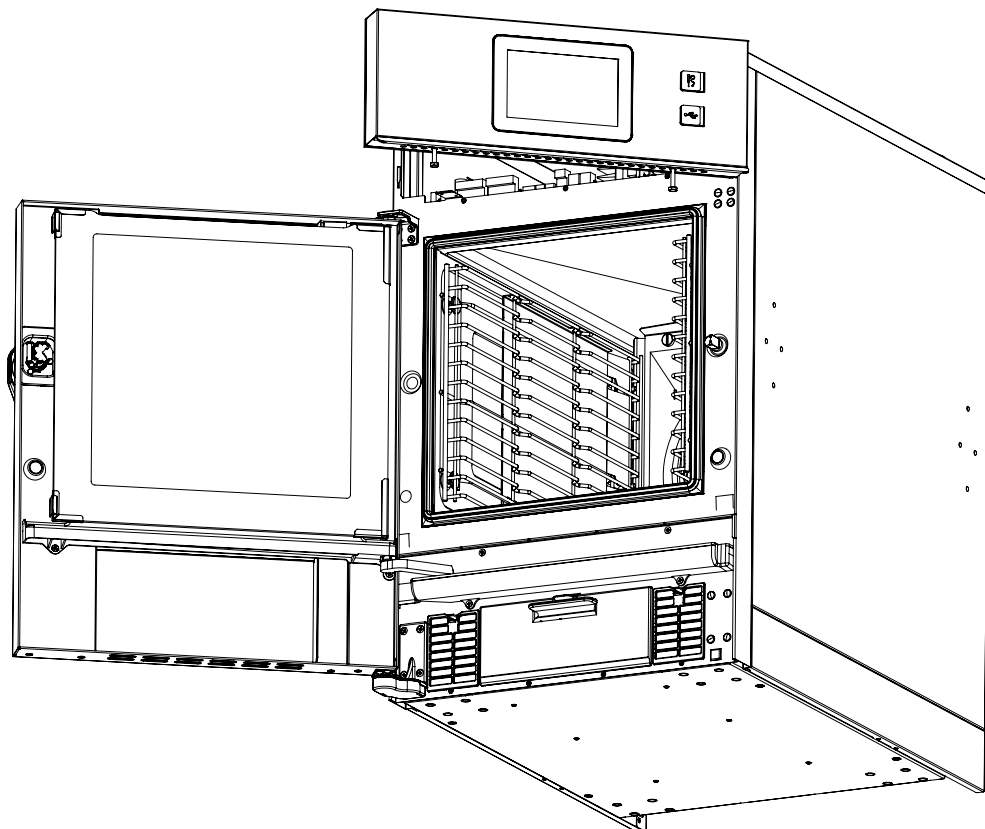
5.14 • OPENING THE CONTROL PANEL

If the control panel needs to be accessed, remove the fixing screws from the front panel.



The panel is hinged on the right-hand side. After removing the fixing screws, lift the panel on the left side to release it from the side latch.

Once the panel is released, it can be rotated from left to right.



6 • ELECTRICAL CONNECTIONS AND EQUIPOTENTIAL BONDING

- 6.1** • This oven is a Y type appliance, with the connection made only by qualified personnel. The connection cable (if not included) and all else needed to connect the oven to the mains power, must be supplied by the installer. The cable must satisfy the requirements listed in table 1 "General data".

The overall power supply impedance of the equipment must be less than 0,05 Ω .

As already mentioned, the oven must be connected to the power supply by way of a multiple pole main isolating switch ensuring a gap between open contacts of at least 3 mm on each pole.

- 6.2** • To gain access to the AC mains connection terminal board, the rear panel of the casing must be removed by undoing the fixing screws (all models).
- 6.3** • In models not supplied with a power cord, the cable must be inserted from below in the cable clamp. The individual wires are then fastened to the corresponding terminals of the terminal board. The earth wire must be longer than the other wires, so that in the event of the cable being jerked or the clamp broken, the live wires will disconnect first. Check the efficiency of the isolating switch.
- 6.4** • The oven must be kept in an equipotential system. This connection is made by wiring a conductor of nominal cross section 10 mm² to the corresponding terminal at the back of the oven, which is marked with the internationally recognized symbol IEC60417 – 5021 .

All appliances in the room are bonded in this way and connected to the earth system of the building.

- 6.5** • The electrical safety of this appliance can be guaranteed only when it is connected correctly to an efficient earth system, in compliance with current standards.

- 6.6** • If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.

- 6.7** • Switch off the appliance during disconnection/connection to the electrical power supply.

- 6.8** • Before connection, check that the power voltage corresponds to the voltage indicated on the rating plate for the appliance

- 6.9** • Regulations for the electrical connection
Connect the appliance according to the regulations in force in your country, state, city or municipality.

Connect the appliance to an electrical power supply in compliance with the standards in force.

The current absorbed, fuses and cable sections depend on the following factors:

- local regulations
- cable length
- cable quality
- Power supply

For an electrical connection which complies to the standards in force, adapt the connected power to the conditions and local requirements.

The manufacturer recommends using a separate and safe electrical line for each appliance.

- 6.10** • For the electrical connection of the appliances, it is possible to choose a fixed or plug connection

6 • ELECTRICAL CONNECTIONS AND EQUIPOTENTIAL BONDING

- 6.11** Countertop appliances designed for a standard AC 230V power supply for gas ovens and 3NAC 400V power supply for electric ovens, are supplied with a power cord without plug.

The multicore cable is made up of the following coloured wires:

3N AC 400V power supply:

Active L1 BROWN

Active L2 BLACK

Active L3 GREY

Neutral N BLUE

EARTH YELLOW-GREEN

3 AC 400V or 3 AC 230V power supply:

Active L1 BROWN

ActiveL2 BLACK

ActiveL3 GREY

EARTH YELLOW-GREEN

AC 230V power supply

ActiveL1 BROWN

Neutral N BLUE

EARTH YELLOW-GREEN

- 6.12** • Appliances which differ from those described above are supplied without a power cable.

7 • POINTS TO REMEMBER WHEN MAKING THE ELECTRICAL CONNECTION

- 7.1** • As all ovens of the series are fitted with an alternating fan motor (clockwise and anticlockwise rotation), there is no need for the fan to rotate in any particular direction. Simply verify, when commissioning the appliance, that the fan is balanced and rotates freely.
Warning: the 10 × GN 1/1 chambers are equipped with two motors.
- 7.2** • When making the electrical connection you need to take care that the neutral pin of the terminal block corresponds to the neutral wire of the supply line.
- 7.3** • Check also that the neutral registers zero potential when tested.
- 7.4** • **Ethernet connection**
Use at least a category 5 network cable for the data connection. The Ethernet connection is located on the rear side of the appliance, as already indicated in the chapter “Transport and positioning”.

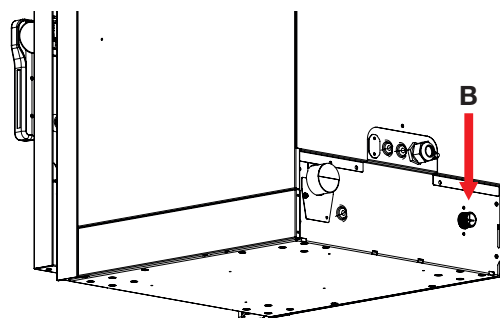
8 • WATER AND DRAIN CONNECTIONS

Appliances are intended to be permanently connected to the water mains.

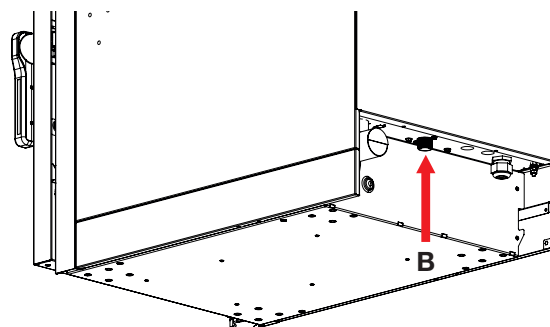
8.1 • WATER PRESSURE

The pressure of the water in the network must be between 200 and 500 kPa**, as already stated under the heading “*Technical Data*”. If the supply pressure is higher than this, a pressure reduction valve must be installed between the oven and the main.

For models: 026

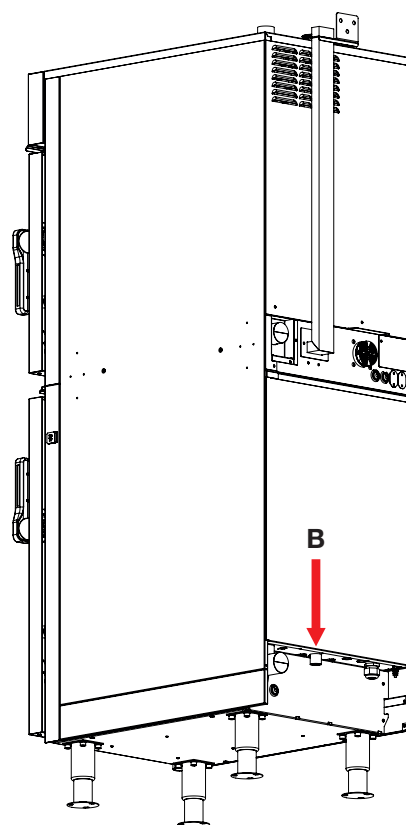


For models: 061-101



- B**• Softened water supply input (up to a max. temperature of 50°C)

For models: 121-161



8 • WATER AND DRAIN CONNECTIONS

8.3 • WATER SPECIFICATIONS

The characteristics of the water must come within the limits given below, in order to prevent both corrosion, which is extremely damaging for the appliance, due to supplying water that is too softened or too aggressive, and scaling in the oven and in the water system in the case of supplying water that is too hard.

Hardness: **between 6° and 9° fH**

PH: **greater than 7.5**

Chlorides: **less than 30 ppm**

These values are important for ensuring that the water used by the appliance is suitably treated!

Recommended water composition limits:

CL ⁻	max 30 mg/l
Fe	max 0,1 mg/l
Mn	max 0,05 mg/l
Cu	max 0,05 mg/l
Cl ₂	max 0,1 mg/l
Water conductivity: 50 - 200 µs	

8.4 • WATER CONNECTION FOR STEAM GENERATION AND STEAM CONDENSATION

Cold water must be hooked up for steam condensation. The water attachment is R 3/4". The water hose must be provided by the installer and must be in compliance to IEC 61770. Do not reuse pre-existing or used hoses. A water shut-off valve must be installed upstream of the oven.

It is advisable not to use a treatment system that causes carbonate hardness less than 6 °fH as water having these characteristics may be aggressive and corrosive, thus shortening the service life of the appliance.

UK only:

WRAS approval IRN 160. To be carried out by the installer: An approved double check valve or some other no less effective backflow prevention device shall be fitted at the point of connection between the supply and the fitting.

The use of sodium ion exchangers (commonly known also as salt softener) is not recommended.

Water hardness parameters conversion table

	°fH	°dH	°eH (Clark°)	ppm (mg/l)	gr/gal (US)
1 °fH	1	0,56	0,7	10	0,6
1 °dH	1,79	1	1,25	17,9	1,07
1 °eH (Clark°)	1,43	0,8	1	14,28	0,86
1 ppm (mg/l)	0,1	0,06	0,07	1	0,06
1 gr/gal (US)	1,71	0,96	1,2	17,15	1

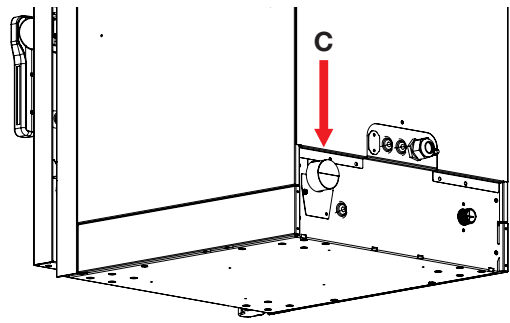
8 • WATER AND DRAIN CONNECTIONS

8.5 • DRAINING

The water is drained off by gravity through a heat-resistant pipe **DN 50** (not flexible) (Fig. 1), maximum length 2 m, installed at an angle of no less than 4°.

Mean temperature of the drain water: 65 °C.
Use at least a PP-type drainage pipe that withstands steam temperatures. Do not use a rubber pipe.

Fig. 1



Each chamber must be equipped with its own drain water connection.

A minimum air gap of 25 mm must be provided between the appliance's plastic drain elbow and the drainage system (Fig. 2).

DIRECT CONNECTION IS PROHIBITED. (Fig. 3)

CAUTION

Consider that stacked units and models 121 - 161 have 2 drains.

The development of a vented drain may facilitate installation and correct operation.

Fig. 2

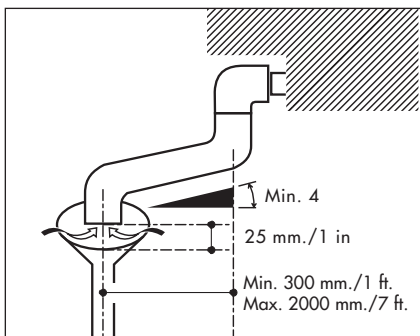
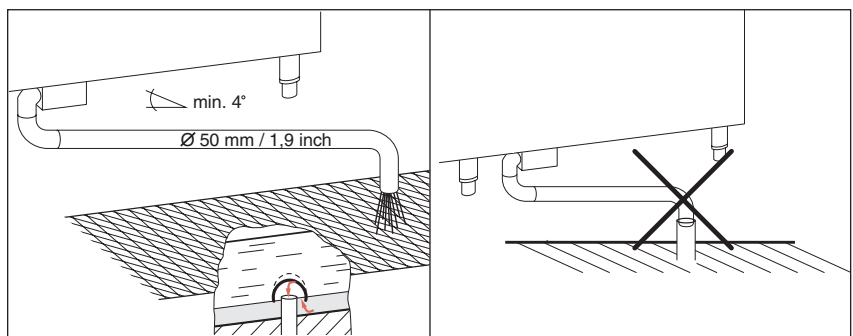


Fig. 3



WARNING:

The drain must be outside the oven perimeter, Min. 300 mm./1 ft. and Max. 2000 mm / 7 ft.

It is prohibited to reduce the drain diameter.

9 • WASHING SYSTEM

AVAILABLE WASHING SYSTEM TYPES

STANDARD CONFIGURATION



The equipment in the standard configuration uses Bag-In-Box (BiB) detergent cartridges. The BiB housing is located underneath the cooking chamber (the lower one for models 121 and 161).

A COMBIBLUE sanitising BiB is supplied to carry out the first wash and sanitisation of the oven cooking chamber.

IMPORTANT

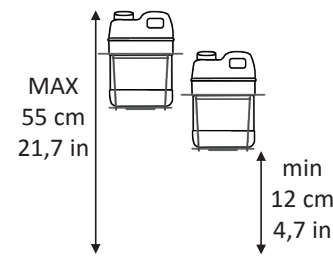
From the second wash onwards, only use **COMBICLEAN** detergent or products approved by the manufacturer.

OPTIONAL CONFIGURATION (EXTERNAL TANK)



All units can be configured for the use of an external detergent tank. The container must be placed in the immediate vicinity of the oven.

If the SPDP detergent support is installed (accessory), follow the instructions below:



A COMBIBLUE sanitising tank is supplied to carry out the first wash and sanitisation of the oven cooking chamber.

IMPORTANT

From the second wash onwards, only use **COMBICLEAN** detergent or products approved by the manufacturer.

9 • WASHING SYSTEMS

LIQUID DETERGENTS - BIB



WARNING

PERSONAL PRECAUTIONS

Avoid exposing skin and eyes by wearing suitable protective clothing and gloves, cat. I (EN 374 standard).

Do not inhale product vapour or powder.

9.1 • POSITIONING AND SETTING OF THE COMBICLEAN BAG-IN-BOX (BiB) DETERGENT

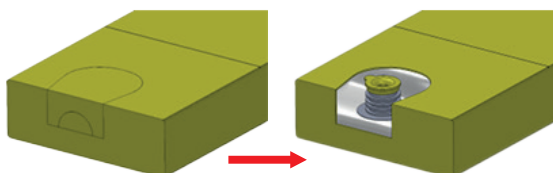
The “**COMBICLEAN**” detergent BiB has a **YELLOW** outer casing and cap.

The BiB housing is located in the drawer beneath the cooking chamber of the oven (the lower cooking chamber for models 121 and 161)).

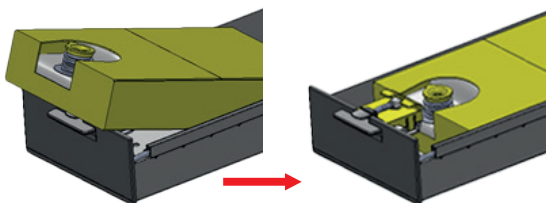
IMPORTANT: During installation, handle the BiB carefully and always with the cap inserted to avoid splashing.

Position the BiB following the illustrations.

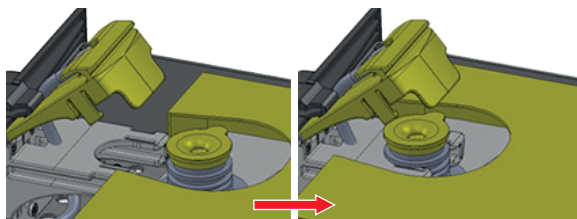
A. Remove the cardboard cover.



B. Insert the BiB into the dedicated housing.

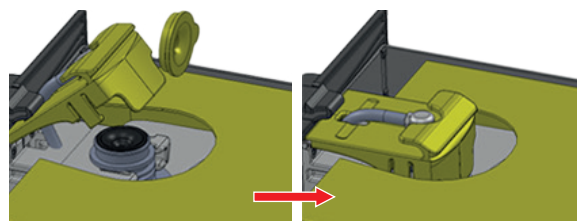


C. Lift the connector and lock the BiB into the dedicated slot.

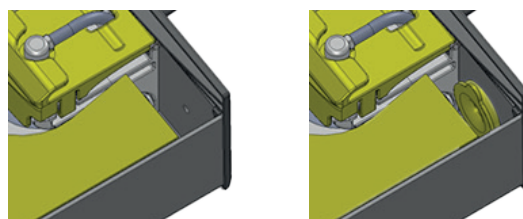


D. Remove the cap and connect the BiB.

IMPORTANT: Before removing the cap, wait for the liquid to stabilize.



E. Store the cap in the dedicated holder for safe handling when necessary.



Conditions for safe storage COMBICLEAN

Only store in the original container. Store in a ventilated place, keep away from ignition sources. Keep the containers tightly sealed. Keep the product in clearly labelled containers. Avoid overheating. Avoid violent impacts. Keep the containers away from any incompatible material.

9 • WASHING SYSTEMS

LIQUID DETERGENTS - BIB

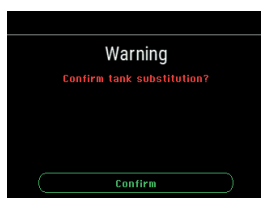
COEN MODELS



Press the “**SET MAX**” button corresponding to the replaced **COMBICLEAN BiB**.

The indicator now displays the BiB as completely full; select the desired wash to start the washing procedure.

COES MODELS



Press the “**CONFIRM**” button.

Proceed by selecting the desired washing cycle.

9.2 • REPLACEMENT OF THE COMBICLEAN BIB CARTRIDGE

The oven display indicates:

- the washes that can be started according to the available amount of detergent
- insufficient detergent when selecting a non-recommended wash
- via popup, the exhaustion of the detergent during the wash

Replace the BiB: open the oven door and the small door located beneath the cooking chamber of the oven. Remove the existing BiB by performing the operations of the previous paragraph in reverse order. Then insert a new BiB by repeating the procedure.

IMPORTANT: Before removing the cap, wait for the liquid to stabilise.

After inserting the new BiB, it is necessary to restore the “full” status.

Press the “**SET MAX**” button (COEN models) or the “**CONFIRM**” button (COES models) corresponding to the replaced **COMBICLEAN BiB**.

The indicator now displays the BiB as completely full; select the desired wash to start/continue the washing procedure.

Conditions for safe storage COMBICLEAN

Only store in the original container. Store in a ventilated place, keep away from ignition sources. Keep the containers tightly sealed. Keep the product in clearly labelled containers. Avoid overheating. Avoid violent impacts. Keep the containers away from any incompatible material.

9 • WASHING SYSTEMS

LIQUID DETERGENTS - TANK

9.3 • POSITIONING AND SETTING OF THE EXTERNAL COMBICLEAN DETERGENT TANK

The external **COMBICLEAN** detergent tank has a **YELLOW** label and cap.

Position the tank in the immediate vicinity of the oven.

IMPORTANT: Before removing the cap, wait for the liquid to stabilise.

Remove the cap from the tank and insert the tube with the **YELLOW** cap, ensuring that it reaches the bottom of the tank, then close the cap securely.

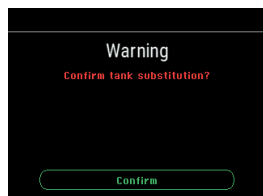
COEN MODELS



Press the “**SET MAX**” button corresponding to the replaced **COMBICLEAN BiB**.

The indicator now displays the BiB as completely full; select the desired wash to start the washing procedure.

COES MODELS



Press the “**CONFIRM**” button.

Proceed by selecting the desired washing cycle.

9.4 • REPLACEMENT OF THE EXTERNAL COMBICLEAN DETERGENT TANK

The oven display indicates:

- the washes that can be started according to the available amount of detergent
- insufficient detergent when selecting a non-recommended wash
- via popup, the exhaustion of the detergent during the wash

Check the amount of detergent remaining in the tank. If the tank is empty, replace it by following the instructions below.

- Unscrew the cap of the empty tank and remove it.
- Position the new tank.

IMPORTANT: Before removing the cap, wait for the liquid to stabilise.

- Remove the cap from the tank and insert the tube with the **YELLOW** cap, ensuring that it reaches the bottom of the tank, then close the cap securely.

After inserting the new tank, it is necessary to restore the “full” status.

Press the “**SET MAX**” button (COEN models) or the “**CONFIRM**” button (COES models) corresponding to the replaced **COMBICLEAN** tank.

The indicator now displays the tank as completely full; select the desired wash to start/continue the washing procedure.

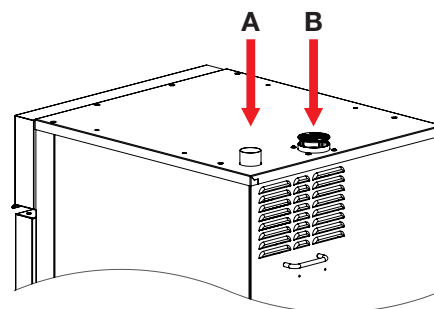
Conditions for safe storage COMBICLEAN

Only store in the original container. Store in a ventilated place, keep away from ignition sources. Keep the containers tightly sealed. Keep the product in clearly labelled containers. Avoid overheating. Avoid violent impacts. Keep the containers away from any incompatible material.

10 • VENTS

Under no circumstances must vents A and B be shut, blocked or ducted into other pipes.

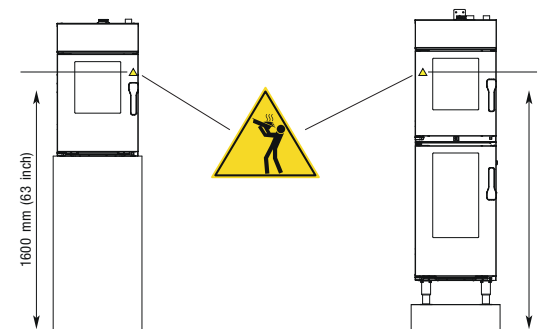
- A - Vent for the evacuation of vapours from the cooking chamber
- B - Cooking chamber air intake (FastDry)



11 • COMMISSIONING AND TESTING

Do not install the appliance in areas with a temperature less than 5°C.

- 11.1** • Check the appliance and the entire installation straight after connecting. Check in particular:
- there are no traces of the protective film on the outside walls and the oven is empty;
 - all the vents are clear;
 - the connections are made as required and instructed in this handbook;
 - all the safety requirements of the current standards, laws and directives are met;
 - there is no leakage from the gas and water connections;
 - water drainage and flue gas extraction are clear.
- Apply the adhesive with the warning signal against the scalding danger at a height from the ground of 1.6m.



11.2 • BEFORE START-UP

Danger of burning due to steam.

Steam is produced during operation or cleaning of the appliance. If the cooking chamber door is opened, there is a possibility of burns due to steam.

Open the cooking chamber door carefully and leave it ajar for a few seconds so that the steam can escape upwards.

Make sure that there is no-one in the area where the steam is escaping.

- 11.3** • Now proceed to light the oven as directed in the user manual, checking the smooth ignition of the heating parts.

- 11.4** • You should moreover check that the silicone joints and sleeves of the water circuit (oven vent, oven outlet, drip tray) do not leak.

- 11.5** • Carefully refit the rear panel that was removed for the above work.

- 11.6** • The test report must be completed in all its parts, registered on the “service-planner” technical portal and submitted to the Client, who must sign it for acceptance. This operation automatically starts the oven warranty period.

- 11.7** • **ATTENTION:** Upon installation, we recommend updated the oven software to the latest version.

- 11.8** • In models equipped with this function, carry out tests of correct operation of the appliance by activating the Smart Diagnostic System function.

12 • IMPORTANT INFORMATION FOR THE USER

12.1 • With the user manual to hand, show the user the functions, safety devices, appropriate use and, above all, the time intervals for servicing the oven. Maintenance operations include cleaning the various ducts and pipes, and should be carried out at least once a year. With this in mind, customers are recommended to sign a service agreement.

12.2 • **Ensure the user is fully aware that such repair and/or maintenance operations as may become necessary over time must be carried out only by an authorized service agent.**

12.3 • Explain clearly to the user that in the event of breakdown or faulty operation, all connected utilities (water and electricity) should be shut off immediately.

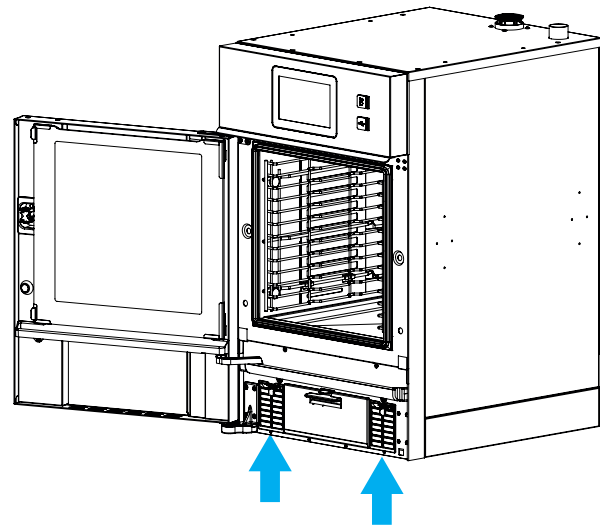
12.4 • Keep the installation manual and the wiring diagram for future reference. It is good policy to make a note, in the installation manual, of the name and contact numbers of the selected Service Agent.

12.5 • Explain to the user that certain faults in operation are often due to simple errors or oversights such as failure to switch on or connect utilities. Accordingly, kitchen staff should be trained in such a way that they can use the appliance confidently and understand how it operates. Faults of a recurring or persistent nature must be investigated by an authorized Service Agent.

12.6 • Explain clearly that any alterations to the room or changes in ventilation may affect the optimal operation of the appliance. In these cases, it is advisable to have the oven functions checked over.

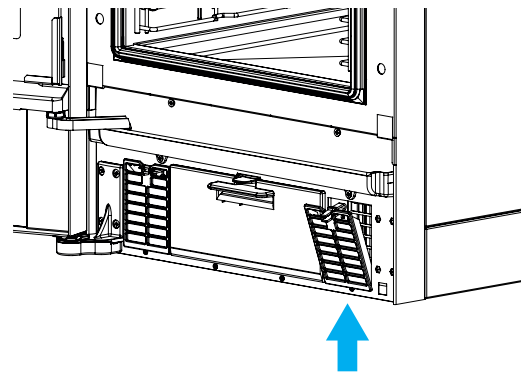
12.7 • AIR INTAKE

Underneath the cooking chamber there is the air intake filter.



Attention: make sure the air intake does not suck in steam or hot air so as to avoid damaging the electronic components situated immediately above.

The filter can be detached for cleaning.



IMPORTANT

It is advisable to check the condition of the filter once per week.

The predictive maintenance system will nonetheless inform the customer when the air filter needs cleaning.

12 • IMPORTANT INFORMATION FOR THE USER

12.8 • WARNINGS FOR DECOMMISSIONING

Follow the indications below for decommissioning:

- Make sure that the appliance has cooled down and reached a temperature below 40 °C [104 °F].
- Make sure that the steam generator is vacuum pumped.
- Check that all hydraulic circuits through which water and cleaning products flow have been emptied.
- Turn off the gas supply.

- Make sure that the appliance is disconnected from the power supply and is not live.

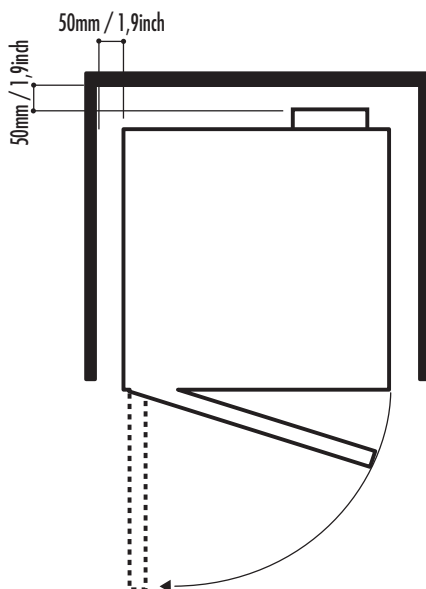
- Remove all the water connections from the appliance together with the water drainage fittings and gas connections, for gas appliances.

- If the appliance needs to be transported, take it off the feet stops and existing wall anchors (fastening chain).

13 • INSTALLATION WARNINGS

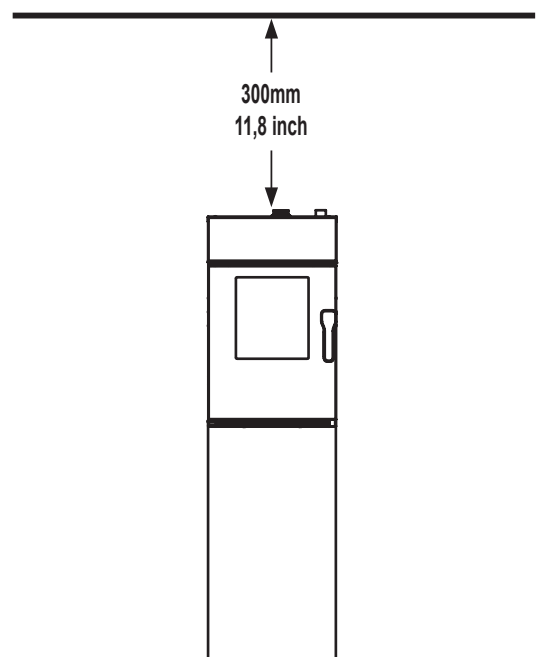
13.1 • CLEARANCES TO BE RESPECTED – WALLS

For positioning the appliance, a minimum distance of 50 mm from the walls is recommended.

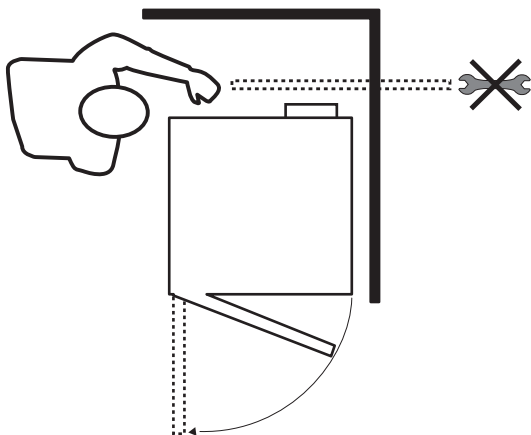


13.2 • CLEARANCES TO BE RESPECTED – CEILING

For positioning the appliance, a minimum distance of 300 mm from the ceiling / extraction system is recommended.



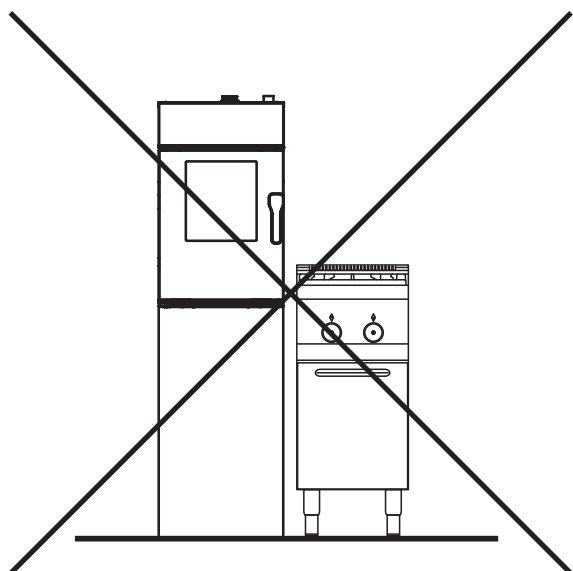
13 • INSTALLATION WARNINGS



- 13.3** • It is recommended to keep adequate space at the rear side in order to carry out maintenance operations.

IMPORTANT

For installations differing from those indicated, consult the manufacturer / distributor of the equipment.

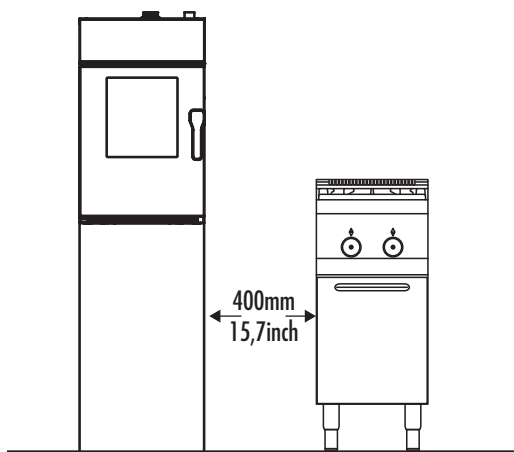


- 13.4 • CLEARANCES TO BE RESPECTED – OTHER HEAT SOURCES**

WARNING

If the ambient temperature near the appliance becomes too high, the oven will stop for safety reasons.

DO NOT PLACE APPLIANCES OR HEAT SOURCES IN CONTACT



Minimum distance from heat sources: 400 mm / 15.7 inch.

14 • DISMANTLING AND DISPOSAL

“Implementation of directives 2002/95/CE and subsequent 2011/65/EU on the restriction of the use of certain hazardous substances in electrical and electronic appliances, and the disposal of waste”

14.1 • DISPOSAL

The barred bin symbol on the equipment indicates that at the end of its useful life it must be collected separately from other waste.



14.2 • The user must therefore dispose of the equipment at the end of its useful life at the appropriate centres for the separate collection of electronic and electrical waste, or return it to the dealer when purchasing a new equivalent product, on a one to one basis.

14.3 • Proper separate collection for subsequent recycling treatment and environmentally friendly disposal of the equipment helps prevent possible negative effects on health and the environment and promotes the recycling of the materials that make up the equipment.

14.4 • Illegal dumping of the product by the user will result in the application of administrative sanctions according to the current law.

14.5 • Comply with the respective national provisions in regards to the disposal of appliances.

INSPECTION - MAINTENANCE NO. 1

All	Wash	Activity	Completed	Notes
X		Placement and connections checked		
X		External conditions checked (panels, internal and external cleanliness)		
X		Software version checked (if necessary, update)		
X		Cloud connection checked (if necessary, connect)		
X		Check alarms recorded		
DOOR				
X		Alignment (if necessary, adjust)		
X		State of seals (if necessary, replace – not in warranty)		
X		Water-tightness (try starting wash cycle from FT and steam)		
X		Tray drain (intact? Does it drain?)		
OVEN CHAMBER				
X		State (any build-up – limescale – not in warranty)		
X		Tray holder and back panel (state and placement)		
X		Humidification nozzle (if necessary, unclog – not in warranty)		
X		Fan (state, balance)		
FRONT PANEL AND LOWER HOUSINGS				
X		Cleanliness and infiltration		
X		Cleanliness of vent grille, filters and detergent drawer		
X		Electrical/data connections		
ELECTRICAL COMPARTMENT				
X		Cleanliness / infiltration / leaks		
X		Visual components check		
X		Check hydraulic connection and for any leaks		
X		Check electrical components		
X		Check motor consumption and resistors		
	X	Check pump/wash circuit operation and seals		
	X	Check wash head operation and seals (replace if necessary)		
Date:		Stamp and signature:		

INSPECTION - MAINTENANCE NO. 2

All	Wash	Activity	Completed	Notes
X		Placement and connections checked		
X		External conditions checked (panels, internal and external cleanliness)		
X		Software version checked (if necessary, update)		
X		Cloud connection checked (if necessary, connect)		
X		Check alarms recorded		
DOOR				
X		Alignment (if necessary, adjust)		
X		State of seals (if necessary, replace – not in warranty)		
X		Water-tightness (try starting wash cycle from FT and steam)		
X		Tray drain (intact? Does it drain?)		
OVEN CHAMBER				
X		State (any build-up – limescale – not in warranty)		
X		Tray holder and back panel (state and placement)		
X		Humidification nozzle (if necessary, unclog – not in warranty)		
X		Fan (state, balance)		
FRONT PANEL AND LOWER HOUSINGS				
X		Cleanliness and infiltration		
X		Cleanliness of vent grille, filters and detergent drawer		
X		Electrical/data connections		
ELECTRICAL COMPARTMENT				
X		Cleanliness / infiltration / leaks		
X		Visual components check		
X		Check hydraulic connection and for any leaks		
X		Check electrical components		
X		Check motor consumption and resistors		
	X	Check pump/wash circuit operation and seals		
	X	Check wash head operation and seals (replace if necessary)		
Date:		Stamp and signature:		

INSPECTION - MAINTENANCE NO. 3

All	Wash	Activity	Completed	Notes
X		Placement and connections checked		
X		External conditions checked (panels, internal and external cleanliness)		
X		Software version checked (if necessary, update)		
X		Cloud connection checked (if necessary, connect)		
X		Check alarms recorded		
DOOR				
X		Alignment (if necessary, adjust)		
X		State of seals (if necessary, replace – not in warranty)		
X		Water-tightness (try starting wash cycle from FT and steam)		
X		Tray drain (intact? Does it drain?)		
OVEN CHAMBER				
X		State (any build-up – limescale – not in warranty)		
X		Tray holder and back panel (state and placement)		
X		Humidification nozzle (if necessary, unclog – not in warranty)		
X		Fan (state, balance)		
FRONT PANEL AND LOWER HOUSINGS				
X		Cleanliness and infiltration		
X		Cleanliness of vent grille, filters and detergent drawer		
X		Electrical/data connections		
ELECTRICAL COMPARTMENT				
X		Cleanliness / infiltration / leaks		
X		Visual components check		
X		Check hydraulic connection and for any leaks		
X		Check electrical components		
X		Check motor consumption and resistors		
	X	Check pump/wash circuit operation and seals		
	X	Check wash head operation and seals (replace if necessary)		
Date:		Stamp and signature:		

INSPECTION - MAINTENANCE NO. 4

All	Wash	Activity	Completed	Notes
X		Placement and connections checked		
X		External conditions checked (panels, internal and external cleanliness)		
X		Software version checked (if necessary, update)		
X		Cloud connection checked (if necessary, connect)		
X		Check alarms recorded		
DOOR				
X		Alignment (if necessary, adjust)		
X		State of seals (if necessary, replace – not in warranty)		
X		Water-tightness (try starting wash cycle from FT and steam)		
X		Tray drain (intact? Does it drain?)		
OVEN CHAMBER				
X		State (any build-up – limescale – not in warranty)		
X		Tray holder and back panel (state and placement)		
X		Humidification nozzle (if necessary, unclog – not in warranty)		
X		Fan (state, balance)		
FRONT PANEL AND LOWER HOUSINGS				
X		Cleanliness and infiltration		
X		Cleanliness of vent grille, filters and detergent drawer		
X		Electrical/data connections		
ELECTRICAL COMPARTMENT				
X		Cleanliness / infiltration / leaks		
X		Visual components check		
X		Check hydraulic connection and for any leaks		
X		Check electrical components		
X		Check motor consumption and resistors		
	X	Check pump/wash circuit operation and seals		
	X	Check wash head operation and seals (replace if necessary)		
Date:			Stamp and signature:	

INSPECTION - MAINTENANCE NO. 5

All	Wash	Activity	Completed	Notes
X		Placement and connections checked		
X		External conditions checked (panels, internal and external cleanliness)		
X		Software version checked (if necessary, update)		
X		Cloud connection checked (if necessary, connect)		
X		Check alarms recorded		
DOOR				
X		Alignment (if necessary, adjust)		
X		State of seals (if necessary, replace – not in warranty)		
X		Water-tightness (try starting wash cycle from FT and steam)		
X		Tray drain (intact? Does it drain?)		
OVEN CHAMBER				
X		State (any build-up – limescale – not in warranty)		
X		Tray holder and back panel (state and placement)		
X		Humidification nozzle (if necessary, unclog – not in warranty)		
X		Fan (state, balance)		
FRONT PANEL AND LOWER HOUSINGS				
X		Cleanliness and infiltration		
X		Cleanliness of vent grille, filters and detergent drawer		
X		Electrical/data connections		
ELECTRICAL COMPARTMENT				
X		Cleanliness / infiltration / leaks		
X		Visual components check		
X		Check hydraulic connection and for any leaks		
X		Check electrical components		
X		Check motor consumption and resistors		
	X	Check pump/wash circuit operation and seals		
	X	Check wash head operation and seals (replace if necessary)		
Date:		Stamp and signature:		

GENERAL CONDITIONS OF SALE, REPAIR AND WARRANTY

The following general conditions are an integral part of all sales and supply contracts of Lainox products completed by the resellers. Acceptance of these conditions will be requested by our resellers when the sales contract is concluded and the signed copy will be sent by the reseller to Lainox which will keep it in its archives. If the reseller omits to have the general conditions signed by the customer or the latter refuses to sign them, the supply will, in any case, be governed and disciplined by the following general conditions, once the order has been executed by Lainox and/or the authorised Lainox reseller.

Given that Lainox exclusively produces professional appliances, aimed at this category of customer, the relations between LAINOX ALI Group S.r.l. and its customers are not disciplined by the regulations safeguarding consumers. By concluding the supply contract and accepting these conditions, the customer states that the purchase has been made to carry out activities of a professional and business nature.

The warranty covers the brand new appliance against original defects and/or defects found in the 12 months following delivery.

Warranty coverage, without prejudice to the following points, is valid where the complaint about the fault and/or defect found is made by the customer, within eight days, by sending a registered letter with proof of delivery or an email to Lainox or the reseller from whom the product was purchased.

Lainox grants an extension of the warranty for a further 12 months, with effect from the date of installation under the following conditions:

- a) the product is new from the factory or the production date is less than 12 months from the date of installation;
- b) the product has been correctly installed by certified LAINOX personnel (request a LAINOX service card) and the Test Report has been registered on the portal <https://service-planner.lainox.it> in the warranty management section;
- c) the product has been used correctly as per the instructions provided by Lainox, and routine maintenance has been performed;
- d) there have been no interventions on the product by the customer or by third parties not authorised by Lainox;
- e) the product is intact, without alterations and/or replacement of components with non-original Lainox products;
- f) the malfunction is not a direct consequence of transportation/repositioning, inadequate power supplies, tampering, improper use or misuse or malicious behaviour and/or negligent action by the customer;
- g) chemical products have not been used which do not comply with the technical specifications provided by Lainox

The warranty covers the replacement of components that may prove defective or of poor quality and reliability, and the possible replacement of the entire product, where this is deemed necessary.

In these circumstances, the customer has the right to the repair/replacement of defective parts or the product. The labour and the call for the repair and/or replacements during the warranty period are completely free for the customer.

The customer will bear all the costs connected to and dependent on the intervention of Lainox technicians, following calls for replacements and repairs under warranty, where it is ascertained, at the sole discretion of technicians involved, that the problems reported are non-existent or are not covered by the warranty in accordance with these general conditions.

All the material replaced or withdrawn becomes the property of Lainox.

GENERAL CONDITIONS OF SALE, REPAIR AND WARRANTY

The warranty does not cover:

- consumable parts and/or parts subject to wear, such as seals, gaskets, etc.
- light bulbs and glass parts;
- reimbursement for routine and extraordinary maintenance;
- damage as a direct consequence of external factors on the supply lines, such as overvoltages, corrosive water etc.;
- reimbursement of additional costs incurred for installations with poor accessibility

It is understood that any warranty claims will not restart the annual coverage for any additional malfunctions.

Without prejudice to the repair work and replacement of components or the entire product, where conditions are seen to exist, should the customer report additional damages, whether direct or indirect, as a result of the malfunctioning of its products, damages - if ascertained - payable by Lainox will not exceed the limit of the value of the product/s purchased by the customer.

As a partial exception to the above and to the statutory provisions for the twelve-month warranty time limit for products intended for professional and business activities, the display and relevant electronic boards (I/O, inverter, expansion boards) of the units are expressly covered for defects, not caused by the customer, for a period of 48 months from the production date, after return and verification by LAINOX. Labour is excluded in these cases.

Any warranty extensions, beyond the twelve-month period and with the exception of the indications in the previous paragraph, agreed at the time of sale by the dealer with the customer, do not imply any involvement, nor have validity and are not enforceable against Lainox, unless different agreements have been made between Lainox and the retailer.

Any dispute between the parties will be settled by the Court of Treviso, under Italian law.

NOTES



LA90042440 **MAN.INSTAL.GARANZ.LX COMPACT 2025 - IT**