

LAINOX[®]
COMBINATION OVENS



INTRODUCING BUNZL LOCKHART CATERING EQUIPMENT

Bunzl Lockhart Catering Equipment are the UK's leading distributor of catering equipment. This expertise means that we can offer the most comprehensive range of heavy equipment available to the UK hospitality industry. In addition we can also provide a complete design, supply and installation service through Lockhart Catering Design Services. In summary we have capability and experience to provide you with a complete solution for all your Heavy Equipment needs.



With our network of offices providing nationwide coverage, ordering from Bunzl Lockhart couldn't be easier. Call our sales hotline between 8am-6pm from Monday to Friday on 03701 678678 and you'll be routed direct to your local office where our experienced and friendly staff will be waiting to take your call. Alternatively to view our entire product range, please see our website at www.lockhart.co.uk.

We also have a stunning Innovation Centre located in the heart of London, just off Oxford Street.

- Over 2,600 square feet
- Front-of-house and Back-of-house sections
- A huge selection of light and heavy equipment product ranges on display
- Bar area and mixology suite
- Live chef demo area
- Display sections from leading industry brands
- Exclusive brand ranges from Bunzl Lockhart



The Bunzl Lockhart Innovation Centre is located at:

4th Floor
Wolverstone House
61-62 Berners Street
London
W1T 3NJ

Tel: 0207 580 0278
E-mail: LIC@bunzl.co.uk



Our aim is simple - to provide our customers with products that will help them produce the best possible quality of food.

Our range of combination ovens meet that challenge. They are packed full of useful features that makes producing high quality food easy, time after time.

No matter the size of your kitchen or demand, we've got a model to suit. From standard units with 7, 10 or 20 x 1/1 GN capacity to compact models that are only 510mm wide, every kitchen can take advantage of the benefits of combi oven cooking. Every size of unit is available with either NABOO or SAPIENS specifications.

NABOO models features a 10" touch screen with drag and drop functionality, customisable home screen, unlimited recipe storage and a wide range of cooking modes and functions, including Multilevel and Just in Time cooking. 7, 10 and 20 shelf models are available.

SAPIENS models are for those kitchens with a more basic requirement - manual controls, fewer cooking functions but still the same great cooking performance. 7, 10 and 20 shelf models are available.



4 year warranty for electronic PCB board components on all NABOO models

COMPACT NABOO or SAPIENS models are also available. They are only 510mm wide but packed full of the same features and functions as their full size equivalents. 6 and 10 shelf models are available.

We believe that a product such as a combi oven should be supplied with the items that allow you to get the most from it. That's why every combi oven comes with a **food probe** and **handwash spray** as standard.

To keep the oven chamber in prime condition, an automatic washing system is installed in every model. This features five different cleaning modes, from a quick rinse all the way through to a hard wash for when the oven is heavily soiled.

We also provide the *CALOUT Oven Protection System* for units with boilers, ensuring the oven remains in ideal condition.

Standard Features

- Multi-point probe
- Hand shower
- Automatic washing system
- 2 grids
- 10 litres of COMBICLEAN detergent
- Container of CALFREE descaler for boiler models
- Fast dry system for quickly removing moisture from the oven chamber
- Automatic humidity control
- Energy management system to optimise efficiency
- Water management system reduces water usage
- 2 year parts and labour warranty



- **10" high definition colour touch screen**
Easy to use drag and drop functionality.
- **Unlimited recipe storage**
Upload / input as many recipes as you need.
- **Easily configurable home screen**
Display your most popular menu items on the homescreen or create folders with different food types, making them instantly accessible.
- **Multilevel (ML) cooking mode**
Enables different items to be cooked simultaneously (at same temperature) with the oven alerting user when each item is cooked.
- **Just in Time (JIT) cooking mode**
Enables different items to be cooked simultaneously (at same temperature), with all being ready at the same time. The oven alerts user when it's time to load each item.
- **Intelligent recognition**
Oven automatically identifies stored recipes that can be cooked on the current settings.
- **Add notes and images to recipes**
Make your recipes more readily identifiable with bespoke images. Add in cooking instructions, ensuring kitchen staff can deliver food to the same standard.
- **Wifi Connectivity**
Easily download new recipes, software updates and more via the Lainox Cloud.





- **Manual controls with alphanumeric display**
Simply turn the scrollers to set cooking parameters.
- **Manual cooking with three cooking modes**
Convection from 30°C to 300°C,
Steam from 30°C to 130°C,
Combination from 30°C to 300°C.
- **99 recipe storage**
Create and save your most popular cooking recipes.
- **Numeric keypad**
Quickly and easily access stored recipes
- **Multi-step recipes**
Create recipes with up to 4 cycles in automatic sequence to produce the very best cooking results.



Now even the smallest kitchens can experience the benefits of combi oven cooking.

Our compact combination ovens are ideal when space or demand is limited. They may be compact in size, but they don't lack in features.

PORTRAIT MODELS

- **Only 510mm wide**
Ideal for those kitchens with limited space or demand
- **Choice of Controls**
Manually controlled Sapiens or Touch Screen Controlled Naboo models available
- **Great Performance**
Models contain the same features as their standard-size equivalents
- **Boilerless**
Direct steam injection means no descaler needed but a water treatment system must be installed
- **Single Phase**
All 6 shelf models can be supplied as single phase units (optional)
- **Stackable**
Stack 6 shelf model on either a 6 or 10 shelf unit for additional capacity within the same footprint
- **Condenser Hood**
Now the combi doesn't even have to stay in the kitchen - locate it anywhere with the necessary power and water



CLEANING SYSTEM

LAINOX

- Cleaning time halved compared to traditional systems.
- No product handling.
- The descaler ensures the steam generator is always free of limescale.
- Simply select the most suitable cleaning programme and oven does the rest.
- 5 program autowash system - from rinse to hard wash
- No need for supervision during cleaning.
- Chemicals housed in compartment below oven chamber (not 201 models)



LCE Code	Description
OE9987	CDL05 - combiclean liquid detergent, 5 litre container. For NABOO and SAPIENS 071 and 101 models and all COMPACT models. Supplied in pack of 6.
OE9988	CCF05 - calfree descaler, 4.5 litre container. For NABOO and SAPIENS 071 and 101 models. Supplied in pack of 6.
OE9989	DL010 - combiclean liquid detergent, 10 litre container. For NABOO and SAPIENS 201 models. Minimum order quantity 2.
OE9990	CF010 - calfree descaler, 10 litre container. For NABOO and SAPIENS 201 models. Minimum order quantity 2.



OE9987



OE9989



OE9988










OE9990



LOCKHART
Catering Equipment

PRODUCT RANGE

LCE code	Lainox Model	Description	Fuel	Chamber Capacity (GN)	Distance btw Layers (mm)	Electrical Power (kW)
NABOO						
HEC057*	NAE-B071	NABOO 7 X 1/1GN ELECTRIC COMBI		7 x 1/1	70	10.5
HEC059*	NAE-B101	NABOO 10 X 1/1GN ELECTRIC COMBI		10 x 1/1	70	16
HEC061*	NAE-B201	NABOO 20 X 1/1GN ELECTRIC COMBI		20 x 1/1	63	31.8
HEC058	NAG-B071	NABOO 7 X 1/1GN GAS COMBI		7x 1/1	70	0.5
HEC060	NAG-B101	NABOO 10 X 1/1GN GAS COMBI		10 x 1/1	70	1
HEC062	NAG-B201	NABOO 20 X 1/1GN GAS COMBI		20 x 1/1	63	1.8
SAPIENS						
HEC051	SAE-B071	SAPIENS 7 X 1/1GN ELECTRIC COMBI		7 x 1/1	70	10.5
HEC053	SAE-B101	SAPIENS 10 X 1/1GN ELECTRIC COMBI		10 x 1/1	70	16
HEC055	SAE-B201	SAPIENS 20 X 1/1GN ELECTRIC COMBI		20 x 1/1	63	31.8
HEC052	SAG-B071	SAPIENS 7 X 1/1GN GAS COMBI		7x 1/1	70	0.5
HEC054	SAG-B101	SAPIENS 10 X 1/1GN GAS COMBI		10 x 1/1	70	1
HEC056	SAG-B201	SAPIENS 20 X 1/1GN GAS COMBI		20 x 1/1	63	1.8
COMPACT						
HEC469	COE-N026	COMPACT BY NABOO 6 X 2/3GN ELECTRIC COMBI		6 x 2/3	63	5.25
HEC470	COE-N061	COMPACT BY NABOO 6 X 1/1GN ELECTRIC COMBI		6 x 1/1	63	7.75
HEC471	COE-N101	COMPACT BY NABOO 10 X 1/1GN ELECTRIC COMBI		10 x 1/1	63	15.5
HEC466	COE-S026	COMPACT BY SAPIENS 6 X 2/3GN ELECTRIC COMBI		6 x 2/3	63	5.25
HEC467	COE-S061	COMPACT BY SAPIENS 6 X 1/1GN ELECTRIC COMBI		6 x 1/1	63	7.75
HEC468	COE-S101	COMPACT BY SAPIENS 10 X 1/1GN ELECTRIC COMBI		10 x 1/1	63	15.5

* Lockhart stock items



Gas Power (kW)	Water Connection	Drain Valve	External Dimensions (w x d x h mm)	Power Supply Voltage
- / -	3/4" BSP	Ø50mm	875 x 825 x 820	3N AC 400V (Single phase version also available)
- / -	3/4" BSP	Ø50mm	930 x 825 x 1040	3N AC 400V
- / -	3/4" BSP	Ø50mm	960 x 825 x 1810	3N AC 400V
15	3/4" BSP	Ø50mm	875 x 825 x 820	AC 230V
28	3/4" BSP	Ø50mm	930 x 825 x 1040	AC 230V
48	3/4" BSP	Ø50mm	960 x 825 x 1810	AC 230V
- / -	3/4" BSP	Ø50mm	875 x 825 x 820	3N AC 400V (Single phase version also available)
- / -	3/4" BSP	Ø50mm	930 x 825 x 1040	3N AC 400V
- / -	3/4" BSP	Ø50mm	960 x 825 x 1810	3N AC 400V
15	3/4" BSP	Ø50mm	875 x 825 x 820	AC 230V
28	3/4" BSP	Ø50mm	930 x 825 x 1040	AC 230V
48	3/4" BSP	Ø50mm	960 x 825 x 1810	AC 230V
- / -	3/4" BSP	Ø40mm	510 x 625 x 730	3N AC 400V (Single phase version also available)
- / -	3/4" BSP	Ø40mm	510 x 800 x 730	3N AC 400V (Single phase version also available)
- / -	3/4" BSP	Ø40mm	510 x 800 x 970	3N AC 400V
- / -	3/4" BSP	Ø40mm	510 x 625 x 730	3N AC 400V (Single phase version also available)
- / -	3/4" BSP	Ø40mm	510 x 800 x 730	3N AC 400V (Single phase version also available)
- / -	3/4" BSP	Ø40mm	510 x 800 x 970	3N AC 400V

ACCESSORIES - STANDS & BANQUETING

Code	Description
STANDS	
OE9971	OPEN STAND FOR 7 X 1/1GN COMBI
OE9972	GASTRONORM STAND FOR 7 X 1/1GN COMBI
OE9973	OPEN STAND FOR 10 X 1/1GN COMBI
OE9974	GASTRONORM STAND FOR 10 X 1/1GN COMBI
OE9983	OPEN STAND FOR 6 X 1/1GN COMPACT COMBI
OE9984	GASTRONORM STAND FOR 6 X 1/1GN COMPACT COMBI
OE9985	OPEN STAND FOR 10 X 1/1GN COMPACT COMBI
OE9986	GASTRONORM STAND FOR 10 X 1/1GN COMPACT COMBI
BANQUETING	
OE9965	ADJUSTABLE TROLLEY FOR USE WITH NA / SA 071 / 101 MODEL COMBI
OE9964	FRAME FOR ATTACHING RACK OE9963 / OE9966 / OE9967 / OE9968 TO TROLLEY OE9965
OE9963	REMOVABLE GN TRAY RACK FOR NA / SA 071 MODEL COMBI
OE9966	REMOVABLE PLATE RACK FOR NA / SA 071 MODEL COMBI
ACA039	THERMAL COVER FOR USE WITH OE9963 OR OE9966
OE9967	REMOVABLE GN TRAY RACK FOR NA / SA 101 MODEL COMBI
OE9968	REMOVABLE PLATE RACK FOR NA / SA 101 MODEL COMBI
ACA040	THERMAL COVER FOR USE WITH OE9967 OR OE9968
OE9969	GN TRAY TROLLEY FOR USE WITH NA / SA 201 MODEL COMBI
OE9970	PLATED MEALS TROLLEY FOR USE WITH NA / SA 201 MODEL COMBI
ACA041	THERMAL COVER FOR USE WITH OE9969 OR OE9970



OE9974



OE9973



OE9983

OE9984

Thanks to our banqueting accessories it is easy to serve 10 - 300 high quality dishes at any point in time. Prepare dishes in advance then in just ten minutes, the dishes can be ready. We have banqueting equipment for all our standard models.

What do you need?



Trolley - wheeled trolley used to move racks into position.

+



Frame - attaches racks to trolley. (required for 7 & 10 shelf models only)

+



Removable rack - holds GN trays and can be loaded up before inserting into oven.

or



Removable plate rack - holds plates up to Ø 310mm in size. Meals can be plated up before being regenerated in oven.

+



Thermal cover - maintains food at optimum temperature before service.



ACCESSORIES - TRAYS & CONTAINERS

Code	Description
TRAYS, GRIDS, PANS AND SKEWERS	
ACA016	S1102 ENAMELLED PAN 1/1GN 20MM
ACA017	S1104 ENAMELLED PAN 1/1GN 40MM
ACA018	S1106 ENAMELLED PAN 1/1GN 65MM
ACA019	R1104 MESH TRAY 1/1GN 1.5KG
ACA020	AT230 NON-STICK PAN 2/3GN 20MM
ACA021	AT02 NON-STICK PAN 1/1GN 20MM
ACA022	AT04 NON-STICK PAN 1/1GN 40MM
ACA023	AT06 NON-STICK PAN 1/1GN 65MM
ACA024	ATL23 NON-STICK TRAY 2/3GN
ACA025	AT11 NON-STICK TRAY 1/1GN
ACA026	ATF23 NON-STICK TRAY PERF 2/3GN
ACA027	AF11 NON-STICK TRAY PERF 1/1GN
ACA028	APL11 GRIDDLE PLATE SMOOTH 1/1GN
ACA029	APR11 GRIDDLE PLATE RIBBED 1/1GN
ACA030	GV230 VEGETABLE GRID 2/3GN
ACA031	GV110 VEGETABLE GRID 1/1GN
ACA032	GS111 5-SKEWER GRID 1/1GN
ACA033	GS230 8-SKEWER GRID 2/3GN
ACA034	GS112 15-SKEWER GRID 1/1GN
ACA035	GC230 MEAT/FISH GRID 2/3GN
ACA036	GC113 MEAT/FISH GRID 1/1GN
ACA037	P230 4-CHICKEN GRID 2/3GN
ACA038	P1108 8-CHICKEN GRID 1/1GN



ACA031



ACA028



ACA038



ACA019



ACA032



ACA036



ACA027



ACA025



ACA029



ACA033



ACA017



ACA022



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