ALPHATECH

SYNAPSY   ICON   ZOOM

ALPHATECH

Alphatech a **Lainox** company.

The range of **Alphatech** products stems from over forty years of experience acquired by **Lainox** in designing and manufacturing professional ovens.
With this new range, **Alphatech** is able to meet every demand, from entry level products, for those who are starting out in the world of catering or pastry-making, to heavy duty products that fulfill the most demanding needs of commercial and collective catering.

SYNAPSY

The link between your idea
of cooking and your customer.

Recipes

HACCP

Diagnostics

connecty.cloud

Synchronisation

6

Connecty.cloud
The completely free platform always at your service.

Synapsy is always connected to the cloud thanks to its Wi-Fi connection, supplied standard.
This means the **Connecty.cloud** platform can be accessed at any time from a PC,
Smartphone or Tablet to create new recipes and develop new cooking programs, which can
then be downloaded directly from the cloud to your **Synapsy**.
It is also possible to download Haccp data and run diagnostics.

Another important advantage of **Connecty.cloud** is the possibility to synchronise data,
programs and recipes on multiple devices installed even thousands of kilometres away.
Ideal for hotel chains, QSRs, large-scale distribution, etc.

AUTOMATIC COOKING
95 tested recipes available at all times

The Synapsy Automatic Cooking option allows you to easily select one of 95 available recipes, thus delegating to the oven the task of setting the right cooking mode, temperature, moisture and fan speed, which are then constantly monitored to ensure best results at all times. Preset recipes can be copied, modified to suit your needs and reproduced with utmost simplicity.

MULTICOOKING
Perfectly organised service

The **Multicooking** function allows different types of food to be cooked at the same time, for different lengths of time. This is an advantage allowing important time and power savings during service compared to the use of traditional equipment: grills and fryers that offer consistent quality over time.
Moreover, **the Synapsy Multicooking** system suggests which recipes can be prepared together.

FAVOURITES
Your recipes with a click

A personal space where you can upload your recipes, based on your own experience, and be able to access them whenever you want with a simple click.
Simply select the desired recipe and Synapsy will execute it with consistently excellent results.

CLIMA SMART
The ideal Climate for every product.

The new **CLIMA SMART** system, which regulates moisture in the cooking chamber according to the type of food and desired result, guarantees the softness, juiciness and crispiness of every product with minimum weight loss.

REHEATING

Fast and consistently excellent service

Deferring preparation to optimise production can be advantageous if meals are served at the perfect temperature with the right level of moisture.

Thanks to the **Synapsy** reheating program, excellent service is always guaranteed.

SMOKING
New flavour for your dishes

With the new **AT-Smoker** application (optional), easy to install and even retrofit, you can cold-smoke meat, fish and cheeses, or even use it during cooking to give your dishes a truly unique flavour.

ENERGY SAVINGS, LOWER COSTS AND ENVIRONMENTAL BENEFITS

The **Synapsy Ecospeed Dynamic** system optimises and regulates the power supply according to the quantity and type of product by controlling the correct cooking temperature and avoiding fluctuations, thus reducing power and water consumption, and even weight loss.

Green Fine Tuning: Thanks to the burner's proven flame modulation system and high-efficiency heat exchanger, energy wastage is avoided and harmful emissions are therefore reduced.

Water is an increasingly precious and costly commodity.
The **Greenvapor** system ensures a net reduction in water and power consumption thanks to the automatic control of steam saturation in the cooking chamber.

WASHING SYSTEM

The automatic washing system offers a choice of 7 washing programs ranging from Manual to Grill, ideal after high-temperature cooking to remove tough residue.
The Eco washing program on the other hand optimises water and detergent consumption.

COMBICLEAN detergent guarantees absolute hygiene. It comes in practical, 100% recyclable canisters without the need for any dangerous handling or decanting of the product.

⚛ SYNAPSY

FEATURES

COOKING MODE
- AC (Automatic Cooking) system for Italian and international recipes, an automatic cooking program with a photographic representation of the dish.
- Manual mode with three cooking modes and instant start: convection from 30°C to 270°C, steam from 30°C to 130°C, combination convection + steam from 30°C to 270°C.
- Preheating up to 300°C.
- Multicooking Mode - Possibility to cook different foods simultaneously with different cooking times.
- Clima Smart - System that automatically manages the perfect climate in the cooking chamber.
- AT Smoker (optional), with external smoker.

SYNAPSY CONNECTIVITY TO CONNECTY.CLOUD - WI-FI or ETHERNET
- Access to Connecty.cloud is guaranteed by the Cloud connection.
- Recipe creation with illustrative photo.
- Direct access to recipe database.
- Synchronisation of ovens connected to the same account.
- Continuous HACCP monitoring even by remote through the Connecty.cloud portal.
- Remote diagnostics via the Connecty.cloud portal.

OPERATION
- Automatic (AC) "one touch" cooking.
- Organisation of recipes into categories with preview.
- Smart recognition of recipes arranged in multilevel folders.
- 7" LCD high-definition capacitive colour screen with "Touch" functions.
- Cool Down function for the rapid fan-cooling of the cooking chamber.
- Automatic resumption of cooking in case of a power failure.
- User interface with a choice of 6 languages.
- Synapsy has 95 available recipes. Each recipe has been tested to guarantee best results.
- Possibility to view and modify the recipe at any time.

CONTROL MECHANISMS
- Autoreverse (automatic reversal of fan rotation) for perfectly even cooking.
- Parallel control of chamber and core temperature.
- Easy access to programmable user parameters to customise the appliance settings.
- Possibility to choose up to 6 fan speeds. For special cooking methods, an intermittent speed can be used.
- Temperature control at the product core using probe with 4 detection points.
- USB port to download HACCP data, update software and upload/download cooking programs.
- Possibility to set automatic oven shutdown at the end of the automatic wash program.
- User profile block (specific function for Quick Service Restaurants).
- Service Program.
- Energy-efficient LED lighting for cooking chamber. Optimal visibility in all points of the cooking chamber. Neutral light that doesn't alter the original colours of the product.

CONSTRUCTION
- Cooking chamber in 1 mm thick 18/10 AISI 304 stainless steel with long fully rounded edges for best air flow and easier cleaning.
- Perfectly smooth, watertight chamber.
- Door with rear ventilated double tempered glass with air chamber and interior heat-reflecting glass for less heat radiation towards the operator and greater efficiency.
- Internal glass that opens out for easy cleaning and maintenance.
- Deflector that can be opened for easy cleaning of the fan compartment.
- Under-door drip tray to collect condensation and convey it directly to the drain, even with the door open.
- Compact brushless magnetic drive motors.
- Solid state relay for power optimisation and modulation.
- Cooling system for forced ventilation electronics, with stainless steel micro-expanded mesh protective filter, easy to remove and dishwasher-safe.

Electric operation
- Cooking chamber heating system with sheathed heating elements in INCOLOY 800 stainless steel.

Gas operation
- Indirect gas-fired cooking chamber heating system with high-efficiency air-blown modulating flame premix burners.
- Automatic burner ignition with high-frequency electronic discharge generator.
- Electronic flame control and self-diagnosis device with automatic re-ignition.

DIRECT STEAM GENERATION
- Direct steam generation system for cooking chamber, with water injection directly on the fan and spraying on the heating elements. Advantage: immediate availability of steam in the cooking chamber.

INDIRECT STEAM GENERATION
- High-performance fully insulated steam generator in AISI 304 stainless steel (electric models).
- Steam generator heating with sheathed heating elements in INCOLOY 800 stainless steel.
- Highly insulated steam generator in AISI 316 stainless steel (gas models).
- Indirect gas-fired steam generator heating system with high-efficiency air-blown modulating flame burners (gas models).
- Automatic preheating of water in the steam generator.
- Draining and automatic daily washing of the steam generator, with water temperature below 60°C.
- Automatic alert for descaling of the steam generator.
- CALOUT anti-limescale system supplied standard, which prevents the formation and build-up of limescale in the steam generator.

SAFETY DEVICES
- Cooking chamber temperature limiter.
- Safety device against overpressure and negative pressure in the cooking chamber.
- Motor thermal cut-off.
- Door open/closed electronic sensor.
- Electronic control for "no water" alert.
- Self-diagnosis with smart error viewing.
- Ventilated component cooling system with electronically controlled overtemperature display.
- Flame detection electronic sensor that interrupts the gas flow if the burner flame is accidentally switched off.
- Safety pressure switch for "no gas" alert.
- Compliant with Italian and international standards for safe operation if used without being monitored by an operator.
- Maximum last tray shelf height 160 cm. (For countertop models using the special support).
- In case of a power failure during washing, hygiene is always guaranteed insofar as the washing cycle is automatically resumed.

CLEANING AND MAINTENANCE
- Automatic washing cycle. Separate detergent container with automatic dosing.
- CALOUT anti-limescale system that prevents the formation and build-up of limescale in the steam generator (for model with steam generator).
- Separate container and automatic anti-limescale dosing.
- 7 automatic washing programs, without the need for an operator to be present after start-up: Manual - Rinse - Soft - Eco – Hard - Hard Plus - Grill.
- Manual washing system with externally-connected hand shower (optional).
- Easy external cleaning thanks to the stainless steel and glass surfaces, and a water protection rating of IPX4 (countertop model) or IPX5 (floor-standing models).

INSTALLATION & ENVIRONMENT
- 100% recyclable packaging.
- 90% recyclability rate.
- Quality ISO 9001 / Safety ISO 45001 / Environment ISO 14001 certification.
- Operation without adding the water softener and descaler (model with steam generator).

Additional information is provided in the technical data sheet of the individual models.

SYNAPSY

THE RANGE

061

101

062

102

Direct steam model - Standard configuration

Models	Power	GN chamber capacity 1/1 GN (530x325 mm) 2/1 GN (530x650 mm)	Pitch (mm)	Number of meals	Electrical power (kW)	Gas nominal heat output (kW/kcal)	Absorption (A)	External dimensions (W x D x H mm)	Supply voltage * (V)
SYE061BV	⚡	6x1/1	70	30/80	9,5	-/-	15	852 x 795 x 775	3N AC 400V - 50/60 Hz
SYG061BV	🔥	6x1/1	70	30/80	0,7	13/11.180	3	852 x 795 x 775	AC 230V - 50/60 Hz
SYE101BV	⚡	10x1/1	70	80/150	16	-/-	24	852 x 795 x 1055	3N AC 400V - 50/60 Hz
SYG101BV	🔥	10x1/1	70	80/150	0,8	22/18.920	3,5	852 x 795 x 1055	AC 230V - 50/60 Hz
SYE062BV	⚡	6x2/1 - 12x1/1	70	60/160	19	-/-	30	1072 x 907 x 775	3N AC 400V - 50/60 Hz
SYG062BV	🔥	6x2/1 - 12x1/1	70	60/160	0,8	26/22.360	3,5	1072 x 907 x 775	AC 230V - 50/60 Hz
SYE102BV	⚡	10x2/1 - 20x1/1	70	150/300	31	-/-	46	1072 x 907 x 1055	3N AC 400V - 50/60 Hz
SYG102BV	🔥	10x2/1 - 20x1/1	70	150/300	0,8	42/36.120	3,5	1072 x 907 x 1055	AC 230V - 50/60 Hz

Steam generator models - Optional configuration. Must be requested at time of order.

Models	Power	GN chamber capacity	Pitch (mm)	Number of meals	Electrical power (kW)	Gas nominal heat output (kW/kcal)	Absorption (A)	External dimensions (W x D x H mm)	Supply voltage (V)
SYE061BS	⚡	6x1/1	70	30/80	9,5	-/-	15	852 x 795 x 775	3N AC 400V - 50/60 Hz
SYG061BS	🔥	6x1/1	70	30/80	0,7	15/12.900	3	852 x 795 x 775	AC 230V - 50/60 Hz
SYE101BS	⚡	10x1/1	70	80/150	16	-/-	24	852 x 795 x 1055	3N AC 400V - 50/60 Hz
SYG101BS	🔥	10x1/1	70	80/150	0,8	25/21.500	3,5	852 x 795 x 1055	AC 230V - 50/60 Hz
SYE062BS	⚡	6x2/1 - 12x1/1	70	60/160	19	-/-	30	1072 x 907 x 775	3N AC 400V - 50/60 Hz
SYG062BS	🔥	6x2/1 - 12x1/1	70	60/160	0,8	30/25.800	3,5	1072 x 907 x 775	AC 230V - 50/60 Hz
SYE102BS	⚡	10x2/1 - 20x1/1	70	150/300	31	-/-	46	1072 x 907 x 1055	3N AC 400V - 50/60 Hz
SYG102BS	🔥	10x2/1 - 20x1/1	70	150/300	0,8	50/43.000	3,5	1072 x 907 x 1055	AC 230V - 50/60 Hz

* special voltages and frequencies upon request

CE IPX 5 IPX 4 EMC DVGW C€ 0085

161

201

202

Direct steam model - Standard configuration

Models	Power	GN chamber capacity 1/1 GN (530x325 mm) 2/1 GN (530x650 mm)	Pitch (mm)	Number of meals	Electrical power (kW)	Gas nominal heat output (kW/kcal)	Absorption (A)	External dimensions (W x D x H mm)	Supply voltage * (V)
SYE161BV	⚡	6x1/1 + 10x1/1	70	110/230	25,5	-/-	40	852 x 795 x 1840	3N AC 400V - 50/60 Hz
SYG161BV	🔥	6x1/1 + 10x1/1	70	110/230	1,4	35/30.100	6,1	852 x 795 x 1840	AC 230V - 50/60 Hz
SYE201BV	⚡	20x1/1	63	150/300	31,8	-/-	48	892 x 862 x 1812	3N AC 400V - 50/60 Hz
SYG201BV	🔥	20x1/1	63	150/300	1,3	44/37.840	5,7	892 x 862 x 1812	AC 230V - 50/60 Hz
SYE202BV	⚡	20x2/1 - 40x1/1	63	300/500	61,8	-/-	92	1102 x 932 x 1812	3N AC 400V - 50/60 Hz
SYG202BV	🔥	20x2/1 - 40x1/1	63	300/500	1,4	80/68.800	6,1	1102 x 932 x 1812	AC 230V - 50/60 Hz

Steam generator models - Optional configuration. Must be requested at time of order.

SYE161BS	⚡	6x1/1 + 10x1/1	70	110/230	25,5	-/-	40	852 x 795 x 1840	3N AC 400V - 50/60 Hz
SYG161BS	🔥	6x1/1 + 10x1/1	70	110/230	1,4	40/34.400	6,1	852 x 795 x 1840	AC 230V - 50/60 Hz
SYE201BS	⚡	20x1/1	63	150/300	31,8	-/-	48	892 x 862 x 1812	3N AC 400V - 50/60 Hz
SYG201BS	🔥	20x1/1	63	150/300	1,3	52/44.720	5,7	892 x 862 x 1812	AC 230V - 50/60 Hz
SYE202BS	⚡	20x2/1 - 40x1/1	63	300/500	61,8	-/-	92	1102 x 932 x 1812	3N AC 400V - 50/60 Hz
SYG202BS	🔥	20x2/1 - 40x1/1	63	300/500	1,4	90/77.400	6,1	1102 x 932 x 1812	AC 230V - 50/60 Hz

Models with lower oven fitted with steam generator - Optional configuration. Must be requested at time of order.

SYE161BM	⚡	6x1/1 + 10x1/1	70	110/230	25,5	-/-	46	852 x 795 x 1840	3N AC 400V - 50/60 Hz
SYG161BM	🔥	6x1/1 + 10x1/1	70	110/230	1,4	38/32.680	6,1	852 x 795 x 1840	AC 230V - 50/60 Hz

* special voltages and frequencies upon request

✱ MOD. 161
Versatility in a single unit, with 2 separate controls and two cooking chambers, capacity 6 GN 1/1 + 10 GN 1/1

⚛ SYNAPSY

ACCESSORIES

For those who like to keep everything in order and in full compliance with HACCP regulations, the oven can also be configured with a cabinet stand in stainless steel, closed on all four sides with doors. Including moulded oven tray supports with 55 mm pitch. Available in two different heights, 670 mm or 950 mm with 1/1 GN and 2/1 GN oven tray capacity.

If **Synapsy** needs to be combined with a blast chiller/freezer and there is no space in the kitchen, a special support can be placed under the oven to insert a blast chiller.

OVERLAYS

Minimal space in the kitchen, but at the same time need lots of diversification and large production quantities?

No problem, the solution can be found using different types of overlapping layouts.

The following combinations are possible:

- 061+061
- 061+101
- 062+062
- 062+102

Thanks to various accessories which can be integrated, it is no longer a problem for **Synapsy** to serve 10 - 100 dishes at any point in time with the highest quality.
With the banqueting system and the technique of "Cook & Chill" it is possible to prepare dishes in advance a day earlier.
In just ten minutes on the day they are served, the dishes can be ready with:
- Perfect cooking results, even for large numbers
- Better work organization
- More time for a perfect finish
- Speedy service with satisfied customers

Models	capacity 310 mm plates
Synapsy 061	20
Synapsy 101	30
Synapsy 062	32
Synapsy 102	49
Synapsy 201	60
Synapsy 202	100

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SYNAPSY

ACCESSORIES

To make sure you never lose the goodness of food cooked an hour ahead, Alphatech lets you combine this dual function appliance to **Synapsy**:
- Holding at serving temperature +65°C.
- Low temperature slow cooking +30/105°C.
- Reheating +105°C.
- Exclusive advantages with this combination.
- Maximum precision thanks to temperature control with the standard core probe.
- Minimum energy consumption from 0,7 to 1,5 kW.
- Minimum dimensions
- Immediate express service.
- Ability to diversify cooking methods.

To solve problems related to cooking fumes in visible installations in supermarkets, delicatessens and pastry shops, **Synapsy** can be fitted with a full AISI 304 stainless steel hood with removable, dishwasher-safe labyrinth filters. Extraction with variable fan speed and electronic control with air condensate abatement system. Available in two versions, standard and FLAT if there is limited space in front of the oven.

(1) Retrofit installation

(2) must be request at time of order

CHICKEN GRILL[1] & PROFESSIONAL CHICKEN GRILL[2]

Practical applications to manage chicken skewer cooking.
Ideal for supermarkets, delicatessens and butcher shops.
Advantages:
- Practical system for collecting and disposing of cooking grease.
- Zero cleaning time thanks to the GRILL wash programme which keeps the oven chamber spotlessly clean.

Mod. Oven		PS1108		PS1106	
			8 pcs.		6 pcs.
061	16	2 x GN 1/1		12	2 x GN 1/1
101	24	3 x GN 1/1		18	3 x GN 1/1
062	32	4 x GN 1/1		24	4 x GN 1/1
102	48	6 x GN 1/1		36	6 x GN 1/1

MULTIGRILL

For perfect cooking every time. With the exclusive accessories specific for every type of cooking.
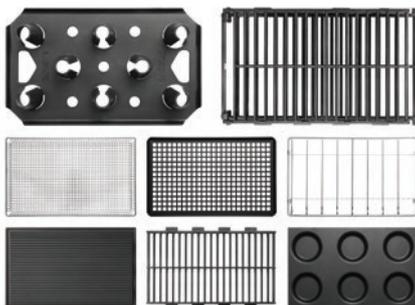
AT-SMOKER

The new smoking system, either for cold-smoking or use directly during cooking, can also be retrofitted.

ICON

SET YOUR CREATIVITY FREE

ICON is the ideal oven if you are opening a café,
restaurant, or bakery.
With a minimum budget, you get all the functions and performance of
top range ovens, with the hallmark Lainox quality.

ICON gives you free rein with your creativity in the kitchen,
thanks to a simple and intuitive control system.
Every dish is a masterpiece, from steam cooking, frying, and grilling...
Conjure up whatever your imagination desires, from sweet to savoury.

EVERYTHING YOU NEED

18

Elegant and functional design that showcases your professional expertise.
Put your ICON on display. Its contemporary, ultra-flat design enhances your work space. Not only is it a high performance oven, but it's also an attractive part of the décor. It perfectly fits in anywhere behind the counter and its high performance allows you to wow your customers with your professional cooking expertise in plain sight.

The new **Evolution** control makes even the most complex operations easy. Each setting is easy and fast, thanks to the new browser display. The three knobs make manual use of the oven easy and intuitive, creating a same results as a mechanical oven.

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LED	Alphanumeric LED HVS (High Visibility System) display
	LCS automatic washing system with liquid detergent in 100% recyclable cartridges, inserted in the specific compartment (optional).
	2.4-inch (LCD - TFT) colour display for displaying your favourite programs, pre-set programs, variable fan speed, automatic washing, menus, and settings.
	USB connection to download HACCP data, update software, upload/download cooking programmes.
	2-speed fan. Intermittent fan mode available for special cooking requirements.
	Multi-point core probe available on request (optional).

STEAM THAT WORKS FOR YOU
Create your free-hand masterpiece.

Only steam is required to cook your dishes to perfection. Flavour, colour, and consistency of the food are enhanced by the abundant steam production of the ICON oven. The automatic adjustment of steam saturation in the cooking chamber allows for control with maximum precision, every at low temperatures, and zero waste.

PERFECTLY COOKED EVERY TIME
Let your masterpiece be replicated.

ICON always guarantees consistent and uniform cooking, thanks to the CLIMA system. The ideal temperature and humidity are automatically controlled depending on what food you are cooking.
Even at maximum capacity, you can achieve perfectly crisp and golden-brown fried food, grilled dishes, cakes, and bread.
Guaranteed juiciness and tenderness even when reheating pre-cooked food.
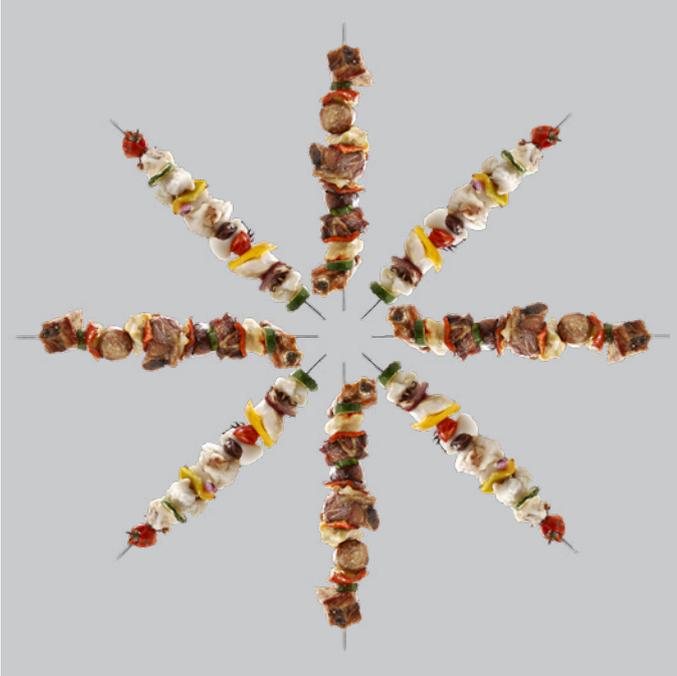
ICS AUTOMATIC COOKING
Let yourself be guided.

ICON has a series of stored programs, tested by Alphatech, to help you choose your menus.
Simply choose the program and all the functions are controlled step by step, no matter what you are cooking.
ICON adjusts the cooking automatically to achieve the best results: juicy meat, excellent browning, sweet-smelling desserts or bread, dry and crisp fried food, plus amazing gratinated dishes.

EFFICIENT AND SUSTAINABLE ENERGY
Energy consumption modulation system.

The **Ecospeed Dynamic system** calibrates the energy based on the quantity of food you need to cook, optimising consumption and eliminating waste. The temperature remains constant without any fluctuations.

For gas ovens, thanks to the **Green Fine Tuning** burner modulation system and patented high-efficiency heat exchanger, no power is wasted and harmful emissions are reduced.

GFT
GREEN FINE TUNING

eco speed
DYNAMIC

ALL IN PLAIN SIGHT, EVEN THE CLEANING
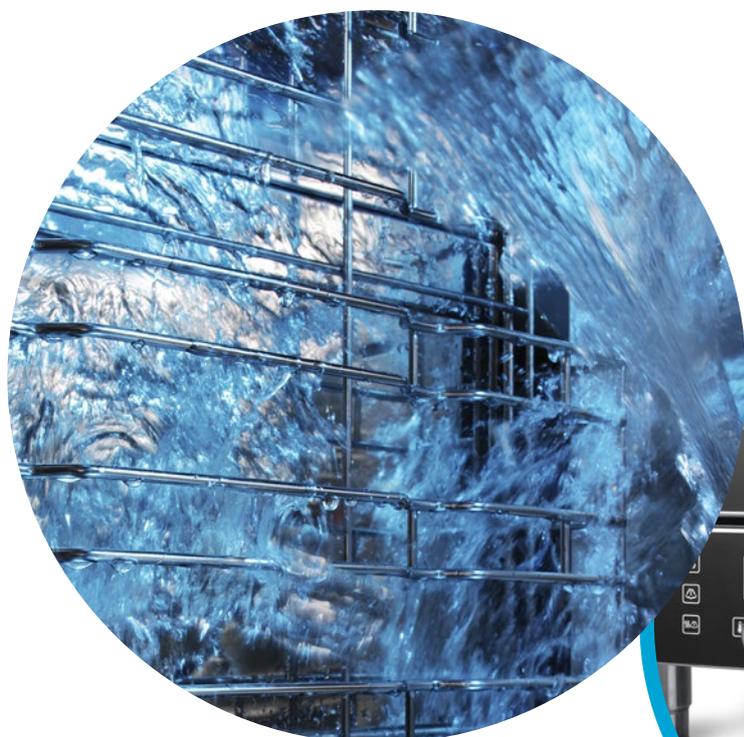
ICON looks good,
you can put it wherever you like.
We have adopted the exclusive automatic
washing system with disposable liquid
detergent cartridges (patented) in a special
concealed drawer.
No more hazardous product handling and
decanting. Just select the required washing cycle
and ICON automatically cleans itself with no need
for you to intervene.

YOUR ICON, IN THE FORMAT YOU WANT

Three models with three different capacities.

051

071

101

DIRECT STEAM MODELS

Models	Chamber capacity [GN] 1/1 GN 530x325 mm EN 600x400 mm	Distance btw layers (mm)	Numbers of guests	Electrical power (kW)	Gas nominal thermal power (kW/kcal)	External dimensions (Wd. x Dpt. x Ht. mm)	Power supply voltage (Special voltage and frequency upon request)
ICET051E ICEM051E	GN 5 x 1/1 EN 5 x 600 x 400	70	30/80	7,25	- / -	777x729x777	3N AC 400V - 50 Hz
ICGT051E ICGM051E	GN 5 x 1/1 EN 5 x 600 x 400	70	30/80	0,25	8,5 / 7310	777x729x777	AC 230V - 50 Hz
ICET071E ICEM071E	GN 7 x 1/1 EN 7 x 600 x 400	70	50/120	12,5	- / -	777x729x942	3N AC 400V - 50 Hz
ICGT071E ICGM071E	GN 7 x 1/1 EN 7 x 600 x 400	70	50/120	0,5	12 / 10320	777x729x942	AC 230V - 50 Hz
ICET101E ICEM101E	GN 10 x 1/1 EN 10 x 600 x 400	70	80/150	14,5	- / -	777x729x1152	3N AC 400V - 50 Hz
ICGT101E ICGM101E	GN 10 x 1/1 EN 10 x 600 x 400	70	80/150	0,5	16 / 13760	777x729x1152	AC 230V - 50 Hz

CE   IPX 3   EMC   DVGW CE 0085   EAC   KGS   WRAS

ICON51

51 cm

Maximum versatility in vertical cooking in just 51 cm.

From the Alphatech experience comes the range of super compact convection-steam ovens, super compatible for your counter.
The two capacities, 6 x 2/3GN and 6 x 1/1GN satisfy every cooking need.

EXCLUSIVE BENEFITS

The best solution for the requirements of small kitchens or offices with limited space that are looking for dynamic, fast food preparation, with an increasingly wide and innovative range of proposals, is found in the range of various models of the ICON51.

| MINIMUM SPACE REQUIREMENTS | MAXIMUM COOKING CAPACITY | ENDLESS COOKING OPTIONS | HIGHLY ACCURATE CONTROLS | MINIMUM OPERATING COSTS | AUTOMATIC WASHING |
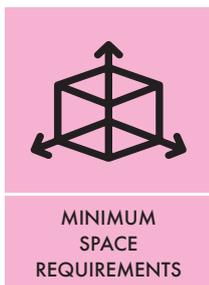
ICON51

THE RANGE

Two models, with two different capacities

026

061

25

KIT FOR SLIDE-OUT RECESSED OVEN
Practical and innovative solution for recessing the two 026 and 061 models from the ICON51 range in any setting, even at home.
The kit consists of a recess frame and extraction hood with air condenser.
The 026 model can also be installed on standard 60 cm models in domestic kitchens.

DIRECT STEAM MODELS

Models	Chamber capacity [GN] 1/1 GN 530x325 mm 2/3 GN 352x325 mm	Distance btw layers (mm)	Numbers of guests	Electrical power (kW)	Gas nominal thermal power (kW/kcal)	External dimensions (Wd. x Dpt. x Ht. mm)	Power supply voltage (Special voltage and frequency upon request)
ICCT026E ICCM026E	6x2/3	60	20/50	5,25	- / -	510x625x880	3N AC 400V - 50 Hz
ICCT061E ICCM061E	6x1/1	60	30/80	7,75	- / -	510x800x880	3N AC 400V - 50 Hz

CE   **IPX 4**   **EMC**

ELECTRONIC CONTROL COMMANDS T
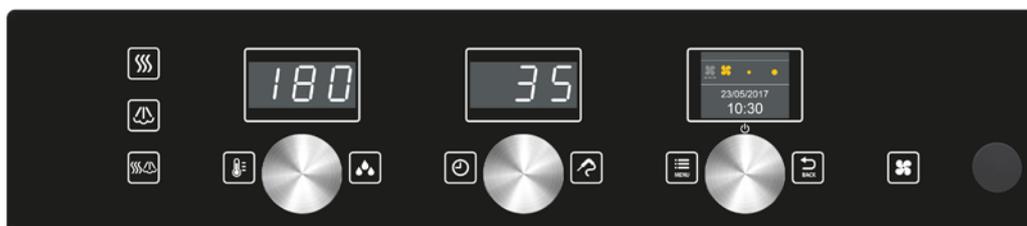
COOKING MODES
- Automatic with 95 tested and stored cooking programmes, including programmes for reheating on the plate or in the pan.
- Programmable with the ability to store 99 cooking programmes in automatic sequence (up to 9 cycles), assigning a name and dedicated icon.
- Manual cooking with three cooking modes and instant cooking start: convection from 30°C to 260°C, steam from 30°C to 130°C, combination convection + steam from 30°C to 260°C.
- Clima - Automatic system for measuring and controlling the humidity in the cooking chamber.
- Fast-Dry® system for quick dehumidification of the cooking chamber (ICON51).
- Rapid selection of favourite programs using scroll & push, with the dedicated scroller.

OPERATION
- LED HVS High Visibility System) alphanumeric display to display the temperatures, Clima, time and core temperature.
- 2.4-inch (LCD - TFT) colour display for displaying your favourite programs, pre-set programs, fan, automatic washing, menus, and settings.
- SCROLLER knob with Scroll and Push function for confirming choices.
- Manual pre-heating.

CONTROL MECHANISMS
- Auto reverse (automatic reverse of fan rotation) for perfect cooking uniformity.
- Automatically regulated steam condensation (ICON51).
- Automatic chamber venting control.
- Manual humidifier.
- Easy access to programmable user parameters to customise the appliance through the user menu.
- 2 fan speeds, the reduced speed decreases heating power. For special cooking methods, you can use an intermittent speed.
- Temperature control at the product core using a probe with 4 detection points (core probe optional).
- Needle core probe ø 1 mm, for vacuum cooking and small pieces (optional).
- USB connection to download HACCP data, update software and load/download cooking programmes.
- Pre-configured SN energy optimisation system (optional).

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- SERVICE program: Testing the operation of the electronic board - Display of the temperature probes - Counter for operating hours of all primary functions for programmed maintenance.
- Self-diagnosis before starting to use the equipment, with descriptive and audible signalling of any anomalies.
- LED cooking chamber lighting.
- **EcoSpeed** - Based on the quantity and type of product, the oven optimises and controls the energy output, maintaining the best cooking temperature and avoiding fluctuations.
- **EcoVapor** - With the EcoVapor system, there is a net reduction in water and energy consumption due to the automatic controls of the steam saturation in the cooking chamber.

TECHNICAL BUILD CHARACTERISTICS
- Perfectly smooth watertight cooking chamber with rounded edges.
- Door with double tempered glass with air chamber and interior heat-reflecting glass for less heat radiation towards the operator and greater efficiency.
- Internal glass that opens out for easy cleaning.
- Handle with left or right-hand opening
- Adjustable door hinge for optimal seal
- Deflector that can be opened for easy fan compartment cleaning.
- IPX3 water jet protection (ICON).
- IPX4 water jet protection (ICON51).

CLEANING AND MAINTENANCE
- Automatic cleaning system LCS (Liquid Clean System) (optional), with built-in tank and automatic dispensing (CombiClean liquid cleanser in 100% recyclable cartridges. Supplied with 1 liquid cleanser cartridge CDL05 - 990 gr.).
- 7 automatic cleaning programmes.
- Manual cleaning system with external hand shower (hand shower optional).

ELECTROMECHANICAL CONTROLS Ⓜ
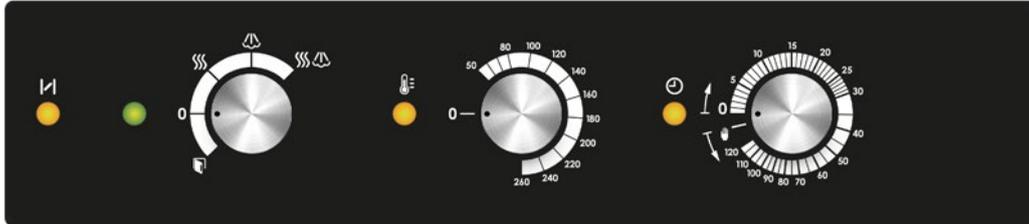
COOKING METHODS
- Manual cooking with three cooking modes: Convection from 50°C to 260°C, Steam from 50°C to 130°C, Combined from 50°C to 260°C.

OPERATION
- Control panel with manual switchgear and operation mode control lights.

CONTROL MECHANISMS
- Autoreverse (automatic inversion of the direction of the fan) for perfectly uniform cooking.
- Manual chamber venting.
- LED cooking chamber lighting.

TECHNICAL BUILD CHARACTERISTICS
- Perfectly smooth watertight cooking chamber with rounded edges.
- Double-glazed door with thermoreflective tempered glass, with an air cavity to prevent heat radiation towards users and for increased efficiency.
- Internal glass with book opening for ease of cleaning.
- Left or right-hand opening handle.
- Adjustable hinges for optimal grip.
- Extractable deflector for ease of cleaning of the fan bay.
- IPX3 water jet protection (ICON).
- IPX4 water jet protection (ICON51).

CLEANING, REGULAR MAINTENANCE
- Manual cleaning system with external hand shower (shower optional).

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ACCESSORIES

ICON51

ALPHATECH
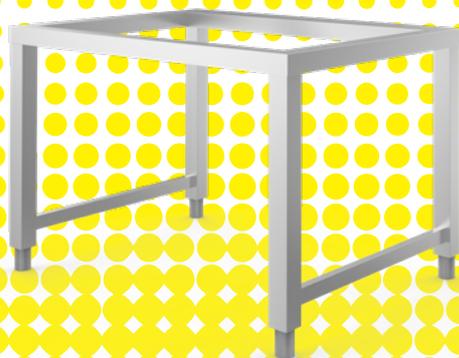
Proving drawer in stainless steel with glass doors. Electromechanical switches. 1/1 GN or 600 × 400mm EN tray capacity.

There is a dedicated grill support for every ICON model.

In order to avoid the problem of cooking vapour accumulating in installations in supermarkets or delicatessens, we offer a practical extractor hood with incorporated air heat exchange condensation remover.

Different stacking combinations can be used in small spaces to diversify production.

Hand shower with fittings and connections.

ZOOM
COMFORTABLE, EASY, PRACTICAL

**Zoom is a technologically advanced tool,
destined to change the rhythm of professional catering.**
An indispensable tool for modern chefs to optimise daily work times and
to maximize the expression of their culinary creativity in the kitchen.

The significant power of **Zoom** blast chillers and the different operating
modes have been developed to adequately fulfil the specific operating
requirements in **catering**, **bakeries**, and **pastry shops**.

SHIFT THE FOCUS TO FOOD SAFETY

With the crucial link between cooking and holding, thanks to its high cooling power and respective ventilation, **Zoom** quickly chills products, blocking the spread of bacteria, preventing moisture loss, and **thus protecting the food's original sensory properties**.
Zoom is fundamental in new kitchen organisation systems, where **preparation, cooking, blast chilling, holding and reheating** are all consecutive stages of a single working system, which separates meal production times from service times (distribution and consumption).

+2°C/-20°C

+3°C/-18°C

>+70°C
core probe

COOKING   BLAST CHILLING   HOLDING   TEMPERATURE
REHEATING

BLAST CHILLING

+90°C UP TO +3°C

+90°

with Zoom
blast chiller
low bacterial
proliferation

+60°

without blast chiller
high bacteria
proliferation

+10°

+3°

Zoom

Danger zone
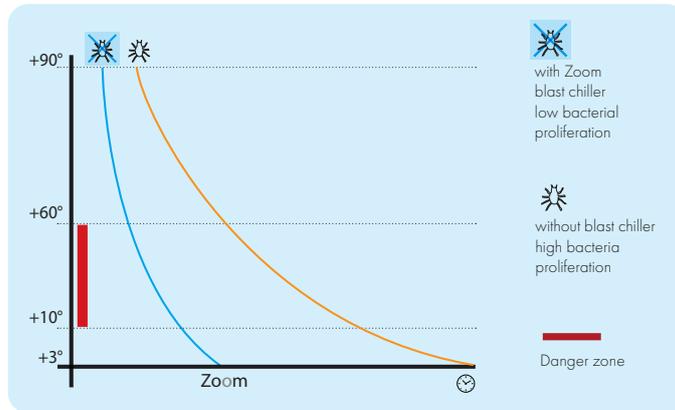
Blast chilling at the core of the food creates a thermal shock which prevents the proliferation of bacteria that causes food to age. As a result, food keeps better longer.

SHOCK FREEZING

+90°C UP TO -18°C

+90°

MICRO-CRYSTALS
with Zoom
blast chiller

0°

MACRO-CRYSTALS
without blast chiller

-18°
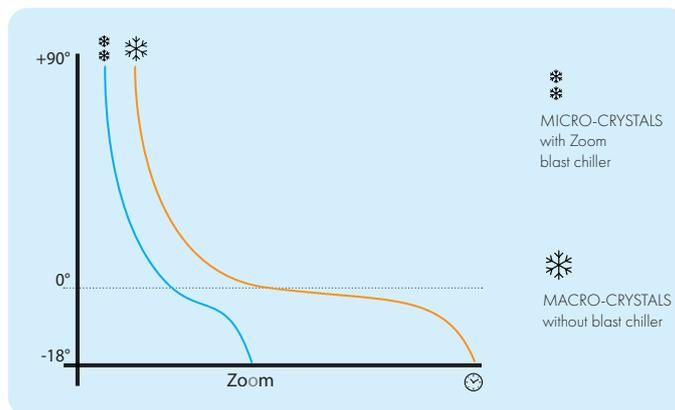
Zoom

A standard freezer freezes food slowly which forms macro crystals in liquids that damage the tissue structure. Subsequently, the consistency of the product, and therefore, the quality of the product deteriorates during thawing.
Zoom, however, rapidly lowers the core temperature of any food to -18°C exploiting a cell temperature of -40°C, with the formation of micro crystals that do not damage the structure of the product.
This means that a top quality product is obtained even after thawing.

ERGONOMIC CONTROLS

The cabinet models include a practical control interface positioned on the door, which in the case of the 051 model, makes it particularly ergonomic. The functions have all been designed to be activated using the digital touch keys, and the pre-set data values are are shown on a 2.8 inch graphic colour display.
From the menu, it is possible to select either one of the 7 pre-set recipes or 20 personalised recipes, which can be saved according to need.

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MORE POWERFUL, MORE EFFICIENT AND EASIER TO CLEAN

- Up to 80% more blast chilling capacity*

- Minimum consumption thanks to the new cell insulation system

- Cleaning and hygiene always guaranteed thanks to the new construction system

* Refers to model ZO 121 BA with respect to the previous model RCM 121 T

FUNCTIONS FOR ALL NEEDS

- RECIPES
Practical ready-to-use programs, each designed to treat different types of dishes (e.g. red meat, creams, etc...).

- FISH SANITATION
Dedicated program for the application of the raw fish sanitation cycle.

- ICE CREAM HARDENING
Mainly used function in the ice cream and baking sectors to give a "thermal shock" to products in preparation.

- HACCP
The food safety of served meals is guaranteed by the cutting edge technology of Lainox.
We have designed an instrument that fully satisfies the strictest HACCP regulations.

- CORE PROBE HEATING
A practical solution for removing the core probe after a blast freezing cycle to -18°C.

- PRE-CHILLING
A dedicated program for this useful function before starting a blast chilling or blast freezing cycle.

- STERILOX
The Zoom cell can be sanitised using a practical, internally fitted steriliser (optional).

- MANUAL AND AUTOMATIC DEFROSTING
Manual and automatic cell defrosting.

THE RANGE

## FOR SMALL TO MEDIUM CATERING & THE BAKING SECTOR
Interface with digital controls and 2.8" graphic colour display

051   **081**   **120**   **121**   **161**   **122**

530 / 325   530 / 325   325 / 530   530 / 325   530 / 325   530 / 650
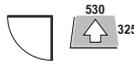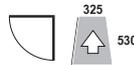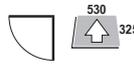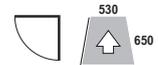
STANDARD MODELS

Models	Tray capacity	Pitch (mm)	Positive chilling capacity in 90' +90°C > +3°C (Kg)	Negative chilling capacity in 240' +90°C > -18°C (Kg)	Refrigeration power (W)	External dimensions (L x D x Hmm)	Maximum Electrical Power (W)	Absorbed current (A)	Supply voltage * (V)
ZO051SA	5 x GN 1/1 5 x 600 x 400	70	25	15	814	790 x 820 x 900	1380	6.60	AC 230V - 50 Hz
ZO051SW							1380	6.60	
ZO051SR							310	1.48	
ZO081SA	9 x GN 1/1 9 x 600 x 400	73	30	20	1212	790 x 870 x 1460	1730	8.28	AC 230V - 50 Hz
ZO081SW							1715	8.21	
ZO081SR							315	1.51	
ZO120SA	11 x GN 1/1 11 x 600 x 400	75	55	35	1230	850 x 870 x 1860	2290	10.96	AC 230V - 50 Hz
ZO120SW							2180	10.43	
ZO120SR							410	1.96	
ZO121SA	12 x GN 1/1 12 x 600 x 400	73	55	35	1230	790 x 870 x 1810	2290	10.96	AC 230V - 50 Hz
ZO121SW							2180	10.43	
ZO121SR							410	1.96	
ZO161SA	14 x GN 1/1 14 x 600 x 400	73	75	50	1940	790 x 870 x 1960	2890	6.35	3N AC 400V - 50 Hz
ZO161SW							2780	5.84	
ZO161SR							510	2.33	
ZO122SA	11 x GN 2/1 22 x GN 1/1 22 x 600 x 400	75	75	50	2724	1100 x 1080 x 1860	3740	7.33	3N AC 400V - 50 Hz
ZO122SW							3630	6.83	
ZO122SR							410	1.88	

BOOSTED MODELS

Models	Tray capacity	Pitch (mm)	Positive chilling	Negative chilling	Refrigeration power (W)	External dimensions (L x D x Hmm)	Maximum Electrical Power (W)	Absorbed current (A)	Supply voltage * (V)
ZO051BA	5 x GN 1/1 5 x 600 x 400	70	30	20	814	790 x 820 x 900	1380	6.60	AC 230V - 50 Hz
ZO051BW							1380	6.60	
ZO051BR							310	1.48	
ZO081BA	9 x GN 1/1 9 x 600 x 400	73	40	25	1212	790 x 870 x 1460	1730	8.28	AC 230V - 50 Hz
ZO081BW							1715	8.21	
ZO081BR							315	1.51	
ZO120BA	11 x GN 1/1 11 x 600 x 400	75	65	45	1940	850 x 870 x 1860	2790	5.89	3N AC 400V - 50 Hz
ZO120BW							2680	5.39	
ZO120BR							410	1.96	
ZO121BA	12 x GN 1/1 12 x 600 x 400	73	65	45	1940	790 x 870 x 1810	2790	5.89	3N AC 400V - 50 Hz
ZO121BW							2680	5.39	
ZO121BR							410	1.96	
ZO161BA	14 x GN 1/1 14 x 600 x 400	73	80	60	2724	790 x 870 x 1960	3840	7.79	3N AC 400V - 50 Hz
ZO161BW							3730	7.29	
ZO161BR							510	2.33	
ZO122BA	11 x GN 2/1 22 x GN 1/1 22 x 600 x 400	75	80	55	3307	1100 x 1080 x 1860	4740	8.85	3N AC 400V - 50 Hz
ZO122BW							4630	8.35	
ZO122BR							410	1.88	

* special voltages and frequencies upon request

SA/BA Air cooled unit - SW/BW Water cooled unit - SR/BR Remote unit

CHARACTERISTICS

BLAST CHILLING MODE
- SOFT and HARD Positive blast chilling +90 / +3°C with core probe
- Holding at +3°C at end of cycle
- SOFT and HARD Positive blast freezing +90 / -18°C with core probe
- Holding at -18°C at end of cycle
- Automatic fish sanitation cycle
- Automatic ice cream hardening cycle

OPERATION
- Digital controls with display of set and measured values.
- 2.8" graphic colour touch display, IPX5 protection
- No. 7 ready-to-use recipes
- No.20 customisable programs for personalised recipes
- Bluetooth connection, which can be activated through a free app to monitor and download HACCP data (optional, also installable after purchase of the equipment)
- Heated core probe
- Pre-chilling
- Sterilisation via Sterilox SXIA3 (optional)
- Manual and automatic defrosting

CLEANING AND MAINTENANCE
- Easy to clean in accordance with UNI EN 14159 hygiene regulations
- Easy to wash and hygienic safety guaranteed thanks to the suspended evaporator.

CONTROL AND SAFETY FEATURES
- Thermal protection to safeguard the compressor
- Internal fan stop triggered by a micro-switch when the door is opened
- Door frame heating
- Alarm viewing.

CONSTRUCTION
- External sides, top and door in AISI 304 stainless steel
- Fully rounded internal lining in AISI 304 stainless steel
- Internal pressed leak-proof bottom.
- Insulation in high-density polyurethane foam (42 kg/m³), 60 mm thick, HCFC-free.
- Anti-condensation heating element on the body below the magnetic seal stop
- Full width, horizontal ergonomic handle and magnetic gaskets on all 4 sides of the door
- Removable guide supports in AISI 304 18/10 stainless steel
- Removable "Z" guides in AISI 304 stainless steel for 1/1 GN or 600 x 400 trays
- Energy-free, defrosting and condensation evaporation system.
- High rate fans for maximum cooling efficiency.
- Copper-aluminium evaporator with cataphoresis anti-corrosion treatment
- Electric fans with indirect flow onto the food.

CONDENSING UNIT
- Air cooled condensing unit
- Water cooled condensing unit
- R452A refrigerant.
- Ready for operation with gases R404A-R449A-R448A-R507-R744-CO2 (optional)
- Copper condensing coil with high heat yield aluminium fins.
- Tropicalisation (43°C ambient temperature)
- Painted steel enclosure
- Soundproofed version (optional)
- Operating temperature up to -10°C ambient
- Low temperature winter kit -30°C ambient (optional)

ADDITIONAL ACCESSORIES
- Removable steriliser
- Swivel wheels kit with brake (for cabinet model)

INSTALLATION & ENVIRONMENT
- Recyclable packaging
- Certifications: Quality ISO 9001 / Safety ISO 45001 / Environment ISO 14001

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MULTIGRILL

Alphatech provides practical and functional solutions for specific cooking methods.

RECOMMENDED MULTIGRILL STARTER KIT:

Restaurant kit GN 1/1

	1 x SG11C	2 x AT11	1 x S1102	1 x R1104	1 x GV110
MSK11R					
MSK21R	1 x SG11L				
	SPEEDY GRILL	FINGER GRILL	STEW PAN	FRY BASKET	SQUARE GRILL

Supermarket/Delicatessen kit GN 1/1

	1 x SG11C	2 x PS1108	1 x GS112	1 x GV110	2 x AT11
MSK11S					
MSK21S	1 x SG11L				
	SPEEDY GRILL	SPEEDY CHICKEN	SKEWER GRILL 23	SQUARE GRILL	FINGER GRILL

Baking kit EN 600x400

	3 x ATF064	3 x ATL064	1 x AP064
MSK64P			
	BAKE PAN	BAKE PAN	PIZZA GRILL
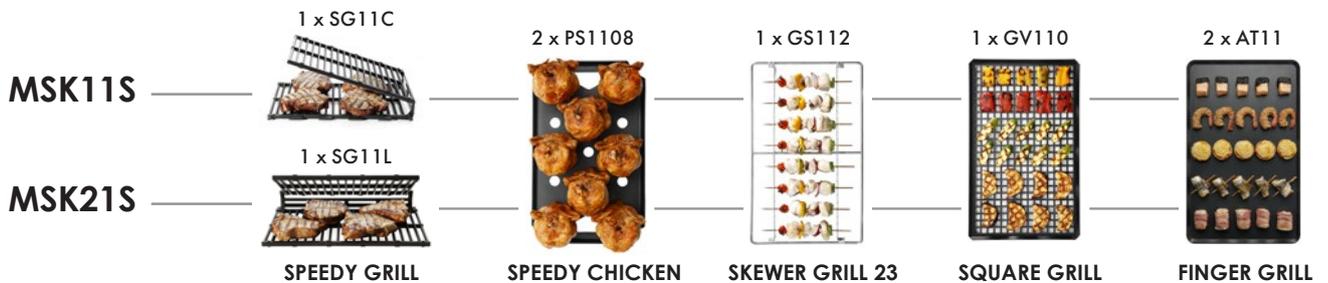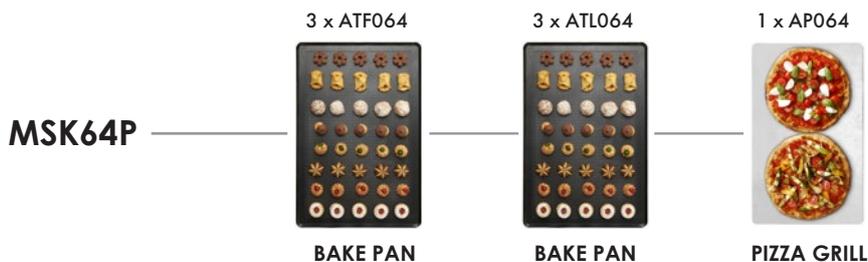
Consult the MULTIGRILL catalogue to learn about the entire range of exclusive containers and accessories for specific cooking methods.

ALPHATECH

an Ali Group Company

Ali
GROUP

The Spirit of Excellence