

**NEW!**  
Automatic Creative Cooking®

# The Cube

Ovens and cooking systems for professional catering



**LAINOX®**

Excellence in the kitchen

GB



**Lainox**  
a product, a range,  
a company that partners cooks  
all over the world

## Lainox

### Innovation at your side.

**Lainox's** aim is to facilitate the work of catering professionals by maintaining all the natural goodness and quality of food intact - that's why innovation and design research are at the centre of its operating ethos.

And that's why a Lainox cooker is much more than a simple combi-oven.

All things that make **Lainox** a unique company, which bases its activities every day on the constant pursuit of improvement.

### Friendly technology.

Every **Lainox** unit is a superior-quality product, recognised for its reliability, hygiene and efficiency standards in kitchens all over the world. Thanks to the implementation of advanced, exclusive technology in all stages of production, backed by stringent operating tests in its own testing facility (Lainox Cooking Academy - **LCA**), **Lainox** guarantees product excellence in compliance with all major international quality standards.

### Vocation of the technological combi-oven.

Growing success, as shown by the endorsement of hundreds of thousands of cooks around the world. Years of experience working at their side and listening to their feedback have allowed **Lainox** to become a leading name in the production of combi-ovens for professional catering.



**Lainox:**  
cooking excellence  
made in Italy.



## The Cube: a complete cooking system in a one metre cube.

### Excellence in the kitchen.

**The Cube** is the innovative, versatile simple oven that offers an almost limitless number of operating options, to suit the personal requirements of each chef right down to the last detail. With its multilanguage alphanumeric display, **The Cube** constantly informs the cook about the current operating status, to ensure maximum efficiency and quality standards always.



### Always at your service.

**Service on Line**, the extensive sales and technical assistance network, guarantees prompt response to all your needs. Customers can even ask Lainox chefs for tips on how to best use their ovens. Lainox also arranges cooking courses and live demonstrations, periodically held at the main site.



### The strength of a winning group.

Lainox quality is backed by the **Ali Group**, the most important group of its kind in Europe and one of the leading international names in the production and distribution of catering equipment. Made up of the finest specialised companies in the industry, the **Ali Group** ensures Lainox constant synergy on markets everywhere.





## Scroller

### The new name in simplicity.

The perfect balance of operating simplicity and technology delivers exceptional results. **Scroller** is the intelligent, easy-to-use control system that guides you when setting functions for The Cube.

**Scroller** is the ergonomic solution designed to help you select the right programs, stages, times and cooking temperatures with a simple gesture of the hand - a single control for setting all the different, exclusive functions offered by The Cube.

**Scroller** guides you step-by-step, thanks to the generous **alphanumeric display**, ensuring that you and other kitchen staff make the right settings for best results. **Scroller** is precise, because it is an integral part of a series of reliable components - including temperature probes, timers and computer circuits - that Lainox has subjected to stringent testing.

The result: **temperatures accurate to the degree**, cooking time to the minute, cooking conditions suited to the food, your requirements and expectations. No more mistakes!

**Precision** to the degree and minute.

**Easy** because it automatically guides settings.

**OVER 100 COOKING PROGRAMS WITH AUTOMATIC SEQUENCE CYCLES.**



# Autoclima®

The ideal cooking climate for each dish.

**Autoclima** is the control system that sets and maintains the oven conditions most suited to the dish you're cooking. **Autoclima** automatically controls the temperature and humidity precisely to the cooking method selected; whether you choose convection or combined cycles, the results will be perfect, ensuring quality and savings.

**Autoclima** is also ideal for reheating dishes that have been previously cooked, chilled and stored. With **Autoclima**, your dishes will have all the moisture, heat and fragrance of freshly-cooked food.

**Guarantees** the degree of humidity selected for the dish.

**Ideal** for both cooking and reheating.

**No need** for extra controls, or to add liquids or oil.



Autoclima is available in T and P versions of The Cube.



**NEW!**  
The Cube T  
Automatic Creative Cooking®



## 65 cooking programs ...

**Practical** management of an automatic electronic recipe list.

**Possibility** of an infinite range of personal cooking combinations, with option for storage.

**Utility** of information on cooking in progress.

### A new The Cube service: ACC AUTOMATIC CREATIVE COOKING®

65 cooking programs for 1000 recipes, an exclusive self-guided system, extremely simple to use, which enables immediate access to complete and automatic cooking cycles.

**TOTALLY AUTOMATIC:** no time needed to learn, or know the procedures, times or temperatures for cooking products.

**CLEAR DISPLAY:** the name of the product to be cooked is displayed in full, scrolling through all letters.





Name displayed in full

↓ LX RECIPES  
 ↓ E ENTER  
 ↻ ROAST-BEEF  
 ↓ START

# ... for 1000 recipes!

**MODIFIABLE:** cooking can be personalised at any time (modifiable parameters: cooking temperature, time or core temperature, percentage of humidity with Autoclima).

**COPYABLE:** the personalised recipe can be copied and memorised in the "Programs" archive.

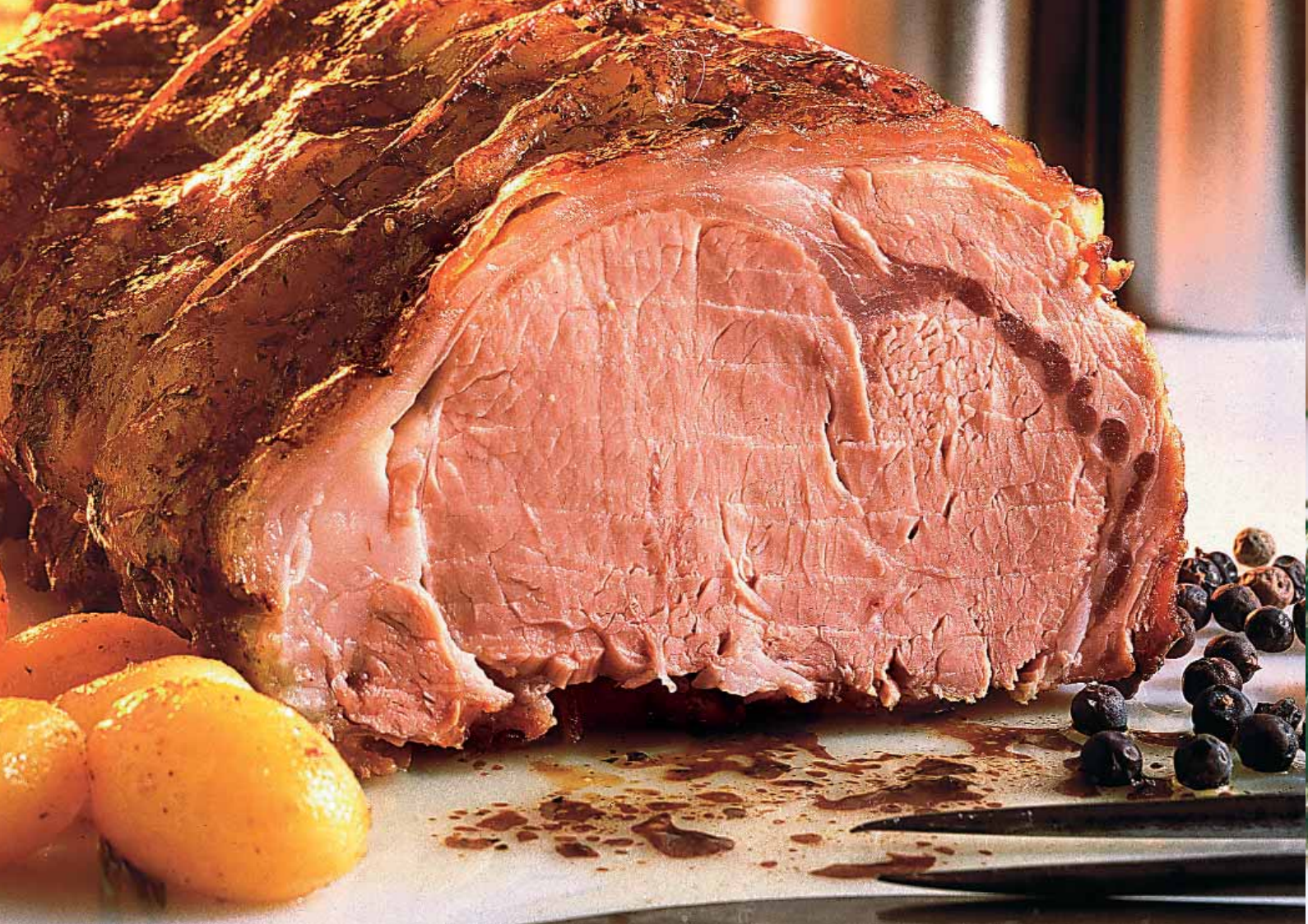
**EASY:** press P/Program key (LX Recipes is displayed), Enter, and use Scroller to find the required recipe (displayed in alphabetical order and multilingual).

**Ease** of cooking with personal flair and imagination.

**Easy** management of a personal archive.

**Simple** operations to modify values.





## Multipoint core probe

The assurance of perfect cooking results every time.

Discover all The Cube's features, designed to guarantee quality cooking. Such as the **core probe**, an extremely practical device that precisely measures the temperature inside food during cooking, causing the oven to stop heating once the required cooking temperature has been reached.

In the version with **Scroller** controls, the probe measures the temperature in four different points of the dish. The probe is regulated to the lowest temperature detected, even if the probe tip is not actually positioned in the food centre. What's more, **The Cube** can even use needle probes (Ø 1 mm) for smaller-sized dishes or when cooking vacuum-packed foods.

The probe **attachment** is fitted **outside** the cooking chamber, so it is not affected by high temperatures or cleaning liquids, guaranteeing long-term efficiency and reliable operation.



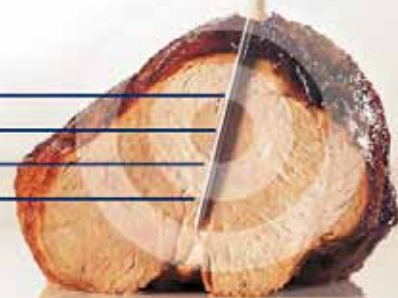
**Multipoint** probe, so cooking is right every time.

**Probes** with different diameters for different requirements.

**Probe attachment** outside the cooking chamber assures long-term reliability.

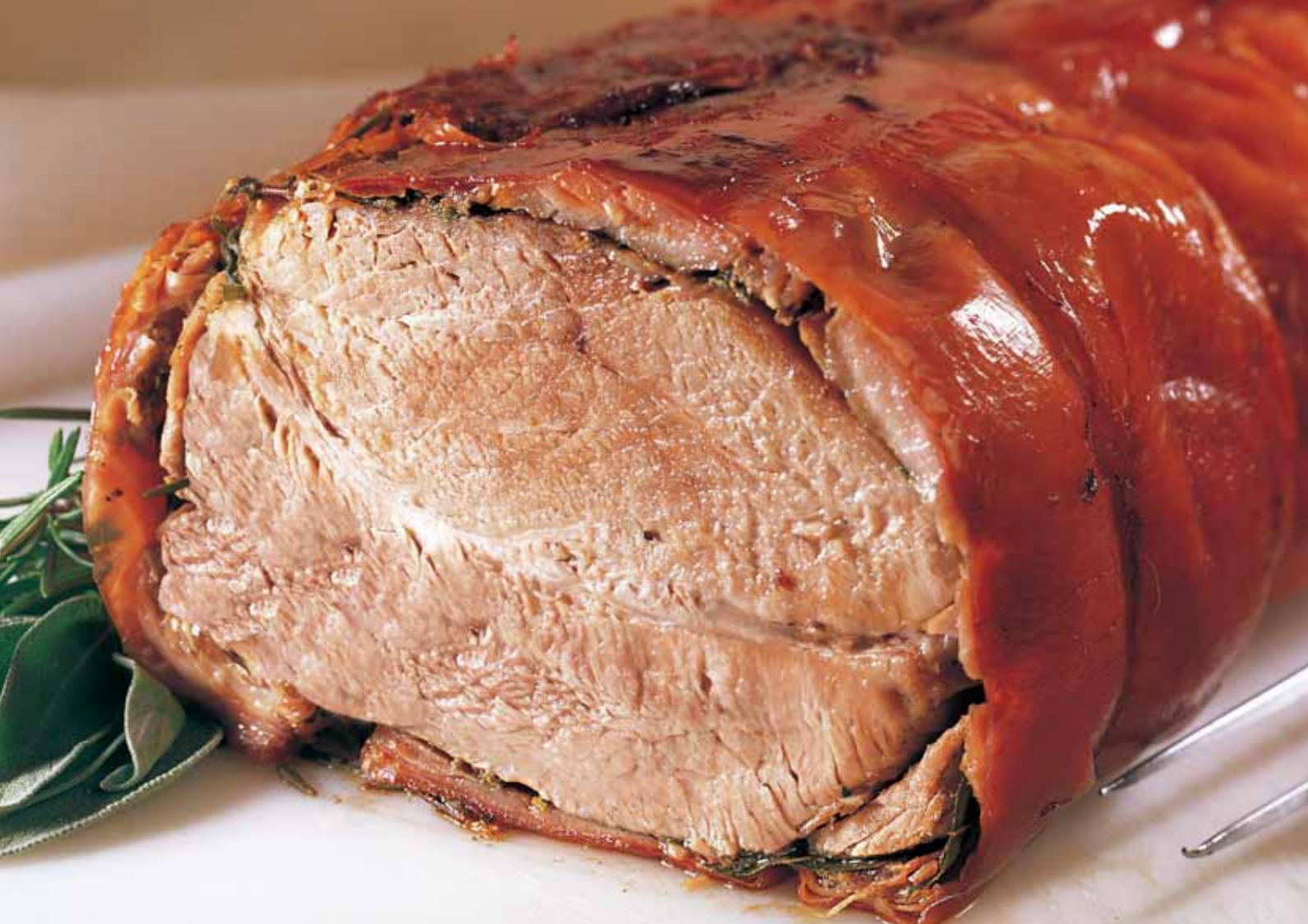


71 °C  
70 °C  
71 °C  
72 °C



The multipoint core probe hits the target every time.





## Core probe: Delta t

### Cooking with the delta ( $\Delta$ ) temperature system.

By means of this function, The Cube maintains the temperature difference between the oven chamber and the food being cooked constant; the smaller the difference (**Delta t**), the gentler the cooking process.

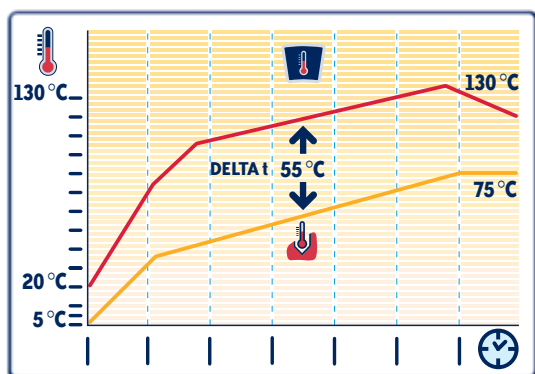
Thanks to the **Delta t** function, food is not subject to high temperatures at the beginning of the cooking cycle; in this way, food is cooked evenly throughout, making it more tender with much lower weight loss.

The **Delta t** function is especially suited to large pieces of food, or products requiring gentle cooking cycles.

Cooking is even throughout.

Food is even more tender.

Less weight loss in food.



Chamber temperature

Core temperature

Food can be kept at the required temperature by means of the core probe.



## Plus function: finishing

### One key, many cooking options!

The exclusive **Plus** key gives you access to a set of useful cooking functions. Use the Plus key to **program the finishing of your dishes**, with the degree of browning you want. Or use it for **holding** dishes at the required temperature and degree of humidity.

The **stand-by** function allows you to make "on the spot" adjustments, to give your dishes that magic touch, to **program** delayed cooking, or many other operations.

The **Plus** key accesses all the oven memory functions. The Cube is equipped with a powerful, reliable software program with extra-large capacity for storing and repeating all the recipes you want.

The Cube is not only a combi-oven; it is the maximum in innovation, operating versatility and catering simplicity.

**Holds** food at the required temperature after cooking.

**Browns** dishes to the degree you want.

**Allows** delayed start of cooking, even when the cook's away.

**Programmable** vent opening and closing.



HOLD

DRY



## Steam cooking

### Atmospheric: 100 °C

Steam at 100 °C assures cooking that **keeps** all the nutritional value (and colour!) of food **intact**, for flavoursome, natural dishes that need less seasoning and salt.

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

Unlike when food is boiled, where there is the risk that, if the timing isn't right, the dish will be ruined, steam cooking is safe; the steam actually envelops the food, preventing its natural juices, vitamins and mineral salts from escaping.



**Keeps** natural nutritional value intact.

**Steam-cooked** foods are easier to digest.

**Perfect** cooking of delicate foods.

Another advantage of steam cooking is that food is **not shaken or mixed**: for example, eggs can be placed in the oven in their paper container or set on a tray - cooking is even and thorough (even large quantities), while the shells are kept perfectly unbroken.





**Exclusive** needle probe.

**Retains** nutritional value of foods.

**Less** seasoning and salt needed.

**Simultaneous** cooking of different dishes.

**No need** for bain-marie utensils.

## Steam cooking

**Low temperature: 65/85 °C.**

**Low-temperature** steam (65 to 85°C) cooks to perfection all types of food usually cooked by **bain-marie**. The Cube can even **cook** different food types **at the same time** without any exchange of flavours (e.g. fish and vegetable terrines, fruit and crème caramel, shellfish and desserts).

The benefits of low-temperature steam cooking are being increasingly recognised by people who insist on eating healthy, light and naturally-fragrant food.

**Vacuum: 70/90°C and needle probe.**

The Cube can also be used to cook vacuum-packed foods.

This increasingly popular method virtually eliminates food weight loss, reduces the need for seasoning and lengthens the life of cooked dishes (if chilled and stored at + 3 °C, even for 20/25 days). In this way you can **extend your catering menu** on an exponential scale.

The exclusive **Lainox needle probe** used for vacuum cooking can also be used outside the oven for measuring the temperature of plates and dishes.





## Steam cooking

### Forced: 130 °C

Forced steam is used in the initial cooking stages of deep-frozen foods (e.g. vegetables) or fresh non-skinned produce (e.g. potatoes, turnips, beets). By using steam heated to 130 °C, the temperature difference between the product and the oven is reduced, especially important when large quantities of food are to be cooked (this method is often used in Northern European countries to cook pasta as a side dish).

Forced steam at 130 °C has a greater capacity for conveying heat than mixed cycles at the same temperatures, making it the ideal method for rapid cooking of large quantities of vegetables, such as potatoes, beans, beets, pumpkin and so on.



**Rapidly cooks** large quantities of food.



## Combi mode cooking

### One appliance, many different cooking types.

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

This is the cycle that drastically reduces the cooking time - while **guaranteeing exceptional quality** - of dishes that usually take longer and require constant attention and adding of water, oil or sauce to prevent them from drying out.

The **combi mode** together with the exclusive **Autoclina** is perfect for cooking large pieces of food or those with a high-moisture content, such as stews, braised dishes, sauces, meat ragout, meatballs and roast beef. Just make the setting; The Cube will carry out the cycle **automatically**, without any further need for manual intervention.

With The Cube you can time cooking programs, maximising the use of time, as well as carry out other cooking methods that will be explained in the following pages.

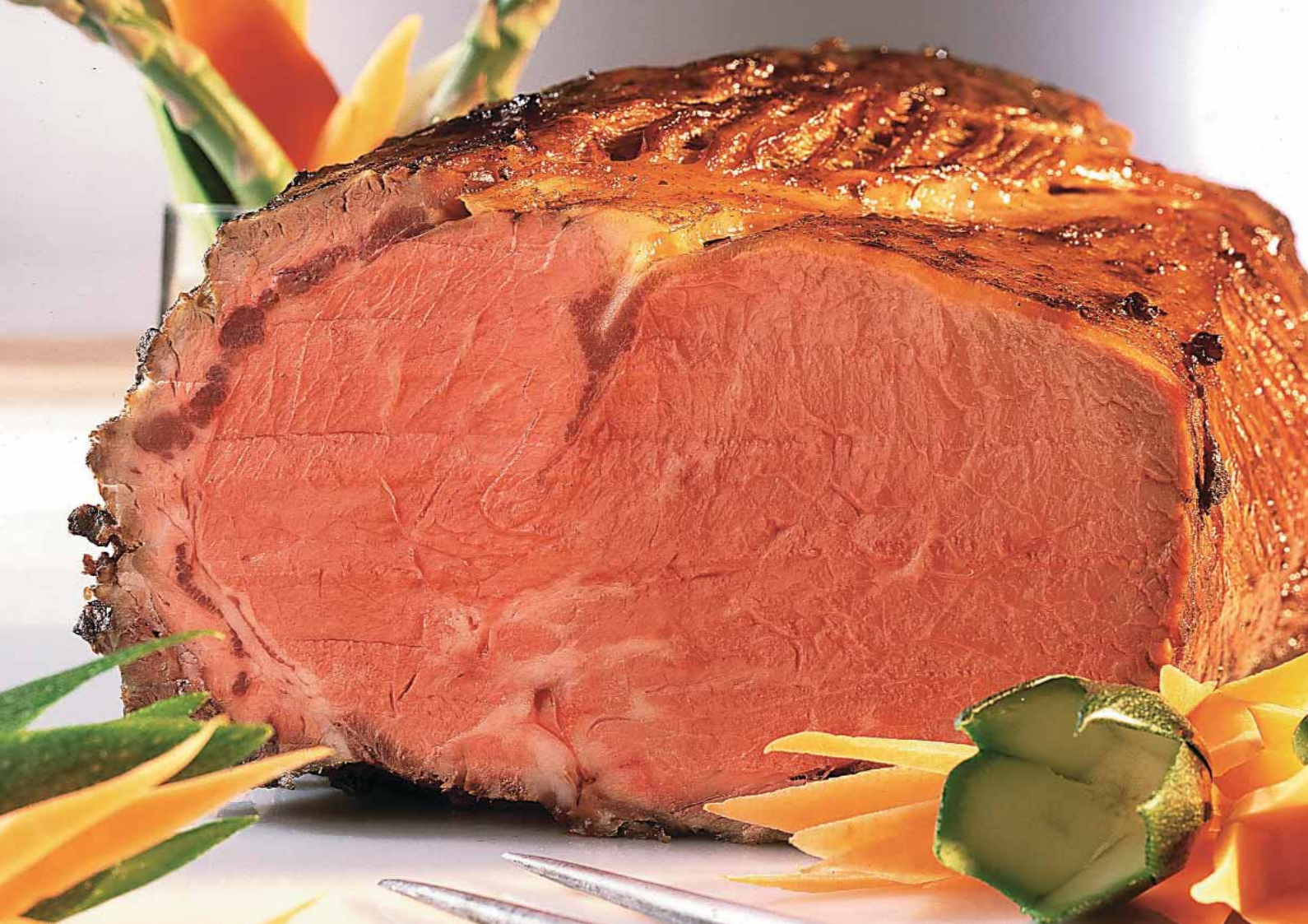


A combination of benefits.

**Rapid cooking**, without fuss or any extra ingredients.

**Tender**, juicy food with little weight loss.



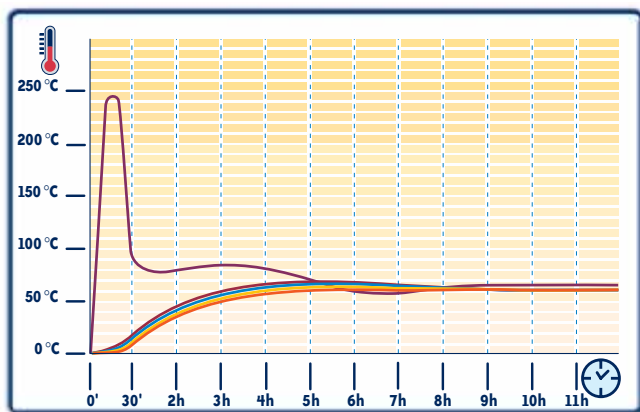


## Low-temperature cooking

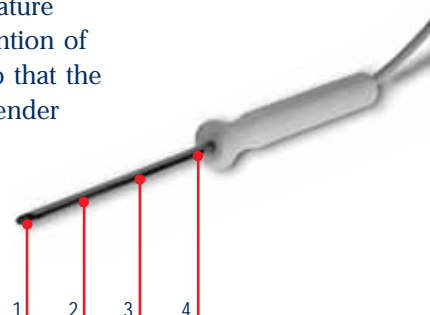
### One appliance, many different cooking methods for succulent dishes.

Retaining the natural juices of meat during cooking is not always an easy task. The Cube, thanks to the low-temperature cooking program followed by a hold mode with **Autoclima**, will always make your meat dishes tender and succulent. This result is attained with the combi mode with Autoclima, and temperature between 70 and 90 °C. The **multipoint core probe** ensures that the temperature for cooking then heating during subsequent holding (which can mean several hours) is just right. This method is recommended for cooking meat rare, or for meat cuts that otherwise

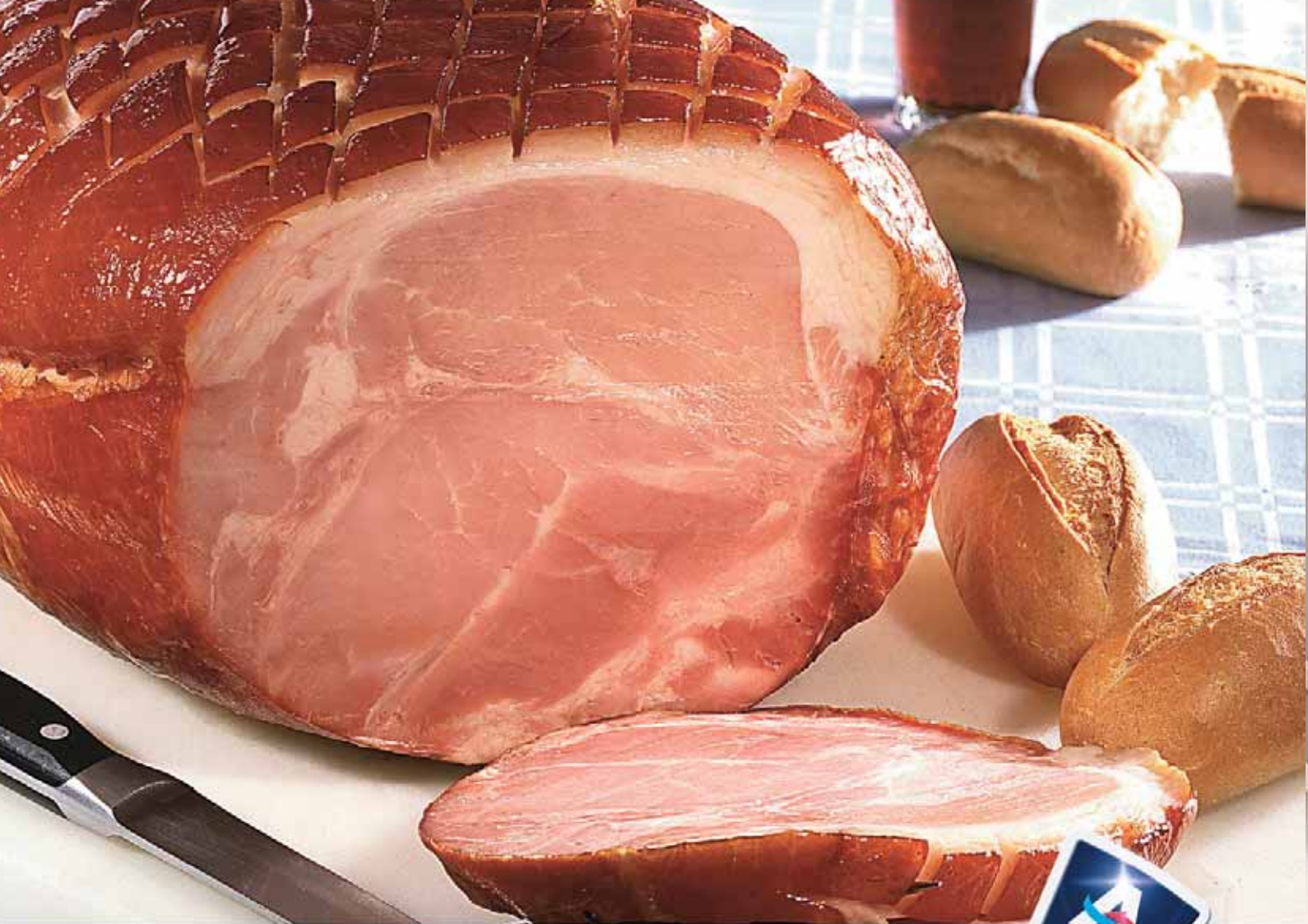
tend to become tough. The low temperature ensures the retention of natural juices, so that the meat becomes tender and succulent.



■ cavity ■ probe 4 ■ probe 3 ■ probe 2 ■ probe 1  
Temperature curves in the cavity and at the food core.



1 2 3 4  
Sensitive points for constant temperature detection. The software controls the system by checking the lowest temperature.



## Slow cooking

For large meat pieces, pork and hams.

Cooking hams and legs of pork takes time, constant attention and care, to ensure that the final browning is just right. But with The Cube, all this is done automatically, **even overnight**, without any time waste.

With the slow cooking mode (temperature 90/110 °C) combined with **Autoclima**, multipoint core probe and final browning cycle, or timed holding and browning, you can be sure that large meat pieces with thick or fatty skin will be cooked to perfection.

The appliance operates automatically and reliably, the probe constantly regulates temperature... and the results will astound you and your customers.

And what's more, The Cube automatically controls fan speed, which can for limited periods assure stages of static heat.

The Cube: the certainty of cooking your food - with minimum weight loss - to your exact expectations, while saving on time, coordination and work.



The Cube





## Pollogrill

### Special grill kit for cooking chicken.

Cook chicken to perfection, tender inside with **crisp golden skin** on the outside, with all its flavour intact. Now it's possible.

With its special grills, the **PolloGrill** kit for The Cube makes chicken that is **crisp, tasty and easy to digest**, without the need for added oil.

The meat has a full, round flavour, never dry or overcooked, golden crisp on the outside, evenly cooked on the inside. The kit can also be fitted with optional grease **filter**, which prevents the formation of fumes inside the chamber and the emission of odours and smoke into the air.



**Perfect** crisp browning.

**No** need to add oil.

**High** productivity in small space.



Refer to the MultiGrill folder for more useful information on the kit.





# Convection cooking

## Traditional, for the grill, kebabs...

Shorter cooking time.

Lower cooking temperatures.

**MultiGrill:** special trays and grills, for grilling, frying and kebabs.

Product moisture is retained.

Exceptional performance combined with speed and economy - because cooking is quicker, at a lower temperature, while forced hot air ensures even cooking throughout.

The **convection cooking** mode by **The Cube** affords operating versatility far beyond that of traditional ventilated ovens. With its remarkable versatility, you can cook food with forced hot air at a temperature that you can adjust between 30 °C and 300 °C, or with hot air with Autoclima, ideal for products requiring variable humidity.

Convection cooking can also be used when **grilling** meat and vegetables, **frying** (with prefried foods), **making kebabs**, **browning or cooking au gratin**. In fact Lainox also proposes a set of specifically designed grills and trays, called the **MultiGrill program**.

Thanks to the special **Autoclima** system, food won't dry out during cooking, retaining all its flavour and fragrance; dishes are tender and evenly cooked throughout, with minimal weight loss, so you get more portions.



**"ITALIAN PAT. PEND."**



The Cube



## Convection cooking

... for fresh bread and pastries every day.

With The Cube, traditional convection cooking methods have been extended to include the possibility of even baking bread and cakes.

The Cube can fit **GN 1/1** or **Euronorm 60x40** trays, especially designed for baking; simply replace the grill support with the one specified\* (\*available on 101 models only).

Thanks to the special **low fan speed** function, you can bake even the finest puff pastries, croissants, biscuits or strudels.

Convection cooking can also be assisted by the **Autoclima** function, for baking products that require different conditions: sweet and savoury pies, panettone, cakes, sponge, as well as bread loaves, bread sticks and baguettes.

Having **oven-fresh** bread and pastries **every day** is easy - and one more reason for your valued customers to keep on coming back.



Gentle cooking cycle  
with low-speed fan.

Quicker baking.





## Banqueting system

### Reheating and finishing.

**Organise** your events in advance.

**Have** dishes ready to serve whenever needed.

**Reheat** meals at just the right time for impeccable table service.

Using the **Banqueting system** means organising the kitchen so that it can cope with delivering equal servings to a large number of diners at any given moment. Preparing servings and dishes beforehand for your dinner will ensure the **success** of the event and perfect table service!

And for buffets, you can use the **Banqueting system** to prepare servings in oven dishes, trays or plates, which can then be perfectly reheated by the **Autoclima** function, cleanly and without any drying out.





## Banqueting and catering system

### Preparing for large banqueting events.

You can also make use of the **Banqueting system** to cater for dinners or events organised in locations distant from your kitchens or facilities. In this case meals are cooked then prepared for serving on the catering site.

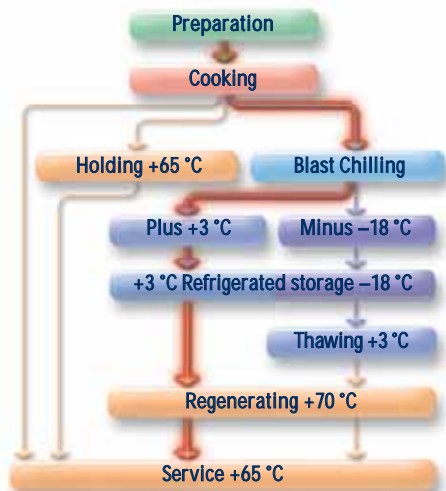
With the aid of the special trolleys and plate holders, The Cube can reheat meals in just a few minutes, ready for serving, **perfectly cooked and presented**.

The exclusive **Lainox needle probe** accurately monitors the temperature of all food types, ensuring (by means of thermal covers) the right heat conditions for transport. The Cube: a **complete system** that offers the intelligent solution when you need to serve hundreds of high-quality meals at the same time.



**Optimise** the work of your cooks by preparing meals beforehand.

**Serve hundreds** of  $\approx 31$  high-quality dishes at a time.



Integrated system for pre-cooked meals



## WCS cleaning

The Cube even cleans itself while you're away.

You'll also be impressed by the remarkable cleaning system. The Cube helps you out, showing you how to save on effort, time, money and energy thanks to the innovative Washing Cube System (**WCS**), supplied on request for T versions. This system cleans the oven chamber to the highest hygienic standards by means of **automatic wash programs**, selected according to the type and degree of cleaning required.

**Easy and immediate:** just select the program you need with the Plus key and the Scroller. No more effort is necessary, because cleaning can be done outside the work shift. **Start-up is immediate and safe:** there's in fact no need to handle or breath chemical products, nor to scrub or wipe down surfaces. T and P standard versions (without WCS) feature manual cleaning programs and built-in shower.



**Easy, safe start-up.**

**Automatic system** eliminates manual labour and cleaning costs.

**Reassurance** of total hygiene.

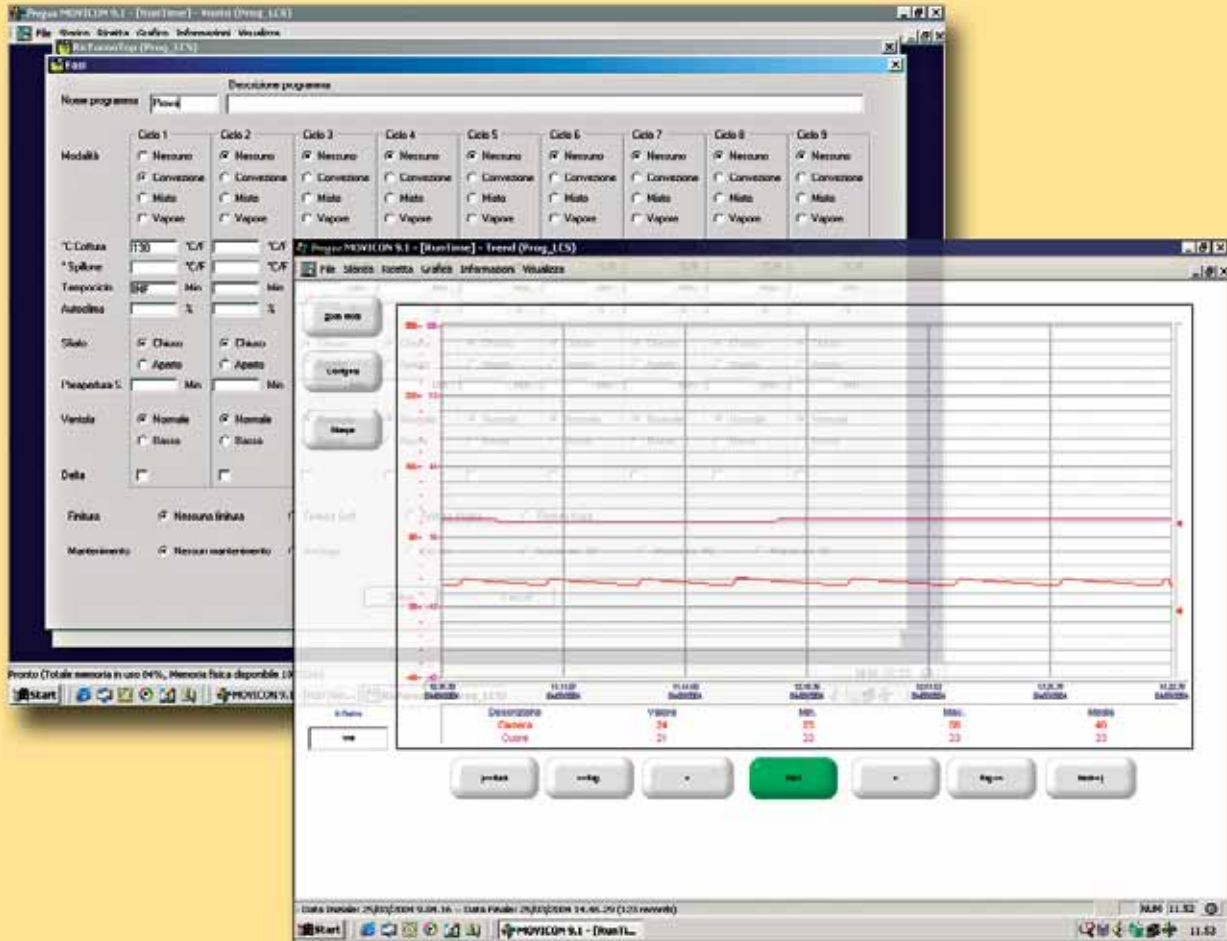
**Saves detergents:** just one product washes and polishes.



SP 101 + KD 101  
+KA 101

AN 101: cabinet with  
tray holders and  
detergent compartment.

AN 101 + CD 001



# HACCP and recipe management

## The interactive oven.

By connecting your programmable version of The Cube to a personal computer, you can remotely program it, as well as update, save and store cooking data, holding mode or heating functions – all in full compliance with HACCP standards;

the efficient way of planning error **risk-free** food production, with the assurance of quality excellence and the structured management of all work information and results.

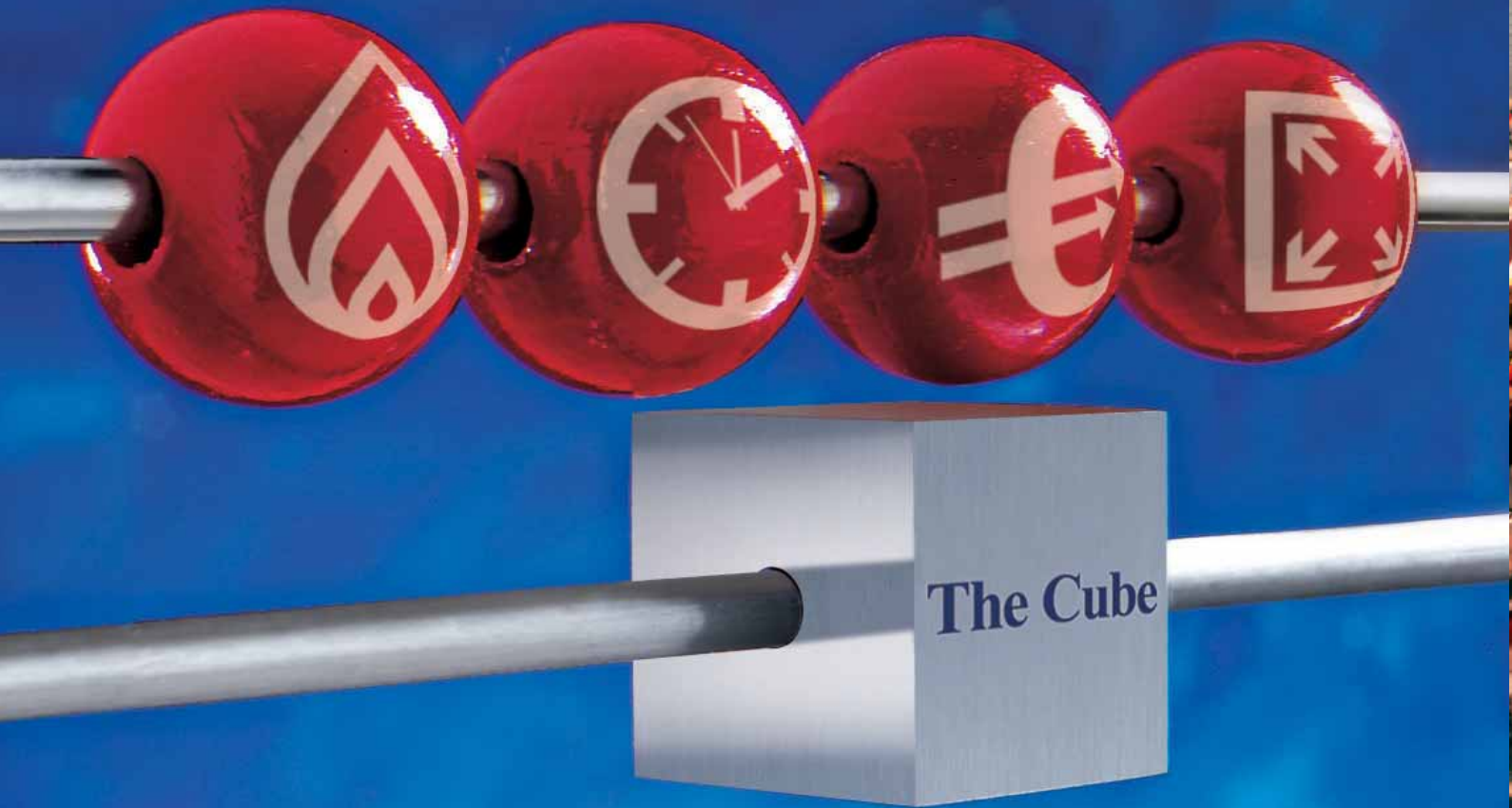
Once again Lainox has directed its priorities towards the development of truly **practical technology**, that improves all aspects of quality, operating simplicity and safety conditions in the kitchen.

**Setting** of cooking programs directly by PC, even remote stations (compatible Windows 98, 2000 ME, 2000 PROF, XP).

**Progressive** recording and storage of cooking data (specific software for recording HACCP data and recipes SOF03).

**Updating** and management of customised recipes (simplified software dedicated for recipes SOF03LE).





#### LESS ENERGY

**High-heating capacity**  
patented®gas system.  
**Even** heat distribution.



#### LESS TIME

**Fast** heating.  
**Stored** cooking cycles.  
**Quicker** cooking time.

## The Cube

### The development of economy.

All the heat you need, without waste. **The Cube is the ideal cooking appliance** for big occasions or small applications. Thanks to the new and exclusive heat transmission system, the powerful yet silent oversized fan, the rapid attainment of operating temperatures and improved distribution of oven air, you're guaranteed maximum output, evenly-cooked dishes and energy savings (up to - 48% in gas models!).

All this is why **The Cube is unique**, an irreplaceable feature of your kitchen. Thanks to its technical innovations, cooking functions and installed programs, your dishes will always be perfect, and in a shorter time. For example, operating heat can be raised by as much as **one degree per second!**

The Cube: your reliable kitchen partner, improving the quality and efficiency of service to your customers.





## Satisfied and gratified

So much satisfaction for such a lightweight investment.

The Cube (mod. 101: Kg. 210) has a weight that fully demonstrates the quality of its construction - just compare it to the competition! Kilo for kilo, it's the lightest appliance of its type around, besides paying for itself in next to no time. In fact, **the more you use it, the less it costs!**

The Cube is designed to work hard, improving all stages of cooking while **reducing** energy consumption, **minimising** the need for seasonings, **reducing** food weight loss, **eliminating** wastage caused by errors and **slashing** down-times for kitchen personnel. And the numerous applications possible with The Cube make for another important advantage: more space in the kitchen.

Because different operations are concentrated in a single appliance, instead of occupying pots, pans and stoves all over the kitchen.

There are in fact **so many benefits** that, when each one is **converted into economic gain, the appliance pays for itself in no time at all** (e.g. with 100 meals a day, you can pay off a mod. 101 in three to six months: ask your retailer for the savings table).

Savings mean earnings - and the **real value of The Cube** will be yours **in just a few short months.**



### LESS PRODUCT NEEDED

Low consumption.  
Less food weight loss.  
No waste.

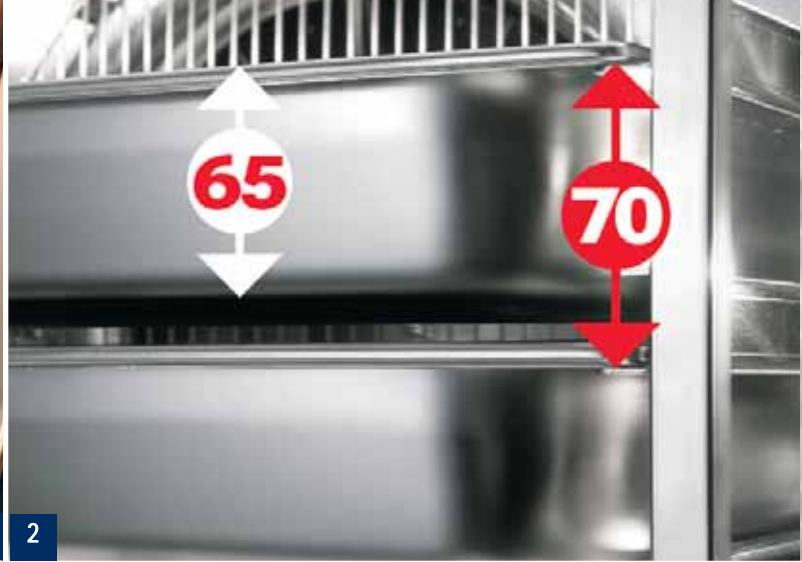


### MORE ADVANTAGES

Numerous functions,  
one appliance.  
More space and functions  
in the kitchen.  
Silent operation.



1 2  
3 4



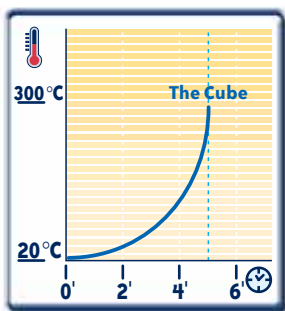
## Technical innovations

### Exclusive, patented technology.

Experience and the determination to pursue ever higher standards of excellence have allowed Lainox to patent for **The Cube** (gas heated models) a **brand new** heat generation and transmission **system** that will astound you by its performance, quiet operation, low consumption, exceptional reliability and simplicity of use. The burner has an efficiency of 90%; during the steam cycle, cooking chamber saturation is reached in under three minutes; during the convection cycle (oven empty), the chamber is heated from room temperature to 300 °C in less than six minutes.

With The Cube, Lainox has paid special attention to the needs and convenience of people using an oven every day; just witness the recipe book, the automatically retracting **integrated shower** with shutoff valve, the **special double glazed door with hinged inner glass** for easy cleaning, the **ergonomic handle** that allows you to open the oven door even when your hands are full.

Many other innovations inside the oven are not actually visible - but you'll notice the performance, the perfectly regular cooking results, the **long-lasting reliability of The Cube**.



Fast heating, hot air mode, gas oven.



5



6



7

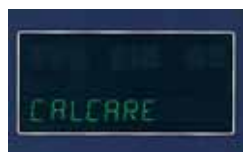
8



## Technical innovations

### CCS – Cube Check System.

The **Cube Check System** is devised to let you know when it's time to descale the steam generator, as required by the characteristics of the water used.

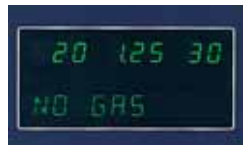


DESCALE

The CCS also checks the settings of the temperature probes, the operating time of the cooking chamber and that of the boiler. Just another feature to ensure maximum efficiency of The Cube!

### CSP – Cube Service Program.

The **Cube Service Program detects and displays any faults**; by indicating a diagnosis of the problem, you can make rapid, targeted adjustments or repairs, minimising costs and machine down-time.



The program also permits specialised technicians to thoroughly test the efficiency of The Cube and, when necessary, to restore the original oven operating parameters.

**1 Patented** gas heating system.

**2 Large** distance between layers (70 mm).

**3 Entirely** moulded cavity.

**4 Rationally** arranged drainage at rear.

**5 Automatically** retracting shower.

**6 Exterior** probe holder .

**7 Handle** with reversible open (left/right).

**8 Double-glazed** door.



SP 061

ME 061D ⚡



SP 101  
KL 101  
KD 101  
KA 101

MG 101T 🔥



MA 102

MG 102T 🔥

## The range

### Construction characteristics

- Constructed in stainless steel 18/10 AISI 304.
- Moulded stainless steel 18/10 AISI 304 trapezoid cooking chamber, rounded corners for easy cleaning.
- Perfectly smooth sealed chamber with joint-free welding.
- Cavity insulation with 35mm thickness.
- Double glazed door with air gap to protect operator against oven heat.

- Hinged inner glass for easy cleaning.
- Left or right-hand opening handle.
- Heat and wear-resistant silicon rubber gasket fit on oven front.
- Condensate tray beneath door drains away condensate (even when door is open).
- Hinged baffle plate for easy cleaning of fan compartment.
- Opening panel with clip-close system to facilitate maintenance.

- Oven drain with integrated air gap.
- Doubled connection for water inlet (cold and softened water).
- High-quality parts are available internationally.
- Automatically retractable integrated shower with shutoff valve (T and P versions).

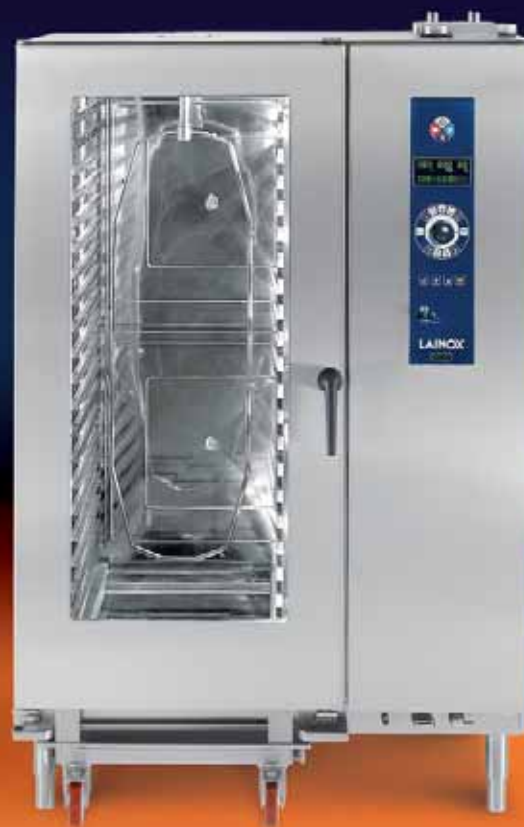
	⚡ ME 061	🔥 MG 061	⚡ ME 101	🔥 MG 101	⚡ ME 102	🔥 MG 102
Chamber capacity GN	6 x 1/1	6 x 1/1	10 x 1/1(**)	10 x 1/1(**)	10 x 2/1 - 20 x 1/1	10 x 2/1 - 20 x 1/1
External dimensions mm	930 x 750 x 810 h	930 x 750 x 810 h (*1010)	990 x 860 x 1090 h	990 x 860 x 1090 h (*1290)	1170 x 895 x 1090 h	1170 x 895 x 1090 h (*1290)
Total electric power kW	8	0,5	16	1	31	1
Nominal heating output kW/kcal	-/-	9/7740	-/-	18/15480	-/-	27/23220
Chamber heating output kW/kcal	7,5/-	9/7740	15/-	18/15480	30/-	27/23220
Steam heating output kW/kcal	7,5/-	9/7740	15/-	18/15480	30/-	27/23220
Fan power kW	0,5	0,5	1	1	1	1
Power supply voltage	3NAC 400V - 50 Hz	AC 230V - 50 Hz	3N AC 400V - 50 Hz	AC 230V - 50 Hz	3N AC 400V - 50 Hz	AC 230V - 50 Hz
Distance between layers mm	70	70	70	70	70	70

(\* measurement with wind-protection flue)

(\*\* or 8 trays 600x400 with special side runner PA 604)



**ME 201P** ⚡



**MG 202T** 🔥

**Electrical heating**

- Cooking chamber and boiler heated by INCOLOY 800 heating elements.
- Automatic Energy Saving device.

**Gas heating**

- Indirect heating of cooking chamber and boiler by air blast burners.
- Automatic burner discharge ignition with electronic flame control and self-testing device and automatic re-ignition.
- Automatic Energy Saving device.
- High-performance heat exchanger with expansion vessel made from refractory steel AISI 310 S.
- Two-stage gas valves.

**Safety features**

- Cooking chamber safety thermostat.
- Cavity overpressure and depression safety devices.
- Motor thermic protection.
- Door microswitch.
- Boiler safety thermostat.
- Boiler overpressure safety device.
- Automatic boiler water level control.
- Component cooling system.

	⚡ ME 201	🔥 MG 201	⚡ ME 202	🔥 MG 202
Chamber capacity GN	20 x 1/1	20 x 1/1	40 x 1/1 - 20 x 2/1	40 x 1/1 - 20 x 2/1
External dimensions mm	1010 x 860 x 1950 h	1010 x 860 x 1950 h (*2150)	1290 x 895 x 1950 h	1290 x 895 x 1950 h
Total electric power kW	31,8	1,8	61,8	1,8
Nominal heating output kW/kcal	-/-	27/23220	-/-	54/46440
Chamber heating output kW/kcal	30/-	27/23220	60/-	54/46440
Steam heating output kW/kcal	30/-	27/23220	60/-	54/46440
Fan power kW	1,8	1,8	1,8	1,8
Power supply voltage	3N AC 400V - 50 Hz	AC 230V - 50 Hz	3NAC 400V - 50 Hz	AC 230V - 50 Hz
Distance between layers mm	67	67	67	67

(\* measurement with wind-protection flue)



### T/ Scroller ACC

Electronic programmable, 100 programs, 9 cycles with Scroller control, alphanumerical display, Autoclimate, self-diagnosis, two speed fan, auto-reverse (air cavity distribution with automatic reversal of fan direction), multipoint core probe, fast cooling door open, automatic cavity cooling, cavity lights.

#### Operating modes

- Convection with Autoclimate 30 / 300 °C
- Steam 30 / 130 °C (low temperature, atmospheric, forced)
- Combi: convection/steam with Autoclimate 30 / 300°C
- Reheating with Autoclimate 120 / 140°C
- Core probe 30 / 100 °C
- Automatic sequence (9 cycles)
- Slow cooking
- Holding with Autoclimate
- Finishing (three modes)
- Delayed start-up

Scroller	standard
Autoclimate	standard
Plus key	standard
Two speed fan	standard
Multipoint probe	standard
Standard probe	-
Needle probe	optional
Delta t	standard
WCS (automatic cleaning)	optional
Interface RS 232	standard
LCS CONTROL HACCP	optional
Built-in hand shower	standard



### P/Electronic programmable

Electronic programmable, 99 programs, 9 cycles in automatic sequence, numerical displays, Autoclimate, self-diagnosis, two speed fan, auto-reverse (air chamber distribution with automatic reversal of fan direction), core probe, humidifier, fast cooling door open, chamber lighting.

#### Operating modes

- Convection with Autoclimate 30 / 300 °C
- Steam 30 / 130 °C (low temperature, atmospheric, forced)
- Combi: convection/steam with Autoclimate 30 / 300 °C
- Reheating with Autoclimate 120 / 140 °C
- Core probe 30 / 100 °C
- Automatic sequence cooking
- Holding with Autoclimate

Scroller	-
Autoclimate	standard
Plus key	-
Two speed fan	standard
Multipoint probe	-
Standard probe	standard
Needle probe	optional
Delta t	-
WCS (automatic cleaning)	-
Interface RS 232	optional
LCS CONTROL HACCP	optional
Built-in hand shower	standard



### D/Electronic manual controls

Manual controls, with keys for selection of cooking modes: convection, steam, mixed, reheating. Electronic thermostat 30 / 300 °C. Timed or continuous operation selector. Auto-reverse (air chamber distribution with automatic reversal of fan direction). Chamber lighting, humidifier, cavity vent, fast cooling door open.

**Optional: core probe 30 / 100°C.**

#### Operating modes

- Convection 30 / 300 °C.
- Steam 30 / 130 °C (low temperature, atmospheric, forced).
- Combi: convection/steam 30 / 300°C.
- Reheating preset programs: R1 for plates, R2 for trays, RP for reheating with manual setting of temperature and time.

Scroller	-
Autoclimate	-
Plus key	-
Two speed fan	-
Multipoint probe	-
Standard probe	optional
Needle probe	optional
Delta t	-
WCS (automatic cleaning)	-
Interface RS 232	optional
LCS CONTROL HACCP	-
Kit shower	optional

# HOLDING CABINETS / REGENERATING CABINETS WITH AUTOCLIMA

**Food always ready to be served.**

For even better management of catering services, Lainox can install 061, 101 and 102 versions of The Cube with a heated holding cabinet equipped with Autoclimate system; the larger 201 or 202 oven models can be installed next to compatible holding cabinets. Holding cabinets are designed to keep freshly-cooked dishes at the right temperature and degree of humidity while waiting to be served. Even dishes prepared in advance seem to have come straight from the oven thanks to the Autoclimate function, which guarantees all the original characteristics of your food. Holding cabinet and The Cube combi oven are a perfect combination, and one that no professional kitchen can do without. What better reason could there be for choosing them.



	Modes	Dimensions mm	Capacity GN	kW	V - Hz
<b>HOLDING CABINETS</b>	<b>MA 061</b>	930 x 750 x 850h	16 x 1/1 - 8 x 2/1	1,3	AC 230V - 50Hz
	<b>MA 101</b>	990 x 790 x 700h	12 x 1/1 - 6 x 2/1	2,6	AC 230V - 50Hz
	<b>MA 102</b>	1170 x 825 x 700h	12 x 1/1 - 6 x 2/1	2,6	AC 230V - 50Hz

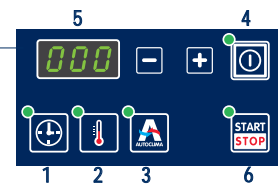
	Models	Dimensions mm	Capacity GN	kW	V - Hz
<b>HOLDING CABINETS</b>	<b>MFG 20 E</b>	1010 x 715 x 1950h	<b>KS 201</b> - 20x1/1 GN <b>KP 201</b> - 60 / Ø 310	6,2	3NAC400V-50Hz
	<b>MFG 40 E</b>	1010 x 895 x 1950h	<b>KS 202</b> - 40x1/1 - 20x2/1 GN <b>KP 202</b> - 100 / Ø 310	7,5	3NAC400V-50Hz
	<b>MFP 20 E</b>	1110 x 810 x 1950h (770 x 690 x 1865h)	<b>KS 201</b> - 20x1/1 GN <b>KP 201</b> - 60 / Ø 310	6,2	3NAC400V-50Hz
	<b>MFP 40 E</b>	1110 x 1080 x 1950h (770 x 960 x 1865h)	<b>KS 202</b> - 40x1/1 - 20x2/1 GN <b>KP 202</b> - 100 / Ø 310	7,5	3NAC400V-50Hz
	<b>MFP 22 E*</b>	1110 x 810 x 1950h (770 x 690 x 1865h)	<b>KS 201</b> - 20x1/1 GN <b>KP 201</b> - 60 / Ø 310	6,2	3NAC400V-50Hz
	<b>MFP 42 E*</b>	1110 x 1080 x 1950h (770 x 960 x 1865h)	<b>KS 202</b> - 40x1/1 - 20x2/1 GN <b>KP 202</b> - 100 / Ø 310	7,5	3NAC400V-50Hz
<b>REGENERATING CABINETS</b>	<b>RFG 20 E</b>	1010 x 715 x 1950h	<b>KS 201</b> - 20x1/1 GN <b>KP 201</b> - 60 / Ø 310	12,5	3NAC400V-50Hz
	<b>RFG 40 E</b>	1010 x 895 x 1950h	<b>KS 202</b> - 40x1/1 - 20x2/1 GN <b>KP 202</b> - 100 / Ø 310	23	3NAC400V-50Hz
	<b>RFP 20 E</b>	1110 x 810 x 1950h (770 x 690 x 1865h)	<b>KS 201</b> - 20x1/1 GN <b>KP 201</b> - 60 / Ø 310	12,5	3NAC400V-50Hz
	<b>RFP 40 E</b>	1110 x 1080 x 1950h (770 x 960 x 1865h)	<b>KS 202</b> - 40x1/1 - 20x2/1 GN <b>KP 202</b> - 100 / Ø 310	23	3NAC400V-50Hz
	<b>RFP 22 E*</b>	1110 x 810 x 1950h (770 x 690 x 1865h)	<b>KS 201</b> - 20x1/1 GN <b>KP 201</b> - 60 / Ø 310	12,5	3NAC400V-50Hz
	<b>RFP 42 E*</b>	1110 x 1080 x 1950h (770 x 960 x 1865h)	<b>KS 202</b> - 40x1/1 - 20x2/1 GN <b>KP 202</b> - 100 / Ø 310	23	3NAC400V-50Hz

\* Floor model - Pass-through

Dimensions at page 33



MA 101



MA

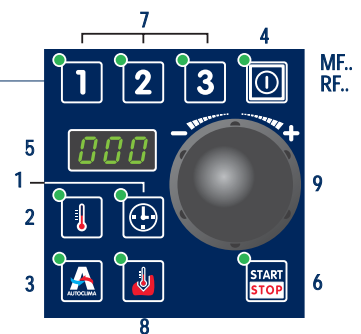


MFG 40 E + KS 202 (optional)

- 1 Electronic holding time control.
- 2 Electronic temperature control 10 / 90 °C.
- 3 Electronic humidity control 0 / 99% with Autoclimate system.
- 4 ON key.
- 5 Settings display.
- 6 Start / Stop key.
- 7 Holding or regenerating mode programming keys.
- 8 Meat probe key (optional).
- 9 Scroller



RFP 40 E



MF.. RF..



## Extraction hoods

The Cube 061, 101, 102 models can be specifically equipped with a stainless steel extraction hood, fitted with motor and air condenser for the elimination of fumes. Particularly recommended in case of use of the combis often performing steam or combi cooking and in small kitchens.

Hoods	KA 061	KA 101	KA 102
Dimens. mm	938x976x300h	998x1086x300h	1178x1121x300h
kW	0,25	0,25	0,25
V - Hz	AC 230V - 50 Hz	AC 230V - 50 Hz	AC 230V - 50 Hz

## Stands and cabinets

The 061, 101, 102 versions of The Cube can be set on any surface in your kitchen, installed on floor stands or on special cabinets. Stands: on legs, or on legs with incorporated side runners. Cabinets: neutral with side runners, or heated, to hold products just removed from the oven warm. Stands and cabinets can also be fitted with shelves for cleaning products and water softener.

Supports	SR 061	SP 061	SR 101	SP 101	SR 102	SP 102
Dimens. mm	930x605x850h		990x715x700h		1170x750x700h	
Capacity trays	12x1/1 - 6x2/1		12x1/1 - 6x2/1		12x1/1 - 6x2/1	
Distance between layers mm	70		70		70	
Neutral cabinets	AN 061	AN 101	AN 102			
Dimens. mm	930x690x850h	990x715x700h	1170x750x700h			
Capacity trays	16x1/1 - 8x2/1	12x1/1 - 6x2/1	12x1/1 - 6x2/1			
Distance between layers mm	62	62	62			
Heated cabinets	AC 061	AC 101	AC 102			
Dimens. mm	930x690x850h	990x715x700h	1170x750x700h			
Capacity GN	16x1/1 - 8x2/1	12x1/1 - 6x2/1	12x1/1 - 6x2/1			
kW	2,5	2,5	2,5			
V - Hz	AC 230V - 50 Hz	AC 230V - 50 Hz	AC 230V - 50 Hz			
Distance between layers mm	62	62	62			



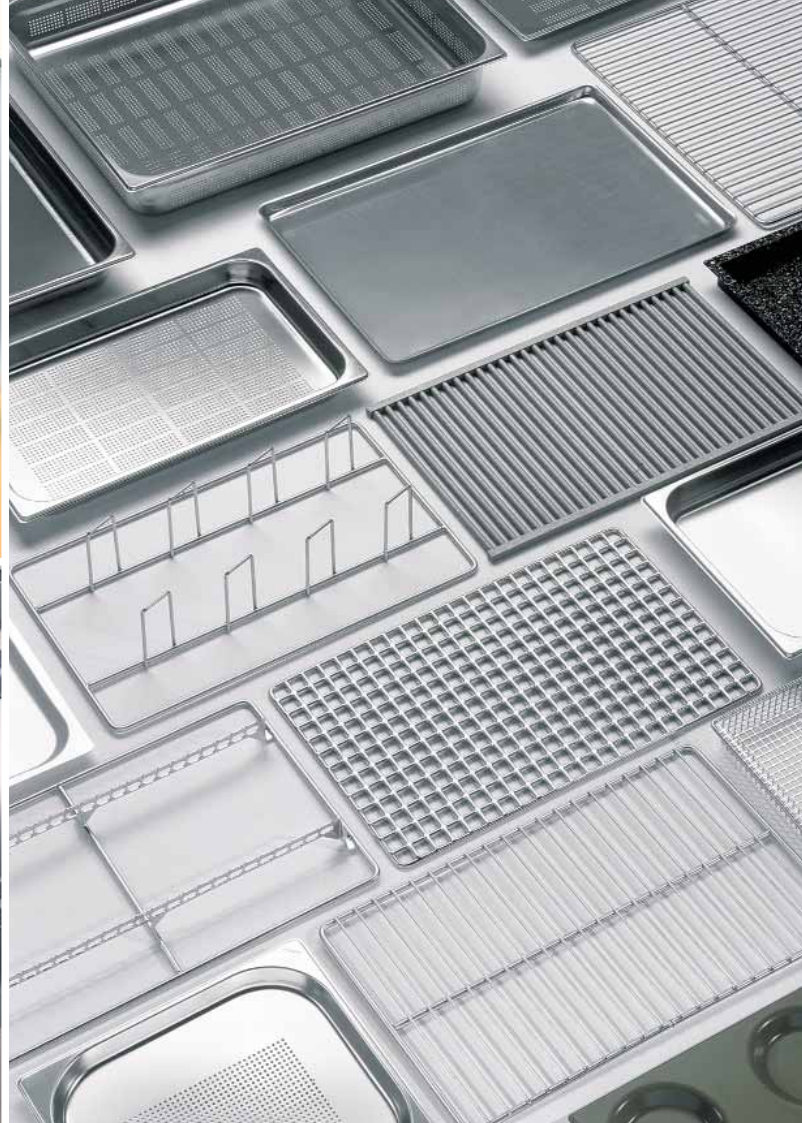
### Cleanser

<b>DL 010</b>	Cubeclean	10 l
<b>DS 010</b>	Cubeboiler	10 l
<b>PL 002</b>	Nebulizer	2 l
<b>PL 005</b>	Nebulizer	5 l
<b>CD 001</b>	Cleanser trolley	2 tanks 10 l

### Shower kit

<b>LD 25</b>	2,5 m
--------------	-------





Trolleys and removable oven rack				
Removable racks	Trolleys	Dimens. mm	Capacity GN	Distance btw shelves mm
<b>SG 061</b>	<b>CR 061</b>	550x615x1100h *(1570)	6x1/1 GN	65
<b>SG 101</b>	<b>CR 101</b>	605x670x950h *(1705)	10x1/1 GN	65
<b>SG 102</b>	<b>CR 102</b>	605x960x950h *(1700)	20x1/1 GN 10x2/1 GN	65
	<b>KS 201</b>	690x610x1845h	20x1/1 GN	67
	<b>KS 202</b>	690x840x1845h	40x1/1 GN 20x2/1 GN	67

\* measurement with removable oven rack

Banquet system					
Plated meals racks	Trolleys	Dimens. mm	N° plates Ø 31cm	Distance btw shelves mm	Rack thermal cover
<b>PR 061</b>	<b>CR 061</b>	550x615x1100h *(1570)	14	58	<b>CP 061</b>
<b>PR 101</b>	<b>CR 101</b>	605x670x950h *(1700)	30	68	<b>CP 101</b>
<b>PR 102</b>	<b>CR 102</b>	605x960x950h *(1670)	49	68	<b>CP 102</b>
	<b>KP 201</b>	690x610x1845h	60	68	<b>CP 201</b>
	<b>KP 202</b>	690x840x1845h	100	81	<b>CP 202</b>

\* measurement with plated meals racks

## Trolleys and removable racks

The 061, 101 and 102 models of The Cube can be fitted with removable racks. Models 201 and 202 are already equipped with trolley. The removable rack, by the means of a dedicated trolley, can be conveniently used to position trays inside blast chillers, holding cabinets and regenerators. A dedicated thermal cover is available for each rack.

## Trays and grills

Whatever your catering requirements, there is a grill or tray type that will satisfy them. Lainox can supply GN 1/1 and 2/1 trays made from enamelled stainless steel or aluminium, in a number of heights, perforated or non-perforated, as well as trays for frying, grills for chicken, meat, fish or vegetables, mesh baskets for French fries, trays for baking pastries, bread and baguettes. Specific reduction frames for cooking applications in GN 1/2 pans are also available.



GS 111

### Grills

<b>G</b> Grills - Chrome plated
<b>X</b> Grills - Stainless Steel
<b>GV</b> Special grill for cooking vegetables
<b>GS</b> Special grill for cooking spit meats
<b>GS</b> Special grill for cooking meat and fish skewers
<b>GC</b> Special grill for cooking meats and fish
<b>P</b> Grill for chickens GN 1/1
<b>P</b> Grill for chickens 600X400

### Containers

<b>T</b> Containers - Stainless Steel
<b>F</b> Perforated trays - Stainless Steel
<b>S</b> Enamelled containers
<b>AT</b> Non-stick teflon-coated aluminium pan for fries
<b>A</b> Pastry containers - Aluminium
<b>AF</b> Pastry containers Perforated
<b>TF</b> Non-stick teflon-coated aluminium pan for omelettes
<b>R</b> Grid containers



## LCS - the Lainox Cooking System

The systems that make the difference.

The Lainox Cooking System and the Lainox Cooking Academy are the systems devised to attend to your every requirement with constantly innovated equipment and tools. Lainox, which has always taken pride in its special attention to - and privileged relations with - chefs, cooks and assistants, continues to work as a member of your team, testing and supplying specialised equipment, manufactured with the dedication of the craftsman and the precision of industrial methods.

**Range of holding cabinets**  
Holding cabinets are designed for installation besides or as base of The Cube.

LCS: the difference in the kitchen.

The Lainox Cooking System comprises a set of equipment designed to meet the specific needs of each customer, in cooking, storing and serving food. There's no such thing as standard with Lainox!





# LCA - the Lainox Cooking Academy

## LCA: the difference in training.

The Lainox Cooking Academy is the Lainox centre for testing and research, located on the company site and active with the cooking professionals using Lainox equipment - some for more than 20 years. All provide the motivation to constantly improve products and their performance.



## Service on line.

As always, Lainox offers an on-line service that provides customers with all they need to know about the equipment making up the Lainox Cooking System. Customers can even ask Lainox chefs for tips on how to best use their ovens. In addition, Lainox arranges cooking courses and live demonstrations, periodically held at the main site or in the lecture facilities of our dealers, as well as in many other Lainox Cooking Academy (LCA) centres.



**The Chill: range of blast chillers**  
The Chill range of blast chillers and freezers, are designed to combine with ever range of The Cube ovens.



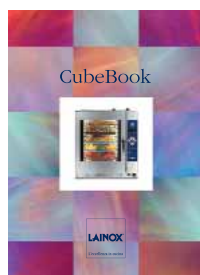


## AUTOMATIC CREATIVE COOKING® RECIPES ENTERED

Apple pie	Grilled vegetables	Roast pork shank
Apple strudel	Hamburger	Roast potatoes
Baguettes	Lasagne	Roast rabbit
Baked cannelloni	Leg of pork	Roast veal
Baked potatoes	Marrow bone	Roast veal shank
Baked fish large size	Meat kebabs	Roast-Beef
Baked turbot	Meringues	Roast-Beef slow cook
Beef fillet whole	Moussaka	Salt-baked fish
Bigne	Mussels / clams	Savoury flan
Bread rolls	Omelette	Sea bream
Canederli	Paella	Short pastry
Chips	Pasta regen	Sponge cake
Crab	Peperonata peppers	Steamed fish
Crème caramel	Pizza slices	Steamed octopus
Crespelle	Plaice fillets	Steamed rice
Croissants	Plated meals regen + probe	Steamed salmon
Fillet with herbs slow cook	Puff pastry	Steamed sole
Fish sticks	Regen various	Steamed trout
Fish terrine	Roast chicken	Turkey breast
Flan	Roast chicken legs	Various scallops
Genovese focaccia	Roast duck	Veal cutlet milanese
Gnocchi romana	Roast loin pork	



... ANY MANY MORE RECIPES AND TIPS IN THE CUBEBOOK®



# LAINOX®

Excellence in the kitchen

LAINOX ALI SpA - Via Schiaparelli 15, Z.I. San Giacomo di Veglia - 31029 Vittorio Veneto (TV) - ITALY  
Tel. +39 0438 9110 - Fax +39 0438 912300 - [www.lainox.it](http://www.lainox.it) - E-mail: [lainox@lainox.it](mailto:lainox@lainox.it)

