PFEN044

COMBI FOR PASTRY SHOPS AND BAKERIES - 4 x EN1 (600 x 400) - AUTOMATIC INTERACTIVE COOKING - TOUCH SCREEN CONTROLS







7-Inch, LCD, HD, colour, capacitive screen, with "Touch Screen" function choice. The display can be configured based on the user's needs.

Features

7-INCH COLOR SCREEN
7-inch high-definition capacitive LCD colour screen with choice of touch screen functions on the door panel.

WI-FI CONNECTION
The included Wi-Fi connection makes this oven an Industry 4.0 device providing access to the Lainox Nabook cloud, your complete and totally free virtual assistant, to help you organize and manage your kitchen.

AUTOMATIC CLEANING SYSTEM
LCS automatic washing system with liquid detergent in 100% recyclable cartridge, inserted in the specific compartment

REMOTE SERVICE
Remote diagnosis through the Nabook portal by the LAINOX Service Center.

CORE TEMPERATURE CONTROL
Core temperature control using a 4-point probe, Ø 3 mm. (Optional)

2 SPEED FAN
Heating power is reduced in the lower speed. An intermittent speed is available for special cooking requirements.

SYNCHRONISATION
Synchronization of devices connected to the same account (patented).

AUTOCLIMA
The Autoclima® system automatically ensures the perfect climate in the cooking chamber. Temperature and automatic control of the ideal percentage of humidity, depending on the food being cooked.

CE EMC IPX4 UKCA

Capacity

Capacity		4 x EN1 (600 x 400)			
Distance between layers	*mm*	90		*inch*	3.5
Meals - Croissants	*n.*	60 / 80			

Dimensions

Width	*mm*	777	*inch*	30.6
Depth	*mm*	744	*inch*	29.3
Height	*mm*	723	*inch*	28.5
Packaging width	*mm*	910	*inch*	35.8
Packing depth	*mm*	865	*inch*	34.1
Packaging height	*mm*	900	*inch*	35.4
Net weight	*kg*	74	*lbs*	163.2
Gross weight	*kg*	85	*lbs*	187.4
Volume	*m3*	0.42	*ft3*	14.8
Cooking compartment width	*mm*	645	*inch*	25.4
Cooking compartment depth	*mm*	455	*inch*	17.9
Cooking chamber height	*mm*	420	*inch*	16.5

Power supply

Power supply voltage		1N-AC 230 V | 3-AC 230 V | 3N-AC 400 V
Electrical absorption	*A*	11
Frequency	*Hz*	50
Total electric power	*kW*	7.25
Differential switch		RCD cl. B

Water Connection

Cold water inlet	*ø*	3/4"		
Softened water inlet	*ø*	3/4"		
Min. pressure	*bar*	2		
Max. pressure	*bar*	5		
Minimum water flow	*Lt*	10		
Drainage slope		4°		
Discharge - ø	*mm*	40	*inch*	1.6

Water quality

Water hardness for steam generation connection	*°dh / ppm*	6° / 9° fH		
pH value	*Ph*	> 7,5		
Cl (chloride) - max	*mg / l*	30		
Cl2 (free chlorine)	*mg / l*	0,1		
Fe (iron)	*mg / l*	0,1		
NH2Cl (monochloramine)	*mg / l*	0,2		
Max. cold water temperature	*°C*	30	*°F*	86.00
Max. softened water temperature	*°C*	50	*°F*	122.00
Electrical conductivity	*µS*	50 - 200		

Emissions

Latent heat	*W*	1305		
Sensitive heat	*W*	870		
Max. liquid discharge temperature	*°C*	85	*°F*	185.00
Noisiness	*db*	< 50		

Special voltages and frequencies on request

TS-ICE-051E-F50	3-AC 480 V - 50 Hz
TS-ICE-051E-E60	3N-AC 440 V - 60 Hz
TS-ICE-051E-E50	3N-AC 440 V - 50 Hz
TS-ICE-051E-D60	3-AC 440 V - 60 Hz
TS-ICE-051E-D50	3-AC 440 V - 50 Hz
TS-ICE-051E-C60	3-AC 400 V - 60 Hz
TS-ICE-051E-C50	3-AC 400 V - 50 Hz
TS-ICE-051E-F60	3-AC 400 V - 50 Hz

HOW TO USE

- Manual cooking with three cooking modes: convection from 30°C to 260°C, steam from 30°C to 130°C, combined from 30°C to 260°C.
- Autoclima® - System that automatically manages the perfect climate in the cooking chamber.
- MULTILEVEL PLUS - The multi-level function on each shelf means doubling production capacity (patented).
- MULTILEVEL and JIT mode.
- Programmable modes: possibility to programme and save a recipe with its cooking methods in an automatic sequence (up to 15 cycles) giving each programme its own name, picture and information on the recipe.
- ICS (Interactive Cooking System), an automatic cooking system for Italian and international recipes including their history, ingredients, cooking accessory, procedure, automatic cooking programme and a photographic plate presentation.

CONNECTIVITY

- Wi-Fi connection. Compatible with IEEE 802.11g (2.4 GHz) standard.
- Extra charge for Ethernet connection (optional).
- Remote diagnosis through the Nabook portal by the LAINOX Service Center.
- Continuous HACCP monitoring even by remote through the Nabook portal.
- Synchronisation of devices connected to the same account (patented).
- Organisation of shopping list to export in Word format.
- Food cost calculation of recipes and single portion menus.
- Menu creation with calorie count and list of allergens with layout for customised print out.
- Direct access from cooking device to recipe database, with optional download (patented).
- Recipe creation including ingredients with procedure and photo.
- Compatible with temperature monitoring system (e.g. Microlide).
- Automatic software update notification system.

CONTROL MECHANISMS

- External Water-softener's efficiency monitoring system (water-softener optional).
- Low consumption LED cooking chamber lighting. Optimal visibility in all points of the cooking chamber. Neutral light that doesn't alter the original colours of the product.
- Temperature control at the product core using a probe with 4 detection points (core probe optional).
- 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.
- 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.
- Self-diagnosis before starting to use the equipment, with descriptive and audible signalling of any anomalies.
- Pre-configured SN energy optimisation system (optional).
- Possibility of setting combi switch-off at the end of the automatic wash program.
- USB connection to download HACCP data, update software and load/download cooking programmes.
- 2 fan speeds, the reduced speed decreases heating power. For special cooking methods, you can use an intermittent speed.
- Programmable deferred cooking.
- Easy access to programmable user parameters to customise the appliance through the user menu.
- Automatic parallel compartment and core temperature control, DELTA T system.
- Auto reverse (automatic reverse of fan rotation) for perfect cooking uniformity.
- Energy Monitor - Monitoring system of energy, water, cleaning chemicals.

STRUCTURAL CHARACTERISTICS

- Two water inlets (soft and cold water).
- Built-in door drip tray collecting the condensate into the oven drip tray; then into the oven drain.
- New push-in adaptable dove-tail joint seal for oven front panel made with heat and age resistant silicon rubber, easy to replace.
- Cooking chamber in 1 mm thick 18/10 AISI 304 stainless steel with long fully rounded edges for best air flow and easier cleaning.
- Deflector that can be opened for easy fan compartment cleaning.
- Adjustable hinge for optimal seal.
- Internal glass that folds to open for easy cleaning.
- 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.
- Perfectly smooth, watertight chamber.
- Swing-lock door.

OPERATION

- Instantaneous display in ICS cooking of the HACCP graphic.
- High-definition 7-inch capacitive LCD color screen with choice of "Touch Screen" functions.
- Intelligent recognition of recipes in multilevel folders.
- Organisation of recipes in folders with preview, giving each folder its own name.
- Automatic "One Touch" cooking (ICS).
- Display that can be configured based on the needs of the user, bringing forward the programmes used most.

ELECTRICAL OPERATION

- Cooking chamber heating system with armoured heating elements in stainless steel.

SAFETY FEATURES

- Mechanical door switch.
- Ventilated component cooling system with electronically controlled over-temperature display.
- Self-diagnosis with smart error viewing.
- Electronic control for lack of water alarm.
- Fan motor thermic protection.
- Cooking chamber temperature limiter.

CLEANING AND MAINTENANCE

- CombiClean Boosted liquid cleaner in 5 L cartridge (100% recyclable HDPE). Supplied with cartridge of CombiBlue (990 g), alkaline cleaning agent for initial oven start-up.
- Easy external cleaning thanks to perfectly smooth surfaces in stainless steel and glass and IPX4 protection against water splashes.
- Manual cleaning system with external hand shower (shower optional).
- **LCS - Liquid Clean System**. Automatic cleaning system with controlled dosage detergent injection into the cooking chamber.
- 7 automatic washing programs, without the need for an operator to be present after start-up: Manual - Rinse - Soft - Hard - Hard Plus - Eco - Grill.

INSTALLATION AND ENVIRONMENT

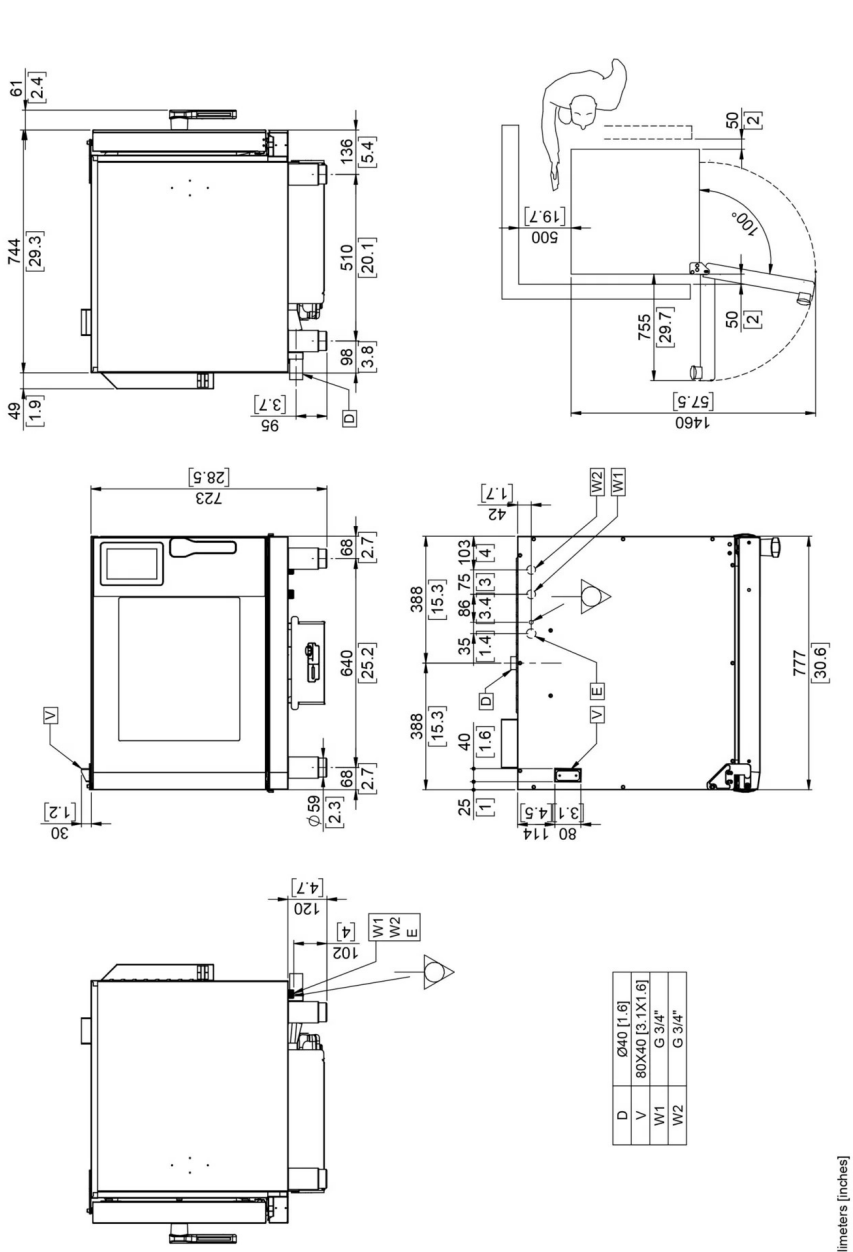
- Quality ISO 9001 / Safety ISO 45001 / Environmental ISO 14001 certification.
- Product recycling rate: 90%.
- 100% recyclable packaging.

STANDARD EQUIPMENT

- Can also be configured for 1N-AC 230 V - 3-AC 230 V (as an alternative to standard voltage). Electric models only
- 2 speed fan: normal / reduced
- Automatic cleaning system
- USB connection
- Side runners - EN1 (600 x 400)
- Wi-Fi connection. Compatible with IEEE 802.11g (2.4GHz) standard

OPTIONAL TO BE REQUESTED WHEN ORDERING

PPS: Right hinged door
PETH: Extra charge for Ethernet connection
SLCV: Smart chemical control - For direct steam models
DSP: Display-control panel protection
SSPE044: Extra charge for removable rack SPE044 - 4 x EN1 (600 x 400) - ↕ 84 mm + compulsory frame PTL640
SPPE564: Extra charge for shelf racks PPE564 - 5 x EN1 (600 X 400) - ↕ 72 mm
SIGP516: Extra charge for shelf racks IGP516 - 5 x GN 1/1 5 5 x EN1 (600 x 400) - ↕ 70 mm
SPPE664: Extra charge for shelf racks PPE664 - 6 x EN1 (600 X 400) - ↕ 60 mm
PSC04: Multipoint core probe ø 3 mm
PSA01: Single-point needle core probe ø 1 mm
SN: Extra charge for energy saving system connection. Electric models only
BPK: Configuration for connection to extraction hood
RSKO: Rodent intrusion detection kit
SNCP: Extra charge for energy saving system connection. Electric models only. Exclusive for Power Guardian system



D	Ø40 [1.6]
V	80X40 [3.1X1.6]
W1	G 3/4"
W2	G 3/4"

Dimensions: Millimeters [inches]

D	Liquid discharge
V	Steam vent and cooking chamber pressure drop safety device
E	Electric power supply cable inlet
	Equipotential connection
W1	Water inlet
W2	Softened water inlet

The data reported in this document is to be considered non-binding. The company reserves the right to make changes at any time, without prior notice

LAINOX

LAINOX ALI Group Srl
Via Schiaparelli 15
Z.I. S. Giacomo di Veglia
31029 Vittorio Veneto (TV) · Italy

Tel +39 0438 9110
Fax +39 0438 912300
lainox@lainox.com
www.lainox.com

14/1/2026