

Ready



Convection ovens for pastry

READY

by **LAINOX**[®]

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Efficiency
and simplicity
in confectionery





Plain, fancy and special bread; sophisticated classical dry pastries; pizzas, calzoni and pizza snacks; sweet, savoury and filled bread cakes; bread sticks, vol au vent... **Ready** by Lainox is a specialist's oven for cooking any type of pastry or bread.

Ready is easy to control, manually or automatically, by means of its programmer for multi-step programmes. It has a full range of special functions: gentle ventilation for perfection in delicate pastries; progressive electronic controls for time, temperature and cavity humidity to achieve the ideal climate and precise timing for each step of the cooking process, even distribution of air in the oven cavity. Is versatile: because all the functions can be adapted to individual cooking methods and local customs, chefs are able to express all their creative flair.





Easy to use and all-round ovens

Convection cooking
30-300 °C



Convection cooking
Low Temperature 100 °C



Convection cooking
with humidity control



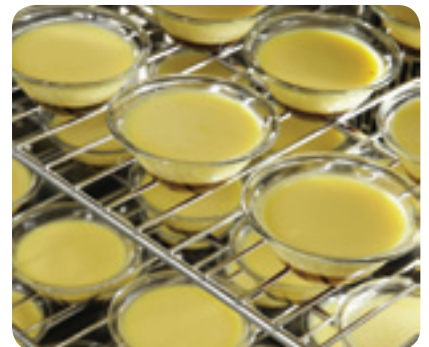
Hot air cooking
with Fast-Dry



Convection cooking
Low speed



Steam cooking
up to 100 °C





Maximum flexibility and large variety of products thanks to the various functions performed by the new convection ovens for confectionery and bakery.



Convection cooking 30 - 300 °C

Hot air convection cooking with adjustable temperature according to food items to be cooked featuring programmable humidity level (1), power reduction (2) adjustable (high and low) ventilation (3), in order to achieve an excellent product.

Thanks to the new and innovative **Fast-Dry system** (4), crisp products are always achieved also when oven fully loaded.



1



3



2



4



Variable temperature steam cooking 30 - 100 °C

Innovative cooking system featuring adjustable temperature.

The difficulty of keeping temperature precise and uniform with traditional bain marie cooking of semi-cooked products, is no longer a problem.

Ideal for creme caramel, crema catalana, mousse, bounet and other similar products.

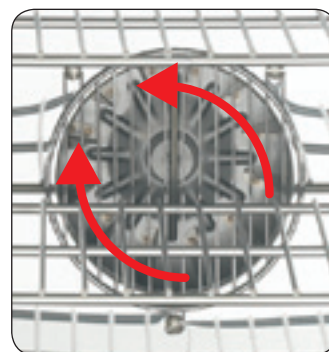


easy book

Would you like to cook using automatic programs? Simple!

First press the “easy book” key and directly access the programs memorized in the oven or your cooking programs. The two large displays with guide you in a clear way, step by step; you will be able to choose between cooking procedures that have been developed by Lainox or creating and memorized a great number of completely new programs in a way that is simple and intuitive. This way you will be able to reproduce the desired cooking quality at any time, simply by pressing a button.

Autoreverse and variable ventilation



The Alphatech Ready ovens feature “Autoreverse” (automatic inversion of fan rotation) and 2 speed fan (normal / reduced), for an even cooking perfect result.



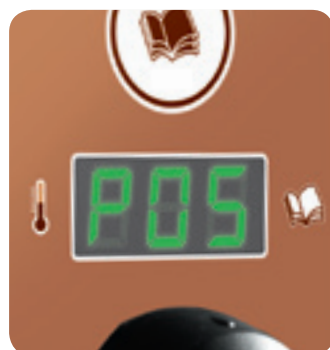
Automatic cooking programs



64 pre-set 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.

Personalizing cooking



Easily create, manage and memorize personal cooking modes. With Ready at last you can. An archive of programs that you can use time and again just as they are, or change to suit your needs, with quick and easy access at the touch of a button. A function that lets you organize and reinvent everyday dishes whenever you wish in order to respond to a whole range of requirements.

Manual cooking



Because Ready allows them to define every aspect of cooking manually, chefs have new opportunities to measure themselves against technological evolutions in culinary art.

Cooking cycle



In order to make cooking programming simpler, the S controls include LEDs that always indicate the cycle that is in use, both while programming and while cooking. Preparing a cooking program cycle by cycle is so easy and, when we actually start cooking. At any time we will be able to know what the oven is doing and what cooking phase we are in.

Door with double glass



The double and heat-reflecting tempered glass increases operator comfort because it further isolates the heat. Inner folding glass for easy cleaning.

Humidifier with automatic regulation



M Version

Using the automatic regulator it is possible to precisely establish when the humidifier should be activated: from a few seconds per minute, up to a continual injection of water, according to the quantity of humidity that one wants to generate. This makes it possible to use Ready ovens for a wider range of cooking, with a lesser need for manual intervention and improved results.



Convection ovens for pastry



REP 044/054 M



M Version

Electromechanical, with a selector for adjusting temperature from 70 - 300°C, programmable timer up to 120 minutes with end of cooking buzzer - Functioning control indicator lights - Humidifier with automatic regulation - **Fast-Dry:** Rapid humidity evacuation system - Cavity lights.

COOKING MODES

- Convection 70 - 300°C
- Convection with humidifier

OPERATING MODES

- Timed
- Continuous



S Version

Electronic manual controls - Dedicated key for 4 cycle management, with display LEDs - Power reduction - Two fan speed - Dedicated key for direct access to programs - Alphanumeric displays - Automatic humidity regulation - **Fast-Dry:** Rapid humidity evacuation system - Self-diagnosis - Controls for: humidifier, Cavity lights, rapid open door cooling.

COOKING MODES

- 30 - 300°C convection
- Convection with humidifier
- Steam up to 100 °C

OPERATING MODES

- Automatic with pre-set recipes
- Programmable with 99 programs, with automatic 4-cycle sequence
- Timed
- Continuous



REP 064/074 S









REP 084/104 S

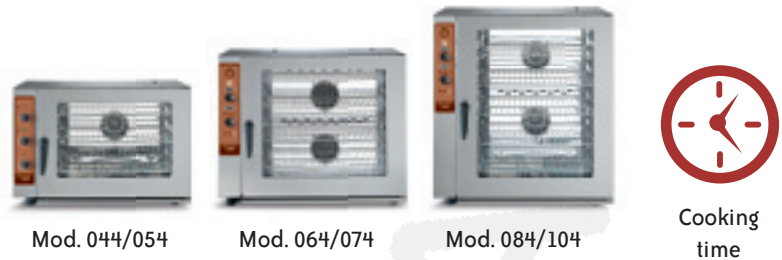
Manufactured for the confectionery and bakery catering, the **Ready** ovens are available in the “S” version, equipped with all the solutions that are necessary for catering, and in the simple, yet extremely practical, electromechanical “M” version.

Both versions are able to cook convection, convection with the humidifier for more delicate cooking; the “S” version also makes it possible to use 2 fan speeds (normal / reduced), to generate instantaneous steam in the chamber (for example when leavening dough or when cooking semicooked items), steam cooking, cooking at reduced power and adjusting chamber humidity precisely.

The **Ready** range offers great versatility and complete performance, in order to respond the most sophisticated confectionery and bakery needs.

Models	Chamber capacity	Spacing between shelves	External dimensions			El. power	Power Supply Voltage
		mm	mm				
REP 044 M / S 	4 x (600 x 400)	95	900	715	595	7,25	3N AC 400 - 50
REP 054 M / S 	5 x (600 x 400)	75					
REP 064 M / S 	6 x (600 x 400)	90	900	715	760	12,5	3N AC 400 - 50
REP 074 M / S 	7 x (600 x 400)	75					
REP 084 M / S 	8 x (600 x 400)	95	900	715	970	14,5	3N AC 400 - 50
REP 104 M / S 	10 x (600 x 400)	75					

Cooking potential



Grill or tray type
Euronorm 600 x 400

Grids for Cake pans
Chrome plated - mod. G64
Stainless Steel - mod. GX64

Aluminium containers for
Croissants
Mod. T11 - T12 - T14

Aluminium perforated containers
for Pizza slices 650 gr
Mod. T22

Aluminised plate containers for
Shortbreads 80 gr
Mod. T31 - T32 - T34

Aluminium baking trays for
Baguettes 250 gr (pre-cooked)
Capacity - 5 pcs for tray
Mod. T42

Aluminium containers for
Bread 50-80 gr (pre-rise)
Capacity - 24 pcs for tray
Mod. T12

Mod. 044/054

Mod. 064/074

Mod. 084/104

Cooking
time

8/10 pz

12/14 pz

16/20 pz

-

64/80 pz

96/112 pz

128/160 pz

19'

8/10 pz

12/14 pz

16/20 pz

18'

96/120 pz

144/168 pz

192/240 pz

19'

20/25 pz

30/35 pz

40/45 pz

18'

96/120 pz

144/168 pz

192/240 pz

20'

Trays and grills

Lainox offers a wide range of trays and special accessories for bakery and pastry, developed for carrying out special kinds of cooking normally requiring dedicated

equipments, for example: a special tray for baguettes baking, Italian bread sticks, perforated trays for delicate pastry items, non-stick aluminium trays and many more.



Mod. T32



Mod. T12



Mod. T22



Mod. T42



Mod. T22



RSP 084



RAU 084

Stands

Among the Ready accessories, it is possible to choose stainless steel stands with or without tray holders.

Cabinets

Stainless steel hot cabinets mechanically controlled with humidifier and integrated tray holders.

Models	Description	Capacity	Spacing between shelves	Dimensions			El. power	Power Supply Voltage
			mm	mm				
RSR 074	Floor stand	–	–	900	660	850	–	–
RSP 074	Floor stand with side runners	8 x (600 x 400)	73	900	660	850	–	–
RAU 074	Holding cabinet w. humidifier	8 x (600 x 400)	73	900	660	850	2,6	AC 230 - 50
RSR 104	Floor stand	–	–	900	660	750	–	–
RSP 104	Floor stand with side runners	7 x (600 x 400)	73	900	660	750	–	–
RAU 104	Holding cabinet w. humidifier	6 x (600 x 400)	79	900	660	750	2,6	AC 230 - 50

Extraction hoods



The Ready ovens can be equipped with specific stainless steel hoods and fitted with a motor for extraction of vapours; available with or without air-cooled condenser. An indispensable instrument if the oven is installed in full view or in supermarkets or pastry shop.

Models	Description	Dimensions			El. power	Power Supply Voltage
		mm				
RKC 044	Extraction hood with air-cooled condenser	900	1005	300	0,25	AC 230 V - 50 Hz
RKA 044	Extraction hood without air-cooled condenser	900	1005	300	0,25	AC 230 V - 50 Hz



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