

The
Hot



The ideal climate

Regenerating and holding systems

LAINOX®



HM - HMC



HM



The Hot

The ideal climate

It's time for dishes that are always fresh.
It's time for food that is ready to serve as if just cooked.
It's time for quality with no compromise.



HC



HR - HD



A designer-made line of holding cabinets/regenerators **Lainox** brings a new dimension to catering. Serving meals will no longer be subjected to the delays of traditional food preparation, but can be done swiftly and dynamically to meet the new requirements of consumption and the many aspects of modern catering.

Based on advanced technologies and available in a wide range of models, **Lainox** food holding and regenerating systems represent the combined solution to the requirements of both cooks and consumers.

The **Hot**



The Hot HM-HMC

HM - HMC Countertop holding cabinets

Everything you need, right at your fingertips

Compact and user-friendly, HM holding cabinets are easy to carry and install, a practical solution in any catering environment. Equipped with electronic temperature control and calibrated oven vents, they preserve prepared food in its original conditions, always ready to serve. HM cabinets have low energy consumption and are made entirely with stainless steel. Equipped with watertight oven chambers with rounded corners and pull-out tray holder guides.

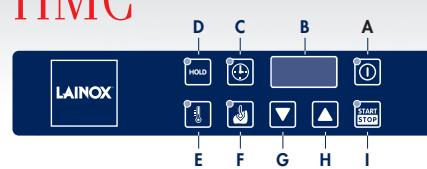
HM



HM Controls

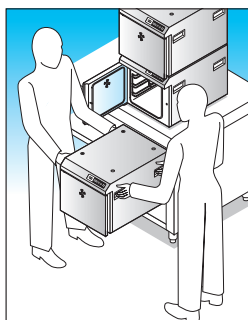
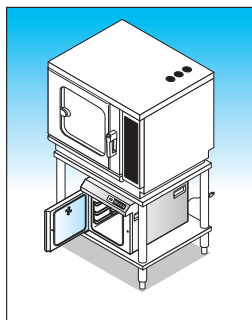
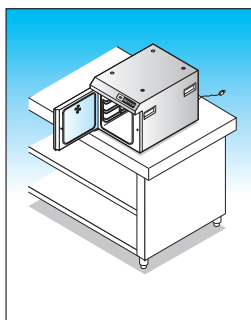
- A ON/OFF switch
- B Temperature increase key
- C Temperature decrease key
- D Display
- E START/STOP key

HMC



HMC Controls

- A ON/OFF switch
- B Display
- C Time selection key
- D Keeping warm key
- E Temperature selection key
- F Core probe selection key
- G Temperature decrease key
- H Temperature increase key
- I START/STOP key



Mobile and versatile.

Thanks to their stackable design, they can be placed anywhere, solving any problem of space and versatility. Their compact size and transportability make them easily adaptable for the requirements of any food distribution organization.

**Construction features:**

Components mechanical and electronic of high quality and reliability.
 Easy access to facilitate maintenance and repair.
 Rounded corners in oven chambers with removable side racks for easy cleaning.
 No sharp corners.

Total insulated using glass wool.
 Long lasting door seals made up of food grade of high heat resistance.
 Self closing doors.
 Manual oven vent.
 Simplified control panel.
 Warning buzzer at end of cycle (HMC).

Models available

Model	External dimensions [mm.]	Internal dimensions [mm.]	Trays capacity	Total electrical Power [kW.]	Power supply voltage
HM 031	450 x 630 x 410 h	360 x 550 x 270 h	3 x GN 1/1	0,70	AC 230 V - 50 Hz
HM 051	450 x 630 x 560 h	360 x 550 x 420 h	5 x GN 1/1	1	AC 230 V - 50 Hz
HMC 031	450 x 630 x 410 h	360 x 550 x 270 h	3 x GN 1/1	0,70	AC 230 V - 50 Hz
HMC 051	450 x 630 x 560 h	360 x 550 x 420 h	5 x GN 1/1	1	AC 230 V - 50 Hz

The **Hot**

HM - **Static** holding trolleys

Dynamic service in record time!



HM holding cabinets can be rapidly moved on their 4 or 6 castor wheels (with brakes). The ergonomic side handles and all-around plastic bumpers make them easy to move, guaranteeing rapidity of service at any distance.

Equipped with round-cornered, watertight oven chambers and electronic temperature control. Wiring and components are designed to facilitate cleaning and servicing.

The **Hot**
HM







The **Hot**



HM 081E



HM 048E

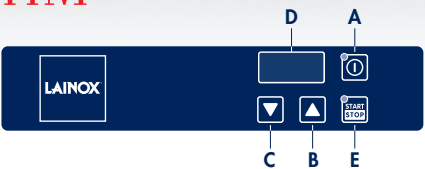


HM 096E

The **Hot** HM



HM



HM Controls

- A ON/OFF switch
- B Temperature increase key
- C Temperature decrease key
- D Display
- E START/STOP key



PC320



PC260

Special accessories

Special chrome plated plates racks on request


HM 128E

HM 192E
Construction features:

Components mechanical and electronic of high quality and reliability.
Easy access to facilitate maintenance and repair.
Rounded corners in oven chambers with removable side racks for easy cleaning.
No sharp corners.
Total insulated using glass wool.

Long lasting door seals made up of food grade of high heat resistance.
Self closing doors.
Double doors on bigger models.
On 125 - 150 mm diameter swivel castors, two with brakes.
Electronic control.

Manual oven vent.
Simplified control panel.

Models available

Model	External dimensions [mm.]	Trays capacity	Plates capacity (Ø 260)	Plates capacity (Ø 260) with PC 260	Plates capacity (Ø 320) with PC 320	Capacity of plates racks	Total electrical Power [kW.]	Power supply voltage
HM 081 E	520 x 720 x 1000 h	8 x GN 1/1	16	-	-	-	1,00	AC 230V 50 Hz
HM 048 E (1 door*)	880 x 825 x 1040 h	16 x GN 1/1 8 x GN 2/1	48	48 -	- 32	12 x PC 260 8 x PC 320	0,75	AC 230V 50 Hz
HM 096 E (2 doors*)	880 x 825 x 1820 h	32 x GN 1/1 16 x GN 2/1	96	96 -	- 64	24 x PC 260 16 x PC 320	1,50	AC 230V 50 Hz
HM 128 E (2 doors*)	1130 x 825 x 1820 h	32 x GN 1/1 16 x GN 2/1	128	128 -	- 96	32 x PC 260 24 x PC 320	2,25	AC 230V 50 Hz
HM 192 E (4 doors*)	1710 x 825 x 1820 h	64 x GN 1/1 32 x GN 2/1	192	192 -	- 128	48 x PC 260 32 x PC 320	3,00	AC 230V 50 Hz

(*) Standard: pair of shelf racks and 2 grids each door

The **Hot**

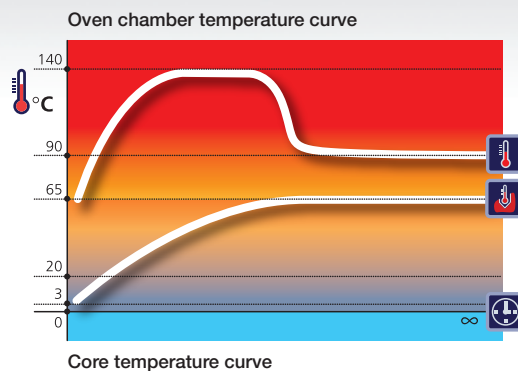


The **Hot** HC

HC - Trolley-mounted **ventilated** Holding cabinets/Regenerators for **banqueting** and **catering**

The best solution to the challenge of distance serving

Ideal for reaching satellite kitchens, carrying out transfers for banqueting and ensuring on-time service at any distance, HM cabinets are a brilliant solution to the problems of remote serving. In addition to being equipped with a refillable water supply, the cabinets have an exclusive system for monitoring the chamber climate to determine the best regenerating and hot holding conditions. With vertical/horizontal handles and large-diameter wheels for smooth, bumpless and noiseless transfers.



Core probe.

The (optional) core probe provides a highly accurate temperature control.







The **Hot**



HC 061



HC 101



HC 112

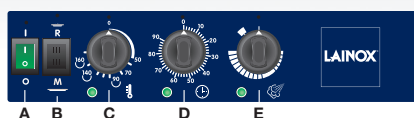


HC 153

The Hot HC

M

Electromechanical control



- A: ON/OFF switch.
- B: Mode selection switch for regenerating **R** on plate or keeping warm **M** on plate or container.
- C: Temperature regulation knob, with warning light to show that temperature has been reached.
- D: Regenerating time regulation knob, with warning light indicating operation. By selecting "keeping warm" **M** the "time" function is cut out.
- E: Humidity regulation knob, with warning light indicating operation.
"Average humidity" setting recommended.

E

Electronic control



- A: ON/OFF switch.
- B: Increase/decrease knob.
- C: Keeping warm mode programming keys.
- D: Display.
- E: Temperature selection key.
- F: Time selection key.
- G: Humidity selection key (Climachef).
- H: Core probe on/off key (On request).
- I: START/STOP key

Fitted with end-of-cycle buzze.



Water reservoir



Bumpers



Oven



HC 156



HC 161



HC 162

Construction features:

Components mechanical and electronic of high quality and reliability.
Easy access to facilitate maintenance and repair.
Rounded corners in oven chambers with removable side racks for easy cleaning.
No sharp corners.
Total insulated using glass wool.
Long lasting door seals made up of food grade of

high heat resistance.
Self closing doors.
Double doors on bigger models.
On 125 - 150 mm diameter swivel castors, two with brakes.
Internal drain for easy cleaning.
Inbuilt water storage tank (only for RC models).
Analogue control panel (M) or electronic programmable (E) with 3 preset functions.

Manual oven vent.
Simplified control panel.
Warning buzzer at end of cycle.

Models available

Model	External dimensions [mm.]	Trays capacity	Plates capacity (Ø 260) on grid	Plates capacity (Ø 260)	Capacity of plates racks	Total electrical Power [kW.]	Power supply voltage
HC 061	850 x 725 x 970 h	6 x GN 1/1	12	8	1 x PC726	3,20	AC 230 V 50Hz
HC 101	850 x 725 x 1270 h	10 x GN 1/1	20	16	2 x PC726	6,50	3N AC 400 V 50Hz
HC 112	900 x 800 x 1170 h	20 x GN 1/1 10 x GN 2/1	40	32	4 x PC726	9,60	3N AC 400 V 50Hz
HC 153	900 x 800 x 1660 h	32 x GN 1/1 16 x GN 2/1	64	64	8 x PC726	9,60	3N AC 400 V 50Hz
HC 156 Pass-through	900 x 820 x 1660 h	32 x GN 1/1 16 x GN 2/1	64	64	8 x PC726	9,60	3N AC 400 V 50Hz
HC 161	850 x 680 x 1760 h	16 x GN 1/1 16 x 600x400	32	32	4 x PC726	6,40	3N AC 400 V 50Hz
HC 162	900 x 890 x 1860 h	16 x GN 2/1	64	88	8 x PC926	9,60	3N AC 400 V 50Hz

Standard: pair of shelf racks

The **Hot**

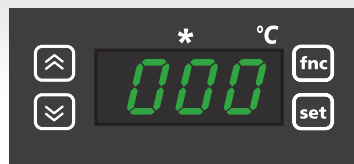


The Hot HR-HD

HR-HD Refrigerated holding trolleys

Cold storage at all times

Equipped with single or double doors, with stainless steel interior and exterior, HR cold holding cabinets let you safely carry cold food stored at temperatures between +5°C and -12°C and between 0°C and +5°C (temperature range depends on version). Perfectly insulated and built for silent running, these cabinets are extremely easy to use and guarantee safe transfers and maximum hygiene.



Electronic control

+5 °C → -12 °C

Working temperature for HR models

0 °C → +5 °C

Working temperature for HD models



Large castors Ø 150 and bumper edges



Ergonomic handle for moving



**Construction features:**

Components mechanical and electronic of high quality and reliability.
Easy access to facilitate maintenance and repair.
Rounded corners in oven chambers with easy removable side racks for easy cleaning.
Air cooled system by aero evaporator.

Ecologic refrigerant R404 A.
Electronic control system with defrost programme inbuilt.
Condensing stainless steel tray insulated with polystyrene injected absent of CFC.
150 mm diameter swivel castors, two with brakes.

Magnetic door seal with internal element to eliminate condensation (HR).
Generous and large bilateral handles for easy driving.

Models available

Model	External dimensions [mm.]	Trays capacity	Plates capacity (Ø 260) on grid	Plates capacity (Ø 260)	Capacity of plates racks	Total electrical Power [kW.]	Power supply voltage
HR 122 +5 °C → -12 °C	820 x 850 x 1975 h	13 x GN 2/1 26 x GN 1/1	52	48	6 x PC 726	0,90	AC 230 V 50Hz
HR 123 +5 °C → -12 °C	820 x 850 x 1975 h	10 x GN 2/1 20 x GN 1/1	40	32	4 x PC 726	0,90	AC 230 V 50Hz
HD 122 0 °C → +5 °C	820 x 850 x 1975 h	13 x GN 2/1 26 x GN 1/1	52	48	6 x PC 726	0,90	AC 230 V 50Hz
HD 123 0 °C → +5 °C	820 x 850 x 1975 h	10 x GN 2/1 20 x GN 1/1	40	32	4 x PC 726	0,90	AC 230 V 50Hz

Standard: pair of shelf racks

www.lainox.it

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Excellence in the kitchen

The specifications shown in this document are to be considered not binding. Lainox ALI S.p.A. reserves the right to make changes at any moment.

LA90015808

