



 ALPHATECH

ICON

leo

AT-CHILL

EN


Alphatech a **Lainox** company.

The range of **Alphatech** products stems from almost 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.



ICON  4

leo  18

AT-CHILL  30

3





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.



ICON

EVERYTHING YOU NEED



6

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.



ICON



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.

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



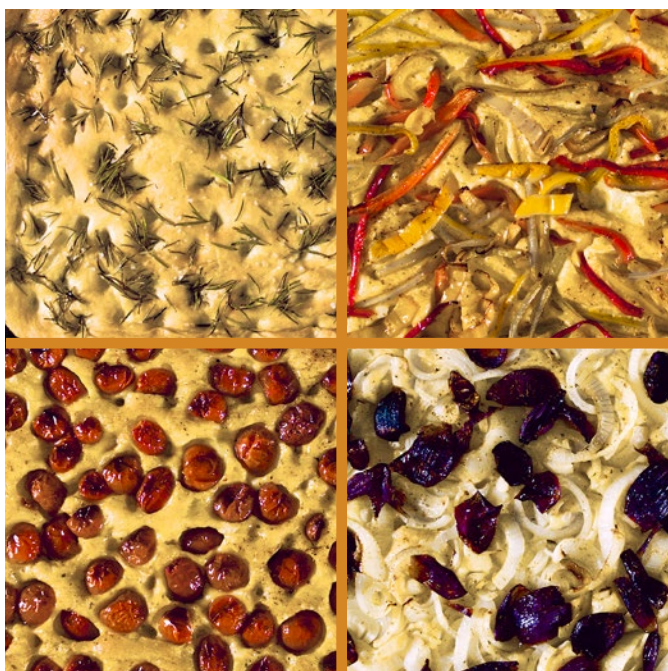
STEAM THAT WORKS FOR YOU

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.



8



PERFECTLY COOKED EVERY TIME

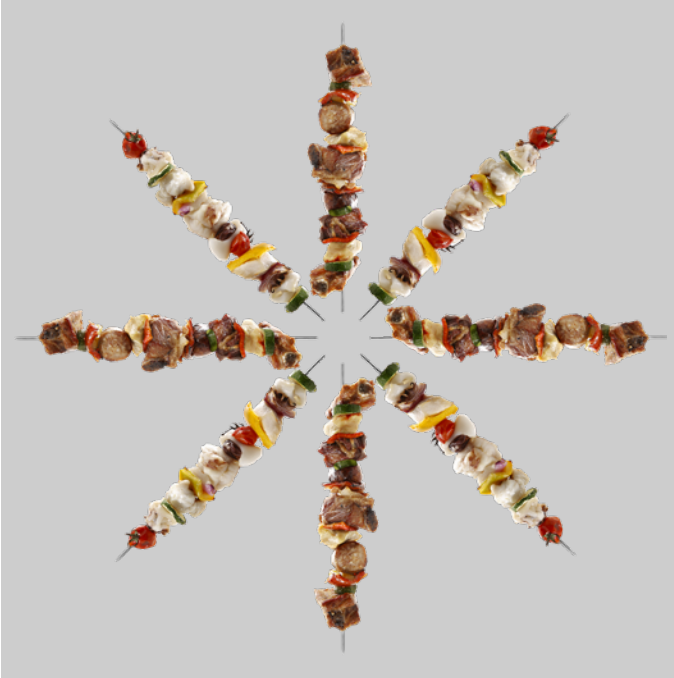
Let your masterpiece be replicated.

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.

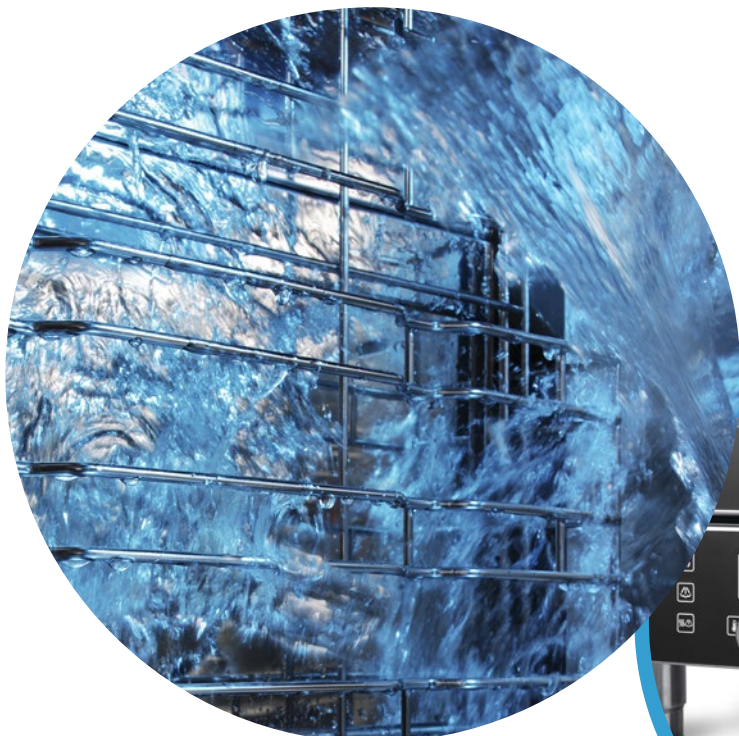
The **Ecospeed Dynamic system** calibrates the energy based on the quantity of food you need to cook, optimising consumption and eliminating waste. The temperature remains constant without any fluctuations.

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.



ICON

ALL IN PLAIN SIGHT, EVEN THE CLEANING



10



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.



ICON

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



IPX 3

EMC



ICON51



12

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



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.



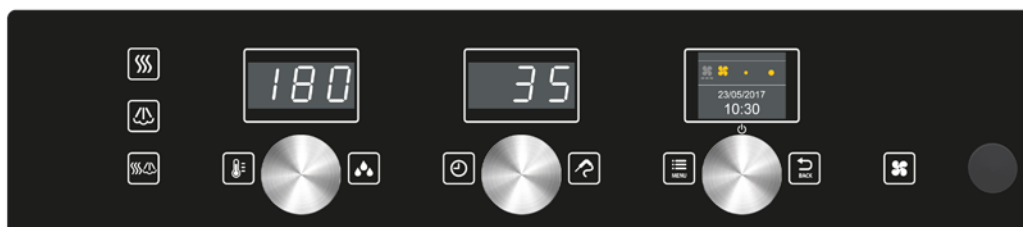
DIRECT STEAM MODELS

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).

- 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

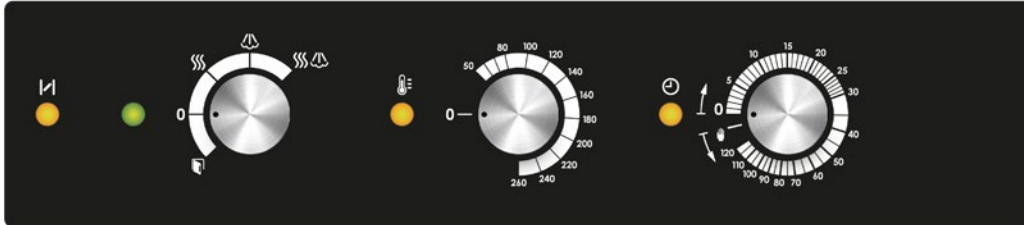
- Perfectly smooth watertight cooking chamber with rounded edges.
- Door with double tempered glass with air chamber and interior heat-reflecting glass for less heat radiation towards the operator and greater efficiency.
- Internal glass that opens out for easy cleaning.
- Handle with left or right-hand 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 **M**



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).

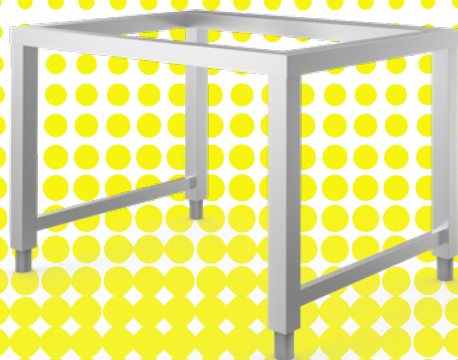
CLEANING, REGULAR MAINTENANCE

- Manual cleaning system with external hand shower (shower optional).



ICON

ACCESSORIES



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.



ICON



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



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.



Hand shower with fittings and connections.







A GENIUS IN THE KITCHEN

Leo is Alphatech's heavy-duty oven, designed to withstand the frenetic rhythm of commercial and collective catering with the hallmark Lainox quality.

**Designed for professionals,
built around their needs.**

A cooking tool that combines simple use with complete solutions. Intuitive, interactive, innovative. With just a simple touch you have instant control over everything that is happening, preparing signature, top-quality dishes. Always cooked to perfection, from the delicatessen to the baker. Leo, cook like a genius



Leo

TOUCH INTERFACE



20



A genius in configurations.

Just one touch on the chosen recipe icon and **Leo** is configured to cook with an incomparable result. Thanks to the 7" HD (high definition) colour capacitive display, it is possible to configure the start screen based on your own needs, bringing the most commonly used recipes up front.



AUTOMATIC COOKING

A genius in simplification.

Automatic Cooking allows the accurate selection of the desired recipe, leaving **Leo** to configure the correct cooking mode. Temperature, humidity and fan speed are continuously monitored for consistently better results: tender and succulent meats, excellent browning, perfectly cooked cores, crispy fried foods and impeccable gratins.

Preset recipes can be copied, modified, re-proposed with maximum simplicity.



MULTICOOKING AND JUST IN TIME

A genius in sequences.

The **Multicooking** function allows you to cook a variety of dishes simultaneously with different cooking times. Avoid idle times, partial loads, useless wastage, and save over 30% in production time compared to cooking with traditional systems, grills, and deep fryers.

With the **Just In Time** function (patented), you can produce a series of dishes with different sizes and cooking times at the same time. Just follow the indications given by **Leo**, which tells you when to add each tray so you can take them all out together at the end of the cooking cycle.

FAST DRY®

Crisp and au gratin, excellence is served.

FAST DRY® is a patented system, making it possible to achieve perfectly crispy and gratinéed fried food, grilled food, desserts, bread, even with fully loaded ovens.

**CLIMA**

In the cooking chamber, everything is under control.

Softness and succulence are guaranteed thanks to perfect climate management in the cooking chamber, with automatic temperature and humidity percentage settings, depending on the food being cooked.



ECOSPEED, GREEN FINE TUNING, ECOVAPOR

Even saving is simple.

Ecospeed Dynamic System: based on the quantity and type of product, **Leo** optimises and controls energy distribution, constantly maintaining the right cooking temperature and avoiding fluctuations.

Green Fine Tuning: thanks to the new burner modulation system and the high-efficiency exchanger (patented), power wastage is prevented and harmful emissions are reduced.

Ecovapor: with this system, a net reduction in water and energy consumption is obtained thanks to the automatic control of vapour saturation in the cooking chamber.

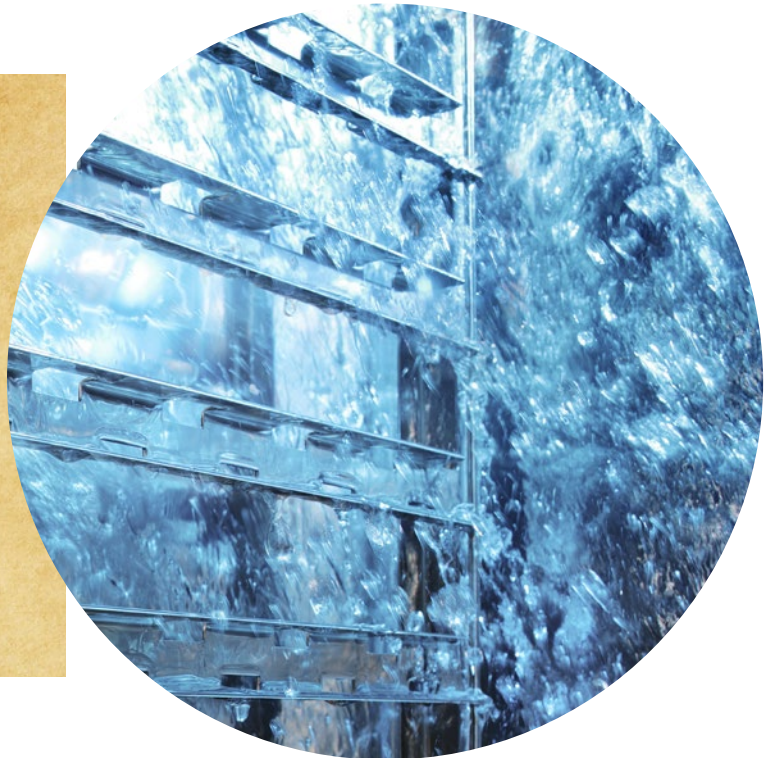


WASHING SYSTEM

Fully automatic, with 100% recyclable cartridges. Impeccable results.

Just select the most suitable setting and Leo will take care of the rest thanks to the automatic washing system with liquid detergent.

COMBICLEAN detergent guarantees absolute hygiene. It comes in a practical 100% recyclable cartridge/tank which does not require any handling or risky decanting of the detergent.





THE RANGE

Your Leo is here, in the model you want



071



101



072



DIRECT STEAM MODELS

Models	Chamber capacity [GN] 1/1 GN 530x325 mm 2/1 GN 530x650 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)
LVET071 LVES071	7x1/1	70	50/120	10,5	- / -	875x825x820	3N AC 400V - 50 Hz
LVGT071 LVGS071	7x1/1	70	50/120	0,5	12 / 10320	875x825x820	AC 230V - 50 Hz
LVET101 LVES101	10x1/1	70	80/150	16	- / -	930x825x1040	3N AC 400V - 50 Hz
LVGT101 LVGS101	10x1/1	70	80/150	1	18 / 15480	930x825x1040	AC 230V - 50 Hz
LVET072 LVES072	7x2/1 - 14x1/1	70	70/180	19	- / -	1170x895x820	3N AC 400V - 50 Hz
LVGT072 LVGS072	7x2/1 - 14x1/1	70	70/180	1	20 / 17200	1170x895x820	AC 230V - 50 Hz
LVET102 LVES102	10x2/1 - 20x1/1	70	150/300	31	- / -	1170x895x1040	3N AC 400V - 50 Hz
LVGT102 LVGS102	10x2/1 - 20x1/1	70	150/300	1	27 / 23220	1170x895x1040	AC 230V - 50 Hz
LVET201 LVES201	20x1/1	63	150/300	31,8	- / -	960x825x1810	3N AC 400V - 50 Hz
LVGT201 LVGS201	20x1/1	63	150/300	1,8	36 / 30960	960x825x1810	AC 230V - 50 Hz
LVET202 LVES202	20x2/1 - 40x1/1	63	300/500	61,8	- / -	1290x895x1810	3N AC 400V - 50 Hz
LVGT202 LVGS202	20x2/1 - 40x1/1	63	300/500	1,8	54 / 46440	1290x895x1810	AC 230V - 50 Hz



IPX 5

EMC





102



201



202

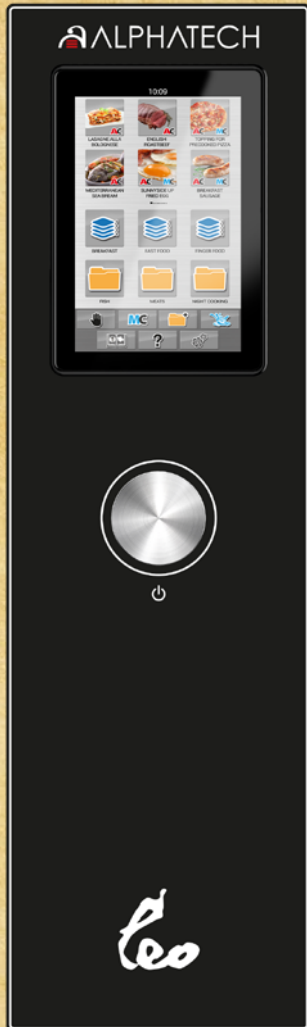


MODELS WITH BOILER

Models	Chamber capacity [GN] 1/1 GN 530x325 mm 2/1 GN 530x650 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)
LBET071 LBES071	7x1/1	70	50/120	10,5	- / -	875x825x820	3N AC 400V - 50 Hz
LBGT071 LBGS071	7x1/1	70	50/120	0,5	15 / 12900	875x825x820	AC 230V - 50 Hz
LBET101 LBES101	10x1/1	70	80/150	16	- / -	930x825x1040	3N AC 400V - 50 Hz
LBGT101 LBGS101	10x1/1	70	80/150	1	28 / 24080	930x825x1040	AC 230V - 50 Hz
LBET072 LBES072	7x2/1 - 14x1/1	70	70/180	19	- / -	1170x895x820	3N AC 400V - 50 Hz
LBGT072 LBGS072	7x2/1 - 14x1/1	70	70/180	1	30 / 25800	1170x895x820	AC 230V - 50 Hz
LBET102 LBES102	10x2/1 - 20x1/1	70	150/300	31	- / -	1170x895x1040	3N AC 400V - 50 Hz
LBGT102 LBGS102	10x2/1 - 20x1/1	70	150/300	1	40 / 34400	1170x895x1040	AC 230V - 50 Hz
LBET201 LBES201	20x1/1	63	150/300	31,8	- / -	960x825x1810	3N AC 400V - 50 Hz
LBGT201 LBGS201	20x1/1	63	150/300	1,8	48 / 41280	960x825x1810	AC 230V - 50 Hz
LBET202 LBES202	20x2/1 - 40x1/1	63	300/500	61,8	- / -	1290x895x1810	3N AC 400V - 50 Hz
LBGT202 LBGS202	20x2/1 - 40x1/1	63	300/500	1,8	80 / 68800	1290x895x1810	AC 230V - 50 Hz



TOUCH VERSION



COOKING MODE

- AC (Automatic Cooking) system for International recipes complete with pictures illustrating the finished meal.
- Manual cooking with three cooking modes: Convection from 30°C to 300°C, Steam from 30°C to 130°C, Combination Convection + Steam from 30°C to 300°C.
- Programmable modes - Possibility to programme and save cooking methods in an automatic sequence (up to 15 cycles) giving each programme its own name, picture and information on the recipe.
- CLIMA® automatic system for measuring and controlling the humidity in the cooking chamber.
- Fast Dry® system for quick dehumidification of the cooking chamber.

OPERATION

- DISPLAY that can be configured based on the needs of the user, bringing forward the programmes used most.
- Automatic (AC) "one touch" cooking.
- Organisation of recipes in folders with preview, giving each folder its own name.
- Intelligent recognition of recipes in multilevel folders.
- 7" colour screen (LCD - TFT) that is high definition and capacitive with "Touch Screen" functions.
- SCROLLER PLUS knob with Scroll and Push function for confirming choices.

CONTROL EQUIPMENT

- Autoreverse (automatic reverse of fan rotation) for perfect cooking uniformity.
- Automatic parallel compartment and core temperature control, DELTA T system.
- Automatically regulated steam condensation.
- Easy access to programmable user parameters to customise the appliance through the user menu.
- Programmable deferred cooking.
- Ability to choose up to 6 fan speeds; the first 3 speeds automatically activate a reduction in heating power. For special cooking methods, you can use an intermittent speed.
- Temperature control at the product core using probe with 4 detection points.
- Core probe connection through a connector outside of the cooking chamber.
- Needle core probe ø 1 mm, for vacuum cooking and small pieces (optional).
- Multipoint core probe for large items ø 3 mm, pin length 180 mm (optional).
- USB connection to download HACCP data, update software and load/unload cooking programmes.

- 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.
- **TurboVapor** (models with boiler) - With the TurboVapor system it automatically produces the ideal level of steam to cook "tough" products like egg pasta or asparagus, turnip greens and chard, which are notoriously fibrous vegetables.
- **Green Fine Tuning** (gas models) - A new burner modulation system and high efficiency exchanger to prevent power wastage and reduce harmful emissions.

TECHNICAL BUILD CHARACTERISTICS

- IPX5 protection against sprays of water.
- Perfectly smooth, watertight chamber.
- 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 folds to open for easy cleaning.

CLEANING MAINTENANCE

- 7 automatic cleaning programmes.
- Manual cleaning system with external hand shower (shower optional).
- **For 071 / 101 / 072 / 102 / 171** models - Automatic cleaning system LCS with an integrated tank for table-top versions and automatic dosing of detergent. CALOUT descaling system that prevents the formation and build-up of limescale in the boiler, with built-in tank and automatic dispensing. COMBICLEAN liquid detergent and CALFREE descaler in a 100% recyclable cartridge for table-top versions.
- **For 201 / 202** models - Automatic cleaning system LM and CALOUT descaling system, using COMBICLEAN liquid detergent and CALFREE descaler.

ELECTRONIC CONTROL COMMANDS **S**

COOKING MODE

- Automatic with over 90 tested and stored cooking programmes including programmes for reheating on the plate or in the tray.
- Programmable with the ability to store 99 cooking programmes in automatic sequence (up to 4 cycles).
- Manual cooking with three cooking modes: Convection from 30°C to 300°C, Steam from 30°C to 130°C, Combination Convection + Steam from 30°C to 300°C.
- Manual with the ability to work with 4 cycles in automatic sequence for differentiated cooking and functions for: Temperature holding (2 modes) - Steam outlet control.
- Cooking with core temperature control (with multi-point probe or needle probe) (optional).
- CLIMA® automatic system for measuring and controlling the humidity in the cooking chamber.
- Fast Dry® system for quick dehumidification of the cooking chamber.

OPERATION

- High visibility alphanumeric command display.
- Key for managing the 4 cooking cycles with LED display.
- Key for direct access to cooking programmes that have been stored or are to be stored.
- SCROLLER knob with Scroll and Push function for confirming choices.
- Manual pre-heating

CONTROL EQUIPMENT

- Autoreverse (automatic reverse of fan rotation) for perfect cooking uniformity.
- Automatically regulated steam condensation.
- Manual chamber outlet control.
- Manual humidifier.
- 2 fan speeds (optional), the reduced speed activates a reduction in heating power.
- Temperature control at the product core using probe with 4 detection points (optional).
- Core probe connection through a connector outside of the cooking chamber.
- Needle core probe ø 1 mm, for vacuum cooking and small pieces (optional).
- Multipoint core probe for large items ø 3 mm, pin length 180 mm (optional).
- USB connection to download HACCP data, update software and load/unload cooking programmes.

- Self-diagnosis before starting to use the equipment, with descriptive and audible signalling of any anomalies.
- Halogen 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.
- **Green Fine Tuning** (gas models) - A new burner modulation system and high efficiency exchanger to prevent power wastage and reduce harmful emissions.

TECHNICAL BUILD CHARACTERISTICS

- IPX5 protection against sprays of water.
- Perfectly smooth, watertight chamber.
- Door with double tempered glass, external with mirrored effect and air chamber and interior heat-reflecting glass for reduced head radiation towards the operator and greater efficiency.
- Internal glass that folds to open for easy cleaning.

CLEANING MAINTENANCE

- 7 automatic cleaning programmes.
- Manual cleaning system with external hand shower (shower optional).
- **For 071 / 101 / 072 / 102 / 171 models** - Automatic cleaning system LCS (optional), with an integrated tank for table-top versions and automatic dosing of detergent. CALOUT descaling system that prevents the formation and build-up of limescale in the boiler, with built-in tank and automatic dispensing. COMBICLEAN liquid detergent and CALFREE descaler in a 100% recyclable cartridge for table-top versions.
- **For 201 / 202 models** - Automatic cleaning system LM (optional), and CALOUT descaling system, using COMBICLEAN liquid detergent and CALFREE descaler.





ACCESSORIES



For those who like to keep everything in order with maximum respect for HACCP standards, a practical solution is offered by the inclusion of a closed neutral cabinet with tray holder in the stainless steel stand, with alongside a closed neutral cabinet to hold cleaning detergents.

To resolve the problem of steam produced in visible installations in supermarkets/delicatessens, **Leo** can be equipped with a practical stainless steel hood with motorized suction and condensate removal pump.



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:

- 071+071
- 071+101
- 072+072
- 072+102

Thanks to various accessories which can be integrated, it is no longer a problem for **Leo** 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
Leo 071	20
Leo 101	30
Leo 072	32
Leo 102	49
Leo 201	60
Leo 202	100





ACCESSORIES



To make sure you never lose the goodness of food cooked an hour ahead, Alphatech lets you combine this dual function appliance to **Leo**:

- 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.



In the event **Leo** needs to be combined with a blast chiller/freezer and there's no space in the kitchen, a special support can be inserted under the oven to install a blast chiller.

(1) Retrofit installation



(2) must be request at time of order






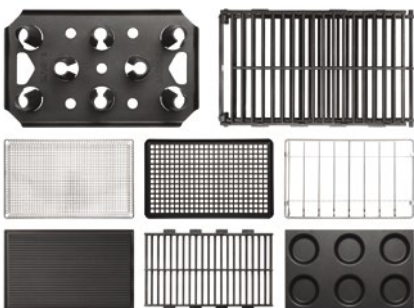
CHICKEN GRILL⁽¹⁾ & PROFESSIONAL CHICKEN GRILL⁽²⁾

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.
071	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	
072	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.



SHOWER

Wash shower with fittings and attachments.





A close-up photograph of intricate ice crystals, likely from a snowflake or frost, filling the left side of the page. The crystals are translucent and have a complex, branching structure. The background is a soft, out-of-focus blue.

AT-CHILL

**AT-Chill 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.

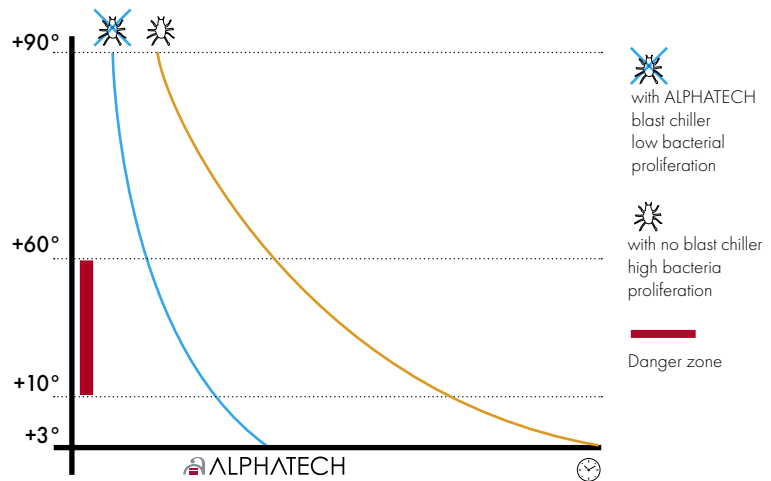
The significant power of **AT-Chill** blast chillers and the different
operating modes have been developed to adequately fulfil the specific
operating requirements in **catering, bakeries, and pastry shops.**



RAPID COOLING

Bacteria and micro-organisms proliferate at favourable temperatures between 60°C and 10°C.

AT-Chill, with its rapid chilling cycle, cuts this harmful temperature range down to a very brief period, guaranteeing the utmost safety for food and eliminating the risk of food poisoning. The rapid chilling process at the core of food **creates a genuine thermal shock which prevents the proliferation of the bacteria** that are responsible for the natural ageing of products, ensuring they last longer and better.



32

FROM + 90°C TO + 3°C AT THE CORE OF THE PRODUCT IN NO MORE THAN 90'.



SOFT

The air temperature in the chamber stays constant at 0°C.

Ideal for blast chilling cooked dishes or delicate products, such as creams, leaf vegetables, escalopes, etc. which can be perfectly preserved at + 3°C for up to 5 - 7 days.

HARD

The air temperature is variable with the smart use of various temperature steps.

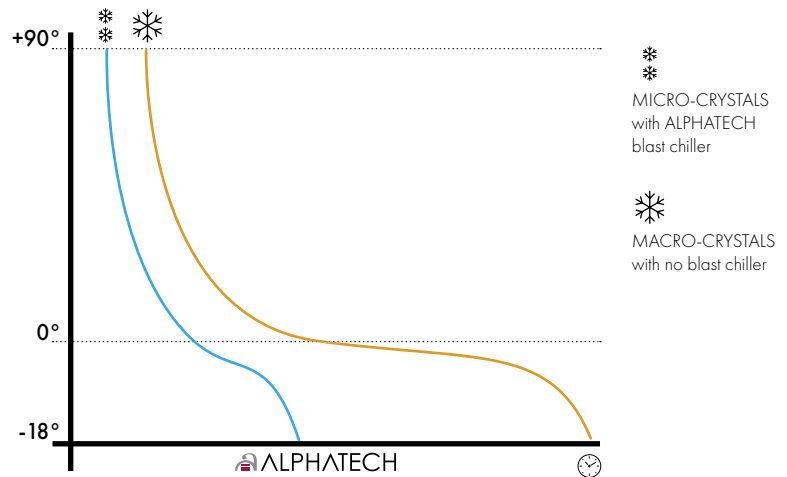
Ideal for blast chilling large products, thick products and/or with a full load.



BLAST FREEZING

A normal freezer freezes slowly forming macro-crystals which damage the tissue structure of the food which, when defrosted, loses consistency and so, the quality of the product deteriorates.

AT-Chill, however, **rapidly lowers the core temperature of any food to -18°C** forming **micro-crystals** which do not damage the structure of the product. After defrosting, you thus obtain a high-quality product, with excellent consistency, flavour and colour with all its nutritional properties.



FROM $+90^{\circ}\text{C}$ TO -18°C AT THE CORE OF THE PRODUCT IN LESS THAN 240'.



SOFT

The lowering of the temperature occurs in two stages: in the first stage, the product is chilled up to $+3^{\circ}\text{C}$ at the core while in the second stage, it is frozen up to -18°C .

Negative blast chilling is ideal for freezing raw or semi-processed food (such as meat, fish, fresh pasta, sponge cake, etc.) which can thus be preserved for several months (at -18°C), whilst keeping the organoleptic properties intact.

HARD

The air temperature in the chamber stays constant at 40°C .

Ideal for effectively tackling challenging situations involving large quantities of product or thicknesses where speed is required.



THE BENEFITS

All the advantages which translate into greater earnings!

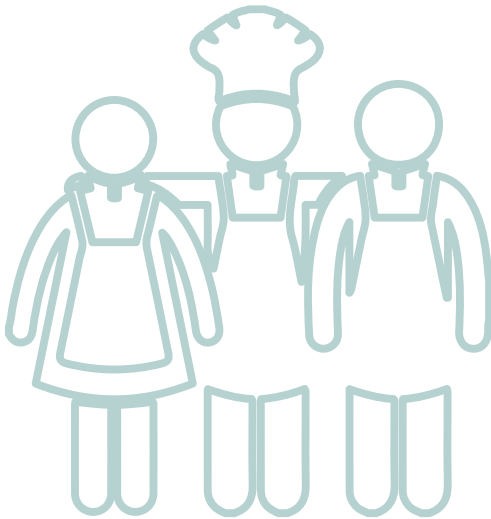


BEST SERVICE

Customer service is better and faster since you can organise the work times and methods in the kitchen.

QUALITY BENEFITS

.....



BETTER ORGANISATION

Better daily work organisation in the kitchen, efficient use of time and methods with the option of preparing dishes in advance.

ORGANISATIONAL BENEFITS

.....



LESS WASTE AND MORE PORTIONS

Optimal management of the quantity of product purchased means all the food is consumed, with no waste.

ECONOMIC BENEFITS

.....



CONSISTENT QUALITY

Maintaining the right degree of humidity and reducing the loss of liquids, the product is kept soft as if it had just come out of the oven and its characteristic qualities (colour, scent, taste) remain unchanged.

HACCP

Food safety of the dishes served is guaranteed by Alphatech's cutting-edge technology which has designed an instrument in full compliance with stringent HACCP regulations.

A MORE VARIED MENU

The possibility of buying seasonal products and preserving them unaltered all year long means you can offer a wider and more varied menu.

MORE MEALS MORE QUICKLY

Being able to prepare dishes at a different time than the service allows you to serve more meals more quickly.

GREATER REWARDS

Greater professional rewards for chefs who can spend more time over the presentation of the dishes.

PRUDENT PURCHASES

Savings due to the prudent purchase of foodstuffs in bulk when the products are in season or the price is advantageous, foods that can be blast chilled and then, kept frozen over time.

STREAMLINED WORK

By being able to organise the work more efficiently in the kitchen, you can avoid peaks, staff overtime, idle time and also cut down on consumption.



THE RANGE

A complete range for all requirements



023 / 031



050



051



081

Models	No. Trays	Distance btw layers mm	Dimensions mm	Type	Core temperature °C	Supply voltage Volt	Total power Watt *	Output per cycle ** Kg
ABM023S	3 x GN 2/3	80	560x560x520h	chill./free.	+90 +3 · +90 -18	AC 230 50 Hz	587	8 · 5
ABM031S	3 x GN 1/1	80	560x700x520h	chill./free.	+90 +3 · +90 -18	AC 230 50 Hz	587	8 · 5
RDR050EP	5 x GN 1/1	65	790x700x850h	chiller	+90 +3	AC 230 50 Hz	800	10
RDM050EP			790x700x850h	chill./free.	+90 +3 · +90 -18	AC 230 50 Hz	1000	10 · 7
RDR051S	5 x GN 1/1	65	790x700x850h	chiller	+90 +3	AC 230 50 Hz	1000	12
RDM051S			790x700x850h	chill./free.	+90 +3 · +90 -18	AC 230 50 Hz	1200	12 · 8
RCR081S	8 x GN 1/1	65	790x800x1320h	chiller	+90 +3	AC 230 50 Hz	1500	25
RCM081S			790x800x1320h	chill./free.	+90 +3 · +90 -18	AC 230 50 Hz	2000	25 · 16

Standard supply heatable temperature probe in Mixed models, except for model ABM 023S.

* Maximum power in Watt: R 0°C/+55°C, M -10°C/+55°C. ** The output per cycle figures are indicative and also depend on the thickness of the product.



THE RANGE



121



161



122

Models	No. Trays	Distance btw layers mm	Dimensions mm	Type	Core temperature °C	Supply voltage Volt	Total power Watt *	Output per cycle ** Kg
RDR121S	12 x GN 1/1	65	790x800x1800h	chiller	+90 +3	AC 230 50 Hz	1550	25
RDM121S			790x800x1800h	chill./free.	+90 +3 · +90 -18	AC 230 50 Hz	2000	25 · 16
RDR161S	16 x GN 1/1	65	790x800x1950h	chiller	+90 +3	3N AC 400 50 Hz	2170	36
RDM161S			790x800x1950h	chill./free.	+90 +3 · +90 -18	3N AC 400 50 Hz	3500	36 · 24
RDR122S	12 x GN 2/1	65	1100x880x1800h	chiller	+90 +3	3N AC 400 50 Hz	3000	50
RDM122S			1100x880x1800h	chill./free.	+90 +3 · +90 -18	3N AC 400 50 Hz	3176	50 · 32

Standard supply heatable temperature probe in Mixed models.

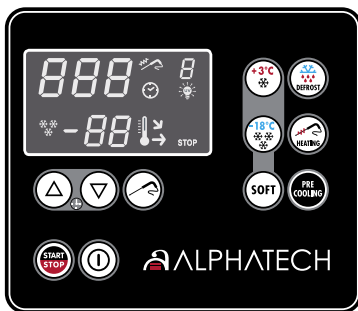
* Maximum power in Watt: R 0°C/+55°C, M -10°C/+55°C. ** The output per cycle figures are indicative and also depend on the thickness of the product.



CONTROLS



E



S

VERSIONS	
Positive chilling	• •
Negative chilling	• •
SOFT function: delicate blast chilling setting	- •
Time setting and time history check	- •
Core probe temperature check	• •
Manual setting of time and chamber temperature check	- •
Timed manual defrosting	• •
Heating core probe needle	- •
Chamber pre-chilling process	- •

• = standard supply

CONSTRUCTION

- External sides and top in AISI 304 18/10 stainless steel, thickness 0,6 mm.
- Door in AISI 304 18/10 stainless steel, thickness 0,8 mm.
- Cavity with rounded corners, fully made in AISI 304 18/10 stainless steel.
- Cavity with central drain for discharge of washing water (internal base shaped for containment for models 023 - 031).
- High-density expanded polyurethane insulation (about 42 kg/m³), thickness 60 mm, without HCFC (thickness 35 mm for models 023 - 031).
- Copper-aluminium evaporator with cataphoresis anticorrosion treatment.
- Copper/aluminium condenser coil with high thermal performance aluminium fins.
- Heating element on the body under the magnetic gasket.
- Ergonomic handle on the complete door length and magnetic gaskets on the 4 sides of the door.
- Internal fan panel can be opened on side hinges, to clean the evaporator (except mod. 023 - 031).
- Self-closing doors with block when opened to 100° (except mod. 023 - 031).
- Stainless steel feet Ø 2", height-adjustable with anti-scratch cap (except mod. 023 - 031).

COOLING SYSTEM

- Indirect blowing electronic fans, efficient but gentle on food.
- Hermetic compressor (Semi-hermetic for models 122).
- R452A refrigerant.
- Evaporators with large exchange surfaces, and multiple injection points for high cooling efficiency.
- High efficiency liquid/gas heat exchanger (except mod. 023 - 031).

CONTROLS AND SAFETY DEVICES

- Digital controls with display of set and detected values.
- Circuit breaker for compressor protection.
- Internal fan stop by micro switch when door is opened (except mod. 023 - 031).
- Needle probe heating for mod. RDM / RCM.
- Pre-Cooling.
- Continuous cycle.
- Manual defrosting device and condensation evaporation system without use of electricity (with electric element for models 122).

STANDARD EQUIPMENT

- Stainless steel 18/10 grill or tray holder, easily removable for washing.
- Core probe.
- Heated core probe for mod. RDM / RCM.

EXTRA ACCESSORIES

- USB connection for upload and download (To be requested when ordering blast chiller - Except mod. 023 - 031 - 050).
- Time and temperature recorder with printer HACCP (Not available for models 023 - 031 - 050 - 051).
- Extra charge for 60 Hz version.
- Extra charge for water-cooled condensing unit.
- Extra price for remote unit.
- Castor kit, 2 with brake.

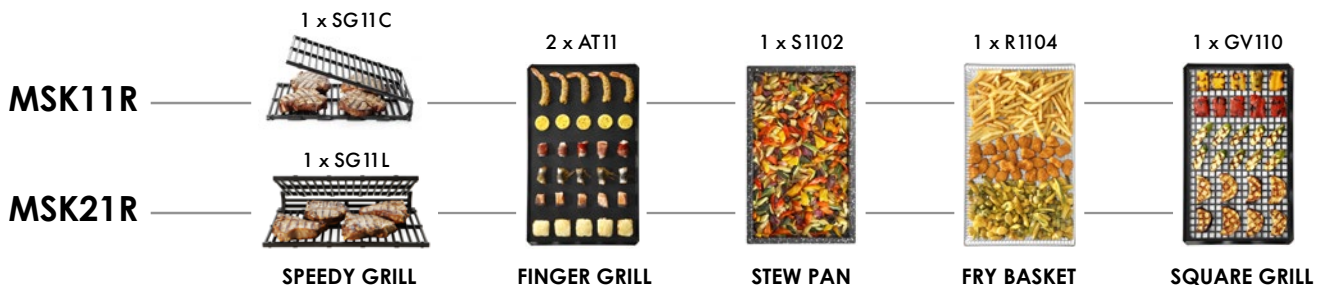


MULTIGRILL

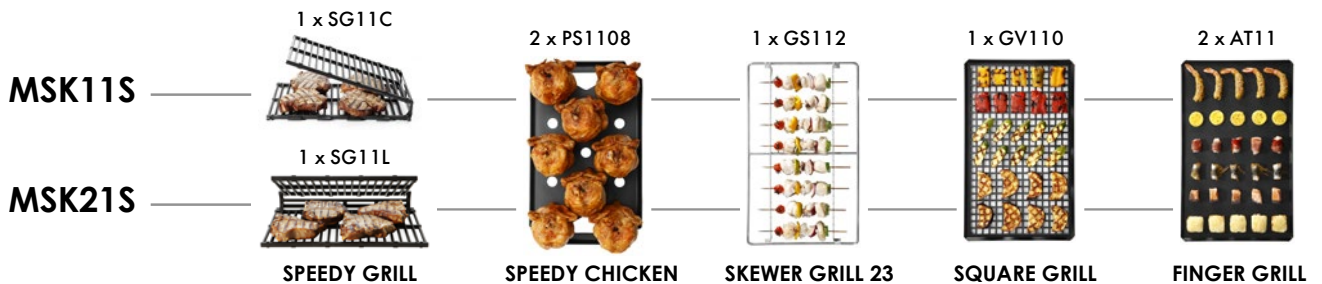
Alphatech provides practical and functional solutions for specific cooking methods.

RECOMMENDED MULTIGRILL STARTER KIT:

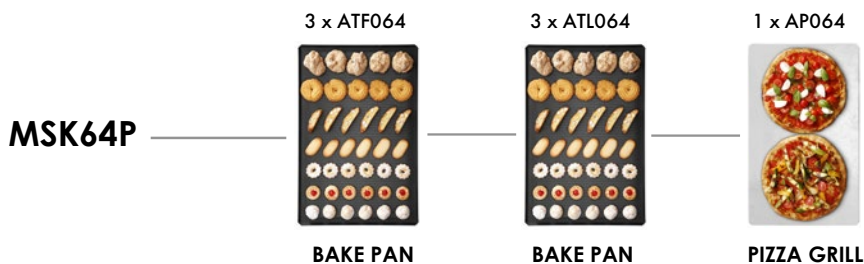
Restaurant kit GN 1/1



Supermarket/Delicatessen kit GN 1/1



Baking kit EN 600x400



Consult the MULTIGRILL catalogue to learn about the entire range of exclusive containers and accessories for specific cooking methods.





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The Spirit of Excellence