



PUFF

EASY BAKING

For your pastry shop



For your bakery





PUFF

An efficient and reliable partner for your hot food counter, kitchen or shop.

Lainox's research on hot air flows led to the creation of **PUFF**, featuring the new **Bake Air Control** system that guarantees perfectly even cooking, every time. The **Autoclima** and variable fan speed ensure delicate products, such as leavened goods, that fare always perfectly cooked with just the right level of browning.

The easy and intuitive **One Touch** technology allows users to choose from a broad range of pre-set and extensively tested recipes with optimum results, all with just a single touch.

The included Wi-Fi connection enables access to the **Lainox Nabook Cloud** (completely free of charge) giving you the best possible organization for your business.

Not matter if it is a single venue or chain of stores,
everything can all be synchronized and connected to one account.

The Range



044



064



084

Models	Power	EN chamber capacity (mm)	Spacing (mm)	Electrical power (kW)	Absorption (A)	External dimensions (W x D x H mm)	Voltage power supply *
PFEN044		4 x (600x400)	90	7,25	11	777 x 744 x 722	3N AC 400V - 50 Hz
PFEN064		6 x (600x400)	90	12,5	18	777 x 744 x 887	3N AC 400V - 50 Hz
PFEN084		8 x (600x400)	90	14,5	22	777 x 744 x 1097	3N AC 400V - 50 Hz

* special voltages and frequencies upon request

FEATURES

COOKING METHODS

- 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 split multilevel function on each shelf allows double the production capacity (patented).
- Multilevel and JIT mode.
- Programmable modes: possibility to program and save a recipe with its procedures in an automatic sequence (up to 15 cycles) giving each program 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 accessories, procedure, automatic cooking program and photographic plate presentation.

LAINOX CLOUD CONNECTIVITY - WI-FI OR ETHERNET

- Automatic software update notification system.
- Remote diagnosis through the Nabook portal by the Lainox Service Centre.
- Continuous HACCP monitoring even remotely, through the Nabook portal.
- Synchronisation of devices connected to the same account (patented).
- Shopping list organisation, available for 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.

CONTROL MECHANISMS

- Monitoring and control of performance and condition of external water softener (optional softener).
- Energy-efficient LED lighting for cooking chamber. Optimal visibility in all points of the cooking chamber. Neutral light that doesn't alter the original colours of the product.
- Ecovapor - The Ecovapor system allows a net reduction in water and energy consumption thanks to the automatic control of steam saturation in the cooking chamber.
- Ecospeed - The oven optimises and controls the level of power according to the quantity and type of product, ensuring the correct cooking temperature and preventing any fluctuations.
- Self-diagnosis before starting to use the equipment, with descriptive and audible signalling of any anomalies.
- Energy Monitor - Monitoring of energy, gas, water and detergent consumption.
- Pre-configured SN power optimisation system (optional).
- Possibility to set automatic combi shutdown at the end of the automatic wash program.
- USB port to download HACCP data, update software and upload/download cooking programs.
- Core temperature control using a 4-point probe (optional).
- 2 fan speeds, with heating power reduced in the lower speed. An intermittent speed is available for special cooking requirements.
- Programmable deferred cooking.
- Easy access to programmable user parameters to customise the appliance settings.

- Parallel chamber and core temperature control, delta t system.
- Autoreverse (automatic reversal of fan rotation) for perfectly even cooking.

CONSTRUCTION

- Swing-lock door.
- Double water inlet connection (normal and softened).
- Under-door drip tray to collect condensation and convey it directly to the drain, even with the door open.
- New push-in adaptable dove-tail joint seal for oven front panel made with heat and wear-resistant silicone rubber, and 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.
- Baffle that can be opened for easy cleaning of the fan compartment.
- Adjustable door hinge for optimal seal.
- Internal glass that opens out for easy cleaning and maintenance.
- 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.

OPERATING PRINCIPLES

- Instant viewing of HACCP graphics in ICS cooking.
- 7-inch high-definition and capacitive LCD colour screen with choice of touch screen functions.
- Smart recognition of recipes arranged in multilevel folders.
- Organisation of recipes in folders with preview, giving each folder its own name.
- Automatic "One Touch" (ICS) cooking.
- Display that can be configured based on the needs of the user, bringing forward the programs used most.

ELECTRIC OPERATION

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

SAFETY DEVICES

- Mechanical door micro.
- Ventilated component cooling system with electronically controlled overtemperature display.
- Self-diagnosis with smart error viewing.
- Electronic control for "no water" alert.
- Motor thermal cut-off.
- Cooking chamber temperature limiter.

CLEANING AND MAINTENANCE

- Manual washing system with externally-connected hand shower (hand shower optional).
- Automatic LCS (Liquid Clean System) washing system with built-in tank and automatic dosing.
- 7 automatic washing programs, without the need for an operator to be present after start-up: Manual - Rinse - Soft - Hard - Hard Plus - Eco - Grill.
- Easy external cleaning thanks to perfectly smooth surfaces in stainless steel and glass and IPX3 protection against water splashes.

INSTALLATION & ENVIRONMENT

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

Further info is outlined on the technical sheet of the individual models.

TECHNICALS



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



The **Autoclimate®** system by LAINOX 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.



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



The **included Wi-Fi connection makes** PUFF 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.



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



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

COOKING POTENTIAL



Mod. 044



Mod. 064



Mod. 084



Cooking time *

BAGUETTE, 290 g 	20 pcs.	30 pcs.	40 pcs.	20'
MINI BAGUETTE, 90 g 	60 pcs.	90 pcs.	120 pcs.	18'
MINI STRUDEL 	80 pcs.	120 pcs.	160 pcs.	20'
CROISSANT 	60 pcs.	90 pcs.	120 pcs.	25'
PAIN AU CHOCOLAT 	48 pcs.	72 pcs.	96 pcs.	22'
MUFFINS 	96 pcs.	144 pcs.	192 pcs.	20'
PIZZA BY THE SLICE, 650 g 	8 pcs.	12 pcs.	16 pcs.	20'
FOCACCIA, 1200 g 	4 pcs.	6 pcs.	8 pcs.	24'
PRETZELS 	96 pcs.	144 pcs.	192 pcs.	22'

* Time refers to frozen products.

* The times refer to model 101 and may vary based on the size and/or load quantity.

ACCESSORIES



SUPPORTS

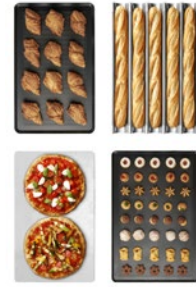
Each PUFF model is available with a special stainless steel support.



EXTRACTION HOODS

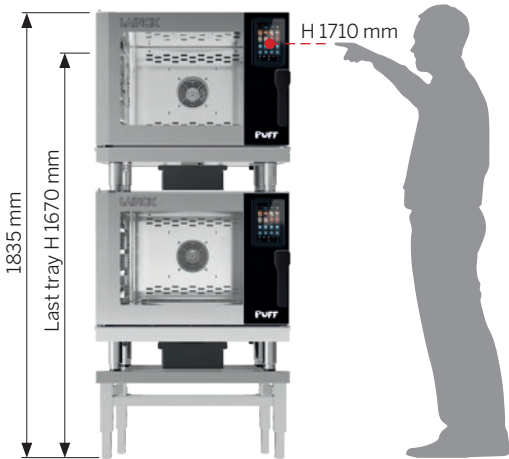
To solve problems related to cooking fumes in visible installations in pastry shops and bakeries, Puff can be fitted with a full AISI 304 stainless steel hood with removable, dishwasher-safe labyrinth filters. Extraction with variable fan speed and electronic control with an air condensation abatement system.

Available in two versions, standard and FLAT, if there is limited space in front of the oven.



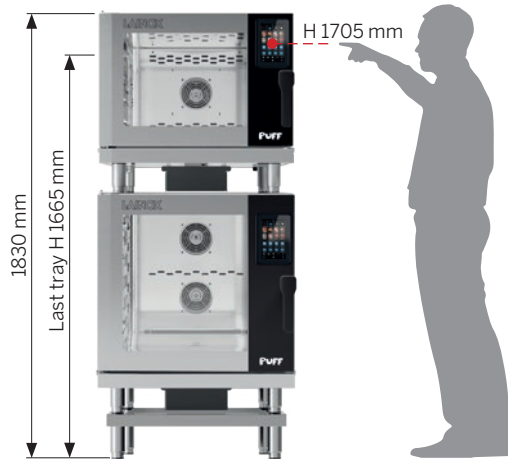
MULTIGRILL

for consistently perfect cooking. Vast range of exclusive Lainox accessories specifically designed for all types of cooking. Available in size EN1 (600 x 400 mm).



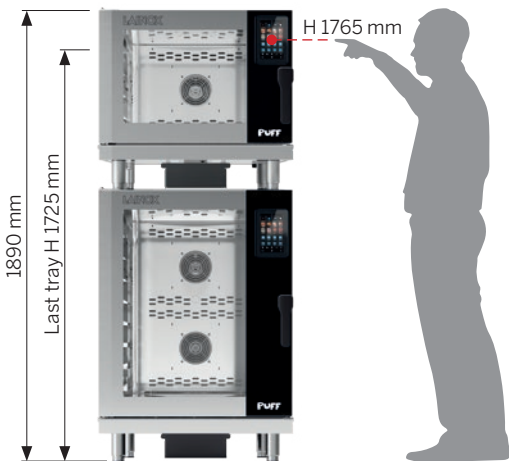
044 + 044

4 + 4 EN1 Trays
(600 x 400 mm)



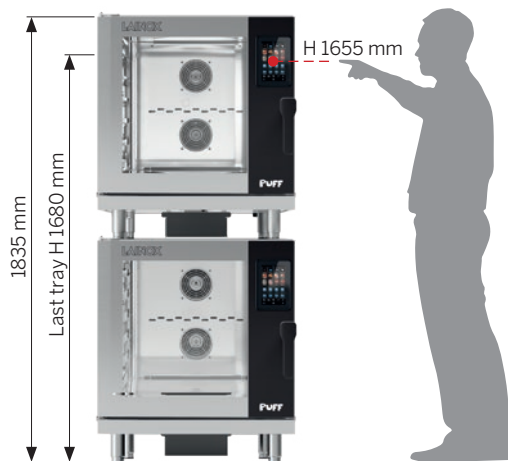
044 + 064

4 + 6 EN1 Trays
(600 x 400 mm)



044 + 084

4 + 8 EN1 Trays
(600 x 400 mm)



064 + 064

6 + 6 EN1 Trays
(600 x 400 mm)

STACKING

Do you have limited operating space in your kitchen, but still need diversification and high production volumes?

No problem, the solution is to stack the following combinations.

- **044+044** - 4 + 4 EN1 Trays (600 x 400 mm)
- **044+064** - 4 + 6 EN1 Trays (600 x 400 mm)
- **044+084** - 4 + 8 EN1 Trays (600 x 400 mm)
- **064+064** - 6 + 6 EN1 Trays (600 x 400 mm)

LAINOX WORLDWIDE

EUROPE

ITALY italy@lainox.com	IBERIA iberia@lainox.com	FRANCE france@lainox.com	UK uk@lainox.com	EIRE eire@lainox.com	DACH dach@lainox.com
BENELUX benelux@lainox.com	SCANDINAVIA scandinavia@lainox.com	CZECH czech@lainox.com	SLOVAKIA slovakia@lainox.com	HUNGARY hungary@lainox.com	POLAND poland@lainox.com
RUSSIA russia@lainox.com	BALTICS baltics@lainox.com	CSI csi@lainox.com	GREECE greece@lainox.com	TURKEY turkey@lainox.com	BALCANS balcans@lainox.com

AMERICA AND OCEANIA

CANADA canada@lainox.com	USA usa@lainox.com	LATAM latam@lainox.com	AUSTRALIA australia@lainox.com	NEW ZEALAND newzealand@lainox.com
------------------------------------	------------------------------	----------------------------------	--	---

ASIA AND AFRICA

MIDDLE EAST middleeast@lainox.com	MALAYSIA malaysia@lainox.com	PHILIPPINES philippines@lainox.com	SINGAPORE singapore@lainox.com	CHINA china@lainox.com	THAILAND thailand@lainox.com
VIETNAM vietnam@lainox.com	HONG KONG hongkong@lainox.com	TAIWAN taiwan@lainox.com	SOUTH AFRICA southafrica@lainox.com	INDIA india@lainox.com	



LAINOX ALI Group S.r.l.
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



an Ali Group Company



The Spirit of Excellence