

**NAEB201**



**20 x 1/1 GN**

Item



LCD 10" Touch Screen

### One Touch

Automatically and with only a single touch, you can access the ideal and most efficient cooking for each dish, due to the exclusive present and widely tested methods, times and system. A wide range of cooking methods is already tested in the field by a highly qualified group of workers.



**MULTILEVEL**



**JUST IN TIME**



**AUTOCLIMA**



**FAST-DRY**



**SMOKING**



**FLAVOURING**



**ECOVAPOR**



**TURBOVAPOR (\*)**



**VIDEO RECIPES**



**ECOSPEED**



**GFT**  
(only for gas models)



**LM CLEANING SYSTEM**  
COMBI CLEAN  
CALFREE (\*)



**CLOUD EVOLUTION**



**CHEF PORTAL**



**SYNCHRONISATION**



**REMOTE SERVICE**

(\*) only for models with boiler



### COOKING MODES

- ICS (Interactive Cooking System), an automatic cooking system for Italian, French, International, Spanish, Russian, Asian and German recipes including their history, ingredients, procedure, automatic cooking program and plate presentation
- 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 program and save cooking methods in an automatic sequence (up to 15 cycles) giving each program its own name, picture and information on the recipe

### OPERATION

- DISPLAY that can be configured based on the needs of the user, bringing forward the programs used most
- LAINOX Cloud Wi-Fi/Ethernet connection system for saving personal settings, software updates, HACCP data archiving and downloading new recipes
- Automatic "one touch" cooking (ICS)
- Organization of recipes in folders with preview, giving each folder its own name
- Intelligent recognition of recipes in multilevel folders
- 10" 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
- Instantaneous display in ICS cooking of the HACCP graphic

## CLEANING AND MAINTENANCE

- Self-diagnosis before starting to use the equipment, with descriptive and audible signalling of any anomalies
- LM automatic cleaning system with separate container of COMBICLEAN liquid detergent
- CALOUT descaling liquid system that prevents formation and accumulation of limescale in the boiler, with separate container and automatic dispensing of CALFREE liquid descaling product
- Manual cleaning system with retractable hand shower

## 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
- Programmable deferred cooking
- Ability to choose up to 6 fan speeds; the first 3 speeds automatically activate the 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
- 2 core probe, a LAINOX exclusive
- Core probe connection through a connector outside of the cooking chamber, with the ability to quickly connect the needle probe for vacuum cooking and small pieces
- USB connection to download HACCP data, update software and load/unload cooking programs
- Ready for SN energy optimization system (optional)
- SERVICE program for: Inspecting the operation of the electronic board and display of the temperature probes - Appliance operation timer for all primary functions for programmed maintenance
- ECOSPEED - Based on the quantity and type of product, Naboo optimizes and controls the delivery of energy, maintains the correct cooking temperature, preventing any fluctuations (-10% energy / -30% water / -5% weight loss \*)
- ECOVAPOR - With ECOVAPOR system there is a definite reduction in water and energy consumption due to the automatic controls of the steam saturation in the cooking chamber (-10% energy / -30% water / -10% steam \*)
- TURBOVAPOR - 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

## CONSTRUCTION

- 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
- Door with 3 locking points
- Adjustable hinge for optimal seal
- Deflector that can be opened for easy fan compartment cleaning

## ELECTRIC HEATING SYSTEM

- Cooking compartment heating elements of armoured INCOLOY 800 type

## STEAM GENERATOR

- AISI 304 fully insulated steam generator
- Steam generator heating elements of armoured INCOLOY 800 type
- Automatic boiler pre-heating
- Daily automatic boiler draining (temperature of drained water below 60°C) and rinsing
- Alarm in case of boiler de-scaling required
- Boiler semi-automatic de-scaling program
- CAL-OUT system to prevent scale build-up within the boiler, as standard

## SAFETY FEATURES

- Cooking compartment safety thermostat
- Cooking compartment safety device for pressure built-up and depression
- Fan motor thermic protection
- Mechanical door switch
- Lack of water displayed alarm
- Self-diagnosis and fault display
- Component cooling system with overheat display control
- Boiler safety thermostat
- Boiler water level probes
- Boiler probe to check boiler completely empty

## STANDARD EQUIPMENT

- Automatic washing system LM (equipped with 1 cleanser tank COMBICLEAN - 10 l.)
- CALOUT descaling liquid system (equipped with 1 anti-scale product tank CALFREE - 10 l.)
- Wi-Fi connection
- Multipoint core probe (Ø 3 mm)
- Built-in and retractable hand shower with tap
- Trolley
- 2 stainless steel grids 1/1 GN

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## OPTIONAL - TO BE REQUESTED WHEN ORDERING OVEN

- Configuration for connection to extraction hood
- Extra charge for energy saving system connection
- Extra charge for pastry version trolley 600 x 400
- SMOKEGRILL - 3 in 1 - Barbecue System / Smoking / Flavouring
- Extra charge for Ethernet connection

## ACCESSORIES

- Multipoint core probe for large items. Pin length 180 mm. Ø 3 mm
- Needle core probe - Ø 1 mm.
- Multiprobes system - 2 multipoint core probes - Ø 3 mm.
- Fat filter
- USB pen to download HACCP data, update software and load/unload cooking programs
- Flanged feet kit for marine installations
  
- Trolley with drip tray
- Pastry version - Trolley with drip tray 600 x 400
- Plated meals trolley with drip tray
- Trolley thermal cover
- Extraction hood with air-cooled condenser (available only for prearranged ovens)
- Floor models regeneration and holding systems

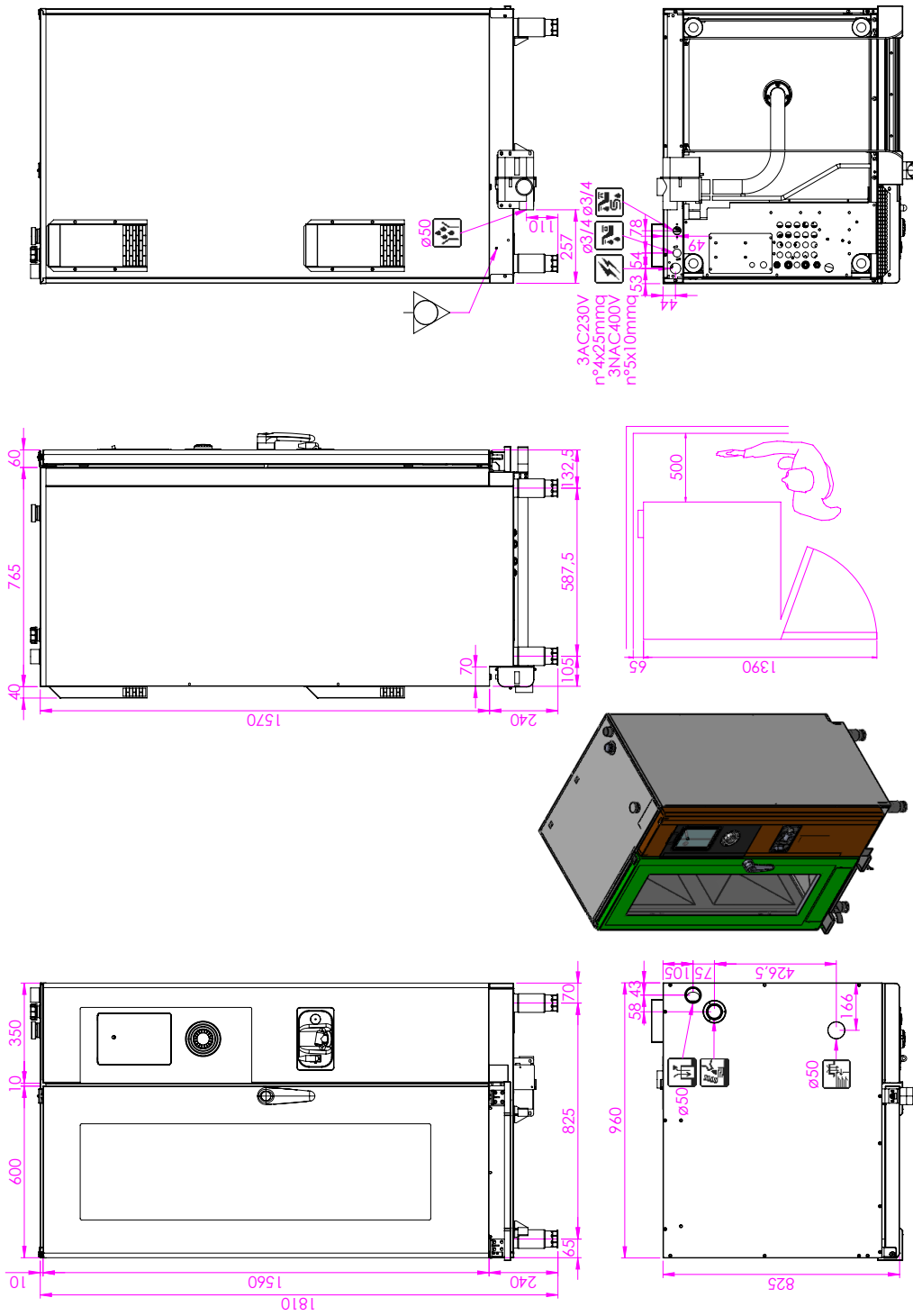
## TECHNICAL DATA

Chamber capacity	GN	20 x 1/1	Total electric power	kW	31,8
Distance between layers	mm	63	Gas versions nominal heating output	kW / kcal	- / -
Number of meals		150 / 300	Chamber heating output	kW / kcal	30 / -
External dimensions	mm	960 x 825 x 1810 h	Steam heating output	kW / kcal	30 / -
Dimensions with packing	mm	1130 x 1050 x 2060 h	Fan power	kW	1,8
Weight - Net / Gross	kg	330 / 420	Power supply voltage	V - 50 Hz	3N AC 400

*Special voltages and frequencies upon request*

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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.



According to CE rules, gas ovens must be installed where proper evacuation of burnt gas can be provided (type B13, B23, A3)

