Naboo reloaded

LAINOX®

NAEB201R

DEVICE FOR GASTRONOMY
20 X 1/1 GN
ELECTRIC WITH BOILER

AUTOMATIC INTERACTIVE COOKING
TOUCH SCREEN CONTROLS
EQUIPPED WITH N. 1 TROLLEY NKS201

LCD 10" Touch Screen

4 year warranty

325
530
1/1 GN

TOUCH SCREEN

10-Inch, LCD, HD, colour, capacitive screen, with "Touch Screen" function choice. The display can be configured based on the user's needs.

ML PLUS MULTILEVEL	**JIT** JUST IN TIME	**A** AUTOCLIMA	**FAST DRY** FAST-DRY	SMOKEGRILL	SMOKING	FLAVOURING	**eco speed DYNAMIC** ECOSPEED	**ecovapor** ECOVAPOR	**Turbovapor** TURBOVAPOR
AUTOMATIC WASHING	**eco** ECO WASH	**Nabook** NABOOK CLOUD	SYNCHRONISATION	REMOTE SERVICE	ENERGY MONITOR	WATER-SOFTENER MONITOR	MARINE VERSION		

TECHNICAL DATA

Capacity	GN	20 x 1/1 GN	Gas versions nominal heating output	kW / kcal	- / -
Distance between layers	mm	63	Chamber heating output	kW / kcal	30 / -
Meals - Croissants	n°	150 / 300 - 240	Steam heating output	kW / kcal	30 / -
External dimensions	mm	960 x 825 x 1810 h	Fan power	kW	1,8
Packing dimensions	mm	1130 x 1050 x 2060 h	Power supply voltage	V	3N-AC 400
Weight - Net / Gross	kg	330 / 420	Frequency	Hz	50/60
Total electric power	kW	31,8	Consumption	Amp	60

Special voltages and frequencies on request.

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COOKING MODES

- ICS (INTERACTIVE COOKING SYSTEM), AN AUTOMATIC COOKING SYSTEM FOR ITALIAN AND INTERNATIONAL RECIPES INCLUDING THEIR HISTORY, INGREDIENTS, PROCEDURE, AUTOMATIC COOKING PROGRAM AND PLATE PRESENTATION.
- MANUAL COOKING WITH THREE COOKING MODES AND INSTANT COOKING START: 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.
- MULTILEVEL AND JIT MODE.
- MULTILEVEL PLUS: DOUBLING THE MULTI-LEVEL FUNCTION ON EACH SHELF MEANS DOUBLING PRODUCTION CAPACITY.
- AUTOCLIMA® - AUTOMATIC SYSTEM FOR MEASURING AND CONTROLLING THE HUMIDITY IN THE COOKING CHAMBER.
- FAST-DRY® - SYSTEM FOR QUICK DEHUMIDIFICATION OF THE COOKING CHAMBER.

NABOOK WI-FI CONNECTIVITY

- RECIPE CREATION INCLUDING INGREDIENTS WITH PROCEDURE AND PHOTO.
- DIRECT ACCESS FROM COOKING DEVICE TO RECIPE DATABASE, WITH OPTIONAL DOWNLOAD.
- MENU CREATION WITH CALORIE COUNT AND LIST OF ALLERGENS WITH LAYOUT FOR CUSTOMISED PRINT OUT.
- FOOD COST CALCULATION OF RECIPES AND SINGLE PORTION MENUS.
- ORGANISATION OF SHOPPING LIST TO EXPORT IN PDF, EXCEL AND WORD FORMAT.
- SYNCHRONISATION OF DEVICES CONNECTED TO THE SAME ACCOUNT.
- HACCP MONITORING.
- REMOTE SERVICE.
- SOFTWARE UPDATE.

OPERATION

- DISPLAY THAT CAN BE CONFIGURED BASED ON THE USER'S NEEDS, BRINGING FORWARD THE PROGRAMMES USED MOST.
- AUTOMATIC "ONE TOUCH" COOKING (ICS).
- ORGANISATION OF RECIPES IN FOLDERS WITH PREVIEW, GIVING EACH FOLDER ITS OWN NAME.
- INTELLIGENT RECOGNITION OF RECIPES IN MULTILEVEL FOLDERS.
- 10" COLOUR SCREEN (LCD, HIGH DEFINITION, 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.

CONTROL MECHANISMS

- AUTO REVERSE (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 TRIGGER 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.
- 2 CORE PROBE (OPTIONAL).
- CORE PROBE CONNECTION THROUGH A CONNECTOR OUTSIDE OF THE COOKING CHAMBER.
- USB CONNECTION TO DOWNLOAD HACCP DATA, UPDATE SOFTWARE AND LOAD/DOWNLOAD COOKING PROGRAMMES.
- POSSIBILITY OF SETTING DEVICE SWITCH-OFF AT THE END OF THE AUTOMATIC WASH PROGRAM.
- 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.
- 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.
- ENERGY MONITOR - MONITORING SYSTEM OF ENERGY, GAS, WATER, CLEANING CHEMICALS.
- EXTERNAL WATER-SOFTENER'S EFFICIENCY MONITORING SYSTEM (WATER-SOFTENER OPTIONAL).

CONSTRUCTION

- STAINLESS STEEL 18/10 AISI 304 OF 1 MM COOKING COMPARTMENT WITH LONG RADIUS ROUNDED CORNERS FOR A PERFECT CLEANING.
- 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.
- IPX5 PROTECTION AGAINST WATER SPLASHES.
- PUSH-IN TYPE OVEN FRONT PANEL SEAL MADE WITH HEAT AND AGE RESISTANT SILICON RUBBER.
- FRONT REMOVABLE CONTROL PANEL FOR EASY SERVICE AND CHECK OF MAIN COMPONENTS.
- OVEN DRAIN WITH BUILT-IN AIR GAP.
- TWO WATER INLETS (SOFT AND COLD WATER).

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ELECTRIC HEATING SYSTEM
- COOKING COMPARTMENT HEATING ELEMENTS OF ARMOURED INCOLOY 800 TYPE.

STEAM GENERATOR
- AISI 304 FULLY INSULATED STEAM GENERATOR.
- AUTOMATIC BOILER PRE-HEATING.
- DAILY AUTOMATIC BOILER DRAINING AND RINSING, TEMPERATURE OF DRAINED WATER BELOW 60°C.
- 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.
- MAGNETIC 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.

CLEANING AND MAINTENANCE
- LM AUTOMATIC CLEANING SYSTEM, WITH SEPARATE CONTAINER AND AUTOMATIC DISPENSING (COMBICLEAN LIQUID CLEANSER. SUPPLIED WITH 1 LIQUID CLEANSER TANK DL010 - 990 GR.).
- CALOUT DESCALING SYSTEM, THAT PREVENTS THE FORMATION AND ACCUMULATION OF LIMESCALE IN THE BOILER, WITH SEPARATE CONTAINER AND AUTOMATIC DISPENSING (CALFREE LIQUID DESCALER. SUPPLIED WITH 1 LIQUID DESCALER TANK CF010 - 990 GR.).
- MANUAL CLEANING SYSTEM WITH RETRACTABLE HAND-HELD SHOWER.

MARINE VERSION
- FULL AISI 304 - FLANGED FEET.
- DISPLAY / CONTROL PANEL PROTECTION.
- IMMOBILIZING DOOR LOCK.

STANDARD EQUIPMENT
- LM AUTOMATIC CLEANING SYSTEM - SUPPLIED WITH 1 LIQUID CLEANSER TANK DL010 - 990 GR.
- CALOUT DESCALING SYSTEM FOR MODELS WITH BOILER - SUPPLIED WITH ANTI-SCALE PRODUCT
- MULTIPOINT CORE PROBE Ø 3 MM.
- BUILT-IN AND RETRACTABLE HAND SHOWER WITH TAP
- WI-FI CONNECTION
- USB CONNECTION
- TROLLEY NKS201

OPTIONAL - TO BE REQUESTED WHEN ORDERING OVEN
- **NSG:** SMOKEGRILL - 3 IN 1 - BARBECUE SYSTEM / SMOKING / FLAVOURING
- **NETH:** EXTRA CHARGE FOR ETHERNET CONNECTION
- **SN:** EXTRA CHARGE FOR ENERGY SAVING SYSTEM CONNECTION - ELECTRIC MODELS ONLY
- **NPK:** CONFIGURATION FOR CONNECTION TO EXTRACTION HOOD
- **NSS154:** EXTRA CHARGE FOR PASTRY VERSION TROLLEY NKS154
- **DSP:** DISPLAY-CONTROL PANEL PROTECTION
- **MK201:** MARINE VERSION KIT

EXTRA ACCESSORIES THAT CAN BE INSTALLED FOLLOWING PURCHASE
- **KSC180:** MULTIPOINT CORE PROBE FOR LARGE ITEMS Ø 3 MM, PIN LENGTH 180 MM.
- **KSA001:** NEEDLE CORE PROBE Ø 1 MM.
- **KSM002:** MULTIPROBES SYSTEM, 2 MULTIPOINT CORE PROBES. Ø 3 MM
- **NKS201:** TROLLEY WITH DRIP TRAY - MAXIMUM LOAD 90 KG - MAXIMUM LOAD PER TRAY 25 KG
- **NKS201S:** TROLLEY WITH DRIP TRAY - MAXIMUM LOAD 90 KG - MAXIMUM LOAD PER TRAY 25 KG
- **NKS154:** TROLLEYS WITH DRIP TRAY - PASTRY VERSION 600 X 400 - MAXIMUM LOAD 90 KG - MAXIMUM LOAD PER TRAY 15 KG
- **RIC201:** STAINLESS STEEL RAMP FOR TROLLEY INSERTION, HELPS TO EVEN THE FLOORS UP TO 3% OF UNEVENNES
- **NKC201:** EXTRACTION HOOD WITH AIR-COOLED CONDENSER - AVAILABLE ONLY FOR PREARRANGED OVENS
- **CCE:** COLLECTOR FOR EXTERNAL CONNECTION - Ø 150 MM
- **MTP20E:** HOLDING CABINET
- **MTP22E:** HOLDING CABINET - PASS-THROUGH
- **RTP20E:** REGENERATING CABINET
- **RTP22E:** REGENERATING CABINET - PASS-THROUGH
- **NFX02:** FAT FILTER - 2 PCS.
- **CPD20:** DETERGENT CONTAINER IN AISI 304 - CAPACITY 2 TANKS OF 10 KG.

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CERTIFICATIONS

CE EMC IPX5 EAC ETL Intertek ETL Intertek WRAS LR ENERGY STAR

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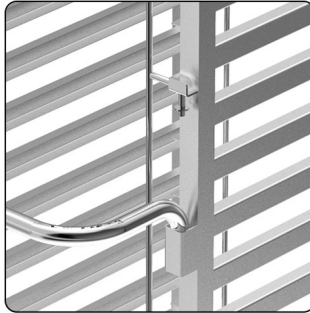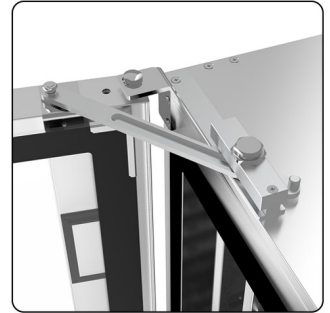
CONSTRUCTION IN FULL AISI 304, WITH FLANGED FEET FOR FLOOR FIXING.

DISPLAY/CONTROLS PROTECTION IN STAINLESS STEEL.

ANTI SLIPPING RACK RAILS.

DOOR AUTOMATIC BLOCK/UNBLOCK SYSTEM.

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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

Measurements shown in drawing:

- ⌀50
- 257
- 110
- 30
- ⌀3/4 ⌀3/4
- ⌀3/4
- 78
- 53 54
- 49
- 44
- 3AC230V n°4x25mmq
- 3NAC400V n°5x10mmq

- 6060
- 936
- 765
- 50
- 1570
- 132,5
- 587,5
- 70
- 105
- 240

- 500
- 65
- 1390

- 350
- 10
- 600
- 10
- 1560
- 1810
- 240
- 70
- 825
- 65

- 58 43
- 75 105
- 426,5
- 166
- 960
- ⌀50
- ⌀50
- 825

Legend:

- Electric power supply cable inlet
- Gas inlet and type of thread
- Flue pipe
- Boiler descaling cap
- Steam vent and chamber pressure drop safety device
- Oven steam vent
- Air extraction
- Normal water inlet
- Softened water inlet
- Liquid outlet
- Steam trap

ALI GROUP

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