Naboo reloaded

LAINOX®

NAEV101R

DEVICE FOR GASTRONOMY
10 X 1/1 GN
ELECTRIC WITH DIRECT STEAM

AUTOMATIC INTERACTIVE COOKING
TOUCH SCREEN CONTROLS

4 year warranty

LCD 10" Touch Screen

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.

325
530
1/1 GN

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

TECHNICAL DATA

Capacity	GN	10 x 1/1 GN	Gas versions nominal heating output	kW / kcal	- / -
Distance between layers	mm	70	Chamber heating output	kW / kcal	15 / -
Meals - Croissants	n°	80 / 150 - 128 / 160	Steam heating output	kW / kcal	- / -
External dimensions	mm	930 x 825 x 1040 h	Fan power	kW	1
Packing dimensions	mm	1000 x 990 x 1250 h	Power supply voltage	V	3N-AC 400
Weight - Net / Gross	kg	142 / 165	Frequency	Hz	50/60
Total electric power	kW	16	Consumption	Amp	24

Special voltages and frequencies on request.

NAEV101R

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.
- AUTOMATIC DOOR OPENING USING THE "OPEN" BUTTON (OPTIONAL).
- 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.
- 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.
- HANDLE WITH LEFT OR RIGHT HAND OPENING.
- 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.
- BUILT-IN DOOR DRIP TRAY COLLECTING THE CONDENSATE INTO THE OVEN DRIP TRAY; THEN INTO THE OVEN DRAIN.
- 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).

NAEV101R

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

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.

CLEANING AND MAINTENANCE
- AUTOMATIC CLEANING SYSTEM LCS (LIQUID CLEAN SYSTEM) WITH BUILT-IN TANK AND AUTOMATIC DISPENSING (COMBICLEAN LIQUID CLEANSER IN 100% RECYCLABLE CARTRIDGES. SUPPLIED WITH 1 LIQUID CLEANSER CARTRIDGE CDL05 - 990 GR.).
- ALTERNATIVELY: AUTOMATIC CLEANING SYSTEM SCS (SOLID CLEAN SYSTEM) WITH BUILT-IN TANK AND AUTOMATIC DISPENSING (SOLID CLEAN, SOLID DETERGENT USED FOR THE GENERATION OF DETERGENT. SUPPLIED WITH 2 SOLID CLEANSER CANS CCF05, 930 GR. EACH).
- MANUAL CLEANING SYSTEM WITH RETRACTABLE HAND-HELD SHOWER.

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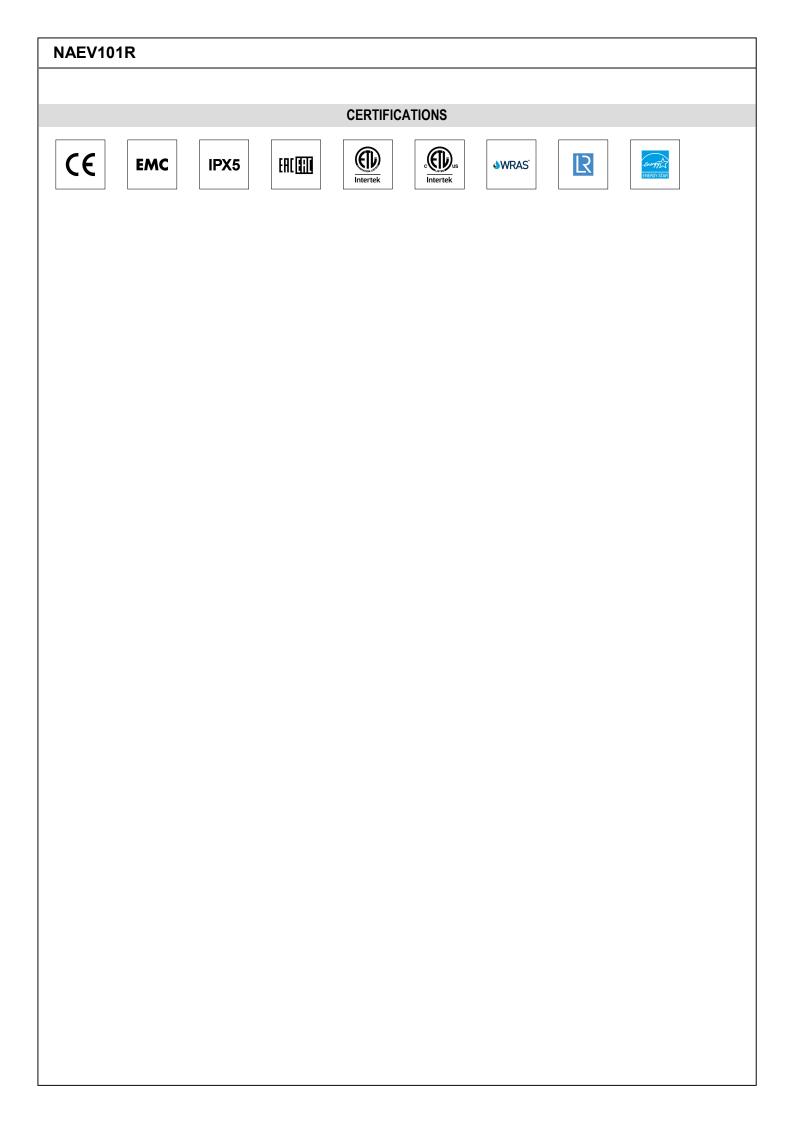- IMMOBILIZING DOOR LOCK.

STANDARD EQUIPMENT
- AUTOMATIC CLEANING SYSTEM LCS - SUPPLIED WITH 1 LIQUID CLEANSER CARTRIDGE CDL05 - 990 GR.
- MULTIPOINT CORE PROBE Ø 3 MM.
- BUILT-IN AND RETRACTABLE HAND SHOWER WITH TAP
- WI-FI CONNECTION
- USB CONNECTION
- SIDE RUNNERS

OPTIONAL - TO BE REQUESTED WHEN ORDERING OVEN
- **NAA:** AUTOMATIC DOOR OPENING - NOT COMPATIBLE WITH HANDLE - NOT AVAILABLE WITH RIGHT HINGED DOOR
- **NPS:** OPPOSITE HINGED DOOR
- **APDS:** DOUBLE RELEASE DOOR OPENING
- **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
- **NSS101:** EXTRA CHARGE FOR REMOVABLE RACK NSE101 + COMPULSORY FRAME NTL071
- **NSS864:** EXTRA CHARGE FOR PASTRY VERSION REMOVABLE RACK NSE864 + COMPULSORY FRAME NTL071
- **NSP864:** EXTRA CHARGE FOR PASTRY VERSION SHELF RACKS NGP864
- **DSP:** DISPLAY-CONTROL PANEL PROTECTION
- **MK101:** MARINE VERSION KIT
- **GGRT10:** CHICKEN GRILL KIT PROFESSIONAL - TO BE REQUESTED WHEN ORDERING OVEN

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
- **KP004:** SET OF FEET FOR OVEN. 150 MM H - INCLUDING FOOT FASTENER
- **NSR101:** STAINLESS STEEL FLOOR STAND - FULL AISI 304
- **NSR101S:** STAINLESS STEEL FLOOR STAND FOR INSERTION OF THE BLAST CHILLER - MOD. 050-051 - FULL AISI 304
- **NPT071:** SIDE RUNNERS - FIXED TO FLOOR STAND - FULL AISI 304
- **KAN101R:** NEUTRAL CABINETS WITH DOORS AND SIDE RUNNERS - FIXED TO FLOOR STAND - FULL AISI 304
- **KAL101R:** NEUTRAL CABINET WITH DOORS - FIXED TO FLOOR STAND - FULL AISI 304
- **RP04:** CASTER KIT FOR FLOOR STANDS, 2 WITH BRAKE
- **CCE:** COLLECTOR FOR EXTERNAL CONNECTION - Ø 150 MM
- **NSE101:** REMOVABLE RACK - TO BE USED WITH COMPULSORY FRAME
- **NSE864:** REMOVABLE RACK - TO BE USED WITH COMPULSORY FRAME - PASTRY VERSION
- **NGP864:** PAIR OF SHELF RACKS - 600 X 400
- **NPA101:** STAINLESS STEEL HEAT SHIELD FOR THE UNIT SIDE PANEL
- **RP004:** FLANGED CASTER KIT, 2 WITH BRAKE
- **NFX01:** FAT FILTER

NAEV101R

CERTIFICATIONS

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

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MARINE VERSION KIT

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.

CHICKEN GRILL PROFESSIONAL KIT

OPTIONAL - TO BE REQUESTED WHEN ORDERING OVEN

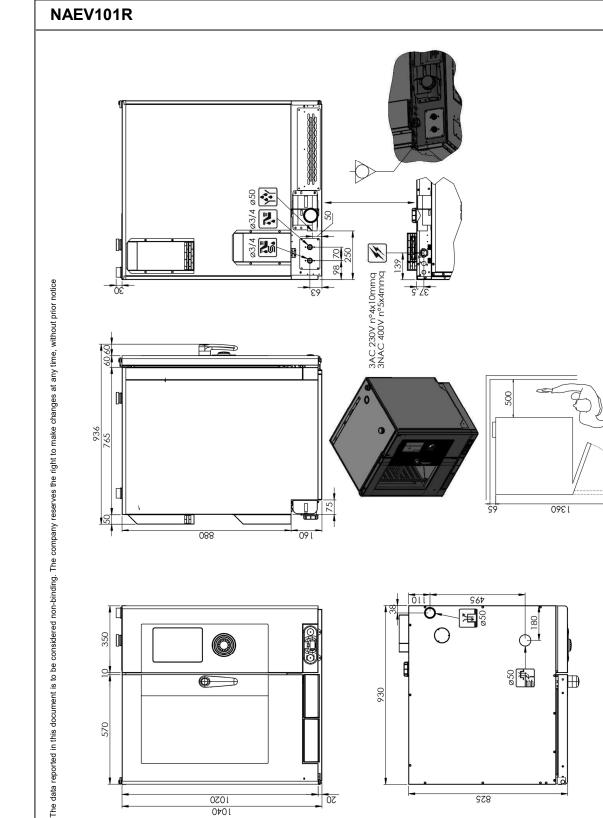| Mod.	🍗	🗲
071	16	2 X GN 1/1
101	24	3 X GN 1/1
072	32	4 X GN 1/1
102	48	6 X GN 1/1

KIT COMPOSITION: OVEN ARRANGED WITH A GREASE COLLECTING TRAY WITH DRAIN - FLOOR STAND WITH NEUTRAL CABINET - MOTORIZED VALVE - REMOVABLE TANK WITH FILTER FOR GREASE COLLECTING - SEPARATE NEUTRAL CABINET - FAT FILTER.
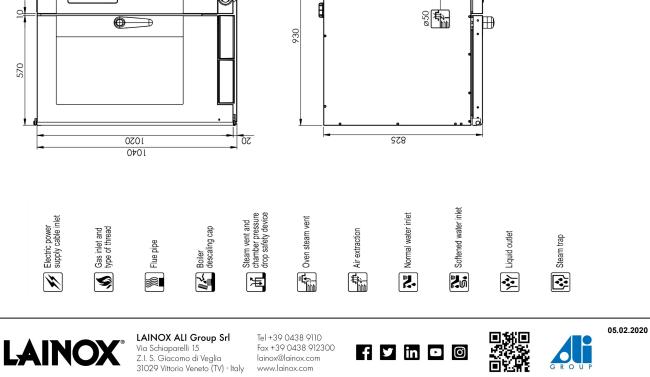

WASHING PROGRAM FOR CHICKEN PRODUCTION.

SPEEDY CHICKEN. SPECIAL NON-STICK PAN FOR CHICKENS. H 145 MM. SPECIAL ALUMINIUM ALLOY WITH TRIPLE-LAYER, NON-STICK COATING. 1/1 GN - 8 PCS. PAN NOT INCLUDED.

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

3AC 230V n°4x10mmq
3NAC 400V n°5x4mmq

Symbol	Description
⚡	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

LAINOX®

ALI GROUP

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