



Naboo
reloaded

LAINOX
DEVICE FOR COOKING

NAEB201R

**20 x 1/1 GN
ELECTRIC WITH BOILER**

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



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.



MULTILEVEL



JUST IN TIME



AUTOCLIMA



FAST-DRY



SMOKEGRILL



SMOKING



FLAVOURING



ECO VAPOR



TURBO VAPOR



ECO SPEED



ECO WASH



AUTOMATIC WASHING



NABOOK CLOUD



SYNCHRONISATION



REMOTE SERVICE

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 / -
Number of meals		150 / 300	Steam heating output	kW / kcal	30 / -
External dimensions metric	mm	960 x 936 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	A	60

Special voltages and frequencies on request

COOKING MODES

- ICS (INTERACTIVE COOKING SYSTEM), AN AUTOMATIC COOKING SYSTEM FOR INTERNATIONAL RECIPES INCLUDING THEIR HISTORY, INGREDIENTS, PROCEDURE, AUTOMATIC COOKING PROGRAM AND PLATE PRESENTATION.
- MANUAL COOKING WITH THREE COOKING MODES: FROM 30°C TO 300°C, STEAM FROM 30°C TO 130°C, COMBINATION CONVECTION + STEAM FROM 30°C TO 300°C, WITH INSTANT COOKING START.
- 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 LAINOX 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, A LAINOX EXCLUSIVE.
- CORE PROBE CONNECTION THROUGH A CONNECTOR OUTSIDE OF THE COOKING CHAMBER, WITH THE POSSIBILITY OF QUICKLY CONNECTING THE NEEDLE PROBE FOR VACUUM COOKING AND SMALL PIECES.
- 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.
- 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.

CONSTRUCTION

- 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 SPRAYS OF WATER

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 (TEMPERATURE OF DRAINED WATER BELOW 60°C) AND RINSING
- ALARM IN CASE OF BOILER DE-SCALING REQUIRED

NAEB201R

- 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.

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
- **NPK**: CONFIGURATION FOR CONNECTION TO EXTRACTION HOOD
- **SN**: EXTRA CHARGE FOR ENERGY SAVING SYSTEM CONNECTION - ELECTRIC MODELS ONLY
- **NSS154**: EXTRA CHARGE FOR PASTRY VERSION TROLLEY NKS154
- **DSP**: DISPLAY-CONTROL PANEL PROTECTION

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
- **NFX02**: FAT FILTER
- **NKS201**: TROLLEY WITH DRIP TRAY
- **NKS201S**: TROLLEY WITH DRIP TRAY
- **NKS154**: TROLLEYS WITH DRIP TRAY - PASTRY VERSION 600 X 400
- **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
- **CPD20**: DETERGENT CONTAINER IN AISI 304 - TOP LOADING - DETERGENT QUANTITY DISPLAY - CAPACITY 2 TANKS OF 10 L.
- **MTP20E**: HOLDING CABINET
- **MTP22E**: HOLDING CABINET - PASS-THROUGH
- **RTP20E**: REGENERATING CABINET
- **RTP22E**: REGENERATING CABINET - PASS-THROUGH

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



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

