

NAGV072R

DEVICE FOR GASTRONOMY
7 X 2/1 GN
14 X 1/1 GN
GAS WITH DIRECT STEAM

AUTOMATIC INTERACTIVE COOKING
TOUCH SCREEN CONTROLS



LCD 10" Touch Screen

TOUCH SCREEN

10-Inch, LCD, HD, color, 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



ECOSPEED



GFT



ECOVAPOR



AUTOMATIC WASHING



ECO WASH



NABOOK CLOUD



SYNCHRONIZATION



REMOTE SERVICE



ENERGY MONITOR



WATER-SOFTENER MONITOR

TECHNICAL DATA

Capacity	GN	7 x 2/1 GN - 14 x 1/1 GN	Gas versions nominal heating output	kW / BTU	20 / 68210.04
Distance between layers	inch	2.76	Chamber heating output	kW / BTU	20 / 68210.04
Number of meals		70 / 180	Steam heating output	kW / BTU	- / -
External dimensions imperial	inch	46.06 x 35.24 x 32.28 h	Fan power	kW	0.5
Packing dimensions	inch	48.03 x 40.94 x 43.31 h	Power supply voltage	V	1ph / 120
	lbs	447.54 / 491.63	Frequency	Hz	60
Total electric power	kW	1	Consumption	Amp	10

Special voltages and frequencies on request.

NAGV072R

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: CONVECTION FROM 86°F TO 572°F (30°C TO 300°C), STEAM FROM 86°F TO 266°F (30°C TO 130°C), COMBINATION CONVECTION + STEAM FROM 86°F TO 572°F (30°C TO 300°C), WITH INSTANT COOKING START.
- PROGRAMMABLE MODES - IT IS POSSIBLE TO PROGRAM AND SAVE COOKING METHODS IN AN AUTOMATIC SEQUENCE (UP TO 15 STEPS) GIVING EACH PROGRAM 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 CAVITY.
- FAST-DRY® SYSTEM FOR QUICK DEHUMIDIFICATION OF THE COOKING CAVITY.

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.
- ORGANIZATION OF SHOPPING LIST TO EXPORT IN PDF, EXCEL AND WORD FORMAT.
- SYNCHRONIZATION 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 PROGRAMS USED MOST.
- AUTOMATIC "ONE TOUCH" COOKING (ICS).
- ORGANIZATION OF RECIPES IN NAMED FOLDERS WITH PREVIEW.
- INTELLIGENT RECOGNITION OF RECIPES IN MULTILEVEL FOLDERS.
- 10" COLOR SCREEN (LCD, HIGH DEFINITION, CAPACITIVE, WITH "TOUCH SCREEN" FUNCTIONS).
- SCROLLER-PLUS KNOB TO SEARCH AND SELECT CHOICES.
- AUTOMATIC DOOR OPENING BUTTON (OPTIONAL).
- INSTANTANEOUS DISPLAY IN ICS COOKING OF THE HACCP GRAPHIC.

CONTROL MECHANISMS

- AUTO REVERSE (AUTOMATIC REVERSE OF FAN ROTATION) FOR PERFECT COOKING UNIFORMITY.
- DELTA T SYSTEM: AUTOMATIC PARALLEL CONTROL OF THE TEMPERATURES IN THE COOKING CAVITY AND THE CORE OF THE PRODUCT
- AUTOMATIC STEAM AND CONDENSATION REGULATION.
- EASY ACCESS TO PROGRAMMABLE USER SETTINGS FOR APPLIANCE CUSTOMIZATION.
- PROGRAMMABLE DEFERRED COOKING.
- ABILITY TO CHOOSE UP TO SIX FAN SPEEDS; THE FIRST THREE SPEEDS AUTOMATICALLY ACTIVATE THE REDUCTION IN HEATING POWER ABSORPTION. INTERMITTENT SPEED OPTION FOR SPECIAL COOKING METHODS.
- TEMPERATURE CONTROL AT THE PRODUCT CORE USING PROBES WITH FOUR DETECTION POINTS.
- TWO CORE PROBE (OPTIONAL).
- CORE TEMPERATURE CONTROL THROUGH A CONNECTOR OUTSIDE OF THE COOKING CAVITY, WITH THE ABILITY TO QUICKLY CONNECT THE NEEDLE PROBE FOR VACUUM COOKING AND SMALL PIECES.
- USB CONNECTION TO DOWNLOAD HACCP DATA, LOAD/UNLOAD COOKING PROGRAMS, AND UPDATE SOFTWARE.
- POSSIBILITY OF SETTING DEVICE SWITCH-OFF AT THE END OF THE AUTOMATIC WASH PROGRAM.
- SERVICE PROGRAM: INSPECTING THE OPERATION OF THE ELECTRONIC BOARD - TEMPERATURE PROBE DISPLAY - APPLIANCE OPERATION TIMER FOR PROGRAMMED MAINTENANCE OF ALL PRIMARY FUNCTIONS.
- EQUIPMENT SELF-DIAGNOSIS BEFORE AND DURING USE WITH DESCRIPTIVE AND AUDIBLE SIGNALING OF ANY ABNORMALITIES.
- ECOSPEED - ECOSPEED OPTIMIZE AND CONTROLS ENERGY USAGE BASED ON LOAD AND FOOD TYPE TO MAINTAIN DESIRED COOKING TEMPERATURE WITHOUT FLUCTUATIONS.
- ECOVAPOR - ECOVAPOR REDUCES WATER AND ENERGY CONSUMPTION THROUGH AUTOMATIC STEAM SATURATION CONTROL.
- ENERGY MONITOR
- MONITORAGGIO ADDOLCITORE
- GREEN FINE TUNING - GREEN FINE TUNING PREVENTS POWER WASTE AND REDUCES HARMFUL EMISSIONS THROUGH BURNER MODULATION AND A HIGHLY EFFICIENT EXCHANGER.

CONSTRUCTION

- STAINLESS STEEL 18/10 AISI 304 OF 0.04" COOKING COMPARTMENT WITH LONG RADIUS ROUNDED CORNERS FOR A PERFECT CLEANING.
- PERFECTLY SMOOTH, WATERTIGHT CAVITY.
- DOUBLE TEMPERED GLASS DOOR WITH EXTERNAL MIRROR EFFECT AND INTERNAL HEAT REFLECTING GLASS FOR GREATER EFFICIENCY AND SAFETY.
- INTERNAL GLASS FOLDS OPEN FOR EASY CLEANING.
- LEFT- OR RIGHT-SIDED DOOR HANDLE.
- ADJUSTABLE HINGE FOR OPTIMAL SEAL.
- BAFFLE THAT CAN BE OPENED FOR EASY FAN COMPARTMENT CLEANING.
- IPX5 RATED PROTECTION AGAINST WATER SPRAY, PROVIDES A HIGHLY WATER RESISTANT FRONT PANEL AND CONTROLS.
- 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).

GAS HEATING SYSTEM

- BLOWN AIR TYPE OF MODULATING BURNERS FOR THE CAVITY.
- AUTOMATIC FLAME IGNITION.

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- ELECTRONIC CONTROL OF THE FLAME WITH AUTOMATIC IGNITION RESET.
- HIGH EFFICIENCY HEAT EXCHANGER WITH STEEL AISI 310 S EXPANSION CABINET.

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.
- FLAME DETECTION SENSOR INTERRUPTING GAS FLOW IN CASE OF SWITCH OF FLAME FAILURE.
- SAFETY PRESSURE SWITCH FOR LACK OF GAS ALARM.
- TWO-STAGE GAS VALVE.

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 - 2.18 LBS (990 GR.)).
- MANUAL CLEANING SYSTEM WITH RETRACTABLE HAND-HELD SHOWER.

STANDARD EQUIPMENT

- AUTOMATIC CLEANING SYSTEM LCS - SUPPLIED WITH 1 LIQUID CLEANSER CARTRIDGE CDL05 - 2.18 LBS.
- MULTIPOINT CORE PROBE Ø 0.12".
- BUILT-IN AND RETRACTABLE HAND SHOWER WITH TAP
- WI-FI CONNECTION
- USB CONNECTION

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 - NOT AVAILABLE WITH RIGHT HINGED DOOR
- **NSG:** SMOKEGRILL - 3 IN 1 - BARBECUE SYSTEM / SMOKING / FLAVOURING
- **NETH:** EXTRA CHARGE FOR ETHERNET CONNECTION
- **NSS072:** EXTRA CHARGE FOR REMOVABLE RACK KSG072 + COMPULSORY FRAME KTL102
- **CAV102:** FLUE WITH WIND PROTECTION DEVICE FOR GAS MODELS - DIRECT STEAM MODELS
- **DSP:** DISPLAY-CONTROL PANEL PROTECTION
- **GGR14:** CHICKEN GRILL PROFESSIONAL KIT

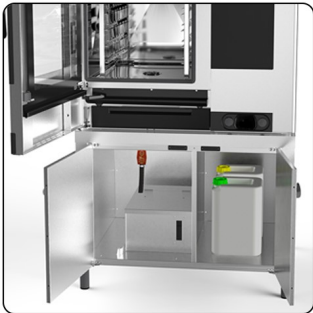
EXTRA ACCESSORIES THAT CAN BE INSTALLED FOLLOWING PURCHASE

- **KSC180:** MULTIPOINT CORE PROBE FOR LARGE ITEMS Ø 0.12", PIN LENGTH 7".
- **KSA001:** NEEDLE CORE PROBE Ø 0.04".
- **KSM002:** MULTIPROBES SYSTEM, 2 MULTIPOINT CORE PROBES. Ø 0.12"
- **NFX01:** FAT FILTER
- **KP004:** SET OF FEET - 5.90" H
- **NSR072:** STAINLESS STEEL FLOOR STAND - FULL AISI 304
- **NSR072S:** STAINLESS STEEL FLOOR STAND FOR INSERTION OF THE BLAST CHILLER MOD. 050-051, OR FOR OVEN INSTALLATION WITH HOOD - FULL AISI 304
- **KPT102:** SIDE RUNNERS - FIXED TO FLOOR STAND - FULL AISI 304
- **KPT112:** SIDE RUNNERS - FIXED TO FLOOR STAND - FULL AISI 304
- **KAN102:** NEUTRAL CABINETS WITH DOORS AND SIDE RUNNERS - FIXED TO FLOOR STAND - FULL AISI 304
- **KAL102:** NEUTRAL CABINET WITH DOORS - FIXED TO FLOOR STAND - FULL AISI 304
- **RP04:** CASTER KIT FOR FLOOR STANDS, 2 WITH BRAKE
- **KSG072:** REMOVABLE RACK - TO BE USED WITH COMPULSORY FRAME
- **NPA072:** STAINLESS STEEL HEAT SHIELD FOR THE UNIT SIDE PANEL

CERTIFICATIONS



KIT POLLOGRILL PROFESSIONAL



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

