Naboo® reloaded

LAINOX®

NAEV201R

DEVICE FOR GASTRONOMY
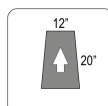**20 X 1/1 GN**
ELECTRIC WITH DIRECT STEAM

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

LCD 10" Touch Screen

4 year warranty

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.

12" / 20"

325 / 530
1/1 GN

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

TECHNICAL DATA

Capacity	**GN**	**20 x 1/1 GN**	Gas versions nominal heating output	**kW / BTU**	**- / -**
Distance between layers	**inch**	**2.48**	Chamber heating output	**kW / BTU**	**30 / -**
Number of meals		**150 / 300**	Steam heating output	**kW / BTU**	**- / -**
External dimensions imperial	**inch**	**37.8 x 32.48 x 71.26 h**	Fan power	**kW**	**1.8**
Packing dimensions	**inch**	**44.49 x 41.34 x 81.1 h**	Power supply voltage	**V**	**3ph / 208**
	lbs	**573.2 / 815.71**	Frequency	**Hz**	**60**
Total electric power	**kW**	**31.8**	Consumption	**Amp**	**89**

Special voltages and frequencies on request.

NAEV201R

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.
- 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.
- PRE-CONFIGURED SN ENERGY OPTIMIZATION SYSTEM (OPTIONAL).
- 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

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.
- DOOR WITH 3 LOCKING POINTS.
- 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.
- 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).

ELECTRIC HEATING SYSTEM

- COOKING COMPARTMENT HEATING ELEMENTS OF ARMOURED INCOLOY 800 TYPE.

SAFETY FEATURES

- COOKING COMPARTMENT SAFETY THERMOSTAT.

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- 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
- LM AUTOMATIC CLEANING SYSTEM, WITH SEPARATE CONTAINER AND AUTOMATIC DISPENSING (COMBICLEAN LIQUID CLEANSER. SUPPLIED WITH 1 LIQUID CLEANSER TANK DL010 - 2.18 LBS (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 - 2.18 LBS.
- MULTIPOINT CORE PROBE Ø 0.12".
- 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
- **DSP:** DISPLAY-CONTROL PANEL PROTECTION
- **MK201:** MARINE VERSION KIT - FULL AISI 304. IMMOBILIZING DOOR LOCK. FLANGED FEET. DISPLAY/CONTROL PANEL PROTECTION.

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"
- **NFX02:** FAT FILTER
- **NKS201:** TROLLEY WITH DRIP TRAY
- **NKS201S:** TROLLEY WITH DRIP TRAY
- **RIC201:** STAINLESS STEEL RAMP FOR TROLLEY INSERTION, HELPS TO EVEN THE FLOORS UP TO 3% OF UNEVENNES
- **CPD20:** DETERGENT CONTAINER IN AISI 304 - TOP LOADING - DETERGENT QUANTITY DISPLAY - CAPACITY 2 TANKS OF 2.64 LBS.
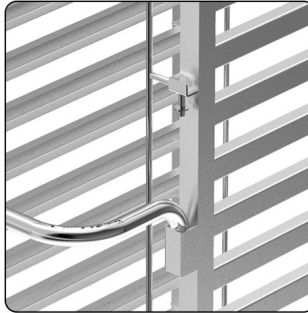
CERTIFICATIONS

CE IPX5 EMC DVGW CE 0085 ETL Intertek ETL Intertek EAC KGS WRAS R
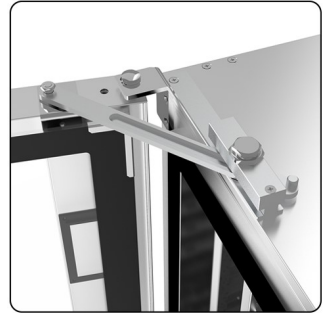
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CONSTRUCTION IN FULL AISI 304, WITH FLANGED FEET FOR FLOOR FIXING.

DISPLAY/CONTROLS PROTECTION IN STAINLESS STEEL.

ANTI SLIPPING RACK RAILS.

DOOR AUTOMATIC BLOCK/UNBLOCK SYSTEM.

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

ø2"

Ø3/4"Ø3/4"

3AC 208V
3AC 480V

| 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 |

23.03.2018

DNV·GL
MANAGEMENT SYSTEM CERTIFICATION
ISO 9001 = ISO 14001

ALI GROUP