



Compact
Naboo

LAINOX
DEVICE FOR COOKING

COEN101R

ELECTRIC DIRECT STEAM COMBI OVEN
10 X 1/1 GN

AUTOMATIC INTERACTIVE COOKING
TOUCH SCREEN CONTROLS



LCD 7" Touch Screen

TOUCH SCREEN

7 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



MULTILEVEL



JUST IN TIME



AUTOCLIMA



FAST-DRY



ECOSPEED



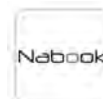
ECOVAPOR



AUTOMATIC
WASHING



ECO WASH



NABOOK CLOUD



SYNCHRONISATION



REMOTE SERVICE

TECHNICAL DATA

Capacity	GN	10 x 1/1 GN	Gas versions nominal heating output	kW / kcal	- / -
Distance between layers	mm	60	Chamber heating output	kW / kcal	15 / -
Number of meals		80 / 150	Steam heating output	kW / kcal	- / -
External dimensions metric	mm	510 x 885 x 1120 h	Fan power	kW	0,5
Packing dimensions	mm	570 x 930 x 1260 h	Power supply voltage	V	3N AC 400
Weight - Net / Gross	kg	87 / 96	Frequency	Hz	50
Total electric power	kW	15,5	Consumption	A	23

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.
- 7" 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.
- 2 FAN SPEEDS, THE REDUCED SPEED DECREASES 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).
- 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.

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
- HANDLE WITH LEFT OR RIGHT HAND OPENING
- ADJUSTABLE HINGE FOR OPTIMAL SEAL
- DEFLECTOR THAT CAN BE OPENED FOR EASY FAN COMPARTMENT CLEANING
- IPX4 PROTECTION AGAINST SPRAYS OF WATER

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
- MECHANICAL DOOR SWITCH
- LACK OF WATER DISPLAYED ALARM
- SELF-DIAGNOSIS AND FAULT DISPLAY
- COMPONENT COOLING SYSTEM WITH OVERHEAT DISPLAY CONTROL

COEN101R

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.).
- MANUAL CLEANING SYSTEM WITH EXTERNAL HAND SHOWER.

STANDARD EQUIPMENT

- AUTOMATIC CLEANING SYSTEM LCS - SUPPLIED WITH 1 LIQUID CLEANSER CARTRIDGE CDL05 - 990 GR.
- MULTIPOINT CORE PROBE Ø 3 MM.
- WI-FI CONNECTION
- USB CONNECTION

OPTIONAL - TO BE REQUESTED WHEN ORDERING OVEN

- **NPS**: OPPOSITE HINGED DOOR
- **APDS**: DOUBLE RELEASE DOOR OPENING- NOT AVAILABLE WITH RIGHT HINGED DOOR
- **NPK**: CONFIGURATION FOR CONNECTION TO EXTRACTION HOOD
- **CETH**: EXTRA CHARGE FOR ETHERNET CONNECTION
- **SN**: EXTRA CHARGE FOR ENERGY SAVING SYSTEM CONNECTION - ELECTRIC MODELS ONLY

EXTRA ACCESSORIES THAT CAN BE INSTALLED FOLLOWING PURCHASE

- **KSA001**: NEEDLE CORE PROBE Ø 1 MM.
- **KSM002**: MULTIPROBES SYSTEM, 2 MULTIPOINT CORE PROBES. Ø 3 MM
- **ICLD**: HAND SHOWER WITH FITTINGS AND CONNECTIONS
- **ICFX02**: FAT FILTER
- **KP004**: SET OF FEET - 150 MM H
- **CSR101**: STAINLESS STEEL FLOOR STAND - FULL AISI 304
- **CPT061**: SIDE RUNNERS - FIXED TO FLOOR STAND - FULL AISI 304
- **CAN061**: NEUTRAL CABINET WITH SIDE RUNNERS - FIXED TO FLOOR STAND - FULL AISI 304
- **CPD061**: STAINLESS STEEL SHELF - FIXED TO FLOOR STAND
- **RP04**: CASTER KIT FOR FLOOR STANDS, 2 WITH BRAKE
- **PAC101**: STAINLESS STEEL HEAT SHIELD FOR THE UNIT SIDE PANEL
- **CIN101**: COOLING AIR CONVEYOR FOR FLUSH MOUNT - MAXIMUM OVERALL DIMENSION 510 X 900 X 1180 H



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

