

NAGV202R

DEVICE FOR GASTRONOMY
20 X 2/1 GN
40 X 1/1 GN
GAS WITH DIRECT STEAM

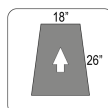
AUTOMATIC INTERACTIVE COOKING
TOUCH SCREEN CONTROLS
EQUIPPED WITH N. 1 TROLLEY KKS202



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	20 x 2/1 GN - 40 x 1/1 GN	Gas versions nominal heating output	kW / BTU	54 / 184167.108
Distance between layers	inch	2.48	Chamber heating output	kW / BTU	54 / 184167.108
Number of meals		300 / 500	Steam heating output	kW / BTU	- / -
External dimensions imperial	inch	50.79 x 35.24 x 71.26 h	Fan power	kW	1.8
Packing dimensions	inch	55.51 x 44.09 x 81.1 h	Power supply voltage	V	1ph / 120
	lbs	881.85 / 1124.36	Frequency	Hz	60
Total electric power	kW	1.8	Consumption	Amp	20

Special voltages and frequencies on request.

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.
- 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.
- 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).

GAS HEATING SYSTEM

- BLOWN AIR TYPE OF MODULATING BURNERS FOR THE CAVITY.
- AUTOMATIC FLAME IGNITION.
- ELECTRONIC CONTROL OF THE FLAME WITH AUTOMATIC IGNITION RESET.
- HIGH EFFICIENCY HEAT EXCHANGER WITH STEEL AISI 310 S EXPANSION CABINET.

NAGV202R

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

- 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.

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 KKS202

OPTIONAL - TO BE REQUESTED WHEN ORDERING OVEN

- **NSG**: SMOKEGRILL - 3 IN 1 - BARBECUE SYSTEM / SMOKING / FLAVOURING
- **NETH**: EXTRA CHARGE FOR ETHERNET CONNECTION
- **DSP**: 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
- **KKS202**: TROLLEY WITH DRIP TRAY
- **KKS202S**: TROLLEY WITH DRIP TRAY
- **RIC202**: 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





Tel +39 0438 9110
Fax +39 0438 912300
lainox@lainox.it
www.lainox.com

