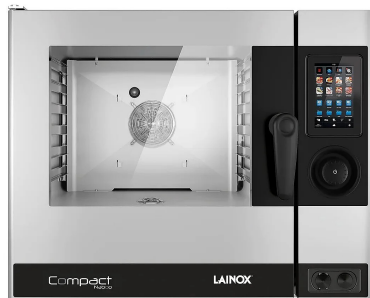


CVGN061R

GAS DIRECT STEAM COMBI OVEN - 6 X 1/1 GN (12 X 20 INCHES)
AUTOMATIC INTERACTIVE COOKING - TOUCH SCREEN CONTROLS



7-Inch, LCD, HD, colour, capacitive screen, with "Touch Screen" function choice. The display can be configured based on the user's needs.

Features



MULTILEVEL

Possibility to cook different foods simultaneously with different cooking times. The multi-level function on each shelf means doubling production capacity.



FAST-DRY

Automatic system for quick dehumidification of the cooking chamber



ENERGY MONITOR

Monitoring system of energy, gas, water, cleaning chemicals.



ECO VAPOR

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.



AUTOMATIC WASHING



JUST IN TIME

Allows different foods to be taken out of the oven at the same time. All with utmost organisation and best results guaranteed, always (patented).



AUTOCLIMA

Automatic system for measuring and controlling the humidity in the cooking chamber.



ECOSPEED

The Ecospeed Dynamic system optimises and regulates the power supply according to the quantity and type of product.



Green Fine Tuning

Thanks to the burner's proven flame modulation system and high-efficiency heat exchanger, energy wastage is avoided and harmful emissions are therefore reduced.



Capacity

Capacity	6 x GN 1/1		
Distance between layers	mm	60	inch 2.4
Meals - Croissants	n.	30 / 80 -	
Max. total load	kg	30	lbs 66.2
Max. tray load	kg	15	lbs 33.1

Dimensions

Width	mm	875	inch 34.4
Depth	mm	650	inch 25.6
Height	mm	705	inch 27.8
Packaging width	mm	900	inch 35.4
Packing depth	mm	800	inch 31.5
Packaging height	mm	920	inch 36.2
Weight	kg	92	lbs 202.9
Gross weight	kg	105	lbs 231.5
Volume	m3	0.4	ft3 14.1
Packing volume	m3	0.66	ft3 23.3
Minimum installation clearance - left side	mm	50	inch 2.0
Minimum installation clearance - rear side	mm	65	inch 2.6
Minimum installation clearance - right side	mm	500	inch 19.7
Cooking compartment width	mm	575	inch 22.6
Cooking compartment depth	mm	335	inch 13.2
Cooking chamber dimensions	mm	442	inch 17.4

Power supply

Power supply voltage	1 ph - 120 V		
Consumption	A	4	
Frequency	Hz	60	
Total electric power	kW	0,5	
Differential switch	RCD cl. B		
Chamber heating output - G20	8,5 / 7310		

Gas supply

Gas - Type	G20		
Min. gas pressure - G20	bar	0,018	
Max. gas pressure - G20	bar	0,025	
Gas versions nominal heating output - G20	kW / kcal	8,5 / 29003	

Water Connection

Cold water inlet	ø 3/4		
Softened water inlet	ø 3/4		
Min. pressure	bar	5	
Max. pressure	bar	5	
Minimum water flow	Lt	10	
Drainage slope	4°		
Discharge - ø	mm	50	inch 2.0

Water quality

Water hardness for steam generation connection	°dh / ppm 6° / 9° fH		
pH value	Ph > 7,5		
Cl (chloride) - max	mg / l	30	
Cl2 (free chlorine)	mg / l	0.1	
Fe (iron)	mg / l	0.1	
NH2Cl (monochloramine)	mg / l	0,2	
Max. cold water temperature	°C	30	°F 86.00
Max. softened water temperature	°C	50	°F 122.00
Electrical conductivity	µS	50 - 200	

Emissions

Latent heat	W	90	
Sensitive heat	W	60	
Max. liquid discharge temperature	°C	85	°F 185.00
Noisiness	db	< 50	

HOW TO USE

- FAST-DRY® - AUTOMATIC SYSTEM FOR QUICK DEHUMIDIFICATION OF THE COOKING CHAMBER.
- AUTOCLIMA® - SYSTEM THAT AUTOMATICALLY MANAGES THE PERFECT CLIMATE IN THE COOKING CHAMBER.
- MULTILEVEL PLUS - THE MULTI-LEVEL FUNCTION ON EACH SHELF MEANS DOUBLING PRODUCTION CAPACITY (PATENTED).
- MULTILEVEL AND JIT MODE.
- PROGRAMMABLE MODES: POSSIBILITY TO PROGRAMME AND SAVE A RECIPE WITH ITS COOKING METHODS IN AN AUTOMATIC SEQUENCE (UP TO 15 CYCLES) GIVING EACH PROGRAMME ITS OWN NAME, PICTURE AND INFORMATION ON THE RECIPE.
- MANUAL COOKING WITH THREE COOKING MODES AND INSTANT COOKING START: CONVECTION FROM 30°C TO 300°C [86°F TO 572°F], STEAM FROM 30°C TO 130°C [86°F TO 266°F], COMBINATION CONVECTION + STEAM FROM 30°C TO 300°C [86°F TO 572°F].
- ICS (INTERACTIVE COOKING SYSTEM), AN AUTOMATIC COOKING SYSTEM FOR ITALIAN AND INTERNATIONAL RECIPES INCLUDING THEIR HISTORY, INGREDIENTS, COOKING ACCESSORY, PROCEDURE, AUTOMATIC COOKING PROGRAMME AND A PHOTOGRAPHIC PLATE PRESENTATION.

CONNECTIVITY BETWEEN NABOO AND LAINOX CLOUD (PATENTED) - WI-FI OR ETHERNET

- AUTOMATIC SOFTWARE UPDATE NOTIFICATION SYSTEM.
- REMOTE DIAGNOSIS THROUGH THE NABOOK PORTAL BY THE LAINOX SERVICE CENTER.
- CONTINUOUS HACCP MONITORING EVEN BY REMOTE THROUGH THE NABOOK PORTAL.
- SYNCHRONISATION OF DEVICES CONNECTED TO THE SAME ACCOUNT (PATENTED).
- ORGANISATION OF SHOPPING LIST TO EXPORT IN WORD FORMAT.
- FOOD COST CALCULATION OF RECIPES AND SINGLE PORTION MENUS.
- MENU CREATION WITH CALORIE COUNT AND LIST OF ALLERGENS WITH LAYOUT FOR CUSTOMISED PRINT OUT.
- DIRECT ACCESS FROM COOKING DEVICE TO RECIPE DATABASE, WITH OPTIONAL DOWNLOAD (PATENTED).
- RECIPE CREATION INCLUDING INGREDIENTS WITH PROCEDURE AND PHOTO.

CONTROL MECHANISMS

- EXTERNAL WATER-SOFTENER'S EFFICIENCY MONITORING SYSTEM (WATER-SOFTENER OPTIONAL).
- LOW CONSUMPTION LED COOKING CHAMBER LIGHTING. OPTIMAL VISIBILITY IN ALL POINTS OF THE COOKING CHAMBER. NEUTRAL LIGHT THAT DOESN'T ALTER THE ORIGINAL COLOURS OF THE PRODUCT.
- GREEN FINE TUNING - A NEW BURNER MODULATION SYSTEM AND HIGH EFFICIENCY EXCHANGER TO PREVENT POWER WASTAGE AND REDUCE HARMFUL EMISSIONS.
- 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.
- 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.
- SELF-DIAGNOSIS BEFORE STARTING TO USE THE EQUIPMENT, WITH DESCRIPTIVE AND AUDIBLE SIGNALLING OF ANY ANOMALIES.
- ENERGY MONITOR - MONITORING SYSTEM OF ENERGY, GAS, WATER, CLEANING CHEMICALS.
- POSSIBILITY OF SETTING COMBI SWITCH-OFF AT THE END OF THE AUTOMATIC WASH PROGRAM.
- USB CONNECTION TO DOWNLOAD HACCP DATA, UPDATE SOFTWARE AND LOAD/DOWNLOAD COOKING PROGRAMMES.
- CORE PROBE CONNECTION THROUGH A CONNECTOR OUTSIDE OF THE COOKING CHAMBER.
- 2 CORE PROBE (OPTIONAL).
- TEMPERATURE CONTROL AT THE PRODUCT CORE USING PROBE WITH 4 DETECTION POINTS.
- 2 FAN SPEEDS, THE REDUCED SPEED DECREASES HEATING POWER. FOR SPECIAL COOKING METHODS, YOU CAN USE AN INTERMITTENT SPEED.
- PROGRAMMABLE DEFERRED COOKING.
- EASY ACCESS TO PROGRAMMABLE USER PARAMETERS TO CUSTOMISE THE APPLIANCE THROUGH THE USER MENU.
- AUTOMATICALLY REGULATED STEAM CONDENSATION.
- AUTOMATIC PARALLEL COMPARTMENT AND CORE TEMPERATURE CONTROL, DELTA T SYSTEM.
- AUTO REVERSE (AUTOMATIC REVERSE OF FAN ROTATION) FOR PERFECT COOKING UNIFORMITY.

STRUCTURAL CHARACTERISTICS

- TWO WATER INLETS (SOFT AND COLD WATER).
- FRONT REMOVABLE CONTROL PANEL FOR EASY SERVICING.
- BUILT-IN DOOR DRIP TRAY COLLECTING THE CONDENSATE INTO THE OVEN DRIP TRAY; THEN INTO THE OVEN DRAIN.
- NEW PUSH-IN ADAPTABLE DOVE-TAIL JOINT SEAL FOR OVEN FRONT PANEL MADE WITH HEAT AND AGE RESISTANT SILICON RUBBER, EASY TO REPLACE.
- COOKING CHAMBER IN 1 MM [0.04"] HICK 18/10 AISI 304 STAINLESS STEEL WITH LONG FULLY ROUNDED EDGES FOR BEST AIR FLOW AND EASIER CLEANING.
- IPX4 PROTECTION AGAINST WATER SPLASHES.
- DEFLECTOR THAT CAN BE OPENED FOR EASY FAN COMPARTMENT CLEANING.
- ADJUSTABLE HINGE FOR OPTIMAL SEAL.
- HANDLE WITH LEFT OR RIGHT HAND OPENING.
- INTERNAL GLASS THAT FOLDS TO OPEN FOR EASY CLEANING.
- DOOR WITH REAR VENTILATED DOUBLE TEMPERED GLASS WITH AIR CHAMBER AND INTERIOR HEAT-REFLECTING GLASS FOR LESS HEAT RADIATION TOWARDS THE OPERATOR AND GREATER EFFICIENCY.
- PERFECTLY SMOOTH, WATERTIGHT CHAMBER.

OPERATION

- INSTANTANEOUS DISPLAY IN ICS COOKING OF THE HACCP GRAPHIC.
- SCROLLER PLUS KNOB WITH SCROLL AND PUSH FUNCTION FOR CONFIRMING CHOICES.
- 7" COLOUR SCREEN (LCD, HIGH DEFINITION, CAPACITIVE, WITH "TOUCH SCREEN" FUNCTIONS).
- INTELLIGENT RECOGNITION OF RECIPES IN MULTILEVEL FOLDERS.
- ORGANISATION OF RECIPES IN FOLDERS WITH PREVIEW, GIVING EACH FOLDER ITS OWN NAME.
- AUTOMATIC "ONE TOUCH" COOKING (ICS).
- DISPLAY THAT CAN BE CONFIGURED BASED ON THE USER'S NEEDS, BRINGING FORWARD THE PROGRAMMES USED MOST.

GAS OPERATION

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

SAFETY FEATURES

- ELECTRONICALLY CONTROLLED TWO-STAGE GAS VALVES.
- SAFETY PRESSURE SWITCH FOR LACK OF GAS ALARM.
- ELECTRONIC FLAME DETECTION SENSOR THAT INTERRUPTS THE GAS FLOW IF THE BURNER FLAME IS ACCIDENTALLY SWITCHED OFF.
- MECHANICAL DOOR SWITCH.
- VENTILATED COMPONENT COOLING SYSTEM WITH ELECTRONICALLY CONTROLLED OVER-TEMPERATURE DISPLAY.
- SELF-DIAGNOSIS WITH SMART ERROR VIEWING.
- ELECTRONIC CONTROL FOR LACK OF WATER ALARM.
- FAN MOTOR THERMIC PROTECTION.
- COOKING COMPARTMENT SAFETY DEVICE FOR PRESSURE BUILT-UP AND DEPRESSION.
- COOKING COMPARTMENT SAFETY THERMOSTAT.

CLEANING AND MAINTENANCE

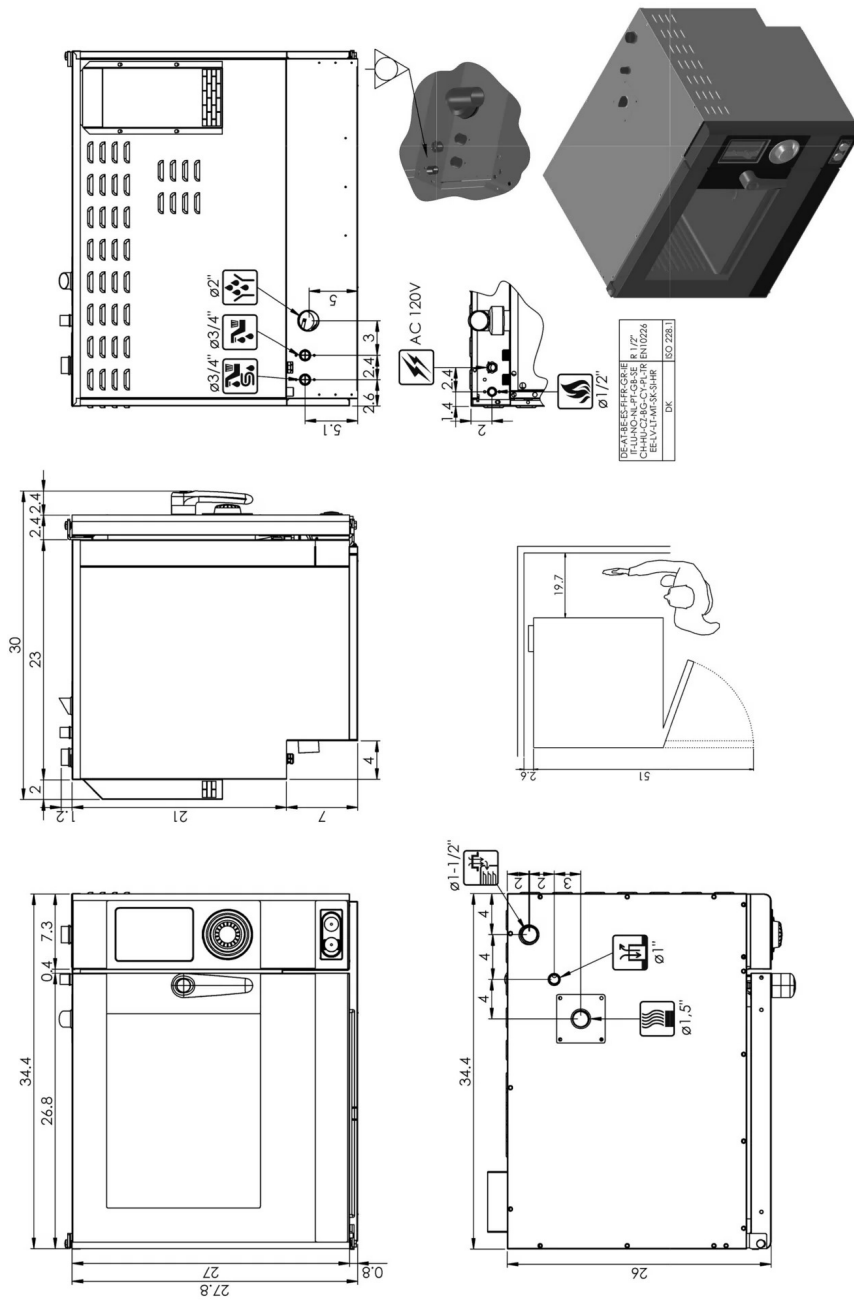
- MANUAL CLEANING SYSTEM WITH EXTERNAL HAND SHOWER (SHOWER OPTIONAL).
- AUTOMATIC CLEANING SYSTEM LCS (LIQUID CLEAN SYSTEM) WITH BUILT-IN TANK AND AUTOMATIC DISPENSING (COMBICLEAN BOOSTED LIQUID CLEANSER IN 100% RECYCLABLE CARTRIDGES. SUPPLIED WITH COMBIBLUE, ALKALINE SANITISING DETERGENT FOR STARTING PROFESSIONAL OVENS (990 GR). [2.18 LBS]).

STANDARD EQUIPMENT

- SIDE RUNNERS
- USB CONNECTION
- WI-FI CONNECTION

OPTIONAL TO BE REQUESTED WHEN ORDERING

- NPS:** OPPOSITE HINGED DOOR
- ILCS1:** AUTOMATIC CLEANING SYSTEM.
- CVR:** 2 SPEED FAN: NORMAL / REDUCED
- CETH:** EXTRA CHARGE FOR ETHERNET CONNECTION
- DSP:** DISPLAY-CONTROL PANEL PROTECTION
- APDS:** DOUBLE RELEASE DOOR OPENING



A	Technical compartment cooling air intake	D	Liquid discharge	E	Electric power supply cable inlet	F	Cooking chamber air intake
G	Gas inlet	S1	Cooking chamber fumes exhaust	S2	Cooking chamber fumes exhaust	S3*	Steam generator fumes exhaust
S4*	Steam generator fumes exhaust	V	Steam vent and cooking chamber pressure drop safety device	W1	Water inlet	W2	Softened water inlet
Equipotential connection							

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)