

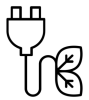
NAG161B

COMBI FOR CATERING AND LARGE BUSINESSES - 6 + 10 X 1/1 GN - 6 + 10 X EN1 (600 X 400) - GAS WITH DIRECT STEAM - STEAM GENERATOR OPTIONAL • TOUCH SCREEN CONTROLS - AUTOMATIC INTERACTIVE COOKING



The absolutely unique feature that distinguishes Naboo 5.0 from other professional combi ovens is called Nabook (patented). Thanks to the built-in Wi-Fi connection, you will have access to your virtual kitchen assistant and a myriad of other services (find out more on nabook.cloud).

Features



EFFICIENT

Energy monitor. VCS Vapor Cleaning System, new washing system. Reduction in detergent consumption up to 30% less.



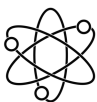
STURDY

Long Life Component LLC. New long-lasting components. EMA Easy Maintenance Access to reduce service intervention times.



CONNECTED

With built-in Wi-Fi, Naboo 5.0 is always connected to Nabook Cloud, the comprehensive and free virtual kitchen assistant.



POWERFUL

Up to 20% more powerful. Pre-heating up to 320°C [608°F]. Thanks to the new energy supply systems, Naboo 5.0 results in savings of up to 16% less compared to previous models.



SMART

Naboo Coach, the virtual assistant which provides advice on cooking, the best washing cycle and lets you know when maintenance is required. The exclusive Naboo 5.0 Autoclimate controls the ideal climate, thus guaranteeing excellent cooking quality at all times.



SMALL

Up to 15% less space by miniaturising the components (depending on model).



FLEXIBLE

Multilevel Plus. Configurable controls display. Editable recipes.



QUICK

Broccoli in just 7 minutes. 24 chickens in 30 minutes (Ref. mod.101)



Capacity

Capacity	6 + 10 x GN 1/1		
Distance between layers	mm	70	inch 2.8
Meals - Croissants	n.	110 / 230 - 144 / 240	
Max. total load	kg	30 + 50	lbs NaN
Max. tray load	kg	15	lbs 33.1

Dimensions

Width	mm	852	inch 33.5
Depth	mm	795	inch 31.3
Height	mm	1840	inch 72.4
Maximum outer width	mm	852	inch 33.5
Max exterior depth	mm	917	inch 36.1
Maximum exterior height	mm	1885	inch 74.2
Packaging width	mm	1030	inch 40.6
Packing depth	mm	980	inch 38.6
Packaging height	mm	2040	inch 80.3
Weight	kg	240	lbs 529.2
Gross weight	kg	279	lbs 615.2
Generator net weight	kg	270	lbs 595.4
Generator gross weight	kg	310	lbs 683.6
Volume	m ³	1.25	ft ³ 44.1
Packing volume	m ³	2.06	ft ³ 72.7
Minimum installation clearance - left side	mm	50	inch 2.0
Minimum installation clearance - rear side	mm	50	inch 2.0
Minimum installation clearance - right side	mm	500	inch 19.7
Cooking compartment width	mm	459	inch 18.1
Cooking compartment depth	mm	650	inch 25.6
Cooking chamber dimensions	mm	(511+791)	inch NaN

Power supply

Consumption	A	12
Frequency	Hz	60
Total electric power	kW	1,4
Differential switch	RCD cl. B	
Steam heating output(with steam generator)	kW / kcal	32 / 27520
Chamber heating output - G20	35 / 119425	

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	35 / 119425
Gas versions nominal heating output - G20 (with steam generator)	kW / kcal	40 / 136486

Water Connection

Cold water inlet	ø	3/4"
Softened water inlet	ø	3/4"
Min. pressure	bar	2
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	252
Sensitive heat	W	210
Max. liquid discharge temperature	°C	85
	°F	185.00
Noisiness	db	< 50

Special voltages and frequencies on request

TS-NAG161B-US-O

1 PH - 208 V - 60 Hz

HOW TO USE

- Pre-heating at 320°C [608°F].
- Night cooking. Low temperature night cooking and subsequent holding guarantees perfect maturation of the meat with minimum weight loss and low power consumption.
- JUST IN TIME (JIT) mode - Allows different foods to be taken out of the oven at the same time. All with utmost organisation and best results guaranteed, always (patented).
- MULTILEVEL mode - Possibility to cook different foods simultaneously with different cooking times.
- Fast-Dry Boosted® - Automatic system for quick dehumidification of the cooking chamber.
- Autoclimate® - 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).
- 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.
- SmokeGrill for barbecue system (patented). Recyclable SmokeEssence dispenser (optional).

CONNECTIVITY

- Nabook - Thanks to the Cloud feature, it is possible to access Nabook, the virtual kitchen assistant (read more on nabook.cloud, free registration).
- LMS, LAINOX Multidisplay System - Thanks to the Nabook portal and the new LMS, you can configure your devices and synchronise your recipes in a different way for each Naboo.
- Possibility to run automatic software updates on multiple devices simultaneously.
- Wi-Fi connection. Compatible with IEEE 802.11g (2.4 GHz) standard.
- Extra charge for Ethernet connection (optional).
- Possibility to download recipes from the Nabook portal based on country.
- Remote consumption monitoring.
- 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

- SLCV / SLCS - Smart Chemicals Control - Precisely controls detergent consumption, alerting you when it is about to run out and suggesting the suitable wash for the amount of residual detergent.
- Multipoint core probe with external connector, ø 3 mm [0.12"].
- TurboVapor - With the TurboVapor system the ideal level of steam is automatically produced to cook "tough" products like egg pasta or asparagus, turnip greens and chard, which are notoriously fibrous vegetables (for model with steam generator).
- Intelligent Energy System - Based on the quantity and type of product, the oven optimises and controls the energy output, maintaining the best cooking temperature and avoiding fluctuations.
- User profile block (specific function for Quick Service Restaurant - QSR).
- Possibility to programme staggered cooking times by date and time.
- Reminder to clean air filters.
- 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.
- 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.
- 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.
- SERVICE program: Testing the operation of the electronic board - Display of the temperature probes - Counter for operating hours of all primary functions for programmed maintenance.
- 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.
- 2 core probe (optional).
- Temperature control at the product core using probe with 4 detection points.
- Ability to choose up to 6 fan speeds; the first 3 speeds automatically trigger a reduction in heating power. For special cooking methods, you can use an intermittent speed.
- 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

- Long Life Component LLC - Use of new long-lasting components (Lainox internal approval procedure).
- Push-to-close door and handle with right or left opening.
- Forced ventilation electronics cooling system with stainless steel micro-expanded mesh protective filter, easy to remove and dishwasher safe.
- Solid state relay for power optimisation and modulation.
- Compact brushless magnetic drive motors.
- Full AISI 304 combi.
- 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"] thick 18/10 AISI 304 stainless steel with long fully rounded edges for best air flow and easier cleaning.
- Deflector that can be opened for easy fan compartment cleaning.
- Adjustable hinge for optimal seal.
- 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

- Naboo Coach (virtual assistant). Warnings on display indicating need for maintenance.
- Possibility to view and modify the recipe at any time.
- Naboo comes with 227 recipes, with hundreds more available by accessing the Nabook portal. Each recipe has been tested to guarantee best results.
- User interface with a choice of 29 languages.
- Acoustic and visual signalling during the various stages of cooking, with a flashing light at the end of the cycle.
- Manual humidifier.
- Rapid cooling with possible injection of water into the cooking chamber.
- Automatic resumption of cooking in case of a power failure.
- Cool Down function for the rapid fan-cooling of the cooking chamber.
- Boosted Pre-heating. Possibility to pre-heat the cooking chamber up to 320°C [608°F] to reduce cooking times by up to 10% in case of a full oven.
- Instantaneous display in ICS cooking of the HACCP graphic.
- 10" 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

- Electronic control of the flame with automatic ignition reset.
- Automatic flame ignition.
- High efficiency heat exchanger with steel expansion cabinet.
- Cooking chamber high-performance indirect gas heating system with premixed air-blown modulating flame burners.

STEAM GENERATION - DIRECT

- Direct cooking chamber steam generation system with water injection directly on the fan and nebulization on the heating elements. Advantage: immediate availability of steam in the cooking chamber.

STEAM GENERATION - INDIRECT (WITH STEAM GENERATOR)

- Steam generator high-performance indirect gas heating system with new air-blown modulating flame burners.
- New fully insulated steam generator in AISI 316 stainless steel.
- CAL-OUT system to prevent scale build-up within the boiler, as standard.
- Boiler semi-automatic de-scaling program.
- Alarm in case of boiler de-scaling required.
- Daily automatic boiler draining and rinsing, temperature of drained water below 60°C [140°F].
- Automatic boiler pre-heating.

SAFETY FEATURES

- In case of a power failure during washing, hygiene is always guaranteed insofar as the washing cycle is automatically resumed.
- Maximum last tray shelf height 160 cm [63"] (with rollers option).
- Maximum external door front temperature of 65°C [149°F].
- Fan motor brake.
- Gas shortage-Safety pressure switch.
- Boiler probe to check boiler completely empty.
- Automatic electronic control of water level in the steam generator during filling and draining.
- Steam generator temperature limiter.
- 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.
- Ventilated component cooling system with electronically controlled over-temperature display.
- Self-diagnosis with smart error viewing.
- Electronic control for lack of water alarm.
- Door open/closed electronic sensor.
- Fan motor thermic protection.
- Cooking compartment safety device for pressure built-up and depression.
- Cooking compartment safety thermostat.
- Complies with national and international standards for safe operation in case of use without direct operator supervision - ANSI Z83.11/CSA 1.8 ed.4:2016 and NSF a:2019

CLEANING AND MAINTENANCE

- CALOUT descaling system that prevents the formation and accumulation of limescale in the steam generator (for model with steam generator). Separate container and automatic dispensing (CalFree Boosted liquid descaler). Supplied with 1 liquid descaler tank - 990 gr [2.18 Lbs].
- VCS - Vapor Cleaning System. New automatic washing system with vaporisation of the detergent in the cooking chamber. Allows a significant reduction in detergent consumption up to 30%. Separate container and automatic dispensing (CombiClean Boosted liquid cleanser). Supplied with CombiBlue, alkaline sanitising detergent for starting professional ovens (990 gr) [2.18 Lbs].
- Easy external cleaning thanks to perfectly smooth surfaces in stainless steel and glass and IPX5 protection against water splashes.
- "Fast" ultra-fast washing in 10'. Minimum interruptions to the work cycle and consistently optimal cleaning.
- 7 automatic washing programmes without the need for operator input after start-up: Manual - Rinse - Fast - Soft - Medium Eco - Hard Eco - Grill.
- WMS - Wash Management System. System allowing washing programmes to be planned based on combi use.
- Manual cleaning system with retractable hand-held shower.

INSTALLATION AND ENVIRONMENT

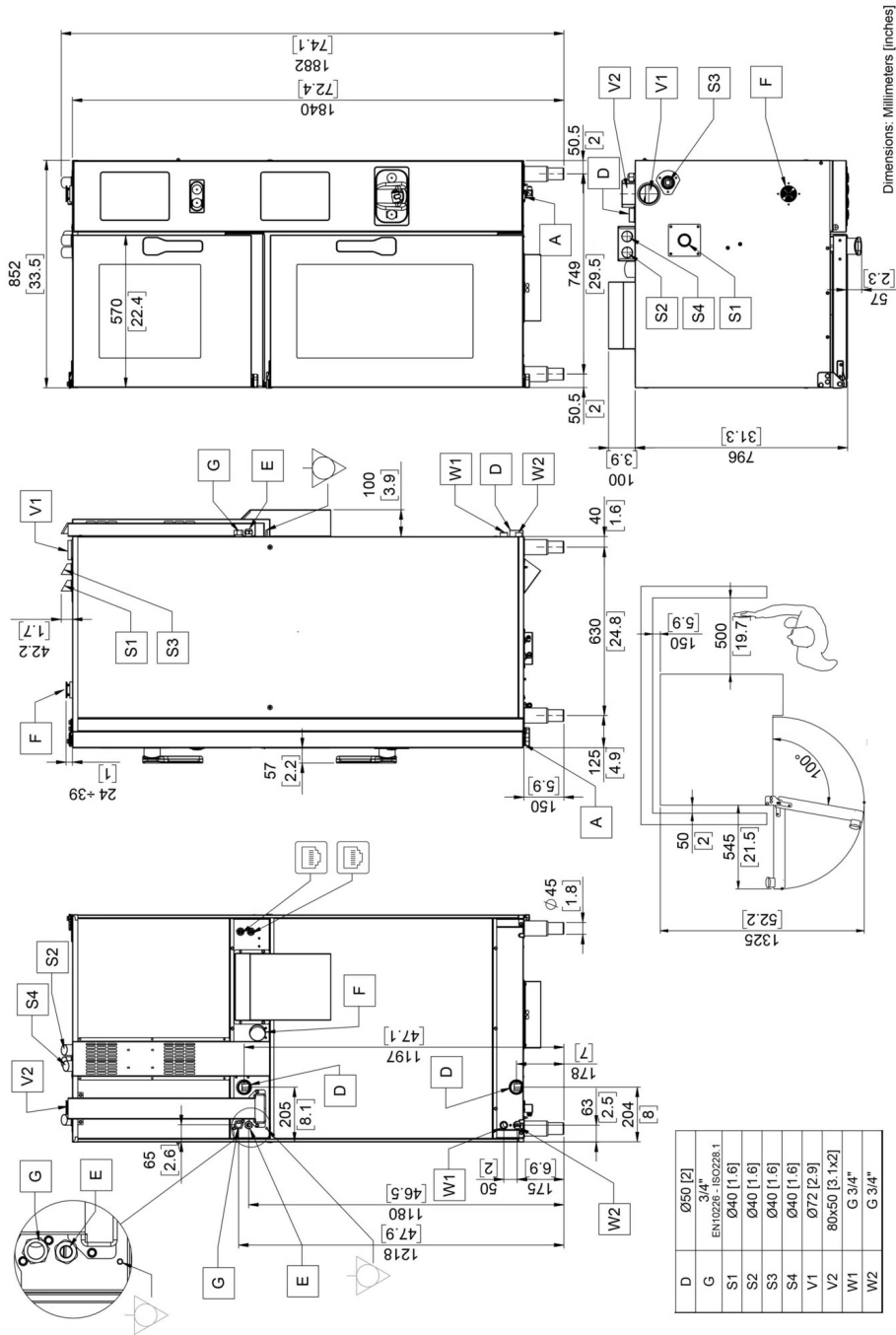
- It is recommended to have periodic maintenance carried out by a LAINOX Service Center in accordance with the manufacturer's recommendations and as stated in the maintenance manual and warranty.
- Operation without adding the water softener and descaler (model with steam generator).
- It is recommended to have the equipment installed by LAINOX accredited Service Centers.
- Quality ISO 9001 / Safety ISO 45001 / Environmental ISO 14001 certification.
- Product recycling rate: 90%.
- LCP - Life cycle perspective: CO2 consumption - 380 Kg [837.75 lbs] CO2 eq/year. The calculation was performed taking mod. _E101B (model with steam generator), taking into account a hypothetical restaurant use and considering 8 hours a day for 3.5 days a week, forty-eight day per year.
- 100% recyclable packaging.

STANDARD EQUIPMENT

- USB connection
- Multipoint core probe ø 3 mm. With external connector
- Built-in and retractable hand shower with tap
- CALOUT descaling system for models with boiler. Supplied with anti-scale product
- Automatic cleaning system
- Wi-Fi connection. Compatible with IEEE 802.11g (2.4GHz) standard
- Side runners

OPTIONAL TO BE REQUESTED WHEN ORDERING

- OM161G:** Steam generator. For gas model. Lower oven
- OB161G:** Steam generator. For both gas models
- SSB864:** Extra charge for pastry version removable rack SBE864 + compulsory frame BTL011
- SSB564:** Extra charge for pastry version removable rack SBE564 + compulsory frame BTL011
- SSB101:** Extra charge for removable rack SBE101 + compulsory frame BTL011
- SSB061:** Extra charge for removable rack SBE061 + compulsory frame BTL011
- SPP864:** Extra charge for shelf racks - EN1 (600 X 400) - BGP864
- SPP611:** Extra charge for shelf racks - GN 1/1 - BGP611
- SPP564:** Extra charge for shelf racks - EN1 (600 X 400) - BGP564
- SPP110:** Extra charge for shelf racks - GN 1/1 - BGP110
- RL161:** Roller kit option. Max height 1730 mm - Height insertion of last tray 160 cm
- RL04:** Castors option. Max height 1875 mm - max width 913 mm
- NPS2:** Right hinged door, equipped with multipoint core probe with external connector, ø 3 mm
- KPG161:** Chicken grill kit professional
- DSP2:** Display-control panel protection
- APDS2:** Double release door opening
- SLCV2:** Smart chemical control - For direct steam models
- SLCS2:** Smart chemical control - For steam generator models
- NSGB161:** Innovative smokegrill for barbecue system
- NETH2:** Extra charge for Ethernet connection
- SSP101:** Extra charge for removable plate racks complete with compulsory frame
- SSP061:** Extra charge for removable plate racks complete with compulsory frame
- SLS3:** Smart lighting system - Chromatic communication



Dimensions: Millimeters [inches]

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		Ethernet 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)



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