



**Naboo**  
reloaded

**LAINOX**  
DEVICE FOR COOKING

**NAGB171R**

7x1/1 GN+ 10 x 1/1 GN  
GAS WITH BOILER

AUTOMATIC INTERACTIVE COOKING  
TOUCH SCREEN CONTROLS



LCD 10" Touch Screen

#### TOUCH SCREEN

10-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



SMOKEGRILL



SMOKING



FLAVOURING



ECOSPEED



GFT



ECOVAPOR



TURBOVAPOR



AUTOMATIC  
WASHING



ECO WASH



NABOOK CLOUD



SYNCHRONISATION



REMOTE SERVICE

#### TECHNICAL DATA

Capacity	GN	7 x 1/1 GN + 10 x 1/1 GN	Gas versions nominal heating output	kW / kcal	43 / 36.980
Distance between layers	mm	70	Chamber heating output	kW / kcal	
Number of meals		130 / 270	Steam heating output	kW / kcal	
External dimensions metric	mm	930 x 970 x 1925 h	Fan power	kW	
Packing dimensions	mm	1000 x 1000 x 2000 h	Power supply voltage	V	3N AC 230
Weight - Net / Gross	kg	0 / 0	Frequency	Hz	50/60
Total electric power	kW	1,5	Consumption	A	0

*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.
- 10" 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.
- 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.
- 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.
- 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.
- 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.
- TURBOVAPOR - WITH THE TURBOVAPOR SYSTEM IT AUTOMATICALLY PRODUCES THE IDEAL LEVEL OF STEAM TO COOK "TOUGH" PRODUCTS LIKE EGG PASTA OR ASPARAGUS, TURNIP GREENS AND CHARD, WHICH ARE NOTORIOUSLY FIBROUS VEGETABLES.
- GREEN FINE TUNING - A NEW BURNER MODULATION SYSTEM AND HIGH EFFICIENCY EXCHANGER TO PREVENT POWER WASTAGE AND REDUCE HARMFUL EMISSIONS.

## 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
- IPX5 PROTECTION AGAINST SPRAYS OF 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

# NAGB171R

## STEAM GENERATOR

- STEAM GENERATOR HEATING ELEMENTS OF ARMoured INCOLOY 800 TYPE
- AISI 316 FULLY INSULATED STEAM GENERATOR
- BLOWN AIR TYPE OF MODULATING BURNERS FOR THE STEAM GENERATOR
- AUTOMATIC BOILER PRE-HEATING
- DAILY AUTOMATIC BOILER DRAINING (TEMPERATURE OF DRAINED WATER BELOW 60°C) AND RINSING
- ALARM IN CASE OF BOILER DE-SCALING REQUIRED
- BOILER SEMI-AUTOMATIC DE-SCALING PROGRAM
- CAL-OUT SYSTEM TO PREVENT SCALE BUILD-UP WITHIN THE BOILER, AS STANDARD

## 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
- BOILER SAFETY THERMOSTAT
- BOILER WATER LEVEL PROBES
- BOILER PROBE TO CHECK BOILER COMPLETELY EMPTY

## CLEANING AND MAINTENANCE

- LM AUTOMATIC CLEANING SYSTEM, WITH SEPARATE CONTAINER AND AUTOMATIC DISPENSING (COMBICLEAN LIQUID CLEANSER. SUPPLIED WITH 1 LIQUID CLEANSER TANK DL010 - 990 GR.).
- CALOUT DESCALING SYSTEM, THAT PREVENTS THE FORMATION AND ACCUMULATION OF LIMESCALE IN THE BOILER, WITH SEPARATE CONTAINER AND AUTOMATIC DISPENSING (CALFREE LIQUID DESCALER. SUPPLIED WITH 1 LIQUID DESCALER TANK CF010 - 990 GR.).
- MANUAL CLEANING SYSTEM WITH RETRACTABLE HAND-HELD SHOWER.

## STANDARD EQUIPMENT

- LM AUTOMATIC CLEANING SYSTEM - SUPPLIED WITH 1 LIQUID CLEANSER TANK DL010 - 990 GR.
- CALOUT DESCALING SYSTEM FOR MODELS WITH BOILER - SUPPLIED WITH ANTI-SCALE PRODUCT
- MULTIPOINT CORE PROBE Ø 3 MM.
- BUILT-IN AND RETRACTABLE HAND SHOWER WITH TAP
- WI-FI CONNECTION
- USB CONNECTION

## OPTIONAL - TO BE REQUESTED WHEN ORDERING OVEN

- **RL160:** PAIR OF SHELF RACKS FOR UPPER OVEN 6 X 1/1 GN, DISTANCE BETWEEN LAYERS 70MM, TO ADAPT HEIGHT OF LAST TRAY TO 1600MM, USE ONLY WITH ROLLERS OPTION RL171
- **RL171:** ROLLER OPTION - MAX HEIGHT 1790 MM
- **RL004:** CASTERS OPTION - MAX HEIGHT 1935 MM
- **NPS171:** OPPOSITE HINGED DOOR
- **APDS171:** DOUBLE RELEASE DOOR OPENING - NOT AVAILABLE WITH RIGHT HINGED DOOR
- **NSG171:** SMOKEGRILL - 3 IN 1 - BARBECUE SYSTEM / SMOKING / FLAVOURING
- **NETH171:** EXTRA CHARGE FOR ETHERNET CONNECTION
- **NPK171:** CONFIGURATION FOR CONNECTION TO EXTRACTION HOOD
- **NSS071:** EXTRA CHARGE FOR REMOVABLE RACK NSE071 + COMPULSORY FRAME NTL071
- **NSS101:** EXTRA CHARGE FOR REMOVABLE RACK NSE101 + COMPULSORY FRAME NTL071
- **NSS564:** EXTRA CHARGE FOR PASTRY VERSION REMOVABLE RACK NSE564 + COMPULSORY FRAME NTL071
- **NSS864:** EXTRA CHARGE FOR PASTRY VERSION REMOVABLE RACK NSE864 + COMPULSORY FRAME NTL071
- **NSP664:** EXTRA CHARGE FOR PASTRY VERSION SHELF RACKS NGP664
- **NSP864:** EXTRA CHARGE FOR PASTRY VERSION SHELF RACKS NGP864
- **DSP171:** DISPLAY-CONTROL PANEL PROTECTION

## EXTRA ACCESSORIES THAT CAN BE INSTALLED FOLLOWING PURCHASE

- **KSC180:** MULTIPOINT CORE PROBE FOR LARGE ITEMS Ø 3 MM, PIN LENGTH 180 MM.
- **KSA001:** NEEDLE CORE PROBE Ø 1 MM.
- **KSM002:** MULTIPROBES SYSTEM, 2 MULTIPOINT CORE PROBES. Ø 3 MM
- **NFX02:** FAT FILTER
- **NKC171:** EXTRACTION HOOD WITH AIR-COOLED CONDENSER - AVAILABLE ONLY FOR PREARRANGED OVENS
- **CCE:** COLLECTOR FOR EXTERNAL CONNECTION - Ø 150 MM
- **NSE071:** REMOVABLE RACK - TO BE USED WITH COMPULSORY FRAME
- **NSE564:** REMOVABLE RACK - TO BE USED WITH COMPULSORY FRAME - PASTRY VERSION
- **NSE101:** REMOVABLE RACK - TO BE USED WITH COMPULSORY FRAME
- **NSE864:** REMOVABLE RACK - TO BE USED WITH COMPULSORY FRAME - PASTRY VERSION - 8 X 600 X 400
- **NGP664:** PAIR OF SHELF RACKS 600 X 400 - PASTRY VERSION
- **NGP864:** PAIR OF SHELF RACKS 600 X 400 - PASTRY VERSION
- **CPD20:** DETERGENT CONTAINER IN AISI 304 - TOP LOADING - DETERGENT QUANTITY DISPLAY - CAPACITY 2 TANKS OF 10 L.

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)

