

SAG201BV

COMBI STEAMER FOR GASTRONOMY  
20 X 1/1 GN  
GAS WITH DIRECT STEAM

MANUAL ELECTRONIC CONTROLS  
ASSISTED COOKING  
EQUIPPED WITH N. 1 TROLLEY NKS201



3.5-inch (LCD - TFT) colour display for displaying your favourite programs, pre-set programs, variable fan speed, automatic washing, menus, and settings.

WHEN TECHNOLOGY REINVENTS THE PAST



**QUICK**

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



**SMALL**

Up to 15% less space by miniaturising the components.



**EFFICIENT**

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



**POWERFUL**

With up to 20% more power, it also guarantees faster cooking with full loads which are always perfect. The new energy supply systems result in savings of up to 16% less compared to previous models.



**ACCURATE**

Stable and accurate temperature at all times thanks to the automatic consumption management. Autoclima controls the ideal climate, thus guaranteeing excellent cooking quality at all times.



**STURDY**

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



**General data**

Capacity	GN	20 x 1/1 GN	Packing dimensions (W x D x H)	mm	1100 x 1110 x 2040
Distance between layers	mm	63	Weight - Net / Gross	kg	290 / 333
Meals - Croissants	n°	150 / 300 - 240	Volume	m <sup>3</sup>	2,44
Max. tray load	kg	25	Minimum installation clearance - left side	mm	50
Max. total load	kg	90	Minimum installation clearance - rear side	mm	50
Net external dimensions (W x D x H)	mm	892 x 862 x 1812	Minimum installation clearance - right side	mm	500
Maximum external dimensions (W x D x H)	mm	892 x 966 x 1856			

**Power supply**

Total electric power	kW	1,3	Chamber heating output	kW / kcal	44 / 37840
Consumption	Amp	5,7	Frequency	Hz	50/60
Power supply voltage	V	1N-AC 230	Differential switch, single-phase frequency converter		RCD cl. B

**Gas supply**

Gas - Type		G20 - G30 - G31	Max. gas pressure - G20	bar	0,025
Gas versions nominal heating output - G20	kW / kcal	44 / 37840	Gas versions nominal heating output - G20 (with steam generator)	kW / kcal	52 / 44720
Convection heating output - G20	kW / kcal	44 / 37840	Steam heating output (with steam generator)	kW / kcal	32 / 27520
Min. gas pressure - G20	bar	0,018			

**Water Connection**

Cold water inlet	∅ - inch.	3/4	Discharge	∅ - mm	50
Softened water inlet	∅ - inch.	3/4	Minimum water flow	l / min	10
Min. pressure	bar	2	Drainage slope		4°
Max. pressure	bar	5			

**Water quality**

Water hardness for steam generation connection	°dh / ppm	6° / 9° fH	NH <sub>2</sub> Cl (monochloramine)	mg / l	0,2
pH value	Ph	> 7,5	Max. cold water temperature	°C	30
Cl (chloride) - max	mg / l	30 mg/l max	Max. softened water temperature	°C	50
Cl <sub>2</sub> (free chlorine)	mg / l	0,1 mg/l max	Electrical conductivity	µs	50 - 200
Fe (iron)	mg / l	0,1 mg/l max			

**Emissions**

Latent heat	W / kW	234	Max. liquid discharge temperature	°C	85
Sensitive heat	W / kW	195	Noisiness	db	< 50

Special voltages and frequencies on request.

Water treatment (softener) system recommended.

**COOKING MODES**

- AUTOMATIC WITH 95 TESTED AND STORED COOKING PROGRAMMES, INCLUDING PROGRAMMES FOR REHEATING ON THE PLATE OR IN THE PAN.
- PROGRAMMABLE WITH THE ABILITY TO STORE 99 COOKING PROGRAMMES IN AUTOMATIC SEQUENCE (UP TO 9 CYCLES), ASSIGNING A NAME AND DEDICATED ICON.
- MANUAL MODE WITH THREE COOKING MODES AND INSTANT COOKING START: CONVECTION FROM 30°C TO 300°C, STEAM FROM 30°C TO 130°C, COMBINATION CONVECTION + STEAM FROM 30°C TO 300°C.
- RAPID SELECTION OF FAVOURITE PROGRAMS USING SCROLL & PUSH, WITH THE DEDICATED SCROLLER.
- AUTOCLIMA® - SYSTEM THAT AUTOMATICALLY MANAGES THE PERFECT CLIMATE IN THE COOKING CHAMBER.
- FAST-DRY BOOSTED® - AUTOMATIC SYSTEM FOR QUICK DEHUMIDIFICATION OF THE COOKING CHAMBER.

**OPERATION**

- LED HVS (HIGH VISIBILITY SYSTEM) ALPHANUMERIC DISPLAY TO DISPLAY THE TEMPERATURES, AUTOCLIMA, TIME AND CORE TEMPERATURE.
- 3.5-INCH (LCD - TFT) COLOUR DISPLAY FOR DISPLAYING YOUR FAVOURITE PROGRAMS, PRE-SET PROGRAMS, FAN, AUTOMATIC WASHING, MENUS AND SETTINGS.
- SCROLLER KNOB WITH SCROLL AND PUSH FUNCTION FOR CONFIRMING CHOICES.
- LED BARS TO SIGNAL THAT THE TEMPERATURE, TIMER AND PROBE TEMPERATURE ARE ACTIVATED.
- MANUAL PRE-HEATING.
- COOL DOWN FUNCTION FOR THE RAPID FAN-COOLING OF THE COOKING CHAMBER.
- AUTOMATIC RESUMPTION OF COOKING IN CASE OF A POWER FAILURE.
- RAPID COOLING WITH POSSIBLE INJECTION OF WATER INTO THE COOKING CHAMBER.
- MANUAL HUMIDIFIER.
- ACOUSTIC AND VISUAL SIGNALLING DURING THE VARIOUS STAGES OF COOKING, WITH A FLASHING LIGHT AT THE END OF THE CYCLE.
- USER INTERFACE WITH A CHOICE OF 29 LANGUAGES.
- POSSIBILITY TO VIEW AND MODIFY THE RECIPE AT ANY TIME.

**CONTROL MECHANISMS**

- AUTO REVERSE (AUTOMATIC REVERSE OF FAN ROTATION) FOR PERFECT COOKING UNIFORMITY.
- EASY ACCESS TO PROGRAMMABLE USER PARAMETERS TO CUSTOMISE THE APPLIANCE THROUGH THE USER MENU.
- AUTOMATICALLY REGULATED STEAM CONDENSATION.
- 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.
- MULTIPOINT CORE PROBE WITH EXTERNAL CONNECTOR, Ø 3 MM.
- USB CONNECTION TO DOWNLOAD HACCP DATA, UPDATE SOFTWARE AND LOAD/DOWNLOAD COOKING PROGRAMMES.
- POSSIBILITY OF SETTING COMBI SWITCH-OFF AT THE END OF THE AUTOMATIC WASH PROGRAM.
- PRE-CONFIGURED SN ENERGY OPTIMISATION SYSTEM (OPTIONAL).
- 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.
- 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.
- 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.

**CONSTRUCTION**

- FULL AISI 304 COMBI.
- COOKING CHAMBER IN 1 MM THICK 18/10 AISI 304 STAINLESS STEEL WITH LONG FULLY ROUNDED EDGES FOR BEST AIR FLOW AND EASIER CLEANING.
- PERFECTLY SMOOTH, WATERTIGHT CHAMBER.
- 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.
- INTERNAL GLASS THAT FOLDS TO OPEN FOR EASY CLEANING.
- DOOR WITH THREE LOCKING POINTS. HANDLE BRAKE IN OPEN DOOR POSITION.
- ADJUSTABLE HINGE FOR OPTIMAL SEAL.
- DEFLECTOR THAT CAN BE OPENED FOR EASY FAN COMPARTMENT CLEANING.
- NEW PUSH-IN ADAPTABLE DOVE-TAIL JOINT SEAL FOR OVEN FRONT PANEL MADE WITH HEAT AND AGE RESISTANT SILICON RUBBER, EASY TO REPLACE.
- NEW OVEN DRAIN WITH BUILT-IN AIR GAP IN ACCORDANCE WITH STANDARD EN61770.
- FRONT REMOVABLE CONTROL PANEL FOR EASY SERVICING.
- TWO WATER INLETS (SOFT AND COLD WATER).
- COMPACT BRUSHLESS MAGNETIC DRIVE MOTORS.
- SOLID STATE RELAY FOR POWER OPTIMISATION AND MODULATION.
- LONG LIFE COMPONENT LLC - USE OF NEW LONG-LASTING COMPONENTS.
- LONG LIFE GASKET - LLG. AUTOMATIC ELECTROMAGNETIC TRACKED FRAME HOLD AND RELEASE SYSTEM TO PRESERVE THE SEAL OF THE STOP GASKET.

**GAS OPERATION**

- COOKING CHAMBER HIGH-PERFORMANCE INDIRECT GAS HEATING SYSTEM WITH PREMIXED AIR-BLOWN MODULATING FLAME BURNERS.
  - AUTOMATIC FLAME IGNITION.
  - ELECTRONIC CONTROL OF THE FLAME WITH AUTOMATIC IGNITION RESET.
  - HIGH EFFICIENCY HEAT EXCHANGER WITH STEEL EXPANSION CABINET.
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**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.

**SAFETY FEATURES**

- COOKING CHAMBER TEMPERATURE LIMITER.
- COOKING COMPARTMENT SAFETY DEVICE FOR PRESSURE BUILT-UP AND DEPRESSION.
- FAN MOTOR THERMIC PROTECTION.
- DOOR OPEN/CLOSED ELECTRONIC SENSOR.
- ELECTRONIC CONTROL FOR LACK OF WATER ALARM.
- SELF-DIAGNOSIS WITH SMART ERROR VIEWING.
- VENTILATED COMPONENT COOLING SYSTEM WITH ELECTRONICALLY CONTROLLED OVER-TEMPERATURE DISPLAY.
- ELECTRONIC FLAME DETECTION SENSOR THAT INTERRUPTS THE GAS FLOW IF THE BURNER FLAME IS ACCIDENTALLY SWITCHED OFF.
- SAFETY PRESSURE SWITCH FOR LACK OF GAS ALARM.
- ELECTRONICALLY CONTROLLED TWO-STAGE GAS VALVES.
- GAS SHORTAGE-SAFETY PRESSURE SWITCH.
- FAN MOTOR BRAKE.
- MAXIMUM EXTERNAL DOOR FRONT TEMPERATURE OF 65°C.
- COMPLIES WITH NATIONAL AND INTERNATIONAL STANDARDS FOR SAFE OPERATION IN CASE OF USE WITHOUT DIRECT OPERATOR SUPERVISION - IEC 60335-1 / IEC 60335-2-102 - EN203-1 / EN203-2-2
- MAXIMUM LAST TRAY SHELF HEIGHT 160 CM.
- IN CASE OF A POWER FAILURE DURING WASHING, HYGIENE IS ALWAYS GUARANTEED INsofar AS THE WASHING CYCLE IS AUTOMATICALLY RESUMED.

**CLEANING AND MAINTENANCE**

- VCS - VAPOR CLEAN SYSTEM. NEW AUTOMATIC WASHING SYSTEM WITH VAPORISATION OF THE DETERGENT IN THE COOKING CHAMBER. ALLOWS A SIGNIFICANT REDUCTION IN DETERGENT CONSUMPTION UP TO 30% (PATENT PENDING).  
SEPARATE CONTAINER AND AUTOMATIC DISPENSING (COMBICLEAN DL010 LIQUID CLEANSER).
- WMS - WASH MANAGEMENT SYSTEM. SYSTEM ALLOWING WASHING PROGRAMMES TO BE PLANNED BASED ON COMBI USE.
- 7 AUTOMATIC WASHING PROGRAMMES WITHOUT THE NEED FOR OPERATOR INPUT AFTER START-UP: MANUAL - RINSE - FAST - SOFT - MEDIUM ECO - HARD ECO - GRILL.
- "FAST" ULTRA-FAST WASHING IN 10'. MINIMUM INTERRUPTIONS TO THE WORK CYCLE AND CONSISTENTLY OPTIMAL CLEANING.
- MANUAL CLEANING SYSTEM WITH RETRACTABLE HAND-HELD SHOWER.
- EASY EXTERNAL CLEANING THANKS TO PERFECTLY SMOOTH SURFACES IN STAINLESS STEEL AND GLASS AND IPX5 PROTECTION AGAINST WATER SPLASHES.

**INSTALLATION & ENVIRONMENT**

- 100% RECYCLABLE PACKAGING.
- LCP - LIFE CYCLE PERSPECTIVE: CO2 CONSUMPTION - 380KGCO2 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.
- PRODUCT RECYCLING RATE 90%.
- QUALITY ISO 9001 / SAFETY ISO 45001 / ENVIRONMENTAL ISO 14001 CERTIFICATION.
- IT IS RECOMMENDED TO HAVE THE EQUIPMENT INSTALLED BY LAINOX ACCREDITED SERVICE CENTERS.
- 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.
- COMPLIES WITH ENERGY STAR PARAMETERS. PUBLICATION ON [WWW.ENERGYSTAR.GOV](http://WWW.ENERGYSTAR.GOV)

**STANDARD EQUIPMENT**

- AUTOMATIC CLEANING SYSTEM VCS - SUPPLIED WITH 1 LIQUID CLEANSER TANK DL010, 990 GR.
  - MULTIPOINT CORE PROBE Ø 3 MM. WITH EXTERNAL CONNECTOR
  - BUILT-IN AND RETRACTABLE HAND SHOWER WITH TAP
  - USB CONNECTION
  - TROLLEY NKS201
  - 6 SPEED FAN
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**OPTIONAL - TO BE REQUESTED WHEN ORDERING OVEN**

- **NPK:** CONFIGURATION FOR CONNECTION TO EXTRACTION HOOD
- **SSB154:** EXTRA CHARGE FOR TROLLEY NKS154 - PASTRY VERSION - 15 X EN (600 X 400) - ↓ 89
- **SSB201S:** EXTRA CHARGE FOR TROLLEY NKS201S - GASTRONOMY VERSION - 15 X 1/1 GN - ↓ 83
- **LLG:** LONG LIFE GASKET - AUTOMATIC TRACKED FRAME HOLD AND RELEASE
- **DSP:** DISPLAY-CONTROL PANEL PROTECTION
- **CAM201B:** FLUE WITH WIND PROTECTION DEVICE FOR GAS MODELS. MODELS WITH BOILER
- **CAV201B:** FLUE WITH WIND PROTECTION DEVICE FOR GAS MODELS - DIRECT STEAM MODELS

**EXTRA ACCESSORIES THAT CAN BE INSTALLED FOLLOWING PURCHASE**

- **KSC004R:** MULTIPOINT CORE PROBE Ø 3 MM.
  - **KSC180:** MULTIPOINT CORE PROBE FOR LARGE ITEMS Ø 3 MM, PIN LENGTH 180 MM.
  - **KSA001:** NEEDLE CORE PROBE Ø 1 MM.
  - **NFX02:** FAT FILTER - 2 PCS.
  - **NKS201:** TROLLEY WITH DRIP TRAY - MAXIMUM LOAD 90 KG - MAXIMUM LOAD PER TRAY 25 KG
  - **NKS201S:** TROLLEY WITH DRIP TRAY - MAXIMUM LOAD 90 KG - MAXIMUM LOAD PER TRAY 25 KG
  - **NKS154:** TROLLEYS WITH DRIP TRAY - PASTRY VERSION 600 X 400 - MAXIMUM LOAD 90 KG - MAXIMUM LOAD PER TRAY 15 KG
  - **RIC201:** STAINLESS STEEL RAMP FOR TROLLEY INSERTION, HELPS TO EVEN THE FLOORS UP TO 3% OF UNEVENNES
  - **BKC201:** EXTRACTION HOOD WITH AIR-COOLED CONDENSER. AVAILABLE ONLY FOR PREARRANGED OVENS
  - **CCE:** COLLECTOR FOR EXTERNAL CONNECTION - Ø 150 MM
  - **RTP20E:** REGENERATING CABINET
  - **CPD20:** DETERGENT CONTAINER - CAPACITY 2 TANKS OF 10 KG.
  - **SPDP:** DETERGENT CONTAINER - TO BE INSTALLED ON THE WALL - CAPACITY 1 TANK OF 10 KG.
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