

NAEV071



7 x 1/1 GN

Item



LCD 10" Touch Screen

One Touch

Automatically and with only a single touch, you can access the ideal and most efficient cooking for each dish, due to the exclusive present and widely tested methods, times and system. A wide range of cooking methods is already tested in the field by a highly qualified group of workers.



MULTILEVEL



JUST IN TIME



AUTOCLIMA



FAST-DRY



SMOKING



FLAVOURING



ECOVAPOR



TURBOVAPOR (*)



VIDEO RECIPES



ECOSPEED



GFT
(only for gas models)



LCS CLEANING SYSTEM
COMBI CLEAN
CALFREE (*)



SCS CLEANING SYSTEM
SOLID CLEAN
SOLID CAL (*)



CLOUD EVOLUTION



CHEF PORTAL



SYNCHRONISATION



REMOTE SERVICE

(*) only for models with boiler



COOKING MODES

- ICS (Interactive Cooking System), an automatic cooking system for Italian, French, International, Spanish, Russian, Asian and German recipes including their history, ingredients, procedure, automatic cooking program and plate presentation
- Manual cooking with three cooking modes: Convection from 30°C to 300°C, Steam from 30°C to 130°C, Combination Convection + Steam from 30°C to 300°C
- Programmable modes - Possibility to program and save cooking methods in an automatic sequence (up to 15 cycles) giving each program its own name, picture and information on the recipe

OPERATION

- DISPLAY that can be configured based on the needs of the user, bringing forward the programs used most
- LAINOX Cloud Wi-Fi/Ethernet connection system for saving personal settings, software updates, HACCP data archiving and downloading new recipes
- Automatic "one touch" cooking (ICS)
- Organization of recipes in folders with preview, giving each folder its own name
- Intelligent recognition of recipes in multilevel folders
- 10" colour screen (LCD - TFT) that is high definition and capacitive with "Touch Screen" functions
- SCROLLER PLUS knob with Scroll and Push function for confirming choices
- Automatic door opening using the "Open" button (optional)
- Instantaneous display in ICS cooking of the HACCP graphic

CLEANING AND MAINTENANCE

- Self-diagnosis before starting to use the equipment, with descriptive and audible signalling of any anomalies
- Automatic LCS (Liquid Clean System) with COMBICLEAN liquid cleanser, in 100 % recyclable cartridges
- Alternatively: SCS (Solid Clean System) automatic cleaning system with built-in tank and automatic detergent dispensing - SOLID CLEAN detergent in 930 g. packages used for the generation of detergent
- Manual cleaning system with retractable hand shower

CONTROL EQUIPMENT

- Autoreverse (automatic reverse of fan rotation) for perfect cooking uniformity
- Automatic parallel compartment and core temperature control, DELTA T system
- Automatically regulated steam condensation
- Programmable deferred cooking
- Ability to choose up to 6 fan speeds; the first 3 speeds automatically activate the 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 ability to quickly connect the needle probe for vacuum cooking and small pieces
- USB connection to download HACCP data, update software and load/unload cooking programs
- Ready for SN energy optimization system (optional)
- SERVICE program for: Inspecting the operation of the electronic board and display of the temperature probes - Appliance operation timer for all primary functions for programmed maintenance
- ECOSPEED - Based on the quantity and type of product, Naboo optimizes and controls the delivery of energy, maintains the correct cooking temperature, preventing any fluctuations (-10% energy / -30% water / -5% weight loss *)
- ECOVAPOR - With ECOVAPOR system there is a definite reduction in water and energy consumption due to the automatic controls of the steam saturation in the cooking chamber (-10% energy / -30% water / -10% steam *)

CONSTRUCTION

- IPX5 protection against sprays of water
- 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

ELECTRIC HEATING SYSTEM

- Cooking compartment heating elements of armoured INCOLOY 800 type

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

STANDARD EQUIPMENT

- Automatic cleaning system LCS Liquid Clean System (equipped with 2 tanks of COMBICLEAN detergent, 4,5 kg. each)
- Alternatively: Automatic cleaning system SCS, Solid Clean System (equipped with 2 cans of SOLID CLEAN - 930 g. each)
- Wi-Fi connection
- Multipoint core probe (Ø 3 mm)
- Built-in and retractable hand shower with tap
- 2 stainless steel grids 1/1 GN

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OPTIONAL - TO BE REQUESTED WHEN ORDERING OVEN

- Automatic door opening - not compatible with handle (not available with right hinged door)
- Right hinged door
- Configuration for connection to extraction hood
- Extra charge for energy saving system connection
- Extra charge for removable rack + compulsoring frame
- Extra charge for pastry version removable rack 600 x 400 + compulsoring frame
- Extra charge for pastry version shelf racks 600 x 400
- SMOKEGRILL - 3 in 1 - Barbecue System / Smoking / Flavouring
- Extra charge for Ethernet connection
- Multipoint core probe for large items. Pin length 180 mm. Ø 3 mm

ACCESSORIES

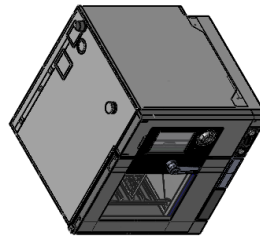
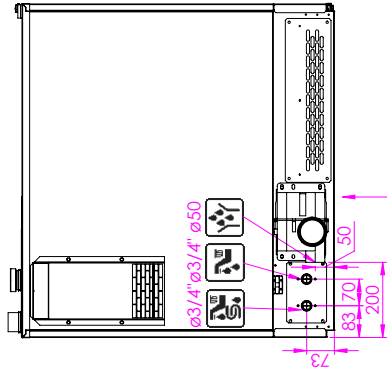
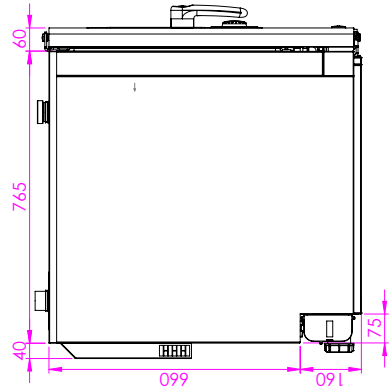
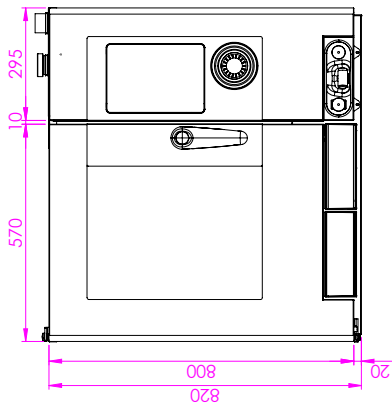
- Needle core probe - Ø 1 mm.
- Multiprobes system - 2 multipoint core probes - Ø 3 mm.
- Fat filter
- USB pen to download HACCP data, update software and load/unload cooking programs
- Set of feet (h - 150 mm)
- Castor kit
- Stainless steel heat shield for the unit right side panel (essential when the oven is positioned next to heat sources)
- Stainless steel floor stand
- Special floor stands for insertion of the blast chiller
- Side runners
- Stainless steel shelf
- Neutral cabinet with doors and side runners
- Neutral cabinet with door
- Static holding cabinet and slow cooking
- Flanged feet kit for floor stands, for marine installations
- Castor kit for floor stand, 2 with brake
- Trolley for removable oven racks with drip tray
- Removable rack (to be used with compulsoring frame)
- Compulsoring frame for removable oven rack and plate racks
- Pastry version - Removable rack 600 x 400 (to be used with compulsoring frame)
- Pastry version - Pair of shelf racks 600 x 400
- Plate racks (to be used with compulsoring frame)
- Rack thermal cover
- Extraction hood with air-cooled condenser (available only for prearranged ovens)

TECHNICAL DATA

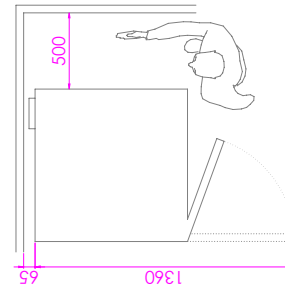
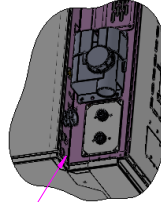
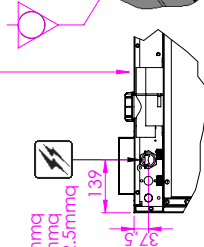
Chamber capacity	GN	7 x 1/1	Total electric power	kW	10,5
Distance between layers	mm	70	Gas versions nominal heating output	kW / kcal	- / -
Number of meals		50 / 120	Chamber heating output	kW / kcal	10 / -
External dimensions	mm	875 x 825 x 820 h	Steam heating output	kW / kcal	- / -
Dimensions with packing	mm	950 x 990 x 1000 h	Fan power	kW	0,37
Weight - Net / Gross	kg	117 / 135	Power supply voltage	V - 50 Hz	3N AC 400

Special voltages and frequencies upon request

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.



AC 230V n°3x10mmq
3AC 230V n°4x4mmq
3NAC 400V n°5x2.5mmq



According to CE rules, gas ovens must be installed where proper evacuation of burnt gas can be provided (type B13, B23, A3)

