

NAGV201



20 x 1/1 GN

Item

20 - 12 x 20"



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



ECOSPEED



JUST IN TIME



GFT
(only for gas models)



AUTOCLIMA



LM CLEANING SYSTEM
COMBI CLEAN
CALFREE (*)



FAST-DRY



CLOUD EVOLUTION



SMOKING



CHEF PORTAL



FLAVOURING



SYNCHRONISATION



ECOVAPOR



REMOTE SERVICE



TURBOVAPOR



VIDEO RECIPES

(*) 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 (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).
- 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
- Instantaneous display in ICS cooking of the HACCP graphic

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CLEANING AND MAINTENANCE

- Self-diagnosis before starting to use the equipment, with descriptive and audible signalling of any anomalies
- LM automatic cleaning system with separate container of COMBICLEAN liquid 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
- 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 *)
- GREEN FINE TUNING - A new burner modulation system and high efficiency exchanger to prevent power waste and reduce harmful emissions (-10% energy / -10% CO2 *)

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
- Door with 3 locking points
- Adjustable hinge for optimal seal
- Deflector that can be opened for easy fan compartment cleaning

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

SAFETY FEATURES

- Cooking compartment safety thermostat
- Cooking compartment safety device for pressure built-up and depression
- Fan motor thermic protection
- Flame detection sensor interrupting gas flow in case of switch of flame failure
- Safety pressure switch for lack of gas alarm
- Magnetic door switch
- Lack of water displayed alarm
- Self-diagnosis and fault display
- Component cooling system with overheat display control
- Two-stage gas valve

STANDARD EQUIPMENT

- Automatic washing system LM - equipped with 1 cleanser tank COMBICLEAN - 10 l. (2.64 gal)
- Wi-Fi connection
- Multipoint core probe - Ø 3 mm (Ø 0.12")
- Built-in and retractable hand shower with tap
- Trolley
- 2 stainless steel grids 1/1 GN (12x20")

OPTIONAL - TO BE REQUESTED WHEN ORDERING OVEN

- Flue with wind protection device (compulsory for all installations without extraction hood)
- Extra charge for pastry version trolley
- SMOKEGRILL - 3 in 1 - Barbecue System / Smoking / Flavouring
- Extra charge for Ethernet connection

ACCESSORIES

- Multipoint core probe for large items. Pin length 180 mm. (7.08"). - Ø 3 mm (Ø 0.12")
- Needle core probe - Ø 1 mm. (Ø 0.04")
- Multiprobes system - 2 multipoint core probes - Ø 3 mm. (Ø 0.12")
- Fat filter
- USB pen to download HACCP data, update software and load/unload cooking programs
- Flanged feet kit for marine installations
- Trolley with drip tray
- Pastry version - Trolley with drip tray 600 x 400
- Plated meals trolley with drip tray
- Trolley thermal cover

* Compared to our previous model

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TECHNICAL DATA

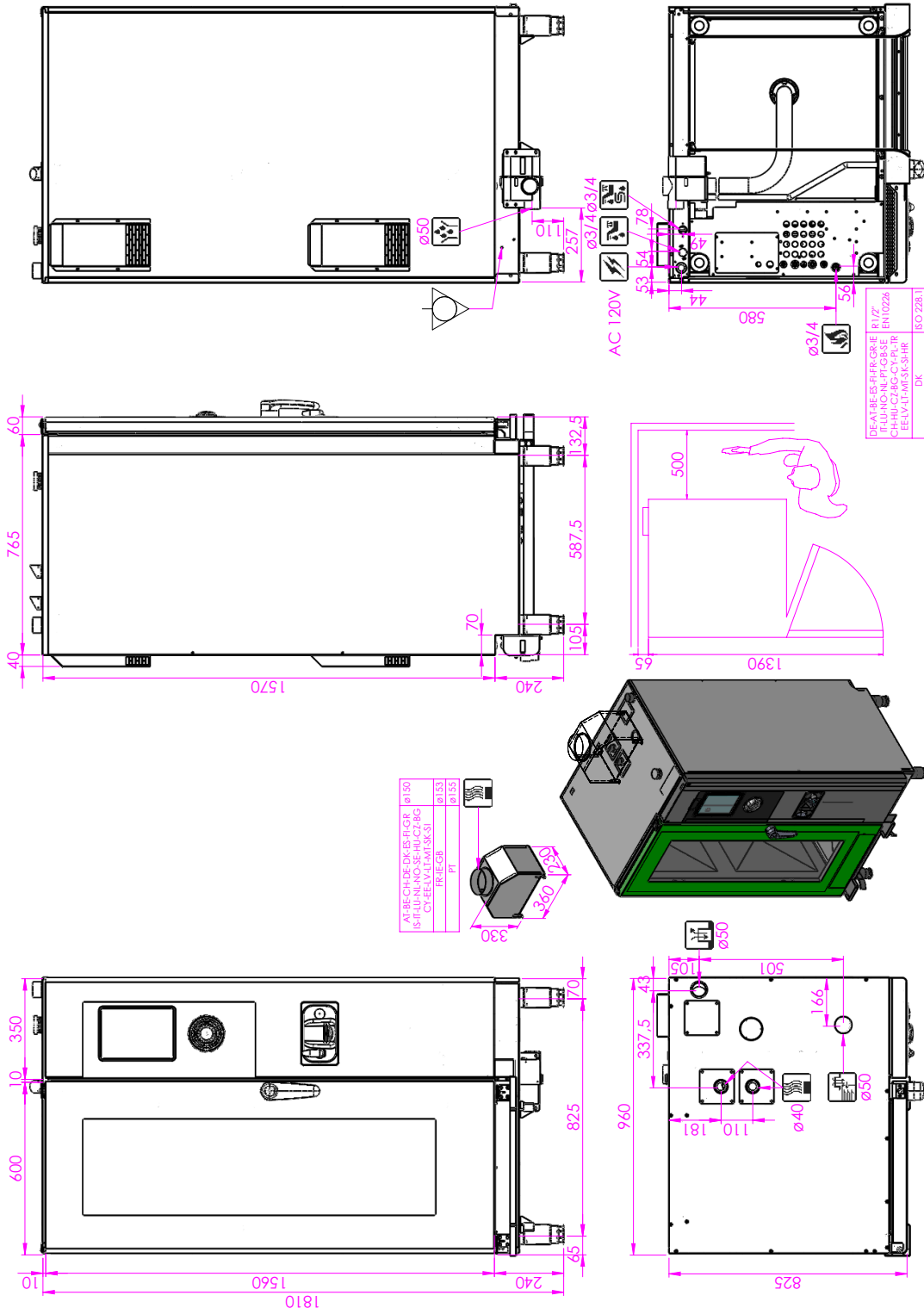
Chamber capacity	GN <i>No. - Inch.</i>	20 x 1/1 20 - 12 x 20"	Total electric power	kW	1.8
Distance between layers	mm <i>Inch</i>	63 2.48	Gas versions nominal heating output	kW / kcal <i>kW / BTU</i>	36 / 30960 36 / 122,837
Number of meals		150 / 300	Chamber heating output	kW / kcal <i>kW / BTU</i>	36 / 30960 36 / 122,837
External dimensions	mm <i>Inch</i>	960 x 825 x 1810 h 37.80 x 32.48 x 71.26" h	Steam heating output	kW / kcal <i>kW / BTU</i>	- / - - / -
Dimensions with packing	mm <i>Inch</i>	1130 x 1050 x 2060 h 44.48 x 41.33 x 81.10" h	Fan power	kW	1.8
Weight - Net / Gross	kg <i>Lbs.</i>	290 / 400 639.34 / 881.84	Power supply voltage	V - 60 Hz	1ph / 120
			Consumption	Amps	20

Special voltages and frequencies upon request

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(mm)

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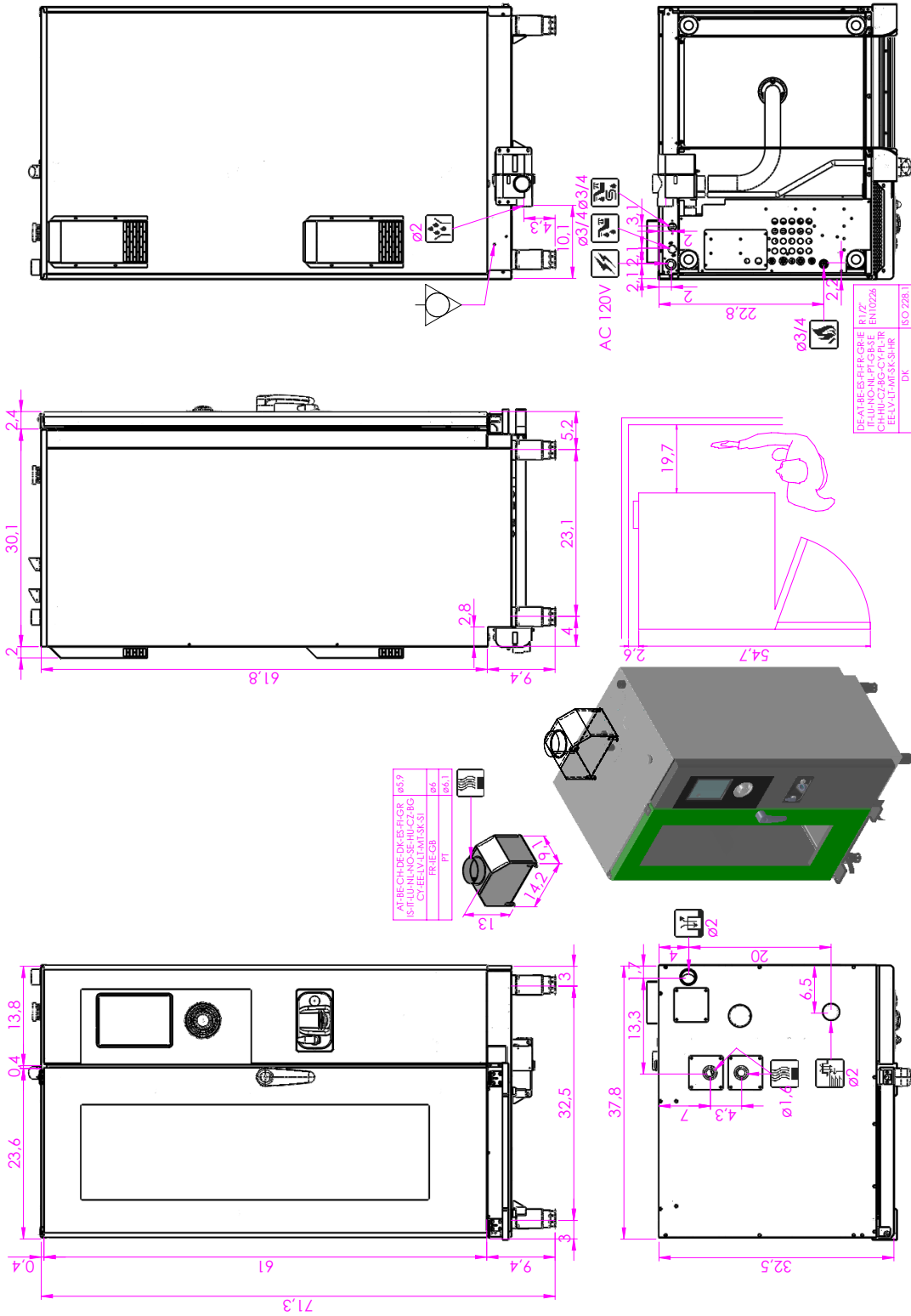


According to CE rules, gas ovens must be installed where proper evacuation of burnt gas can be provided (type B13, B23, A3)

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(inch)

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