

SAEB202



20 x 2/1 GN - 40 x 1/1 GN

Item

20 - 18 x 26" / 40 - 12 x 20"



AUTOCLIMA



ECOSPEED



FAST-DRY



GFT
(only for gas models)



ECOVAPOR



LM CLEANING (optional)
COMBI CLEAN
CALFREE (*)



2 SPEED FAN (optional)



**MULTIPROGRAM
KEYBOARD**



MULTIPOINT CORE PROBE
(optional)

(*) only for models with boiler



COOKING MODES

- Automatic with over 90 tested and stored cooking programs including programs for reheating on the plate or in the tray
- Programmable with the ability to store 99 cooking programs in automatic sequence (up to 4 cycles)
- 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).
- Manual with the ability to work with 4 cycles in automatic sequence for differentiated cooking and functions for: Temperature holding (2 modes) - Steam outlet control
- Cooking with core temperature control (with multi-point probe or needle probe) (optional)
- **AUTOCLIMA®** automatic system for measuring and controlling the humidity in the cooking chamber
- **FAST-DRY®** system for quick dehumidification of the cooking chamber
- Multiprogram keypad for quick, "press and go" program selection with nine positions

OPERATION

- High visibility alphanumeric command display
- Key for managing the 4 cooking cycles with LED display
- Key for direct access to cooking programs that have been stored or are to be stored
- **SCROLLER PLUS** knob with Scroll and Push function for confirming choices
- Manual pre-heating

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
- CALOUT descaling system that prevents formation and accumulation of limescale in the boiler, with separate container and automatic dispensing of CALFREE liquid descaling product
- Manual cleaning system with retractable hand shower

CONTROL EQUIPMENT

- Autoreverse (automatic reverse of fan rotation) for perfect cooking uniformity
- Automatically regulated steam condensation
- Manual chamber outlet control
- Manual humidifier
- Halogen lighting
- 2 fan speeds (optional), the reduced speed activates the reduction in heating power
- Temperature control at the product core using probe with 4 detection points
- 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 (optional)
- 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

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- **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
- Door with 3 locking points
- 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

STEAM GENERATOR

- AISI 304 fully insulated steam generator
- Steam generator heating elements of armoured INCOLOY 800 type
- Automatic boiler pre-heating
- Daily automatic boiler draining; temperature of drained water below 60°C (140°F) 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
- Mechanical door switch
- Lack of water displayed alarm
- Self-diagnosis and fault display
- Component cooling system with overheat display control
- Boiler safety thermostat
- Boiler water level probes
- Boiler probe to check boiler completely empty

STANDARD EQUIPMENT

- CALOUT descaling system (equipped with 1 anti-scale product tank CALFREE - 10 l. (2.64 gal))
- Built-in and retractable hand shower with tap
- Trolley
- 2 stainless steel grids 2/1 GN (18x26")
- MULTIPROGRAM Keyboard

OPTIONAL - TO BE REQUESTED WHEN ORDERING OVEN

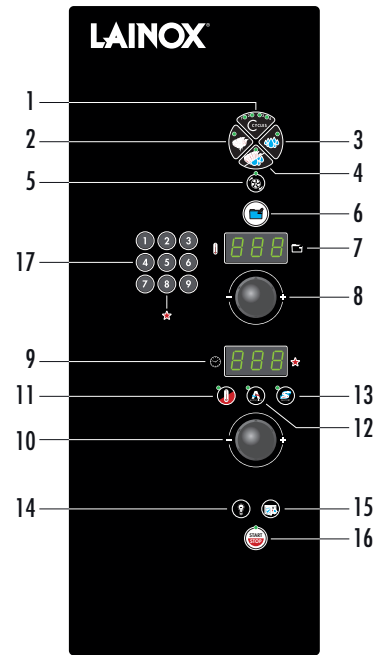
- Automatic washing system LM (equipped with 1 cleanser tank COMBICLEAN - 10 l. (2.64 gal))
- Multipoint core probe - Ø 3 mm (Ø 0.12")
- 2 speed fan: normal/reduced
- Extra charge for energy saving system connection

ACCESSORIES

- Multipoint core probe for large items. Pin length 180 mm (7.08"). Ø 3 mm (Ø 0.12") (only in case it is already fitted with core probe)
- Needle core probe - Ø 1 mm. (Ø 0.04") (only in case it is already fitted with core probe)
- 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
- Plated meals trolley with drip tray
- Trolley thermal cover

* Compared to our previous model

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- 1) Cooking cycle button. 2) Convection mode button. 3) Steam mode button. 4) Convection/steam combi mode button. 5) Reduced speed button. 6) Cooking programs button. 7) Display showing cooking chamber temperature and the program/recipe. 8) Temperature setting/selection knob. 9) Display with cooking time (remaining/set), product core temperature display (real/set), humidity display. 10) Knob for setting/Selecting time/Core temperature. 11) Button for cooking with core temperature probe. 12) Button for automatic humidity (AUTOCLIMA), Manual humidifier button. 13) Button for cavity vent. 14) Oven lights key. 15) Button for fast cooling with door open. 16) Main switch - Start/Stop button. 17) MULTIPROGRAM Keyboard

TECHNICAL DATA

Chamber capacity	GN	20 x 2/1 - 40 x 1/1	Total electric power	kW	61.8
	No. - Inch.	20-18 x 26" - 40-12 x 20"		Gas versions nominal heating output	kW / kcal
Distance between layers	mm	63			kW / BTU
	Inch	2.48		Chamber heating output	kW / kcal
Number of meals		300 / 500			kW / BTU
	External dimensions	mm		1290 x 895 x 1810 h	Steam heating output
Inch		50.79 x 35.24 x 71.26" h	Fan power	kW / BTU	
Dimensions with packing	mm	1410x1120 x 2060 h			kW
	Inch	55.51 x 44.09 x 81.10" h	Power supply voltage		V - 60 Hz
Weight - Net / Gross	kg	395 / 515		Consumption	Amps
	Lbs.	870.82 / 1,135.38			

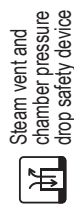
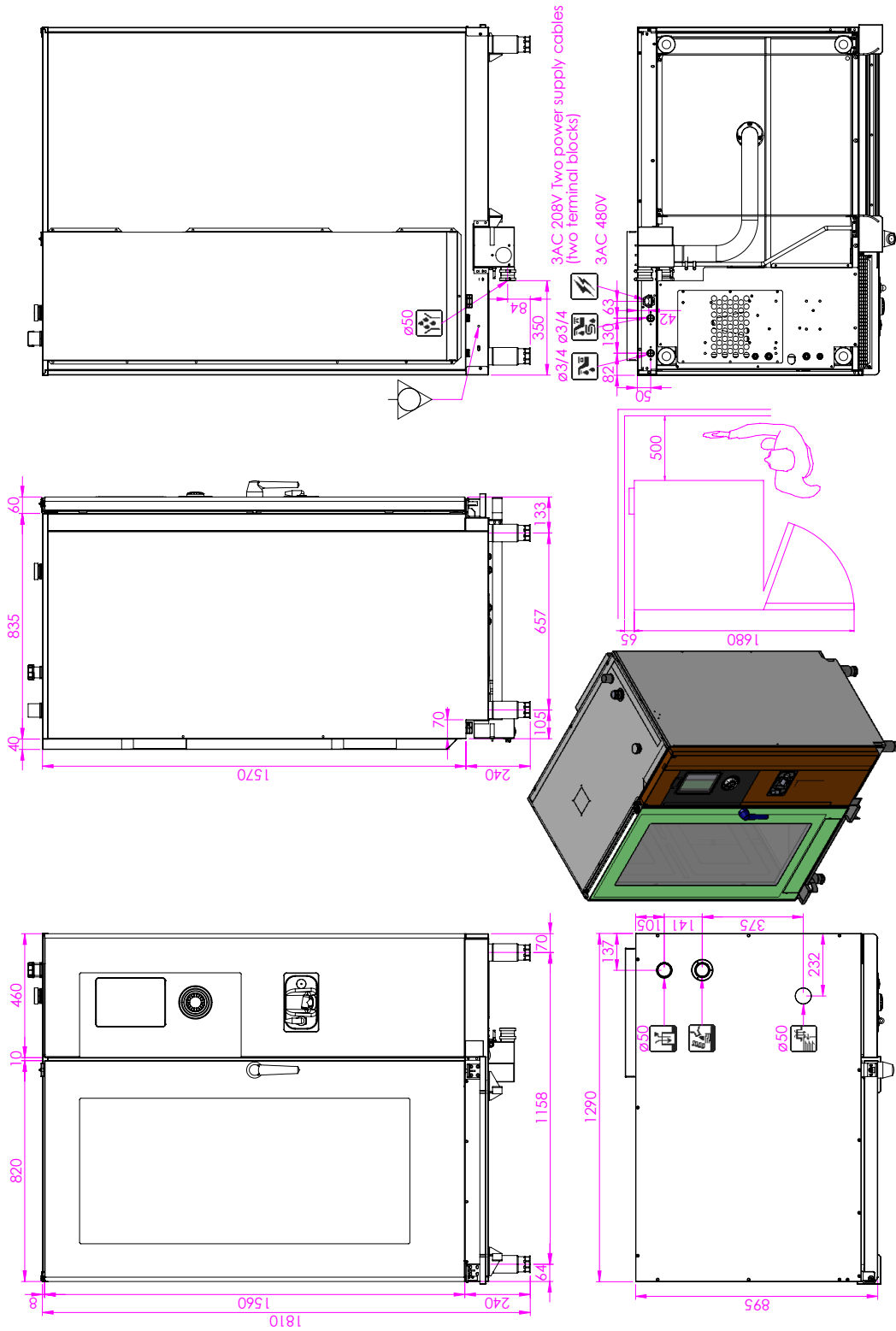
Special voltages and frequencies upon request

* Two power supply cables (two terminal blocks)

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(mm)

The data reported in this document is to be considered non-binding. Lainox ALI S.p.A reserves the right to make changes at any time, without prior notice



CE IPX 5



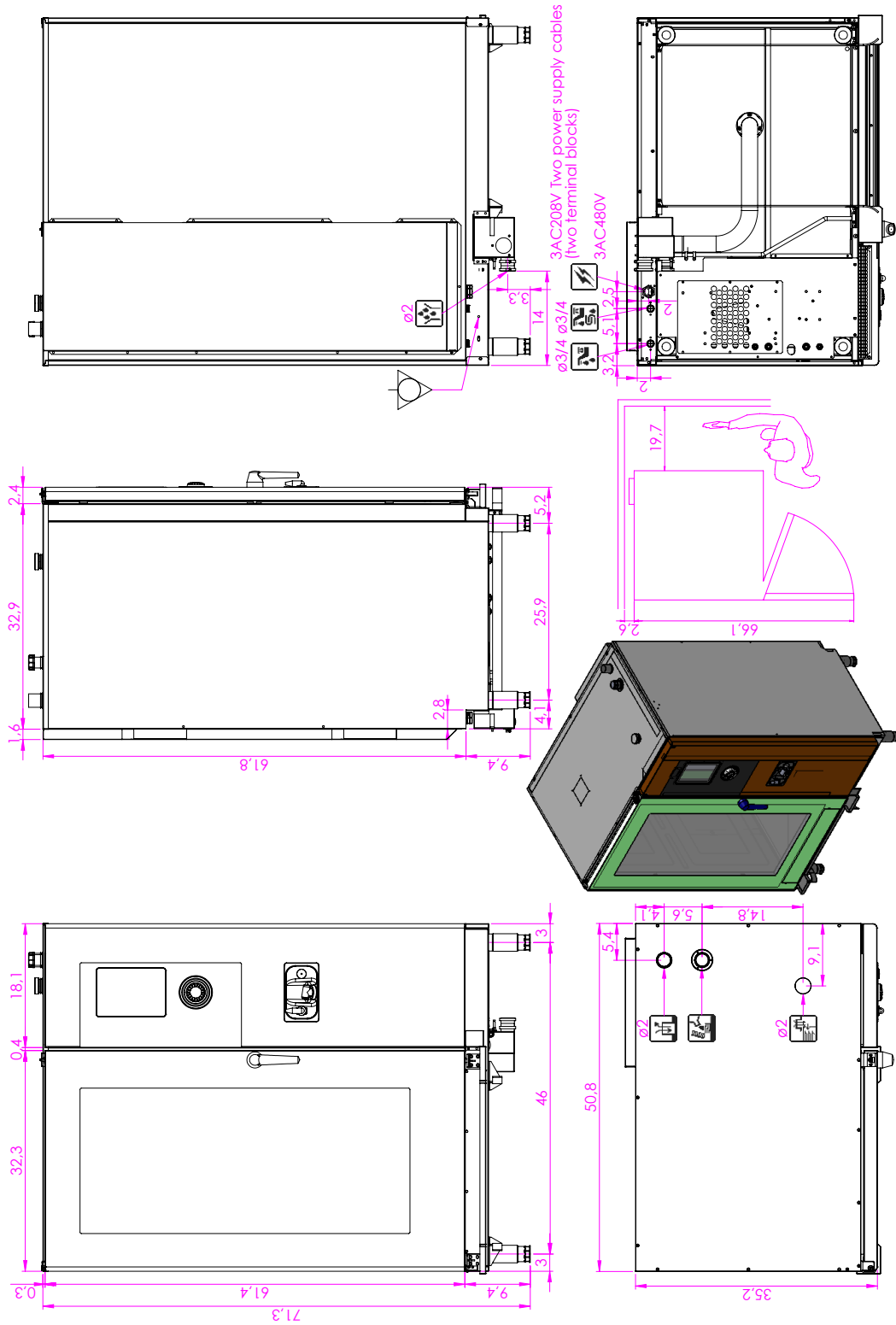
According to CE rules, gas ovens must be installed where proper evacuation of burnt gas can be provided (type B13, B23, A3)

10.05.2016

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(inch)

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