










SAGB201



20 x 1/1 GN

Item

20 - 12 x 20"

 AUTOCLIMA	 ECOSPEED
 FAST-DRY	 GFT (only for gas models)
 ECO VAPOR	 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
- **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 *)
- **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

STEAM GENERATOR

- 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 (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
- 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
- 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 1/1 GN (12x20")
- MULTIPROGRAM Keyboard

OPTIONAL - TO BE REQUESTED WHEN ORDERING OVEN

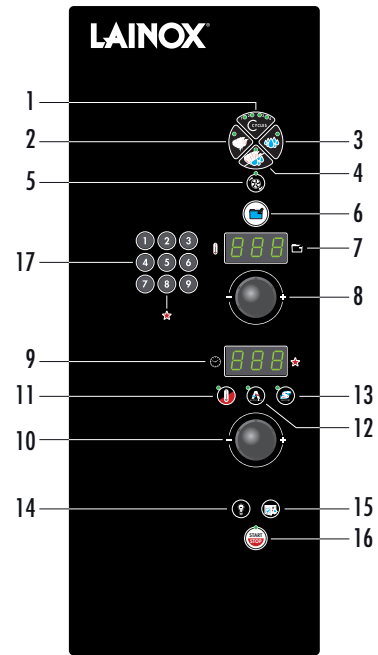
- Automatic washing system LM (equipped with 1 cleanser tank COMBICLEAN - 10 l. (2.64 gal))
- Multipoint core probe - Ø 3 mm (Ø 0.12")
- 2 speed fan: normal/reduced
- Flue with wind protection device (compulsory for all installations without extraction hood)
- Extra charge for pastry version trolley

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
- 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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- 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

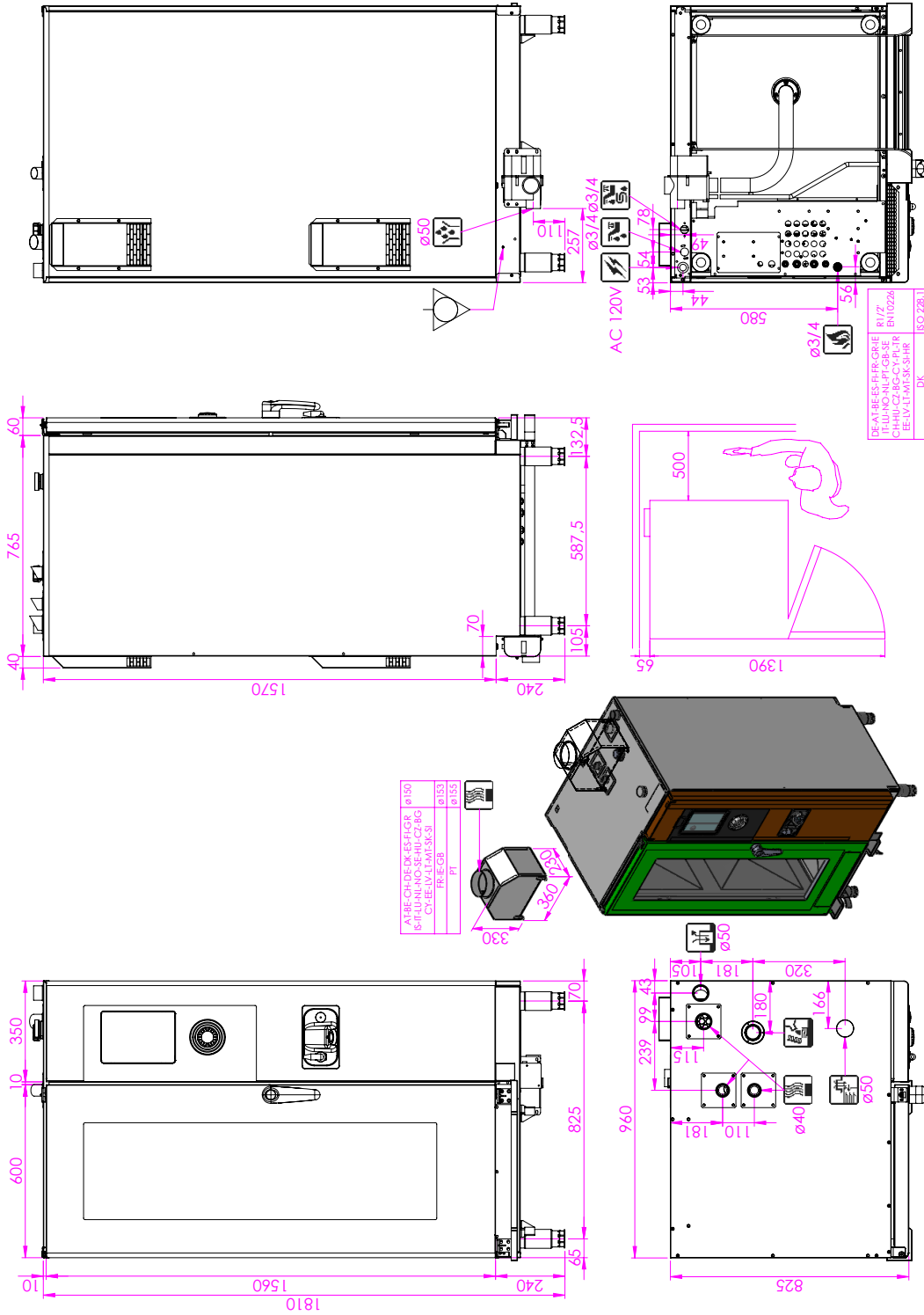
Chamber capacity	GN	20 x 1/1	Total electric power	kW	1.8
	No. - Inch.	20 - 12 x 20"	Gas versions nominal heating output	kW / kcal	48 / 41280
Distance between layers	mm	63		kW / BTU	48 / 163,782
	Inch	2.48	Chamber heating output	kW / kcal	36 / 30960
Number of meals		150 / 300		kW / BTU	36 / 122,837
External dimensions	mm	960 x 825 x 1810 h	Steam heating output	kW / kcal	27 / 23220
	Inch	37.80 x 32.48 x 71.26" h		kW / BTU	27 / 92,127
Dimensions with packing	mm	1130 x 1050 x 2060 h	Fan power	kW	1.8
	Inch	44.48 x 41.33 x 81.10" h	Power supply voltage	V - 60 Hz	1ph / 120
Weight - Net / Gross	kg	345 / 440	Consumption	Amps	20
	Lbs.	760.59 / 970.03			

Special voltages and frequencies upon request

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(mm)

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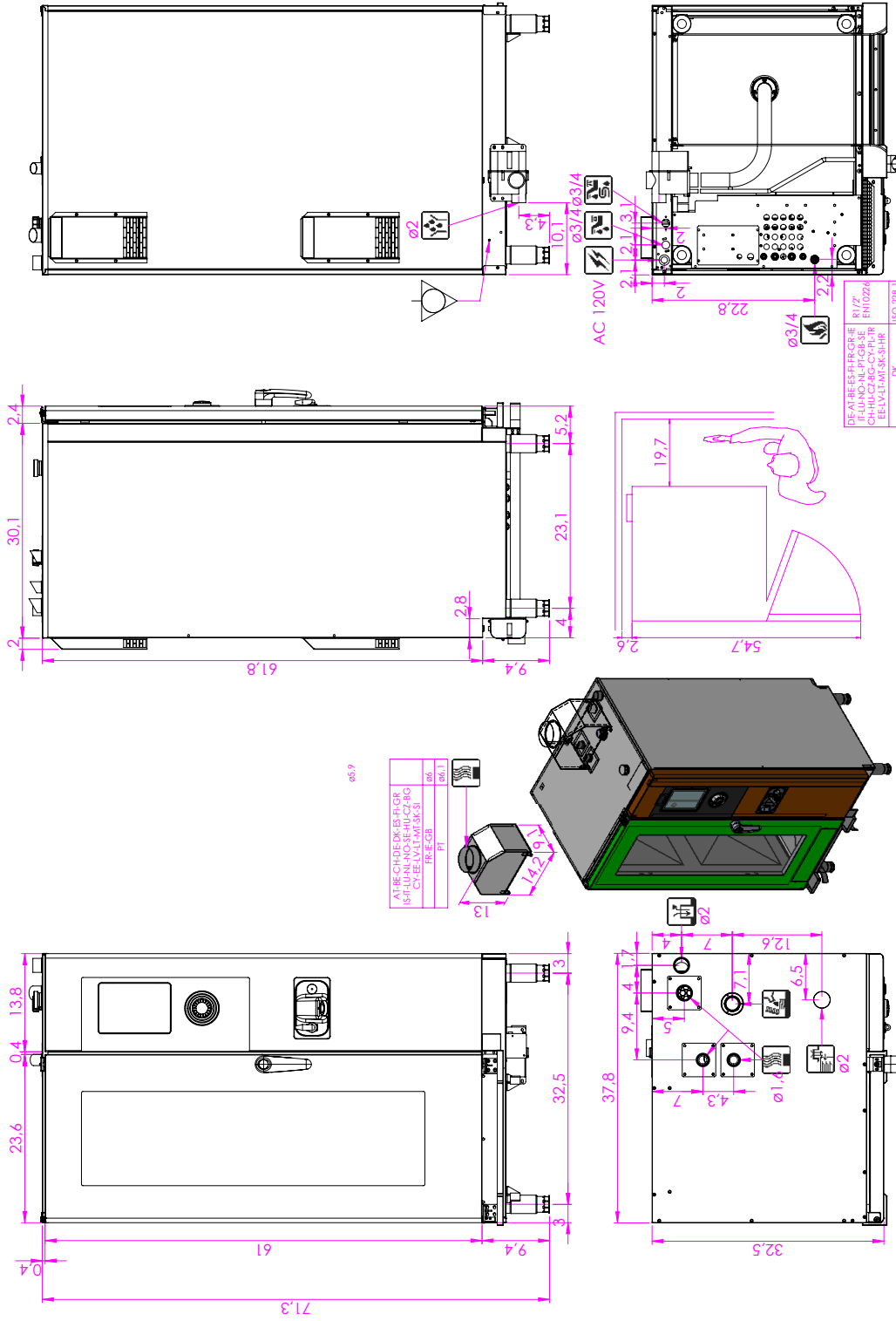
According to CE rules, gas ovens must be installed where proper evacuation of burnt gas can be provided (type B13, B23, A3)



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(inch)

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