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
- Automatic LCS (Liquid Clean System) with COMBICLEAN liquid cleanser and CALFREE liquid descaler, 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. (2.05 lbs.) packages used for the generation of 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
- Alternatively: CALOUT descaling system that prevents the formation and accumulation of limescale in the boiler, with built-in tank and automatic dispensing - SOLID CAL descaler in 850 g. (1.87 lbs.) packages used for the generation of 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
- 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
- Handle with left or right hand opening
- 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 tank of anti-scale product CALFREE, 4.5 kg. (9.9 Lbs.) each)
- Alternatively: CALOUT descaling system (equipped with 1 can of anti-scale product SOLID CAL - 850 g. (1.87 Lbs.) each)
- Built-in and retractable hand shower with tap
- 2 stainless steel grids 1/1 GN (12x20")
- MULTIPROGRAM Keyboard

OPTIONAL - TO BE REQUESTED WHEN ORDERING OVEN
- Automatic cleaning system LCS Liquid Clean System (equipped with 2 tanks of COMBICLEAN detergent, 4.5 kg. (9.9 Lbs.) each)
- Alternatively: Automatic cleaning system SCS, Solid Clean System (equipped with 2 cans of SOLID CLEAN - 930 g. (2.05 Lbs.) each)
- 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)
- Opposite hinged door
- Double release door opening
- Extra charge for removable rack + compulsory frame
- Extra charge for pastry version removable rack 600 x 400 + compulsory frame
- Extra charge for pastry version shelf racks 600 x 400

* Compared to our previous model
### TECHNICAL DATA

<table>
<thead>
<tr>
<th>Chamber capacity</th>
<th>GN</th>
<th>10 x 1/1</th>
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</thead>
<tbody>
<tr>
<td>No. - Inch.</td>
<td>10 - 12 x 20”</td>
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<table>
<thead>
<tr>
<th>Distance between layers</th>
<th>mm</th>
<th>70</th>
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<tbody>
<tr>
<td>Inch</td>
<td>2.76</td>
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<table>
<thead>
<tr>
<th>Number of meals</th>
<th>80 / 150</th>
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</thead>
</table>

<table>
<thead>
<tr>
<th>External dimensions</th>
<th>mm</th>
<th>930 x 825 x 1040 h</th>
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<tbody>
<tr>
<td>Inch</td>
<td>36.62 x 32.48 x 40.95&quot;</td>
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</table>

<table>
<thead>
<tr>
<th>Dimensions with packing</th>
<th>mm</th>
<th>1040 x 980 x 1250 h</th>
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<tbody>
<tr>
<td>Inch</td>
<td>40.94 x 38.58 x 49.21&quot; h</td>
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<table>
<thead>
<tr>
<th>Weight - Net / Gross</th>
<th>kg</th>
<th>186 / 208</th>
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<tbody>
<tr>
<td>Lbs.</td>
<td>410.05 / 458.56</td>
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<table>
<thead>
<tr>
<th>Total electric power</th>
<th>kW</th>
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<tr>
<td></td>
<td>kW / kcal</td>
<td>28 / 24080</td>
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<tr>
<td></td>
<td>kW / BTU</td>
<td>28 / 95,539</td>
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<tr>
<th>Gas versions nominal heating output</th>
<th>kW / kcal</th>
<th>18 / 15480</th>
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<tbody>
<tr>
<td></td>
<td>kW / BTU</td>
<td>18 / 61,418</td>
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</table>

<table>
<thead>
<tr>
<th>Chamber heating output</th>
<th>kW / kcal</th>
<th>18 / 15480</th>
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</thead>
<tbody>
<tr>
<td></td>
<td>kW / BTU</td>
<td>18 / 61,418</td>
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</tbody>
</table>

<table>
<thead>
<tr>
<th>Steam heating output</th>
<th>kW / kcal</th>
<th>18 / 15480</th>
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</thead>
<tbody>
<tr>
<td></td>
<td>kW / BTU</td>
<td>18 / 61,418</td>
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</table>

<table>
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<tr>
<th>Fan power</th>
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<tr>
<td>Power supply voltage</td>
<td>V - 60 Hz</td>
<td>1ph / 120</td>
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<table>
<thead>
<tr>
<th>Consumption</th>
<th>Amps</th>
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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.

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

Electric power supply inlet
Gas inlet and type of thread
Rue pipe
Boiler descaling cap
Steam vent and chamber pressure drop safety device
Oven steam vent
Air extraction
Normal water inlet
Softened water inlet
Liquid outlet
Steam trap

ISO 228.1 R1/2"
EN10226
DK
DE-AT-BE-ES-FI-FR-GR-IE
IT-LU-NO-NL-PT-GB-SE
CH-HU-CZ-BG-CY-PL-TR
EE-LV-LT-MT-SK-SI-HR

AC 120V

( mm )

IPX 5
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- Gas inlet and type of thread
- Flue pipe
- Boiler descaling cap
- Steam vent and pressure drop safety device
- Oven steam vent
- Air extraction
- Normal water inlet
- Softened water inlet
- Liquid outlet
- Steam trap

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10.05.2016