

NAG161B

COMBI FOR CATERING AND LARGE BUSINESSES
6 X 1/1 GN + 10 X 1/1 GN (12 x 20 inches)
GAS WITH DIRECT STEAM
STEAM GENERATOR OPTIONAL

TOUCH SCREEN CONTROLS
AUTOMATIC INTERACTIVE COOKING



The absolutely unique feature that distinguishes Naboo boosted from other professional combi ovens is called Nabook (patented). Thanks to the built-in Wi-Fi connection, you will have access to your virtual kitchen assistant and a myriad of other services (find out more on nabook.cloud).

The DNA of Naboo Boosted



QUICK

Broccoli in just 7 minutes.
 24 chickens in 30 minutes (Ref. mod.101)



SMALL

Up to 15% less space by miniaturising the components (depending on model).



EFFICIENT

Energy monitor. VCS Vapor Cleaning System, new washing system.
 Reduction in detergent consumption up to 30% less (with respect to the previous model).



CONNECTED

With built-in WI-FI, Naboo boosted is always connected to Nabook Cloud, the comprehensive and free virtual kitchen assistant.



SMART

Naboo Coach, the virtual assistant which provides advice on cooking, the best washing cycle and lets you know when maintenance is required. The exclusive Naboo boosted Autoclima controls the ideal climate, thus guaranteeing excellent cooking quality at all times.



FLEXIBLE

Multilevel Plus. Configurable controls display. Editable recipes.



STURDY

Long Life Component LLC. New long-lasting components.



POWERFUL

Up to 20% more powerful. Pre-heating up to 320°C [608°F]. Thanks to the new energy supply systems, Naboo boosted results in savings of up to 16% less compared to previous models.



General data

Capacity		6 X 1/1 GN + 10 X 1/1 GN (12 x 20 inches)	Packing dimensions (W x D x H)	mm [inch]	1030 x 980 x 2040 [40.55 x 38.58 x 80.31]
Distance between layers	mm [inch]	70 [2.76]	Weight - Net / Gross	kg [lbs]	240 / 279 [529.11 / 615.09]
Meals - Croissants	n°	110 / 230 - 144 / 240	Weight - Net / Gross (with steam generator)	kg [lbs]	270 / 310,2 [595.25 / 683.87]
Max. tray load	kg [lbs]	15 [33.07]	Volume	m³ [ft³]	2 [70.63]
Max. total load	kg [lbs]	30 + 50 [66.14] + [110.23]	Minimum installation clearance - left side	mm [inch]	50 [1.97]
Net external dimensions (W x D x H)	mm [inch]	852 x 795 x 1840 [33.54 x 31.3 x 72.44]	Minimum installation clearance - rear side	mm [inch]	50 [1.97]
Maximum external dimensions (W x D x H)	mm [inch]	852 x 917 x 1885 [33.54 x 36.10 x 74.22]	Minimum installation clearance - right side	mm [inch]	500 [19.7]

Power supply

Total electric power	kW	1.4	Power supply voltage	V	1ph / 120 V
Steam heating output (with steam generator)	kW / kcal [kW / BTU]	32 / 27520 [32 / 109189]	Frequency	Hz	60
Consumption	A	12			

Gas supply

Gas - Type		A Natural / D n-Butane	Max. gas pressure (A Natural / D n-Butane)	bar [psi]	0,0261 / 0,0323 [0.378 / 0.468]
Gas versions nominal heating output	kW / kcal [kW / BTU]	35 / 30100 [35 / 119425]	Gas versions nominal heating output (with steam generator)	kW / kcal [kW / BTU]	40 / 34400 [40 / 136486]
Chamber heating output	kW / kcal [kW / BTU]	35 / 30100 [35 / 119425]	Steam heating output (with steam generator)	kW / kcal [kW / BTU]	32 / 27520 [32 / 109189]
Min. gas pressure (A Natural / D n-Butane)	bar [psi]	0,0087 / 0,0199 [0.126 / 0.288]			

Water Connection

Cold water inlet	Ø - inch	3/4	Discharge	Ø - mm [Ø - inch]	50 [1.97]
Softened water inlet	Ø - inch	3/4	Minimum water flow	l / min [gpm]	10 [2.64]
Min. pressure	bar [psi]	2 [29.00]	Drainage slope		4°
Max. pressure	bar [psi]	5 [72.52]			

Water quality

Water hardness for steam generation connection	°f [°e]	6 / 9 [4.21 / 6.32]	NH2Cl (monochloramine)	mg / l	0.2 mg/l max
pH value	Ph	> 7,5	Max. cold water temperature	°C [°F]	30 [86]
Cl (chloride) - max	mg / l	30 mg/l max	Max. softened water temperature	°C [°F]	50 [122]
Cl2 (free chlorine)	mg / l	0.1 mg/l max	Electrical conductivity	µs	50 - 200
Fe (iron)	mg / l	0.1 mg/l max			

Emissions

Latent heat	W	252	Max. liquid discharge temperature	°C [°F]	85 [185]
Sensitive heat	W	210	Noisiness	db	< 50

Special voltages and frequencies on request.

Water treatment (softener) system recommended.

COOKING MODES

- ICS (INTERACTIVE COOKING SYSTEM), AN AUTOMATIC COOKING SYSTEM FOR ITALIAN AND INTERNATIONAL RECIPES INCLUDING THEIR HISTORY, INGREDIENTS, COOKING ACCESSORY, PROCEDURE, AUTOMATIC COOKING PROGRAMME AND A PHOTOGRAPHIC PLATE PRESENTATION.
- MANUAL COOKING WITH THREE COOKING MODES AND INSTANT COOKING START: 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].
- PRE-HEATING AT 320°C [608°F].
- PROGRAMMABLE MODES: POSSIBILITY TO PROGRAMME AND SAVE A RECIPE WITH ITS COOKING METHODS IN AN AUTOMATIC SEQUENCE (UP TO 15 CYCLES) GIVING EACH PROGRAMME ITS OWN NAME, PICTURE AND INFORMATION ON THE RECIPE.
- MULTILEVEL MODE - POSSIBILITY TO COOK DIFFERENT FOODS SIMULTANEOUSLY WITH DIFFERENT COOKING TIMES.
- MULTILEVEL PLUS - THE MULTI-LEVEL FUNCTION ON EACH SHELF MEANS DOUBLING PRODUCTION CAPACITY (PATENTED).
- JUST IN TIME (JIT) MODE - ALLOWS DIFFERENT FOODS TO BE TAKEN OUT OF THE OVEN AT THE SAME TIME. ALL WITH UTMOST ORGANISATION AND BEST RESULTS GUARANTEED, ALWAYS (PATENTED).
- AUTOCLIMA® - SYSTEM THAT AUTOMATICALLY MANAGES THE PERFECT CLIMATE IN THE COOKING CHAMBER.
- FAST-DRY BOOSTED® - AUTOMATIC SYSTEM FOR QUICK DEHUMIDIFICATION OF THE COOKING CHAMBER.
- SMOKEGRILL FOR BARBECUE SYSTEM (PATENTED). RECYCLABLE SMOKEESSENCE DISPENSER (OPTIONAL).
- NIGHT COOKING. LOW TEMPERATURE NIGHT COOKING AND SUBSEQUENT HOLDING GUARANTEES PERFECT MATURATION OF THE MEAT WITH MINIMUM WEIGHT LOSS AND LOW POWER CONSUMPTION.

CONNECTIVITY BETWEEN NABOO AND LAINOX CLOUD (PATENTED) - WI-FI OR ETHERNET

- NABOOK - THANKS TO THE CLOUD FEATURE, IT IS POSSIBLE TO ACCESS NABOOK, THE VIRTUAL KITCHEN ASSISTANT (READ MORE ON NABOOK.CLOUD, FREE REGISTRATION).
- RECIPE CREATION INCLUDING INGREDIENTS WITH PROCEDURE AND PHOTO.
- DIRECT ACCESS FROM COOKING DEVICE TO RECIPE DATABASE, WITH OPTIONAL DOWNLOAD (PATENTED).
- MENU CREATION WITH CALORIE COUNT AND LIST OF ALLERGENS WITH LAYOUT FOR CUSTOMISED PRINT OUT.
- FOOD COST CALCULATION OF RECIPES AND SINGLE PORTION MENUS.
- ORGANISATION OF SHOPPING LIST TO EXPORT IN WORD FORMAT.
- SYNCHRONISATION OF DEVICES CONNECTED TO THE SAME ACCOUNT (PATENTED).
- CONTINUOUS HACCP MONITORING EVEN BY REMOTE THROUGH THE NABOOK PORTAL.
- REMOTE DIAGNOSIS THROUGH THE NABOOK PORTAL BY THE LAINOX SERVICE CENTER.
- AUTOMATIC SOFTWARE UPDATE NOTIFICATION SYSTEM.
- REMOTE CONSUMPTION MONITORING.
- LMS, LAINOX MULTIDISPLAY SYSTEM - THANKS TO THE NABOOK PORTAL AND THE NEW LMS, YOU CAN CONFIGURE YOUR DEVICES AND SYNCHRONISE YOUR RECIPES IN A DIFFERENT WAY FOR EACH NABOO.
- POSSIBILITY TO DOWNLOAD RECIPES FROM THE NABOOK PORTAL BASED ON COUNTRY.
- POSSIBILITY TO RUN AUTOMATIC SOFTWARE UPDATES ON MULTIPLE DEVICES SIMULTANEOUSLY.

OPERATION

- DISPLAY THAT CAN BE CONFIGURED BASED ON THE USER'S NEEDS, BRINGING FORWARD THE PROGRAMMES USED MOST.
- AUTOMATIC "ONE TOUCH" COOKING (ICS).
- ORGANISATION OF RECIPES IN FOLDERS WITH PREVIEW, GIVING EACH FOLDER ITS OWN NAME.
- INTELLIGENT RECOGNITION OF RECIPES IN MULTILEVEL FOLDERS.
- 10" COLOUR SCREEN (LCD, HIGH DEFINITION, CAPACITIVE, WITH "TOUCH SCREEN" FUNCTIONS).
- BOOSTED PRE-HEATING. POSSIBILITY TO PRE-HEAT THE COOKING CHAMBER UP TO 320°C [608°F] TO REDUCE COOKING TIMES BY UP TO 10% IN CASE OF A FULL OVEN.
- INSTANTANEOUS DISPLAY IN ICS COOKING OF THE HACCP GRAPHIC.
- COOL DOWN FUNCTION FOR THE RAPID FAN-COOLING OF THE COOKING CHAMBER.
- AUTOMATIC RESUMPTION OF COOKING IN CASE OF A POWER FAILURE.
- RAPID COOLING WITH POSSIBLE INJECTION OF WATER INTO THE COOKING CHAMBER.
- MANUAL HUMIDIFIER.
- ACOUSTIC AND VISUAL SIGNALLING DURING THE VARIOUS STAGES OF COOKING, WITH A FLASHING LIGHT AT THE END OF THE CYCLE.
- USER INTERFACE WITH A CHOICE OF 29 LANGUAGES.
- NABOO COMES WITH 227 RECIPES, WITH HUNDREDS MORE AVAILABLE BY ACCESSING THE NABOOK PORTAL. EACH RECIPE HAS BEEN TESTED TO GUARANTEE BEST RESULTS.
- POSSIBILITY TO VIEW AND MODIFY THE RECIPE AT ANY TIME.
- NABOO COACH (VIRTUAL ASSISTANT). WARNINGS ON DISPLAY INDICATING NEED FOR MAINTENANCE.

CONTROL MECHANISMS

- AUTO REVERSE (AUTOMATIC REVERSE OF FAN ROTATION) FOR PERFECT COOKING UNIFORMITY.
 - AUTOMATIC PARALLEL COMPARTMENT AND CORE TEMPERATURE CONTROL, DELTA T SYSTEM.
 - AUTOMATICALLY REGULATED STEAM CONDENSATION.
 - EASY ACCESS TO PROGRAMMABLE USER PARAMETERS TO CUSTOMISE THE APPLIANCE THROUGH THE USER MENU.
 - POSSIBILITY TO PROGRAMME STAGGERED COOKING TIMES BY DATE AND TIME.
 - ABILITY TO CHOOSE UP TO 6 FAN SPEEDS; THE FIRST 3 SPEEDS AUTOMATICALLY TRIGGER A 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.
 - MULTIPOINT CORE PROBE WITH EXTERNAL CONNECTOR, Ø 3 MM [0.12"].
 - 2 CORE PROBE (OPTIONAL).
 - USB CONNECTION TO DOWNLOAD HACCP DATA, UPDATE SOFTWARE AND LOAD/DOWNLOAD COOKING PROGRAMMES.
 - POSSIBILITY OF SETTING COMBI SWITCH-OFF AT THE END OF THE AUTOMATIC WASH PROGRAM.
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- USER PROFILE BLOCK (SPECIFIC FUNCTION FOR QUICK SERVICE RESTAURANT - QSR).
- SERVICE PROGRAM: TESTING THE OPERATION OF THE ELECTRONIC BOARD - DISPLAY OF THE TEMPERATURE PROBES - COUNTER FOR OPERATING HOURS OF ALL PRIMARY FUNCTIONS FOR PROGRAMMED MAINTENANCE.
- SELF-DIAGNOSIS BEFORE STARTING TO USE THE EQUIPMENT, WITH DESCRIPTIVE AND AUDIBLE SIGNALLING OF ANY ANOMALIES.
- LOW CONSUMPTION LED COOKING CHAMBER LIGHTING. OPTIMAL VISIBILITY IN ALL POINTS OF THE COOKING CHAMBER. NEUTRAL LIGHT THAT DOESN'T ALTER THE ORIGINAL COLOURS OF THE PRODUCT.
- INTELLIGENT ENERGY SYSTEM - BASED ON THE QUANTITY AND TYPE OF PRODUCT, THE OVEN OPTIMISES AND CONTROLS THE ENERGY OUTPUT, MAINTAINING THE BEST COOKING TEMPERATURE AND AVOIDING FLUCTUATIONS.
- ECOVAPOR - WITH THE ECOVAPOR SYSTEM, THERE IS A NET REDUCTION IN WATER AND ENERGY CONSUMPTION DUE TO THE AUTOMATIC CONTROLS OF THE STEAM SATURATION IN THE COOKING CHAMBER.
- TURBOVAPOR - WITH THE TURBOVAPOR SYSTEM THE IDEAL LEVEL OF STEAM IS AUTOMATICALLY PRODUCED TO COOK "TOUGH" PRODUCTS LIKE EGG PASTA OR ASPARAGUS, TURNIP GREENS AND CHARD, WHICH ARE NOTORIOUSLY FIBROUS VEGETABLES (FOR MODEL WITH STEAM GENERATOR).
- ENERGY MONITOR - MONITORING SYSTEM OF ENERGY, GAS, WATER, CLEANING CHEMICALS.
- EXTERNAL WATER-SOFTENER'S EFFICIENCY MONITORING SYSTEM (WATER-SOFTENER OPTIONAL).
- REMINDER TO CLEAN AIR FILTERS.
- CDSV / CDSS - SYSTEM INFORMING THE OPERATOR BY MEANS OF A FLOW SENSOR WHEN CLEANING AND ANTI-LIMESCALE DETERGENT CANS ARE RUN OUT IN STEAM GENERATOR MODELS, AVOIDING CLEANING PROGRAMS WITHOUT USING COMBICLEAN BOOSTED AND CALFREE BOOSTED.

CONSTRUCTION

- FULL AISI 304 COMBI.
- COOKING CHAMBER IN 1 MM [0.04"] HICK 18/10 AISI 304 STAINLESS STEEL WITH LONG FULLY ROUNDED EDGES FOR BEST AIR FLOW AND EASIER CLEANING.
- PERFECTLY SMOOTH, WATERTIGHT CHAMBER.
- DOOR WITH REAR VENTILATED 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.
- PUSH-TO-CLOSE DOOR AND HANDLE WITH RIGHT OR LEFT OPENING.
- ADJUSTABLE HINGE FOR OPTIMAL SEAL.
- DEFLECTOR THAT CAN BE OPENED FOR EASY FAN COMPARTMENT CLEANING.
- NEW PUSH-IN ADAPTABLE DOVE-TAIL JOINT SEAL FOR OVEN FRONT PANEL MADE WITH HEAT AND AGE RESISTANT SILICON RUBBER, EASY TO REPLACE.
- BUILT-IN DOOR DRIP TRAY COLLECTING THE CONDENSATE INTO THE OVEN DRIP TRAY; THEN INTO THE OVEN DRAIN.
- FRONT REMOVABLE CONTROL PANEL FOR EASY SERVICING.
- TWO WATER INLETS (SOFT AND COLD WATER).
- COMPACT BRUSHLESS MAGNETIC DRIVE MOTORS.
- SOLID STATE RELAY FOR POWER OPTIMISATION AND MODULATION.
- FORCED VENTILATION ELECTRONICS COOLING SYSTEM WITH STAINLESS STEEL MICRO-EXPANDED MESH PROTECTIVE FILTER, EASY TO REMOVE AND DISHWASHER SAFE.
- LONG LIFE COMPONENT LLC - USE OF NEW LONG-LASTING COMPONENTS (LAINOX INTERNAL APPROVAL PROCEDURE).

GAS OPERATION

- COOKING CHAMBER HIGH-PERFORMANCE INDIRECT GAS HEATING SYSTEM WITH PREMIXED AIR-BLOWN MODULATING FLAME BURNERS.
- AUTOMATIC FLAME IGNITION.
- ELECTRONIC CONTROL OF THE FLAME WITH AUTOMATIC IGNITION RESET.
- HIGH EFFICIENCY HEAT EXCHANGER WITH STEEL EXPANSION CABINET.

STEAM GENERATION - DIRECT

- DIRECT COOKING CHAMBER STEAM GENERATION SYSTEM WITH WATER INJECTION DIRECTLY ON THE FAN AND NEBULIZATION ON THE HEATING ELEMENTS. ADVANTAGE: IMMEDIATE AVAILABILITY OF STEAM IN THE COOKING CHAMBER.

STEAM GENERATION - INDIRECT (WITH STEAM GENERATOR)

- NEW FULLY INSULATED STEAM GENERATOR IN AISI 316 STAINLESS STEEL.
- STEAM GENERATOR HIGH-PERFORMANCE INDIRECT GAS HEATING SYSTEM WITH NEW AIR-BLOWN MODULATING FLAME BURNERS.
- AUTOMATIC BOILER PRE-HEATING.
- DAILY AUTOMATIC BOILER DRAINING AND RINSING, TEMPERATURE OF DRAINED WATER BELOW 60°C [140°F].
- 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.
 - DOOR OPEN/CLOSED ELECTRONIC SENSOR.
 - ELECTRONIC CONTROL FOR LACK OF WATER ALARM.
 - SELF-DIAGNOSIS WITH SMART ERROR VIEWING.
 - VENTILATED COMPONENT COOLING SYSTEM WITH ELECTRONICALLY CONTROLLED OVER-TEMPERATURE DISPLAY.
 - ELECTRONIC FLAME DETECTION SENSOR THAT INTERRUPTS THE GAS FLOW IF THE BURNER FLAME IS ACCIDENTALLY SWITCHED OFF.
 - SAFETY PRESSURE SWITCH FOR LACK OF GAS ALARM.
 - ELECTRONICALLY CONTROLLED TWO-STAGE GAS VALVES.
 - STEAM GENERATOR TEMPERATURE LIMITER.
 - AUTOMATIC ELECTRONIC CONTROL OF WATER LEVEL IN THE STEAM GENERATOR DURING FILLING AND DRAINING.
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- BOILER PROBE TO CHECK BOILER COMPLETELY EMPTY.
- GAS SHORTAGE-SAFETY PRESSURE SWITCH.
- FAN MOTOR BRAKE.
- MAXIMUM EXTERNAL DOOR FRONT TEMPERATURE OF 65°C [149°F].
- COMPLIES WITH NATIONAL AND INTERNATIONAL STANDARDS FOR SAFE OPERATION IN CASE OF USE WITHOUT DIRECT OPERATOR SUPERVISION - ANSI Z83.11/CSA 1.8 ED.4:2016 AND NSF A:2019
- MAXIMUM LAST TRAY SHELF HEIGHT 160 CM [63"] (WITH ROLLERS OPTION).
- IN CASE OF A POWER FAILURE DURING WASHING, HYGIENE IS ALWAYS GUARANTEED INSOFAR AS THE WASHING CYCLE IS AUTOMATICALLY RESUMED.

CLEANING AND MAINTENANCE

- VCS - VAPOR CLEANING SYSTEM. NEW AUTOMATIC WASHING SYSTEM WITH VAPORISATION OF THE DETERGENT IN THE COOKING CHAMBER. ALLOWS A SIGNIFICANT REDUCTION IN DETERGENT CONSUMPTION UP TO 30% (WITH RESPECT TO THE PREVIOUS MODEL). SEPARATE CONTAINER AND AUTOMATIC DISPENSING (COMBICLEAN BOOSTED DL010B LIQUID CLEANSER). SUPPLIED WITH 1 LIQUID CLEANSER TANK DL010B - 990 GR [2.18 LBS].
- CALOUT DESCALING SYSTEM THAT PREVENTS THE FORMATION AND ACCUMULATION OF LIMESCALE IN THE STEAM GENERATOR (FOR MODEL WITH STEAM GENERATOR). SEPARATE CONTAINER AND AUTOMATIC DISPENSING (CALFREE BOOSTED CF010B LIQUID DESCALER). SUPPLIED WITH 1 LIQUID DESCALER TANK CF010B - 990 GR [2.18 LBS].
- WMS - WASH MANAGEMENT SYSTEM. SYSTEM ALLOWING WASHING PROGRAMMES TO BE PLANNED BASED ON COMBI USE.
- 7 AUTOMATIC WASHING PROGRAMMES WITHOUT THE NEED FOR OPERATOR INPUT AFTER START-UP: MANUAL - RINSE - FAST - SOFT - MEDIUM ECO - HARD ECO - GRILL.
- "FAST" ULTRA-FAST WASHING IN 10'. MINIMUM INTERRUPTIONS TO THE WORK CYCLE AND CONSISTENTLY OPTIMAL CLEANING.
- MANUAL CLEANING SYSTEM WITH RETRACTABLE HAND-HELD SHOWER.
- EASY EXTERNAL CLEANING THANKS TO PERFECTLY SMOOTH SURFACES IN STAINLESS STEEL AND GLASS AND IPX5 PROTECTION AGAINST WATER SPLASHES.

INSTALLATION & ENVIRONMENT

- 100% RECYCLABLE PACKAGING.
- LCP - LIFE CYCLE PERSPECTIVE: CO2 CONSUMPTION - 380 KG [837.75 LBS] CO2 EQ/YEAR. THE CALCULATION WAS PERFORMED TAKING MOD. _E101B (MODEL WITH STEAM GENERATOR), TAKING INTO ACCOUNT A HYPOTHETICAL RESTAURANT USE AND CONSIDERING 8 HOURS A DAY FOR 3.5 DAYS A WEEK, FORTY-EIGHT DAY PER YEAR.
- PRODUCT RECYCLING RATE 90%.
- QUALITY ISO 9001 / SAFETY ISO 45001 / ENVIRONMENTAL ISO 14001 CERTIFICATION.
- IT IS RECOMMENDED TO HAVE THE EQUIPMENT INSTALLED BY LAINOX ACCREDITED SERVICE CENTERS.
- OPERATION WITHOUT ADDING THE WATER SOFTENER AND DESCALER (MODEL WITH STEAM GENERATOR).
- IT IS RECOMMENDED TO HAVE PERIODIC MAINTENANCE CARRIED OUT BY A LAINOX SERVICE CENTER IN ACCORDANCE WITH THE MANUFACTURER'S RECOMMENDATIONS AND AS STATED IN THE MAINTENANCE MANUAL AND WARRANTY.

STANDARD EQUIPMENT

- AUTOMATIC CLEANING SYSTEM VCS - SUPPLIED WITH 1 LIQUID CLEANSER TANK DL010B, 990 GR (2.18 LBS).
- CALOUT DESCALING SYSTEM FOR MODELS WITH BOILER - SUPPLIED WITH ANTI-SCALE PRODUCT
- MULTIPOINT CORE PROBE Ø 3 MM. (0.12"). WITH EXTERNAL CONNECTOR
- BUILT-IN AND RETRACTABLE HAND SHOWER WITH TAP
- WI-FI CONNECTION
- USB CONNECTION
- SIDE RUNNERS

STEAM GENERATOR - OPTIONAL TO BE REQUESTED WHEN ORDERING OVEN

- **OM161G:** STEAM GENERATOR, FOR GAS MODEL. BOTTOM OVEN
- **OB161G:** STEAM GENERATOR, FOR BOTH GAS MODELS

OPTIONAL - TO BE REQUESTED WHEN ORDERING OVEN

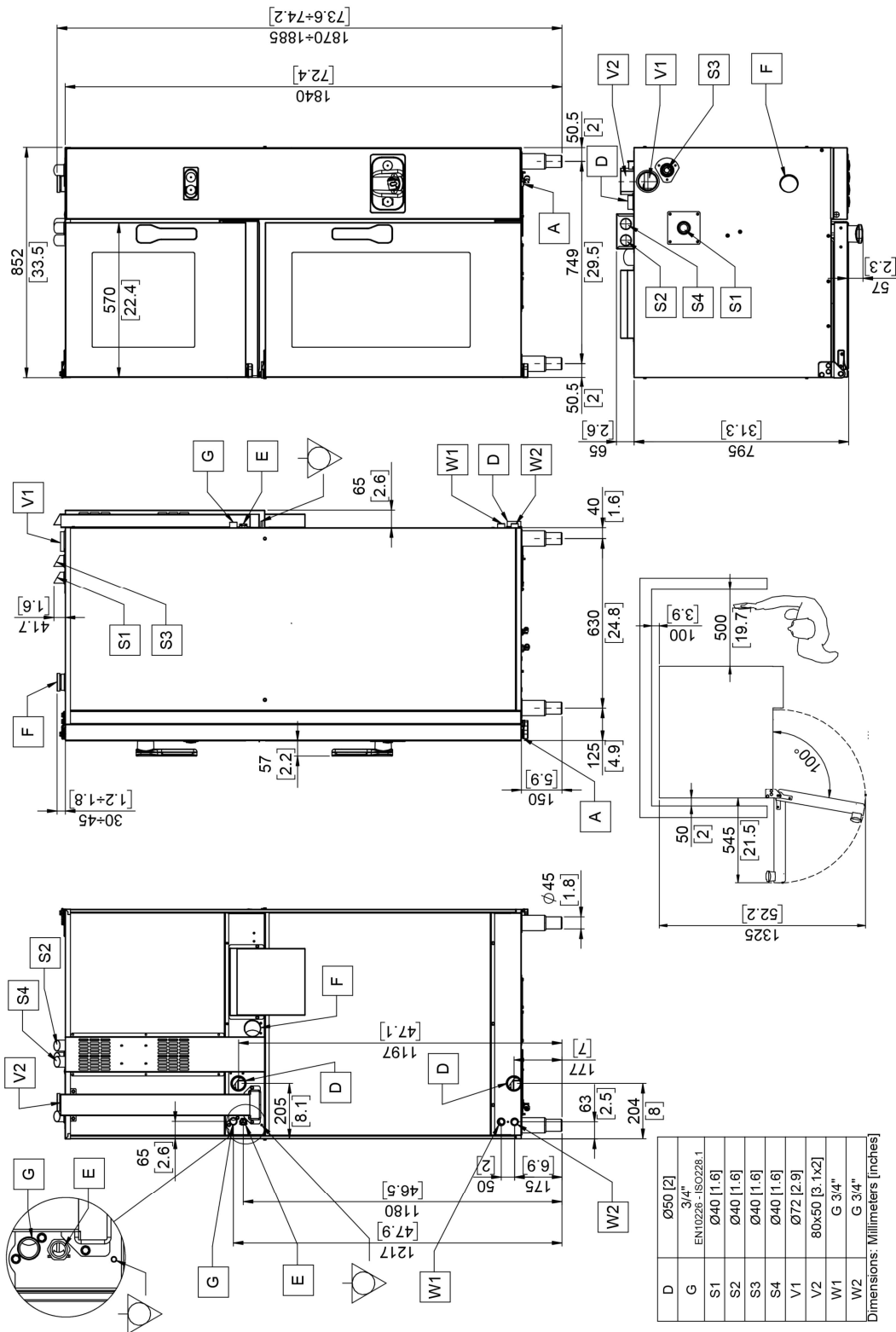
- **RL161:** ROLLER KIT OPTION. MAX HEIGHT 1730 MM (68.11") - HEIGHT INSERTION OF LAST TRAY 160 CM (63")
- **RL04:** CASTORS OPTION. MAX HEIGHT 1875 MM (73.82") - MAX WIDTH 913 MM (35.95")
- **NPS2:** RIGHT HINGED DOOR, EQUIPPED WITH MULTIPOINT CORE PROBE WITH EXTERNAL CONNECTOR, Ø 3 MM (0.12")
- **APDS2:** DOUBLE RELEASE DOOR OPENING
- **NETH2:** EXTRA CHARGE FOR ETHERNET CONNECTION
- **SSB061:** EXTRA CHARGE FOR REMOVABLE RACK SBE061 + COMPULSORY FRAME BTL011
- **SSB101:** EXTRA CHARGE FOR REMOVABLE RACK SBE101 + COMPULSORY FRAME BTL011
- **SSB564:** EXTRA CHARGE FOR PASTRY VERSION REMOVABLE RACK SBE564 + COMPULSORY FRAME BTL011
- **SSB864:** EXTRA CHARGE FOR PASTRY VERSION REMOVABLE RACK SBE864 + COMPULSORY FRAME BTL011
- **SPP564:** EXTRA CHARGE FOR SHELF RACKS - EN (600 X 400) VERSION - BGP564
- **SPP864:** EXTRA CHARGE FOR SHELF RACKS - EN (600 X 400) VERSION - BGP864
- **CDSV2:** CHEMICAL DETECTION SYSTEM, FOR DIRECT STEAM MODELS
- **CDS2:** CHEMICAL DETECTION SYSTEM, FOR STEAM GENERATOR MODELS
- **DSP2:** DISPLAY-CONTROL PANEL PROTECTION
- **NSGB161:** INNOVATIVE SMOKEGRILL FOR BARBECUE SYSTEM

EXTRA ACCESSORIES THAT CAN BE INSTALLED FOLLOWING PURCHASE

- **KSC004R:** MULTIPOINT CORE PROBE Ø 3 MM (0.12").
 - **KSC180:** MULTIPOINT CORE PROBE FOR LARGE ITEMS Ø 3 MM 0.12", PIN LENGTH 180 MM 7".
 - **KSA001:** NEEDLE CORE PROBE Ø 1 MM (0.04").
 - **KSM002:** MULTIPROBES SYSTEM, 2 MULTIPOINT CORE PROBES. Ø 3 MM (0.12")
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- **NFX02:** FAT FILTER - 2 PCS.
 - **SBE061:** REMOVABLE RACK - TO BE USED WITH COMPULSORY FRAME - GN VERSION
 - **SBE564:** REMOVABLE RACK - TO BE USED WITH COMPULSORY FRAME - EN (600 X 400) VERSION
 - **SBE101:** REMOVABLE RACK - TO BE USED WITH COMPULSORY FRAME - GN VERSION
 - **SBE864:** REMOVABLE RACK - TO BE USED WITH COMPULSORY FRAME - EN (600 X 400) VERSION
 - **BGP564:** PAIR OF SHELF RACKS - EN (600 X 400) VERSION
 - **BGP864:** PAIR OF SHELF RACKS - EN (600 X 400) VERSION
 - **CPD20:** DETERGENT CONTAINER IN AISI 304 - CAPACITY 2 TANKS OF 10 KG (22.05 LBS).
 - **SPDP:** DETERGENT CONTAINER - CAPACITY 1 TANK OF 10 KG (22.05 LBS) - TO BE INSTALLED ON THE WALL
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A	Technical compartment cooling air intake	G	Gas inlet	S4*	Steam generator fumes exhaust	Equipotential connection
D	Liquid discharge	S1	Cooking chamber fumes exhaust	V	Steam vent and cooking chamber pressure drop safety device	
E	Electric power supply cable inlet	S2	Cooking chamber fumes exhaust	W1	Water inlet	
F	Cooking chamber air intake	S3*	Steam generator fumes exhaust	W2	Softened water inlet	

* For model with steam generator

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