

COEN026B

COMBI FOR SMALL TO MEDIUM CATERING - 6 X 2/3 GN. ELECTRIC WITH DIRECT STEAM. AUTOMATIC INTERACTIVE COOKING. TOUCH SCREEN CONTROLS



The absolutely unique feature that distinguishes Compact Naboo from other professional combi ovens is called Nabook Plus (patented). Thanks to the built-in Wi-Fi connection, you will have access to your virtual kitchen assistant and a myriad of other services. Register for free on nabookplus.cloud and discover a new way to experience professional cooking.

Features



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 Compact Naboo Autoclimate controls the ideal climate, thus guaranteeing excellent cooking quality at all times.



EFFICIENT

Energy monitor. VCS Vapor Cleaning System, new washing system. Reduction in detergent consumption up to 30% less.



STURDY

Long Life Component LLC. New long-lasting components. EMA Easy Maintenance Access to reduce service intervention times.



CONNECTED

With built-in Wi-Fi, Compact Naboo is always connected to Nabook Plus Cloud, the comprehensive and free virtual kitchen assistant.



FAST DRY

FAST

With Fast Dry Boosted, now also available across the entire Compact range, the dehumidification of the cooking chamber is faster. Cooking times are significantly reduced, while always ensuring perfect crispness and gratination with every product.



BAG-IN-BOX

Detergent in Bag-in-Box (Patent Pending). -70% of plastic material used for the container. +20% of detergent quantity compared to rigid cartridges. 100% of recyclability of the cardboard packaging.



FLEXIBLE

Multilevel Plus. Configurable controls display. Editable recipes.



LAINOX MULTI-RACK SYSTEM

Maximum cooking flexibility thanks to variable rack spacing (26 - 52 - 78 mm).

Capacity

Capacity	6 x GN2/3		
Distance between layers	<i>mm</i>	26	1.0
Meals - Croissants	<i>n.</i>	36 - 24 - 108	
Max. total load	<i>kg</i>	20	44.1
Max. tray load	<i>kg</i>	10	22.1
Last tray height	<i>mm</i>	1485	58.5
No. of layers - h 20		12	
Distance between layers - h 20	<i>mm</i>	26	1.0
No. of layers - h 40		6	
Distance between layers - h 40	<i>mm</i>	52	2.0
No. of layers - h 65		4	
Distance between layers - h 65	<i>mm</i>	78	3.1
Minimum layers distance	<i>mm</i>	24	0.9

Dimensions

Width	<i>mm</i>	510	20.1
Depth	<i>mm</i>	630	24.8
Height	<i>mm</i>	835	32.9
Maximum outer width	<i>mm</i>	510	20.1
Max exterior depth	<i>mm</i>	720	28.3
Maximum exterior height	<i>mm</i>	865	34.1
Packaging width	<i>mm</i>	650	25.6
Packing depth	<i>mm</i>	790	31.1
Packaging height	<i>mm</i>	1020	40.2
Net weight	<i>kg</i>	73	161.0
Gross weight	<i>kg</i>	85	187.4
Volume	<i>m3</i>	0,27	NaN
Packing volume	<i>m3</i>	0,52	NaN
Minimum installation distance - left side	<i>mm</i>	50	2.0
Minimum installation distance - rear side	<i>mm</i>	50	2.0
Minimum installation distance - right side	<i>mm</i>	500	19.7
Cooking compartment width	<i>mm</i>	380	15.0
Cooking compartment depth	<i>mm</i>	375	14.8
Cooking chamber height	<i>mm</i>	400	15.7

Power supply

Power supply voltage	3N-AC 400 V		
Electrical absorption	<i>A</i>	9	
Frequency	<i>Hz</i>	50/60	
Total electric power	<i>kW</i>	5.8	
Differential switch	RCD cl. B		

Water Connection

Cold water inlet	<i>ø</i>	1	
Softened water inlet	<i>ø</i>	3/4"	
Min. pressure	<i>bar</i>	2	
Max. pressure	<i>bar</i>	10	
Minimum water flow	<i>Lt</i>	10	
Drainage slope		4°	
Discharge - ø	<i>mm</i>	50	2.0

Water quality

Max. cold water temperature	<i>°C</i>	30	86.00
Max. softened water temperature	<i>°C</i>	50	122.00
Electrical conductivity	<i>µS</i>	50 - 200	

Emissions

Latent heat	<i>W</i>	990	
Sensitive heat	<i>W</i>	660	
Max. liquid discharge temperature	<i>°C</i>	85	185.00

Special voltages and frequencies on request

TS-CB-M50	3N-AC 400 V / 1N-AC 230 V / 3-AC 230 V - 50 Hz
TS-CB-M60	3N-AC 400 V / 1N-AC 230 V / 3-AC 230 V - 60 Hz
TS-CB1-C50	3-AC 400 V - 50 Hz
TS-CB1-C60	3-AC 400 V - 60 Hz
TS-CB1-D50	3-AC 440 V - 50 Hz
TS-CB1-D60	3-AC 440 V - 60 Hz
TS-CBH-G50	1N-AC 230 V - 50 Hz - 3 kW
TS-CBH-G60	1N-AC 230 V - 60 Hz - 3 kW
TS-CBH-H50	1N-AC 230 V - 50 Hz - 4 kW
TS-CBH-H60	1N-AC 230 V - 60 Hz - 4 kW

HOW TO USE

- Fast-Dry Boosted® - Automatic system for quick dehumidification of the cooking chamber.
- Autoclima® - System that automatically manages the perfect climate in the cooking chamber.
- MULTILEVEL PLUS - The multi-level function on each shelf means doubling production capacity (patented).
- 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.
- Manual mode with three cooking modes and instant cooking start: convection from 30°C to 300°C, steam from 30°C to 130°C, combination convection + steam from 30°C to 300°C.
- 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.
- Night cooking. Low temperature night cooking and subsequent holding guarantees perfect maturation of the meat with minimum weight loss and low power consumption.
- 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).
- MULTILEVEL mode - Possibility to cook different foods simultaneously with different cooking times.

CONNECTIVITY

- Nabook Plus - Thanks to the Cloud feature, it is possible to access Nabook Plus, the virtual kitchen assistant (read more on nabookplus.cloud, free registration).
- Possibility to download recipes from the Nabook Plus portal based on country.
- Possibility to run automatic software updates on multiple devices simultaneously.
- Automatic software update notification system.
- Synchronisation of devices connected to the same account (patented).
- Organisation of shopping list to export in Word format.
- Food cost calculation of recipes and single portion menus.
- Menu creation with calorie count and list of allergens with layout for customised print out.
- Direct access from cooking device to recipe database, with optional download (patented).
- Recipe creation including ingredients with procedure and photo.
- Compatible with temperature monitoring system (e.g. Microlide).
- LMS, LAINOX Multidisplay System - Thanks to the Nabook Plus portal and the new LMS, you can configure your devices and synchronise your recipes in a different way for each Compact.
- Continuous HACCP monitoring even by remote through the Nabook Plus portal.
- Remote diagnosis through the Nabook Plus portal by the LAINOX Service Center.
- Remote consumption monitoring.

CONTROL MECHANISMS

- 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.
- User profile block (specific function for Quick Service Restaurant - QSR).
- Single-point needle core probe ø 1 mm, for vacuum cooking and small pieces (optional).
- 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.
- 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.
- Energy Monitor - Monitoring system of energy, gas, water, cleaning chemicals.
- 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.
- Pre-configured SN energy optimisation system (optional).
- Temperature control at the product core using probe with 4 detection points.
- Automatic parallel compartment and core temperature control, DELTA T system.
- Auto reverse (automatic reverse of fan rotation) for perfect cooking uniformity.
- USB connection to download HACCP data, update software and upload/download cooking recipes.
- Smart Diagnostic System - Functional diagnostics to always have your equipment at its maximum performance.
- SLS - Smart Lighting System - Visual communication that allows you to understand, with just one glance, when work needs to be done (optional).
- Rapid core probe connection using an external connector to the cooking chamber.
- Ability to choose up to 6 fan speeds; the first 4 speeds automatically trigger a reduction in heating power. For special cooking methods, you can use an intermittent speed.
- Switch mode power supply - New highly efficient switch mode power system.

STRUCTURAL CHARACTERISTICS

- Long Life Component LLC - Use of new long-lasting components (Lainox internal approval procedure).
- Push-to-close door and handle with right or left opening.
- Bottom side plinth with magnetic coupling for easy cleaning and maintenance.
- Solid state relay for power optimisation and modulation.
- Compact brushless magnetic drive motors.
- Front removable control panel for easy servicing.
- Built-in door drip tray collecting the condensate into the oven drip tray; then into the oven drain.
- New push-in adaptable dove-tail joint seal for oven front panel made with heat and age resistant silicon rubber, easy to replace.

- Cooking chamber in 1 mm thick 18/10 AISI 304 stainless steel with long fully rounded edges for best air flow and easier cleaning.
- Deflector that can be opened for easy fan compartment cleaning.
- Adjustable hinge for optimal seal.
- Internal glass that folds to open for easy cleaning.
- 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.
- Perfectly smooth, watertight chamber.
- Forced ventilation electronics cooling system with open-cell polymer mesh protection filter, easy to remove and dishwasher safe.

OPERATION

- User interface with a choice of 29 languages.
- Manual humidifier.
- Rapid cooling with possible injection of water into the cooking chamber.
- Automatic resumption of cooking in case of a power failure.
- Cool Down function for the rapid fan-cooling of the cooking chamber.
- Instantaneous display in ICS cooking of the HACCP graphic.
- High-definition 7-inch capacitive LCD color screen with choice of "Touch Screen" functions.
- Intelligent recognition of recipes in multilevel folders.
- Organisation of recipes in folders with preview, giving each folder its own name.
- Automatic "One Touch" cooking (ICS).
- Display that can be configured based on the needs of the user, bringing forward the programmes used most.
- Naboo Coach (virtual assistant). Warnings on display indicating need for maintenance.
- 227 recipes available, with hundreds more available by accessing the Nabook portal. Each recipe has been tested to guarantee best results.

ELECTRICAL OPERATION

- Cooking chamber heating system with armoured heating elements in INCOLOY 800 stainless steel.

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.

SAFETY FEATURES

- Max 65°C external temperature on the door panel.
- Self-diagnosis with smart error viewing.
- Electronic control for lack of water alarm.
- Door open/closed electronic sensor.
- Cooking chamber temperature limiter.
- Maximum last tray shelf height 160 cm. (For countertop models, using the special support).
- 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. Innovative automatic cleaning system with controlled dosage. The vaporisation of the detergent in the cooking chamber enables a considerable reduction in detergent consumption of up to 30%.
- SLC - Smart Chemicals Control - Precisely controls detergent consumption, alerting you when it is about to run out and suggesting the suitable wash for the amount of residual detergent.
- CombiClean Boosted liquid cleaner in 6 L BagInBox (100% recyclable). Supplied with BiB of CombiBlue (990 g), alkaline cleaning agent for initial oven start-up.
- 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 external hand shower (shower optional).
- Easy external cleaning thanks to perfectly smooth surfaces in stainless steel and glass and IPX4 protection against water splashes.

INSTALLATION AND ENVIRONMENT

- Quality ISO 9001 / Safety ISO 45001 / Environmental ISO 14001 certification.
- Product recycling rate: 90%.
- 100% recyclable packaging.

STANDARD EQUIPMENT

- VCS - Vapor Cleaning System. Innovative automatic cleaning system with controlled dosage.
- Pre-configuration for quick connection for core probe via external connector. Probe included.
- USB connection
- Electrical cable - length 3 mt. Only for standard voltage 3N-AC 400 V - 50 Hz.
- Lainox Multi-Rack System - Side runners with variable spacing (26 - 52 - 78 mm)
- Wi-Fi connection. Compatible with IEEE 802.11g (2.4GHz) standard
- Smart chemical control - For direct steam models
- Multipoint core probe ø 3 mm with external connector

OPTIONAL TO BE REQUESTED WHEN ORDERING

APDS: Double release door opening

SN: Extra charge for energy saving system connection. Electric models only

NETH: Extra charge for Ethernet connection

BPK: Configuration for connection to extraction hood (electric models only).

BLK23C: Black Edition - black RAL 9005

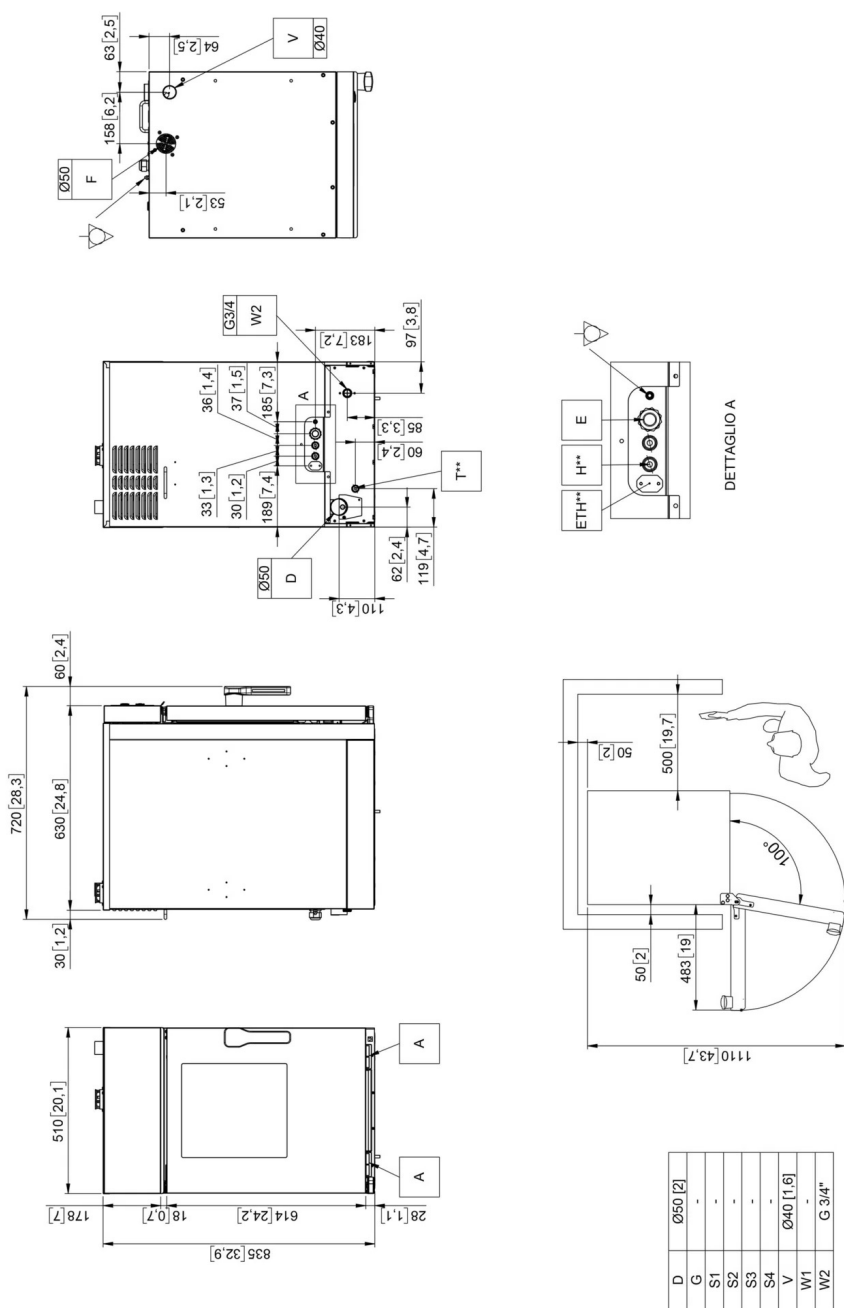
SLS1: Smart lighting system - Chromatic communication

MKC026B: Marine version. Kit consisting of: full AISI 304, anti slipping rack rails.

SNCP: Extra charge for energy saving system connection. Electric models only. Exclusive for Power Guardian system

NPS: Right hinged door

SCT10: Extra charge for connection to the external 10 lt detergent tank. Excludes the usage of Bag-in-Box detergent.



A	Technical compartment cooling air intake	D	Liquid discharge	E	Electric power supply cable inlet	F	Cooling chamber air intake
G	Gas inlet	S1	Cooling chamber fumes exhaust	S2	Cooling chamber fumes exhaust	S3*	Steam generator fumes exhaust
S4*	Steam generator fumes exhaust	V	Steam vent and cooling chamber pressure drop safety device	W1	Water inlet	W2	Softened water inlet
	Expenditure connection		Ethernet connection				

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