SAE101B

COMBI FOR CATERING AND LARGE BUSINESSES - 10 X 1/1 GN - 10 X EN1 (600 X 400) - ELECTRIC WITH DIRECT STEAM - STEAM GENERATOR OPTIONAL ● MANUAL ELECTRONIC CONTROLS - ASSISTED COOKING







3.5-inch (LCD - TFT) colour display for displaying your favourite programs, pre-set programs, variable fan speed, automatic washing, menus, and settings.

Features

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

ACCURATE
Stable and accurate temperature at all times thanks to the automatic consumption management. Autoclima 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.

POWERFUL
Up to 20% more powerful. Pre-heating up to 320°C. Thanks to the new energy supply systems, Naboo 5.0 results in savings of up to 16% less compared to previous models.

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

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

Capacity

Capacity		10 x GN 1/1 10 x EN1 (600 x 400)			
Distance between layers	*mm*	70		*inch*	2.8
Meals - Croissants	*n.*	80 / 150 - 90 / 150			
Max. total load	*kg*	50		*lbs*	110.3
Max. tray load	*kg*	15		*lbs*	33.1

Dimensions

Width	*mm*	852	*inch*	33.5
Depth	*mm*	797	*inch*	31.4
Height	*mm*	1055	*inch*	41.5
Maximum outer width	*mm*	852	*inch*	33.5
Max exterior depth	*mm*	848	*inch*	33.4
Maximum exterior height	*mm*	1100	*inch*	43.3
Packaging width	*mm*	990	*inch*	39.0
Packing depth	*mm*	940	*inch*	37.0
Packaging height	*mm*	1260	*inch*	49.6
Net weight	*kg*	130	*lbs*	286.7
Gross weight	*kg*	158	*lbs*	348.4
Net weight (with steam generator)	*kg*	141	*lbs*	310.9
Gross weight (with steam generator)	*kg*	166	*lbs*	366.0
Volume	*m3*	0.72	*ft3*	25.4
Packing volume	*m3*	1.17	*ft3*	41.3
Minimum installation distance - left side	*mm*	50	*inch*	2.0
Minimum installation distance - rear side	*mm*	50	*inch*	2.0
Minimum installation distance - right side	*mm*	500	*inch*	19.7
Cooking compartment width	*mm*	459	*inch*	18.1
Cooking compartment depth	*mm*	650	*inch*	25.6
Cooking chamber height	*mm*	791	*inch*	31.1

Power supply

Power supply voltage		3N-AC 400 V
Electrical absorption	*A*	29
Frequency	*Hz*	50/60
Total electric power	*kW*	18,7
Differential switch		RCD cl. B
Steam heating power (with steam generator)	*kW / kcal*	18 / -

Water Connection

Cold water inlet	*ø*	3/4"		
Softened water inlet	*ø*	3/4"		
Min. pressure	*bar*	2		
Max. pressure	*bar*	5		
Minimum water flow	*Lt*	10		
Drainage slope		4°		
Discharge - ø	*mm*	50	*inch*	2.0

Water quality

Water hardness for steam generation connection	*°dh / ppm*	6° / 9° fH		
pH value	*Ph*	> 7,5		
Cl (chloride) - max	*mg / l*	30		
Cl2 (free chlorine)	*mg / l*	0.1		
Fe (iron)	*mg / l*	0.1		
NH2Cl (monochloramine)	*mg / l*	0,2		
Max. cold water temperature	*°C*	30	*°F*	86.00
Max. softened water temperature	*°C*	50	*°F*	122.00
Electrical conductivity	*µS*	50 - 200		

Emissions

Latent heat	*W*	3366		
Sensitive heat	*W*	2244		
Max. liquid discharge temperature	*°C*	85	*°F*	185.00
Noisiness	*db*	< 50		

Special voltages and frequencies on request

TS-NAE101B-F60	3-AC 480 V - 60 Hz
TS-NAE101B-F50	3-AC 480 V - 50 Hz
TS-NAE101B-E60	3N-AC 440 V - 60 Hz
TS-NAE101B-E50	3N-AC 440 V - 50 Hz
TS-NAE101B-D60	3-AC 440 V - 60 Hz
TS-NAE101B-D50	3-AC 440 V - 50 Hz
TS-NAE101B-C60	3-AC 400 V - 60 Hz
TS-NAE101B-C50	3-AC 400 V - 50 Hz
TS-NAE101B-B60	3-AC 230 V - 60 Hz
TS-NAE101B-B50	3-AC 230 V - 50 Hz

HOW TO USE

- 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.
- Autoclima® - System that automatically manages the perfect climate in the cooking chamber.
- Automatic with 95 tested and stored cooking programmes, including programmes for reheating on the plate or in the pan.
- Programmable with the ability to store 99 cooking programmes in automatic sequence (up to 9 cycles), assigning a name and dedicated icon.
- Rapid selection of favourite programs using scroll & push, with the dedicated scroller.
- Fast-Dry Boosted® - Automatic system for quick dehumidification of the cooking chamber.

CONTROL MECHANISMS

- Auto reverse (automatic reverse of fan rotation) for perfect cooking uniformity.
- Automatically regulated steam condensation.
- Easy access to programmable user parameters to customise the appliance through the user menu.
- 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.
- 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.
- Pre-configured SN energy optimisation system (optional).
- 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.
- 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.
- 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.
- Core probe connection through a connector outside of the cooking chamber (optional).
- Multipoint core probe fixed, ø 3 mm.

STRUCTURAL CHARACTERISTICS

- 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.
- Adjustable hinge for optimal seal.
- Deflector that can be opened for easy fan compartment cleaning.
- Cooking chamber in 1 mm thick 18/10 AISI 304 stainless steel with long fully rounded edges for best air flow and easier 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).
- New oven drain with built-in air gap in accordance with standard EN61770.
- Compact brushless magnetic drive motors.
- Solid state relay for power optimisation and modulation.
- Bottom side plinth with magnetic coupling for easy cleaning and maintenance.
- Forced ventilation electronics cooling system with stainless steel micro-expanded mesh protective filter, easy to remove and dishwasher safe.
- Push-to-close door and handle with right or left opening.
- Long Life Component LLC - Use of new long-lasting components (Lainox internal approval procedure).

OPERATION

- LED HVS (High Visibility System) alphanumeric display to display the temperatures, Autoclima, time and core temperature.
- SCROLLER knob with Scroll and Push function for confirming choices.
- LED bars to signal that the temperature, timer and probe temperature are activated.
- Manual pre-heating.
- 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.
- Possibility to view and modify the recipe at any time.
- 3.5-inch (LCD - TFT) colour display for displaying your favourite programs, pre-set programs, fan, automatic washing, menus and settings.

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.

STEAM GENERATION - INDIRECT (WITH STEAM GENERATOR)

- Steam generator heating elements of armoured INCOLOY 800 type.
- Automatic boiler pre-heating.
- Daily automatic boiler draining and rinsing, temperature of drained water below 60°C.
- 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.
- New high-performance fully insulated steam generator in AISI 304 stainless steel.

SAFETY FEATURES

- Cooking chamber temperature limiter.
- 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.
- Steam generator temperature limiter.
- Automatic electronic control of water level in the steam generator during filling and draining.
- Boiler probe to check boiler completely empty.
- Fan motor brake.
- Max 65°C external temperature on the door panel.
- Complies with national and international standards for safe operation in case of use without direct operator supervision - IEC 60335-1 / IEC 60335-2-42.
- Maximum last tray shelf height 160 cm using the model's specific support.
- In case of a power failure during washing, hygiene is always guaranteed insofar as the washing cycle is automatically resumed.

CLEANING AND MAINTENANCE

- Manual cleaning system with retractable hand-held shower.
- WMS - Wash Management System. System allowing washing programmes to be planned based on combi use.
- EMA - Easy Maintenance Access. Easy access for maintenance of the appliance from the bottom front part and right-hand side.
- 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.
- Easy external cleaning thanks to perfectly smooth surfaces in stainless steel and glass and IPX5 protection against water splashes.
- 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%.
- CombiClean Boosted liquid cleaner in 5 L cartridge (100% recyclable HDPE). Supplied with cartridge of CombiBlue (990 g), alkaline cleaning agent for initial oven start-up.
- CALOUT descaling system that prevents the formation and accumulation of limescale in the steam generator (for model with steam generator). Internal housing for descaler cartridge with automatic dispensing (CalFree Boosted liquid descaler, in 100% recyclable cartridges. Supplied with 1 cartridge of liquid descaler - 990 gr.
- CalFree Boosted liquid limescale remover in 5 L cartridge (100% recyclable HDPE). Supplied in 990 g cartridge.

INSTALLATION AND ENVIRONMENT

- 100% recyclable packaging.
- LCP - Life cycle perspective: CO2 consumption - 380 Kg 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

- 6 speed fan
- Built-in and retractable hand shower with tap
- CALOUT descaling system for models with boiler. Supplied with anti-scale product
- Multipoint core probe ø 3 mm. Fixed probe
- Electrical cable - length 3 m. Only for standard voltages: 3N-AC 400 V - 50/60 Hz electric models, 1N-AC 230 V - 50/60 Hz gas models
- USB connection
- VCS - Vapor Cleaning System. Innovative automatic cleaning system with controlled dosage.

OPTIONAL TO BE REQUESTED WHEN ORDERING

OB101E: Steam generator. For electric model

SSB864: Extra charge for removable rack SBE864 - 8 x EN1 (600 x 400) - ↕ 84 mm + compulsory frame BTL011

SSB101: Extra charge for removable rack SBE101 - 10 x GN 1/1 - ↕ 63 mm + compulsory frame BTL011

SPP864: Extra charge for shelf racks BGP864 - 8 x EN1 (600 x 400) - ↕ 90 mm

SPP110: Extra charge for shelf racks BGP110 - 10 x GN 1/1 - ↕ 70 mm

KPG110S: Chicken grill kit professional - For stacking kit (101 + 061)

SSB091: Extra charge for removable rack SBE091 - 9 x GN 1/1 - ↕ 71 mm + compulsory frame BTL011 - For chicken grill kit professional

MK101B: Marine version. Kit consisting of: immobilizing door lock, anti slipping rack rails, flanged feet, display/control panel protection. Extraction hood and configuration for connection, cannot be installed

KSCBO: Pre-configuration for quick connection for core probe via external connector. Multipoint core probe ø 3 mm included

KPG011: Chicken grill kit professional

DSP: Display-control panel protection

SSP101: Extra charge for removable plate racks BPP101 - n. 29 plates Ø 310 - ↕ 63 mm + compulsory frame BTL011

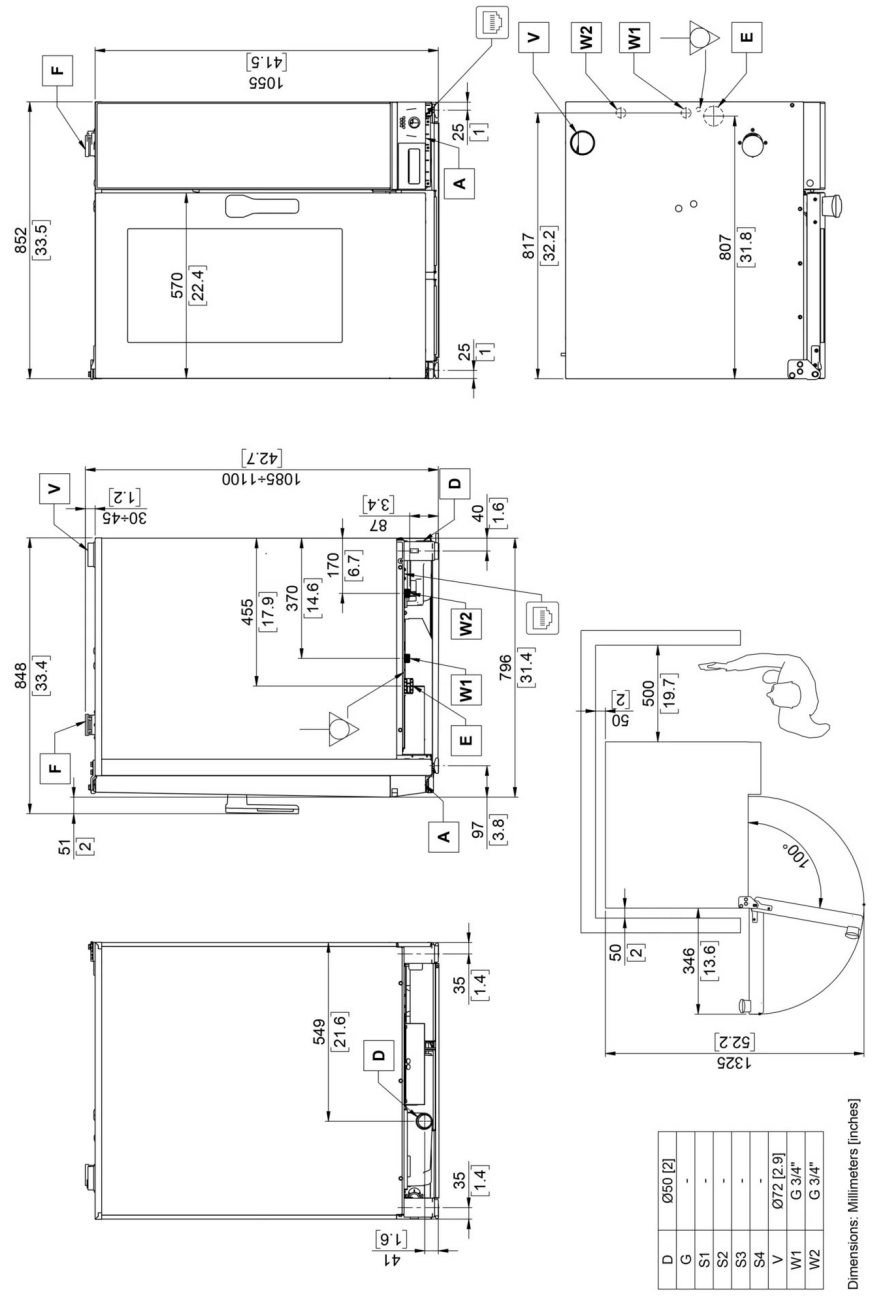
NPSB: Right hinged door, equipped with multipoint core probe with external connector, ø 3 mm

APDS: Double release door opening

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

BPK: Configuration for connection to extraction hood

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



D	Ø50 [2]
G	-
S1	-
S2	-
S3	-
S4	-
V	Ø72 [2.9]
W1	G 3/4"
W2	G 3/4"

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

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

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