

## NAG101B

COMBI FOR CATERING AND LARGE BUSINESSES - 10 X 1/1 GN - 10 X EN1 (600 X 400) - GAS WITH DIRECT STEAM - STEAM GENERATOR OPTIONAL • TOUCH SCREEN CONTROLS - AUTOMATIC INTERACTIVE COOKING



The absolutely unique feature that distinguishes Naboo 5.0 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](http://nabook.cloud)).

## 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 Naboo 5.0 Autoclima controls the ideal climate, thus guaranteeing excellent cooking quality at all times.



### SMALL

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



### CONNECTED

With built-in Wi-Fi, Naboo 5.0 is always connected to Nabook Cloud, the comprehensive and free virtual kitchen assistant.



### 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.



### 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.



### FLEXIBLE

Multilevel Plus. Configurable controls display. Editable recipes.

**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	1102	inch	43.4
Packaging width	mm	990	inch	39.0
Packing depth	mm	940	inch	37.0
Packaging height	mm	1260	inch	49.6
Net weight	kg	148	lbs	326.3
Gross weight	kg	170	lbs	374.9
Net weight (with steam generator)	kg	164	lbs	361.6
Gross weight (with steam generator)	kg	188	lbs	414.5
Volume	m <sup>3</sup>	0.72	ft <sup>3</sup>	25.4
Packing volume	m <sup>3</sup>	1.17	ft <sup>3</sup>	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	1N-AC 230 V	
Electrical absorption	A	3,5
Frequency	Hz	50/60
Total electric power	kW	0,8
Differential switch	RCD cl. B	
Steam heating power (with steam generator)	kW / kcal	20 / 17200
Chamber heating output - G20	22 / 18920	

**Gas supply**

Gas - Type	G20	
Min. gas pressure - G20	bar	0,018
Max. gas pressure - G20	bar	0,025
Gas versions nominal heating output - G20	kW / kcal	22 / 18920
Gas versions nominal heating output - G20 (with steam generator)	kW / kcal	25 / 21500

**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	144
Sensitive heat	W	120
Max. liquid discharge temperature	°C	85
	°F	185.00
Noisiness	db	< 50

## HOW TO USE

- 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 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.
- 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 PLUS - The multi-level function on each shelf means doubling production capacity (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.
- Innovative SmokeGrill for barbecue system (patented). Recyclable SmokeEssence dispenser in soft material, with dedicated housing and front loading (optional).
- MULTILEVEL mode - Possibility to cook different foods simultaneously with different cooking times.
- 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).
- Night cooking. Low temperature night cooking and subsequent holding guarantees perfect maturation of the meat with minimum weight loss and low power consumption.
- Pre-heating at 320°C.

## CONNECTIVITY

- Nabook - Thanks to the Cloud feature, it is possible to access Nabook, the virtual kitchen assistant (read more on [nabook.cloud](http://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.
- Wi-Fi connection. Compatible with IEEE 802.11g (2.4 GHz) standard.
- Extra charge for Ethernet connection (optional).
- Compatible with temperature monitoring system (e.g. Microlide).

## 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.
- 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.
- 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.
- 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.
- Energy Monitor - Monitoring system of energy, gas, water, cleaning chemicals.
- 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.
- External Water-softener's efficiency monitoring system (water-softener optional).
- Reminder to clean air filters.
- Possibility to programme staggered cooking times by date and time.
- User profile block (specific function for Quick Service Restaurant - QSR).
- 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.
- 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).
- Core probe connection through a connector outside of the cooking chamber (optional).
- Multipoint core probe fixed,  $\varnothing$  3 mm.
- SLCV / SLCS - Smart Chemicals Control - Precisely controls detergent consumption by alerting you when it is about to run out and suggesting the appropriate wash for the amount of detergent remaining.
- Green Fine Tuning. Thanks to the burner's proven flame modulation system and high-efficiency heat exchanger, energy wastage is avoided and harmful emissions are therefore reduced.
- 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).
- Switch mode power supply - New highly efficient switch mode power system.

## 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.
- 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

- Display that can be configured based on the needs of the user, 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).
- Instantaneous display in ICS cooking of the HACCP graphic.
- Boosted Pre-heating. Possibility to pre-heat the cooking chamber up to 320°C to reduce cooking times by up to 10% in case of a full oven.
- 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.
- 227 recipes available, 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.

## GAS OPERATION

- Automatic burner ignition with high-frequency electronic discharge generator.
- Electronic control of the flame with automatic ignition reset.
- Cooking chamber high-performance indirect gas heating system with premixed air-blown modulating flame burners.
- 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)

- 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 fully insulated steam generator in AISI 316 stainless steel.
- Steam generator high-performance indirect gas heating system with new air-blown modulating flame burners.

## 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.
- 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.
- Boiler probe to check boiler completely empty.
- Gas shortage-Safety pressure switch.
- 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 60335-2-102 - EN203-1 / EN203-2-2
- 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

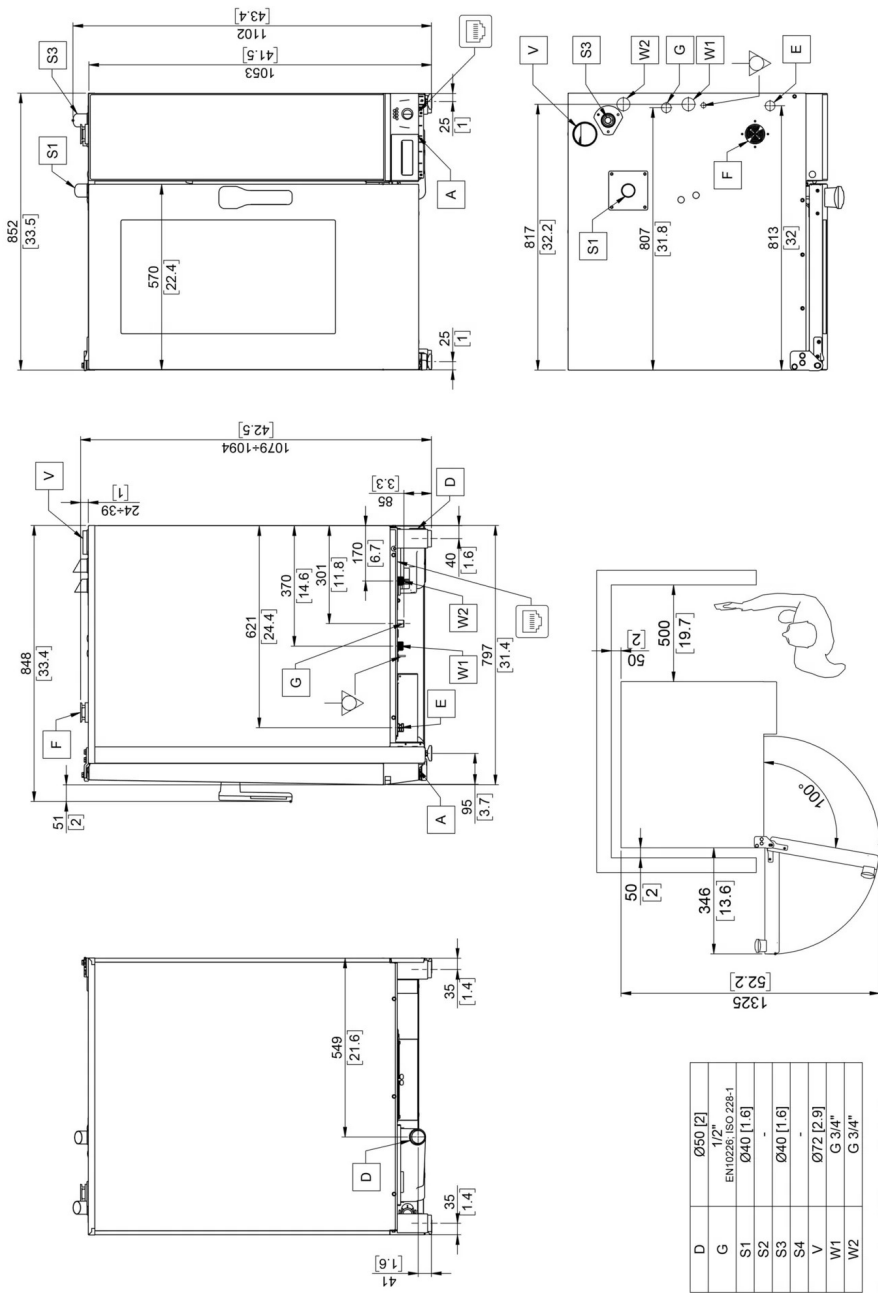
- 100% recyclable packaging.
- LCP - Life cycle perspective: CO2 consumption - 380 Kg CO2 eq/year. The calculation was performed taking mod. \_E101B (model with steam generator), taking into account a hypothetical restaurant use and considering 8 hours a day for 3.5 days a week, forty-eight day per year.
- 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

- Built-in and retractable hand shower with tap
- CALOUT descaling system for models with boiler. Supplied with anti-scale product
- Multipoint core probe  $\varnothing$  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
- Wi-Fi connection. Compatible with IEEE 802.11g (2.4GHz) standard
- USB connection
- VCS - Vapor Cleaning System. Innovative automatic cleaning system with controlled dosage.

## OPTIONAL TO BE REQUESTED WHEN ORDERING

- OCBM1:** Isolation transformer for two-phase/single phase connection for gas models 2AC 220-240V/1N AC 230V
- OB101G:** Steam generator. For gas model
- BLK10:** Black Edition - black RAL 9005
- SSB864:** Extra charge for removable rack SBE864 - 8 x EN1 (600 x 400) -  $\downarrow$  84 mm + compulsory frame BTL011
- SSB101:** Extra charge for removable rack SBE101 - 10 x GN 1/1 -  $\downarrow$  63 mm + compulsory frame BTL011
- SPP864:** Extra charge for shelf racks BGP864 - 8 x EN1 (600 x 400) -  $\downarrow$  90 mm
- SPP110:** Extra charge for shelf racks BGP110 - 10 x GN 1/1 -  $\downarrow$  70 mm
- KPG110S:** Chicken grill kit professional - For stacking kit (101 + 061)
- SSB091:** Extra charge for removable rack SBE091 - 9 x GN 1/1 -  $\downarrow$  71 mm + compulsory frame BTL011 - For chicken grill kit professional
- SLS2:** Smart lighting system - Chromatic communication
- SLCV:** Smart chemical control - For direct steam models
- SLCS:** Smart chemical control - For steam generator models
- NSGB:** Innovative smokegrill for barbecue system
- KSCBO:** Pre-configuration for quick connection for core probe via external connector. Multipoint core probe  $\varnothing$  3 mm included
- KPG011:** Chicken grill kit professional
- DSP:** Display-control panel protection
- CAM101B:** Flue with wind protection device for gas models - Models with boiler
- CAV101B:** Flue with wind protection device for gas models - Direct steam models
- SSP101:** Extra charge for removable plate racks BPP101 - n. 29 plates  $\varnothing$  310 -  $\downarrow$  63 mm + compulsory frame BTL011
- NPSB:** Right hinged door, equipped with multipoint core probe with external connector,  $\varnothing$  3 mm
- APDS:** Double release door opening
- NETH:** Extra charge for Ethernet connection



D	Ø50 [2]
G	1/2" EN10226: ISO 228-1
S1	Ø40 [1.6]
S2	-
S3	Ø40 [1.6]
S4	-
V	Ø72 [2.9]
W1	G 3/4"
W2	G 3/4"

Dimensions: Millimeters [inches]

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. 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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