

AREN054B

COMBI FOR PASTRY SHOPS AND BAKERIES - 5 X EN1 (600 X 400) - ELECTRIC WITH DIRECT STEAM • 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).

Features



EFFICIENT

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



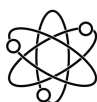
STURDY

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



CONNECTED

With built-in Wi-Fi, 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.



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 Autoclimate 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).



FLEXIBLE

Multilevel Plus. Configurable controls display. Editable recipes.



QUICK

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

Capacity				
Capacity	5 x EN1 (600 x 400)			
Distance between layers	mm	90	inch	3.5
Meals - Croissants	n.	60 / 90		
Max. total load	kg	30	lbs	66.2
Max. tray load	kg	15	lbs	33.1
Dimensions				
Width	mm	852	inch	33.5
Depth	mm	797	inch	31.4
Height	mm	775	inch	30.5
Maximum outer width	mm	852	inch	33.5
Max exterior depth	mm	850	inch	33.5
Maximum exterior height	mm	820	inch	32.3
Packaging width	mm	990	inch	39.0
Packing depth	mm	940	inch	37.0
Packaging height	mm	980	inch	38.6
Net weight	kg	108	lbs	238.1
Gross weight	kg	129	lbs	284.4
Volume	m3	0.53	ft3	18.7
Packing volume	m3	0.91	ft3	32.1
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	511	inch	20.1
Power supply				
Power supply voltage	3N-AC 400 V			
Electrical absorption	A	18		
Frequency	Hz	50/60		
Total electric power	kW	11,6		
Differential switch	RCD cl. B			

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	2088	
Sensitive heat	W	1392	
Max. liquid discharge temperature	°C	85	°F 185.00
Noisiness	db	< 50	

Special voltages and frequencies on request

TS-NAE061B-F60	3-AC 480 V - 60 Hz
TS-NAE061B-F50	3-AC 480 V - 50 Hz
TS-NAE061B-E60	3N-AC 440 V - 60 Hz
TS-NAE061B-E50	3N-AC 440 V - 50 Hz
TS-NAE061B-D60	3-AC 440 V - 60 Hz
TS-NAE061B-D50	3-AC 440 V - 50 Hz
TS-NAE061B-C60	3-AC 400 V - 60 Hz
TS-NAE061B-C50	3-AC 400 V - 50 Hz
TS-NAE061B-B60	3-AC 230 V - 60 Hz
TS-NAE061B-B50	3-AC 230 V - 50 Hz
TS-NAE061B-A60	1N-AC 230 V - 60 Hz
TS-NAE061B-A50	1N-AC 230 V - 50 Hz

HOW TO USE

- Pre-heating at 320°C.
- 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.
- Fast-Dry Boosted® - Automatic system for quick dehumidification of the cooking chamber.
- Autoclimate® - 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.

CONNECTIVITY

- Nabook - Thanks to the Cloud feature, it is possible to access Nabook, the virtual kitchen assistant (read more on nabook.cloud, free registration).
- 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 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).
- Possibility to download recipes from the Nabook portal based on country.
- Remote consumption monitoring.
- Automatic software update notification system.
- Remote diagnosis through the Nabook portal by the LAINOX Service Center.
- Continuous HACCP monitoring even by remote through the Nabook portal.
- 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.

CONTROL MECHANISMS

- Multipoint core probe with external connector, ø 3 mm.
- Multipoint core probe fixed, ø 3 mm.
- Core probe connection through a connector outside of the cooking chamber (optional).
- 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).
- Possibility to programme staggered cooking times by date and time.
- Reminder to clean air filters.
- External Water-softener's efficiency monitoring system (water-softener 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.
- Self-diagnosis before starting to use the equipment, with descriptive and audible signalling of any anomalies.
- 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).
- Possibility of setting combi switch-off at the end of the automatic wash program.
- USB connection to download HACCP data, update software and load/download cooking programmes.
- Temperature control at the product core using probe with 4 detection points.
- 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.
- Easy access to programmable user parameters to customise the appliance through the user menu.
- Automatically regulated steam condensation.
- Automatic parallel compartment and core temperature control, DELTA T system.
- Auto reverse (automatic reverse of fan rotation) for perfect cooking uniformity.
- 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.
- SLCV - 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.

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.
- Forced ventilation electronics cooling system with stainless steel micro-expanded mesh protective filter, easy to remove and dishwasher safe.
- Bottom side plinth with magnetic coupling for easy cleaning and maintenance.
- Solid state relay for power optimisation and modulation.
- Compact brushless magnetic drive motors.
- New oven drain with built-in air gap in accordance with standard EN61770.
- Two water inlets (soft and cold water).
- 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.

OPERATION

- Naboo Coach (virtual assistant). Warnings on display indicating need for maintenance.
- Possibility to view and modify the recipe at any time.
- User interface with a choice of 29 languages.
- Acoustic and visual signalling during the various stages of cooking, with a flashing light at the end of the cycle.
- 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.
- 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.
- Instantaneous display in ICS cooking of the HACCP graphic.
- 10" colour screen (LCD, high definition, capacitive, with "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.
- Aroma Naboo comes with 60 recipes, 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

- Maximum last tray shelf height 160 cm using the model's specific support.
- Complies with national and international standards for safe operation in case of use without direct operator supervision - IEC 60335-1 / IEC 60335-2-42.
- Max 65°C external temperature on the door panel.
- Fan motor brake.
- Ventilated component cooling system with electronically controlled over-temperature display.
- Self-diagnosis with smart error viewing.
- Electronic control for lack of water alarm.
- Door open/closed electronic sensor.
- Fan motor thermic protection.
- Cooking compartment safety device for pressure built-up and depression.
- Cooking chamber temperature limiter.
- 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%. Internal housing for detergent cartridge with automatic dispensing (CombiClean Boosted, liquid detergent, in 100% recyclable cartridges). Supplied with CombiBlue, alkaline sanitising detergent for starting professional ovens (990 gr).
- Easy external cleaning thanks to perfectly smooth surfaces in stainless steel and glass and IPX5 protection against water splashes.
- "Fast" ultra-fast washing in 10'. Minimum interruptions to the work cycle and consistently optimal cleaning.
- 7 automatic washing programmes without the need for operator input after start-up: Manual - Rinse - Fast - Soft - Medium Eco - Hard Eco - Grill.
- EMA - Easy Maintenance Access. Easy access for maintenance of the appliance from the bottom front part and right-hand side.
- WMS - Wash Management System. System allowing washing programmes to be planned based on combi use.
- Manual cleaning system with retractable hand-held shower.

INSTALLATION AND ENVIRONMENT

- 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.
- Operation without adding the water softener and descaler (model with steam generator).
- It is recommended to have the equipment installed by LAINOX accredited Service Centers.
- Quality ISO 9001 / Safety ISO 45001 / Environmental ISO 14001 certification.
- Product recycling rate: 90%.
- 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.
- 100% recyclable packaging.

STANDARD EQUIPMENT

- USB connection
- Built-in and retractable hand shower with tap
- 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
- Automatic cleaning system
- Wi-Fi connection. Compatible with IEEE 802.11g (2.4GHz) standard

OPTIONAL TO BE REQUESTED WHEN ORDERING

SPP611F: Extra charge for shelf racks - GN 1/1 - EN1 (600 X 400) - BGP611F

BLK06: Black Edition - black RAL 9005

SSB564: Extra charge for pastry version removable rack SBE564 + compulsory frame BTL011

SSB061: Extra charge for removable rack SBE061 + compulsory frame BTL011

SPP611: Extra charge for shelf racks - GN 1/1 - BGP611

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

SLS1: Smart lighting system - Chromatic communication

SLCV: Smart chemical control - For direct steam models

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

NETH: Extra charge for Ethernet connection

MK061B: Marine version kit - Extraction hood and configuration for connection, cannot be installed

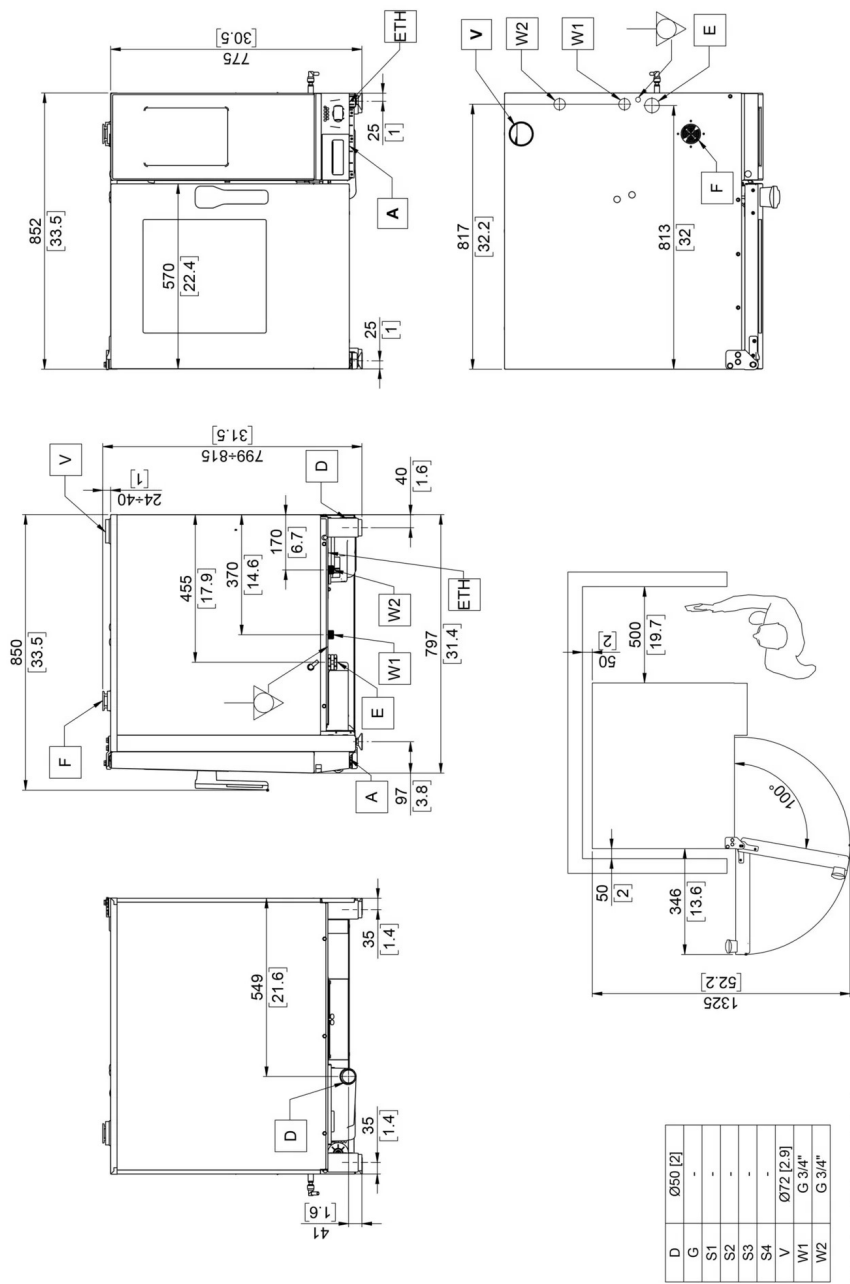
KSCBO: Pre-configuration for quick connection for core probe via external connector

DSP: Display-control panel protection

BPK: Configuration for connection to extraction hood

APDS: Double release door opening

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



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 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

