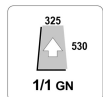


SAE161B

COMBI FOR CATERING AND LARGE BUSINESSES - 6 + 10 X 1/1 GN - 6 + 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



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.



SMALL

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



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.



ACCURATE

Stable and accurate temperature at all times thanks to the automatic consumption management. Autoclimate controls the ideal climate, thus guaranteeing excellent cooking quality at all times.



QUICK

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

Capacity

Capacity	6 + 10 x GN 1/1 6 + 10 x EN1 (600 x 400)		
Distance between layers	<i>mm</i>	70	<i>inch</i> 2.8
Meals - Croissants	<i>n.</i>	110 / 230 - 144 / 240	
Max. total load	<i>kg</i>	30 + 50	<i>lbs</i> NaN
Max. tray load	<i>kg</i>	15	<i>lbs</i> 33.1

Dimensions

Width	<i>mm</i>	852	<i>inch</i>	33.5
Depth	<i>mm</i>	795	<i>inch</i>	31.3
Height	<i>mm</i>	1840	<i>inch</i>	72.4
Maximum outer width	<i>mm</i>	852	<i>inch</i>	33.5
Max exterior depth	<i>mm</i>	902	<i>inch</i>	35.5
Maximum exterior height	<i>mm</i>	1885	<i>inch</i>	74.2
Packaging width	<i>mm</i>	1030	<i>inch</i>	40.6
Packing depth	<i>mm</i>	980	<i>inch</i>	38.6
Packaging height	<i>mm</i>	2040	<i>inch</i>	80.3
Net weight	<i>kg</i>	230	<i>lbs</i>	507.2
Gross weight	<i>kg</i>	269	<i>lbs</i>	593.1
Generator net weight	<i>kg</i>	258	<i>lbs</i>	568.9
Generator gross weight	<i>kg</i>	293	<i>lbs</i>	646.1
Volume	<i>m3</i>	1.25	<i>ft3</i>	44.1
Packing volume	<i>m3</i>	2.06	<i>ft3</i>	72.7
Minimum installation distance - left side	<i>mm</i>	50	<i>inch</i>	2.0
Minimum installation distance - rear side	<i>mm</i>	50	<i>inch</i>	2.0
Minimum installation distance - right side	<i>mm</i>	500	<i>inch</i>	19.7
Cooking compartment width	<i>mm</i>	459	<i>inch</i>	18.1
Cooking compartment depth	<i>mm</i>	650	<i>inch</i>	25.6
Cooking chamber height	<i>mm</i>	(511+791)	<i>inch</i>	NaN

Power supply

Power supply voltage	3N-AC 400 V		
Electrical absorption	<i>A</i>	47	
Frequency	<i>Hz</i>	50/60	
Total electric power	<i>kW</i>	30,2	
Differential switch	RCD cl. B		
Steam heating power (with steam generator)	<i>kW / kcal</i>	27 l -	

Water Connection

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

Water quality

Water hardness for steam generation connection	<i>°dh / ppm</i>	6° / 9° fH
pH value	<i>Ph</i>	> 7,5
Cl (chloride) - max	<i>mg / l</i>	30
Cl2 (free chlorine)	<i>mg / l</i>	0.1
Fe (iron)	<i>mg / l</i>	0.1
NH2Cl (monochloramine)	<i>mg / l</i>	0.2
Max. cold water temperature	<i>°C</i>	30 <i>°F</i> 86.00
Max. softened water temperature	<i>°C</i>	50 <i>°F</i> 122.00
Electrical conductivity	<i>μS</i>	50 - 200

Emissions

Latent heat	<i>W</i>	5436
Sensitive heat	<i>W</i>	3624
Max. liquid discharge temperature	<i>°C</i>	85 <i>°F</i> 185.00
Noisiness	<i>db</i>	< 50

Special voltages and frequencies on request

TS-NAE161B-F60	3-AC 480 V - 60 Hz
TS-NAE161B-F50	3-AC 480 V - 50 Hz
TS-NAE161B-E60	3N-AC 440 V - 60 Hz
TS-NAE161B-E50	3N-AC 440 V - 50 Hz
TS-NAE161B-D60	3-AC 440 V - 60 Hz
TS-NAE161B-D50	3-AC 440 V - 50 Hz
TS-NAE161B-C60	3-AC 400 V - 60 Hz
TS-NAE161B-C50	3-AC 400 V - 50 Hz
TS-NAE161B-B60	3-AC 230 V - 60 Hz
TS-NAE161B-B50	3-AC 230 V - 50 Hz

HOW TO USE

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

CONTROL MECHANISMS

- Multipoint core probe with external connector, ø 3 mm.
- 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.
- 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.
- 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.
- Auto reverse (automatic reverse of fan rotation) for perfect cooking uniformity.

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.
- Solid state relay for power optimisation and modulation.
- Compact brushless magnetic drive motors.
- 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

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

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)

- New high-performance fully insulated steam generator in AISI 304 stainless steel.
- CAL-OUT system to prevent scale build-up within the boiler, as standard.
- Boiler semi-automatic de-scaling program.
- Alarm in case of boiler de-scaling required.
- Daily automatic boiler draining and rinsing, temperature of drained water below 60°C.
- Automatic boiler pre-heating.
- Steam generator heating elements of armoured INCOLOY 800 type.

SAFETY FEATURES

- In case of a power failure during washing, hygiene is always guaranteed insofar as the washing cycle is automatically resumed.
- Maximum last tray shelf height 160 cm (with rollers option).
- 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.
- Boiler probe to check boiler completely empty.
- Automatic electronic control of water level in the steam generator during filling and draining.
- Steam generator temperature limiter.
- 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.

CLEANING AND MAINTENANCE

- 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 liquid descaler). Supplied with 1 liquid descaler tank - 990 gr.
- 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%. Separate container and automatic dispensing (CombiClean Boosted liquid cleanser). 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.
- 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

- 6 speed fan
- USB connection
- Multipoint core probe ø 3 mm. With external connector
- Built-in and retractable hand shower with tap
- CALOUT descaling system for models with boiler. Supplied with anti-scale product
- Automatic cleaning system

OPTIONAL TO BE REQUESTED WHEN ORDERING

OM161E: Steam generator. For electric model. Lower oven

OB161E: Steam generator. For both electric models

SSB864: Extra charge for pastry version removable rack SBE864 + compulsory frame BTL011

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

SSB101: Extra charge for removable rack SBE101 + compulsory frame BTL011

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

SPP864: Extra charge for shelf racks - EN1 (600 X 400) - BGP864

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

SPP564: Extra charge for shelf racks - EN1 (600 X 400) - BGP564

SPP110: Extra charge for shelf racks - GN 1/1 - BGP110

RL161: Roller kit option. Max height 1730 mm - Height insertion of last tray 160 cm

RL04: Castors option. Max height 1875 mm - max width 913 mm

NPS2: Right hinged door, equipped with multipoint core probe with external connector, ø 3 mm

KPG161: Chicken grill kit professional

DSP2: Display-control panel protection

APDS2: Double release door opening

SN2: Extra charge for energy saving system connection. Electric models only

BPK2: Configuration for connection to extraction hood

MK161B: Marine version kit - Extraction hood and configuration for connection, cannot be installed

SSP101: Extra charge for removable plate racks complete with compulsory frame

SSP061: Extra charge for removable plate racks complete with compulsory frame

OB161E-SF: Steam generator. For both electric models

OM161E-SF: Steam generator. For electric model. Lower oven

SNCP2: Extra charge for energy saving system connection. Electric models only. Exclusive for Power Garden system



A	D	E	F
Technical compartment cooling air intake	Liquid discharge	Electric power supply cable inlet	Cooking chamber air intake
Gas inlet	S1	S2	S3*
S4*	V	W1	W2
Equipotential connection	Equipotential connection		