

# COMBI STEAMER

## NAE-B201

 20 x 1/1 GN



LCD 10" Touch Screen

### TOUCH INTERFACE.

Just a simple touch on the desired recipe icon, and the oven adjusts for cooking with unbeatable results. Thanks to the 10" HD colour capacitive display, it is possible to configure the start screen based on your own needs, bringing the most commonly used recipes forward.



MULTILEVEL



JUST IN TIME



AUTOCLIMA



FAST-DRY



SMOKING



FLAVOURING



ECOVAPOR



TURBOVAPOR (\*)



ECOSPEED



LCS CLEANING SYSTEM  
COMBI CLEAN  
CALFREE



CLOUD EVOLUTION



CHEF PORTAL



SYNCHRONISATION



REMOTE SERVICE



VIDEO RECIPES



### COOKING MODES

- Interactive Cooking System (ICS), an automatic cooking system for international recipes complete with pictures illustrating the finished meal.
- Manual cooking with three cooking modes: 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 program and save cooking methods in an automatic sequence (up to 15 cycles) giving each program its own name, picture and information on the recipe.
- **AUTOCLIMA**® automatic system for measuring and controlling the humidity in the cooking chamber.
- **FAST-DRY**® system for quick dehumidification of the cooking chamber.

## OPERATION

- DISPLAY that can be configured based on the needs of the user, bringing forward the programs used most.
- Cloud wifi / ethernet connection system for saving personal settings, software updates, HACCP data archiving and downloading new recipes.
- Automatic "one touch" cooking (AC).
- Organization of recipes in folders with preview, giving each folder its own name.
- Intelligent recognition of recipes in multilevel folders.
- 10" colour screen (LCD - TFT) that is high definition with "Touch Screen" functions.
- SCROLLER PLUS knob with Scroll and Push function for confirming choices.
- Instantaneous display of the HACCP graphic in ICS cooking.

## STANDARD EQUIPMENT

- LM automatic cleaning system. Supplied with 1 cleanser tank DL010, 10 l.
- CALOUT descaling system. Supplied with 1 descaler tank CF010, 10 l.
- Wifi connection
- Trolley (20 x 1/1 GN)
- Multipoint core probe ( $\varnothing$  3 mm).
- Built-in and retractable hand shower with tap.
- 2 stainless steel grids 1/1 GN.

## ACCESSORIES

- Trolley (20 x 1/1 GN)
- Plated meal trolley (60 x  $\varnothing$  310mm plates)
- Thermal trolley cover
- 1/1 GN grid shelf
- Condensing extraction hood (300mm high)
- Calfree scale preventer (10 litres)
- Combiclean oven cleaner (10 litres)
- Spray bottle for oven cleaner (2 or 5 litre)

## CONTROL EQUIPMENT

- Autoreverse (automatic reverse of fan rotation) for perfect cooking uniformity.
- Automatic parallel compartment and core temperature control, DELTA T system.
- Automatically regulated steam condensation.
- Programmable deferred cooking.
- Ability to choose up to 6 fan speeds; the first 3 speeds automatically activate the reduction in heating power.

- Temperature control at the product core using probe with 4 detection points.
- Core probe connection through a connector outside of the cooking chamber, with the ability to quickly connect the needle probe for vacuum cooking and small pieces.
- USB connection to download HACCP data, update software and load/unload cooking programs.
- SERVICE program for: Inspecting the operation of the electronic board and display of the temperature probes - Appliance operation timer for all primary functions for programmed maintenance.
- ECOSPEED - Based on the quantity and type of product, the oven optimizes and controls the delivery of energy, maintains the correct cooking temperature, preventing any fluctuations (-10% energy / -30% water / -5% weight loss \*).
- ECOVAPOR - With ECOVAPOR system there is a definite reduction in water and energy consumption due to the automatic controls of the steam saturation in the cooking chamber (-10% energy / -30% water / -10% steam \*).
- TURBOVAPOR - The TurboVapor system automatically produces the ideal level of steam to cook "tough" products like egg pasta or asparagus, turnip greens and chard, which are notoriously fibrous vegetables.

## CLEANING AND MAINTENANCE

- Self-diagnosis before starting to use the equipment, with descriptive and audible signalling of any anomalies.
- Automatic Liquid Clean System (LCS). Supplied with 1 x DL010, 10 litre container.
- CALOUT descaling system as standard, that prevents the formation and accumulation of limescale in the boiler, Supplied with 1 x Calfree descaler CF010, 10 litre container.
- Manual cleaning with retractable hand shower.

\* Compared to our previous model

# NAE-B201

## CONSTRUCTION

- IPX5 protection against sprays of water.
- Perfectly smooth, watertight chamber.
- Door with 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.
- Door with 3 locking points.
- Adjustable hinge for optimal seal.
- Deflector that can be opened for easy fan compartment cleaning.

## ELECTRIC HEATING SYSTEM

- Cooking compartment heating elements of armoured INCOLOY 800 type.

## STEAM GENERATOR

- AISI 304 fully insulated steam generator.
- Steam generator heating elements of armoured INCOLOY 800 type.
- Automatic boiler pre-heating.
- Daily automatic boiler draining (temperature of drained water below 60°C) and rinsing.
- Alarm in case of boiler de-scaling required.
- Boiler semi-automatic de-scaling program.

## SAFETY FEATURES

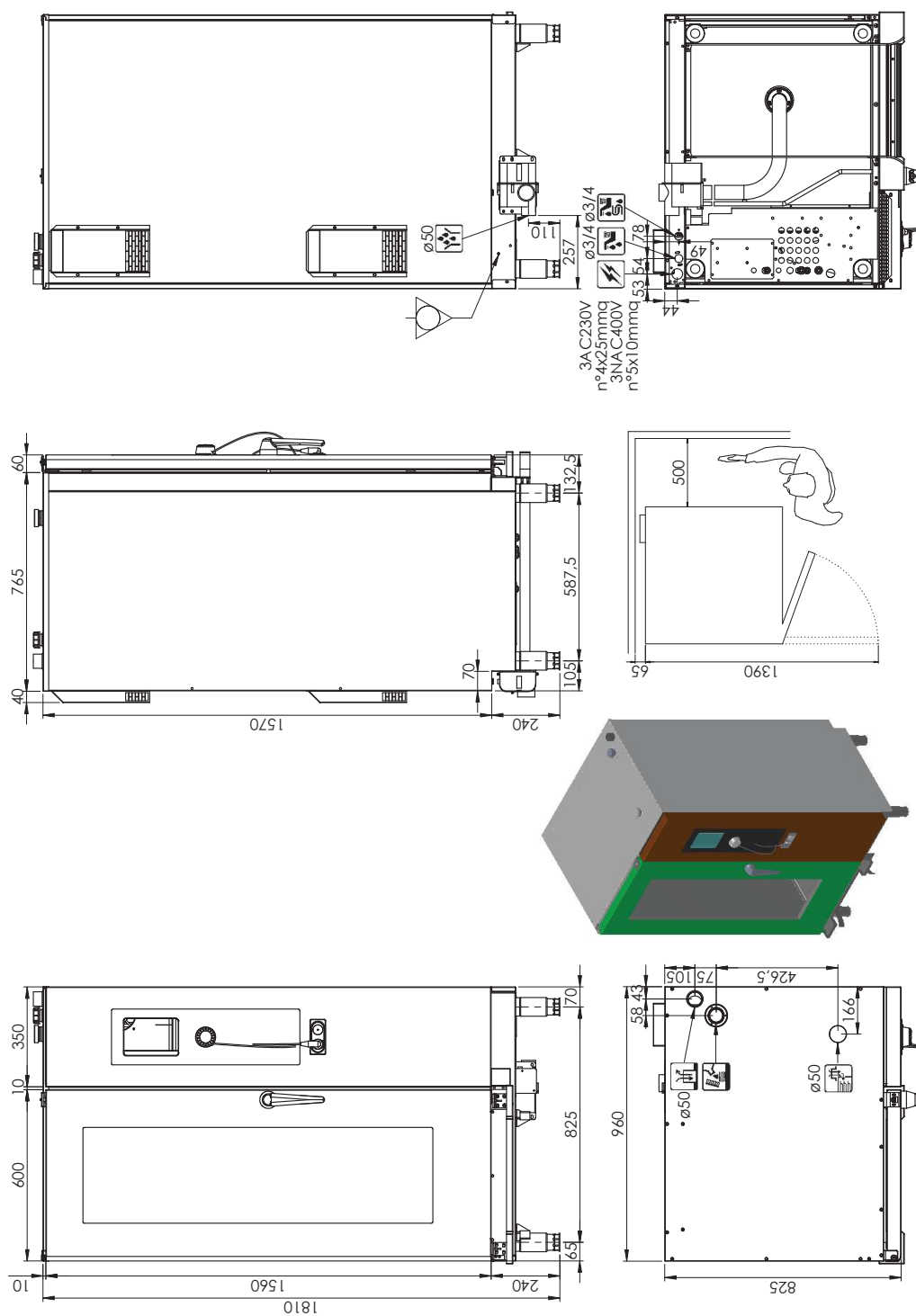
- Cooking compartment safety thermostat.
- Cooking compartment safety device for pressure build-up and depression.
- Fan motor thermic protection.
- Mechanical door switch.
- Lack of water displayed alarm.
- Self-diagnosis and fault display.
- Component cooling system with overheat display control.
- Boiler safety thermostat.
- Boiler water level probes.
- Boiler probe to check boiler completely empty.

## TECHNICAL DATA

|                         |    |                      |                                     |           |           |
|-------------------------|----|----------------------|-------------------------------------|-----------|-----------|
| Chamber capacity        | GN | 20 x 1/1             | Total electric power                | kW        | 31,8      |
| Distance between layers | mm | 63                   | Gas versions nominal heating output | kW / kcal | - / -     |
| Number of meals         |    | 150 / 300            | Chamber heating output              | kW / kcal | 30 / -    |
| External dimensions     | mm | 960 x 825 x 1810 h   | Steam heating output                | kW / kcal | 30 / -    |
| Dimensions with packing | mm | 1130 x 1050 x 2060 h | Fan power                           | kW        | 1,8       |
| Weight - Net / Gross    | kg | 330 / 420            | Power supply voltage                | V - 50 Hz | 3N AC 400 |

*Special voltages and frequencies upon request*

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



**CE IPX 5**

According to CE rules, gas ovens must be installed where proper evacuation of burnt gas can be provided (type B13, B23, A3)

01.06.2017