

## NAGB202R

DEVICE FOR GASTRONOMY  
20 X 2/1 GN  
40 X 1/1 GN  
GAS WITH BOILER

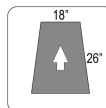
AUTOMATIC INTERACTIVE COOKING  
TOUCH SCREEN CONTROLS  
EQUIPPED WITH N. 1 TROLLEY KKS202



LCD 10" Touch Screen

### TOUCH SCREEN

10-Inch, LCD, HD, color, capacitive screen, with "Touch Screen" function choice. The display can be configured based on the user's needs.



MULTILEVEL



JUST IN TIME



AUTOCLIMA



FAST-DRY



SMOKEGRILL



SMOKING



FLAVOURING



ECOSPEED



GFT



ECOVAPOR



TURBOVAPOR



AUTOMATIC WASHING



ECO WASH



NABOOK CLOUD



SYNCHRONIZATION



REMOTE SERVICE



ENERGY MONITOR



WATER-SOFTENER MONITOR

### TECHNICAL DATA

Capacity	GN	20 x 2/1 GN - 40 x 1/1 GN	Gas versions nominal heating output	kW / BTU	80 / 272840.16
Distance between layers	inch	2.48	Chamber heating output	kW / BTU	54 / 184167.108
Number of meals		300 / 500	Steam heating output	kW / BTU	55 / 184167.108
External dimensions imperial	inch	50.79 x 35.24 x 71.26 h	Fan power	kW	1.8
Packing dimensions	inch	55.51 x 44.09 x 81.1 h	Power supply voltage	V	1ph / 120
	lbs	1025.15 / 1267.66	Frequency	Hz	60
Total electric power	kW	1.8	Consumption	Amp	20

*Special voltages and frequencies on request.*

# NAGB202R

## COOKING MODES

- ICS (INTERACTIVE COOKING SYSTEM), AN AUTOMATIC COOKING SYSTEM FOR ITALIAN AND INTERNATIONAL RECIPES INCLUDING THEIR HISTORY, INGREDIENTS, PROCEDURE, AUTOMATIC COOKING PROGRAM AND PLATE PRESENTATION.
- MANUAL COOKING WITH THREE COOKING MODES: CONVECTION FROM 86°F TO 572°F (30°C TO 300°C), STEAM FROM 86°F TO 266°F (30°C TO 130°C), COMBINATION CONVECTION + STEAM FROM 86°F TO 572°F (30°C TO 300°C), WITH INSTANT COOKING START.
- PROGRAMMABLE MODES - IT IS POSSIBLE TO PROGRAM AND SAVE COOKING METHODS IN AN AUTOMATIC SEQUENCE (UP TO 15 STEPS) GIVING EACH PROGRAM ITS OWN NAME, PICTURE AND INFORMATION ON THE RECIPE.
- MULTILEVEL AND JIT MODE.
- MULTILEVEL PLUS: DOUBLING THE MULTI-LEVEL FUNCTION ON EACH SHELF MEANS DOUBLING PRODUCTION CAPACITY.
- AUTOCLIMA® AUTOMATIC SYSTEM FOR MEASURING AND CONTROLLING THE HUMIDITY IN THE COOKING CAVITY.
- FAST-DRY® SYSTEM FOR QUICK DEHUMIDIFICATION OF THE COOKING CAVITY.

## NABOOK WI-FI CONNECTIVITY

- RECIPE CREATION INCLUDING INGREDIENTS WITH PROCEDURE AND PHOTO.
- DIRECT ACCESS FROM COOKING DEVICE TO RECIPE DATABASE, WITH OPTIONAL DOWNLOAD.
- MENU CREATION WITH CALORIE COUNT AND LIST OF ALLERGENS WITH LAYOUT FOR CUSTOMISED PRINT OUT.
- FOOD COST CALCULATION OF RECIPES AND SINGLE PORTION MENUS.
- ORGANIZATION OF SHOPPING LIST TO EXPORT IN PDF, EXCEL AND WORD FORMAT.
- SYNCHRONIZATION OF DEVICES CONNECTED TO THE SAME ACCOUNT.
- HACCP MONITORING.
- REMOTE SERVICE.
- SOFTWARE UPDATE.

## OPERATION

- DISPLAY THAT CAN BE CONFIGURED BASED ON THE USER'S NEEDS, BRINGING FORWARD THE PROGRAMS USED MOST.
- AUTOMATIC "ONE TOUCH" COOKING (ICS).
- ORGANIZATION OF RECIPES IN NAMED FOLDERS WITH PREVIEW.
- INTELLIGENT RECOGNITION OF RECIPES IN MULTILEVEL FOLDERS.
- 10" COLOR SCREEN (LCD, HIGH DEFINITION, CAPACITIVE, WITH "TOUCH SCREEN" FUNCTIONS).
- SCROLLER-PLUS KNOB TO SEARCH AND SELECT CHOICES.
- INSTANTANEOUS DISPLAY IN ICS COOKING OF THE HACCP GRAPHIC.

## CONTROL MECHANISMS

- AUTO REVERSE (AUTOMATIC REVERSE OF FAN ROTATION) FOR PERFECT COOKING UNIFORMITY.
- DELTA T SYSTEM: AUTOMATIC PARALLEL CONTROL OF THE TEMPERATURES IN THE COOKING CAVITY AND THE CORE OF THE PRODUCT
- AUTOMATIC STEAM AND CONDENSATION REGULATION.
- EASY ACCESS TO PROGRAMMABLE USER SETTINGS FOR APPLIANCE CUSTOMIZATION.
- PROGRAMMABLE DEFERRED COOKING.
- ABILITY TO CHOOSE UP TO SIX FAN SPEEDS; THE FIRST THREE SPEEDS AUTOMATICALLY ACTIVATE THE REDUCTION IN HEATING POWER ABSORPTION. INTERMITTENT SPEED OPTION FOR SPECIAL COOKING METHODS.
- TEMPERATURE CONTROL AT THE PRODUCT CORE USING PROBES WITH FOUR DETECTION POINTS.
- TWO CORE PROBE (OPTIONAL).
- CORE TEMPERATURE CONTROL THROUGH A CONNECTOR OUTSIDE OF THE COOKING CAVITY, WITH THE ABILITY TO QUICKLY CONNECT THE NEEDLE PROBE FOR VACUUM COOKING AND SMALL PIECES.
- USB CONNECTION TO DOWNLOAD HACCP DATA, LOAD/UNLOAD COOKING PROGRAMS, AND UPDATE SOFTWARE.
- POSSIBILITY OF SETTING DEVICE SWITCH-OFF AT THE END OF THE AUTOMATIC WASH PROGRAM.
- SERVICE PROGRAM: INSPECTING THE OPERATION OF THE ELECTRONIC BOARD - TEMPERATURE PROBE DISPLAY - APPLIANCE OPERATION TIMER FOR PROGRAMMED MAINTENANCE OF ALL PRIMARY FUNCTIONS.
- EQUIPMENT SELF-DIAGNOSIS BEFORE AND DURING USE WITH DESCRIPTIVE AND AUDIBLE SIGNALING OF ANY ABNORMALITIES.
- ECOSPEED - ECOSPEED OPTIMIZE AND CONTROLS ENERGY USAGE BASED ON LOAD AND FOOD TYPE TO MAINTAIN DESIRED COOKING TEMPERATURE WITHOUT FLUCTUATIONS.
- ECOVAPOR - ECOVAPOR REDUCES WATER AND ENERGY CONSUMPTION THROUGH AUTOMATIC STEAM SATURATION CONTROL.
- TURBOVAPOR - WITH TURBOVAPOR, THE SYSTEM AUTOMATICALLY PRODUCES THE IDEAL LEVEL OF STEAM TO COOK "TOUGH" PRODUCTS LIKE EGG PASTA, OR FIBROUS VEGETABLES LIKE ASPARAGUS, TURNIP GREENS OR CHARD.
- ENERGY MONITOR
- MONITORAGGIO ADDOLCITORE
- GREEN FINE TUNING - GREEN FINE TUNING PREVENTS POWER WASTE AND REDUCES HARMFUL EMISSIONS THROUGH BURNER MODULATION AND A HIGHLY EFFICIENT EXCHANGER.

## CONSTRUCTION

- STAINLESS STEEL 18/10 AISI 304 OF 0.04" COOKING COMPARTMENT WITH LONG RADIUS ROUNDED CORNERS FOR A PERFECT CLEANING.
- PERFECTLY SMOOTH, WATERTIGHT CAVITY.
- DOUBLE TEMPERED GLASS DOOR WITH EXTERNAL MIRROR EFFECT AND INTERNAL HEAT REFLECTING GLASS FOR GREATER EFFICIENCY AND SAFETY.
- INTERNAL GLASS FOLDS OPEN FOR EASY CLEANING.
- DOOR WITH 3 LOCKING POINTS.
- ADJUSTABLE HINGE FOR OPTIMAL SEAL.
- BAFFLE THAT CAN BE OPENED FOR EASY FAN COMPARTMENT CLEANING.
- IPX5 RATED PROTECTION AGAINST WATER SPRAY, PROVIDES A HIGHLY WATER RESISTANT FRONT PANEL AND CONTROLS.
- PUSH-IN TYPE OVEN FRONT PANEL SEAL MADE WITH HEAT AND AGE RESISTANT SILICON RUBBER.
- FRONT REMOVABLE CONTROL PANEL FOR EASY SERVICE AND CHECK OF MAIN COMPONENTS.
- OVEN DRAIN WITH BUILT-IN AIR GAP.
- TWO WATER INLETS (SOFT AND COLD WATER).

## GAS HEATING SYSTEM

- BLOWN AIR TYPE OF MODULATING BURNERS FOR THE CAVITY.
- AUTOMATIC FLAME IGNITION.

# NAGB202R

- ELECTRONIC CONTROL OF THE FLAME WITH AUTOMATIC IGNITION RESET.
- HIGH EFFICIENCY HEAT EXCHANGER WITH STEEL AISI 316 S EXPANSION CABINET.

## STEAM GENERATOR

- STEAM GENERATOR HEATING ELEMENTS OF ARMoured INCOLOY 800 TYPE.
- AISI 316 FULLY INSULATED STEAM GENERATOR.
- BLOWN AIR TYPE OF MODULATING BURNERS FOR THE STEAM GENERATOR.
- AUTOMATIC BOILER PRE-HEATING.
- DAILY AUTOMATIC BOILER DRAINING AND RINSING, TEMPERATURE OF DRAINED WATER BELOW 140°F (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.

## SAFETY FEATURES

- COOKING COMPARTMENT SAFETY THERMOSTAT.
- COOKING COMPARTMENT SAFETY DEVICE FOR PRESSURE BUILT-UP AND DEPRESSION.
- FAN MOTOR THERMIC PROTECTION.
- MAGNETIC DOOR SWITCH.
- LACK OF WATER DISPLAYED ALARM.
- SELF-DIAGNOSIS AND FAULT DISPLAY.
- COMPONENT COOLING SYSTEM WITH OVERHEAT DISPLAY CONTROL.
- FLAME DETECTION SENSOR INTERRUPTING GAS FLOW IN CASE OF SWITCH OF FLAME FAILURE.
- SAFETY PRESSURE SWITCH FOR LACK OF GAS ALARM.
- TWO-STAGE GAS VALVE.
- BOILER SAFETY THERMOSTAT.
- BOILER WATER LEVEL PROBES.
- BOILER PROBE TO CHECK BOILER COMPLETELY EMPTY.

## CLEANING AND MAINTENANCE

- LM AUTOMATIC CLEANING SYSTEM, WITH SEPARATE CONTAINER AND AUTOMATIC DISPENSING (COMBICLEAN LIQUID CLEANSER. SUPPLIED WITH 1 LIQUID CLEANSER TANK DL010 - 2.18 LBS (990 GR.)).
- CALOUT DESCALING SYSTEM, THAT PREVENTS THE FORMATION AND ACCUMULATION OF LIMESCALE IN THE BOILER, WITH SEPARATE CONTAINER AND AUTOMATIC DISPENSING (CALFREE LIQUID DESCALER. SUPPLIED WITH 1 LIQUID DESCALER TANK CF010 - 2.18 LBS (990 GR.)).
- MANUAL CLEANING SYSTEM WITH RETRACTABLE HAND-HELD SHOWER.

## STANDARD EQUIPMENT

- LM AUTOMATIC CLEANING SYSTEM - SUPPLIED WITH 1 LIQUID CLEANSER TANK DL010 - 2.18 LBS.
- CALOUT DESCALING SYSTEM FOR MODELS WITH BOILER - SUPPLIED WITH ANTI-SCALE PRODUCT
- MULTIPOINT CORE PROBE Ø 0.12".
- BUILT-IN AND RETRACTABLE HAND SHOWER WITH TAP
- WI-FI CONNECTION
- USB CONNECTION
- TROLLEY KKS202

## OPTIONAL - TO BE REQUESTED WHEN ORDERING OVEN

- **NSG:** SMOKEGRILL - 3 IN 1 - BARBECUE SYSTEM / SMOKING / FLAVOURING
- **NETH:** EXTRA CHARGE FOR ETHERNET CONNECTION
- **DSP:** DISPLAY-CONTROL PANEL PROTECTION

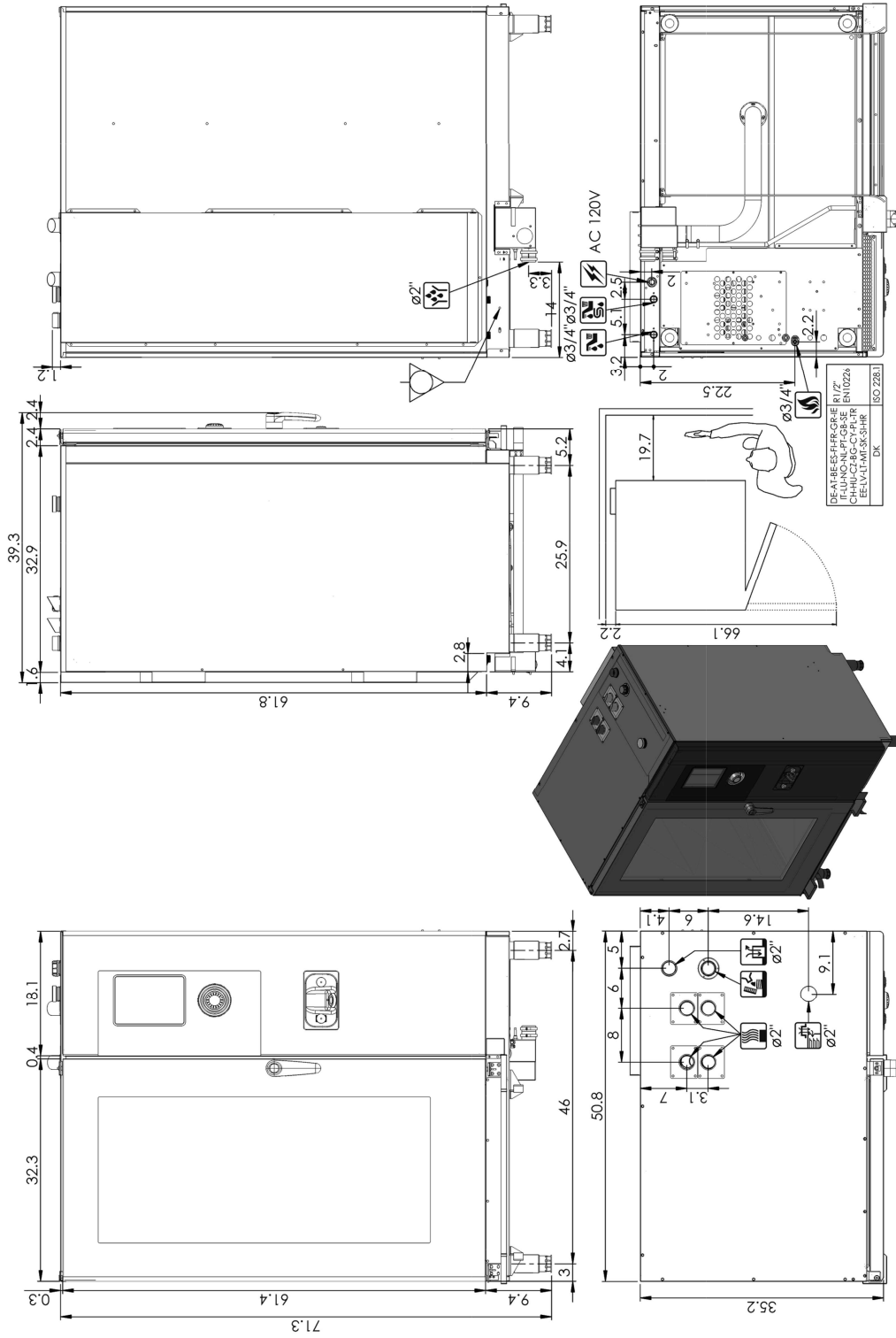
## EXTRA ACCESSORIES THAT CAN BE INSTALLED FOLLOWING PURCHASE












- **KSC180:** MULTIPOINT CORE PROBE FOR LARGE ITEMS Ø 0.12", PIN LENGTH 7".
- **KSA001:** NEEDLE CORE PROBE Ø 0.04".
- **KSM002:** MULTIPROBES SYSTEM, 2 MULTIPOINT CORE PROBES. Ø 0.12"
- **NFX02:** FAT FILTER
- **KKS202:** TROLLEY WITH DRIP TRAY
- **KKS202S:** TROLLEY WITH DRIP TRAY
- **RIC202:** STAINLESS STEEL RAMP FOR TROLLEY INSERTION, HELPS TO EVEN THE FLOORS UP TO 3% OF UNEVENNES
- **CPD20:** DETERGENT CONTAINER IN AISI 304 - TOP LOADING - DETERGENT QUANTITY DISPLAY - CAPACITY 2 TANKS OF 2.64 LBS.

## CERTIFICATIONS



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)



-  Electric power supply cable inlet
-  Gas inlet and type of thread
-  Flue pipe
-  Boiler descaling cap
-  Steam vent and chamber pressure drop safety device
-  Oven steam vent
-  Air extraction
-  Normal water inlet
-  Softened water inlet
-  Liquid outlet
-  Steam trap