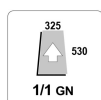


COEN061R

ELECTRIC DIRECT STEAM COMBI OVEN - 6 X 1/1 GN • AUTOMATIC INTERACTIVE COOKING - TOUCH SCREEN CONTROLS



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

Features



AUTOCLIMA

Automatic system for measuring and controlling the humidity in the cooking chamber.



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.



MULTILEVEL

Possibility to cook different foods simultaneously with different cooking times. The multi-level function on each shelf means doubling production capacity.



FAST-DRY

Automatic system for quick dehumidification of the cooking chamber



WATER-SOFTENER MONITOR



ECOSPEED

The Ecospeed Dynamic system optimises and regulates the power supply according to the quantity and type of product.



ECO WASH



JUST IN TIME

Allows different foods to be taken out of the oven at the same time. All with utmost organisation and best results guaranteed, always (patented).



ENERGY MONITOR

Monitoring system of energy, gas, water, cleaning chemicals.



AUTOMATIC WASHING

Capacity

Capacity	6 x GN 1/1			
Distance between layers	mm	60	inch	2.4
Meals - Croissants	n.	30 / 80 -		
Max. total load	kg	30	lbs	66.2
Max. tray load	kg	15	lbs	33.1

Dimensions

Width	mm	510	inch	20.1
Depth	mm	800	inch	31.5
Height	mm	880	inch	34.6
Packaging width	mm	570	inch	22.4
Packing depth	mm	930	inch	36.6
Packaging height	mm	1020	inch	40.2
Net weight	kg	81	lbs	178.6
Gross weight	kg	90	lbs	198.5
Volume	m3	0.36	ft3	12.7
Packing volume	m3	0.54	ft3	19.1
Cooking compartment width	mm	380	inch	15.0
Cooking compartment depth	mm	534	inch	21.0
Cooking chamber height	mm	460	inch	18.1

Power supply

Power supply voltage	3N-AC 400 V			
Electrical absorption	A	12		
Frequency	Hz	50		
Total electric power	kW	7,75		

Water Connection

Cold water inlet	ø 3/4			
Softened water inlet	ø 3/4			
Min. pressure	bar	5		
Max. pressure	bar	5		
Discharge - ø	mm	40	inch	1.6

Water quality

Max. softened water temperature	°C	50	°F	122.00
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Emissions

Latent heat	W	1395		
Sensitive heat	W	930		

Special voltages and frequencies on request

TS-CI-061RE-F50	3-AC 480 V - 50 Hz
TS-CI-061RE-E50	3N-AC 440 V - 50 Hz
TS-CI-061RE-D50	3-AC 440 V - 50 Hz
TS-CI-061RE-C50	3-AC 400 V - 50 Hz
TS-CI-061RE-B50	3-AC 230 V - 50 Hz
TS-CI-061RE-A50	1N-AC 230 V - 50 Hz
TS-CI-061RE-F60	3-AC 480 V - 60 Hz
TS-CI-061RE-E60	3N-AC 440 V - 60 Hz
TS-CI-061RE-D60	3-AC 440 V - 60 Hz
TS-CI-061RE-C60	3-AC 400 V - 60 Hz
TS-CI-061RE-B60	3-AC 230 V - 60 Hz
TS-CI-061RE-A60	1N-AC 230 V - 60 Hz

HOW TO USE

- Fast-Dry® - Automatic system for quick dehumidification of the cooking chamber.
- Autoclima® - 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).
- MULTILEVEL and JIT mode.
- 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 BETWEEN NABOO AND LAINOX CLOUD (PATENTED) - WI-FI OR ETHERNET

- Wi-Fi connection. Compatible with IEEE 802.11g (2.4 GHz) standard.
- Extra charge for Ethernet connection (optional).
- 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.
- Automatic software update notification system.

CONTROL MECHANISMS

- 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.
- EcoSpeed - Based on the quantity and type of product, the oven optimises and controls the energy output, maintaining the best cooking temperature and avoiding fluctuations.
- 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.
- 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.
- Core probe connection through a connector outside of the cooking chamber.
- 2 core probe (optional).
- Temperature control at the product core using probe with 4 detection points.
- 2 fan speeds, the reduced speed decreases heating power. For special cooking methods, you can use an intermittent speed.
- Programmable deferred cooking.
- 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.

STRUCTURAL CHARACTERISTICS

- 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.
- IPX4 protection against water splashes.
- Deflector that can be opened for easy fan compartment cleaning.
- Adjustable hinge for optimal seal.
- Handle with left or right hand opening.
- 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

- Instantaneous display in ICS cooking of the HACCP graphic.
- SCROLLER PLUS knob with Scroll and Push function for confirming choices.
- High-definition 7-inch capacitive LCD color screen with choice of "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.

ELECTRICAL OPERATION

- Cooking chamber heating system with armoured heating elements in INCOLOY 800 stainless steel.

SAFETY FEATURES

- Mechanical door switch.
- Ventilated component cooling system with electronically controlled over-temperature display.
- Self-diagnosis with smart error viewing.
- Electronic control for lack of water alarm.
- Fan motor thermic protection.
- Cooking compartment safety device for pressure built-up and depression.
- Cooking chamber temperature limiter.

CLEANING AND MAINTENANCE

- Manual cleaning system with external hand shower (shower optional).
- Automatic cleaning system LCS (Liquid Clean System) with built-in tank and automatic dispensing (CombiClean Boosted liquid cleanser in 100% recyclable cartridges. Supplied with CombiBlue, alkaline sanitising detergent for starting professional ovens, cartridges 990 gr).

STANDARD EQUIPMENT

- Multipoint core probe ø 3 mm
- 2 speed fan: normal / reduced
- USB connection
- Wi-Fi connection. Compatible with IEEE 802.11g (2.4GHz) standard
- Side runners
- Automatic cleaning system

OPTIONAL TO BE REQUESTED WHEN ORDERING

NPS: Right hinged door

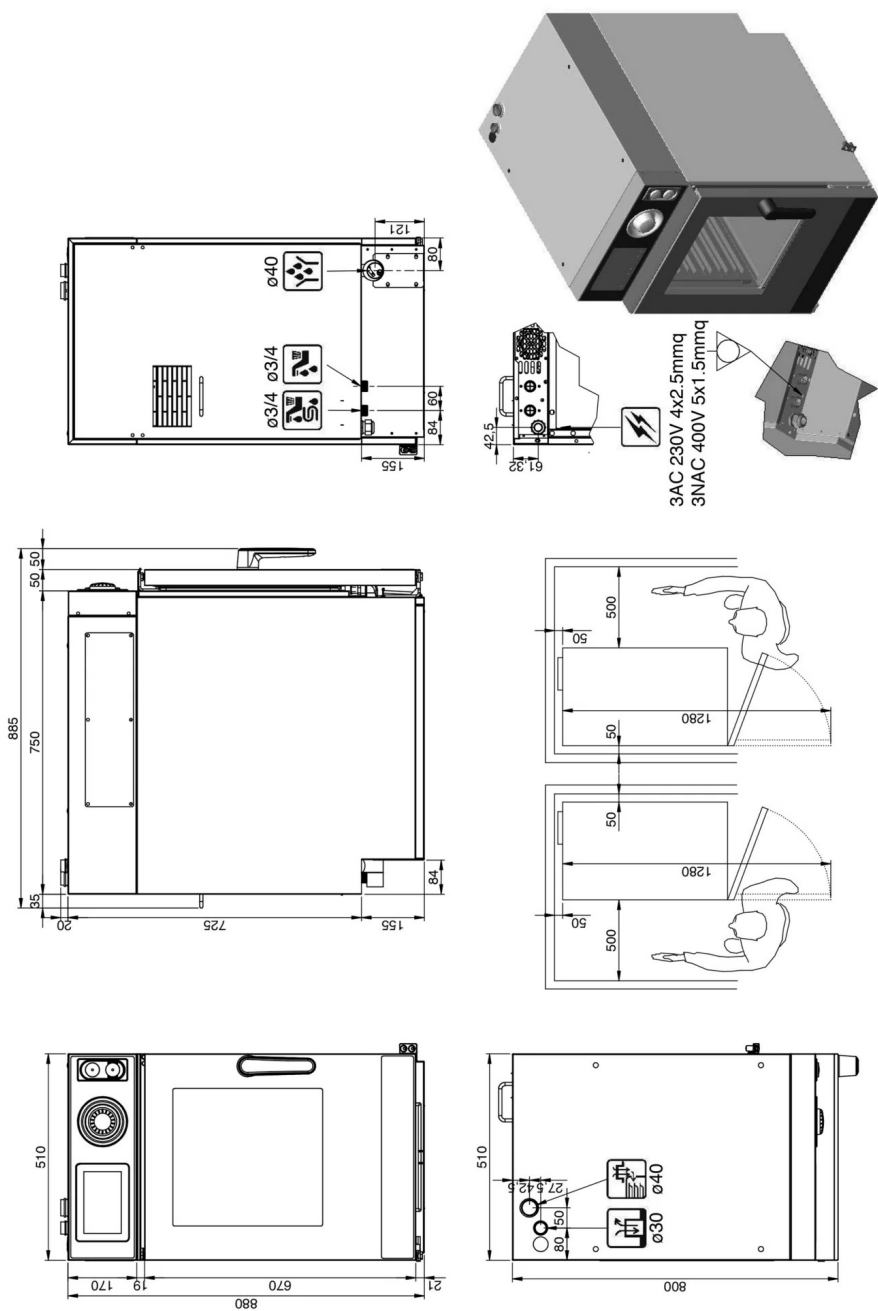
MKC061: Marine version kit - Extraction hood and configuration for connection, cannot be installed

CETH: Extra charge for Ethernet connection

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

BPK: Configuration for connection to extraction hood

APDS: Double release door opening



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							

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