

NAG202BV

COMBI FOR GASTRONOMY
20 X 2/1 GN
40 X 1/1 GN
GAS WITH DIRECT STEAM

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



The absolutely unique feature that distinguishes Naboo boosted 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).

The DNA of Naboo Boosted



QUICK

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



SMALL

Up to 15% less space by miniaturising the components.



EFFICIENT

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



CONNECTED

With built-in WI-FI, Naboo boosted is always connected to Nabook Cloud, the comprehensive and free virtual kitchen assistant.



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 boosted Autoclima controls the ideal climate, thus guaranteeing excellent cooking quality at all times.



FLEXIBLE

Multilevel Plus. Configurable controls display. Editable recipes.



STURDY

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



POWERFUL

Up to 20% more powerful. Pre-heating up to 320°C. Thanks to the new energy supply systems, Naboo boosted results in savings of up to 16% less compared to previous models.



General data

Capacity	GN	20 x 2/1 GN - 40 x 1/1 GN	Packing dimensions (W x D x H)	mm	1290 x 1180 x 2040
Distance between layers	mm	63	Weight - Net / Gross	kg	350 / 399,2
Meals - Croissants	n°	300 / 500 -	Volume	m ³	3,25
Max. tray load	kg	25	Minimum installation clearance - left side	mm	50
Max. total load	kg	180	Minimum installation clearance - rear side	mm	50
Net external dimensions (W x D x H)	mm	1102 x 932 x 1812	Minimum installation clearance - right side	mm	500
Maximum external dimensions (W x D x H)	mm	1102 x 1051 x 1856			

Power supply

Total electric power	kW	1,4	Chamber heating output	kW / kcal	80 / 68800
Consumption	Amp	6,1	Frequency	Hz	50/60
Power supply voltage	V	1N-AC 230	Differential switch, single-phase frequency converter		RCD cl. B

Gas supply

Gas - Type		G20 - G30 - G31	Max. gas pressure - G20	bar	0,025
Gas versions nominal heating output - G20	kW / kcal	80 / 68800	Gas versions nominal heating output - G20 (with steam generator)	kW / kcal	90 / 77400
Convection heating output - G20	kW / kcal	80 / 68800	Steam heating output (with steam generator)	kW / kcal	50 / 43000
Min. gas pressure - G20	bar	0,018			

Water Connection

Cold water inlet	∅ - inch.	3/4	Discharge	∅ - mm	50
Softened water inlet	∅ - inch.	3/4	Minimum water flow	l / min	10
Min. pressure	bar	2	Drainage slope		4°
Max. pressure	bar	5			

Water quality

Water hardness for steam generation connection	°dh / ppm	6° / 9° fH	NH ₂ Cl (monochloramine)	mg / l	0,2
pH value	Ph	> 7,5	Max. cold water temperature	°C	30
Cl (chloride) - max	mg / l	30 mg/l max	Max. softened water temperature	°C	50
Cl ₂ (free chlorine)	mg / l	0,1 mg/l max	Electrical conductivity	µs	50 - 200
Fe (iron)	mg / l	0,1 mg/l max			

Emissions

Latent heat	W / kW	252	Max. liquid discharge temperature	°C	85
Sensitive heat	W / kW	210	Noisiness	db	< 50

Special voltages and frequencies on request.

Water treatment (softener) system recommended.

COOKING MODES

- 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.
- 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.
- PRE-HEATING AT 320°C.
- 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.
- MULTILEVEL MODE - POSSIBILITY TO COOK DIFFERENT FOODS SIMULTANEOUSLY WITH DIFFERENT COOKING TIMES (PATENTED).
- MULTILEVEL PLUS - THE MULTI-LEVEL FUNCTION ON EACH SHELF MEANS DOUBLING PRODUCTION CAPACITY (PATENTED).
- 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).
- AUTOCLIMA® - SYSTEM THAT AUTOMATICALLY MANAGES THE PERFECT CLIMATE IN THE COOKING CHAMBER.
- FAST-DRY BOOSTED® - AUTOMATIC SYSTEM FOR QUICK DEHUMIDIFICATION OF THE COOKING CHAMBER.
- SMOKEGRILL FOR BARBECUE SYSTEM (PATENTED). RECYCLABLE SMOKEESSENCE DISPENSER (OPTIONAL).
- NIGHT COOKING. LOW TEMPERATURE NIGHT COOKING AND SUBSEQUENT HOLDING GUARANTEES PERFECT MATURATION OF THE MEAT WITH MINIMUM WEIGHT LOSS AND LOW POWER CONSUMPTION.

CONNECTIVITY BETWEEN NABOO AND LAINOX CLOUD (PATENTED) - WI-FI OR ETHERNET

- NABOOK - THANKS TO THE CLOUD FEATURE, IT IS POSSIBLE TO ACCESS NABOOK, THE VIRTUAL KITCHEN ASSISTANT (READ MORE ON NABOOK.CLOUD, FREE REGISTRATION).
- RECIPE CREATION INCLUDING INGREDIENTS WITH PROCEDURE AND PHOTO.
- DIRECT ACCESS FROM COOKING DEVICE TO RECIPE DATABASE, WITH OPTIONAL DOWNLOAD (PATENTED).
- MENU CREATION WITH CALORIE COUNT AND LIST OF ALLERGENS WITH LAYOUT FOR CUSTOMISED PRINT OUT.
- FOOD COST CALCULATION OF RECIPES AND SINGLE PORTION MENUS.
- ORGANISATION OF SHOPPING LIST TO EXPORT IN WORD FORMAT.
- SYNCHRONISATION OF DEVICES CONNECTED TO THE SAME ACCOUNT (PATENTED).
- CONTINUOUS HACCP MONITORING EVEN BY REMOTE THROUGH THE NABOOK PORTAL.
- REMOTE DIAGNOSIS THROUGH THE NABOOK PORTAL BY THE LAINOX SERVICE CENTER.
- AUTOMATIC SOFTWARE UPDATE NOTIFICATION SYSTEM.
- REMOTE CONSUMPTION MONITORING.
- 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 DOWNLOAD RECIPES FROM THE NABOOK PORTAL BASED ON COUNTRY.
- POSSIBILITY TO RUN AUTOMATIC SOFTWARE UPDATES ON MULTIPLE DEVICES SIMULTANEOUSLY.

OPERATION

- DISPLAY THAT CAN BE CONFIGURED BASED ON THE USER'S NEEDS, BRINGING FORWARD THE PROGRAMMES USED MOST.
- AUTOMATIC "ONE TOUCH" COOKING (ICS).
- ORGANISATION OF RECIPES IN FOLDERS WITH PREVIEW, GIVING EACH FOLDER ITS OWN NAME.
- INTELLIGENT RECOGNITION OF RECIPES IN MULTILEVEL FOLDERS.
- 10" COLOUR SCREEN (LCD, HIGH DEFINITION, CAPACITIVE, WITH "TOUCH SCREEN" FUNCTIONS).
- 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.
- COOL DOWN FUNCTION FOR THE RAPID FAN-COOLING OF THE COOKING CHAMBER.
- AUTOMATIC RESUMPTION OF COOKING IN CASE OF A POWER FAILURE.
- RAPID COOLING WITH POSSIBLE INJECTION OF WATER INTO THE COOKING CHAMBER.
- MANUAL HUMIDIFIER.
- ACOUSTIC AND VISUAL SIGNALLING DURING THE VARIOUS STAGES OF COOKING, WITH A FLASHING LIGHT AT THE END OF THE CYCLE.
- USER INTERFACE WITH A CHOICE OF 29 LANGUAGES.
- NABOO COMES WITH 227 RECIPES, WITH HUNDREDS MORE AVAILABLE BY ACCESSING THE NABOOK PORTAL. EACH RECIPE HAS BEEN TESTED TO GUARANTEE BEST RESULTS.
- POSSIBILITY TO VIEW AND MODIFY THE RECIPE AT ANY TIME.
- NABOO COACH (VIRTUAL ASSISTANT). WARNINGS ON DISPLAY INDICATING NEED FOR MAINTENANCE.

CONTROL MECHANISMS

- AUTO REVERSE (AUTOMATIC REVERSE OF FAN ROTATION) FOR PERFECT COOKING UNIFORMITY.
 - AUTOMATIC PARALLEL COMPARTMENT AND CORE TEMPERATURE CONTROL, DELTA T SYSTEM.
 - AUTOMATICALLY REGULATED STEAM CONDENSATION.
 - EASY ACCESS TO PROGRAMMABLE USER PARAMETERS TO CUSTOMISE THE APPLIANCE THROUGH THE USER MENU.
 - POSSIBILITY TO PROGRAMME STAGGERED COOKING TIMES BY DATE AND TIME.
 - 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.
 - TEMPERATURE CONTROL AT THE PRODUCT CORE USING PROBE WITH 4 DETECTION POINTS.
 - MULTIPOINT CORE PROBE WITH EXTERNAL CONNECTOR, Ø 3 MM.
 - 2 CORE PROBE (OPTIONAL).
 - USB CONNECTION TO DOWNLOAD HACCP DATA, UPDATE SOFTWARE AND LOAD/DOWNLOAD COOKING PROGRAMMES.
 - POSSIBILITY OF SETTING COMBI SWITCH-OFF AT THE END OF THE AUTOMATIC WASH PROGRAM.
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- USER PROFILE BLOCK (SPECIFIC FUNCTION FOR QUICK SERVICE RESTAURANT - QSR).
- PRE-CONFIGURED SN ENERGY OPTIMISATION SYSTEM (OPTIONAL).
- 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.
- SELF-DIAGNOSIS BEFORE STARTING TO USE THE EQUIPMENT, WITH DESCRIPTIVE AND AUDIBLE SIGNALLING OF ANY ANOMALIES.
- 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.
- 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.
- 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.
- ENERGY MONITOR - MONITORING SYSTEM OF ENERGY, GAS, WATER, CLEANING CHEMICALS.
- EXTERNAL WATER-SOFTENER'S EFFICIENCY MONITORING SYSTEM (WATER-SOFTENER OPTIONAL).
- REMINDER TO CLEAN AIR FILTERS.

CONSTRUCTION

- FULL AISI 304 COMBI.
- COOKING CHAMBER IN 1 MM THICK 18/10 AISI 304 STAINLESS STEEL WITH LONG FULLY ROUNDED EDGES FOR BEST AIR FLOW AND EASIER CLEANING.
- PERFECTLY SMOOTH, WATERTIGHT CHAMBER.
- 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.
- INTERNAL GLASS THAT FOLDS TO OPEN FOR EASY CLEANING.
- DOOR WITH THREE LOCKING POINTS. HANDLE BRAKE IN OPEN DOOR POSITION.
- ADJUSTABLE HINGE FOR OPTIMAL SEAL.
- DEFLECTOR THAT CAN BE OPENED FOR EASY FAN COMPARTMENT CLEANING.
- NEW PUSH-IN ADAPTABLE DOVE-TAIL JOINT SEAL FOR OVEN FRONT PANEL MADE WITH HEAT AND AGE RESISTANT SILICON RUBBER, EASY TO REPLACE.
- NEW OVEN DRAIN WITH BUILT-IN AIR GAP IN ACCORDANCE WITH STANDARD EN61770.
- FRONT REMOVABLE CONTROL PANEL FOR EASY SERVICING.
- TWO WATER INLETS (SOFT AND COLD WATER).
- COMPACT BRUSHLESS MAGNETIC DRIVE MOTORS.
- SOLID STATE RELAY FOR POWER OPTIMISATION AND MODULATION.
- LONG LIFE COMPONENT LLC - USE OF NEW LONG-LASTING COMPONENTS.
- LONG LIFE GASKET - LLG. AUTOMATIC ELECTROMAGNETIC TRACKED FRAME HOLD AND RELEASE SYSTEM TO PRESERVE THE SEAL OF THE STOP GASKET.

GAS OPERATION

- COOKING CHAMBER HIGH-PERFORMANCE INDIRECT GAS HEATING SYSTEM WITH PREMIXED AIR-BLOWN MODULATING FLAME BURNERS.
- AUTOMATIC FLAME IGNITION.
- ELECTRONIC CONTROL OF THE FLAME WITH AUTOMATIC IGNITION RESET.
- HIGH EFFICIENCY HEAT EXCHANGER WITH STEEL EXPANSION CABINET.

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

- COOKING CHAMBER TEMPERATURE LIMITER.
 - COOKING COMPARTMENT SAFETY DEVICE FOR PRESSURE BUILT-UP AND DEPRESSION.
 - FAN MOTOR THERMIC PROTECTION.
 - DOOR OPEN/CLOSED ELECTRONIC SENSOR.
 - ELECTRONIC CONTROL FOR LACK OF WATER ALARM.
 - SELF-DIAGNOSIS WITH SMART ERROR VIEWING.
 - VENTILATED COMPONENT COOLING SYSTEM WITH ELECTRONICALLY CONTROLLED OVER-TEMPERATURE DISPLAY.
 - ELECTRONIC FLAME DETECTION SENSOR THAT INTERRUPTS THE GAS FLOW IF THE BURNER FLAME IS ACCIDENTALLY SWITCHED OFF.
 - SAFETY PRESSURE SWITCH FOR LACK OF GAS ALARM.
 - ELECTRONICALLY CONTROLLED TWO-STAGE GAS VALVES.
 - GAS SHORTAGE-SAFETY PRESSURE SWITCH.
 - FAN MOTOR BRAKE.
 - MAXIMUM EXTERNAL DOOR FRONT TEMPERATURE OF 65°C.
 - COMPLIES WITH NATIONAL AND INTERNATIONAL STANDARDS FOR SAFE OPERATION IN CASE OF USE WITHOUT DIRECT OPERATOR SUPERVISION - IEC 60335-1 / IEC 60335-2-102 - EN203-1 / EN203-2-2
 - MAXIMUM LAST TRAY SHELF HEIGHT 160 CM.
 - IN CASE OF A POWER FAILURE DURING WASHING, HYGIENE IS ALWAYS GUARANTEED INsofar AS THE WASHING CYCLE IS AUTOMATICALLY RESUMED.
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CLEANING AND MAINTENANCE

- VCS - VAPOR CLEAN SYSTEM. NEW AUTOMATIC WASHING SYSTEM WITH VAPORISATION OF THE DETERGENT IN THE COOKING CHAMBER. ALLOWS A SIGNIFICANT REDUCTION IN DETERGENT CONSUMPTION UP TO 30% (PATENT PENDING).
SEPARATE CONTAINER AND AUTOMATIC DISPENSING (COMBICLEAN DL010 LIQUID CLEANSER).
SUPPLIED WITH 1 LIQUID CLEANSER TANK DL010 - 990 GR.
- WMS - WASH MANAGEMENT SYSTEM. SYSTEM ALLOWING WASHING PROGRAMMES TO BE PLANNED BASED ON COMBI USE.
- 7 AUTOMATIC WASHING PROGRAMMES WITHOUT THE NEED FOR OPERATOR INPUT AFTER START-UP: MANUAL - RINSE - FAST - SOFT - MEDIUM ECO - HARD ECO - GRILL.
- "FAST" ULTRA-FAST WASHING IN 10'. MINIMUM INTERRUPTIONS TO THE WORK CYCLE AND CONSISTENTLY OPTIMAL CLEANING.
- MANUAL CLEANING SYSTEM WITH RETRACTABLE HAND-HELD SHOWER.
- EASY EXTERNAL CLEANING THANKS TO PERFECTLY SMOOTH SURFACES IN STAINLESS STEEL AND GLASS AND IPX5 PROTECTION AGAINST WATER SPLASHES.

INSTALLATION & ENVIRONMENT

- 100% RECYCLABLE PACKAGING.
- LCP - LIFE CYCLE PERSPECTIVE: CO2 CONSUMPTION - 380KGCO2 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.
- PRODUCT RECYCLING RATE 90%.
- QUALITY ISO 9001 / SAFETY ISO 45001 / ENVIRONMENTAL ISO 14001 CERTIFICATION.
- IT IS RECOMMENDED TO HAVE THE EQUIPMENT INSTALLED BY LAINOX ACCREDITED SERVICE CENTERS.
- 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.
- COMPLIES WITH ENERGY STAR PARAMETERS. PUBLICATION ON WWW.ENERGYSTAR.GOV

STANDARD EQUIPMENT

- AUTOMATIC CLEANING SYSTEM VCS - SUPPLIED WITH 1 LIQUID CLEANSER TANK DL010, 990 GR.
- MULTIPOINT CORE PROBE Ø 3 MM. WITH EXTERNAL CONNECTOR
- BUILT-IN AND RETRACTABLE HAND SHOWER WITH TAP
- WI-FI CONNECTION
- USB CONNECTION
- TROLLEY KKS202

STANDARD EQUIPMENT

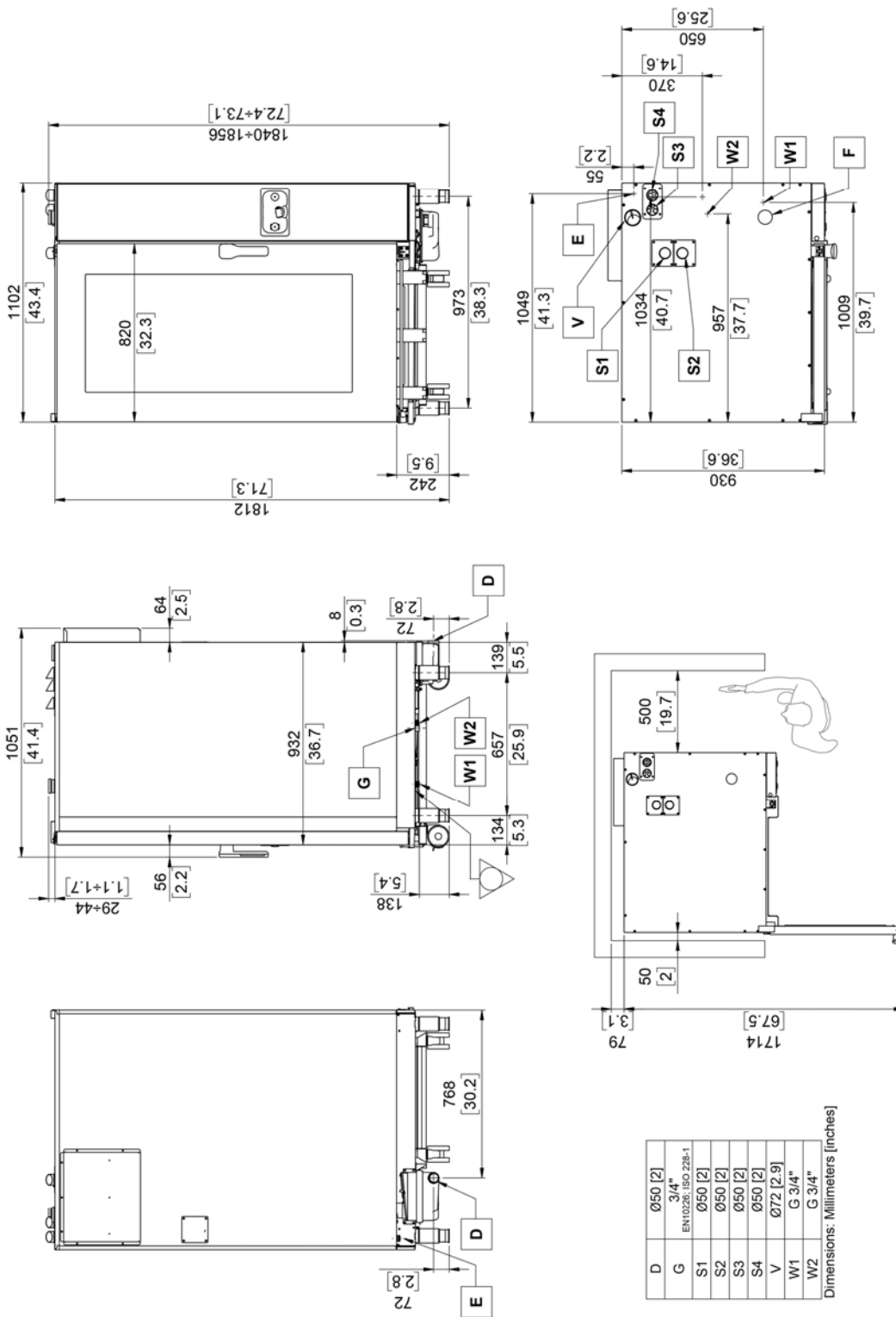
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- WI-FI CONNECTION
- USB CONNECTION
- TROLLEY KKS202

OPTIONAL - TO BE REQUESTED WHEN ORDERING OVEN

- NETH: EXTRA CHARGE FOR ETHERNET CONNECTION
- SSB202HD: EXTRA CHARGE FOR HEAVY DUTY TROLLEY KKS202HD - GASTRONOMY VERSION - 20 X 2/1 GN - 40 X 1/1 GN - † 63
- SSB202S: EXTRA CHARGE FOR TROLLEY KKS202S - GASTRONOMY VERSION - 15 X 2/1 GN - 30 X 1/1 GN - † 83
- LLG: LONG LIFE GASKET - AUTOMATIC TRACKED FRAME HOLD AND RELEASE
- DSP: DISPLAY-CONTROL PANEL PROTECTION
- NSGB200: INNOVATIVE SMOKEGRILL FOR BARBECUE SYSTEM

EXTRA ACCESSORIES THAT CAN BE INSTALLED FOLLOWING PURCHASE

- KSC004R: MULTIPOINT CORE PROBE Ø 3 MM.
 - KSC180: MULTIPOINT CORE PROBE FOR LARGE ITEMS Ø 3 MM, PIN LENGTH 180 MM.
 - KSA001: NEEDLE CORE PROBE Ø 1 MM.
 - KSM002: MULTIPROBES SYSTEM, 2 MULTIPOINT CORE PROBES. Ø 3 MM
 - NFX02: FAT FILTER - 2 PCS.
 - KKS202: TROLLEY WITH DRIP TRAY - MAXIMUM LOAD 180 KG - MAXIMUM LOAD PER TRAY 25 KG
 - KKS202HD: HEAVY DUTY TROLLEY WITH DRIP TRAY - MAXIMUM LOAD 220 KG - MAXIMUM LOAD PER TRAY 40 KG
 - KKS202S: TROLLEY WITH DRIP TRAY - MAXIMUM LOAD 180 KG - MAXIMUM LOAD PER TRAY 25 KG
 - RIC202: STAINLESS STEEL RAMP FOR TROLLEY INSERTION, HELPS TO EVEN THE FLOORS UP TO 3% OF UNEVENNES
 - RFP40E: REGENERATING CABINET
 - MFP40E: HOLDING CABINET
 - CPD20: DETERGENT CONTAINER - CAPACITY 2 TANKS OF 10 KG.
 - SPDP: DETERGENT CONTAINER - TO BE INSTALLED ON THE WALL - CAPACITY 1 TANK OF 10 KG.
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A	Technical compartment cooling air intake	G	Gas inlet	S4*	Steam generator fumes exhaust	Equipotential connection
D	Liquid discharge	S1	Cooking chamber fumes exhaust	V	Steam vent and cooking chamber pressure drop safety device	
E	Electric power supply cable inlet	S2	Cooking chamber fumes exhaust	W1	Water inlet	
F	Cooking chamber air intake	S3*	Steam generator fumes exhaust	W2	Softened water inlet	

* For model with steam generator

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)

