Compact Naboo

LAINOX®

COEN101B

COMBI FOR SMALL TO MEDIUM CATERING - 10 X 1/1 GN. ELECTRIC WITH DIRECT STEAM. AUTOMATIC INTERACTIVE COOKING. TOUCH SCREEN CONTROLS

4 year warranty

325
↑ 530
1/1 GN

The absolutely unique feature that distinguishes Compact Naboo from other professional combi ovens is called Nabook Plus (patented). Thanks to the built-in Wi-Fi connection, you will have access to your virtual kitchen assistant and a myriad of other services. Register for free on nabookplus.cloud and discover a new way to experience professional cooking.

Features

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

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.

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

FAST DRY
With Fast Dry Boosted, now also available across the entire Compact Naboo range, the dehumidification of the cooking chamber is faster. Cooking times are significantly reduced, while always ensuring perfect crispness and gratination with every product.

Detergent in Bag-in-Box (Patent Pending). -70% of plastic material used for the container. +20% of detergent quantity compared to rigid cartridges. 100% of recyclability of the cardboard packaging.

FLEXIBLE
Multilevel Plus. Configurable controls display. Editable recipes.

LAINOX MULTI-RACK SYSTEM
Maximum cooking flexibility thanks to variable rack spacing (26 - 52 - 78 mm).

CE   EMC   CB   IPX4   UK CA

Capacity

Capacity		10 x GN1/1		
Distance between layers	mm	26	inch	1.0
Meals - Croissants	n.	90 - 70 - 300		
Max. total load	kg	50	lbs	110.3
Max. tray load	kg	15	lbs	33.1
No. of layers - h 20		21		
Distance between layers - h 20	mm	26	inch	1.0
No. of layers - h 40		10		
Distance between layers - h 40	mm	52	inch	2.0
No. of layers - h 65		6		
Distance between layers - h 65	mm	78	inch	3.1
Minimum layers distance	mm	24	inch	0.9

Dimensions

Width	mm	510	inch	20.1
Depth	mm	805	inch	31.7
Height	mm	1045	inch	41.1
Maximum outer width	mm	510	inch	20.1
Max exterior depth	mm	896	inch	35.3
Maximum exterior height	mm	1071	inch	42.2
Packaging width	mm	650	inch	25.6
Packing depth	mm	970	inch	38.2
Packaging height	mm	1220	inch	48.0
Net weight	kg	101	lbs	222.7
Gross weight	kg	115	lbs	253.6
Volume	m3	0,43	ft3	NaN
Packing volume	m3	0,77	ft3	NaN
Minimum installation distance - left side	mm	50	inch	2.0
Minimum installation distance - rear side	mm	50	inch	2.0
Minimum installation distance - right side	mm	500	inch	19.7
Cooking compartment width	mm	380	inch	15.0
Cooking compartment depth	mm	535	inch	21.1
Cooking chamber height	mm	600	inch	23.6

Power supply

Power supply voltage		3N-AC 400 V
Electrical absorption	A	17,2
Frequency	Hz	50/60
Total electric power	kW	11.9
Differential switch		RCD cl. B

Water Connection

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

Water quality

Max. cold water temperature	°C	30	°F	86.00
Max. softened water temperature	°C	50	°F	122.00
Electrical conductivity	µS	50 - 200		

Emissions

Max. liquid discharge temperature	°C	85	°F	185.00

Special voltages and frequencies on request

TS-CB-N50	3N-AC 400 V / 3-AC 230 V - 50 Hz
TS-CB-N60	3N-AC 400 V / 3-AC 230 V - 60 Hz
TS-CB1-C50	3-AC 400 V - 50 Hz
TS-CB1-C60	3-AC 400 V - 60 Hz
TS-CB2-D50	3-AC 440 V - 50 Hz
TS-CB2-D60	3-AC 440 V - 60 Hz

HOW TO USE

- 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.
- 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 PLUS - The multi-level function on each shelf means doubling production capacity (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.
- MULTILEVEL mode - Possibility to cook different foods simultaneously with different cooking times.
- 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).
- Night cooking. Low temperature night cooking and subsequent holding guarantees perfect maturation of the meat with minimum weight loss and low power consumption.

CONNECTIVITY

- Nabook Plus - Thanks to the Cloud feature, it is possible to access Nabook Plus, the virtual kitchen assistant (read more on nabookplus.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).
- Automatic software update notification system.
- Remote consumption monitoring.
- Possibility to download recipes from the Nabook Plus portal based on country.
- Possibility to run automatic software updates on multiple devices simultaneously.
- Compatible with temperature monitoring system (e.g. Microlide).
- LMS, LAINOX Multidisplay System - Thanks to the Nabook Plus portal and the new LMS, you can configure your devices and synchronise your recipes in a different way for each Compact.
- Continuous HACCP monitoring even by remote through the Nabook Plus portal.
- Remote diagnosis through the Nabook Plus portal by the LAINOX Service Center.

CONTROL MECHANISMS

- Auto reverse (automatic reverse of fan rotation) for perfect cooking uniformity.
- Automatic parallel compartment and core temperature control, DELTA T system.
- Temperature control at the product core using probe with 4 detection points.
- 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.
- Energy Monitor - Monitoring system of energy, gas, water, cleaning chemicals.
- 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.
- 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.
- Single-point needle core probe ø 1 mm, for vacuum cooking and small pieces (optional).
- User profile block (specific function for Quick Service Restaurant - QSR).
- 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.
- Rapid core probe connection using an external connector to the cooking chamber.
- SLCV - Smart Chemicals Control - Precisely controls detergent consumption, alerting you when it is about to run out and suggesting the suitable wash for the amount of residual detergent.
- USB connection to download HACCP data, update software and upload/download cooking recipes.
- Smart Diagnostic System - Functional diagnostics to always have your equipment at its maximum performance.
- SLS - Smart Lighting System - Visual communication that allows you to understand, with just one glance, when work needs to be done (optional).
- Switch mode power supply - New highly efficient switch mode power system.
- Ability to choose up to 6 fan speeds; the first 4 speeds automatically trigger a reduction in heating power. For special cooking methods, you can use an intermittent speed.

STRUCTURAL CHARACTERISTICS

- 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.
- Adjustable hinge for optimal seal.
- Deflector that can be opened for easy fan compartment cleaning.
- Cooking chamber in 1 mm thick 18/10 AISI 304 stainless steel with long fully rounded edges for best air flow and easier cleaning.
- New push-in adaptable dove-tail joint seal for oven front panel made with heat and age resistant silicon rubber, easy to replace.
- Built-in door drip tray collecting the condensate into the oven drip tray; then into the oven drain.
- Front removable control panel for easy servicing.
- Compact brushless magnetic drive motors.
- Solid state relay for power optimisation and modulation.
- Bottom side plinth with magnetic coupling for easy cleaning and maintenance.
- Push-to-close door and handle with right or left opening.
- Long Life Component LLC - Use of new long-lasting components (Lainox internal approval procedure).
- Forced ventilation electronics cooling system with open-cell polymer mesh protection filter, easy to remove and dishwasher safe.

OPERATION

- Display that can be configured based on the needs of the user, 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.
- High-definition 7-inch capacitive LCD color screen with choice of "Touch Screen" functions.
- 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.
- User interface with a choice of 29 languages.
- 227 recipes available, with hundreds more available by accessing the Nabook portal. Each recipe has been tested to guarantee best results.
- Naboo Coach (virtual assistant). Warnings on display indicating need for maintenance.

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.

SAFETY FEATURES

- Cooking chamber temperature limiter.
- Door open/closed electronic sensor.
- Electronic control for lack of water alarm.
- Self-diagnosis with smart error viewing.
- Max 65°C external temperature on the door panel.
- 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. (For countertop models, using the special support).

CLEANING AND MAINTENANCE

- Cleaning programmes: Manual, Rinse, Eco, Soft, Medium, Hard.
- 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.
- **VCS - Vapor Cleaning System**. Innovative automatic cleaning system with controlled dosage. The vaporisation of the detergent in the cooking chamber enables a considerable reduction in detergent consumption of up to 30%.
- Detergent Bag-in-Box. These are the new detergent cartridges that ensure maximum safety in handling, eliminating any risk of contact or liquid spillage.

INSTALLATION AND ENVIRONMENT

- 100% recyclable packaging.
- Product recycling rate: 90%.
- Quality ISO 9001 / Safety ISO 45001 / Environmental ISO 14001 certification.

STANDARD EQUIPMENT

- **VCS - Vapor Cleaning System**. Innovative automatic cleaning system with controlled dosage.
- Multipoint core probe ø 3 mm with external connector
- Pre-configuration for quick connection for core probe via external connector. Probe included.
- USB connection
- Electrical cable - length 3 mt. Only for standard voltage 3N-AC 400 V - 50/60 Hz.
- Smart chemical control - For direct steam models
- Lainox Multi-Rack System - Side runners with variable spacing (26 - 52 - 78 mm)
- Wi-Fi connection. Compatible with IEEE 802.11g (2.4GHz) standard

OPTIONAL TO BE REQUESTED WHEN ORDERING

APDS: Double release door opening

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

NETH: Extra charge for Ethernet connection

BPK: Configuration for connection to extraction hood
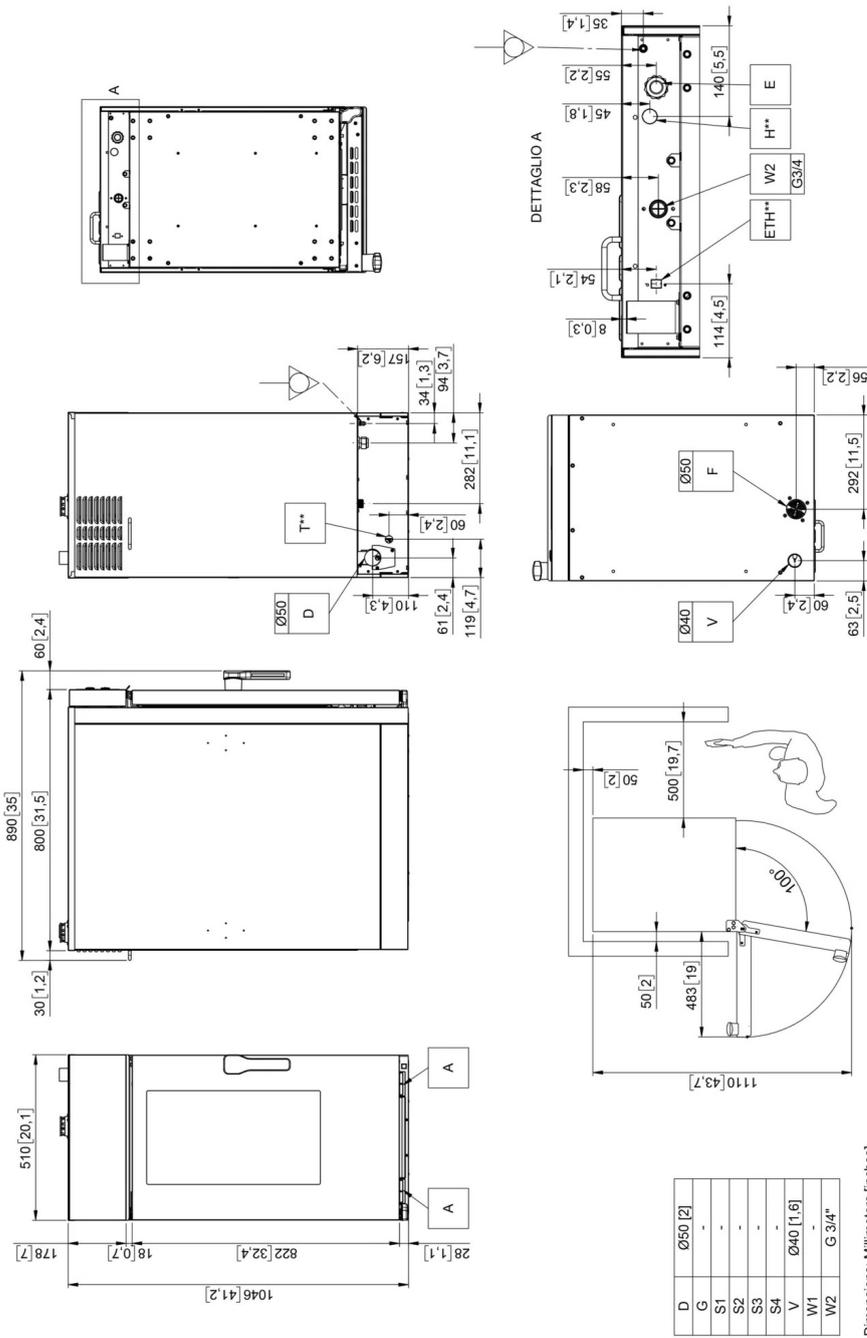
BLK10C: Black Edition - black RAL 9005

SLS1: Smart lighting system - Chromatic communication

MKC101B: Marine version. Kit consisting of: full AISI 304, anti slipping rack rails. Extraction hood and configuration for connection, cannot be installed

SCT10: Extra charge for connection to the external 10 lt detergent tank. Excludes the usage of Bag-in-Box detergent.

NPS: Right hinged door

SNCP: Extra charge for energy saving system connection. Electric models only. Exclusive for Power Guardian system

Dimensions: Millimeters [inches]

D	Ø50 [2]	-	-
G	-		
S1	-		
S2	-		
S3	-		
S4	-		
V	Ø40 [1.6]		
W1	-		
W2	G 3/4"		

15/10/2025