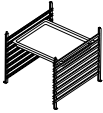

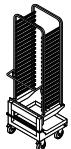
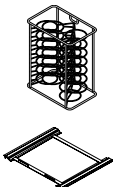
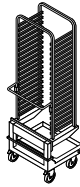
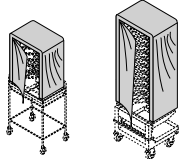
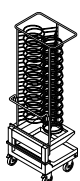



Accesorios mixed ovens Naboo and Sapiens

<p>NGP NGP</p> 	<p>Pastry version: set of guides</p> <table border="1"> <tr> <td>6 x (600 x 400) Φ 87 mm</td> <td>NGP664 (071)</td> </tr> <tr> <td>8 x (600 x 400) Φ 90 mm</td> <td>NGP864 (101)</td> </tr> </table>	6 x (600 x 400) Φ 87 mm	NGP664 (071)	8 x (600 x 400) Φ 90 mm	NGP864 (101)	<p>NKC KKC</p>  <p>0,25 kW - AC 230 V - 50 Hz</p> <table border="1"> <tr> <td>875 x 1.050 x 300 h</td> <td>NKC071</td> </tr> <tr> <td>930 x 1.050 x 300 h</td> <td>NKC101</td> </tr> <tr> <td>1.170 x 1.120 x 300 h</td> <td>NKC102 (072 - 102)</td> </tr> <tr> <td>960 x 1.050 x 300 h</td> <td>NKC201 (201)</td> </tr> </table> <p>CCE Bell collector for external connection</p> <p>CCE</p>	875 x 1.050 x 300 h	NKC071	930 x 1.050 x 300 h	NKC101	1.170 x 1.120 x 300 h	NKC102 (072 - 102)	960 x 1.050 x 300 h	NKC201 (201)	<p>Suction hood, with air condenser (for use only in pre-prepared ovens).</p>																												
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<p>NGR</p> 	<p>CHICKEN GRILL kit</p> <p>Base support with neutral cabinet Grease filter Motorized drain valve separately neutral Vano Removable grease tray with filter Predisposition of the oven with drain tray</p> <table border="1"> <tr> <td>For models 1/1 GN</td> <td>NGR11</td> </tr> <tr> <td>For models 2/1 GN</td> <td>NGR11</td> </tr> </table>	For models 1/1 GN	NGR11	For models 2/1 GN	NGR11	<p>KEB KGB</p> <p>Overlay kit. Supplement for ovens superimposed</p> <table border="1"> <thead> <tr> <th>Composition</th> <th>Bottom oven</th> <th>Upper oven</th> <th>Kit</th> </tr> </thead> <tbody> <tr> <td>071</td> <td>Electric</td> <td>Electric or Gas</td> <td>KEB071P</td> </tr> <tr> <td>071</td> <td>Gas</td> <td>Electric or Gas</td> <td>KGB071P</td> </tr> <tr> <td>071</td> <td>Electric</td> <td>Electric or Gas</td> <td>KEB101P</td> </tr> <tr> <td>101</td> <td>Gas</td> <td>Electric or Gas</td> <td>KGB101P</td> </tr> <tr> <td>072</td> <td>Electric</td> <td>Electric or Gas</td> <td>KEB072P</td> </tr> <tr> <td>072</td> <td>Gas</td> <td>Electric or Gas</td> <td>KGB072P</td> </tr> <tr> <td>072</td> <td>Electric</td> <td>Electric or Gas</td> <td>KEB102P</td> </tr> <tr> <td>102</td> <td>Gas</td> <td>Electric or Gas</td> <td>KGB102P</td> </tr> </tbody> </table>	Composition	Bottom oven	Upper oven	Kit	071	Electric	Electric or Gas	KEB071P	071	Gas	Electric or Gas	KGB071P	071	Electric	Electric or Gas	KEB101P	101	Gas	Electric or Gas	KGB101P	072	Electric	Electric or Gas	KEB072P	072	Gas	Electric or Gas	KGB072P	072	Electric	Electric or Gas	KEB102P	102	Gas	Electric or Gas	KGB102P	
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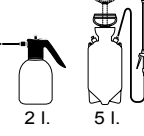



OTHER ACCESORIES

* Wind chill for gas models (mandatory for all installations without suction system) mod. NAGB and SAGB	CAM101 (mod. 101)	Stainless steel heat protection, for right side wall (essential when the oven is located near other sources of heat)	NPA071
	CAM102 (mod. 072 - 102)		NPA101
	CAM201		NPA072 NPA102
* Wind chill for gas models (mandatory for all installations without suction system) mod. NAGV and SAGV Ø15cm	CAV101 (mod. 101)	* Preparation for suction hood connection	NPK
	CAV102 (mod. 072 - 102)	* SMOKE GRILL - 3 in 1 - Barbecue / Smoked / Aromatization System NABOO	NSG
	CAV 201	* Supplement for energy optimization (only for electric models)	SN
Needle heart probe - Ø 1 mm.	KSA001	* Automatic cleaning system SCS Solid Clean System (Supplied, 2 bottles of detergent of 1 kg each) SAPIENS mod. 071 - 072 - 101 - 102	SCS
* Multipoint heart probe - Ø 3 mm. SAPIENS	KSC004	Automatic washing system LCS Liquid Clean System (Supplied with 2 detergent containers of 5kg each) SAPIENS mod. 071-072-101-102)	LCS
Multison system - 2 multipoint heart probes - Ø 3 mm. NABOO	KSM002	* LM automatic washing system (In stock, 1 tank of detergent of 10 liters) SAPIENS mod. 201 - 202	LM2
* Supplement for connection to the NABOO Ethernet network	NETH	* 2 ventilation speeds: normal / fast SAPIENS mod. 071 - 072 - 101 - 102	NVR1
Fat filter	NFX01	* 2 ventilation speeds: normal / reduced SAPIENS mod. 201 - 202	NVR2

*Order with oven order.

ACCESSORIES FOR MAINTENANCE

	COMBICLEAN ALKALINE DETERGENT 3 in 1. Triple action alkaline detergent product, specific for cleaning the cooking chamber. (2 packs of 5 l each)	CDL05
	CALFREE Ecological antical product (2 containers of 4.5 l each)	CCF05
	Detergent for automatic washing system SCS mod. 071 - 101 - 072 - 102 (Includes 6 cans of 1 kg each)	SCL01
	Detergent for automatic washing system LM mod. 201 - 202 (Includes 1 tank of 10 l.)	DL010
	Antical SOLID CAL mod. 071 - 072 - 101 - 102 (Includes 6 cans of 1 kg each)	SCA01
	Antical CALFREE Exclusive for CAL-OUT system mod. 201 - 202 (Includes 1 tank of 10 l.)	CF010
	Antical for models with steam generator COMBIBOILER mod. 201 - 202 (Includes 1 tank of 10 l.)	DS010
	Sprayer for detergent 2 l.	PL002
	Sprayer for detergent 5 l.	PL005
	Stainless steel detergent holder trolley. Capacity 2 tanks of 10 l. each	CD002