

THE EVOLUTION OF A SPECIES



LAINOX®



Naboo® 5.0 

Forget obstacles,
focus on the goals.

Naboo

Limits are often just illusions.



5.0



SMART



QUICK



EFFICIENT



INTEGRATED



STURDY



FLEXIBLE



POWERFUL



CONNECTED

SMART



- **Naboo coach**
- **Autoclima**
- **Intelligent Energy System**

Naboo 5.0 provides you with **Naboo coach**, a genuine virtual assistant that gives you advice in the cooking stages, suggests the most suitable washing cycle to run or even lets you know when maintenance is required.



The **Intelligent Energy System (IES)** controls energy consumption based on the quantity of food being cooked, while ensuring the temperature remains accurate and stable. The exclusive Naboo 5.0 **AUTOCLIMA** controls the ideal climate, therefore guaranteeing excellent cooking quality at all times.



• Smart Diagnostic System

The **Smart Diagnostic System** is the collaborative technology of Naboo 5.0 which allows you to perform diagnostics at 11 functional points. It keeps your equipment always at its maximum performance by alerting you immediately in the event of anomalies.



• Smart Lighting System

The **Smart Lighting System**, available on Naboo 5.0 (optional), visually communicates with RGB colours and makes it possible to understand, with just a glance, when work needs to be done. The cooking chamber lights up green when it is time to load, changes to a flashing white light to indicate what level to extract for multi-level cooking, and, during the washing phase, the cooking chamber turns blue.



• Smart Chemicals Control

Thanks to the intelligent sensors positioned in the washing system, detergent consumption is precisely controlled by alerting you when it is about to run out and suggesting the suitable wash for the quantity of residual detergent. Furthermore, thanks to **Smart Chemicals Control** (optional), you will no longer run the risk of washing without the correct amount of detergent.



QUICK



- **Broccoli in just 7 minutes**
- **24 chickens in 30 minutes**

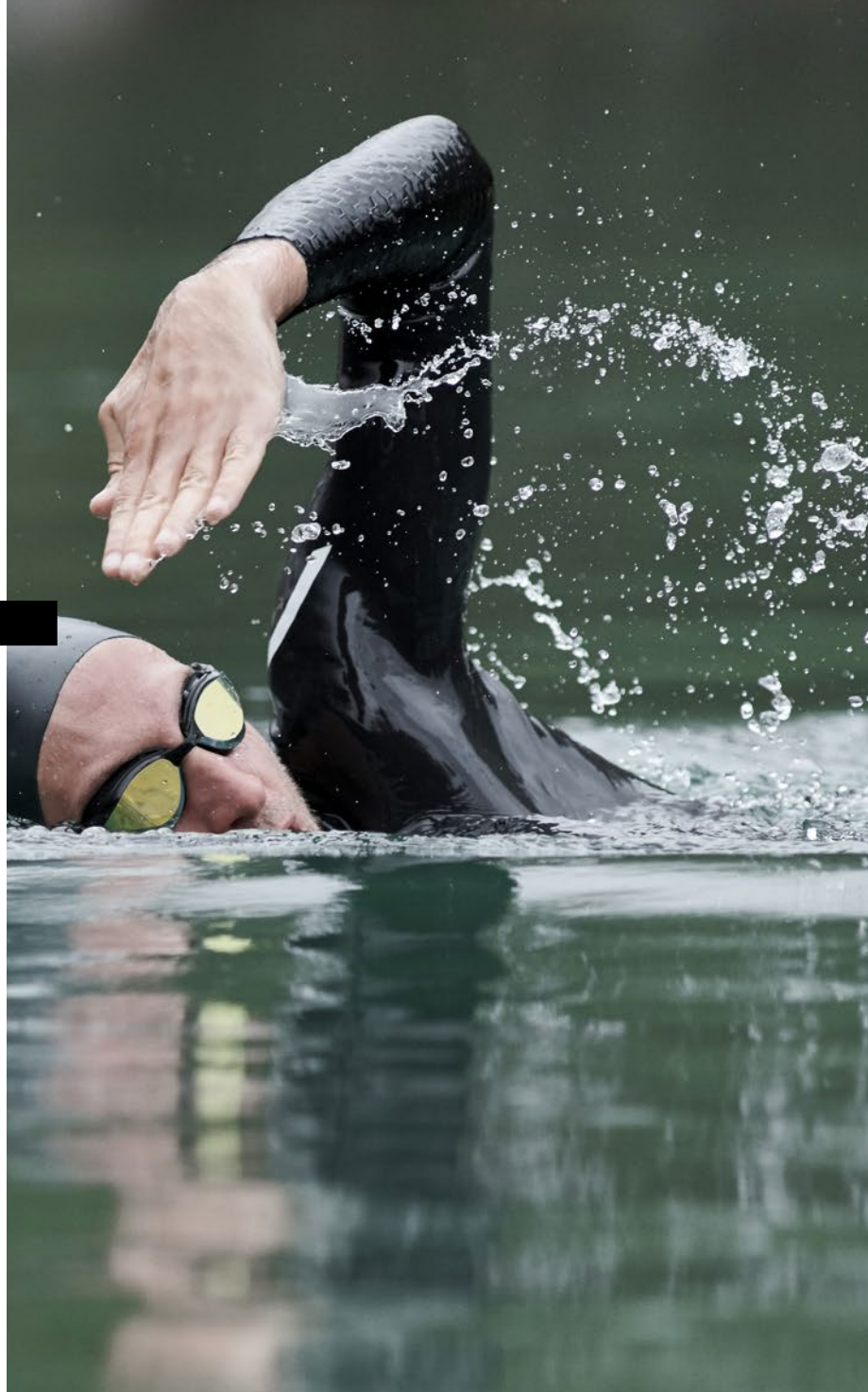
The powerful steam generator allows for an unprecedented speed in cooking. In just 7 minutes, a load of broccoli is ready and in the Naboo 5.0 101 model, in combi mode, 24 spit-roasted chickens are ready in just 30 minutes. In addition, with the new Fast Dry Boosted® system, dehumidifying the cooking chamber is even faster, guaranteeing perfect crispiness and gratin finish every time.

EFFICIENT



- **Energy monitor**
- **VCS washing system**

An exclusive function featured in Naboo 5.0 is the **Energy Monitor** which allows you to monitor and clearly display energy consumptions, such as electricity, gas, water and detergents, including the previous cooking cycles, up to one year before. **VCS Vapor Cleaning System**, on the other hand, is the automatic washing system which, thanks to an innovative vaporization system with newly formulated detergent, gives you significantly reduced consumption.



INTEGRATED



• Kitchen Triathlon

A perfect and integrated system for organizing work in the kitchen which always guarantees maximum quality, flexibility and service speed. Quality is guaranteed by the exclusive functions equipped in Naboo 5.0. With Neo24hours, maximum flexibility is guaranteed with temperatures from -40°C to $+85^{\circ}\text{C}$. And finally, the maximum "all in one" speed of Oracle makes the **Kitchen Triathlon** an exclusive and easy to use system with the same user interface for all three models.

Also available in Black Edition:
Oracle - Oracle XL
Naboo 5.0 Mod. 061 - 101
Aroma Naboo 5.0 Mod 054 - 084
Neo24hours Mod. 051 - 081 - 121 - 161

STURDY



- Long Life Component LLC *
- Easy maintenance
- Easy installation

Innovative collaborative technology resulted in the use of new **Long Life Components LLC***. In the design phase, a lot of attention was also paid to ease of installation and maintenance and the **Easy Maintenance Access (EMA)** program reduces service intervention times.

* Internally approved Lainox protocol

FLEXIBLE

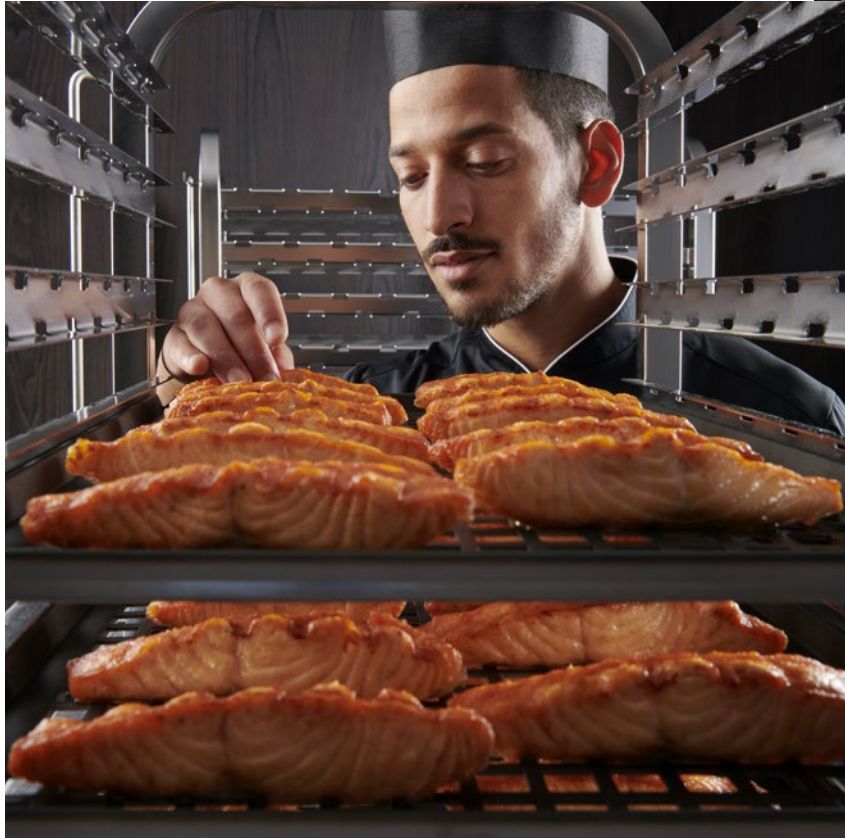


- **Multilevel Plus**
- **Configurable display**
- **Modifiable recipes**

Flexibility in the kitchen is now even more important. With the **MULTILEVEL PLUS** function featured in Naboo 5.0, your kitchen becomes “ultra-flexible”. You can also configure your **control display** just like your smartphone to modify and personalise the **Lainox ICS recipes** or create new ones to your liking.



POWERFUL



- Up to 20% more powerful *
- Preheating up to 320°C

An unique and exclusive feature! Naboo 5.0, with up to **20%** more power, controls a preheating temperature of up to **320°C**.

It guarantees perfect full loads with even faster cooking times. More powerful, however, does not mean greater energy consumption. Thanks to new energy supply systems, Naboo 5.0 allows for savings of **up to 16% less** compared to previous models.

* compared to the Naboo reloaded model

CONNECTED



- **Connectivity**

Thanks to the standard supply Wi-Fi connection, Naboo 5.0 is considered an Industry 4.0 device. As a result, you can access the Lainox Nabook Cloud, your complete and totally free virtual assistant, to help you organise and manage your kitchen.

- **LMS Synchronisation**
- **My Display**

With the LAINOX MULTIDISPLAY SYSTEM, you can configure and synchronise your Naboo5.0 ovens and customise your recipes in different ways in each Naboo model.

Lastly, you can keep a constant eye on your Naboo 5.0 ovens, monitoring both HACCP data storage and REMOTE SERVICE management.

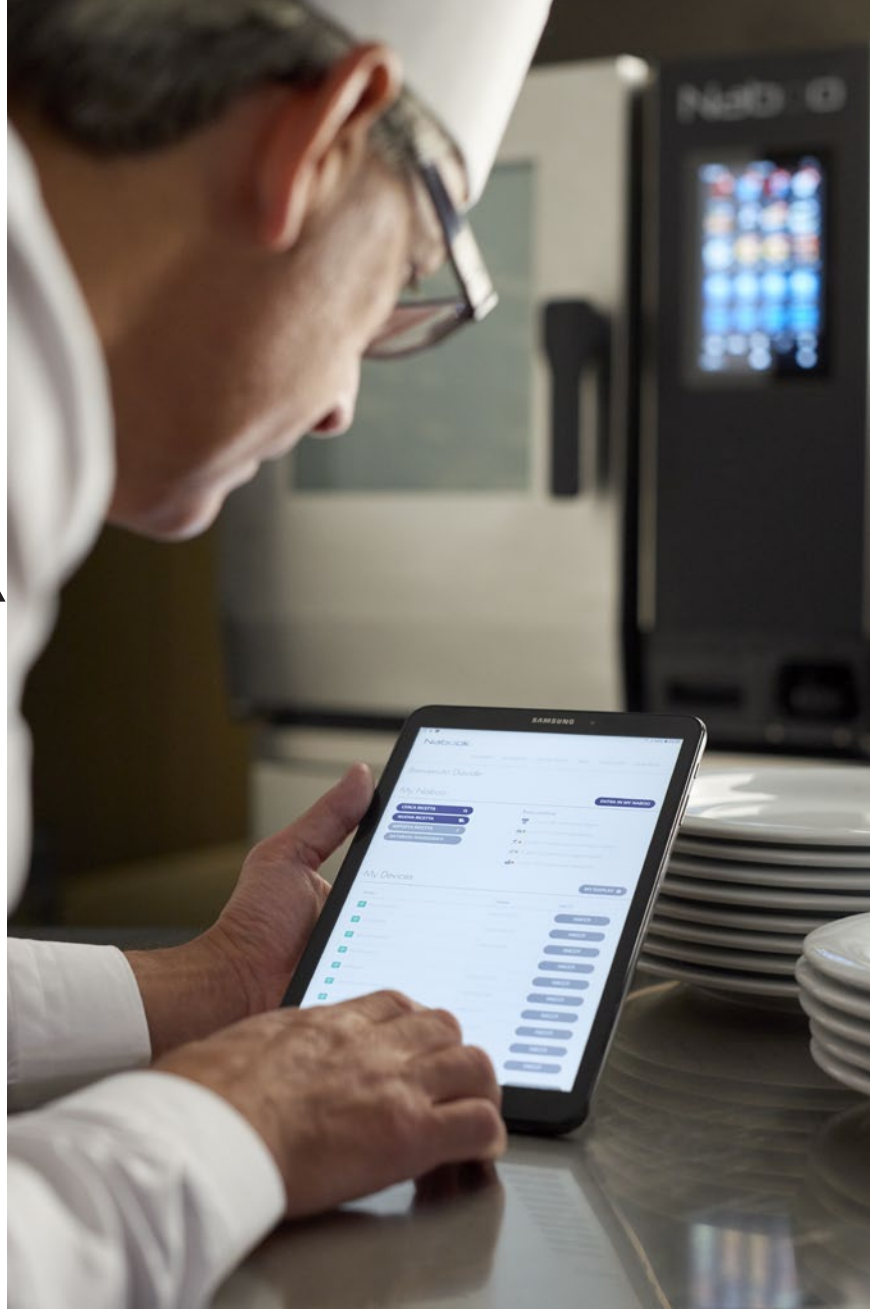
NA BOOK

Your complete and free virtual assistant

Thanks to the Cloud, you have access to Nabook, the free virtual assistant, that Lainox provides to all chefs, whether they have a Naboo device or not.

With Nabook, you can manage your business by organising your recipes and menus and managing food costs and shopping lists.

It is also possible to configure your devices from Nabook and synchronise your recipes with all your Naboo ovens (details on nabook.cloud).



RECIPES

Nabook allows you to create, organise, and save your own recipes. You can also access the database of hundreds of recipes in the Lainox Cloud. It also gives you the opportunity to share your recipes with other Nabook users or export them and share them with whomever you want.



MENU

You can plan your menus and print them. Choose the best one for the occasion from the templates available.



CONFIGURE AND SYNCHRONISE

If own a Naboo, you can configure all your devices remotely and synchronise all your recipes remotely from the Nabook website.



FOOD COST

In order to manage your business in the most efficient way and optimise your profit, Nabook gives you the opportunity to calculate the exact food cost of your recipes and your menus.



SHOPPING LISTS

Organise your shopping intelligently. With Nabook, you won't forget anything or make mistakes managing your shopping lists because it gives you an exact list of what you need to make a recipe or menu. Costly waste is avoided.



LAINOX MULTIDISPLAY SYSTEM

Thanks to the Naboo website and the new LMS, you can configure your devices and synchronise your recipes differently for each Naboo.

TECH ALS



LAINOX

Naboo®

5.0

The totally new flat design of Naboo 5.0 has been developed to give it an innovative aesthetic look to it, plus a practical layout for the external accessories which completes its functions.



Smoke drawer

For those who choose the Smokegrill option during the smoked cooking function, there is a new 100% recyclable cartridge housed in a special concealed drawer, where the USB port connection is also located.



Side plinth

Adjustable feet have been added to allow the countertop models to be rapidly and easily installed, making it easier to connect the utilities. Everything is concealed by the handy stainless steel side plinth with magnetic attachment, making it easier to remove during routine maintenance work.



Core probe

A new long-lasting grip for the fixed core probe remains on the outside with a practical and safe housing slot which protects it from accidental breakage.



Filter

A micro-stretched stainless steel mesh filter has been inserted the cooling system to protect the most delicate parts of Naboo (the nerve centre) which can be easily removed and is dishwasher safe.



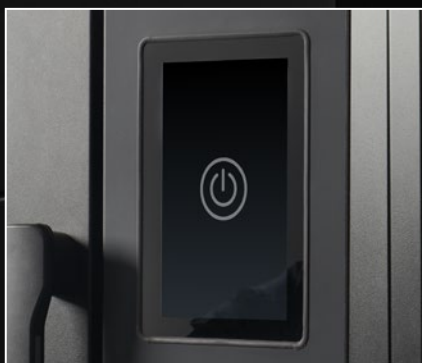
Chromatic Communication

Each working function of Naboo 5.0 operates with a precise color that is associated with its function and illuminates the cooking chamber. Orange is for the preheating phase, green appears when it has reached its operating temperature, white is used in the cooking phase and flashes when the extract level is ready, and blue appears during the washing phase.



Detergent holder drawers

Special drawers for 100% recyclable detergent cartridges. Thanks to the magnetic closure doors, there is no risk even when the oven door is open. They can also be easily removed for rapid maintenance work.



Switch mode power supply

New highly efficient switch mode power system.



061



101



062



102

Direct steam model - Standard configuration

Models	Power	GN chamber capacity 1/1 GN (530x325 mm) 2/1 GN (530x650 mm)	Pitch (mm)	Number of meals	Electrical power (kW)	Nominal Gas thermal power (kW/kcal)	Absorption (A)	External dimensions (W x D x H mm)	Power supply voltage *
NAE061BV		6x1/1	70	30/80	11,6	-/-	18	852 x 797 x 775	3N AC 400V - 50 Hz
NAG061BV		6x1/1	70	30/80	0,7	13/11.180	3	852 x 797 x 775	AC 230V - 50 Hz
NAE101BV		10x1/1	70	80/150	18,7	-/-	29	852 x 797 x 1055	3N AC 400V - 50 Hz
NAG101BV		10x1/1	70	80/150	0,8	22/18.920	3,5	852 x 797 x 1055	AC 230V - 50 Hz
NAE062BV		6x2/1 - 12x1/1	70	60/160	22,2	-/-	34	1072 x 907 x 775	3N AC 400V - 50 Hz
NAG062BV		6x2/1 - 12x1/1	70	60/160	0,8	26/22.360	3,5	1072 x 907 x 775	AC 230V - 50 Hz
NAE102BV		10x2/1 - 20x1/1	70	150/300	36,7	-/-	55	1072 x 907 x 1055	3N AC 400V - 50 Hz
NAG102BV		10x2/1 - 20x1/1	70	150/300	0,8	42/36.120	3,5	1072 x 907 x 1055	AC 230V - 50 Hz

Steam generator models - Optional configuration. Must be requested at time of order.

NAE061BS		6x1/1	70	30/80	11,6	-/-	18	852 x 797 x 775	3N AC 400V - 50 Hz
NAG061BS		6x1/1	70	30/80	0,7	15/12.900	3	852 x 797 x 775	AC 230V - 50 Hz
NAE101BS		10x1/1	70	80/150	18,7	-/-	29	852 x 797 x 1055	3N AC 400V - 50 Hz
NAG101BS		10x1/1	70	80/150	0,8	25/21.500	3,5	852 x 797 x 1055	AC 230V - 50 Hz
NAE062BS		6x2/1 - 12x1/1	70	60/160	22,2	-/-	34	1072 x 907 x 775	3N AC 400V - 50 Hz
NAG062BS		6x2/1 - 12x1/1	70	60/160	0,8	30/25.800	3,5	1072 x 907 x 775	AC 230V - 50 Hz
NAE102BS		10x2/1 - 20x1/1	70	150/300	36,7	-/-	55	1072 x 907 x 1055	3N AC 400V - 50 Hz
NAG102BS		10x2/1 - 20x1/1	70	150/300	0,8	50/43.000	3,5	1072 x 907 x 1055	AC 230V - 50 Hz

* special voltages and frequencies upon request



161



201



202

Direct steam model - Standard configuration

Models	Power	GN chamber capacity 2/3 GN (352x325 mm) 1/1 GN (530x325 mm)	Pitch (mm)	Number of meals	Electrical power (kW)	Nominal Gas thermal power (kW/kcal)	Absorption (A)	External dimensions (W x D x H mm)	Power supply voltage *
NAE161BV		6x1/1 + 10x1/1	70	110/230	30,2	-/-	47	852 x 845 x 1840	3N AC 400V - 50 Hz
NAG161BV		6x1/1 + 10x1/1	70	110/230	1,4	35/30.100	6,1	852 x 860 x 1840	AC 230V - 50 Hz
NAE201BV		20x1/1	63	150/300	37,2	-/-	58	892 x 862 x 1812	3N AC 400V - 50 Hz
NAG201BV		20x1/1	63	150/300	1,3	44/37.840	5,7	892 x 862 x 1812	AC 230V - 50 Hz
NAE202BV		20x2/1 - 40x1/1	63	300/500	73,2	-/-	110	1102 x 932 x 1812	3N AC 400V - 50 Hz
NAG202BV		20x2/1 - 40x1/1	63	300/500	1,4	80/68.800	6,1	1102 x 932 x 1812	AC 230V - 50 Hz

Steam generator models - Optional configuration. Must be requested at time of order.

NAE161BS		6x1/1 + 10x1/1	70	110/230	30,2	-/-	47	852 x 845 x 1840	3N AC 400V - 50 Hz
NAG161BS		6x1/1 + 10x1/1	70	110/230	1,4	40/34.400	6,1	850 x 860 x 1840	AC 230V - 50 Hz
NAE201BS		20x1/1	63	150/300	37,2	-/-	58	892 x 862 x 1812	3N AC 400V - 50 Hz
NAG201BS		20x1/1	63	150/300	1,3	52/44.720	5,7	892 x 862 x 1812	AC 230V - 50 Hz
NAE202BS		20x2/1 - 40x1/1	63	300/500	73,2	-/-	110	1102 x 932 x 1812	3N AC 400V - 50 Hz
NAG202BS		20x2/1 - 40x1/1	63	300/500	1,4	90/77.400	6,1	1102 x 932 x 1812	AC 230V - 50 Hz

Models with lower oven fitted with steam generator - Optional configuration. Must be requested at time of order.

NAE161BM		6x1/1 + 10x1/1	70	110/230	30,2	-/-	47	852 x 845 x 1840	3N AC 400V - 50 Hz
NAG161BM		6x1/1 + 10x1/1	70	110/230	1,4	38/32.680	6,1	852 x 860 x 1840	AC 230V - 50 Hz

* special voltages and frequencies upon request

* MOD. 161

Versatility in a single unit, with 2 separate controls and two cooking chambers, capacity 6 GN 1/1 + 10 GN 1/1

Aroma Naboo 5.0

The Range

Combi for pastry shops and bakeries.



054



084



134



154

A partner who helps your business

Aroma Naboo 5.0 isn't just a simple combi oven, no matter how sophisticated.

LAINOX's experience has brought together a team of qualified professionals with latest-generation technology, that join forces to become your partners in the workshop and help your business.

At the end of the day, they contribute to your peace of mind and quality of life.

Direct steam model - Standard configuration

Models	Power	EN chamber capacity (mm)	Pitch (mm)	Electrical power (kW)	Nominal Gas thermal power (kW/kcal)	Absorption (A)	External dimensions (W x D x H mm)	Power supply voltage *
AREN054B		5 x (600x400)	90	11,6	-/-	18	852 x 797 x 775	3N AC 400V - 50 Hz
ARGN054B		5 x (600x400)	90	0,7	13/11.180	3	852 x 797 x 775	AC 230V - 50 Hz
AREN084B		8 x (600x400)	90	18,7	-/-	29	852 x 797 x 1055	3N AC 400V - 50 Hz
ARGN084B		8 x (600x400)	90	0,8	22/18.920	3,5	852 x 797 x 1055	AC 230V - 50 Hz
AREN134B		5 x (600x400) + 8 x (600x400)	90	30,2	-/-	47	852 x 845 x 1840	3N AC 400V - 50 Hz
ARGN134B		5 x (600x400) + 8 x (600x400)	90	1,4	35/30.100	6,1	852 x 860 x 1840	AC 230V - 50 Hz
AREN154B		15 x (600x400)	89	37,2	-/-	58	892 x 862 x 181<2	3N AC 400V - 50 Hz
ARGN154B		15 x (600x400)	89	1,3	44/37.840	5,7	892 x 862 x 1812	AC 230V - 50 Hz

* special voltages and frequencies upon request

MOD. 134

Versatility in a single unit, with 2 separate controls and two cooking chambers, capacity 5 x (600x400) + 8 x (600x400)

Compact Naboo



The Range

Compact combi ovens for small and medium catering businesses and home use.

An elegant and compact design, ideal for kitchens which don't have a lot of space and are "on view". Available in 4 models with different sizes and tray capacities. Simple, intuitive commands with a 7-inch, LCD, HD capacitive touch screen display.



026



061



101



061



Naboo@home

You can now have a professional oven in your kitchen at home as well. Easy and convenient to install because it has been specially designed to fit into standard 60 cm household kitchen modules.

With the WIFI connection, you can also access the Nabook.cloud website and get inspiration from the hundreds of international recipes available.

Ideal voltages and power supplies for household installations

Models	Power	GN chamber capacity 2/3 GN (352x325 mm)	Pitch (mm)	Electrical Power (kW)	Power supply voltage *
COEN026R		6x2/3	60	2,75	1N AC 230V - 50 Hz
COEN061R		6x2/3	60	3,70	1N AC 230V - 50 Hz

Direct steam model - Standard configuration

Models	Power	GN chamber capacity 2/3 GN (352x325 mm) 1/1 GN (530x325 mm)	Pitch (mm)	Number of meals	Electrical power (kW)	Nominal Gas thermal power (kW/kcal)	Absorption (A)	External dimensions (W x D x H mm)	Power supply voltage *
COEN026R		6x2/3	60	20/50	5,25	-/-	8	510 x 625 x 880	3N AC 400V - 50 Hz
COEN061R		6x1/1	60	30/80	7,75	-/-	11	510 x 800 x 880	3N AC 400V - 50 Hz
COEN101R		10x1/1	60	80/150	15,5	-/-	22	510 x 800 x 1120	3N AC 400V - 50 Hz
CVEN061R		6x1/1	60	30/80	8,25	-/-	12	875 x 650 x 705	3N AC 400V - 50 Hz
CVGN061R		6x1/1	60	30/80	0,5	8,5/7.310	2,2	875 x 650 x 705	AC 230V - 50 Hz

Steam generator model - Standard configuration

CBEN061R		6x1/1	60	30/80	8,25	-/-	12	875 x 650 x 705	3N AC 400V - 50 Hz
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* special voltages and frequencies upon request

SOLUTIONS FOR ALL NEEDS

Lainox offers practical and functional configurations for the various Naboo5.0 models, suitable for different operating requirements, both for countertop and floor-standing models.



PRACTICALITY

Stainless steel base supports with bottom shelf. Available in two different heights, 670 mm or 950 mm for ovens with hood. (Configuration also recommended with Mod. 061). A holding cabinet can also be placed on the bottom shelf.
Mod.MCR031E 3 x 1/1 GN
Mod.MCR051E 5 x 1/1 GN
Mod.KMC052E 5 x 2/1 GN or 10 x 1/1 GN.



OPERATIONS

Stainless steel base supports closed on two sides with top and bottom shelves and moulded oven tray supports. Available in two different heights and capacities. 670 mm height and 950 mm height with 55 mm intermediate gap, for 1/1 GN or 2/1 GN pans. For Aroma Naboo 5.0 models Euronorm 600 x 400 tray size and 74 mm or 80 mm intermediate gap.



CLEANING

For users who like everything to be in order and fully in compliance with HACCP regulations, there is an option for a configuration featuring a stainless steel cabinet support closed on all sides with the doors, including moulded oven tray supports with a 55-mm gap between them. Available in two different heights, 670 mm or 950 mm with 1/1 GN and 2/1 GN oven tray capacity.



COMBINATION

If you need to combine a blast chiller/freezer or a Combifreeze Neo 24 hours with Naboo 5.0 or Aroma Naboo 5.0 due to limited space, a blast chiller insertion support is available for models 061/054/062.



PROOFING

A proofing cabinet with glass doors is available for proofing pastry and bakery products to be placed under the oven Mod. BLV084 with digital controls for temperature, time and humidity percentage.



OVERLAYS

Do you have minimal space in the kitchen, but still need to diversify and produce large quantities?

No problem, the solution is to stack the following combinations.

- Naboo 5.0
061+061 / 061+101 / 062+062 / 062+102
- Aroma Naboo 5.0
054+054 / 054+084
- Compact Naboo
026+026 / 061+061



NABOO @ HOME

Practical and innovative solution for recessing the two 026 and 061 models from the Compact Naboo range in any setting, even at home. The kit consists of a recess frame and extraction hood with air condenser. The 026 model can also be installed on standard 60 cm models in domestic kitchens.



MULTIGRILL

For consistently perfect cooking. Vast range of exclusive Lainox accessories, specific for all types of cooking. Available in the following sizes:

- 1/2 GN - 2/3 GN
- 1/1 GN - 2/1 GN
- Euronorm 600 x 400



HALTON EXTRACTION HOODS

Naboo 5.0 and Aroma Naboo 5.0 ranges can be equipped with a ventless condensing extraction system, solving any cooking vapor and odor problems in exposed installations such as supermarkets, delicatessens, pastry shops and takeaways.

A direct connection to an outlet extraction system is not required as any air full of vapor and odors is condensed via a heat exchanger and purified with an activated carbon filter.

Available for models:

Naboo 5.0 Mod. 061 - 101

Aroma Naboo 5.0 Mod. 054 - 084

Compact Mod. COEN026 -

COEN061 - COEN101



EXTRACTION HOODS

To solve problems of cooking fumes in on-view installations in supermarkets, delicatessens and pastry shops, Naboo 5.0 and Aroma can be fitted with a full AISI 304 stainless steel hood with removable labyrinth filters which are dishwasher safe. Extraction with variable fan speed and electronic control with air condensate abatement system.



FLAT EXTRACTION HOODS

Using the same construction, technical and functional characteristics, the FLAT version is also available for those who have limited space in front of the oven.

Available for models:

Naboo 5.0 Mod. 061 - 101 - 161

Aroma Naboo 5.0 Mod. 054 - 084 - 134

SOLUTIONS FOR SUPERMARKETS, DELICATESSENS, ROTISSERIES



PROFESSIONAL CHICKEN GRILL (1)

Practical application to manage chicken skewer cooking. Ideal for supermarkets, delicatessens and butcher shops.

Advantages:

- Practical system for collecting and disposing of cooking grease.
- Zero cleaning time thanks to the GRILL wash programme which keeps the oven chamber spotlessly clean.

(1) must be requested at time of order

Mod. Oven		PS1108		PS1106	
			8 pcs.		6 pcs.
061	16	2 x GN 1/1	12	2 x GN 1/1	
101	24	3 x GN 1/1	18	3 x GN 1/1	
062	32	4 x GN 1/1	24	4 x GN 1/1	
102	48	6 x GN 1/1	36	6 x GN 1/1	

SOLUTIONS FOR BANQUETING AND LARGE BUSINESSES



REHEATING AND PERFECT FINISH WITH THE LAINOX SYSTEM

Thanks to various accessories, which can be added to Naboo, serving 10 to 100 or more dishes at any time, with the highest quality, no longer poses a problem.

Mod. Oven	Kit Model	Capacity plates Ø 310 mm
061	BKQ061	20
101	BKQ101	30
062	BKQ062	32
102	BKQ102	49
161	BKQ161	20+30
201	BKQ201	60
202	BKQ202	100

CHARACTERISTICS

COOKING METHODS

- Interactive Cooking System (ICS) is an automatic cooking system for Italian and international recipes including their history, ingredients, cooking accessory, procedure, automatic cooking programme, and photographic plate presentation.
- Manual mode with three cooking methods and instant start: convection from 30°C to 300°C, steam from 30°C to 130°C, combined convection + steam from 30°C to 300°C.
- Preheating up to 320°C: a Naboo 5.0 exclusive features.
- Programmable modes: possible to programme and save a recipe with its cooking methods in an automatic sequence (up to 15 cycles). Give each programme its own name, picture, and recipe information.
- MULTILEVEL mode: possible to cook different foods, with different cooking times, simultaneously.
- MULTILEVEL PLUS: with the multi-level function on each shelf you can double production capacity (patented).
- JUST IN TIME (JIT) mode: allows different foods to be taken out of the oven at the same time, all with the utmost organisation and always guaranteed best results (patented).
- Autoclima® System which automatically manages the perfect climate in the cooking chamber.
- Fast-Dry Boosted®: the automatic rapid dehumidification system in the cooking chamber.
- Innovative Smokegrill for barbecue systems (patented). Recyclable smoke essence dispenser made of soft material, with a dedicated slot, and (optional) front loading.
- Night cooking. Low temperature night cooking and subsequent holding guarantees perfect maturation of the meat with minimum weight loss and low power consumption.

WI-FI CONNECTIVITY/NABOOK ETHERNET

- Nabook. Thanks to the Cloud feature, it is possible to access Nabook, the virtual kitchen assistant (read more on [nabook.cloud](#), free registration).
- Create recipes including ingredients with procedure and photo.
- Access the recipe database directly from the cooking device, with optional download (patented).
- Create menus with calorie counts and allergen lists with customised print layouts.
- Calculate recipe and single portion menu food costs.
- Organize shopping lists, available for export in Word format.
- Synchronise devices connected to the same account (patented).
- Monitor HACCP continuously, even remotely, through the Nabook portal.
- Remote diagnosis through the Nabook portal by the LAINOX Service Center.
- Update software automatically with the update notification system.
- Monitor consumption remotely.
- Lainox Multidisplay System. Thanks to the Nabook website and the new LMS, you can configure your devices and synchronise your recipes differently for each Naboo 5.0 oven.
- Download recipes from the Nabook portal based on country.
- Run automatic software updates on multiple devices simultaneously.

OPERATION

- Configure the display based on the needs of the user, bringing forward the programmes used most often.
- Automatic "One Touch" cooking (ICS).
- Organise recipes in folders with a preview, giving each folder its own name.
- Intelligent recognition of recipes in multilevel folders.
- 10" LCD colour screen, high definition, capacitive, with "Touch Screen" functions.
- Boosted Pre-heating. Possible to pre-heat the cooking chamber up to 320°C to reduce cooking times by up to 10% (in the case of a full oven).
- Instantaneous display in ICS cooking of the HACCP graphic.
- Cool Down function for the rapid fan-cooling in the cooking chamber.
- Automatic resumption of cooking in the 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.
- Naboo comes with 227 recipes, with hundreds more available by accessing the Nabook portal. Every recipe has been tried and tested to guarantee an excellent result.
- Naboo coach. The virtual assistant which provides advice on cooking, the best washing cycle, and even lets you know when maintenance is required.

CONTROL MECHANISMS

- Smart Diagnostic System - Functional diagnostics to always have your equipment at its maximum performance.
- 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.
- Autoreverse (automatic reverse of fan rotation) for perfect and uniform cooking.
- Automatic parallel compartment and core temperature control, DELTA T system.
- 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 a probe with 4 detection points.
- Fixed multi-point core probe, Ø 3 mm.
- Rapid core probe connection using an external connector to the cooking chamber (optional).
- USB connection to download HACCP data, update software and upload/download cooking recipes.
- User profile block (specific function for Quick Service Restaurant - QSR).
- Pre-configured SN energy optimisation system (optional).
- Service Program.
- Low consumption LED cooking chamber lighting.
- IES, Intelligent Energy System - Based on the quantity and type of product, the oven optimises and controls the energy supply, constantly maintaining the right cooking temperature and avoiding fluctuations.
- Ecovapor - With the EcoVapor system, there is a definite reduction in water and energy consumption due to the automatic control of steam saturation in the cooking chamber.
- TurboVapor - With the TurboVapor system the ideal level of steam is automatically produced to cook "tough" products like egg pasta or asparagus, turnip greens and chard, which are notoriously fibrous vegetables (for model with steam generator).
- Energy Monitor - Monitor energy, gas, water, and detergent consumption.

CONSTRUCTION

- Full AISI 304 combi oven.
- Cooking chamber in 1-mm thick Aisi 304 stainless steel with long and fully rounded edges for the best possible air flow and easy 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.
- Opens Internally for easy cleaning and maintenance.
- Deflector that can be opened for easy cleaning of the fan compartment.
- Bottom side plinth with magnetic coupling for easy cleaning and maintenance.
- Long Life Component (LLC) - Use of new long-lasting components.
- Long Life Gasket - Automatic electromagnetic tracked frame which is a hold and release system which preserves the stop gasket seal. (optional) - Patent pending.

Electrical operation

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

Gas operation

- Automatic burner ignition with high frequency electronic discharge generator.
- High-performance cooking chamber with indirect gas heating system with premixed and air-blown modulating flame burners.

DIRECT STEAM GENERATION

- Direct cooking chamber steam generation system with water injection directly on the fan and nebulization on the heating elements. Advantages: immediate availability of steam in the cooking chamber. Water and detergent savings for the routine maintenance of the steam generator.

INDIRECT STEAM GENERATION

- New high-performance fully insulated steam generator in Aisi 304 stainless steel (electric models).
- Steam generator heating using INCOLOY 800 armoured stainless steel electric heating elements.
- New steam generator in Aisi 316 stainless steel with high thermal insulation (For gas models).
- Automatic pre-heating of water in the steam generator.
- Draining and automatic daily wash of the steam generator, with a water temperature of below 60°C.
- Standard supply anti-limescale CALOUT system which prevents the formation



EMC

CB

IPX4

Compact

IPX5

Naboo 5.0
Aroma 5.0

EAC EAC



Intertek



Intertek



ENERGY STAR

ACS



CE 0085

UK
CA



and build-up of limescale in the steam generator.

SAFETY DEVICES

- Door open/closed electronic sensor.
- Electronic lack of water alarm.
- Self-diagnosis with smart error viewing.
- Electronic flame detection sensor that interrupts the gas flow if the burner flame is accidentally switched off.
- No gas safety pressure switch alert.
- Max 65°C external temperature on the door panel.
- Compliant with Italian and international standards for safe operation if used when not monitored by an operator.
- Maximum last tray shelf height 160 cm. (For countertop models, using the special support).
- In case of a power failure during washing, hygiene is always guaranteed as the washing cycle is automatically resumed..

CLEANING AND MAINTENANCE

- 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 (Optional).
- VCS - Vapor Cleaning System. The automatic washing system with detergent vaporization in the cooking chamber. It significantly reduces detergent consumption.
- CALOUT anti-limescale system which prevents the formation and build-up of limescale in the steam generator, with automatic dispensing.
- WMS - Wash Management System. System allowing washing programmes to be planned based on combi use.
- Easy Maintenance Access (EMA). Easy access for maintenance of the appliance from the bottom front part and right-hand side.
- 7 automatic washing programmes without the need for operator input after start-up: Manual - Rinse - Fast - Soft - Medium Eco - Hard Eco - Grill.
- Ultra-fast 10-minute FAST wash cycle. Minimum interruptions to the work cycle for consistently optimized cleaning.
- Easy external cleaning thanks to perfectly smooth stainless steel and glass

surfaces and IPX5 protection against water splashes.

INSTALLATION & ENVIRONMENT

- 100% recyclable packaging.
- Life cycle perspective (LCP): CO2 consumption - 380KgCO2 eq/year.*
- * The calculation was performed using the NAE101BS model as a reference, assuming a typical restaurant use is considered at 8 hours per day, 3.5 days per week, for 48 weeks per year.
- Product recycling rate: 90%.
- Certifications: Quality ISO 9001 / Safety ISO 45001 / Environment ISO 14001.
- Operation without adding the water softener and descaler (model with steam generator).

Further info is outlined on the technical sheet of the individual models.

Would you like
to try
Naboo 5.0
in your kitchen?



Contact us with no obligation



+39 0438 9110
lainox@lainox.com



LAINOX WORLDWIDE

EUROPE

ITALY italy@lainox.com	IBERIA iberia@lainox.com	FRANCE france@lainox.com	UK uk@lainox.com	EIRE eire@lainox.com	DACH dach@lainox.com
BENELUX benelux@lainox.com	SCANDINAVIA scandinavia@lainox.com	CZECH czech@lainox.com	SLOVAKIA slovakia@lainox.com	HUNGARY hungary@lainox.com	POLAND poland@lainox.com
RUSSIA russia@lainox.com	BALTICS baltics@lainox.com	CSI csi@lainox.com	GREECE greece@lainox.com	TURKEY turkey@lainox.com	BALCANS balcans@lainox.com

AMERICA AND OCEANIA

CANADA canada@lainox.com	USA usa@lainox.com	LATAM latam@lainox.com	AUSTRALIA australia@lainox.com	NEW ZEALAND newzealand@lainox.com
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ASIA AND AFRICA

MIDDLE EAST middleeast@lainox.com	MALAYSIA malaysia@lainox.com	PHILIPPINES philippines@lainox.com	SINGAPORE singapore@lainox.com	CHINA china@lainox.com	THAILAND thailand@lainox.com
VIETNAM vietnam@lainox.com	HONG KONG hongkong@lainox.com	TAIWAN taiwan@lainox.com	SOUTH AFRICA southafrica@lainox.com	INDIA india@lainox.com	



LAINOX ALI Group S.r.l.
Via Schiaparelli 15
Z.I. S. Giacomo di Veglia
31029 Vittorio Veneto (TV) - Italy

Tel +39 0438 9110
Fax +39 0438 912300
lainox@lainox.com
www.lainox.com



an Ali Group Company



The Spirit of Excellence

ENTER THE ERA OF COMBIFREEZE



LAINOX[®]



Neo24
hours

Premium

WHEN HOT AND



Maximum flexibility, from -40°C to $+85^{\circ}\text{C}$: you choose how to use it.



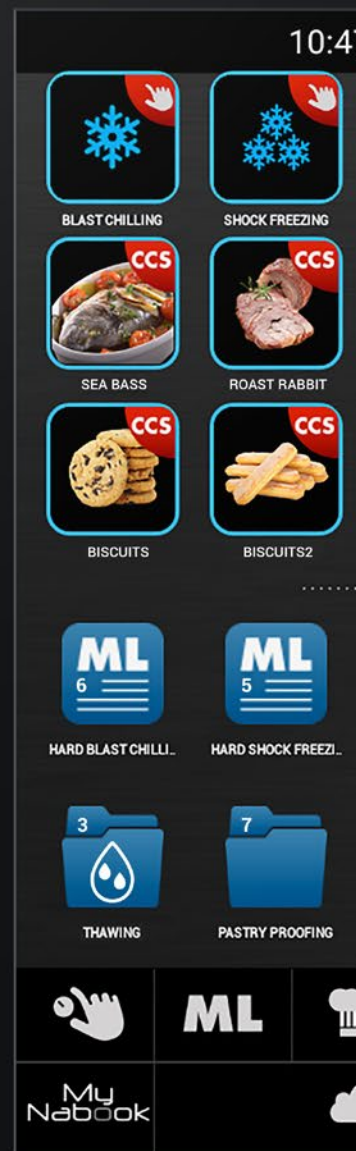
Rely on Lainox's know-how by using hundreds of automatic Cook&Chill recipes.



No matter what the size of the product to be defrosted is, it will be ready to use in the morning.

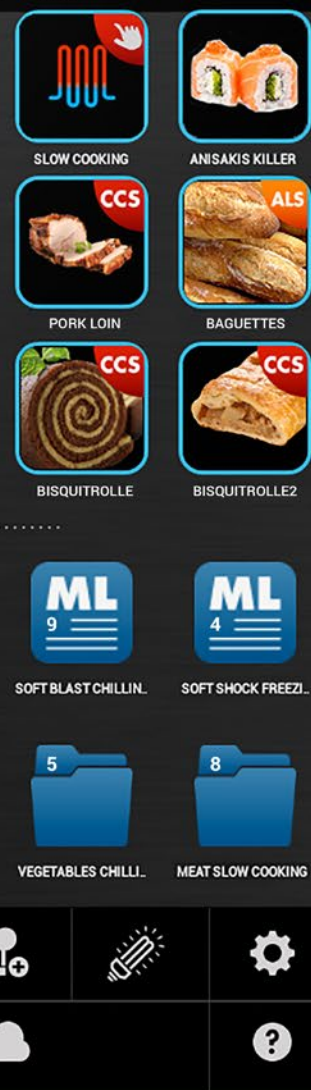
My
Nabook

Be inspired by the hundreds of recipes that Lainox chefs have prepared for you or create and store your own recipes.



COLD COMBINE

7 AM



Tell Neo 24 hours what time you want your product leavened and ready to be cooked and it will take care of the rest.



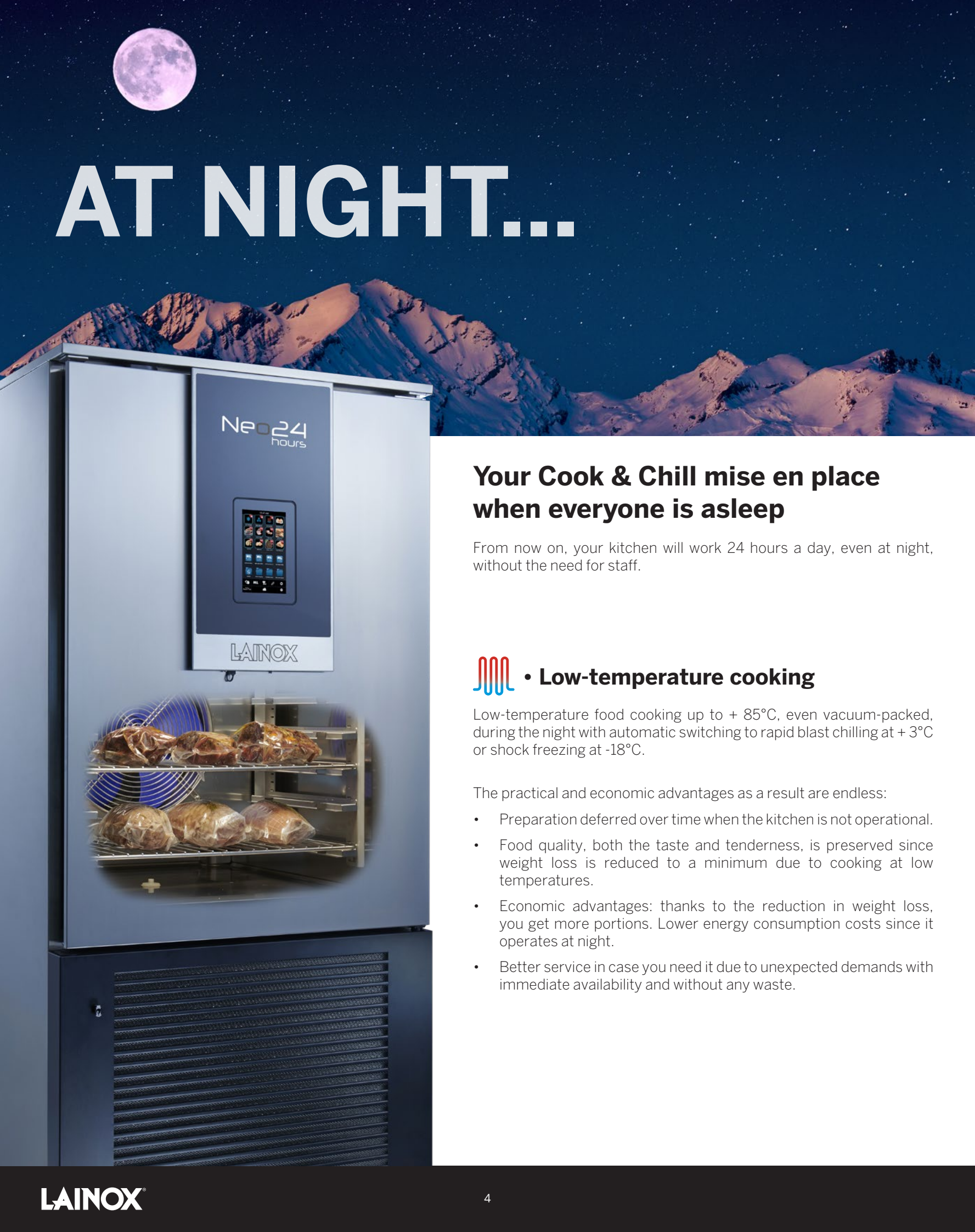
Create your own home page. Make your Neo 24 hours unique by putting only what you use in the foreground.



Multilevel allows you to organise your work according to your needs during the mise en place by managing more products at the same time.



Nabook, the Lainox cloud. Transform your kitchen into a 4.0 kitchen and access exclusive Nabook content.



AT NIGHT...

Your Cook & Chill mise en place when everyone is asleep

From now on, your kitchen will work 24 hours a day, even at night, without the need for staff.

• Low-temperature cooking

Low-temperature food cooking up to + 85°C, even vacuum-packed, during the night with automatic switching to rapid blast chilling at + 3°C or shock freezing at -18°C.

The practical and economic advantages as a result are endless:

- Preparation deferred over time when the kitchen is not operational.
- Food quality, both the taste and tenderness, is preserved since weight loss is reduced to a minimum due to cooking at low temperatures.
- Economic advantages: thanks to the reduction in weight loss, you get more portions. Lower energy consumption costs since it operates at night.
- Better service in case you need it due to unexpected demands with immediate availability and without any waste.



• Quick defrosting

Defrosting of finished or semi-finished products ready for use with subsequent temperature maintenance in refrigerated mode + 3°C.



• Rising

Neo 24 hours is able to make any type of dough rise, day or night. If necessary, **Neo 24 hours** can stop rising and allow you to plan your work in a more flexible way.

DURING THE DAY...



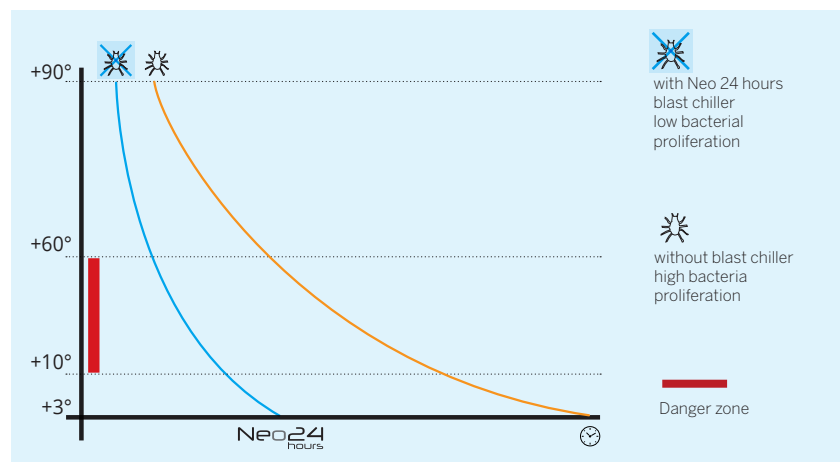
Store your creations to serve them whenever you want



• **Blast chilling + 90°C/+3°C**

Neo 24 hours allows you to quickly blast chill any type of food, either cooked or raw, keeping all the organoleptic properties unaltered and extending storage times in compliance with HACCP standards.

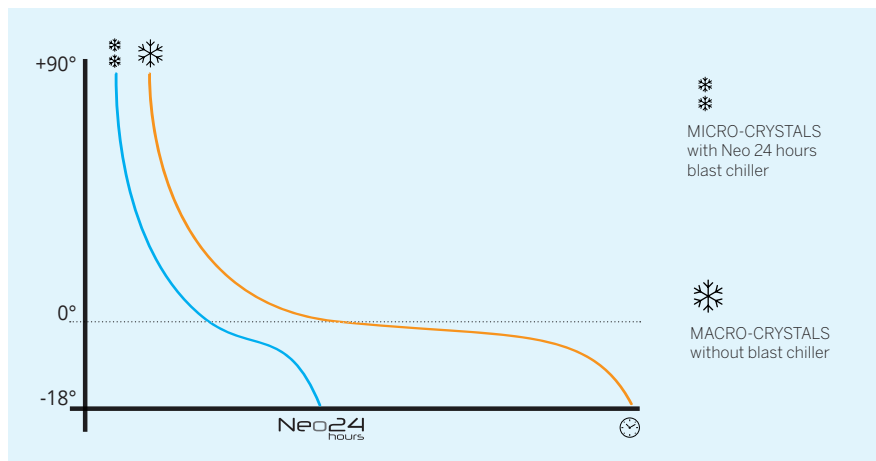
Neo 24 hours has power never seen before. Thanks to the new refrigeration units, the abatement capacity is doubled compared to previous models.





• Shock freezing +90°C/-18°C

To store products for long periods, or only for a season, your **Neo 24 hours** quickly brings any food to the core temperature of -18°C by exploiting a cell temperature of -40°C, with the sole formation of microcrystals that do not damage the structural characteristics of the product. This means that a top quality product is obtained after thawing as well..



• Anisakis killer -20°C

Shock freezing with **Neo 24 hours** Combifreeze quickly brings the temperature to -20°C for 24 hours, ensuring the sanitation for fish to consumed raw and thus eliminating the risk of Anisakis.

DURING SERVICE...

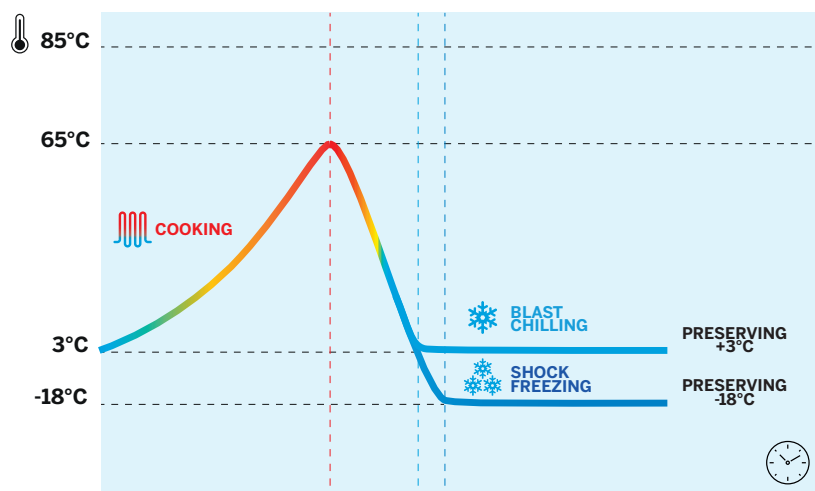


When all the other blast chillers are off, Neo 24 hours continues to work



• **Heat maintenance + 65°C**

Even during service hours, **Neo 24 hours** is still your strategic ally in the kitchen. You can keep your menus at the right service temperature of + 65°C, maintaining the highest quality and in full compliance with HACCP regulations.





• Refrigerated maintenance + 6°C

You can also use **Neo 24 hours** as a refrigerated temperature maintainer at + 6°C for foods to be served cold such as roast beef, vitello tonnato (veal with tuna sauce), etc.



• Freeze maintenance -10°C

Neo 24 hours can also be used during service to preserve products, such as ice cream, at a negative temperature of -10°C, keeping it ready to be served.

AFTER SERVICE...



Nabook

A gift for chefs like you

Thanks to the Lainox cloud, like with Naboo Combi, **Neo 24 hours** is now always connected to **Nabook**, the virtual assistant that Lainox provides free of charge to all chefs, whether or not they have **Neo 24 hours** Combifreeze or a Naboo Combi.



RECIPES

Nabook allows you to create, organise and save your own recipes and access the database of hundreds of recipes in the Lainox Cloud. It also gives you the opportunity to share your recipes with other Nabook users or export them and share them with whomever you choose.



MENU

You can plan and print your menus, choosing the best suitable one for any occasion from the available templates.



CONFIGURE AND SYNCHRONISE

If you own Neo 24 hours, thanks to the Nabook portal, you can remotely configure all your Combifreezes and synchronise all your recipes.



With **Nabook**, you can manage your business by organising your recipes and menus, manage food costs and shopping lists. It is also possible to configure your Combifreezes from **Nabook**, as well as synchronise your recipes with all your **Neo 24 hours** (discover more on nabook.cloud).



FOOD COST

To manage your business in the most efficient way and optimise your earnings, Nabook gives you the opportunity to calculate the exact food cost of your recipes and your menus.



SHOPPING LISTS

Organise your shopping intelligently. With Nabook, you will not forget anything or make any mistakes managing your shopping lists because it gives you an exact list of what you need to prepare any recipe or menu, thus avoiding costly waste.



LAINOX MULTIDISPLAY SYSTEM

Thanks to the Nabook portal and the new LMS you can configure your Combifreezes and synchronise your recipes differently for each Neo 24 hours.



TECH NI CALS



Neo 24 hours, unbeatable even in its details.



Wash cycle

Using Neo 24 hours, even in cooking mode, favours the accumulation of fat particles inside the cell. You only need to spray a degreasing detergent and a rinse with an optional shower head, which can be connected to the quick coupling that comes as standard in the Combifreeze.



Door lock

After the ordinary cleaning phase and cell washing, to prevent unpleasant odours from forming when the door is closed, a practical system is present inside on the upper part of the door, which allows you to keep the door ajar when your Neo 24 hours is not operating.



Core probe

New and practical core probe with 4 temperature detection points marked for better use and accuracy even with small pieces. Equipped with needle heating function for easy extraction after using a shock freezing cycle.



Filter

To ensure maximum efficiency of the compressor unit, the front is fitted with a stainless steel dust and grease filter in micro-stretched mesh. Easy to remove for washing in the dishwasher.



Sterilox

The Neo 24 hours cell can be sanitised by using the practical steriliser to be inserted inside (optional).



USB connection

If Neo 24 hours is not connected to the network, it is still possible to export HACCP data and import and export recipes onto a USB key via the serial access port located on the lower part of the control panel.

CHARACTERISTICS

Neo 24 hours range

USAGE

- Core blast chilling +90°C/+3°C.
- Core shock freezing +90°C/-18°C.
- Thawing at controlled temperature and humidity.
- Rising with injection of humidity in the chamber.
- Slow cooking at low temperatures up to +85°C.
- Temperature maintenance +65°C.
- Refrigerated maintenance +6°C.
- Freeze maintenance -10°C.

OPERATION

- 7" high definition, capacitive, colour screen (LCD - TFT - IPS) with choice of "Touch Screen" functions. All the processes are displayed with specific icons for each type of food, meat, fish, baked items, etc. and activated by touching the icon.
- Multi-point heated core probe, (4 detection points).
- Connected: WiFi/Ethernet connection for HACCP Log Download and remote service.
- USB connection for recipe Uploads and Downloads, parameters, HACCP and software updates.
- Automatic defrosting cycles.
- Integrated "My Nabook" cookbook.
- Sterilisation by Sterilox (optional).
- Cell pre-cooling.
- Drying.
- Multilevel function.
- Automatic storage at the end of the blast chilling cycle.

CLEANING AND MAINTENANCE

- Manual washing with external, quick-fit shower head (optional).
- Easy to clean in accordance with UNI EN 14159 hygiene regulations.
- Easy to wash and hygienic safety guaranteed thanks to the suspended evaporator.

CONTROL AND SAFETY FEATURES.

- Standard fitted water inlet valve
- Thermal protection to safeguard the compressor.
- Microswitch to cut off the internal fan when the door is opened.
- Anti-odour door lock.
- Alarm viewing.

CONSTRUCTION

Cabinets

- Top in AISI 304 18/10 stainless steel, 1 mm thick.
- External side panels and door in AISI 304 18/10 stainless steel, 0.8 mm thick.
- Inner coating with rounded corners in AISI 304 18/10 stainless steel.
- Internal pressed leak-proof bottom.
- High-density expanded polyurethane insulation (about 42 kg/m³) without HCFC.
- Anti-condensation heating element, placed on the frame of the body under the magnetic gasket stop.
- High rate fans for maximum cooling efficiency.
- Copper-aluminium evaporating and cataphoretic paint coating with non-toxic epoxy resin.
- Patented hot gas defrost system.
- Electric fans with indirect flow onto the food.
- Full width, horizontal ergonomic handle and magnetic seals on all four sides of the door.
- Patented system for injecting humidity into the cell.
- Removable guide rail supports in AISI 304 18/10 stainless steel, easily repositioned to hold 1/1 GN or 600 x 400 trays.
- Removable "Z" guides in AISI 304 stainless steel, to accommodate 1/1 GN or 600 x 400 trays.
- Operation with R290 gas

Cells

- Panel construction.
- AISI 304 stainless steel panels.
- High-density expanded polyurethane insulation (about 42 kg/m³), thickness 80 mm, without HCFC.
- Internal non-slip flooring with 5 WL finish.
- Anti-condensation heating element, positioned on the door under the gasket.
- Door with gasket.
- Hinged door with magnetic closure and soft close system.



- Vertical ergonomic handle.
- Access ramp + Liquid collection grille and filtering system for ramp (optional).
- High rate fans for maximum cooling efficiency.
- Copper-aluminium evaporating and cataphoretic paint coating with non-toxic epoxy resin.
- Defrosting system through ventilation.

Internal preparation of cells

- Internal extra-thick stainless steel bumper against trolley damage.
- External control panel bumper.
- Fan speed regulation.
- Electric fans with indirect flow onto the food.

CONDENSING UNITS

- Air cooled condensing unit.
- Water cooled condensing unit.
- Operation with R290 gas
- Ready for operation with R744 (CO2) gas
- Models without an on-board condensing unit can be operated with connection to a central unit in R404A-R452A-R448A-R449A (request info when ordering)
- Copper condensing coil with high heat yield aluminium fins.
- Tropicalised condensing units.
- Painted steel fairing as standard for the remote units of the cold rooms, optional for the remote units of the cabinets.
- Soundproofed version (optional).
- Operating temperature up to -10°C ambient.
- Low temperature winter kit -30°C ambient (optional).

ADDITIONAL ACCESSORIES

- Washing shower head (only available for cabinets).
- Special voltages and frequencies on request.
- Version set up with remote group.
- Version with water cooling.
- Kit of swivel wheels with brake (models with incorporated unit).

INSTALLATION & ENVIRONMENT

- Recyclable packaging.
- Certifications: Quality ISO 9001 / Safety ISO 45001 / Environment ISO 14001.



The Range



Cabinet models

Models	Tray capacity	Pitch (mm)	Positive blast chilling capacity in 90' +90°C > +3°C (Kg)	Negative blast chilling capacity in 240' +90°C > -18°C (Kg)	Refrigeration power (W)	Power when heating (W)	External dimensions (L x D x Hmm)	Electric power (W)	Power absorption (A)	Power supply voltage * (V)
NEO051TA-R290	6 x GN 1/1 6 x 600 x 400	70	35	25	1137	500	790 x 820 x 900	1951	11,74	1N AC 230V - 50 Hz
NEO051TR						800		1003	5,7	
NEO081TA-R290	8 x GN 1/1 8 x 600 x 400	75	50	30	1345	500	790 x 870 x 1460	2171	13,06	1N AC 230V - 50 Hz
NEO081TR				35	1230	800		984	5,6	
NEO121TA-R290	12 x GN 1/1 12 x 600 x 400	73	70	50	2274	1000	790 x 870 x 1810	3635	6,8	3N AC 400V - 50 Hz
NEO121TR						1600		1929	7	
NEO161TA-R290	16 x GN 1/1 16 x 600 x 400	73	90	60	2690	1500	790 x 870 x 1960	4981	10,5	3N AC 400V - 50 Hz
NEO161TR					2724	2400		2965	9,3	
NEO122TA-R290	12 x GN 2/1 24 x GN 1/1 24 x 600 x 400	73	90	60	2690	1600	1100 x 1080 x 1860	4494	10,5	3N AC 400V - 50 Hz
NEO122TR			100	70	3619			2068	8,48	

Cell models

Models	Trolley capacity	Positive blast chilling capacity in 90' +90°C > +3°C (Kg)	Negative blast chilling capacity in 240' +90°C > -18°C (Kg)	Refrigeration power (W)	Power when heating (W)	External dimensions (L x D x Hmm)	Electric power (W)	Power absorption (A)	Power supply voltage * (V)
NEO201TR	N° 1 GN 1/1 - EN 600 x 400	150	100	6890	4500	1300 x 1315 x 2200	6188	10,65	3N AC 400V - 50 Hz
NEO201TRP						1300 x 1465 x 2200	6288	11,08	
NEO202TR	N° 1 GN 2/1 - EN 600 x 400	180	120	9290	4500	1500 x 1515 x 2200	6188	10,65	3N AC 400V - 50 Hz
NEO202TRP						1500 x 1665 x 2200	6288	11,08	

TA Air unit - TR Remote unit - TRP Remote unit, through doors

Refer to the spec sheet for technical details and maximum overall dimensions.

* special voltages and frequencies upon request

LAINOX WORLDWIDE

EUROPE

ITALY
italy@lainox.com

BENELUX
benelux@lainox.com

RUSSIA
russia@lainox.com

IBERIA
iberia@lainox.com

SCANDINAVIA
scandinavia@lainox.com

BALTICS
baltics@lainox.com

FRANCE
france@lainox.com

CZECH
czech@lainox.com

CSI
csi@lainox.com

UK
uk@lainox.com

SLOVAKIA
slovakia@lainox.com

GREECE
greece@lainox.com

EIRE
eire@lainox.com

HUNGARY
hungary@lainox.com

TURKEY
turkey@lainox.com

DACH
dach@lainox.com

POLAND
poland@lainox.com

BALCANS
balcans@lainox.com

AMERICA AND OCEANIA

CANADA
canada@lainox.com

USA
usa@lainox.com

LATAM
latam@lainox.com

AUSTRALIA
australia@lainox.com

NEW ZEALAND
newzealand@lainox.com

ASIA AND AFRICA

MIDDLE EAST
middleeast@lainox.com

MALAYSIA
malaysia@lainox.com

PHILIPPINES
philippines@lainox.com

SINGAPORE
singapore@lainox.com

CHINA
china@lainox.com

THAILAND
thailand@lainox.com

VIETNAM
vietnam@lainox.com

HONG KONG
hongkong@lainox.com

TAIWAN
taiwan@lainox.com

SOUTH AFRICA
southafrica@lainox.com

INDIA
india@lainox.com

LAINOX®

LAINOX ALI Group S.r.l.
Via Schiaparelli 15
Z.I. S. Giacomo di Veglia
31029 Vittorio Veneto (TV) - Italy

Tel +39 0438 9110
Fax +39 0438 912300
lainox@lainox.com
www.lainox.com



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WHEN TECHNOLOGY REINVENTS THE PAST

LAINOX®



Sapiens
boosted **Premium**



Sapiens
boosted

MORE POWERFUL, MORE EFFICIENT AND EVEN SMALLER.



QUICK

The powerful steam generator allows for unprecedented cooking speed. In just 7 minutes, a load of broccoli is ready and in the Sapiens boosted 101 model, in combi mode, 24 spit-roasted chickens are ready in just 30 minutes.



POWERFUL

Even though it is up to **20%** more powerful, compared to the previous model, it still guarantees perfect full loads with even faster cooking times. More powerful, however, does not mean greater energy consumption. Thanks to new energy supply systems, Sapiens boosted allows for savings of **up to 16% less** compared to previous models.



EFFICIENT

VCS - Vapor Cleaning System is the automatic wash system resulting in up to 30% less consumption*, a significant reduction in consumption thanks to its innovative steam cleaning system.
(*compared to the previous model)



ACCURATE

Sapiens boosted keeps the temperature stable and accurate at all times, thanks to the control systems and automatic management of consumption. The exclusive Sapiens boosted **AUTOCLIMA** manages the ideal climate, guaranteeing excellent quality at all times.



STURDY

Innovative collaborative technology resulted in the use of new **Long Life Components (LLC)***. In the design phase, a lot of attention was also paid to the ease of installation and maintenance, with the **Easy Maintenance Access (EMA)** program designed to reduce service intervention times.
(*as defined by internally approved Lainox protocol)



SMALL

The need to have well-defined areas in the kitchen, which **comply with HACCP**, calls for highly compact devices with large capacities. By miniaturising the components, Sapiens boosted occupies up to 15%* less space, which allows kitchen spaces to be better organised.

* for the Sapiens boosted 062 model.



Sapiens boosted

EVERYTHING YOU NEED.

Sapiens is not lacking any of the automatic or manual controls that are indispensable for the best and most consistent cooking results.

The Sapiens equipment and functionality demonstrate the treatment of the project and attention that LAINOX has dedicated to the user.



Alphanumeric LED HVS (High Visibility System) display



Automatic wash system, Vapor Cleaning System (VCS), with liquid detergent cartridges that are 100% recyclable, inserted in a special compartment



3.5-inch (LCD - TFT) colour display for displaying your favourite programs, pre-set programs, variable fan speed, automatic washing, menus, and settings.



Temperature control at the product core with 4 point detection probe, Ø 3 mm.



Variable fan speed with choice of up to six speeds Intermittent fan mode available for special cooking requirements.



Hand-held shower with automatic recoil, included in the standard supply



Scroll and push knobs (select and confirm)



USB connection to download HACCP data, software upgrades, and upload/download recipes



LED bar which lights up in sequence, based on the selected cooking temperature



LED bar which switches off gradually until the set cooking time has expired.
Or lights up gradually until the selected core temperature is reached.



CONVECTION COOKING

A distinctive trait of convection cooking is its uniformity, a result that Sapiens always ensures for numerous sweet and savoury foods.

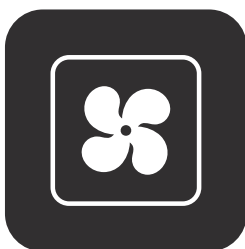
Whether aimed for crispy and dry or soft and juicy, the systems designed by LAINOX offer excellent dishes even at full loads, without waste or food that is not presentable.

The variable high or low ventilation speed with automatic power reduction slashes energy consumption and waste and ensure perfect cooking uniformity thanks to the exclusive cooking chamber heat distribution system designed by LAINOX and the bi-directional fan.



CRISP, DRY COOKING

Thanks to the new patented Fast Dry[®] boosted system, even with full loads, dehumidifying the cooking chamber is even faster, guaranteeing perfect crispiness every time and a gratin finish for fried food, grilled food, desserts, bread. Utilising 100% of the load capacity.



6 FAN SPEEDS

Variable fan speed with choice of up to six speeds
Intermittent fan mode available for special cooking requirements.
Auto reverse (automatic reverse of fan rotation) for perfect cooking uniformity.



STEAM COOKING

Steam cooking maintains all of the food's nutritional value.

The colours stay bright, less seasoning, water and salt are needed and, therefore, production costs are lower.

Sapiens lets you steam cook at low temperatures from 50/85°C, with absolute precision and with minimum water and energy consumption.

Cooking at 100°C steam allows you to cook any type of food that otherwise must be cooked in a traditional system in boiling water, with greater quality and with savings of over 20%.

Finally, forced steam cooking, up to 130°C, is ideal for frozen products, especially in large quantities.

Cooking times are very quick with lower processing costs.



VACUUM COOKING

This cooking technique requires maximum temperature precision, to the degree in the oven chamber and the product core. This is easily ensured thanks to the specific needle probe (optional) for this type of cooking, maintaining maximum nutritional quality with the lowest possible weight loss.



VACUUM COOKING IN GLASS JARS

Innovative steam cooking technique, with controlled cooking times, that can be used for different types of products. There are numerous quality advantages and also medium to long storage times. It is also a new way of presenting food.



ECOVAPOR

Sapiens recognizes the level of steam and only uses the amount of energy required. With the EcoVapor system, there is a definite reduction in water and energy consumption thanks to automatic control of the steam saturation in the cooking chamber.



COMBINATION COOKING

Combination cooking allows excellent results with meats and fish without the need to continuously baste the product to keep it from drying out, thanks to the Autoclima® humidity control system.

It also ensures perfect core cooking using the multi-point probe.



TENDER, JUICY COOKING

The LAINOX Autoclima® system automatically controls the perfect climate in the cooking chamber. The temperature and humidity are automatically controlled at the ideal levels according to the food to be cooked. Juiciness and tenderness are also ensured when warming pre-cooked foods.



PROBES FOR EVERY FUNCTION

The fixed multi-point probe ensures perfect cooking at the product core every time, or alternatively, with an externally connected needle probe (optional), for vacuum cooking and small portions, or a multi-point core probe for large portions, Ø 3 mm with a 180 mm long needle probe.



COOKING PROGRAMS

Sapiens includes LAINOX automatic programs: 95 pre-loaded cooking procedures, featuring up to 99 cooking procedures, which can be programmed and stored by the user, by choosing the name and icon, each one of which can have up to 9 cycles in automatic sequence.

Thanks to the programming, the oven manages all the different steps and various cooking parameters in complete autonomy.

- by selecting the cooking mode (from convection, steam, combined steam + hot air)
 - by keeping a constant check on the temperature
 - by detecting the level of humidity in the cooking chamber
 - by adjusting the fan speed

It also allows you to start manual cooking directly
or select a program with the dedicated scroller from your favourites with the scroll & function.

LAINOX has also concentrated on savings and taken great care over all the aspects which cut consumption and impact, not just from an economic point of view.



INTELLIGENT ENERGY SYSTEM

The Intelligent Energy System (IES) controls energy consumption based on the quantity of food being cooked, while ensuring that the temperature remains accurate and stable..



VCS - VAPOR CLEANING SYSTEM

Just select one of the 7 wash programs and Sapiens takes care of the rest, thanks to the automatic wash system with liquid detergent. The COMBICLEAN detergent, specially developed by Lainox, guarantees maximum hygiene and comes in handy 100% recyclable cartridges/canisters. No more dangerous decanting and handling.



HALF THE WASHING TIME

All these benefits plus savings: drastic reduction in washing times compared to traditional systems, and, together with the new ultra-fast 10-minute FAST program, there are minimal interruptions to the work cycles.

With the new **Vapor Cleaning System (VCS)** there is also 30% reduction in the detergent consumption*. (* compared to the previous model)



100% RECYCLABLE LIQUID DETERGENT CARTRIDGES (patented)

The COMBICLEAN ready-to-use, liquid detergent is slotted into the special, hidden compartment, with pull-down closure.

The Sapiens floor-standing ovens have automatic washing systems with liquid detergent in 10-litre canisters.

CALFREE is the product developed by LAINOX which keeps the steam generator free from limescale and prevents it from forming. It always guarantees high quality and ample amounts of steam for excellent cooking results.

The advantages obtained by using CALFREE are numerous: Elimination of faults due to limescale build-up, maximum energy efficiency and therefore, less consumption.

The CALFREE cartridge also has a slot next to the COMBICLEAN compartment; the different liquid colours and caps prevent them from getting mixed up.





EVERYTHING IN THE RIGHT PLACE



CONTROL PANEL

The control panel opens up to allow for rapid and safe technical inspections, without having to remove it.



CORE PROBE

A new long-lasting grip for the fixed core probe, which remains on the outside. A practical and safe housing slot, which protects it from accidental breakage.



FILTER

A micro-stretched stainless steel mesh filter has been inserted in the cooling system to protect the most delicate electronic parts of Sapiens, which is dishwasher safe and can be easily removed.



SIDE PLINTH

Adjustable feet have been added to allow for countertop models to be rapidly and easily installed, making it easier to connect utilities. Everything is concealed by the handy stainless steel side plinth with magnetic attachment, making it easier to remove during routine maintenance work.



DETERGENT-HOLDER DRAWERS

Special drawers for 100% recyclable detergent cartridges (for countertop models). Thanks to the magnetic door closures, there is no risk even when the oven door is open. They can also be easily removed for rapid maintenance work.



USB PORT

USB connection port located in a handy, concealed storage drawer.

THE PRODUCT LINE



061



101



062



102

DIRECT STEAM MODEL - STANDARD CONFIGURATION.

Models	Power	GN chamber capacity 1/1 GN (530x325 mm) 2/1 GN (530x650 mm)	Pitch (mm)	Number of meals	Electrical power (kW)	Nominal gas thermal power (kW/kcal)	Absorption (A)	External dimensions (W x D x H mm)	Voltage power supply * (V)
SAE061BV		6x1/1	70	30/80	11,6	-/-	18	852 x 797 x 775	3N AC 400V - 50 Hz
SAG061BV		6x1/1	70	30/80	0,7	13/11.180	3	852 x 797 x 775	AC 230V - 50 Hz
SAE101BV		10x1/1	70	80/150	18,7	-/-	29	852 x 797 x 1055	3N AC 400V - 50 Hz
SAG101BV		10x1/1	70	80/150	0,8	22/18.920	3,5	852 x 797 x 1055	AC 230V - 50 Hz
SAE062BV		6x2/1 - 12x1/1	70	60/160	22,2	-/-	34	1072 x 907 x 775	3N AC 400V - 50 Hz
SAG062BV		6x2/1 - 12x1/1	70	60/160	0,8	26/22.360	3,5	1072 x 907 x 775	AC 230V - 50 Hz
SAE102BV		10x2/1 - 20x1/1	70	150/300	36,7	-/-	55	1072 x 907 x 1055	3N AC 400V - 50 Hz
SAG102BV		10x2/1 - 20x1/1	70	150/300	0,8	42/36.120	3,5	1072 x 907 x 1055	AC 230V - 50 Hz

STEAM GENERATOR MODELS - OPTIONAL CONFIGURATION. **MUST BE REQUEST AT TIME OF ORDER.**

SAE061BS		6x1/1	70	30/80	11,6	-/-	18	852 x 797 x 775	3N AC 400V - 50 Hz
SAG061BS		6x1/1	70	30/80	0,7	15/12.900	3	852 x 797 x 775	AC 230V - 50 Hz
SAE101BS		10x1/1	70	80/150	18,7	-/-	29	852 x 797 x 1055	3N AC 400V - 50 Hz
SAG101BS		10x1/1	70	80/150	0,8	25/21.500	3,5	852 x 797 x 1055	AC 230V - 50 Hz
SAE062BS		6x2/1 - 12x1/1	70	60/160	22,2	-/-	34	1072 x 907 x 775	3N AC 400V - 50 Hz
SAG062BS		6x2/1 - 12x1/1	70	60/160	0,8	30/25.800	3,5	1072 x 907 x 775	AC 230V - 50 Hz
SAE102BS		10x2/1 - 20x1/1	70	150/300	36,7	-/-	55	1072 x 907 x 1055	3N AC 400V - 50 Hz
SAG102BS		10x2/1 - 20x1/1	70	150/300	0,8	50/43.000	3,5	1072 x 907 x 1055	AC 230V - 50 Hz

* special voltages and frequencies upon request

THE PRODUCT LINE



161



201



202

DIRECT STEAM MODEL - STANDARD CONFIGURATION.

Models	Power	GN chamber capacity 2/3 GN (352x325 mm) 1/1 GN (530x325 mm)	Pitch (mm)	Number of meals	Electrical power (kW)	Nominal gas thermal power (kW/kcal)	Absorption (A)	External dimensions (W x D x H mm)	Voltage power supply * (V)
SAE161BV		6x1/1 + 10x1/1	70	110/230	30,2	-/-	47	852 x 845 x 1840	3N AC 400V - 50 Hz
SAG161BV		6x1/1 + 10x1/1	70	110/230	1,4	35/30.100	6,1	852 x 860 x 1840	AC 230V - 50 Hz
SAE201BV		20x1/1	63	150/300	37,2	-/-	58	892 x 862 x 1812	3N AC 400V - 50 Hz
SAG201BV		20x1/1	63	150/300	1,3	44/37.840	5,7	892 x 862 x 1812	AC 230V - 50 Hz
SAE202BV		20x2/1 - 40x1/1	63	300/500	73,2	-/-	110	1102 x 932 x 1810	3N AC 400V - 50 Hz
SAG202BV		20x2/1 - 40x1/1	63	300/500	1,4	80/68.800	6,1	1102 x 932 x 1812	AC 230V - 50 Hz

STEAM GENERATOR MODELS - OPTIONAL CONFIGURATION. **MUST BE REQUEST AT TIME OF ORDER.**

SAE161BS		6x1/1 + 10x1/1	70	110/230	30,2	-/-	47	852 x 845 x 1840	3N AC 400V - 50 Hz
SAG161BS		6x1/1 + 10x1/1	70	110/230	1,4	40/34.400	6,1	852 x 860 x 1840	AC 230V - 50 Hz
SAE201BS		20x1/1	63	150/300	37,2	-/-	58	892 x 862 x 1812	3N AC 400V - 50 Hz
SAG201BS		20x1/1	63	150/300	1,3	52/44.720	5,7	892 x 862 x 1812	AC 230V - 50 Hz
SAE202BS		20x2/1 - 40x1/1	63	300/500	73,2	-/-	110	1102 x 932 x 1812	3N AC 400V - 50 Hz
SAG202BS		20x2/1 - 40x1/1	63	300/500	1,4	90/77.400	6,1	1102 x 932 x 1812	AC 230V - 50 Hz

MODELS WITH LOWER OVEN FITTED WITH STEAM GENERATOR - OPTIONAL CONFIGURATION. **MUST BE REQUEST AT TIME OF ORDER.**

SAE161BM		6x1/1 + 10x1/1	70	110/230	30,2	-/-	47	852 x 845 x 1840	3N AC 400V - 50 Hz
SAG161BM		6x1/1 + 10x1/1	70	110/230	1,4	38/32.680	6,1	852 x 860 x 1840	AC 230V - 50 Hz

* special voltages and frequencies upon request



MODEL 161

Versatility in a single unit, with 2 separate controls and two cooking chambers, capacity 6 GN1/1 + 10 GN 1/1

THE PRODUCT LINE



054



084



134



154

All the innovative technology is in the background, assisting you in preparing even the most complex dishes, safe in the knowledge that the cooking parameters are correct. For anyone who is not seeking hard-core electronics, but wants to cook and program using simple, manual commands, without, however, forgoing the precision of digital controls.

For anyone looking for an oven that is easy to operate, but hard-wearing; suitable for everyone, but advanced, with a traditional approach, yet packed with content, an appliance that is reassuring and efficient, then LAINOX has just what you need. The solution is called Aroma Sapiens.

Aroma Sapiens is the oven providing assisted cooking with electronically-controlled manual commands. It includes LAINOX automatic programs: 64 pre-loaded cooking procedures, with room for up to 99 cooking procedures which can be programmed and stored by the user, each one of which can have up to 9 cycles in automatic sequence.

It also allows you to start manual cooking directly or to select a program with the dedicated scroller from your favourites with the scroll & push function.

DIRECT STEAM MODEL - STANDARD CONFIGURATION

Models	Power	EN chamber capacity (mm)	Pitch (mm)	Electrical power (kW)	Nominal gas thermal power (kW/kcal)	Absorption (A)	External dimensions (W x D x H mm)	Voltage power supply * (V)
ARES054B		5 x (600x400)	90	11,6	-/-	18	852 x 797 x 775	3N AC 400V - 50 Hz
ARGS054B		5 x (600x400)	90	0,7	13/11.180	3	852 x 797 x 775	AC 230V - 50 Hz
ARES084B		8 x (600x400)	90	18,7	-/-	29	852 x 797 x 1055	3N AC 400V - 50 Hz
ARGS084B		8 x (600x400)	90	0,8	22/18.920	3,5	852 x 797 x 1055	AC 230V - 50 Hz
ARES134B		5 x (600x400) + 8 x (600x400)	90	30,2	-/-	47	852 x 845 x 1840	3N AC 400V - 50 Hz
ARGS134B		5 x (600x400) + 8 x (600x400)	90	1,4	35/30.100	6,1	852 x 860 x 1840	AC 230V - 50 Hz
AREN154B		15 x (600x400)	89	37,2	-/-	58	892 x 862 x 1812	3N AC 400V - 50 Hz
ARGN154B		15 x (600x400)	89	1,3	44/37.840	5,7	892 x 862 x 1812	AC 230V - 50 Hz

* special voltages and frequencies upon request



MODEL 134

Versatility in a single unit, with 2 separate controls and two cooking chambers, capacity 5 x (600x400) + 8 x (600x400)

Compact Sapiens

THE PRODUCT LINE *

Elegant and compact design, ideal for kitchens that do not have a lot of space but also for "open" kitchens, in 4 models with different sizes and tray capacities. Compact Sapiens, conquering space in the kitchen.



026



061



101



061

Manual commands with electronic control

A practical device which allows you to start manual cooking in direct mode and quickly use pre-set programs or select a program with the dedicated scroller from your favourites with the scroll & function.



Dedicated space: multi-point core probe, USB port

Compact Sapiens has a special area in which to place the tools making it more functional, such as the multi-point core probe or the needle probe for small portions or vacuum cooking and the USB port.

DIRECT STEAM MODEL - STANDARD CONFIGURATION

Models	Power	GN chamber capacity 2/3 GN (352x325 mm) 1/1 GN (530x325 mm)	Pitch (mm)	Number of meals	Electrical power (kW)	Nominal gas thermal power (kW/kcal)	Absorption (A)	External dimensions (W x D x H mm)	Voltage power supply * (V)
COES026R		6x2/3	60	20/50	5,25	-/-	8	510 x 625 x 880	3N AC 400V - 50 Hz
COES061R		6x1/1	60	30/80	7,75	-/-	11	510 x 800 x 880	3N AC 400V - 50 Hz
COES101R		10x1/1	60	80/150	15,5	-/-	22	510 x 800 x 1120	3N AC 400V - 50 Hz
CVES061R		6x1/1	60	30/80	8,25	-/-	12	875 x 650 x 705	3N AC 400V - 50 Hz
CVGS061R		6x1/1	60	30/80	0,5	8,5/7.310	2,2	875 x 650 x 705	AC 230V - 50 Hz

STEAM GENERATOR MODEL - STANDARD CONFIGURATION

CBES061R		6x1/1	60	30/80	8,25	-/-	12	875 x 650 x 705	3N AC 400V - 50 Hz
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* special voltages and frequencies upon request

CHARACTERISTICS

COOKING METHODS

- Automatic, with 95 tested and stored cooking programs, including programs for reheating on plates and trays. (Sapiens boosted/Compact Sapiens).
- Automatic, with 64 tested and stored cooking programs, including programs for reheating on plates and oven trays. (Aroma Sapiens).
- Programmable, with storage for 99 cooking programmes in automatic sequence (up to 9 cycles), assigned name and dedicated icon.
- Manual mode, with three cooking methods and instant start: convection from 30°C to 300°C, steam from 30°C to 130°C, combined convection + steam from 30°C to 300°C.
- Rapid selection of favourite programs using scroll & push, with dedicated scroller.
- Autoclima® System which automatically manages the perfect climate in the cooking chamber.
- Fast-Dry Boosted® - the automatic rapid dehumidification system in the cooking chamber.

OPERATION

- LED, High Visibility System (HVS) alphanumeric display to visualise the temperatures, Autoclima, time and core temperature.
- 3.5-inch (LCD - TFT) colour display for displaying your favourite programs, pre-set programs, variable fan speed, automatic washing, menus, and settings.
- SCROLLER knob with Scroll and Push function for confirming choices.
- LED bars to signal that the temperature, timer and probe temperature are activated.
- Manual pre-heating.
- Cool Down function for rapid fan-cooling in the cooking chamber.
- Automatic resumption of cooking in the 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.
- Possibility to view and modify the recipe at any time.

CONTROL MECHANISMS

- Autoreverse (automatic reverse of fan rotation) for perfect and uniform cooking.
- 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. (Sapiens boosted/ Aroma Sapiens boosted)
- 2 fan speeds, the reduced speed activates a reduction in heating power.
For special cooking methods, you can use an intermittent speed (Compact Sapiens).
- Temperature control at the product core using a probe with 4 detection points.
- Fixed multi-point core probe, Ø 3 mm.
- USB connection to download HACCP data, update software, and load/remove cooking programmes.
- Pre-configured SN energy optimisation system (optional).
- SERVICE program.
- EcoVapor - With the EcoVapor system, there is a definite reduction in water and energy consumption due to the automatic control of steam saturation in the cooking chamber.
- Low consumption LED cooking chamber lighting. Optimal visibility in every part of the cooking chamber. Neutral light that doesn't alter the original colours of the product.
- Intelligent Energy System (IES) - Based on the quantity and type of product, the oven optimises and controls the energy supply, constantly maintaining the right cooking temperature and avoiding fluctuations.

CONSTRUCTION

- Perfectly smooth, watertight chamber.
- Door with rear ventilated double tempered glass, and an air chamber with interior heat-reflecting glass for less heat radiation towards the operator and greater efficiency.
- Internal glass that opens out for easy cleaning and maintenance.
- Deflector that can be opened for easy cleaning of the fan compartment.
- Cooking chamber in 1 mm thick 18/10 AISI 304 stainless steel, with long and fully rounded edges for the best possible air flow and easy cleaning.
- Full AISI 304 oven.
- Bottom side plinth with magnetic coupling for easy cleaning and maintenance.
- Ventilated electrical cooling system, reinforced with a stainless steel micro-expanded mesh protective filter, easy to remove and dishwasher safe.
- Long Life Components (LLC). Utilizes new long-lasting components.
- Long Life Gasket - Automatic electromagnetic tracked frame which is a hold and release system which preserves the stop gasket seal. (optional) - Patent pending.

Electric operation

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

Gas operation

- Automatic burner ignition with high frequency electronic discharge generator.
- Electronic flame control and a self-diagnosis device with automatic ignition reset.
- High-performance cooking chamber with indirect gas heating system with premixed and air-blown modulating flame burners.
- High efficiency heat exchanger with steel expansion cabinet.

DIRECT STEAM GENERATION

- Direct cooking chamber steam generation system with water injection directly on the fan and nebulization of the heating elements.
- Advantage: immediate availability of steam in the cooking chamber.

INDIRECT STEAM GENERATION

- New high-performance fully insulated steam generator in AISI 304 stainless steel. (For electric models).
- Steam generator heating using INCOLOY 800 armoured stainless steel electric heating elements.
- New steam generator in AISI 316 stainless steel with high thermal insulation (For gas models).
- High-performance indirect steam generator gas heating system with new air-blown modulating flame burners.
- Automatic pre-heating of water in the steam generator.
- Automatic alert for the descaling steam generator.
- Guided descaling program for the steam generator.
- Standard supply anti-limescale CALOUT system which prevents the formation and build-up of limescale in the steam generator.

SAFETY DEVICES

- Cooking chamber temperature limiter.
- Safety device against overpressure and negative pressure in the cooking chamber.
- Motor thermal protection switch.
- Electric sensor for open/closed door.
- Electronic 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.
- No gas safety pressure switch alert.
- Electronically controlled two-stage gas valves.
- Steam generator temperature limiter.
- No gas safety pressure switch.
- Fan motor brake.
- Max 65°C external temperature on the door panel.
- In case of a power failure during washing, hygiene is always guaranteed as the washing cycle is automatically resumed.

CLEANING AND MAINTENANCE

- Vapor Cleaning System (VCS) - New automatic washing system with vaporisation of the detergent in the cooking chamber. CombiClean liquid detergent in 100% recyclable cartridges. Up to 30% less detergent consumption which is a significant reduction.
- CALOUT anti-limescale system which prevents the formation and build-up of limescale in the steam generator, with automatic dispensing.
- Easy Maintenance Access (EMA) - Easy access for maintenance of the appliance from the bottom front part and right-hand side.
- 7 automatic washing programmes without the need for operator input after start-up: Manual - Rinse - Fast - Soft - Medium Eco - Hard Eco - Grill.
- Ultra-fast 10-minute FAST wash cycle. Minimum interruptions to the work cycle for consistently optimized cleaning.
- IPX5 protection rating against water jets.

INSTALLATION & ENVIRONMENT

- 100% recyclable packaging.
Life cycle perspective (LCP): CO2 consumption - 380 kg CO2eq/year*.
* The calculation was performed using the NAE101BS model as a reference, assuming a typical restaurant use is considered at 8 hours per day, 3.5 days per week, for 48 weeks per year.
- Product recycling percentage 90%
- Certifications: Quality ISO 9001 / Safety ISO 45001 / Environment ISO 14001.

SOLUTIONS FOR EVERY NEED



PRACTICALITY

Stainless steel support base with bottom shelf. Available in two different heights, 670 mm or 950 mm for ovens with hood. (Configuration also recommended with Mod. 061). A holding cabinet can also be placed on the bottom shelf.
Mod. MCR031E 3 x 1/1 GN
Mod. MCR051E 5 x 1/1 GN
Mod. KMC052E 5 x 2/1 GN or 10 x 1/1 GN.



OPERATION

Stainless steel base supports closed on two sides with top and bottom shelves and moulded oven tray supports. Available in two different heights and capacities. 670 mm height and 950 mm height with 55 mm gap, for 1/1 GN or 2/1 GN oven trays. For Aroma Sapiens boosted models, Euronorm 600 x 400 oven tray size and 74 mm or 80 mm gaps between them.



COMBINATION

If you need to combine a blast chiller/freezer with Sapiens boosted or Aroma Sapiens boosted, due to limited space, a blast chiller insertion support is also available for models 061/054/062.



CLEANING

For users who like everything to be in order and fully in compliance with HACCP regulations, there is an option for a configuration featuring a stainless steel cabinet support closed on all sides with the doors, including moulded oven tray supports with a 55-mm gap between them. Available in two different heights, 670 mm or 950 mm with 1/1 GN and 2/1 GN oven tray capacity.



PROOFING

A proofing cabinet with glass doors is available for proofing pastry and bakery products to be placed under the oven Mod. BLV084 with digital controls for temperature, time, and humidity percentages.

HOODS

Sapiens boosted can be fitted with a practical hood to solve the problems of cooking vapours in on-view installations in supermarkets/delicatessens/pastry shops.

Available in two versions, standard and FLAT, if there is limited space in front of the oven.



STACKING

Do you have minimal space in the kitchen, but still need to diversify and produce large quantities?

No problem, the solution is to stack the following combinations:

- Sapiens boosted 061+061 / 061+101 / 062+062 / 062+102
- Aroma Sapiens boosted 054+054 / 054+084
- Compact Sapiens 026+026 / 061+061



KIT FOR SLIDE-OUT RECESSED OVEN

Practical and innovative solution for recessing the two 026 and 061 models from the Compact Sapiens range in any setting, even at home.

The kit consists of a recess frame and extraction hood with an air condenser.

The 026 model can also be installed on standard 60 cm models in domestic kitchens.



MULTIGRILL

For consistently perfect cooking. Vast range of exclusive Lainox accessories, specific for all types of cooking.

Available in the following sizes: 1/2GN, 2/3GN, 1/1GN, 2/1GN and Euronorm 600x400.

(1) must be request at time of order



PROFESSIONAL CHICKEN GRILL⁽¹⁾

Practical application to manage chicken skewer cooking.

Ideal for supermarkets, delicatessens, and butcher shops.

Advantages:

- Practical system for collecting and disposing of cooking grease.

- Zero cleaning time thanks to the GRILL wash programme, which keeps the oven chamber spotlessly clean.



GUARANTEED REHEATING TEMPERATURE AND PERFECT FINISH WITH THE LAINOX JUST DUET SYSTEM

Thanks to various accessories, which can be added to Sapiens, serving 10 to 100 or more dishes at any time, with the highest quality no longer poses a problem.



Mod. Oven	no. chickens	no. grills
061	16	2 x GN 1/1
101	24	3 x GN 1/1
062	32	4 x GN 1/1
102	48	6 x GN 1/1

Mod. Oven	Kit Model	Capacity plates Ø 310 mm
061	BKQ061	20
101	BKQ101	30
062	BKQ062	32
102	BKQ102	49
161	BKQ161	20+30
201	BKQ201	60
202	BKQ202	100

LAINOX WORLDWIDE

EUROPE

ITALY
italy@lainox.com

IBERIA
iberia@lainox.com

FRANCE
france@lainox.com

UK
uk@lainox.com

EIRE
eire@lainox.com

DACH
dach@lainox.com

BENELUX
benelux@lainox.com

SCANDINAVIA
scandinavia@lainox.com

CZECH
czech@lainox.com

SLOVAKIA
slovakia@lainox.com

HUNGARY
hungary@lainox.com

POLAND
poland@lainox.com

RUSSIA
russia@lainox.com

BALTICS
baltics@lainox.com

CSI
csi@lainox.com

GREECE
greece@lainox.com

TURKEY
turkey@lainox.com

BALCANS
balcans@lainox.com

AMERICA AND OCEANIA

CANADA
canada@lainox.com

USA
usa@lainox.com

LATAM
latam@lainox.com

AUSTRALIA
australia@lainox.com

NEW ZEALAND
newzealand@lainox.com

ASIA E AFRICA

MIDDLE EAST
middleeast@lainox.com

MALAYSIA
malaysia@lainox.com

PHILIPPINES
philippines@lainox.com

SINGAPORE
singapore@lainox.com

CHINA
china@lainox.com

THAILAND
thailand@lainox.com

VIETNAM
vietnam@lainox.com

HONG KONG
hongkong@lainox.com

TAIWAN
taiwan@lainox.com

SOUTH AFRICA
southafrica@lainox.com

INDIA
india@lainox.com

For a free trial in your own kitchen, contact us
tel. +39 0438 9110 · lainox@lainox.com

LAINOX®

LAINOX ALI Group S.r.l.
Via Schiaparelli 15
Z.I. S. Giacomo di Veglia
31029 Vittorio Veneto (TV) · Italy

Tel +39 0438 9110
Fax +39 0438 912300
lainox@lainox.com
www.lainox.com



an Ali Group Company



The Spirit of Excellence

LAINOX®

L Premium
budget

PUFF

EASY BAKING



FOODY

EASY COOKING



EN



FOODY

The versatile and reliable combi for your restaurant, delicatessen, or rotisserie.

Foody, the combi oven from the new Lainox Premium Budget range, is now available to help improve your efficiency and quality in the kitchen.

Equipped with **One Touch** technology, it gives you maximum versatility to choose either pre-set recipes, which are tested and verified by Lainox, or to customize your own.

In addition, thanks to the exclusive **Multilevel and Jit** functions, you can simultaneously cook several different types of products (meat, fish, vegetables, etc.).

Foody is also equipped with **Autoclima**, another exclusive Lainox feature, that controls and regulates the perfect percentage of humidity in the cooking chamber.

This guarantees juicy, soft, and perfectly gratinated dishes every time.

The Multipoint core probe is also included, which ensures that food is always cooked to perfection.

With the standard WI-FI connection, you can access the **Lainox Nabook Cloud** for free. It helps you organize all your activities better, as **everything can be synchronized and connected to the same account**, whether you have a single location or a chain.

For your eatery



For your restaurant





PUFF

An efficient and reliable partner for your hot food counter, kitchen or shop.

Lainox's research on hot air flows led to the creation of **PUFF**, featuring the new **Bake Air Control** system that guarantees perfectly even cooking, every time. The **Autoclima** and variable fan speed ensure delicate products, such as leavened goods, that fare always perfectly cooked with just the right level of browning.

The easy and intuitive **One Touch** technology allows users to choose from a broad range of pre-set and extensively tested recipes with optimum results, all with just a single touch.

The included Wi-Fi connection enables access to the **Lainox Nabook Cloud** (completely free of charge) giving you the best possible organization for your business.

Not matter if it is a single venue or chain of stores,

everything can all be synchronized and connected to one account.

For your pastry shop



For your bakery



FOODY

The Range



051



071



101

Models	Power	Chamber capacity GN1 - EN1 (600x400 mm)	Spacing (mm)	Electrical power (kW)	Absorption (A)	External dimensions (W x D x H mm)	Voltage power supply *
FOEN051		5x	70	7,25	11	777 x 744 x 722	3N AC 400V - 50 Hz
FOEN071		7x	70	12,5	18	777 x 744 x 887	3N AC 400V - 50 Hz
FOEN101		10x	70	14,5	22	777 x 744 x 1097	3N AC 400V - 50 Hz

Standard configurations: controls and handle to the right

* special voltages and frequencies upon request

PUFF

The Range



044



064



084

Models	Power	Chamber capacity EN1 (600x400 mm)	Spacing (mm)	Electrical power (kW)	Absorption (A)	External dimensions (W x D x H mm)	Voltage power supply *
PFEN044		4x	90	7,25	11	777 x 744 x 722	3N AC 400V - 50 Hz
PFEN064		6x	90	12,5	18	777 x 744 x 887	3N AC 400V - 50 Hz
PFEN084		8x	90	14,5	22	777 x 744 x 1097	3N AC 400V - 50 Hz

Standard configurations: controls and handle to the right

* special voltages and frequencies upon request

FEATURES

COOKING METHODS

- Manual cooking with three cooking modes: convection from 30°C to 260°C, steam from 30°C to 130°C, combined from 30°C to 260°C.
- Autoclima® - System that automatically manages the perfect climate in the cooking chamber.
- Multilevel plus - The split multilevel function on each shelf allows double the production capacity (patented).
- Multilevel and JIT mode.
- Programmable modes: possibility to program and save a recipe with its procedures in an automatic sequence (up to 15 cycles) giving each program its own name, picture and information on the recipe.
- ICS (Interactive Cooking System), an automatic cooking system for Italian and international recipes including their history, ingredients, cooking accessories, procedure, automatic cooking program and photographic plate presentation.

LANOX CLOUD CONNECTIVITY - WI-FI OR ETHERNET

- Wi-Fi connection compatible with IEEE 802.11g standard (2.4GHz).
- Automatic software update notification system.
- Remote diagnosis through the Nabook portal by the Lainox Service Centre.
- Continuous HACCP monitoring even remotely, through the Nabook portal.
- Synchronisation of devices connected to the same account (patented).
- Shopping list organisation, available for 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.
- Ethernet connection (optional).

CONTROL MECHANISMS

- Monitoring and control of performance and condition of external water softener (optional softener).
- Energy-efficient LED lighting for cooking chamber. Optimal visibility in all points of the cooking chamber. Neutral light that doesn't alter the original colours of the product.
- Ecovapor - The Ecovapor system allows a net reduction in water and energy consumption thanks to the automatic control of steam saturation in the cooking chamber.
- Ecospeed - The oven optimises and controls the level of power according to the quantity and type of product, ensuring the correct cooking temperature and preventing any fluctuations.
- Self-diagnosis before starting to use the equipment, with descriptive and audible signalling of any anomalies.
- Energy Monitor - Monitoring of energy, water and detergent consumption.
- Pre-configured SN power optimisation system (optional).
- Possibility to set automatic combi shutdown at the end of the automatic wash program.
- USB port to download HACCP data, update software and upload/download cooking programs.
- Core temperature control using a 4-point probe (optional).
- 2 fan speeds, with heating power reduced in the lower speed. An intermittent speed is available for special cooking requirements.
- Programmable deferred cooking.
- Easy access to programmable user parameters to customise the appliance settings.
- Parallel chamber and core temperature control, delta t system.
- Autoreverse (automatic reversal of fan rotation) for perfectly even cooking.

CONSTRUCTION

- Swing-lock door.
- Double water inlet connection (normal and softened).
- Under-door drip tray to collect condensation and convey it directly to the drain, even with the door open.

- New push-in adaptable dove-tail joint seal for oven front panel made with heat and wear-resistant silicone rubber, and 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.
- Baffle that can be opened for easy cleaning of the fan compartment.
- Adjustable door hinge for optimal seal.
- Internal glass that opens out for easy cleaning and maintenance.
- 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.

OPERATING PRINCIPLES

- Instant viewing of HACCP graphics in ICS cooking.
- 7-inch high-definition and capacitive LCD colour screen with choice of touch screen functions.
- Smart recognition of recipes arranged in multilevel folders.
- Organisation of recipes in folders with preview, giving each folder its own name.
- Automatic "One Touch" (ICS) cooking.
- Display that can be configured based on the needs of the user, bringing forward the programs used most.

ELECTRIC OPERATION

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

SAFETY DEVICES

- Mechanical door micro.
- Ventilated component cooling system with electronically controlled overtemperature display.
- Self-diagnosis with smart error viewing.
- Electronic control for "no water" alert.
- Motor thermal cut-off.
- Cooking chamber temperature limiter.

CLEANING AND MAINTENANCE

- Manual washing system with externally-connected hand shower (hand shower optional).
- Automatic LCS (Liquid Clean System) washing system with built-in tank and automatic dosing.
- 7 automatic washing programs, without the need for an operator to be present after start-up: Manual - Rinse - Soft - Hard - Hard Plus - Eco - Grill.
- SOFT fast wash, lasting 24 minutes. Minimum interruptions to the work cycle and consistently optimal cleaning.
- Easy external cleaning thanks to perfectly smooth surfaces in stainless steel and glass and IPX3 protection against water splashes.

INSTALLATION & ENVIRONMENT

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

Further info is outlined on the technical sheet of the individual models.



EMC

IPX4



COOKING POTENTIAL



Mod. 051



Mod. 071



Mod. 101



Cooking time

SALMON FILLETS 200 g 	30 pcs.	42 pcs.	60 pcs.	10'
OPEN COCKEREL 600 g 	15 pcs.	21 pcs.	30 pcs.	45'
MILANESE CUTLET 70 g 	45 pcs.	63 pcs.	90 pcs.	10'
TART AU GRATIN 150 g 	30 pcs.	42 pcs.	60 pcs.	35'
PRAWNS 	50 pcs.	70 pcs.	100 pcs.	8'
CHICKEN SKEWER 1200 g 	8 pcs.	16 pcs.	24 pcs.	55'
MEAT & VEGETABLE SKEWERS 	36 pcs.	48 pcs.	72 pcs.	18'
STUFFED CANNELONI 50 g 	100 pcs.	140 pcs.	200 pcs.	35'
CHICKEN THIGHS 150 g 	80 pcs.	112 pcs.	160 pcs.	30'

COOKING POTENTIAL



Mod. 044



Mod. 064



Mod. 084



Cooking time *

BAGUETTE, 290 g 	20 pcs.	30 pcs.	40 pcs.	20'
MINI BAGUETTE, 90 g 	60 pcs.	90 pcs.	120 pcs.	18'
MINI STRUDEL 	80 pcs.	120 pcs.	160 pcs.	20'
CROISSANT 	60 pcs.	90 pcs.	120 pcs.	25'
PAIN AU CHOCOLAT 	48 pcs.	72 pcs.	96 pcs.	22'
MUFFINS 	96 pcs.	144 pcs.	192 pcs.	20'
PIZZA BY THE SLICE, 650 g 	8 pcs.	12 pcs.	16 pcs.	20'
FOCACCIA, 1200 g 	4 pcs.	6 pcs.	8 pcs.	24'
PRETZELS 	96 pcs.	144 pcs.	192 pcs.	22'

* Time refers to frozen products.

TECHNICALS



7-inch high-definition capacitive LCD colour screen with choice of touch screen functions on the door panel.



Core temperature control using a **4-point probe**, Ø 3 mm. (Optional)



2 fan speeds

Heating power is reduced in the lower speed. An intermittent speed is available for special cooking requirements.



Bake Air Control

New system that guarantees even cooking every time (Puff range)



The **Autoclima®** system by LAINOX automatically ensures the perfect climate in the cooking chamber. Temperature and automatic control of the ideal percentage of humidity, depending on the food being cooked.



Flexibility in the kitchen is now even more important. Using the **MULTILEVEL** and **JIT** feature, make your kitchen "super-flexible".



LCS **automatic washing system** with liquid detergent in 100% recyclable cartridge, inserted in the specific compartment



The **included Wi-Fi connection** makes FOODY and PUFF two Industry 4.0 devices providing access to the Lainox Nabook cloud, your complete and totally free virtual assistant, to help you organize and manage your kitchen.

Nabook

Your complete and free virtual assistant



RECIPES

Nabook allows you to create, organise, and save your own recipes. You can also access the database of hundreds of recipes in the Lainox Cloud. It also gives you the opportunity to share your recipes with other Nabook users or export them and share them with whomever you want.



MENU

You can plan your menus and print them. Choose the best one for the occasion from the templates available.



CONFIGURE AND SYNCHRONISE

If own a Naboo, you can configure all your devices remotely and synchronise all your recipes remotely from the Nabook website.



FOOD COST

In order to manage your business in the most efficient way and optimise your profit, Nabook gives you the opportunity to calculate the exact food cost of your recipes and your menus.



SHOPPING LISTS

Organise your shopping intelligently. With Nabook, you won't forget anything or make mistakes managing your shopping lists because it gives you an exact list of what you need to make a recipe or menu. Costly waste is avoided.



LAINOX MULTIDISPLAY SYSTEM

Thanks to the Naboo website and the new LMS, you can configure your devices and synchronise your recipes differently for each Naboo.

Nabook.cloud

ACCESSORIES



SUPPORTS

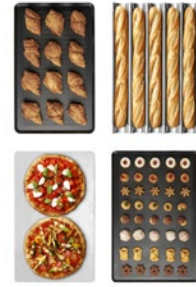
Each model is available with a special stainless steel support.



EXTRACTION HOODS

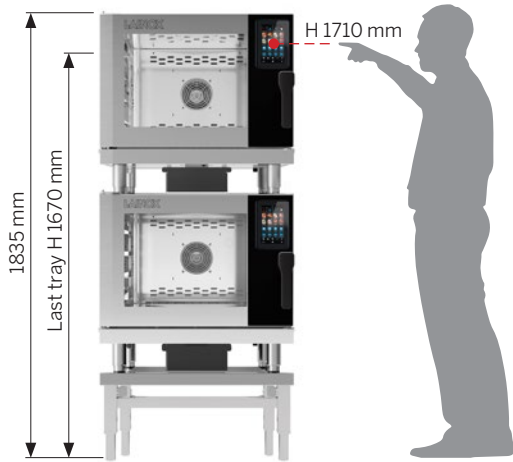
To solve problems related to cooking fumes in visible installations in pastry shops and bakeries, the oven can be fitted with a full AISI 304 stainless steel hood with removable, dishwasher-safe labyrinth filters. Extraction with variable fan speed and electronic control with an air condensation abatement system.

Available in two versions, standard and FLAT, if there is limited space in front of the oven.



MULTIGRILL

For consistently perfect cooking. Vast range of exclusive Lainox accessories specifically designed for all types of cooking. Available in size GN 1/1 and EN1 (600 x 400 mm).

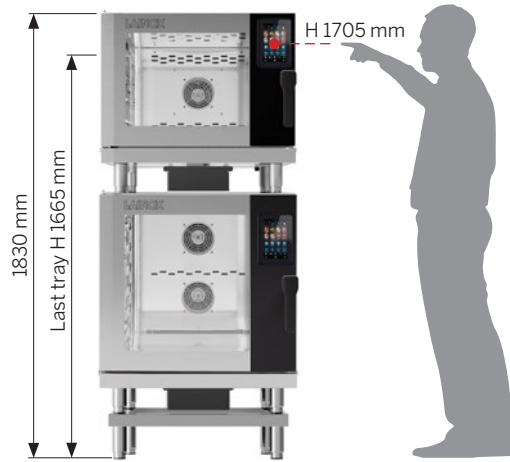


044 + 044

4 + 4 EN1 (600 x 400 mm) trays

051 + 051

5 + 5 GN 1/1 - EN1 (600 x 400 mm) trays



044 + 064

4 + 6 EN1 (600 x 400 mm) trays

051 + 071

5 + 7 GN 1/1 - EN1 (600 x 400 mm) trays

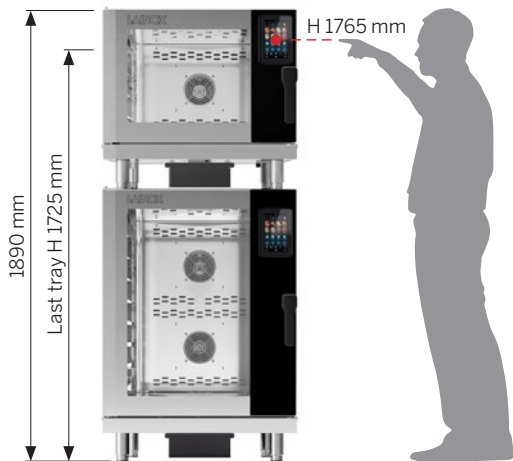
STACKING

Do you have limited operating space in your kitchen, but still need diversification and high production volumes?

No problem, the solution is to stack the following combinations.

- **044+044** - 4 + 4 EN1 (600 x 400 mm) Trays
- **044+064** - 4 + 6 EN1 (600 x 400 mm) Trays
- **044+084** - 4 + 8 EN1 (600 x 400 mm) Trays
- **064+064** - 6 + 6 EN1 (600 x 400 mm) Trays

- **051+051** - 5 + 5 GN 1/1 - EN1 (600 x 400 mm) Trays
- **051+071** - 5 + 7 GN 1/1 - EN1 (600 x 400 mm) Trays
- **051+101** - 5 + 10 GN 1/1 - EN1 (600 x 400 mm) Trays
- **071+071** - 7 + 7 GN 1/1 - EN1 (600 x 400 mm) Trays

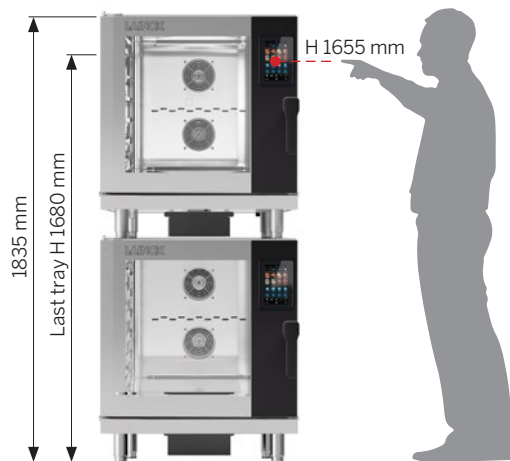


044 + 084

4 + 8 EN1 (600 x 400 mm) trays

051 + 101

5 + 10 GN 1/1 - EN1 (600 x 400 mm) trays



064 + 064

6 + 6 EN1 (600 x 400 mm) trays

071 + 071

7 + 7 GN 1/1 - EN1 (600 x 400 mm) trays

LAINOX WORLDWIDE

EUROPE

ITALY italy@lainox.com	IBERIA iberia@lainox.com	FRANCE france@lainox.com	UK uk@lainox.com	EIRE eire@lainox.com	DACH dach@lainox.com
BENELUX benelux@lainox.com	SCANDINAVIA scandinavia@lainox.com	CZECH czech@lainox.com	SLOVAKIA slovakia@lainox.com	HUNGARY hungary@lainox.com	POLAND poland@lainox.com
RUSSIA russia@lainox.com	BALTICS baltics@lainox.com	CSI csi@lainox.com	GREECE greece@lainox.com	TURKEY turkey@lainox.com	BALCANS balcans@lainox.com

AMERICA AND OCEANIA

CANADA canada@lainox.com	USA usa@lainox.com	LATAM latam@lainox.com	AUSTRALIA australia@lainox.com	NEW ZEALAND newzealand@lainox.com
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ASIA AND AFRICA

MIDDLE EAST middleeast@lainox.com	MALAYSIA malaysia@lainox.com	PHILIPPINES philippines@lainox.com	SINGAPORE singapore@lainox.com	CHINA china@lainox.com	THAILAND thailand@lainox.com
VIETNAM vietnam@lainox.com	HONG KONG hongkong@lainox.com	TAIWAN taiwan@lainox.com	SOUTH AFRICA southafrica@lainox.com	INDIA india@lainox.com	

**Would you like
to try**

FOODY - PUFF

in your kitchen?

▼

Contact us with no obligation

 **+39 0438 9110**
lainox@lainox.com



LAINOX®

LAINOX ALI Group S.r.l.
Via Schiaparelli 15
Z.I. S. Giacomo di Veglia
31029 Vittorio Veneto (TV) - Italy

Tel +39 0438 9110
Fax +39 0438 912300
lainox@lainox.com
www.lainox.com



an Ali Group Company



The Spirit of Excellence



Multigrill

AMPLÍA LAS FRONTERAS DE LA COCCIÓN



HASTA 96 POLLOS EN TAN SOLO 30 MINUTOS *

Fuente específica para la cocción de aves de corral en general. En aleación de aluminio con tratamiento antiadherente de 3 capas.

IDEAL PARA:

- Pollos, gallitos, patos de distintos tamaños.
- Obtener la cocción tierna y jugosa de la pechuga, y por fuera queda crujiente y dorada.
- Mantener el producto íntegro y que, gracias al tratamiento antiadherente, no se pega en la fuente al retirarlo de esta.

VENTAJAS DE USO:

- Hasta un 18% más de producto en comparación con el uso de parrillas para pollo, gracias a una pérdida de peso inferior.
- Tiempo de cocción: hasta un 35% menos en comparación con el uso de parrillas para pollos tradicionales.
- Consumo energético: hasta un 20% menos gracias a tiempos de cocción inferiores en comparación con el uso de parrillas para pollos tradicionales.
- Tiempos y costes de lavado y limpieza reducidos al mínimo.
- El tratamiento antiadherente evita la presencia de residuos, además gracias a la pérdida de peso mínima, el horno se ensucia menos.

Modelo N° pollos

1/1 GN

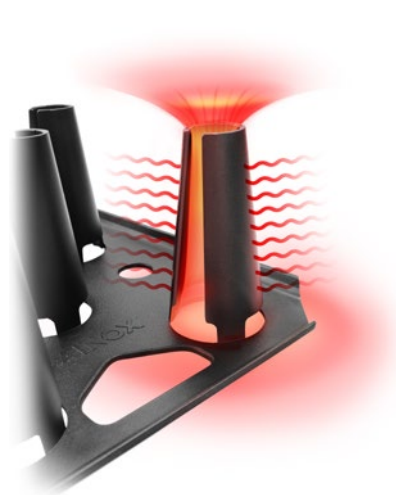
PS1106 6 pollos
hasta 2,5 kg

PS1108 8 pollos
hasta 1,5 kg



SPEEDY CHICKEN

Fuente específica para la cocción
de aves en general



Los conos particulares para la introducción de producto producen una acción convectiva del calor facilitando el intercambio térmico durante la cocción.

Gracias a este sistema innovador, el producto cuece por fuera y por dentro en poco tiempo.

*pollos de 950 g.



CALIDAD Y VELOCIDAD DE COCCIÓN SIN COMPROMISOS

Parrilla específica para cocción de carne, pescado y verduras, en HTC3 (High Thermal Conductivity), un material especial desarrollado por Lainox de alta conductividad térmica con tratamiento antiadherente de 3 capas.

La fabricación especial garantiza la cocción perfecta por ambos lados y, gracias a las varillas de gran espesor, se obtienen marcas de cocción definidas.

IDEAL PARA:

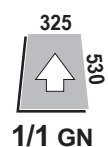
- Cocción de carnes de diferentes tamaños y medidas, aves de corral enteras abiertas (pollo picantón), pescado y crustáceos en general, verduras.

VENTAJAS DE USO:

- Tiempos de cocción: hasta un 25% inferiores en comparación con el uso de parrillas tradicionales.
- Asado perfecto simultáneo en ambos lados
- Consumo energético: hasta un 20% menos gracias a tiempos de cocción inferiores en comparación con el uso de parrillas tradicionales.
- Tiempos y costes de lavado y limpieza reducidos al mínimo. El tratamiento antiadherente evita la presencia de residuos, y el horno se ensucia menos.

Modelo

1/1 GN
SG11C



1/1 GN



SPEEDY GRILL

Parrilla específica para cocción de carne, pescado y verduras, en HTC3 (High Thermal Conductivity)

Modelo

1/1 GN
SG11L



1/1 GN



SPEEDY GRILL

Parrilla específica para cocción de carne, pescado y verduras, en HTC3 (High Thermal Conductivity)



COCCIÓN A LA PARRILLA

Parrillas especiales para la cocción de verduras y carnes, con revestimiento antiadherente.

IDEALES PARA:

- Pimientos, calabacines, achicoria, berenjenas, patatas en mod. GV110.
- Solomillos de carne, pescado, chuletas en mod. GC113.

VENTAJAS DE USO:

- Marcas perfectas sin quemaduras ni ennegrecimientos.
- Carnes tiernas y jugosas.
- No requiere supervisión.

Modelo

2/3 GN
GV230

1/1 GN
GV110



SQUARE GRILL

Parrilla especial en aluminio con revestimiento antiadherente para la cocción de verduras

Modelo

2/3 GN
GC230

1/1 GN
GC113



LAINOX GRILL

Parrilla especial en aleación de aluminio de acumulación de calor con tratamiento antiadherente para la cocción de carne y pescado



COCCIÓN A LA PARRILLA Y PIZZA

Planchas radiantes, lisas o estriadas, de gran grosor de acumulación de calor.

IDEALES PARA:

- Cocción de pescado, carne, chuletas, hamburguesas (hasta 15 piezas), por el lado rayado.
- Cocción de pizza, focaccia tradicional y toscana (schacciata), por el lado liso.

VENTAJAS DE USO:

- Marcas de asado perfectas y una cocción sin quemaduras.
- Tiempos de cocción reducidos en un 30% gracias a la gran acumulación de calor y la transferencia del mismo en poco tiempo.
- No requiere supervisión.

**Modelo doble
cara lisa/rayada**

1/1 GN
APLR11



STRIPE GRILL - PIZZA GRILL

Plancha doble cara lisa/rayada
de acumulación de calor con
tratamiento antiadherente



Modelo liso

600x400
AP064

PIZZA GRILL

Plancha lisa de acumulación de
calor en aleación especial



COCCIÓN EN ESPADAS

Parrillas para brochetas de diferentes tamaños, de carne, pescado o verduras

IDEALES PARA:

- Brochetas de carne, tandoori, pescado o verduras en mod. GS112 hasta 15 piezas.
- Brochetas de 52 cm en mod. GS111 hasta 5 piezas.

VENTAJAS DE USO:

- Gracias a la suspensión en aire ventilado se obtienen dorados externos perfectos y la cocción interna es tierna y jugosa con una pérdida de peso mínima.
- Velocidad de cocción 10/15 minutos, incluso para grandes cantidades.
- No requiere supervisión.

Modelo	n° brochetas
2/3 GN GS230	8 brochetas
1/1 GN GS112	15 brochetas



SKEWER GRILL 23

Parrilla especial en acero inoxidable para la cocción de brochetas de carne, pescado o verduras

Modelo	n° espadas
1/1 GN GS111	5 espadas



SKEWER GRILL 52

Parrilla especial en acero inoxidable para cocción en espadas



COCCIÓN A LA ESPADA

Parrilla en acero inoxidable para pollos.
Espada en acero inoxidable con base.

IDEAL PARA:

- Pollo, pato, gallitos, en mod. P1108.
- Lechón (porchetta), cabritos y cordero en mod. SAM55.

VENTAJAS DE USO:

- Hasta 24 pollos en el horno 10 bandejas en 36 minutos.
- Pérdida de peso de hasta un 50% menos en comparación con el asador.
Carne tierna incluso después del enfriamiento.
- Cocción perfectamente homogénea gracias al tipo de posicionamiento.
- No requiere supervisión.

Modelo	N° pollos
2/3 GN P230	4 pollos
1/1 GN P1108	8 pollos



CHICKEN SPIT

Parrilla especial perfilada
en acero inoxidable

Modelo	H espada
1/1 GN SAM55	550 mm
	Max. 12 Kg.



LAMB SPIT

Espada en acero inoxidable con base
para lechón (porchetta), cabrito y
cordero



COCCIÓN DE FRITURAS Y EMPANADOS

Recipientes específicos para frituras y empanados.

IDEALES PARA:

- Patatas, aceitunas rellenas (ascolane), tapas, verduras rebozadas en mod. R1104.
- Fritura empanada, escalopes, pollos, verduras rebozadas en 5/10 min. en mod. AT..

VENTAJAS DE USO:

- Fritura sin baño de aceite, seca y crujiente.
- Ningún coste para la compra y la eliminación del aceite.
- Hasta 50 raciones de patatas congeladas en horno 10 bandejas en 15 minutos.
- Carne tierna incluso después del enfriamiento.
- No requiere supervisión.

Modelo **Carga máx.**

2/3 GN
R230

1 Kg.

1/1 GN
R1104

1,5 Kg.

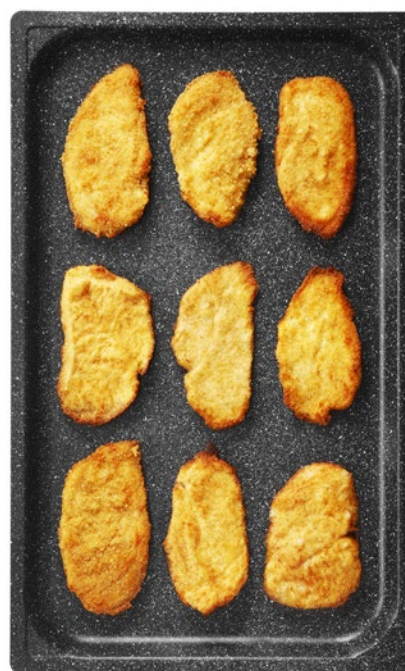
2/1 GN
R2104

3 Kg.



FRY BASKET

Cesta de malla de acero inoxidable para prefritos



STIR-FRY PAN

Fuente especial en aleación de aluminio antiadherente con partículas minerales efecto roca

Modelo **H fuente**

2/3 GN
AT230

20 mm

1/1 GN
AT02

20 mm

AT04

40 mm

AT06

65 mm



COCCIÓN DE FRITURAS Y TORTILLAS

Recipientes en aluminio con moldes Ø 120 mm y Ø 200 mm con revestimiento antiadherente.

IDEALES PARA:

- Huevos fritos, tortillas francesas, tortillas hasta 60 piezas en mod. TF106 para horno 10 bandejas en 2 minutos.
- Tortillas multirración, con hierbas, patatas, calabacines, tocino, queso, en mod. TF223 hasta 20 piezas para horno 10 bandejas en pocos minutos.

VENTAJAS DE USO:

- Perfecta uniformidad de cocción.
- Ideal para grandes cantidades.
- El producto no se pega y se limpia fácilmente.
- No requiere ninguna intervención ni supervisión.

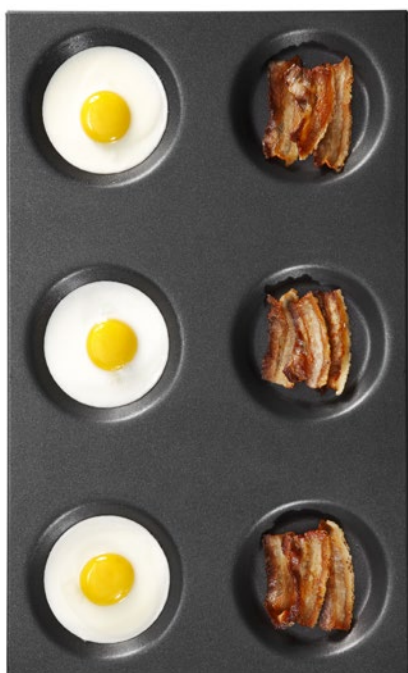
Modelo Capacidad

1/1 GN
TF106

6 pzas.

2/1 GN
TF112

12 pzas.



BULLSEYE PAN

Fuente antiadherente en aleación de aluminio teñonado Ø 120 mm

Modelo Capacidad

2/3 GN
TF123

1 pzas.

1/1 GN
TF223

2 pzas.

2/1 GN
TF623

6 pzas.



OMELETTE PAN

Fuente antiadherente en aleación de aluminio teñonado Ø 200 mm



COCCIÓN FINGER FOOD Y DULCE/SALADO

Fuentes en aleación de aluminio, lisas o perforadas, con revestimiento antiadherente, con costados abiertos.

IDEALES PARA:

- Cocciones rápidas, Finger food, tapas.
- Pastelería dulce, salada, brioches.

VENTAJAS DE USO:

- Cocción uniforme.
- Velocidad de cocción.
- El producto no se pega, gracias al tratamiento antiadherente, limpieza extremadamente sencilla.
- No requiere ninguna intervención ni supervisión.

Modelo

1/2 GN
ATL12

2/3 GN
ATL23

1/1 GN
AT11



FINGER GRILL

Fuente lisa, en aleación de aluminio
teflonado

Modelo

1/2 GN
ATF12

2/3 GN
ATF23

1/1 GN
AF11



BAKE PAN

Fuente perforada, en aleación de
aluminio teflonado



COCCIÓN DE ESTOFADOS Y AL HORNO

Recipientes especiales en aleación de aluminio antiadherente efecto roca.
Recipientes especiales en acero esmaltado con efecto veteado.

IDEALES PARA:

- Coccciones a bajas temperaturas, primeros platos, pescado al horno en mod. AT..
- Guiso de pimientos, ratatouille, achicoria estofada, estofados y gratinados perfectos en mod. S11..

VENTAJAS DE USO:

- Los tratamientos especiales facilitan la velocidad de transferencia del calor.
- Los alimentos no se pegan, evitando así los puntos de carbonización.
- Tiempos de cocción reducidos.
- Limpieza sencilla.

Modelo H fuente

2/3 GN

AT230 20 mm

1/1 GN

AT02 20 mm

AT04 40 mm

AT06 65 mm



STIR-FRY PAN

Fuente especial en aleación de aluminio antiadherente con partículas minerales efecto roca



STEW PAN

Fuente especial en acero esmaltado con efecto veteado

Modelo H fuente

1/1 GN

S1102 20 mm

S1104 40 mm

S1106 65 mm

2/1 GN

S2102 20 mm

S2104 40 mm

S2106 65 mm



COCCIÓN SALSAS Y VAPOR

Fuentes en acero inoxidable, lisas o perforadas con múltiples profundidades.

IDEALES PARA:

- Cocción al horno en general, salsas.
- Cocción al vapor de pescado, verduras o carne.

VENTAJAS DE USO:

- Versátil gracias a las distintas medidas de profundidad.
- Fácil de lavar en el lavavajillas.
- No requiere ninguna intervención ni supervisión.

Modelo H fuente

1/2 GN

T1202	20 mm
T1204	40 mm
T1206	65 mm

2/3 GN

T2302	20 mm
T2304	40 mm
T2306	65 mm

1/1 GN

T1102	20 mm
T1104	40 mm
T1106	65 mm

2/1 GN

T2102	20 mm
T2104	40 mm
T2106	65 mm



GN PAN

Fuente moldeada de acero inoxidable



STEAM PAN

Fuente moldeada perforada de acero inoxidable

Modelo H fuente

1/2 GN

F1202	20 mm
F1204	40 mm
F1206	65 mm

2/3 GN

F2302	20 mm
F2304	40 mm
F2306	65 mm

1/1 GN

F1102	20 mm
F1104	40 mm
F1106	65 mm
F1110	100 mm
F1115	150 mm

2/1 GN

F2102	20 mm
F2104	40 mm
F2106	65 mm
F2110	100 mm
F2115	150 mm



COCCIÓN AL VACÍO A BAJAS TEMPERATURAS

Parrillas de soporte en acero inoxidable o cromadas para usos distintos.
Sonda de aguja para cocciones de pequeñas piezas o al vacío.

IDEALES PARA:

- El posicionamiento de sartenes o recipientes.
- Envases al vacío.

VENTAJAS DE USO:

- Superficie de contacto reducida para una cocción homogénea.
- Gracias a la sonda de aguja, máxima precisión en la cocción en su punto.
- No requiere ninguna intervención ni supervisión.

Modelo acero inoxidable

2/3 GN
X2300

1/1 GN
X1100

2/1 GN
X2100

600x400
GX64



Parrilla de acero inoxidable



Sonda de aguja Ø 1 mm

Sonda de aguja Ø 1 mm
monopunto

Indispensable para productos de tamaño pequeño o bien para el uso de la técnica de cocción al vacío a bajas temperaturas.



Mod. KSA001



COCCIÓN PAN Y PASTERÍA

Fuentes en aleación de aluminio perfiladas con tratamiento de silicona antiadherente.
Fuentes en aleación de aluminio, lisas o perforadas, con revestimiento antiadherente, con costados abiertos.

IDEALES PARA:

- Cocción de baguettes y barras de pan en mod. T42 (600x400 mm)
- Pastelería variada, brioches, strudel, galletas, pizza y focaccia en porciones en mod. ATF64.

VENTAJAS DE USO:

- Gracias al microperforado, cocción perfectamente homogénea.
- Velocidad de cocción, hasta un 30% menos en comparación con los sistemas tradicionales.
- No requiere ninguna intervención ni supervisión.

Modelo

600 x 400
T42



BAGUETTE PAN

Fuente en aleación de aluminio perfilada con tratamiento de silicona antiadherente capacidad 5 baguettes



STEAM PAN

Fuente perforada, en aleación de aluminio teflonado, con costados abiertos

Modelo H fuente

600 x 400

fuelle teflonada

ATL64 lisa
ATF64 perforada

Fuente aluminio

T11 abierta 2 lados
T12 20 mm
T14 40 mm

fuelle aluminio perforada

T22 20 mm



AROMAS

Para la gama Naboo está disponible la aplicación Smokegrill (patentada).
De la combustión de maderas nobles se obtiene el aroma ecológico Smoke.

IDEALES PARA:

- Cocción a la parrilla
- Ahumado

VENTAJAS DE USO:

- Reproducción de las ventajas de la cocción con horno de leña: sabor perfecto y olor sin humo ni suciedad.
 - Aspecto idéntico al que se obtiene con parrilla y barbacoa.
 - Ningún residuo, el horno está inmediatamente listo para nuevas cocciones.
- No requiere intervenciones manuales, el proceso lo gestiona la aplicación de manera independiente.



SMKEB - 875 gr.
Aromas Smoke, ahumado.

PONTECIALIDAD DE COCCIÓN



Mod. 061 Mod. 101 Mod. 062 Mod. 102 Mod. 161 Mod. 201 Mod. 202 Tiempo de cocción *

SKEWER GRILL 23 - Mod. GS112 – GN 1/1  Ejemplo n° brochetas de 23 cm	90	150	180	300	90 + 150	300	600	15'
SKEWER GRILL 52 - Mod. GS111 – GN 1/1  Ejemplo n° brochetas de 52 cm	30	50	60	100	30 + 50	100	200	15'
SPEEDY GRILL - Mod. SG11C – GN 1/1  Ejemplo n° filetes de 250g.	72	120	144	240	72 + 120	240	480	8'
SQUARE GRILL - Mod. GV110 – GN 1/1  Ejemplo n° rodajas de berenjenas	144	240	288	480	144 + 240	480	960	10'
STEW PAN - Mod. S1104 – GN 1/1  Ejemplo n° porciones de peperonata	90	150	180	300	90 + 150	300	600	18'
PIZZA GRILL - Mod. APLR11 – GN 1/1  Ejemplo n° pizzas redondas	12	20	24	40	12 + 20	40	80	10'
FRY BASKET - Mod. R1104 – GN 1/1  Ejemplo n° porciones de patatas	30	50	60	100	30 + 50	100	200	15'

* Los tiempos se refieren al mod. 101, pueden variar según el tamaño y/o la cantidad de la carga.

PONTECIALIDAD DE COCCIÓN



Mod. 061 Mod. 101 Mod. 062 Mod. 102 Mod. 161 Mod. 201 Mod. 202 Tiempo de cocción *

STIR-FRY PAN - Mod. AT02 – GN 1/1  Ejemplo n° chuletas	54	90	108	180	54 + 90	180	360	8'
BULLSEYE PAN - Mod. TF106 – GN 1/1  Ejemplo n° huevos fritos	36	60	72	120	36 + 60	120	240	2'
SPEEDY CHICKEN - Mod. PS1108 – GN 1/1  Ejemplo n° pollos	16	24	32	48	16 + 24	48	96	35'/55'
STRIPE GRILL - Mod. APLR11 – GN 1/1  Ejemplo n° hamburguesas	90	150	210	300	90 + 150	300	600	6'
OMELETTE PAN - Mod. TF223 – GN 1/1  Ejemplo n° tortillas multiporción	12	20	28	40	14 + 20	40	80	10'
BAKE PAN - Mod. AF11 – GN 1/1  Ejemplo n° brioches	72	120	144	240	72 + 120	240	480	25'
BAGUETTE PAN - Mod. T42 – 600 x 400  Ejemplo n° baguettes	30	50	60	100	30 + 50	100	200	14'

* Los tiempos se refieren al mod. 101, pueden variar según el tamaño y/o la cantidad de la carga.



SERVICIO DE BANQUETES

Recuperación de la temperatura y acabado siempre perfectos con el sistema Just Duet.

IDEALES PARA:

- La gestión de un evento en total tranquilidad, con precisión y calidad puesto que los platos pueden prepararse por adelantado, la cocción y el enfriamiento (Cook & Chill) pueden realizarse unos días antes y los alimentos pueden retomar la temperatura de su punto .

VENTAJAS DE USO:

- Gracias a la función Autoclima del Device y a los accesorios específicos, estructura porta platos, cubiertas térmicas de mantenimiento.
- con el modelo de Dispositivo 101 es posible gestionar y servir de manera simultánea hasta 72 cubiertos con calidad máxima.
 - N°1 Naboo 101.
 - N°3 Estructuras porta platos.
 - N°3 carros porta estructura.
 - N°2 Cubiertas térmicas.

Mod. Device	Modelo Kit	Capacidad platos Ø 310 mm
061	BKQ061	20
101	BKQ101	30
062	BKQ062	32
102	BKQ102	49





SERVICIO DE BANQUETES PARA GRANDES EVENTOS

Con Just Duet los tiempos y la calidad ya no son un problema ni siquiera para los grandes números.

IDEALES PARA:

- La gestión de eventos con un número elevado de comensales, donde se requiere un servicio impecable en un plazo de tiempo breve y bien definido, como por ejemplo un congreso, un mitin o un encuentro internacional.

VENTAJAS DE USO:

- Se pueden cocinar, preparar y abatir los platos unos días antes, almacenándolos ya listos para la recuperación de su temperatura en las estructuras porta platos.
- Hasta 100 platos en la estructura del Device 202.
- En los 3 m² de cámara de conservación, se pueden almacenar hasta 600 platos listos para la recuperación de su temperatura.
- El servicio para 600 comensales se puede llevar a cabo en menos de 30 minutos con:
 - N° 2 Naboo 202.
 - N° 6 Estructuras de carro porta platos.
 - N° 4 Cubiertas térmicas.

Mod. Device	Modelo Kit	Capacidad platos Ø 310 mm
161	BKQ161	20+30
201	BKQ201	60
202	BKQ202	100





POLLOGRILL PROFESSIONAL

Práctica aplicación para la gestión de la cocción de pollo al espetón.
DISPONIBLE ÚNICAMENTE CON EL PEDIDO DEL HORNO.

IDEAL PARA:

- Supermercados, Carnicerías y tiendas de gastronomía

VENTAJAS DE USO:

- Sistema automático de recogida de grasa en la bandeja específica con visualización de nivel ubicada en el compartimento debajo del horno.
- Compartimiento de servicio separado para el almacenamiento de los bidones de detergente de 10 litros.
- Tiempo nulo para la limpieza gracias al programa de lavado GRILL para una cámara de cocción siempre perfectamente limpia.

Kit Pollogrill Professional

1/1 GN

KPG011 para horno mod. 061-101
KPG161 para horno mod. 161
KPG201 para horno mod. 201

2/1 GN

KPG021 para horno mod. 062-102
KPG202 para horno mod. 202

Mod. Horno		PS1108 8 pzs.		PS1106 6 pzs.
061	16	2 x GN 1/1	12	2 x GN 1/1
101	24	3 x GN 1/1	18	3 x GN 1/1
062	32	4 x GN 1/1	24	4 x GN 1/1
102	48	6 x GN 1/1	36	6 x GN 1/1



Composición kit:

- Preparación del horno con cubeta y desagüe.
- Soporte con armario neutro.
- Válvula de desagüe motorizada.
- Bandeja de recogida de grasa extraíble con filtro.
- Compartimiento para detergentes separado.
- Filtro de grasas.



Mod. NFX01



ACCESORIOS ESPECÍFICOS MULTIFUNCIÓN

Mantenedores de temperatura y cocción a baja temperatura.
Fermentadores con humedad controlada.

IDEALES PARA:

- Cocción a baja temperatura.
- Mantenimiento a temperatura de alimentos listos para el servicio.
- Fermentación de productos de panadería y pastelería.

VENTAJAS DE USO:

Gracias a la precisión de los mandos electrónicos y la sonda de aguja con los que están equipados, queda siempre asegurada la temperatura idónea de servicio y la cocción en su punto.

Modelo	Capacidad
MCR031E	3 x GN 1/1
MCR051E	5 x GN 1/1
KMC052E	5 x GN 2/1

Distancia entre guías 70 mm



VENTAJAS DE USO:

Gracias a los mandos digitales y al control de la humedad en la cámara, se obtienen fermentados siempre perfectos.

Modelo	Capacidad
BLV084	12 x 600x400

Distancia entre guías 90 mm



DETERGENTES PARA SISTEMAS DE LAVADO

Fórmula exclusiva de detergentes y anticalcáreo LAINOX para sistemas de lavado, líquidos en prácticos cartuchos 100% reciclables o sólidos de nueva fórmula.

VENTAJAS DE USO:

- Tiempos de lavado reducidos a la mitad en comparación con los sistemas tradicionales.
- Ninguna manipulación del producto.
- El anticalcáreo mantiene el generador de vapor siempre libre del calcáreo.
- Basta con seleccionar el programa de lavado más adecuado y el Dispositivo se encargará del resto.
- No requiere supervisión durante el lavado.

PARA MODELOS DE MESA



Modelo Envase

Detergente líquido
COMBICLEAN
DL002BC n° 2 cartuchos x 5 kg. cad.



Anticalcáreo líquido
CALFREE
CF0002BC n° 2 cartuchos x 4,5 kg. cad.



PARA MODELOS DE SUELO

Modelo Envase

Detergente líquido
COMBICLEAN
DL001BT n° 1 bidón x 10 kg.



Anticalcáreo líquido
CALFREE
CF001BT n° 1 bidón x 10 kg.





Multigrill

AMPLÍA LAS FRONTERAS DE LA COCCIÓN

LAINOX WORLDWIDE

EUROPA

ITALY
italy@lainox.com

IBERIA
iberia@lainox.com

FRANCE
france@lainox.com

UK
uk@lainox.com

EIRE
eire@lainox.com

DACH
dach@lainox.com

BENELUX
benelux@lainox.com

SCANDINAVIA
scandinavia@lainox.com

CZECH
czech@lainox.com

SLOVAKIA
slovakia@lainox.com

HUNGARY
hungary@lainox.com

POLAND
poland@lainox.com

RUSSIA
russia@lainox.com

BALTICS
baltics@lainox.com

CSI
csi@lainox.com

GREECE
greece@lainox.com

TURKEY
turkey@lainox.com

BALCANS
balcans@lainox.com

AMÉRICA Y OCEANÍA

CANADA
canada@lainox.com

USA
usa@lainox.com

LATAM
latam@lainox.com

AUSTRALIA
australia@lainox.com

NEW ZEALAND
newzealand@lainox.com

ASIA Y ÁFRICA

MIDDLE EAST
middleeast@lainox.com

MALAYSIA
malaysia@lainox.com

PHILIPPINES
philippines@lainox.com

SINGAPORE
singapore@lainox.com

CHINA
china@lainox.com

THAILAND
thailand@lainox.com

VIETNAM
vietnam@lainox.com

HONG KONG
hongkong@lainox.com

TAIWAN
taiwan@lainox.com

SOUTH AFRICA
southafrica@lainox.com

INDIA
india@lainox.com

LAINOX®

LAINOX ALI Group S.r.l.
Via Schiaparelli 15
Z.I. S. Giacomo di Veglia
31029 Vittorio Veneto (TV) - Italy

Tel +39 0438 9110
Fax +39 0438 912300
lainox@lainox.com
www.lainox.com



an Ali Group Company



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