

Naboo®

Stressless Kitchen



LAINOX®
DEVICE FOR COOKING

Naboo® *More time for*



your life

A KITCHEN PARTNER THAT SIMPLIFIES YOUR BUSINESS



Naboo isn't just a standard combination oven, it's more sophisticated than that. It is a cooking device, but also much more. LAINOX has combined a team of qualified professionals and cutting edge technology that unite to become your partners in the kitchen to simplify your business.

They also contribute to your peace of mind and quality of life.

A team of Great Chefs has created and tested a collection of recipes that has been made available to you.

This means that cooking courses and extensive training are a thing of the past, there's no need for any long, drawn out research to enhance or diversify your menus and you don't need to lose time in testing because the recipe includes all of the ingredients, the preparation procedure, cooking method and even the plate presentation.



Naboo is the LAINOX 2.0 generation product that, besides its technical and functional benefits, also directly benefits you.

With **Naboo** you truly can take more time for yourself, get involved in more profitable activities, concentrate on other activities for your professional success and constantly stay up to date on the latest developments that affect your work. Simply put, you can use your time as you see fit.

This way you have more time for your life, your business is streamlined and your profit is increased.

Naboo® the new age of

The absolutely unique feature that distinguishes **Naboo** from other professional ovens is called *Cloud*.

In *Cloud* you find all of the content to create the finished product because we have put the recipes, process, preparation system, cooking program and the presentation of each individual plate in the *Cloud*.

Naboo provides, suggests and redefines everything you need for excellent quality results that are uniform over time.



Knowledge in

WI FI CONNECTION
OR VIA ETHERNET CARD

CLOUD ACCESS
THROUGH REGISTRATION

ALL CONTENT IS
ALWAYS AVAILABLE

BACK UP OF ALL CONTENT,
SETTINGS AND CUSTOMIZATIONS

SHARING OF CONTENT
ACROSS SEVERAL DEVICES

Access in the Kitchen

The **Naboo Cloud** offers you recipes that are always original and varied throughout the year because it has an editable program that is full of new recipes each month to add to the library.

These are added to the recipes that are already available in the *Cloud* as well as the ones that are preloaded on the **Naboo**.

We also suggest which dishes or recipes you can develop further to optimize your time.

Books are no longer needed. Recipes, videos, tutorials and entire menus are described from ingredients to plate presentation, and it is all available in the *Cloud*. It is a type of permanent training and information that allows you to be constantly learning and up to date so that you can offer new items to your customers and enhance your menus. In other words, you can continuously increase your professionalism and output quality.

With this system you are continuously connected to the web and therefore to an endless source of information and ideas, with the advantage of always having everything readily available, without losing any time. Would you like to create a seasonal menu that is perfect for your business? Would you like a completely customized assortment? Would you like some ethnic, regional and local dishes?

With **Naboo**, anything is possible. It is flexible and constantly evolving and updated.



the new Cloud

Naboo® Enter a World

1. RECIPES

Recipes from throughout the world directly on your **Naboo** and in the *Cloud*



RECIPES



CONTEXT

2. CONTEXT

In the *Cloud* you will find not only the recipe but also its origin and evolution.



INGREDIENTS

3. INGREDIENTS

The recipes in the *Cloud* give all of the ingredients and the quantities are already listed in detail.

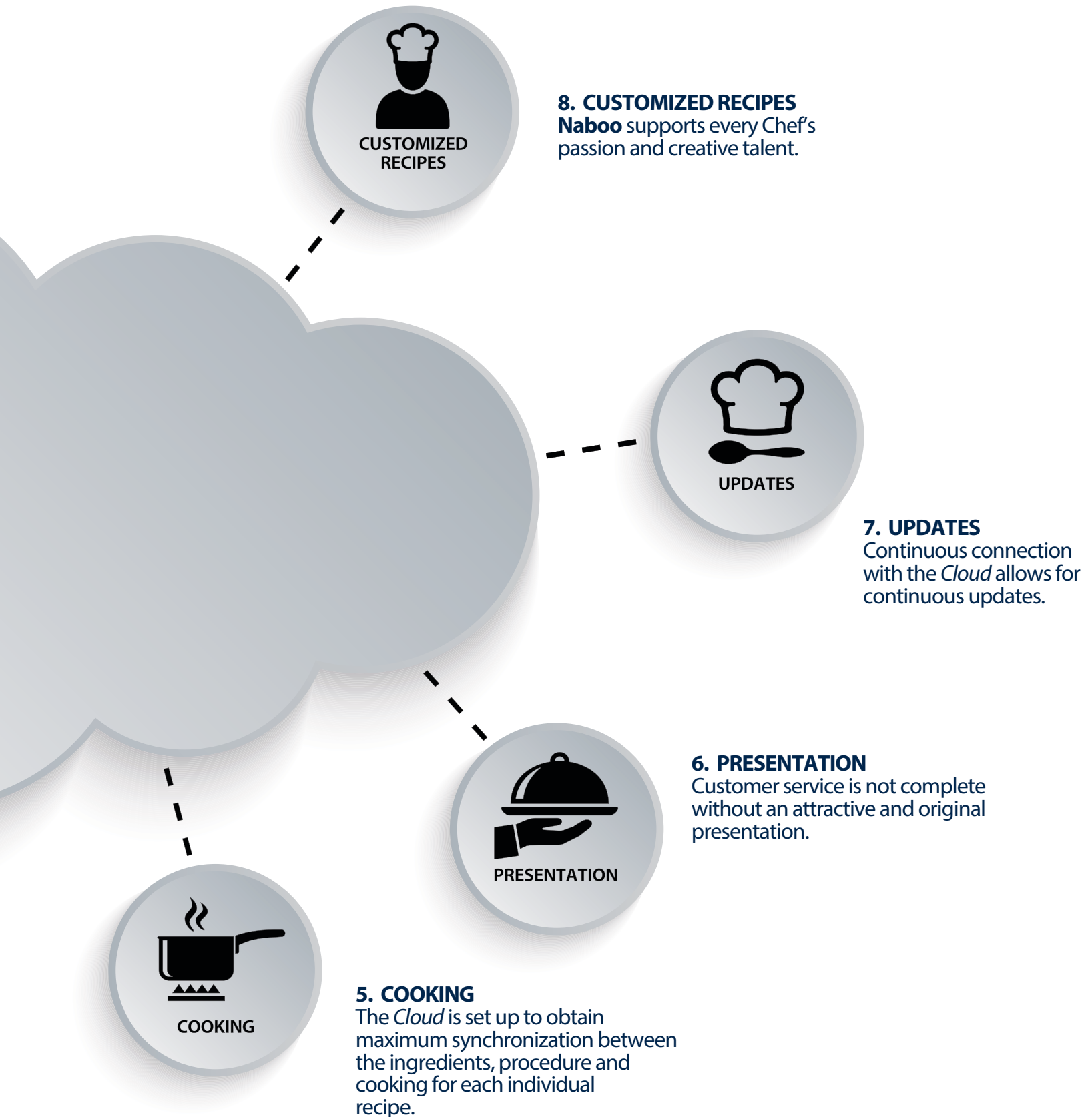


PROCEDURE

4. PROCEDURE

The *Cloud* gives step by step instructions on how to create the recipe.

of Content



All recipes with just one Click

*Mixed vegetables
lasagna*

What you will need

Naboo



All of the recipes are created and tested by great chefs to satisfy the most wide-ranging gastronomic requirements: Italian and French recipes along with international, Oriental and ethnic recipes including specific preparations for pastry or vacuum cooking, as well as seasonal recipes and dishes for special occasions.

History in every dish

The history of the dish, its origin, evolution and all other information that will help you understand how to best offer it to your customers is included. This includes how and why to introduce it in your menu and defines the type of menu it is most suited to: banquets, à la carte menus or self-service...



Everything is Organized



You no longer need to waste time experimenting with measurements or creating itemized "shopping lists". All of the detailed information about the recipe is a true font of knowledge made available to you that increases preparation speed and ensures, through an already tested process, that the ingredients are correct and balanced in both quantity and quality.



Always by your side

The “tutorial” process does not restrict your creativity. You can always use it by customizing work phases like the type and quantities of ingredients. It’s goal is to help you save time and share information with others working in the kitchen.



One Touch

Naboo®

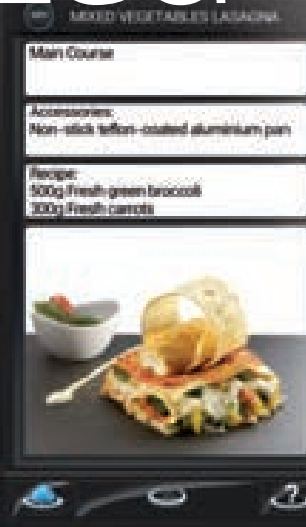
LAINOX®



The *Cloud* is set up to obtain maximum synchronization between the ingredients, procedure and cooking for each individual recipe. Automatically and with only a single touch, you can access the ideal and most efficient cooking for each dish, due to the exclusive present and widely tested methods, times and system. A wide range of cooking methods is already tested in the field by a highly qualified group of workers.

Watch and Be Amazed

Customer service is not complete without an attractive and original presentation. The *Cloud* also suggests the presentation method that is best suited to the dish through photos and descriptions illustrating each phase. In the presentation, research and innovation must be continuous to avoid reducing the value of a chain of activities that must always be inspired by quality and creativity in order to be successful.



Virtual Community



Connection to the *Cloud* gives continuous updates of the dishes you offer through content sharing. You are no longer limited to your environment. Instead you are in contact with professionals throughout the world who continuously propose new ideas to increase your professionalism and your business.

A Creative Treasure Chest

Naboo supports your passion and creative talent. You can use the *Cloud* as a true archive for your creativity and access it from another **Naboo** anywhere in the world.



Loading...



Naboo® Everything at y

Naboo was designed to offer you all of the technology you need to cook any type of food, while offering maximum ease of use: just swipe your finger over an icon to bring excellent dishes to the table. In this manner, starting from day one you will reap real savings that can increase your profits on every dish.

IMMEDIATE START

With traditional ovens you have to perform numerous steps and selections before you start cooking. The “**one touch**” philosophy of **Naboo** simplifies functionality and by merely touching the icon for the dish you wish to cook, this intelligent device starts and begins cooking. Advantage: extremely easy to use for simple and intuitive use that does not require any courses or training. **Naboo** was designed to support less experienced operators when managing digital equipment and its performance can also be used by anyone. In **Naboo**, everything is at your fingertips, even when wearing gloves!

CUSTOMIZING THE DISPLAY

In the home screen, anyone can enter their own recipes, inserting only the ones they need and prepare regularly. This complete customization of the display with the contents that each person wants or decides upon lets the users have their preferred programs highlighted to start “**one touch**” cooking. Icons with a photo and the name of the recipe make programming intuitive. The clear and fully functional interface with intuitive commands makes management easier. And, if something isn’t clear, no problem: the manual is online!

our fingertips



Naboo® User friendly T

The **Naboo** interface is like a large tablet or smartphone screen and it works the same way: browse the menu, drag icons, open files, make new pages, create files with new content, download from the cloud and combine with content already on the machine. All with total freedom, creativity and functionality.

FOLDER ORGANIZATION

Getting into the details, **Naboo** allows you to custom organize your folders. This means that you can organize your recipes as you see fit. For example, you can create a file with the spring menu or keep all of your vegetable recipes together and so on. Each person organizes their own Naboo based on their own needs.

INTELLIGENT RECOGNITION

Another **Naboo** feature is intelligent recognition of multilevel cooking. What exactly does that mean? **Naboo** checks the compatibility of the cooking methods for different dishes in multilevel mode. That is, it indicates which ones can be cooked at the same time and which ones can't.

echnology



Naboo® Technology in



The **Naboo** design makes the oven not only good looking but adds a series of functions and innovations that always head towards the best cooking quality. This is the case with the automatic door opening feature that lets you open and close the door by simply pressing a button, even when you have a dish in your hands. Another innovation is the organized hideaway spaces for detergents and various accessories, hand shower, core probe and USB port.

SUPERFLAT

Square, trendy design manufactured with the top quality materials with a focus on hygiene and aesthetics. Naboo is a registered trademark and has been developed to give users maximum ergonomics in the kitchen, featuring double glass door, heat reflecting interior, low external heat emission with mirrored effect that is easy and practical to clean.

its best form

TOUCH SCREEN

10" COLOUR SCREEN (LCD- TFT), HIGH DEFINITION, CAPACITIVE, WITH "TOUCH SCREEN" FUNCTIONS

DISPLAY CAN BE CONFIGURED BASED ON THE USER'S NEEDS, BRINGING THE MOST USED PROGRAMS TO THE FOREFRONT

AUTOMATIC DOOR OPENING PAT. PEND.

MAXIMUM ERGONOMICS, EVEN WITH YOUR HANDS FULL

HIDEAWAY DRAWER PAT. PEND.

DETERGENT CONTAINER DRAWER FOR THE NEW AUTOMATIC CLEANING SYSTEM

DEDICATED AREA

UNIVERSAL CONNECTOR FOR: MULTI-POINT CORE PROBE MULTI-PROBE OR NEEDLE PROBE FOR VACUUM COOKING, AUTOMATICALLY RETRACTABLE HAND SHOWER, USB PORT ALL IN A SINGLE, PRACTICAL ORGANIZED LOCATION



Naboo® Cleaning System



OLD SYSTEMS ARE OBSOLETE

Restaurant professionals are very familiar with the problems inherent in traditional systems: with tablets errors can occur when loading with product changes or incorrect quantities as well as the operator coming in contact with toxic substances.



NEW DETERGENT

SOLID CLEAN detergent with its new formula and maximum hygiene, can be transported without authorization (since it's not liquid), takes up little space because it is solid and rehydrated upon use and does not come in contact with the operator.



CLEANING TIMES CUT IN HALF

Added to all of the benefits are the savings: a drastic reduction in cleaning time compared to traditional systems and elimination of preparation time. The tablets no longer need to be handled and all you need to do is select the cleaning level. **Naboo** takes care of everything by itself.



NEW DESCALER

SOLID CAL is the LAINOX product that keeps the steam generator free of limescale, preventing it from accumulating. There are many advantages in using SOLID CAL:

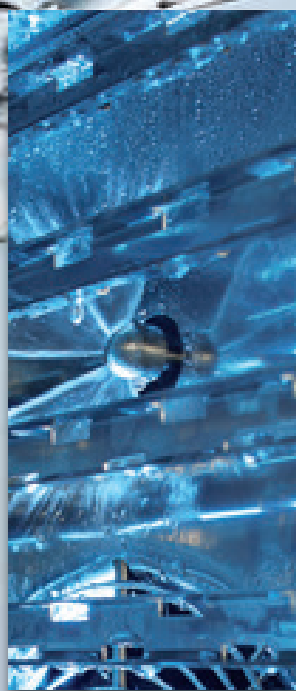
- Elimination of breakdowns due to the accumulation of limescale
- Steam that is always abundant and pure
- Maximum energy efficiency and therefore less energy used
- Increased performance over time
- Longer life for the steam generator
- Lower maintenance costs.

, the only one of its kind



SCS SOLID CLEAN SYSTEM

Oven hygiene and cleaning are an important requirement for cooking quality. **Naboo** introduces a new type of optional automatic cleaning with an exclusive system (Patent Pending). LAINOX exceeds current systems, both those that use different types of tablets that can be manually placed in the appropriate locations and those with tanks that hold the detergent for the cleaning system. **Naboo** is loaded from a jar with an internal cap in soluble material inserted in the drawer that the system manages independently and that is simply screwed into place.





ECOSPEED DYNAMIC

With the Ecospeed function, by recognizing the quantity and type of product being cooked, **Naboo** optimizes and controls the delivery of energy and maintains the correct cooking temperature, preventing any fluctuations.

Result: I use only the amount of energy needed and maximise energy efficiency.

-10% energy / -30% water / -5% weight loss *



GREEN FINE TUNING

For gas ovens, the new GFT (Green Fine Tuning) burner modulation system and the patented high efficiency exchanger prevent power waste and reduce harmful emissions.

-10% energy / -10% CO2 *

** Compared to our previous model*

S Automatic Cooking



ICS AUTOMATIC COOKING SYSTEM

Simplicity and customization are the **Naboo** keywords.

The sequence of the stages that are particularly linked to automatic cooking is extremely fast: I choose the recipe and customize the result offered by the system if I wish and start the ideal cooking method with “**one touch**”.

Naboo takes care of everything else completely independently:

- it chooses the cooking method (from among convection, steam or a combination of steam + hot air);
- it continuously checks and adjusts the cooking temperature;
- it detects and maintains the desired humidity level thanks to the Autoclima® system.

All of the functions are checked minute by minute, no matter what you are cooking. In this way, Naboo constantly adjusts the cooking automatically, giving you ideal preparations, juicy meats, excellent browning, food that is perfectly cooked throughout, fragrant breads and desserts, dry and crispy fried foods and excellent au gratin dishes.

Naboo was designed and created to make cooking easy and to allow chefs to concentrate on the highest quality food output.

Plus, LAINOX considered savings and focused on creating less consumption and impact on more than just the economic level.



MULTILEVEL

The advantages are:

- Optimized consumption due to a single load
- Quality automatically managed resulting in constant and repeatable results and no types of errors
- Space as well as management and organisational optimization
- Reduced time and simplified costs (see cleaning operations)
- Reduction of tools dedicated to a specific function (grill, fryer, pan...)



JUST IN TIME

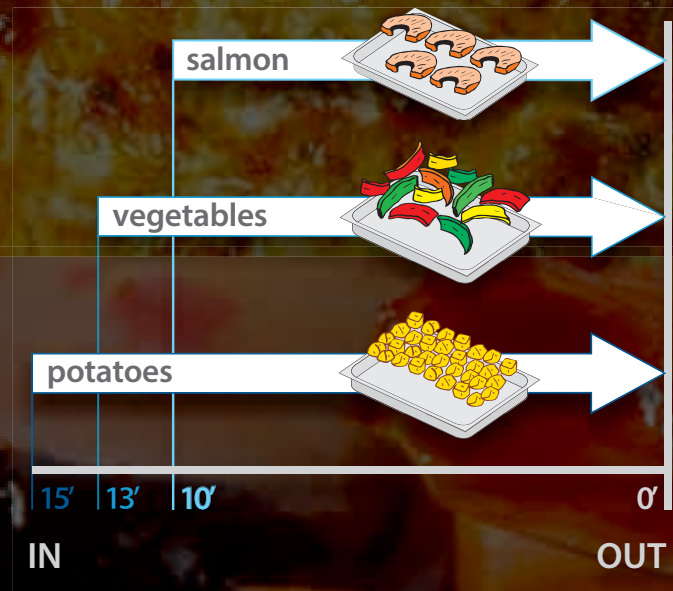
The Multilevel advises you in sequence when the products are ready on the different levels and a second, complementary function, the JIT, allows you to take a series of different foods out of the oven all at the same time.

Everything is done with maximum organization and the guaranteed best result.

You can organize your time more efficiently with JIT.

You can simultaneously cook foods with different cooking times and sizes: **Naboo** will advise you in sequence when it is time to put the individual pans in the oven in order to be able to take them out of the oven all at the same time when cooking is complete.

Greater variety of food with maximum peace of mind and quality. **Naboo** keeps everything under control.



Multilevel Cooking



With **Naboo** you have the possibility of using remote control to take full advantage of all of the potential of multilevel cooking.

The **Naboo Cloud** already has the folders with the macro groups for multilevel cooking so it is very simple to access this function. Plus you can create dedicated folders and the system guides the operator and makes corrections in order to load only those recipes and dishes with compatible cooking methods.

In addition, multilevel cooking is extremely useful and profitable. With the Multilevel cooking system you can cook different foods with different cooking times simultaneously and Naboo will let you know with an audible and visual signal when the tray is ready. Prevent downtime, partial loads and unnecessary consumption with over 30% less production time compared to traditional grill and fryer cooking systems.



VACUUM COOKING

This cooking technique calls for temperature precision to the degree in the chamber and the product core. This can be ensured thanks to the 1 mm needle probe (specifically for vacuum cooking or small pieces) so you can cook while maintaining maximum nutritional quality and the absolute lowest possible weight loss.



VACUUM COOKING IN GLASS JARS

This is an innovative steam cooking technique with controlled low temperatures that is used for various types of products. There are numerous quality advantages and also medium to long storage times.

It is also a new food presentation method.



ECOVAPOR

Naboo recognizes the type and quantities of food loaded and produces only the amount of steam necessary for cooking. 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.

-10% energy / -30% water / -10% steam*

** Compared to our previous model*



TURBOVAPOR

Naboo pushes steam production to the maximum and obtains great results with low costs.

With the TurboVapor system it automatically produces the ideal level of steam to cook "tough" products like egg pasta or asparagus, turnip greens and chard, which are notoriously fibrous vegetables.

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.

Naboo lets you steam cook at low temperatures from 30°C to 99°C, with absolute precision and with minimum water and energy consumption.

The low temperature steam, 50/85°C, is ideal for cooking half-cooked dishes like crème caramel and crème brûlée or terrines and paté that, with traditional systems like double-boiler, are difficult to control.

Cooking at 100°C steam allows you to cook any type of food that otherwise must be cooked in boiling water, with greater quality.

This leads to huge savings: no pans, less space, no waiting for water to boil, less energy consumption and faster cooking times. Over 20% less compared to traditional systems.

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

At this temperature there is greater heat transmission and therefore the cooking times are very quick with lower processing costs.



DRY, CRISPY COOKING

With the patented Fast Dry® system (active cooking chamber dehumidification system) you get the perfect crispness and browning of fried foods, grilled foods, desserts and bread, even at a full load.

It uses 100% of the load capacity.



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 being cooked. Juiciness and tenderness are also ensured when warming pre-cooked foods.

Uniform cooking



Naboo can be as powerful or as delicate as needed.

For LAINOX, cooking uniformity has always been a fundamental value and with the exclusive Fast Dry® and Autoclima® systems combined with 6 different air ventilation speeds, excellent results are achieved even when fully loaded, without waste or food that is not presentable.



SMOKEGRILL

With SmokeGrill, **Naboo** is the first professional oven that allows grill cooking that replicates the benefits of cooking with wood - flavour, taste and aroma - without the disadvantages of wood, smoke and dirt. Food is cooked just as if it were done on the grill or barbecue.

SMOKING

Smoking isn't an obstacle either thanks to **Naboo**. Without any type of combustion but thanks to the use of SmokeEssence a special ecological flavouring, it allows you to produce this type of finish. The process is completely automatic (control of the quantity of liquid smoke) and doesn't leave any type of residue so the oven can be used again right away.

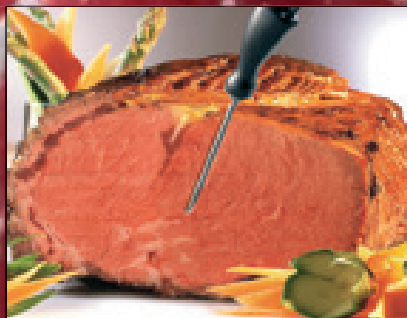
FLAVOURING

Naboo makes the new Aroma Dispenser application available so you can create different types of food with the most varied types of flavouring.

SmokeGrill



Even inconceivable types of cooking and finishing that are linked to specific and special tools are possible. With **Naboo** the cook's creativity is not limited. Superb results with low costs and high added value.



PROBES FOR EVERY FUNCTION

Multipoint probe is standard and ensures perfect cooking at the product core.



2 CORE probe, a LAINOX exclusive, with a dual probe with a single attachment, you can cook different products and different sizes at the same time.



Medium-rare meat



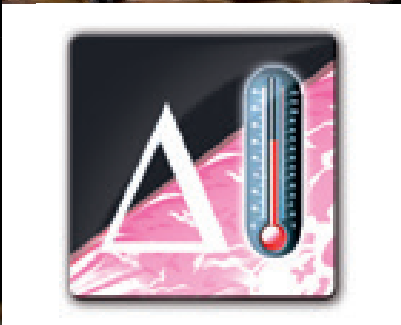
HACCP PARAMETERS SHOWN ON THE DISPLAY

WHAT IS IT FOR

The display allows for constant detection of the HACCP cooking parameters by monitoring the temperature in the chamber, the core temperature of the product and the time.

ADVANTAGES

Continuous monitoring of the cooking process, shown on the diagram highlighted on the screen offers the constant possibility to intervene and make adjustments. Cooking data certification is also available upon request by exporting and saving it. This function is required on equipment from consulting and design companies for meal production systems.



24/7

Having **Naboo** work while the kitchen is resting is a great advantage:

- Optimizes the use of the oven 24/7
- Uses a type of cooking that reduces weight loss and gives quality to the product
- Reduces energy consumption.

BRAISING AND BOILING

With this **Naboo** cooking method you can use it not only for roasts but also for new preparations like braising and boiling.

DELTA T SYSTEM

Due to the low differential kept constant over time, and achievable between the temperature in the cavity and the food core, controlled by the meat probe, the cooking of large sized pieces, such as cooked hams, is no longer a problem.

Night Cooking



Naboo is an appliance that isn't afraid to work overtime. Low temperature night cooking and subsequent holding ensure perfect maturation of the meat with minimum weight loss and low energy consumption. All this is offered without the need for monitoring since the cooking data can be documented in compliance with HACCP norms and downloaded through the USB interface.

Lainox Cooking

**NO
FOOD WASTE**

**GREATER
QUALITY DISHES**

**MAXIMUM
FOOD SAFETY**

**BETTER
PURCHASE MANAGEMENT**

**REDUCTION
IN ENERGY COSTS**

**GREATER
SERVICE SPEED**





System

INCREASED INCOME

You are not only a Chef using your creativity in cooking and catering, you are also a careful businessman whose strength is customer satisfaction and work optimization and LAINOX offers you comprehensive tools.

These tools, related to refrigeration technology through blast chillers and the possibility to hold the temperature of plates that have already been cooked that are built into the system.

If you ask today how many customers you will have and which dishes they will choose, LAINOX has the answer. If you want to ensure quick and professional service, Lainox is on your side.

This is the Lainox Cooking System.

Lainox Cooking System

WHATEVER YOUR CATERING NEEDS
LAINOX PROVIDES A COMPREHENSIVE SOLUTION



TEMPERATURE HOLDING CABINETS BOTH BUILT-IN OR TABLE-TOP

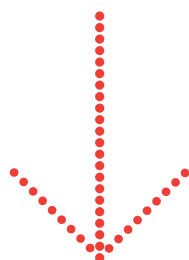
For the best cooking results, LAINOX offers you the possibility to couple the **Naboo** stand-mounted product line with an innovative, dual function appliance:

- Temperature holding cabinet
- Low temperature slow cooking +30°÷120°C

The digital controls let you set the right temperature in the chamber and the standard core probe lets you set the correct holding or cooking degree.

In this manner you create a product that is always excellent with numerous advantages in managing your work.

- Low energy consumption (from 0.7÷1kW/h)
- Zero weight loss during holding and less than 20% during low temperature slow cooking
- Cooking diversification
- Minimum dimensions
- Speed in express service (food bank)



COOK AND SERVE



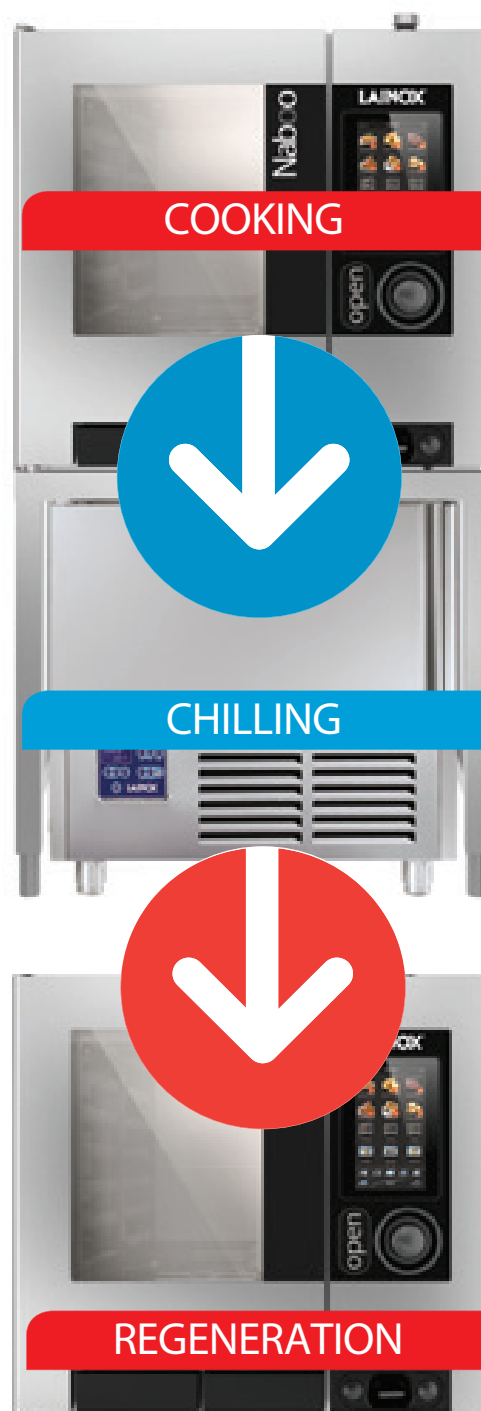
COOK AND HOLD



NEW CHILL BLAST CHILLER

New Chill is the cornerstone of the new system for organizing the kitchen where preparation, cooking, chilling, storage and reheating are stages of a single process that frees up production time for the dishes.

A link between cooking and storage, thanks to the great cooking power and adequate ventilation, New Chill quickly lowers the temperature of the product, stops the proliferation of bacteria, prevents the dispersion of humidity and maintains the organoleptic properties.



↓

COOK AND CHILL



Naboo® Excellence in

071



101



072



COOKING MODES

- ICS (Interactive Cooking System), an automatic cooking system for Italian, French, International, Spanish, Russian, Asian and German recipes including their history, ingredients, procedure, automatic cooking program and plate presentation
- Manual cooking with three cooking modes: Convection from 30°C to 300°C, Steam from 30°C to 130°C, Combination Convection + Steam from 30°C to 300°C.
- Programmable modes - Possibility to program and save cooking methods in an automatic sequence (up to 15 cycles) giving each program its own name, picture and information on the recipe

OPERATION

- DISPLAY that can be configured based on the needs of the user, bringing forward the programs used most

- LAINOX Cloud Wi-Fi/Ethernet connection system for saving personal settings, software updates, HACCP data archiving and downloading new recipes
- Automatic "one touch" cooking (ICS)
- Organization of recipes in folders with preview, giving each folder its own name
- Intelligent recognition of recipes in multilevel folders
- 10" colour screen (LCD - TFT) that is high definition and capacitive with "Touch Screen" functions
- SCROLLER PLUS knob with Scroll and Push function for confirming choices
- Automatic door opening using the "Open" button (optional)
- Instantaneous display in ICS cooking of the HACCP graphic

CLEANING AND MAINTENANCE

- Self-diagnosis before starting to use the equip-

ment, with descriptive and audible signalling of any anomalies

- SCS (Solid Clean System) automatic cleaning system with built-in tank and automatic detergent dispensing.
- CALOUT descaling system that prevents the formation and accumulation of limescale in the boiler, with built-in tank and automatic dispensing
- SOLID CLEAN detergent and SOLID CAL descaler in 1 KG packages (trial package) used for the generation of products to fill the built-in tanks
- For 201 / 202 models Automatic cleaning system (LM) and CALOUT descaler system, using CombiClean liquid detergent and CalFree descaler
- Manual cleaning system with retractable hand shower.

CONTROL EQUIPMENT

- Autoreverse (automatic reverse of fan rotation)

Models with boiler		Chamber capacity 1/1 GN (530 x 325 mm) 2/1 GN (530 x 650 mm)	Distance between layers (mm)	Number of covers	Total electric power (kW)	Gas versions nominal heating output (kW/kcal)	External dimensions (mm)	Power supply voltage
NAEB071	⚡	7x1/1	70	50/120	10,5	-/-	875 x 825 x 820 h.	3N AC 400V - 50 Hz
NAGB071	🔥	7x1/1	70	50/120	0,5	15/12.900	875 x 825 x 820 h.	AC 230V - 50 Hz
NAEB101	⚡	10x1/1	70	80/150	16	-/-	930 x 825 x 1040 h.	3N AC 400V - 50 Hz
NAGB101	🔥	10x1/1	70	80/150	1	28/24.080	930 x 825 x 1040 h.	AC 230V - 50 Hz
NAEB072	⚡	7x2/1 - 14x1/1	70	70/180	19	-/-	1170 x 895 x 820 h.	3N AC 400V - 50 Hz
NAGB072	🔥	7x2/1 - 14x1/1	70	70/180	1	30/25.800	1170 x 895 x 820 h.	AC 230V - 50 Hz
NAEB102	⚡	10x2/1 - 20x1/1	70	150/300	31	-/-	1170 x 895 x 1040 h.	3N AC 400V - 50 Hz
NAGB102	🔥	10x2/1 - 20x1/1	70	150/300	1	40/34.400	1170 x 895 x 1040 h.	AC 230V - 50 Hz
NAEB201	⚡	20x1/1	63	150/300	31,8	-/-	960 x 825 x 1810 h.	3N AC 400V - 50 Hz
NAGB201	🔥	20x1/1	63	150/300	1,8	48/41.280	960 x 825 x 1810 h.	AC 230V - 50 Hz
NAEB202	⚡	20x2/1 - 40x1/1	63	300/500	61,8	-/-	1290 x 895 x 1810 h.	3N AC 400V - 50 Hz
NAGB202	🔥	20x2/1 - 40x1/1	63	300/500	1,8	80/68.800	1290 x 895 x 1810 h.	AC 230V - 50 Hz

the product range



for perfect cooking uniformity

- Automatic parallel compartment and core temperature control, DELTA T system
- Automatically regulated steam condensation
- Easy access to programmable user parameters to customize the appliance through the user menu
- Programmable deferred cooking
- Ability to choose up to 6 fan speeds; the first 3 speeds automatically activate the reduction in heating power
- For special cooking methods, you can use an intermittent speed
- Temperature control at the product core using probe with 4 detection points
- 2 core probe, a LAINOX exclusive
- Core probe connection through a connector outside of the cooking chamber, with the ability to quickly connect the needle probe for vacuum cooking and small pieces
- USB connection to download HACCP data, update

software and load/unload cooking programs

- Ready for SN energy optimization system (optional)
- SERVICE program for inspecting the operation of the electronic board and display of the temperature probes
- Appliance operation timer for all primary functions for programmed maintenance
- ECOSPEED – Based on the quantity and type of product, Naboo optimizes and controls the delivery of energy, maintains the correct cooking temperature, preventing any fluctuations
- ECOVAPOR – With ECOVAPOR system there is a definite reduction in water and energy consumption due to the automatic controls of the steam saturation in the cooking chamber.
- GREEN FINE TUNING: a new burner modulation system and high efficiency exchanger to prevent power waste and reduce harmful emissions.

CONSTRUCTION

- IPX5 protection against sprays of water
- Perfectly smooth, watertight chamber
- Door with double tempered glass with air chamber and interior heat-reflecting glass for less heat radiation towards the operator and greater efficiency
- Internal glass that folds to open for easy cleaning
- Handle with left or right hand opening
- Adjustable hinge for optimal seal
- Deflector that can be opened for easy fan compartment cleaning

Direct steam models	Chamber capacity 1/1 GN (530 x 325 mm) 2/1 GN (530 x 650 mm)	Distance between layers (mm)	Number of covers	Total electric power (kW)	Gas versions nominal heating output (kW/kcal)	External dimensions (mm)	Power supply voltage
NAEV071 ⚡	7x1/1	70	50/120	10,5	-/-	875 x 825 x 820 h.	3N AC 400V - 50 Hz
NAGV071 🔥	7x1/1	70	50/120	0,5	12/10.230	875 x 825 x 820 h.	AC 230V - 50 Hz
NAEV101 ⚡	10x1/1	70	80/150	16	-/-	930 x 825 x 1040 h.	3N AC 400V - 50 Hz
NAGV101 🔥	10x1/1	70	80/150	1	18/15.480	930 x 825 x 1040 h.	AC 230V - 50 Hz
NAEV072 ⚡	7x2/1 - 14x1/1	70	70/180	19	-/-	1170 x 895 x 820 h.	3N AC 400V - 50 Hz
NAGV072 🔥	7x2/1 - 14x1/1	70	70/180	1	20/17.200	1170 x 895 x 820 h.	AC 230V - 50 Hz
NAEV102 ⚡	10x2/1 - 20x1/1	70	150/300	31	-/-	1170 x 895 x 1040 h.	3N AC 400V - 50 Hz
NAGV102 🔥	10x2/1 - 20x1/1	70	150/300	1	27/23.220	1170 x 895 x 1040 h.	AC 230V - 50 Hz
NAEV201 ⚡	20x1/1	63	150/300	31,8	-/-	960 x 825 x 1810 h.	3N AC 400V - 50 Hz
NAGV201 🔥	20x1/1	63	150/300	1,8	36/30.960	960 x 825 x 1810 h.	AC 230V - 50 Hz
NAEV202 ⚡	20x2/1 - 40x1/1	63	300/500	61,8	-/-	1290 x 895 x 1810 h.	3N AC 400V - 50 Hz
NAGV202 🔥	20x2/1 - 40x1/1	63	300/500	1,8	54/46.440	1290 x 895 x 1810 h.	AC 230V - 50 Hz

Naboo® The Ideal Solu



For the different **Naboo** models, Lainox offers practical and functional configurations for various needs. The tray holder and a practical neutral cabinet with door or an open stainless steel accessory holder can be added to the stainless steel stand.



If a blast chiller/freezer needs to be added to the **Naboo** and there's no space in the kitchen, a special support can be placed under the oven to insert a blast chiller (models 050/051). This practical configuration can be created for the following ovens:

- 071 gas/electric
- 101 gas/electric
- 072 gas/electric
- 102 gas/electric



For those who want to have everything in order and in maximum compliance with HACCP regulations, a closed neutral cabinet with a tray holder with a closed neutral cabinet next to it for holding cleaning detergents can be inserted in the stainless steel stand.

To resolve the problem of cooking steam in visible installations in supermarkets/delicatessens, **Naboo** can be equipped with a practical stainless steel hood with motorized suction and air condensation remover.

tion for Everyone



Do you have a small kitchen but at the same time a need for large diversification and quantities?

No problem. Stacking is the solution.

The following combinations are available:
Naboo gas/electric with boiler or direct steam

- **Naboo 071+071**
capacity 7+7 Trays 1/1 GN
Measurements 875x825x1890 h
- **Naboo 071+101**
capacity 7+10 Trays 1/1 GN
Measurements 930x825x2110 h
- **Naboo 072+072**
capacity 7+7 Trays 2/1 GN o
14+14 Trays 1/1 GN
Measurements 875x825x1890 h

Naboo® Choose the Id



ALWAYS PERFECT REHEATING AND FINISHING WITH THE LCS BANQUETING SYSTEM

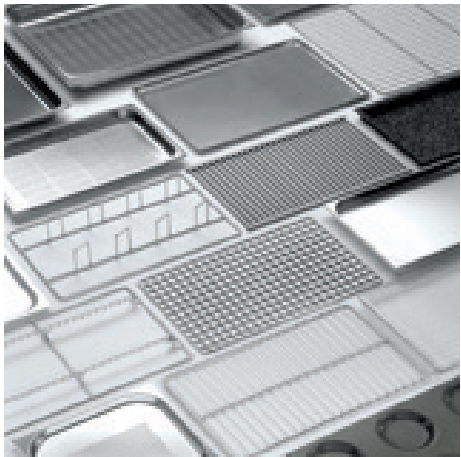
Thanks to the various accessories that can be added to Naboo, serving 10 - 100 or more courses at a given point in time with maximum quality is no longer a problem. With the LCS system and the "Cook & Chill" technique you can prepare dishes ahead of time, even the day before

In just ten minutes on the day they are served, the dishes can be ready with

- Perfect cooking results, even for large numbers
- Better work organization
- More time for a perfect finish
- Speedy service with satisfied customers

Model	capacity 310 mm plates (make table)
Naboo 071	16
Naboo 101	24
Naboo 072	32
Naboo 102	49
Naboo 201	60
Naboo 202	100

Real Configuration



TEMPERATURE HOLDING CABINETS/SLOW COOKING

So that you don't lose the goodness of food cooked an hour ahead, Lainox lets you combine this dual function appliance to Naboo

- Holding at serving temperature +65°C
- Low temperature slow cooking +30 - 120 °C
- Exclusive advantages with this combination
- Maximum precision thanks to the temperature control with the standard core probe
- Minimum energy consumption from 0.7 to 1 kW
- Minimum dimensions
- Immediate express service
- Ability to diversify cooking methods

Model	Capacity Gn (make table)
KMC031E	3 x 1/1
KMC051E	5 x 1/1
KMC052E	5 x 2/1 - 10 x 1/1

POLLOGRILL

Cooking quality and perfect crispiness for delicatessens and grill-rooms.

The production of large quantities of chickens on the spit becomes easy and economical with the insertion of the Pollogrill kit. There are numerous advantages:

- 50% less weight loss compared to a rotisserie
- 50% less energy consumption
- 60% less cooking time compared to a rotisserie (only 35/40 minutes)
- zero cleaning time (Self cleaning)
- minimum water, detergent and energy consumption (optimized based on the cleaning level selected)

Model	No. chickens	Capacity Gn (make table)
Naboo 071	16	2 x 1/1
Naboo 101	24	3 x 1/1
Naboo 072	32	4 x 1/1
Naboo 102	48	6 x 1/1

MULTIGRILL

Perfect cooking with the exclusive accessories specific for every type of cooking.

Naboo has no limits in cooking diversification. With its cooking accessories you can create perfect grilled meats, vegetables and fish, dry and crispy fried foods, excellent skewers or omelettes and quiches of various sizes (120-200 mm in diameter), breads and various pastries, pizza as if it were cooked in a brick oven and perfectly golden brown roasts.

FOR A FREE TRIAL IN
YOUR OWN KITCHEN, CONTACT US

tel +39.0438.9110 lainox@lainox.it



LAINOX®
DEVICE FOR COOKING

LAINOX ALI S.p.A.

www.lainox.it

Via Schiaparelli, 15
Z.I. S.Giacomo di Veglia
31029 Vittorio Veneto TV Italy

tel +39.0438.9110
fax +39.0438912300
lainox@lainox.it

