

# THE EVOLUTION OF A SPECIES



**LAINOX®**



**Naboo® 5.0**

**Premium**

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.



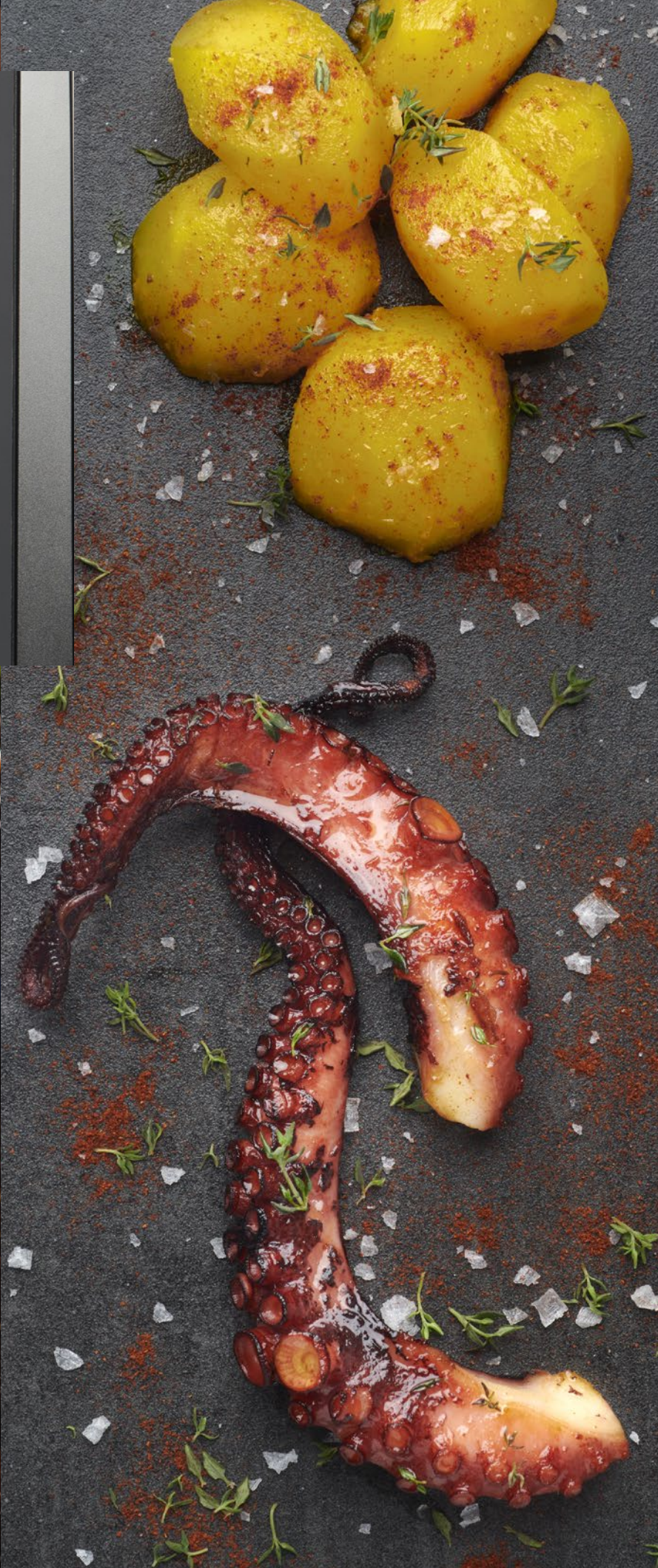
## • Smart Lighting System

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.

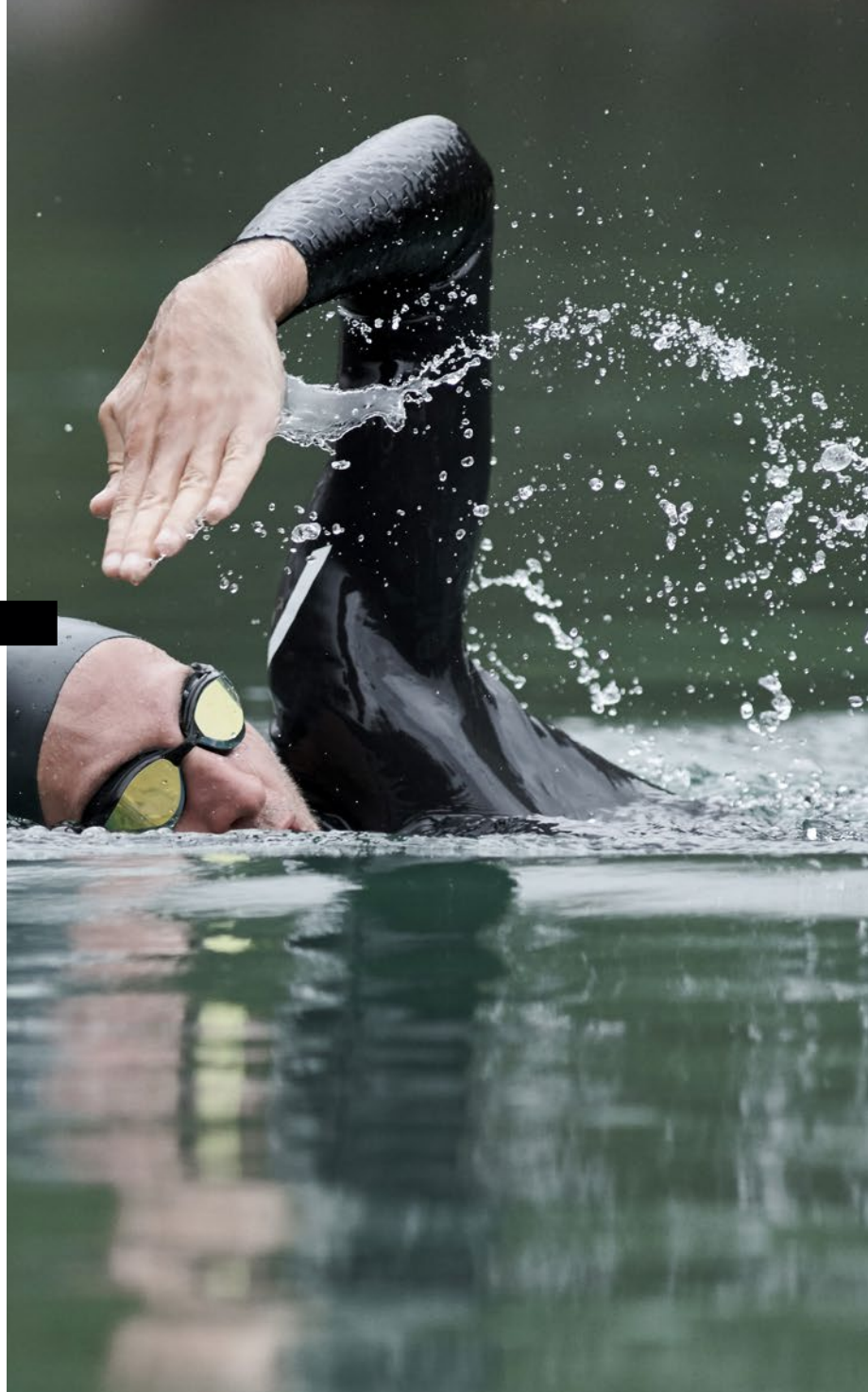


# EFFICIENT



- **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  $-40^{\circ}\text{C}$  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 XS - Oracle M - Oracle XL  
Naboo 5.0: 061 - 101  
Aroma Naboo 5.0: 054 - 084  
Compact Naboo: 026 - 061 - 101  
Neo24hours: 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



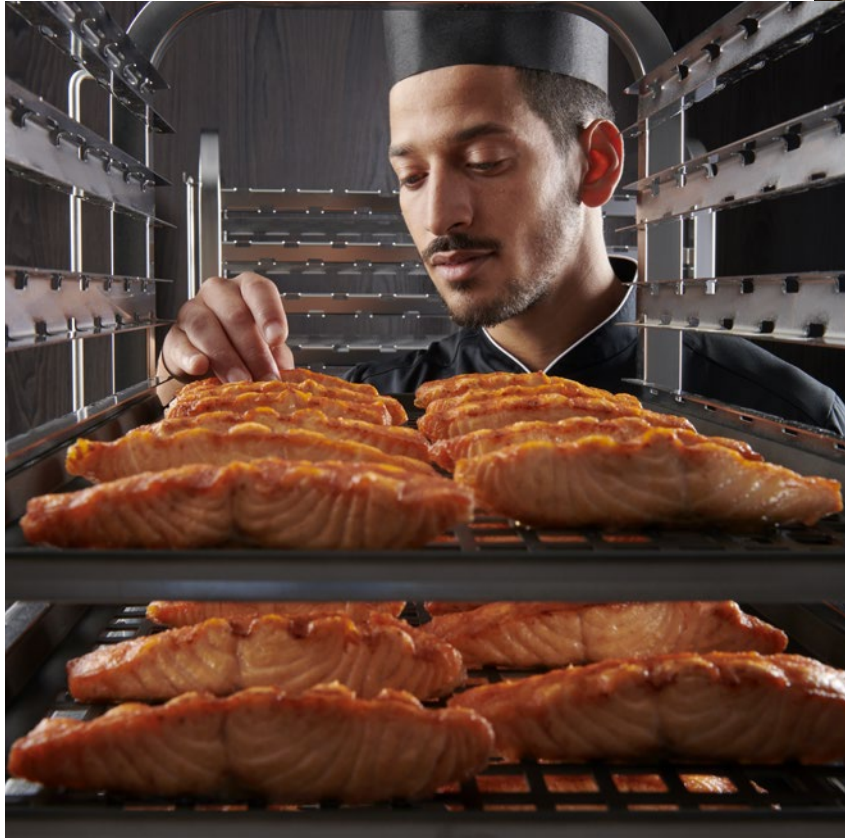
- **Multilevel Plus**
- **Configurable display**
- **Modifiable recipes**

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.



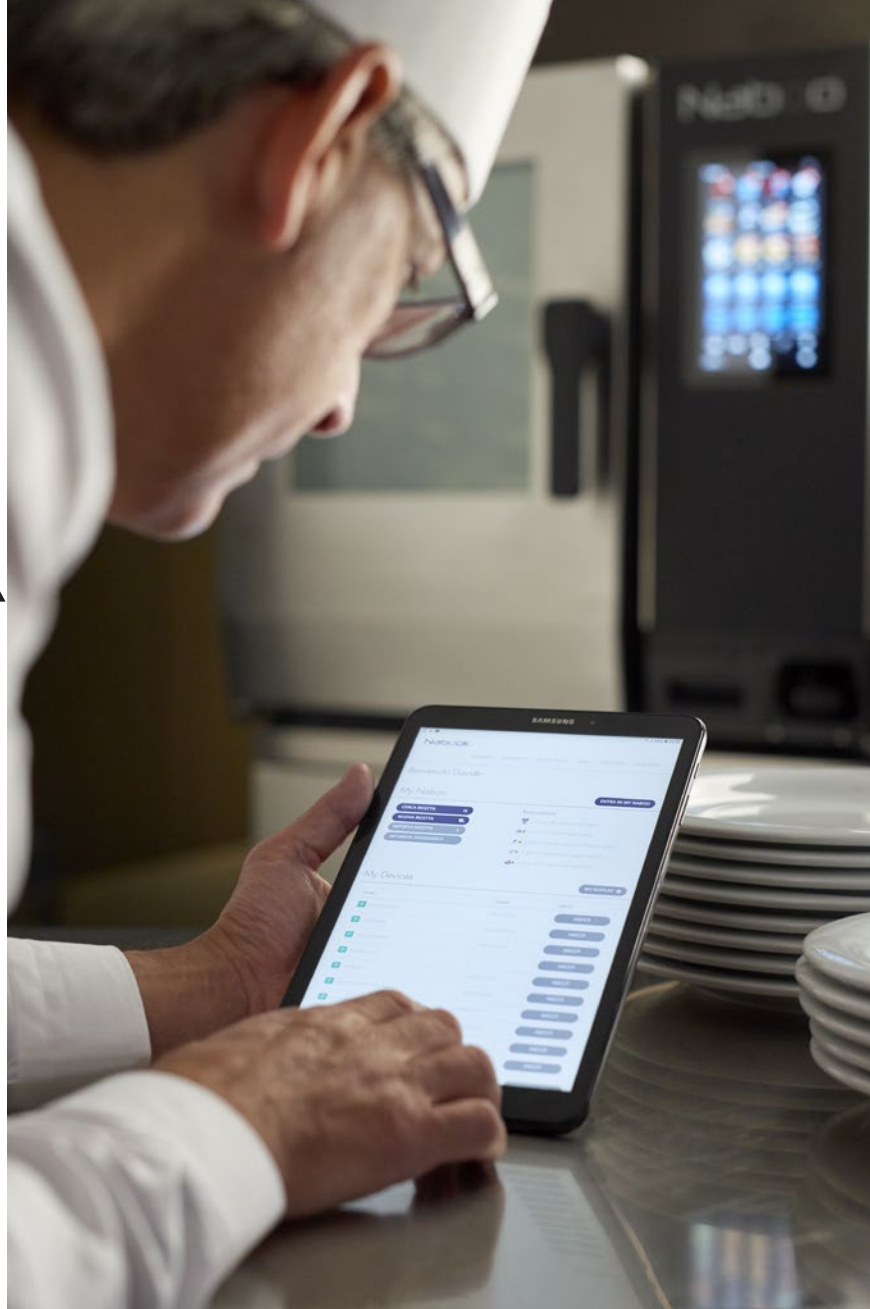
# NA BOOK

## 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](https://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 NICALS





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.



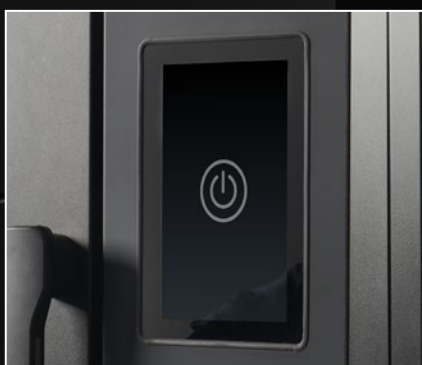
### Chromatic Communication

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 in Bag-in-Box (Patent Pending) - Optional

Lainox is increasingly committed to sustainable development and seeks solutions that help reduce energy and raw material consumption. Special attention is given to maximizing the recyclability of its products. **-70%** of plastic material used for the container. **+20%** of detergent quantity compared to rigid cartridges. **100%** of recyclability of the cardboard packaging.



### Switch mode power supply

New highly efficient switch mode power system.

## Combi for countertop for catering and gastronomy.



061



101



062



102

### Direct steam model - Standard configuration

| Models   | Power                                                                               | GN chamber capacity<br>1/1 GN (530x325 mm)<br>2/1 GN (530x650 mm) | Pitch<br>(mm) | Number<br>of meals | Electrical<br>power<br>(kW) | Nominal Gas<br>thermal power<br>(kW/kcal) | Absorption<br>(A) | External dimensions<br>(W x D x H mm) | Power supply<br>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



## Floor-standing Combi for catering and large businesses.



161



201



202

### Direct steam model - Standard configuration

| Models   | Power                                                                               | GN chamber capacity<br>2/3 GN (352x325 mm)<br>1/1 GN (530x325 mm) | Pitch<br>(mm) | Number<br>of meals | Electrical<br>power<br>(kW) | Nominal Gas<br>thermal power<br>(kW/kcal) | Absorption<br>(A) | External dimensions<br>(W x D x H mm) | Power supply<br>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 countertop for pastry shops and bakeries.**



054



084

## 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<br>(mm) | Pitch<br>(mm) | Electrical power<br>(kW) | Nominal Gas<br>thermal power<br>(kW/kcal) | Absorption<br>(A) | External dimensions<br>(W x D x H mm) | Power supply<br>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           |

\* special voltages and frequencies upon request



# Aroma Naboo 5.0

The Range



## Floor-standing Combi for pastry shops and bakeries.



134



154

### Maximum operational flexibility

The **Aroma Naboo 134** model is an ideal solution for those seeking high productivity, operational flexibility, and intelligent control, without sacrificing energy efficiency or ease of use. Thanks to two separate chambers with independent controls, you can cook different products simultaneously that require different temperatures or programs without interference.

For medium/large artisanal operations, the **Aroma Naboo 154** trolley oven with a capacity of **15 trays (600x400 mm)** is available. It is an advanced and versatile solution for professional baking and pastry. Fast loading and unloading with removable trolley: reduces downtime and facilitates safe handling.

### 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 * |
|----------|-------|----------------------------------|------------|-----------------------|-------------------------------------|----------------|------------------------------------|------------------------|
| AREN134B |       | 5 x (600x400)<br>+ 8 x (600x400) | 90         | 30,2                  | -/-                                 | 47             | 852 x 845 x 1840                   | 3N AC 400V - 50 Hz     |
| ARGN134B |       | 5 x (600x400)<br>+ 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)

# 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



## 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



## 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                                                                              |                                                                                     |
|-----------|----|-------------------------------------------------------------------------------------|-------------------------------------------------------------------------------------|-------------------------------------------------------------------------------------|-------------------------------------------------------------------------------------|
|           |    |  |  |  |  |
| 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                      |

# 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

# 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

- Total stainless steel Combi.
- 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

IPX5

EAC/ETL



IGS



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

- Detergent Bag-in-Box (Optional). These are the new detergent cartridges that ensure maximum safety in handling, eliminating any risk of contact or liquid spillage (Optional).
- 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 (For countertop and 161/134 models).
- 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

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

## AMERICA AND OCEANIA

|                                    |                              |                                  |                                          |                                             |
|------------------------------------|------------------------------|----------------------------------|------------------------------------------|---------------------------------------------|
| <b>CANADA</b><br>canada@lainox.com | <b>USA</b><br>usa@lainox.com | <b>LATAM</b><br>latam@lainox.com | <b>AUSTRALIA</b><br>australia@lainox.com | <b>NEW ZEALAND</b><br>newzealand@lainox.com |
|------------------------------------|------------------------------|----------------------------------|------------------------------------------|---------------------------------------------|

## ASIA AND AFRICA

|                                             |                                         |                                              |                                               |                                  |                                        |
|---------------------------------------------|-----------------------------------------|----------------------------------------------|-----------------------------------------------|----------------------------------|----------------------------------------|
| <b>MIDDLE EAST</b><br>middleeast@lainox.com | <b>MALAYSIA</b><br>malaysia@lainox.com  | <b>PHILIPPINES</b><br>philippines@lainox.com | <b>SINGAPORE</b><br>singapore@lainox.com      | <b>CHINA</b><br>china@lainox.com | <b>THAILAND</b><br>thailand@lainox.com |
| <b>VIETNAM</b><br>vietnam@lainox.com        | <b>HONG KONG</b><br>hongkong@lainox.com | <b>TAIWAN</b><br>taiwan@lainox.com           | <b>SOUTH AFRICA</b><br>southafrica@lainox.com | <b>INDIA</b><br>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



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