

Naboo®

... the Combi that's on trend

- + Easy
- + Connected
- + Exclusive
- + Fast
- + Efficient





Naboo

THE EVOLUTION OF KNOWLEDGE.

The absolutely unique feature that distinguishes Naboo from other professional ovens is called Cloud. Thanks to a standard WiFi connection, you can access Nabook, your virtual kitchen assistant and a myriad of other services (find out more on nabook.cloud)



WI FI CONNECTION OR VIA
ETHERNET CARD



CLOUD ACCESS THROUGH
REGISTRATION



ALL CONTENT
ALWAYS AVAILABLE ON NABOOK.CLOUD



BACK UP OF ALL CONTENT, SETTINGS
AND CUSTOMIZATIONS



SHARING OF CONTENT ACROSS
SEVERAL DEVICES



TECHNICAL SERVICE ALWAYS AVAILABLE
THANKS TO THE REMOTE SERVICE



Naboo

EVERYTHING AT YOUR FINGERTIPS.

The graphic interface has been completely revamped with a flat design. Naboo is like the large screen on your smartphone or tablet, with the same browsing logic: scroll menus, drag icons, open files, compose new pages, create folders with new content, fish from the cloud and match with contents on the machine. All with maximum freedom, creativity and functionality.



ALL RECIPES WITH JUST ONE CLICK

Recipes from all over the world are always available and updated thanks to the Lainox Cloud.



ONE TOUCH

Immediate execution of the ideal cooking method for the chosen recipe.



USER FRIENDLY

The interface is like your mobile device. It has the same functionality such as looking for recipes, paging through menus, dragging icons, and creating and organizing folders for personal recipes.



INTELLIGENT RECOGNITION

Naboo verifies the cooking compatibility of different products in multilevel mode and lets you know what cooking methods can be used at the same time and which ones can't.



CONFIGURABLE DISPLAY

Anyone can enter their personal recipes that they use most often in the main screen. Icons with photos and names make programming intuitive.



Nabook
for chefs like you

Your complete, free
virtual assistant
which helps you to organise
and manage your kitchen

Even if you are not
a Lainox Customer yet.

Nabook

A GIFT FOR CHEFS LIKE YOU.

Thanks to the Cloud, you have access to Nabook, your very own virtual assistant offered by Lainox, absolutely free, to all chefs, regardless of whether they own a Naboo or not.

With Nabook, you can manage your business, by organising your recipes and menus, manage food costs and shopping lists. You can also configure your devices from Nabook and synchronise your recipes with all your Naboo devices (find out more on nabook.cloud).



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 lets you to share your recipes with other Nabook users or export them and share them with whomever you choose.



MENU

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



FOOD COST

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



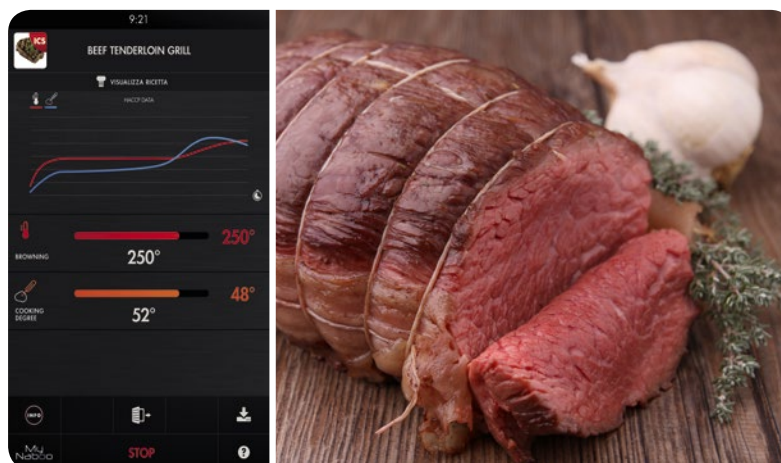
SHOPPING LISTS

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, avoiding costly waste.



CONFIGURE AND SYNCHRONISE

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



AUTOMATIC COOKING

ICS INTERACTIVE COOKING SYSTEM

Naboo selects the cooking mode completely independently (combined steam + hot air, steam, or convection only), constantly checks and adjusts the cooking temperatures, and detects and maintains the humidity desired thanks to the Autoclima system. All of the functions are checked minute by minute, no matter what you are cooking. In this way, your DEVICE constantly adjusts the cooking automatically, giving you ideal preparations.



PROBES FOR EVERY FUNCTION

The standard Multi-point probe always ensures that the food is cooked perfectly to the core or the needle probe for vacuum cooking and small portions (optional).



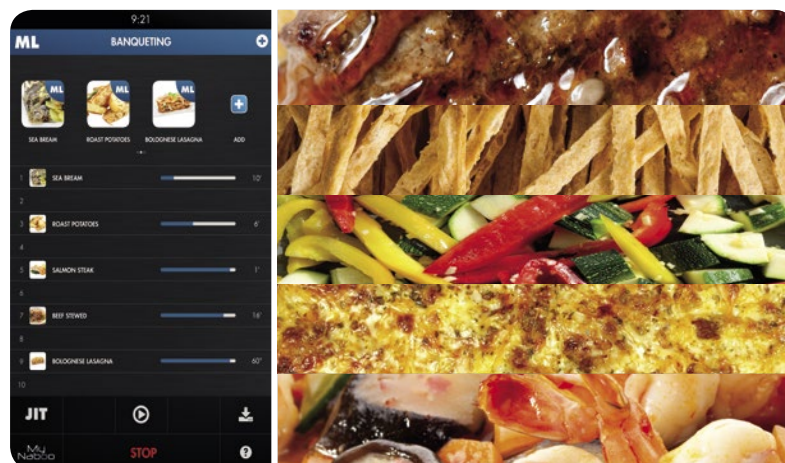
DELTA T SYSTEM

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

Having Naboo work while the kitchen is resting is a great advantage. 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.



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.

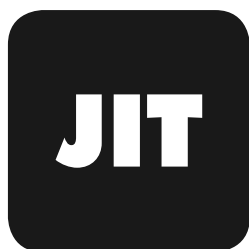
In addition, multilevel cooking is extremely useful and profitable. With the Multilevel cooking system you can cook different foods with different cooking times simultaneously and Naboo will let you know with an audible and visual signal when the tray is ready. Prevent downtime, partial loads and unnecessary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



MULTILEVEL PLUS

The advantages are:

- Optimized consumption due to a single load
- Quality automatically managed resulting in constant and repeatable results and mistakes
- Space, as well as management and organisational optimization
- Time optimisation
- Reduction of tools dedicated to a specific function (grill, fryer, pan...)
- Doubling the multi-level function on each shelf means doubling production capacity

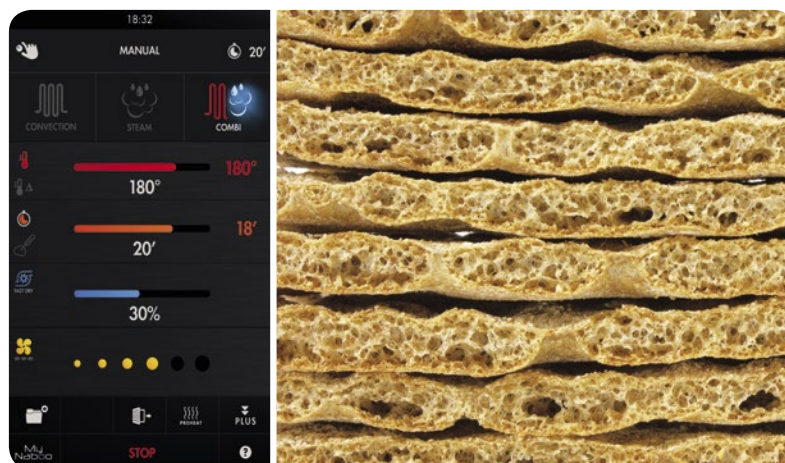


JUST IN TIME

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.



MANUAL COOKING

If you are not a fan of automation, Naboo can turn into a perfect manual oven, allowing you to easily and intuitively select the different types of cooking from steam, convection and combined, with a variable temperature range from 30°C to 300°C.

By adjusting the humidity with the exclusive Fast Dry®, Autoclima®, Ecovapor and Turbovapor systems, plus air modulation and ventilation, excellent results are obtained even with a full load with no waste or leftovers.



FAST 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.



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.



TURBOVAPOR

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..



SMOKEGRILL

Even inconceivable types of cooking and finishing that are linked to specific and special tools are possible.

With Naboo, there is no limit to chef's creativity (optional Smokegrill application).

Superb results with low costs and high added value.



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.

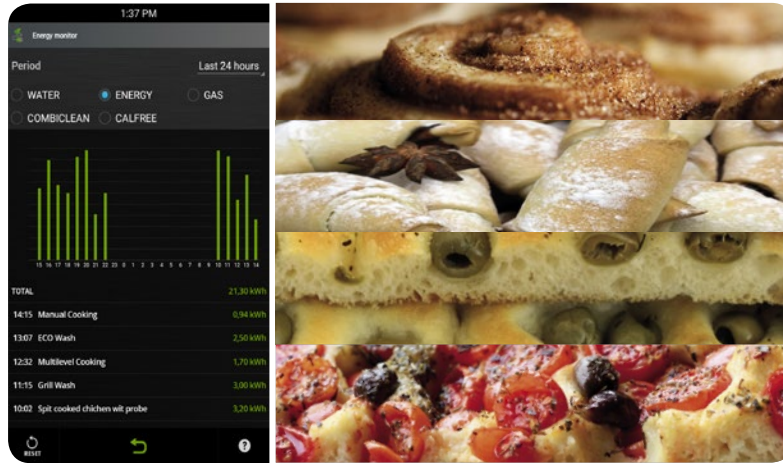
Without any type of combustion but thanks to the use of SmokeEssence a special ecological flavouring, it allows you to produce this type of finish.

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.



ENERGY, MINIMUM CONSUMPTIONS UNDER CONTROL

Lainox always keeps a close on eye on the consumption of its devices and so, has developed innovative utility control and management systems in its laboratories to guarantee maximum energy efficiency.



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.



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.



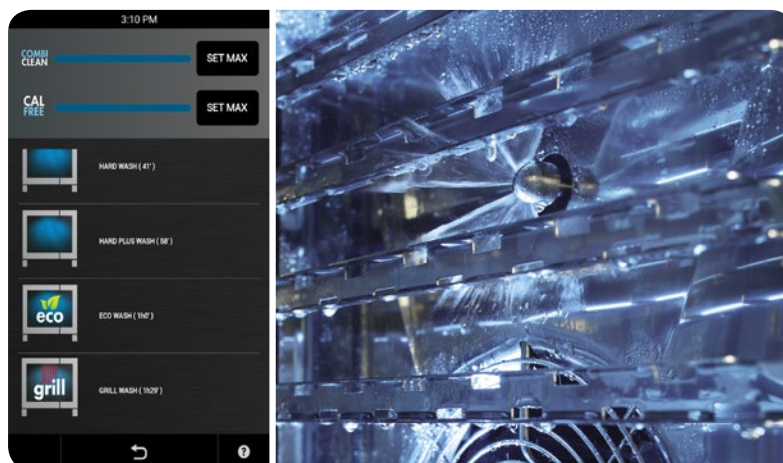
ENERGY MONITOR

With this exclusive function, Naboo allows transparent monitoring of electricity, gas, water and detergent consumption, even for all previous cooking processes up until the past year. Moreover, if Naboo is connected to Nabook (Lainox Cloud), consumption can also be monitored remotely.



ENERGY STAR

The knowledgeable choice for energy efficiency. Lainox, attentive to protecting the environment, has certified its ENERGY STAR products to promote energy preservation, improving the efficiency of its products without compromising on their characteristics and functions, thus reducing management costs.



ONE TOUCH, FOR PERFECT CLEANING RESULTS TOO

Just choose the right wash level and Naboo does the rest on its own, thanks to the automatic wash cycle with liquid detergent. The COMBICLEAN detergent, specially developed by Lainox, guarantees maximum hygiene and comes in a handy 100% recyclable cartridge/canister. No more handling and dangerous decanting.



HALF THE WASHING TIME

The drastic reduction in washing times compared to conventional systems is another added advantage.



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 Naboo 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.





NABOO IN A RESTAURANT

In Austria with Jakob Josef Gotthart, the chef and owner of the Stil Bruch Restaurant in Vienna.
A personal account from someone who uses Naboo in their kitchen every day:

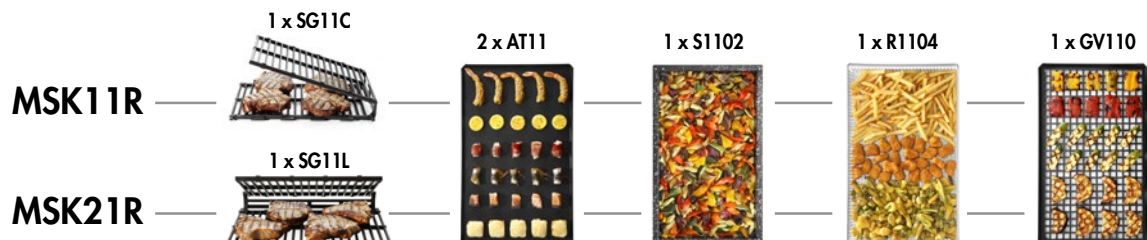
"I chose Naboo for the kitchen of my new restaurant because both my colleagues and I had used it before and thought it was amazing since it is so simple and easy to use!

With Naboo, you always get perfect results in the kitchen, even when cooking in highly stressful and challenging situations. Also, if you combine Naboo with Neo, the multi-purpose oven, you achieve maximum efficiency, speed, and quality in preparing the dishes you serve."

BENEFITS FOR YOUR RESTAURANT:

- ✕ SPACE-SAVING
- ✕ FLEXIBLE SERVICE WHEN USING THE MULTILEVEL PLUS
- ✕ CONSISTENT QUALITY IN DISHES
- ✕ QUICK TABLE TURN-AROUND
- ✕ ENERGY SAVINGS
- ✕ BETTER ORGANISATION OF WORK IN THE KITCHEN
- ✕ INSPIRATION AVAILABLE FROM THE NABOOK.CLOUD RECIPES

To get the best from Naboo, Chef Jakob Josef Gotthart recommends a MULTIGRILL RESTAURANT starter kit:





NABOO IN A SUPERMARKET CHAIN

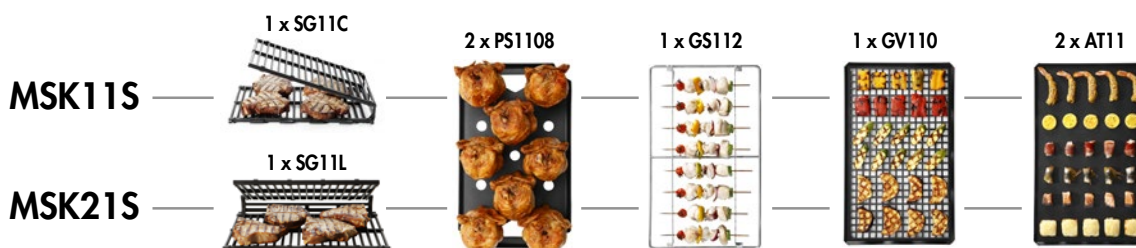
In Colombia with Maria Eugenia Castrillo, the Purchase Manager of the supermarket chain Olimpica in Barranquilla.
A personal account from someone who uses Naboo every day in their supermarket chains:

"I chose Naboo for the Olimpica supermarket chain because it's easy for both me and my colleagues to use. I always get perfect results in a short amount of time, for example, crispy and golden brown chicken in just 35 minutes. The synchronisation between all the Naboo ovens in the Olimpica chain also means that I have the same recipes and same excellent results across all the supermarkets. Another great service is the connectivity to nabook.cloud where I can find new cooking ideas."

BENEFITS FOR YOUR SUPERMARKET:

- ✕ EASE OF USE/NO SUPERVISION
- ✕ 35-MINUTE CHICKEN COOKING TIME
- ✕ ENERGY SAVINGS COMPARED TO SPIT ROASTING
- ✕ AUTOMATIC WASH
- ✕ INSPIRATION AVAILABLE FROM THE NABOOK.CLOUD RECIPES
- ✕ SYNCHRONISATION

To replicate the excellent results with Naboo in all supermarkets, Maria Eugenia Castrillo recommends, a MULTIGRILL SUPERMARKET/DELICATESSEN starter kit:





NABOO IN COLLECTIVE CATERING

In Slovakia, at Szabó Gyula Primary School in Dunajská Streda, over 150,000 portions a year are produced by Lainox Naboo at the cooking centre.

Kornel Nagy, the head chef tells us that: "When cooking for children, the most important thing is maintaining quality over time. I chose these ovens because they are reliable and thanks to the connectivity and synchronisation, excellent results can be replicated on all our Naboo ovens. It's a great oven and easy to use. At the end of the day, thanks to the automatic washing system, having a clean oven for the next day is never a problem."

BENEFITS FOR YOUR COOKING AREA:

- ✕ LESS WEIGHT LOSS
- ✕ ENERGY SAVINGS
- ✕ EASE OF USE
- ✕ AUTOMATIC CLEANING
- ✕ HACCP ON THE CLOUD
- ✕ FLEXIBILITY IN MANAGING AND DIVERSIFYING THE MENUS

To obtain the best results, Chef Kornel Nagy recommends the specific MULTIGRILL accessories.





AROMA NABOO IN THE BAKERY AND PASTRY SHOP

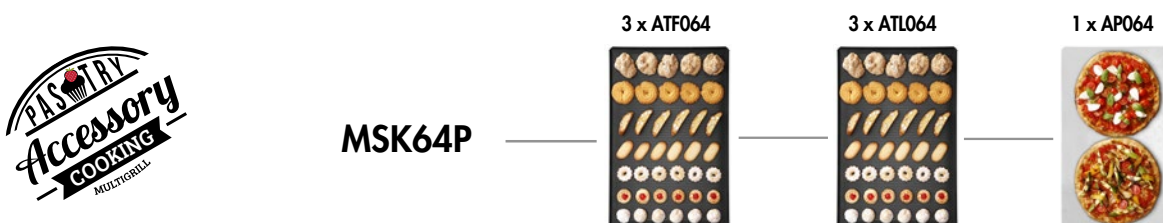
In Italy with Giuseppe Russi, the master baker, pastry chef, and owner of Pasticceria Russi in Laterza.
A personal account of someone who chose Naboo for their laboratory.

“Aroma Naboo caught my eye as soon as I saw it because it combines excellent technology with an attractive design. I watched a demonstration dedicated to pastry cooking and it was on that occasion that I discovered the specific features offered by Lainox with Aroma Naboo. I realised straight away that Aroma Naboo provides excellent cooking performance, with time savings and exceptional uniformity. Afterwards, a meeting was set up especially for me where I got to prepare some of my products and that’s when my enthusiasm was really sparked. The cooking quality is really satisfying, even for someone like me who always expects a lot. Aroma Naboo has always got the answer, no matter how challenging the request, and not to mention the significant cut in consumption that I have noticed since it was delivered to my laboratory. Also, thanks to the WiFi connection, Aroma Naboo is always connected and its software is periodically updated just like on my smartphone. And then there’s Nabook, the website where I can enter all my recipes and easily manage them remotely, where I can automatically work out food costs, calorie counts, shopping lists and lots more. An amazing gift from Lainox! So what more is there to say, other than that I am sure I made an excellent choice.”

BENEFITS FOR YOUR WORKSHOP:

- ✕ QUALITY AND UNIFORM COOKING
 - ✕ SPACE-SAVING
 - ✕ ENERGY SAVINGS
 - ✕ EASE OF USE
 - ✕ AUTOMATIC WASH
 - ✕ CONNECTIVITY
 - ✕ SYNCHRONISATION

For guaranteed excellent results in your workshop, the master baker Giuseppe Russi recommends a MULTIGRILL PASTRY/BAKERY starter kit:





COMPACT NABOO IN A BISTROT

In Malaysia, with Chef Hossen Tofazzen of the Gravy Baby Bistrot in Bukit Damansara, Kuala Lumpur. The chef is enthusiastic about the Compact Naboo oven and keen to share his experience:

"I chose Compact Naboo for my bistrot due to both its compact size and the easy-to-use touch controls.

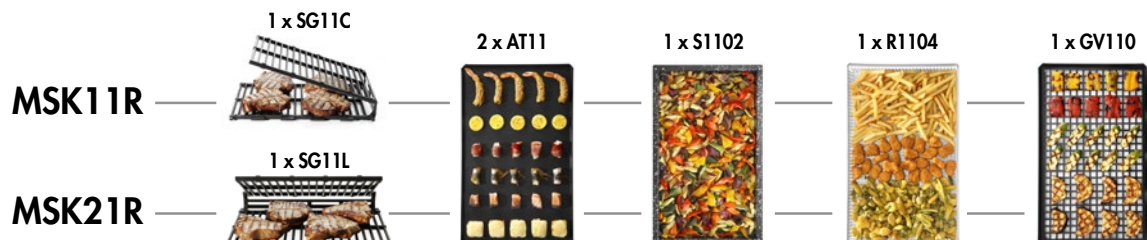
I can cook a lot of different products in one oven with excellent results like roast chicken, roast beef, Yorkshire pudding, etc.

Even though the oven is small, I have been able to create a lot of flexibility by placing two Compact Naboo ovens, one on top of the other. If the bistrot is full, I use them both, otherwise I use just one, so consumptions are cut with the advantage that the kitchen is a lot less hot. I am really happy I chose these Lainox Compact Naboo ovens because they meet all my requirements."

BENEFITS FOR YOUR BISTROT:

- ✕ SPACE-SAVING
- ✕ MENU FLEXIBILITY
- ✕ INCREASE REVENUE WITH MORE OFFERS
- ✕ EASE OF USE
- ✕ AUTOMATIC WASH

To get the best from Compact Naboo, Chef Hossen Tofazzen recommends a MULTIGRILL RESTAURANT starter kit:





Naboo@home

YOUR LOVE OF COOKING KNOWS NO BOUNDS



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. If you have a Naboo oven in your professional kitchen, you will can have all your recipes synchronised and available on your Naboo@home oven too. Moreover, thanks to the WiFi connection, you can access the Nabook.cloud website and get inspiration from hundreds of readily available international recipes.

IDEAL VOLTAGES AND POWER SUPPLIES FOR HOUSEHOLD INSTALLATIONS

Models	Power	GN chamber capacity 2/3 GN (352x325 mm) 1/1 GN (530x325 mm)	Distance btw Layers (mm)	Electrical power (kW)	Power supply voltage
COEN026R		6x2/3	60	2,75	1N AC 230V - 50 Hz
COEN026R		6x2/3	60	3,70	1N AC 230V - 50 Hz



Compact Naboo

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 Naboo, conquering space in the kitchen.



026

061

101

061

7" touch screen

Simple, intuitive commands with a 7-inch, LCD, HD capacitive touch screen display. It can be configured according to the kitchen requirements, by simply touching the icon of the dish you want and starting the cooking procedure.



Dedicated space: multipoint core probe, USB port

Compact Naboo has a special space for instruments that can increase functionality, like the multipoint core probe provided or the needle probe for small pieces or vacuum cooking, and the USB port.

Direct Steam Models	Power Supply	GN Chamber capacity 2/3 GN (352x325 mm) 1/1 GN (530x325 mm)	Distance btw Layers (mm)	Number of covers	Electricity (kW)	Gas nominal thermal power (kW/kcal)	External dimensions (W x D x H mm)	Voltage supply (voltages and special frequencies upon request)
COEN026R		6x2/3	60	20/50	5,25	-/-	510 x 625 x 880	3N AC 400V - 50 Hz
COEN061R		6x1/1	60	30/80	7,75	-/-	510 x 800 x 880	3N AC 400V - 50 Hz
COEN101R		10x1/1	60	80/150	15,5	-/-	510 x 800 x 1120	3N AC 400V - 50 Hz
CVEN061R		6x1/1	60	30/80	8,25	-/-	875 x 650 x 705	3N AC 400V - 50 Hz
CVGN061R		6x1/1	60	30/80	0,5	8,5/7.310	875 x 650 x 705	AC 230V - 50 Hz

Models with boiler	Power Supply	GN Chamber capacity 1/1 GN (530x325 mm)	Distance btw Layers (mm)	Number of covers	Electricity (kW)	Gas nominal thermal power (kW/kcal)	External dimensions (W x D x H mm)	Voltage supply (voltages and special frequencies upon request)
CBEN061R		6x1/1	60	30/80	8,25	-/-	875 x 650 x 705	3N AC 400V - 50 Hz



Naboo

THE PRODUCT LINE



071



101



072



102

Models with boiler	Power supply	Chamber capacity 1/1 GN (530x325 mm) 2/1 GN (530x650 mm)	Distance btw Layers (mm)	Number of meals	Electrical power (kW)	Gas nominal thermal power (kW/kcal)	External dimensions (WD. x DPT. x HT.mm)	Power supply voltage (special voltage and frequency upon request)
NAEB071R		7x1/1	70	50/120	10,5	-/-	875 x 825 x 820	3N AC 400V - 50 Hz
NAGB071R		7x1/1	70	50/120	0,5	15/12.900	875 x 825 x 820	AC 230V - 50 Hz
NAEB101R		10x1/1	70	80/150	16	-/-	930 x 825 x 1040	3N AC 400V - 50 Hz
NAGB101R		10x1/1	70	80/150	1	28/24.080	930 x 825 x 1040	AC 230V - 50 Hz
NAEB072R		7x2/1 - 14x1/1	70	70/180	19	-/-	1170 x 895 x 820	3N AC 400V - 50 Hz
NAGB072R		7x2/1 - 14x1/1	70	70/180	1	30/25.800	1170 x 895 x 820	AC 230V - 50 Hz
NAEB102R		10x2/1 - 20x1/1	70	150/300	31	-/-	1170 x 895 x 1040	3N AC 400V - 50 Hz
NAGB102R		10x2/1 - 20x1/1	70	150/300	1	40/34.400	1170 x 895 x 1040	AC 230V - 50 Hz
NAEB171R		7x1/1 + 10x1/1	70	130/270	26,5	-/-	930 x 825 x 1925	3N AC 400V - 50 Hz
NAEG171R		7x1/1 + 10x1/1	70	130/270	1,5	43/36.980	930 x 825 x 1925	AC 230V - 50 Hz
NAEB201R		20x1/1	63	150/300	31,8	-/-	960 x 825 x 1810	3N AC 400V - 50 Hz
NAGB201R		20x1/1	63	150/300	1,8	48/41.280	960 x 825 x 1810	AC 230V - 50 Hz
NAEB202R		20x2/1 - 40x1/1	63	300/500	61,8	-/-	1290 x 895 x 1810	3N AC 400V - 50 Hz
NAGB202R		20x2/1 - 40x1/1	63	300/500	1,8	80/68.800	1290 x 895 x 1810	AC 230V - 50 Hz

Models with boiler + direct steam	Power supply	Chamber capacity 1/1 GN (530x325 mm) 2/1 GN (530x650 mm)	Distance btw Layers (mm)	Number of meals	Electrical power (kW)	Gas nominal thermal power (kW/kcal)	External dimensions (WD. x DPT. x HT.mm)	Power supply voltage (special voltage and frequency upon request)
NAEM171R		7x1/1 + 10x1/1	70	130/270	26,5	-/-	930 x 825 x 1925	3N AC 400V - 50 Hz
NAGM171R		7x1/1 + 10x1/1	70	130/270	1,5	40/34.400	930 x 825 x 1925	AC 230V - 50 Hz

Naboo

THE PRODUCT LINE



171



201



202

Direct steam oven models	Power supply	Chamber capacity 1/1 GN (530x325 mm) 2/1 GN (530x650 mm)	Distance btw Layers (mm)	Number of meals	Electrical power (kW)	Gas nominal thermal power (kW/kcal)	External dimensions (WD. x DPT. x HT.mm)	Power supply voltage (special voltage and frequency upon request)
NAEV071R		7x1/1	70	50/120	10,5	-/-	875 x 825 x 820	3N AC 400V - 50 Hz
NAGV071R		7x1/1	70	50/120	0,5	12/10.230	875 x 825 x 820	AC 230V - 50 Hz
NAEV101R		10x1/1	70	80/150	16	-/-	930 x 825 x 1040	3N AC 400V - 50 Hz
NAGV101R		10x1/1	70	80/150	1	18/15.480	930 x 825 x 1040	AC 230V - 50 Hz
NAEV072R		7x2/1 - 14x1/1	70	70/180	19	-/-	1170 x 895 x 820	3N AC 400V - 50 Hz
NAGV072R		7x2/1 - 14x1/1	70	70/180	1	20/17.200	1170 x 895 x 820	AC 230V - 50 Hz
NAEV102R		10x2/1 - 20x1/1	70	150/300	31	-/-	1170 x 895 x 1040	3N AC 400V - 50 Hz
NAGV102R		10x2/1 - 20x1/1	70	150/300	1	27/23.220	1170 x 895 x 1040	AC 230V - 50 Hz
NAEV171R		7x1/1 + 10x1/1	70	130/270	26,5	-/-	930 x 825 x 1925	3N AC 400V - 50 Hz
NAGV171R		7x1/1 + 10x1/1	70	130/270	1,5	30/25.800	930 x 825 x 1925	AC 230V - 50 Hz
NAEV201R		20x1/1	63	150/300	31,8	-/-	960 x 825 x 1810	3N AC 400V - 50 Hz
NAGV201R		20x1/1	63	150/300	1,8	36/30.960	960 x 825 x 1810	AC 230V - 50 Hz
NAEV202R		20x2/1 - 40x1/1	63	300/500	61,8	-/-	1290 x 895 x 1810	3N AC 400V - 50 Hz
NAGV202R		20x2/1 - 40x1/1	63	300/500	1,8	54/46.440	1290 x 895 x 1810	AC 230V - 50 Hz



MODEL 171

Versatility in a single unit, with 2 separate controls and two cooking chambers, capacity 7 GN1/1 + 10 GN 1/1



Aroma Naboo

THE PRODUCT LINE



064



084



144



154

Models	Power supply	Chamber capacity (mm)	Distance btw Layers (mm)	Electrical power (kW)	Gas nominal thermal power (kW/kcal)	External dimensions (WD. x DPT. x HT.mm)	Power supply voltage (special voltage and frequency upon request)
AREN064R		6 x (600x400)	87	10,5	-/-	875 x 825 x 820	3N AC 400V - 50 Hz
ARGN064R		6 x (600x400)	87	0,5	12/10.230	875 x 825 x 820	AC 230V - 50 Hz
AREN084R		8 x (600x400)	90	16	-/-	930 x 825 x 1040	3N AC 400V - 50 Hz
ARGN084R		8 x (600x400)	90	1	18/15.480	930 x 825 x 1040	AC 230V - 50 Hz
AREN144R		6 x (600x400) + 8 x (600x400)	87 90	26,5	-/-	930 x 825 x 1925	3N AC 400V - 50 Hz
ARGN144R		6 x (600x400) + 8 x (600x400)	87 90	1,5	30/25.800	930 x 825 x 1925	AC 230V - 50 Hz
AREN154R		15 x (600x400)	83	31,8	-/-	960 x 825 x 1810	3N AC 400V - 50 Hz
ARGN154R		15 x (600x400)	83	1,8	36/30.960	960 x 825 x 1810	AC 230V - 50 Hz



MODEL 144

Versatility in a single unit, with 2 separate controls and two cooking chambers, capacity 6 x (600x400) + 8 x (600x400)

Naboo

CHARACTERISTICS

COOKING MODES

- ICS (Interactive Cooking System), an automatic cooking system for Italian and international recipes including their history, ingredients, procedure, automatic cooking program and plate presentation.
- Manual cooking with three cooking modes and instant cooking start: convection from 30°C to 300°C, steam from 30°C to 130°C, combination convection + steam from 30°C to 300°C.
- Programmable modes: possibility to programme and save cooking methods in an automatic sequence (up to 1.5 cycles) giving each programme its own name, picture and information on the recipe.
- MULTILEVEL and JIT mode.
- MULTILEVEL PLUS: doubling the multi-level function on each shelf means doubling production capacity.
- Autoclimate® automatic system for measuring and controlling the humidity in the cooking chamber.
- Fast-Dry® system for quick dehumidification of the cooking chamber.

NABOOK WI-FI CONNECTIVITY

- Recipe creation including ingredients with procedure and photo.
- Direct access from cooking device to iAINOX recipe database with optional download.
- Menu creation with calorie count and list of allergens with layout for customised print out.
- Food cost calculation of recipes and single portion menus.
- Organisation of shopping list to export in Pdf, Excel and Word format.
- Synchronisation of devices connected to the same account.
- HACCP Monitoring.
- Remote Service.
- Software update.

OPERATION

- Display that can be configured based on the user's needs, bringing forward the programmes used most.
- Automatic "one touch" cooking (ICS).
- Instantaneous display in ICS cooking of the HACCP graphic.
- Organisation of recipes in folders with preview, giving each folder its own name.
- Intelligent recognition of recipes in multilevel folders.
- 10" colour screen (LCD, high definition, capacitive, with "Touch Screen" functions - Naboo/Aroma Naboo).
- 7" colour screen (LCD, high definition, capacitive, with "Touch Screen" functions - Compact Naboo).
- SCROLLER PLUS knob with Scroll and Push function for confirming choices.
- Automatic door opening using the "Open" button (optional)

CONTROL MECHANISMS

- Auto reverse (automatic reverse of fan rotation) 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 customise the appliance through the user menu.
- Programmable deferred 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 (Naboo/Aroma Naboo).
- 2 fan speeds, the reduced speed decreases heating power. For special cooking methods, you can use an intermittent speed (Compact Naboo).
- Temperature control at the product core using probe with 4 detection points.
- 2 core probe, a iAINOX exclusive (optional).
- Core probe connection through a connector outside of the cooking chamber.
- Needle core probe ø 1 mm, for vacuum cooking and small pieces (optional).
- Multipoint core probe for large items ø 3 mm, pin length 180 mm (optional).
- USB connection to download HACCP data, update software and load/download cooking programmes.
- Possibility of setting device switch-off at the end of the automatic wash program.
- Pre-configured SN energy optimisation system (optional).

- **Energy Monitor** - Monitoring system of energy, gas, water, cleaning chemicals.
- External Water-softener's efficiency monitoring system (water-softener optional).
- **SERVICE** program: Testing the operation of the electronic board - Display of the temperature probes - Counter for operating hours of all primary functions for programmed maintenance.
- Self-diagnosis before starting to use the equipment, with descriptive and audible signalling of any anomalies.
- **EcoSpeed** - Based on the quantity and type of product, the oven optimises and controls the energy output, maintaining the best cooking temperature and avoiding fluctuations.
- **EcoVapor** - With the EcoVapor system, there is a net reduction in water and energy consumption due to the automatic controls of the steam saturation in the cooking chamber.
- **TurboVapor** (models with boiler) - 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.
- **Green Fine Tuning** (gas models) - A new burner modulation system and high efficiency exchanger to prevent power wastage and reduce harmful emissions.

CONSTRUCTION

- Perfectly smooth, watertight chamber.
- Door with double tempered glass with air chamber and interior heatreflecting glass for less heat radiation towards the operator and greater efficiency.
- Internal glass that opens out for easy cleaning.
- Handle with left or right-hand opening (026 / 061 / 071 / 101 / 072 / 102 / 171 / 064 / 084 / 144 models).
- Door with 3 locking points (201 / 202 / 154 models).
- Adjustable door hinge for optimal seal.
- Deflector that can be opened for easy fan compartment cleaning.
- IPX5 protection against water splashes (Naboo / Aroma Naboo).
- IPX4 protection against water splashes (Compact Naboo).

CLEANING MAINTENANCE

- 7 automatic cleaning programmes.
- Manual cleaning system with retractable hand-held shower.
- **For 026 / 061 / 071 / 101 / 072 / 102 / 171 models:**
Automatic cleaning system LCS (Liquid Clean System) with built-in tank and automatic dispensing (CombiClean liquid cleanser in 100% recyclable cartridges. Supplied with 1 liquid cleanser cartridge CDL05 - 990 gr.). CALOUT descaling system, that prevents the formation and accumulation of limescale in the boiler, with built-in tank and automatic dispensing (CalFree liquid descaler, in 100% recyclable cartridges. Supplied with 1 liquid descaler cartridge CCF05 - 990 gr.).
- **For 171 / 201 / 202 / 144 / 154 models** - Automatic cleaning system LM, with separate container and automatic dispensing (CombiClean liquid cleanser. Supplied with 1 liquid cleanser tank DL010 - 990 gr.). CALOUT descaling system, that prevents the formation and accumulation of limescale in the boiler, with separate container and automatic dispensing (CalFree liquid descaler. Supplied with 1 liquid descaler tank CFF010 - 990 gr.).



Naboo

SOLUTIONS FOR EVERY NEED



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.



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.



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.

This practical configuration can be created for the following ovens:

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



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 - 105 °C



For leavened products, a cabinet with glass doors and electronically controlled temperature controls, time and humidity percentage can be placed under the oven.

To solve the problem of steam cooking in on-view installations in supermarkets/delicatessens/bakeries, Naboo can be fitted with a practical stainless steel hood with a motorised suction and condensate removal pump.



OVERLAYS

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
- Naboo 071+101
- Naboo 072+072
- Compact 026+026
- Compact 061+061
- Aroma 064+064
- Aroma 064+084

Naboo

SOLUTIONS FOR EVERY NEED



NABOO@HOME

Practical and innovative solution for recessing the two O26 and O61 models from the Compact range in any setting, even at home. The kit consists of a recess frame and extraction hood with air condenser. The O26 model can also be installed on standard 60 cm models in domestic kitchens.

(1) Retrofit installation







(2) must be request at time of order



CHICKEN GRILL⁽¹⁾ & PROFESSIONAL CHICKEN GRILL⁽²⁾

Practical applications 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.

Mod. Oven	PS1108		PS1106	
		 8 pcs.		 6 pcs.
071	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
072	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



MULTIGRILL

For perfect cooking every time. With the exclusive accessories specific for every type of cooking.



A RESETTING OF TEMPERATURE AND A FINISH ALWAYS PERFECT WITH THE LAINOX JUST DUET SYSTEM

Thanks to various accessories which can be integrated, it is no longer a problem for Naboo to serve 10 - 100 dishes at any point in time with the highest quality.

Mod. Device	Kit Model	Capacity plates Ø 310 mm
071	NKB071	20
101	NKB101	30
072	NKB072	32
102	NKB102	49
171	NKB171	20+30
201	NKB201	60
202	NKB202	100

EUROPE

LAINOX ITALY
LAINOX ALI Group S.r.l.
Tel. +39 0438 9110
lainox@lainox.it

LAINOX IBERIA
Frigicoll S.A.
Tel. +34 93 480 33 22
frigicoll@frigicoll.es

LAINOX FRANCE
Tel. +33 (0) 6 62 28 56 30
nicolas.jurvilliers@lainox.com

LAINOX UNITED KINGDOM
Falcon Foodservice Equipment
Tel. +44 (7881) 500 340
pbayer@falconfoodservice.com

LAINOX EIRE
Tel. +353 83 4431438
a.hughes@lainox.com

LAINOX DACH
Tel. 00 800 02 09 20 17
stefan.pechaigner@lainox.com

**LAINOX BENELUX/
SCANDINAVIA**
Tel. +31 616 621472
alessandro.brusadin@lainox.com

LAINOX CZECH REPUBLIC
Tel. +420 602 580 749
robin.hayek@lainox.com

LAINOX SLOVAKIA
Tel. +420 602 580 749
robin.hayek@lainox.com

LAINOX HUNGARY
Tel. +420 602 580 749
robin.hayek@lainox.com

LAINOX POLAND
Hendi Polska Sp. z o.o.
Tel. +48 607 321 037
mariusz.nowak@grafen.com

LAINOX RUSSIA
Tel. +7 9035990579
elena.gribina@lainox.com

LAINOX GREECE
ALFA FROST S.A.
Tel. +30 2105575430
sales@alfafrost.gr

LAINOX TURKEY
**YUKSEL ENDUSTRIYEL URUNLER TURIZM
YATIRIMLARI SAN. VE TIC.A.S.**
Tel. +90 212 3614191
pazarlama@portasheff.com.tr

AMERICA AND OCEANIA

LAINOX CANADA
Food Service Solutions INC.
Tel. 1 800 668 8765
info@MyFSS.ca

LAINOX USA
Ali group North America
Tel. +1 (847) 215 6565
usa@aligroup.com

LAINOX LATAM
Tel. +51 997370550
giancarlo.roig@lainox.com

**LAINOX
AUSTRALIA - NEW ZELAND**
Regethermic Australia
Tel. +61 2 9966 9500
info@regethermic.com.au

ASIA E AFRICA

LAINOX ME DUBAI
Ali Group Middle East & Africa
Tel. +971 4510 8200
middleeast@aligroup.com

LAINOX MALAYSIA
F&B EQUIPMENT SDN BHD
Tel. 03-5882 0020 (ext: 9310)
sales@fnbequipment.com.my

LAINOX PHILIPPINES
OLEO FATS INC.
Tel. +632 7096536
contactus@oleofats.com

LAINOX SINGAPORE
Tel. 6016 3726 679
alex.ng@lainox.com

LAINOX CHINA
**Ali Food Service Equipment
(Shanghai) Co.,Ltd**
Tel. +86 (21) 6285 5858 Ext 801
info@aligroup.cn

LAINOX THAILAND
Tel. +6018 2197 844
ray.lau@lainox.com

LAINOX VIETNAM
Tel. +6018 2197 844
ray.lau@lainox.com

LAINOX HONG KONG
Tel. 6016 3726 679
alex.ng@lainox.com

LAINOX TAIWAN
**UNITECH FOODSERVICE
EQUIPMENT CORP.**
Tel. +886 2 27922788 ext. 220
unitech8@unitech-e.com.tw

LAINOX SOUTH AFRICA
**Vulcan
Catering Equipment (Pty) Ltd**
Tel. +27 11 2498500
vulcan@vulcan.co.za

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MORE TIME FOR YOUR LIFE.



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



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