BEYOND EVERY LIMIT

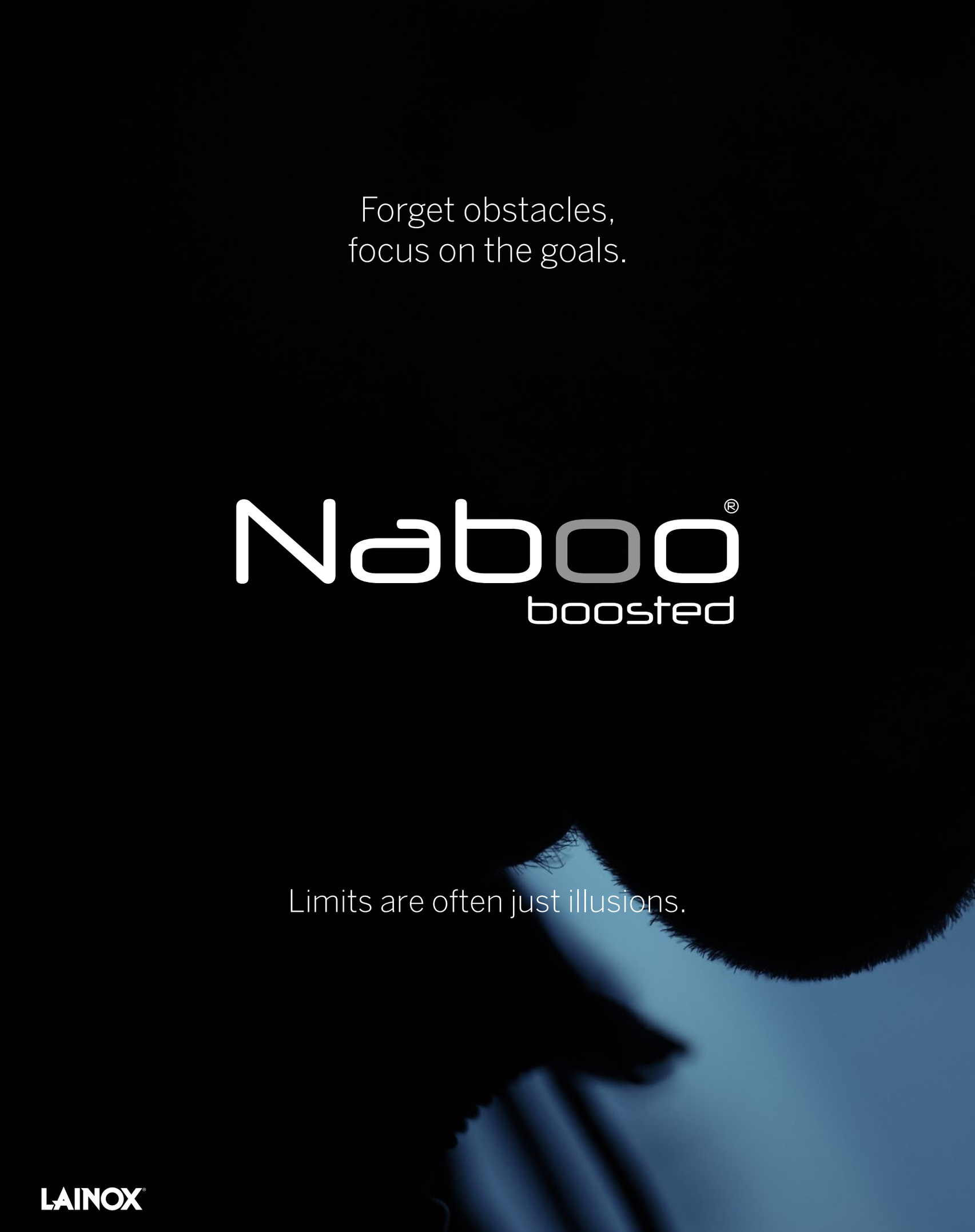


LAINOX®

Naboo® boosted

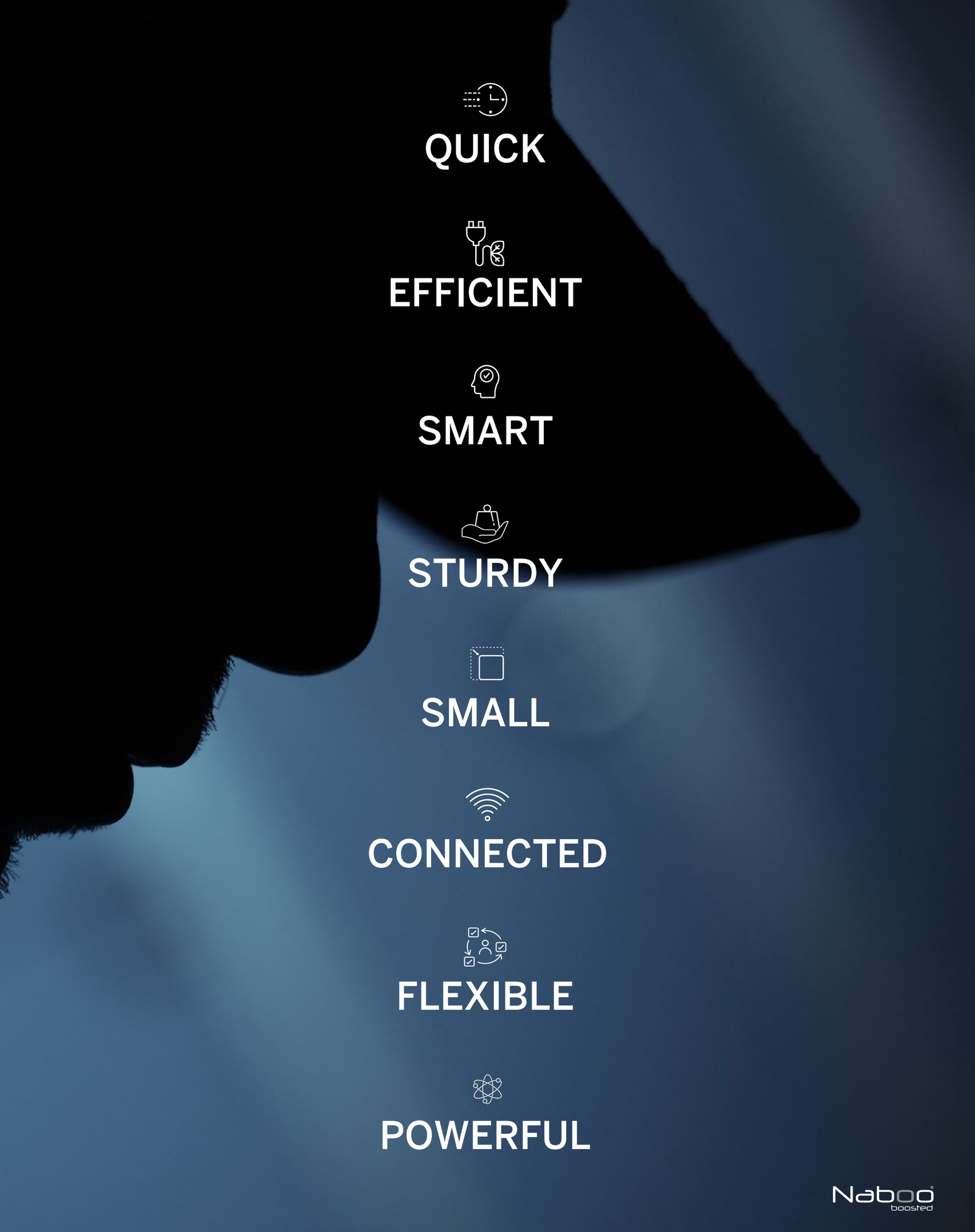
Forget obstacles,
focus on the goals.

Naboo®
boosted



Limits are often just illusions.

LAINOX®


QUICK
EFFICIENT
SMART
STURDY
SMALL
CONNECTED
FLEXIBLE
POWERFUL
Naboo
boosted

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 boosted 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.

EFFI
CI
ENT

- **Energy monitor**
- **New washing system**

An exclusive function featured in Naboo boosted 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. **Vapor Cleaning System** (**VCS**), on the other hand, is the automatic wash system which results in a significant reduction in consumption of up to 30% less thanks to an innovative steam cleaning system *.

ENERGY STAR An informed choice for energy efficiency.
www.energystar.gov (pending approval)



* compared to the previous model

SMART



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

Naboo boosted 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 boosted **AUTOCLIMA** controls the ideal climate, therefore guaranteeing excellent cooking quality at all times.

STU RDY



- **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 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

SMALL





-15%*

- **Up to 15% less overall dimension**
- **More compact sizes**

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

* for the **Naboo boosted 062 model**

CONNECTED



• Nabook

Thanks to the standard supply WI-Fi connection, Naboo boosted 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 Naboo boosted ovens and customise your recipes in different ways in each Naboo model.

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

FLEXIBLE





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

Flexibility in the kitchen is now even more important. With the **MULTILEVEL PLUS** function featured in Naboo boosted, 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 boosted, 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 boosted allows for savings of **up to 16% less** compared to previous models.

* compared to the previous model

TESTIMONIALS

WHAT THE CHEFS SAY



LAINOX



Naboo
boosted

RESTAURANT



Naboo at the service of haute cuisine.

According to Ennio Grava, chef and owner of the restaurant Ai Cadelach di Revine Lago (Treviso)

Why did you decide to buy a Lainox Naboo oven?

Because it's a well-established company which offers a reliable product. We have been using Lainox ovens for over thirty-five years. The biggest benefits that we have seen in using the different Naboo models which we have in the two kitchens, is that we can have a modern kitchen where technology is combined with practicality. During the à la carte restaurant service, we rely on the Multilevel system which helps us achieve precision in cooking and speed in service which is fundamental for this type of catering. In terms of cooking, excellent results are also achieved when preparing pastry products. The Nabook management system, designed for this oven, helps the entire overall work process. It is possible to standardise the quality of dishes as well, by creating your own recipes which are always available. Even if the kitchen staff changes, the product maintains the same characteristics. We also use Nabook for preparing banquets a lot. There are ideas for planning a menu with the relevant food cost, which is essential for preparing the economic proposal that is given to the customer. You can show photos of the dishes and share any allergens that are present in the ingredients which is very important. It also gives us the opportunity to print the menus and shopping list for the orders that the kitchen has to give to the suppliers. What more is there to say? It is the essential tool for all kitchens.



"The essential tool for all kitchens"

Ennio Grava

Chef-owner

Ristorante Ai Cadelach, Revine Lago (Treviso)



Love at first sight.

Let's hear from Orietta Cattelan, owner of the Pastry Shop and Bakery "Al Vecio Graner" di Jesolo (Venice)

This new business, which I started fifty years ago without prior experience in the sector, was a real challenge for me. I started attending pastry-making courses in a school where they used and still use a Naboo Aroma oven by Lainox. I instantly fell in love with it (it was love at first sight) because I saw the possibility of making my pastry shop and bakery project come true. This oven lets me simplify my work. A tangible benefit that I noticed is that it is intuitive and easy to use, with perfect cooking quality for all types of pastries and focaccia. I feel almost like a pioneer in bread making. None of the suppliers suggested that I buying an oven like this one for the business I wanted to start. I had to stand my ground to convince them to offer it to me, going against the grain. Another, by no means minor, aspect for me is the automatic washing system, given that I am a stickler for cleanliness and tidiness. It allows me to clean the oven, whenever I want, without any physical effort on my part. I am really satisfied.



LARGE BUSINESSES



Big moves in food

Interview with Marco Franceschet, M.D. Of Ristorazione Ottavian S.p.A.

We already had past experience in using Lainox ovens in our cooking centres and so we continued with the Naboo range, given that the quality of the product, which is always in step with new technology is ideal for the needs of large catering businesses. The benefits which they have given us are endless. From flexibility in cooking, one for all night cooking, to slow cooking of large portions which, thanks to the precise temperature control using the core probe, means significant less weight loss which leads to a greater yield of the cooked product and good quality in taste. The result of steam cooking full loads is also excellent as well as uniform. All our ovens are connected over the network and we mainly use the Nabook website to download the HACCP cooking data and upload new recipes. Solving problems is also faster on the maintenance side with fault reporting. The operators have also noticed that it is easier to manoeuvre the trolleys when fully loaded from the ovens to the blast chillers. The automatic washing system is efficient with the option of choosing different washing cycles.

“All our ovens connected over the network thanks to Nabook”

Marco Franceschet
M.D. Ristorazione Ottavian



Naboo in the Delicatessen

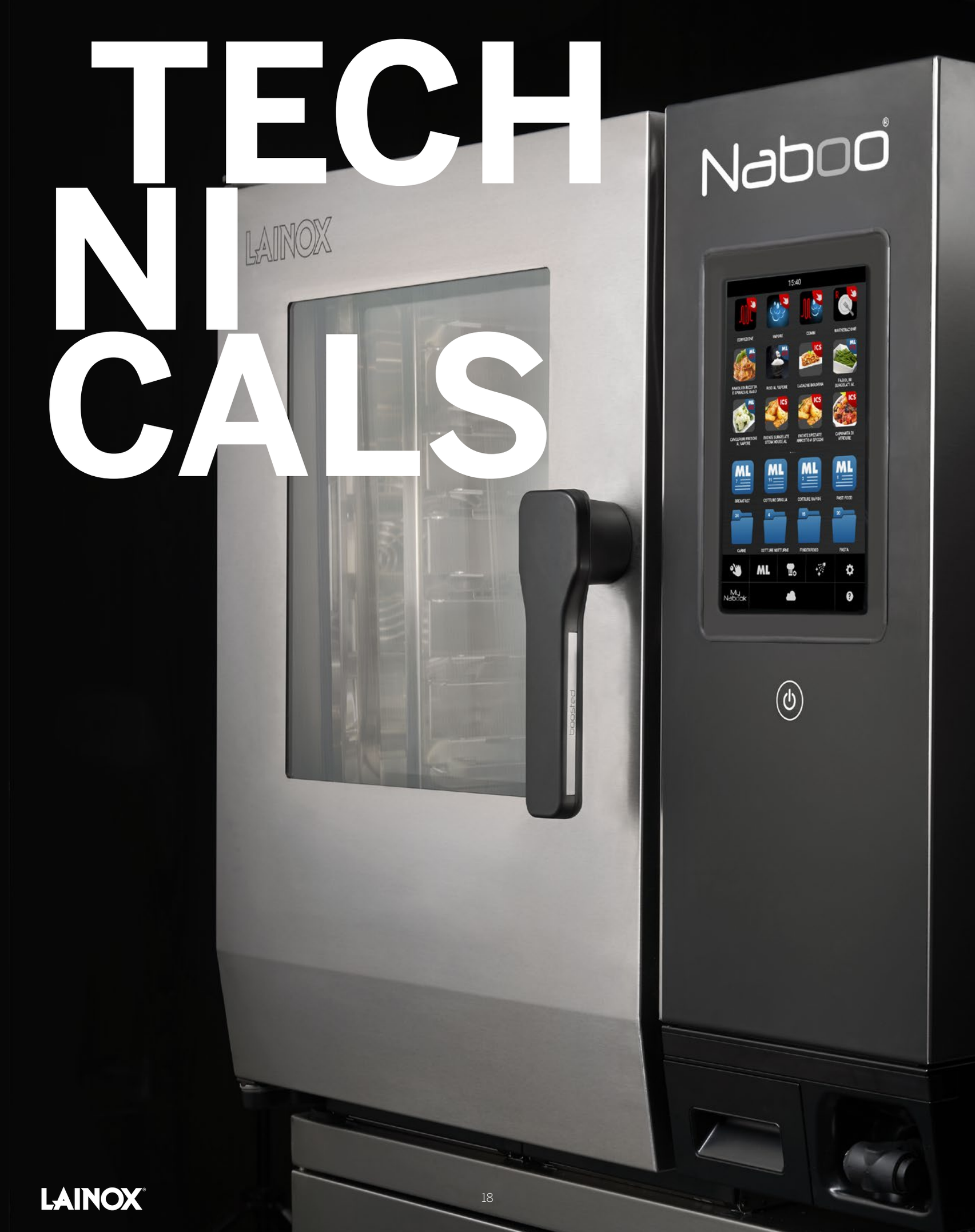
The testimony of Marina De Carlo, who works in the delicatessen department of the Coop supermarket in Bolzano Vicentino (Vicenza)

The decision to purchase Naboo by Lainox was made by our central office of Coop Alleanza 3.0. For my part, given that I use this oven all the time, I can say that the cooking times have been well implemented and the cooking results meet all our expectations. The Lainox recipes provided are perfect both for our Coop Fior Fiore chicken and for the Coop-procured chicken, which have different cooking times. Every dish we produce has the right times programmed for our requirements. Simple-to-use touch screen controls make the operator's life much easier. There is a significant savings compared to a rotisserie, which requires a lot of manual labour to prepare the cooking, not to mention the whole long, drawn-out cleaning process. The quality of the cooking is excellent as the chickens don't dry out, the skin is lovely and crisp, and the meat is tender and juicy. We immediately noticed a major benefit with this oven thanks to the automatic washing cycle. There is no physical effort required and there are excellent results every time thanks to the possibility of choosing from a variety of washing programmes based on the type of cooking we do. If chickens remain unsold in the late afternoon, we can use the regeneration programme the day after and still obtain an excellent result, as if they had just been cooked.





TECHNICALS



The totally new flat design of Naboo boosted 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.



Control panel

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



Detergent holder drawers

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

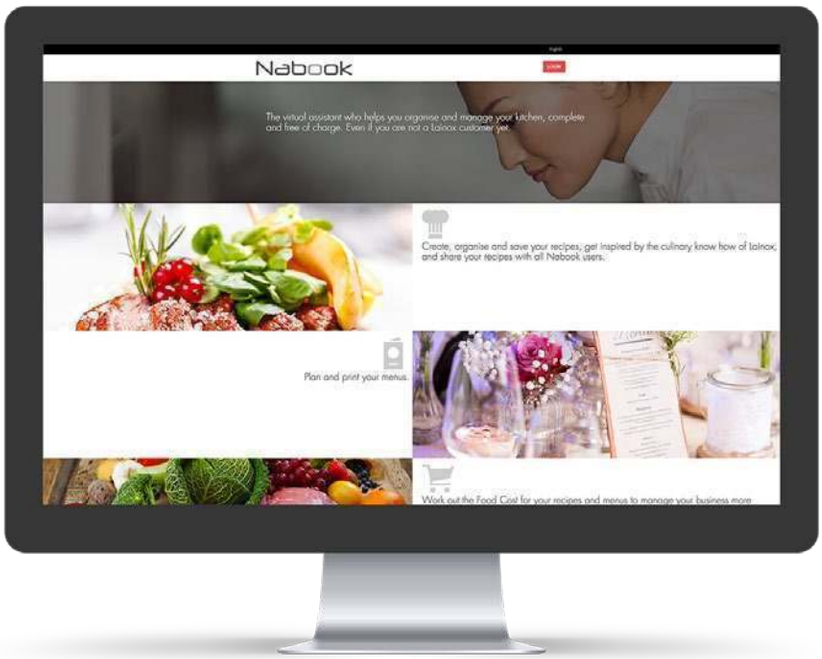
NABOOK

A gift for chefs like you

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

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

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



RECIPES

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

MENU

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

CONFIGURE AND SYNCHRONISE

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

FOOD COST

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

SHOPPING LISTS

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

LAINOX MULTIDISPLAY SYSTEM

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

CHARACTERISTICS

Boosted Range

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 node 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 boosted 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 boosted 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
- Autoreverse (automatic reverse of fan rotation) for perfect and uniform cooking.
- Automatic parallel compartment and core temperature control, DELTA T system.
- Ability to choose up to 6 fan speeds; the first 3 speeds automatically trigger a reduction in heating power. For special cooking methods, you can use an intermittent speed.
- Temperature control at the product core using a probe with 4 detection points.
- Fixed multi-point core probe, Ø 3 mm.
- Rapid core probe connection using an external connector to the cooking chamber (optional).
- USB connection to download HACCP data, update software and upload/download cooking recipes.
- User profile block (specific function for Quick Service Restaurant - QSR).
- Pre-configured SN energy optimisation system (optional).
- Service Program.
- Low consumption LED cooking chamber lighting.
- IES, Intelligent Energy System - Based on the quantity and type of product, the oven optimises and controls the energy supply, constantly maintaining the right cooking temperature and avoiding fluctuations.
- Ecovapor - With the EcoVapor system, there is a definite reduction in water and energy consumption due to the automatic control of steam saturation in the cooking chamber.
- TurboVapor - With the TurboVapor system the ideal level of steam is automatically produced to cook "tough" products like egg pasta or asparagus, turnip greens and chard, which are notoriously fibrous vegetables (for model with steam generator).
- Energy Monitor - Monitor energy, gas, water, and detergent consumption.

CONSTRUCTION
- Full AISI 304 combi oven.
- Cooking chamber in 1-mm thick Aisi 304 stainless steel with long and fully rounded edges for the best possible air flow and easy cleaning.
- Perfectly smooth, watertight chamber.
- Door with rear ventilated double tempered glass with air chamber and interior heat-reflecting glass for less heat radiation towards the operator and greater efficiency.
- Opens Internally for easy cleaning and maintenance.
- Deflector that can be opened for easy cleaning of the fan compartment.
- Bottom side plinth with magnetic coupling for easy cleaning and maintenance.
- Long Life Component (LLC) - Use of new long-lasting components.
- Long Life Gasket - Automatic electromagnetic tracked frame which is a hold and release system which preserves the stop gasket seal. (optional) - Patent pending.

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

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

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

INDIRECT STEAM GENERATION
- New high-performance fully insulated steam generator in Aisi 304 stainless steel (electric models).
- Steam generator heating using INCOLOY 800 armoured stainless steel electric heating elements.
- New steam generator in Aisi 316 stainless steel with high thermal insulation (For gas models).
- Automatic pre-heating of water in the steam generator.
- Draining and automatic daily wash of the steam generator, with a water temperature of below 60°C.
- Standard supply anti-limescale CALOUT system which prevents the formation 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
- Vapor Cleaning System (VCS). New automatic washing system with vaporisation of the detergent in the cooking chamber. Up to 30% less detergent consumption which is a significant reduction.
- CALOUT anti-limescale system which prevents the formation and build-up of limescale in the steam generator, with automatic dispensing.
- 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).
- Complies with ENERGY STAR parameters. Publication on www.energystar.gov (pending approval)

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

Naboo boosted

The Range

Combi for catering and large businesses.



061



101



062



102

Direct steam model - Standard configuration

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

Naboo boosted

The Range



161



201



202

Direct steam model - Standard configuration

Models	Power	GN chamber capacity 2/3 GN (352x325 mm) 1/1 GN (530x325 mm)	Pitch (mm)	Number of meals	Electrical power (kW)	Nominal Gas thermal power (kW/kcal)	Absorption (A)	External dimensions (W x D x H mm)	Power supply voltage * (V)
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 boosted

The Range

Combi for pastry shops and bakeries.



054



084



134



154

A partner who helps your business

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

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

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

Direct steam model - Standard configuration

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

* special voltages and frequencies upon request

MOD. 134

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

Compact Naboo

The Range

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

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



026



061



101



061



Naboo@home

You can now have a professional oven in your kitchen at home as well. Easy and convenient to install because it has been specially designed to fit into standard 60 cm household kitchen modules.
With the WIFI connection, you can also access the Nabook.cloud website and get inspiration from the hundreds of international recipes available.

Ideal voltages and power supplies for household installations

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

Direct steam model - Standard configuration

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

Steam generator model - Standard configuration

CBEN061R		6x1/1	60	30/80	8,25	-/-	12	875 x 650 x 705	3N AC 400V - 50 Hz

* special voltages and frequencies upon request

SOLUTIONS FOR ALL NEEDS

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



PRACTICALITY

Full AISI 304 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

Full Aisi 304 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 boosted 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 full AISI 304 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 multi-function Neo with Naboo boosted or Aroma Naboo boosted 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 boosted
061+061 / 061+101 / 062+062 / 062+102

• Aroma Naboo boosted
054+054 / 054+084

•Compact Naboo
026+026 / 061+061



NABOO @ HOME

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



MULTIGRILL

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

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



EXTRACTION HOODS

To solve problems of cooking fumes in on-view installations in supermarkets, delicatessens and pastry shops, Naboo boosted 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. Available in two versions, standard and **FLAT** if the space is limited in front of the oven.

SOLUTIONS FOR SUPERMARKETS, DELICATESSENS, ROTISSERIES





(1) Retrofit installation available

(2) must be requested 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 8 pcs.		PS1106 6 pcs.
061	16	**2 x GN 1/1**	12	**2 x GN 1/1**
101	24	**3 x GN 1/1**	18	**3 x GN 1/1**
062	32	**4 x GN 1/1**	24	**4 x GN 1/1**
102	48	**6 x GN 1/1**	36	**6 x GN 1/1**

SOLUTIONS FOR BANQUETING AND LARGE BUSINESSES



REHEATING
AND
PERFECT FINISH WITH THE
LAINOX SYSTEM

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

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

Would you like to try Naboo® boosted in your kitchen?

Contact us with no obligation

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