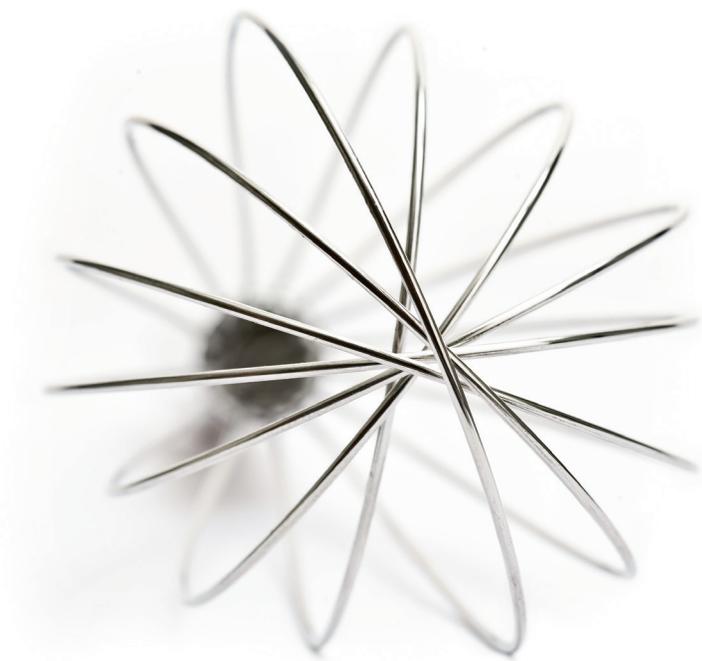




Aroma Naboo

SWEET TIME FOR YOUR LIFE





Aroma Naboo

GIVE YOUR LABORATORY ADDED VALUE.

The word Laboratory makes us think of precision and scientific methodology, strict procedures and meticulousness, great experience and professionalism and highly efficient tools and work materials. Otherwise, it would not be a Laboratory.

If this is your world, Aroma Naboo is the partner that can make a decisive contribution, giving your business true added value.

Whether you are a Master Pastry Chef dedicated to the sweetest expression of food or you deal with a fundamental food like bread, a pillar of society, starting today you can think about beginning a new way to operate.

You know that precision in ingredients and perfection in execution are fundamental requirements for achieving maximum product quality and that you can allow no margin of error in your recipes.

With Aroma Naboo you will find that it can provide exceptional proficiency during the cooking phase and in organizing and planning all phases of your daily work.



Aroma Naboo, MORE TIME FOR YOUR LIFE.

A KITCHEN PARTNER THAT SIMPLIFIES YOUR BUSINESS

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

A team of great bakery and pastry professionals has tested and tried out a collection of recipes that has been made available to you. This means that cooking courses and extensive training are a thing of the past, there's no need for any long, drawn out research to enhance or diversify your products and you don't need to lose time in testing because the recipe includes all of the ingredients, the preparation procedure, cooking method and even the plate presentation.

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

With Aroma Naboo you truly can take more time for yourself, get involved in more profitable activities, concentrate on other activities for your professional success and constantly stay up to date on the latest developments that affect your work. Simply put, you can use your time as you see fit. This way you have more time for your life, your business is streamlined and your profit is increased.



Knowledge in the new Cloud

THE NEW AGE OF ACCESS IN THE KITCHEN.

The absolutely unique feature that distinguishes Aroma Naboo from other professional ovens is called Cloud. Thanks to a standard Wi-Fi 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**



THE EVOLUTION OF KNOWLEDGE.

The Cloud of Aroma Naboo offers you bakery and pastry delicacies that are always new and different throughout the year because a rich publishing program has been prepared offering new recipes to add to the library every month. These are added to the recipes that are preloaded on the Aroma Naboo.

It also suggests which products can be processed simultaneously to optimise your time.

Books are no longer needed because everything is in the Cloud: recipes, videos, tutorials on every product, from bread to pastries to dessert delicacies, are described from ingredients to presentation and decoration. It is a source of permanent training and information that helps you learn new things, keep up to date, change the offering to your customers, enrich your product range. In other words, constantly increasing your professionalism.

With this system you are continuously connected to the web and therefore to an endless source of information and ideas, with the advantage of always having everything readily available, without losing any time.

Do you want to build a range of products suitable for your business and totally customised?
Do you want to draw on a series of ethnic, regional and localised bakery and pastry delicacies?

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



RECIPES

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



COOKING

The Cloud is set up to obtain maximum synchronization between the ingredients, procedure and cooking for each individual recipe.



CONTEXT

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



PRESENTATION

Customer service is not complete without an attractive and original presentation.



INGREDIENTS

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



UPDATES

Constant connection to the Cloud offers continuous updates.



INSTRUCTION

The Cloud gives you all of the details on how to create the recipe, step by step.



CUSTOMIZED RECIPES

Aroma Naboo supports every Chef's passion and creative talent.



Aroma Naboo

EVERYTHING AT YOUR FINGERTIPS

The graphic interface has been completely revamped with a flat design. Aroma Naboo is like the large screen on your smartphone or tablet, with the same browsing logic: and combine with content already on the machine. All with total 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

Aroma 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 comprehensive, free virtual assistant which helps you 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 an Aroma Naboo device 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 Aroma 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 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 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 you own an Aroma Naboo, you can configure all your devices remotely and synchronise all your recipes remotely from the Nabook website.



Aroma Naboo

TECHNOLOGY IN ITS BEST FORM

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

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



TOUCH SCREEN

10-Inch, LCD, HD, colour, capacitive screen, with "Touch Screen" function choice. The display can be configured based on the user's needs.



AUTOMATIC DOOR OPENING

Maximum ergonomics, even with your hands full



HIDEAWAY DRAWER

Practical, safe detergent container slot with a pull-down door closure system.



DEDICATED AREA

Universal connector for: multi-point core probe, multi-probe or needle probe for vacuum cooking, automatically retractable hand shower, usb port all in a single, practical organized location



AUTOMATIC COOKING

ICS INTERACTIVE COOKING SYSTEM

Aroma 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.



ALWAYS EXCELLENT RESULTS

With the innovative control systems and energy management systems you can cook automatically with excellent quality results.



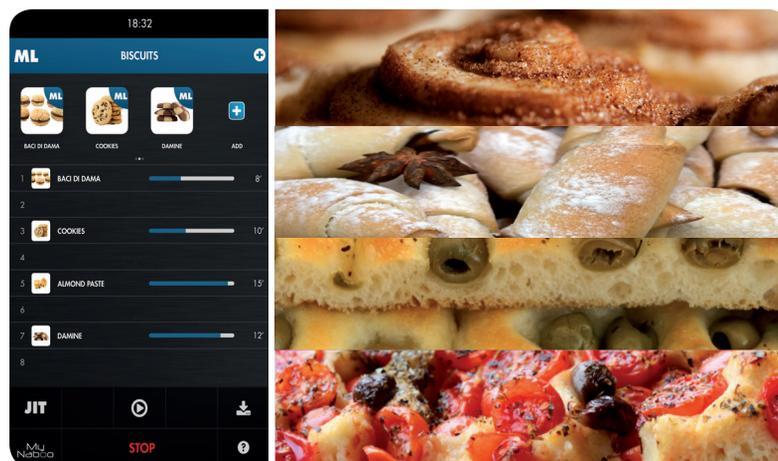
ECOSPEED DYNAMIC

With the Ecospeed function, by recognizing the quantity and type of product being cooked, Aroma 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 maximize 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.



MULTILEVEL COOKING

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

The Aroma 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 Aroma 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 cooking systems.



MULTILEVEL

The advantages are:

- Optimized consumption due to a single load
- Quality automatically managed resulting in constant and repeatable results and no types of errors
- Space as well as management and organisational optimization
- Time optimisation
- Reduction of tools dedicated to a specific function (grill, fryer, pan...)
- **DOUBLE MULTI-LEVEL:**
doubling the multi-level function on each shelf means doubling production capacity



JUST IN TIME

The Multilevel cooking system 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: Aroma 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. Aroma Naboo keeps everything under control.



STEAM AND LOW TEMPERATURE COOKING

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

The colours stay bright, less seasoning, water and salt are needed and, therefore, production costs are lower. Aroma Naboo lets you steam cook at low temperatures from 30°C to 99°C, with absolute precision and with minimum water and energy consumption.

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

Cooking at 100°C steam allows you to cook any type of food that otherwise must be cooked in boiling water, with greater quality. This leads to huge savings: no pans, less space, no waiting for water to boil, less energy consumption and faster cooking times. Over 20% less compared to traditional systems.

Finally, forced steam cooking, up to 130°C, is ideal for frozen products (frozen vegetables), especially in large quantities. At this temperature there is greater heat transmission and therefore the cooking times are very quick with lower processing costs.



VACUUM COOKING

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



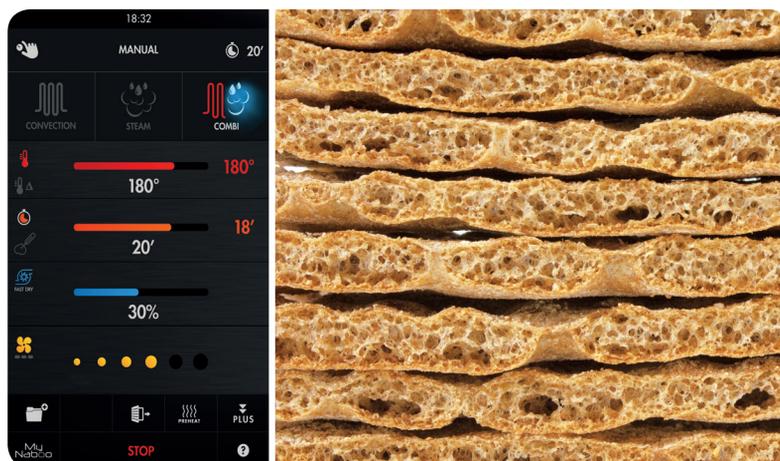
VACUUM COOKING IN GLASS JARS

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



ECOVAPOR

Aroma 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.



UNIFORM COOKING

Aroma Naboo can be as powerful or as delicate as needed.

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

Where precision of ingredients and perfection of execution are a must to get a top-quality product and where there is no margin for error Aroma Naboo knows how to make a decisive contribution to the cooking process.



SPECIAL OPERATIONS

With the Fast Dry® and Autoclima® functions in Aroma Naboo, special operations like dehydrating fruit used for decoration or extremely low temperature cooking for drying/cooking meringues and macaroons become easy, quick and with definite results every time.



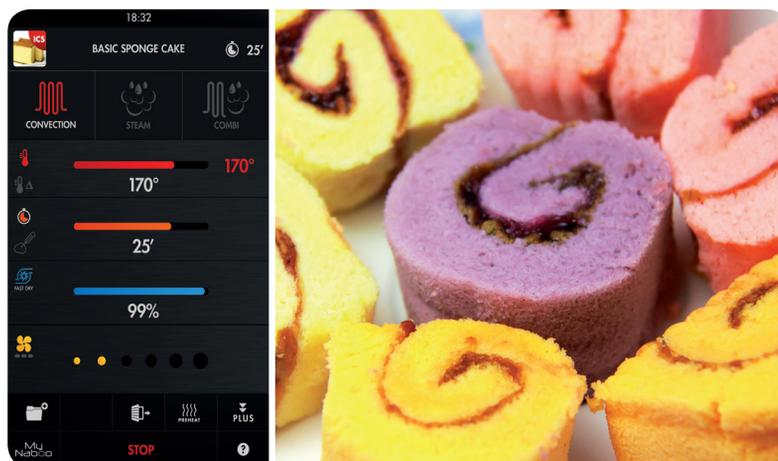
DRY, CRISPY COOKING

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.



FLAVOURING

Even inconceivable types of cooking and finishing that are linked to specific and special tools are possible. With Aroma Naboo, there is no limit to the chef's creativity (optional patented Smokegrill application).
Superb results with low costs and high added value.



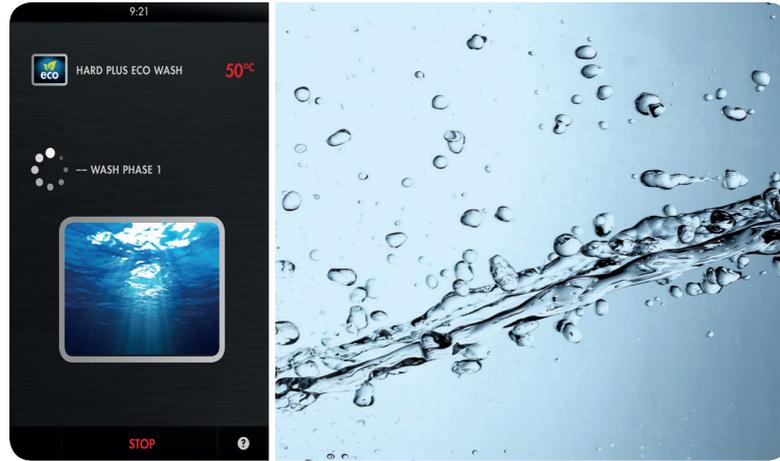
AUTOMATIC SYSTEM

Flavouring a product during cooking is no longer a problem with the automatic cooking system included in Aroma Naboo.



FLAVOURS

Aroma Naboo provides you with the new application Aroma Dispenser to give you different types of food with the widest range of flavours.



CLEAN, THOROUGHLY AND SIMPLY.

CHOOSE THE BEST WASH FOR YOUR USAGE REQUIREMENTS

Every table-top Aroma Naboo has an automatic LCS wash system with liquid detergent in a 100% recyclable cartridge, slotted into a concealed compartment.

Floor-standing Naboo ovens have automatic LM systems with liquid detergent in tanks.

The detergent is sprayed within the cooking chamber in a wholly automatic way.

The twofold action of the product, firstly with steam then with rinsing water, has the greatest efficacy on fats and residues deposited during cooking.



MANUAL WASH



RINSING



SOFT WASH



HARD WASH



HARD PLUS WASH



HARD PLUS ECO WASH



NEW CARTRIDGE OF DETERGENT, 100% RECYCLABLE

The COMBICLEAN detergent, with a new, ultra-hygienic formula, comes in a 100% recyclable practical cartridge for Aroma Naboo, so it no longer has to be handled or decanted. Ready to use, it is slotted into the special, hidden compartment, with pull-down closure.



HALF THE TIME OF WASHING

The benefits include economizing: the time needed for washing is much less than with traditional systems. It is enough to choose the suitable level of washing, then Aroma Naboo does the rest on its own.



ECO WASH

The new level of washing, ECO, in addition to existing ones, contributes to a further lessening of the amounts of time and detergent needed, with a tallying lessening of costs.



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)

Aroma Naboo

CHARACTERISTICS

COOKING METHODS

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

OPERATION

- Display that can be configured based on the needs of the user, bringing forward the programmes used most.
- LAINOX Cloud Wi-Fi connection system for saving personal settings, software updates, HACCP data archiving and downloading new recipes
- Automatic "one touch" cooking (ICS)
- 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).
- SCROLLER PLUS knob with Scroll and Push function for confirming choices.
- Automatic door opening using the "Open" button (optional)
- Instantaneous display in ICS cooking of the HACCP graphic

CLEANING MAINTENANCE

- Self-diagnosis before starting to use the equipment, with descriptive and audible signalling of any anomalies.
- Automatic LCS wash system with an integrated tank for table-top versions and automatic dosing of detergent.
- COMBICLEAN liquid detergent in a 100% recyclable cartridge for table-top versions
- For 144/154 models, automatic LM cleaning system using COMBICLEAN liquid detergent in tanks
- Manual cleaning system with retractable hand-held shower.

CONTROL MECHANISMS

- Auto reverse (automatic reverse of fan rotation) for perfect cooking uniformity.
- 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 activate a reduction in heating power.
- For special cooking methods, you can use an intermittent speed.
- Temperature control at the product core using probe with 4 detection points.
- Core probe connection through a connector outside of the cooking chamber, with the possibility of quickly connecting the needle probe for vacuum cooking and small pieces
- USB connection to download HACCP data, update software and load/unload cooking programmes.
- Possibility of setting device switch-off at the end of the automatic wash program
- Pre-configured SN energy optimisation system (optional)
- SERVICE program for: testing the operation of the electronic board and display of the temperature probes
- Counter of appliance operational hours for all primary functions for programmed maintenance
- Ecospeed - Based on the quantity and type of product, Aroma Naboo optimises and controls the delivery of energy, maintains the correct cooking temperature, preventing any 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
- GREEN FINE TUNING: a new burner modulation system and high efficiency exchanger to prevent power waste and reduce harmful emissions

CONSTRUCTION

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



IPX 5

EMC



Aroma Sapiens

THE PRODUCT LINE



064



084



144



154

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

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

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

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

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)
ARES064R		6 x (600x400)	87	10,5	-/-	875 x 825 x 820	3N AC 400V - 50 Hz
ARGS064R		6 x (600x400)	87	0,5	12/10.230	875 x 825 x 820	AC 230V - 50 Hz
ARES084R		8 x (600x400)	90	16	-/-	930 x 825 x 1040	3N AC 400V - 50 Hz
ARGS084R		8 x (600x400)	90	1	18/15.480	930 x 825 x 1040	AC 230V - 50 Hz
ARES144R		6 x (600x400) + 8 x (600x400)	87 90	26,5	-/-	930 x 825 x 1925	3N AC 400V - 50 Hz
ARGS144R		6 x (600x400) + 8 x (600x400)	87 90	1,5	30/25.800	930 x 825 x 1925	AC 230V - 50 Hz
ARES154R		15 x (600x400)	83	31,8	-/-	960 x 825 x 1810	3N AC 400V - 50 Hz
ARGS154R		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)

Aroma Sapiens

CHARACTERISTICS

COOKING METHODS

- Automatic with over 64 tested and stored cooking programmes including programmes for reheating on the plate or in the pan.
- Programmable with the ability to store 99 cooking programmes in automatic sequence (up to 9 cycles).
- Manual cooking with three cooking modes: Convection from 30°C to 300°C, Steam from 30°C to 130°C, Combination from 30°C to 300°C
- Manual with instant start of cooking
- Cooking with core temperature control (with multi-point probe or needle probe) (optional)
- Autoclima® automatic system for measuring and controlling the humidity in the cooking chamber
- Fast-Dry® system for quick dehumidification of the cooking chamber
- Rapid selection of favourite programs using scroll & push, with the dedicated scroller.

OPERATION

- LED, HVS (High Visibility System) alphanumeric display to visualise the temperatures, Autoclima, time and core temperature.
- 2.4-inch (LCD - TFT) colour display for displaying your favourite programs, pre-set programs, variable fan speed, automatic washing, menus, and settings.
- SCROLLER knob with Scroll and Push function for confirming choices.
- Manual pre-heating

CLEANING MAINTENANCE

- Self-diagnosis of the equipment before and during use with descriptive and audible signalling of any anomalies.
- Automatic cleaning system with an integrated tank and automatic dosing of detergent (optional).
- The COMBICLEAN detergent liquid in a 100% recyclable cartridge
- For the 144/154 models, automatic cleaning system LM and using COMBICLEAN liquid detergent
- Manual cleaning system with retractable hand-held shower.

CONTROL MECHANISMS

- Auto reverse (automatic reverse of fan rotation) for perfect cooking uniformity.
- Automatically regulated steam condensation.
- Manual chamber outlet control.
- Manual humidifier.
- Timed lighting
- Easy access to programmable user parameters to customise the appliance through the user menu.
- Ability to choose up to 6 fan speeds; the first 3 speeds automatically activate a reduction in heating power.
- Pre-configuration for quick connection of core probe via external connector to standard-supply cooking chamber
- Temperature control at the product core using probe with 4 detection points (optional)
- Core cooking temperature with needle probe for vacuum-cooking and small portions (optional)
- Pre-configured SN energy optimisation system (optional)
- SERVICE program for: Testing the operation of the electronic board and displaying the temperature probes - Counter of appliance operational hours for all primary functions for programmed maintenance
- ECOSPEED - Based on the quantity and type of product, Naboo optimises and controls the delivery of energy, maintains the correct cooking temperature, preventing any 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.
- GREEN FINE TUNING: a new burner modulation system and high efficiency exchanger to prevent power waste and reduce harmful emissions

CONSTRUCTION

- Perfectly smooth, watertight chamber with seamless welding
- Door with double tempered glass, external with mirrored effect and air chamber and interior heat-reflecting glass for reduced head radiation towards the operator and greater efficiency
- Internal glass that opens out for easy cleaning
- Handle with left or right-hand opening
- Adjustable door hinge for optimal seal
- Deflector that can be opened for easy fan compartment cleaning
- IPX5 protection against water splashes



IPX 5

EMC



Aroma Naboo

COOKING POTENTIAL



	Mod. 064	Mod. 084	Mod. 144	Mod. 154	Cooking time
Support grilles for cake tins and moulds	12 pcs	16 pcs	12 + 16 pcs	30 pcs	-
Aluminium pans for croissants	96 pcs	128 pcs	96 + 128 pcs	240 pcs	25'
Griddle plates with heat retention for round pizza	12 pcs	16 pcs	12 + 16 pcs	30 pcs	10'
Aluminized steel pans for 80 g shortbread cookies	144 pcs	192 pcs	144 + 192 pcs	360 pcs	19'
Corrugated sheet metal pans for 250 g baguettes (precooked) Capacity, 5 pcs per pan	30 pcs	40 pcs	30 + 40 pcs	75 pcs	14'
Aluminium pans for 50-80 g sandwich rolls (risen) Capacity, 24 pcs	144 pcs	192 pcs	144 + 192 pcs	360 pcs	25'



COOKING ACCESSORIES

Achieve perfect cooking with the exclusive accessories specific for every type of cooking. There is a grille or pan that meets any of your cooking needs. Lainox offers Euronorm 600 x 400 grilles and pans in stainless steel, aluminized steel and aluminium in many heights, both perforated and non-perforated and including pans for cooking bread and baguettes..

* The times refer to model 084 and may vary based on the size and/or load quantity.

Aroma Naboo

SOLUTIONS FOR EVERY NEED



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



If a blast chiller/freezer needs to be added to the Aroma 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:

- 064 gas/electric
- 084 gas/electric



For those who want everything in order and in full compliance with HACCP regulations a practical solution is possible with the inclusion in the stainless steel frame of a closed neutral cabinet with tray holder and alongside a closed neutral cabinet holding cleaning detergents.



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:

Model 064 + 064
capacity 6 + 6 Trays
Euronorm 600 x 400

Model 064 + 084
capacity 6 + 8 Trays
Euronorm 600 x 400

For a free trial in
your own kitchen, contact us
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