Naboo

STRESSLESS KITCHEN

EN reloaded

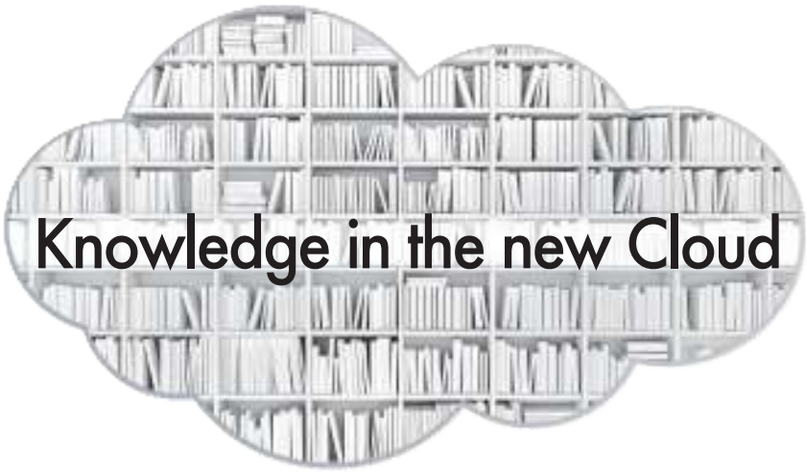
LAINOX®
DEVICE FOR COOKING

Naboo,
MORE TIME FOR YOUR LIFE.

A KITCHEN PARTNER THAT SIMPLIFIES YOUR BUSINESS

Naboo isn't just a standard combination oven, it's more sophisticated than that. It is a cooking device, but also much more.
LAINOX has combined a team of qualified professionals and cutting edge technology that unite to become your partners in the kitchen to simplify your business.
They also contribute to your peace of mind and quality of life.
A team of Great Chefs has created and tested a collection of recipes that has been made available to you.
This means that cooking courses and extensive training are a thing of the past, there's no need for any long, drawn out research to enhance
or diversify your menus and you don't need to lose time in testing because the recipe includes all of the ingredients,
the preparation procedure, cooking method and even the plate presentation.

Naboo is the LAINOX 2.0 generation product that, besides its technical and functional benefits, also directly benefits you.
With Naboo you truly can take more time for yourself, get involved in more profitable activities, concentrate on other activities
for your professional success and constantly stay up to date on the latest developments that affect your work.
Simply put, you can use your time as you see fit.
This way you have more time for your life, your business is streamlined and your profit is increased.



THE NEW AGE
OF ACCESS IN THE KITCHEN.

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

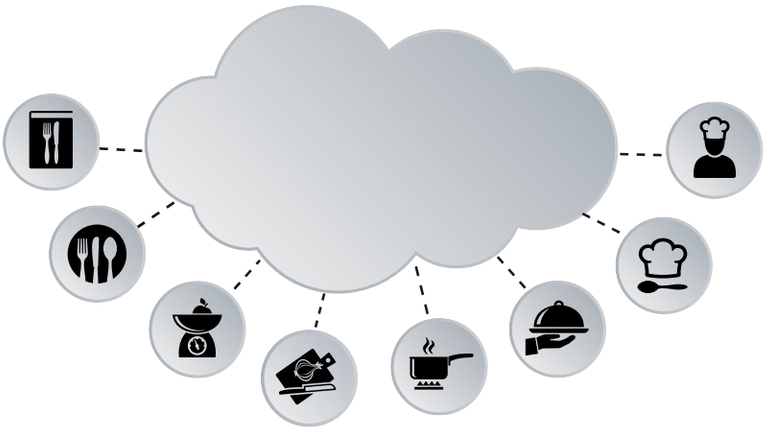
THE EVOLUTION
OF KNOWLEDGE.

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

Books are a thing of the past. Recipes, videos, tutorials and entire menus are described from ingredients to plate presentation, and it is all available in the Cloud.
It is a type of permanent training and information that allows you to be constantly learning and up to date, so that you can offer new items to your customers and enhance your menus.
In other words, you can constantly add to your professional skills.

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

With Naboo, anything is possible. It is flexible, constantly evolving and up-to-date.



RECIPES
Recipes from throughout the world directly on your 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
Naboo supports every Chef's passion and creative talent.

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
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.

Naboo

TECHNOLOGY IN ITS BEST FORM

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

Square, trendy design manufactured with the top quality materials with a focus on hygiene and aesthetics. Naboo is 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
Detergent container drawer for the new automatic cleaning system

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

AUTOMATIC COOKING

ICS INTERACTIVE COOKING SYSTEM

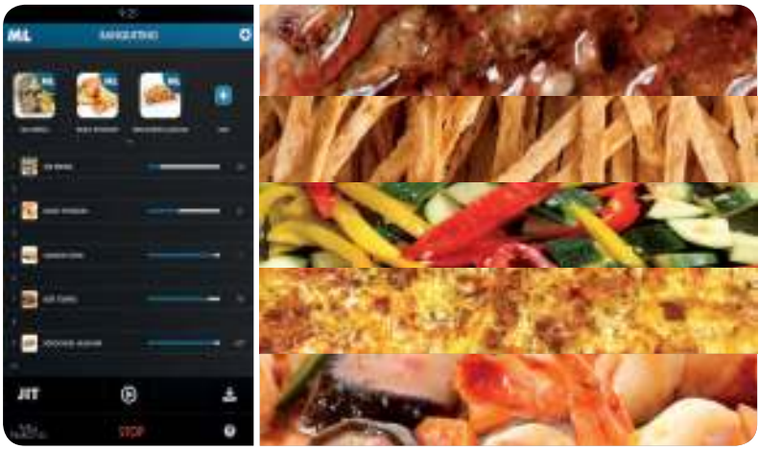
Naboo selects the cooking mode completely independently (combined steam + hot air, steam, or convection only), constantly checks and adjusts the cooking temperatures, and detects and maintains the humidity desired thanks to the Autoclima system. All of the functions are checked minute by minute, no matter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

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.



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.

ML PLUS

MULTILEVEL

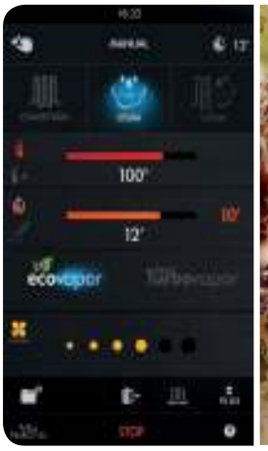
The advantages are:
- Optimized consumption due to a single load
- Quality automatically managed resulting in constant and repeatable results and mistakes
- Space, as well as management and organisational optimization
- Time optimisation
- Reduction of tools dedicated to a specific function (grill, fryer,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

JIT

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.



STEAM COOKING

Naboo lets you steam cook at low temperatures from 30°C to 99°C with absolute precision and with minimum water and energy consumption.
Cooking with 100°C steam allows you to cook any type of food that otherwise must be cooked in boiling water.
This leads to huge savings: no pans, less space, no waiting for water to boil, less energy consumption and faster cooking times.
Finally, forced steam cooking, up to 130°, is ideal for frozen products (frozen vegetables), especially in large quantities.

VACUUM COOKING

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

VACUUM COOKING IN GLASS JARS

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

ECOVAPOR

Naboo recognizes the type and quantities of food loaded and produces only the amount of steam necessary for cooking. With the EcoVapor system, there is a definite reduction in water and energy consumption thanks to automatic control of the steam saturation in the cooking chamber.

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TURBOVAPOR

Naboo pushes steam production to the maximum and obtains great results with low costs.
With the TurboVapor system it automatically produces the ideal level of steam to cook "tough" products like egg pasta or asparagus, turnip greens and chard, which are notoriously fibrous vegetables.

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UNIFORM COOKING

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

FAST DRY

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.

AUTOCLIMA

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.

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.

NIGHT COOKING

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

24/7

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

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

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.

EXTRACTION SYSTEMS

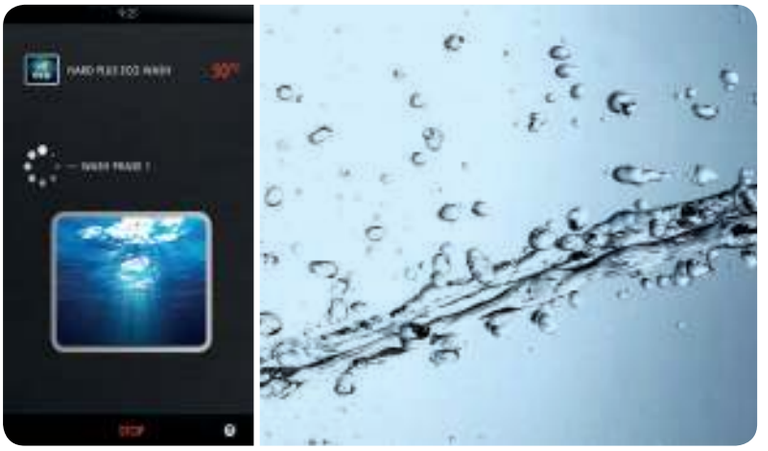
Hood with extraction motor and condensate neutraliser with automatic activation when the Device is turned on.

IDEAL FOR:

- In-view ovens installed in supermarkets, food stores, butcher shops, serving areas.

ADVANTAGES

- Reduces and condenses vapours generated by cooking through heat exchange, without the need for a cold water connection.
- Reduces odour emissions.
- Complies with in-view installation regulations.



CLEAN,
THOROUGHLY AND SIMPLY.

CHOOSE THE BEST WASH FOR YOUR USAGE REQUIREMENTS

Every table-top Naboo has an automatic LCS wash system with liquid detergent in a 100% recyclable cartridge, slotted into a concealed compartment.
Floor-standing Naboo have automatic LM systems with liquid detergent in tanks.

The detergent is automatically sprayed inside the cooking chamber.
The combined action of the detergent with the steam, followed by the rinse cycle with water, is extremely effective on grease and residue that are deposited during cooking.

- MANUAL WASH
- RINSING
- SOFT WASH
- HARD WASH
- HARD PLUS WASH
- HARD PLUS ECO WASH

LCS Liquid Clean System

LM Clean System

NEW, 100% RECYCLABLE DETERGENT CARTRIDGES

The COMBICLEAN detergent, with a new, ultra-hygienic formula, comes in a 100% recyclable practical cartridge, 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.

CALFREE is the new LAINOX product in a 100% recyclable cartridge, which keeps the steam generator free from limescale, preventing build-up.
The advantages obtained with CALFREE are numerous:

- Elimination of malfunctioning due to build-up of limescale
- Constant, plentiful supply of pure steam
- Maximum energy efficiency and thus lower power consumption
- Long-term, high performance
- Longer life of the steam generator
- Lower maintenance costs

The CALFREE cartridge also has a slot next to the COMBICLEAN compartment; the different liquid colours and caps prevent them from being mixed up.

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 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.

Just Duet *
PERFECT SYNCHRONY.

Naboo and Neo work perfectly as a team, making sure the original freshness of every meal is brought to the table, every time.
Two essential appliances for chefs that cook with passion and a desire to please,
continuously surprising their guests with top quality meals.
The perfect couple, offering chefs the possibility to express their professionalism and creativity at the highest level.

- ENERGY SAVINGS UP TO 60%
- SPACE SAVINGS UP TO 70%
- RAW MATERIAL SAVINGS UP TO 20%
- CONSISTENT QUALITY
- REDUCED WASTAGE FROM UNSOLD PORTIONS
- SHORTER WAITING TIMES FOR YOUR GUESTS
- FASTER TURNOVER

* For more information see the brochure JUST DUET

THE BEST SOLUTION,
FOR EVERY TYPE OF SERVICE.

COOK AND SERVE, COOK AND HOLD, COOK AND CHILL.

COOK AND SERVE

COOK AND SERVE

Naboo's features allow perfect cooking every time,
and quick cooking to guarantee "express" service.
In particular, the exclusive Just in Time feature guarantees impeccable preparation, without any time wastage.

COOK AND HOLD

COOK AND HOLD

With Naboo, the multilevel cooking feature consistently guarantees excellent results.
Set backs and delays will no longer effect service, thanks to the exclusive hot holding
function featured in Neo.

COOK AND CHILL

COOK AND CHILL

The Just Duet system optimises working times, reduces production costs and guarantees maximum reliability,
thanks to deferred preparation. You can separate the cooking times and service times for a few days,
or even a few weeks. The night cooking feature also makes it possible to "double"
Naboo's availability. And after cooking, you can blast chill the food
(positive blast chilling or blast freezing) for refrigerated storage at +3° if the food will be used within a week,
or frozen at -18° for use even after a few months.
When subsequently reheated in a tray or on a plate, the food is the same as if freshly cooked.

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

Naboo

CHARACTERISTICS

COOKING MODES

- ICS (Interactive Cooking System), an automatic cooking system for Italian, French, International, Spanish, Russian, Asian and German recipes including their history, ingredients, procedure, automatic cooking program and plate presentation
- Manual cooking with three cooking modes:
- Convection from 30°C to 300°C, Steam from 30°C to 130°C, Combination Convection + Steam from 30°C to 300°C.
- Programmable modes - Possibility to 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
- Autoclima® automatic system for measuring and controlling the humidity in the cooking chamber
- Fast-Dry® system for quick dehumidification of the cooking chamber

OPERATION

- Display that can be configured based on the user's needs, bringing forward the programmes used most.
- LAINOX Cloud Wi-Fi/Ethernet connection system for saving personal settings, software updates, HACCP data archiving and downloading new recipes
- Automatic "one touch" cooking (ICS)
- 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.
- CALOUT descaling system that prevents the formation and build-up of limescale in the boiler, with built-in tank and automatic dispensing.
- COMBICLEAN liquid detergent and CALFREE descaler in a 100% recyclable cartridge for table-top versions
- For 171/201/202 models, automatic cleaning system LM and CALOUT descaling system, using COMBICLEAN liquid detergent and CALFREE descaler.
- Manual cleaning system with retractable hand-held shower.

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.
- Temperature control at the product core using probe with 4 detection points.
- 2 core probe, a LAINOX exclusive
- Core probe connection through a connector outside of the cooking chamber, with the possibility of quickly connecting the needle probe for vacuum cooking and small pieces
- 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)
- SERVICE program for: testing the operation of the electronic board and display of the temperature probes
- Counter for operating hours of 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 wastage 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

CE IPX 5 EMC DVGW CE 0085 Intertek Intertek WRAS

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.

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

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

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

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

For a free trial in
your own kitchen, contact us
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DEVICE FOR COOKING

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MANAGEMENT SYSTEM CERTIFICATION
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