THE EVOLUTION OF A SPECIES



LAINOX®

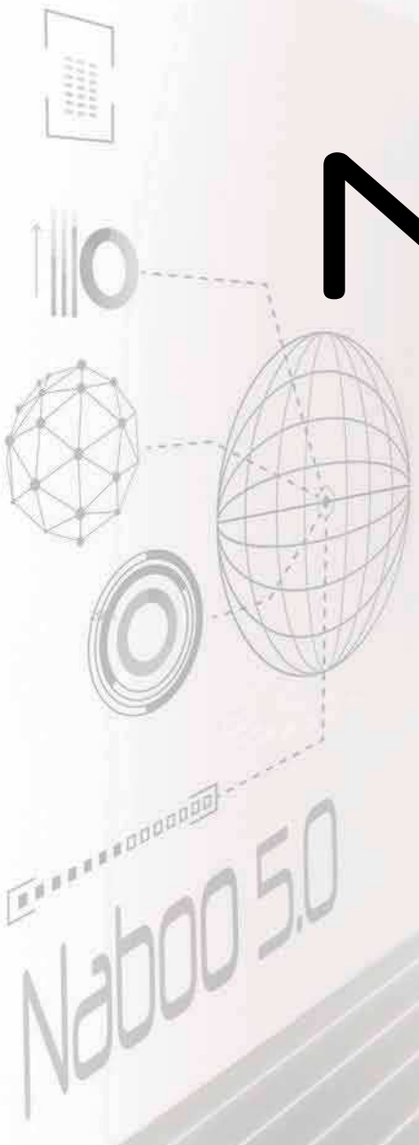
EN

Naboo® 5.0

Forget obstacles,
focus on the goals.

Naboo

Limits are often just illusions.



LAINOX®

5.0

SMART

QUICK

EFFICIENT

INTEGRATED

STURDY

FLEXIBLE

POWERFUL

CONNECTED

SMART



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

Naboo 5.0 provides you with **Naboo coach**, a genuine virtual assistant that gives you advice in the cooking stages, suggests the most suitable washing cycle to run or even lets you know when maintenance is required.

The **Intelligent Energy System** (**IES**) controls energy consumption based on the quantity of food being cooked, while ensuring the temperature remains accurate and stable. The exclusive Naboo 5.0 **AUTOCLIMA** controls the ideal climate, therefore guaranteeing excellent cooking quality at all times.



• Smart Diagnostic System

The **Smart Diagnostic System** is the collaborative technology of Naboo 5.0 which allows you to perform diagnostics at 11 functional points. It keeps your equipment always at its maximum performance by alerting you immediately in the event of anomalies.

• Smart Lighting System

The **Smart Lighting System**, available on Naboo 5.0 (optional), visually communicates with RGB colours and makes it possible to understand, with just a glance, when work needs to done.The cooking chamber lights up green when it is time to load, changes to a flashing white light to indicate what level to extract for multi-level cooking, and, during the washing phase, the cooking chamber turns blue.

• Smart Chemicals Control

Thanks to the intelligent sensors positioned in the washing system, detergent consumption is precisely controlled by alerting you when it is about to run out and suggesting the suitable wash for the quantity of residual detergent. Furthermore, thanks to **Smart Chemicals Control** (optional), you will no longer run the risk of washing without the correct amount of detergent.

QUICK



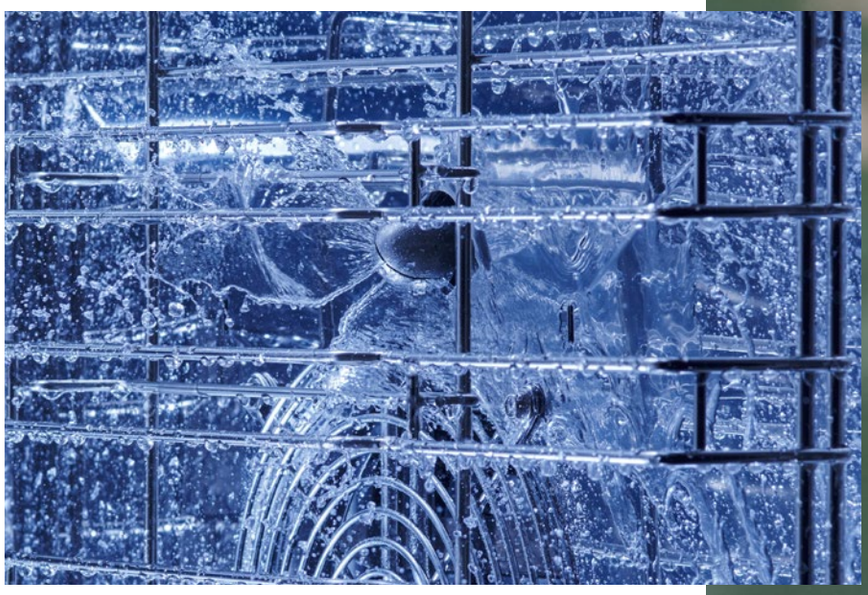
- **Broccoli in just 7 minutes**
- **24 chickens in 30 minutes**

The powerful steam generator allows for an unprecedented speed in cooking. In just 7 minutes, a load of broccoli is ready and in the Naboo 5.0 101 model, in combi mode, 24 spit-roasted chickens are ready in just 30 minutes. In addition, with the new Fast Dry Boosted® system, dehumidifying the cooking chamber is even faster, guaranteeing perfect crispiness and gratin finish every time.

EFFI
CI
ENT

- **Energy monitor**
- **VCS washing system**

An exclusive function featured in Naboo 5.0 is the **Energy Monitor** which allows you to monitor and clearly display energy consumptions, such as electricity, gas, water and detergents, including the previous cooking cycles, up to one year before. **VCS Vapor Cleaning System**, on the other hand, is the automatic washing system which, thanks to an innovative vaporization system with newly formulated detergent, gives you significantly reduced consumption.



INTEGRATED

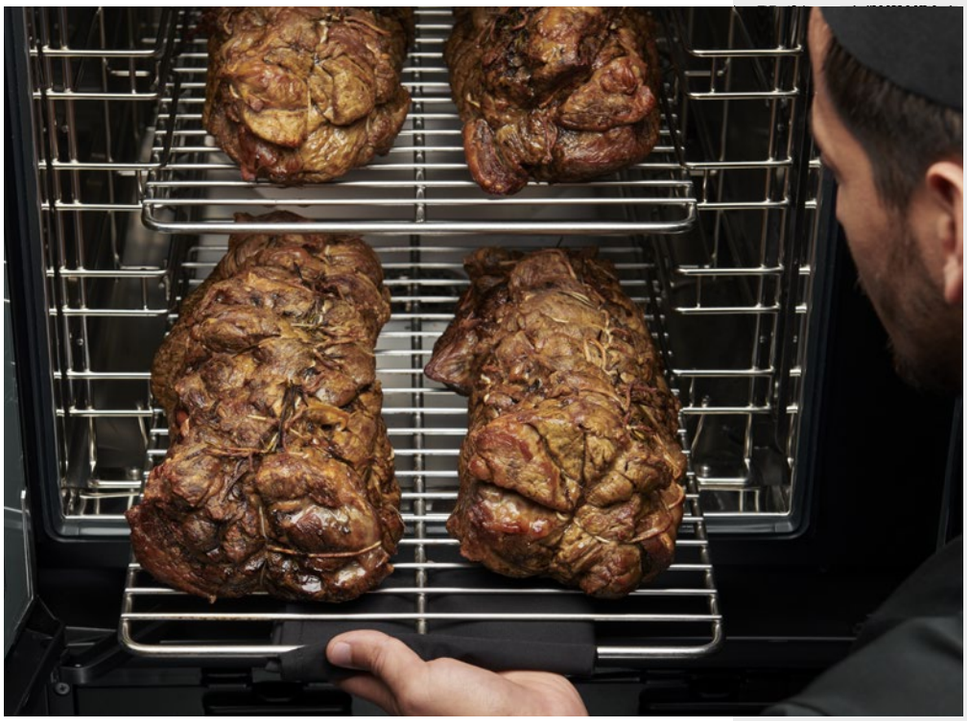


• Kitchen Triathlon

A perfect and integrated system for organizing work in the kitchen which always guarantees maximum quality, flexibility and service speed. Quality is guaranteed by the exclusive functions equipped in Naboo 5.0. With Neo24hours, maximum flexibility is guaranteed with temperatures from -40°C to +85°C. And finally, the maximum "all in one" speed of Oracle makes the **Kitchen Triathlon** an exclusive and easy to use system with the same user interface for all three models.

Also available in Black Edition:
Oracle - Oracle XL
Naboo 5.0 Mod. 061 - 101
Aroma Naboo 5.0 Mod 054 - 084
Neo24hours Mod. 051 - 081 - 121 - 161

STU RDY



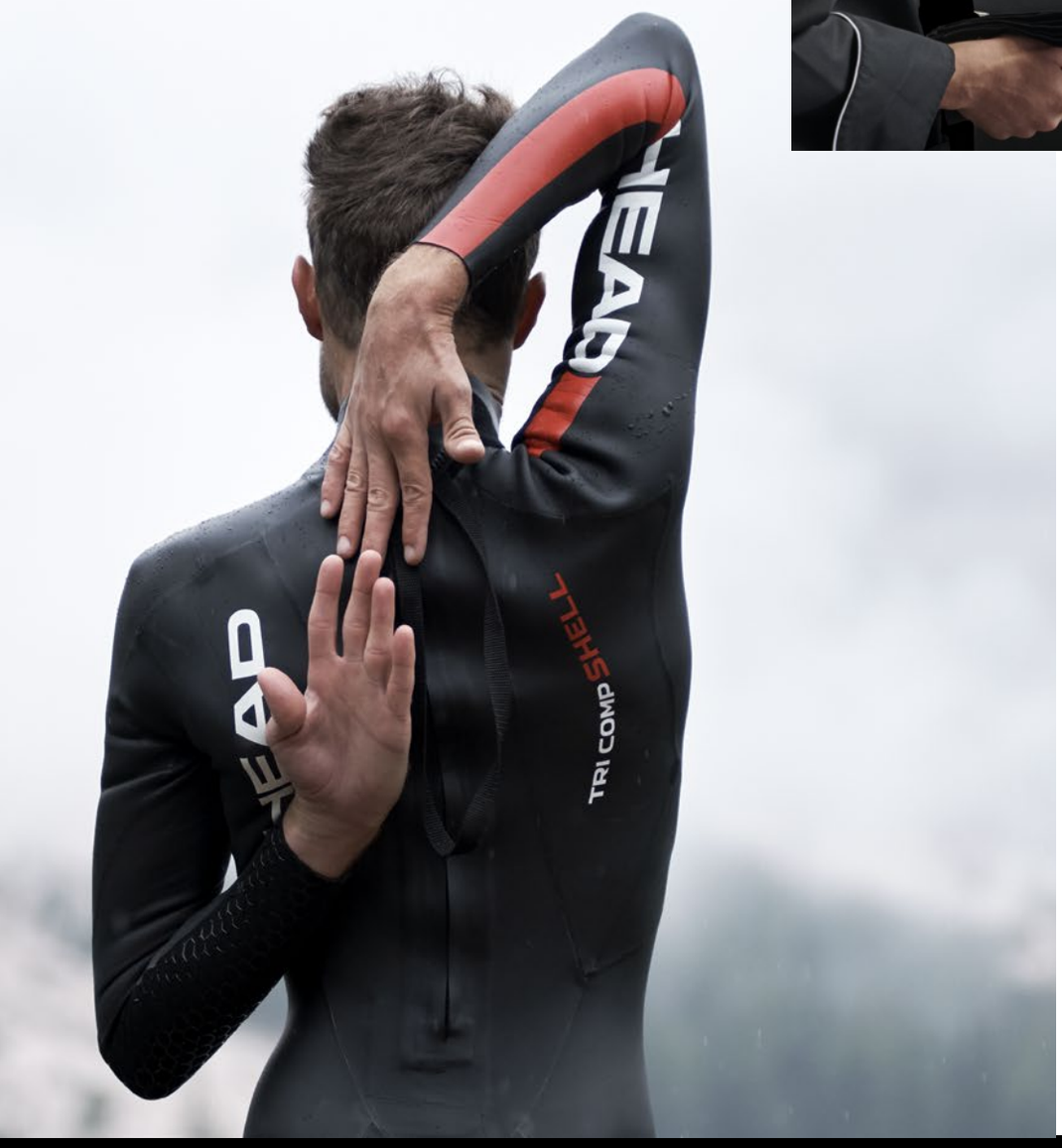
- **Long Life Component LLC ***
- **Easy maintenance**
- **Easy installation**

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

FLEXIBLE

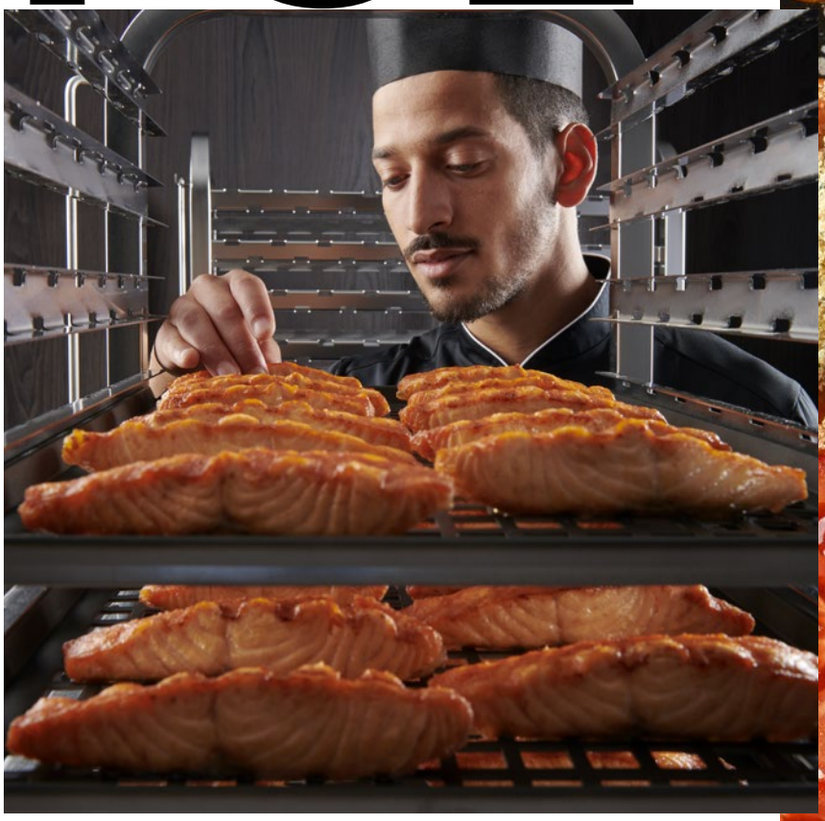




- **Multilevel Plus**
- **Configurable display**
- **Modifiable recipes**

Flexibility in the kitchen is now even more important. With the **MULTILEVEL PLUS** function featured in Naboo 5.0, your kitchen becomes “ultra-flexible”. You can also configure your **control display** just like your smartphone to modify and personalise the **Lainox ICS recipes** or create new ones to your liking.

POWERFUL





- **Up to 20% more powerful ***
- **Preheating up to 320°C**

An unique and exclusive feature! Naboo 5.0, with up to **20%** more power, controls a preheating temperature of up to **320°C.**

It guarantees perfect full loads with even faster cooking times. More powerful, however, does not mean greater energy consumption. Thanks to new energy supply systems, Naboo 5.0 allows for savings of **up to 16% less** compared to previous models.

* compared to the Naboo reloaded model

CONNECTED





• Connectivity

Thanks to the standard supply Wi-Fi connection, Naboo 5.0 is considered an Industry 4.0 device. As a result, you can access the Lainox Nabook Cloud, your complete and totally free virtual assistant, to help you organise and manage your kitchen.

• LMS Synchronisation
• My Display

With the **LAINOX MULTIDISPLAY SYSTEM**, you can configure and synchronise your Naboo5.0 ovens and customise your recipes in different ways in each Naboo model.

Lastly, you can keep a constant eye on your Naboo 5.0 ovens, monitoring both HACCP data storage and **REMOTE SERVICE management.**

NA BOOK



Your complete and free virtual assistant

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

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

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

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.

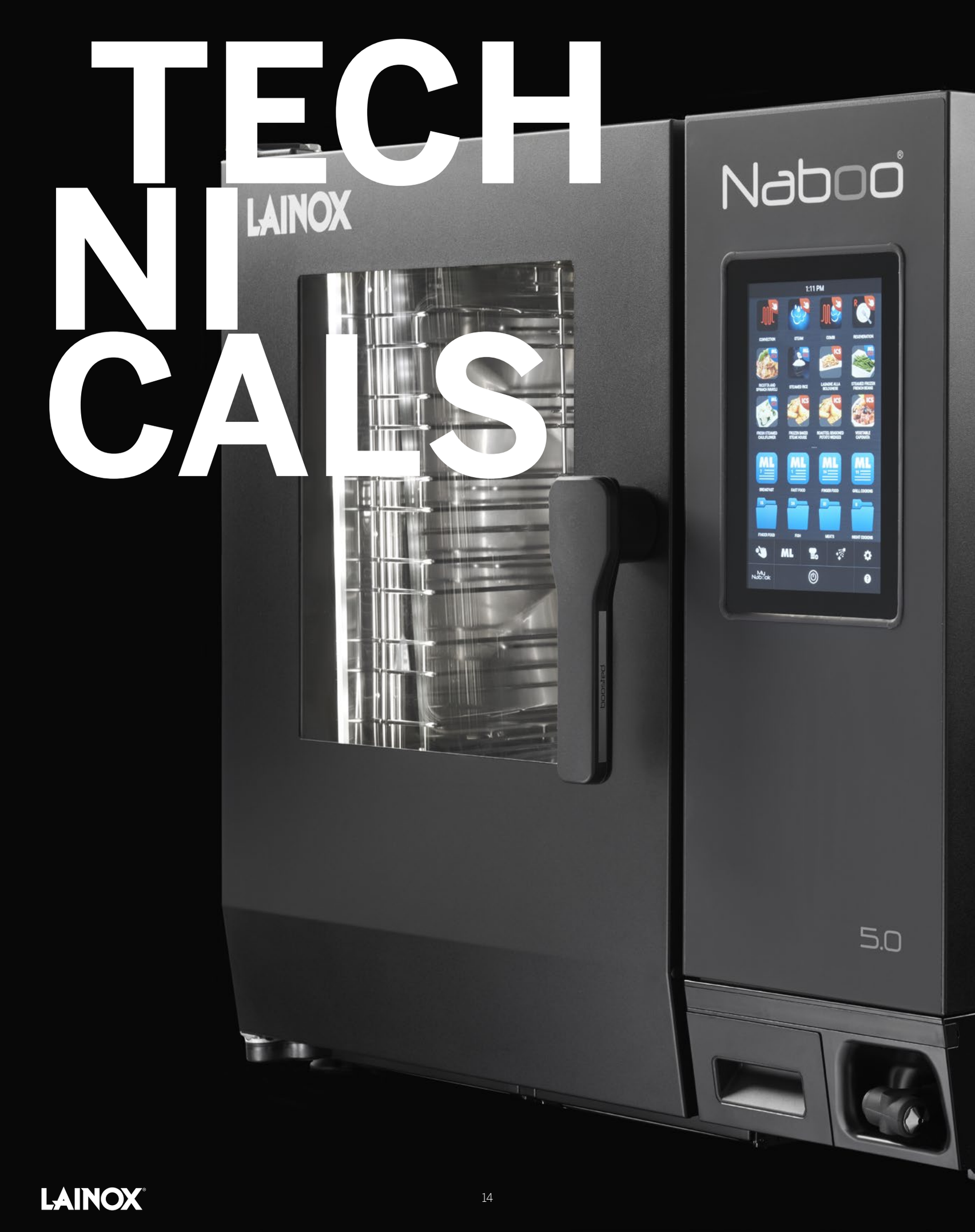
SHOPPING LISTS

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.

TECHNICALS



The totally new flat design of Naboo 5.0 has been developed to give it an innovative aesthetic look to it, plus a practical layout for the external accessories which completes its functions.



Smoke drawer

For those who choose the Smokegrill option during the smoked cooking function, there is a new 100% recyclable cartridge housed in a special concealed drawer, where the USB port connection is also located.



Side plinth

Adjustable feet have been added to allow the countertop models to be rapidly and easily installed, making it easier to connect the utilities. Everything is concealed by the handy stainless steel side plinth with magnetic attachment, making it easier to remove during routine maintenance work.



Core probe

A new long-lasting grip for the fixed core probe remains on the outside with a practical and safe housing slot which protects it from accidental breakage.



Filter

A micro-stretched stainless steel mesh filter has been inserted the cooling system to protect the most delicate parts of Naboo (the nerve centre) which can be easily removed and is dishwasher safe.



Chromatic Communication

Each working function of Naboo 5.0 operates with a precise color that is associated with its function and illuminates the cooking chamber. Orange is for the preheating phase, green appears when it has reached its operating temperature, white is used in the cooking phase and flashes when the extract level is ready, and blue appears during the washing phase.



Detergent 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.



Switch mode power supply

New highly efficient switch mode power system.

Naboo 5.0

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 *
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

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 *
NAE161BV		6x1/1 + 10x1/1	70	110/230	30,2	-/-	47	852 x 845 x 1840	3N AC 400V - 50 Hz
NAG161BV		6x1/1 + 10x1/1	70	110/230	1,4	35/30.100	6,1	852 x 860 x 1840	AC 230V - 50 Hz
NAE201BV		20x1/1	63	150/300	37,2	-/-	58	892 x 862 x 1812	3N AC 400V - 50 Hz
NAG201BV		20x1/1	63	150/300	1,3	44/37.840	5,7	892 x 862 x 1812	AC 230V - 50 Hz
NAE202BV		20x2/1 - 40x1/1	63	300/500	73,2	-/-	110	1102 x 932 x 1812	3N AC 400V - 50 Hz
NAG202BV		20x2/1 - 40x1/1	63	300/500	1,4	80/68.800	6,1	1102 x 932 x 1812	AC 230V - 50 Hz

Steam generator models - Optional configuration. **Must be requested at time of order.**

NAE161BS		6x1/1 + 10x1/1	70	110/230	30,2	-/-	47	852 x 845 x 1840	3N AC 400V - 50 Hz
NAG161BS		6x1/1 + 10x1/1	70	110/230	1,4	40/34.400	6,1	850 x 860 x 1840	AC 230V - 50 Hz
NAE201BS		20x1/1	63	150/300	37,2	-/-	58	892 x 862 x 1812	3N AC 400V - 50 Hz
NAG201BS		20x1/1	63	150/300	1,3	52/44.720	5,7	892 x 862 x 1812	AC 230V - 50 Hz
NAE202BS		20x2/1 - 40x1/1	63	300/500	73,2	-/-	110	1102 x 932 x 1812	3N AC 400V - 50 Hz
NAG202BS		20x2/1 - 40x1/1	63	300/500	1,4	90/77.400	6,1	1102 x 932 x 1812	AC 230V - 50 Hz

Models with lower oven fitted with steam generator - Optional configuration. **Must be requested at time of order.**

NAE161BM		6x1/1 + 10x1/1	70	110/230	30,2	-/-	47	852 x 845 x 1840	3N AC 400V - 50 Hz
NAG161BM		6x1/1 + 10x1/1	70	110/230	1,4	38/32.680	6,1	852 x 860 x 1840	AC 230V - 50 Hz

* special voltages and frequencies upon request

MOD. 161
Versatility in a single unit, with 2 separate controls and two cooking chambers, capacity 6 GN 1/1 + 10 GN 1/1

Aroma Naboo 5.0

The Range

Combi for pastry shops and bakeries.



054



084



134 *



154

A partner who helps your business

Aroma Naboo 5.0 isn't just a simple combi oven, no matter how sophisticated.

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

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

Direct steam model - Standard configuration

Models	Power	EN chamber capacity (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 *
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



Nabo@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 *
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 *
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 5.0 models, suitable for different operating requirements, both for countertop and floor-standing models.



PRACTICALITY

Stainless steel base supports with bottom shelf. Available in two different heights, 670 mm or 950 mm for ovens with hood. (Configuration also recommended with Mod. 061). A holding cabinet can also be placed on the bottom shelf.
Mod.MCR031E 3 x 1/1 GN
Mod.MCR051E 5 x 1/1 GN
Mod.KMC052E 5 x 2/1 GN
or 10 x 1/1 GN.



OPERATIONS

Stainless steel base supports closed on two sides with top and bottom shelves and moulded oven tray supports. Available in two different heights and capacities. 670 mm height and 950 mm height with 55 mm intermediate gap, for 1/1 GN or 2/1 GN pans. For Aroma Naboo 5.0 models Euronorm 600 x 400 tray size and 74 mm or 80 mm intermediate gap.



CLEANING

For users who like everything to be in order and fully in compliance with HACCP regulations, there is an option for a configuration featuring a stainless steel cabinet support closed on all sides with the doors, including moulded oven tray supports with a 55-mm gap between them. Available in two different heights, 670 mm or 950 mm with 1/1 GN and 2/1 GN oven tray capacity.



COMBINATION

If you need to combine a blast chiller/freezer or a Combifreeze Neo 24 hours with Naboo 5.0 or Aroma Naboo 5.0 due to limited space, a blast chiller insertion support is available for models 061/054/062.



PROOFING

A proofing cabinet with glass doors is available for proofing pastry and bakery products to be placed under the oven Mod. BLV084 with digital controls for temperature, time and humidity percentage.



OVERLAYS

Do you have minimal space in the kitchen, but still need to diversify and produce large quantities?

No problem, the solution is to stack the following combinations.

• Naboo 5.0
061+061 / 061+101 / 062+062 / 062+102

• Aroma Naboo 5.0
054+054 / 054+084

•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



HALTON EXTRACTION HOODS

Naboo 5.0 and Aroma Naboo 5.0 ranges can be equipped with a ventless condensing extraction system, solving any cooking vapor and odor problems in exposed installations such as supermarkets, delicatessens, pastry shops and takeaways.

A direct connection to an outlet extraction system is not required as any air full of vapor and odors is condensed via a heat exchanger and purified with an activated carbon filter.

Available for models:
Naboo 5.0 Mod. 061 - 101
Aroma Naboo 5.0 Mod. 054 - 084
Compact Mod. COEN026 -
COEN061 - COEN101



EXTRACTION HOODS

To solve problems of cooking fumes in on-view installations in supermarkets, delicatessens and pastry shops, Naboo 5.0 and Aroma can be fitted with a full AISI 304 stainless steel hood with removable labyrinth filters which are dishwasher safe. Extraction with variable fan speed and electronic control with air condensate abatement system.



FLAT EXTRACTION HOODS

Using the same construction, technical and functional characteristics, the FLAT version is also available for those who have limited space in front of the oven.

Available for models:
Naboo 5.0 Mod. 061 - 101 - 161
Aroma Naboo 5.0 Mod. 054 - 084 - 134

SOLUTIONS FOR SUPERMARKETS, DELICATESSENS, ROTISSERIES



PROFESSIONAL CHICKEN GRILL (1)

Practical application to manage chicken skewer cooking.

Ideal for supermarkets, delicatessens and butcher shops.

Advantages:

- Practical system for collecting and disposing of cooking grease.
- Zero cleaning time thanks to the GRILL wash programme which keeps the oven chamber spotlessly clean.

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**

(1) must be requested at time of order

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

CHARACTERISTICS

COOKING METHODS
- Interactive Cooking System (ICS) is an automatic cooking system for Italian and international recipes including their history, ingredients, cooking accessory, procedure, automatic cooking programme, and photographic plate presentation.
- Manual 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 5.0 exclusive features.
- Programmable modes: possible to programme and save a recipe with its cooking methods in an automatic sequence (up to 15 cycles). Give each programme its own name, picture, and recipe information.
- MULTILEVEL mode: possible to cook different foods, with different cooking times, simultaneously.
- MULTILEVEL PLUS: with the multi-level function on each shelf you can double production capacity (patented).
- JUST IN TIME (JIT) mode: allows different foods to be taken out of the oven at the same time, all with the utmost organisation and always guaranteed best results (patented).
- Autoclima® System which automatically manages the perfect climate in the cooking chamber.
- Fast-Dry Boosted®: the automatic rapid dehumidification system in the cooking chamber.
- Innovative Smokegrill for barbecue systems (patented). Recyclable smoke essence dispenser made of soft material, with a dedicated slot, and (optional) front loading.
- Night cooking. Low temperature night cooking and subsequent holding guarantees perfect maturation of the meat with minimum weight loss and low power consumption.

WI-FI CONNECTIVITY/NABOOK ETHERNET
- Nabook. Thanks to the Cloud feature, it is possible to access Nabook, the virtual kitchen assistant (read more on nabook.cloud, free registration).
- Create recipes including ingredients with procedure and photo.
- Access the recipe database directly from the cooking device, with optional download (patented).
- Create menus with calorie counts and allergen lists with customised print layouts.
- Calculate recipe and single portion menu food costs.
- Organize shopping lists, available for export in Word format.
- Synchronise devices connected to the same account (patented).
- Monitor HACCP continuously, even remotely, through the Nabook portal.
- Remote diagnosis through the Nabook portal by the LAINOX Service Center.
- Update software automatically with the update notification system.
- Monitor consumption remotely.
- Lainox Multidisplay System. Thanks to the Nabook website and the new LMS, you can configure your devices and synchronise your recipes differently for each Naboo 5.0 oven.
- Download recipes from the Nabook portal based on country.
- Run automatic software updates on multiple devices simultaneously.

OPERATION
- Configure the display based on the needs of the user, bringing forward the programmes used most often.
- Automatic "One Touch" cooking (ICS).
- Organise recipes in folders with a preview, giving each folder its own name.
- Intelligent recognition of recipes in multilevel folders.
- 10" LCD colour screen, high definition, capacitive, with "Touch Screen" functions.
- Boosted Pre-heating. Possible to pre-heat the cooking chamber up to 320°C to reduce cooking times by up to 10% (in the case of a full oven).
- Instantaneous display in ICS cooking of the HACCP graphic.
- Cool Down function for the rapid fan-cooling in the cooking chamber.
- Automatic resumption of cooking in the case of a power failure.
- Rapid cooling with possible injection of water into the cooking chamber.
- Manual humidifier.
- User interface with a choice of 29 languages.
- Naboo comes with 227 recipes, with hundreds more available by accessing the Nabook portal. Every recipe has been tried and tested to guarantee an excellent result.
- Naboo coach. The virtual assistant which provides advice on cooking, the best washing cycle, and even lets you know when maintenance is required.

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

CONSTRUCTION
- 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

- Smart Chemicals Control - Precisely controls detergent consumption, alerting you when it is about to run out and suggesting the suitable wash for the amount of residual detergent (Optional).
- VCS - Vapor Cleaning System. The automatic washing system with detergent vaporization in the cooking chamber. It significantly reduces detergent consumption.
- CALOUT anti-limescale system which prevents the formation and build-up of limescale in the steam generator, with automatic dispensing.
- WMS - Wash Management System. System allowing washing programmes to be planned based on combi use.
- Easy Maintenance Access (EMA). Easy access for maintenance of the appliance from the bottom front part and right-hand side.
- 7 automatic washing programmes without the need for operator input after start-up: Manual - Rinse - Fast - Soft - Medium Eco - Hard Eco - Grill.
- Ultra-fast 10-minute FAST wash cycle. Minimum interruptions to the work cycle for consistently optimized cleaning.
- Easy external cleaning thanks to perfectly smooth stainless steel and glass surfaces and IPX5 protection against water splashes.

INSTALLATION & ENVIRONMENT

- 100% recyclable packaging.
- Life cycle perspective (LCP): CO2 consumption - 380KgCO2 eq/year.*
- * The calculation was performed using the NAE101BS model as a reference, assuming a typical restaurant use is considered at 8 hours per day, 3.5 days per week, for 48 weeks per year.
- Product recycling rate: 90%.
- Certifications: Quality ISO 9001 / Safety ISO 45001 / Environment ISO 14001.
- Operation without adding the water softener and descaler (model with steam generator).

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

Would you like to try

Naboo 5.0

in your kitchen?

Contact us with no obligation

+39 0438 9110
lainox@lainox.com



LAINOX WORLDWIDE

EUROPE

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

AMERICA AND OCEANIA

CANADA canada@lainox.com	**USA** usa@lainox.com	**LATAM** latam@lainox.com	**AUSTRALIA** australia@lainox.com	**NEW ZEALAND** newzealand@lainox.com

ASIA AND AFRICA

MIDDLE EAST middleeast@lainox.com	**MALAYSIA** malaysia@lainox.com	**PHILIPPINES** philippines@lainox.com	**SINGAPORE** singapore@lainox.com	**CHINA** china@lainox.com	**THAILAND** thailand@lainox.com
VIETNAM vietnam@lainox.com	**HONG KONG** hongkong@lainox.com	**TAIWAN** taiwan@lainox.com	**SOUTH AFRICA** southafrica@lainox.com	**INDIA** india@lainox.com	

LA90040660 - EN

The information given in this document is non-binding. Lainox ALI Group S.r.l. reserves the right to make changes at any time without notice

LAINOX®

LAINOX ALI Group S.r.l.
Via Schiaparelli 15
Z.I. S. Giacomo di Veglia
31029 Vittorio Veneto (TV) · Italy

Tel +39 0438 9110
Fax +39 0438 912300
lainox@lainox.com
www.lainox.com

an Ali Group Company

GROUP

The Spirit of Excellence