

# LAINOX®



SECTOR SOLUTIONS

## BISTROS & PUBS

Professional ovens for bistros and pubs.  
We transform your small spaces into big kitchens

**SCOTS ICE AUSTRALIA**  
foodservice equipment

[www.scotsice.com.au](http://www.scotsice.com.au)



Lainox, an Italian leader in commercial kitchen equipment, provides innovative and high-quality cooking solutions across a broad spectrum of the foodservice industry. From restaurants and bakeries to catering services and even home kitchens, Lainox's advanced ovens and technology cater to the specific needs of each sector.

Lainox continues to redefine professional cooking with its innovative range of ovens.

Three standout products — the Naboo 5.0, Aroma Naboo 5.0, and Oracle — provide top-of-the-line performance, flexibility, and efficiency for a wide range of kitchen needs. Whether you're a fine dining restaurant, a bakery, or a quick-service establishment, Lainox's expertly engineered ovens offer unmatched power and intelligence.

**40** YEARS  
**LAINOX®**

## BISTROS & PUBS

# OPTIMISING SERVICE AND QUALITY WITH LAINOX OVENS

### Key Benefits:

- **High-Speed Cooking:** Serve meals faster with reduced cooking times.
- **Consistency:** Maintain perfect quality for pub classics and bistro dishes.
- **Compact Design:** Space-saving ovens for efficient kitchen layouts.
- **Versatility:** Accommodate diverse menus, from quick meals to gourmet dishes.
- **Energy Efficient:** Reduce energy consumption while maintaining high-quality cooking.

For bistros and pubs, Lainox ovens enhance kitchen efficiency with fast cooking times and consistent quality. Their compact design maximises kitchen space, while their versatility ensures that every dish is prepared to perfection, even during busy hours.



### Bistros & Pubs

#### Compact, Versatile, and Efficient Cooking

Bistros and pubs require equipment that can handle quick, diverse menu offerings while maintaining speed and efficiency. Lainox's compact, versatile ovens provide the flexibility and reliability needed in such fast-paced environments.



# Oracle

Oracle allows you to transform any small space into an authentic kitchen. You can serve a proper menu without the need for an extraction system or dedicated spaces. Speed in its purest form so you don't keep your customers waiting.



## 7" Touch Screen Display



## Oracle Washable Box



### High Speed Oven

An operating mode that simultaneously uses convection, microwave and impingement modes, with temperatures from 100°C to 300°C.

### Combi Wave

In Combi Wave mode, Oracle can be used as a convection oven with temperatures from 30°C to 300°C, as a microwave oven with power up to 2000W or with a combination of the two cooking methods to achieve results that always exceed expectations.

### Fast Cooking System

Rely on Lainox's know-how by using the automatic, tried-and-tested recipes for high-speed cooking in High Speed Oven mode.

### Microwave Cooking System

Rely on Lainox's know-how by using the automatic, tried-and-tested recipes for cooking in Combi Wave mode.

# Compact Naboo

Compact Naboo represents the very best in combi ovens, a concentration of technology that makes the user experience ultra-easy and fun. The standard supply WiFi connection allows you to access the thousands of recipes via Nabook. You will be amazed at the cooking speed and quality, as well as the focus on energy consumption, which you can monitor via the energy monitor.



LCD 7" Touch Screen



One-Touch Automatic Cleaning



## ICS (Interactive Cooking System)

An automatic cooking system for Italian and international recipes including their history, ingredients, procedure, automatic cooking program and plate presentation.

## Cooking Modes

Manual cooking with three cooking modes and instant cooking start: Convection from 30°C to 300°C, Steam from 30°C to 130°C, Combination (convection + steam) from 30°C to 300°C.

## Multilevel Plus

Flexibility in the kitchen is now even more important. With the MULTILEVEL PLUS function, your kitchen becomes "ultra-flexible" by doubling the multi-level function on each shelf, doubling production capacity.

# Accessories

Lainox offers practical and functional options and accessories for their various ovens, suitable for different operating requirements, both for countertop and floor-standing models.



## Multigrill for Naboo

The Multigrill range from Lainox ensures consistently perfect cooking results every time. These are specifically designed for all types of cooking needs. Available in various sizes, including 1/2 GN, 2/3 GN, 1/1 GN, 2/1 GN, and Euronorm 600 x 400, the Multigrill offers flexibility for different cooking tasks and ensures excellent results across the board.



## Oracle Accessories

Lainox ORACLE oven accessories include non-stick trays, ribbed plates, a stone plate, and aluminium peel for easy cooking and cleaning. It also features washable boxes, inner door covers, and protective detergents for maintenance, along with adjustable stands and shelves for storage.



# Combi Wave or High Speed Oven?

Oracle adapts to your needs



🕒 3'00"



🕒 9'00"



🕒 2'30"



🕒 120"



🕒 150"



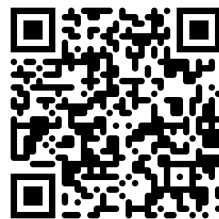
🕒 90"

There are numerous recipes available in Oracle and a growing number of alternative ones are available via access to the Nabook plus portal. Each recipe has been tested to guarantee best results.



"I chose Lainox's Oracle ovens to meet the growing demand for quality snacks, improving service efficiency and staff comfort thanks to intuitive programming and ease of cleaning."

David Daguzan - Owner of Crousti Chaud - Langres (France)



Find out about the experience of other chefs like David with Lainox

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DESIGNERS AND OFFERING THE BEST EQUIPMENT TO SUIT  
YOUR NEEDS, WE ARE AUSTRALIA'S CHOICE FOR INNOVATIVE  
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## CUSTOMER SERVICE

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