

LAINOX®



SECTOR SOLUTIONS

CATERING & LARGE BUSINESSES

Lainox, your ideal professional catering partner,
choose the oven best suited to your needs

SCOTS ICE AUSTRALIA
foodservice equipment

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®

CATERING & LARGE BUSINESSES

BOOSTING PRODUCTIVITY WITH LAINOX OVENS

Key Benefits:

- **High Efficiency:** Prepare large volumes of food quickly and consistently.
- **Consistency:** Maintain the same high-quality results across multiple locations.
- **Space-Saving:** Compact, efficient ovens fit into busy kitchens.
- **Customisable Settings:** Adapt to diverse menus and cooking methods.
- **Lower Operating Costs:** Energy-efficient design reduces utility costs.

Lainox ovens are built to handle the high demands of catering and large-scale food operations. With precision, speed, and energy efficiency, they streamline cooking processes, enhance food quality, and improve productivity across both everyday operations and large events.



Catering & Large Businesses

Handling High-Volume Demands

Catering services and large businesses need equipment that can manage large volumes of food production without sacrificing quality. Lainox ovens are designed to handle the high demands of such operations with advanced features that improve speed and consistency.

Naboo® 5.0

Naboo 5.0 combines cutting-edge technology for an easy and enjoyable cooking experience. With Wi-Fi connectivity, you can access thousands of recipes through Nabook. It offers impressive cooking speed and quality, along with an energy monitor to track consumption.



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.

10" Touch Screen Display



Boosted Pre-heating 320°C



Automatic Cleaning



Catering & Large Event Banqueting

For catering services and large businesses, Lainox ovens provide an excellent solution to meet the high demands of both quality and efficiency. These industries require equipment that can handle large quantities of food preparation while ensuring consistency, speed, and flexibility and Lainox products are built to deliver on all fronts.



Ideal for:

Managing events with a large number of guests, where impeccable service is required in short, well-defined timeframes, such as conferences, meetings or international conventions.

Advantages:

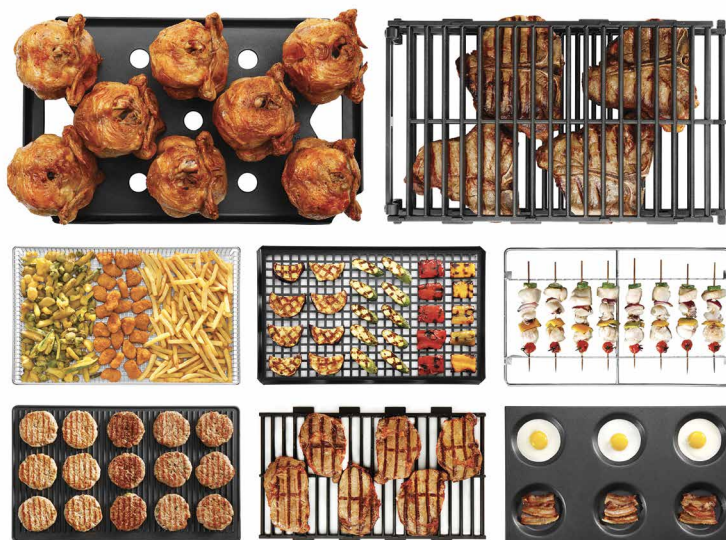
- Managing events with a large number of guests, where impeccable service is required in short, well-defined timeframes, such as conferences, meetings or international conventions.
- Meals can be prepared and blast chilled a few days beforehand, storing them ready for re-heating in the plate racks.
- Up to 100 meals in the Device 202 structure.

In a storage cell measuring 3 m², 600 meals can be stored ready for re-heating.

- 600 people can be served in less than 30 minutes with:
- 2 x Naboo 202.
- 6 x Plate rack trolleys.
- 4 x Thermal covers.

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.



Banqueting Systems

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.



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.

**Less waiting.
More speed.
Greater quality.**

Lainox Naboo Snap Shot



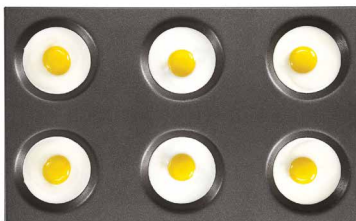
96 spit-roasted chickens in 30 min

Tender in the middle and crisp on the outside



480 steaks in 8 min

Safe, delicious, and perfectly cooked results for excellent meat dishes without the worry of delays



240 fried eggs in 2 min

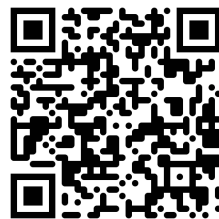
A perfect centre, with the right consistency just like you have always produced, multiplied by 10 for speed

The times refer to model 201 and may vary based on the size and/or load quantity



“Naboo ovens, chosen for their high performance, ensure excellent results, high productivity and ease of use, featuring an automatic cleaning system that guarantees hygiene and readiness for the next day’s service.”

**Anna Discorde - Area Manager Serenissima
Ristorazione - Bollate (Milan, Italy)**



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

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