

LAINOX®



SECTOR SOLUTIONS

HOME ENTHUSIASTS & GOURMETS

Cook like a master chef: A professional oven in your home kitchen

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®

HOME ENTHUSIASTS & GOURMETS

ELEVATING YOUR COOKING EXPERIENCE WITH LAINOX OVENS

Key Benefits:

- **Professional-Grade Cooking:** Achieve restaurant-quality results at home.
- **Creative Freedom:** Experiment with new techniques and recipes.
- **Consistency:** Precise temperature control for perfect results every time.
- **Space-Saving:** Compact design fits easily into any kitchen.
- **Efficiency:** Streamline cooking processes to save time and energy.

Bring professional cooking to your home with Lainox ovens. Whether you're preparing gourmet meals or experimenting with new dishes, these ovens offer precision and versatility, making it easier to cook like a chef in your own kitchen.



Home Enthusiasts & Gourmets

Bringing Professional Cooking to the Home Kitchen

Home chefs and food enthusiasts can now bring the advanced cooking capabilities of professional kitchens into their own homes with Lainox's Naboo@home range. These ovens allow for precise, professional-level cooking with ease, offering users access to the same advanced features found in Lainox's commercial models.

Naboo@home

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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.



Lainox's Naboo@home ovens offer a range of features that will appeal to home cooks seeking more than just the basics.

Recessed installation

Practical and innovative solutions for any setting, even in the home kitchen.

A recess frame and extraction hood with air condenser can also be installed in standard 60 cm models in domestic kitchens.



Home Enthusiasts & Gourmets: Elevating Your Cooking Experience with Lainox

For home enthusiasts and gourmet chefs, Lainox products bring professional-level cooking capabilities to the home kitchen, allowing individuals to experiment with new techniques, achieve restaurant-quality results, and enjoy the convenience of advanced cooking technology. Lainox's Naboo@home ovens offer a range of features that will appeal to home cooks seeking more than just the basics. Here's how Lainox ovens can benefit home enthusiasts and gourmet chefs:

Professional Results at Home

Lainox ovens bring cutting-edge tech to your kitchen, helping you cook like a pro.

Versatile Cooking

Create everything from simple meals to gourmet dishes with ease.

Impress Your Guests

Serve up restaurant-quality meals that'll wow friends and family.

Consistent Quality

Precise temperature control ensures perfect results every time.

Space-Saving Design

Compact yet powerful—ideal for kitchens with limited space.

Efficient & Convenient

Streamline cooking processes and save time without compromising on quality.

Easy to Maintain

Self-cleaning and durable for hassle-free upkeep.

The Ultimate Home Oven

Naboo@home combines professional features, efficiency, and style for next-level home cooking.

Less waiting. More speed. Greater quality.

Lainox Naboo Snap Shot



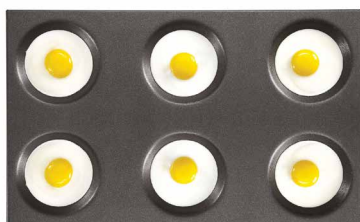
16 spit-roasted chickens in 35 min

Tender in the middle and crisp on the outside



72 steaks in 8 min

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



36 fried eggs in 2 min

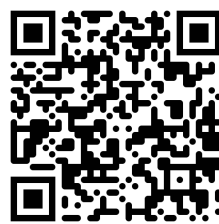
A perfect centre, with the right consistency just like you have always produced, multiplied by 10 for speed

The times refer to model 061 and may vary based on the size and/or load quantity



"The Naboo interface is just like a larger version of your smartphone or tablet screen, with the same functions: browse menus, drag icons, open files, create new pages, organise new folders with new contents, draw from the cloud and add the contents to your machine."

Just one touch: A new way of managing your dishes



Find out about
the experience of
other chefs with
Lainox

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