

# LAINOX<sup>®</sup>



SECTOR SOLUTIONS

## PASTRY SHOPS & BAKERIES

Find out about our range of professional convection ovens for pastry shops and bakeries

**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®**



PASTRY SHOPS & BAKERIES

# TRANSFORMING BAKING OPERATIONS WITH LAINOX OVENS

## Key Benefits:

- **Precision & Consistency:** Perfect control over temperature and humidity for flawless pastries.
- **Flexibility:** Bake a variety of products using different settings in one oven.
- **Speed:** Bake faster without compromising quality.
- **Energy Efficient:** Lower operational costs with energy-saving features.
- **Ideal for High-Volume:** Consistent results for large quantities of baked goods.

Lainox ovens are the ideal solution for bakeries and pastry shops, offering perfect consistency and versatility. Whether baking delicate pastries or high volumes of bread, Lainox ovens streamline your operations and ensure exceptional results every time.



## Pastry Shops & Bakeries

### Precision, Consistency, and Speed

Bakeries and pastry shops rely on precision and consistent results to create perfect baked goods. Lainox's ovens are designed to meet these exacting standards, ensuring that each pastry, loaf, and cake is baked to perfection.

# Aroma Naboo® 5.0

Aroma Naboo 5.0 offers the best in combi oven technology, making cooking easy and enjoyable. Its WiFi connection gives access to thousands of recipes through Nabook, while the fast cooking speed, top-quality results, and energy-efficient features, will impress.



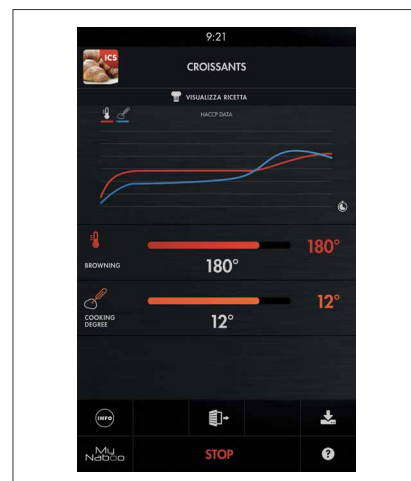
## Cooking Modes

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



# 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



### 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.

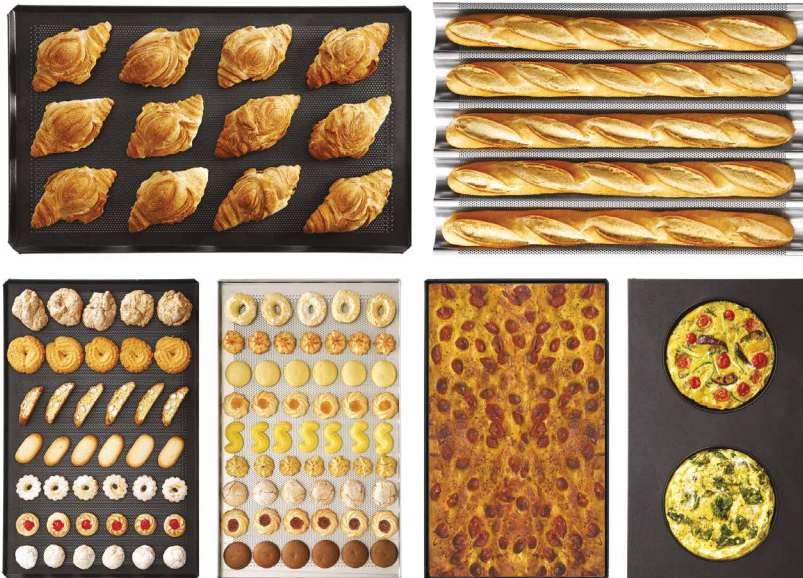
## Oracle Washable Box





# 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.

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

**Lainox Aroma Naboo Snap Shot**



**240 Italian brioques in 22 min**  
soft and fragrant for your breakfast



**100 baguettes in 14 min**  
crunchy on the outside and soft on the inside



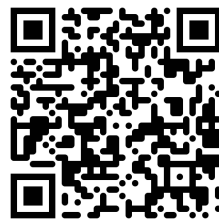
**360 shortbread biscuits in 12 min**  
crumbly, delicate and fragrant shortcrust  
pastry

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



“We chose the Naboo and Oracle ovens by Lainox for their quality results, versatility and ease of use, allowing us to provide fast and efficient service while ensuring consistency thanks to the connection with the Nabook portal.”

**Pamela Mondino - Co-owner of the CECILIA  
FROLLA Patisserie & Bakery - Peschiera del  
Garda (Verona, Italy)**



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

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