

LAINOX[®]



SECTOR SOLUTIONS

RESTAURANTS

Lainox, your partner for the professional kitchen, we take care of you from small restaurants to Michelin-star chefs

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

RESTAURANTS

OPTIMISING KITCHEN OPERATIONS WITH LAINOX OVENS

Key Benefits:

- **Speed & Efficiency:** High-speed cooking for quick turnaround times.
- **Consistency:** Ensure perfect results every time, even during peak hours.
- **Precision:** Exact temperature control for flawless cooking.
- **Space-Saving:** Compact design ideal for limited kitchen spaces.
- **Energy Efficiency:** Reduce energy consumption and operating costs.

Lainox ovens deliver the speed, precision, and consistency that restaurants need to thrive. With advanced technology and efficient performance, Lainox ensures high-quality meals are served quickly, boosting both kitchen productivity and customer satisfaction.



Restaurants

High-Quality, Consistent Meals with Speed

Restaurants require equipment that can handle high volumes of orders while maintaining the quality and consistency that customers expect. Lainox's products are designed to support the demands of modern restaurants, delivering quick, reliable results.

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.



10" Touch Screen Display



Boosted Pre-heating 320°C



Automatic Cleaning



Cooking Modes

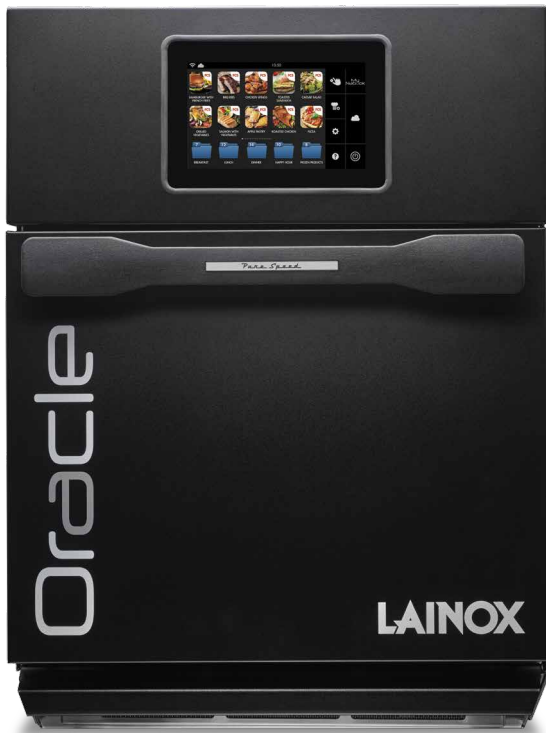
Manual cooking with three cooking modes and instant cooking start: Convection from 30°C to 300°C, Steam from 30°C to 130°C, Combination (convection + steam) from 30°C to 300°C.

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.

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.

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 Naboo Snap Shot



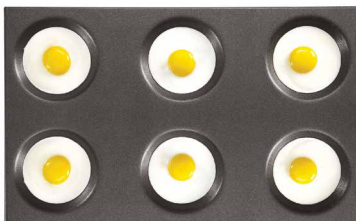
24 spit-roasted chickens in 30 min

Tender in the middle and crisp on the outside



120 steaks in 8 min

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



60 fried eggs in 2 min

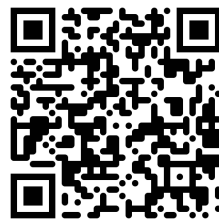
A perfect centre, with the right consistency just like you have always produced, multiplied by 10 for speed

The times refer to model 101 and may vary based on the size and/or load quantity



“We chose the Naboo oven for its reliability, ease of use and versatility, proving ideal for managing large-scale events thanks to the Multilevel mode.”

Fernando Raul Leon Souza - Executive Chef
JARDÍN DE BARRETAGUREN – Guenes
(Spain)



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

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