

LAINOX[®]



SECTOR SOLUTIONS

SUPERMARKETS

Expand your product range and boost profitability

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®

SUPERMARKETS

ENHANCING FOODSERVICE OPERATIONS WITH LAINOX OVENS

Key Benefits:

- **High-Quality Cooking:** Consistent results for prepared meals and bakery items.
- **Space-Saving:** Compact models ideal for high-volume, limited-space kitchens.
- **Fast Cooking:** Serve fresh meals quickly during peak hours.
- **Efficiency:** Reduce energy consumption and streamline kitchen processes.
- **Customer Experience:** Elevate in-store offerings with freshly prepared meals.

Lainox ovens bring precision, speed, and energy efficiency to supermarket kitchens. Perfect for prepared foods, bakeries, and in-store dining, these ovens deliver high-quality results quickly, helping supermarkets meet customer demand while optimising operations.



Supermarkets

Efficient In-store Cooking Solutions

Supermarkets increasingly cater to customers looking for convenient, ready-to-eat meals. Lainox's ovens enable supermarkets to streamline in-store cooking, whether in their deli counters, bakery sections, or hot food areas.

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.

Professional Chicken Grill

Lainox's Professional Chicken Grill for roasting chickens is a smart, efficient, and reliable solution for supermarkets in Australia looking to offer high-quality, freshly roasted poultry. With automatic grease collection, dedicated detergent storage, and an advanced self-cleaning programme, this minimises manual labor and downtime, allowing supermarkets to maintain cleanliness, consistency, and high productivity while meeting the growing demand for roasted chicken.



Advantages:

- Automatic grease collection system in dedicated drip tray with level display located in the compartment under the oven.
- Separate service compartment for storing 10-litre detergent containers.
- Zero cleaning time thanks to the GRILL wash programme which keeps the oven chamber spotlessly clean.

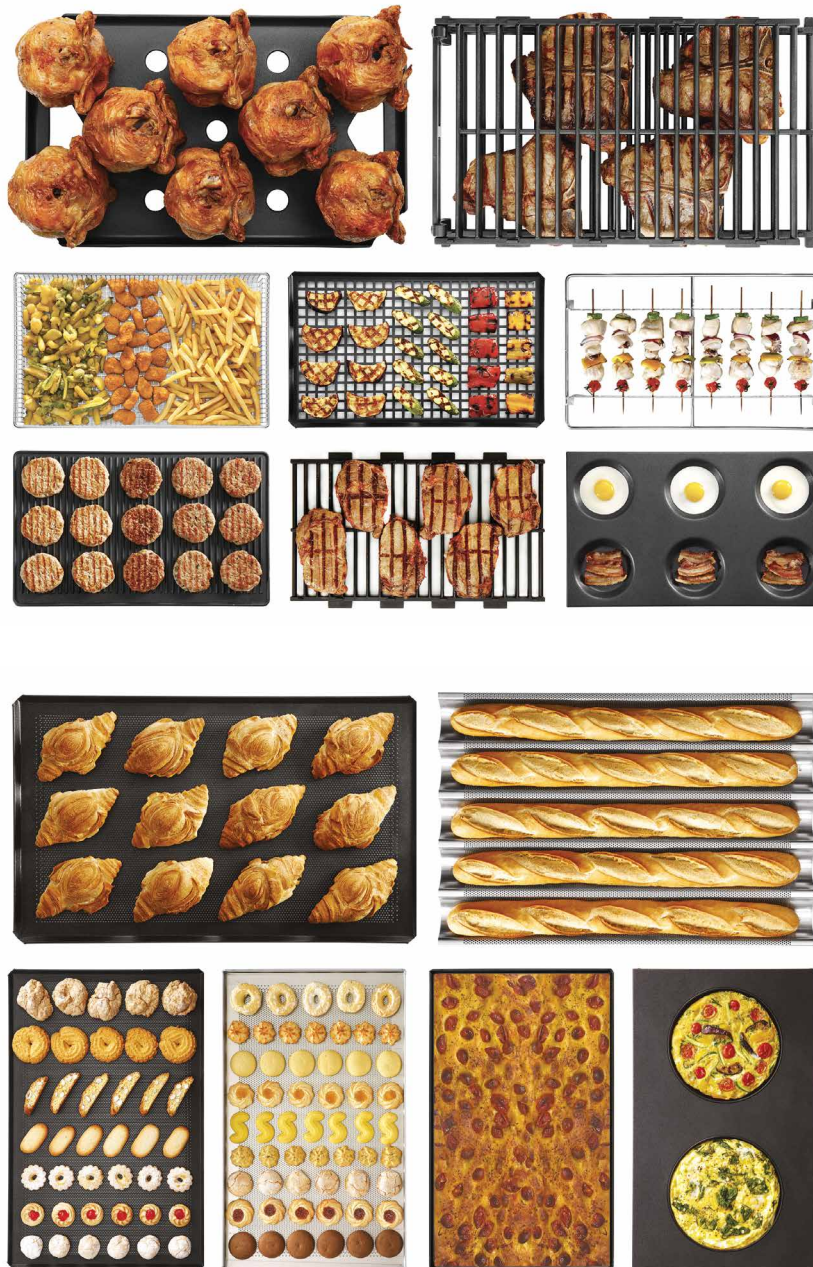
Kit Composition:

- Oven pre-configured with tray and drain.
- Neutral cabinet support.
- Motorised drainage valve.
- Removable grease drip tray with filter.
- Separate detergent storage compartment.
- Grease filter.

Mod. Oven		PS1108		PS1106	
		 8 pcs.		 6 pcs.	
061	16	2 x 1/1GN		12	2 x 1/1GN
101	24	3 x 1/1GN		18	3 x 1/1GN
062	32	4 x 1/1GN		24	4 x 1/1GN
102	48	6 x 1/1GN		36	6 x 1/1GN

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.

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

Lainox Naboo Snap Shot



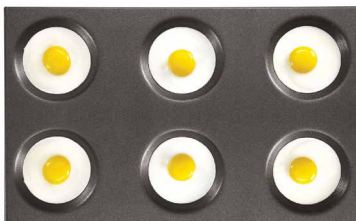
96 spit-roasted chickens in 30 min

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

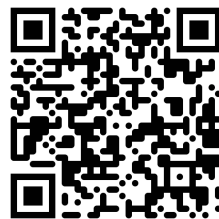
A perfect centre, with the right consistency just like you have always produced, multiplied by 10 for speed

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



“The supermarket in Villa Carina, part of the IN’S chain, chose Lainox’s Aroma Naboo 134 oven to offer customers a wide variety of freshly baked, fragrant products throughout the day.”

IN’S Supermarket - Villa Carina(BS)



Find out about the experience of other chefs with Lainox

WORKING WITH AUSTRALIA'S FINEST DEALERSHIPS AND
DESIGNERS AND OFFERING THE BEST EQUIPMENT TO SUIT
YOUR NEEDS, WE ARE AUSTRALIA'S CHOICE FOR INNOVATIVE
FOOD SERVICE EQUIPMENT SOLUTIONS

CUSTOMER SERVICE

Free Call: 1800 222 460 (*Nation wide*)
Phone: (02) 9684 5666
Email: info@scotsice.com.au

SALES

National Accounts

Phone: 0477 071 716

New South Wales

Phone: 0411 089 140

Victoria & Tasmania

Phone: 0415 735 273

Queensland

Phone: 0414 817 619

SERVICE & SPARE PARTS

Free Call: 1800 222 460 (*Nation wide*)
Phone: (02) 9684 5666
Email: service@scotsice.com.au

SCOTS ICE AUSTRALIA
foodservice equipment

ABN: 54 080 084 260

Unit 5 / 175-179 James Ruse Drive
Rosehill NSW 2142
www.scotsice.com.au

an Australian Ali Group Partner



The Spirit of Excellence