

AROMA BY NABOO

SWEET TIME FOR YOUR LIFE

EN

LAINOX®
DEVICE FOR COOKING





AROMA BY NABOO
GIVE YOUR LABORATORY ADDED VALUE.

The word Laboratory makes us think of precision and scientific methodology, strict procedures and meticulousness, great experience and professionalism and highly efficient tools and work materials. Otherwise, it would not be a Laboratory.

If this is your world, Aroma by Naboo is the partner that can make a decisive contribution, giving your business true added value.

Whether you are a Master Pastry Chef dedicated to the sweetest expression of food or you deal with a fundamental food like bread, a pillar of society, starting today you can think about beginning a new way to operate.

You know that precision in ingredients and perfection in execution are fundamental requirements for achieving maximum product quality and that you can allow no margin of error in your recipes.

With Aroma by Naboo you will find that it can provide exceptional proficiency during the cooking phase and in organizing and planning all phases of your daily work.



AROMA BY NABOO,
MORE TIME FOR YOUR LIFE.

A KITCHEN PARTNER
THAT SIMPLIFIES YOUR BUSINESS

Aroma by Naboo isn't just a standard combination oven, it's more sophisticated than that. It is a cooking device, but also much more. LAINOX has combined a team of qualified professionals and cutting edge technology that unite to become your partners in the workshop to simplify your business. They also contribute to your peace of mind and quality of life.

A team of great bakery and pastry professionals has tested and tried out a collection of recipes that has been made available to you. This means that cooking courses and extensive training are a thing of the past, there's no need for any long, drawn out research to enhance or diversify your products and you don't need to lose time in testing because the recipe includes all of the ingredients, the preparation procedure, cooking method and even the plate presentation.

Aroma by Naboo is the LAINOX 2.0 generation product that, besides its technical and functional benefits, also directly benefits you.

With Aroma by Naboo you truly can take more time for yourself, get involved in more profitable activities, concentrate on other activities for your professional success and constantly stay up to date on the latest developments that affect your work. Simply put, you can use your time as you see fit. This way you have more time for your life, your business is streamlined and your profit is increased.



THE NEW AGE
OF ACCESS IN THE KITCHEN.

The absolutely unique feature that distinguishes Aroma by Naboo from other professional ovens is called Cloud. In the Cloud you will find all of the content you need to make the finished dish: recipes, the process, the preparation system, the cooking program, and the presentation of each individual dish. The Lainox Cloud provides, suggests, and resets everything you need for exceptional quality results. And especially those that are constant over time.

- WI FI CONNECTION OR VIA ETHERNET CARD
- CLOUD ACCESS THROUGH REGISTRATION
- ALL CONTENT IS ALWAYS AVAILABLE
- BACK UP OF ALL CONTENT, SETTINGS AND CUSTOMIZATIONS
- SHARING OF CONTENT ACROSS SEVERAL DEVICES
- TECHNICAL SERVICE ALWAYS AVAILABLE THANKS TO THE REMOTE SERVICE



THE EVOLUTION
OF KNOWLEDGE.

The Cloud of Aroma by Naboo offers you bakery and pastry delicacies that are always new and different throughout the year because a rich publishing program has been prepared offering new recipes to add to the library every month.
These are added to the recipes that are already available in the Cloud as well as the ones that are preloaded on the Aroma by Naboo.

It also suggests which products can be processed simultaneously to optimise your time.

Books are no longer needed because everything is in the Cloud: recipes, videos, tutorials on every product, from bread to pastries to dessert delicacies, are described from ingredients to presentation and decoration.
It is a source of permanent training and information that helps you learn new things, keep up to date, change the offering to your customers, enrich your product range. In other words, constantly increasing your professionalism.

With this system you are continuously connected to the web and therefore to an endless source of information and ideas, with the advantage of always having everything readily available, without losing any time.
Do you want to build a range of products suitable for your business and totally customised?
Do you want to draw on a series of ethnic, regional and localised bakery and pastry delicacies?

With Aroma by Naboo, anything is possible. It is flexible and constantly evolving and updated.



RECIPES
Recipes from throughout the world directly on your Aroma by Naboo and in the Cloud

COOKING
The Cloud is set up to obtain maximum synchronization between the ingredients, procedure and cooking for each individual recipe.

CONTEXT
In the Cloud you will find not only the recipe but also its origin and evolution.

PRESENTATION
Customer service is not complete without an attractive and original presentation.

INGREDIENTS
The recipes in the Cloud give all of the ingredients and the quantities are already listed in the details.

UPDATES
Constant connection to the Cloud offers continuous updates.

INSTRUCTION
The Cloud gives you all of the details on how to create the recipe, step by step.

CUSTOMIZED RECIPES
Aroma by Naboo supports every Chef's passion and creative talent.



AROMA BY NABOO

EVERYTHING AT YOUR FINGERTIPS

The Aroma by Naboo interface is like a large tablet or smartphone screen and it works the same way: browse the menu, drag icons, open files, make new pages, create files with new content, download from the cloud and combine with content already on the machine. All with total freedom, creativity and functionality.

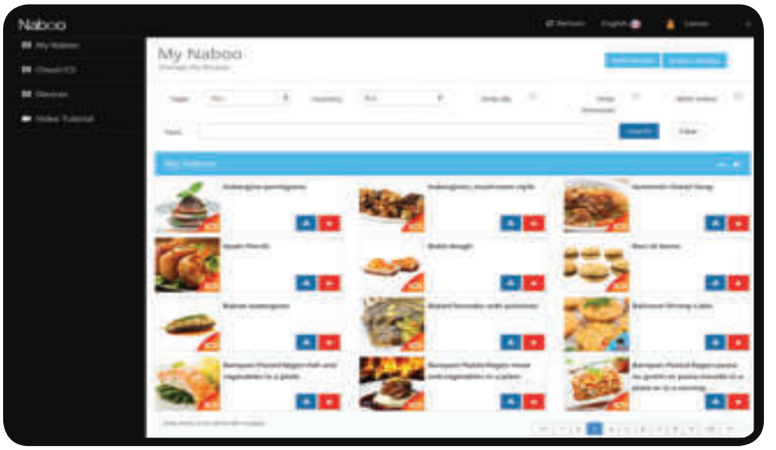
ALL RECIPES WITH JUST ONE CLICK
Recipes from all over the world are always available and updated thanks to the Lainox Cloud.

ONE TOUCH
Immediate execution of the ideal cooking method for the chosen recipe.

USER FRIENDLY
The interface is like your mobile device. It has the same functionality such as looking for recipes, paging through menus, dragging icons, and creating and organizing folders for personal recipes.

INTELLIGENT RECOGNITION
Aroma by Naboo verifies the cooking compatibility of different products in multilevel mode and lets you know what cooking methods can be used at the same time and which ones can't.

CONFIGURABLE DISPLAY
Anyone can enter their personal recipes that they use most often in the main screen. Icons with photos and names make programming intuitive.



CHEF PORTAL

EVERYTHING AT YOUR DISPOSAL

Thanks to Cloud Lainox, you have a dedicated Chef Portal where you can save and manage your own recipes, experiment with new recipes in the Cloud, synchronize and manage all your DEVICES, download HACCP data, and watch the video recipes and video tutorials.

MY NABOO ALL OF YOUR PERSONAL RECIPES

ICS HUNDREDS OF RECIPES FROM ALL OVER THE WORLD

MANAGEMENT AND SYNCHRONIZATION OF MANY DEVICES

VIDEO RECIPES AND VIDEO TUTORIAL



AROMA BY NABOO

TECHNOLOGY IN ITS BEST FORM

The Aroma by Naboo design makes the oven not only good looking but adds a series of functions and innovations that always head towards the best cooking quality. This is the case with the automatic door opening feature that lets you open and close the door by simply pressing a button, even when you have a dish in your hands. Another innovation is the organized hideaway spaces for detergents and various accessories, hand shower, core probe and USB port.

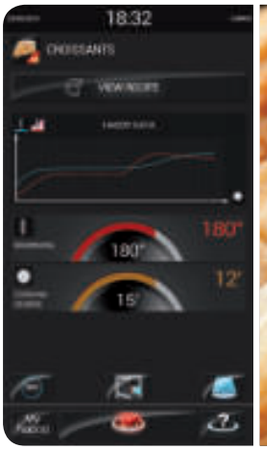
Square, trendy design manufactured with the top quality materials with a focus on hygiene and aesthetics. Aroma by Naboo is is a registered trademark and has been developed to give users maximum ergonomics in the kitchen, featuring double glass door, heat reflecting interior, low external heat emission with mirrored effect that is easy and practical to clean.

TOUCH SCREEN
10" colour screen (lcd - tft), high definition, capacitive, with "touch screen" functions. Display can be configured based on the user's needs, bringing the most used programs to the forefront.

AUTOMATIC DOOR OPENING
Maximum ergonomics, even with your hands full

HIDEAWAY DRAWER
Detergent container drawer for the new automatic cleaning system

DEDICATED AREA
Universal connector for: multi-point core probe, multi-probe or needle probe for vacuum cooking, automatically retractable hand shower, usb port all in a single, practical organized location





AUTOMATIC COOKING

ICS INTERACTIVE COOKING SYSTEM

Aroma by Naboo selects the cooking mode completely independently (combined steam + hot air, steam, or convection only), constantly checks and adjusts the cooking temperatures, and detects and maintains the humidity desired thanks to the Autoclima system. All of the functions are checked minute by minute, no matter what you are cooking. In this way, your DEVICE constantly adjusts the cooking automatically, giving you ideal preparations.



ALWAYS EXCELLENT RESULTS

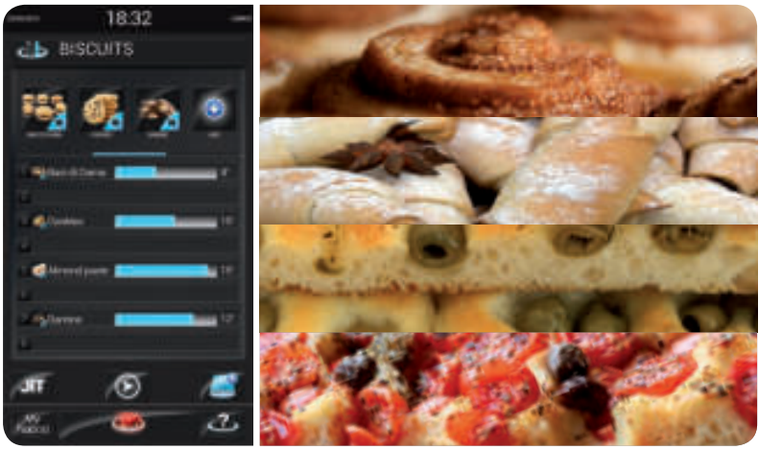
With the innovative control systems and energy management systems you can cook automatically with excellent quality results.

ECOSPEED DYNAMIC

With the Ecospeed function, by recognizing the quantity and type of product being cooked, Aroma by Naboo optimizes and controls the delivery of energy and maintains the correct cooking temperature, preventing any fluctuations.
Result: I use only the amount of energy needed and maximize energy efficiency.

GREEN FINE TUNING

For gas ovens, the new GFT (Green Fine Tuning) burner modulation system and the patented high efficiency exchanger prevent power waste and reduce harmful emissions.



MULTILEVEL COOKING

With Aroma by Naboo you have the possibility of using remote control to take full advantage of all of the potential of multilevel cooking.

The Aroma by Naboo Cloud already has the folders with the macro groups for multilevel cooking so it is very simple to access this function. Plus you can create dedicated folders and the system guides the operator and makes corrections in order to load only those recipes and dishes with compatible cooking methods.

In addition, multilevel cooking is extremely useful and profitable. With the Multilevel cooking system you can cook different foods with different cooking times simultaneously and Aroma by Naboo will let you know with an audible and visual signal when the tray is ready. Prevent downtime, partial loads and unnecessary consumption with over 30% less production time compared to traditional cooking systems.



MULTILEVEL

The advantages are:
- Optimized consumption due to a single load
- Quality automatically managed resulting in constant and repeatable results and no types of errors
- Space as well as management and organisational optimization
- Reduced time and simplified costs (see cleaning operations)
- Reduction of tools dedicated to a specific function (grill, fryer, pan...)



JUST IN TIME

The Multilevel cooking system advises you in sequence when the products are ready on the different levels and a second, complementary function, the JIT, allows you to take a series of different foods out of the oven all at the same time. Everything is done with maximum organization and the guaranteed best result. You can organize your time more efficiently with JIT.
You can simultaneously cook foods with different cooking times and sizes: Aroma by Naboo will advise you in sequence when it is time to put the individual pans in the oven in order to be able to take them out of the oven all at the same time when cooking is complete. Greater variety of food with maximum peace of mind and quality.
Aroma by Naboo keeps everything under control.



STEAM AND LOW TEMPERATURE COOKING

Steam cooking maintains all of the food's nutritional value.
The colours stay bright, less seasoning, water and salt are needed and, therefore, production costs are lower. Aroma by Naboo lets you steam cook at low temperatures from 30°C to 99°C, with absolute precision and with minimum water and energy consumption.
The low temperature steam, 50/85°C, is ideal for cooking half-cooked dishes like crème caramel and crème brulée or terrines and paté that, with traditional systems like a double-boiler, are difficult to control.

Cooking at 100°C steam allows you to cook any type of food that otherwise must be cooked in boiling water, with greater quality.
This leads to huge savings: no pans, less space, no waiting for water to boil, less energy consumption and faster cooking times. Over 20% less compared to traditional systems.
Finally, forced steam cooking, up to 130°C, is ideal for frozen products (frozen vegetables), especially in large quantities.
At this temperature there is greater heat transmission and therefore the cooking times are very quick with lower processing costs.



VACUUM COOKING

This cooking technique calls for temperature precision to the degree in the chamber and the product core.
This can be ensured thanks to the 1 mm needle probe (specifically for vacuum cooking or small pieces) so you can cook while maintaining maximum nutritional quality and the absolute lowest possible weight loss.



VACUUM COOKING IN GLASS JARS

This is an innovative steam cooking technique with controlled low temperatures that is used for various types of products. There are numerous quality advantages and also medium to long storage times.
It is also a new food presentation method.

ecovapor

ECOVAPOR

Aroma by Naboo recognizes the type and quantities of food loaded and produces only the amount of steam necessary for cooking. With the EcoVapor system, there is a definite reduction in water and energy consumption thanks to automatic control of the steam saturation in the cooking chamber.



UNIFORM COOKING

Aroma by Naboo can be as powerful or as delicate as needed.
For LAINOX, cooking uniformity has always been a fundamental value and with the exclusive Fast Dry® and Autoclima® systems combined with 6 different air ventilation speeds, excellent results are achieved even when fully loaded, without waste or food that is not presentable.
Where precision of ingredients and perfection of execution are a must to get a top-quality product and where there is no margin for error Aroma by Naboo knows how to make a decisive contribution to the cooking process.





SPECIAL OPERATIONS

With the Fast Dry® and Autoclima® functions in Aroma by Naboo, special operations like dehydrating fruit used for decoration or extremely low temperature cooking for drying/cooking meringues and macaroons become easy, quick and with definite results every time.



DRY, CRISPY COOKING

With the patented Fast Dry® system (active cooking chamber dehumidification system) you get the perfect crispness and browning of fried foods, grilled foods, desserts and bread, even at a full load. It uses 100% of the load capacity.



TENDER, JUICY COOKING

The LAINOX Autoclima® system automatically controls the perfect climate in the cooking chamber.
The temperature and humidity are automatically controlled at the ideal levels according to the food being cooked.
Juiciness and tenderness are also ensured when warming pre-cooked foods.



FLAVOURING

Even with types of cooking and finishing that are unthinkable since they are linked to special and specific tools, there are no limits to a pastry chef's creativity with the applications in Aroma by Naboo giving you superb results with low costs and high added value.



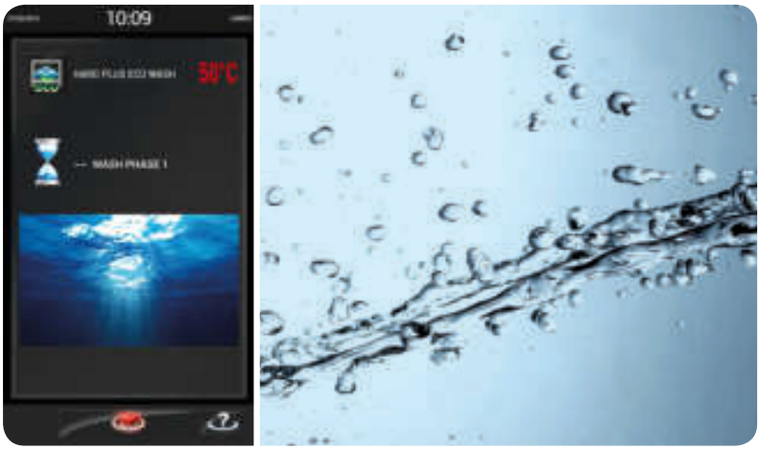
AUTOMATIC SYSTEM

Flavouring a product during cooking is no longer a problem with the automatic cooking system included in Aroma by Naboo.



FLAVOURS

Aroma by Naboo provides you with the new application Aroma Dispenser to give you different types of food with the widest range of flavours.



CLEAN,
THOROUGHLY AND SIMPLY.

CHOOSE THE SYSTEM OF WASHING MOST SUITED TO YOUR NEEDS

Aroma by Naboo lets you choose the system of washing most suited to your needs. It can be equipped with the new automatic washing system LCS with liquid detergent in a cartridge 100% recyclable inserted into the tallying compartment or, in the SCS system, with solid detergent in practical cans.

The detergent is sprayed within the cooking chamber in a wholly automatic way.
The twofold action of the product, firstly with steam then with rinsing water, has the greatest efficacy on fats and residues deposited during cooking.


MANUAL WASH


RINSING


SOFT WASH


HARD WASH


HARD PLUS WASH


HARD PLUS ECO WASH

LCS - Liquid Clean System



SCS - Solid Clean System





NEW CARTRIDGE OF DETERGENT, 100% RECYCLABLE

The detergent COMBICLEAN, with a new formula and very hygienic, comes in a 100% recyclable practical cartridge, so no more manipulations or risky decanting are needed.
As an alternative to the cartridge, the innovative detergent SOLID CLEAN is available in the solid state (optional).



HALF THE TIME OF WASHING

The benefits include economizing: the time needed for washing is much less than with traditional systems.
It is enough to choose the suitable level of washing, then Aroma by Naboo does the rest on its own.



ECO WASH

The new level of washing, ECO, in addition to existing ones, contributes to a further lessening of the amounts of time and detergent needed, with a tallying lessening of costs.

AROMA BY NABOO

THE PRODUCT LINE





064



084



154

Models	Power supply	Chamber capacity (mm)	Distance btw Layers (mm)	Electrical power (kW)	Gas nominal thermal power (kW/kcal)	External dimensions (WD. X DPT. X HT. mm)	Power supply voltage (special voltage and frequency upon request)
AREN064		6 x (600x400)	87	10,5	-/-	875 x 825 x 820	3N AC 400V - 50 Hz
ARGN064		6 x (600x400)	87	0,5	12/10.230	875 x 825 x 820	AC 230V - 50 Hz
AREN084		8 x (600x400)	90	16	-/-	930 x 825 x 1040	3N AC 400V - 50 Hz
ARGN084		8 x (600x400)	90	1	18/15.480	930 x 825 x 1040	AC 230V - 50 Hz
AREN154		15 x (600x400)	83	31,8	-/-	960 x 825 x 1810	3N AC 400V - 50 Hz
ARGN154		15 x (600x400)	83	1,8	36/30.960	960 x 825 x 1810	AC 230V - 50 Hz

AROMA BY NABOO

CHARACTERISTICS

COOKING MODES
- ICS (Interactive Cooking System), an automatic cooking system for Italian, French, International, Spanish, Russian, Asian and German recipes including their history, ingredients, procedure, automatic cooking program and plate presentation
- Manual cooking with three cooking modes: Convection from 30°C to 300°C, Steam from 30°C to 130°C, Combination Convection + Steam from 30°C to 300°C.
- Programmable modes - Possibility to program and save cooking methods in an automatic sequence (up to 15 cycles) giving each program its own name, picture and information on the recipe

OPERATION
- DISPLAY that can be configured based on the needs of the user, bringing forward the programs used most
- LAINOX Cloud Wi-Fi/Ethernet connection system for saving personal settings, software updates, HACCP data archiving and downloading new recipes
- Automatic "one touch" cooking (ICS)
- Organization of recipes in folders with preview, giving each folder its own name
- Intelligent recognition of recipes in multilevel folders
- 10" colour screen (LCD - TFT) that is high definition and capacitive with "Touch Screen" functions
- SCROLLER PLUS knob with Scroll and Push function for confirming choices
- Automatic door opening using the "Open" button (optional)
- Instantaneous display in ICS cooking of the HACCP graphic

CLEANING AND MAINTENANCE
- Self-diagnosis before starting to use the equipment, with descriptive and audible signalling of any anomalies
- An automatic system of washing with an integrated tank and automatic dosing of detergent
- The liquid detergent COMBICLEAN in cartridges 100% recyclable, or alternatively the detergent SOLID CLEAN in the solid state
- For 154 models Automatic cleaning system (LM), using CombiClean liquid detergent
- Manual cleaning system with retractable hand shower.

CONTROL EQUIPMENT
- Autoreverse (automatic reverse of fan rotation) for perfect cooking uniformity
- Automatically regulated steam condensation
- Easy access to programmable user parameters to customize the appliance through the user menu
- Programmable deferred cooking
- Ability to choose up to 6 fan speeds; the first 3 speeds automatically activate the reduction in heating power
- For special cooking methods, you can use an intermittent speed
- Temperature control at the product core using probe with 4 detections points
- 2 core probe, a LAINOX exclusive
- Core probe connection through a connector outside of the cooking chamber, with the ability to quickly connect the needle probe for vacuum cooking and small pieces
- USB connection to download HACCP data, update software and load/unload cooking programs
- Ready for SN energy optimization system (optional)
- SERVICE program for inspecting the operation of the electronic board and display of the temperature probes
- Appliance operation timer for all primary functions for programmed maintenance
- ECOSPEED - Based on the quantity and type of product, Aroma by Naboo optimizes and controls the delivery of energy, maintains the correct cooking temperature, preventing any fluctuations
- ECOVAPOR - With ECOVAPOR system there is a definite reduction in water and energy consumption due to the automatic controls of the steam saturation in the cooking chamber.
- GREEN FINE TUNING: a new burner modulation system and high efficiency exchanger to prevent power waste and reduce harmful emissions.

CONSTRUCTION
- IPX5 protection against sprays of water
- Perfectly smooth, watertight chamber
- Door with double tempered glass with air chamber and interior heat-reflecting glass for less heat radiation towards the operator and greater efficiency
- Internal glass that folds to open for easy cleaning
- Handle with left or right hand opening
- Adjustable hinge for optimal seal
- Deflector that can be opened for easy fan compartment cleaning

CE IPX 5 EMC DVGW CE 0085 Intertek Intertek EAC

AROMA BY SAPIENS

THE PRODUCT LINE





064



084



154

For those looking for a high quality and high performance oven but are afraid that too much technology and interactivity will suppress their own personality and creativity; for those who aren't looking for advanced electronics but who wish to cook and program with simple and manual commands but without giving up the precision of electronic controls; for those looking for an oven that is responsive to their commands yet sturdy, suited to everything yet advanced, traditional in approach yet full of content, reassuring and efficient, LAINOX has just the thing.

It is called Aroma by Sapiens, and it is the oven for assisted cooking with electronically managed manual controls. It is equipped with LAINOX automatic programs, 95 cooking programs already in its memory and can contain up to 99 cooking programs saved by the user, each of which can have up to 4 cycles in automatic sequence.

Models	Power supply	Chamber capacity (mm)	Distance btw Layers (mm)	Electrical power (kW)	Gas nominal thermal power (kW/kcal)	External dimensions (WD. X DPT. X HT. mm)	Power supply voltage (special voltage and frequency upon request)
ARES064		6 x (600x400)	87	10,5	-/-	875 x 825 x 820	3N AC 400V - 50 Hz
ARGS064		6 x (600x400)	87	0,5	12/10.230	875 x 825 x 820	AC 230V - 50 Hz
ARES084		8 x (600x400)	90	16	-/-	930 x 825 x 1040	3N AC 400V - 50 Hz
ARGS084		8 x (600x400)	90	1	18/15.480	930 x 825 x 1040	AC 230V - 50 Hz
ARES154		15 x (600x400)	83	31,8	-/-	960 x 825 x 1810	3N AC 400V - 50 Hz
ARGS154		15 x (600x400)	83	1,8	36/30.960	960 x 825 x 1810	AC 230V - 50 Hz

AROMA BY SAPIENS

CHARACTERISTICS

COOKING MODES
- Automatic with over 90 tested and stored cooking programs including programs for reheating on the plate or in the tray
- Programmable with the ability to store 99 cooking programs in automatic sequence (up to 4 cycles)
- Manual cooking with three cooking modes: Convection from 30°C to 300°C, Steam from 30°C to 130°C, Combination Convection + Steam from 30°C to 300°C
- Manual with the ability to work with 4 cycles in automatic sequence for differentiated cooking and functions for: Temperature holding (2 modes) - Steam outlet control
- Cooking with core temperature control (with multi-point probe or needle probe) (optional)
- Autoclima® automatic system for measuring and controlling the humidity in the cooking chamber
- Fast-Dry® system for quick dehumidification of the cooking chamber
- Multiprogram keypad for quick, "press and go" program selection with nine positions

OPERATION
- High visibility alphanumeric command display
- Key for managing the 4 cooking cycles with LED display
- Key for direct access to cooking programs that have been stored or are to be stored
- SCROLLER PLUS knob with Scroll and Push function for confirming choices
- Manual pre-heating

CLEANING AND MAINTENANCE
- Self-diagnosis of the equipment before and during use with descriptive and audible signalling of any anomalies
- An automatic system of washing with an integrated tank and automatic dosing of detergent (optional)
- The liquid detergent COMBICLEAN in cartridges 100% recyclable, or alternatively the detergent SOLID CLEAN in the solid state (optional)
- For 154 models Automatic cleaning system (LM), using CombiClean liquid detergent
- Manual cleaning system with retractable hand shower.

CONTROL EQUIPMENT
- Autoreverse (automatic reverse of fan rotation) for perfect cooking uniformity
- Automatically regulated steam condensation
- Manual chamber outlet control
- Manual humidifier
- Timed lighting
- Easy access to programmable user parameters to customize the appliance through the user menu
- 2 fan speeds (included), the reduced speed activates the reduction in heating power
- Temperature control at the product core using probe with 4 detection points
- Core probe connection through a connector outside of the cooking chamber, with the ability to quickly connect the needle probe for vacuum cooking and small pieces (optional)
- USB connection to download HACCP data, update software and load/unload cooking programs
- Ready for SN energy optimization system (optional)
- SERVICE program for: Electronic card operating testing and display temperature probes - Appliance operation timer for all primary functions for programmed maintenance
- ECOSPEED - Based on the quantity and type of product being cooked, Aroma by Sapiens optimizes and controls the delivery of energy and maintains the correct cooking temperature, preventing any fluctuations.
- ECOVAPOR - With the ECOVAPOR system, there is a definite reduction in water and energy consumption thanks to automatic control of the steam saturation in the cooking chamber
- GREEN FINE TUNING: A new burner modulation system and high efficiency exchanger prevent power waste and reduce harmful emissions.

CONSTRUCTION
- Cooking compartment heating elements of armoured INCOLOY 800 type
- Door with double tempered glass, external with mirrored effect and air chamber and interior heat-reflecting glass for reduced head radiation towards the operator and greater efficiency
- Internal glass that folds to open for easy cleaning
- Handle with left or right hand opening
- Adjustable hinge for optimal seal
- Deflector that can be opened for easy cleaning of the fan compartment.
- IPX5 protection against sprays of water

CE IPX 5 EMC DVGW CE 0085 Intertek Intertek EAC

AROMA BY NABOO

COOKING POTENTIAL



	Mod. 064	Mod. 084	Mod. 154	Cooking time
Support grilles for cake **tins and moulds**	12/14 pcs	16/20 pcs	30 pcs	–
Aluminium pans for **Croissants**	96/112 pcs	128/160 pcs	240 pcs	22′
Perforated aluminium pans for **650 g slices of pizza**	12/14 pcs	16/20 pcs	30 pcs	18′
Aluminized steel pans for **80 g Shortbread cookies**	144/168 pcs	192/240 pcs	360 pcs	19′
Corrugated sheet metal pans for **250 g Baguettes** (precooked) Capacity, 5 pc. per pan	30/35 pcs	40/45 pcs	75 pcs	25′
Aluminium pans for **50-80 gram Sandwich Rolls** (risen) Capacity, 24 pc	144/168 pcs	192/240 pcs	360 pcs	25′









COOKING ACCESSORIES

Achieve perfect cooking with the exclusive accessories specific for every type of cooking.
There is a grille or pan that meets any of your cooking needs. Lainox offers Euronorm 600 x 400 grilles and pans in stainless steel, aluminized steel and aluminium in many heights, both perforated and non-perforated and including pans for cooking bread and baguettes..

AROMA BY NABOO

SOLUTIONS FOR EVERY NEED



For the different Aroma by Naboo models, Lainox offers practical and functional configurations for various needs.
The tray holder and a practical neutral cabinet with door or an open stainless steel accessory holder can be added to the stainless steel stand.



If a blast chiller/freezer needs to be added to the Aroma by Naboo and there's no space in the kitchen, a special support can be placed under the oven to insert a blast chiller.

This practical configuration can be created for the following ovens:

- 064 gas/electric
- 084 gas/electric



For those who want everything in order and in full compliance with HACCP regulations a practical solution is possible with the inclusion in the stainless steel frame of a closed neutral cabinet with tray holder and alongside a closed neutral cabinet holding cleaning detergents.





OVERLAYS

Do you have a small kitchen but at the same time a need for large diversification and quantities?
No problem. Stacking is the solution. The following combinations are available:

Model 064 + 064
capacity 6 + 6 Trays
Euronorm 600 x 400

Model 064 + 084
capacity 6 + 8 Trays
Euronorm 600 x 400

For a free trial in
your own kitchen, contact us
tel. +39 0438 9110 · lainox@lainox.it

LAINOX®
DEVICE FOR COOKING

LAINOX ALI S.p.a.
Via Schiaparelli 15
Z.I. S. Giacomo di Veglia
31029 Vittorio Veneto (TV) · Italy

Tel +39 0438 9110
Fax +39 0438 912300
lainox@lainox.it
www.lainox.com

MANAGEMENT SYSTEM CERTIFICATION
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The Spirit of Excellence

LA90018181 - EN - 10/2016 - 0000 - europrint.it - 00U0000

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