

Compact

THE URBAN COMBI



LAINOX®

EN

Compact

Premium





When kitchen space is limited, every centimeter counts.

The cost per square meter rises, **the number of covers increases**, and the pressure grows. In these moments, **you need a solution** that can turn constraints into opportunities.

A compact, brilliant, and efficient solution, designed for those who won't settle:

Compact, the Urban Combi

SMART



- **Naboo coach**
- **Autoclima**
- **Intelligent Energy System**

Compact Naboo provides you with **Naboo coach**, a genuine virtual assistant that gives you advice in the cooking stages, suggests the most suitable washing cycle to run or even lets you know when maintenance is required.



The **Intelligent Energy System (IES)** controls energy consumption based on the quantity of food being cooked, while ensuring the temperature remains accurate and stable. The exclusive Compact Naboo **AUTOCLIMA** controls the ideal climate, therefore guaranteeing excellent cooking quality at all times.



• **Smart Diagnostic System**

The **Smart Diagnostic System** is the collaborative technology of Compact Naboo which allows you to perform diagnostics at 11 functional points. It keeps your equipment always at its maximum performance by alerting you immediately in the event of anomalies.



• **Smart Lighting System**

The **Smart Lighting System**, available on Compact Naboo (optional), visually communicates with RGB colours and makes it possible to understand, with just a glance, when work needs to be done. The cooking chamber lights up green when it is time to load, changes to a flashing white light to indicate what level to extract for multi-level cooking, and, during the washing phase, the cooking chamber turns blue (Lainox patent).



• **Smart Chemicals Control**

Thanks to the intelligent sensors positioned in the washing system, detergent consumption is precisely controlled by alerting you when it is about to run out and suggesting the suitable wash for the quantity of residual detergent. Furthermore, thanks to **Smart Chemicals Control**, you will no longer run the risk of washing without the correct amount of detergent.

QUICK



• Fast Dry Boosted

With **Fast Dry Boosted**, now also available across the entire Compact Naboo range, the dehumidification of the cooking chamber is faster.

Cooking times are significantly reduced, while always ensuring perfect crispness and gratination with every product.



EFFICIENT



• Energy monitor

• VCS washing system

An exclusive function featured in Compact Naboo is the **Energy Monitor** which allows you to monitor and clearly display energy consumptions, such as electricity, gas, water and detergents, including the previous cooking cycles, up to one year before. **VCS Vapor Cleaning System**, on the other hand, is the automatic washing system which, thanks to an innovative vaporization system with newly formulated detergent, gives you significantly reduced consumption.



INTEGRATED



• Kitchen Triathlon

A perfect and integrated system for organizing work in the kitchen which always guarantees maximum quality, flexibility and service speed. Quality is guaranteed by the exclusive functions equipped in Compact Naboo. With Neo24hours, maximum flexibility is guaranteed with temperatures from -40°C to +85°C. And finally, the maximum "all in one" speed of Oracle makes the **Kitchen Triathlon** an exclusive and easy to use system with the same user interface for all three models.

Also available in Black Edition:
Oracle XS - Oracle M - Oracle XL
Naboo 5.0: 061 - 101
Aroma Naboo 5.0: 054 - 084
Compact Naboo: 026 - 061 - 101
Neo24hours: 051 - 081 - 121 - 161



STURDY

- Long Life Component LLC *



- Easy maintenance
- Easy installation
- 4 years warranty on electronics

Innovative collaborative technology resulted in the use of new **Long Life Components LLC***. In the design phase, a lot attention was also paid to ease of installation and maintenance and the **Easy Maintenance Access (EMA)** program reduces service intervention times.

This has allowed us to extend the warranty on all electronic components up to 4 years.

* Internally approved Lainox protocol



FLEXIBLE



- Lainox Multi-Rack System
- Multilevel Plus
- Configurable display

Flexibility in the kitchen is now even more important.

Thanks to the **Lainox Multi-Rack System**, you can achieve the maximum cooking potential (learn more on page 10).

With the **Multilevel Plus** function featured in Compact Naboo, your kitchen becomes “ultra-flexible”.

You can also configure your **control display** just like your smartphone to modify and personalise the **Lainox ICS recipes** or create new ones to your liking.



CONNECTED



• Connectivity

Thanks to the **standard supply Wi-Fi connection**, Compact Naboo is considered an Industry 4.0 device. As a result, you can access the Lainox Nabook Plus Cloud, your complete and totally free virtual assistant, to help you organise and manage your kitchen.

- LMS Synchronisation
- My Display

With the **Lainox Multidisplay System**, you can configure and synchronise your Compact Naboo ovens and customise your recipes in different ways in each Compact Naboo model.

Lastly, you can keep a constant eye on your Compact Naboo ovens, monitoring both HACCP data storage and **Remote Service** management.





Nabook plus

Your complete and free virtual assistant

Thanks to the cloud, you have **Nabook Plus** at your disposal, your digital ally in the kitchen that allows you to manage recipes, devices, and updates in a simple, fast, and always connected way. With just a few clicks, you have everything under control wherever you are.

You can also configure your devices from **Nabook Plus** and synchronize your recipes with all your Compact Naboo units.

Register for free on:

nabookplus.cloud



lainox.com

and discover a new way to experience professional cooking.



HACCP

Constant monitoring of processes with detection of temperature parameters, times, and events.

Possibility to export data in Excel format, either in real time or as historical image format.



RECIPES

Nabook Plus allows you to create, organise, and save your own recipes. You can also access the database of hundreds of recipes in the Lainox Cloud. It also gives you the opportunity to share your recipes with other Nabook Plus users or export them and share them with whomever you want.



REMOTE SERVICE

Real-time monitoring of operating status with the possibility to view values detected by sensors and consult the event history.

Notification of any anomalies to always ensure accurate and efficient diagnostics.



LAINOX MULTIDISPLAY SYSTEM

Thanks to the Nabook Plus website and the new LMS, you can configure your devices and synchronise your recipes differently for each Compact Naboo.



CONFIGURE AND SYNCHRONISE

If own a Compact Naboo, you can configure all your devices remotely and synchronise all your recipes remotely from the Nabook Plus website.



USAGE STATISTICS

Detection of operating modes and usage statistics for individual recipes.

Option to view energy consumption through histograms.

Bag In Box



Detergent in Bag-in-Box (Patent Pending)

Lainox is increasingly committed to sustainable development and seeks solutions that help reduce energy and raw material consumption. Special attention is given to maximizing the recyclability of its products.

An important milestone has been achieved with the introduction of the **new detergent cartridges in Bag-in-Box containers**, which also ensures safety in handling by eliminating any risk of contact or spillage of detergent.

INNOVATION – SAFETY – SAVINGS – SUSTAINABILITY



-70%

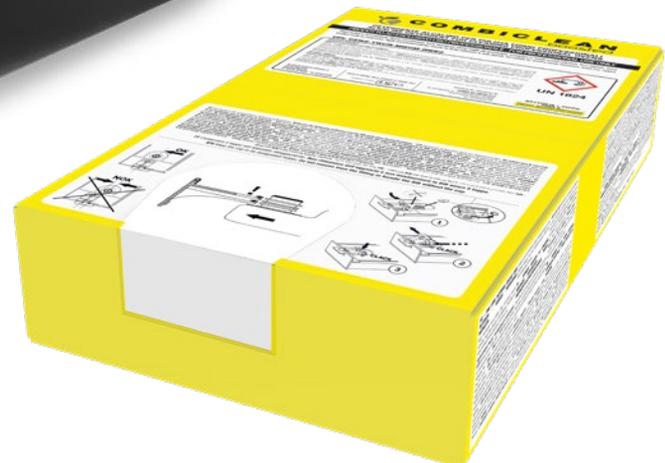
of plastic material used for the container

+20%

of detergent quantity compared to rigid cartridges

100%

of recyclability of the cardboard packaging



VCS Vapor Cleaning System

Vaporization of the detergent in the cooking chamber.

-30% of consumption

INSIDE COMPACT

User-Friendly Technology. The 7" interface is fully customizable. Choose the recipe to execute, create your own personal recipe, browse your folders, and access the Lainox Cloud. All with maximum freedom.



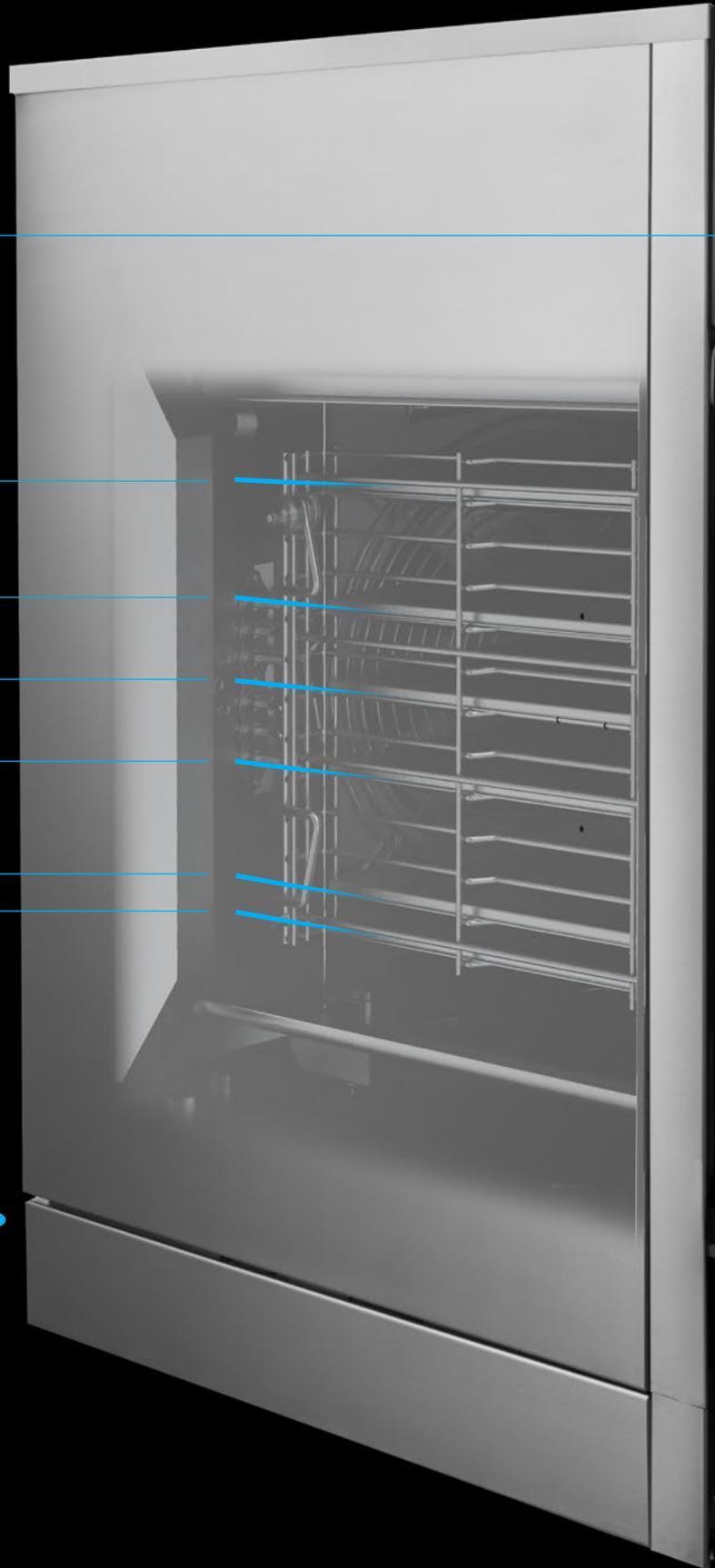
Lainox Multi-Rack System.

Maximum cooking flexibility thanks to variable rack spacing.

• 78 mm

• 52 mm

• 26 mm



Connectivity. Once connected, thanks to the Lainox Cloud, you can access Nabook Plus.



One Touch. With a single touch, select the recipe and the ideal cooking for your dish



Switching Power Supply
New high-efficiency Switching power supply system



Core Probes
Quick connection via external connector to the cooking chamber

USB Connection

If Wi-Fi or Ethernet is not available, you can export HACCP data and import/export recipes via USB

Chromatic Communication

Each working function is associated with a specific color that lights up the cooking chamber



Compact

LAINOX

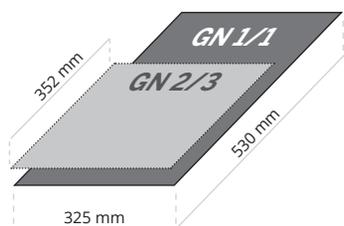


Minimum Footprint

In just 51 cm, multiple combinations for maximum cooking capacity

510
mm

MAXIMUM COOKING POTENTIAL IN JUST 51 cm WITH THE LAINOX MULTI-RACK SYSTEM



Model	026			061			101			121			161			cooking times
Tray size	GN 2/3 (352 x 325 mm)			GN 1/1 (530 x 325 mm)			GN 1/1 (530 x 325 mm)			GN 1/1 (530 x 325 mm)			GN 1/1 (530 x 325 mm)			
Number of trays	4	6	12	4	6	12	6	10	20	4+4	6+6	12+12	4+6	6+10	12+20	
Lainox Multi-Rack System spacing - mm	78	52	26	78	52	26	78	52	26	78	52	26	78	52	26	
SKEWER GRILL 23  no. skewers of 23 cm	24	-	-	32	-	-	48	-	-	64	-	-	80	-	-	15'
SQUARE GRILL - h 20 mm  no. slices of grilled vegetables	64	96	-	96	144	-	144	240	-	192	288	-	240	384	-	10'
STIR-FRY PAN - h 40 mm  no. chicken cutlets	24	36	-	36	54	-	54	90	-	72	108	-	90	144	-	8'
BAKE PAN - h 20 mm  no. shortcrust biscuits	36	54	108	60	90	180	90	150	300	120	180	360	150	240	480	18'
SPEEDY CHICKEN  no. chickens of 1.2 kg each	4			8			16			16			24			depending on the accessory 35' - 55'

Compact Naboo



The Range

Compact combi ovens for small catering businesses and home use.

An elegant and compact design, ideal for kitchens which don't have a lot of space and are "on view". Available in 5 models with different sizes and tray capacities. Simple, intuitive commands with a 7-inch, LCD, HD capacitive touch screen display.



Models	Power	GN chamber capacity GN 2/3 (352x325 mm) GN 1/1 (530x325 mm)	Pitch (mm)	Electrical power (kW)	Absorption (A)	External dimensions (W x D x H mm)	Power supply voltage *
COEN026B	⚡	4 - 6 - 12 x GN 2/3	78 - 52 - 26	5,8	9,2	510 x 630 x 840	3N AC 400V - 50/60 Hz
COEN061B	⚡	4 - 6 - 12 x GN 1/1	78 - 52 - 26	7,8	12,1	510 x 805 x 840	3N AC 400V - 50/60 Hz
COEN101B	⚡	6 - 10 - 20 x GN 1/1	78 - 52 - 26	11,9	17,2	510 x 805 x 1045	3N AC 400V - 50/60 Hz
COEN121ET	⚡	4+4 - 6+6 - 12+12 x GN 1/1	78 - 52 - 26	15,6	23	510 x 805 x 1590	3N AC 400V - 50/60 Hz
COEN161ET	⚡	4+6 - 6+10 - 12+20 x GN 1/1	78 - 52 - 26	19,7	28	510 x 805 x 1795	3N AC 400V - 50/60 Hz

Compact Sapiens



The Range

Compact combi ovens for small catering businesses and home use.

An elegant and compact design, ideal for kitchens which don't have a lot of space and are "on view". Available in 3 models with different sizes and tray capacities. Manual controls with high-visibility alphanumeric LED displays. 3.5" color display for viewing programs, ventilation, washing, and menus.



Models	Power	GN chamber capacity GN 2/3 (352x325 mm) GN 1/1 (530x325 mm)	Pitch (mm)	Electrical power (kW)	Absorption (A)	External dimensions (W x D x H mm)	Power supply voltage *
COES026B	⚡	4 - 6 - 12 x GN 2/3	78 - 52 - 26	5,8	9,2	510 x 630 x 840	3N AC 400V - 50/60 Hz
COES061B	⚡	4 - 6 - 12 x GN 1/1	78 - 52 - 26	7,8	12,1	510 x 805 x 840	3N AC 400V - 50/60 Hz
COES101B	⚡	6 - 10 - 20 x GN 1/1	78 - 52 - 26	11,9	17,2	510 x 805 x 1045	3N AC 400V - 50/60 Hz

* special voltages and frequencies upon request

SOLUTIONS FOR ALL NEEDS

Lainox offers practical and functional configurations for the various Compact models, suitable for different operating requirements, both for countertop and floor-standing models.



PRACTICALITY

Stainless steel base supports with lower shelf.



OPERATIONS

Stainless steel base supports with lower shelf and tray-holder dividers.



OVERLAYS

Do you have minimal space in the kitchen, but still need to diversify and produce large quantities? No problem, the solution is to stack the following combinations.

O26+O26
O61+O61



HALTON EXTRACTION HOODS

Compact ranges can be equipped with a ventless condensing extraction system, solving any cooking vapor and odor problems in exposed installations such as supermarkets, delicatessens, pastry shops and takeaways.

A direct connection to an outlet extraction system is not required as any air full of vapor and odors is condensed via a heat exchanger and purified with an activated carbon filter.



EXTRACTION HOODS

To solve problems of cooking fumes in on-view installations in supermarkets, delicatessens and pastry shops, Compact can be fitted with a stainless steel hood with removable labyrinth filters which are dishwasher safe. Extraction with variable fan speed and electronic control with air condensate abatement system.



FLAT EXTRACTION HOODS

Using the same construction, technical and functional characteristics, the FLAT version is also available for those who have limited space in front of the oven.



NABOO @ HOME

Practical and innovative solution for recessing the two O26 and O61 models from the Compact range in any setting, even at home.

Not available in Total Black version



BLACK EDITION

The Compact Naboo O26, O61 and 101 models are available in Total Black version



MULTIGRILL

For consistently perfect cooking. Vast range of exclusive Lainox accessories, specific for all types of cooking. Available in the following sizes:

GN 2/3 - GN 1/1

Models	Power supply voltage	Electrical power	Absorption
COEN026B	3N AC 400V- 50/60 Hz	5,8 kW	9,2 A
COES026B	1N-AC 230 V - 50/60 Hz	3 kW	17,4 A
COEN061B	3N AC 400V- 50/60 Hz	7,8 kW	12,1 A
COES061B	1N-AC 230 V - 50/60 Hz	4 kW	25,2 A

CHARACTERISTICS

	C. Naboo	C. Sapiens
COOKING METHODS		
• Interactive Cooking System (ICS) is an automatic cooking system for Italian and international recipes including their history, ingredients, cooking accessory, procedure, automatic cooking programme, and photographic plate presentation.	•	–
• Manual mode with three cooking methods and instant start: convection from 30°C to 300°C, steam from 30°C to 130°C, combined convection + steam from 30°C to 300°C.	•	•
• Programmable modes: possible to programme and save a recipe with its cooking methods in an automatic sequence (up to 15 cycles). Give each programme its own name, picture, and recipe information.	•	–
• MULTILEVEL mode: possible to cook different foods, with different cooking times, simultaneously.	•	–
• MULTILEVEL PLUS: with the multi-level function on each shelf you can double production capacity (patented).	•	–
• JUST IN TIME (JIT) mode: allows different foods to be taken out of the oven at the same time, all with the utmost organisation and always guaranteed best results (patented).	•	–
• Autoclima® System which automatically manages the perfect climate in the cooking chamber.	•	•
• Fast-Dry Boosted®: the automatic rapid dehumidification system in the cooking chamber.	•	•
• Night cooking. Low temperature night cooking and subsequent holding guarantees perfect maturation of the meat with minimum weight loss and low power consumption.	•	–
• Automatic, with 95 tested and stored cooking programs, including programs for reheating on plates and trays.	–	•
• Programmable, with storage for 99 cooking programmes in automatic sequence (up to 9 cycles), assigned name and dedicated icon.	–	•
• Rapid selection of favourite programs using scroll & push, with dedicated scroller.	–	•
WI-FI CONNECTIVITY/NABOOK PLUS ETHERNET		
• Nabook Plus. Thanks to the Cloud feature, it is possible to access Nabook Plus, the virtual kitchen assistant (read more on nabook.cloud, free registration).	•	–
• Create recipes including ingredients with procedure and photo.	•	–
• Access the recipe database directly from the cooking device, with optional download (patented).	•	–
• Create menus with calorie counts and allergen lists with customised print layouts.	•	–
• Calculate recipe and single portion menu food costs.	•	–
• Organize shopping lists, available for export in Word format.	•	–
• Synchronise devices connected to the same account (patented).	•	–
• Monitor HACCP continuously, even remotely, through the Nabook Plus portal.	•	–
• Remote diagnosis through the Nabook Plus portal by the LAINOX Service Center.	•	–
• Update software automatically with the update notification system.	•	–
• Monitor consumption remotely.	•	–
• Lainox Multidisplay System. Thanks to the Nabook Plus website and the new LMS, you can configure your devices and synchronise your recipes differently for each Compact oven.	•	–
• Download recipes from the Nabook Plus portal based on country.	•	–
• Run automatic software updates on multiple devices simultaneously.	•	–
OPERATION		
• Configure the display based on the needs of the user, bringing forward the programmes used most often.	•	–
• Automatic "One Touch" cooking (ICS).	•	–
• Organise recipes in folders with a preview, giving each folder its own name.	•	–
• Intelligent recognition of recipes in multilevel folders.	•	–
• 7" LCD colour screen, high definition, capacitive, with "Touch Screen" functions.	•	–
• Instantaneous display in ICS cooking of the HACCP graphic.	•	–
• Cool Down function for the rapid fan-cooling in the cooking chamber.	•	•
• Automatic resumption of cooking in the case of a power failure.	•	•
• Rapid cooling with possible injection of water into the cooking chamber.	•	•
• Manual humidifier.	•	•
• User interface with a choice of 29 languages.	•	•
• Compact Naboo comes with 227 recipes, with hundreds more available by accessing the Nabook Plus portal. Every recipe has been tried and tested to guarantee an excellent result.	•	–
• Naboo coach. The virtual assistant which provides advice on cooking, the best washing cycle, and even lets you know when maintenance is required.	•	–
• LED. High Visibility System (HVS) alphanumeric display to visualise the temperatures, Autoclima, time and core temperature.	–	•
• 3.5-inch (LCD - TFT) colour display for displaying your favourite programs, pre-set programs, variable fan speed, automatic washing, menus, and settings.	–	•
• SCROLLER knob with Scroll and Push function for confirming choices.	–	•
• LED bars to signal that the temperature, timer and probe temperature are activated.	–	•
• Manual pre-heating.	–	•
CONTROL MECHANISMS		
• Smart Diagnostic System - Functional diagnostics to always have your equipment at its maximum performance.	•	–
• Smart Lighting System - Visual communication that allows you to understand, with just one glance, when work needs to be done (Optional).	•	–
• Switch mode power supply - New highly efficient switch mode power system.	•	–
• Autoreverse (automatic reverse of fan rotation) for perfect and uniform cooking.	•	•

	C. Naboo	C. Sapiens
• Automatic parallel compartment and core temperature control, DELTA T system.	•	–
• Ability to choose up to 6 fan speeds; the first 4 speeds automatically trigger a reduction in heating power. For special cooking methods, you can use an intermittent speed.	•	•
• Temperature control at the product core using a probe with 4 detection points Ø 3 mm.	•	•
• Single-point core probe Ø 1 mm for sous-vide cooking (optional).	•	•
• Rapid core probe connection using an external connector to the cooking chamber.	•	•
• USB connection to download HACCP data, update software and upload/download cooking recipes.	•	•
• User profile block (specific function for Quick Service Restaurant - QSR).	•	–
• Pre-configured SN energy optimisation system (optional).	•	•
• Service Program.	•	•
• Low consumption LED cooking chamber lighting.	•	•
• IES, Intelligent Energy System - Based on the quantity and type of product, the oven optimises and controls the energy supply, constantly maintaining the right cooking temperature and avoiding fluctuations.	•	•
• Ecovapor - With the EcoVapor system, there is a definite reduction in water and energy consumption due to the automatic control of steam saturation in the cooking chamber.	•	•
• Energy Monitor - Monitor energy, water, and detergent consumption.	•	–
CONSTRUCTION		
• Total stainless steel Combi.	•	•
• Cooking chamber in 1-mm thick AISI 304 stainless steel with long and fully rounded edges for the best possible air flow and easy cleaning.	•	•
• Perfectly smooth, watertight chamber.	•	•
• Door with rear ventilated double tempered glass with air chamber and interior heat-reflecting glass for less heat radiation towards the operator and greater efficiency.	•	•
• Opens Internally for easy cleaning and maintenance.	•	•
• Deflector that can be opened for easy cleaning of the fan compartment.	•	•
• Bottom side plinth with magnetic coupling for easy cleaning and maintenance.	•	•
• Long Life Component (LLC) - Use of new long-lasting components.	•	•
ELECTRICAL OPERATION		
• Cooking chamber heating system with armoured heating elements in INCOLOY 800 stainless steel.	•	•
DIRECT STEAM GENERATION		
• Direct cooking chamber steam generation system with water injection directly on the fan and nebulization on the heating elements. Advantages: immediate availability of steam in the cooking chamber.	•	•
SAFETY DEVICES		
• Cooking chamber temperature limiter.	•	•
• Door open/closed electronic sensor.	•	•
• Electronic lack of water alarm.	•	•
• Self-diagnosis with smart error viewing.	•	–
• Max 65°C external temperature on the door panel.	•	•
• Maximum last tray shelf height 160 cm. (For countertop models, using the special support).	•	•
• In case of a power failure during washing, hygiene is always guaranteed as the washing cycle is automatically resumed.	•	•
CLEANING AND MAINTENANCE		
• Detergent Bag-in-Box. These are the new detergent cartridges that ensure maximum safety in handling, eliminating any risk of contact or liquid spillage.	•	•
• VCS - Vapor Cleaning System. The automatic washing system with detergent vaporization in the cooking chamber. It significantly reduces detergent consumption (~30%).	•	•
• Smart Chemicals Control - Precisely controls detergent consumption, alerting you when it is about to run out and suggesting the suitable wash for the amount of residual detergent.	•	•
• 7 automatic washing programmes without the need for operator input after start-up: Manual - Rinse - Fast - Soft - Medium Eco - Hard Eco - Grill.	•	•
• Ultra-fast 10-minute FAST wash cycle. Minimum interruptions to the work cycle for consistently optimized cleaning.	•	•
• IPX4 protection against water splashes.	•	•
INSTALLATION & ENVIRONMENT		
• 100% recyclable packaging.	•	•
• Certifications: Quality ISO 9001 / Safety ISO 45001 / Environment ISO 14001.	•	•
• Product recycling rate: 90%.	•	•

Further info is outlined on the technical sheet of the individual models.

– | not available



LAINOX WORLDWIDE

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Would you like to try it in your restaurant?

Contact us with no obligation



lainox@lainox.com

One of our RSMs will agree with you on:

- the most suitable model for the test
- the day for delivery, installation, and training on the correct use of Compact
- the number of days for the trial (up to a maximum of 30)

Would you like to see the potential Compact offers you in a demo store?

Contact us.

We will provide you with the nearest date and location to attend the Lainox Live Cooking Shows.

or visit lainox.com, in the Demo section you will find all dates and locations.



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The Spirit of Excellence