



Just Duet
...AND THAT'S ALL YOU NEED.
RESTAURANTS, BANQUETING, CATERING.



LAINOX[®]
DEVICE FOR COOKING



Just Duet
...AND THAT'S ALL YOU NEED



Naboo + Neo

PERFECT SYNCHRONY

Naboo and Neo work perfectly as a team, making sure the original freshness of every meal is brought to the table, every time.

Two essential appliances for chefs that cook with passion and a desire to please,
continuously surprising their guests with top quality meals.

The perfect couple, offering chefs the possibility to express their professionalism and creativity at the highest level.



Neo, YOUR USEFUL SPACE

CHILLING, COOKING, HOLDING, THAWING, PROOFING

Neo is an active space, a blast chiller that becomes a holding cabinet or a cooking tool when needed. A space for semi-prepared or finished ingredients that are ready to serve, as if they'd just been freshly prepared. A space that eliminates waste, organizes your menu of semi-cooked homemade frozen products, or even fresh bread that simply needs to be finished. With Neo, the risk of Anisakis in raw fish is also eliminated, with HACCP regulations that are completely respected.

Blast chilling to +37°F / +3°C

Reducing the temperature after cooking with Naboo reduces the weight loss and increases the shelf life of the food, maintaining and guaranteeing the quality while optimizing the product's preparation.

Shock freezing to 0°F / -18°C

Shock freezing allows work to be organized for advanced preparation, separating the preparation phase from the plating phase.

An extended or more varied menu is now possible with NEO.

Products can be purchased when they are in season, cost less, or in greater quantities; all of which can be perfectly preserved and used for food preparation all year round. With no waste and no extra costs.

Service is faster, improving the turnaround time and increasing customer satisfaction.

Thawing

Quick thawing at a controlled temperature reduces waiting times for preparation stages, and guarantees the quality and sanitation of the food, whether raw, par-cooked or frozen.

Proofing and retarding

Baked or bread products can be worked right through to their final phase and before baking, they can be retarded or delayed for cooking at a later time.

The major advantage is that they are available for cooking just when you need them, or in the case of unexpected emergencies, held until you are ready.

Slow cooking

Slow cooking at a low temperature protects not only the flavor and taste, but also the juiciness and tenderness, especially of large portions of meat with excellent results. It can be used during idle times or during the night, when energy costs less.

Temperature holding

During service a normal blast chiller is usually turned off, Neo on the other hand can easily transform into a hot holding cabinet, which when paired with Naboo ensures smooth service without any hiccups.



THE BEST SOLUTION, FOR EVERY TYPE OF SERVICE

COOK AND SERVE, COOK AND HOLD, COOK AND CHILL



COOK AND SERVE

Naboo's features allow perfect cooking every time, and quick cooking to guarantee "express" service. In particular, the exclusive Just in Time feature guarantees impeccable preparation, without any time wasted.



COOK AND HOLD

With Naboo, the multilevel cooking feature consistently guarantees excellent results. Set backs and delays will no longer effect service, thanks to the exclusive hot holding function featured in Neo.



COOK AND CHILL

The Just Duet system optimizes working times, reduces production costs and guarantees maximum reliability, thanks to deferred preparation. You can separate the cooking times and service times for a few days, or even a few weeks. The night cooking feature also makes it possible to "double" Naboo's availability. And after cooking, you can blast chill the food (blast chilling or blast freezing) for refrigerated storage at +37°F/+3°C if the food will be used within a week, or frozen at 0°F/-18°C for use even after a few months. When subsequently reheated in a tray or on a plate, the food is the same as if freshly cooked.

COOK AND SERVE



COOKING

SERVICE

The multilevel and Just in Time features guarantee the highest quality of food, every time.

COOK AND HOLD



COOKING

HOLDING

SERVICE

Thanks to the ICS automatic cooking mode, you no longer need to worry about setting the time, temperature and humidity, Naboo recognizes the load and does all the work.

Neo's holding capacity during service always guarantees excellent quality and great performance.

COOK AND CHILL



COOKING

BLAST CHILLING PRESERVING

REHEATING TEMPERATURE

SERVICE

Thanks to the night cooking feature, Naboo offers the possibility to enter the kitchen in the morning and find roasts, braised meats and large meals already cooked.

Neo allows previously cooked meals to be cooled or frozen for use only when needed.

To reheat food to the right serving temperature, without compromising quality.

À LA CARTE COOKING



ONE HUNDRED PEOPLE AT DINNER, ALL SATISFIED

With Just Duet it's simpler to organize your restaurant menu and guarantee excellent service for your guests. Together, Naboo and Neo solve all situations extremely well, creating the ideal conditions for service that is always of the highest level.



ENERGY SAVINGS UP TO 60%



SPACE SAVINGS UP TO 70%



RAW MATERIAL SAVINGS UP TO 20%



CONSISTENT QUALITY



REDUCED WASTAGE FROM UNSOLD PORTIONS



SHORTER WAITING TIMES FOR YOUR GUESTS



FASTER CUSTOMER TURNAROUND

À LA CARTE MENU

Prepared by consulting the Lainox Cloud

APPETIZERS

JAR BAKED SWEET AND SOUR PICKLED VEGETABLES

Method used: Cook and Chill.

Advantages: The food is preserved with improved quality and for a longer shelf-life.

Appliances used: NABOO for jar baking, NEO for blast chilling.

COOK AND CHILL

CITRUS OCTOPUS SALAD

Method used: Cook and Chill.

Advantages: Possibility to prepare ahead of time, to create immediate availability with maximum quality.

Appliances used: NABOO for cooking, NEO for blast chilling.

COOK AND CHILL

SMOKED CURED PORK NECK IN THYME OIL

Method used: Cook and Chill.

Advantages: Reduction in weight loss after cooking. Night cooking. Prepared ahead of time.

Appliances used: NEO for cooking and blast chilling, NABOO for reheating.

COOK AND CHILL

FIRST COURSES

BUTTER AND CHIVE SPATZLE

Method used: Cook and Serve.

Advantages: Quality and fast cooking.

Appliances used: NABOO in Multilevel for direct quick cooking in 4 minutes.

COOK AND SERVE

PAELLA DE MARISCOS

Method used: Cook and Chill.

Advantages: Possibility to cook large quantities of product with consistent quality, without continuous monitoring.

Appliances used: NABOO for cooking, NEO for blast chilling, NABOO for reheating large quantities.

COOK AND CHILL

VEGETABLE CANNELLONI WITH BACON AND ALMONDS

Method used: Cook and Hold.

Advantages: Advance preparation and cooking. Quick service because everything is at the right holding temperature.

Appliances used: NABOO for cooking, NEO for holding.

COOK AND HOLD

SECOND COURSES

GRILLED BREAM WITH MINT SAUCE

Method used: Cook and Serve.

Advantages: No monitoring during cooking, the core probe guarantees a perfect product, compliant with HACCP regulations.

Appliances used: NABOO on the grill in Multilevel for quick cooking.

COOK AND SERVE

TRADITIONAL EGGPLANT PARMIGIANA

Method used: Cook and Chill.

Advantages: Possibility to prepare ahead of time, to create immediate availability without any waste

Appliances used: NABOO for cooking and reheating, NEO for blast chilling.

COOK AND CHILL

ST MARTIN'S GOOSE

Method used: Cook and Chill.

Advantages: Assured cooking using the multi-point probe and a longer shelf life with improved quality.

Appliances used: NABOO for cooking and reheating, NEO for blast chilling.

COOK AND CHILL

BANQUET



FOUR HUNDRED GUESTS SERVED, NO COMPLAINTS

Respecting serving times is critical in a banquet to ensure the event is a perfect success. Just Duet guarantees that everything all goes to perfectly, without any idle time and without slowing down serving rhythms.



ENERGY SAVINGS UP TO 60%



SPACE SAVINGS UP TO 70%



RAW MATERIAL SAVINGS UP TO 20%



CONSISTENT QUALITY



REDUCED WASTAGE FROM UNSOLD PORTIONS



SHORTER WAITING TIMES FOR YOUR GUESTS



FASTER TURNOVER

BANQUET MENU

Prepared consulting the Lainox Cloud

APPETIZERS

EGGPLANT MOUSSE WITH TOMATO COULIS

COOK AND CHILL

Method used: Cook and Chill.
Advantages: Prepared ahead of time with consistent quality and immediate availability.
Appliances used: NABOO for cooking and reheating, NEO for blast chilling.

SEARED FOIE GRAS WITH CARAMELIZED FIGS

COOK AND CHILL

Method used: Cook and Chill.
Advantages: Advance preparation with improved product quality and longer shelf-life.
Appliances used: NABOO for cooking and reheating, NEO for blast chilling.

FIRST COURSES

PROVOLA AND SPECK RAVIOLI WITH REGGIANO AND ASPARAGUS PUREE

COOK AND SERVE

Method used: Cook and Serve.
Advantages: No handling, guaranteed quality even in large quantities.
Appliances used: NABOO for direct quick cooking in 8 minutes.

SAGE BUTTER AND POTATO GNOCCHI WITH GRATED SMOKED RICOTTA

COOK AND SERVE

Method used: Cook and Serve.
Advantages: No handling, guaranteed quality even in large quantities.
Appliances used: NABOO for direct quick cooking in 10 minutes.

SECOND COURSE

BAKED PORK PROSCIUTTO WITH APPLE SAUCE

COOK AND CHILL

Method used: Cook and Chill.
Advantages: Slow cooking at low temperature with minimum weight loss. Cooking in idle times. Assured quality using the multi-point probe.
Appliances used: NEO for slow cooking and blast chilling during the night, NABOO + banquet systems (4 trolleys + thermocover) for plating regeneration. 100 plates every 7 minutes to serve 400 people at once.

SIDES

VEGETABLE CAPONATA WITH SCENTS OF BASIL

COOK AND HOLD

Method used: Cook and Hold.
Advantages: Quality of product even in large quantities, maintaining colors and flavors.
Appliances used: NABOO for cooking 1 hour prior to service, NEO for holding.

ROSEMARY FLAVORED POTATO WEDGES

COOK AND HOLD

Method used: Cook and Hold.
Advantages: Maintains crunchiness; no handling during cooking.
Appliances used: NABOO for cooking 1 hour prior to service, NEO for holding.

DESSERT

CRUMBLE CAKE OF MANTOVA

COOK AND SERVE

Method used: Cook and Serve.
Advantages: Perfect cooking without any assistance.
Appliances used: NABOO.

UPSIDE DOWN PISTACHIO CREAM CAKE

COOK AND CHILL

Method used: Cook and Chill.
Advantages: Advanced preparation; longer shelf life with improved quality.
Appliances used: NABOO for cooking and reheating, NEO for blast chilling.

CATERING



TWO HUNDRED DELICIOUSLY WARM MEALS FOR TWO HUNDRED JOYFUL CHILDREN

Service in a school cafeteria is always a big effort.
Just Duet, even in this case, is the best solution.
Because everything is ready, everything is warm, and everything is served on time and with simplicity.



ENERGY SAVINGS UP TO 60%



SPACE SAVINGS UP TO 70%



RAW MATERIAL SAVINGS UP TO 20%



CONSISTENT QUALITY



REDUCED WASTAGE FROM UNSOLD PORTIONS



SHORTER WAITING TIMES FOR YOUR GUESTS



FASTER TURNOVER

SCHOOL CAFETERIA MENU

Prepared by consulting the Lainox Cloud

FIRST COURSES

PASTA WITH TOMATO SAUCE

Method used: Cook and Serve.

Advantages: Cooks large quantities with consistent quality.

Appliances used: NABOO for direct cooking.



RICE PILAF

Method used: Cook and Serve.

Advantages: Perfect, reproducible cooking.

Appliances used: NABOO for cooking,
NEO for blast chilling.



SECOND COURSES

WHOLE GRAIN BREADED CHICKEN

Method used: Cook and Serve.

Advantages: No cooking assistance with assured quality.

Appliances used: NABOO for cooking.



ROAST TURKEY BREAST

Method used: Cook and Chill.

Advantages: Reduction of weight loss with
low temperature cooking and subsequent blast chilling.

Appliances used: NABOO for slow cooking and reheating,
NEO for blast chilling.



SIDES

CHOPPED CARROTS

Method used: Cook and Chill.

Advantages: Maintains colors, flavors and crunchiness.

Appliances used: NABOO for cooking
and reheating, NEO for blast chilling.



BAKED POTATOES

Method used: Cook and Hold.

Advantages: Perfect cooking without any assistance, even for
large quantities.

Appliances used: NABOO for cooking,
NEO for holding.



Naboo, MULTIPLE SOLUTIONS

THE RANGE

From small to medium-sized catering services, in the Naboo range you'll find the perfect solution for every kitchen.



Models with boiler	Power supply	Chamber capacity 1/1 GN (12x20 Inches) 2/1 GN (24x20 Inches)	Distance btw Layers mm / [inch]	Number of meals	Electrical power (kW)	Gas nominal thermal power (kW/BTU)	Consumption (Amps)	External dimensions W x D x H mm / [inch]	Power supply voltage *
NAEB071R		7x1/1	70 / [2.76]	50/120	10.5	-/-	30	875 x 825 x 820h [34.5 x 32.5 x 32.3h]	3ph / 208V / 60 Hz
NAGB071R					0.5	15/51,182	8		1ph / 120V / 60 Hz
NAEB101R		10x1/1	70 / [2.76]	80/150	16	-/-	45	930 x 825 x 1040h [36.6 x 32.5 x 40.9h]	3ph / 208V / 60 Hz
NAGB101R					1	28/95,539	10		1ph / 120V / 60 Hz
NAEB072R		7x2/1 - 14x1/1	70 / [2.76]	70/180	19	-/-	53	1170 x 895 x 820h [46.1 x 35.2 x 32.3h]	3ph / 208V / 60 Hz
NAGB072R					1	30/102,364	10		1ph / 120V / 60 Hz
NAEB102R		10x2/1 - 20x1/1	70 / [2.76]	150/300	31	-/-	87	1170 x 895 x 1040h [46.1 x 35.2 x 40.9h]	3ph / 208V / 60 Hz
NAGB102R					1	40/136,485	10		1ph / 120V / 60 Hz
NAEB171R		7x1/1 + 10 x 1/1	70 / [2.76]	130/270	26.5	-/-	75	930 x 825 x 1950h [36.6 x 32.5 x 76.77h]	3ph / 208V / 60 Hz
NAGB171R					1.5	43/ 146,722	18		1ph / 120V / 60 Hz
NAEB201R		20x1/1	63 / [2.48]	150/300	31.8	-/-	89	960 x 825 x 1810h [37.8 x 32.5 x 71.3h]	3ph / 208V / 60 Hz
NAGB201R					1.8	48/163,782	20		1ph / 120V / 60 Hz
NAEB202R		20x2/1 - 40x1/1	63 / [2.48]	300/500	61.8	-/-	172	1290 x 895 x 1810h [50.8 x 35.2 x 71.3h]	3ph / 208V / 60 Hz
NAGB202R					1.8	80/272,971	20		1ph / 120V / 60 Hz

Models with boiler + direct steam	Power supply	Chamber capacity 1/1 GN (12x20 Inches) 2/1 GN (24x20 Inches)	Distance btw Layers mm / [inch]	Number of meals	Electrical power (kW)	Gas nominal thermal power (kW/BTU)	Consumption (Amps)	External dimensions W x D x H mm / [inch]	Power supply voltage *
NAEM171R		7x1/1 + 10 x 1/1	70 / [2.76]	130/270	26.5	-/-	75	930 x 825 x 1950h [36.6 x 32.5 x 76.77h]	3ph / 208V / 60 Hz
NAGM171R					1.5	40/ 136,485	18		1ph / 120V / 60 Hz

Naboo, SOLUTIONS FOR LARGE-SCALE CATERING SERVICES

THE RANGE

In the Naboo range you'll find the perfect solution,
even for large-scale catering services.



171



201



202

Direct steam oven models	Power supply	Chamber capacity 1/1 GN (12x20 Inches) 2/1 GN (24x20 Inches)	Distance btw Layers mm / [inch]	Number of meals	Electrical power (kW)	Gas nominal thermal power (kW/BTU)	Consumption (Amps)	External dimensions W x D x H mm / [inch]	Power supply voltage *
NAEV071R		7x1/1	70 / [2.76]	50/120	10,5	-/-	30	875 x 825 x 820h [34.5 x 32.5 x 32.3h]	3ph / 208V / 60 Hz
NAGV071R					0,5	12/40,945	8	1ph / 120V / 60 Hz	
NAEV101R		10x1/1	70 / [2.76]	80/150	16	-/-	45	930 x 825 x 1040h [36.6 x 32.5 x 40.9h]	3ph / 208V / 60 Hz
NAGV101R					1	18/61,418	10	1ph / 120V / 60 Hz	
NAEV072R		7x2/1 - 14x1/1	70 / [2.76]	70/180	19	-/-	53	1170 x 895 x 820h [46.1 x 35.2 x 32.3h]	3ph / 208V / 60 Hz
NAGV072R					1	20/68,242	10	1ph / 120V / 60 Hz	
NAEV102R		10x2/1 - 20x1/1	70 / [2.76]	150/300	31	-/-	87	1170 x 895 x 1040h [46.1 x 35.2 x 40.9h]	3ph / 208V / 60 Hz
NAGV102R					1	27/92,127	10	1ph / 120V / 60 Hz	
NAEB171R		7x1/1 + 10 x 1/1	70 / [2.76]	130/270	26,5	-/-	75	930 x 825 x 1950h [36.6 x 32.5 x 76.77h]	3ph / 208V / 60 Hz
NAGB171R					1,5	30 / 102,364	18	1ph / 120V / 60 Hz	
NAEV201R		20x1/1	63 / [2.48]	150/300	31,8	-/-	89	960 x 825 x 1810h [37.8 x 32.5 x 71.3h]	3ph / 208V / 60 Hz
NAGV201R					1,8	36/122,837	20	1ph / 120V / 60 Hz	
NAEV202R		20x2/1 - 40x1/1	63 / [2.48]	300/500	61,8	-/-	172	1290 x 895 x 1810h [50.8 x 35.2 x 71.3h]	3ph / 208V / 60 Hz
NAGV202R					1,8	54/184,255	20	1ph / 120V / 60 Hz	



MODEL 171

Versatility in a single unit, with 2 separate controls and two cooking chambers, capacity 7 GN 1/1 + 10 GN 1/1

Neo, FOR ALL NEEDS.

THE RANGE

A range of systems that completes and multiplies functions at all levels of the catering sector.



Models	Capacity	Distance btw Layers mm / [inch]	Blast chilling capacity in 90' +194°F > +37°F Lbs / [Kg]	Shock freezing capacity in 240' +194°F > 0°F Lbs / [Kg]	Cooling power (1) - (W)	Heating power (W)	External dimensions W x D x H mm / [inch]	Cooling power absorption (2) - (kW)	Heating power absorption (kW)	Consumption (Amps)	Power supply voltage
NEOG051	5 x GN 1/1	60 [2.36]	40 / [18]	26 / [12]	1,430	500	790 x 720 x 850 [31.1 x 28.3 x 33.5]	1.1	0.6	5.5	1ph / 208V / 60 Hz
NEOG054	5 x GN 1/1 5 x 26 x 18"	65 [2.56]	40 / [18]	26 / [12]	1,052	500	850 x 760 x 850 [33.5 x 29.9 x 33.5]	1.1	0.7	5.5	1ph / 208V / 60 Hz
NEOG081	9 x GN 1/1	60 [2.36]	55 / [25]	35 / [16]	2,108	1,000	790 x 820 x 1320 [31.1 x 32.3 x 52.0]	1.4	1.1	6.1	1ph / 208V / 60 Hz
NEOG084	8 x GN 1/1 8 x 26 x 18"	65 [2.56]	55 / [25]	35 / [16]	1,745	1,000	850 x 850 x 1320 [33.5 x 33.5 x 52.0]	1.8	1.2	7.4	1ph / 208V / 60 Hz
NEOG121	12 x GN 1/1	60 [2.36]	79 / [36]	53 / [24]	4,807	1,600	790 x 820 x 1800 [31.1 x 32.3 x 70.9]	3.2	1.8	7.4	3ph / 208V / 60 Hz
NEOG124	12 x GN 1/1 12 x 26 x 18"	65 [2.56]	79 / [36]	53 / [24]	1,680	1,600	850 x 850 x 1800 [33.5 x 33.5 x 70.9]	2.7	1.8	12.4	3ph / 208V / 60 Hz
NEOG161	17 x GN 1/1	60 [2.36]	121 / [55]	79 / [36]	7,061	1,600	790 x 820 x 1950 [31.1 x 32.3 x 76.8]	4.5	1.9	9.2	3ph / 208V / 60 Hz
NEOG164	16 x GN 1/1 16 x 26 x 18"	65 [2.56]	121 / [55]	79 / [36]	2,495	1,600	850 x 850 x 1950 [33.5 x 33.5 x 76.8]	4.0	1.9	16.8	3ph / 208V / 60 Hz
NEOG122	12 x GN 2/1	60 [2.36]	159 / [72]	106 / [48]	9,986	1,600	1100 x 1050 x 1800 [43.3 x 41.3 x 70.9]	6.0	1.9	13.8	3ph / 208V / 60 Hz

NEOG... = For gastronomy and pastry

(1) T.evap.= -13°F / T.cond.= +113°F
(2) T.evap.= +5°F / T.cond.= +131°F

Neo

FEATURES

USAGE

- Blast chilling +194 / +37°F
- Shock freezing +194 / 0°F
- Thawing 0 / +37°F
- 5-step retarder proofing
- Slow cooking at low temperatures up to +185°F
- Holding at serving temperature at +149°F

OPERATION

- 7" high definition, capacitive, color screen (LCD - TFT - IPS) with choice of "Touch Screen" functions. All the processes are displayed with specific icons for each type of food, meat, fish, baked items, etc. and activated by touching the icon.
- Multi-point heated core probe, (4 detection points)
- USB connection for Upload and Download
- Automatic defrosting cycles
- Integrated recipe book "My recipes"
- Cabinet pre-cooling
- Drying
- Continuous cycle

CLEANING MAINTENANCE

- Manual washing with external, quick-fit shower head (optional)

CONTROLS AND SAFETY

- Standard fitted water inlet valve
- Thermal protection to safeguard the compressor.
- Microswitch cuts off the internal fan when the door is opened.

CONSTRUCTION

- External side panels and top in AISI 304 18/10 stainless steel.
- Door in AISI 304 18/10 stainless steel.
- Inner lining with rounded corners in AISI 304 18/10 stainless steel.
- Leak-proof inner floor.
- High-density expanded polyurethane insulation (about 2.62 lb/ft³), thickness 2.36", HCFC-free.
- Anti-condensation heating element on the body below the magnetic seal stop.
- Full width, horizontal ergonomic handle and magnetic seals on all four sides of the door.
- Patented system for injecting humidity into the cabinet.
- Removable guide rail supports in AISI 304 18/10 stainless steel.
- Removable, L-shaped guide rails in AISI 304 18/10 stainless steel, can be slotted in every 0.59".



COOLING UNIT CONSTRUCTION

- Electric fans with indirect flow onto the food.
- Sealed compressor.
- R452A refrigerant gas.
- High performance evaporator with multiple gas injection points
- Copper-aluminium evaporating and cataphoretic paint coating with non-toxic epoxy resin.
- Copper condensing coil with high heat yield aluminium fins.
- Patented hot gas defrost system.
- Energy-free, defrosting and condensation evaporation system

ADDITIONAL ACCESSORIES

- Kit of swivel wheels with brake





BANQUETING

Perfect re-heating and finishes with the Just Duet system.

IDEAL FOR:

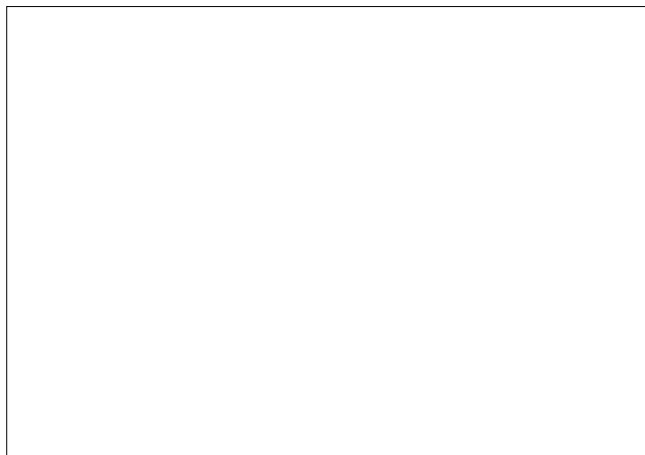
- Managing an event calmly with precision and quality, in order to prepare meals in advance, cook and chill them a few days earlier and then re-heat them for service when the time is right.

ADVANTAGES:

- Thanks to the device's Intelligent Cooking System functions and specific accessories, the plate rack and thermal holding covers, the device 101 model is able to simultaneously serve up to 90 plated dinners of the highest quality
 - 1 Naboo101.
 - 3 Plate racks.
 - 3 Plate rack carts.
 - 2 Thermal covers.

Mod. Device	Kit Model	Capacity plates Ø 12.20" / 310 mm
071	NKB071	20
101	NKB101	30
072	NKB072	32
102	NKB102	49





LAINOX[®]
DEVICE FOR COOKING

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The Spirit of Excellence