



Compact Naboo

TECHNOLOGY AND INTELLIGENCE
IN MINIMUM SPACE.



THE MOST COMPACT SOLUTION FOR COOKING IN A BIG WAY.

COMPACT NABOO IS CONCENTRATED COOKING TECHNOLOGY.

A DEVICE that broadens horizons in the kitchen.





Knowledge in the new Cloud

THE NEW AGE OF ACCESS IN THE KITCHEN.

The absolutely unique feature that distinguishes Naboo from other professional ovens is called Cloud. Thanks to a standard WiFi connection, you can access Nabook, your virtual kitchen assistant and a myriad of other services (find out more on nabook.cloud)



WI FI CONNECTION OR VIA
ETHERNET CARD



CLOUD ACCESS THROUGH
REGISTRATION



ALL CONTENT
ALWAYS AVAILABLE ON NABOOK.CLOUD



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 Compact Naboo Cloud offers you recipes that are always original and varied throughout the year because it has an editable program that is full of new recipes each month to add to the library. These are added to the recipes that are preloaded on the Compact Naboo.



RECIPES

Recipes from throughout the world directly on your Compact 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

Compact Naboo supports every Chef's passion and creative talent.



Compact Naboo

EVERYTHING AT YOUR FINGERTIPS.

The graphic interface has been completely revamped with a flat design. Compact Naboo is like the large screen on your smartphone or tablet, with the same browsing logic: scroll menus, drag icons, open files, compose new pages, create folders with new content, fish from the cloud and match with contents on the machine. All with maximum 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

Compact 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.



Nabook

A GIFT FOR CHEFS LIKE YOU.

Thanks to the Cloud, you have access to Nabook, your very own virtual assistant offered by Lainox, absolutely free, to all chefs, regardless of whether they own a Naboo or not.

With Nabook, you can manage your business, by organising your recipes and menus, manage food costs and shopping lists. You can also configure your devices from Nabook and synchronise your recipes with all your Naboo devices (find out more on nabook.cloud).



RECIPES

Nabook allows you to create, organise and save your own recipes and access the database of hundreds of recipes in the Lainox Cloud. It also lets you share your recipes with other Nabook users or export them and share them with whomever you choose.



MENU

You can plan your menus and print them, choosing the best one for the occasion from the templates available.



FOOD COST

To manage your business in the most efficient way and optimise your earnings, Nabook lets you calculate the exact food cost of your recipes and your menus.



SHOPPING LISTS

Organise your shopping intelligently. With Nabook, you won't forget anything or make mistakes managing your shopping lists because it gives you an exact list of what you need to make a recipe or menu, avoiding costly waste.



CONFIGURE AND SYNCHRONISE

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



Compact Naboo TECHNOLOGY IN ITS MOST COMPACT FORM.

It takes up just 51 cm, but it is a concentrate of technology, perfect to create high cuisine dishes. Small kitchens or offices with limited space for a catering that is dynamic, fast, with an ever-growing range of innovative proposals, find the best answer to their needs in the various models of the Compact Naboo product line.



TOUCH SCREEN

7-Inch, LCD, HD, colour, capacitive screen, with "Touch Screen" function choice. The display can be configured based on the user's needs.



CONCEALED DETERGENT HOLDER COMPARTMENT

Practical, safe detergent container slot with a pull-down door closure system.



DEDICATED AREA

Universal connector for: multipoint core probe, multiprobe or needle probe for vacuum cooking and USB port all in a unique and functional organised space



AUTOMATIC COOKING.

ICS INTERACTIVE COOKING SYSTEM.

Compact 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.



ECOSPEED DYNAMIC

With the Ecospeed function, by recognizing the quantity and type of product being cooked, Compact 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 maximise 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 Compact Naboo you have the possibility of using remote control to take full advantage of all of the potential of multilevel cooking.

The Compact 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 Compact 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 grill and fryer cooking systems.



MULTILEVEL

The advantages are:

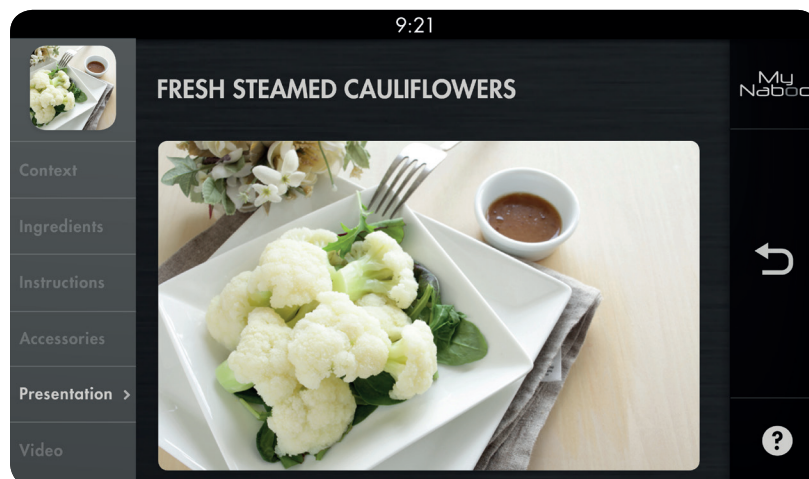
- Optimized consumption due to a single load
- Quality automatically managed resulting in constant and repeatable results and no mistakes
- Space, as well as management and organisational optimization
- Time optimisation
- Reduction of tools dedicated to a specific function (grill, fryer, pan...)
- DOUBLE MULTI-LEVEL:
doubling the the multi-level function on each shelf means doubling production capacity.



JUST IN TIME

The Multilevel 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: Compact 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. Compact Naboo keeps everything under control.



STEAM COOKING.

Compact Naboo lets you steam cook at low temperatures from 30°C to 99°C with absolute precision and with minimum water and energy consumption. Cooking with 100°C steam allows you to cook any type of food that otherwise must be cooked in boiling water. This leads to huge savings: no pans, less space, no waiting for water to boil, less energy consumption and faster cooking times. Finally, forced steam cooking, up to 130°, is ideal for frozen products (frozen vegetables), especially in large quantities.



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.



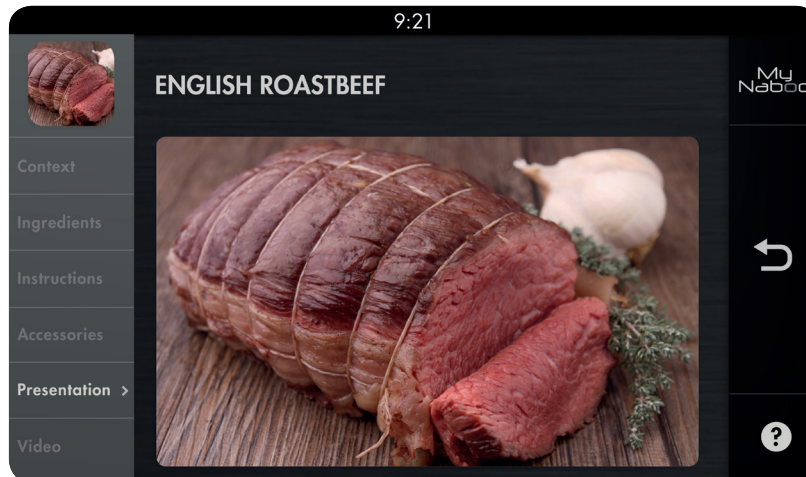
ECOVAPOR

Compact 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.



TURBOVAPOR (Mod. CBEN061/CBES061)

Compact Naboo pushes steam production to the maximum and obtains great results with low costs. With the TurboVapor system it automatically produces the ideal level of steam to cook "tough" products like egg pasta or asparagus, turnip greens and chard, which are notoriously fibrous vegetables.



MEDIUM-RARE MEAT.

HACCP PARAMETERS SHOWN ON THE DISPLAY

WHAT IS IT FOR:

The display allows for constant detection of the HACCP cooking parameters by monitoring the temperature in the chamber, the core temperature of the product and the time.

ADVANTAGES:

Continuous monitoring of the cooking process, shown on the diagram highlighted on the screen offers the constant possibility to intervene and make adjustments. Cooking data certification is also available upon request by exporting and saving it. This function is required on equipment from consulting and design companies for meal production systems.



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.



PROBES FOR EVERY FUNCTION

The standard Multi-point probe always ensures that the food is cooked perfectly to the core or the needle probe for vacuum cooking and small portions (optional).



EXTRACTION SYSTEMS.

Hood with extraction motor and condensate neutraliser with automatic activation when the Device is turned on.

IDEAL FOR:

- In-view ovens installed in supermarkets, food stores, butcher shops, serving areas.

ADVANTAGES:

- Reduces and condenses vapours generated by cooking through heat exchange, without the need for a cold water connection.
 - Reduces odour emissions.
- Complies with in-view installation regulations.





CLEAN, THOROUGHLY AND SIMPLY.

THE NEW CLEANING SYSTEM WITH 100% RECYCLABLE CARTRIDGE.

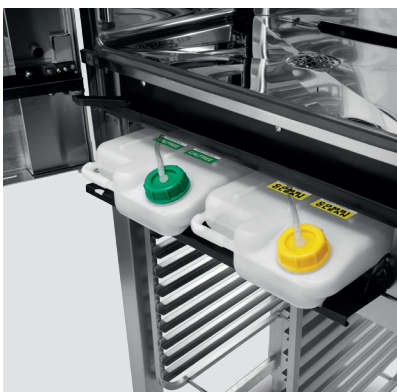
An innovative wash system that uses liquid detergent in completely recyclable cartridges. For better, simpler, and safer cleaning with the elimination of the separate detergent jar. Everything is cleaned automatically with no need to intervene.



NEW LIQUID DETERGENT CARTRIDGES 100% RECYCLABLE.

Compact Naboo is equipped with the LCS automatic wash system with COMBICLEAN liquid detergent in a new formula and maximum sanitising and comes in a practical 100% recyclable cartridge to be inserted in the top part in the drawer.

There is no hazardous handling and decanting of products. The combined action of the detergent with the steam and then rinse water have maximum effectiveness against the grease and residues deposited during cooking. Added to all of the benefits are the savings: a drastic reduction in wash times compared to traditional systems. Just select the most suitable wash level and Compact Naboo does it all by itself. The new ECO wash levels added to the existing ones contribute to further decrease the times and detergent consumption, reducing costs.



For the Compact Naboo model CBEN061 or Compact Sapiens CBES061 equipped with a steam generator, CALFREE is the new Lainox product in 100% recyclable cartridges that keeps the boiler free of limescale, preventing accumulation.

There are many advantages in using CALFREE:

- Elimination of breakdowns due to the accumulation of limescale
- Always generous supply of pure steam
- Maximum energy efficiency and thus lower consumption
- High-level performance over time
- Longer steam generator life
- Lower maintenance costs



Compact Naboo, IN AN EXCELLENT MENU.

PRODUCT LINE AND FEATURES.

Elegant and compact design, ideal for kitchens that do not have a lot of space but also for "open" kitchens, in 4 models with different sizes and tray capacities. Compact Naboo, conquering space in the kitchen.



026



061



101



061

7" touch screen

Simple, intuitive commands with a 7-inch, LCD, HD capacitive touch screen display.

It can be configured according to the kitchen requirements, by simply touching the icon of the dish you want and starting the cooking procedure.









Dedicated space: multipoint core probe, USB port

Compact Naboo has a special space for instruments that can increase functionality, like the multipoint core probe provided or the needle probe for small pieces or vacuum cooking, and the USB port.

TOUCH SCREEN VERSION.

COMPACT NABOO

Direct Steam Models	Power Supply	GN Chamber capacity 2/3 GN (352x325 mm) 1/1 GN (530x325 mm)	Distance btw Layers (mm)	Number of covers	Electricity (kW)	Gas nominal thermal power (kW/kcal)	External dimensions (W x D x H mm)	Voltage supply (voltages and special frequencies upon request)
COEN026R		6x2/3	60	20/50	5,25	-/-	510 x 625 x 880	3N AC 400V - 50 Hz
COEN061R		6x1/1	60	30/80	7,75	-/-	510 x 800 x 880	3N AC 400V - 50 Hz
COEN101R		10x1/1	60	80/150	15,5	-/-	510 x 800 x 1120	3N AC 400V - 50 Hz
CVEN061R		6x1/1	60	30/80	8,25	-/-	875 x 650 x 705	3N AC 400V - 50 Hz
CVGN061R		6x1/1	60	30/80	0,5	8,5/7.310	875 x 650 x 705	AC 230V - 50 Hz

Models with boiler	Power Supply	GN Chamber capacity 1/1 GN (530x325 mm)	Distance btw Layers (mm)	Number of covers	Electricity (kW)	Gas nominal thermal power (kW/kcal)	External dimensions (W x D x H mm)	Voltage supply (voltages and special frequencies upon request)
CBEN061R		6x1/1	60	30/80	8,25	-/-	875 x 650 x 705	3N AC 400V - 50 Hz

COOKING MODE

- 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
- Instantaneous display in ICS cooking of the HACCP graphic
- Manual cooking with three cooking modes: 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 programme and save cooking methods in an automatic sequence (up to 15 cycles) giving each programme its own name, picture and information on the recipe.
- MULTILEVEL and JIT mode.
- DOUBLE MULTI-LEVEL: doubling the multi-level function on each shelf means doubling production capacity
- Autoclima® automatic system for measuring and controlling the humidity in the cooking chamber
- Fast-Dry® system for quick dehumidification of the cooking chamber

OPERATION

- Display that can be configured based on the user's needs, bringing forward the programmes 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)
- Organisation of recipes in folders with preview, giving each folder its own name.
- Intelligent recognition of recipes in multilevel folders.
- 7" colour screen (LCD, high definition, capacitive, with "Touch Screen" functions).
- SCROLLER PLUS knob with Scroll and Push function for confirming choices.

CLEANING AND MAINTENANCE

- Self-diagnosis before starting to use the equipment, with descriptive and audible signalling of any anomalies.
- Automatic LCS washing system with build-in detergent cartridge and automatic dispensing.
- CALOUT descaling system standard-supply for the steam generator model that prevents the formation and build-up of limescale in the boiler, with built-in descaling cartridge and automatic dispensing.
- The detergent liquid COMBICLEAN and the descaler CALFREE in a 100% recyclable cartridge.
- Manual cleaning system with externally-connected shower head (optional).

CONTROL MECHANISMS

- Autoreverse (automatic reverse of fan rotation) for perfect cooking uniformity.
- Automatic parallel compartment and core temperature control, DELTA T system.
- Automatically regulated steam condensation.
- Programmable deferred cooking.
- 2 fan speeds (optional), the reduced speed decreases heating power.
- For special cooking methods, you can use an intermittent speed.
- Temperature control at the product core using probe with 4 detection points.
- 2 core probes, a LAINOX exclusive
- Core probe connection through a connector outside of the cooking chamber, with the possibility of quickly connecting the needle probe for vacuum cooking and small portions.
- USB connection to download HACCP data, update software and load/unload cooking programmes.
- Possibility of setting device switch-off at the end of the automatic wash program
- Pre-configured SN energy optimisation system (optional)
- SERVICE program for testing the operation of the electronic board and displaying the temperature probes.
- Counter for operating hours of all primary functions for programmed maintenance
- ECOSPEED - Based on the quantity and type of product, Compact Naboo optimises and controls the delivery of energy, maintains the correct cooking temperature, preventing any fluctuations.
- ECOVAPOR - With the EcoVapor system, there is a net reduction in water and energy consumption due to the automatic controls of the steam saturation in the cooking chamber.
- GREEN FINE TUNING: for all gas models, a new burner modulation system and high efficiency exchanger to prevent power waste and reduce harmful emissions.

CONSTRUCTION

- IPX4 protection against water splashes.
- 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 opens out for easy cleaning.
- Handle with left or right-hand opening
- Adjustable door hinge for optimal seal
- Deflector that can be opened for easy fan compartment cleaning



IPX 4

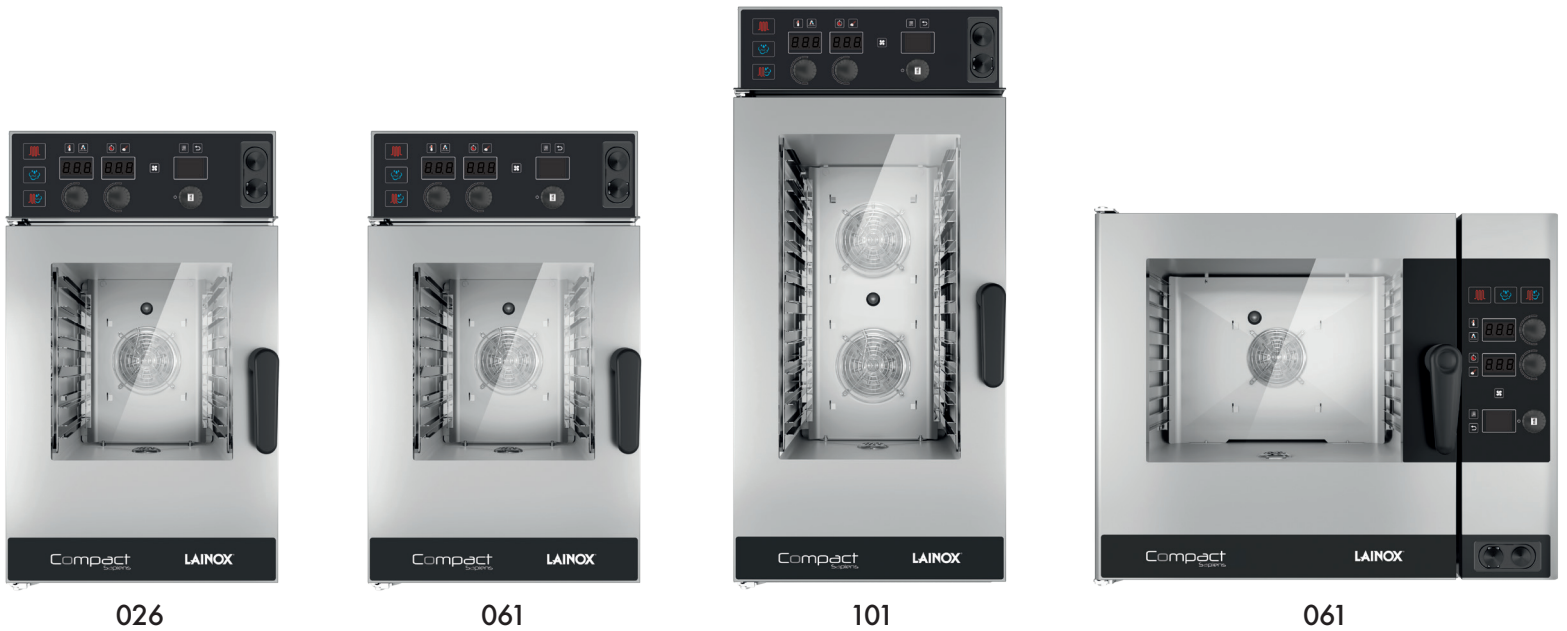
EMC



Compact Sapiens, AN EXPERT HAND IN THE KITCHEN.

PRODUCT LINE AND FEATURES.

Elegant and compact design, ideal for kitchens that do not have a lot of space but also for "open" kitchens, in 4 models with different sizes and tray capacities. Compact Sapiens, conquering space in the kitchen.



Manual commands with electronic control

A practical device which allows you to start manual cooking in direct mode and quickly use pre-set programs or select a program with the dedicated scroller from your favourites with the scroll & function.









Dedicated space: multi-point core probe, USB port

Compact Sapiens has a special area in which to place the tools making it more functional, such as the multi-point core probe or the needle probe for small portions or vacuum cooking and the USB port.

S ELECTRONIC CONTROL VERSION.

COMPACT SAPIENS

Models Steam Direct	Supply	GN Chamber capacity 2/3 GN (352x325 mm) 1/1 GN (530x325 mm)	Distance btw Layers (mm)	Number of covers	Electricity (kW)	Gas nominal thermal power (kW/kcal)	External dimensions (W x D x H mm)	Voltage supply (voltages and special frequencies upon request)
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Models with boiler	Supply	GN Chamber capacity 1/1 GN (530x325 mm)	Distance btw Layers (mm)	Number of covers	Electricity (kW)	Gas nominal thermal power (kW/kcal)	External dimensions (W x D x H mm)	Voltage supply (voltages and special frequencies upon request)
CBES061R		6x1/1	60	30/80	8,25	-/-	875 x 650 x 705	3N AC 400V - 50 Hz

COOKING MODE

- Automatic with over 90 tested and stored cooking programmes including programmes for reheating on the plate or in the tray.
- Programmable with the ability to store 99 cooking programmes in automatic sequence (up to 9 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 instant start of cooking
- 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
- Rapid selection of favourite programs using scroll & push, with the dedicated scroller.

OPERATION

- LED, HVS (High Visibility System) alphanumeric display to visualise the temperatures, Autoclima, time and core temperature.
- 2.4 inch (LCD - TFT) colour display for displaying your favourite programs, pre-set programs, fan, automatic washing, menus, and settings.
- SCROLLER 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.
- Automatic LCS washing system with build-in detergent cartridge and automatic dispensing.
- CALOUT descaling system standard-supply for the steam generator model that prevents the formation and build-up of limescale in the boiler, with built-in descaling cartridge and automatic dispensing.
- The detergent liquid COMBICLEAN and the descaler CALFREE in a 100% recyclable cartridge.
- Manual cleaning system with externally-connected shower head (optional).

CONTROL MECHANISMS

- Autoreverse (automatic reverse of fan rotation) for perfect cooking uniformity.
- Automatically regulated steam condensation.
- Manual chamber outlet control.
- Manual humidifier
- Timed lighting
- 2 fan speeds (optional), the reduced speed activates a reduction in heating power.
- Pre-configuration for quick connection of core probe via external connector to cooking chamber.
- Temperature control at the product core using probe with 4 detection points (optional).
- Core cooking temperature with needle probe for vacuum-cooking and small portions (optional)
- USB connection to download HACCP data, update software and load/unload cooking programmes.
- Pre-configured SN energy optimisation system (optional)
- SERVICE program for: Testing the operation of the electronic board and displaying the temperature probes.
- Counter for operating hours of all primary functions for programmed maintenance.
- ECOSPEED - Based on the quantity and type of product, Compact Sapiens optimises and controls the delivery of energy, maintains the correct cooking temperature, preventing any fluctuations.
- ECOVAPOR - With the ECOVAPOR system, there is a net reduction in water and energy consumption due to the automatic controls of the steam saturation in the cooking chamber.
- GREEN FINE TUNING: for all gas models, a new burner modulation system and high efficiency exchanger to prevent power waste and reduce harmful emissions.


CONSTRUCTION

- IPX4 protection against water splashes.
- Perfectly smooth, watertight chamber with seamless welding.
- 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 opens out for easy cleaning.
- Handle with left or right-hand opening
- Adjustable door hinge for optimal seal
- Deflector that can be opened for easy fan compartment cleaning



Just Duet * PERFECT SYNCHRONY.

Compact 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.

-  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

* For more information see the brochure JUST DUET

ACCESSORIES.

FOR EVERY NEED.



**SUPPORT WITH TRAY HOLDER
MOD. COEN/COES**



**SUPPORT WITH TRAY HOLDER
MOD. CV../CB..**



**SUPPORT WITH MAINTAINER AND
NEUTRAL COMPARTMENT MOD. CV../CB..**

Lainox offers practical and functional configurations for the various Compact models. Like the practical tray holder, the convenient neutral support or the exclusive temperature holding cabinet, slow cooking at low temperature, and reheating.



**COEN
026+026**



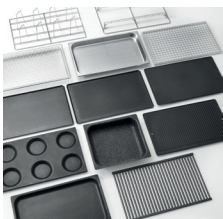
**COEN
061+061**



**CV../CB..
061+061**

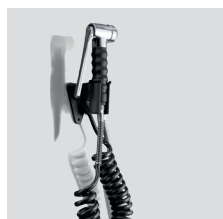
OVERLAYS

In reduced spaces and those that need production diversification at the same time can have different overlay combinations.



MULTIGRILL

For perfect cooking every time. With the exclusive accessories specific for every type of cooking.



SHOWER

Wash shower with fittings and attachments.

LAINOX[®]
DEVICE FOR COOKING

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The Spirit of Excellence