

COMPACT BY NABOO

TECHNOLOGY AND INTELLIGENCE

IN MINIMUM SPACE.

EN

LAINOX®
DEVICE FOR COOKING



THE MOST COMPACT SOLUTION
FOR COOKING IN A BIG WAY.

COMPACT BY NABOO IS CONCENTRATED COOKING TECHNOLOGY.

A DEVICE that broadens horizons in the kitchen.





THE NEW AGE
OF ACCESS IN THE KITCHEN.

The absolutely unique feature that distinguishes Compact 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 Compact by 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 already available in the Cloud as well as the ones that are preloaded on the Compact by Naboo.

RECIPES
Recipes from throughout the world directly on your Compact 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
Compact by Naboo supports every Chef's passion and creative talent.



COMPACT BY NABOO
EVERYTHING AT YOUR FINGERTIPS.

The Compact 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.

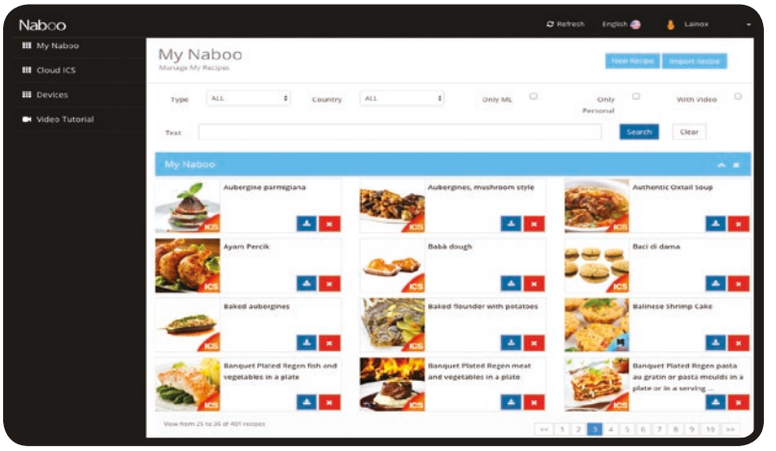
ALL RECIPES WITH JUST ONE CLICK
Recipes from all over the world are always available and updated thanks to the Lainox Cloud.

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
Compact 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



COMPACT BY 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 by Naboo product line.

TOUCH SCREEN
7" 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.

HIDEAWAY DRAWER
Detergent container drawer for the new automatic cleaning 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 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.

ECOSPEED DYNAMIC

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

The Compact 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 Compact 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 grill and fryer cooking systems.



MULTILEVEL

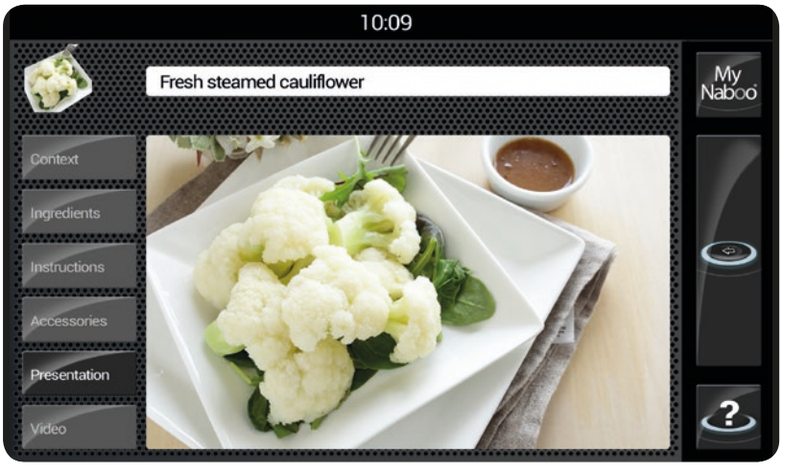
The advantages are:
- Optimized consumption due to a single load
- Quality automatically managed resulting in constant and repeatable results and no types of errors
- Space as well as management and organisational optimization
- Reduced time and simplified costs (see cleaning operations)
- Reduction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



JUST IN TIME

The Multilevel 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 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. Compact by Naboo keeps everything under control.



STEAM COOKING.

Compact 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. 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

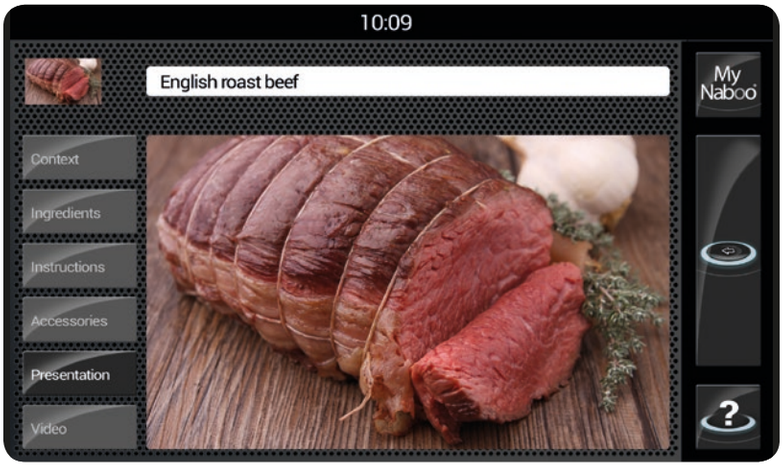
This is an innovative steam cooking technique with controlled low temperatures that is used for various types of products. There are numerous quality advantages and also medium to long storage times.
It is also a new food presentation method.

ECOVAPOR

Compact 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.

TURBOVAPOR (Mod. CBEN061/CBES061)

Compact by 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

Multipoint probe is standard and ensures perfect cooking at the product core.



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 by 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 by 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 by Naboo model CBEN061 or Compact by 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 BY 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 by Naboo, conquering space in the kitchen.



026



061



101



061

Touch screen 7"

Simple and intuitive commands with 7 inch, high definition colour touch screen display (LCD-TFT)
Can be configured based on need in the kitchen, just touch
the icon for the desired dish to start the cooking procedures.



Dedicated space: multipoint core probe, USB port

Compact by 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 BY 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)
COEN026		6x2/3	60	20/50	5,25	-/-	510 x 625 x 880	3N AC 400V - 50 Hz
COEN061		6x1/1	60	30/80	7,75	-/-	510 x 800 x 880	3N AC 400V - 50 Hz
COEN101		10x1/1	60	80/150	15,5	-/-	510 x 800 x 1120	3N AC 400V - 50 Hz
CVEN061		6x1/1	60	30/80	8,25	-/-	875 x 650 x 705	3N AC 400V - 50 Hz
CVGN061		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)
CBEN061		6x1/1	60	30/80	8,25	-/-	875 x 650 x 705	3N AC 400V - 50 Hz

COOKING MODES

- ICS (Interactive Cooking System) automatic cooking system for Italian, French, International, Spanish, Russian, Asian, and German recipes with history, ingredients, instructions, automatic cooking program, and plate presentation.
- Instantaneous display in ICS cooking of the HACCP graphic.
- 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 - Ability to program and memorize cooking instructions in automatic sequence (up to 15 cycles) giving each program its own name, a photo, and information on the recipe.
- 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 configurable based on the needs of the user, bringing the programs that are used most to the front page.
- Lainox Cloud Wi-Fi/Ethernet connection system for saving personal savings, updating software, archiving HACCP data, and downloading new recipes.
- Automatic cooking start (ICS) with "one touch".
- Organisation of the recipes in folders with preview, giving each folder its own name.
- Intelligent recognition of recipes in the multilevel folders.
- 7 inch, high definition, colour touch screen (LCD - TFT).
- SCROLLER PLUS knob with Scroll and Push function to confirm the choice.

CLEANING AND MAINTENANCE

- Operational self-diagnosis before starting to use the equipment with descriptive and acoustic signalling of any anomalies.
- LCS automatic wash system with integrated detergent cartridge and automatic dosing.
- CALOUT descaling system with integrated cartridge and automatic dosing is standard for models with steam generator and prevents the formation and accumulation of limescale in the boiler.
- COMBICLEAN liquid detergent and CALFREE anti-limescale in 100% recyclable cartridge.
- Manual cleaning system with external hand shower. (optional).

CONTROL EQUIPMENT

- Autoreverse (automatic inversion of the fan rotation direction) for perfect and uniform cooking.
- DELTA T automatic parallel chamber and core temperature control.
- Automatically regulated steam condensation.
- Programmable deferred cooking.
- 2 fan speeds. The reduced speed activates the reduction in heating power.
- For special cooking methods, you can use intermittent speed.
- Core temperature control with 4-point probe.
- Exclusive Lainox 2 core probe.
- 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 for downloading HACCP data, updating software, and loading/downloading cooking programs.
- Preparation of the SN energy optimization system (optional).
- SERVICE program for: Calibration of the PC board functions and display of the temperature probes.
- Operating time counter equipment for all primary functions for programmed maintenance.
- ECOSPEED - Based on the quantity and type of product being cooked, Compact by Naboo optimizes and controls the delivery of energy and maintains the correct cooking temperature, preventing any fluctuations.
- ECOVAPOR - With the Ecovapor system there is a net reduction of water and energy consumption thanks to the automatic control of the steam saturation in the cooking chamber.
- GREEN FINE TUNING: For gas models, a new burner modulation system and high efficiency exchanger prevent power waste and reduce harmful emissions.

CONSTRUCTION

- IPX4 protection against sprays of water.
- Perfectly smooth, watertight chamber.
- Door with double tempered glass with air space and internal 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 cleaning of the fan compartment.

COMPACT BY 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 by Sapiens, conquering space in the kitchen.



026



061



101



061

Manual electronic controls
A practical device that allows you to memorize cooking programs and quickly use those that are already pre-set.



Dedicated space: multiprogram keypad, multipoint core probe, USB port
Compact by Sapiens has a special spot for connecting instruments that can increase functionality, like the multiprogram keypad for selection and immediate start of a pre-saved cooking program, the multipoint core probe, and the USB port.

S ELECTRONIC CONTROL VERSION.

COMPACT BY 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)
COES026		6x2/3	60	20/50	5,25	-/-	510 x 625 x 880	3N AC 400V - 50 Hz
COES061		6x1/1	60	30/80	7,75	-/-	510 x 800 x 880	3N AC 400V - 50 Hz
COES101		10x1/1	60	80/150	15,5	-/-	510 x 800 x 1120	3N AC 400V - 50 Hz
CVES061		6x1/1	60	30/80	8,25	-/-	875 x 650 x 705	3N AC 400V - 50 Hz
CVGS061		6x1/1	60	30/80	0,5	8,5/7.310	875 x 650 x 705	AC 230V - 50 Hz

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)
CBES061		6x1/1	60	30/80	8,25	-/-	875 x 650 x 705	3N AC 400V - 50 Hz

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, and combined 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 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 knobs with Scroll and Push function to confirm the choices.
- Manual pre-heating.

CLEANING AND MAINTENANCE

- Operational self-diagnosis before and during use of the equipment with descriptive and acoustic signalling of any anomalies.
- LCS automatic wash system with integrated detergent cartridge and automatic dosing.
- CALOUT descaling system with integrated cartridge and automatic dosing is standard for models with steam generator and prevents the formation and accumulation of limescale in the boiler.
- COMBICLEAN liquid detergent and CALFREE anti-limescale in 100% recyclable cartridge.
- Manual cleaning system with external hand shower (optional).

CONTROL EQUIPMENT

- Autoreverse (automatic inversion of the fan rotation direction) for perfect and uniform cooking.
- Automatically regulated steam condensation
- Manual chamber outlet control
- Manual humidifier
- Timed lighting
- 2 fan speeds (optional). The reduced speed activates the reduction in heating power.
- Core temperature control with 4-point probe (optional).
- 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 for downloading HACCP data, updating software, and loading/downloading cooking programs.
- Preparation of the SN energy optimization system (optional).
- SERVICE program for: PC Board function calibration and display of temperature probes - Equipment operating time counter for all main functions for programmed maintenance.
- ECOSPEED - Based on the quantity and type of product being cooked, Compact 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 net reduction in water and energy consumption thanks to the automatic control of the steam saturation in the cooking compartment.
- GREEN FINE TUNING: For gas models, a new burner modulation system and high efficiency exchanger prevent power waste and reduce harmful emissions.

CONSTRUCTION

- IPX4 protection against sprays of water.
- Perfectly smooth, watertight cooking chamber with solder joints that are not visible.
- Door with double tempered glass with air space and internal 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 cleaning of the fan compartment.



JUST DUET *
PERFECT SYNCHRONY.

Compact by 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



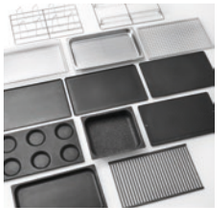
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CV../CB..
061+061

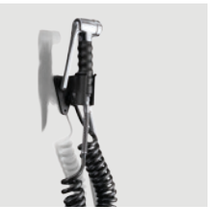
OVERLAYS

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.

LA90018431 - EN - 10/2106 - 0000 - europrint.it - 00U0000

The data reported in this document is to be considered non-binding. Lainox ALI S.p.A reserves the right to make changes at any time, without prior notice

LAINOX®
DEVICE FOR COOKING

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MANAGEMENT SYSTEM CERTIFICATION
DNV·GL
ISO 9001 ISO 14001

an Ali Group Company

GROUP

The Spirit of Excellence