



COMPACT BY NABOO
TECHNOLOGY AND INTELLIGENCE
IN MINIMUM SPACE.

Compact by Naboo®



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.
It takes up only 51 centimetres but it is perfect concentrated technology for turning out gourmet food.
For dynamic, quick, and modern food service.



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.



COMPACT, WITH THE ENTIRE CLOUD AVAILABLE.

THE EVOLUTION OF KNOWLEDGE

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



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.



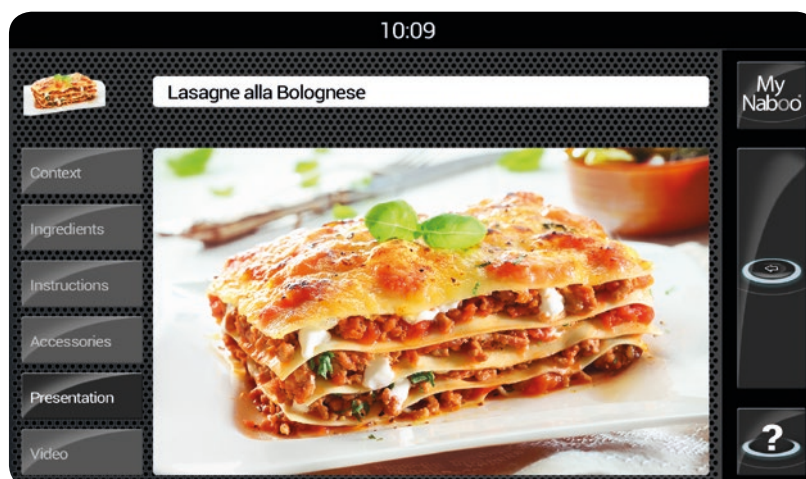
INSTRUCTION

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.



EXCELLENT COOKING AT EVERY LEVEL.

THE EXCLUSIVITY OF COMPACT BY NABOO

Compact by Naboo is definitely versatile and can cook with every cooking method.
To always obtain excellence for any dish.



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.



MULTILEVEL

The advantages are:

- Optimized consumption due to a single load.
- Automatically managed quality resulting in constant and repeatable results and no errors of any kind.
- Space as well as management and organisational optimization
- Reduced time and simplified costs.
- Reduction of tools dedicated to one specific function (grille, fryer, pan, etc.).



JUST IN TIME

Multilevel notifies you in sequence when the products are ready on 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 of different sizes: Compact by Naboo will notify you in sequence when it is time to put the individual trays in the oven in order to be able to take them out 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.



PATENTED



FAST DRY®

The patented Fast Dry® system (active cooking chamber dehumidification system) ensures perfect crispiness and browning of fried foods, grilled foods, desserts and bread, even at full loads. It uses 100% of the load capacity.

PATENTED



AUTOCLIMA®

The Lainox Autoclimate® 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 to be cooked. Juiciness and tenderness are also ensured when warming pre-cooked foods.

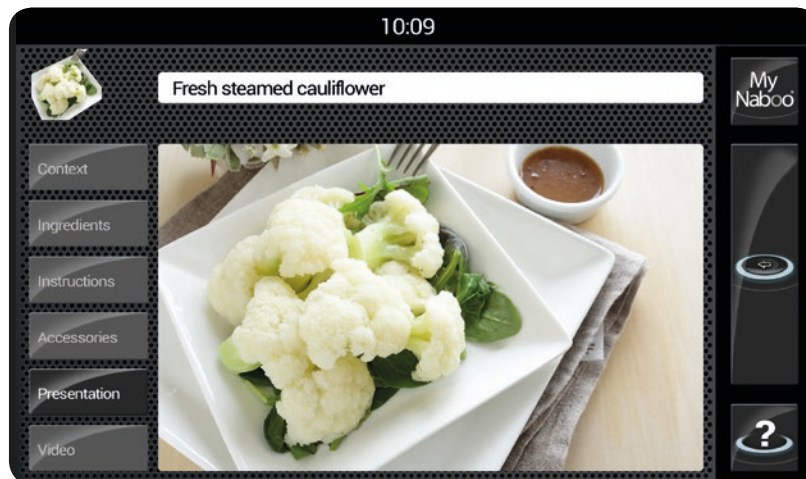


STEAM COOKING

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.



ENERGY, USED WITH INTELLIGENCE.

ENERGY SAVINGS, MINIMUM OPERATING COSTS.

The energy that you need to cook, nothing else. Compact by Naboo knows how to use energy and especially how to save it. In this way, even the operating costs transform into a pleasant side dish to be enjoyed every day.



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

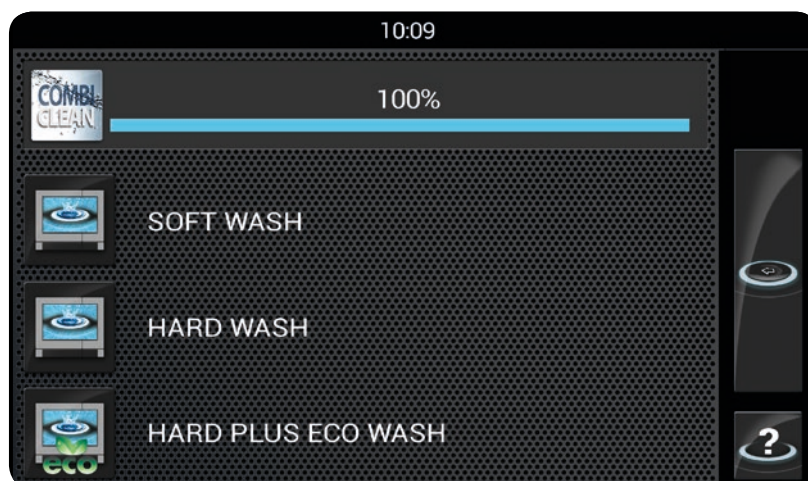
For gas devices, the new GFT (Green Fine Tuning) burner modulation system and the patented high efficiency exchanger prevent power waste and reduce harmful emissions.



ECOVAPOR

Compact by Naboo recognizes the type and quantities of food loaded and produces only the steam needed for cooking.

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 chamber.



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.



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)	Spacing (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)	Spacing (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.
- Possibility of choosing up to 6 fan speeds. The first 3 speeds automatically activate the heating power reduction.
- 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

- IPX5 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.



026



061



101



061

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.



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)	Spacing (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)	Spacing (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

- IPX5 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.

ACCESSORIES

FOR EVERY NEED.



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



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



**SUPPORT WITH MAINTAINER
AND NEUTRAL COMPARTMENT**

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**



**CVEN
061+061**

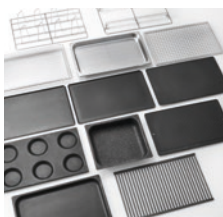
OVERLAYS

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



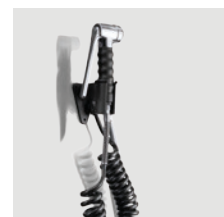
EXHAUST HOOD

To overcome the problem of cooking fumes in visible installations in supermarkets and delicatessens there is the practical exhaust hood with built-in thermal exchange condensation control system.



MULTIGRILL

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



SHOWER

Wash shower with fittings and attachments.

For a free trial in
your own kitchen, contact us
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LAINOX®
DEVICE FOR COOKING

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