



Compact Naboo

TECHNOLOGY AND INTELLIGENCE
IN MINIMUM SPACE

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LAINOX[®]
DEVICE FOR COOKING



⇒ 20.1" / 51 cm ⇐

THE MOST COMPACT SOLUTION FOR COOKING IN A BIG WAY

COMPACT BY NABOO IS DISTILLED COOKING TECHNOLOGY.

A DEVICE that broadens horizons in the kitchen.





Knowledge in the 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 already available in the Cloud as well as the ones that are preloaded on the Compact Naboo.



RECIPES

Recipes from around the world,
Directly from the Cloud with Compact Naboo.



COOKING

The Cloud is set up to provide for each individual recipe the perfect synchronization between cooking, ingredients, and procedure.



CONTEXT

From the cloud you will find the background
on recipe origin and evolution.



PRESENTATION

Serving is not complete without an
attractive and original presentation.



INGREDIENTS

The recipes in the Cloud list all of the necessary Ingredients
and the suggested quantities.



UPDATES

Constant connection to the Cloud offers
continuous updates.



INSTRUCTION

The Cloud gives you step-by-step details
to create recipes.



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, choose from the cloud and match with contents on the device. All with maximum freedom, creativity and functionality.



ALL THE RECIPES AVAILABLE WITH JUST ONE CLICK

Recipes from around the world are always available and regularly updated thanks to the Lainox Cloud.



ONE TOUCH

Immediate execution of the ideal cooking method for the chosen recipe.



USER FRIENDLY

Compact by Naboo's interface is like a smartphone built with the user in mind. Easily look for recipes, settings, drag and drop icons, or create and organize folders.



INTELLIGENT RECOGNITION

Compact by Naboo checks the cooking capability of recipes to tell you via the interface what can be cooked at the same time.



CONFIGURABLE DISPLAY

Anyone can enter their personal recipes. The one's that they use most often can be placed on the first page. Icons with photos and names make recipe selection intuitive.



Nabook
for chefs like you

Your complete and free virtual assistant which helps you to organize and manage your kitchen.

Even if you are not a Lainox Customer yet.

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 organizing your recipes and menus, manage food costs and shopping lists. You can also configure your devices from Nabook and synchronize your recipes with all your Naboo devices (find out more on nabook.cloud).



RECIPES

Nabook allows you to create, organize and save your own recipes and access the database of hundreds of recipes in the Lainox Cloud. It also lets you export and share your recipes with other Nabook users or 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 optimize your earnings, Nabook lets you calculate the exact food cost of your recipes and your menus.



SHOPPING LISTS

Organize 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 SYNCHRONIZE

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



Compact Naboo

TECHNOLOGY IN ITS MOST COMPACT FORM

Occupying only 20.1"/51 cm of hood width it is a condensed technology, perfect for Haute-Cuisine, small kitchens, or even an office with limited space for foodservice that can be dynamic, fast and ever innovative. Find the best answer to those needs in the various models of the Compact Naboo product line.



TOUCH SCREEN

7-Inch, LCD, HD, color, capacitive Touch Screen.
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.



UNIVERSAL ACCESS PORT

Connection area for multi-point core-temperature probe, or the needle probe for Sous-Vide / vacuum cooking and a USB port – all in a single, practical location.



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 perfect level of humidity 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.



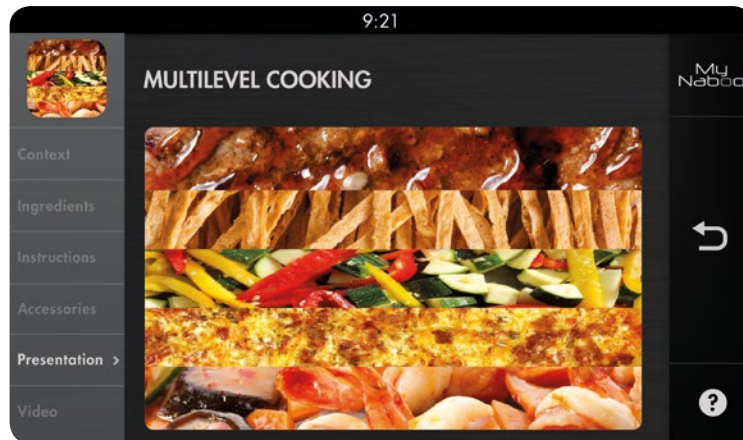
ECOSPEED DYNAMIC

Compact Naboo's Ecospeed functionality maximizes energy efficiency by recognizing the quantity and type of product being cooked, carefully controlling the delivery of minimum energy needed and maintaining the correct temperature without any fluctuations.



GREEN FINE TUNING

For gas models, Compact Naboo's Green Fine Tuning burner modulation system and patented high efficiency exchanger prevents fuel waste and reduces harmful emissions.



MULTILEVEL PLUS COOKING

With Compact Naboo you have the possibility of using remote control to take full advantage of all of the potential of multilevel cooking.

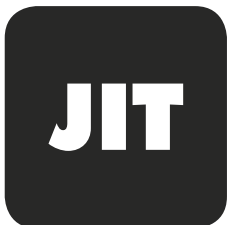
The Compact Naboo Cloud already has the folders with the macro groups for multilevel cooking so it is very simple to access this function. Plus you can create dedicated folders and the system guides the operator and makes corrections in order to load only those recipes and dishes with compatible cooking 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.



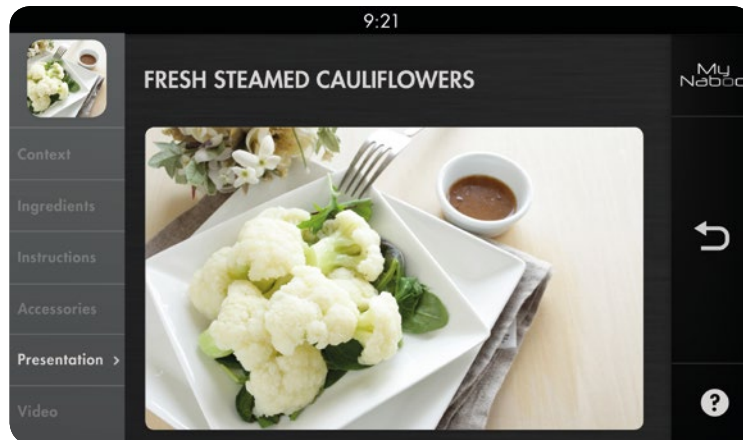
MULTILEVEL PLUS

- Improved efficiency preparing various items in a single load
- Increased quality through consistent, reproducible results and fewer errors
- Improved organization which optimizes preparation and production timing
- Reduced time and labor costs associated with cleaning multiple appliances
- Less tools and equipment dedicated to a specific function, such as grills, fryers and steamers
- Doubling the multi-level function on each shelf means doubling production capacity



JUST IN TIME

Just in time takes multilevel cooking to a new level. All of your products for a meal come out of the device at exactly the same time. Compact Naboo keeps everything under control by telling you the exact sequence to add individual products to the cooking cavity. Maximize your organization and better manage service periods. Just a few more ways that Compact Naboo allows for greater variety, peace of mind and quality.



STEAM COOKING

Compact Naboo lets you steam cook with precise temperature control, while consuming less water and energy.

Low temperature steam cooking can be achieved from 86°F to 210°F (30°C to 99°C).

212°F (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.

Plus, forced steam cooking, up to 266°F (130°C), is ideal for frozen products like vegetables, especially in large quantities.



VACUUM COOKING

Sous vide or vacuum cooking calls for precise temperature, both in the cavity and in the product core. Naboo ensures accuracy with a needle probe (specifically for vacuum cooking or small pieces), so you can cook while maximizing nutrition and minimizing weight loss.



COOKING IN GLASS JARS AND CANNING

This is an innovative steam technique using controlled low temperatures to cook or preserve a variety of products. There are numerous advantages to canning, including increased quality and storage time. Glass jars also offer an appealing new food presentation option.



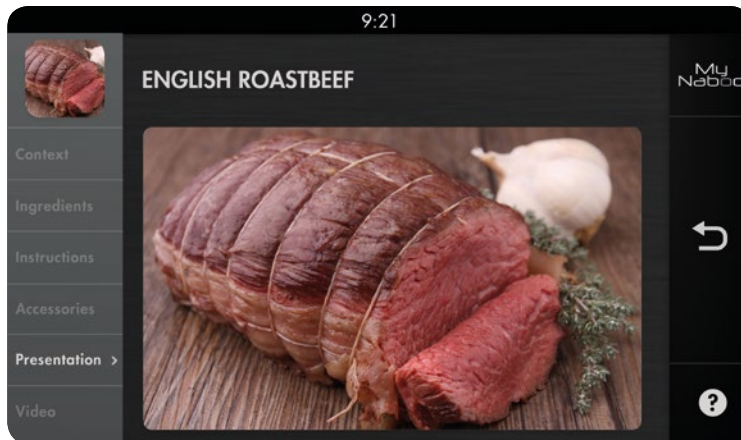
ECOVAPOR

Compact Naboo recognizes the types and quantities of food you load into the cooking cavity and produces only the amount of steam needed for cooking. With the Ecovapor system, water and energy consumption are reduced by automated controls of steam saturation in the cooking cavity.



TURBOVAPOR (Mod. CBEN061/CBES061)

Compact Naboo pushes steam production further, delivering the best results. With Turbovapor, the system automatically produces the ideal level of steam to cook "tough" products like egg pasta, or fibrous vegetables like asparagus, turnip greens or chard.



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 cooking cavity, 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 interact and make adjustments. Cooking data certification is also available upon request by exporting and saving it. This function is required on equipment from most consulting and design companies for meal production systems.



DRY, CRISPY COOKING

Fast Dry® is a patented active cooking chamber dehumidification system. Even at 100% load capacity, it's designed to deliver the perfect crispness and browning of fried foods, grilled foods, desserts and bread.



TENDER, JUICY COOKING

The LAINOX Autoclima® system precisely sets and maintains the desired climate in the cooking cavity. The temperature and humidity are automatically controlled at the optimum levels for the food to be cooked. In the re-thermalization processes Compact Naboo preserves product juiciness and tenderness.



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).



NIGHT COOKING

Compact Naboo is a device that isn't afraid to work overtime. Low temperature over-night cooking and subsequent holding ensures perfect maturation of the meat with minimum weight loss and low energy consumption. All this is offered without the need for monitoring since the cooking data can be documented in compliance with HACCP norms and downloaded through the Cloud and USB interface.



24/7

Having Compact by Naboo working while the kitchen staff is resting offers your business 24/7 productivity. This methodology also reduces weight loss and enhances the quality of the product, while also reducing energy consumption.



DELTA T SYSTEM

The challenges associated with cooking large cuts of meat are eliminated with a low differential that remains constant over time. Compact by Naboo's meat probe ensures the perfect temperature both in the cooking cavity and the food core.



CLEAN, THOROUGHLY AND SIMPLY

THE NEW CLEANING SYSTEM WITH 100% RECYCLABLE CARTRIDGES.

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



NEW LIQUID DETERGENT CARTRIDGES 100% RECYCLABLE.

Compact Naboo is equipped with the Liquid Cleaning System, LCS, automatic wash system with COMBICLEAN liquid detergent in a new formula and maximum sanitizing which comes in a practical 100% recyclable cartridge to be inserted 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 level added to the existing ones contributes to further decrease the time 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:

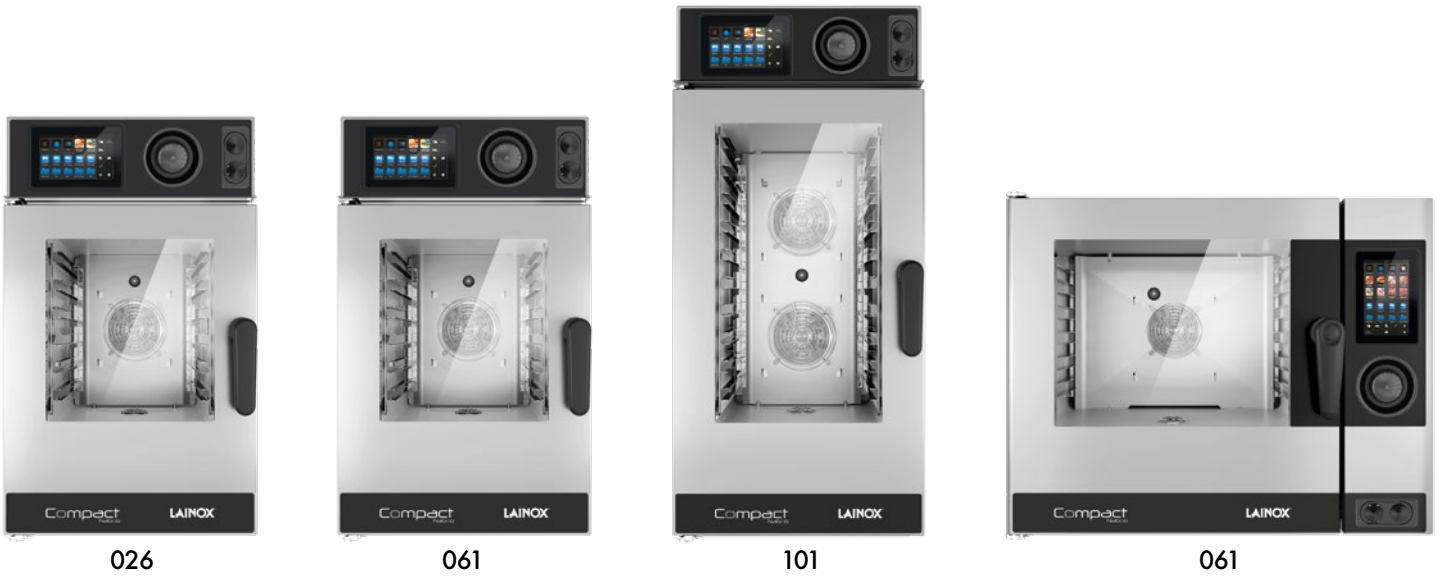
- Elimination of breakdowns due to the accumulation of limescale
- Always a generous supply of pure steam
- Maximum energy efficiency and thus lower consumption
- High-level performance over time
- Longer steam generator life
- Lower maintenance costs



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.



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 (optional) and the USB port.

TOUCH SCREEN VERSION

COMPACT NABOO

Direct Steam Models	Power Supply	GN Chamber capacity 2/3 GN (12x14 Inches) 1/1 GN (12x20 Inches)	Distance between layers mm / [inch]	Number of meals	Total electric power (kW)	Gas versions nominal heating output (kW/BTU)	Consumption (Amps)	External dimensions W x D x H mm/[inch]	Power supply voltage *
COEN026R		6x2/3	60 / [2.36]	20/50	5,25	-/-	16	510 x 625 x 880 [20.1 x 24.6 x 34.7]	3ph / 208V / 60 Hz
COEN061R		6x1/1	60 / [2.36]	30/80	7,75	-/-	23	510 x 800 x 880 [20.1 x 31.5 x 34.7]	3ph / 208V / 60 Hz
COEN101R		10x1/1	60 / [2.36]	80/150	15,5	-/-	46	510 x 800 x 1120 [20.1 x 31.5 x 44.1]	3ph / 208V / 60 Hz
CVEN061R		6x1/1	60 / [2.36]	30/80	8,25	-/-	23	875 x 650 x 705 [34.5 x 25.6 x 27.8]	3ph / 208V / 60 Hz
CVGN061R		6x1/1	60 / [2.36]	30/80	0,5	8,5/29,003	4	875 x 650 x 705 [34.5 x 25.6 x 27.8]	1ph / 120V / 60 Hz

Models with boiler	Power Supply	GN Chamber capacity 1/1 GN (12x20 Inches)	Distance between layers mm / [inch]	Number of meals	Total electric power (kW)	Gas versions nominal heating output (kW/BTU)	Consumption (Amps)	External dimensions W x D x H mm/[inch]	Power supply voltage *
CBEN061R		6x1/1	60 / [2.36]	30/80	8,25	-/-	23	875 x 650 x 705 [34.5 x 25.6 x 27.8]	3ph / 208V / 60 Hz

(* special voltage and frequency upon request)

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: Convection from 86°F/30°C to 572°F/300°C, Steam from 86°F/30°C to 266°F/130°C, Combination Convection + Steam from 86°F/30°C to 572°F/300°C.
- Programmable modes - Possibility to program and save cooking methods in an automatic sequence (up to 15 cycles) giving each program its own name, picture and information on the recipe.
- MULTILEVEL PLUS and JIT mode.
- 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 programs 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).
- Organization 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 cartridges.
- Manual cleaning system with externally-connected shower head (optional).

CONTROL MECHANISMS

- Autoreverse (automatic reversing of fan rotation) for perfect cooking uniformity.
- Automatic parallel control of the temperatures in the cooking cavity and the core of the product using the DELTA T system.
- Automatically regulated steam condensation.
- Programmable deferred cooking.
- 2 fan speeds, the reduced speed decreases heating power.
- For special cooking methods, you can use an intermittent speed.
- Temperature control at the product core using the 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 programs.
- Possibility of setting device switch-off at the end of the automatic wash program.
- Pre-configured SN energy optimization 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 optimizes 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 an 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.

