



JUST DUET

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



NABOO + NEO PERFECT SYNCHRONY.

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

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

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



NABOO, COOKING TECHNOLOGY.

COOKING, KNOWING, SYNCHRONISING.

Naboo is perfect for cooking. It is perfect for knowing. It is perfect for synchronising. Because in Naboo you'll find all the technology and intelligence essential for anybody that cooks at a professional level. It is simple to use, extremely intuitive and complete in all its features. It is a cooking device that sparks the desire to discover new culinary worlds.

The Cloud

The Cloud is the soul of Naboo. It is an infinite space where each thing is categorised, to work better and faster. In the Lainox Cloud, you'll find all the ingredients leading to the final meal, every single one: From the recipe to the preparation method, to the cooking program and even the presentation of every single dish. Including a photo or video tutorial that can be viewed in streaming, showing exactly how to prepare the recipe, step by step.

The recipes

Your recipes always in order. Simply touch the Naboo screen to choose exactly how you'd like to cook the meal.

Naboo and Neo

Naboo and Neo are complementary, one works better when the other's there. One could say that Neo is Naboo's right arm, its most precious ally. Because it actively contributes to the success of all meals, eliminating setbacks and service delays thanks to deferred preparation and temperature holding.



NEO, YOUR USEFUL SPACE.

CHILLING, COOKING, HOLDING, THAWING, PROOFING.

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

Positive blast chilling to +3 °C

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

Negative blast freezing to -18 °C

Blast freezing allows the work to be realised with deferred preparation, separating the working phase from the plating phase. Economisation of the raw materials is possible, by purchasing them when they cost less. And in greater quantities, without wasting anything, maximising your menu without any additional costs. Service is faster, improving the turnaround time and increasing customer satisfaction.

Thawing

Quick thawing at a controlled temperature reduces waiting times for working phases and guarantees the quality and healthiness of the food, whether raw, semi-cooked or frozen.

Retarder proofing

Sweet and bread products can be worked right through to their final phase. Prior to cooking them, at the end of proofing, they can be blocked and held. The major advantage is that they are available for cooking just when you need them, or in the case of unexpected emergencies, immediately.

Slow cooking

Slow cooking at low temperature guarantees reduced weight loss in meats, above all for large items, and a unique softness. It can be used during idle times or during the night, when energy costs less.

Temperature holding

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

THE BEST SOLUTION, FOR EVERY TYPE OF SERVICE.

COOK AND SERVE, COOK AND HOLD, COOK AND CHILL.



COOK AND SERVE

Naboo's features allow perfect cooking every time,
and quick cooking to guarantee "express" service.

In particular, the exclusive Just in Time feature guarantees impeccable preparation, without any time wastage.



COOK AND HOLD

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



COOK AND CHILL

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

COOK AND SERVE



COOKING

SERVICE

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

COOK AND HOLD



COOKING

HOLDING

SERVICE

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

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

COOK AND CHILL



COOKING

BLAST CHILLING PRESERVING

REHEATING TEMPERATURE

SERVICE

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

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

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

À LA CARTE COOKING



ONE HUNDRED PEOPLE AT DINNER, ALL SATISFIED.

With Just Duet it's simpler to organise your restaurant menu and guarantee excellent service for your guests.

Together, Naboo and Neo solve all situations extremely well, creating the ideal conditions for service that is always of the highest level.



ENERGY SAVINGS UP TO 60%



SPACE SAVINGS UP TO 70%



RAW MATERIAL SAVINGS UP TO 20%



CONSISTENT QUALITY



REDUCED WASTAGE FROM UNSOLD PORTIONS



SHORTER WAITING TIMES FOR YOUR GUESTS



FASTER CUSTOMER TURNAROUND

À la carte menu

Prepared by consulting the Lainox Cloud

APPETISERS

JAR BAKED SWEET AND SOUR PICKLED VEGETABLES

COOK AND CHILL

Method used: Cook and Chill.
Advantages: The food is preserved with improved quality and for longer periods.
Appliances used: NABOO for jar baking, NEO for positive blast chilling.

CITRUS OCTOPUS SALAD

COOK AND CHILL

Method used: Cook and Chill.
Advantages: Possibility for deferred preparation, immediate availability with maximum quality.
Appliances used: NABOO for cooking, NEO for positive blast chilling.

SMOKED CURED PORK NECK IN THYME OIL

COOK AND CHILL

Method used: Cook and Chill.
Advantages: Reduction in weight loss after cooking. Night cooking. Deferred preparation.
Appliances used: NEO for cooking and positive blast chilling, NABOO for reheating.

FIRST COURSES

BUTTER AND CHIVE SPATZLE

COOK AND SERVE

Method used: Cook and Serve.
Advantages: Quality and fast cooking.
Appliances used: NABOO in Multilevel for direct express cooking in 4 minutes.

PAELLA DE MARISCOS

COOK AND CHILL

Method used: Cook and Chill.
Advantages: Possibility to cook large quantities of product with consistent quality, without continuous monitoring.
Appliances used: NABOO for cooking, NEO for positive blast chilling, NABOO for reheating large quantities.

VEGETABLE CANNELLONI WITH BACON AND ALMONDS

COOK AND HOLD

Method used: Cook and Hold.
Advantages: Advance preparation and cooking. Quick service because everything is at the right holding temperature.
Appliances used: NABOO for cooking, NEO for holding.

SECOND COURSES

GRILLED BREAM WITH MINT SAUCE

COOK AND SERVE

Method used: Cook and Serve.
Advantages: No monitoring during cooking, the core probe guarantees a perfect product, compliant with HACCP regulations.
Appliances used: NABOO on the grill in Multilevel for express cooking.

TRADITIONAL EGGPLANT PARMIGIANA

COOK AND CHILL

Method used: Cook and Chill.
Advantages: Deferred cooking, immediate availability without any wastage.
Appliances used: NABOO for cooking and reheating, NEO for positive blast chilling.

ST MARTIN'S GOOSE

COOK AND CHILL

Method used: Cook and Chill.
Advantages: Sure cooking using the multi-point probe, longer shelf life with improved quality.
Appliances used: NABOO for cooking and reheating, NEO for positive blast chilling

BANQUET



FOUR HUNDRED GUESTS SERVED, NO COMPLAINTS.

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

-  ENERGY SAVINGS UP TO 60%
-  SPACE SAVINGS UP TO 70%
-  RAW MATERIAL SAVINGS UP TO 20%
-  CONSISTENT QUALITY
-  REDUCED WASTAGE FROM UNSOLD PORTIONS
-  SHORTER WAITING TIMES FOR YOUR GUESTS
-  FASTER TURNOVER

BANQUET MENU

Prepared consulting the Lainox Cloud

APPETISERS

EGGPLANT MOUSSE WITH TOMATO COULIS

COOK
AND
CHILL

Method used: Cook and Chill.

Advantages: Deferred preparation, consistent quality, immediate availability.

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

SEMI-COOKED FOIE GRAS WITH CARAMELISED FIGS

COOK
AND
CHILL

Method used: Cook and Chill.

Advantages: Advance preparation, product with improved quality for longer periods.

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

FIRST COURSES

PROVOLA AND SPECK RAVIOLI WITH REGGIANO AND ASPARAGUS PUREE

COOK
AND
SERVE

Method used: Cook and Serve.

Advantages: No handling, quality guaranteed even in large quantities.

Appliances used: NABOO for direct express cooking in 8 minutes.

POTATO BUTTER AND SAGE GNOCCHI WITH GRATED SMOKED RICOTTA

COOK
AND
SERVE

Method used: Cook and Serve.

Advantages: No handling, quality guaranteed even in large quantities.

Appliances used: NABOO for express cooking in 10 minutes.

SECOND COURSES

BAKED PORK PROSCIUTTO WITH APPLE SAUCE

COOK
AND
CHILL

Method used: Cook and Chill.

Advantages: Slow cooking at low temperature with minimum weight loss. Cooking in idle times. Sure quality using multi-point probe.

Appliances used: NEO for slow cooking and positive blast chilling during the night, NABOO + banquet systems (4 trolleys + thermocover) for plating regeneration. 100 plates every 7 minutes or serve 400 people at once.

SIDES

VEGETABLE CAPONATA WITH SCENTS OF BASIL

COOK
AND
HOLD

Method used: Cook and Hold.

Advantages: Quality of product even in large quantities, maintaining colours and flavours.

Appliances used: NABOO for cooking 1 hour prior to service, NEO for holding.

ROSEMARY FLAVOURED POTATO WEDGES

COOK
AND
HOLD

Method used: Cook and Hold.

Advantages: Maintains crunchiness, no handling during cooking.

Appliances used: NABOO for cooking 1 hour prior to service, NEO for holding.

DESSERT

CRUMBLE CAKE OF MANTOVA

COOK
AND
SERVE

Method used: Cook and Serve.

Advantages: Perfect cooking without any assistance.

Appliances used: NABOO.

UPSIDE DOWN PISTACHIO CREAM CAKE

COOK
AND
CHILL

Method used: Cook and Chill.

Advantages: Deferred preparation, longer shelf life with improved quality.

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

CATERING



TWO HUNDRED DELICIOUSLY WARM MEALS. FOR TWO HUNDRED JOYFUL CHILDREN.

Service in a school canteen always takes a big effort.
Just Duet, even in this case, is the best solution.
Because everything is ready, everything is warm, and everything is served on time and with simplicity,
even by non-specialised staff.



ENERGY SAVINGS UP TO 60%



SPACE SAVINGS UP TO 70%



RAW MATERIAL SAVINGS UP TO 20%



CONSISTENT QUALITY



REDUCED WASTAGE FROM UNSOLD PORTIONS



SHORTER WAITING TIMES FOR YOUR GUESTS



FASTER TURNOVER

SCHOOL CANTEEN MENU

Prepared by consulting the Lainox Cloud

FIRST COURSES

PASTA WITH TOMATO SAUCE



Method used: Cook and Serve.
Advantages: Cooks large quantities with consistent quality.
Appliances used: NABOO for direct cooking.

ENGLISH RICE



Method used: Cook and Serve.
Advantages: Perfect, reproducible cooking.
Appliances used: NABOO for cooking, NEO for positive blast chilling.

SECOND COURSES

MILANESE SCHNITZEL



Method used: Cook and Serve.
Advantages: No cooking assistance with sure quality.
Appliances used: NABOO for cooking.

BAKED TURKEY BREAST



Method used: Cook and Chill.
Advantages: Reduction of weight loss with low temperature cooking and subsequent blast chilling.
Appliances used: NABOO for slow cooking and reheating, NEO for positive blast chilling.

SIDES

CHOPPED CARROTS



Method used: Cook and Chill.
Advantages: Maintains colours, flavours and crunchiness.
Appliances used: NABOO for cooking and reheating, NEO for positive blast chilling.

BAKED POTATOES



Method used: Cook and Hold.
Advantages: Perfect cooking without any assistance, even for large quantities.
Appliances used: NABOO for cooking, NEO for holding.



NABOO, MULTIPLE SOLUTIONS.

THE RANGE

From small to large restaurants,
in the Naboo range you'll find the perfect solution for every kitchen.



NEO, FOR ALL NEEDS.

THE RANGE

A complete series, a system that completes and multiplies
functions at all levels of the catering sector.

NABOO

Models with boiler	Power supply	Chamber capacity 1/1 GN (530X325 MM) 2/1 GN (530X650 MM)	Pitch (mm)	Number of guests	Electrical power (kW)	Gas nominal thermal power (kW/kcal)	External dimensions (WD. x DPT. x HT.mm)	Power supply voltage (special voltage and frequency upon request)
NAEB071		7x1/1	70	50/120	10,5	-/-	875 x 825 x 820	3N AC 400V - 50 Hz
NAGB071		7x1/1	70	50/120	0,5	15/12.900	875 x 825 x 820	AC 230V - 50 Hz
NAEB101		10x1/1	70	80/150	16	-/-	930 x 825 x 1040	3N AC 400V - 50 Hz
NAGB101		10x1/1	70	80/150	1	28/24.080	930 x 825 x 1040	AC 230V - 50 Hz
NAEB072		7x2/1 - 14x1/1	70	70/180	19	-/-	1170 x 895 x 820	3N AC 400V - 50 Hz
NAGB072		7x2/1 - 14x1/1	70	70/180	1	30/25.800	1170 x 895 x 820	AC 230V - 50 Hz
NAEB102		10x2/1 - 20x1/1	70	150/300	31	-/-	1170 x 895 x 1040	3N AC 400V - 50 Hz
NAGB102		10x2/1 - 20x1/1	70	150/300	1	40/34.400	1170 x 895 x 1040	AC 230V - 50 Hz
NAEB201		20x1/1	63	150/300	31,8	-/-	960 x 825 x 1810	3N AC 400V - 50 Hz
NAGB201		20x1/1	63	150/300	1,8	48/41.280	960 x 825 x 1810	AC 230V - 50 Hz
NAEB202		20x2/1 - 40x1/1	63	300/500	61,8	-/-	1290 x 895 x 1810	3N AC 400V - 50 Hz
NAGB202		20x2/1 - 40x1/1	63	300/500	1,8	80/68.800	1290 x 895 x 1810	AC 230V - 50 Hz

Direct steam oven models	Power supply	Chamber capacity 1/1 GN (530X325 MM) 2/1 GN (530X650 MM)	Pitch (mm)	Number of guests	Electrical power (kW)	Gas nominal thermal power (kW/kcal)	External dimensions (WD. x DPT. x HT.mm)	Power supply voltage (special voltage and frequency upon request)
NAEV071		7x1/1	70	50/120	10,5	-/-	875 x 825 x 820	3N AC 400V - 50 Hz
NAGV071		7x1/1	70	50/120	0,5	12/10.230	875 x 825 x 820	AC 230V - 50 Hz
NAEV101		10x1/1	70	80/150	16	-/-	930 x 825 x 1040	3N AC 400V - 50 Hz
NAGV101		10x1/1	70	80/150	1	18/15.480	930 x 825 x 1040	AC 230V - 50 Hz
NAEV072		7x2/1 - 14x1/1	70	70/180	19	-/-	1170 x 895 x 820	3N AC 400V - 50 Hz
NAGV072		7x2/1 - 14x1/1	70	70/180	1	20/17.200	1170 x 895 x 820	AC 230V - 50 Hz
NAEV102		10x2/1 - 20x1/1	70	150/300	31	-/-	1170 x 895 x 1040	3N AC 400V - 50 Hz
NAGV102		10x2/1 - 20x1/1	70	150/300	1	27/23.220	1170 x 895 x 1040	AC 230V - 50 Hz
NAEV201		20x1/1	63	150/300	31,8	-/-	960 x 825 x 1810	3N AC 400V - 50 Hz
NAGV201		20x1/1	63	150/300	1,8	36/30.960	960 x 825 x 1810	AC 230V - 50 Hz
NAEV202		20x2/1 - 40x1/1	63	300/500	61,8	-/-	1290 x 895 x 1810	3N AC 400V - 50 Hz
NAGV202		20x2/1 - 40x1/1	63	300/500	1,8	54/46.440	1290 x 895 x 1810	AC 230V - 50 Hz

NEO

Models	No. trays	Pitch (mm)	Positive blast chilling capacity in 90' +90°C > +3°C (Kg)	Negative blast freezing capacity in 240' +90°C > -18°C (Kg)	Cooling power (1) - (W)	Heating power (W)	External dimensions (WD. x DPT. x HT.mm)	Cooling power absorption (2) - (kW)	Heating power absorption (kW)	Power supply voltage
NEOG051	5 x GN 1/1	60	18	12	1430	500	790 x 720 x 850	1,1	0,6	AC 230V - 50 Hz
NEOP051	4 x 600 x 400	75								
NEOG081	9 x GN 1/1	60	25	16	2108	1000	790 x 820 x 1320	1,4	1,1	AC 230V - 50 Hz
NEOP081	7 x 600 x 400	75								
NEOG121	12 x GN 1/1	60	36	24	4807	1600	790 x 820 x 1800	3,2	1,8	3N AC 400V - 50 Hz
NEOP121	10 x 600 x 400	75								
NEOG161	17 x GN 1/1	60	55	36	7061	1600	790 x 820 x 1950	4,5	1,9	3N AC 400V - 50 Hz
NEOP161	14 x 600 x 400	75								
NEOG122	12 x GN 2/1	60	72	48	9986	1600	1100 x 1050 x 1800	5,8	1,9	3N AC 400V - 50 Hz
NEOP122	10 x 600 x 800	75								

NEOG... = Savoury cooking
NEOP... = Sweet cooking

(1) T.evap.= -15°C / T.cond.= +40°C
(2) T.evap.= -15°C / T.cond.= +55°C

Contact us for a free trial
in your kitchen
tel. +39 0438 9110 · lainox@lainox.it



LAINOX[®]
DEVICE FOR COOKING

LAINOX ALI S.p.A.
Via Schiaparelli, 15
Z.l. S. Giacomo di Veglia
31029 Vittorio Veneto · TV · Italy

tel +39.0438.9110
fax +39.0438912300
lainox@lainox.it
www.lainox.it

