

DESIGNED FOR USE ANYWHERE



LAINOX®

EN

Oracle

BAKERY



Laugeneck (Pretzel Croissant) 45"

Focaccia

50"



Quiche Lorraine

90"



SERVICE STATION



Stuffed sandwich

 55"



Meat Pie

 90"



Toasted sandwich  50"

PUB - BREWERY



Ribs 🕒 120"

Hamburger

🕒 120"



Tacos

🕒 50"



RESTAURANT



Grilled vegetables

 100"



Pizza

 90"



Octopus  185"

MOUNTAIN LODGE



Spring chicken 🕒 160"

Ham hock

🕒 160"



Stuffed jacket potatoes

🕒 60"



COFFEE SHOP



Croissant

🕒 11'



Toast

🕒 50"



Apple strudel 🕒 160"

INSIDE ORACLE XS

User-Friendly Technology. The 7" interface is fully customizable. Choose a recipe, create your own, browse your folders, and access the Lainox Cloud — all with maximum freedom.

Connectivity. Once Oracle is connected, you can access Nabook Plus through the Lainox Cloud.

mod. ORXSTB



One Touch. with a single touch, select the recipe and the perfect cooking process for your dish.

One oven for multiple cooking modes: toasting, grilling, regenerating fresh, chilled, or frozen products.

Total Plug&Play
Fits anywhere, with no need for water connections or costly ventilation systems.



Minimal footprint, maximum capacity with a 280 × 300 mm cooking surface (Oracle XS model).



USB connection. If Wi-Fi or Ethernet is unavailable, you can export HACCP data or import/export recipes via USB stick.

351 mm

480 mm

FEATURES



High Speed Oven

An operating mode that simultaneously uses convection, microwave and impingement modes, with temperatures from 100°C to 300°C.



Fast Cooking System

Rely on Lainox's know-how by using the automatic, tried-and-tested recipes for high-speed cooking in High Speed Oven mode.



Combi Wave

In Combi Wave mode, Oracle can be used as a convection oven with temperatures from 30°C to 300°C, as a microwave oven with power up to 2000W or with a combination of the two cooking methods to achieve results that always exceed expectations.



Microwave Cooking System

Rely on Lainox's know-how by using the automatic, tried-and-tested recipes for cooking in Combi Wave mode.



Connectivity

Thanks to Oracle's Wi-Fi or Ethernet connection, you can access the Nabook Plus portal, the free virtual assistant offered by Lainox to bring you into the world of Kitchen 4.0. Here you can create, organize, and save your personal recipes and access a database of hundreds of recipes available in the Lainox Cloud (learn more at nabookplus.cloud).



Oracle Washable Box

Keep your Oracle clean thanks to the special removable Teflon-coated chamber, which can be taken out and washed for reuse. With the OWB system (Patented), cleaning is always quick and cost-effective. (Accessory not included as standard on Oracle XS)

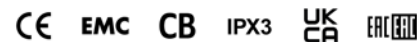


Oracle Odorless System

Filter that eliminates steam, odors, and grease residues during cooking without the need for a hood or flue. No cleaning or routine maintenance required thanks to the OOS system — its effectiveness is always guaranteed.

Oracle

The Range



Certifications and further info is outlined on the technical sheet of the individual models.



ORACLE XS models

Premium budget

Models	Base dimensions (L x D mm)	External dimensions (L x D x H mm)	Cooking surface dimensions (L x D mm)	Electrical power (kW)	Consumption (A)	Microwave (kW)	Impingement (kW)	Voltage power supply
● ORXSTG	351 x 480	356 x 588 x 580	280 x 300	3,6	16	1	2,8	1N AC 230 V - 50 Hz
● ORXSTR								
● ORXSTB								



ORACLE M models

Premium

Models	Base dimensions (L x D mm)	External dimensions (L x D x H mm)	Cooking surface dimensions (L x D mm)	Electrical power (kW)	Consumption (A)	Microwave (kW)	Impingement (kW)	Voltage power supply
● ORACGS	426 x 510	465 x 610 x 630	280 x 300	3,3	16	1	3	1N AC 230 V - 50 Hz
● ORACRS								
● ORACBS								
● ORACGB	426 x 510	465 x 610 x 630	280 x 300	6	18	2	3	3N AC 400V - 50 Hz
● ORACRB								
● ORACBB								



ORACLE XL models

Premium

Models	Base dimensions (L x D mm)	External dimensions (L x D x H mm)	Cooking surface dimensions (L x D mm)	Electrical power (kW)	Consumption (A)	Microwave (kW)	Impingement (kW)	Voltage power supply
● ORACGBXL	536 x 646	577 x 797 x 630	420 x 442	6	18	2	3	3N AC 400V - 50 Hz
● ORACRBXL								
● ORACBBXL								

● Steel / ● Red / ● Black

* special voltages and frequencies upon request

FEATURES

INCLUDING

- Smooth anodized aluminium hob
- Aluminium peel
- OWB - Oracle Washable box
- Inner door cover
- Wi-Fi connection
- Ethernet connection

COOKING MODES

- Programmable mode: possibility of programming and storing a recipe with its cooking procedures in automatic sequence.

High Speed Oven

- FCS (Fast Cooking System) automatic cooking system for Italian and international recipes, including the history, ingredients, cooking accessories, method and automatic cooking program.
- Manual mode with instant start.

Combi Wave

- MCS (Microwave Cooking System) automatic cooking system for Italian and international recipes, including the history, ingredients, cooking accessories, procedure and automatic cooking program.
- Manual mode with three instant start cooking methods: convection, microwave or combined convection + microwave.

NABOOK PLUS CONNECTIVITY AND TELEMETRY

- Nabook plus, the virtual cooking assistant: recipe creation including ingredients with procedure and photo; direct access by Oracle to the recipe database with download option (patented), also based on country; HACCP Monitoring; synchronisation of multiple Oracle ovens connected to the same account (patented).
- Remote diagnosis through the Nabook plus portal by the LAINOX Service Center.
- Automatic software update notification system. Automatic software updates on multiple devices simultaneously.

OPERATION

- 7" LCD colour screen, high definition, capacitive, with "Touch Screen" functions.
- Display that can be configured based on the needs of the user, bringing forward the programmes used most.
- Automatic cooking with "One Touch" start.
- Organisation of recipes in folders with preview, giving each folder its own name.
- Possibility of preheating the cooking chamber up to 280°C.
- Possibility of preheating the cooking chamber up to 300°C.
- Rapid cooling of the cooking chamber with open door.

Oracle XS
Oracle M
Oracle XL

- User interface with a choice of 29 languages.
- There are 30+ recipes available in Oracle and a growing number of alternative ones are available via access to the Nabook plus portal. Each recipe has been tested to guarantee best results.
- Oracle coach. Virtual assistant that provides advice on using Oracle and informs when maintenance is needed.

CONTROL MECHANISMS

- Automatic fan speed for High Speed Oven mode.
- Possibility of choosing the fan speed.
- USB connection to download HACCP data, update software and upload/download cooking recipes.

CONSTRUCTION

- Made of stainless steel. 1-mm-thick AISI 304 stainless steel, diamond-patterned oven with wide radius fully rounded edges for optimal air flow and easy cleaning.
- OOS, Oracle Odorless System. Integrated catalyst filter for operation without hood.
- Pull-down door with ergonomic handle.

SAFETY DEVICES

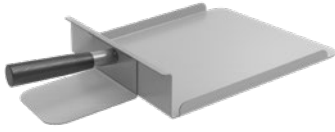
- Door open/closed electronic sensor.
- Self-diagnosis with smart error viewing.
- Max 65°C external temperature on the door panel.
- Compliant with the IEC60335-1, IEC60335-2-90 and EMC international standards.

CLEANING AND MAINTENANCE

- OWB, Oracle Washable Box, special removable and washable oven box.
- OWDC, Removable and washable inner door protection.
- OKRI, Adhesive lining for the inside of the door.
- OOS, Oracle Odorless System. It eliminates steam, odors, and grease residues during cooking without the need for a hood or flue.
- Easy external cleaning thanks to the perfectly smooth surfaces and IPX3 protection rating against water spray.

● standard equipment ○ optional – to be requested when ordering ▲ accessory installable even after purchase – not available

ORACLE XS ACCESSORIES



ALUMINIUM PEEL

Handy for removing products and/or accessories from the oven chamber. Equipped with hand guard, ideal for sandwiches and pizza.



ORACLE WASHABLE BOX

Special removable and washable, non-stick Teflon oven box. Protects the cooking chamber from grease and food residues, making cleaning easier.



INNER DOOR COVER

Special non-stick adhesive cover in Teflon. Protects the door from grease and food residues, simplifying cleaning operations.

PANINI SPEED only for Oracle XS models



A new system for baking sandwiches and snacks that require contact with a heat-retaining surface on both sides.

PANINI STONE PRESS only for Oracle M models



Special kit for baking sandwiches and snacks that require contact with a heat-retaining surface on both sides. Kit consists of Panini Stone Press, OWB - dedicated Oracle Washable Box and OBM - Oracle Baking Mat, special paddle essential for operating the system safely.

LAINOX WORLDWIDE

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**Book a test drive
at your venue**



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One of our representatives
will come to you with an
Oracle to cook together
the dishes from your menu
and show you **Oracle's**
unique benefits.



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