

# 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



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

**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 x 300 mm cooking surface (Oracle XS model).

# 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](http://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 XS models

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								
ORXSTR	351 x 480	356 x 588 x 580	280 x 300	3,6	16	1	2,8	1N AC 230 V - 50 Hz
ORXSTB								

Premium budget



### ORACLE M models

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								
ORACRS	426 x 510	465 x 610 x 630	280 x 300	3,3	16	1	3	1N AC 230 V - 50 Hz
ORACBS								
ORACGB								
ORACRB	426 x 510	465 x 610 x 630	280 x 300	6	18	2	3	3N AC 400V - 50 Hz
ORACBB								

Premium



### ORACLE XL models

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								
ORACRBXL	536 x 646	577 x 797 x 630	420 x 442	6	18	2	3	3N AC 400V - 50 Hz
ORACBBXL								

Premium

Steel / Red / Black

\* special voltages and frequencies upon request

## FEATURES

### INCLUDING

	Oracle XS	Oracle M	Oracle XL
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, procedure and automatic cooking program.
	● ● ●

### 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.
	● ● ●

### 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).
	● ● ●
	● ● ●

### 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

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

## EUROPE

ITALY italy@lainox.com	IBERIA iberia@lainox.com	FRANCE france@lainox.com	UK uk@lainox.com	EIRE eire@lainox.com	DACH dach@lainox.com
BENELUX benelux@lainox.com	SCANDINAVIA scandinavia@lainox.com	CZECH czech@lainox.com	SLOVAKIA slovakia@lainox.com	HUNGARY hungary@lainox.com	POLAND poland@lainox.com
RUSSIA russia@lainox.com	BALTICS baltics@lainox.com	CSI csi@lainox.com	GREECE greece@lainox.com	TURKEY turkey@lainox.com	BALCANS balcans@lainox.com

## AMERICA AND OCEANIA

CANADA canada@lainox.com	USA usa@lainox.com	LATAM latam@lainox.com	AUSTRALIA australia@lainox.com	NEW ZEALAND newzealand@lainox.com
-----------------------------	-----------------------	---------------------------	-----------------------------------	--------------------------------------

## ASIA AND AFRICA

MIDDLE EAST middleeast@lainox.com	MALAYSIA malaysia@lainox.com	PHILIPPINES philippines@lainox.com	SINGAPORE singapore@lainox.com	CHINA china@lainox.com	THAILAND thailand@lainox.com
VIETNAM vietnam@lainox.com	HONG KONG hongkong@lainox.com	TAIWAN taiwan@lainox.com	SOUTH AFRICA southafrica@lainox.com	INDIA india@lainox.com	

Book a test drive  
at your venue



[lainox@lainox.com](mailto:lainox@lainox.com)

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.



**LAINOX**®

LAINOX ALI Group S.r.l.  
Via Schiapparelli 15  
Z.I. S. Giacomo di Veglia  
31029 Vittorio Veneto (TV) · Italy

Tel +39 0438 9110  
Fax +39 0438 912300  
[lainox@lainox.com](mailto:lainox@lainox.com)  
[www.lainox.com](http://www.lainox.com)



an Ali Group Company



The Spirit of Excellence