

SPEED IN ITS PUREST FORM



LAINOX®

EN

Oracle

DESIGNED FOR



Combi Wave or High Speed Oven?

Oracle always adapts to your needs.

During the preparation stages, it can be used as in **Combi Wave** mode to cook your croissants or bread, or using all the power of the microwave.



COMBI

Combi Wave

Maximum flexibility in the preparation stages.



🕒 3' 00"



🕒 9' 00"



🕒 2' 30"

USE ANYWHERE



At the start of the service, however, it can quickly turn into a **High Speed Oven** to offer your customers dishes that are ready in a matter of seconds.



High Speed Oven

Speed in its purest form so you don't keep your customers waiting.



🕒 120"



🕒 150"



🕒 90"



PLUG & PLAY



Being totally Plug & Play means **Oracle** can fit anywhere thanks to its compact size while still retaining a generously-sized oven for its category. No water supply connections are required for operation.



Oracle Washable Box

The **Oracle Washable Box** allows you to easily clean your **Oracle** oven without the need for expensive filling and draining connections.

All this thanks to a special Teflon oven chamber which can be removed and washed for the next round of cooking, making the cleaning procedure fast and cost-effective.

The **OWB** system (Patent Pending), designed by Lainox, ensures that the oven chamber is always clean.

NO LIMITS



Another advantage of Total Plug & Play is that **Oracle** can be installed anywhere because it does not require an extraction system.

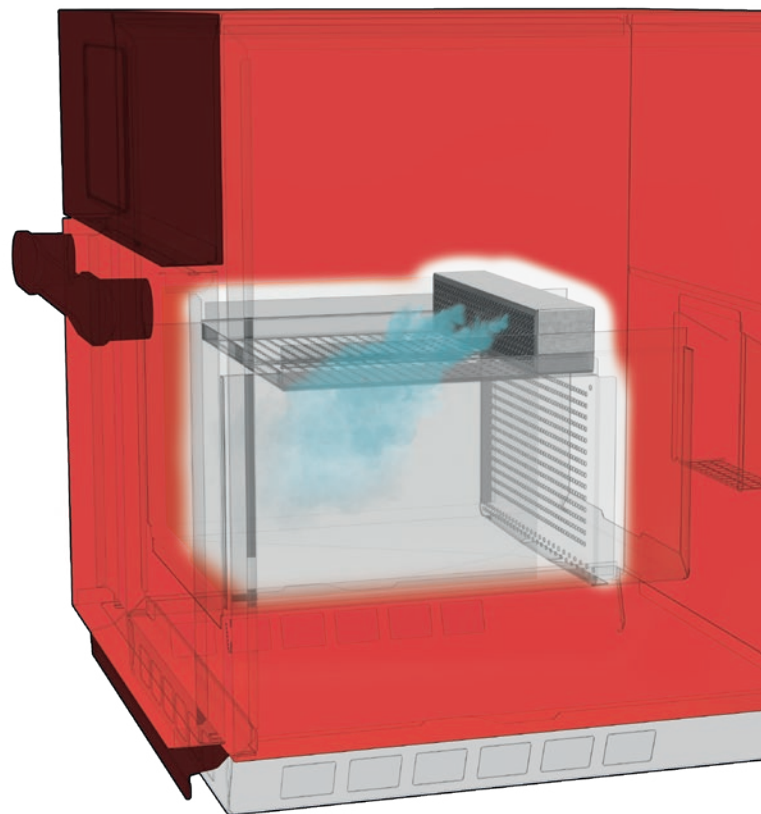


Oracle Odorless System

Oracle does not need a hood or flue to extract cooking fumes because it includes the innovative **OOS, Oracle Odorless System**.

The heart of the system is the labyrinth baffle catalyst filter containing platinum particles which help to reduce steam, odours and grease residue during cooking.

The **Oracle Odorless System** does not require any cleaning or routine maintenance work. Its efficiency is always guaranteed.



ALL IN ONE



An all-around performer for your business

The new **Oracle**, the all-in-one oven by Lainox, comes from our experience in designing innovative cooking systems.



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

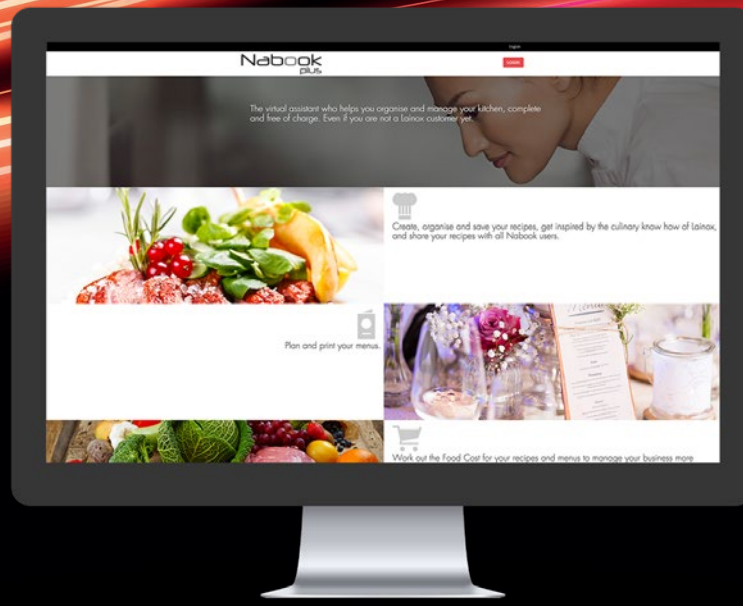
Rely on Lainox's know-how by using the automatic, tried-and-tested recipes for cooking in Combi Wave mode.



Connected

Oracle connects free-of-charge to Lainox's Nabook plus portal via the standard- supply Wi-Fi and ethernet features giving you a 4.0 kitchen.

NABOOK PLUS



Nabook plus

A gift to you for your business

Thanks to the Lainox Cloud, as with Combi Naboo and Combifreeze Neo 24 hours, **Oracle** is also now always connected to Nabook plus, Lainox's virtual assistant which is provided free-of-charge to all users, even if they do not have an **Oracle** High Speed Oven (find out more on nabookplus.cloud).



Recipes

Nabook plus allows you to create, organise and save your own recipes and access the database of hundreds of recipes in the Lainox Cloud. It also gives you the opportunity to share your recipes with other Nabook plus users or export them and share them with whoever you choose.



Configure and synchronise

If you have an Oracle, you can remotely configure all your High Speed Ovens with the Nabook plus portal and synchronise all your recipes.



Telemetry

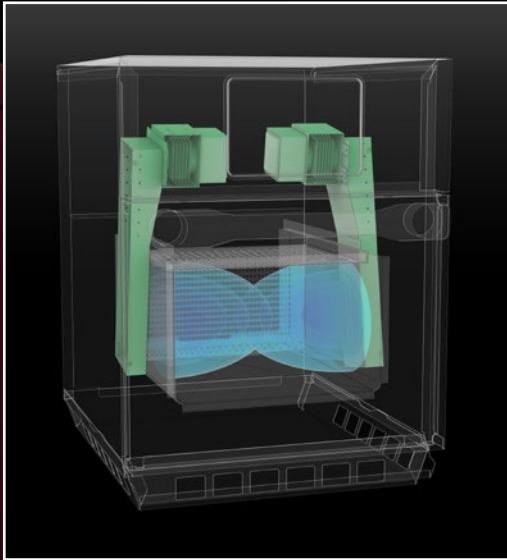
With Nabook plus, all your Oracles can be constantly monitored, even by remote, both to store HACCP data and for diagnosis by the Lainox Service Centre. You can also run automatic software updates on multiple devices simultaneously.

TECH NICALS

Oracle

LAINOX

Oracle, it's the details that make the difference.



Twin Microwave Diffusers

Our partnership with the Department of Engineering at the University of Modena has led to the development of the exclusive Twin Microwave Diffusers. This has eliminated moving parts, thus guaranteeing the perfect uniform distribution of the microwaves and a high degree of reliability.



Filters

The extraction vents are fitted with stainless steel micro-stretched mesh with magnetic attachments.

The filters can be easily removed and washed in the dishwasher.



USB connection

If Oracle is not connected to the network, the HACCP data can be exported and recipes can be imported and exported onto a USB stick via the standard connection port on the front of the frame below the filter.



Stackable

Oracle has been designed to make the most of all available space, including vertical space.

It is, therefore, possible to stack one Oracle on top of another, thus doubling the cooking capacity in the same space.



Compact

Oracle, featuring a base just 51 cm deep and 42,6 cm wide, can be positioned in conventional spaces such as behind counters in bars, bistros, service stations and fast-food chains.

The Range



ORACGS - ORACGB



ORACRS - ORACRB



ORACBS - ORACBB

STANDARD MODELS

Models	Power	Colour	Base Dimensions (L x D mm)	External dimensions (L x D x H mm)	Dimensions cooking chamber (L x D x H mm)	Electrical power (kW)	Consumption (A)	Microwave (kW)	Impingement (kW)	Voltage power supply *
ORACGS		Grey	426 x 510	465 x 610 x 630	310 x 320 x 180	3,6	16	1	3	1N AC 230 V - 50 Hz
ORACRS		Red	426 x 510	465 x 610 x 630	310 x 320 x 180	3,6	16	1	3	1N AC 230 V - 50 Hz
ORACBS		Black	426 x 510	465 x 610 x 630	310 x 320 x 180	3,6	16	1	3	1N AC 230 V - 50 Hz

BOOSTED MODELS

Models	Power	Colour	Base Dimensions (L x D mm)	External dimensions (L x D x H mm)	Dimensions cooking chamber (L x D x H mm)	Electrical power (kW)	Consumption (A)	Microwave (kW)	Impingement (kW)	Voltage power supply *
ORACGB		Grey	426 x 510	465 x 610 x 630	310 x 320 x 180	6	26	2	3	3N AC 400V - 50 Hz
ORACRB		Red	426 x 510	465 x 610 x 630	310 x 320 x 180	6	26	2	3	3N AC 400V - 50 Hz
ORACBB		Black	426 x 510	465 x 610 x 630	310 x 320 x 180	6	26	2	3	3N AC 400V - 50 Hz

FEATURES

COOKING METHODS

- 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.

WI-FI/ETHERNET NABOOK PLUS CONNECTIVITY

- Nabook plus. You can access Nabook plus, the virtual cooking assistant, thanks to access to the Cloud.
- Recipe creation including ingredients with procedure and photo.
- Direct access by Oracle to the recipe database with download option (patented).
- Synchronisation of multiple Oracle ovens connected to the same account (patented).
- HACCP Monitoring.
- Remote diagnosis through the Nabook plus portal by the LAINOX Service Center.
- Automatic software update notification system.
- Possibility to download recipes from the Nabook plus portal based on country.
- 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 300°C.
- Automatic resumption of cooking in case of a power failure.
- Rapid cooling of the cooking chamber with open door.
- User interface with a choice of 29 languages.
- There are numerous 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 in Combi Wave mode.
- 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.
- Perfectly smooth oven chamber.
- Integrated catalyst filter for operation without hood.
- Pull-down door with ergonomic handle.
- The door slides under the oven cooking surface, allowing the food to be removed safely without the risk of burns.
- Possibility of choosing the external colour.

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.
- Easy external cleaning thanks to the perfectly smooth surfaces and IPX3 protection rating against water spray.

INSTALLATION & ENVIRONMENT

- 100% recyclable packaging.
- Product recycling rate: 90%.
- Certifications: Quality ISO 9001 / Safety ISO 45001 / Environment ISO 14001.

Further info is outlined on the technical sheet of the individual models.

ACCESSORIES



COOKING PLATE

Double-face, smooth or ridged, non-stick with heat accumulation for perfect cooking, browning and toasting.



TEFLON TRAYS

Non-stick, moulded trays with rounded edges for easier cleaning. They help to ensure perfect cooking and toasting of food.



PERFORATED TEFLON TRAYS

Perforated, non-stick, moulded trays with rounded edges for easier cleaning. Ideal for cooking pastries and baking bread.



STONE PLATE

Handy for cooking and browning bread, pizzas and flat breads.



OWB - ORACLE WASHABLE BOX

Special removable, non-stick, Teflon oven box.



DETERGENTS

Specific protective detergents for easily removing dirt and protecting the inner surfaces of the oven chamber.



ALUMINIUM PEEL

Handy for removing products from the oven chamber. Ideal for sandwiches and pizzas.



UPPER SHELF REST

Shelf with closed sides for storing accessories.



STAND

Stand with bottom shelf, with adjustable feet.

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