



---

# Multigrill

EXPAND YOUR COOKING HORIZONS



## SKEWER COOKING

Perfect grills for different-sized skewers and spits of meat, fish or vegetables

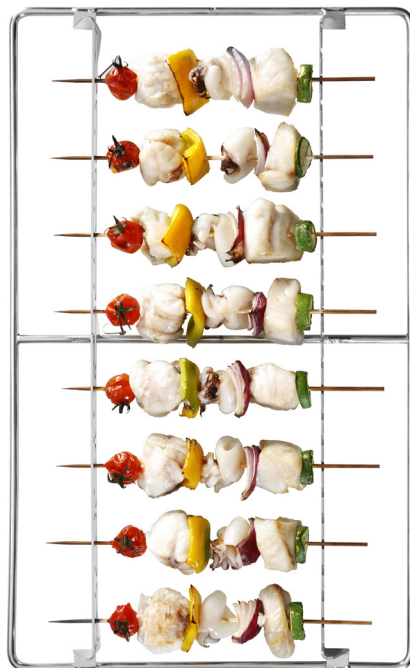
### IDEAL FOR:

- Meat, tandoori, fish or vegetable skewers on mod. GS112, up to 15 pieces.
- 52 cm spits on mod. GS111, up to 15 pieces.

### ADVANTAGES:

- Perfect browning thanks to the ventilated suspension, with soft, succulent internal cooking and minimal weight loss.
- Cooking time of 10/15 minutes, also for large quantities.
- No supervision needed.

Model	no. skewers
<b>2/3 GN</b> GS230	8 skewers
<b>1/1 GN</b> GS112	15 skewers



**SKEWER GRILL 23**  
Special stainless steel grill to cook meat, fish or vegetable skewers

Model	no. skewers
<b>1/1 GN</b> GS111	5 skewers



**SKEWER GRILL 52**  
Special stainless steel grill for skewer cooking



## SPIT COOKING

Stainless steel chicken grills.  
Stainless steel skewer with base.

### IDEAL FOR:

- Chicken, duck, cockerel on mod. P1108.
- Pork roast, goat and lamb on mod. SAM55.

### ADVANTAGES:

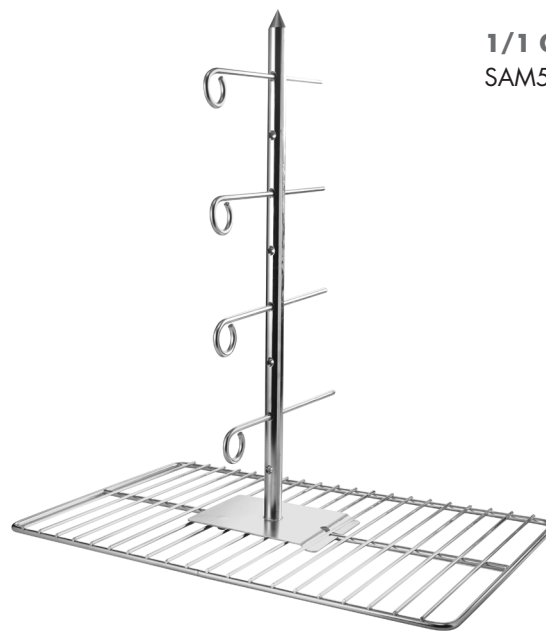
- Up to 24 chickens in a 10-tray oven in 36 minutes.
- Up to 50% less weight loss compared to a roaster.
  - Soft meat even after cooling.
- Perfect, consistent cooking thanks to the type of positioning.
  - No supervision needed.

Model	no. chickens
<b>2/3 GN</b> P230	4 chickens
<b>1/1 GN</b> P1108	8 chickens



**CHICKEN SPIT**  
Special shaped grill  
in stainless steel

Model	H spit
<b>1/1 GN</b> SAM55	550 mm  Max. 12 Kg.



**LAMB SPIT**  
Stainless steel spit with base  
for pork roast, goat and lamb



## UP TO 96 CHICKENS IN JUST 35 MINUTES \*

Baking tray specific to poultry cooking in general. In aluminium alloy with a triple-layer, non-stick coating.

### IDEAL FOR:

- Chicken, cockerel, duck in different sizes and quantities.
- Obtaining soft and succulent cooked breast, with browned, crispy skin.
- Maintaining the product whole, without it sticking to the tray during removal thanks to the non-stick coating

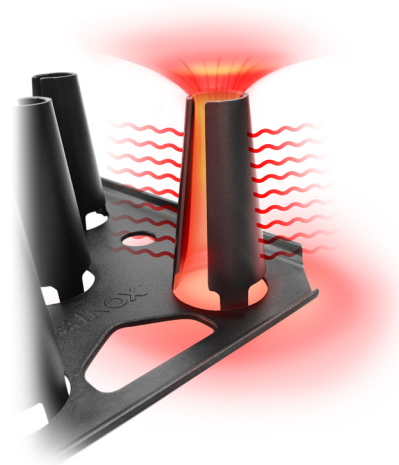
### ADVANTAGES:

- Up to 18% more product as compared to chicken grills, due to reduced weight loss.
- Cooking time: up to 35% faster as compared to classic chicken grills.
- Energy consumption: up to 20% less thanks to faster cooking as compared to classic chicken grills.
- Washing and cleaning times and costs reduced to a minimum.
- Non-stick coating prevents the accumulation of residue, and thanks to the reduced weight loss the oven stays cleaner.

Model	no. chickens
<b>1/1 GN</b> PS1108	8 chickens



**SPEEDY CHICKEN**  
Baking tray specific to  
poultry cooking in general



The special cones where the products are inserted generate convective heat transfer, speeding up the rate of heat exchange during cooking. Thanks to this innovative system, the product is cooked both on the outside and inside in rapid time.

\* chickens weighing 950 g.





## GRILLING

Special grill to cook vegetables and meat with non-stick Teflon coating.

### IDEAL FOR:

- Peppers, courgettes, radicchio, aubergines, potatoes on mod. GV110.
- Fillets of meat, fish, ribs on mod. GC113.

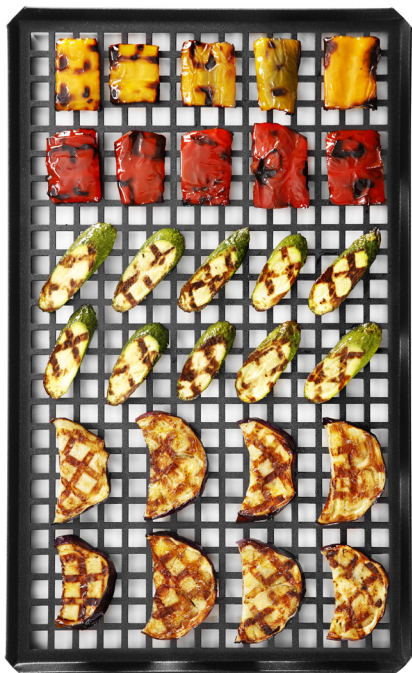
### ADVANTAGES:

- Perfect searing without burning and blackening
- Soft and succulent meats.
- No supervision needed.

#### Model

**2/3 GN**  
GV230

**1/1 GN**  
GV110



#### SQUARE GRILL

Special grill in aluminium with non-stick Teflon coating to cook vegetables

#### Model

**2/3 GN**  
GC230

**1/1 GN**  
GC113



#### LAINOX GRILL

Special grill in aluminium alloy with heat retention and non-stick coating to cook meat and fish



## QUALITY AND SPEEDY COOKING WITH NO COMPROMISES

A grill specifically for cooking meat, fish and vegetables in HTC3 (High Thermal Conductivity), a special material developed by Lainox with high thermal conductivity and a triple-layer, non-stick coating.

The special construction guarantees perfect cooking on both sides and the extra-thick ribs produce well-defined grill marks.

### IDEAL FOR:

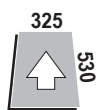
- Cooking different cuts and weights of meat, whole butterflied chickens, fish, crustaceans in general, and vegetables.

### ADVANTAGES:

- Cooking time: up to 25% faster compared to classic grills.
  - Perfect grilling on both sides at the same time
  - Energy consumption: up to 20% less thanks to faster cooking compared to classic grills.
- Washing and cleaning times and costs reduced to a minimum. Non-stick coating prevents the accumulation of residue and the oven gets less dirty.

#### Model

**1/1 GN**  
SG11C



**1/1 GN**

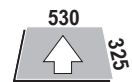


#### SPEEDY GRILL

A grill specifically for cooking meat, fish and vegetables in HTC3 (High Thermal Conductivity)

#### Model

**1/1 GN**  
SG11L



**1/1 GN**



#### SPEEDY GRILL

A grill specifically for cooking meat, fish and vegetables in HTC3 (High Thermal Conductivity)





## GRILLING AND PIZZAS

Radiant, ribbed or smooth thick griddle plates, with heat retention.

### IDEAL FOR:

- Cooking fish and meat, ribs, hamburgers, up to 15 for mod. APR11.
- Cooking pizzas, focaccia, flat bread, for mod. APL11.

### ADVANTAGES:

- Perfect searing and cooking without any burning.
- Cooking time reduced by 30% thanks to strong heat retention and the rapid transfer of the same.
- No supervision needed.

#### Smooth model

**1/1 GN**  
APL11

#### Ribbed model

**1/1 GN**  
APR11



#### STRIPE GRILL

Smooth/ribbed griddle plates with heat retention and non-stick ceramic coating.



#### Smooth model

**600x400**  
AP064

#### PIZZA GRILL

Smooth griddle plate with heat retention in a special alloy.



## FRIED AND CRUMBED COOKING

Specific containers for fried and crumbed food.

### IDEAL FOR:

- Potatoes, Ascolane olives, battered vegetables on mod. R1104.
- Fried and crumbed food, schnitzel, chicken, battered vegetables in 5/10 min. on mod. AT..

### ADVANTAGES:

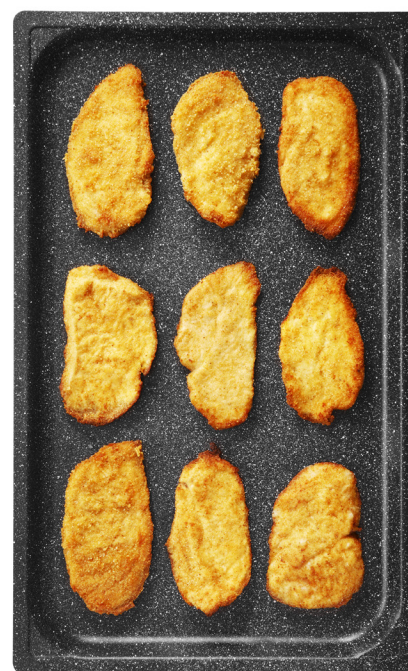
- Dry and crispy fried food without an oil bath.
- No costs for the purchase and disposal of oils.
- Up to 50 portions of frozen potatoes in a 10-tray oven in 15 minutes.
- Soft meat even after cooling.
- No supervision needed.

Model	Max. load
<b>2/3 GN</b> R230	1 Kg.
<b>1/1 GN</b> R1104	1,5 Kg.
<b>2/1 GN</b> R2104	3 Kg.



### FRY BASKET

Mesh basket in stainless steel for pre-fried food



### STIR-FRY PAN

Special tray in non-stick aluminium alloy with mineral coating, rock effect

Model	H baking tray
<b>2/3 GN</b> AT230	20 mm
<b>1/1 GN</b> AT02	20 mm
AT04	40 mm
AT06	65 mm





## FRIED FOOD AND OMELETTES

Aluminium containers with mould diameters 120 mm and 200 mm with non-stick Teflon coating.

### IDEAL FOR:

- Fried eggs, crepes, small omelettes, up to 60 pieces on mod. TF106 in a 10-tray oven in 2 minutes.
- Multi-portion omelettes, with herbs, potatoes, courgettes, bacon, cheese, on mod. TF223 up to 20 pieces in a 10-tray oven in just a few minutes.

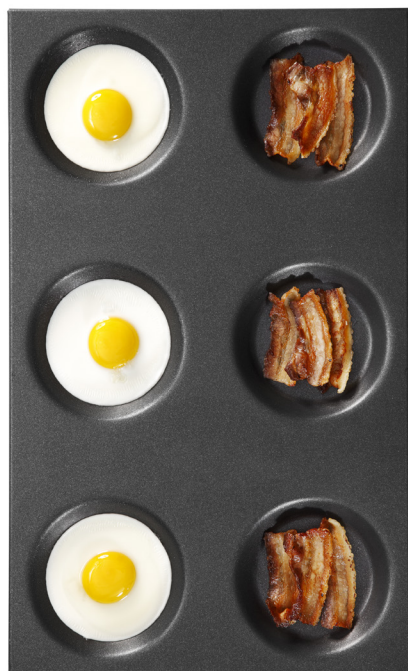
### ADVANTAGES:

- Perfectly even cooking.
- Ideal for large quantities.
- The product doesn't stick and is easy to clean.
- No supervision or action needed.

#### Model Capacity

**1/1 GN**  
TF106 6 pcs.

**2/1 GN**  
TF112 12 pcs.



#### BULLSEYE PAN

Non-stick tray in aluminium alloy with Teflon coating, Ø 120 mm

#### Model Capacity

**2/3 GN**  
TF123 1 pc.

**1/1 GN**  
TF223 2 pcs.

**2/1 GN**  
TF623 6 pcs.



#### OMELETTE PAN

Non-stick tray in aluminium alloy with Teflon coating, Ø 200 mm



## FINGER FOOD AND SWEET/SAVOURY COOKING

Smooth or perforated trays in aluminium alloy, with non-stick Teflon coating and open sides.

### IDEAL FOR:

- Fast cooking, finger foods, tapas.
- Sweet and savoury pastries, brioches.

### ADVANTAGES:

- Even cooking.
- Fast cooking.
- The product doesn't stick thanks to the non-stick coating, extremely easy to clean.
- No supervision or action needed.

#### Model

**2/3 GN**  
ATL23

**1/1 GN**  
AT11

**460x340**  
ATL43



#### FINGER GRILL

Smooth tray in aluminium alloy with Teflon coating and open sides

#### Model

**2/3 GN**  
ATF23

**1/1 GN**  
AF11

**460x340**  
ATF43



#### BAKE PAN

Perforated tray in aluminium alloy with Teflon coating and open sides





## SIMMERING AND BAKING

Special containers in aluminium alloy, non-stick rock effect.  
Special containers in marble effect enamelled steel.

### IDEAL FOR:

- Low-temperature cooking, pasta dishes, oven-baked fish on mod. AT..
- Peperonata, ratatouille, braised radicchio, stews and perfect gratins on mod. S11..

### ADVANTAGES:

- The special coatings improve the speed of heat transmission.
- The food doesn't stick, thus preventing any carbonisation.
- Reduced cooking time.
- Easy to clean.

Model	H baking tray
<b>2/3 GN</b>	
AT230	20 mm
<b>1/1 GN</b>	
AT02	20 mm
AT04	40 mm
AT06	65 mm



### STIR-FRY PAN

Special tray in non-stick aluminium alloy with mineral coating, rock effect



Model	H baking tray
<b>1/1 GN</b>	
S1102	20 mm
S1104	40 mm
S1106	65 mm
<b>2/1 GN</b>	
S2102	20 mm
S2104	40 mm
S2106	65 mm

### STEW PAN

Special tray in marble effect enamelled steel



## SAUCES AND STEAM COOKING

Stainless steel trays, smooth or perforated in different depths.

### IDEAL FOR:

- General oven-baking, salsas and sauces.
- Steam cooking fish, vegetables or meats.

### ADVANTAGES:

- Versatile thanks to the different available depths.
- Easy to clean in the dishwasher.
- No supervision or action needed.

**Model**      **H baking tray**

### 2/3 GN

T2302	20 mm
T2304	40 mm
T2306	65 mm

### 1/1 GN

T1102	20 mm
T1104	40 mm
T1106	65 mm

### 2/1 GN

T2102	20 mm
T2104	40 mm
T2106	65 mm



### GN PAN

Stainless steel moulded tray



### STEAM PAN

Perforated stainless steel moulded tray

**Model**      **H baking tray**

### 2/3 GN

F2302	20 mm
F2304	40 mm
F2306	65 mm

### 1/1 GN

F1102	20 mm
F1104	40 mm
F1106	65 mm
F1110	100 mm
F1115	150 mm

### 2/1 GN

F2102	20 mm
F2104	40 mm
F2106	65 mm
F2110	100 mm
F2115	150 mm





## LOW-TEMPERATURE SOUS-VIDE COOKING

Stainless steel or chrome-plated grill supports for various uses.  
Needle probe to cook small portions or for sous-vide cooking.

### IDEAL FOR:

- Positioning pans or containers.
- Sous-vide cooking.

### ADVANTAGES:

- Reduced contact surface for even cooking.
- Thanks to the needle probe, maximum precision for perfect cooking.
- No supervision or action needed.

#### Chrome-plated model

**2/3 GN**  
G2300

**1/1 GN**  
G1100

**2/1 GN**  
G2100

**460x340**  
G4300

**600x400**  
G64

#### Stainless steel model

**2/3 GN**  
X2300

**1/1 GN**  
X1100

**2/1 GN**  
X2100

**600x400**  
GX64



Chrome-plated grill



Needle probe Ø 1 mm

#### Needle probe Ø 1 mm one-point

Indispensable for small-sized portions or when using low-temperature sous-vide cooking techniques.



Mod. KSA001



## BREAD AND PASTRY COOKING

Baking tray in shaped aluminium alloy with non-stick silicone coating.  
Smooth or perforated trays in aluminium alloy, with non-stick Teflon coating and open sides.

### IDEAL FOR:

- Cooking baguettes and French sticks on mod. T42 (600x400 mm)
- Different types of pastries, brioche, strudels, biscuits, pizzas and focaccia by the slice on mod. ATF64.

### ADVANTAGES:

- Perfectly even cooking thanks to the micro-perforation.
- Rapid cooking, up to 30% faster with respect to traditional systems.
- No supervision or action needed.

### Model

**600 x 400**  
T42



### BAGUETTE PAN

Shaped tray in aluminium alloy with non-stick silicone coating, capacity 5 baguettes



### BAKE PAN

Perforated tray in aluminium alloy with Teflon coating and open sides

### Model H baking tray

**600 x 400**

### Teflon coated baking tray

ATL64 smooth  
ATF64 perforated

### aluminium tray

T11 open on 2 sides  
T12 20 mm  
T14 40 mm

### aluminium tray perforated

T22 20 mm

### aluminised metal tray

T31 open on 2 sides  
T32 20 mm  
T34 40 mm





## AROMAS

For the Naboo and Aroma by Naboo range, the Smokegrill application makes it possible to cook different types of foods with the most broad-ranging aromas. By burning precious woods, from lemon extract, rosemary and white wine, ecological SmokeEssence aromas are obtained.

### IDEAL FOR:

- Grilled dishes
- Smoked dishes
- Aromatic dishes

### ADVANTAGES:

- Replicates the benefits of wood-fired cooking: the flavour, taste and perfume without the smoke and dirt.
  - Looks identical to food cooked on the grill and barbecue.
  - No residue, the oven can be immediately used again to cook other food.
- No need for any manual action, the process is autonomously managed by the application.



SMKE - 0.5 l.  
Aroma Smoke, smoking



ARDW - 0.5 l.  
White wine aroma



ARDL - 0.5 l.  
Lemon aroma



ARDR - 0.5 l.  
Rosemary aroma

# COOKING POTENTIAL



Mod. 071    Mod. 101    Mod. 072    Mod. 102    Mod. 171    Mod. 201    Mod. 202    Cooking time \*

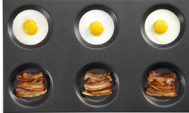





	Mod. 071	Mod. 101	Mod. 072	Mod. 102	Mod. 171	Mod. 201	Mod. 202	Cooking time *
<p>SKEWER GRILL 23 - Mod. GS112 – GN 1/1</p>  <p>Example no. of 23 cm. skewers</p>	105	150	210	300	105 + 150	300	600	15'
<p>SKEWER GRILL 52 - Mod. GS111 – GN 1/1</p>  <p>Example no. of 52 cm skewers</p>	35	50	70	100	35 + 50	100	200	15'
<p>LAINOX GRILL - Mod. GC113 – GN 1/1</p>  <p>Example no. of 250 g. fillets</p>	84	120	168	240	84 + 120	240	480	10'
<p>SQUARE GRILL - Mod. GV110 – GN 1/1</p>  <p>Example no. of eggplant slices</p>	168	240	336	480	168 + 240	480	960	10'
<p>STEW PAN - Mod. S1104 – GN 1/1</p>  <p>Example no. of peperonata servings</p>	105	150	210	300	105 + 150	300	600	18'
<p>PIZZA GRILL - Mod. APL11 – GN 1/1</p>  <p>Example no. of round pizzas</p>	14	20	28	40	14 + 20	40	80	10'
<p>FRY BASKET - Mod. R1104 – GN 1/1</p>  <p>Example no. of chips servings</p>	35	50	70	100	35 + 50	100	200	15'

\* The times refer to model 101 and may vary based on the size and/or load quantity.



# COOKING POTENTIAL



	Mod. 071	Mod. 101	Mod. 072	Mod. 102	Mod. 171	Mod. 201	Mod. 202	Cooking time *
STIR-FRY PAN - Mod. AT02 – GN 1/1  Example no. of cutlets	63	90	126	180	63 + 90	180	360	8'
BULLSEYE PAN - Mod. TF106 – GN 1/1  Example no. of fried eggs	42	60	84	120	42 + 60	120	240	2'
CHICKEN SPIT - Mod. P1108 – GN 1/1  Example no. of chickens	16	24	32	48	16 + 24	48	96	35'/55'
STRIPE GRILL - Mod. APR11 – GN 1/1  Example no. of hamburgers	105	150	210	300	105 + 150	300	600	6'
OMELETTE PAN - Mod. TF223 – GN 1/1  Example no. multi-portion omelettes	14	20	28	40	14 + 20	40	80	10'
BAKE PAN - Mod. AF11 – GN 1/1  Example no. of brioches	84	120	168	240	84 + 120	240	480	25'
BAGUETTE PAN - Mod. T42 – 600 x 400  Example no. of baguettes	35	50	70	100	35 + 50	100	200	14'

\* The times refer to model 101 and may vary based on the size and/or load quantity.



## BANQUETING

Perfect re-heating and finishes with the Just Duet system.

### IDEAL FOR:

- Managing an event calmly with precision and quality, in order to prepare meals beforehand, cook and chill them a few days earlier and then re-heat them for service when the time is right.

### ADVANTAGES:

- Thanks to the device's self-regulating function and specific accessories, the plate rack and thermal holding covers, the device 101 model is able to simultaneously manage and serve up to 90 place settings with maximum quality
  - No. 1 Naboo101.
  - No. 3 Plate racks.
  - No. 3 Plate rack trolleys.
  - No. 2 Thermal covers.

Mod. Device	Modello Kit	Capacity plates Ø 310 mm
071	NKB071	20
101	NKB101	30
072	NKB072	32
102	NKB102	49





## LARGE EVENT BANQUETING

Efficiency and quality are no longer a problem for large numbers with Just Duet.

### IDEAL FOR:

Managing events with a large number of guests, where impeccable service is required in short, well-defined timeframes, such as conferences, meetings or international conventions.

### ADVANTAGES:

- Managing events with a large number of guests, where impeccable service is required in short, well-defined timeframes, such as conferences, meetings or international conventions.
- Meals can be prepared and blast chilled a few days beforehand, storing them ready for re-heating in the plate racks.
  - Up to 100 meals in the Device 202 structure.

In a storage cell measuring 3 m<sup>2</sup>, 600 meals can be stored ready for re-heating.

- 600 people can be served in less than 30 minutes with:
  - No. 2 Naboo 202.
  - No. 6 Plate rack trolleys.
  - No. 4 Thermal covers.

Mod. Device	Kit Model	Capacity plates Ø 310 mm
171	NKB171	20+30
201	NKB201	60
202	NKB202	100





## A SOLUTION FOR EVERY NEED

Temperature maintenance devices and low-temperature cooking.  
Proofing cabinets with controlled humidity.

### IDEAL FOR:

- Low-temperature cooking.
- Maintaining the temperature of ready-to-serve food.
- Bread and pastry product proofing.

### ADVANTAGES:

Thanks to the precision of the electronic controls and core probes, the right serving temperature and perfect cooking is always guaranteed.

Model	Capacity
MCR031E	3 x GN 1/1
MCR051E	5 x GN 1/1
KMR052E	5 x GN 2/1

Distance  
between layers  
70 mm



### ADVANTAGES:

Thanks to the digital controls and cell humidity control, perfect proving is guaranteed.

Model	Capacity
NLV084	12 x 600x400

Distance  
between layers  
90 mm







## CHICKEN GRILL

Practical application to manage chicken skewer cooking.

### IDEAL FOR:

Supermarkets, Food Stores and Butchers

### ADVANTAGES:

- Possibility for retrofitting.
- System for the collection and disposal of cooking fat, practical and quick to install.
- Zero cleaning time (self-cleaning).

### Pollogrill kit

#### 1/1 GN

NRG11 for oven mod. 071/101

#### 2/1 GN

NRG21 for oven mod. 072/102

Mod. Oven	no. chickens	no. grills
071	16	2 x GN 1/1
101	24	3 x GN 1/1
072	32	4 x GN 1/1
102	48	6 x GN 1/1
201	48	6 x GN 1/1
202	96	12 x GN 1/1



### Kit Composition:

- Steel bowl for oil recovery, complete with valve.
- Plastic oil collection can, 50 litre capacity.
- Rubber extension for tap.
- Grease filter.



Mod. NFX01



## DETERGENTS FOR CLEANING SYSTEMS

Exclusive LAINOX cleaning and descaling formula for cleaning systems, liquids in practical 100% recyclable cartridges or newly formulated solids.

### ADVANTAGES:

- Cleaning time halved with respect to traditional systems.
- No product handling.
- The descaler ensures the steam generator is always free of limescale.
- Simply select the most suitable cleaning programme and the device does the rest.
- No need for supervision during cleaning.

### FOR MODELS BENCH



#### Model      Packaging

Liquid detergent  
COMBICLEAN  
CDL05      no.2 cartridges x 5 kg. each



Liquid descaler  
CALFREE  
CCF05      no.2 cartridges x 4.5 kg. each



Solid detergent  
SOLIDCLEAN  
SCL01      no. 6 tins x 930 g. each



Solid descaler  
SOLIDCAL  
SCA01      no. 6 tins x 850 g. each



### FOR MODELS FLOOR



#### Model      Packaging

Liquid detergent  
COMBICLEAN  
DL010      no. 1 can x 10 l.



Liquid descaler  
CALFREE  
CF010      no. 1 can x 10 l.





# EXTRACTION SYSTEMS

---

Hood with extraction motor and condensate neutraliser with automatic activation when the device is turned on.

## IDEAL FOR:

- In-view ovens installed in supermarkets, food stores, butcher shops, serving areas.

## ADVANTAGES:

- Reduces and condenses vapours generated by cooking through heat exchange, without the need for a cold water connection.
  - Reduces odour emissions.
- Complies with in-view installation regulations.





**LAINOX**<sup>®</sup>  
DEVICE FOR COOKING

**LAINOX ALI S.p.a.**  
Via Schiaparelli 15  
Z.I. S. Giacomo di Veglia  
31029 Vittorio Veneto (TV) - Italy

Tel +39 0438 9110  
Fax +39 0438 912300  
lainox@lainox.it  
www.lainox.com



an Ali Group Company



The Spirit of Excellence