DESIGNED FOR USE ANYWHERE



LAINOX®

EN

Oracle

BAKERY





Laugeneck (Pretzel Croissant) **45”**

Focaccia **50”**



Quiche Lorraine **90”**



cooking times refer to the Oracle M Boosted model

SERVICE STATION



Stuffed sandwich **55”**



Meat Pie **90”**





Toasted sandwich **50”**

cooking times refer to the Oracle M Boosted model

PUB - BREWERY





Ribs **120”**

Hamburger **120”**



Tacos **50”**



cooking times refer to the Oracle M Boosted model

RESTAURANT



Grilled vegetables **100”**



Pizza **90”**





Octopus **185”**

cooking times refer to the Oracle M Boosted model

MOUNTAIN LODGE





Spring chicken **160”**

Ham hock **160”**



Stuffed jacket potatoes **60”**



cooking times refer to the Oracle M Boosted model

COFFEE SHOP



Croissant **11’**



Toast **50”**





Apple strudel **160”**

cooking times refer to the Oracle M Boosted model

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.

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

Minimal footprint, maximum capacity with a 280 × 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).



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.



351 mm

ORACLE XS models

Premium budget

Models	Base dimensions (L x D mm)	External dimensions (L x D x Hmm)	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								



426 mm

ORACLE M models

Premium

Models	Base dimensions (L x D mm)	External dimensions (L x D x Hmm)	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								



536 mm

ORACLE XL models

Premium

Models	Base dimensions (L x D mm)	External dimensions (L x D x Hmm)	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

	Oracle XS	Oracle M	Oracle XL
INCLUDING			
• Smooth anodized aluminium hob	●	●	●
• Aluminium peel	▲	●	●
• OWB - Oracle Washable box	▲	●	●
• Inner door cover	●	●	●
• Wi-Fi connection	●	●	●
• Ethernet connection	o	●	●
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.	●	●	●

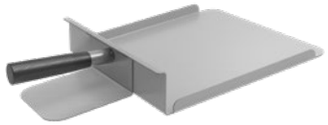
	Oracle XS	Oracle M	Oracle XL
• User interface with a choice of 29 languages.	●	●	●
• There are 30+ recipes available in Oracle and a growing number of alternative ones are available via access to the Nabook plus portal. Each recipe has been tested to guarantee best results.	●	●	●
• Oracle coach. Virtual 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, Adesive 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 | o 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. Kit consists of Panini Speed and special paddle essential for operating the system safely.

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

LA90041690 - EN 07/2026

Book a test drive at your venue

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 Schiaparelli 15
Z.I. S. Giacomo di Veglia
31029 Vittorio Veneto (TV) · Italy

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

an Ali Group Company

The Spirit of Excellence

The information given in this document is non-binding. Lainox ALI Group S.r.l. reserves the right to make changes at any time without notice