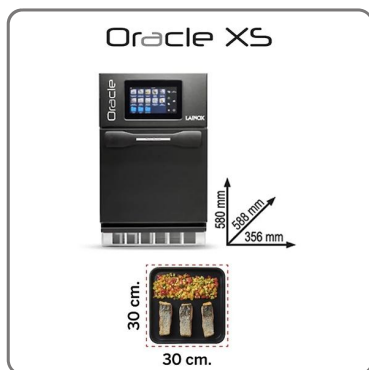


## ORACLE XS MODEL ACCELERATED COOKING OVEN - dim. 35.6x58.8x58H SINGLE PHASE 220V POWER 3. 6 kW. -- SPECIAL OFFER --

Lainox Oracle XS – High Speed Oven (3.6 kW – Single Phase)



# SOLUZIONI FOODSERVICE

Revolutionize your restaurant service with Lainox Oracle XS, the compact accelerated cooking oven designed for foodservice professionals who don't compromise on speed and quality. Thanks to the intelligent combination of three cooking technologies, it reduces preparation time by up to 80% compared to traditional methods, guaranteeing chef-quality results in just seconds. Whether you run a bar, a bistro, a fast food chain, or a catering service, Oracle XS is the ideal investment to increase productivity and eliminate customer waits.

**Advanced Cooking Technologies (High Speed Cooking)** The heart of Oracle XS is the ability to simultaneously combine three cooking modes to obtain hot, golden, and fragrant dishes in record time:

- Convection: Uniform heat distribution with adjustable temperatures up to 300°C.
- Microwave: Ultra-fast cooking that heats the product directly from the inside.
- Impingement: High-speed hot air jets that create perfect browning and crispiness on the surface.

**Maximum Service Speed** Drastically reduce waiting times in your restaurant. With Oracle XS you can serve:

- Hot and toasted sandwiches in about 50 seconds
- Crispy pizza in about 90 seconds
- Snacks and ready-made dishes in just a few minutes

**Simple Installation:** True "Plug & Play" Forget the costs and constraints of renovations. Oracle XS can be installed anywhere, even in full view directly on the bar counter, because:

- It does not require a flue or extraction system (thanks to the effective Oracle Odorless System Platinum catalytic filter that reduces vapors and odors).
- It does not require a water connection.
- It works with the normal single-phase 220V electricity line.

**Ease of Use** (Ideal even for inexperienced staff) No more errors or waste. The oven is equipped with an intuitive 7" capacitive touchscreen display with a multilingual interface and hundreds of preset recipes. A simple touch on the screen and any operator, even the most inexperienced, will be able to bake a consistently identical and excellent-quality product.

**Connectivity and Intelligent Management 4.0** Thanks to the integrated Wi-Fi as standard, the oven connects to the Lainox Nabook Plus platform. This technology allows you to:

- Manage, create, and synchronize recipes across multiple ovens remotely (ideal for chains or businesses with multiple outlets).
- Monitor and download HACCP data.
- Automatically update the software and perform remote service diagnoses.

**Quick and Easy Cleaning** Daily maintenance is no longer a nightmare. The internal chamber uses the Oracle Washable Box system: a non-stick Teflon coating with a completely removable internal box that is also conveniently washable in the dishwasher. Cleaning times are reduced to a minimum and hygiene is guaranteed.

**TECHNICAL SPECIFICATIONS:**

- Manufacturer / Model: Lainox Oracle XS (Via Veneto Barware / Oracle Line)
- Power / Voltage: Single-phase 220V - Power 3.6 kW
- User Interface: 7" capacitive touchscreen
- Chamber Capacity: 17.3 Liters
- Cleaning System: Oracle Washable Box (removable and dishwasher-safe Teflon)
- Odor Reduction: OOS (Oracle Odorless System) with Platinum catalytic filter
- Connectivity: Wi-Fi as standard (Ethernet optional)
- Plug Configuration: CEE 7 / 7 Schuko (2 meter cable included)
- Net Weight: 40 kg
- Overall Dimensions: - Total external: 35.6 cm (L) x 63.6 cm (D) x 58.0 cm (H) - Internal cooking compartment: 30.6 cm (L) x 32.2 cm (D) x 17.6 cm (H) - Required footprint: 35.1 cm x 48.0 cm

Choosing the Oracle XS means fitting an entire kitchen into just 35 cm of space. It allows you to expand your menu by introducing hot and delicious dishes without having to install expensive extractor hoods, optimizing staff costs and ensuring rapid service that will leave your customers speechless.