

## ORXSTR

HIGH SPEED OVEN - STANDARD VERSION (COLOUR RED. RAL 3020)



## Features



### HIGH SPEED OVEN

An operating mode that simultaneously uses convection, microwave and impingement modes, with temperatures from 100°C to 280°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.



### OOS - ORACLE ODORLESS SYSTEM

A 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.



### COMBI WAVE

In Combi Wave mode, Oracle can be used as a convection oven with temperatures from 30°C to 280°C, as a microwave oven with power up to 2000 W 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

With standard Wi-Fi or optional Ethernet, Oracle connects free of charge to Lainox's Nabook plus portal to provide you with a 4.0 kitchen (learn more at [nabookplus.cloud](http://nabookplus.cloud)).

**Capacity**

Capacity	17,3 lt.
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**Dimensions**

Width	<i>mm</i>	356
Depth	<i>mm</i>	588
Height	<i>mm</i>	580
Maximum outer width	<i>mm</i>	356
Max exterior depth	<i>mm</i>	636
Maximum exterior height	<i>mm</i>	580
Packaging width	<i>mm</i>	460
Packing depth	<i>mm</i>	750
Packaging height	<i>mm</i>	744
Net weight	<i>kg</i>	40
Gross weight	<i>kg</i>	48
Volume	<i>m<sup>3</sup></i>	0.12
Packing volume	<i>m<sup>3</sup></i>	0.28
Cooking compartment width	<i>mm</i>	306
Cooking compartment depth	<i>mm</i>	322
Cooking chamber height	<i>mm</i>	176
Support base width	<i>mm</i>	351
Support base depth	<i>mm</i>	480
Power plug configuration		BS1363/A
Cable length	<i>m</i>	2

**Technical Data**

Working temperature	°C	High Speed Oven: 100 / 280 °C - Combi Wave: 30 / 280 °C
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**Power supply**

Power supply voltage		1N-AC 230 V
Electrical absorption	<i>A</i>	13
Frequency	<i>Hz</i>	50
Total electric power	<i>kW</i>	2.8
Microwave	<i>kW</i>	1
Impingement	<i>kW</i>	2,8

**HOW TO USE**

- 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.

**CONNECTIVITY**

- Nabook Plus - Thanks to the Cloud feature, it is possible to access Nabook Plus, the virtual kitchen assistant (read more on [nabookplus.cloud](http://nabookplus.cloud), free registration).
- 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.
- Possibility to run automatic software updates on multiple devices simultaneously.
- Wi-Fi connection. Compatible with IEEE 802.11g (2.4 GHz) standard.

**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.

**STRUCTURAL CHARACTERISTICS**

- Pull-down door with ergonomic handle.
- Integrated catalyst filter for operation without hood.

**OPERATION**

- Display that can be configured based on the needs of the user, bringing forward the programmes used most.
- Organisation of recipes in folders with preview, giving each folder its own name.
- High-definition 7-inch capacitive LCD color screen with choice of "Touch Screen" functions.
- User interface with a choice of 29 languages.
- Starting an automatic "One Touch" cooking.
- Rapid cooling of the cooking chamber with open door.
- There are about 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.

**SAFETY FEATURES**

- 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**

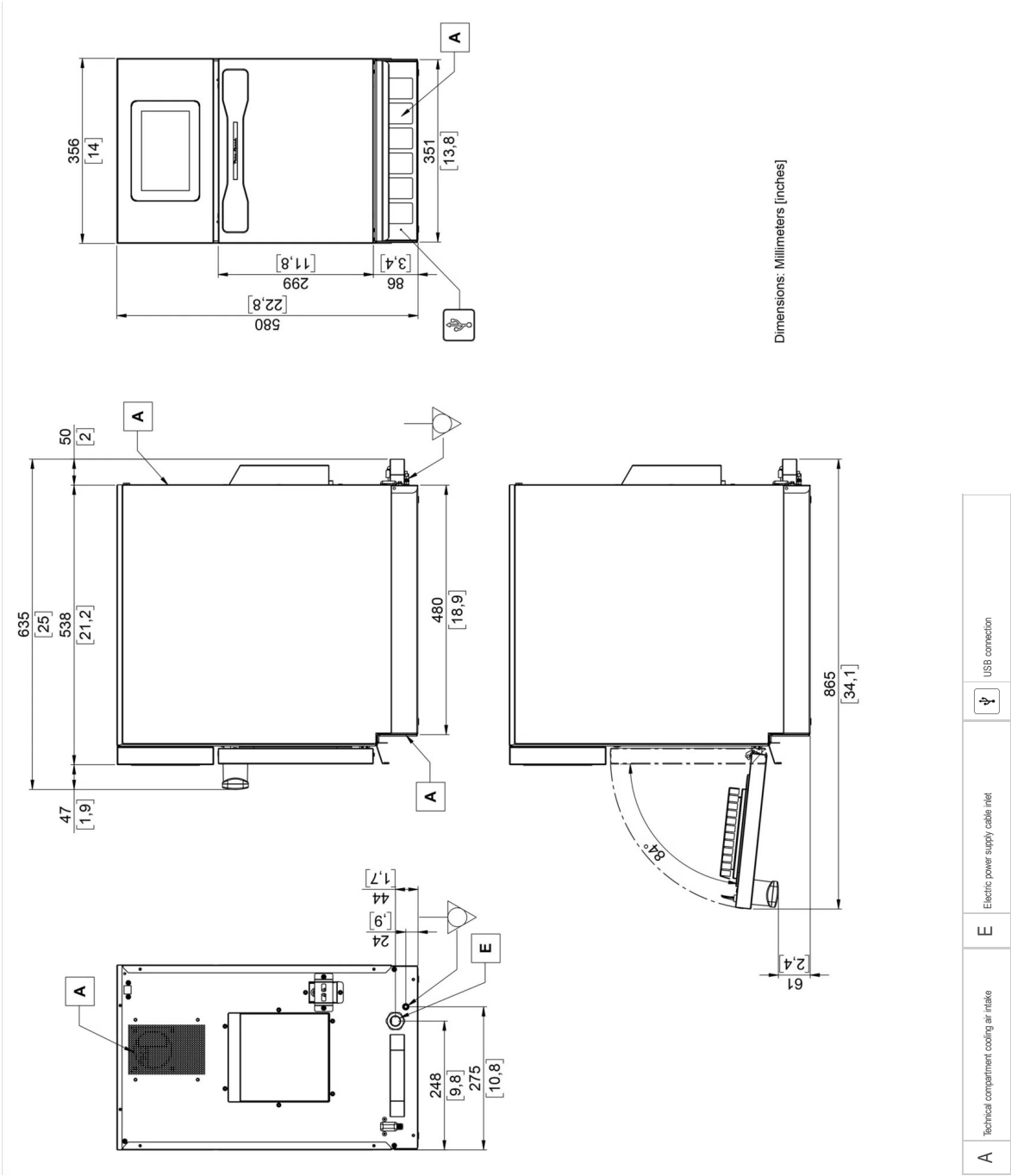
- OWB - Oracle Washable Box. special removable and washable box chamber.
- Easy external cleaning thanks to the perfectly smooth surfaces and IPX3 protection rating against water spray.

**INSTALLATION AND ENVIRONMENT**

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

**STANDARD EQUIPMENT**

- Electric plug
- Power cable - 2 m
- Anodized aluminum alloy plate
- Adhesive lining for the inside of the door
- USB connection
- Wi-Fi connection. Compatible with IEEE 802.11g (2.4GHz) standard



The data reported in this document is to be considered non-binding. The company reserves the right to make changes at any time, without prior notice



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