



Oracle

HIGH SPEED OVENS

LAINOX®

ORACLE HIGH SPEED OVENS



Oracle is the ideal choice for when you want to offer hot food fast without compromising quality. Perfect for cafés, bistros, snack bars, quick service restaurants, service stations and sports clubs, as well as schools, universities and hotel room service. Indeed Oracle is ideal for anywhere that food needs to be produced and served quickly.

Three models available to suit your kitchen's power supply - 13A plug and play, 32A single phase or 16A three phase.



Oracle

THE TASTE OF SPEED

When everything needs to be fast, you need an oven that does more to help cook delicious food.

Everything is faster with ORACLE, from installation to serving customers to creating, updating, and managing the menu, express service, staff training, cleaning and maintenance.

Power and speed for all cooking requirements - browning and toasting guarantees flavourful dishes every time, thanks to three heating methods.



IMPINGEMENT

Power up to 3000W guarantees excellent toasting and browning



CONVECTION

Temperature from 95°C to 270°C with adjustable fan speed



MICROWAVE

Power up to 2000W for rapid heating and reduced cooking times

Oracle

MAKE QUEUES A THING OF THE PAST



Oracle is the ideal choice for a fast and dynamic catering service, with an ever-growing range of innovative options for premises with open-plan kitchens, offices with limited space, or small kitchens. Cooking, grilling, toasting, defrosting and regenerating a wide range of fresh and frozen food, like sandwiches, pastries, pizzas, fish, vegetables and meat, in a short amount of time is now a reality.

Product type	Traditional cooking in fan oven [min:sec]	ORACLE [min:sec]*
Frozen Pizza Margherita	6:00	1:15
Cheese & Ham Toastie	3:00	1:10
Baked Potato	20:00	4:55
Sandwich Wrap	1:30	0:45

*Timings for guidance only,
actual cooking times may vary



Oracle

AMAZING RESULTS IN A CLICK

ORACLE is the ideal solution for anyone looking for a compact oven with big performance.

All you have to do is touch the icon of the dish you want to start the cooking process, thanks to the touch screen interface and numerous pre-configured recipes.



OCCUPIES MINIMAL SPACE, OPTIMAL COOKING CHAMBER

Fits on a 700mm deep counter top and can hold pizza up to 300mm in diameter.



PLUG & PLAY

ORACLE can be installed quickly anywhere, even in open public areas. With Plug & Play, just plug it in and start cooking immediately since you don't need an extraction hood.



CONFIGURABLE DISPLAY

In addition to its highly intuitive 7" touch screen display, ORACLE has a customisable image-based menu which eliminates language and vocabulary barriers.



CONNECTED

Standard WiFi, Ethernet and USB connections.



INSTANTLY CLEAN

Thanks to the non-stick lining in the oven supplied as standard and rapid cooling system, ORACLE is quickly cleaned at the end of the day.



NO ADDED COST




No special cooking tools required. You can use metal utensils.*

* Maximum height of metal dishes: 38 mm

Capacity	lt	17.2
Cooking chamber dimensions	mm	312 x 312 x 178 h
External dimensions	mm	358 x 743 x 578 h
Dimensions with packing	mm	600 x 900 x 800 h
Working temperature	°C	95°C / 270°C

Refer to the spec sheet for the maximum overall dimension



Models		ORAC1 - 13A	ORAC2-1 Single Phase	ORAC2-3 Three Phase
Product Code		710630512	710631512	710630612
Price	£	7,500	9,550	9,550
Total electric power	kW	2.45	5.95	5.95
Impingement	kW	3	3	3
Microwave	kW	1	2	2
Consumption	A	13	28.6	16
Power supply voltage	V - Hz	1N-AC 230 V - 50Hz	1N-AC 230 V - 50Hz	3N-AC 400 V - 50 Hz
Plug Configuration		BS1363/A 	IEC 309 	IEC 309 
Cable length	mt.	1,5	1,5	2,4
Weight - Net / Gross	kg	53 / 68	53 / 68	61 / 76

STANDARD EQUIPMENT

- COOKING PLATE - SMOOTH
- NON-STICK LINING KIT
- WI-FI CONNECTION
- USB CONNECTION
- POWER CABLE AND PLUG

RECOMMENDED ACCESSORIES

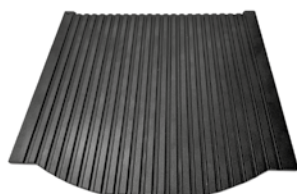


ALUMINIUM PEEL

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

OPFA

£ 132



COOKING PLATE - RIBBED

For guaranteed perfect cooking, browning and toasting.

OPRG

£275



CLEANING CHEMICALS

Keep your oven in best condition and free from grease. Supplied in packs of 6 x 1 litre

Detergent

OSOCL

£ 126

Protector

OSOP

£ 115

ADDITIONAL ACCESSORIES



ADDITIONAL COOKING PLATE - SMOOTH

For guaranteed perfect cooking, browning and toasting.

OPC10

£220



STONE PLATE

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

OPPC

£222



TEFLON TRAY - SMOOTH (2 PCS)

Non-stick, smooth tray perfect for browning and toasting food.
280 x 280 x 25h

OCTL280

£180



TEFLON TRAY - SMOOTH (2 PCS)

Non-stick, smooth tray perfect for browning and toasting food.
140 x 280 x 25h

OCTL140

£170



TEFLON TRAY - PERFORATED (2 PCS)

Non-stick, perforated tray perfect for browning and toasting food.
300 x 300 x 25h

OCTF300

£170



TEFLON TRAY - PERFORATED (2 PCS)

Non-stick, perforated tray perfect for browning and toasting food.
150 x 300 x 25h

OCTF150

£160



UPPER SHELF REST

Shelf with closed sides for storing accessories on top of the unit

OPSA

£175



REAR COVER PANEL

Cover panel conceals power cable and air vents. Ideal for open view installations.

OPCP

£132



NON-STICK LINING KIT

For quick and easy cleaning.

OKRA

£205



STAND

Stand with bottom shelf for one or two ORACLE ovens, with adjustable feet
700w x 800d x 850h

OSR20

£685



CASTORS FOR STAND, 2 WITH BRAKE

ORP04

£331



SET OF FEET FOR OVEN

OKP004

£50



Falcon Foodservice Equipment

Wallace View,
Hillfoots Road,
Stirling,
FK9 5PY,
Scotland, UK

t: +44 (0) 1786 455 200
info@falconfoodservice.com

www.FalconFoodservice.com



an Ali Group Company



The Spirit of Excellence