

# USER MANUAL



**Naboo**  
reloaded



**Aroma Naboo**



**Compact Naboo**



View the Video Tutorial

**CAUTION:** Read the instructions  
prior to using the equipment

*Cooking is science,  
it's the cook who makes it an art*

Dear Client,

Congratulations for having chosen **Naboo**.

The product you have just purchased is not a combined oven but rather a cooking Device, whose innovative technological features are designed to make your work easier, offering unbeatable results and continuous repeatability over time.

We recommend you carefully read the warnings and recommendations contained in this manual.

This will make it easier to use your new Device and maintain its performance over time.

For all clarifications, please don't hesitate to call us  
on tel. +39 0438 9110 – email: [lainox@lainox.it](mailto:lainox@lainox.it)

#### **Technical assistance**



## MODELS

Each letter of the model number identifies a feature of the device followed by a number that identifies the capacity of the model.

**NA\_B** = Naboo with boiler

**NA\_V** = Naboo with direct steam

**NA\_M** = Naboo with boiler + Naboo with direct steam

**AR\_N** = Aroma Naboo

**CO\_N** = Compact Naboo with direct steam

**CV\_N** = Compact Naboo with direct steam

**CB\_N** = Compact Naboo with Boiler

**\_E\_** = Electric

**\_G\_** = Gas

## CAPACITY

6 x GN 2/3	<b>(026)</b>	6 x (600x400)	<b>(064)</b>
6 x GN 1/1	<b>(061)</b>	8 x (600x400)	<b>(084)</b>
7 x GN 1/1	<b>(071)</b>	14 x (600x400)	<b>(144)</b>
7 x GN 2/1	<b>(072)</b>	15 x (600x400)	<b>(154)</b>
10 x GN 1/1	<b>(101)</b>		
10 x GN 2/1	<b>(102)</b>		
17 x GN 1/1	<b>(171)</b>		
20 x GN 1/1	<b>(201)</b>		
20 x GN 2/1	<b>(202)</b>		

# TABLE OF CONTENTS

	PAGE
1 • GENERAL INFORMATION	5
2 • SPECIAL INSTRUCTIONS	11
3 • BASIC KNOWLEDGE	12
4 • STARTING NABOO	12
5 • PRIMARY ICONS	13
6 • INTERACTIVE COOKING	14
7 • SETTING UP MANUAL COOKING	16
8 • SETTING UP MULTI-LEVEL MANUAL COOKING	18
9 • INTELLIGENT MULTI-LEVEL RECOGNITION	21
10 • RECALLING A MULTI-LEVEL FOLDER	22
11 • WASHING SYSTEM	23
12 • CALOUT	34
13 • PROGRAMMING	38
14 • MY NABOO	40
15 • CLOUD ACCESS CONFIGURATION	42
16 • USING THE CLOUD	48
17 • USEFUL TIPS	52
18 • ROUTINE MAINTENANCE	53
19 • SPECIAL MAINTENANCE	57
20 • FAQ	58
21 • WARNINGS	63
22 • SETTINGS	64
23 • SELF-DIAGNOSIS AND ERRORS GUIDE	92

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The reproduction or copying of any part of this manual by any means whatsoever is strictly forbidden unless authorized previously in writing by the manufacturer.

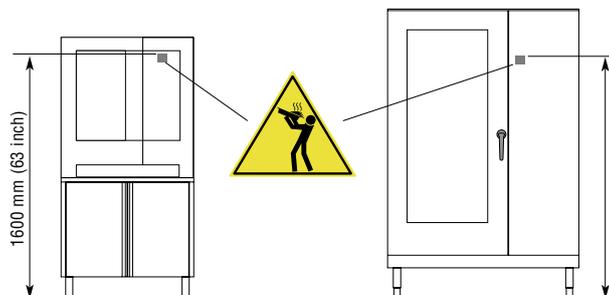
**- ORIGINAL INSTRUCTIONS -**

**Interventions that will become necessary over time, as well as special oven maintenance, must only be carried out by the manufacturer's personnel or by an authorised technical help service.**

- **Read** the warnings in this manual carefully as they provide important information regarding safe use and maintenance.  
**Store this manual with care!**
- This device must only be used **as specifically intended:** to cook food. Any other use is to be considered incorrect and therefore, dangerous.
- Only properly trained service staff can use the device.
- This device can be used by children aged 8 years and over, and by persons with physical, sensorial or mental impairments, or scarce experience and knowledge, provided they are supervised or have been trained on how to use the device by a person responsible for their safety.
- Children must be supervised to ensure they do not play with the device.
- Cleaning and maintenance must not be entrusted to children unless they are supervised.
- Supervision is necessary during oven use.
- The equivalent sound pressure (A-weighted) is lower than 70dB(A).
- Do not use high pressure water jets or steam cleaner when cleaning the oven!

## 1 • GENERAL WARNINGS

- Caution! During use, the oven's surfaces are hot as indicated by the stickers marked with the international symbol IEC60417 – 5041 . Take care!
- **CAUTION:** Hot steam may be released when the door is opened.  
When the device is used, use PPEs against heat.
- If the power cord is damaged, it must be replaced by the manufacturer, their help centre or by a person with similar qualifications, so as to prevent all risks.
- In the event of a fault or malfunction, **turn the oven off immediately!**
- **CAUTION:** Disconnect the power supply to the oven during cleaning and maintenance operations and when replacing components.
- **CAUTION:** The floor around the oven **may be slippery!**
- **Safety sticker**
- Maximum height for insertion of containers filled with liquids
- **CAUTION** to avoid burns, do not use containers filled with liquids or food that becomes fluid after cooking to a much higher degree than what can be visibly detected.



## 1 • GENERAL WARNINGS

- Do not work on the machine using unsuitable systems for accessing the upper part (e.g. by using ladders or by climbing on the machine)
- Treatment of chemical substances:  
Use appropriate safety measures. Always refer to the data sheets on safety and to the labels on the product used.  
Use the PPEs recommended in the safety data sheets.

### WARNINGS

- If the detergent comes into contact with skin: Wash the skin thoroughly under running water with soap. If irritation persists, seek medical advice.
- In case of contact with eyes: Wash eye immediately with plenty of water. Seek medical advice.
- In case of inhalation: Move the person in question away to a uncontaminated area. Perform artificial ventilation and seek immediate medical assistance if necessary.
- In case of ingestion: Seek immediate medical assistance. Show the doctor the safety data sheet of the product ingested which can be found the starter kit for all devices.
- The operator must work on the machine when wearing PPEs
- If technical assistance is required, all information indicated on the ID plate must be provided, **as well as detailed information about the fault** to make it easier for the support service to understand and resolve the problem.
- Ask the installer for instructions about the correct management of water softener, as insufficient or poor maintenance is the main reason for the formation of limescale that is detrimental to the device.
- **The room** where the oven is installed **must be well-ventilated!**

## 1 • GENERAL WARNINGS

- The oven power supply must have omnipolar mains switch with a minimum opening distance between the contacts of at least 3 mm per pole.
- The device has been designed for permanent connection to the water mains.
- The mains water pressure must be between 200 and 500 kPa.
- The flexible water intake tube must be supplied by the installer and must conform to standard IEC 61770. Do not reuse pre-existing or used connection tubes.
- The oven must be part of an equipotential bonding system. This connection is made by attaching a conductor with a nominal section of up to 10 mm<sup>2</sup> to the specific terminal, located on the rear of the oven, marked with the international symbol IEC60417 – 5021.  
The connection is made between all the adjacent devices in the room and the dispersion system in the building.
- This device is for use up to an altitude of 2000m above sea level. For installations at altitudes over 2000m above sea level., please contact an authorised technical service centre.

## 1 • GENERAL WARNINGS

- Each oven is equipped with an ID plate that states the oven model and its main technical features. Following is an example of an electric oven plate and a gas oven plate.

LOGO		
TYP. XXXXXXXXX		
2010	NR XXXXXXXXXX	
EN 203/A1	AC 230V 50Hz	
1 x 0.55 kW	TOT 1 kW	$\Sigma$ Qn 40 kW
A3 <input type="checkbox"/>	B13 <input type="checkbox"/>	B23 <input type="checkbox"/>
G 25 / m <sup>3</sup> /h	G 20 / m <sup>3</sup> /h	kPa 200 - 500
Pmax / mbar	Pmax / mbar	G 30 3.16 Kg/h
Pmin / mbar	Pmin / mbar	Pmin / mbar
IT	Cat. II 2H3+	P mbar 20; 28-30/37
IPX 5  0085		

LOGO		
TYP. XXXXXXXXX		
2010	NR XXXXXXXXXX	
3N AC 400V 50Hz		
1 x 0.25 kW	TOT 6.25 kW	kPa 200 - 500
IPX 5		

- These appliances are intended to be used for commercial applications, for example in kitchens of restaurants, canteens, hospitals and in commercial enterprises such as bakeries, butcheries, etc., but not for continuous mass production of food.”
- This manual is also available in an electronic format. Contact your help service.

**• MAXIMUM PERMISSIBLE CAPACITY**

The maximum load for the oven is indicated in the table below.

<b>No. trays</b>	<b>Maximum capacity per level</b>	<b>Maximum capacity of the oven</b>
<b>6 GN 2/3</b>	7 kg.	18 kg.
<b>6 GN 1/1</b>	10 kg.	30 kg.
<b>7 x GN 1/1</b>	15 kg.	35 kg.
<b>10 x GN 1/1</b>	15 kg.	50 kg.
<b>7 x GN 2/1 14 x GN 1/1</b>	25 kg.	70 kg.
<b>7 x GN 1/1 + 10 x GN 1/1</b>	15 kg.	35 kg. + 50 kg.
<b>10 x GN 2/1 20 x GN 1/1</b>	25 kg.	90 kg.
<b>20 x GN 2/1 40 x GN 1/1</b>	25 kg.	180 kg.
<b>6 x 600x400</b>	15 kg.	30 kg.
<b>8 x 600x400</b>	15 kg.	40 kg.
<b>6 x 600x400 + 8 x 600x400</b>	15 kg.	30 kg. + 40 kg.
<b>15 x 600x400</b>	15 kg.	90 kg.

**IMPORTANT:**

The value indicated includes the weight of accessories. Do not exceed the indicated loads. Exceeding the maximum load could damage the oven.

## 2 • POINTS TO REMEMBER

- Before any food is cooked in a new oven, the interior must be thoroughly cleaned (see “*Washing System*”).
- At the end of the working day, clean the oven thoroughly inside and out; this will ensure smooth operation of the appliance and prolong its useful life.
- **Do not spray cold water on the hot oven.**
- **Do not use pressurised water or steam cleaners to clean the oven!**
- For daily cleaning, **use non-corrosive** (alkaline) detergents suitable for oven cleaning. Do not use abrasive materials or products as they will damage the oven surfaces. If the oven is equipped with an automatic washing system, **ONLY USE** products recommended by the manufacturer (see “*Daily cleaning*”).
- Always switch off the appliance when work is finished, shutting off all utilities (electricity, water, and gas if connected).
- **Avoid** any operation that might cause cooking **salt to be deposited** on the steel surfaces of the oven; if salt is accidentally spilled, rinse off thoroughly without delay.
- After steam cooking, **open the door carefully** to avoid being scalded by the rush of residual steam from the oven. Failure to observe this warning may be dangerous for the operator.

- To ensure safe operation of the oven, **do not obstruct the vents or any other opening on the oven!**



- **CAUTION**

*No cooking with alcohol added is permitted!*

**Failure to observe basic safety guidelines may jeopardize the smooth operation of the oven and expose the operator to grave danger!**

**The manufacturer accepts no liability if the original function of the oven is altered or there is tampering or failure to observe the instructions given in the manuals.**

- **To ensure long term efficiency and reliability of the oven, a full service should be carried out at least once a year. With this in mind, customers are recommended to sign a service agreement.**

### 3 • BASIC KNOWLEDGE

You can interact with NABOO using your fingertips to touch, drag and scroll the objects on the touchscreen.

Control the touchscreen using the following actions:

- **Touch**

Touch once to select or start a recipe.

- **Press and hold**

Press and hold an element for more than 2 seconds.

- **Scroll**

Drag up or down to scroll.

On some screens you can also scroll from side to side.

By scrolling with your fingertips you can also display the content of the screen without selecting or activating other functions.

- **Drag**

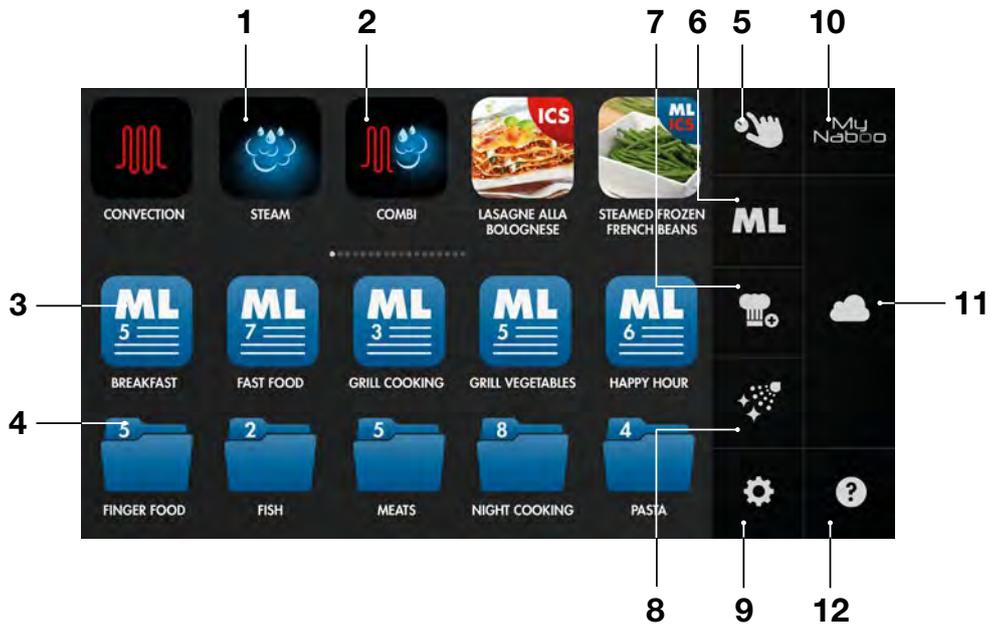
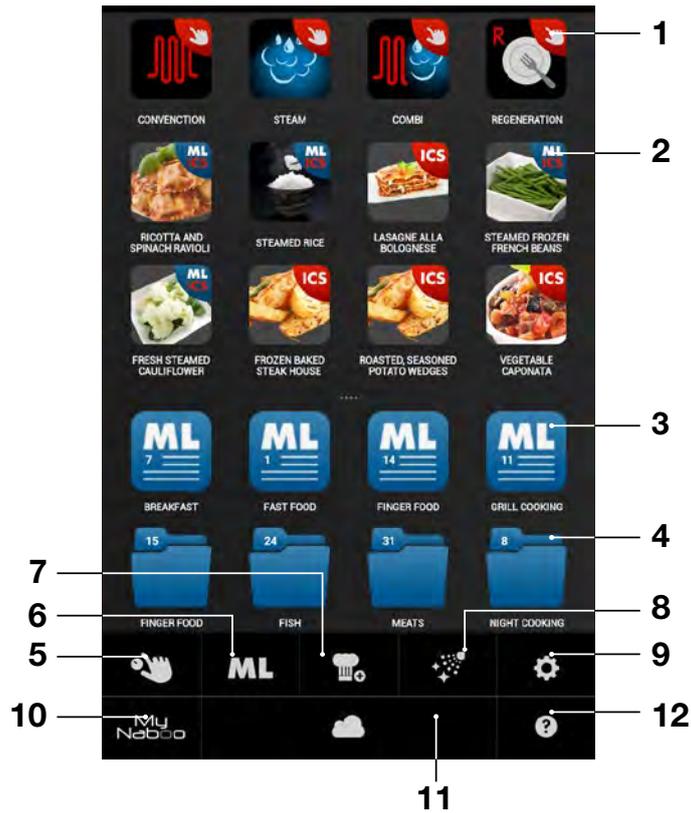
Touch an element and move it to a new position.

### 4 • STARTING NABOO

To start Naboo, press and hold the scroller for 5 seconds.



## 5 • PRIMARY ICONS



- 1 - ICS Multi-level Cooking
- 2 - ICS Automatic Cooking
- 3 - Multi-level folder
- 4 - Cooking folder
- 5 - Manual mode
- 6 - Multi-level mode

- 7 - Programming mode
- 8 - Washing
- 9 - Settings
- 10 - My Naboo - Recipe archive present in Naboo
- 11 - Cloud
- 12 - Online help

## 6 • INTERACTIVE COOKING



Select the **ICS** icon to begin "one touch" cooking, starting with predefined settings.

Naboo starts and when it reaches the set temperature, a popup appears instructing you to insert the product.

Based on the selected cooking method, **ICS** automatically proposes parameters that can be customised as needed.

### • DEGREE OF BROWNING

This is set through the touchscreen. Scrolling to the right increases the value and scrolling to the left decreases it.



### • DEGREE OF COOKING

This is set through the touchscreen. Scrolling to the right increases the value and scrolling to the left decreases it.



## 6 • INTERACTIVE COOKING

Press "**Display recipe**" to view all of the cooking phases.



Press "**HACCP**" to see the HACCP graphic again.

The interface for "Roasted potatoes" shows three cooking cycles. The third cycle is selected and highlighted with a blue box. Below the cycles are two progress indicators: "Degree of browning" at 220°C and "Degree of cooking" at 8'.

CYCLES	MODE	TEMPERATURE	TIME	POWER	STATUS
1	Blue flame	130°C	5'	Turbo	●●●●●●●●
2	Red flame	160°C	10'	60%	●●●●●●●●
3	Red flame	195°C	8'	40%	●●●●●●●●

Degree of browning: 220°C

Degree of cooking: 8'

At the end of cooking, a buzzer sounds and a popup signals that cooking has completed.

## 7 • SETTING UP MANUAL COOKING



Press the icon to set Manual cooking.

- **Select a cooking mode.**

The cooking modes are: Convection, Steam and Mixed.



Naboo starts with a default temperature based on the mode selected and infinite time.

**Once the cooking mode has been set, the following cooking parameters can be customised:**

- **Temperature**

This is set through the touchscreen. Scrolling to the right increases the value and scrolling to the left decreases it.



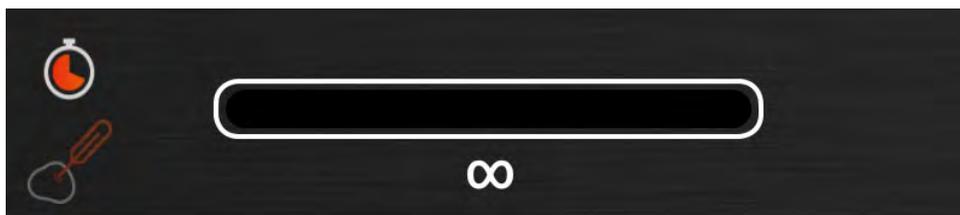
The value shown in the centre is the set value; the value to the right is the actual value.

- **Timed / Core probe**

Timed cooking is set by default.

To switch to probe cooking, press the related key.

This is set through the touchscreen. Scrolling to the right increases the value and scrolling to the left decreases it.

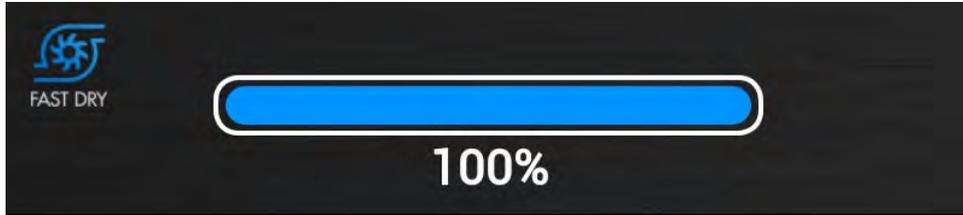


The value shown in the centre is the set value; the value to the right is the actual value.

## 7 • SETTING UP MANUAL COOKING

### • Fastdry/Autoclima

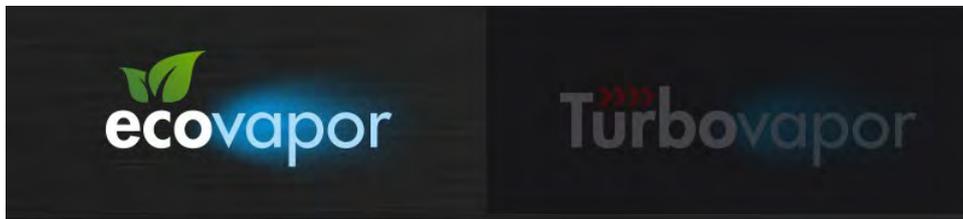
This is set through the touchscreen. Scrolling to the right increases the value and scrolling to the left decreases it.



The value displayed in the centre is the set value.

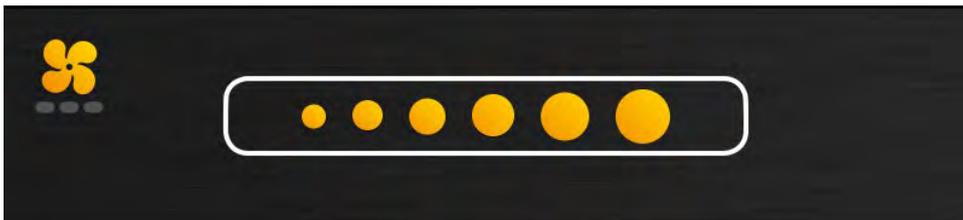
### **NOTE:**

In steam mode, the ECOVAPOR and TURBOVAPOR mode selection keys are displayed.

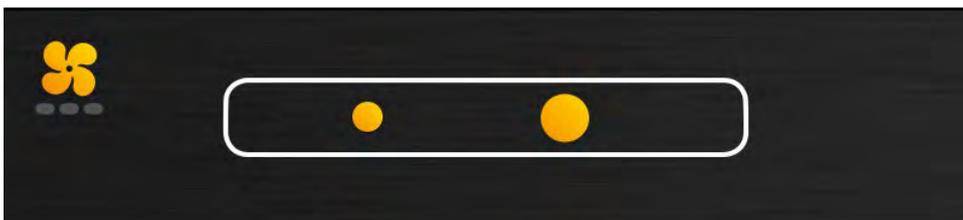


### • Fan Speed.

This is set through the touchscreen. Scrolling to the right increases the value and scrolling to the left decreases it.



If Time /Core Temperature is set, when finished cooking, a buzzer sounds and a popup signals that cooking is complete.



## 8 • SETTING UP MULTI-LEVEL MANUAL COOKING

**ML**

Press the icon to set Multi-level Manual cooking.

Select a cooking mode.

The cooking modes are: Convection, Steam and Mixed.



Naboo starts with a default temperature based on the mode selected and infinite time.

Once the cooking mode has been set, the following cooking parameters can be customised:

- **Temperature**

This is set through the touchscreen. Scrolling to the right increases the value and scrolling to the left decreases it.



The value shown in the centre is the set value; the value to the right is the actual value.

- **Timed / Core probe**

Timed cooking is set by default.

To switch to probe cooking, press the related key.

This is set through the touchscreen. Scrolling to the right increases the value and scrolling to the left decreases it.

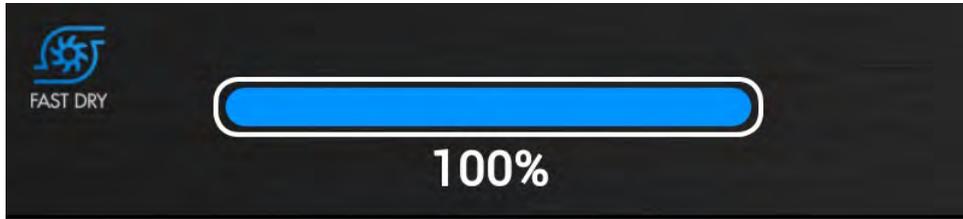


The value shown in the centre is the set value; the value to the right is the actual value.

## 8 • SETTING UP MULTI-LEVEL MANUAL COOKING

### • Fastedry/Autoclima

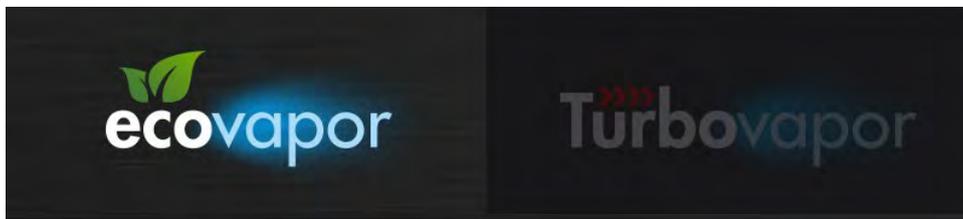
This is set through the touchscreen. Scrolling to the right increases the value and scrolling to the left decreases it.



The value displayed in the centre is the set value.

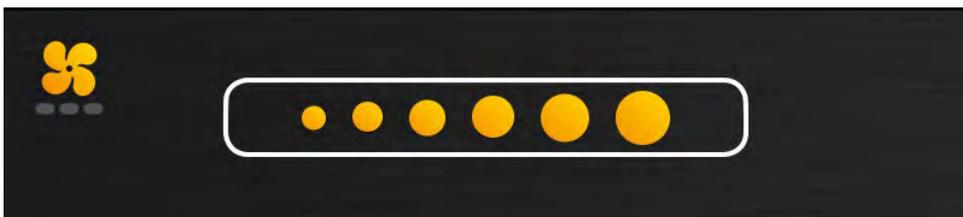
### NOTE:

In steam mode, the ECOVAPOR and TURBOVAPOR mode selection keys are displayed.



### • Fan Speed.

This is set through the touchscreen. Scrolling to the right increases the value and scrolling to the left decreases it.



## 8 • SETTING UP MULTI-LEVEL MANUAL COOKING



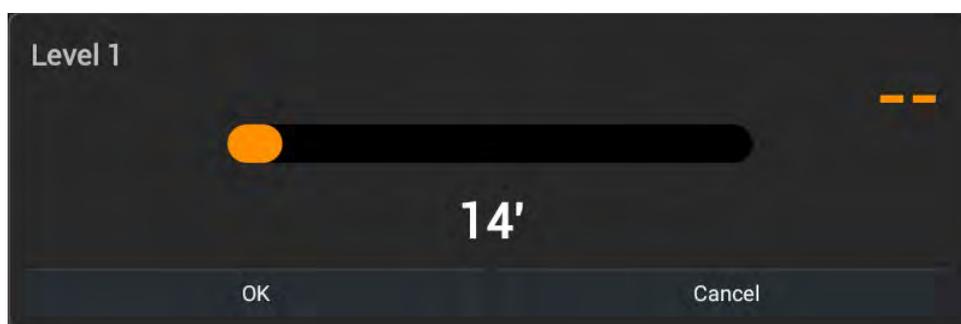
Pressing the **"PLAY"** button starts the cooking cycle and switches to the cooking level settings screen.

Select the desired level directly on the screen.



- **Level customisation:**

Press once on the set level to modify the values and confirm with OK.



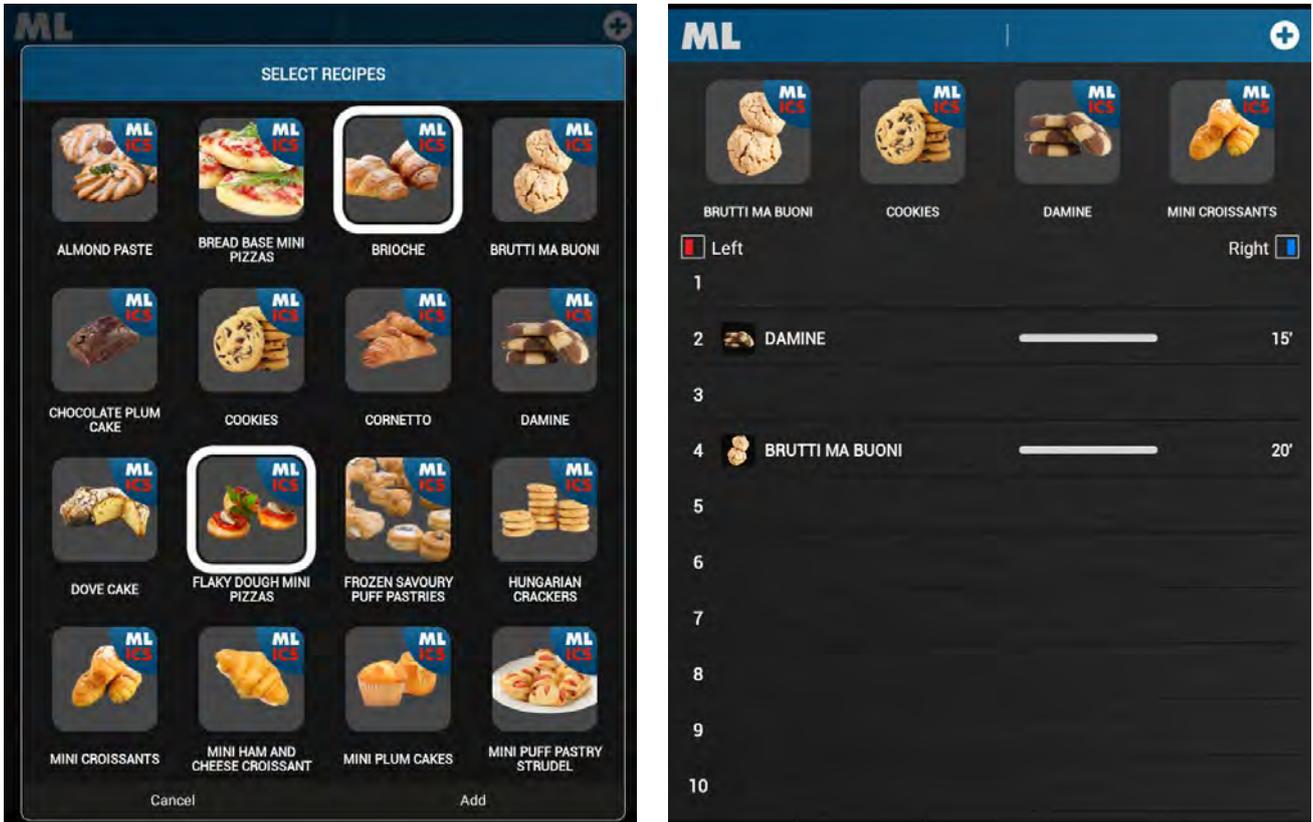
A popup appears each time indicating the completed level.

## 9 • INTELLIGENT MULTI-LEVEL COOKING



When the "+" icon is pressed during multi-level cooking, Naboo verifies the cooking compatibility of the various dishes and proposes those that can be performed at the same time.

Select the cooking cycles that are to be added and press the "ADD" icon.



Once added, they can be dragged to the levels desired.

## 10 • RECALLING A MULTI-LEVEL FOLDER



Select the icon for the desired multi-level folder.

Naboo starts. Drag the cooking cycles directly to the levels desired.

The screenshot shows the ML interface for a breakfast menu. At the top, there is a blue header with the 'ML' logo on the left, the word 'BREAKFAST' in the center, and a white plus sign in a circle on the right. Below the header, there are four food items, each with an 'ML ICS' icon in the top right corner of its image:

- BREAKFAST SAUSAGE
- FROZEN HASH BROWNS
- ROASTED BACON
- SUNNYSIDE UP FRIED EGG

Below the food items is a list of cooking levels, numbered 1 through 10. Each level has a corresponding cooking cycle bar and a temperature or time indicator:

- Level 1: Empty
- Level 2: BREAKFAST SAUSAGE, 1 icon, 82°C
- Level 3: Empty
- Level 4: ROASTED BACON, 2'
- Level 5: Empty
- Level 6: SUNNYSIDE UP FRIED EGG, 2'
- Level 7: Empty
- Level 8: TOASTED BREAD, 2'
- Level 9: Empty
- Level 10: Empty

A popup appears each time indicating the completed level.

## 11 • WASHING SYSTEM

### AVAILABLE WASHING SYSTEM TYPES

FOR COUNTERTOP MODELS: 071 / 101 / 072 / 102 / 064 / 084

#### LIQUID DETERGENTS



#### SOLID DETERGENTS



FOR FLOOR MODELS: 201 / 202 / 154

#### ONLY LIQUID DETERGENTS



#### IMPORTANT

Only use **COMBICLEAN** detergent and **CALFREE** descaler or products approved by the manufacturer.

## 11 • WASHING SYSTEM

### STARTING A WASHING PROGRAM



Press the icon to select the desired washing cycle.



**Naboo is equipped with 7 washing programs:**

- **Manual** (A simple procedure that allows thorough cleaning in a short period of time with limited intervention on the part of the operator).
- **Rinse** (Procedure for a quick rinse of the oven without the operator intervening directly in the cleaning operations).
- **Soft** (Washing procedure for removing daily soiling without the operator directly intervening in the cleaning operations).
- **Hard** (Washing procedure for removing normal soiling without the operator directly intervening in the cleaning operations).
- **Hard Plus** (Washing procedure for removing heavy soiling without the operator directly intervening in the cleaning operations).
- **ECO** (Washing procedure for removing heavy soiling without the operator directly intervening in the cleaning operations).  
**For considerable water and detergent savings with a slightly longer wash time.**
- **GRILL** - Washing procedure to remove stubborn dirt (e.g. roasting chickens), without the operator having to intervene directly in the cleaning operations).

When the desired wash is selected, the washing procedure starts.

If there are consistent residues deposited on the drain filter located in the bottom centre of the cooking chamber, clean it to ensure the free flow of water and detergent.

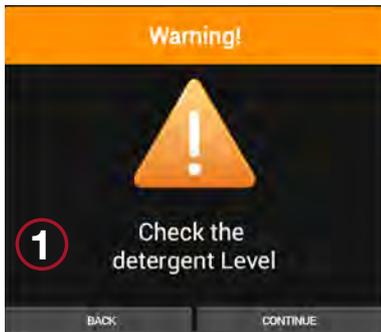
**The end of the washing program is signalled with a cyclic buzzer and an informative popup.**

**NOTE: washing times are approximate and depend on the conditions of oven use.**

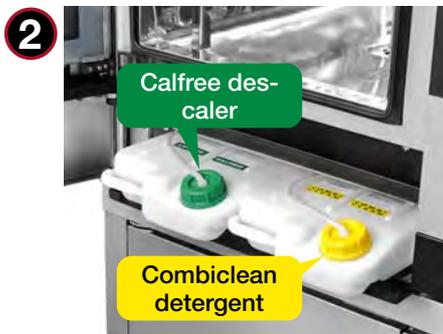
# 11 • WASHING SYSTEM

## WASHING SYSTEM WITH LIQUID DETERGENTS

### CHECK LEVEL DETERGENT/DESCALER



If there is not enough detergent to run the selected wash cycle, a pop-up window will appear on the display telling you to visually check the detergent/descaler level (1).



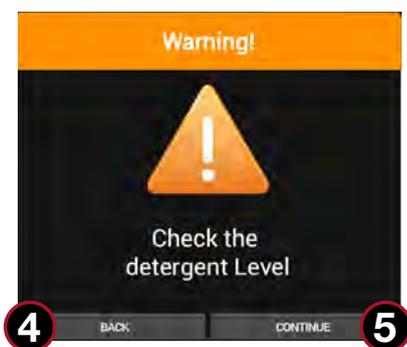
#### COUNTERTOP MODELS:

Open the oven door and the small door under the cooking chamber and check the quantity of detergent/descaler in the cartridge (2).



#### FLOOR-STANDING MODELS:

check the quantity of detergent in the canister (3).



If the cartridge/canister is empty, press "BACK" (3) and replace it by following the instructions in the paragraph "REPLACING THE DETERGENT/DESCALER CARTRIDGE" (4) before starting the wash cycle.

## 11 • WASHING SYSTEM

### WASHING SYSTEM WITH LIQUID DETERGENTS

#### REPLACING THE DETERGENT/DESCALER CARTRIDGE/CANISTER



#### PERSONAL PRECAUTIONS

Avoid exposing skin and eyes by wearing suitable protective clothing and gloves, cat. I (EN 374 standard).

Do not inhale product vapour or powder.



#### NOTE:

The “**CALFREE**” descaler cartridge has a **GREEN** coloured cap

The “**COMBICLEAN**” detergent cartridge has a **YELLOW** coloured cap



#### COUNTERTOP MODELS:

Open the oven door and small door under the cooking chamber, unscrew the top of the empty cartridge and remove it (100% recyclable).



Position the new cartridge in its dedicated housing in the oven.

**IMPORTANT:** Wait for the liquid to stabilise before opening the cap.

Take care not to invert the **COMBICLEAN** and **CALFREE** CARTRIDGES.



Remove the top of the new cartridge.

## 11 • WASHING SYSTEM

### WASHING SYSTEM WITH LIQUID DETERGENTS

#### REPLACING THE DETERGENT/DESCALER CARTRIDGE/CANISTER



Insert the cap with the extraction system (**YELLOW** for **COMBICLEAN** detergent and **GREEN** for **CALFREE** descaler) ensuring that the clear extraction pipe is facing the front of the cartridge as shown in the figure.



Close the top carefully.



Put the cartridge back in its slot and close the small door and the oven door.

## 11 • WASHING SYSTEM

### WASHING SYSTEM WITH LIQUID DETERGENTS

#### REPLACING THE DETERGENT/DESCALER CARTRIDGE/CANISTER

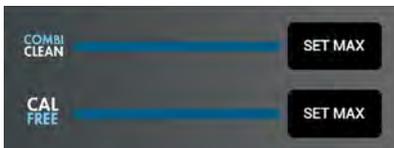


##### FLOOR-STANDING MODELS:

Remove the canister top and insert the pipe with the top (**YELLOW** for **COMBICLEAN** detergent and **GREEN** for **CALFREE** descaler) making sure that it is on the bottom of the canister and carefully close the top.



On the oven display, press the “**SET MAX**” key which corresponds to the **COMBICLEAN** or **CALFREE** that has been replaced.



The indicator will now show the light blue bar for full. Select the required wash cycle and start the wash.



##### WARNINGS

**If the detergent comes into contact with skin:** Wash the skin thoroughly under running water with soap. If irritation persists, seek medical advice.

**In the event of contact with eyes:** Wash eye immediately with plenty of water. Seek medical advice.

**If inhaled:** Move the person in question away to a uncontaminated area. Perform artificial respiration and if necessary, seek immediate medical assistance.

**If ingested:** Seek immediate medical assistance. Show the doctor the safety data sheet of the product ingested which can be found the starter kit for all devices.

## 11 • WASHING SYSTEM

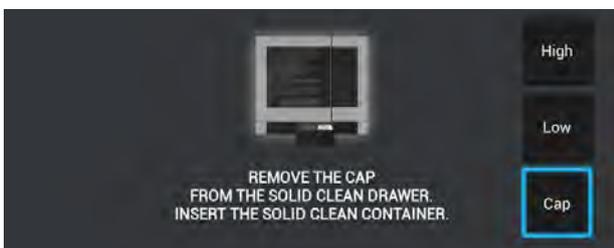
### WASHING SYSTEM WITH SOLID DETERGENTS

Along with the wash selection, if there is insufficient detergent for running the selected wash, the Solid Clean detergent creation procedure is required.

### SOLID CLEAN DETERGENT CREATION PROCEDURE



Select the desired wash. If there is not enough detergent available for the wash, a popup appears requiring the Solid Clean detergent creation procedure.



Open the drawer and remove the cap from the SOLID CLEAN drawer.

Unscrew the cap from the Solid Clean jar and screw it onto the drawer.

Press **OK**.

# 11 • WASHING SYSTEM

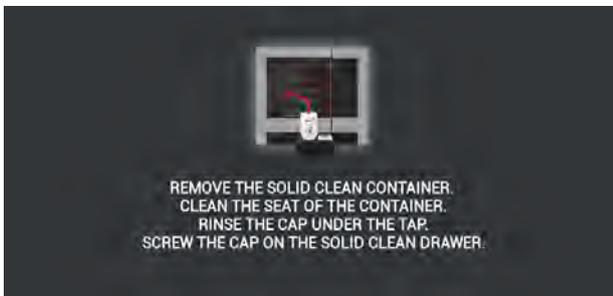
## WASHING SYSTEM WITH SOLID DETERGENTS



The detergent creation procedure and wash begin.

Wait until the procedure is finished.

**IMPORTANT**  
**DO NOT REMOVE THE SOLID CLEAN JAR**



Once the detergent creation process is complete, remove the Solid Clean jar, clean around the drawer cap and thoroughly rinse the cap.

Screw the cap back on the detergent drawer.



**Is the Solid Clean jar empty?**

Press **“YES”** if the jar was properly emptied.  
The detergent creation procedure is complete.

Press **“NO”** if the jar was not properly emptied.

## 11 • WASHING SYSTEM

### WASHING SYSTEM WITH SOLID DETERGENTS



If the Solid Clean jar was not emptied, the detergent creation procedure did not complete correctly. Confirm the choice by pressing “**CONFIRM**” or press the “**BACK**” button to change the choice.

**ATTENTION**  
**IF THE CHOICE IS CONFIRMED, A SERVICE TECHNICIAN IS NEEDED.**



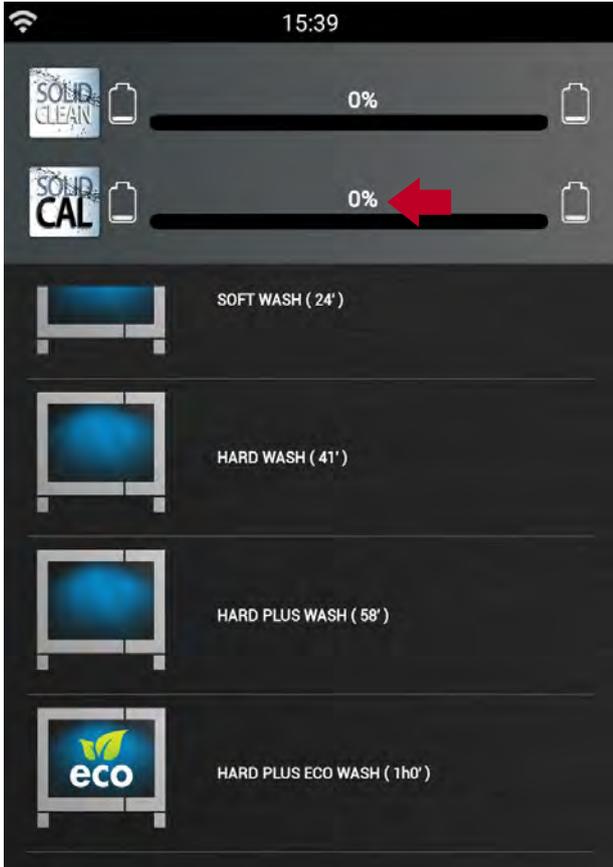
Once detergent creation is properly completed, the level is reset to 100%.

# 11 • WASHING SYSTEM

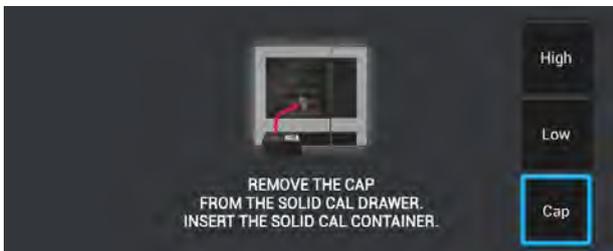
## WASHING SYSTEM WITH SOLID DETERGENTS

Along with the **CALOUT** procedure, if there is insufficient descaler for running the selected **CALOUT**, the Solid Cal descaler creation procedure is required.

### SOLID CAL DESCALER CREATION PROCEDURE



Select **CALOUT** or the **WASH+CALOUT** desired. If there is insufficient descaler to run the wash, a popup appears requiring the Solid Cal descaler generation procedure.



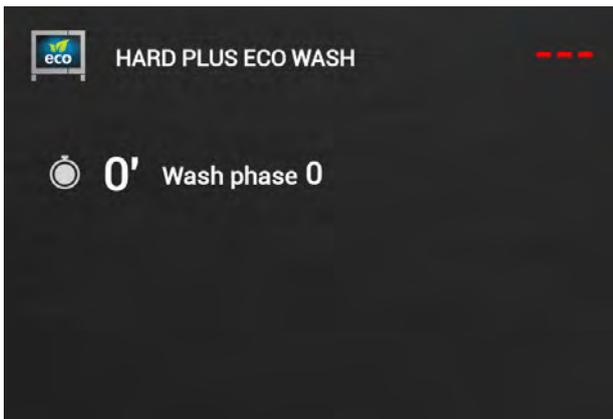
Open the drawer and remove the cap from the SOLID CAL drawer.

Unscrew the cap from the Solid CAL descaler jar and screw it onto the drawer.

Press **OK**.

## 11 • WASHING SYSTEM

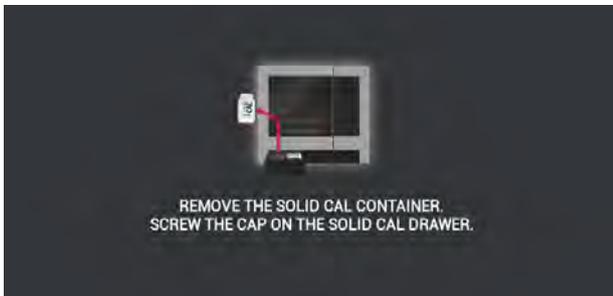
### WASHING SYSTEM WITH SOLID DETERGENTS



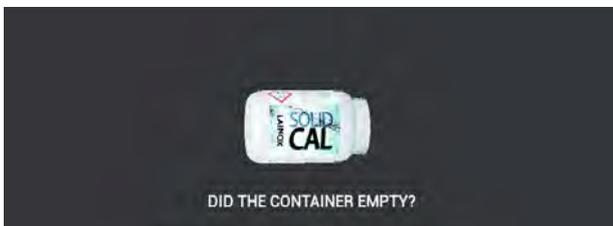
The descaler creation procedure and wash begin.

Wait until the procedure is finished.

**IMPORTANT**  
**DO NOT REMOVE THE SOLID CAL JAR**



When the descaler creation procedure is complete, remove the Solid Cal jar and screw the cap back on the descaler drawer and close it.



**Is the Solid Cal jar empty?**

Press **“YES”** if the jar was properly emptied.  
The descaler creation procedure is completed.

Press **“NO”** if the jar was not properly emptied.

# 11 • WASHING SYSTEM

## WASHING SYSTEM WITH SOLID DETERGENTS



If the Solid Cal jar was not emptied, the descaler creation procedure did not complete correctly. Confirm the choice by pressing “**CONFIRM**” or press the “**BACK**” button to change the choice.

**ATTENTION**  
**IF THE CHOICE IS CONFIRMED, A SERVICE TECHNICIAN IS NEEDED.**

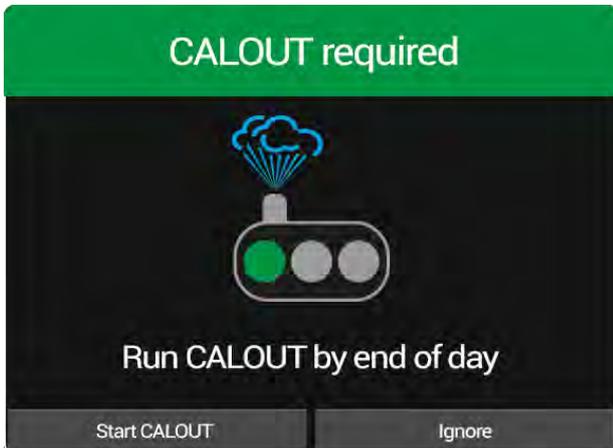


Once descaler creation is properly completed, the level is reset to 100%.

## 12 • CALOUT

Naboo can count the hours of operation for the steam generator and notify the operator when it is necessary to run the limescale cleaning cycle on the steam generator using the special **CALOUT** cycle.

### PRIMARY WARNING MESSAGES



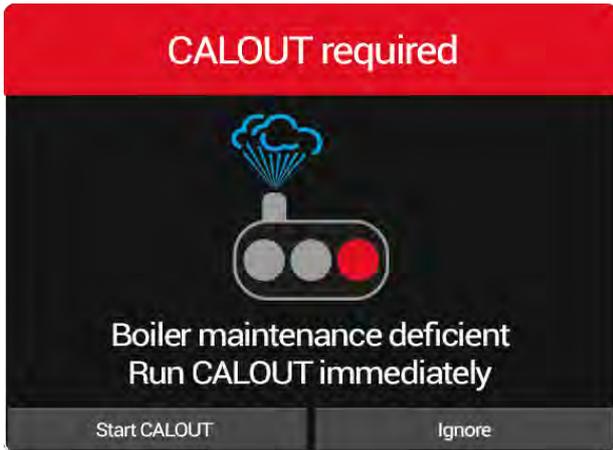
When the **CALOUT** process is needed, a popup warning appears: **“Perform CALOUT by the end of the day”**. Press **“Start CALOUT”** (see next paragraph) to immediately perform **CALOUT** or press **“Ignore”** to perform the procedure later (example: at the end of the day).

Pressing **“Ignore”** causes the popup to disappear and a green icon to appear in the upper left. Press the icon to make the popup reappear (example: to perform **CALOUT** at the end of the day).



If you do not perform **CALOUT** by the end of the day, the next day the following popup appears: **“Boiler maintenance needed, perform CALOUT as soon as possible.”** Press **“Start CALOUT”** (see next paragraph) to immediately perform **CALOUT** or press **“Ignore”** to perform the procedure later (example: at the end of the day).

Pressing **“Ignore”** causes the popup to disappear and an orange icon to appear in the upper left. Press the icon to make the popup reappear (example: to perform **CALOUT** at the end of the day).



If **CALOUT** is not performed, once the maximum maintenance interval is reached, the following popup appears: **“Boiler maintenance needed, perform CALOUT immediately.”**

Press **“Start CALOUT”** (see next paragraph) to immediately perform **CALOUT**.



Pressing **“Ignore”** causes the popup to disappear and a red icon to appear in the upper left. Press the icon to make the popup reappear.



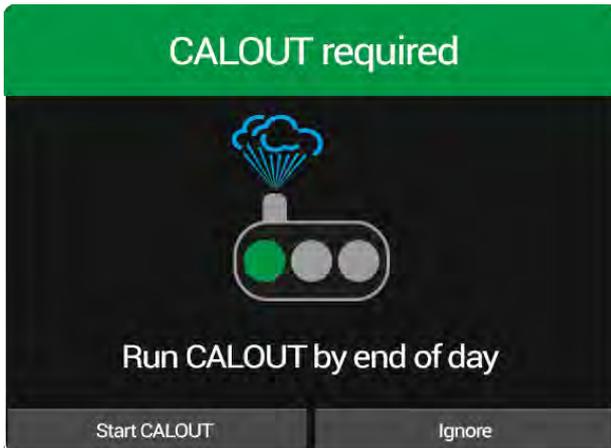
### WARNING

Pressing **“Ignore”** when the maximum maintenance interval has been exceeded causes the following popup to appear every day at startup: **“Routine boiler cleaning not performed within established time frame. Extraordinary maintenance by an authorized technician is required.”**

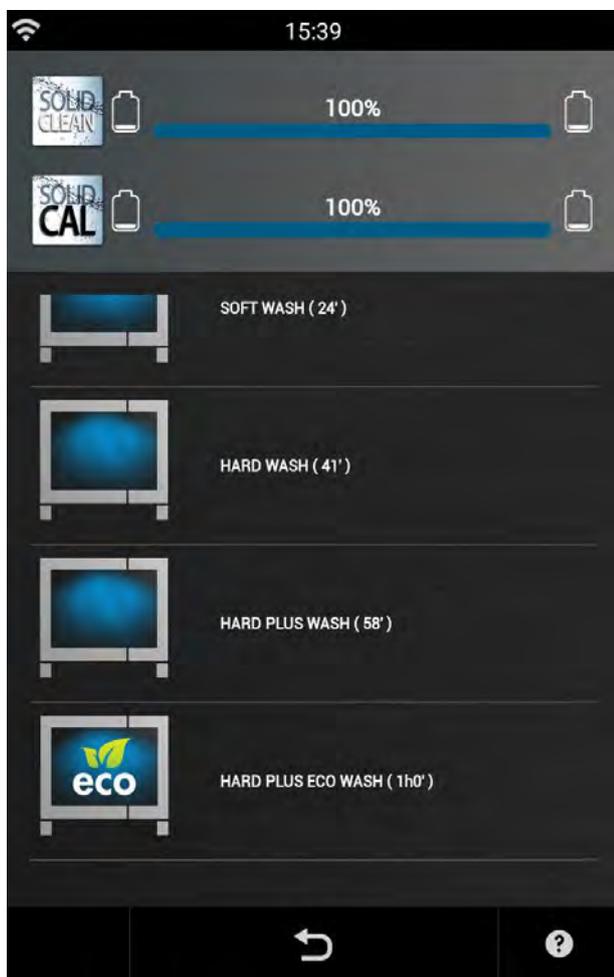
Naboo will continue to operate normally, the **CALOUT** function is disabled and a service technician is required as soon as possible to reset the **CALOUT** function.

## 12 • CALOUT

### PERFORMING THE CALOUT PROCEDURE



When the **CALOUT** process is needed, a popup warning appears: “**Perform CALOUT by the end of the day**”. Press “**Start CALOUT**”.



Select **CALOUT** or the desired **wash + CALOUT** and the washing procedure starts.

The end of the washing program is signalled by a cyclic buzzer and an informative popup.

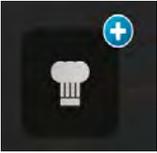
If there are consistent residues deposited on the drain filter located in the bottom centre of the cooking chamber, clean it to ensure the free flow of water and detergent.

## 13 • PROGRAMMING



Press the icon to create a new Manual Program, Multi-level program or modify an existing program.

### SETTING UP A MANUAL PROGRAM



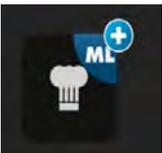
Press the icon to create a new Manual Program.

Proceed as if setting up Manual cooking.



To add a cycle, press "+" and set the subsequent cycles as with manual cooking until the program is completed.

### SETTING UP A MULTI-LEVEL PROGRAM



Press the icon to create a new Multi-level Program

Proceed as if setting up Manual Multi-level cooking.

### MODIFYING AN EXISTING PROGRAM



Press the icon to modify an existing program.

Search for the program to be modifying by keying in at least part of the name of the program.



Select one of the results to proceed with the change.

### SAVING A PROGRAM



Press the icon to access the screen to save the program.

- Set the name of the program (minimum 3 characters)



- Set the program icon by pressing the icon and selecting one from among those proposed.

- Set the additional information:

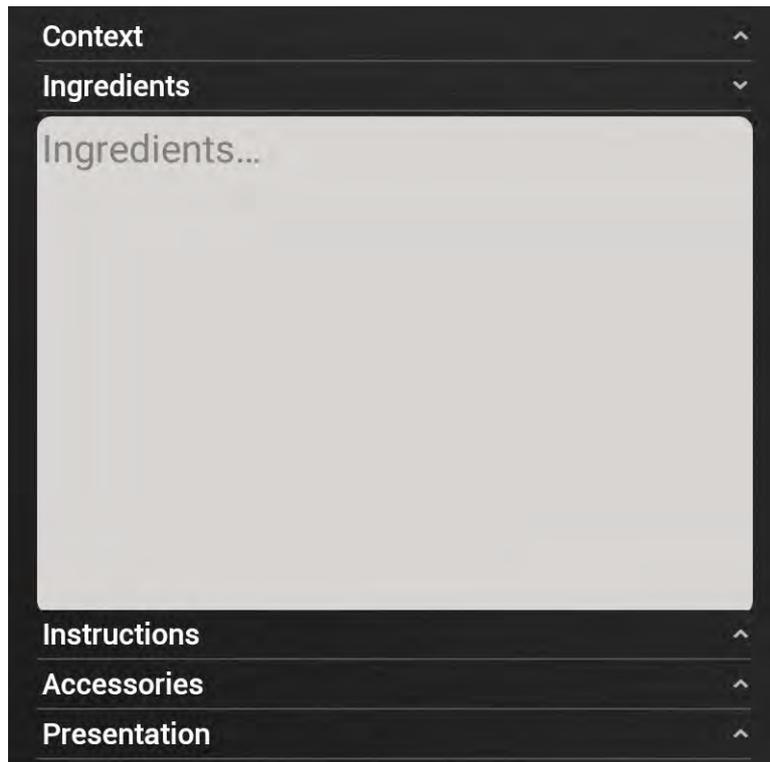
- **Context:** Information regarding the description of the recipe, season, origin and history of the dish.

**Ingredients:** The ingredients and quantities listed in detail.

- **Instructions:** Detailed information on how to create the recipe, step by step.

- **Accessories:** Detailed information on how to create the recipe, step by step.

- **Presentation:** The image of the presentation of the finished dish.



The screenshot shows a dark-themed interface for saving a program. It features several sections with expandable/collapsible headers: 'Context' (expanded), 'Ingredients' (collapsed), 'Instructions' (collapsed), 'Accessories' (collapsed), and 'Presentation' (collapsed). The 'Ingredients' section is currently active, showing a large, empty text input area with the placeholder text 'Ingredients...'. Each header has a small upward-pointing arrow to its right.



- Press the "**SAVE**" icon to save the program.



Press the icon to access **My Naboo**.



**My Naboo is the archive of all of the Naboo cooking programs.**

From **My Naboo** you can manage all of the programs contained in Naboo.

By selecting a program you can see all of the information regarding the program and the related cooking phases.

**Example:**

PHASES					
CYCLES	MODE	TEMPERATURE	TEMPERATURE	PERCENTAGE	STATUS
1		150°C	60°C	70%	●●●●●●●●
2		160°C	75°C	30%	●●●●●●●●
3		180°C	90°C	0%	●●●●●●●●

### SEARCH PROGRAMS



In **My Naboo** I can look up programs by:

- **Name:** by keying the text to look for in the appropriate field.
- **Type:** by choosing from among the available values (for example: Pasta, Meat, Vegetables, Fish, Smokegrill, Night Cooking, Pastries, etc.).
- **Country:** by choosing from among the available values (for example: International, Italy, Germany, Austria, France, Russia, etc.).
- **Category:** by choosing from among the available values (for example: Quick cooking, Grill cooking, Finger Food, Fast Food, Happy Hour, etc.).
- **Multi-level:** press the "**ONLY ML**" to display only the Multi-level programs.

### PROGRAMS ADDED TO HOME



To add a program to the Naboo home screen, drag the program to the "**HOME**" icon.

The program will now be available in the Naboo home screen.

#### **NOTE:**

Deleting a program from the Naboo home screen does not remove it from **My Naboo**. All of the programs in the Naboo home screen are Links to **My Naboo programs**.

## 15 • CLOUD ACCESS CONFIGURATION

### INTRODUCTION:

The requirements to access the **Naboo Cloud** functionality are as follows:

Software version **3.01/27** or later

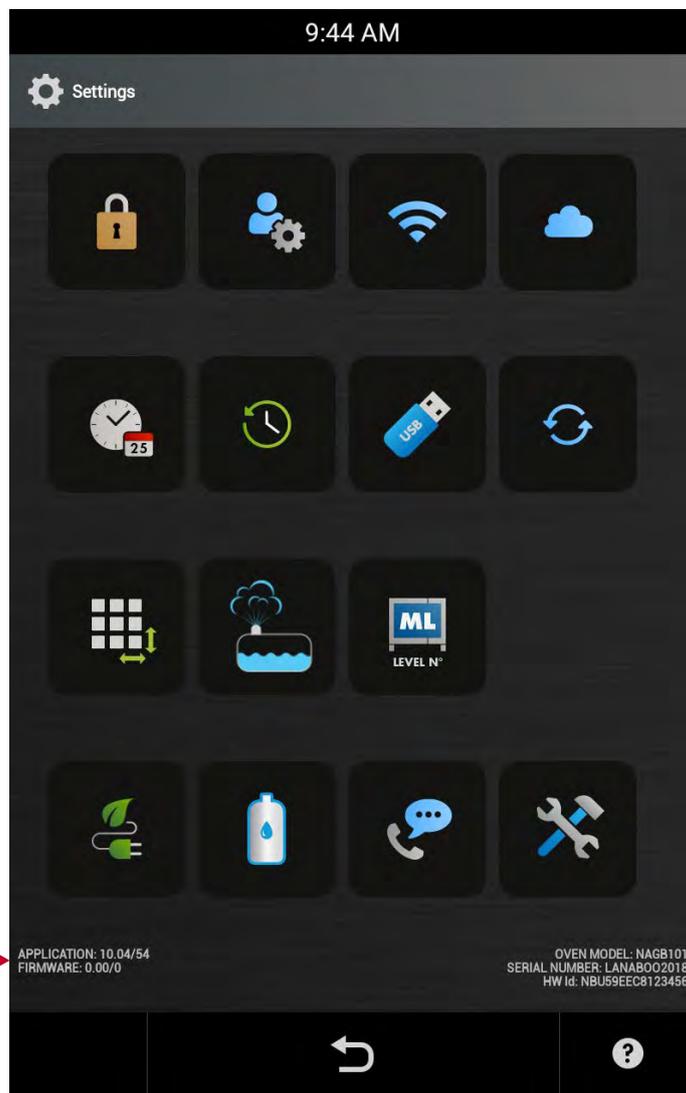
Wi-Fi connection with internet access

Account registration to access the Cloud.

### VERIFY THE SOFTWARE VERSION



Press the icon to access the Naboo settings.



Check the software version shown in the lower left on the display.

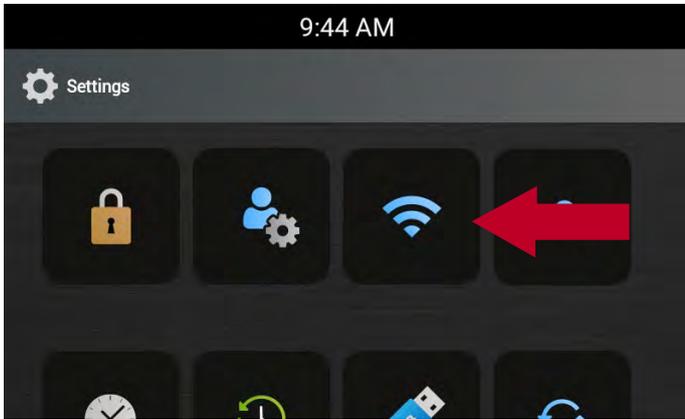
If it is a version prior to 3.01/27, you must first update the Software using a USB drive (to be requested from Technical Assistance).

## 15 • CLOUD ACCESS CONFIGURATION

### ACTIVATION OF THE WI-FI CONNECTION



Press the icon to access the Naboo settings.



Press the icon “**Wi-Fi Settings**” to check the activation and availability of the Wi-Fi connection.



Press the icon **(1)** setting it to **ON** to activate the Naboo Wi-Fi connection

Select a Wi-Fi network **(2)** displayed on the screen.

When there are similar networks, choose the one with the best signal.

Enter the Wi-Fi password if required.

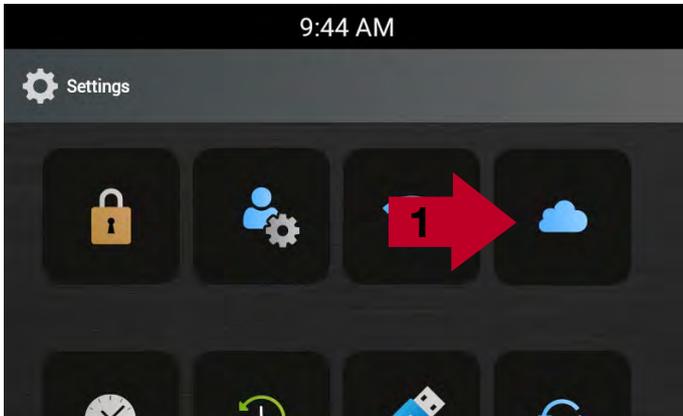
Press the cone **(3)** to test the connection and check the proper operation.

After having selected the Wi-Fi network, press the back icon **(4)**.

## 15 • CLOUD ACCESS CONFIGURATION

### REGISTERING THE CLOUD ACCOUNT

Press the icon to access the Naboo settings.



Press the icon “**Cloud Settings**” (1) to access the Registration/Login to the Naboo Cloud screen.

A screenshot of the Naboo Registration/Login screen. The top status bar shows the time as 16:09. The screen is divided into two main sections: "Registration" (highlighted with a red arrow and the number 2) and "Login". Below these sections, there are several input fields for registration: First Name, Last Name, Username, Password, Repeat Password, Email, Repeat Email, Company, City, Nation, Address, Zip code, and Telephone number. At the bottom, there are "OK" and "Cancel" buttons (the "OK" button is highlighted with a red arrow and the number 3). The bottom navigation bar shows a back arrow and a question mark icon.

Select the “**Registration**” icon (2) and enter the information required:

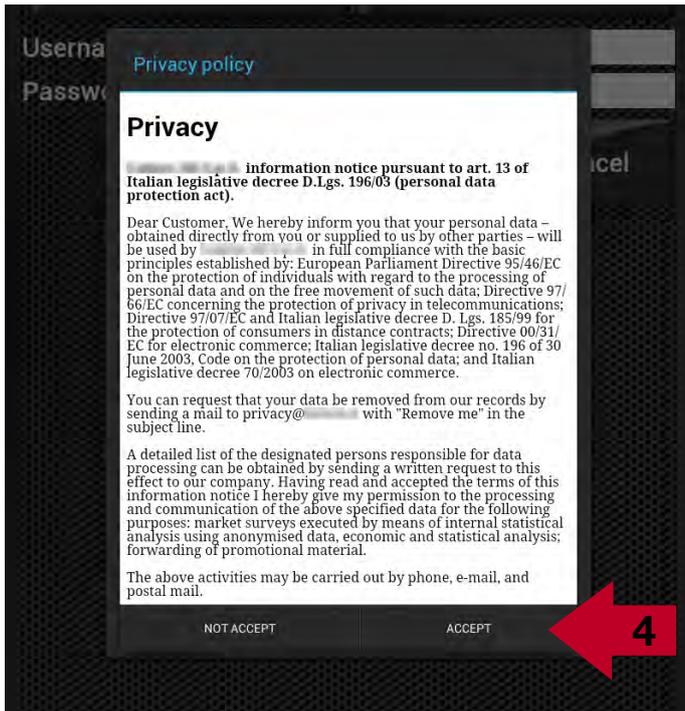
Name  
Last Name  
Username  
Password  
Re-enter Password  
Email  
Re-enter Email  
Company  
City  
Country  
Address  
Postal Code  
Telephone

Once all of the data has been entered, press OK (3).

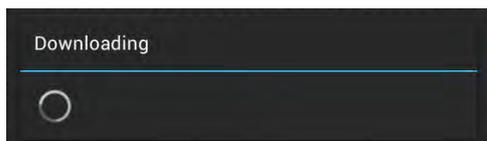
#### NOTES:

- First and last name must have at least 2 characters.
- Username and password must have at least 6 characters.

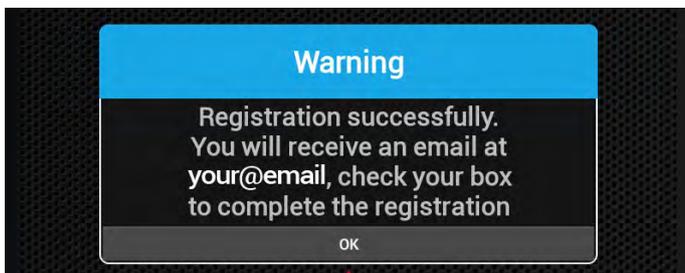
## 16 • CLOUD ACCESS CONFIGURATION



Read the Privacy terms and select the icon **"ACCEPT"** (4) to continue with the registration.



Wait a few seconds for this window to appear.

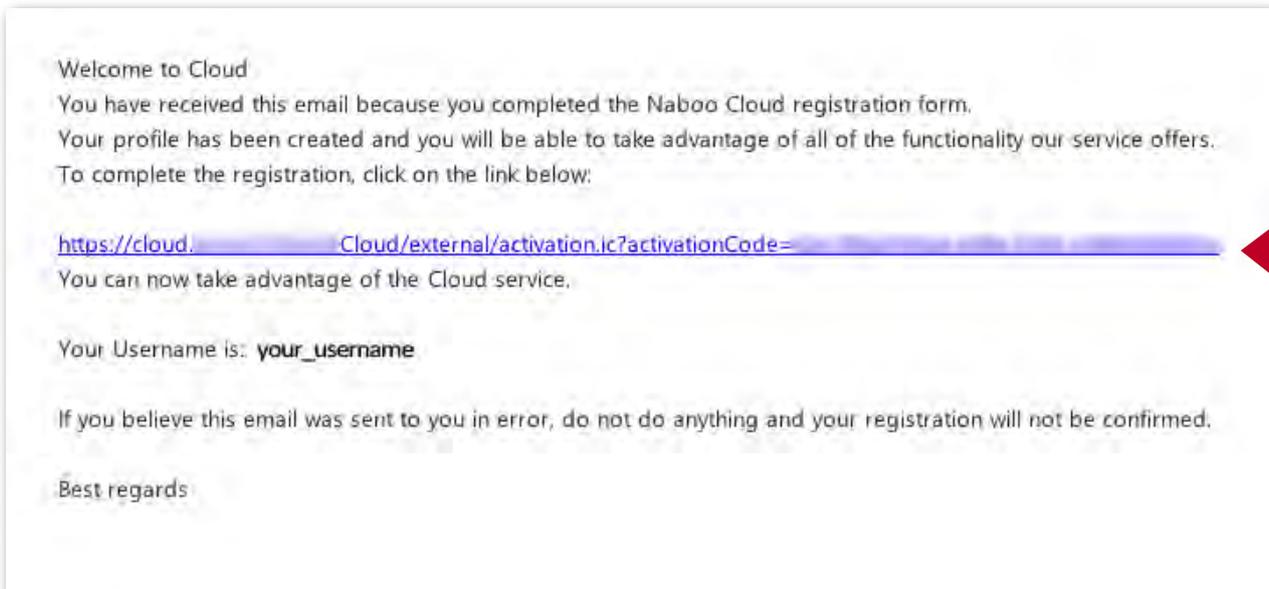


A message will appear on the display indicating that registration is complete. Press **OK** (5).

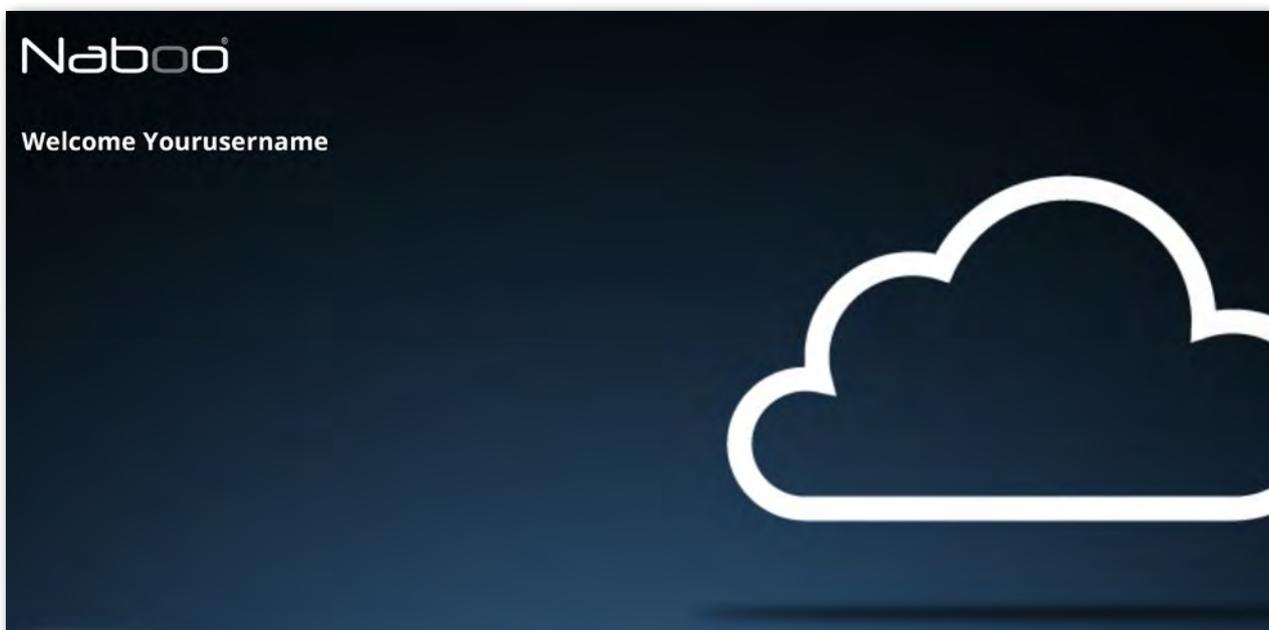
You will receive an Email at the address given during registration including the link to complete the registration.

## 15 • CLOUD ACCESS CONFIGURATION

Click on the link in the Email (6) to complete the registration.



Once activation of the account has been confirmed, the browser will open to the page shown in the figure below.

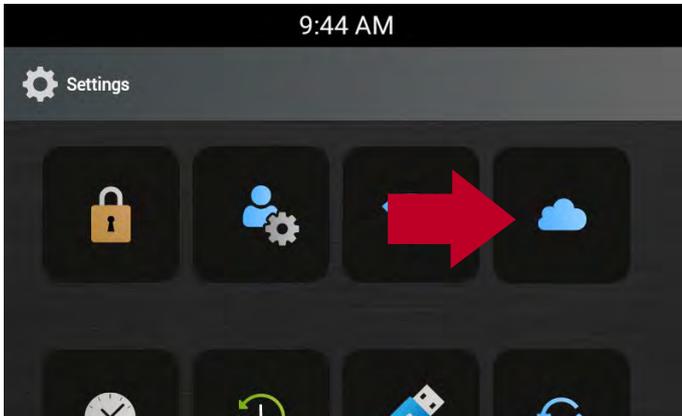


## 15 • CLOUD ACCESS CONFIGURATION

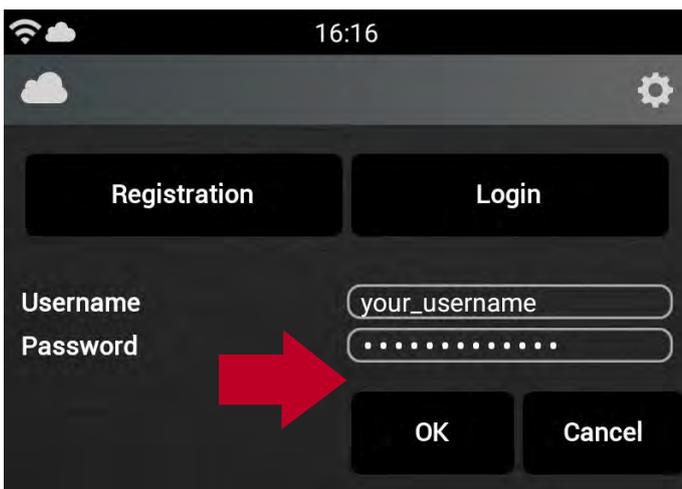
### LOGIN TO THE CLOUD ACCOUNT



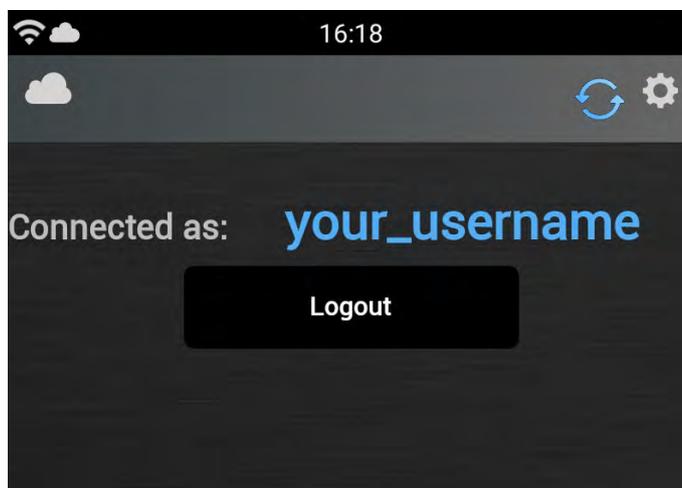
Press the icon to access the Naboo settings.



Press the icon “**Cloud Settings**” to access the Registration/Login to the Naboo Cloud screen.



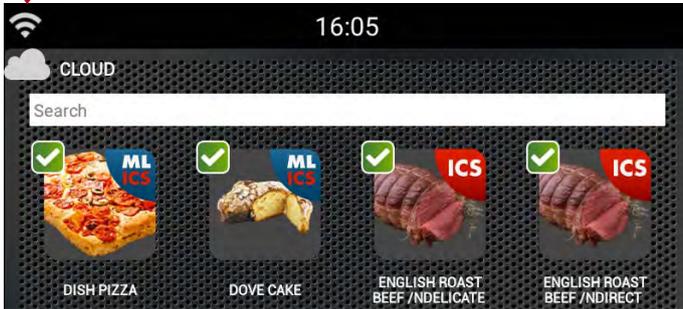
Enter the “Username” and “Password” given during registration and press OK.



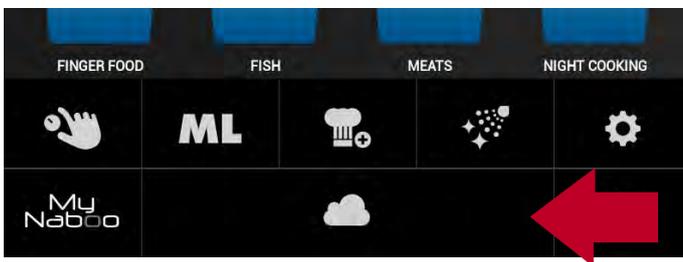
After a few seconds the following screen will appear indicating that connection has been made to the Naboo Cloud.

## 16 • USING THE CLOUD

### DOWNLOAD RECIPES



Make sure that the symbols for the Wi-Fi and CLOUD connection appear in the upper left.



Press the CLOUD key



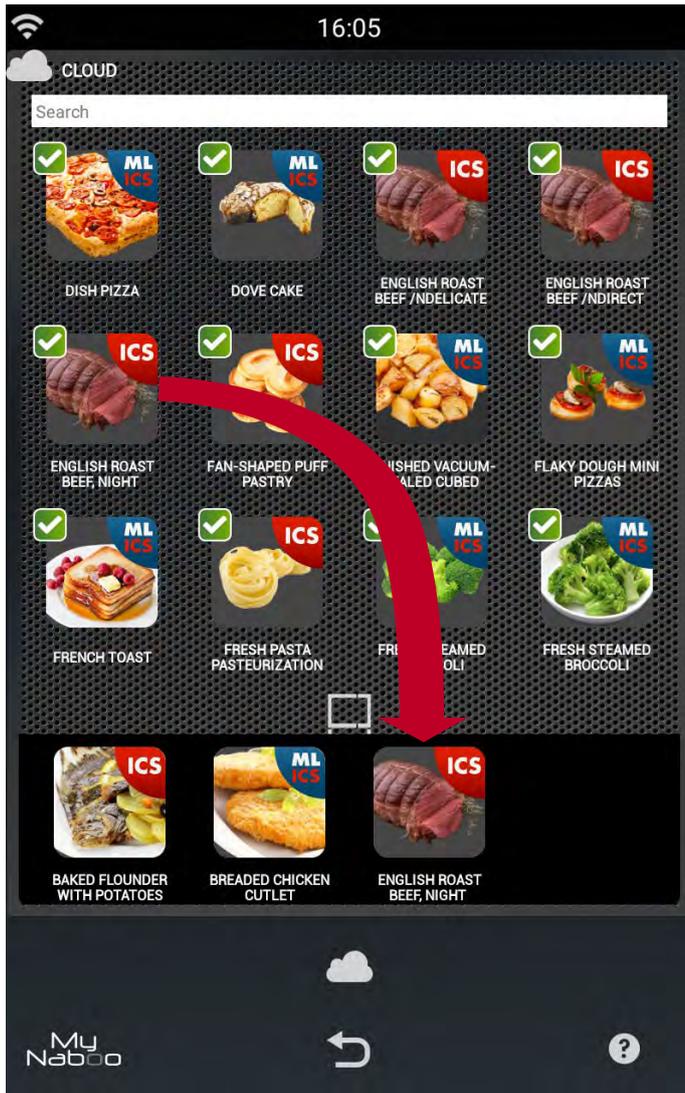
The display will show the recipes available in the CLOUD.

The recipes marked in green are already present in your Naboo.

The recipes with two blue arrows that rotate are more up to date than those in your Naboo.

Click on the recipe to display the information regarding cooking modes, times, etc.

## 16 • USING THE CLOUD



To import the recipes in Naboo, select the recipe to download and pull the recipe icon to the dedicated area.

Press the icon “Download to Naboo” to start the recipe download.

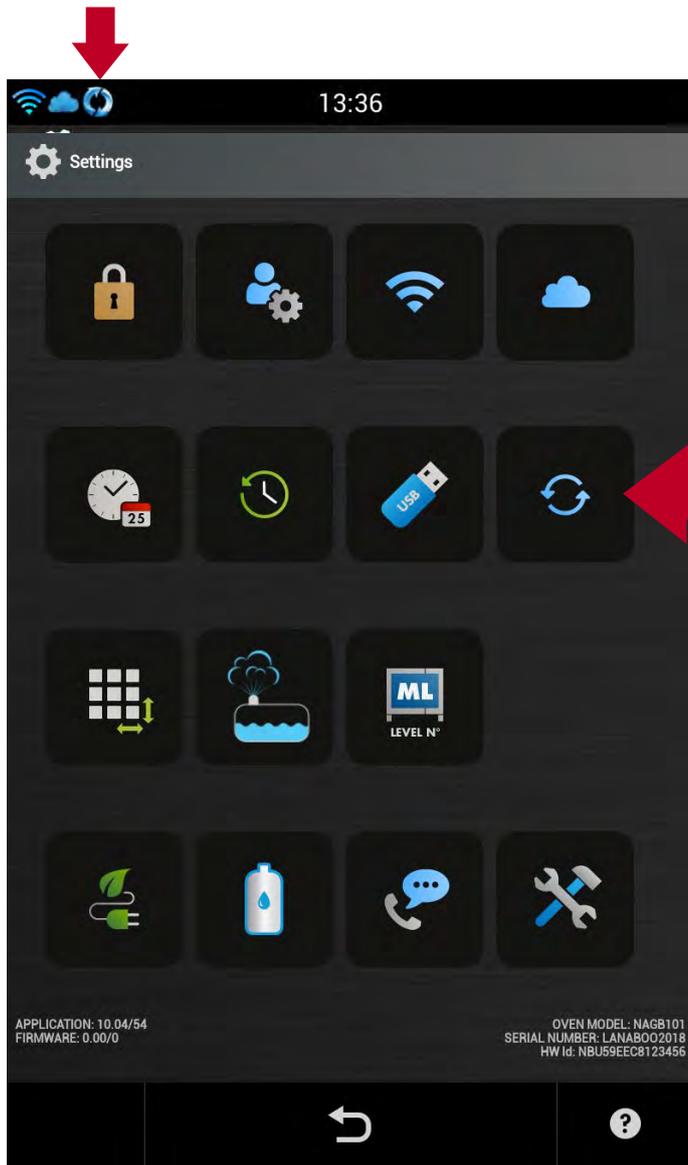
## 16 • USING THE CLOUD

### SOFTWARE UPDATE

Naboo can be constantly updated to the latest available Software version.



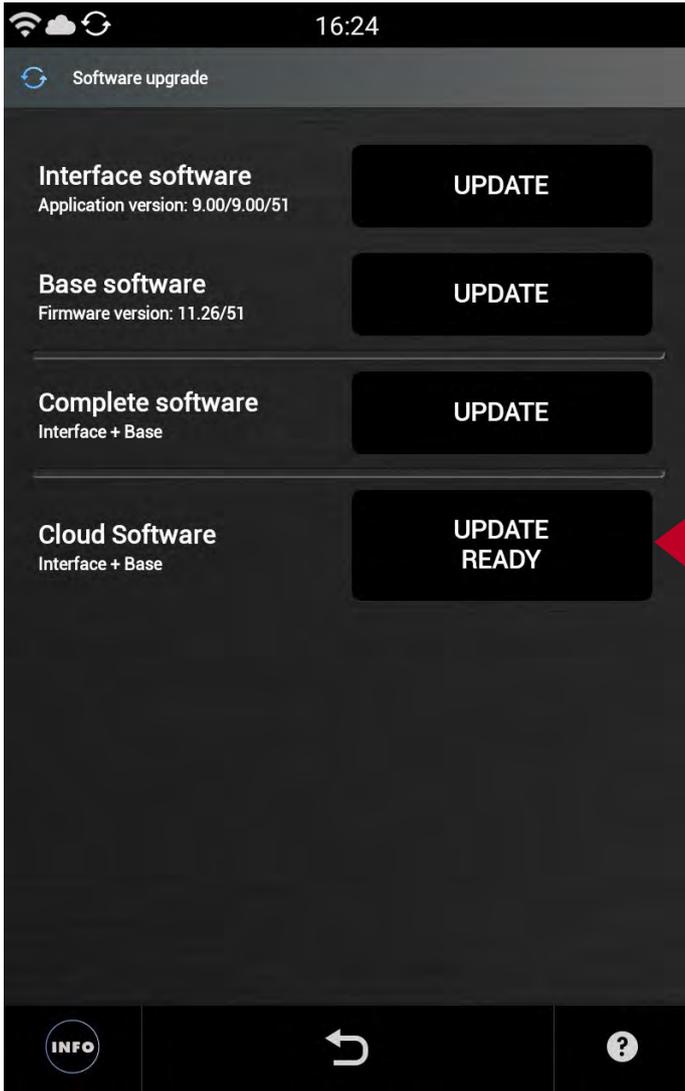
Press the icon to access the Naboo settings.



If there is a Software update available there will be an icon in the notifications area in the top left.

Press the icon “**Software Update**” to access the update screen.

## 16 • USING THE CLOUD



Only for updates  
with USB

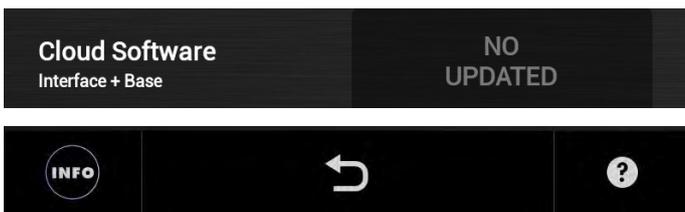
Select "Verify updates"



Naboo will automatically look for any updates in the Cloud.



If available, press the update icon.



If there is no update available, press the "Back" icon to return to the Home page.

## 17 • USEFUL TIPS

### 17.1 • PREHEATING THE OVEN

The oven preheating cycle is extremely important and useful for successful cooking.

As a general rule, always preheat the cavity when empty, setting the temperature between approximately 15% and 25% higher than that to be utilized subsequently in cooking.

In the case of steam cooking, preheat the empty cavity using convection mode as this will allow temperatures of over 130°C to be selected.

### 17.2 • COOKING LOADS

The depth of the pan must be suitable for the height of the food.

For even cooking, it is preferable to distribute the load over several shallow pans rather than loading just one extremely deep pan.

Keep to the weights specified in the following table.

Nr. pans	Maximum load per pan	Maximum over load
6 GN 2/3	2,6 Kg.	15,6 Kg.
6 GN 1/1	4 Kg.	24 Kg.
7 x GN 1/1	4 Kg.	28 Kg.
10 x GN 1/1	4 Kg.	40 Kg.
7 x GN 2/1 14 x GN 1/1	4 Kg.	56 Kg.
10 x GN 2/1 20 x GN 1/1	4 Kg.	80 Kg.
20 x GN 2/1 40 x GN 1/1	4 Kg.	160 Kg.
6 x 600x400	4 Kg.	24 Kg.
8 x 600x400	4 Kg.	32 Kg.
15 x 600x400	4 Kg.	60 Kg.

**Notes:** Obviously, when loading the oven you should take account not only of the weight of the food, but also its size, consistency and thickness.

### CAUTION

Do not insert pans/containers with liquids deeper than 1.6 m.

### 17.3 • FROZEN/DEEP-FROZEN PRODUCTS

The oven must be preheated and loaded respecting the quality and nature of these foods. For example, frozen spinach must not be hit with temperatures that are too high as, due to its nature, it could dry out on the outside and impair the result.

### 17.4 • TYPES OF CONTAINER

For optimum results, it is indispensable to use the right pan for the different kinds of food: aluminium or aluminium plate pans for confectionery and baked foods, perforated pans for steam cooking, mesh pans for pre-fried foods such as potatoes.

### 17.5 • CLEARANCE BETWEEN CONTAINERS

When loading the oven with the food to cook, it is recommended to pay special attention there is sufficient clearance between containers. This makes it possible for the heat and air to distribute evenly for a more uniform result, which would not be possible if the food in one pan were in contact with the pan above.

### 17.6 • LESS SEASONING

By using this type of oven it is possible to virtually eliminate the use of seasoning, oil, butter, fat and flavouring. With a minimum use of such ingredients in cooking, the natural flavours of the food are highlighted and the nutritional content remains intact; this brings the benefits of a more diet-conscious type of cuisine.



#### • CAUTION

*No cooking with alcohol added is permitted!*

## 18 • ROUTINE MAINTENANCE

### 18.1 • DAILY CARE

Daily care of the appliance will allow the extension of its service life and reduced maintenance costs.

#### COOL THE MACHINE AND WEAR PPE

##### GASKET

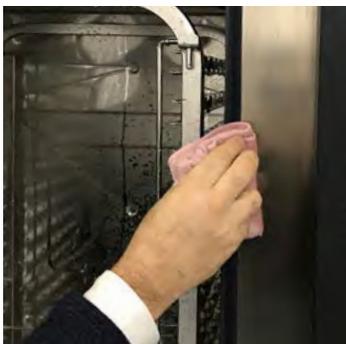
During periods of non-use and during the night, leave the door slightly ajar, not closed.

Perform the automatic cooling function with the door open before shutdown at the end of service.

Regularly remove the gaskets and any deposits accumulated on the inner door glass during cooking.

Use only microfibre cloths and neutral cleaners to clean the gaskets, glass and inner and outer surfaces.

Do not use abrasive and aggressive chemical products.



In floor-standing appliances, always fully insert the trolley until it comes into contact with the front gasket and block the wheels. Partial insertion of the trolley may cause damage to both the front and door-mounted gasket.

##### DOOR GLASS

Regularly clean the inner door glass of any cooking residue using a soft rag.

Regularly open the inner glass by freeing the clips and proceed to clean both glass panes.

Never use abrasive products so as not to damage the glass surface, which may shatter during cooking.



##### GREASE FILTER

Remove the grease filter before daily cleaning at the end of service, and wash it separately.

##### GREASE DRIP PAN

Remove the drip pan before each cleaning cycle and wash it separately to stop the residue from clogging the grease drain.

### CORE PROBE

**REMOVE THE PROBE FROM THE** product only by gripping the probe handle; do not pull on the probe cable.

Regularly remove any cooking residue from the core probe cable.

If the probe cable is twisted, handle it carefully, making sure not to pull it.

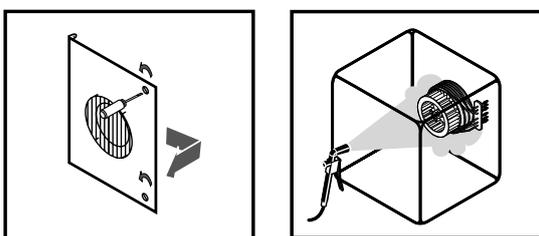
Do not exert too much force when inserting the probe in frozen products

### • PERIODICALLY ...

... it is advisable to clean the deflector and the pan holder racks, as required.

To do this, perform the following actions:

- stop and shut off all supplies (electricity, water and if present, gas);
- remove the pan holder rails;
- loosen the deflector screws with a suitably-sized screwdriver or a coin, so the rear part can be cleaned. For a more thorough cleaning, use the shower head (optional);



- if there are carbon deposits, remove them and increase the cleaning level/frequency;
- dry with a clean cloth;
- the deflector must be removed if the dirt is difficult to remove. Do not use abrasive pads or scouring sponges which could damage the steel surface. If the dishwasher is big enough, wash the deflector in it.

Fasten the deflector inside the oven, ensuring that the two fastening screws on the right-hand side are tightened properly.

### CHICKEN GRILL GREASE DRAIN

After removing the drip pan, use a tool to remove any residue that may otherwise clog the drain tube over time.

Check the grease level in the dedicated collection pan every day, and drain it if necessary.

### 18.2 • PLACEMENT OUT OF SERVICE

If the appliance won't be used for a long period of time (more than a week), it is advisable to proceed as follows.

**a)** If the appliance is equipped with Aroma & Smoke, before cleaning, remove the cartridges, insert the small tube in a container full of water and run a few smoke and aroma cycles so as to clean the tubes.

**b)** Run a cleaning cycle (with Calout)\* at a suitable level to ensure the utmost cleanliness of the chamber. If the level is not reached, run a new cleaning cycle, this time without calout\*.

**c)** Remove the can of detergent and run a Soft cleaning cycle, using only water (use an old can filled with water, and remember to remove it at the end).

**d)** Remove the partitions and unhook the air deflector in the chamber to inspect the rear area and check for any dirt deposits, which need to be removed.

**e)** Close the water supply valves

**f)** Open the settings menu and select the boiler\* menu, then the boiler emptying command and wait for the operation to be completed.

**g)** Disconnect the water supply tubes.

**h)** Disconnect the appliance by pressing the on/off knob for at least 3 seconds.

**i)** Remove the shower and press the key to drain any water left in the circuit (bring the grip down to floor level).

**j)** Disconnect the power supply and pull out the plug

**k)** Close the gas shut-off valve

**l)** Disconnect the drain tube to prevent any odours or bacteria from entering the appliance

**m)** Leave the door ajar.

**n)** If a Brita filter is installed, disconnect it from the line, the filter will need to be replaced in the event of long-term non-use (max. 1 year after installation).

**o)** Check the wear status of the gaskets so as to arrange for their replacement before operation is resumed.

**p)** Protect the appliance against frost to avoid error messages when it is turned back on.

\* Indication only applies to units equipped with boiler or Calout system

### 18.3 • PLACEMENT INTO SERVICE AFTER A LONG PERIOD OF NON-USE

After a long period of non-use, it is advisable to contact your trusted help service to arrange a visit in order to check whether any maintenance is required.

If you wish to act independently, proceed as follows, remembering that the manufacturer recommends the annual inspection of the appliance.

**a)** Flush the water tubes to prevent any deposits or residue from clogging the solenoid valves and then reconnect the supply tubes.

**b)** If a Brita filter is installed, check the date of installation (the filter must be replaced within a year, otherwise the active carbons will deteriorate and cause the potential spread of bacteria), flush the filter and if necessary replace it according to the instructions in the user manual.

**c)** Check the connection/reconnect the drain tube.

**d)** Connect the electrical power supply and energize the appliance (taking care not to invert the phases and neutral for gas appliances in order to avoid error messages)

**e)** Open the gas supply system valve.

**f)** Turn the appliance on by pressing the power-on knob for 3 seconds

**g)** Give the appliance time to fill the boiler\*

**h)** Insert/connect the cans of chemical product

**i)** Check that there are no leaks from the water and gas connections

**j)** If a message appears, take note or photograph the display and get in contact with your trusted help service

**k)** Check whether a software update is available; this can be done from the display if the appliance is connected to the internet, otherwise the software version will be available for download from the manufacturer's portal.

**l)** Run a cleaning programme (with Calout)\* to prime the cleaning/calout system pumps and check for any water leaks.

\* Indication only applies to units equipped with boiler or Calout system.

## 19 • SPECIAL MAINTENANCE

**As explained in the Installation manual and Warranty...**

**19.1** • For correct and safe operation, the oven must be subjected to special maintenance at least once per year by the technical help service.

**19.2** • It is advisable to sign a maintenance contract with the technical help service to ensure this operation is regularly carried out.

For the softener, follow the supplier's instructions

**So, I could change all of the recipes in all of the Naboo devices connected to the same account by mistake?**

- It's easy to avoid any errors, just activate the user block and Naboo will not allow any changes.
- The user block is activated voluntarily by the user by entering a password.

**If I don't have an internet connection on my Naboo, how can I update my device?**

- Naboo can be updated to the latest Software version available via USB (request from Technical Assistance).

**How do I find content in the Cloud?**

- The search function will be exactly like "My Naboo". You can search by Type of product or recipe nationality.

## **NABOO**

**What is My Naboo for?**

- My Naboo gathers and lists in alphabetical order all of the recipes inside the Device, those already available in each Naboo as well as those downloaded from the Cloud and the user's personal recipes. Searching is made easier using selection filters.
- My Naboo lets you display all the information for any cooking recipe like the ingredients, history and suggestions even during cooking so that you always have everything under control.

**Why does cooking not start when I touch a recipe in My Naboo?**

- My Naboo holds the recipes present in the Device. To activate the recipe it must first be selected, then it must be moved to the "Homepage" using a box that will appear in the bottom centre of the screen. Once the box appears, drag the recipe to it. The box will turn blue and then release the recipe, which will then appear immediately in the home page.

**Why do I not have all of the recipes on the Naboo home page?**

- The Naboo home page shows the favourites or those recipes that are used often and earn a top spot for searching and use. So, we can bring forward all of the recipes we want to the desired position, even organising them into standard or multi-level recipe folders.

## The CLOUD

### With what software version will the Cloud be active?

- The Cloud will be active officially with Software version 3.0.
- Software version prior to 3.0 in all devices already in use must be updated. This operation can be performed by either the user or the local service centre on all devices that have SW version 2.02 installed. If a previous version is installed, it will require a service technician from the place of purchase. Our online service will send all dealers and distributors the instructions and software needed for the update. The technicians will download everything to a USB and they or the user can then update the Device.

### How do I create a profile and access the Cloud?

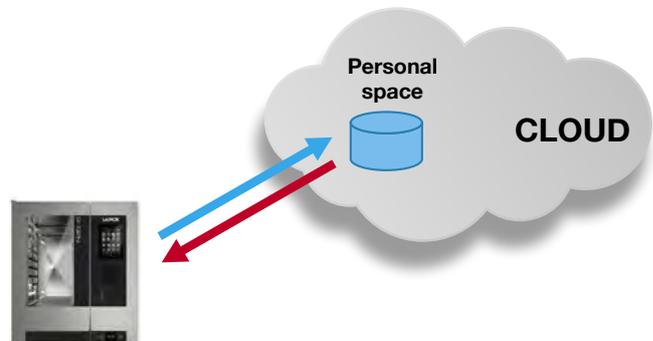
- Through a Wi-Fi internet connection provided by a router or a simple hotspot from a smartphone or tablet.
- Ethernet connection on request (optional).
- By registering the Naboo with username, password and personal email that will be chosen by the user. When registration is complete in the area on the Naboo screen, a link is sent to the email indicated during registration. This link must be confirmed and then after a few minutes you can access the Cloud.

### Does the Cloud have a cost?

- **The service is free** all you need is an internet connection.

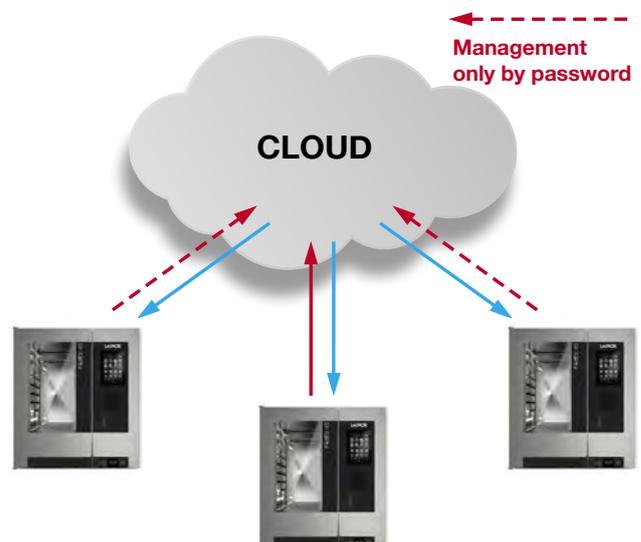
### How can I save my recipes to the Cloud?

- With Cloud synchronisation, all the settings and recipes saved in your Naboo are also saved in your personal Cloud space so you never lose anything.



### Synchronisation for Restaurant Chains or mass retailers.

- If a chain uses shared access to the Cloud, the Device profile for the chain can be replicated on all the Naboo devices owned.



### If I change a recipe in my Naboo do I also change it for everyone who accesses the Cloud with my account?

- Yes. But a block can be activated that makes it impossible for the user to make any changes. It can be unblocked using a password.

### How do I get a recipe in both a custom folder and on the Homepage?

- When you hold your finger on the recipe, 2 icons will appear up on the left and right, use the blue one to duplicate the recipe and move it to the file; or drag it to the My Naboo desktop (creating another Link)

### Once a recipe has been used can I delete it from my home page or will I then lose it forever?

- The recipe stays in My Naboo and there are links to access it in the desktop/folders so you can delete it from the desktop and then call it back up from My Naboo. The recipe can be deleted from the Desktop and called back up from My Naboo as many times as you wish.
- Whenever it is cancelled from My Naboo it can always be recalled from the Cloud.

### Why does a recipe disappear when I move it to a folder?

- The Naboo Homepage is designed to be simple, quick and intuitive, just like a Desktop. Recipes can be organised in folders for maximum organisation. So, whenever you wish to have the same recipe in more than one location, just hold down the icon for that recipe and as soon as it starts to vibrate you have two choices, delete it or copy it. Copy the recipe using the blue selector, moving it where you wish. This operation can be repeated as many times as you wish.  
(See previous point).

### Does Manual cooking let me have the same functionality as the recipes?

- Yes. The only limitation is that more cycles cannot be added and it cannot be saved at the end of cooking.

### I deleted a recipe from my desktop and I created a similar one with the same name but Naboo says "Recipe already exists". Why?

- Deleting the recipe from the Naboo desktop does not completely delete it. To delete it it must be deleted from My Naboo.

### How many recipes can I create or have on my Naboo?

- Practically an infinite number can be saved on the Cloud before all of the available space is full.

### How many recipes are in Naboo by default?

- In "My Naboo" there are about 270 recipes including pastries, vacuum cooking, night cooking, reheating products and much more. Some of these are already organised in folders.

### Can I download the HACCP data registration?

- Yes. You can access the HACCP data for an entire year of work done with Naboo and download the log for any day, up to 365 days prior, onto a USB.

**What can be imported into Naboo?**

- Recipes created by or for another Naboo (only via USB).
- JPEG files (photographs or images) that can be downloaded from a PC onto a USB and then imported into Naboo.

**Can videos be imported into Naboo?**

- No. Videos are not saved in Naboo, only on the Cloud.

**How does temperature maintenance work in Naboo.**

- Maintenance with the probe is linked to the last core temperature + a predefined temperature delta to ensure the precision of the maintenance temperature.
- Without using the core probe, maintenance is linked to the temperature at which we want to maintain the food.

**What functionality can I find inside the Maintenance function?**

- “Dry” maintains the product in the closed chamber without removing the humidity.
- “To Dry” maintains the product in the chamber with fast dry open.
- “30” maintains the product with 30% humidity in combi mode.

**How many products can be inserted inside a JIT?**

- All of those possible by the number of trays set at the time, as long as they are all timed and without probe.

**Can the probe be used in the multi-level setting?**

- Yes it can.

**SMOKEGRILL**

*Smokegrill is a Naboo option and it is for smokegrill cooking and smoking.*

*Smokegrill works with SmokeEessence, a natural, allergy-free and gluten-free product created for Naboo.*

*SmokeEessence comes in 500 ml jars.*

*The customer is not required to use SmokeEessence, but in the event of anomalies caused by using other products, the repair warranty is void.*

*The Smokegrill dose (soft/medium/hard) in any recipe can be customised only during the cooking chamber preheating phase and not while the recipe is in progress.*

**SEASONING**

*Seasonings are a Naboo Smokegrill option and give custom flavours to recipes.*

*The seasonings work using the aroma dispenser and are all natural.*

*The seasonings are also supplied in 500 ml jars.*

*The customer is not required to use Naboo seasonings, but in the event of anomalies caused by using other products, the repair warranty is void.*

*The seasoning dose (soft/medium/hard) in any recipe can be customised only during the cooking chamber preheating phase and not while the recipe is in progress.*

### How much SmokeEssence is used in a soft, medium or hard smoking cycle.

- On ICS recipes with Smokegrill, Naboo chefs have already determined the right quantity of SmokeEssence.
- The SmokeEssence dose (soft/medium/hard) in any recipe can be customised only during the cooking chamber preheating phase and not while the recipe is in progress.

### Can smoking, smokegrill and seasonings be used manually during Manual cooking?

- Yes, currently only if programmed during the pre-heating phase.  
When creating a new recipe the smoking level desired can be entered directly through the cycles.

### Are Seasonings and SmokeEssence provided when a Naboo is purchased with the Smokegrill option?

- No, there are no Seasonings or SmokeEssence inside the Naboo.  
These products are purchased separately as needed.

### Why are they not provided?

- Because they are food products and cannot be shipped to any country as sanitary authorisations are required for their import and sale. The dealers must take care of import and distribution.

## WASHING

### How long does it take to generate the liquid detergent from the jar of Soliclean?

- No time is wasted as generation is automatic and is done during the wash phase.  
After selecting the type of wash that you wish to perform, Naboo recognises the amount of detergent needed and lets you know if generation is required.

## CALOUT

### When does Naboo notify me that Calout needs to be performed?

- Naboo notifies you to perform Calout when needed.  
If Calout is not performed within the anticipated time frame, Calout is disabled.  
A service technician will be needed to restore the Calout function.

**We recommend performed Calout the first time the message appears or at the end of the work day.**

## 21 • WARNINGS

- Always keep the area around the detergent and calout caps clean. This is where the cap or detergent/calout jar presence micro-switches are found.

In the event of error messages regarding drawer cap closure, make sure the areas around the caps are cleaned.

If the error persists, contact technical assistance.

- **Detergent/calout generation is performed as needed, at the same time as the wash.**

Follow the instructions on the display to proceed with the generation of the detergent/calout.

- **WARNING:**

Once open, the SOLID CLEAN detergent jar has a solid surface that dissolves during the liquid detergent creation process.

**DO NOT TOUCH/BREAK THIS SOLID SURFACE.**

- **WARNING:**

Once open, the SOLID CAL jar has a solid surface that dissolves during the liquid calout creation process.

**DO NOT TOUCH/BREAK THIS SOLID SURFACE.**

- Always keep the vent grille located in the part under the control panel clean.

- **DEVICE WITH AUTOMATIC DOOR.**

If the automatic door blocks/malfunctions, it can be manually unblocked by pulling the ring located under the control panel.

You can continue to use the Naboo, unblocking the door manually.

If the problem persists, contact Technical Assistance.



Press the icon to access the Naboo settings.

• In this menu, you can modify the settings for:



Block settings



Home icon size settings



User preferences  
Brightness and Energy Savings,  
Sounds, Language



Wash/Calout



Wi-Fi settings



Multi-level settings



Cloud settings



Energy Monitor



Date and time settings



Water softener settings



Delayed start



Customer service



USB settings  
HACCP, INFO, Backup



SERVICE menu



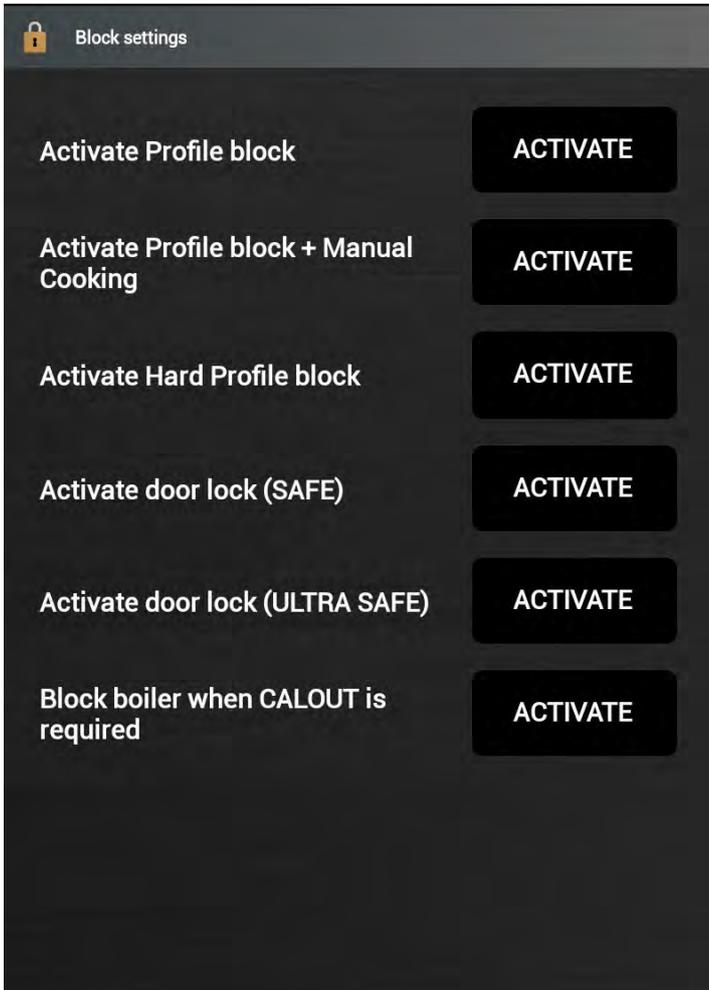
Software Update

## 22 • SETTINGS

### BLOCK SETTINGS

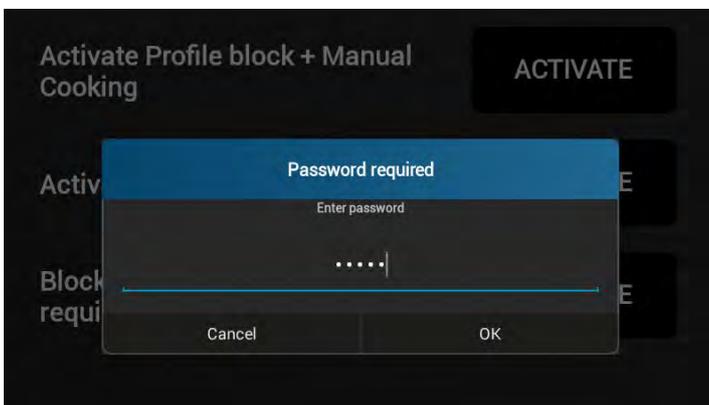


Press the icon to access the block settings



It is possible to activate the following blocks:

- **Activate profile block**  
1st level (recipes are not deleted/ stored)
- **Activate profile block + Manual cooking**  
2nd level (only recipes and manual mode)
- **Activate hard profile block**  
• 3rd level (recipes only)
- **Activate door block (SAFE)**  
The door is blocked during cooking and cleaning processes
- **Activate door block (ULTRA SAFE)**  
The door is always blocked
- **Boiler Block with CALOUT request**  
The boiler will be blocked if the Calout traffic light is red



To activate the chosen block, press **“ACTIVATE”**, then enter the password and repeat it to confirm.

To unblock, press **“REMOVE”**, and enter the password.

## 22 • SETTINGS

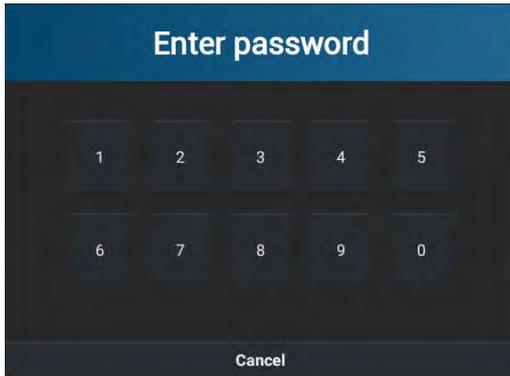
### BLOCK SETTINGS

#### DOOR BLOCK



Once the door block is set (Safe / Ultra Safe) an icon identifies the activation of this feature.

Press the icon to unblock the door.



Insert the password to deactivate the door block.



At the end of cooking, a popup appears informing of the need to unblock the door.

When the popup appears, the door can be opened.

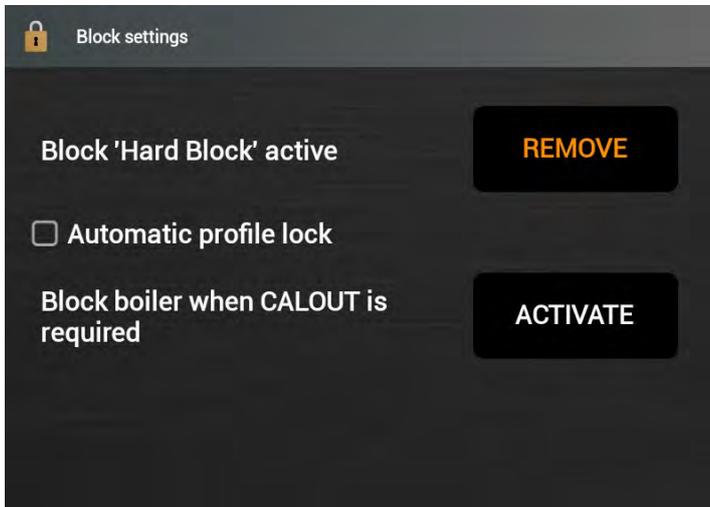
**IMPORTANT: If the door block is active and Multi-level cooking is selected, the unblock password will only be requested at the start of cooking and the door block will be disabled.**



If the current process requires the door to be opened by the user, a popup appears.

Press “Unlock Door” and type in the password to unblock it.

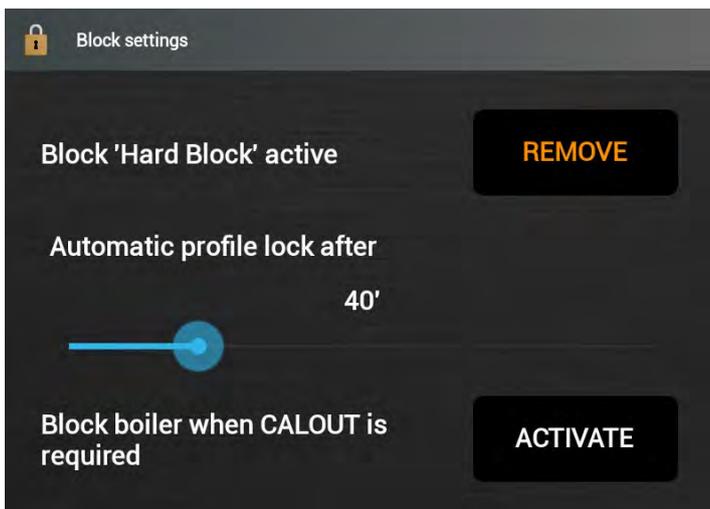
### BLOCK SETTINGS



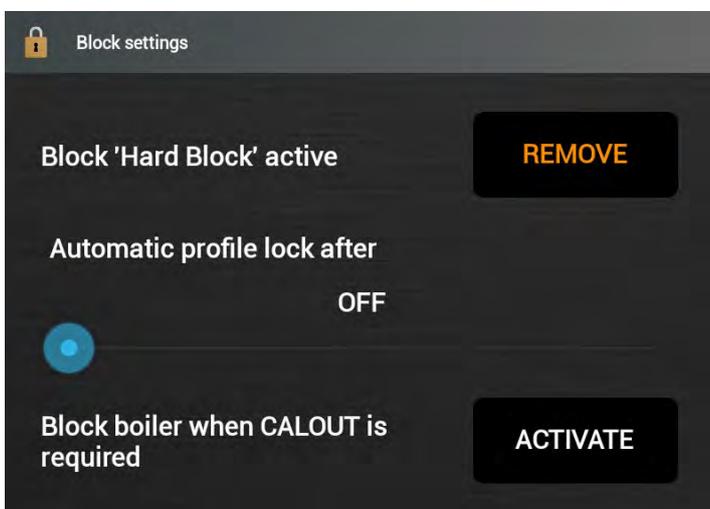
#### Automatic profile lock:

By enabling this function, when the profile lock is removed, it will automatically be locked again after the set time.

Click on the check box to enable the automatic profile lock function after a specific time.



When the automatic lock has been enabled, drag the cursor to set the time after which the lock will be enabled.

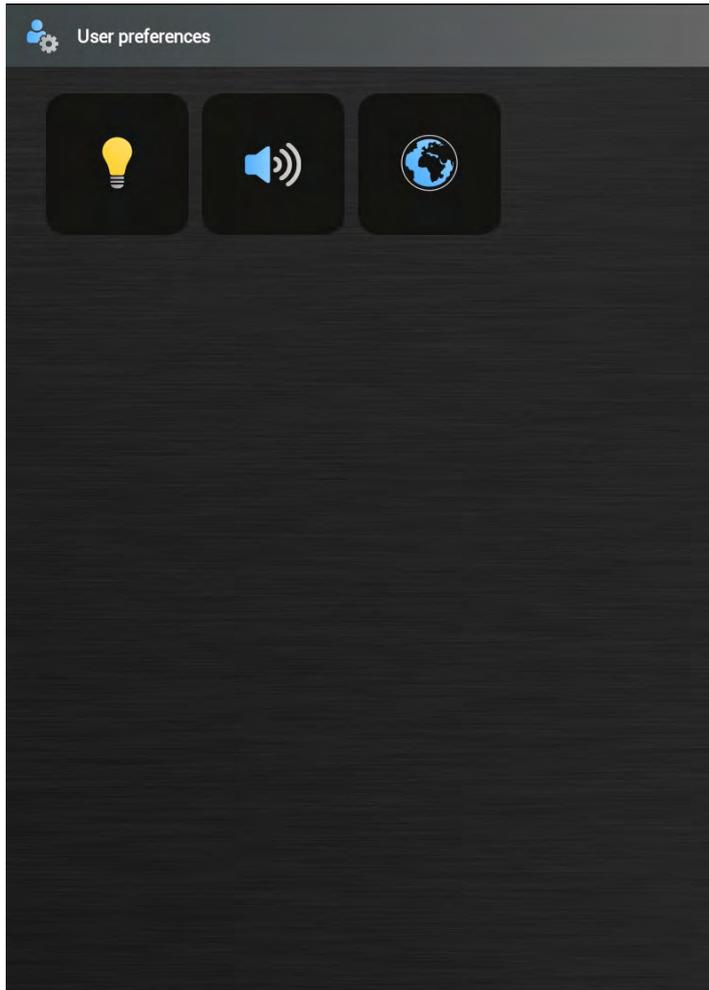


Drag the cursor to the left to disable the automatic lock function.

### USER PREFERENCES



Press the icon to access the user preferences



**Brightness and Energy Saving:**

Brightness settings, flashing light at end-of-cooking and Energy saving

**Sounds:**

Volume settings and sound configuration

**Language:**

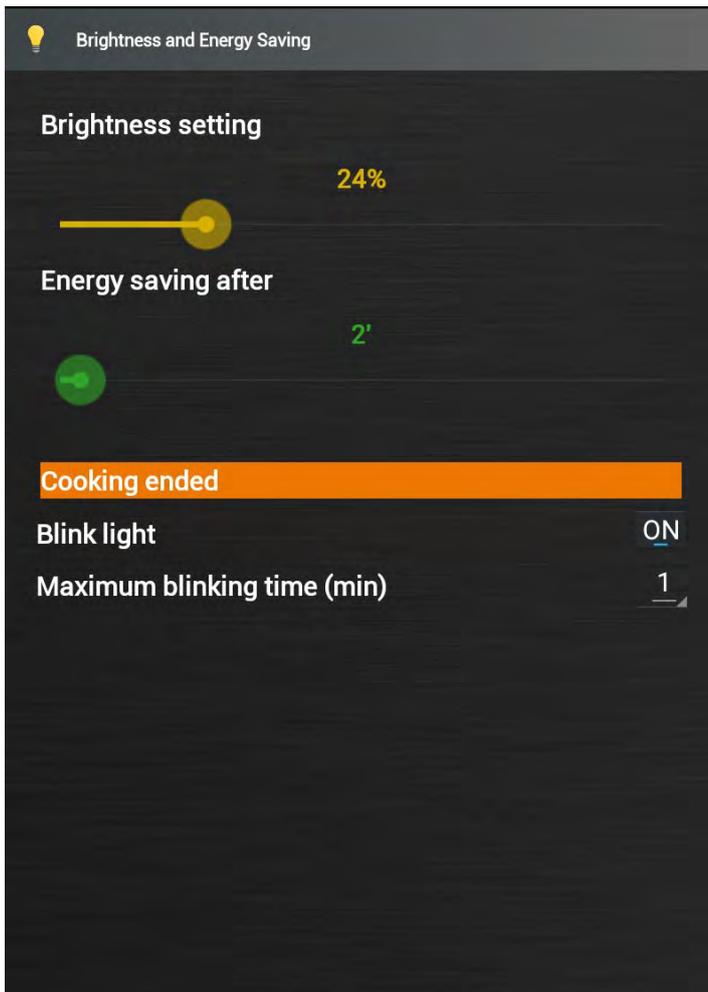
Language setting, unit of measurement and keyboard choice/configuration

### USER PREFERENCES

### BRIGHTNESS AND ENERGY SAVINGS



Press the icon to access the Brightness and Energy Savings settings



#### **Brightness setting:**

Drag the cursor to increase or decrease the brightness of the display

#### **Energy savings after:**

Drag the cursor to set the period of time after which Energy savings mode will start.

Drag the cursor to the left to disable the function.

#### **Flashing light at end-of-cooking:**

Set flashing light to ON and set how long it flashes for

### USER PREFERENCES

### SOUNDS



Press the icon to access the Sound settings



**Enable sounds:**

Set to ON to enable sounds

**Volume setting:**

Drag the cursor to increase or decrease the volume

**Alarm:** Select the sound for alarms

**Cooking ended:** Select the sound for end-of-cooking

**Alert:** Select the sound for messages/alerts

**Manual cooking stand-by sound:**

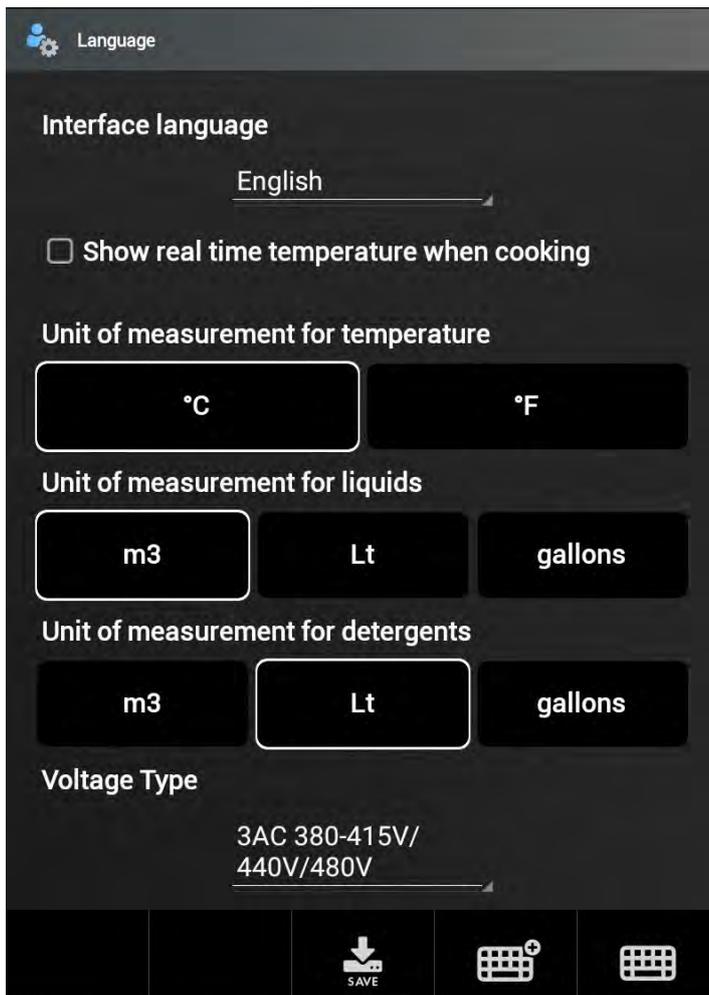
Set to ON to enable the sound for manual cooking stand-by

### USER PREFERENCES

### LANGUAGE



Press the icon to access Languages and Unit of measurement



#### **Set Interface language:**

Select the language from the drop-down menu

#### **Show real time temperature when cooking:**

Click on the box to enable the function

#### **Unit of measurement for temperature:**

Click on the unit of measurement required (°Centigrade or °Fahrenheit)

#### **Unit of measurement for gases:**

Click on the unit of measurement required (Cubic metres, gallons or cubic feet)

#### **Unit of measurement for liquids**

Click on the unit of measurement required (Cubic metres, litres or gallons)

**Press the SAVE button to save the settings that have been entered**

**You can also load plugins for special keyboards, such as Korean, Chinese, etc. by selecting the keyboard icons.**

### WIFI CONFIGURATION



Press the icon to access WIFI configuration



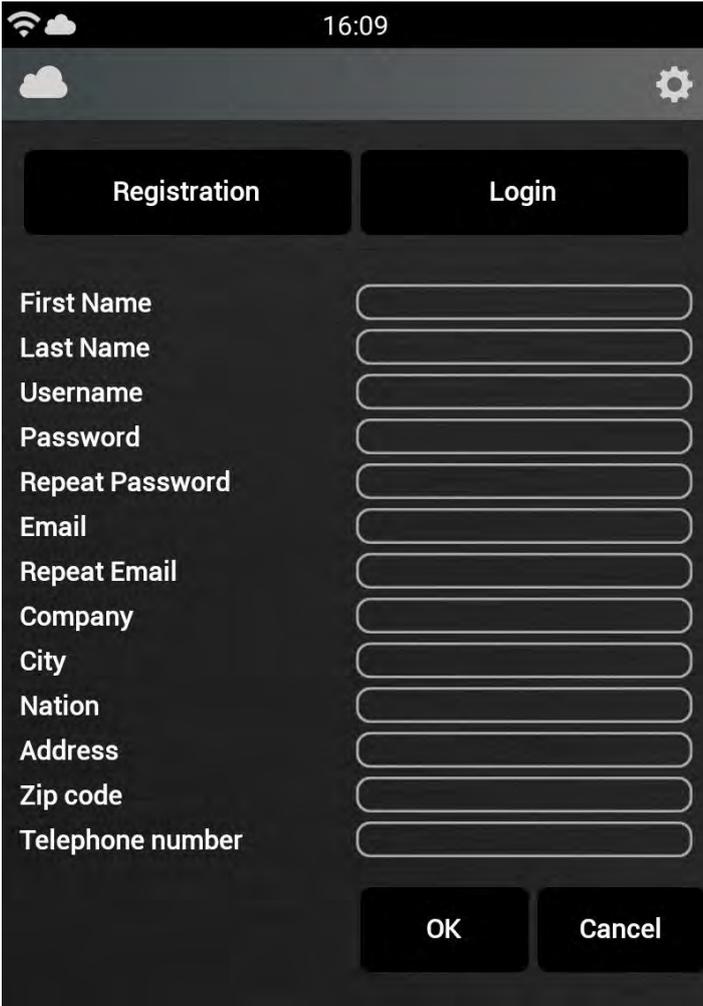
Press the icon “**Enable WiFi**” to access the WIFI networks available.

See page 40.

### CLOUD SETTINGS



Press the icon to access the Cloud



16:09

Registration Login

First Name

Last Name

Username

Password

Repeat Password

Email

Repeat Email

Company

City

Nation

Address

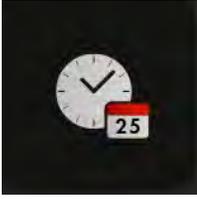
Zip code

Telephone number

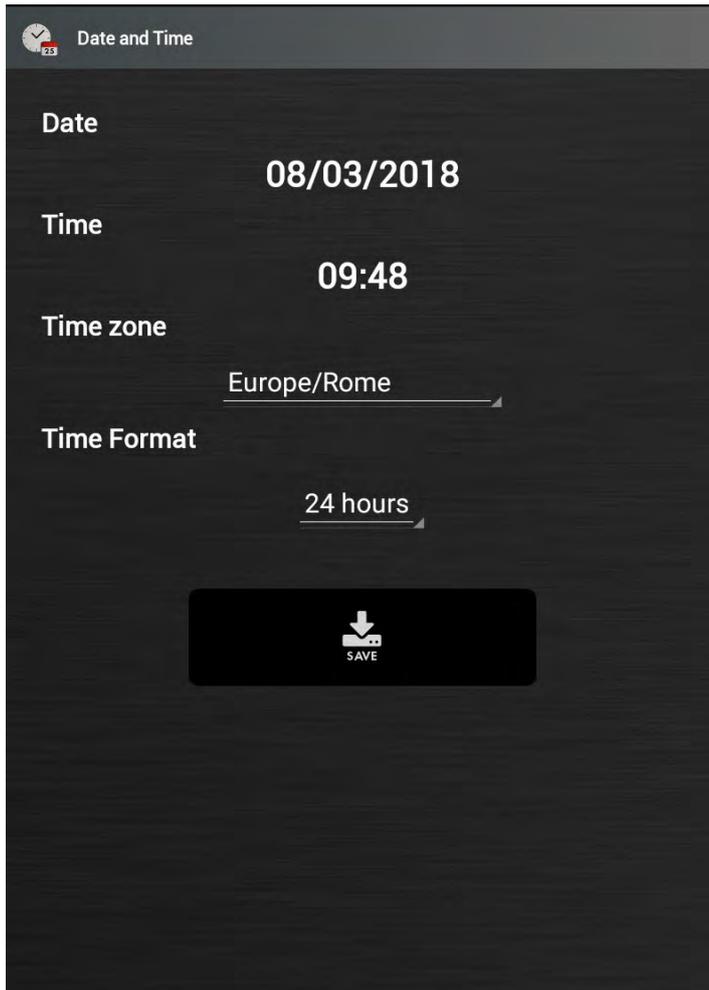
OK Cancel

See page 41.

### DATE AND TIME



Press the icon to access the Date and Time settings



#### **Date setting:**

Click on date and select the date from the calendar

#### **Time setting:**

Click on time and set it by dragging the clock hands.

#### **Time zone:**

Select your time zone from the drop-down menu.

#### **Time format:**

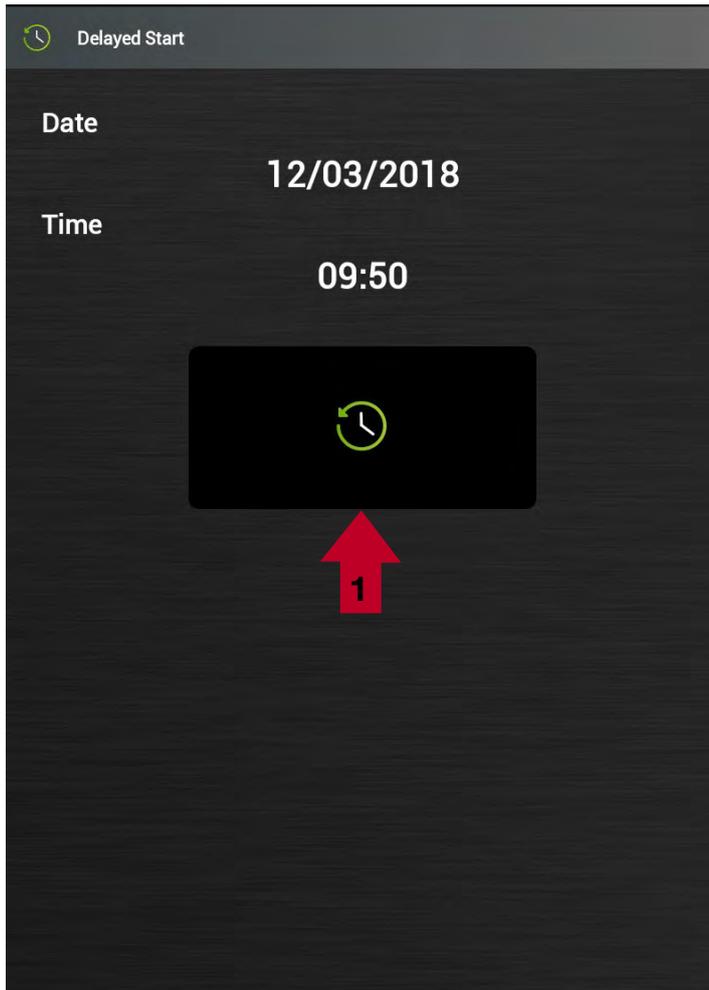
Select the required time format from the drop-down menu.

**Press the SAVE button to save the settings that have been entered**

### DELAYED START



Press the icon to access the delayed start setting



#### **Date setting:**

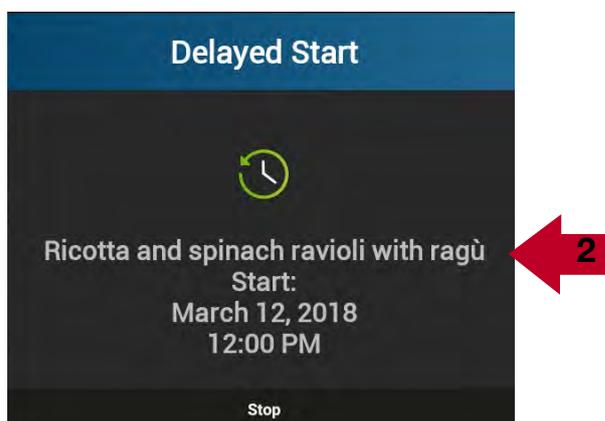
Click on date and select the date from the calendar

#### **Time setting:**

Click on time and set it by dragging the clock hands.

Press the “Delayed start” icon **(1)** and select the recipe

A pop-up window with a summary **(2)** will appear showing the chosen recipe and the date and time of the delayed start.



### USB



Press the icon to access the USB menu



**HACCP:**

Allows you to download the HACCP log for a specific period of time.

**INFO:**

Create a backup of the technical data.

**Backup:**

Allows you to create and import a backup of recipes and/or settings.

**User preferences backup:**

Allows the creation or import of the user preferences backup.

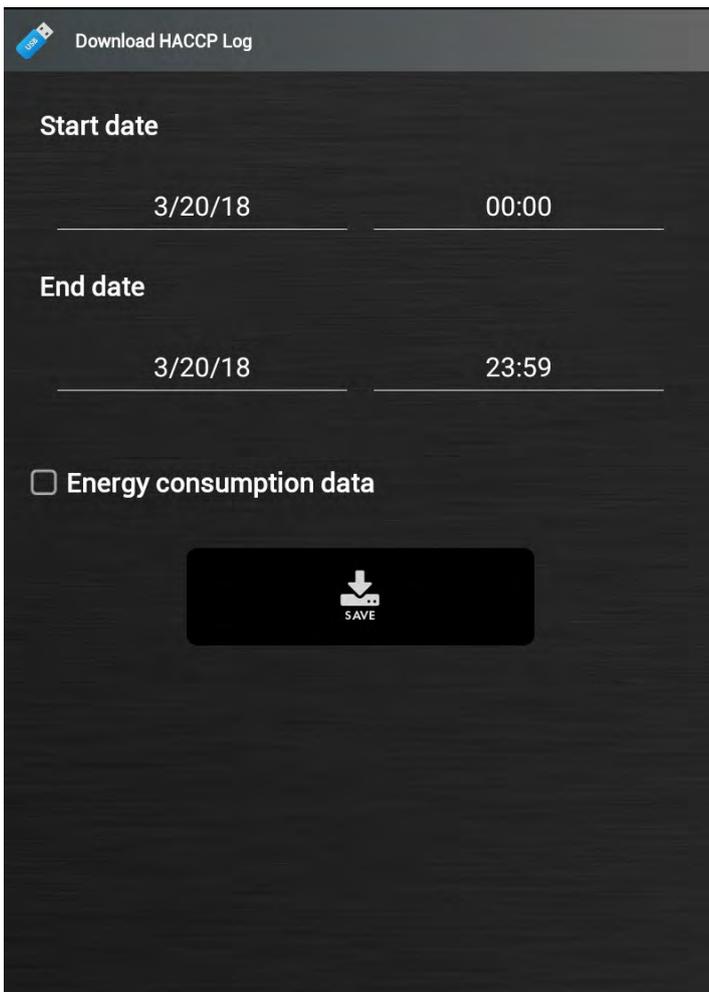
## 22 • SETTINGS

USB

HACCP



Press the icon to download the HACCP log



Select the required period for which to download the HACCP log:

Set the start date and time.

Set the end data and time.

Insert a USB key and press the SAVE button.

A pop-up window will show you that the operation has been successfully completed.

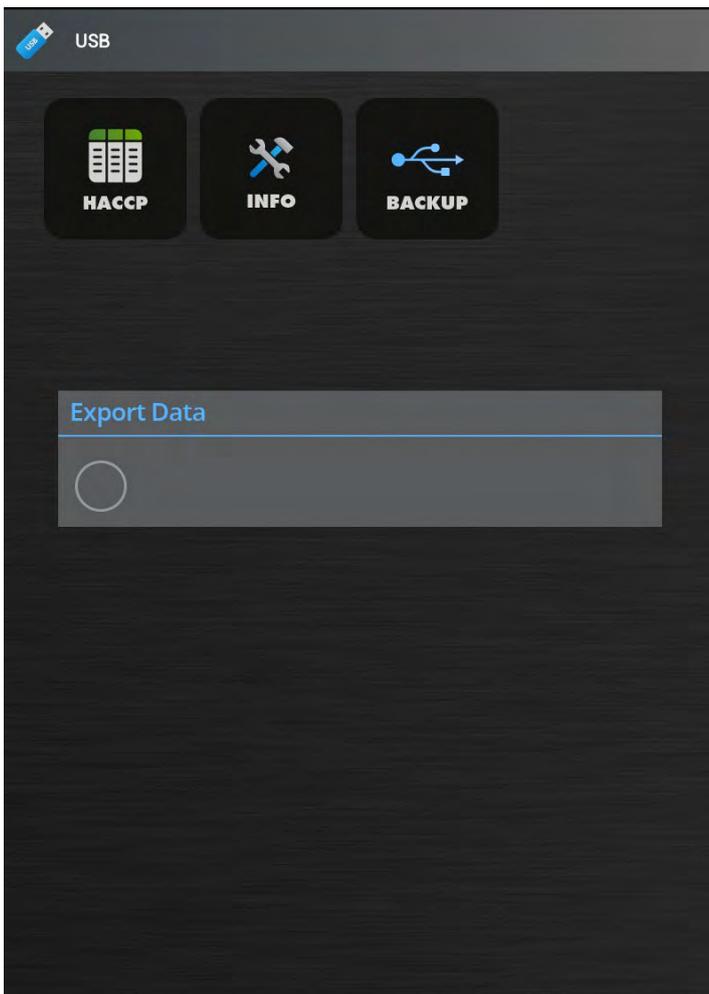
## 22 • SETTINGS

USB

INFO



Press the icon to download the technical service information for the oven



Allows you to download the technical service information log for the oven

Insert a USB key and press the INFO button

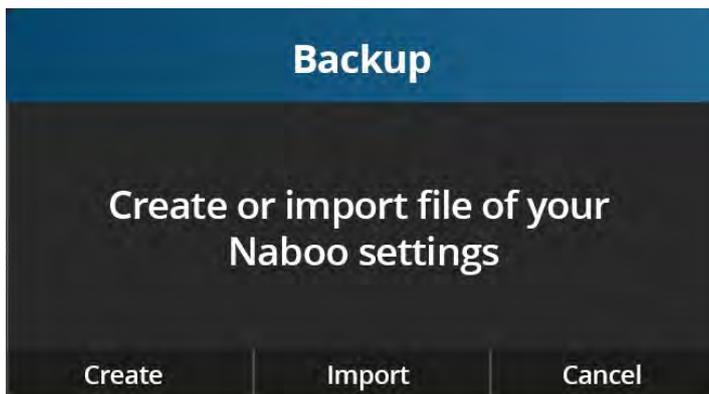
A pop-up window will indicate that the data is being exported to the USB key.

### USB

### BACKUP



Press the icon to create or import a backup file of recipes and/or settings.



Insert USB key.

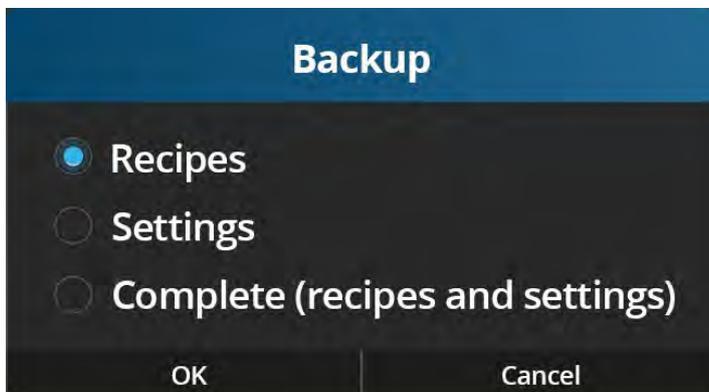
Select “**Create**” to create a backup.

Select the type of backup you want to create:

**Recipes:** Save the recipes only on the USB key

**Settings:** Save the settings only on the USB key

**Complete:** Save the recipes and settings on the USB key



Or select “**Import**” to import the backup from the USB key.

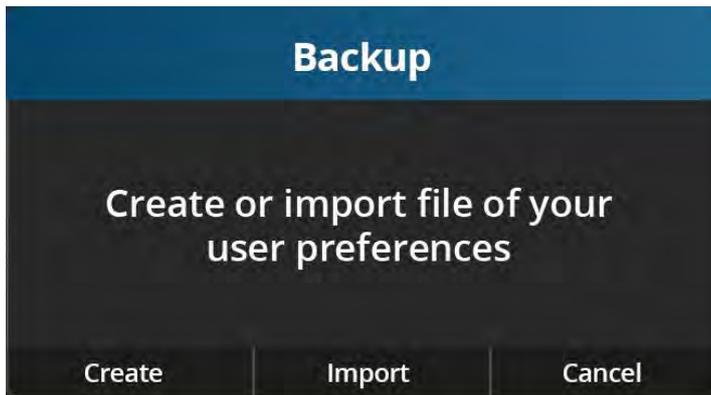
Select the backup to import it.

### USB

### USER PREFERENCES BACKUP



Press the icon to create or import the user preferences backup.



Insert USB key.

Select “**Create**” to run a user preferences backup.

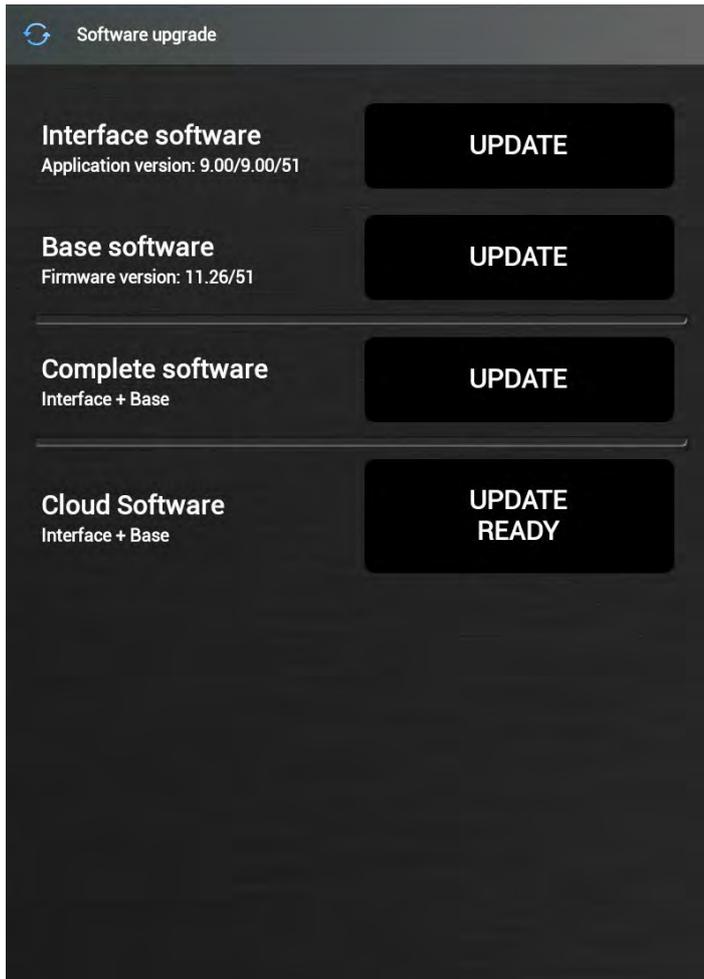
Or select “**Import**” to import the backup from a USB.

Select the backup to import it.

### SOFTWARE UPDATE



Press the icon to access Software update.



Select the type of software update you want to perform:

**From USB key:**

- Interface software)
- Base software)
- Complete software (Interface + Base)

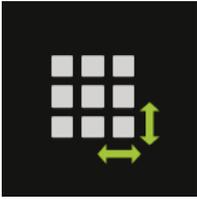
**From the Cloud:**

- Complete software (Interface + Base)

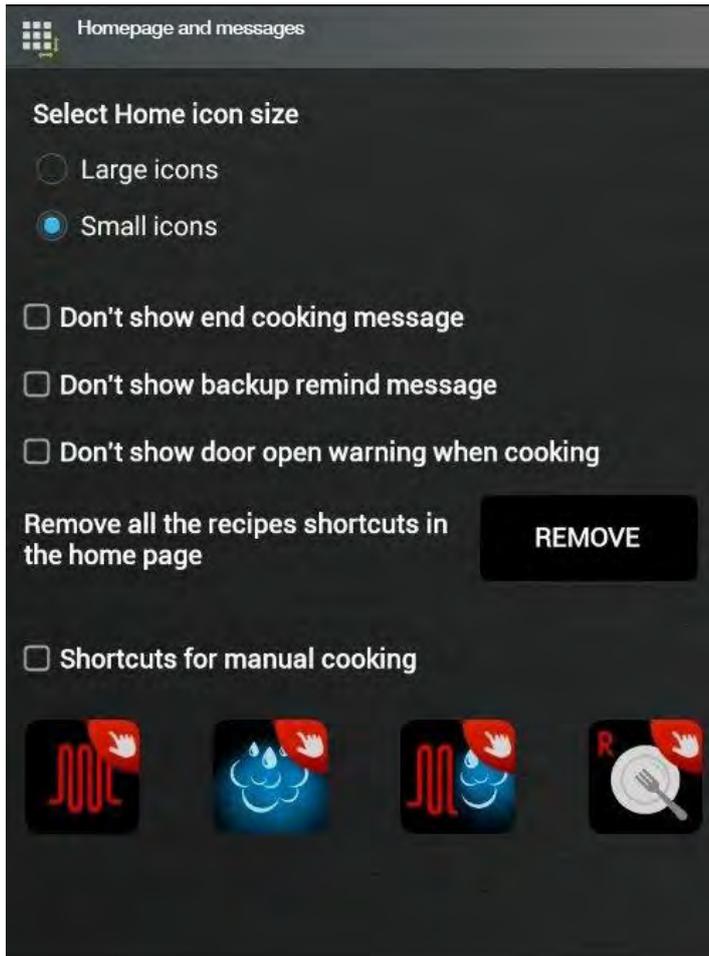
**See instructions on page 47**

**We recommend always running a Complete update**

### HOME PAGE AND MESSAGES



Press the icon to access the home page settings and messages.



#### Select Home icon size:

Allows you to select the size of the icons on the home page.

**Small icons:** to view 20 icons on the home page

**Large icons:** to view 12 icons on the home page

#### Don't show end cooking message:

If selected, the end-of-cooking message does not appear.

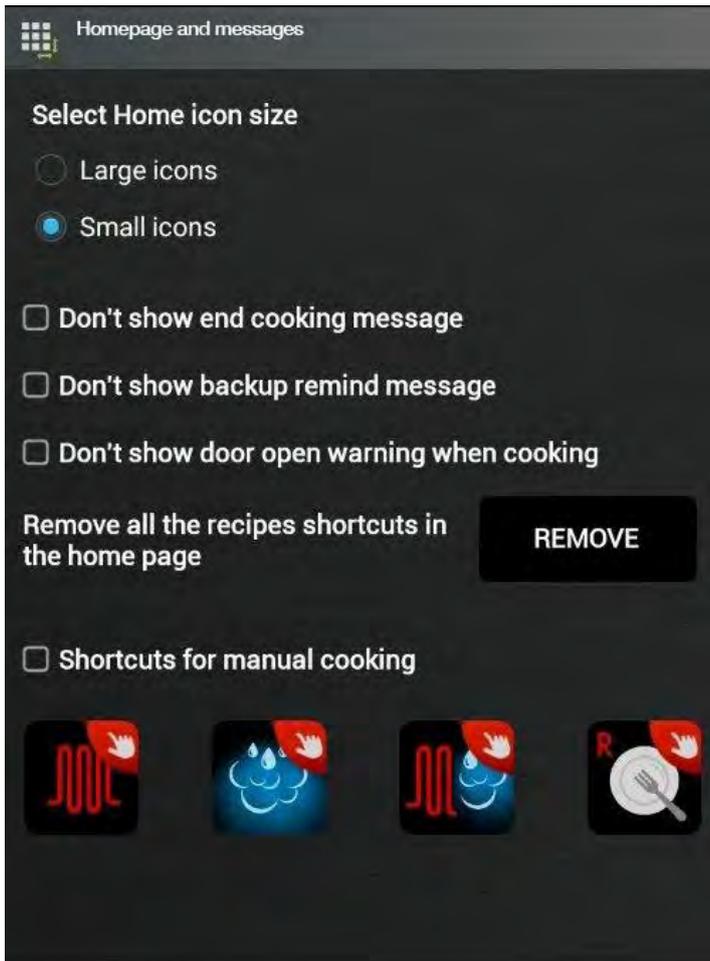
#### Don't show backup remind message:

If selected, the message reminding you to do a backup does not appear.

#### Don't show door open warning when cooking:

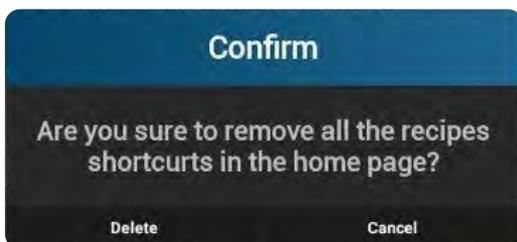
If selected, the warning message if the door is opened during cooking does not appear.

### HOME PAGE AND MESSAGES

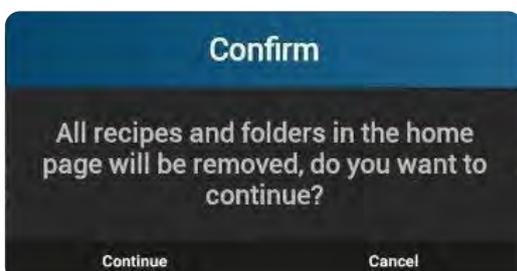


#### Remove all the recipe shortcuts in the home page:

Press the “REMOVE” key to eliminate all the recipe shortcuts from the home page.



A pop-up window will appear asking for confirmation to remove all the recipe shortcuts from the home page. Confirm by pressing “Delete” or “Cancel” to eliminate the pop-up window.



If you select “Delete”, another pop-up window will appear asking for confirmation to remove all the recipe shortcuts from the home page. Confirm by pressing “Continue” or “Cancel” to eliminate the pop-up window.

### HOME PAGE AND MESSAGES



If you press “Continue”, the home page will be blank.

To add recipes to the home page, you can:

- Create new recipes
- Import recipes from My Naboo
- Import Recipes from the Cloud



#### **Shortcuts for manual cooking:**

If selected, the shortcuts for manual cooking and regeneration are shown on the home page.

### BOILER



Press the icon to access the Boiler menu



**Allows you to access the boiler washing menu.**

From this menu, it is possible to activate the Calout process, even if there is no pending request from the system.

The boiler rinse process allows you to flush the boiler to check that the drain valve is working and sometimes to remove any limescale residue.

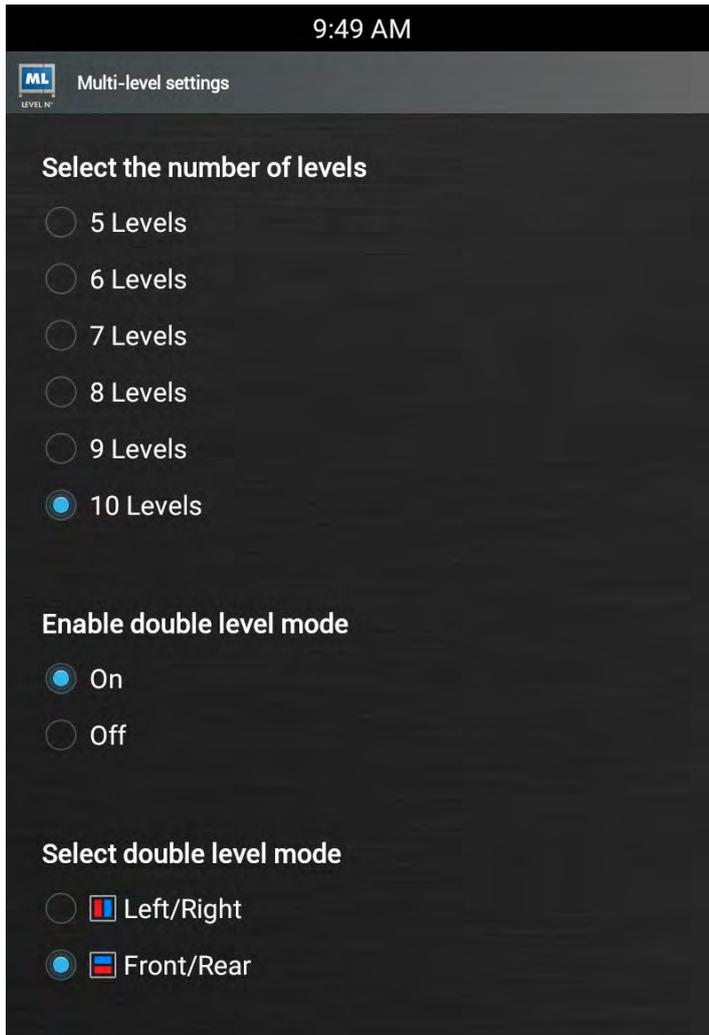
Select the wash cycle required and confirm your choice by pressing OK in the pop-up window.

A message appears confirming completion once the wash cycle has finished.

### MULTI-LEVEL SETTINGS



Press the icon to access the multi-level oven settings



#### Select the number of levels:

allows you to select the number of oven levels.

Select the required number of levels.

#### Enable double level mode:

allows you to enable different cooking for 2 products per level.

Select ON to enable the function

Select OFF to disable the function

#### Select double level mode:

Select “Left/Right” or “Front/Back” depending on the type oven you own.

### CONSUMPTION MONITOR



Press the icon to access the consumption monitor for the oven.



The Energy Monitor allows you to view the information about oven consumption in a specific period.

**Period:**

Select the period for which you wish to analyse the consumption data:

- Last operation
- Last 24 hours
- Last 7 days
- Last 30 days
- Last 12 months
- Search by date (to analyse a specific period of time)

**Select the type of consumption from:**

- Water
- Energy
- Gas
- Combiclean/Solid Clean
- Calfree/Solid Cal

A graph and a table of consumptions will be displayed for the selected period.

By selecting a value in the table, you switch to a detailed view (**Example 1** - by selecting a day of the week, you switch to a daily view divided into hours).

### CONSUMPTION MONITOR



You can check the actual consumptions in the last operations in the detailed view.

The green BACK icon lets you go back to the previous consumption data.

To go back to the previous screen, press the green BACK icon.

#### IMPORTANT:

THE WATER, ENERGY AND GAS CONSUMPTIONS ARE APPROXIMATIVE.

The water consumption is calculated for 3.5 bar pressure and indicated in m<sup>3</sup>, litres or gallons.

Energy consumption data is available for the following power supplies: 230V-1N, 400V-3, 400V-3N, 440V-3, 440V-3N, 480V-3, 208V-3, 120V and expressed in kWh.

The gas consumptions are calculated for: Natural gas G20 - 20 mbar and LPG G30- 30 mbar and are expressed in m<sup>3</sup>, Kg, gallons or cubic feet.

The wash cycles are shown by the number of containers for a solid wash, by the washing liquid in litres or gallons, when using original products.

### WATER SOFTENER



Press the icon to access the Monitor and check the efficiency and maintenance of the external water softener (optional water softener).

The screenshot shows the 'Water softener' settings interface. It includes the following elements with numbered red arrows:

- 1**: Points to the 'Type' dropdown menu, which is currently set to 'BRITA'.
- 2**: Points to the 'Model' dropdown menu, which is currently set to 'Purity 1100'.
- 3**: Points to the 'Water hardness' input field, which is currently set to '25' °dH.
- 4**: Points to the 'Date of installation' field, which is currently set to '09/03/2018'.
- 5**: Points to the 'State of consumption' progress bar, which is a light blue bar.
- 6**: Points to the checkbox labeled 'Don't show the message to change water softener filter', which is currently unchecked.
- 7**: Points to the 'SAVE' button at the bottom of the screen.

**1)** Set the type of softener  
Enter the password “waterfilter” and set the type of softener installed

**2)** Enter the water softener model

**3)** Enter the water hardness expressed in °dH

**4)** Select “Installation date”, the current date is shown, confirm by pressing “end”

**5)** The water softener filter consumption level is indicated by a light blue bar.  
When the water softener filter needs changing, a message appears prompting replacement.

**6)** Select if you want to turn off the message to change the water softener filter

**7)** Press the SAVE button to save the settings that have been input

#### REPLACING THE FILTER CARTRIDGE:

Replace the filter and change the “Installation date” as shown in point 4, press button 7 to save the settings.

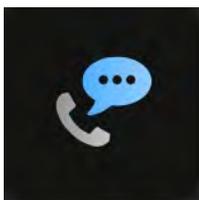
#### IMPORTANT:

The consumptions have been calculated in standard conditions (3.5 bar water pressure).

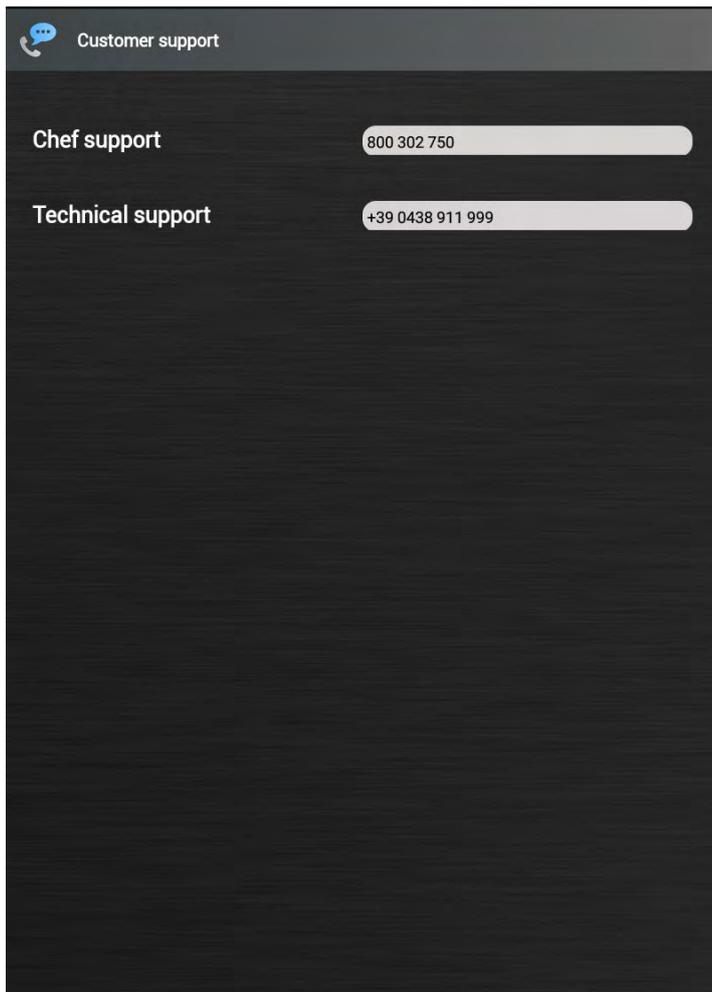
**Consult the water softener manual.**

Function not available for models 171 and 144.

### CUSTOMER SERVICE



Press the icon to access the Customer service menu

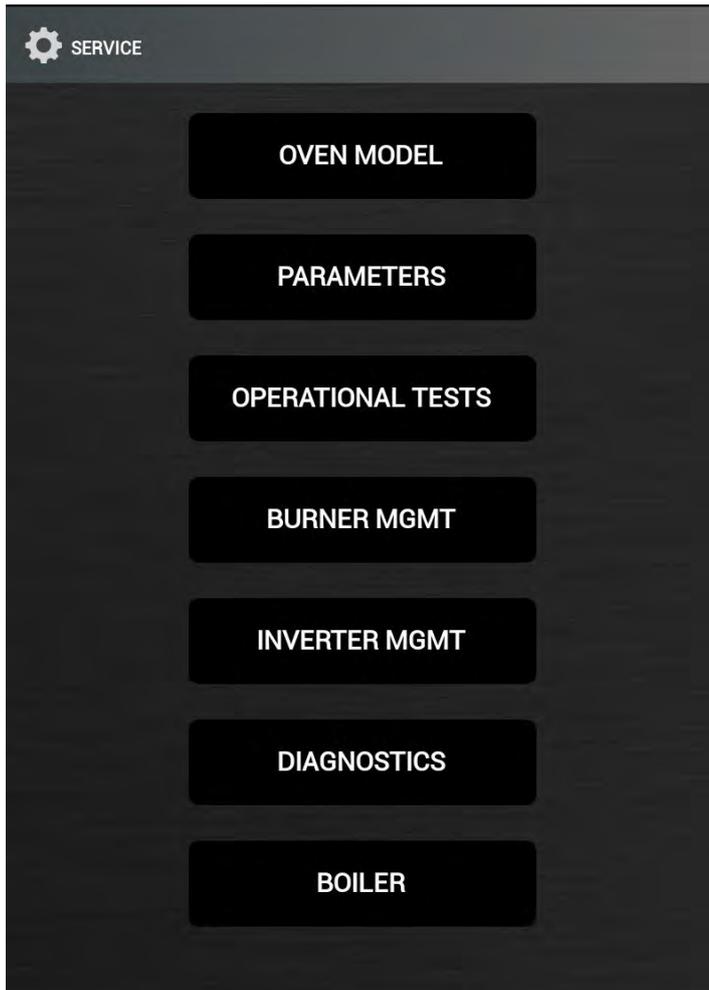


**Allows you to enter and view the customer service numbers: Chef Support and Technical support.**

### SERVICE SETTINGS



Press the icon to access the Service settings.



### RESERVED FOR AUTHORISED TECHNICAL PERSONNEL

Press the “**SERVICE settings**” icon to access the Oven settings.

Enter the service password to access the functions.

### 23.1 •

When the oven is turned by pressing knob for 3 seconds, an electronic check of the main functions will automatically be performed by the device. Once the self-diagnosis has been performed, if the oven proves to be in perfect operating conditions, the cooking chamber temperature display will show the real temperature of the chamber and the cooking mode Leds will flash. Cooking parameters can therefore be set.

**23.2 •** If on the other hand the oven detects errors, these will be shown on display. The visualisation of errors is very important in the event technical support is required, as this value provides information about the type of error. The message on the display is accompanied by an acoustic signal that lasts for 5 seconds, which is repeated every minute until the oven is turned off.

The main error messages are:

### MESSAGES

#### A10

**Fault in cooking chamber temperature probe, immediately turn off** the oven and call the technical support service.

#### A11

**Fault in boiler preheating probe**, the oven can only work in convection model, **Steam and Combi modes cannot be activated**. Call the technical support service.

#### A12

**Fault in vapour condensation temperature probe**. The vapour condensation is working continuously, the oven however, can work under **strict observation** (greater water consumption), until the technical support service is called out

#### A13

**Fault in core probe**. If this error message appears, you should check that the connector is properly inserted in the slot (**A1**). In this case, the oven may still be used in timed mode until the technical support service intervenes, but without using this accessory.

#### A04

**This means that no water is reaching the oven**; it is therefore necessary to **check** that the tap is open and that there is water in the network. If the lack of water depends on the network, inform the supplying entity. If on the other hand there is water in the network, call the technical support service. In the meantime, the oven can be used in convection mode.

#### A11

Intervention by **motor's thermal protective device**. **Immediately turn off** the oven and call the technical support service.

#### A02

Intervention by the **cooking chamber safety thermostat**. **Immediately turn off** the oven and call the technical support service.

#### A03

Intervention by the boiler safety thermostat, immediately turn off the oven and call the technical support service.

#### A07

There is **overheating** in the electrical **components** compartment. The oven can still be used under careful observation until the technical support service intervenes.

The main error messages are:

### MESSAGES

#### A08

There is excessive overheating **in the electrical components compartment**, which may compromise the integrity of components. **Immediately turn off** the oven and call the technical support service.

#### DOOR OPEN

Door appears open, which means the door micro-switch contact is open. Make sure the door is closed properly, if the error persists, call the technical support service.

#### A60 - A61 - A62

Steam generator malfunction

**Immediately turn off** the oven and call the technical support service.

#### EXTRAORDINARY MAINTENANCE REQUIRED

This message appears when the device is turned off, indicating the descaling cycle of the steam generator needs to be run.

#### RUN CALOUT

This message appears when the device is turned off, indicating the descaling wash cycle of the steam generator needs to be run.

#### A05

It indicates that the water has not been drained from the steam generator. If the error message appears during the descaling “**dE**” programme, **the device shuts down**; call the technical support service.

#### BOILER DISABLED

The boiler is disabled because the drainage procedure failed. Call the technical support service.

#### A30 - A31 - A32 - A33 - A34 - A35 - A36 - A37

Inverter malfunction

**Immediately turn off** the oven and call the technical support service.

#### WARNING FOR GAS MODELS

#### A06

**No gas Check** that the gas tap is open and gas being supplied. If the lack of gas depends on the supply, inform the utility service. If, however, gas being supplied, call the technical support service.

#### A21 - A23 - A25 - A27

Gas devices are fitted with an ignition device, with automatic re-ignition. If the automatic re-ignition function does not work after a few attempts, display **15** shows error code **A21 - A25** for cooking chamber burners or **A23 - A27** for boiler burners.

An acoustic signal notifies the operator. Press knob **14** to re-ignite. If the problem persists, call the technical support service.

***Note:** a blocked burner is a safety measure, therefore this situation is not an indication of an oven malfunction.*

**If after carefully performing the above checks the oven still doesn't work properly, call the authorised technical support service.**

***Note:** when technical support is requested, provide as many details as possible about the defect and all the information shown on the identification plate.*

#### A20 - A22 - A24 - A26

#### Burner Alarm

**Immediately turn off** the oven and call the technical support service.







**LA90034151** MANUALE USO NAB00 RELOADED / COMPACT NAB00 / AROMA NAB00 - EN