

# USER MANUAL



Naboo 5.0



Aroma Naboo 5.0

**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

**\_E\_** = Electric

**\_G\_** = Gas

## CAPACITY

6 x GN 1/1 (061)	5 x (600x400) (054)
6 x GN 2/1 (062)	8 x (600x400) (084)
10 x GN 1/1 (101)	13 x (600x400) (134)
10 x GN 2/1 (102)	15 x (600x400) (154)
16 x GN 1/1 (161)	
20 x GN 1/1 (201)	
20 x GN 2/1 (202)	

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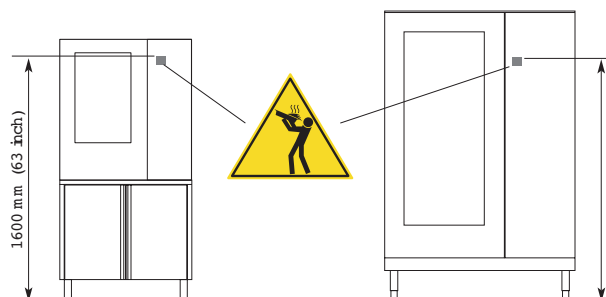
**- ORIGINAL INSTRUCTIONS -**

**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.




- 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

- **See the safety data sheets of the cleaning products.**
  - **In case of skin (or hair) contact with the detergent:** Remove any contaminated clothing. Take a shower immediately. Seek medical advice immediately
  - **In case of contact with eyes:** Remove any contact lenses. Rinse immediately with plenty of water for at least 30/60 minutes, while holding the eyelids apart. Seek medical advice immediately.
  - **In case of inhalation:** Seek medical advice immediately. Take the patient outside, away from the site of the accident. If the patient stops breathing, administer artificial respiration. Adopt suitable precautions for the responder.
  - **In case of ingestion:** Drink as much water as possible. Seek medical advice immediately. Do not induce vomiting unless expressly authorised by medical personnel. 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.

## 1 · GENERAL WARNINGS



- **The room** where the oven is installed **must be well-ventilated!**
- 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.

## 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
Address *****
Country *****
LX TYP *****
TYP *****
S/N *****
AC230V 50Hz
1 X 0,5 kW   0,700 kW
Σ Qn 25,00 kW
A3 <input type="checkbox"/> B13 <input type="checkbox"/> B23 <input type="checkbox"/>
G20 2,65 m <sup>3</sup> /h
G25 / m <sup>3</sup> /h
G25.1 / m <sup>3</sup> /h
G30 / kg/h
G100 / m <sup>3</sup> /h
G25.3 / m <sup>3</sup> /h
(ES) (GB)(GR) (IE) (IT) (PT) (SK)
I12H3+
20; 28-30/37 mbar
200 – 500 kPa 
<b>IPx5</b>  0085
<b>2020</b>

LOGO
Address *****
Country *****
LX TYP *****
TYP *****
S/N *****
3NAC400V 50Hz
1 X 0,5 kW   19,7kW
200 – 500 kPa 
<b>IPx5</b> 
<b>2020</b>

- 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 electronic format. Contact your support centre or use the QR code on the machine.

• **MAXIMUM PERMISSIBLE CAPACITY**

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

No. trays	Maximum capacity per level	Maximum capacity of the oven
<b>6 GN 1/1</b>	15 Kg	30 Kg
<b>10 x GN 1/1</b>	15 Kg	50 Kg
<b>6 x GN 2/1 12 x GN 1/1</b>	25 Kg	60 Kg
<b>6 x GN 1/1 + 10 x GN 1/1</b>	15 Kg	30 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>5 x 600x400</b>	15 Kg	30 Kg
<b>8 x 600x400</b>	15 Kg	40 Kg
<b>5 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*”).
- Clean the core probe thoroughly before first use. It is good practice to clean the probe and in particular the stem before each use.
- 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**

Hold an element pressed for more than 2 seconds to select one of the available options.

- **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

When the appliance is powered electrically, the display shows the Standby screen with the white power icon.



**To start Naboo, press and hold the icon for 3 seconds until the main menu appears.**

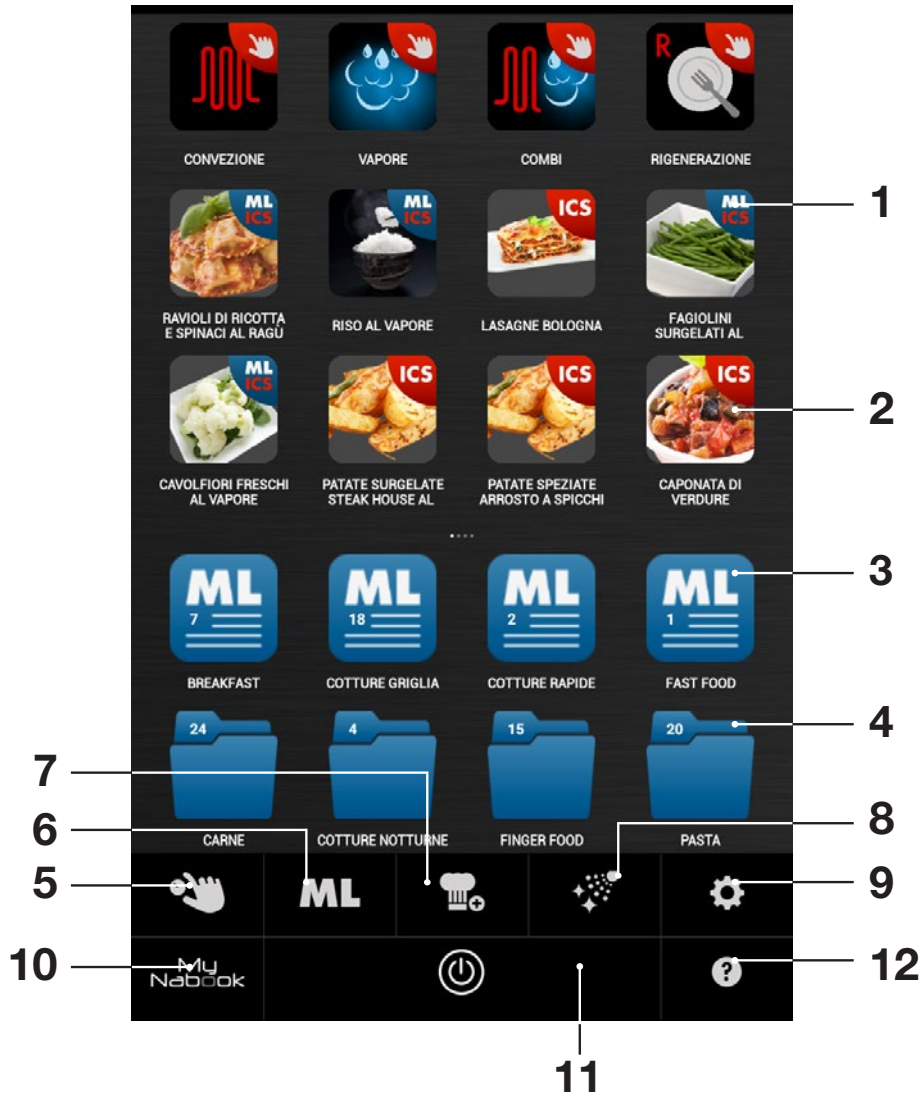
If an alarm message appears on the display, see the “Self-diagnosis and fault legend” chapter.



- **Shutdown of Naboo**

To turn off Naboo, select the icon located at the bottom center of the main page

## 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 Nabook - Recipe archive present in Naboo
- 11 - Power off button
- 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. To make an accurate setting, press [+] to increase the value of a unit or [-] to decrease the value of a unit.



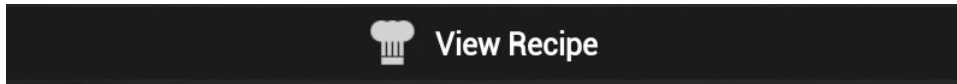
### • DEGREE OF COOKING

This is set through the touchscreen. Scrolling to the right increases the value and scrolling to the left decreases it. To make an accurate setting, press [+] to increase the value of a unit or [-] to decrease the value of a unit.



## 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 a "PREHEAT" phase. Below it, a table lists three cooking cycles with their respective temperatures, times, and power levels. The "40%" power level for cycle 3 is highlighted with a blue box. At the bottom, there are two progress indicators: "Degree of browning" at 220°C and "Degree of cooking" at 8'.

CYCLES	MODE	TEMPERATURE	TIME	POWER	PROGRESS
1	Blue cloud icon	130°C	5'	Turbo	5 yellow dots, 1 black dot
2	Red wavy line icon	160°C	10'	60%	5 yellow dots, 1 black dot
3	Red wavy line icon	195°C	8'	40%	5 yellow dots, 1 black dot

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.

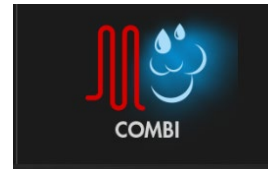
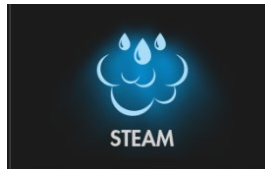
## 7 • SETTING UP MANUAL COOKING



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. To make an accurate setting, press [+] to increase the value of a unit or [-] to decrease the value of a unit.



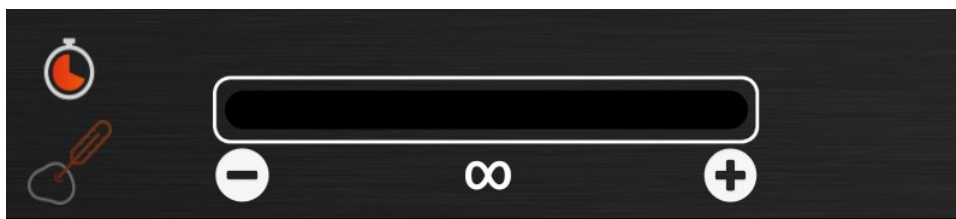
The value shown at the centre is the set value, the value shown on the right is the current value.

- **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. To make an accurate setting, press [+] to increase the value of a unit or [-] to decrease the value of a unit.

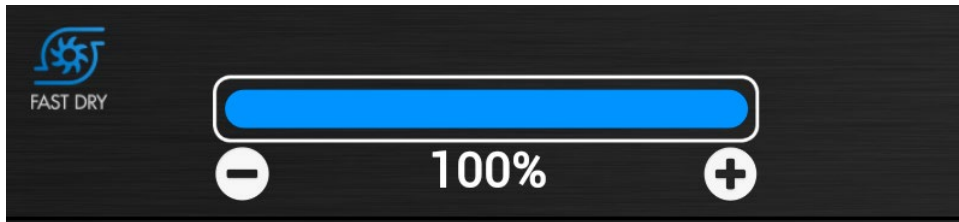


The value shown at the centre is the set value, the value shown on the right is the current value.

## 7 • SETTING UP MANUAL COOKING

### • Fastdry/Autoclima

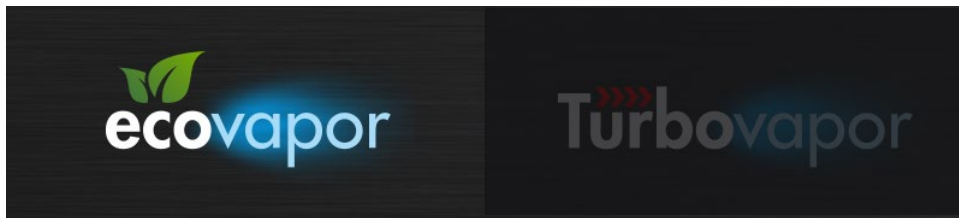
This is set through the touchscreen. Scrolling to the right increases the value and scrolling to the left decreases it. To make an accurate setting, press [+] to increase the value of a unit or [-] to decrease the value of a unit.



The value displayed in the centre is the set value.

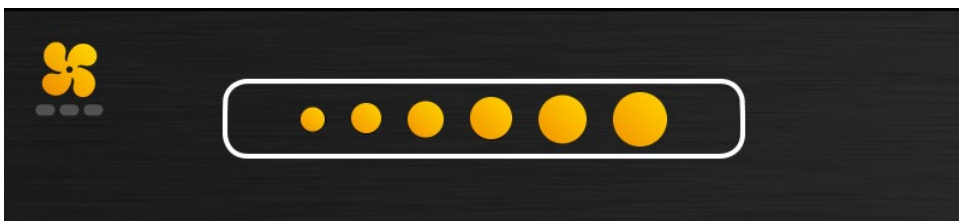
### NOTE:


In appliances equipped with steam generator, 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.



Press the  button to activate intermittent ventilation (suitable for particularly delicate cooking cycles or holding).

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

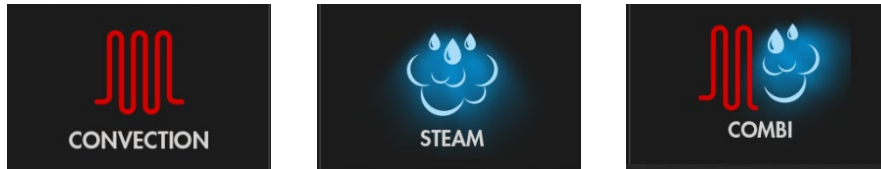
## 8 • SETTING UP MULTI-LEVEL MANUAL COOKING

**ML**

Press the icon to set Multi-level Manual cooking.

Select a cooking mode.

The cooking modes are: Convection, Steam and Mixed.

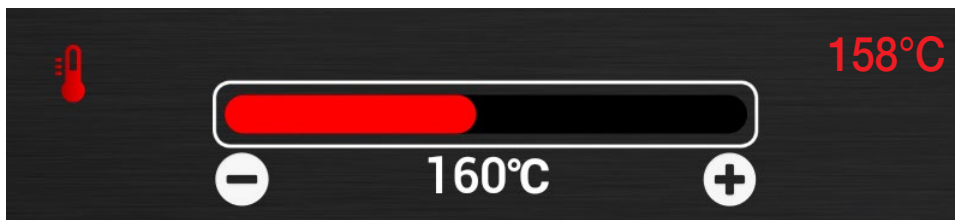


Naboo starts with a default temperature based on the mode selected and infinite time.

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. To make an accurate setting, press [+] to increase the value of a unit or [-] to decrease the value of a unit.



The value shown at the centre is the set value, the value shown on the right is the current 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. To make an accurate setting, press [+] to increase the value of a unit or [-] to decrease the value of a unit.

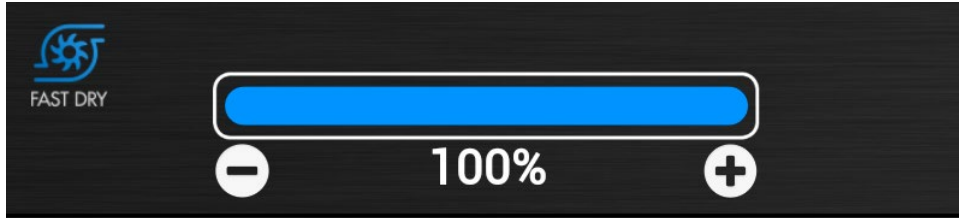


The value shown at the centre is the set value, the value shown on the right is the current value.

## 8 • SETTING UP MULTI-LEVEL MANUAL COOKING

### • Fastdry/Autoclima

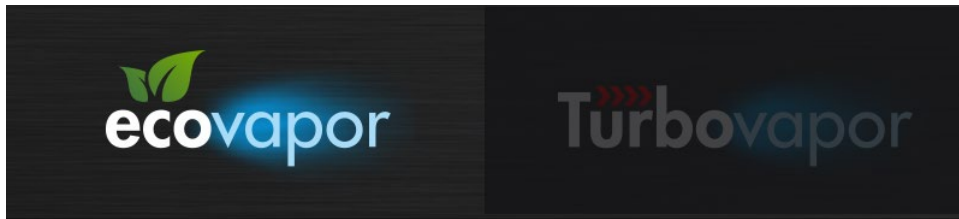
This is set through the touchscreen. Scrolling to the right increases the value and scrolling to the left decreases it. To make an accurate setting, press [+] to increase the value of a unit or [-] to decrease the value of a unit.



The value displayed in the centre is the set value.

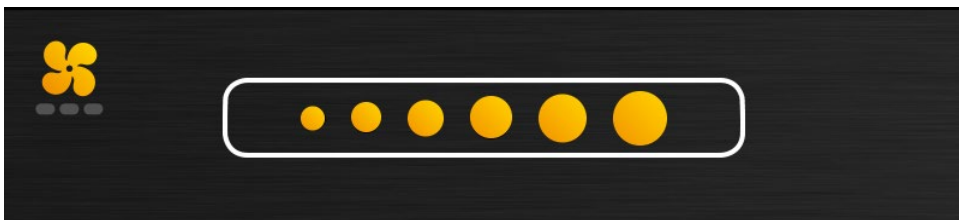
### NOTE:


In appliances equipped with steam generator, 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.



Press the  button to activate intermittent ventilation (suitable for particularly delicate cooking cycles or holding).

**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



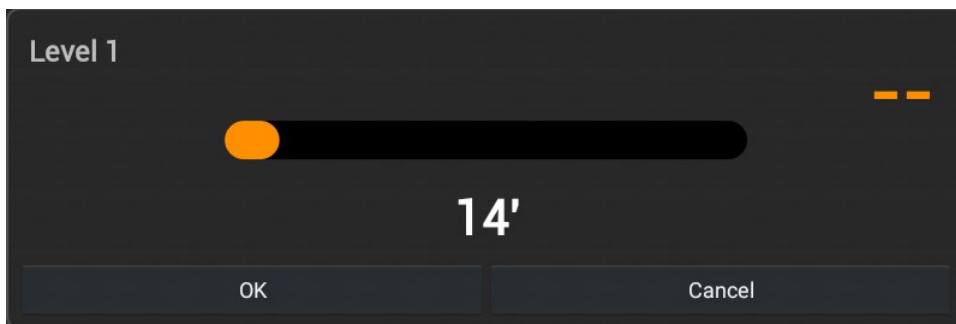
Pressing the "**PLAY**" button starts the cooking cycle and switches to the cooking level settings screen.

Select the desired level directly on the screen.



- **Level customisation:**

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



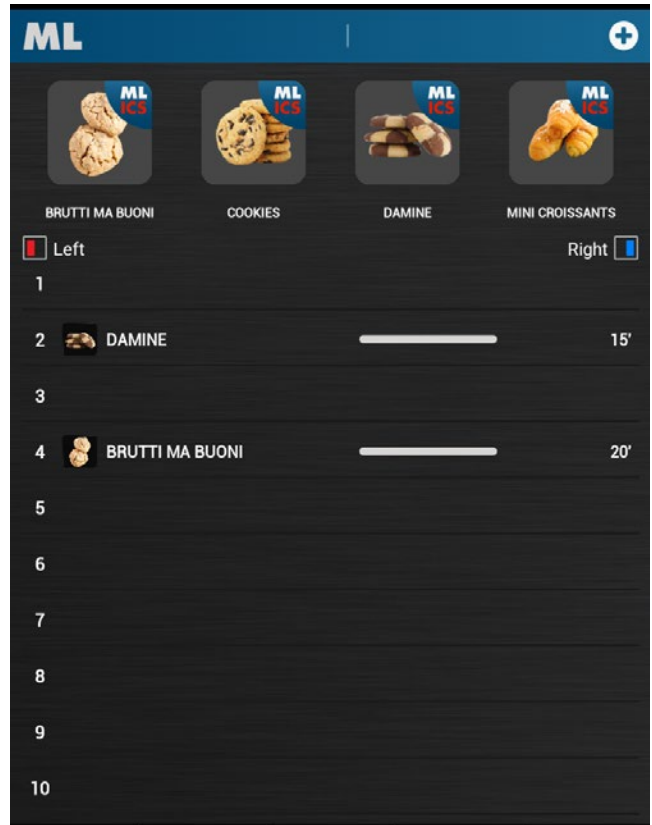
A popup appears each time indicating the completed level.

## 9 • INTELLIGENT MULTI-LEVEL RECOGNITION



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.



### Multilevel cooking block:

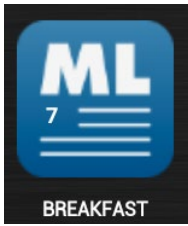
By pressing the cooking icon for 3 seconds, an open padlock appears.

Click on the padlock to close it and block cooking on the selected level.

By selecting a new multilevel cooking, the cooking with the lock will already be present on the set levels.

To remove the lock, press the cooking icon for 3 seconds and click on the padlock to open it.

## 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 vertical list of levels from 1 to 10. Each level has a corresponding cooking cycle bar. Level 2 is currently active, showing a breakfast sausage icon, the text 'BREAKFAST SAUSAGE', a '1' with a fork and knife icon, a progress bar, and the temperature '82°C'. Level 4 shows 'ROASTED BACON' with a 2' timer. Level 6 shows 'SUNNYSIDE UP FRIED EGG' with a 2' timer. Level 8 shows 'TOASTED BREAD' with a 2' timer.

A popup appears each time indicating the completed level.

## 11 • WASHING SYSTEM

### AVAILABLE WASHING SYSTEM TYPES

#### FOR COUNTERTOP MODELS: 061 / 101 / 062 / 102 / 054 / 084



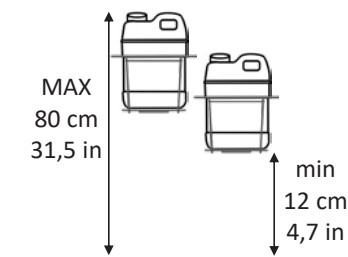
The detergents are located in the special compartment under the cooking chamber in the countertop appliances.

#### FOR FLOOR MODELS: 161 / 201 / 202 / 134 / 154



The detergents must be positioned in the immediate proximity of the oven in floor-standing appliances.

If the SPDP detergent support is installed (optional), follow the instructions below:



A tank of **COMBIBLUE** detergent/sanitiser is supplied to carry out the initial washing and sanitisation of the oven cooking chamber.

Subsequently, to wash the oven, use only **COMBICLEAN** detergent.

### IMPORTANT

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

# 11 • WASHING SYSTEM

## STARTING A WASHING PROGRAM

Clean the appliance every day.

Remove any residues before heating the appliance to cook food.

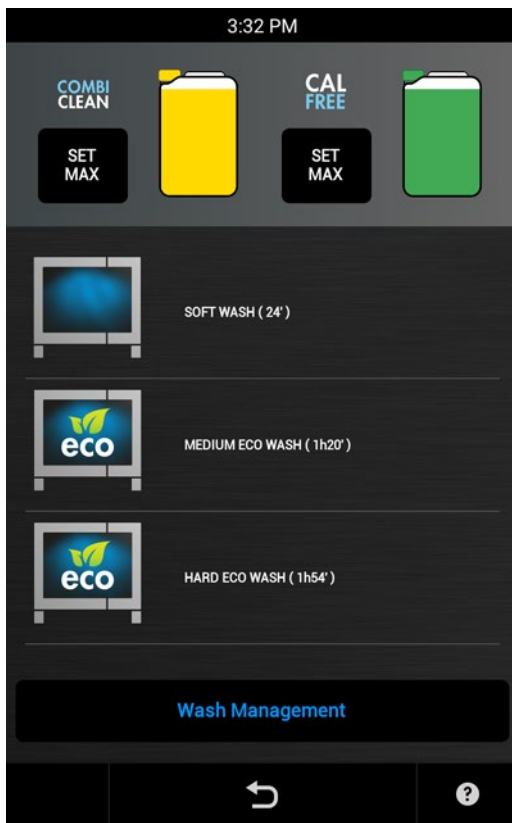
Remove all containers and baking trays from the cooking chamber.

During washing, the tray racks and the steel grids can stay inside the cooking chamber of countertop ovens.

For floor-standing ovens, the trolley must always be inserted in the cooking chamber before washing.



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).
- **Fast** - A fast washing procedure designed to remove dirt between cooking cycles without the operator needing to directly intervene.
- **Soft** (Washing procedure for removing daily soiling without the operator directly intervening in the cleaning operations).
- **Medium Eco** (Washing procedure for removing normal soiling without the operator directly intervening in the cleaning operations). **For considerable water and detergent savings with a slightly longer wash time.**
- **Hard 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.

## 11 • WASHING SYSTEM

### STARTING A WASHING PROGRAM

**Before starting a wash, always make sure that water reaches the appliance.**

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

**Before cleaning, always check the amount of detergent/descaler displayed.**

In ovens equipped with Smart Chemicals Control (optional), thanks to the intelligent sensors positioned in the washing system, it precisely controls detergent consumption, alerting you when it is about to end, suggesting the wash suitable for the residual quantity of detergent. Furthermore, thanks to Smart Chemicals Control you will no longer have the risk of washing without the correct amount of detergent.

**The automatic cleaning system in the floor version units is allowed only if the tray-holder trolley is correctly placed inside the cooking cabinet. Check the trolley is correctly placed in the cabinet before starting the desired automatic cleaning program.**

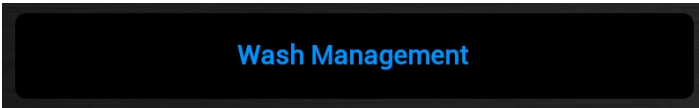
If there are consistent residues deposited on the drain filter located in the bottom centre of the cooking chamber, clean it to ensure the free flow of water and detergent.

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

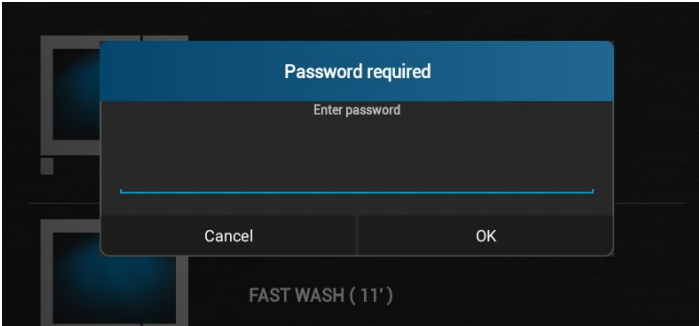
**NOTE: washing times are approximate and depend on the conditions of oven use.**

# 11 • WASHING SYSTEM

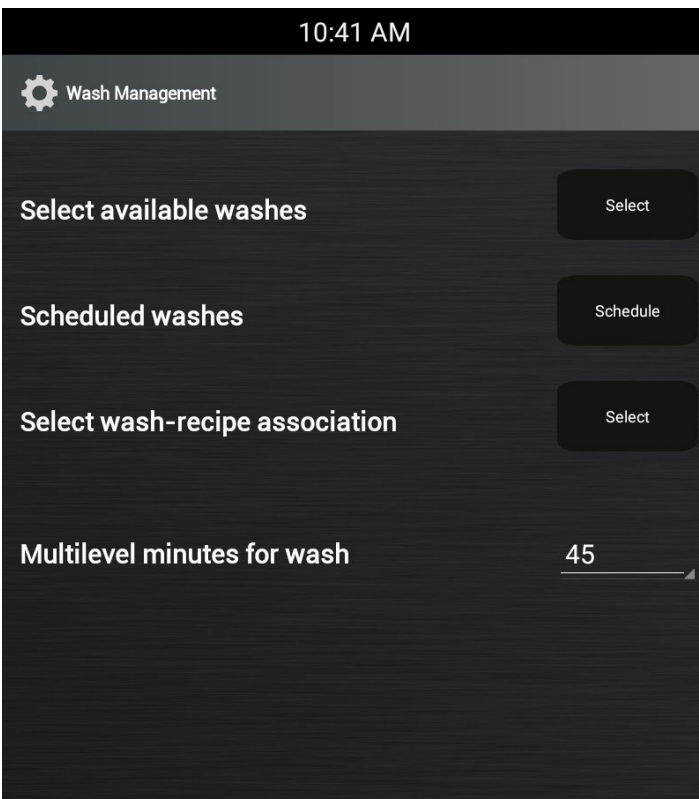
## WASH MANAGEMENT



Select "Wash Management"



To open the wash management settings, a password must be set. Insert the password and retype it to confirm.



### Select available washes:

Used to set which washes the user can view and select.

### Scheduled washes:

Used to schedule the washes defined by the user on a certain date and time. An alert informs of the need to execute the wash.

### Select wash-recipe association:

Used to associated a wash with certain recipes. After the recipe has been executed a certain number of times, an alert informs of the need to execute the wash.

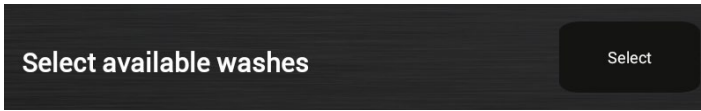
### Multilevel minutes for wash:

Used to set after how much time, in a multilevel program, the wash count must be increased.

# 11 • WASHING SYSTEM

## WASH MANAGEMENT

### SELECT AVAILABLE WASHES



Press the “**Select**” button



Select the wash cycles to view in the main Wash screen.

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

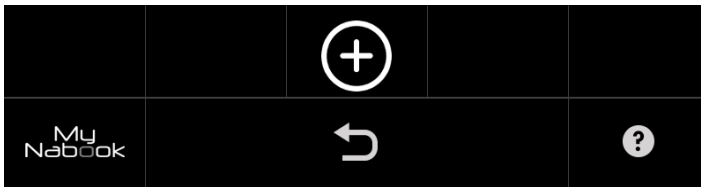
# 11 • WASHING SYSTEM

## WASH MANAGEMENT

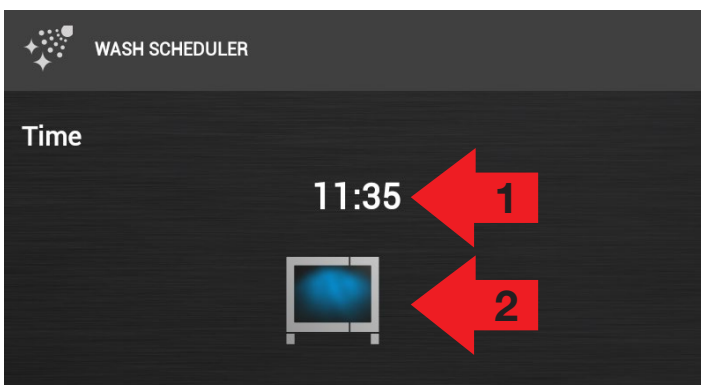
### SCHEDULED WASHES



Press the “**Schedule**” button



Press the [ + ] button to schedule a wash.



Select the indicated time (1) to set the wash cycle execution time.

Select the oven wash icon. (2)

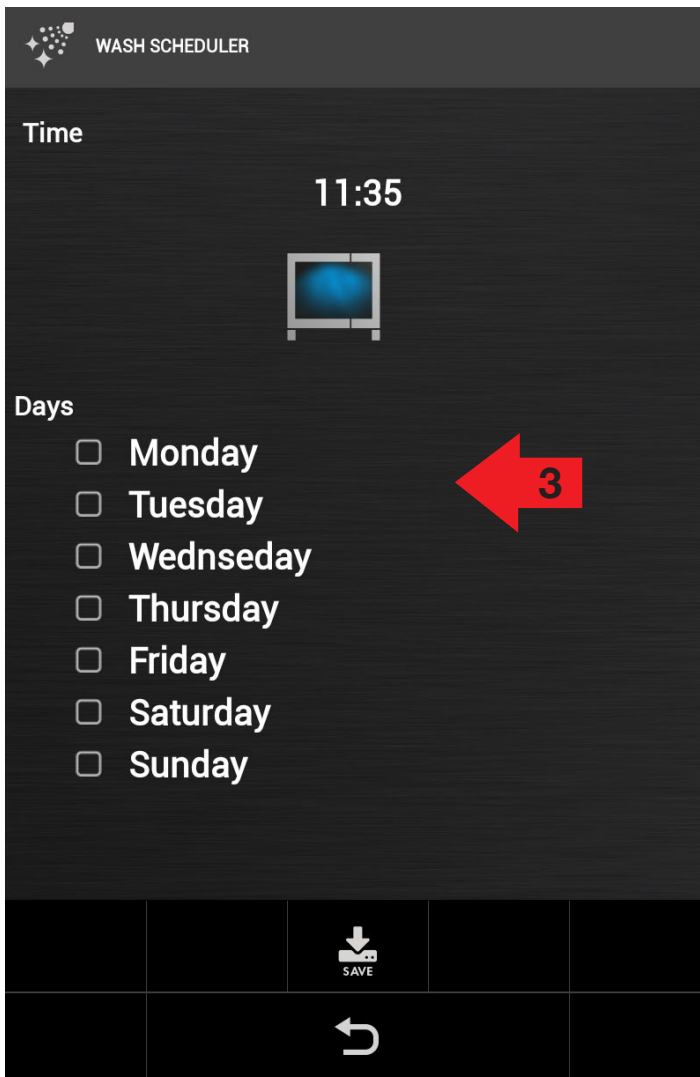


Select the desired wash cycle and confirm by pressing **OK**.

# 11 • WASHING SYSTEM

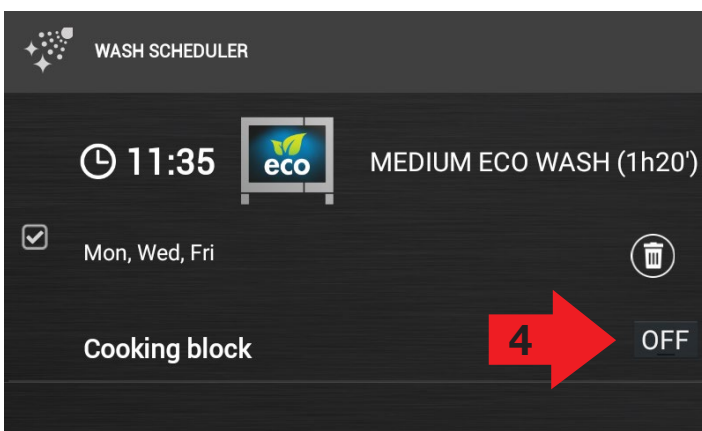
## WASH MANAGEMENT

### SCHEDULED WASHES



Select the days on which to schedule the wash (3)

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



#### **Cooking block (4)**

Set the function to ON to block the execution of cooking if the wash cycle is not executed as per the schedule.

To set a schedule, repeat the procedure.

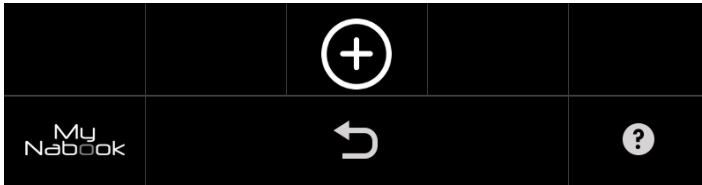
# 11 • WASHING SYSTEM

## WASH MANAGEMENT

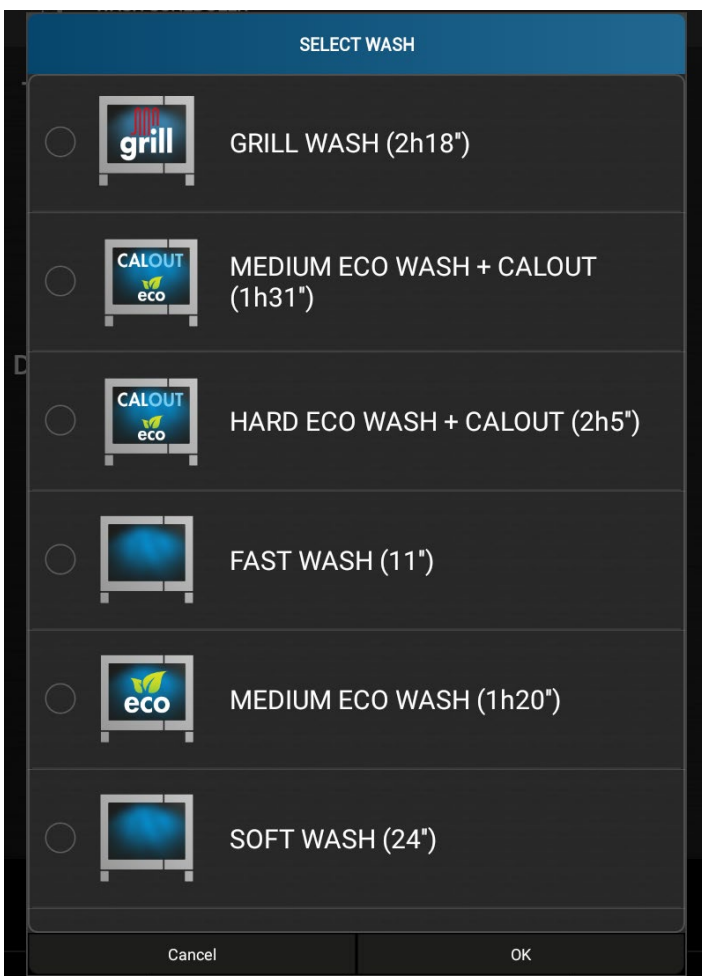
### SELECT WASH-RECIPE ASSOCIATION



Press the “**Select**” button



Press the [ + ] button to set a Wash-Recipe association.



Select the desired wash cycle and confirm by pressing **OK**.

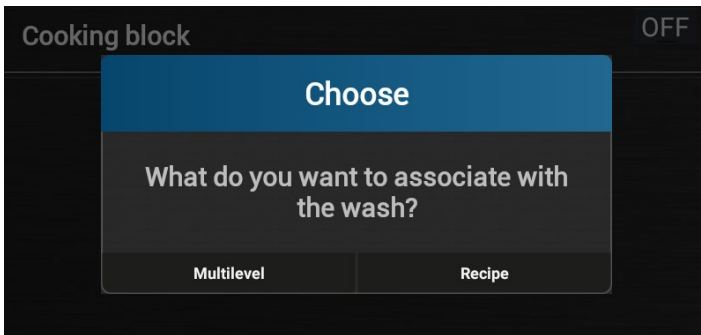
# 11 • WASHING SYSTEM

## WASH MANAGEMENT

### SELECT WASH-RECIPE ASSOCIATION



Press the [ + ] button (1) to set a Wash-Recipe association.



Select the type of cooking to associate with the wash: Multilevel or Recipe

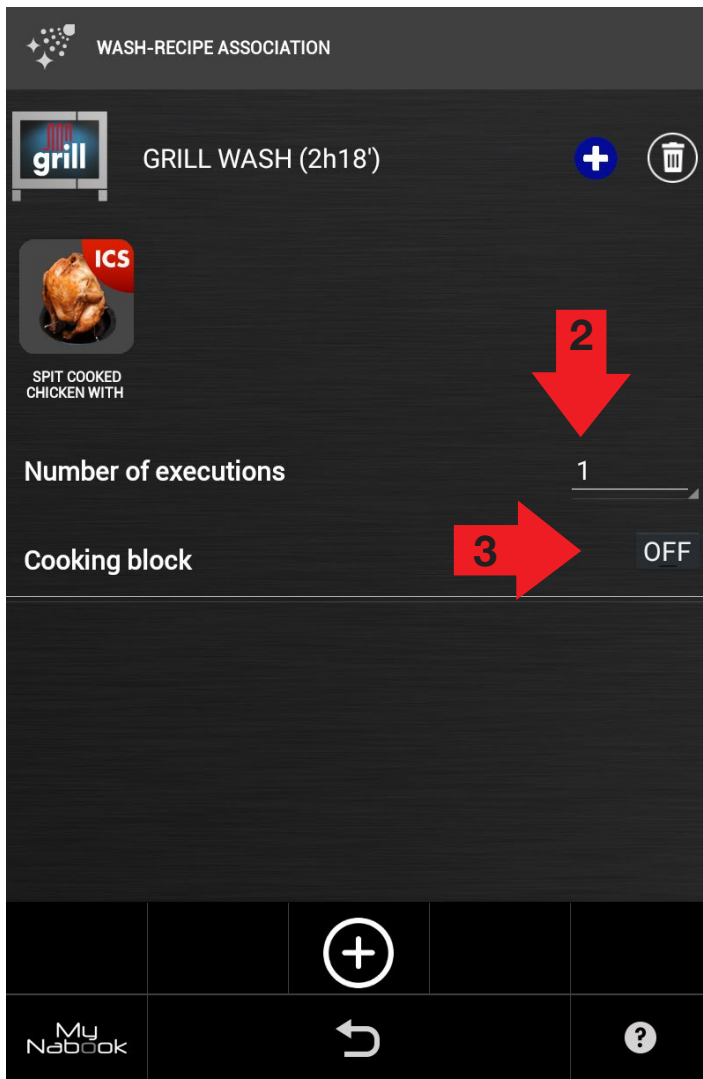


Select the recipes/multilevel to associate with the wash and press "ADD".

# 11 • WASHING SYSTEM

## WASH MANAGEMENT

### SELECT WASH-RECIPE ASSOCIATION



Set the number of times the recipe can be executed (2) before the wash is executed

#### **Cooking block (3)**

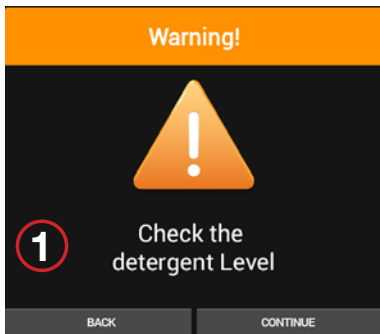
Set the function to **ON** to block the execution of cooking if the wash cycle is not executed as per the schedule.

To make a new Wash-Recipe association, repeat the procedure.

# 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).



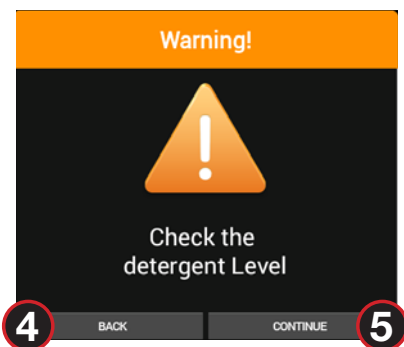
#### COUNTERTOP MODELS:

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” (4) and replace it by following the instructions in the paragraph “REPLACING THE DETERGENT/DESCALER CARTRIDGE” (5) before starting the wash cycle.

## 11 • WASHING SYSTEM

### WASHING SYSTEM WITH LIQUID DETERGENTS

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

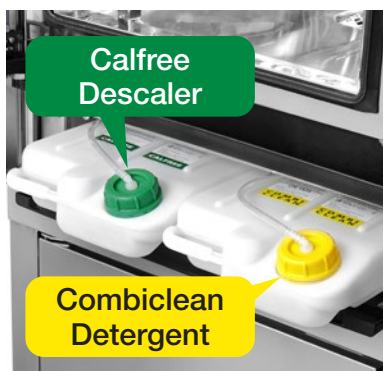


### WARNING

#### 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).

When replacing cartridges, carefully pull out the cap to avoid splashing.



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

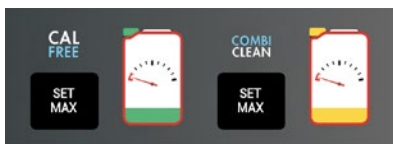
## WASHING SYSTEM WITH LIQUID DETERGENTS

### REPLACING THE DETERGENT/DESCALER CARTRIDGE/CANISTER

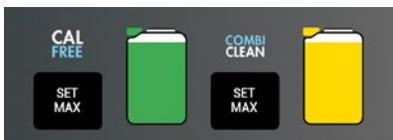


#### FLOOR-STANDING MODELS:

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 now displays the tank as completely full, select the desired wash cycle to start the washing procedure.



#### WARNINGS

**See the safety data sheets of the cleaning products.**

**In case of skin (or hair) contact with the detergent:** Remove any contaminated clothing. Take a shower immediately. Seek medical advice immediately

**In case of contact with eyes:** Remove any contact lenses. Rinse immediately with plenty of water for at least 30/60 minutes, while holding the eyelids apart. Seek medical advice immediately.

**In case of inhalation:** Seek medical advice immediately. Take the patient outside, away from the site of the accident. If the patient stops breathing, administer artificial respiration. Adopt suitable precautions for the responder..

**In case of ingestion:** Drink as much water as possible. Seek medical advice immediately. Do not induce vomiting unless expressly authorised by medical personnel. Show the doctor the safety data sheet of the product ingested which can be found the starter kit for all devices.

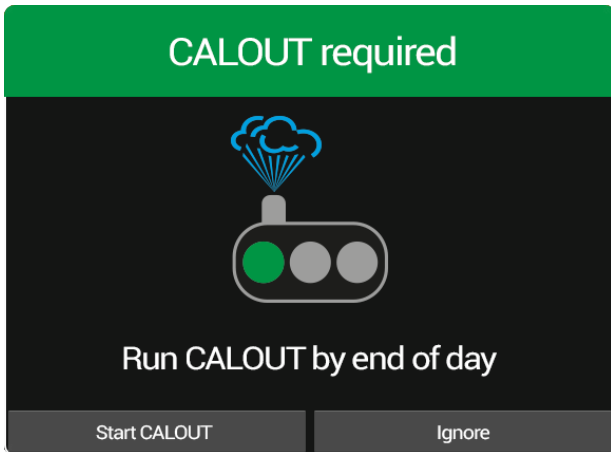
#### Conditions for safe storage **COMBICLEAN** and **CALFREE**

Only store in the original container. Store in a ventilated place, keep away from ignition sources. Keep the containers tightly sealed. Keep the product in clearly labelled containers. Avoid overheating. Avoid violent impacts. Keep the containers away from any incompatible material.

## 12 • CALOUT

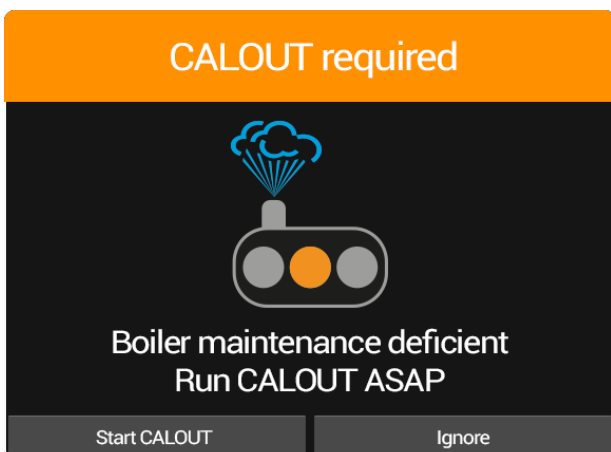
Naboo can count the hours of operation for the steam generator and notify the operator when it is necessary to run the limescale cleaning cycle on the steam generator using the special **CALOUT** cycle.

### 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).

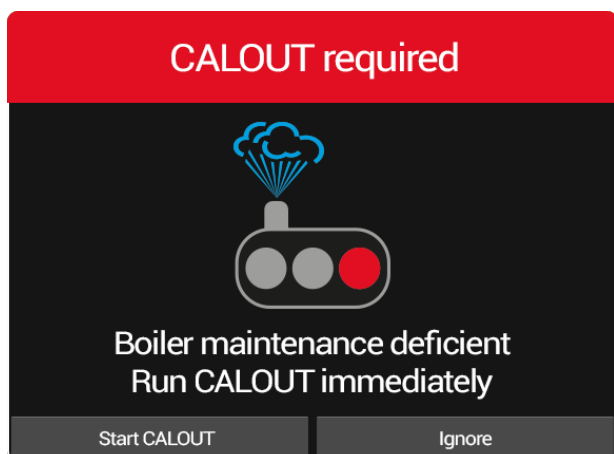
Pressing **"Ignore"** causes the popup to disappear and a green icon to appear in the upper left. Press the icon to make the popup reappear (example: to perform **CALOUT** at the end of the day).



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).

## 12 • CALOUT

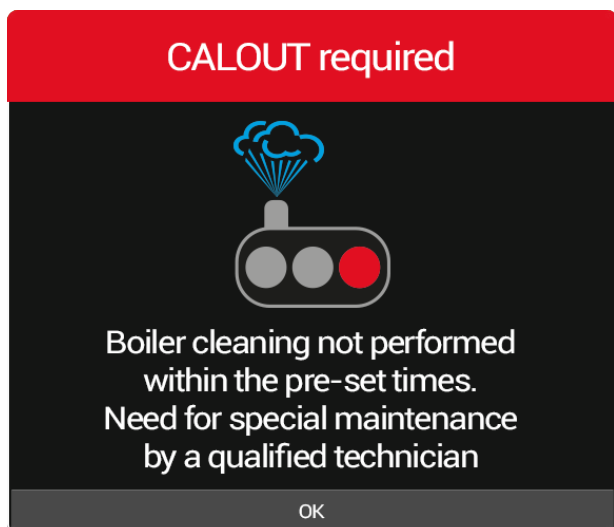


If **CALOUT** is not performed, once the maximum maintenance interval is reached, the following popup appears: **“Boiler maintenance needed, perform CALOUT immediately.”**

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.



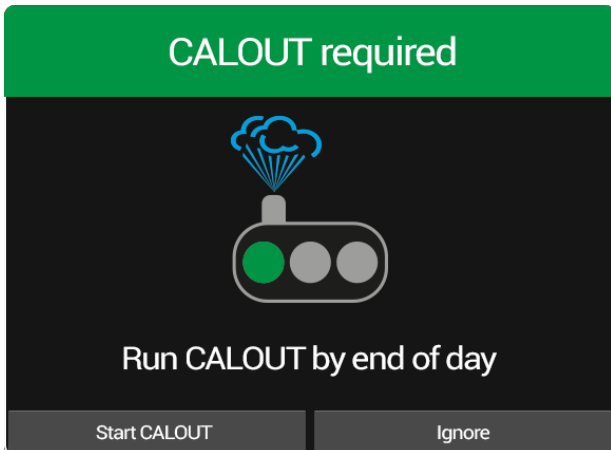
### WARNING

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.”**

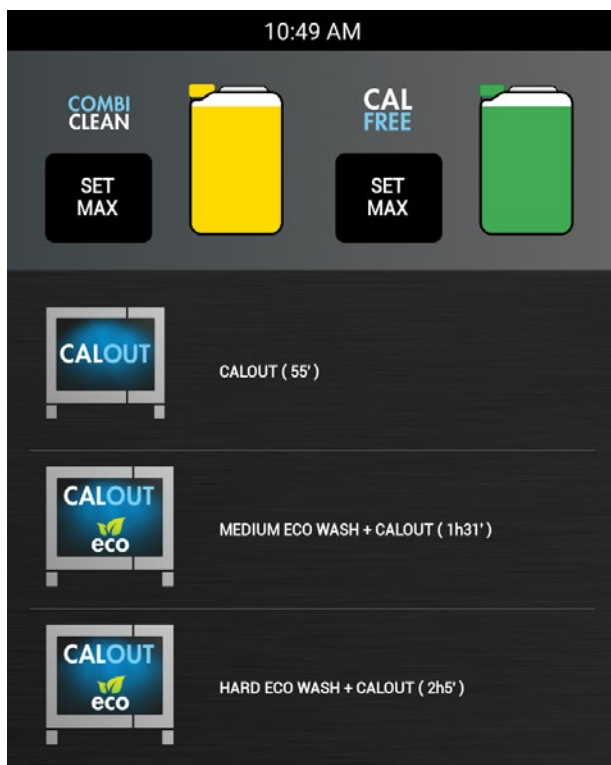
Naboo will continue to operate normally, the **CALOUT** function is disabled and a service technician is required as soon as possible to reset the **CALOUT** function.

## 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



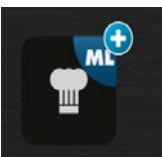
Press the icon to create a new Manual Program.

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.

## 13 • PROGRAMMING

### 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.

Context ^

Ingredients v

Ingredients...

Instructions ^

Accessories ^

Presentation ^



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



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



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

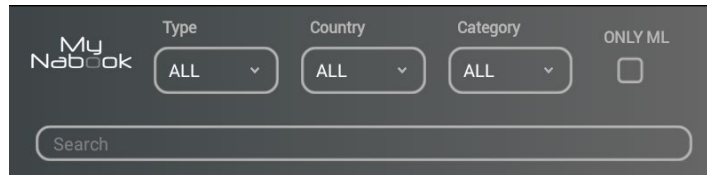
From **My Nabook** you can manage all of the programs contained in Naboo.

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

**Example:**

PHASES					
CYCLES	MODE	🔥	🕒	AUTOCOOKING	🌀
1		150°C	60°C	70%	●●●●●●
2		160°C	75°C	30%	●●●●●●
3		180°C	90°C	0%	●●●●●●

### SEARCH PROGRAMS



In **My Nabook** 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 Nabook**. All of the programs in the Naboo home screen are Links to **My Nabook programs**.

## 15 • CLOUD ACCESS CONFIGURATION

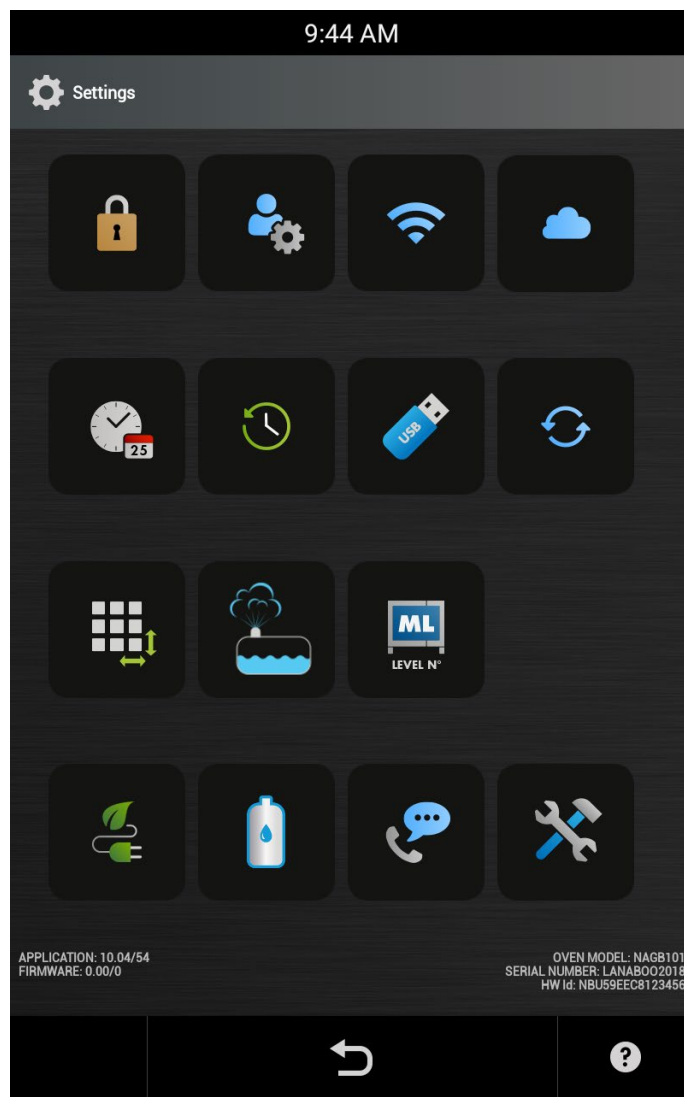
### INTRODUCTION:

The requirements to access the **Naboo Cloud** functionality are as follows:  
Wi-Fi connection with internet access  
Account registration to access the Cloud.

### VERIFY THE SOFTWARE VERSION



Press the icon to access the Naboo settings.

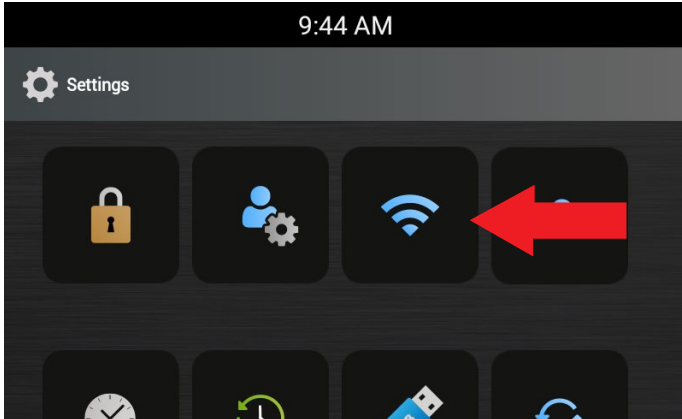


## 15 • CLOUD ACCESS CONFIGURATION

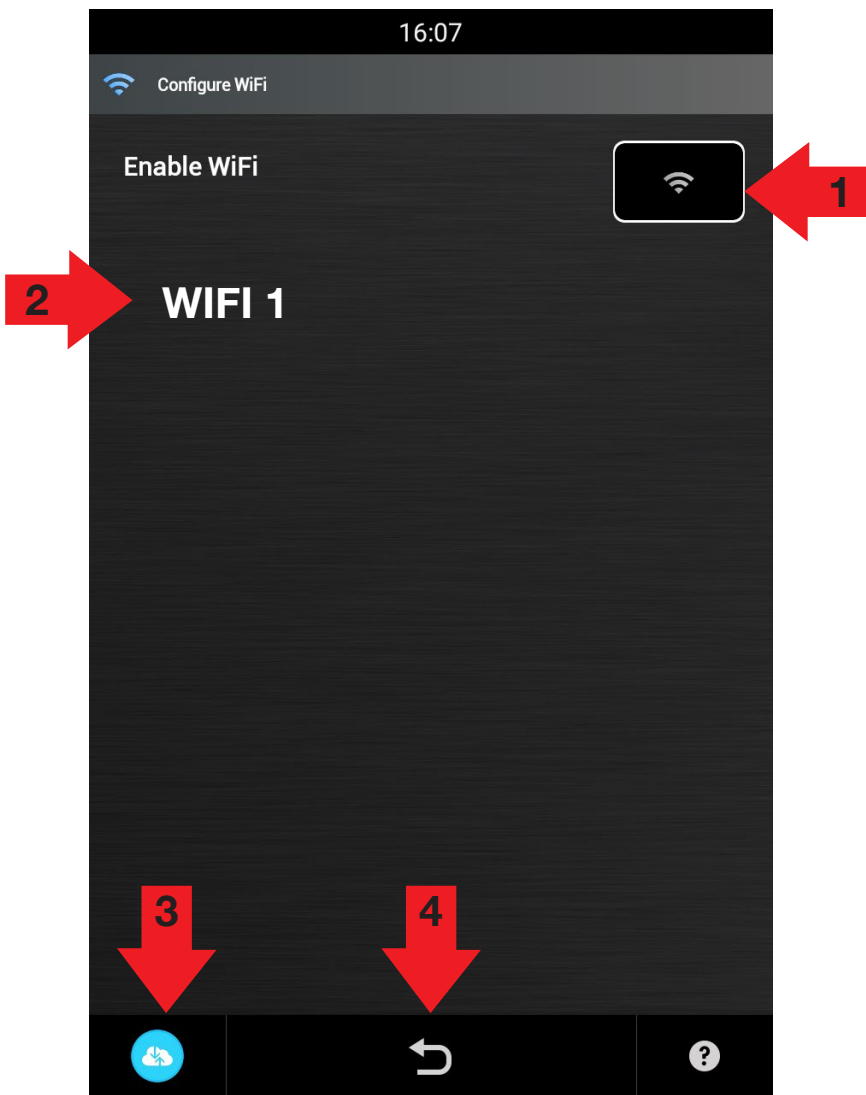
### ACTIVATION OF THE WI-FI CONNECTION



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.

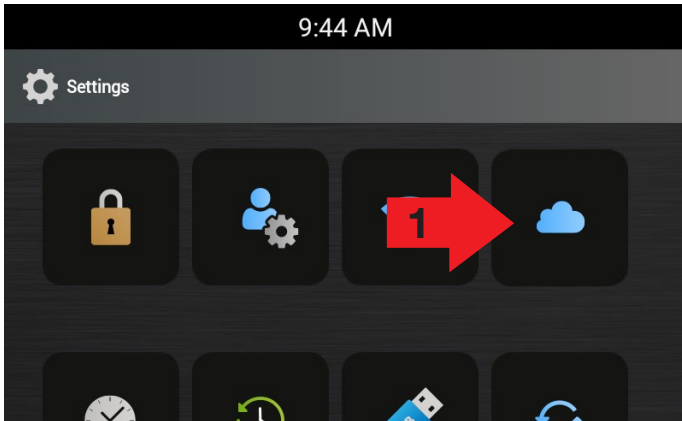
Press the cone **(3)** to test the connection and check the proper operation.

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.

2

Registration Login

First Name

Last Name

Username

Password

Repeat Password

Email

Repeat Email

Company

City

Nation

Address

Zip code

Telephone number

3 OK Cancel

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

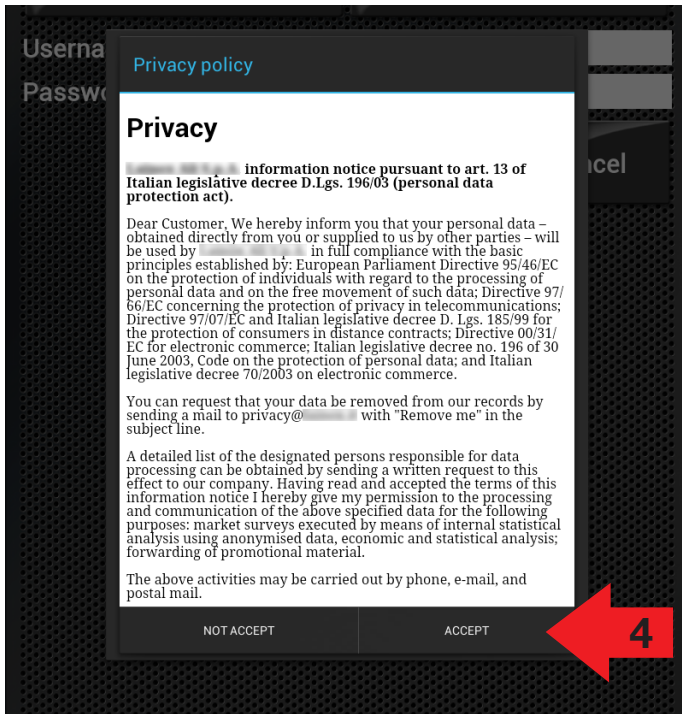
Name  
Last Name  
Username  
Password  
Re-enter Password  
Email  
Re-enter Email  
Company  
City  
Country  
Address  
Postal Code  
Telephone

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

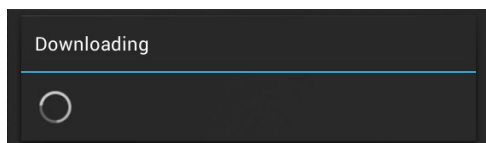
#### NOTES:

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

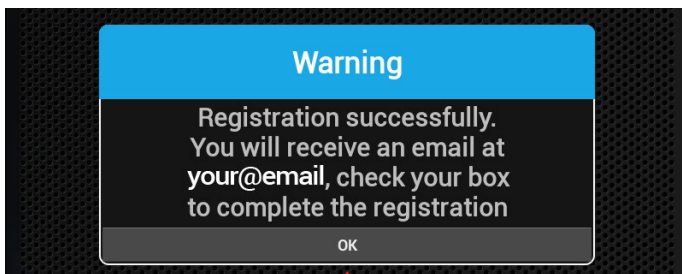
## 16 • CLOUD ACCESS CONFIGURATION



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



Wait a few seconds for this window to appear.

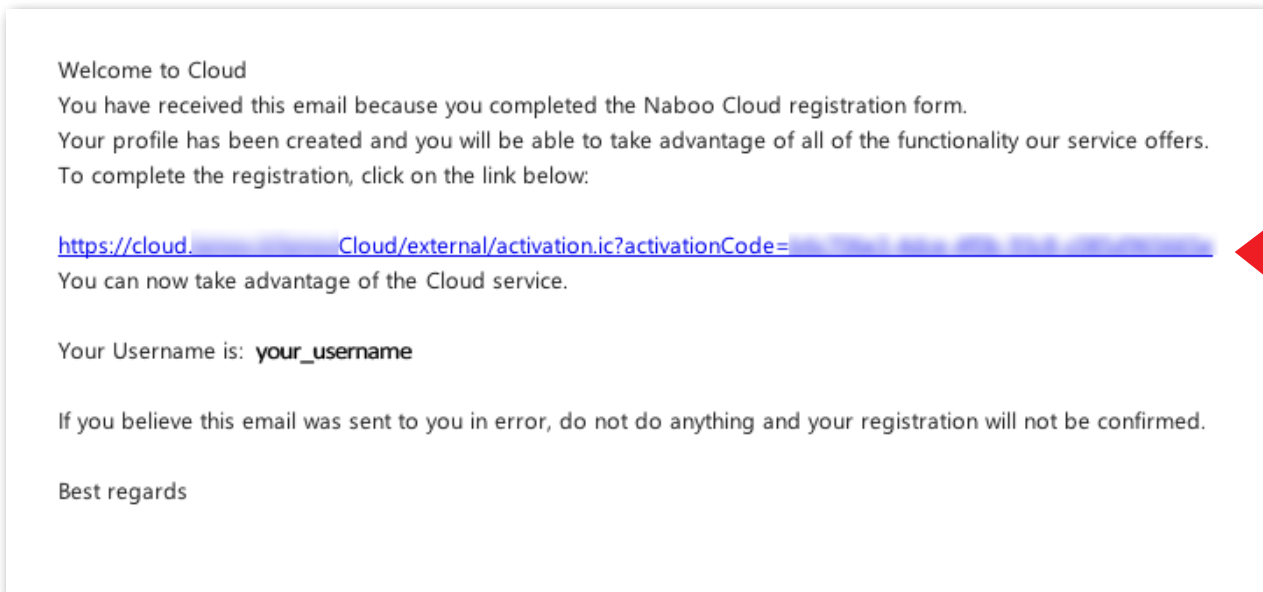


A message will appear on the display indicating that registration is complete. Press **OK** (5).

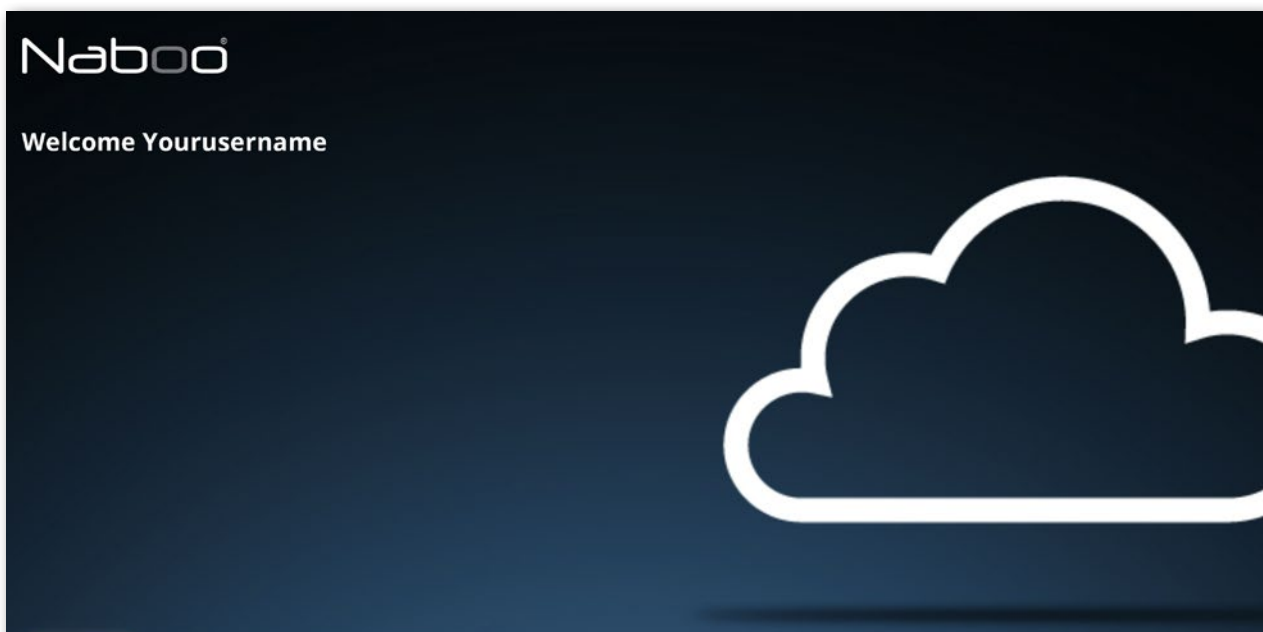
You will receive an Email at the address given during registration including the link to complete the registration.

## 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.

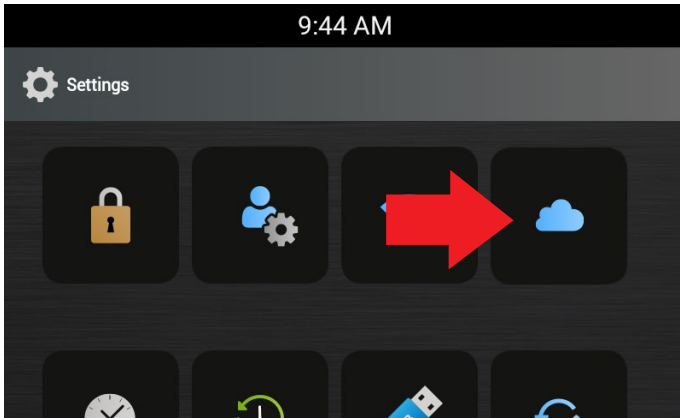


## 15 • CLOUD ACCESS CONFIGURATION

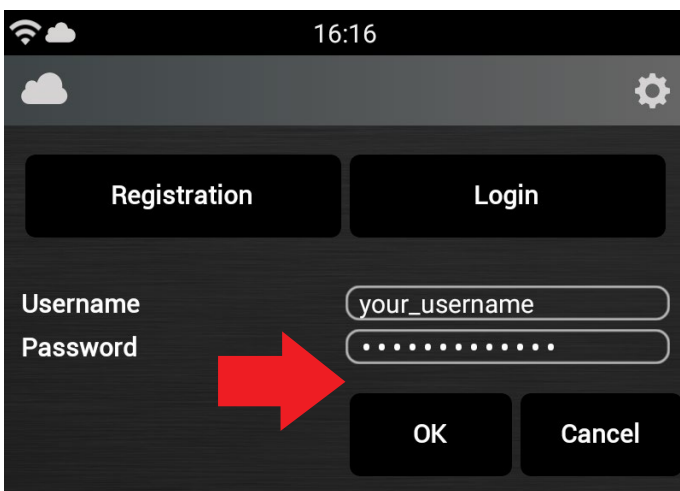
### LOGIN TO THE CLOUD ACCOUNT



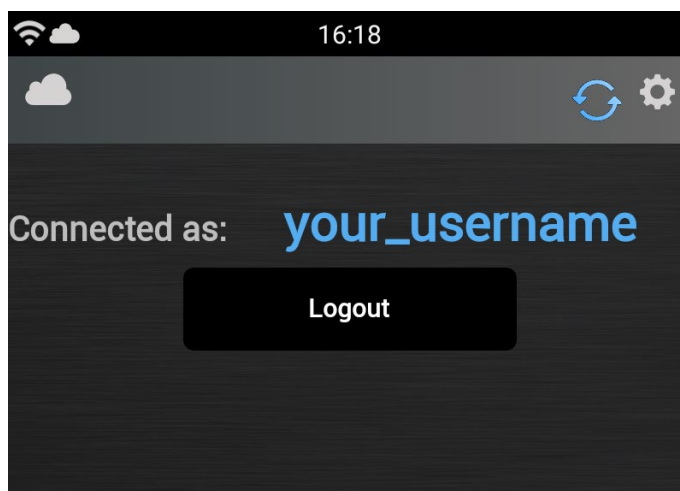
Press the icon to access the Naboo settings.



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



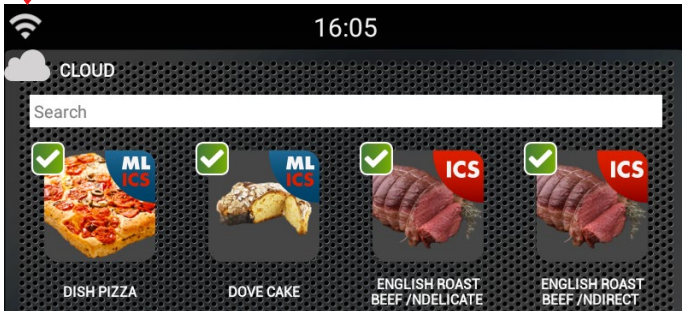
Enter the “Username” and “Password” given during registration and press OK.



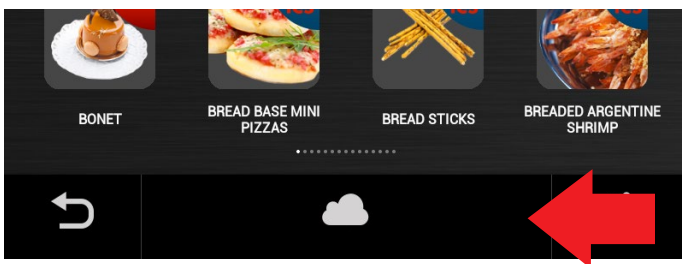
After a few seconds the following screen will appear indicating that connection has been made to the Naboo Cloud.

## 16 • USING THE CLOUD

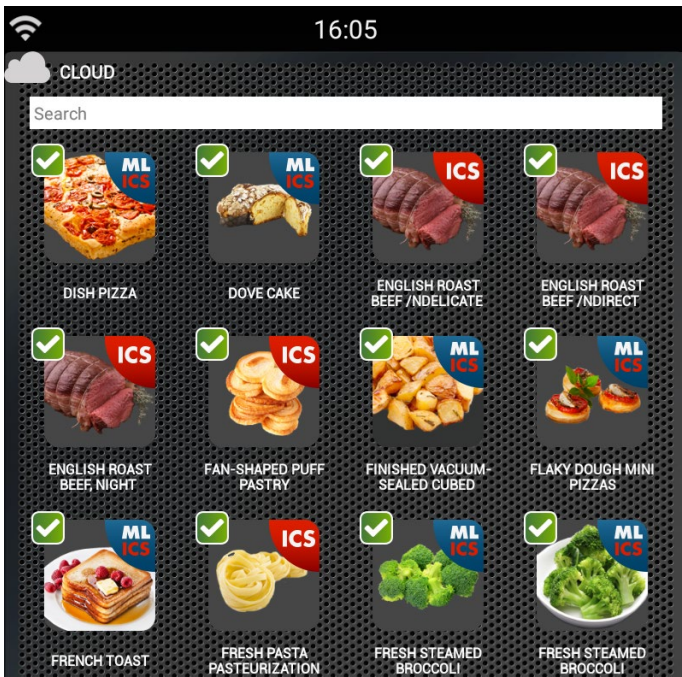
### DOWNLOAD RECIPES



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



Press the CLOUD button, inside the My Nabook section



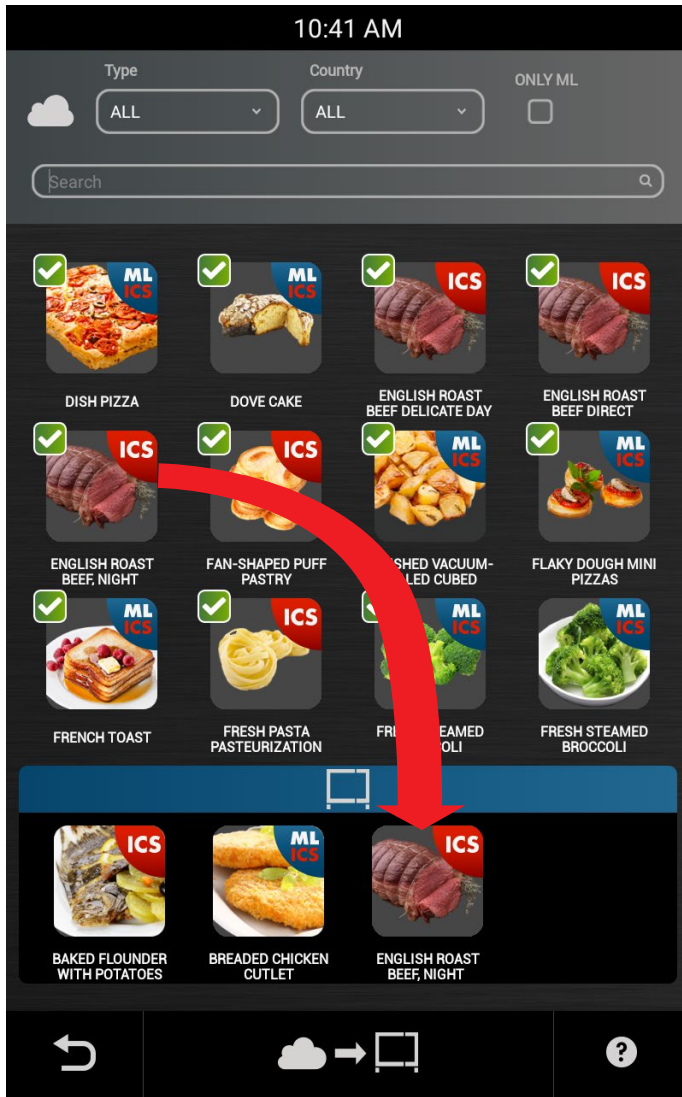
The display will show the recipes available in the CLOUD.

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.

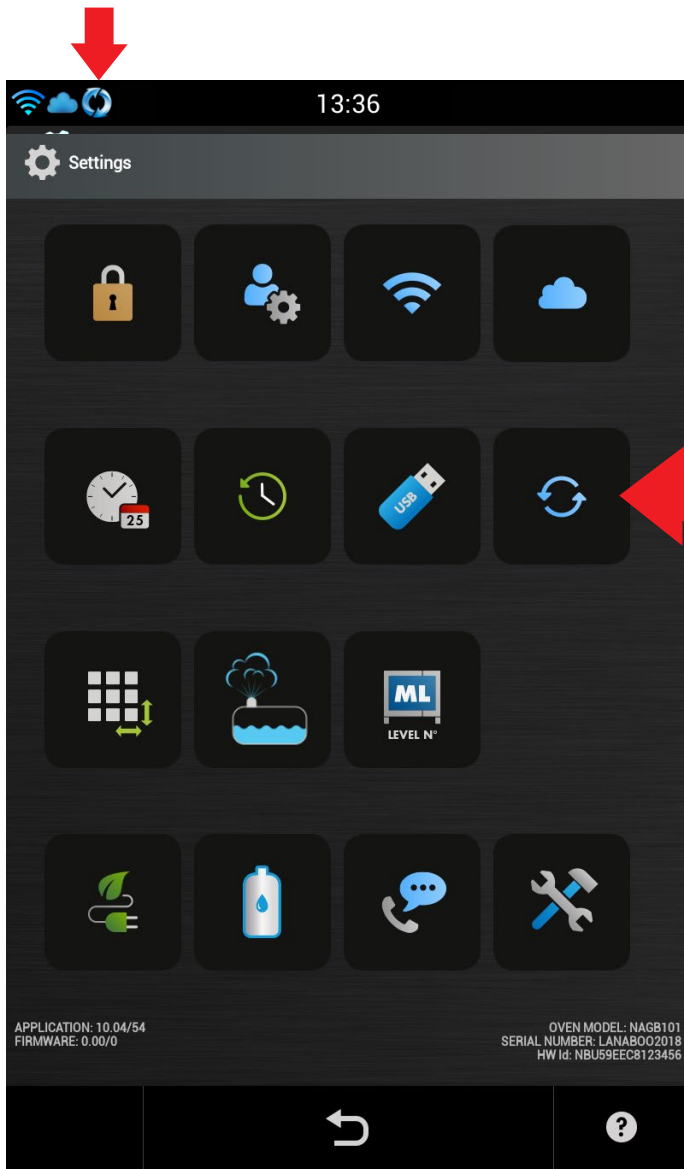
## 16 • USING THE CLOUD

### SOFTWARE UPDATE

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



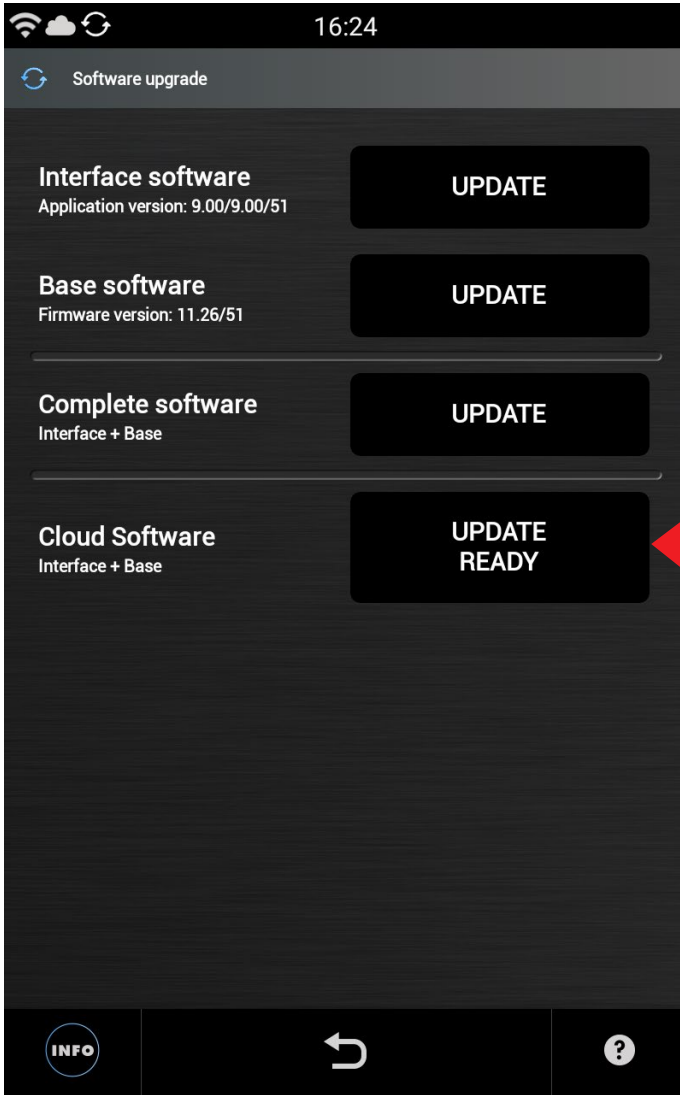
Press the icon to access the Naboo settings.



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

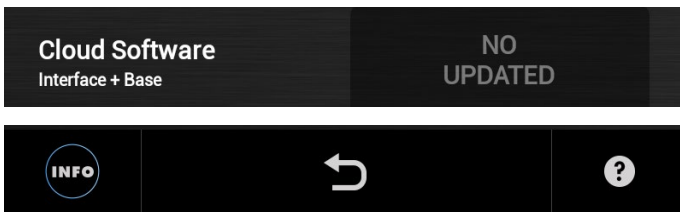
Select "Verify updates"



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 1/1	4 Kg.	24 Kg.
10 x GN 1/1	4 Kg.	40 Kg.
6 x GN 2/1 12 x GN 1/1	4 Kg.	48 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.
5 x 600x400	4 Kg.	20 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!*

### 17.7 • UNSUITABLE CLEANING PRODUCTS

Do not clean the appliance, its functional components and its accessories with the following unsuitable cleaning products:

- Abrasive detergents
- Hydrochloric acid, alkaline solutions, substances containing sulphur or other oxygen-consuming substances
- Undiluted alcohol, methanol or solvents such as acetone, benzene, toluene or xylene
- Abrasive dish sponges
- Steel wool
- High pressure cleaners
- Sharp or pointed tools

### 17.8 • CLEANING THE ACCESSORIES

- Allow the accessories to cool down before cleaning them.
- remove any food residues and layers of grease, starch and protein with a soft cloth.
- In case of stubborn dirt, soak the accessories in lukewarm water and then remove the dirt with a soft cloth.

**NOTA:** For further information, see the user manual of the accessories

## 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 AND CONDENSATE DRIP TRAY

Clean the grease and condensate drip tray and its drain every day and remove any residues.

##### 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.

## 18 • ROUTINE MAINTENANCE

### • AIR INTAKE

There is a plastic dashboard in the bottom part of the front panel, which houses a small box containing the smoke essence container and air filter.



**Attention:** make sure the air intake does not suck in steam or hot air so as to avoid damaging the electronic components situated immediately above.

### • AIR FILTER

**For models 061-062-101-102-054-084**

The air filter is housed in a slide inside the dashboard; the slide can be completely extracted from the dashboard and the metal filter can be detached for cleaning.



**For models 161-134**

The air filter is housed in the bottom area of the front panel; the metal filter can be extracted by pulling the tab in the front part of the filter itself.



### IMPORTANT

It is advisable to check the condition of the filter once per week.

The predictive maintenance system will nonetheless inform the customer when the air filter needs cleaning.

## 18 • ROUTINE MAINTENANCE

### 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.

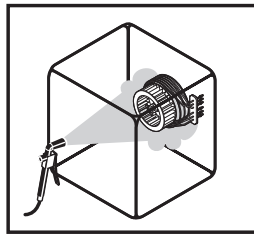
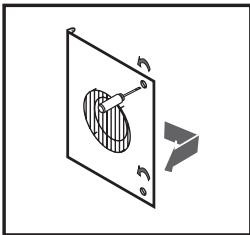
Do not exert too much force when inserting the probe in frozen products

### • PERIODICALLY ...

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

To do this, perform the following actions:

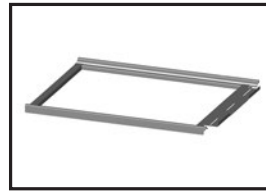
- stop and shut off all supplies (electricity, water and if present, gas);
- remove the pan holder rails;
- loosen the deflector screws with a suitably-sized screwdriver or a coin, so the rear part can be cleaned. For a more thorough cleaning, use the shower head (optional);



- 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.

- For models without pull-out structure  
Clean the insertion frame, removing any carbon residue that may be deposited after cooking.



### 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)** Turn the appliance off by pressing the on button for 5 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 on button for 5 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

## The CLOUD

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

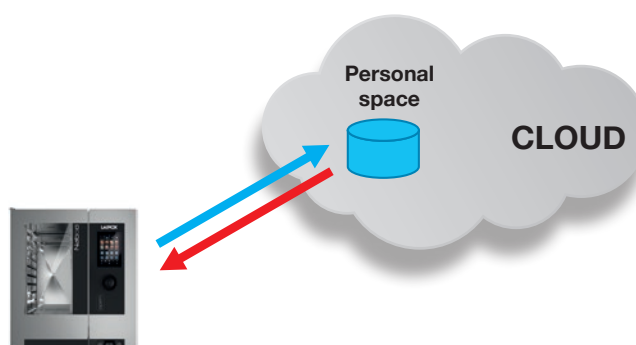
- Through a Wi-Fi internet connection provided by a router or a simple hotspot from a smartphone or tablet.
- Ethernet connection on request (optional).
- By registering the Naboo with username, password and personal email that will be chosen by the user.  
When registration is complete in the area on 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.

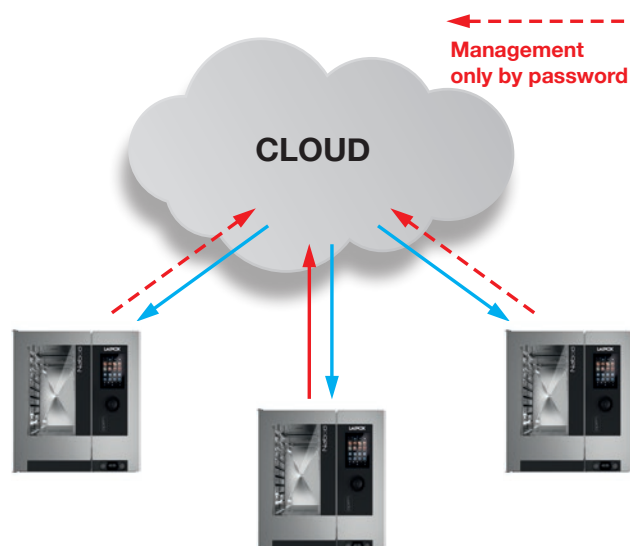
### How can I save my recipes to the Cloud?

- 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.

**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 Nabook for?**

- My Nabook 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 Nabook 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 Nabook?**

- My Nabook 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.

### 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 Nabook 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 Nabook 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 Nabook. The recipe can be deleted from the Desktop and called back up from My Nabook as many times as you wish.
- Whenever it is cancelled from My Nabook 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 Nabook.

### 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 Nabook" 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 is supplied in 875 g. bags for counter top ovens and 5 l. canisters for floor-standing ovens.*

*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.*

### 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.

## 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 • SETTINGS



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



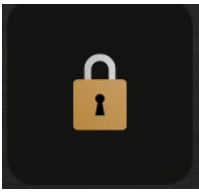
SERVICE menu



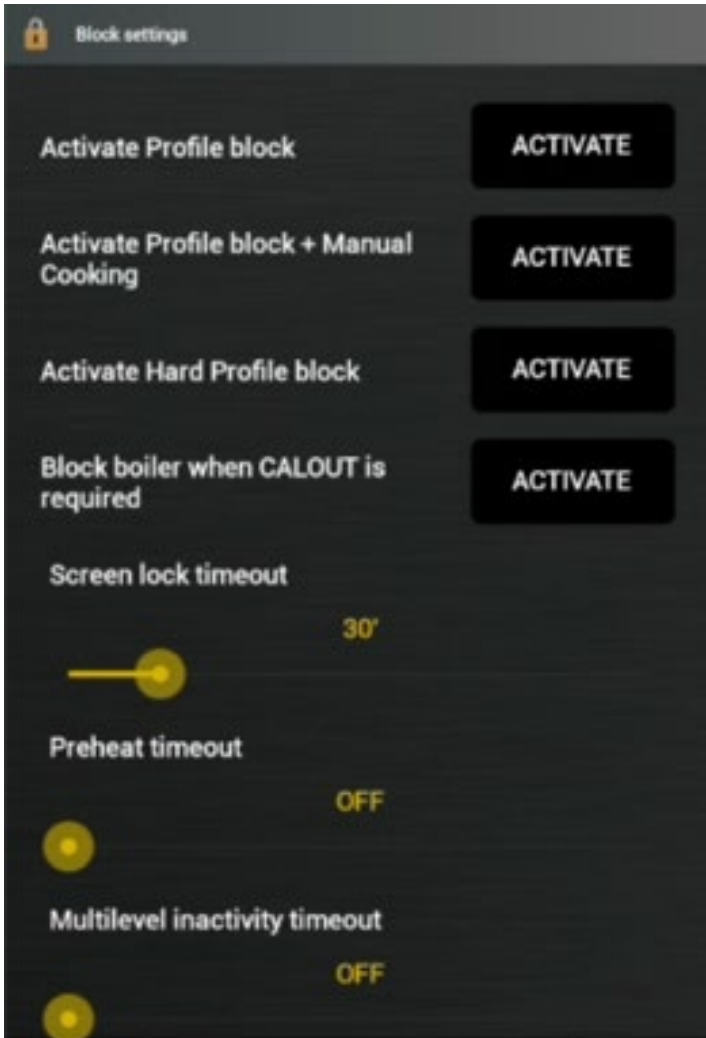
Software Update

## 21 • SETTINGS

### BLOCK SETTINGS

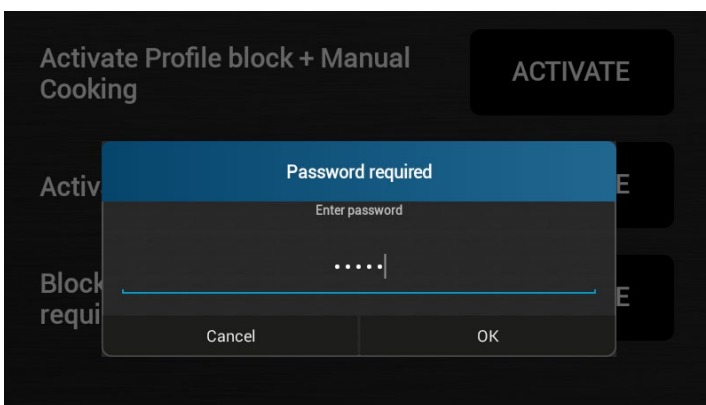


Press the icon to access the block settings



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)
- **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.

## BLOCK SETTINGS



### • Screen lock

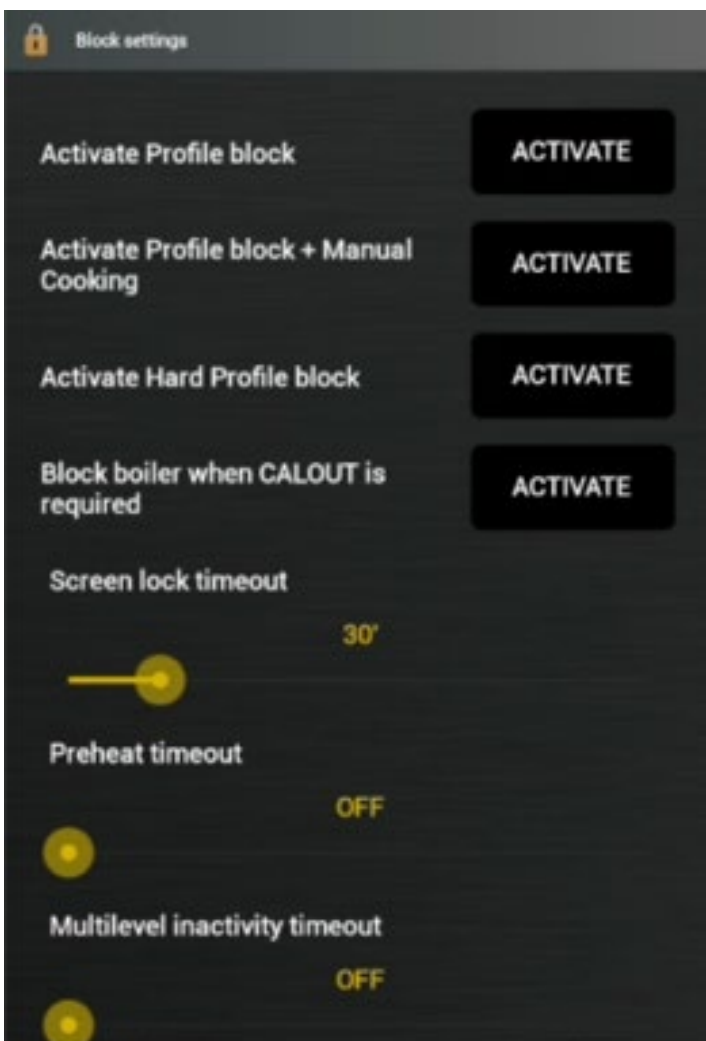
It aims to prevent involuntary touches by the user.

It is possible to set a block waiting time from 2 to 180 minutes.

Set the desired time.

Once the inactivity time is reached, i.e. without operations on the display, the screen locks and the padlock symbol appears.

To unlock the screen, press the padlock.



### • Preheat timeout

The aim is to reduce the power consumption and wear of the parts.

It is possible to set a timeout period from 1 to 10 minutes.

Once the preheat temperature is reached, if the door is not opened to insert the dish within the set time, the recipe is cancelled and the display returns to the initial page. A message informs the user that the time limit has been reached and that the recipe needs to be restarted.

### • Multi-level idle timeout

It aims to reduce energy consumption and reduce wear on components.

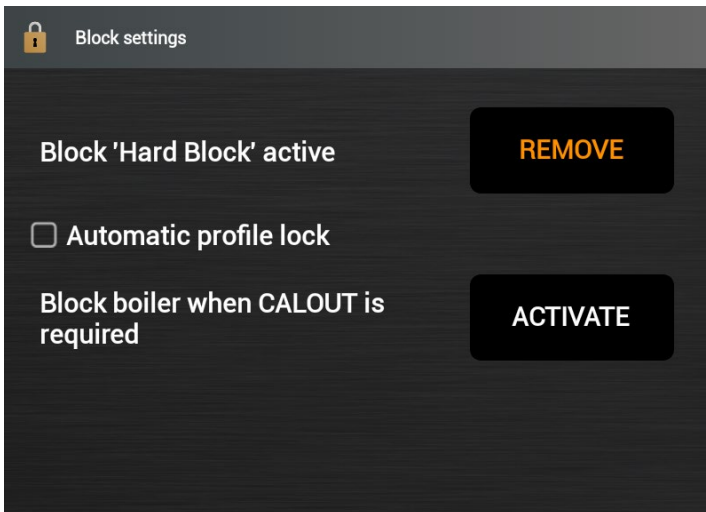
It is possible to set a timeout period from 1 to 120 minutes.

Set the desired password and retype it to confirm.

Set the desired time.

Once the inactivity time is reached, i.e. with no cooking in progress, the multilevel program will be automatically interrupted and the oven returns to the main screen.

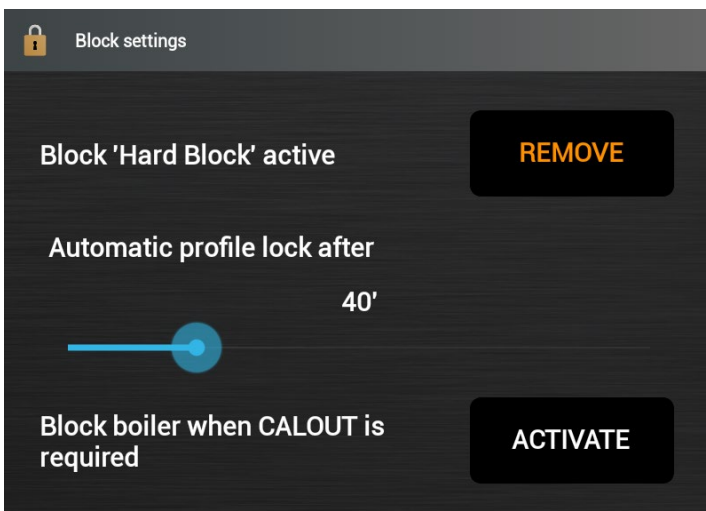
## BLOCK SETTINGS



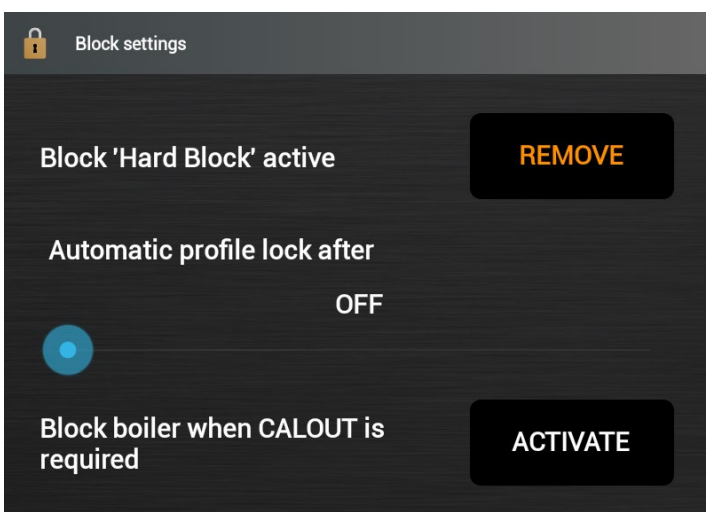
### Automatic profile lock:

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.

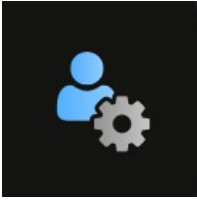


When the automatic lock has been enabled, drag the cursor to set the time after which the lock will be enabled.

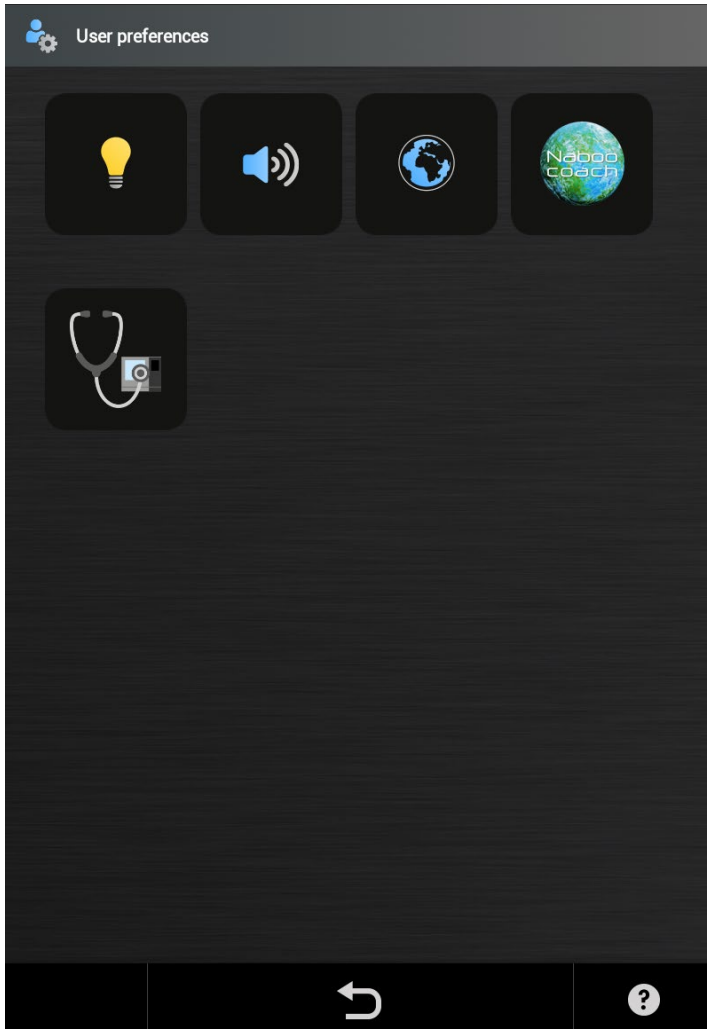


Drag the cursor to the left to disable the automatic lock function.

### 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

#### **Naboo coach:**

Setting of suggestions regarding routine/corrective maintenance and preset recipes.

#### **Smart Diagnostic System:**

It allows you to perform diagnostics on 11 functional points to always have your equipment at maximum performance, alerting you in the event of anomalies.

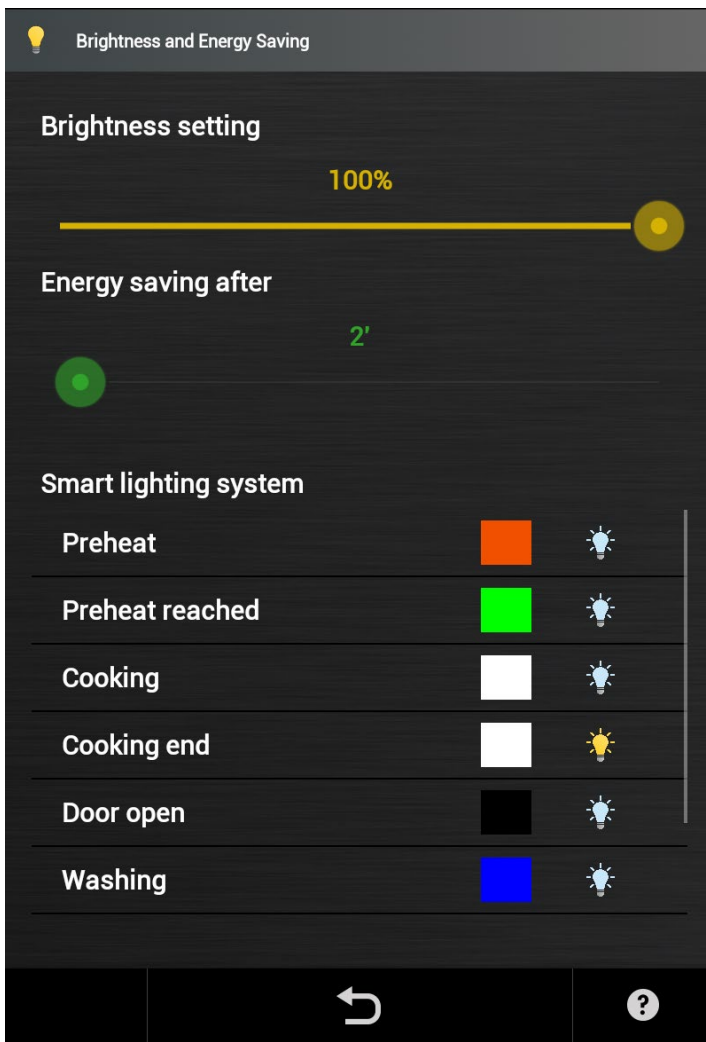
## 21 • SETTINGS

### USER PREFERENCES

### BRIGHTNESS AND ENERGY SAVINGS



Press the icon to access the Brightness and Energy Savings settings

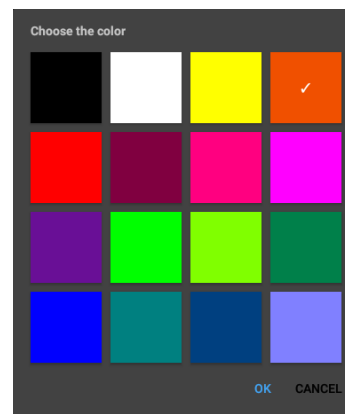


#### **Brightness setting:**

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

#### **Smart Lighting System:**

Click on the color of the chosen function to set the desired color.



If you do not want any lighting for the function, select the color Black.



Select the icon for the flashing light.

or



Select the icon for the steady light

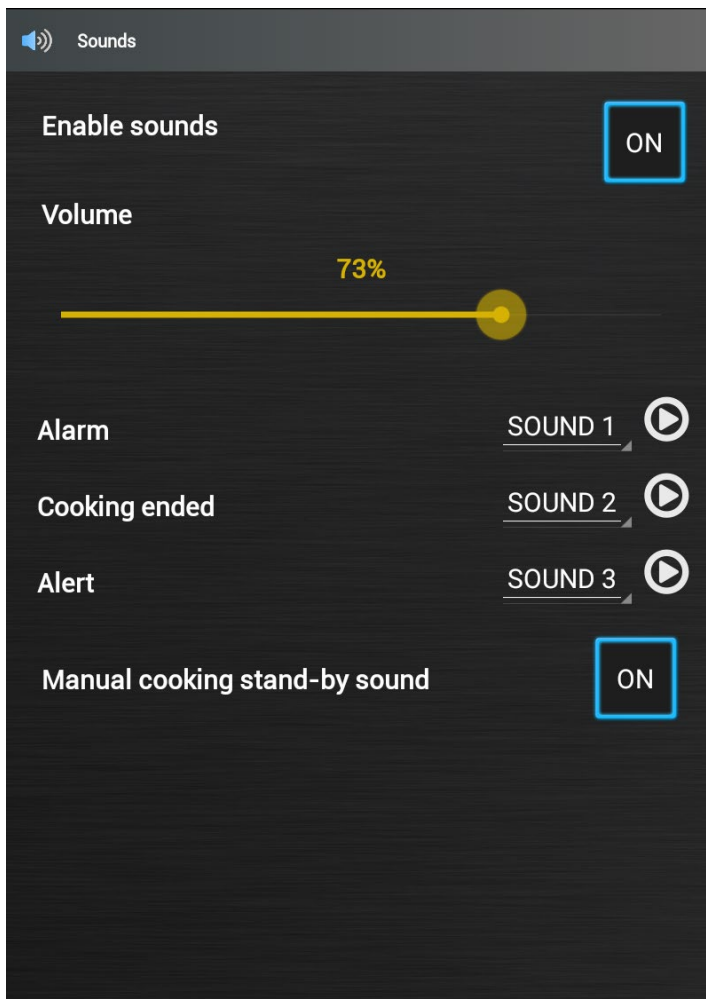
## 21 • SETTINGS

### 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

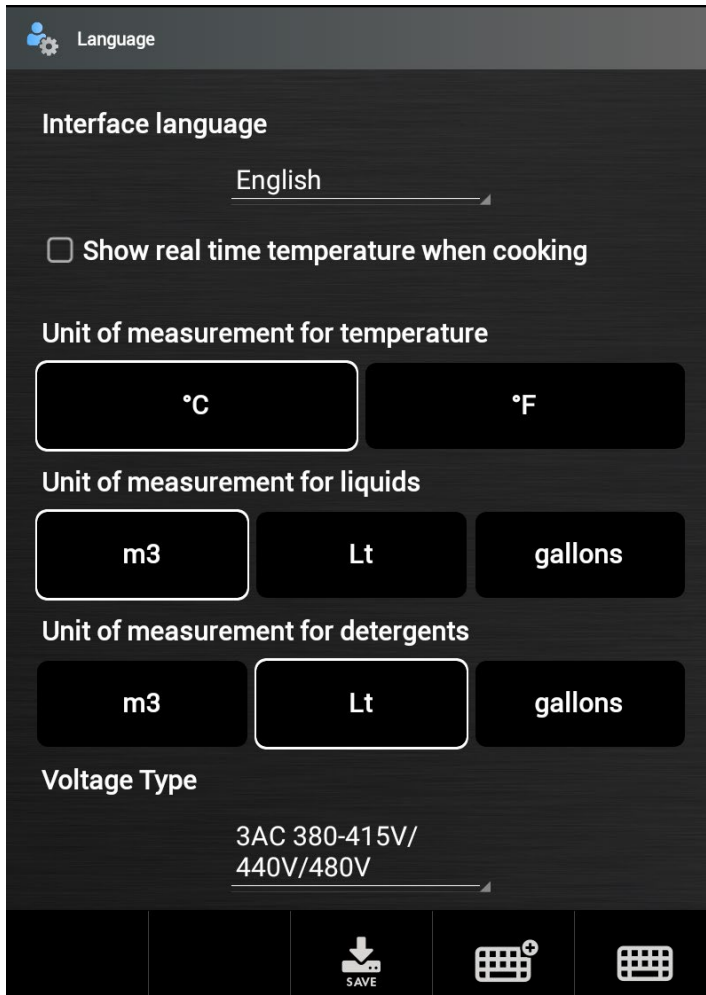
## 21 • SETTINGS

### USER PREFERENCES

### LANGUAGE



Press the icon to access Languages and Unit of measurement



#### Set Interface language:

Select the language from the drop-down menu

#### Enable cooking settings in mm:ss:

Click on the box to enable the function.

When the function is enabled, a cooking time can be set in 10-second steps up to a maximum time of 10 minutes.

#### 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.

## 21 • SETTINGS

### USER PREFERENCES

### NABOO COACH



**Naboo coach**, a genuine virtual assistant to assist you during cooking, suggest the most appropriate wash cycle, or even inform you when servicing is required.

Press the icon to open the Naboo Coach settings.



#### **Maintenance tips:**

Set to ON to enable precious tips about routine and preventive maintenance activities, including:

- notification regarding the availability of software updates
- recommendations regarding the most suitable type of wash cycle based on use
- preventive maintenance reminders

#### **Recipe tips:**

Set to ON to enable - at the start of certain preset recipes - messages containing useful tips and ideas on how to get the most out of Naboo when preparing your meals.

## 21 • SETTINGS

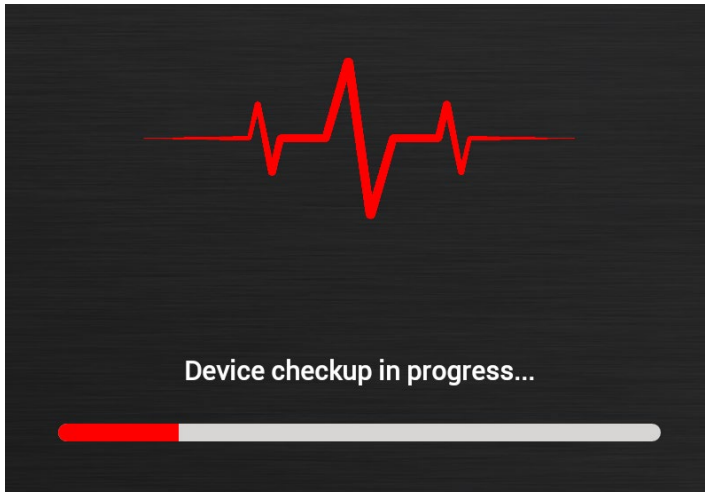
### USER PREFERENCES

### SMART DIAGNOSTIC SYSTEM



**Smart Diagnostic System** allows you to perform diagnostics on 11 functional points to always have your equipment at maximum performance, alerting you in the event of anomalies.

Press the icon to start the diagnostics.



During execution, a progress bar indicates the progress of the diagnostics.

Door sensor	✓
Lighting	✓
Temperature sensor	✓
Engines	✓
Room heating	✓
Steam generator	✓
Steam production	✓
Autoclimate control	✓
Chamber washing system	✓
Boiler cleaning system	✓
Security systems	✓

Once the diagnostics have been completed, a summary screen of all the checked functions will appear.

In the event of an error, a pop-up appears informing you with more details about the anomaly found.

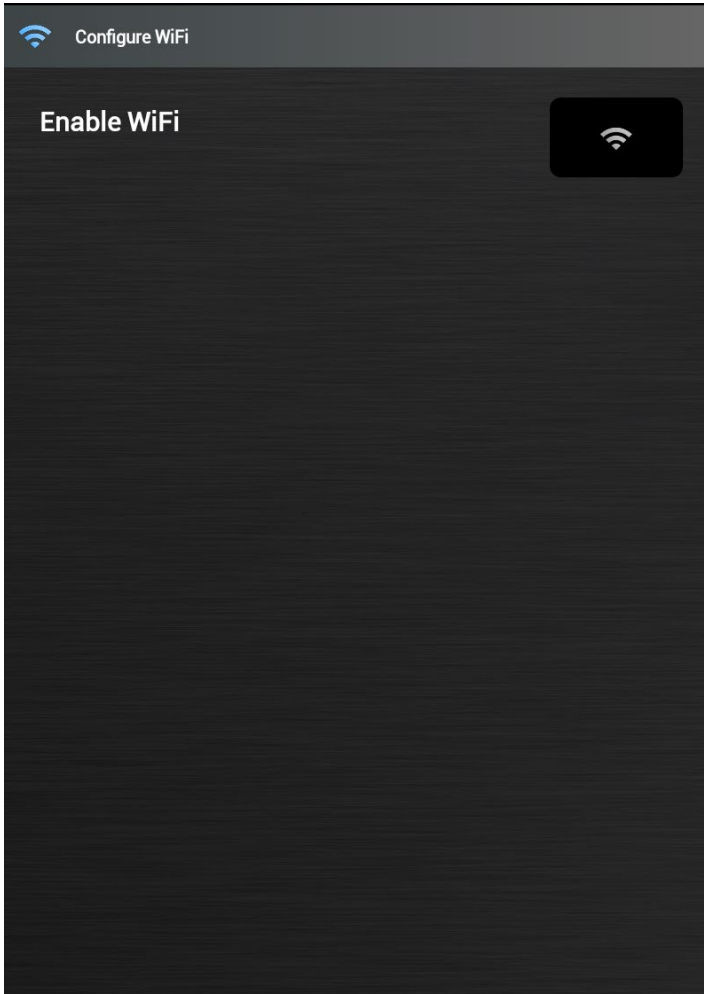


By pressing the icon you can download the log of the test performed.

### WIFI CONFIGURATION



Press the icon to access WIFI configuration



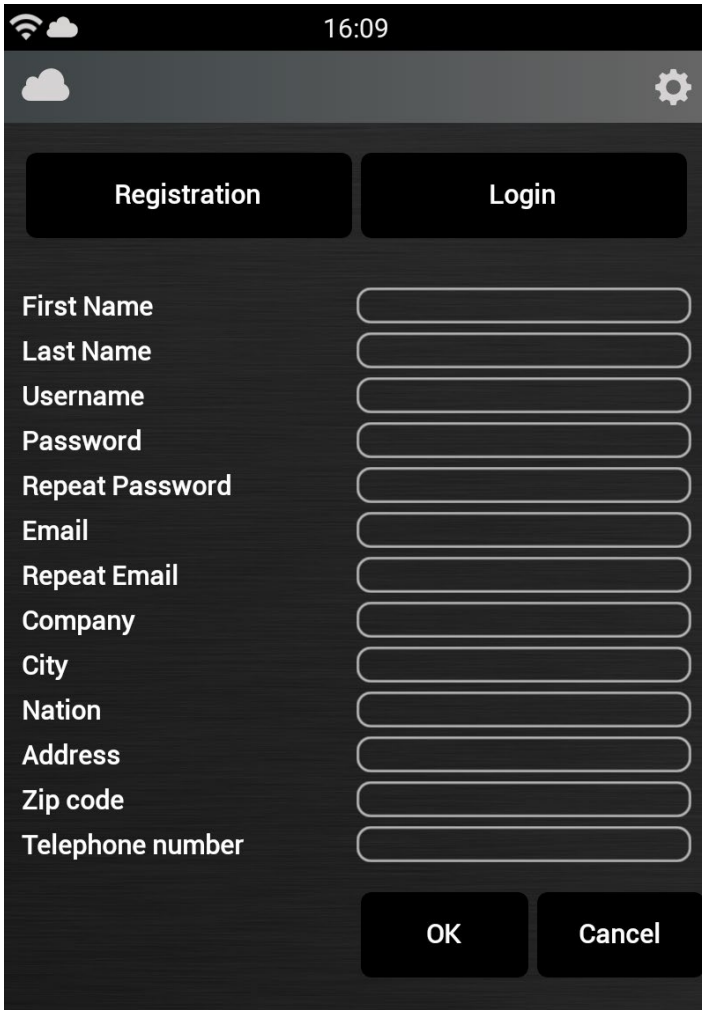
Press the icon “**Enable WiFi**” to access the WIFI networks available.

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

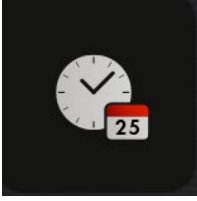
Telephone number

OK Cancel

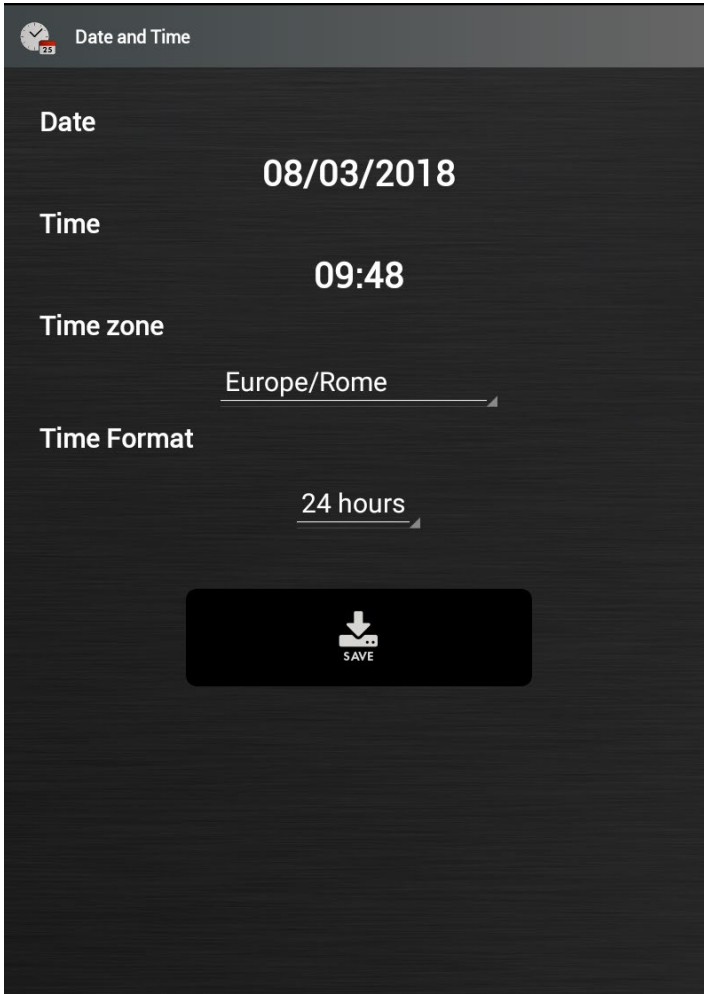
See page 41.

## 21 • SETTINGS

### 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:**

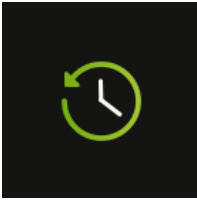
Select your time zone from the drop-down menu.

#### **Time format:**

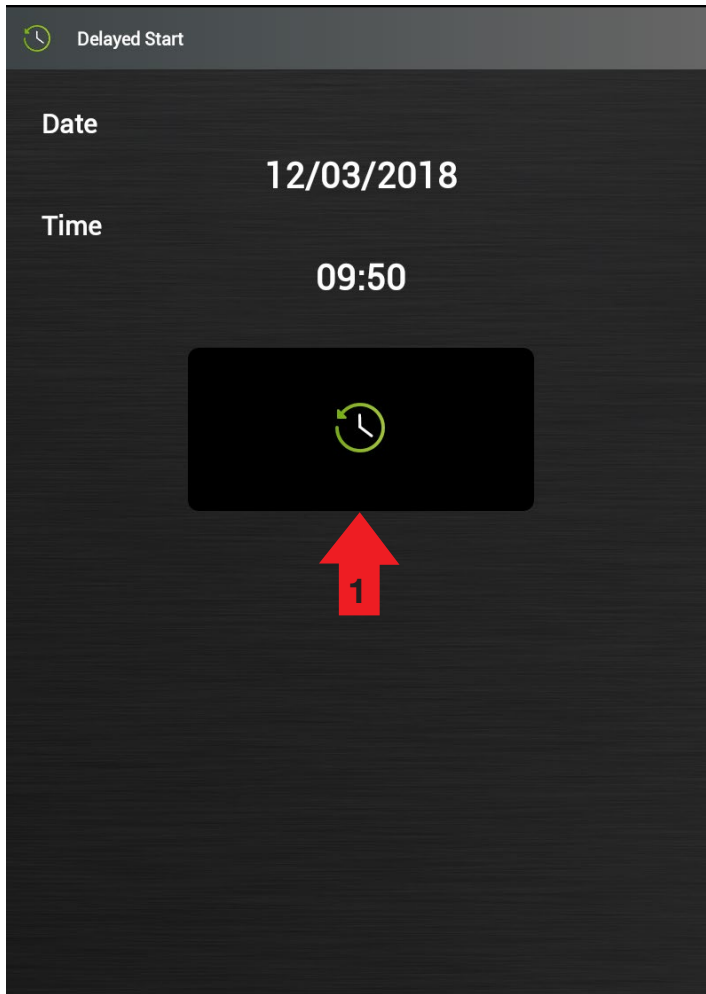
Select the required time format from the drop-down menu.

**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:**

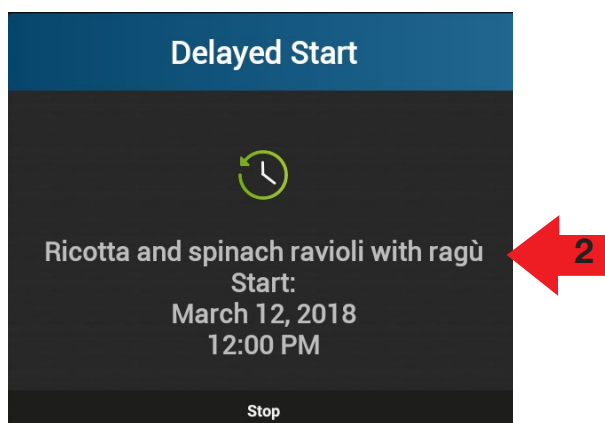
Click on date and select the date from the calendar

#### **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.

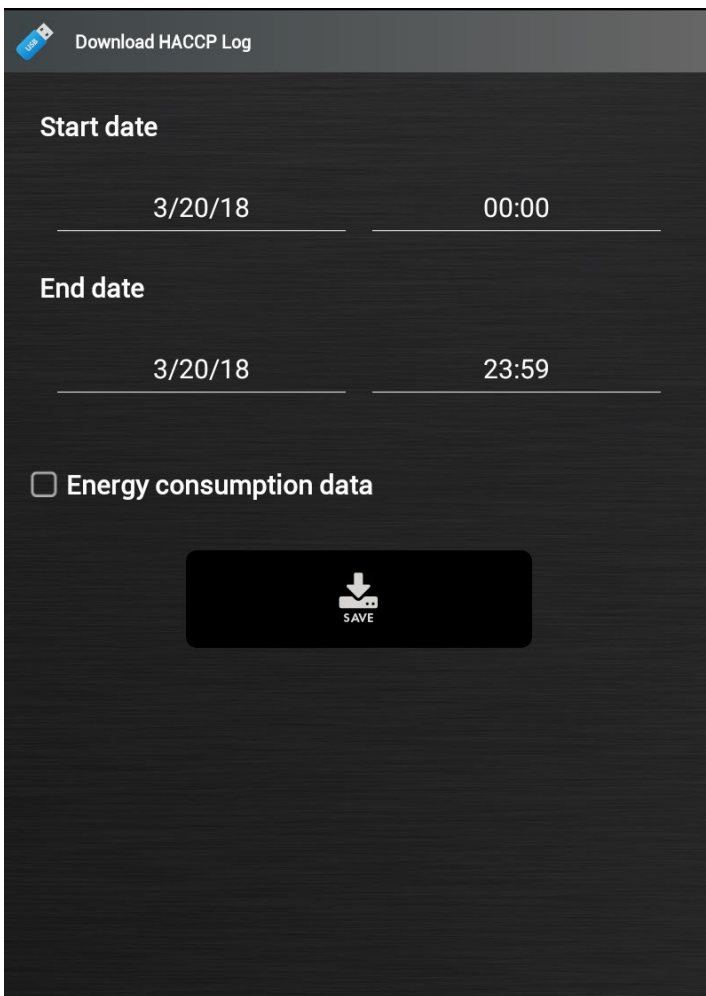
## 21 • SETTINGS

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.

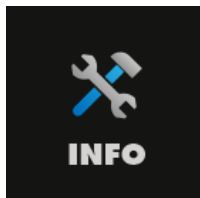
Insert a USB key and press the SAVE button.

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

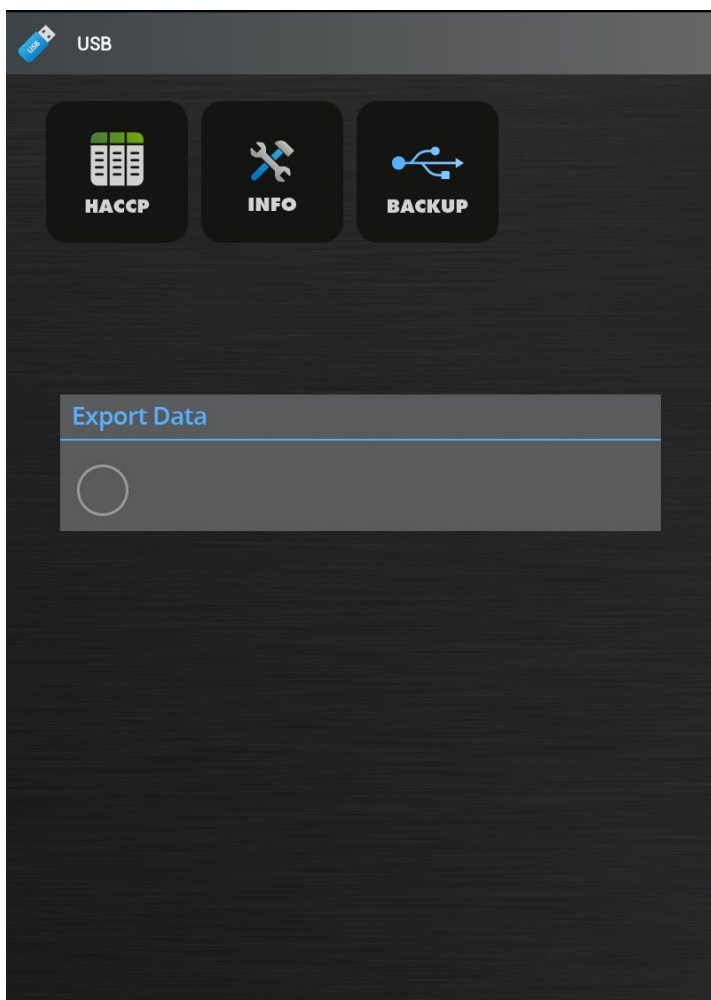
## 21 • SETTINGS

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.

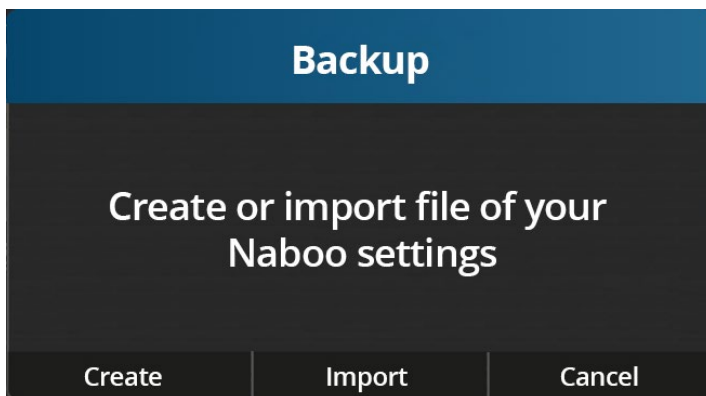
## 21 • SETTINGS

USB

BACKUP



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



Insert USB key.

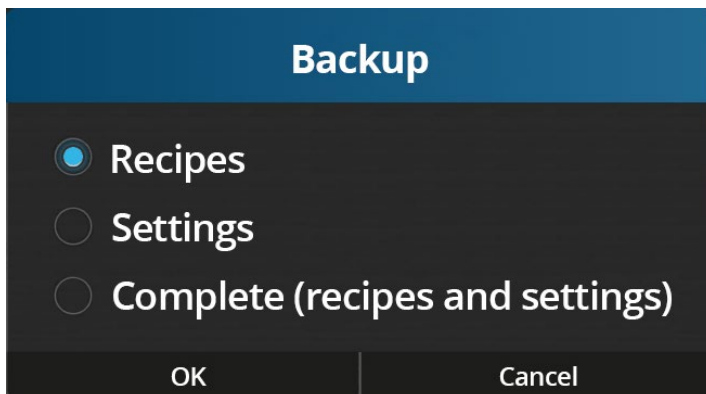
Select “**Create**” to create a backup.

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.

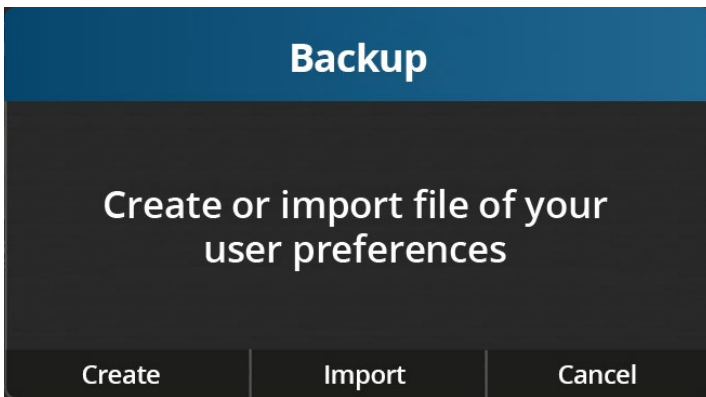
Select the backup to import it.

### 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.

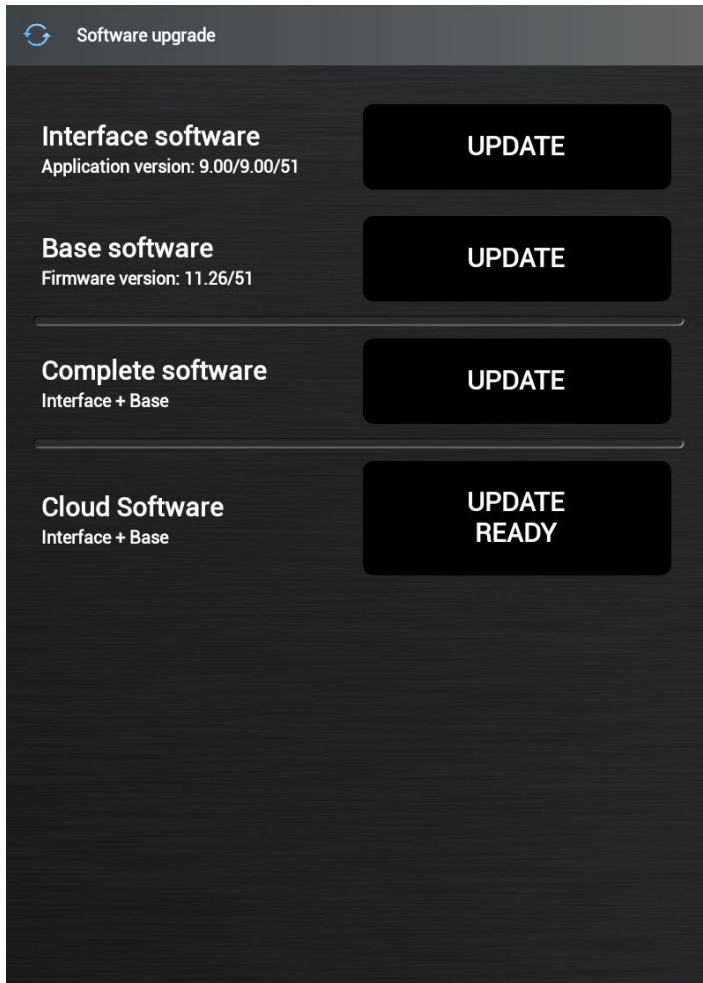
Or select “**Import**” to import the backup from a USB.

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)

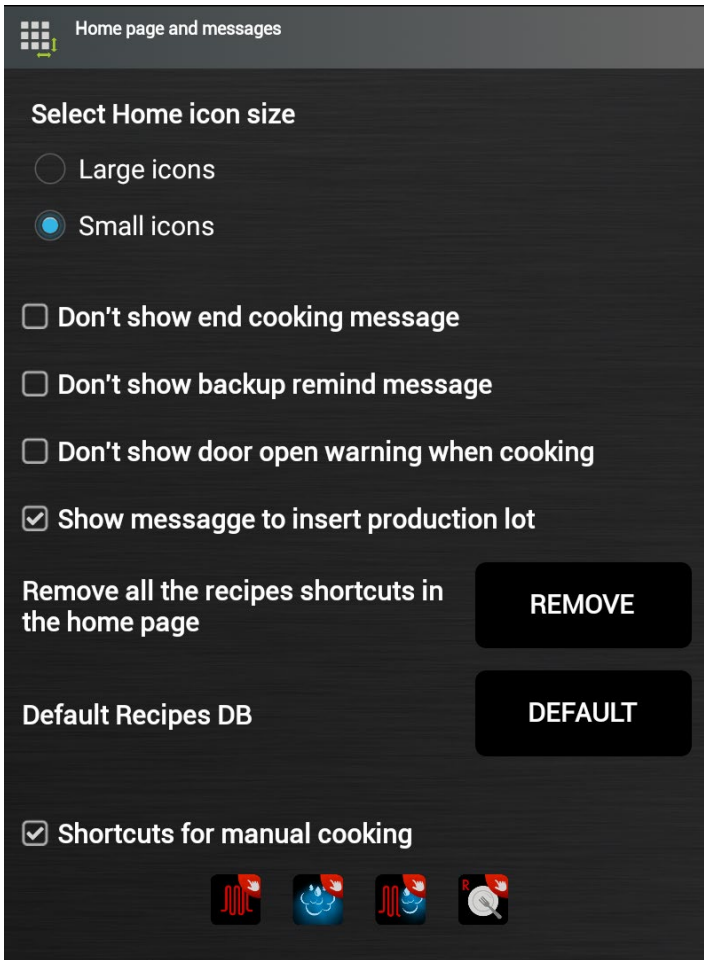
**See instructions on page 47**

**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:

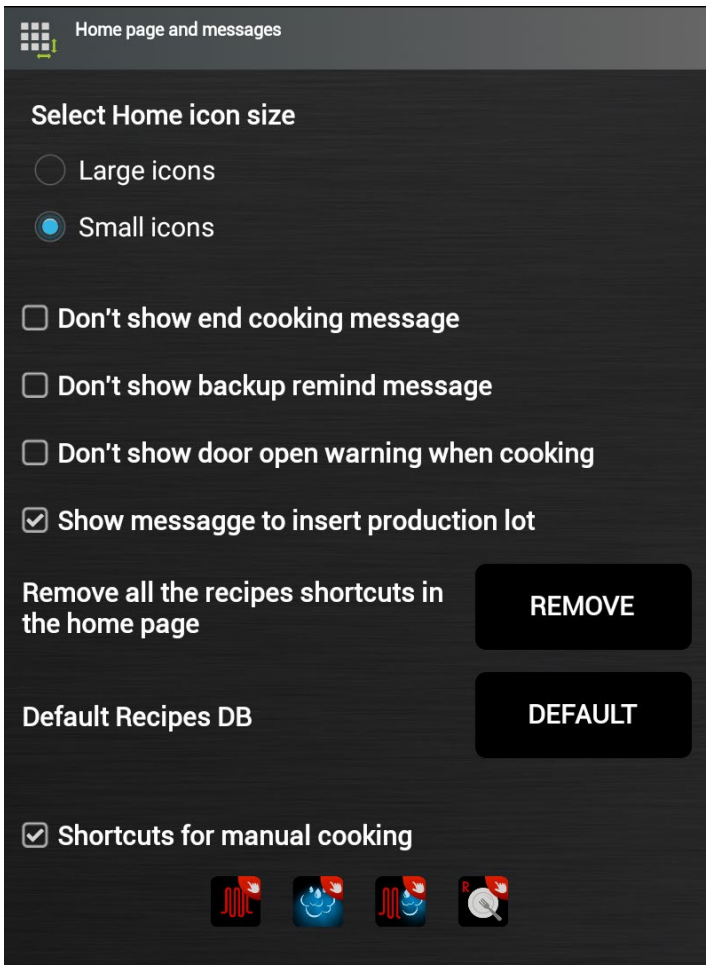
If selected, the warning message if the door is opened during cooking does not appear.

### Shows the message to enter the production batch:

If selected, at the end of cooking a pop-up appears asking me to confirm the production batch entered previously.

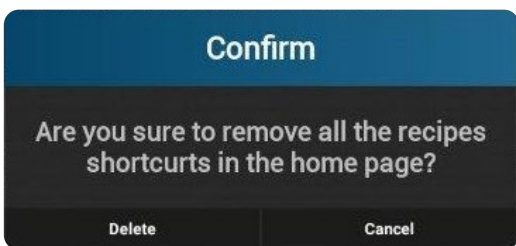
The production batch is also recorded in the HACCP Log.

## HOME PAGE AND MESSAGES

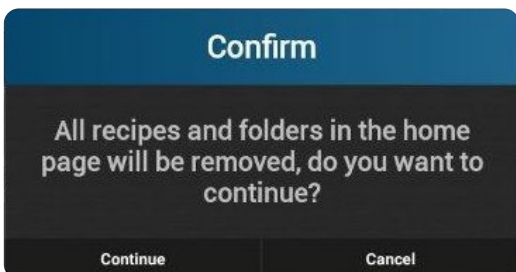


### Remove all the recipe shortcuts in the home page:

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



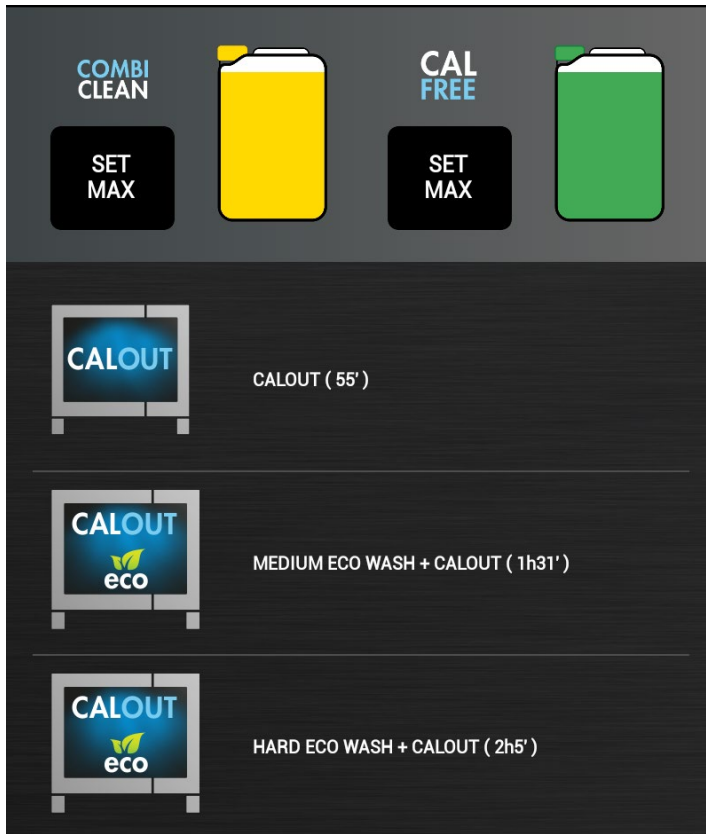
#### **Shortcuts for manual cooking:**

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.

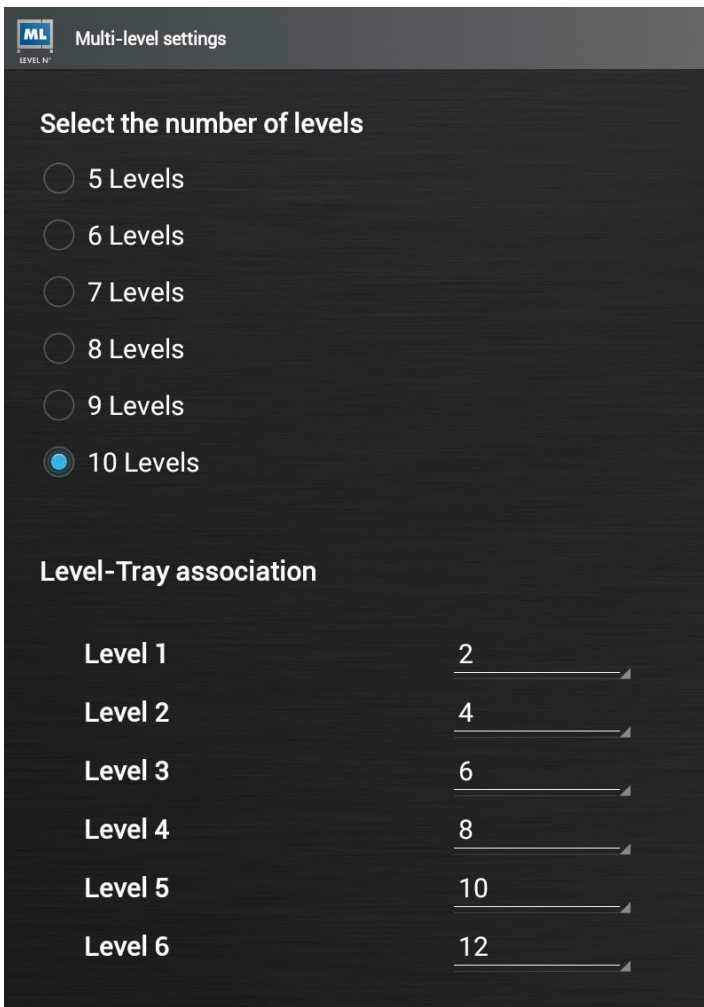
Select the wash cycle required and confirm your choice by pressing OK in the pop-up window.

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 levels you intend to use in the oven. (useful if, for example, you intend to use only 10 levels on an oven that has 20)

Select the desired number of levels.

### Level-Tray Association:

allows you to associate the level you intend to use with the physical level of the oven.

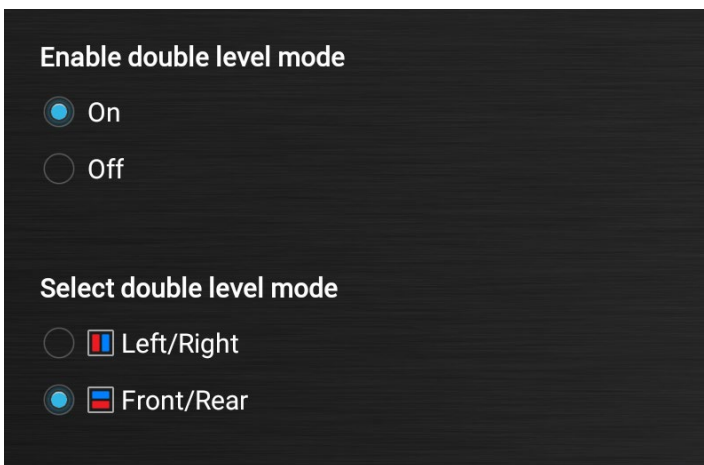
Select the physical layer corresponding to the layer you intend to use.

Once the level has been associated, the corresponding LEDs will light up in multilevel cooking.

### 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



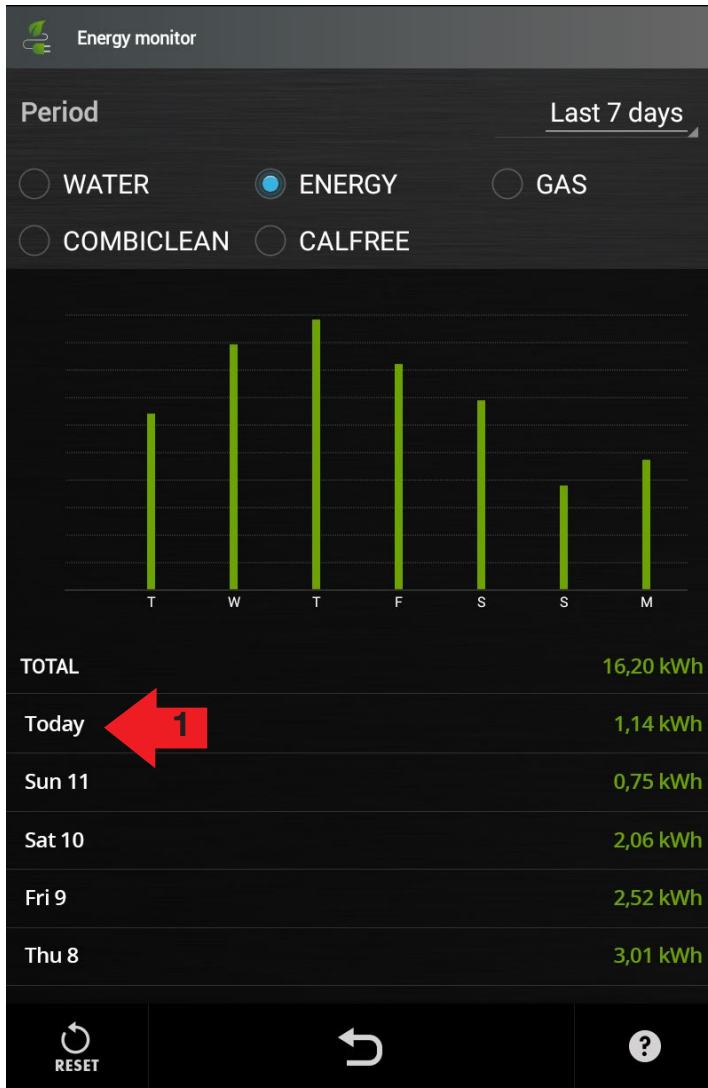
### Select double level mode:

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 indicated in Litres or gallons, and refer only to the use of original products.

## 21 • SETTINGS

### 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. At the top, there is a title bar with a water softener icon and the text 'Water softener'. Below this, there are several settings fields: 'Type' set to 'BRITA', 'Model' set to 'Purity 1100', 'Water hardness' set to '25 °dH', and 'Date of installation' set to '09/03/2018'. Below these fields is a 'State of consumption' section with a blue progress bar. Underneath the bar is a checkbox labeled 'Don't show the message to change water softener filter'. At the bottom of the screen, there is a navigation bar with a 'SAVE' button, a back arrow, and a help icon. Red arrows with numbers 1 through 7 point to the following elements: 1) the 'Type' dropdown menu, 2) the 'Model' dropdown menu, 3) the 'Water hardness' dropdown menu, 4) the 'Date of installation' field, 5) the 'State of consumption' bar, 6) the 'Don't show the message to change water softener filter' checkbox, and 7) the 'SAVE' button.

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).

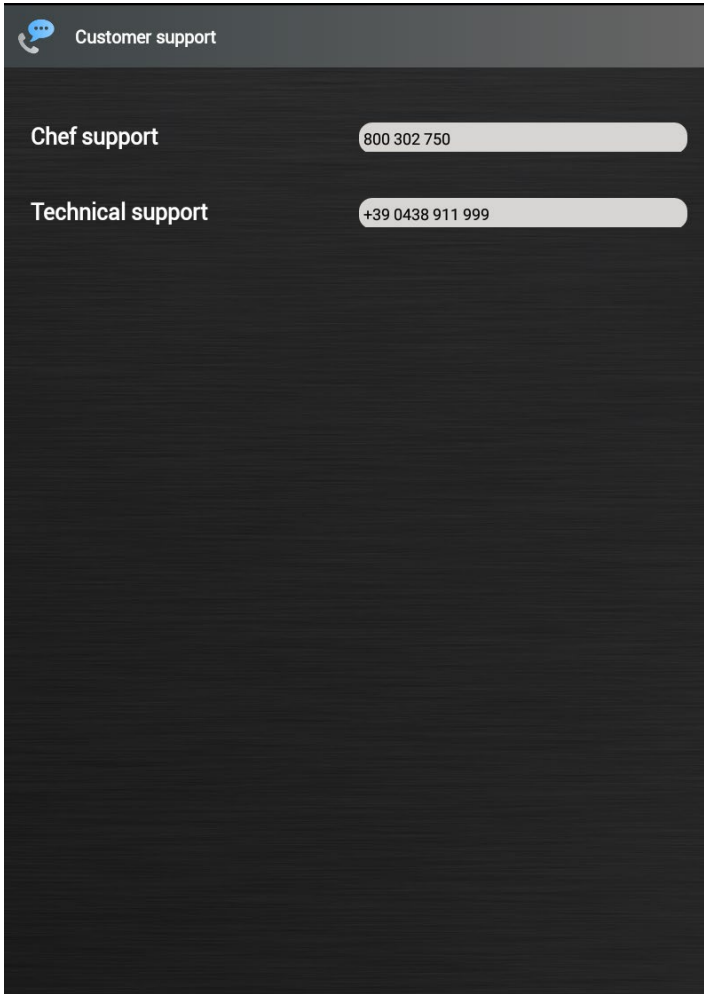
**Consult the water softener manual.**

**Function not available for models 161 and 134.**

### CUSTOMER SERVICE



Press the icon to access the Customer service menu

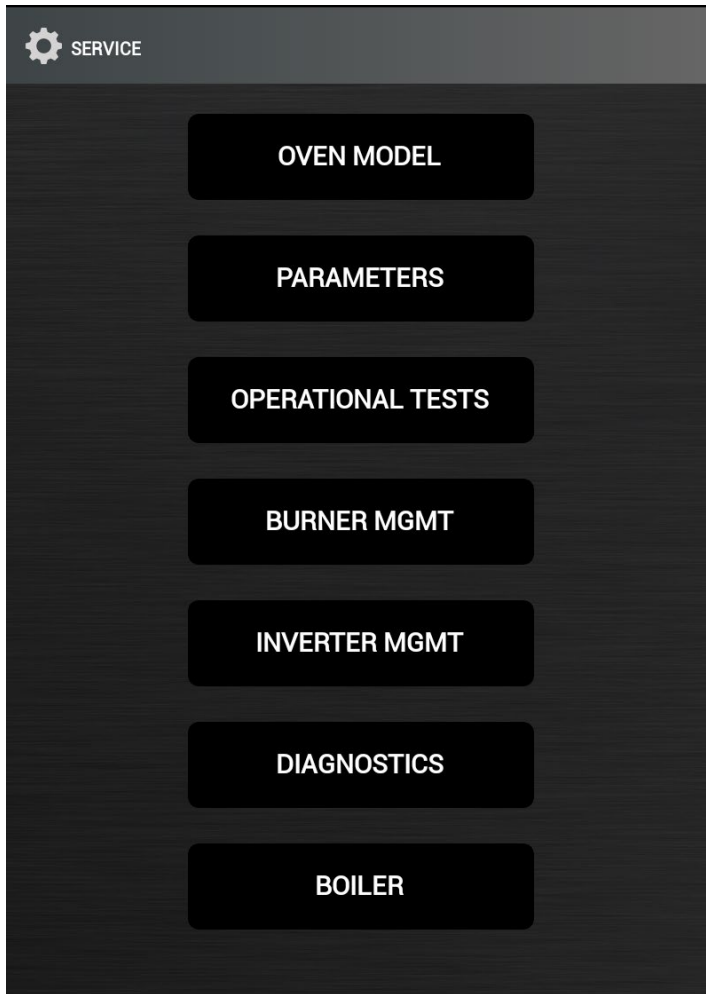


**Allows you to enter and view the customer service numbers:  
Chef Support and Technical support.**

### 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.

### 22.1 •

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.

**22.2 •** 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**. 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.

#### A01

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 - A65

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.





**LA90040980** MANUALE USO NAB00 5.0 / AROMA NAB00 5.0 - EN