USER'S GUIDE

Naboo

Aroma by Naboo®

Compact by Naboo

CAUTION: Read the instructions prior to using the equipment

EN

90028011rev02

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

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

AR_N = Aroma by Naboo

CO_N = Compact by Naboo with direct steam
CV_N = Compact by Naboo with direct steam
CB_N = Compact by Naboo with Boiler

__**E**_ = Electric

__**G**_ = Gas

CAPACITY

6 x GN 2/3 (**026**)
6 x GN 1/1 (**061**)
7 x GN 1/1 (**071**)
7 x GN 2/1 (**072**)
10 x GN 1/1 (**101**)
10 x GN 2/1 (**102**)
20 x GN 1/1 (**201**)
20 x GN 2/1 (**202**)

6 x (600x400) (**064**)
8 x (600x400) (**084**)
15 x (600x400) (**154**)

TABLE OF CONTENTS

		PAGE
1	• GENERAL INFORMATION	5
2	• SPECIAL INSTRUCTIONS	8
3	• BASIC KNOWLEDGE	9
4	• STARTING NABOO	9
5	• PRIMARY ICONS	10
6	• INTERACTIVE COOKING	11
7	• SETTING UP MANUAL COOKING	13
8	• SETTING UP MULTI-LEVEL MANUAL COOKING	15
9	• INTELLIGENT MULTI-LEVEL RECOGNITION	18
10	• RECALLING A MULTI-LEVEL FOLDER	19
11	• WASHING SYSTEM	20
12	• CALOUT	30
13	• PROGRAMMING	33
14	• MY NABOO	35
15	• CLOUD ACCESS CONFIGURATION	37
16	• USING THE CLOUD	43
17	• USEFUL TIPS	47
18	• FAQ	48
19	• WARNINGS	53
20	• SETTINGS	54

The manufacturer accepts no liability for any inaccuracies in this manual attributable to printing or copying errors. We reserve the right to modify our products as we deem fit, without impairing their basic features.

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

- ORIGINAL INSTRUCTIONS -

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

- **Read** the warnings in this manual carefully as they provide important information regarding safe use and maintenance. **Store this manual with care!**

- This device must only be used **as specifically intended:** to cook food. All other uses are considered improper and therefore hazardous.

- 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.

- During use, the oven's surfaces are hot. Take care!

- **CAUTION:** Hot steam may be released when the door is opened.

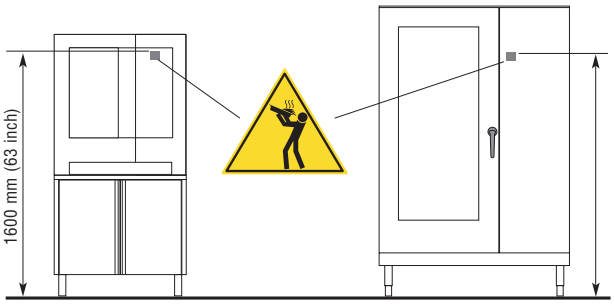
- If the power cord is damaged, it must be replaced by the manufacturer, their help centre or by a person with similar qualifications, so as to prevent all risks.

- 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.



- If technical assistance is required, all information included in the ID plate must be provided**, as well as detailed information about the fault** so as to make it easier for the help service to understand and resolve the problem.

- Ask the installer for instructions about the correct management of water softener, as insufficient or poor maintenance is the main reason for the formation of limescale that is detrimental to the device.

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

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

LOGO		
TYP. XXXXXXXX		
2010	NR XXXXXXXXXX	
EN 203/A1	AC 230V 50Hz	
1 x 0.55 kW	TOT 1 kW	ΣQn 40 kW
A3 ☐ B13 ☐ B23 ☐		kPa 200 - 500
G 25 / m^3/h	G 20 / m^3/h	
Pmax / mbar	Pmax / mbar	G 30 3.16 Kg/h
Pmin / mbar	Pmin / mbar	Pmin / mbar
IT	Cat. II 2H3+	P mbar 20; 28-30/37
IPX 5	CE 0085	

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

- This manual is also available in an electronic format. Contact your help service.

2 • POINTS TO REMEMBER

- Before any food is cooked in a new oven, the interior must be thoroughly cleaned (see *"Daily Cleaning"*).

- 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 use high pressure water jets when cleaning the oven!**

- For daily cleaning, **use non-corrosive** (alkaline) detergents suitable for oven cleaning. Do not use abrasive materials or products as they will damage the oven surfaces. If the oven is equipped with an automatic washing system, **ONLY USE** products recommended by the manufacturer (see *"Daily cleaning"*).

- Always switch off the appliance when work is finished, shutting off all utilities (electricity, water, and gas if connected).

- **Avoid** any operation that might cause cooking **salt to be deposited** on the steel surfaces of the oven; if salt is accidentally spilled, rinse off thoroughly without delay.

- After steam cooking, **open the door carefully** to avoid being scalded by the rush of residual steam from the oven. Failure to observe this warning may be dangerous for the operator.

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

- **CAUTION**
  No cooking with alcohol added is permitted!

Failure to observe basic safety guidelines may jeopardize the smooth operation of the oven and expose the operator to grave danger!
The manufacturer accepts no liability if the original function of the oven is altered or there is tampering or failure to observe the instructions given in the manuals.

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

3 • BASIC KNOWLEDGE

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

Control the touchscreen using the following actions:

• Touch

Touch once to select or start a recipe.

• Press and hold

Press and hold an element for more than 2 seconds.

• Scroll

Drag up or down to scroll.

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

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

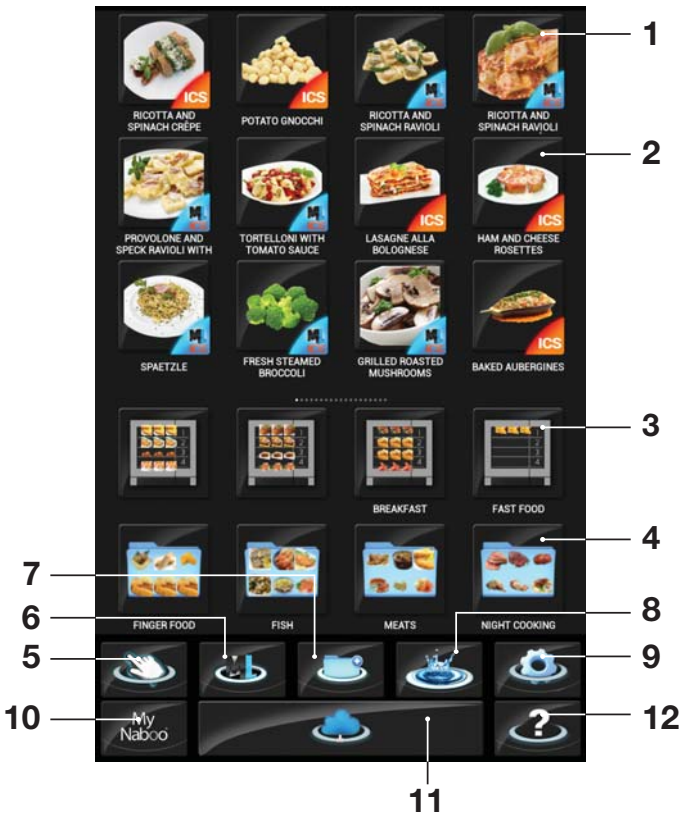
• Drag

Touch an element and move it to a new position.

4 • STARTING NABOO

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

5 • PRIMARY ICONS



1 - ICS Multi-level Cooking

2 - ICS Automatic Cooking

3 - Multi-level folder

4 - Cooking folder

5 - Manual mode

6 - Multi-level mode

7 - Programming mode

8 - Washing

9 - Settings

10 - My Naboo - Recipe archive present in Naboo

11 - Cloud

12 - Online help

6 • INTERACTIVE COOKING

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

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

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

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

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

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

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

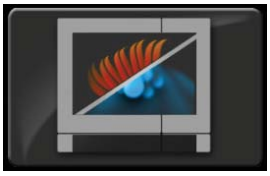
At the end of cooking, a buzzer sounds and a popup signals that cooking has completed.

7 • SETTING UP MANUAL COOKING

Press the icon to set Manual cooking.

• Select a cooking mode.

The cooking modes are: Convection, Steam and Mixed.



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

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

• Temperature

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

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

• Timed / Core probe

Timed cooking is set by default.

To switch to probe cooking, press the related key.

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

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

• Fastdry/Autoclima

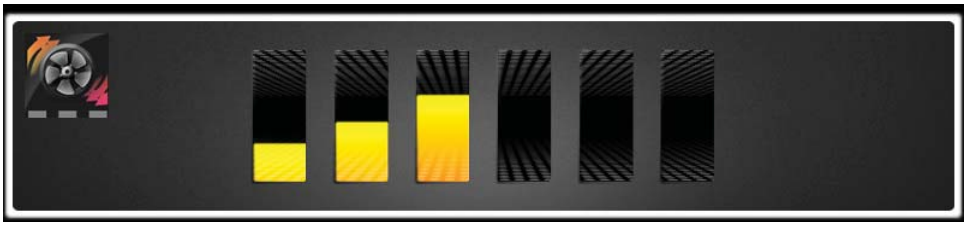
This is set through the touchscreen. Scrolling to the right increases the value and scrolling to the left decreases it.

The value displayed in the centre is the set value.

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

• Fan Speed.

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



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

8 • SETTING UP MULTI-LEVEL MANUAL COOKING

Press the icon to set Multi-level Manual cooking.

Select a cooking mode.

The cooking modes are: Convection, Steam and Mixed.

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

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

• Temperature

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

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

• Timed / Core probe

Timed cooking is set by default.

To switch to probe cooking, press the related key.

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

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

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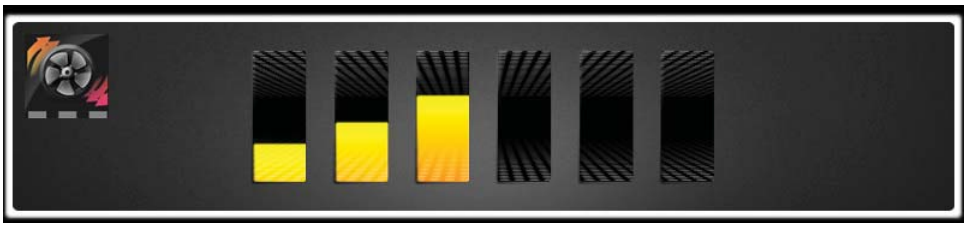


8 • SETTING UP MULTI-LEVEL MANUAL COOKING

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.

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.

A popup appears each time indicating the completed level.

11 • WASHING SYSTEM

AVAILABLE WASHING SYSTEM TYPES

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

LIQUID DETERGENTS

SOLID DETERGENTS

FOR FLOOR MODELS: 201 / 202 / 154

ONLY LIQUID DETERGENTS

11 • WASHING SYSTEM

STARTING A WASHING PROGRAM

Press the icon to select the desired washing cycle.

Naboo is equipped with 5 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 operate intervening directly in the cleaning operations).

• **Soft** (Washing procedure for removing daily soiling without the operator directly intervening in the cleaning operations).

• **Hard** (Washing procedure for removing normal soiling without the operator directly intervening in the cleaning operations).

• **Hard Plus** (Washing procedure for removing heavy soiling without the operator directly intervening in the cleaning operations).

• **Hard Plus 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.

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

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

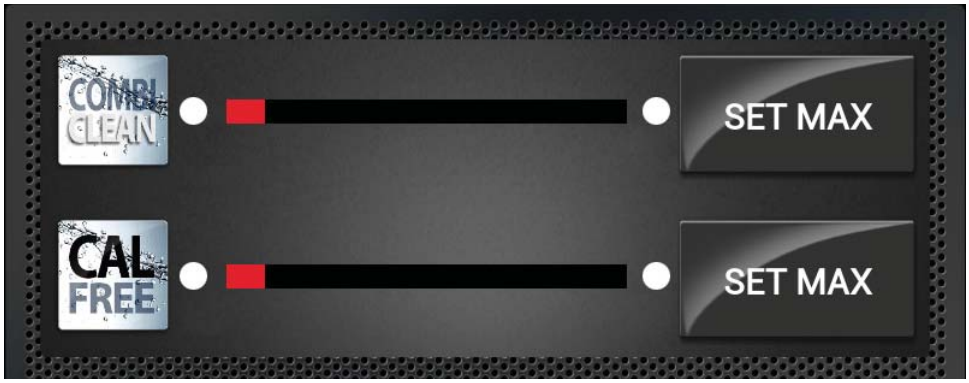
The end of the washing program is signalled with a cyclic buzzer and an informative popup.

11 • WASHING SYSTEM

WASHING SYSTEM WITH LIQUID DETERGENTS

REPLACING THE DETERGENT/DESCALER CARTRIDGE

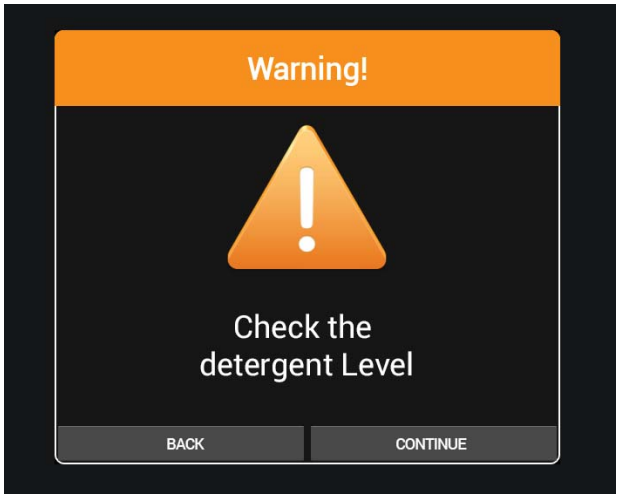
Before washing, always check the quantity of detergent/descaler displayed



When the indicator is RED, a popup warns you to check the detergent level.

COUNTERTOP MODELS:
Open the oven door and the door below the oven cooking chamber and check the amount of detergent in the cartridge.

FLOOR MODELS:
Check the amount of detergent in the container.



If the cartridge is empty, press "BACK" and replace it, otherwise press "CONTINUE" to proceed with washing.

11 • WASHING SYSTEM

WASHING SYSTEM WITH LIQUID DETERGENTS

Replacing the cartridge/container:

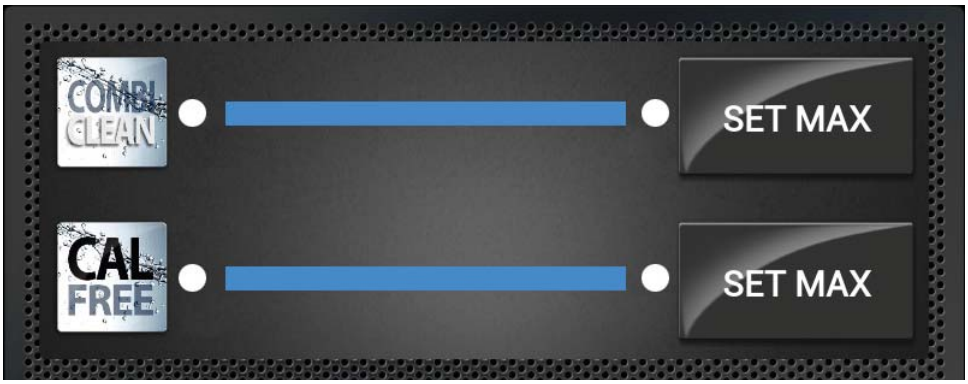
Unscrew the cap from the empty cartridge/container and remove it.

- The **COMBICLEAN** cartridge/container has a **YELLOW cap.**
- The **CALFREE** descaler cartridge/container has a **GREEN cap.**

COUNTERTOP MODELS:
Put the new cartridge in the oven housing.
IMPORTANT: Wait for the liquid to stabilize before opening the cap.
Remove the cap from the new cartridge and insert the hose with the cap (**YELLOW** for **COMBICLEAN** detergent and **GREEN** for **CALFREE** descaler), making sure the hose is turned to the front of the cartridge, and close the cap tightly.

FLOOR MODELS:
Remove the cap from the container and insert the hose with the cap (**YELLOW** for **COMBICLEAN** detergent and **GREEN** for **CALFREE** descaler), making sure the hose is turned to the front of the cartridge, and close the cap tightly.

Press the **SET MAX** button for the **COMBICLEAN** or **CALFREE cartridge/container replaced.**



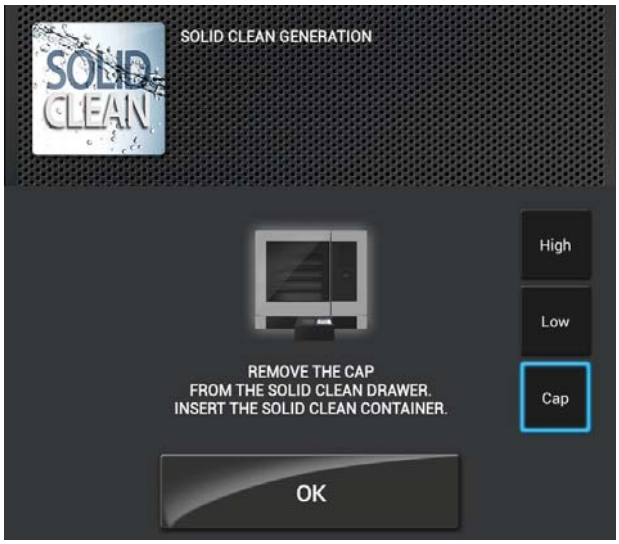
The gauge now shows the blue bar to be completely full. Choose the desired wash to start the procedure.

WASHING SYSTEM WITH SOLID DETERGENTS

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

SOLID CLEAN DETERGENT CREATION PROCEDURE

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



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

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

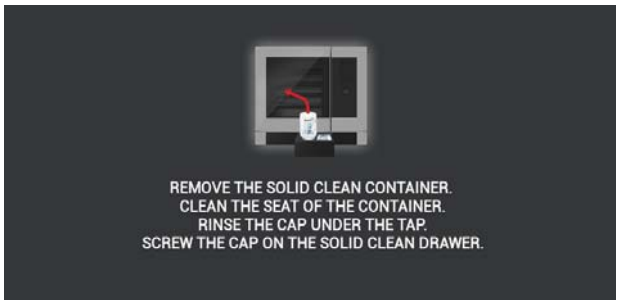
Press **OK**.

WASHING SYSTEM WITH SOLID DETERGENTS

The detergent creation procedure and wash begin.

Wait until the procedure is finished.

IMPORTANT
DO NOT REMOVE THE SOLID CLEAN JAR



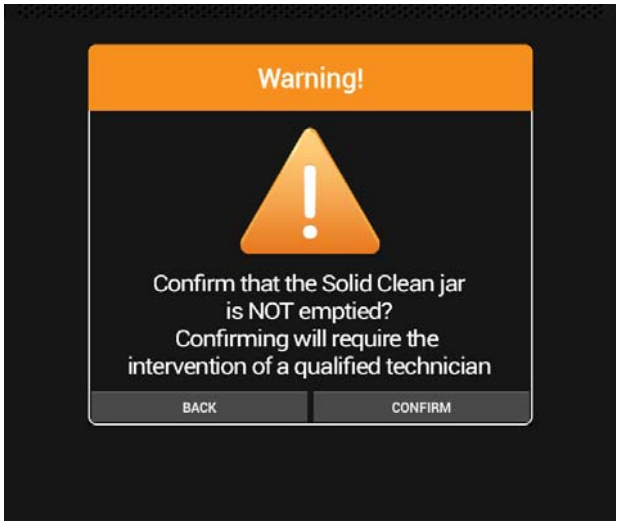
Once the detergent creation process is complete, remove the Solid Clean jar, clean around the drawer cap and thoroughly rinse the cap.
Screw the cap back on the detergent drawer.

Is the Solid Clean jar empty?

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

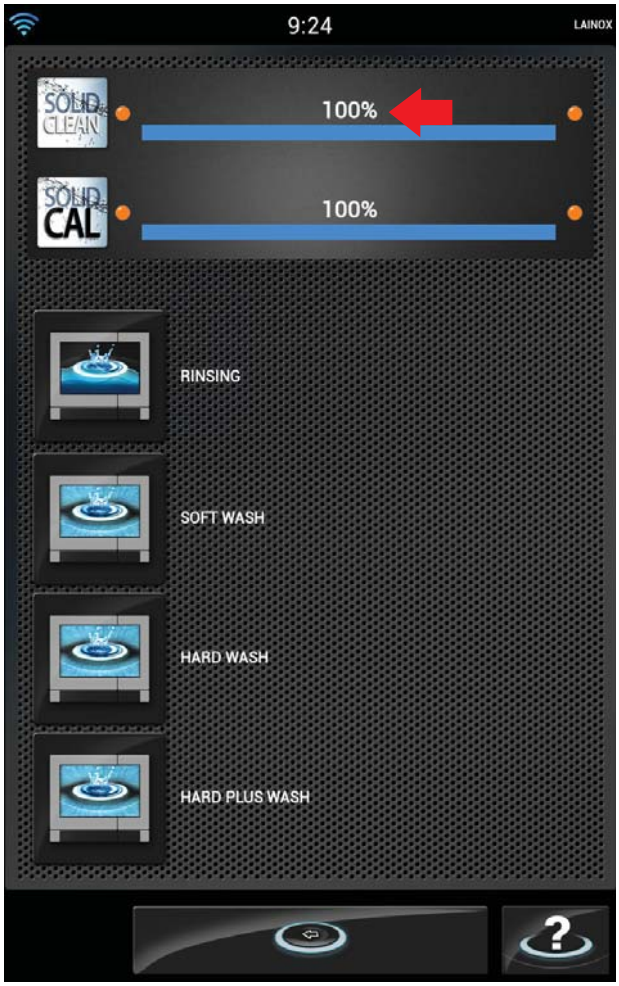
Press “**NO**” if the jar was not properly emptied.

WASHING SYSTEM WITH SOLID DETERGENTS



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

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

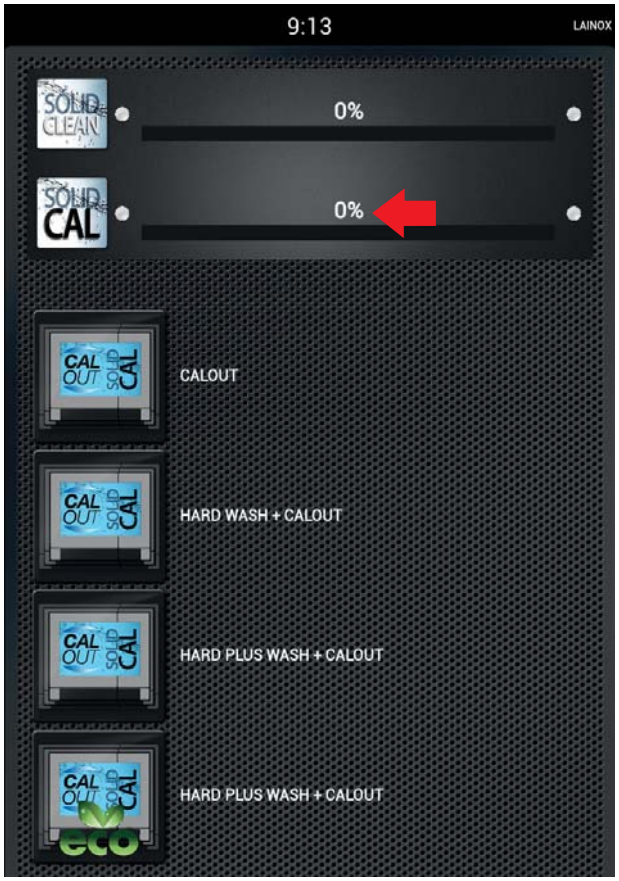


Once detergent creation is properly completed, the level is reset to 100%.

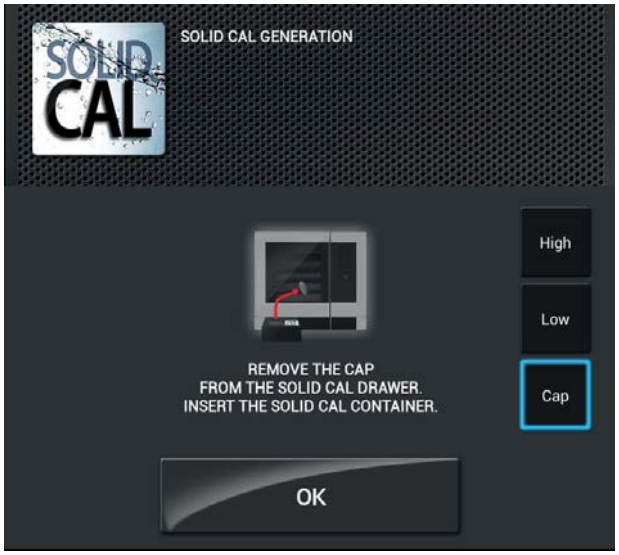
WASHING SYSTEM WITH SOLID DETERGENTS

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

SOLID CAL DESCALER CREATION PROCEDURE



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

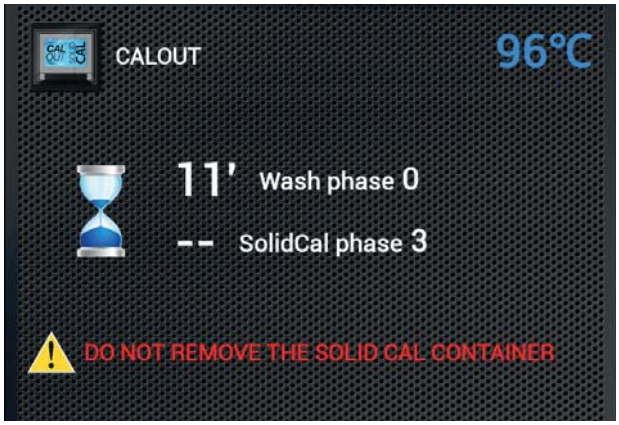


Open the drawer and remove the cap from the SOLID CAL drawer.

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

Press **OK**.

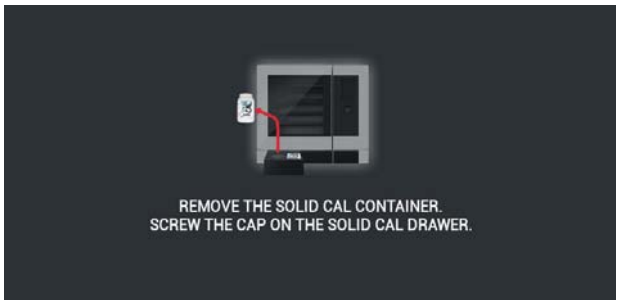
WASHING SYSTEM WITH SOLID DETERGENTS



The descaler creation procedure and wash begin.

Wait until the procedure is finished.

IMPORTANT
DO NOT REMOVE THE SOLID CAL JAR



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

Is the Solid Cal jar empty?

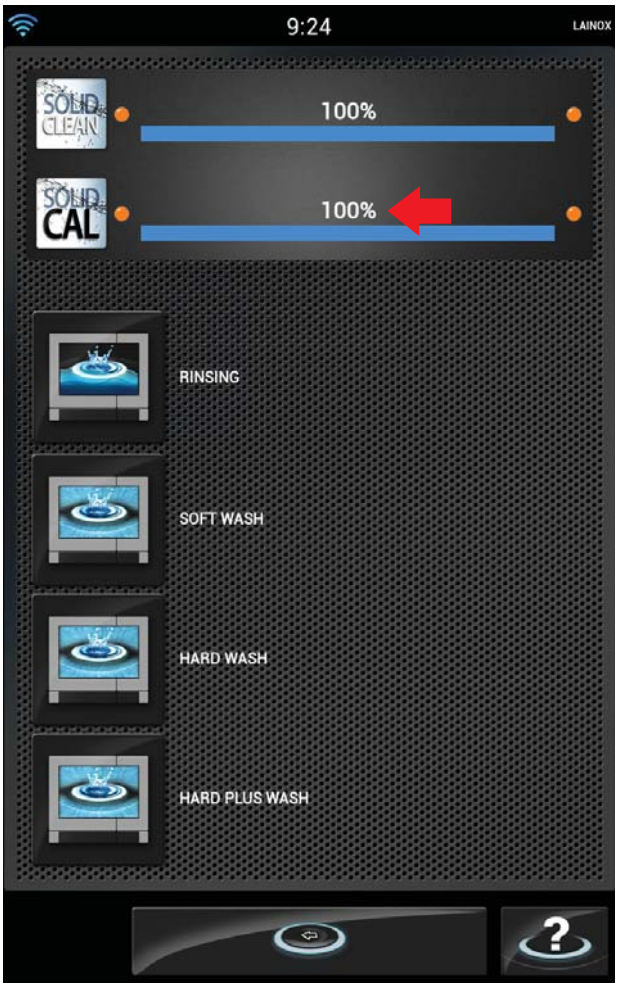
Press "**YES**" if the jar was properly emptied.
The descaler creation procedure is completed.

Press "**NO**" if the jar was not properly emptied.

WASHING SYSTEM WITH SOLID DETERGENTS

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

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

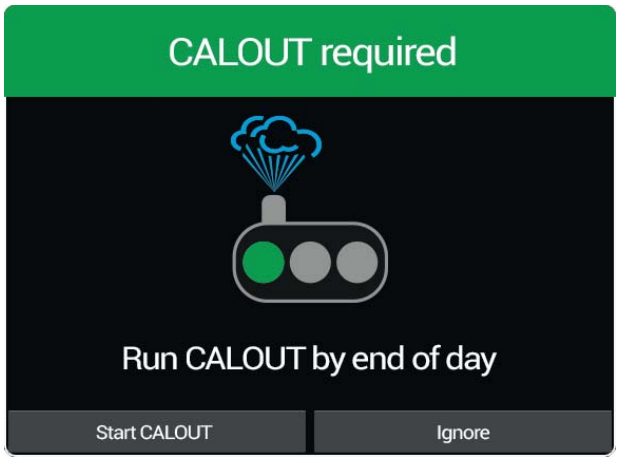


Once descaler creation is properly completed, the level is reset to 100%.

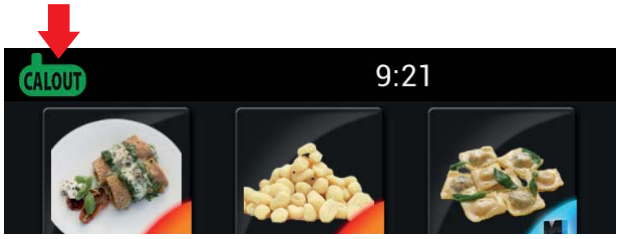
12 • CALOUT

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

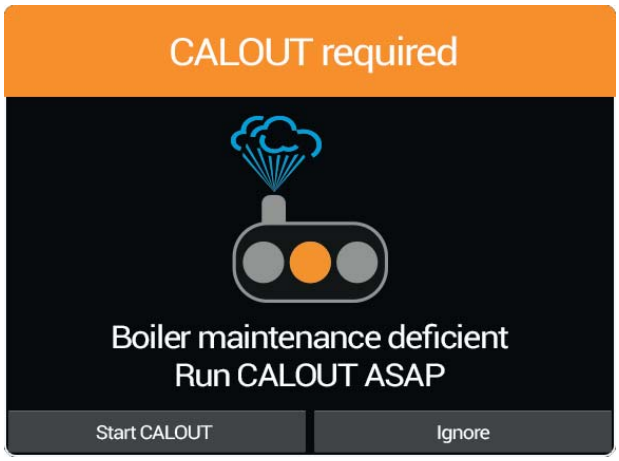
PRIMARY WARNING MESSAGES



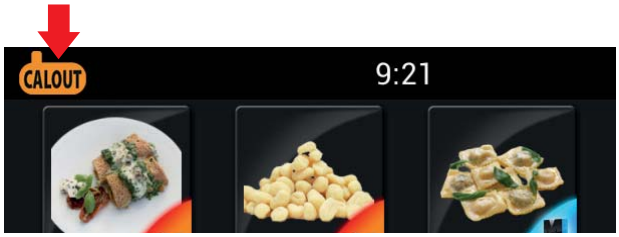
When the **CALOUT** process is needed, a popup warning appears: "**Perform CALOUT by the end of the day**". Press "**Start CALOUT**" (see next paragraph) to immediately perform **CALOUT** or press "**Ignore**" to perform the procedure later (example: at the end of the day).



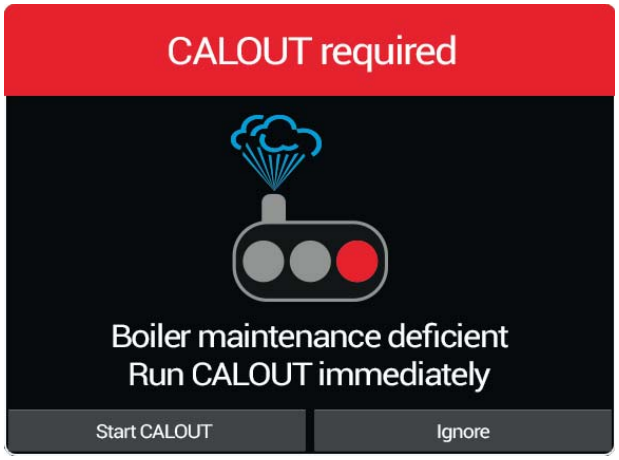
Pressing "**Ignore**" causes the popup to disappear and a green icon to appear in the upper left. Press the icon to make the popup reappear (example: to perform **CALOUT** at the end of the day).



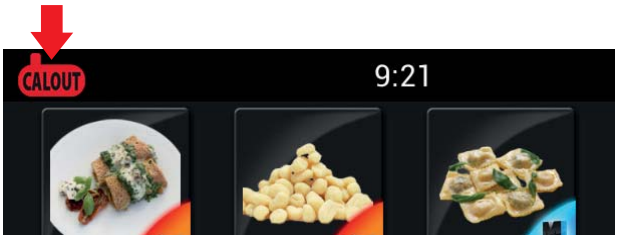
If you do not perform **CALOUT** by the end of the day, the next day the following popup appears: "**Boiler maintenance needed, perform CALOUT as soon as possible.**"
Press "**Start CALOUT**" (see next paragraph) to immediately perform **CALOUT** or press "**Ignore**" to perform the procedure later (example: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



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



If **CALOUT** is not performed, once the maximum maintenance interval is reach, the following popup appears: "**Boiler maintenance needed, perform CALOUT immediately.**"
Press "**Start CALOUT**" (see next paragraph) to immediately perform **CALOUT**.

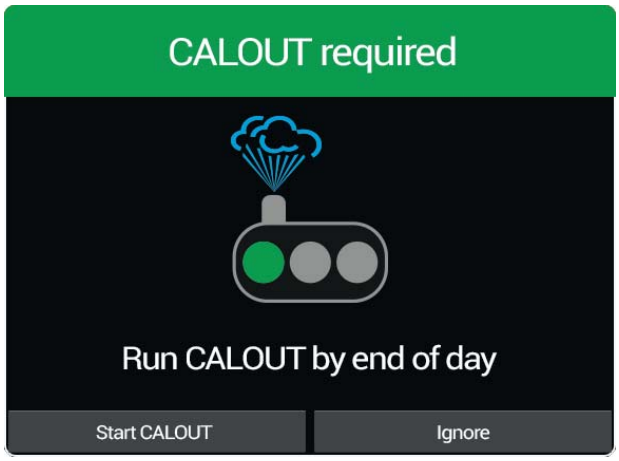


Pressing "**Ignore**" causes the popup to disappear and a red icon to appear in the upper left. Press the icon to make the popup reappear.

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.

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.

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

SETTING UP A MANUAL PROGRAM

Press the icon to create a new Manual Program.

Proceed as if setting up Manual cooking.

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

SETTING UP A MULTI-LEVEL PROGRAM

Press the icon to create a new Multi-level Program

Proceed as if setting up Manual Multi-level cooking.

MODIFYING AN EXISTING PROGRAM

Press the icon to modify an existing program.

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

Select one of the results to proceed with the change.

SAVING A PROGRAM

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

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

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

• Set the additional information:

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

Ingredients: The ingredients and quantities listed in detail.

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

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

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

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

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

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

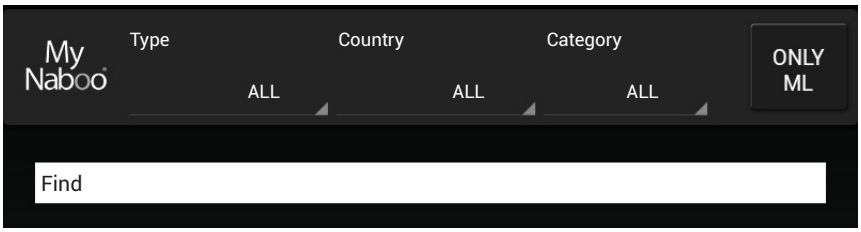
From **My Naboo** you can manage all of the programs contained in Naboo.

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

Example:

14 • MY NABOO

SEARCH PROGRAMS



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

• **Name:** by keying the text to look for in the appropriate field.

• **Type**: by choosing from among the available values (for example: Pasta, Meat, Vegetables, Fish, Smokegrill, Night Cooking, Pastries, etc.).

• **Country**: by choosing from among the available values (for example: International, Italy, Germany, Austria, France, Russia, etc.).

• **Category**: by choosing from among the available values (for example: Quick cooking, Grill cooking, Finger Food, Fast Food, Happy Hour, etc.).

• **Multi-level**: press the "**ONLY ML**" to display only the Multi-level programs.

PROGRAMS ADDED TO HOME

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

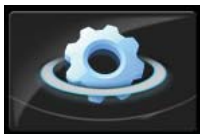
The program will now be available in the Naboo home screen.

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

15 • CLOUD ACCESS CONFIGURATION

INTRODUCTION:
The requirements to access the **Naboo Cloud** functionality are as follows:
Software version **3.01/27** or later
Wi-Fi connection with internet access
Account registration to access the Cloud.

VERIFY THE SOFTWARE VERSION

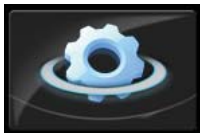


Press the icon to access the Naboo settings.

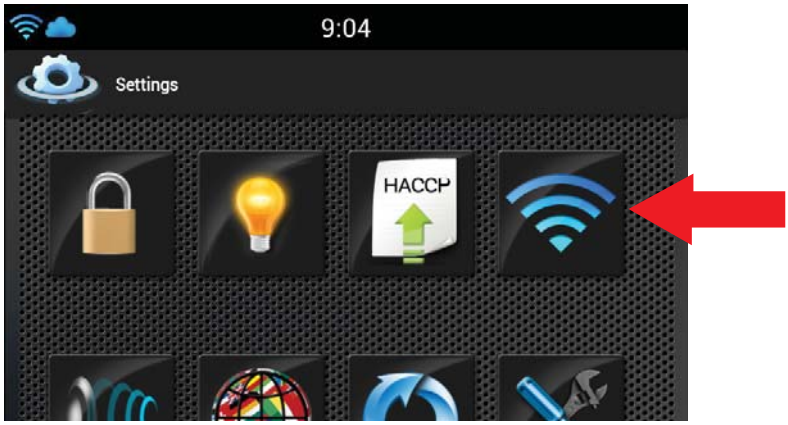
Check the software version shown in the lower left on the display.
If it is a version prior to 3.01/27, you must first update the Software using a USB drive (to be requested from Technical Assistance).

15 • CLOUD ACCESS CONFIGURATION

ACTIVATION OF THE WI-FI CONNECTION



Press the icon to access the Naboo settings.



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

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

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

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

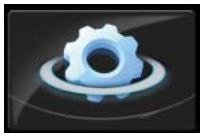
Enter the Wi-Fi password if required.

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

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

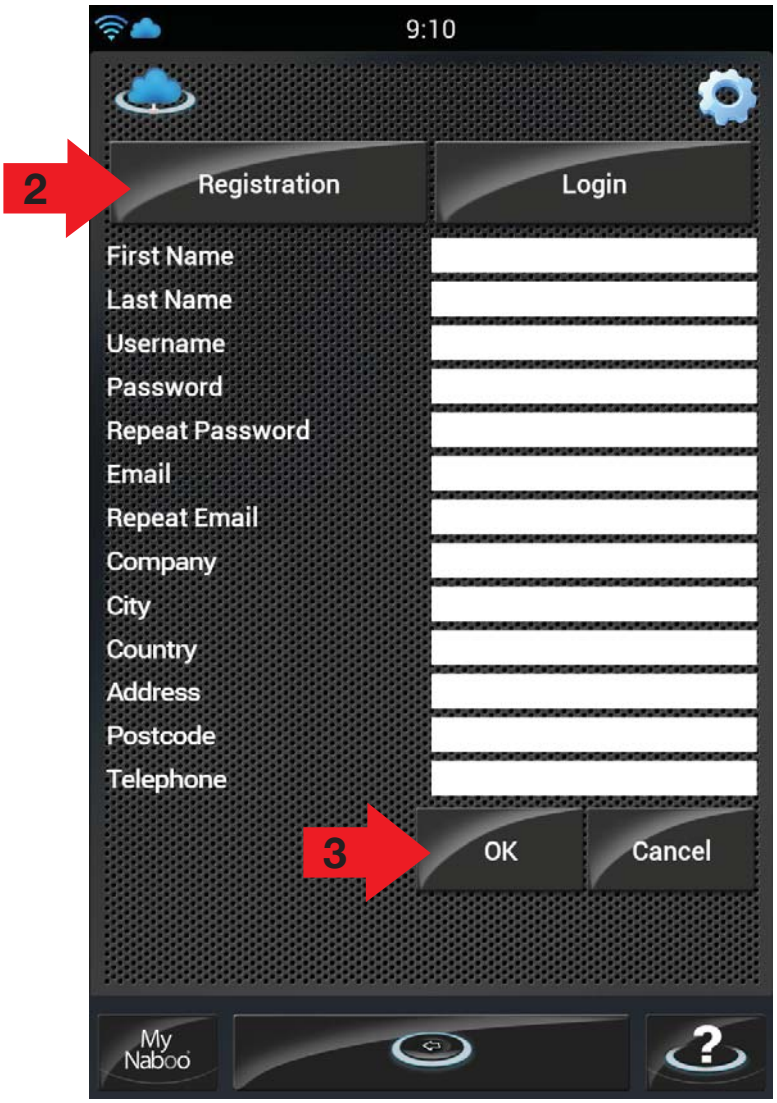
15 • CLOUD ACCESS CONFIGURATION

REGISTERING THE CLOUD ACCOUNT



Press the icon to access the Naboo settings.

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



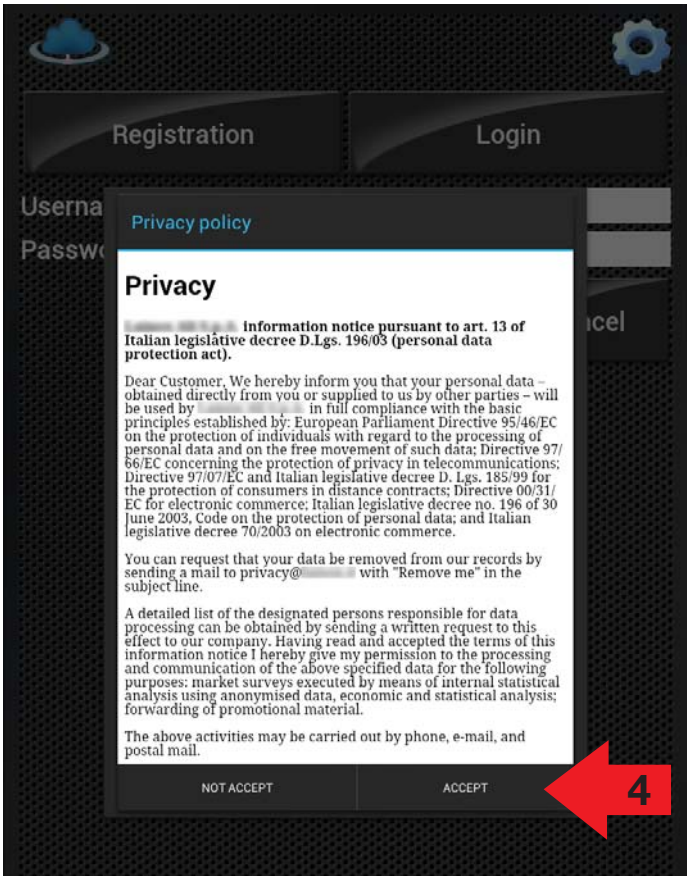
Select the "**Registration**" icon **(2)** and enter the information required:

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)**.

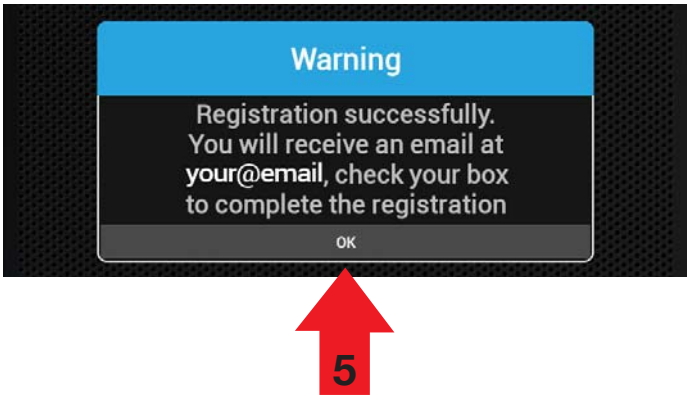
NOTES:

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



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

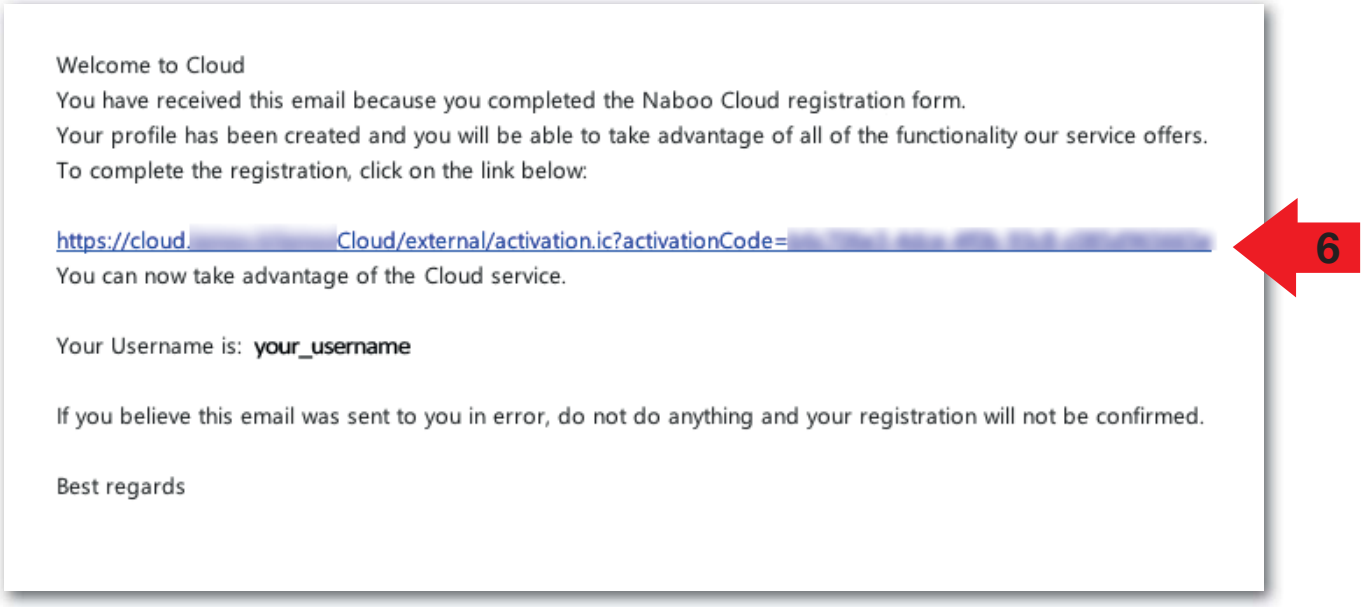
Wait a few seconds for this window to appear.



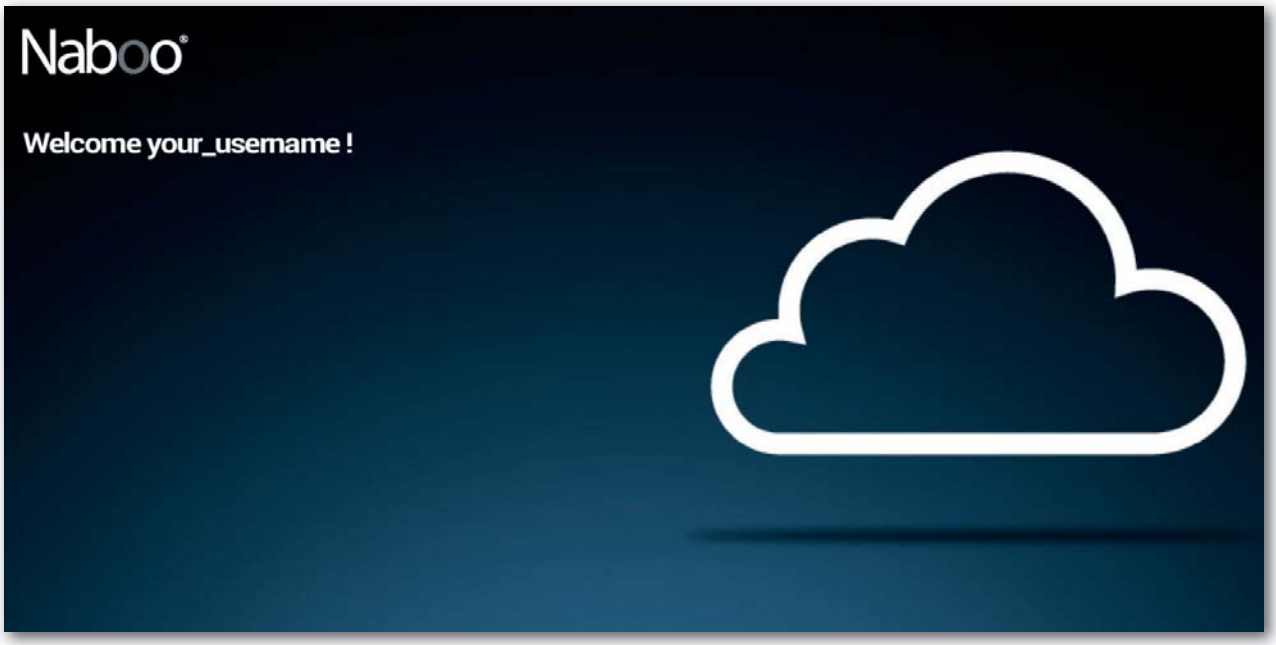
A message will appear on the display indicating that registration is complete. Press **OK (5)**.

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

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

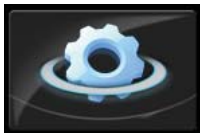


Once activation of the account has been confirmed, the browser will open to the page shown in the figure below.



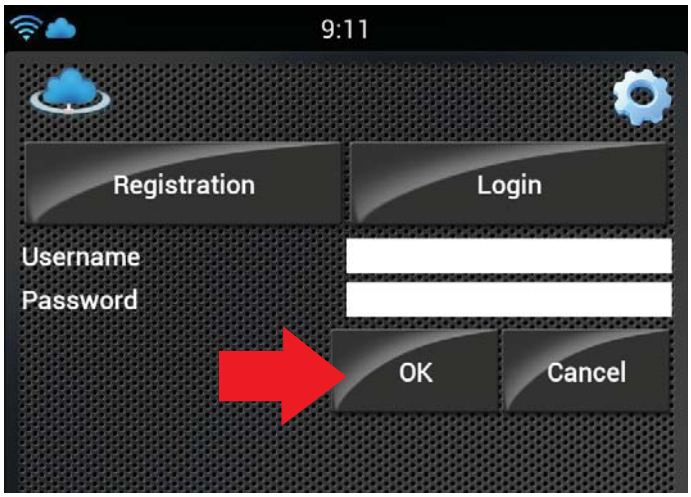
15 • CLOUD ACCESS CONFIGURATION

LOGIN TO THE CLOUD ACCOUNT

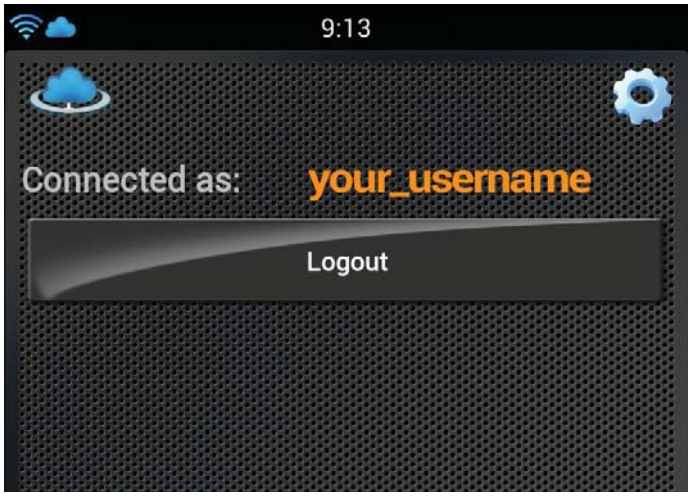


Press the icon to access the Naboo settings.

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

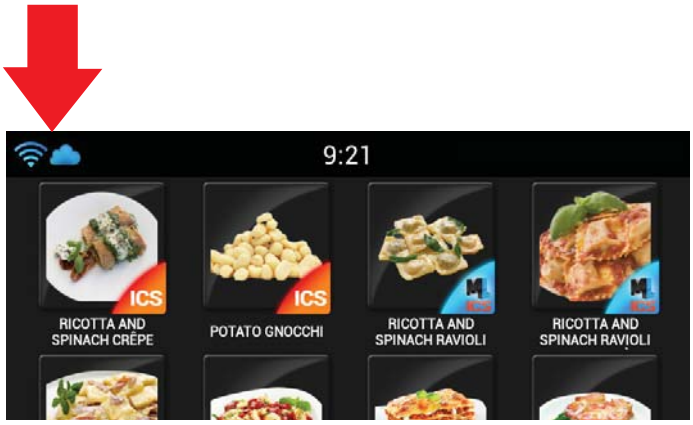


Enter the "Username" and "Password" given during registration and press OK.



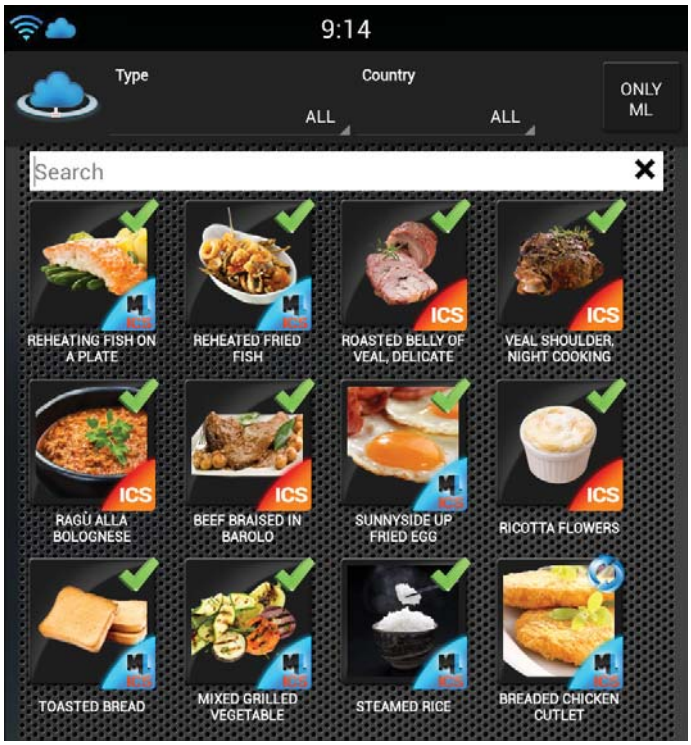
After a few seconds the following screen will appear indicating that connection has been made to the Naboo Cloud.

DOWNLOAD RECIPES



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

Press the CLOUD key

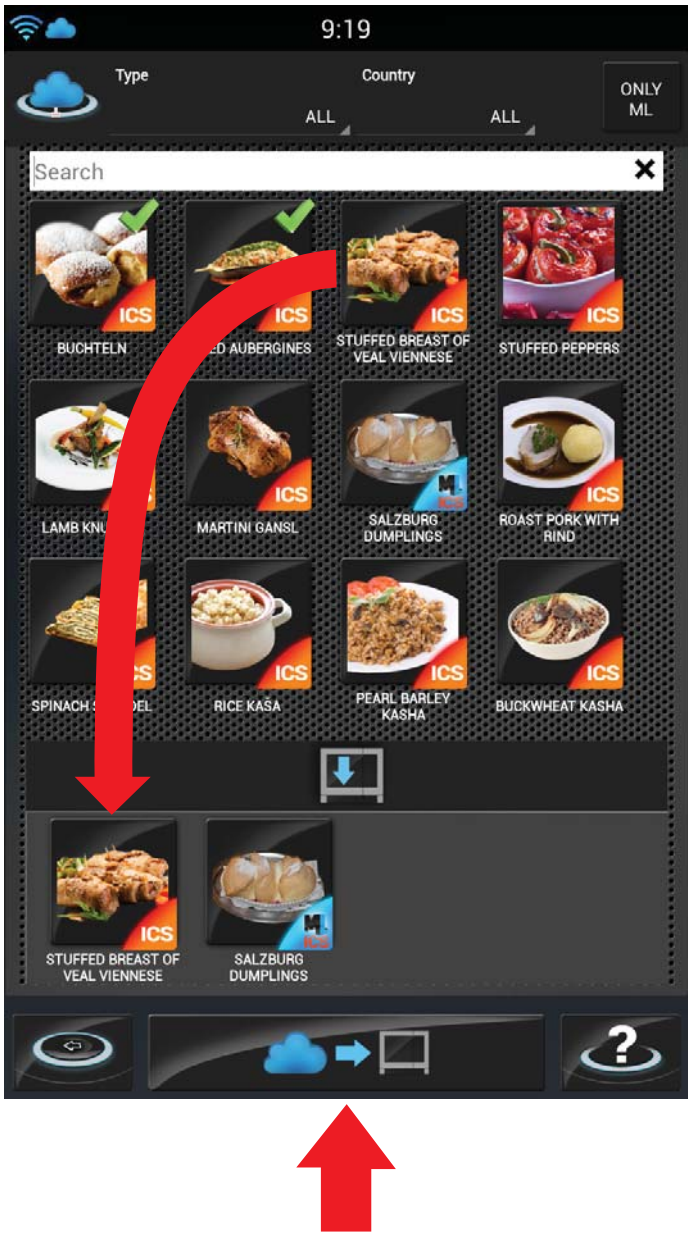


The display will show the recipes available in the CLOUD.

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

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

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

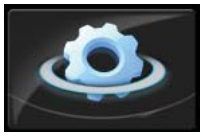


To import the recipes in Naboo, select the recipe to download and pull the recipe icon to the dedicated area.

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

SOFTWARE UPDATE

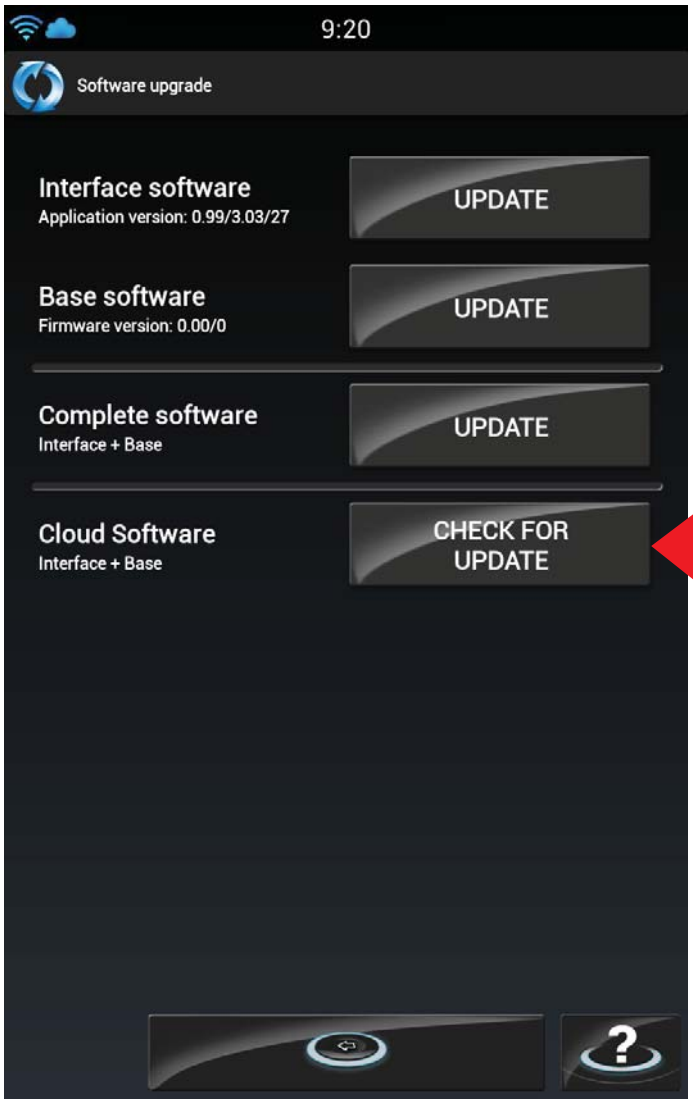
Naboo can be constantly updated to the latest available Software version.



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.

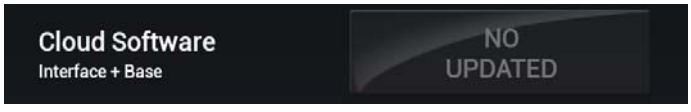


Only for updates with USB

Select “Verify updates”

Naboo will automatically look for any updates in the Cloud.

If available, press the update icon.



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

17 • USEFUL TIPS

17.1 • PREHEATING THE OVEN

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

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

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

17.2 • COOKING LOADS

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

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

Keep to the weights specified in the following table.

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

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

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

17.3 • FROZEN/DEEP-FROZEN PRODUCTS

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

17.4 • TYPES OF CONTAINER

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

17.5 • CLEARANCE BETWEEN CONTAINERS

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

17.6 • LESS SEASONING

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

• CAUTION
No cooking with alcohol added is permitted!

The CLOUD

With what software version will the Cloud be active?

- The Cloud will be active officially with Software version 3.0.

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

How do I create a profile and access the Cloud?

- Through a Wi-Fi internet connection provided by a router or a simple hotspot from a smartphone or tablet.
- Ethernet connection on request (optional).

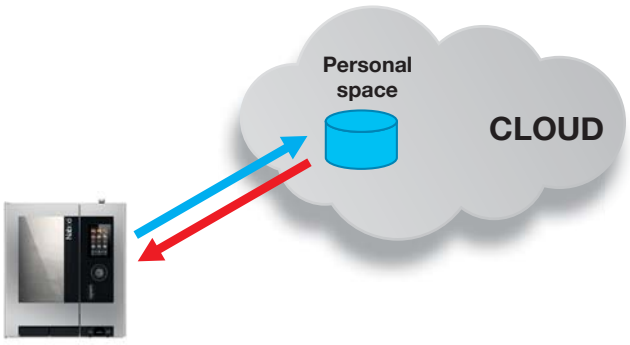
- By registering the Naboo with username, password and personal email that will be chosen by the user.
  When registration is complete in the area on the Naboo screen, a link is sent to the email indicated during registration. This link must be confirmed and then after a few minutes you can access the Cloud.

Does the Cloud have a cost?

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

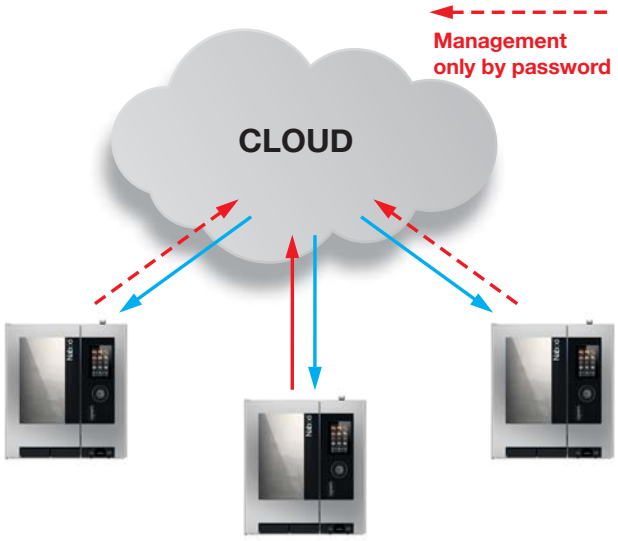
How can I save my recipes to the Cloud?

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



Synchronisation for Restaurant Chains or mass retailers.

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



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

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

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

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

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

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

How do I find content in the Cloud?

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

NABOO

What is My Naboo for?

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

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

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

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

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

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

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

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

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

- Whenever it is cancelled from My Naboo it can always be recalled from the Cloud.

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

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

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

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

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

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

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

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

How many recipes are in Naboo by default?

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

Can I download the HACCP data registration?

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

What can be imported into Naboo?

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

Can videos be imported into Naboo?

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

How does temperature maintenance work in Naboo.

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

What functionality can I find inside the Maintenance function?

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

How many products can be inserted inside a JIT?

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

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

- Yes it can.

SMOKEGRILL

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

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

SmokeEssence comes in 500 ml jars.

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

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

SEASONING

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

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

The seasonings are also supplied in 500 ml jars.

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

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

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

- On ICS recipes with Smokegrill, Naboo chefs have already determined the right quantity of SmokeEssence.

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

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

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

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

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

Why are they not provided?

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

WASHING

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

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

CALOUT

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

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

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

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

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

  If the error persists, contact technical assistance.

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

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

- **WARNING:**
  Once open, the SOLID CLEAN detergent jar has a solid surface that dissolves during the liquid detergent creation process.
  DO NOT TOUCH/BREAK THIS SOLID SURFACE.

- **WARNING:**
  Once open, the SOLID CAL jar has a solid surface that dissolves during the liquid calout creation process.
  DO NOT TOUCH/BREAK THIS SOLID SURFACE.

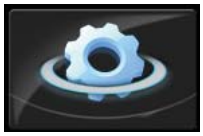
- Always keep the vent grille located in the part under the control panel clean.

- **DEVICE WITH AUTOMATIC DOOR.**
  If the automatic door blocks/malfunctions, it can be manually unblocked by pulling the ring located under the control panel.

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

  If the problem persists, contact Technical Assistance.

20 • SETTINGS



Press the icon to access the Naboo settings.

• In this menu, the settings can be modified for the following:

Block

Software update

Brightness setting, flashing after cooking and Energy saving

SERVICE menu

Volume setting and buzzer configuration

Wi-Fi

Language setting and keypad choice/configuration

Size
Home icon

HACCP Log download

Date and Time

Multi-level settings

Wash / Calout

Cloud Settings

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