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## TRANSLATION OF THE ORIGINAL INSTRUCTIONS

We advise you to read this manual carefully, as it contains all the instructions for maintaining the appliance's aesthetic and functional qualities. For further information on the product: [www.smegfoodservice.com](http://www.smegfoodservice.com)



# Instructions

## 1 Instructions

### 1.1 General safety instructions

#### Risk of personal injury

- During use the appliance and its accessible parts become very hot.
- Never touch the heating elements during use.
- Keep children under the age of eight at a safe distance unless they are constantly supervised.
- Children must never play with the appliance.
- Never try to put out a fire or flames with water: Turn off the appliance and smother the flames with a fire blanket or other appropriate cover.
- Keep the oven door closed during cooking.
- Protect your hands by wearing oven gloves when moving food inside the oven.
- Do not touch the heating elements inside the oven.
- Do not pour water directly onto very hot trays.
- Do not allow children to approach the appliance when it is in operation.
- If you need to move food or at the end of cooking, open the door 5 cm for a few seconds, let the steam come out, then open it fully.
- **WARNING:** opening the door during or after cooking can let out hot steam.
- Cleaning and maintenance must not be carried out by unsupervised children.
- Do not spray any spray products near the appliance.
- Do not use or leave flammable materials near the appliance.
- Do not use plastic cookware or containers when cooking food.
- Do not put sealed tins or containers in the oven.
- Do not leave the appliance unattended during cooking operations where fats or oils could be released.
- Remove all trays and racks which are not required during cooking.
- Do not insert pointed metal objects (cutlery or utensils) into the slots in the appliance.
- Switch off the appliance immediately after use.
- Do not modify this appliance.



- Have qualified personnel carry out installation and assistance interventions according to the standards in force.
- Do not try to repair the appliance yourself or without the intervention of a qualified technician.
- If the power supply cable is damaged, it must be replaced by the manufacturer, by Technical Support or other qualified personnel in order to ensure a hazard is not created.
- Do not place containers with liquids or food products which can melt during cooking on the upper shelves which are not visible.
- Do not touch the metal tip of the temperature probe after cooking.
- The floor next to the appliance could be very slippery. Be very careful.
- The terminal indicated by the  symbol links up parts that are normally earthed. Connect the appliances appropriately using this terminal in order to make sure that they are equipotential.
- Have the electrical connection performed by authorised technical personnel.
- The appliance must be connected to ground in compliance with electrical system safety standards.
- Disconnect the mains power supply.
- Do not pull the cable to remove the plug.
- Use H07RN-F cables that can withstand a temperature of at least 75°C.
- The tightening torque of the screws of the terminal supply wires must be 1.5 - 2 Nm.

## **Risk of damaging the appliance**

- Racks and trays have to be inserted into the side guides until they come to a complete stop. The mechanical safety locks that prevent the rack from being taken out accidentally must face downwards and towards the back of the appliance.
- Do not seat on the appliance.
- Do not use abrasive or corrosive detergents (e.g. scouring powders, stain removers and metallic sponges) on glass parts.



## Instructions

- Do not use steam jets to clean the appliance.
- Do not obstruct ventilation openings and heat dispersal slots.
- Never leave the appliance unattended during cooking operations where fats or oils could be released.
- Never leave objects on the cooking surface.
- Do not use the appliance to heat rooms for any reason.
- Remove any food residues or large spills from previous cooking operations from the inside of the oven.
- Do not cover the bottom of the oven cavity with aluminium or tin foil sheets.
- If you wish to use greaseproof paper, place it so that it will not interfere with the hot air circulation inside the oven.
- Do not place pans or trays directly on the bottom of the oven cavity.
- Do not pour water directly onto very hot trays.
- Do not leave the temperature probe in the oven cavity when it is not in use.
- Do not use cleaning products containing chlorine, ammonia or bleach on parts made of steel or that have metallic surface finishes (e.g. anodizing, nickel- or chromium-plating).
- Do not use abrasive or corrosive detergents (e.g. scouring powders, stain removers and metallic sponges) on glass parts.
- Do not use rough or abrasive materials or sharp metal scrapers.
- Shut off the power supply during cleaning and maintenance procedures.
- A fixed electrical connection must incorporate a means of electrical isolation per electrical wiring code.

### For this appliance

- Do not rest any weight or sit on the open door of the appliance.
- Take care that no objects are stuck in the doors.
- Have the condition of the components checked regularly by Technical Support.
- The A-weighted sound pressure level is below 70 dB (A).



## 1.2 Identification plate

- The identification plate bears the technical data, serial number and brand name of the appliance. Do not remove the identification plate for any reason.

## 1.3 Manufacturer liability

The manufacturer declines all liability for damage to persons or property caused by:

- Use of the appliance other than that specified
- Failure to comply with the instructions in the user manual
- Tampering with any part of the appliance
- Use of non-original spare parts.

## 1.4 Appliance purpose

**This appliance is intended for cooking food in the professional catering environment. Every other use is considered improper.**

This appliance must not be used by people (including children) of reduced physical or mental capacity, or lacking in experience in the use of electrical appliances, unless they are supervised or instructed by adults who are responsible for their safety.

## 1.5 Disposal



This appliance must be disposed of separately from other waste (Directives 2002/95/EC, 2002/96/EC, 2003/108/EC). The appliance does not contain substances in quantities sufficient to be considered hazardous to health and the environment, in accordance with current European directives.

To dispose of the appliance:

- Cut the power supply cable and remove it along with the plug.



**Power voltage**

**Danger of electrocution**

- Disconnect the mains power supply.
- Unplug the appliance.



## Instructions

- Deliver the appliance to the appropriate recycling centre for electrical and electronic equipment waste, or return it to the retailer when purchasing an equivalent product, on a one for one basis.

Our appliances are packaged in non-polluting and recyclable materials.

- Deliver the packing materials to the appropriate recycling centre.



### Plastic packaging Danger of suffocation

- Do not leave the packaging or any part of it unattended.
- Do not let children play with the plastic bags.

## 1.6 This user manual

This user manual is an integral part of the appliance and must therefore be kept in its entirety and within the user's reach for the whole working life of the appliance.

Read this user manual carefully before using the appliance.

## 1.7 How to read the user manual

This user manual uses the following reading conventions:

### Instructions



General information on this user manual, on safety and final disposal.

### Description



Description of the appliance and its accessories.

### Use



Information on the use of the appliance and its accessories, cooking advice.

### Cleaning and maintenance



Information for proper cleaning and maintenance of the appliance.

### Installation



Information for the qualified technician: Installation, operation and inspection.



Safety instructions



Information



Advice

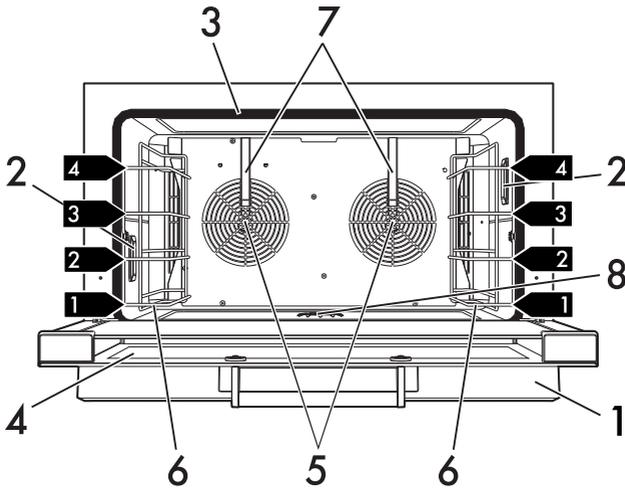
1. Sequence of instructions for use.

- Standalone instruction.



## 2 Description

### 2.1 General Description



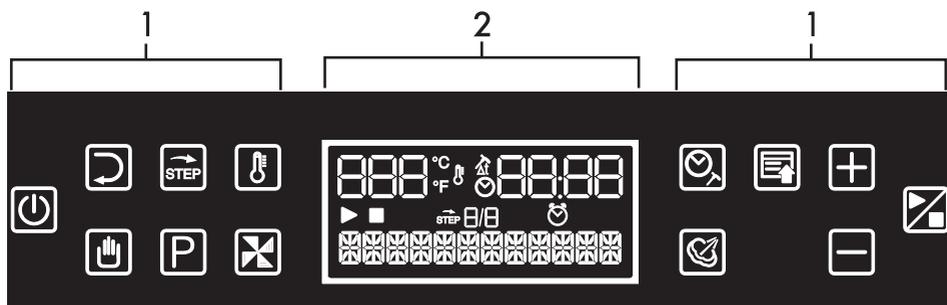
- 1 Control panel
- 2 Oven lights
- 3 Seal
- 4 Door
- 5 Fans
- 6 Tray support frames
- 7 Water intake line
- 8 Washing water drain (on some models only)

**1,2,3** Frame shelf



# Description

## 2.2 Control panel



- 1 Backlit capacitive buttons
- 2 LCD display and icons

## 2.3 Controls description

### Backlit capacitive buttons



On / Stand-by



Back / previous screen



Step cooking mode



Temp set



Manual cooking



Time settings / Core probe cooking



Humidification



Cooking with a recipe



Fan speed adjustment



Start / end cooking - next screen



Settings menu / save



Increase



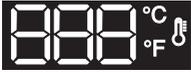
Decrease



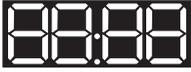
## LCD display and icons



Alphanumeric display



Temperature and units of measure display



Time display/Core probe temperature



Step cooking icon and display



Cooking in progress



Stop cooking



Core probe



Core probe with  $\Delta t$

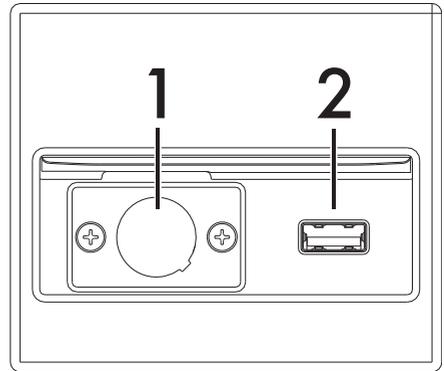


Cooking duration



Delayed start

## 2.4 Side panel



The side panel is located close to the bottom left corner on the right hand side of the appliance.



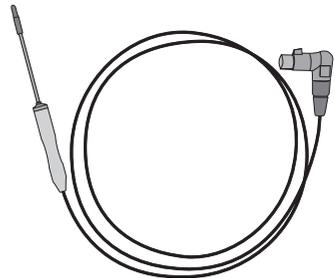
1 Core probe socket (on some models only).



2 USB port.

## 2.5 Available accessories

**Core probe (optional, on some models only)**



Using the core probe, it is possible to cook according to the temperature measured at the centre of the food.



## Description

### 2.6 Other parts

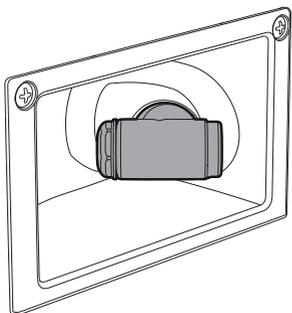
#### Shelves

The appliance features shelves to position trays and racks at different heights. The insertion heights are indicated from the bottom upwards (see "General Description").

#### Internal ventilation

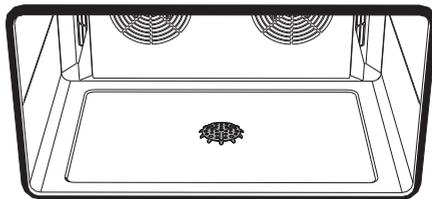
The internal fans (together with the heating elements) are switched on and off according to the baking mode selected. Depending on the model, the speed of the fans can also be adjusted during cooking.

#### Retractable spray head (on some models only)



To make cleaning easier, the appliance is fitted with a water spray head located in a special compartment on the right hand side.

#### Washing water drain (on some models only)



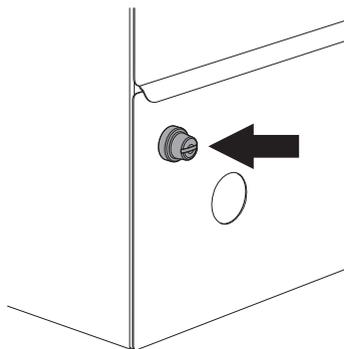
The appliance is fitted with a system for draining the washing water. It is located in the centre of the bottom of the oven and protected by a perforated grille.

#### Safety thermostat

The appliance is equipped with a safety device that triggers in case of serious malfunction.

Only for the installer/technical support:

1. Unscrew the protective cover for the thermostat with the dedicated tool.
2. To reset the safety thermostat, press the button on the back.



Contact Technical Support immediately after the safety device has triggered to check if there are any faults.



## 3 Use

### 3.1 First use

1. Remove any protective film from the outside or inside of the appliance, including accessories.
2. Remove any labels (apart from the technical data plate) from the accessories and from the oven cavity.
3. Remove and wash all the appliance accessories (if fitted) (see "Cleaning and maintenance").
4. Heat the empty oven at the maximum temperature to burn off any residues left by the manufacturing process.

### 3.2 First time switching on



The oven is designed for a maximum load of 12 kg.

When the appliance is connected to the mains power socket, all the LEDs and the buttons on the display light up for approximately 3 seconds.

When finished, only the  button (stand-by screen) appears on the display.

### Setting the language



The factory default language setting is English.

1. From the stand-by screen, press the  button.
2. Press  to select a language.
3. Press  to confirm.

### Setting the time, date and stand-by display

- "Set time" will appear on the alphanumeric display.
  - Use the  button to return to the previous screen.
1. "00:--" appears on the time display. Use the  buttons to adjust the hours.
  2. Press  to continue.
  3. "Set minutes" will appear on the alphanumeric display.
  4. "--:00" appears on the time display. Use the  buttons to adjust the minutes.
  5. Press  to continue.

The same procedure is used to set the current year, month and day in sequence:

- "Set year", "Set month" and "Set day" will appear in sequence on the display.
- Use the  buttons to set the year, month and day.
- Use the  button to confirm each time you set the required value.

After setting the time and date, you then have to select the stand-by display mode:

- "Stand-by with clock" or "Stand-by without clock" will appear on the display.
1. Use the  buttons to select an option.



- Press the  button to confirm and return to the stand-by display mode that was selected.

**i** The default setting is for cooking to start automatically after the food has been placed in the oven and the door closed (see “User menu”).

### 3.3 Home screen

**i** From the home screen, the control panel returns to stand-by mode after 30 minutes of inactivity.

After having entered the first settings, press the  button to switch from stand-by mode to the home screen, from where you can select the baking mode:

- “**Baking type selection**” will appear on the display.
- The  button allows you to access the user menu (see “User menu”).
- The  button appears only when the internal temperature of the appliance reaches 60°C to allow the cooling function.

### 3.4 User menu

From the home screen, press the  button for at least 1 second; “**User menu**” will be displayed. Press the  and  buttons to display the basic appliance management options. Press  to confirm the selection or  to return to the home screen.

### Baking start

When using the “**Automatic**” option, after having set the cooking parameters, cooking will start automatically after the food has been placed in the oven and the door closed. If the “**Manual**” option is used, you have to press the  button to start cooking.

### Download

This option allows a file to be created, and copied to a USB device, that stores all the events and the actions that the appliance has performed. This can be used by technical support to identify errors and faults.

- “**Insert USB press play**” appears on the display.

3. Insert a USB device and press .

-  and “**Data download in progress**” appear on the temperature display.
- When the download has been completed, the appliance will emit 4 beeps and “**Data download ok**” will appear, after which you are taken back to the home screen.

4. Remove the USB device.



## Load Recipes

This option can be used to transfer recipes created on another oven, of an identical model, and to load them via the USB port.

## Set time

This option allows you to change the current date and time. The procedure is the same as for setting the date and time when the appliance is switched on for the first time (see "First time switching on").

## Display time

This option allows you to select whether to display the time on the stand-by screen. The procedure is the same as the one for the stand-by display when the appliance is switched on for the first time (see "First time switching on").

## Setting the language

This option is used for modifying the current language used by the system. Press the / buttons to scroll through the available languages and  to confirm.

## LCD contrast

This option allows you to adjust the brightness of the LCD display and the relative icons. There are 8 levels available that can be selected using the  and  buttons. Press  to confirm the choice or  to return to the user menu.

## Button LEDs

This option is used to adjust the brightness of the backlit buttons at the sides of the display. There are 4 levels available that can be selected using the  and  buttons. Press  to confirm the choice or  to return to the user menu.

## Recipes protection

This option can be used to set a password to prevent the recipes from unwanted modifications. When you press the  button, "Password" appears and the time display shows options  or  that can be selected using the  and  buttons. If you wish to set a password, select "YES" and enter the password following the procedure described in section 3.8 (see "Changing an existing recipe"). Lastly, confirm with the  button to return to the user menu.



## 3.5 Parameters and default values

Parameter	Default value
Convection Temperature	170 °C
Hold temperature	80 °C
Cooling Threshold	60 °C
Humidity Threshold	130 °C
Fan speed (depending on the model)	High speed
Humidity Level	OFF (level 0)
Language	English
Preheating	On
Start cooking when the door is closed	Automatic
Modify recipe password	Disabled

## 3.6 Baking modes

The appliance has three baking modes:

- 1 Manual cooking ( button).
- 2 Step cooking ( button).
- 3 Cooking with a recipe ( button).

## 3.7 Manual cooking



Whenever a parameter is set or changed, it has to be confirmed by pressing the corresponding flashing button within 10 seconds, otherwise the default value or the previously confirmed value will be used.

From the home screen, press :

- The names of the available functions will appear on the display.

### 1 Convection

This is the main function and the one that allows the food to be cooked using the heating elements and fans.

### 2 Cooling

This function allows the cavity to be cooled using the internal fans.

### 3 Hold warm

This function allows you to maintain a constant temperature inside the appliance for a certain period of time.

### 4 Delayed start

This function allows you to delay the start of cooking or to bring the appliance to the correct temperature before a certain time and to keep it at that temperature.

- Use the  button to return to the home screen.
- Use the  /  buttons to select a function.



- Use the  button to confirm the choice.

The “**Cooling**”, “**Hold warm**” and “**Delayed start**” functions are additional functions and are not intended to be used for cooking food (see “Special functions”). In order to cook food, select “**Convection**” to allow the cooking parameters to be set manually:

- 1 Temperature
- 2 Preheating
- 3 Duration
- 4 Fan speed (on some models only)
- 5 Humidification

The first three have to be set because without them you cannot start cooking. If the following ones (optional) are ignored, they are set to the default values (see “Home screen”).

## Preheating

It is now possible to activate or deactivate the preheating function of the appliance before cooking starts:

- “**Preheat on**” or “**Preheat off**” will appear on the display.

1. Use the  buttons to select an option.

If you select “**Preheat on**”, the  button, with which you can set the preheating temperature, will appear on the panel:

1. Press the  button, which starts to flash.

2. Use the  buttons to select the required temperature.

3. Press  again to confirm (the button stops flashing).

4. Press the  button to go to the next screen.



If you do not set a preheating temperature, the appliance will automatically set it to the cooking temperature.

If you select “**Preheat off**”, the preheating time will be included in the set cooking duration; the only difference is that the food is placed into the cold appliance.



The  icon flashes whenever the appliance is warming up to the preheating/cooking temperature.

## Cooking temperature

At this point, you should set the cooking temperature:

- “**Temp set**” appears on the display.

1. Use the  buttons to select the required temperature.

2. Press the  button to confirm the choice.

- The value that has just been set is indicated on the temperature display.



# Use

## Cooking duration

To set the cooking duration:



If you do not set a cooking duration, by confirming the initial values “--:--”, cooking will continue indefinitely and will have to be stopped manually.

- The button starts to flash.
  - “**Baking time**” appears on the alphanumeric display.
  - “00:--” appears on the time display.
1. Use the / buttons to select the baking time.
  2. Press the button to confirm.
    - “**Baking min**” now appears on the alphanumeric display.
    - “--:00” appears on the time display.
1. Use the / buttons to select the baking minutes.
  2. Press the button to confirm.



Once the required parameters have been set, cooking can already be started by using the button.

The optional cooking parameters can now be set:

## Fan speed (on some models only)

Use the button to adjust the speed of the fans:

- “**Parameters**” appears on the display.
1. Use the / buttons to select one of the options “**High speed**”, “**Low speed with inversion**” and “**Low speed without inversion**”
  2. Press the button again to confirm.



The direction of rotation of the fans reverses in cycles of 100 seconds of operation that alternate with 20 seconds of inactivity, at the end of which the fans restart in the opposite direction.

## Humidification



Humidification can only be set if the cooking temperature is at least 130°C.

To set the level of humidification:

1. Press the button:
  - “**Level 0**” appears on the display.
2. Use the / buttons to select the level of humidification (from level 0 to level 5).



3. Press the  button again to confirm.

**i** The levels of humidification represent the activation frequency of regular cycles consisting of 2 seconds in which water is introduced into the oven cavity followed by 15 seconds in which no water is introduced. This is repeated 5 times.

Level of humidification	Activation frequency
0	Disabled / manual
1	1 cycle every 10 minutes
2	1 cycle every 8 minutes
3	1 cycle every 6 minutes
4	1 cycle every 4 minutes
5	1 cycle every 2 minutes

If you select level 0, humidification can be activated manually by pressing the  button (only during cooking). In this case, humidity will be provided for 2 seconds followed by a 15-second pause (during which the corresponding icon disappears, indicating that the supply is disabled).

### Starting cooking

 The temperature and cooking duration settings can be changed when baking or preheating is in progress. The other parameters (apart from the function) can only be changed in standby mode.

Once the cooking parameters have been set, press  to start the preheating stage (if previously set).

- The cooking button and the icons of the parameters that can be changed are displayed.

- “PREHEAT” followed by the name of the selected function appear on the display.
- The increasing internal temperature and cooking time are indicated on the corresponding displays.

**i** The set temperature can be displayed during preheating by pressing the  button for at least 3 seconds.

After preheating has finished, or if the preheating has been deactivated, the appliance emits 5 beeps and waits for the food to be placed in the oven to start cooking:

- “Ready to start cooking” appears on the display.
  1. Place the food in the appliance.
  2. Press the  button to confirm the start of cooking.

**i** If “Automatic start” has been selected, simply close the door after the food has been placed in the oven to start the function (see “User menu”).

- The countdown of the set cooking time is indicated on the time display.
- “Baking” followed by the name of the selected function appear on the display.



## Stopping, resuming and ending a cooking cycle

To stop the cooking cycle, open the door and press the  button (stand-by mode):

- “**Baking Stop**” appears on the display.
- Use the  button to return to the previous screen.
- All the cooking parameters can be changed by using the corresponding buttons.
- To resume cooking press the  button again.
- The cooking parameters set in an automatic program can be saved by using the  button (see “Cooking with a recipe”).

## At the end of the cooking cycle

- The  and  icons indicate respectively whether the cooking / preheating is in progress or if it has been interrupted / ended.
- At the end of cooking, the lights remain on until you interact with the display.

- 5 Beeps are emitted.
- “**Cooking end**” appears on the display.
- “00:00” appears on the time display.
- Additional cooking time can be added using the  button (see “Cooking duration”).

## 3.8 Step cooking

Step cooking is a method in which cooking is carried out in consecutive time intervals (maximum 9), in which different baking parameters can be set for each.

1. From the home screen, press the  button.
  - “**Step 1**” appears to indicate that you are setting the first of the 9 steps that can be configured.
  - Use the  button to return to the home screen.
2. Use the  and  buttons to select a cooking function (the available functions are “**Convection**”, “**Delayed start**” and “**Hold warm**”).



- Once the “**Hold**” step has been set, it will not be possible to add additional cooking steps.
- If the **Hold** function has been selected as the last step, the time display shows the countdown for the total time of all the steps apart from the hold step.

3. Press the  button to confirm.

From here onwards, the procedure for setting the Convection function parameters (required and optional) is the same as that for manual cooking.



Once the parameters have been set for the first step, press the  button to confirm them and return to the step setting screen, from which it is possible to add additional cooking steps.

- “**Step setting**” now appears on the alphanumeric display.



Each time a step is added, the time display indicates the total duration for all steps that have been set.

- Use the  button to add a step, “**Step 2**” will appear on the alphanumeric display.
- Press the  button to configure the new step that has just been added.
- Use the  button to go back to the previously set steps.
- Use the  button to change a step that has already been configured following the procedure described.

If the last step has not been set, at least for the required parameters, it will be ignored. When at least 2 steps have been set, in the step setting screen, the  and  buttons can be used to scroll through the steps that have been set.



- The steps that have been set can only be changed, they cannot be deleted.
- It is not possible to set an infinite duration “--:--” for a step, apart for the hold function.

Once the steps have been set, press  to start cooking. During cooking, the figure on the left in the  icon, indicates the number of the current step and the number on the right indicates the number of steps set. The countdown for the total time of all the steps appears on the time display, apart for the hold step, if set.

### At the end of step cooking

- 5 Beeps are emitted.
- “**Baking end**” appears on the display.
- “**00:00**” appears on the time display.
- Use the  button to save the cooking sequence in an automatic program (see “Cooking with a recipe”).
- Use the  button to return to the home screen.
- In order to repeat the cooking procedure, it has to be saved as a recipe and recalled (see “Cooking with a recipe”).
- Use the  button to add additional cooking time, but only in the last step (see “Cooking duration”).



## 3.9 Cooking with a recipe

**i** All recipes are marked with the letter "P" followed by a progressive two-digit number. The recipes can be marked as "User recipes", so that they can be recalled quickly in the appropriate list. In this case they will start with the letter "S".

This mode allows you to recall an automatic program (Recipe) that consists of one or more cooking stages.

Each recipe can be created by the user or downloaded via the USB port.

The recipes can be created in three ways:

1 Set a manual or step cooking cycle and save it as a recipe.

2 Call up a recipe that has already been saved, change the parameters and save it with another name.

3 Create a recipe on another oven, of an identical model, and then download it to the appliance via the USB port.

## Creating a new recipe

1. Set a manual or step cooking cycle (see "Manual cooking" and "Step cooking").

2. Press the  button (it starts to flash).

- "Save recipe" appears on the alphanumeric display.
- The temperature display shows the progressive number associated with the recipe preceded by the letter "P" (e.g. P01).
- The number of the shelf to be used for cooking preceded by the letter "L" (e.g.: L01, see "General Description") is indicated on the time display. It can be changed using the  and  buttons.

3. Press  to confirm.

4. The name of the recipe, which can be entered one character at a time using the  and  buttons, is indicated on the alphanumeric display.

5. Confirm each character using the  button.



When entering the name, press the  button to delete the last character. If you keep the button pressed for at least 3 seconds it takes you back to the previous screen.

6. Press  (it stops flashing) to save the recipe; "Saved" appears on the alphanumeric display.



After 3 seconds it returns to the cooking cycle screen that has just been set, from which you can change or create a new recipe, start cooking or return to the home screen.

### Changing an existing recipe



Changes to recipes can be password protected. This is not set by default.

From the home screen:

1. Press the **P** button.
2. Choose between “Recipes” or “User recipes” using the **+**/**-** buttons and confirm with **✓**.
  - The name of the recipe, its progressive number and the shelf number associated with it will be shown on the display.

At this point, there are 3 options available:

1. Start the recipe using the **✓** button.
2. Change the recipe parameters using the **P** button (press and hold).
3. Delete / rename the recipe using the **☰** button (press and hold).

### Modifying recipe parameters

1. Press **P** for at least 3 seconds.
2. If a password has been set (see “User menu”) enter it using the **+**/**-** buttons, confirm the characters using **✓** and then confirm the password with **P**.
  - “Editing enabled” appears on the display.
3. Immediately afterwards, the shelf number associated with the recipe can be modified (flashing, variable depending on the model) using the **+**/**-** buttons and confirm with **✓**.



The start recipe screen will be displayed again after 10 seconds of inactivity.

### If you wish to change a manual cooking recipe:

4. The following screen shows the name of the function for the recipe that is being changed, press **✓** to continue.
  - It is now possible to modify the preheating temperature (if previously set) using the **+**/**-** buttons.



If the recipe requires preheating, it cannot be disabled.



## Use

5. Pressing the flashing  button takes you to the parameter modification screen:

- “Parameters” appears on the alphanumeric display.

6. Change the parameters using the relative buttons.

At this point, the following options are available:

1 The  button takes you back to the screen in step 4, where you can repeat the procedure to change the parameters.

2 The  button starts the recipe.

3 The  button allows you to choose between “Overwrite modifications” or “Save as”, confirm with . If you choose the first option, “Saved” appears. If you choose the second option, “Save recipe” appears; in this case you have to enter the new name and confirm with the  button. After 3 seconds, the newly created recipe is displayed. Press  to return to the list of recipes or  to start cooking.

### If you wish to change a step cooking recipe:

1. Use the /  buttons to select the required step cooking recipe.
2. Enable changes using the  button and enter the password, if necessary (see “User menu”).
3. Change /  or confirm  the shelf number associated with the recipe.
  - **Step 1** appears on the display together with the name of the function.
  - Use the  button to return to the start recipe screen.
4. Use the  button to go to the next screen where you can modify the preheating temperature, if set, confirm the selection using .
5. Change the parameters of the step selected via the corresponding parameters.
6. Press the flashing  button to confirm the changes and go to the step-setting screen (see “Step cooking”).



It is not possible to add additional cooking steps, you can only make changes to existing ones.

- The /  buttons are used to scroll through the various steps in the step-setting screen.



- Use the  button to change the step selected.
- Use the  to save the step cooking recipe with a new name or overwrite it, as described above.
- To discard the changes, press the  button, which takes you to the start recipe screen; press  again to return to the list of recipes.

### Deleting and renaming a recipe

1. Select a recipe.
2. Press  for 3 seconds and enter the password (if requested).
  - The  button flashes; press the same button to confirm the password.
  - The temperature and time displays indicate the code associated with the recipe and the tray number respectively.
3. Use the /  buttons to scroll between the "Delete recipe" and "Rename recipe" options.
4. Press  to confirm.

If you select "Delete recipe", "Deleting" appears on the display and if you confirm it again using the  button, the recipe will be deleted ("Delete" appears on the display) and you are taken back to the home screen.

If you select "Rename recipe", you can decide, by pressing the /  buttons, if it will continue to be an ordinary recipe (e.g. P01) or become a user recipe (e.g. S01).

5. Press  to confirm.
6. Enter the new name for the recipe.
7. Press  to confirm, at the same time "Saved" appears on the display.

Immediately afterwards you are taken to the ordinary or user recipes selection screen.



If you do not make any changes, the data that is already stored can be confirmed by using the  button.

### User recipes

1. From the home screen, press .
2. "Recipes" appears on the alphanumeric display.
3. Select "User" using the /  buttons.
4. Press  to confirm.
5. Select a user recipe using the /  buttons.
6. Press  to start cooking.
7. Press  to return to the previous screens.



User recipes are also displayed in the complete list of recipes.



## Use

### Starting a recipe

1. Select a recipe (preset or user).
  - The display shows the progressive number associated with it, the tray number and the name
2. Use the  /  button to scroll through the list of recipes.
  - Use the  button to return to the previous screens.
  - Use the  button to delete / rename the recipe.
  - Use the  button to modify the parameters and save/overwrite the recipe.

 The cooking parameters can only be changed when the cooking cycle has been paused.

3. Press  to start the recipe and to stop it at any time.

 If the recipe includes preheating, the appliance will operate in exactly the same way as for the other baking modes.

4. Press  to return to the recipe selection screen.

### 3.10 Cooking with the core probe (on some models only)



#### Hot temperature probe Danger of burns

- Do not touch the stem or the tip of the probe after use.
- Wear oven gloves when using the probe.



#### Improper use Risk of damage to surfaces

- Take care not to scratch or damage enamelled or chrome-plated surfaces with the tip of the probe.



#### Improper use Risk of injury

- Do not leave the temperature probe unattended.
- Do not allow children to play with the probe.
- Take care not to injure yourself on the sharp parts of the probe.



#### High temperature inside the oven during use Danger of burns

- Wear oven gloves when using the probe.



### Improper use Risk of damage to temperature probe

- Do not pull the cable to remove the probe from the socket or from the food.
- No part of the probe should be allowed to come into contact with the walls of the oven cavity, the heating elements, the racks or the trays when they are still hot.
- When not in use, the probe should not be kept inside the appliance.
- Make sure that the plug of the probe is fully inserted into the socket.
- Do not use the probe to place food into or to remove it from the oven.



### Improper use Risk of damage to the appliance

- Make sure that the plug of the probe is completely dry before inserting it into the socket.

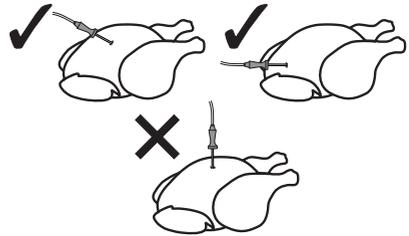
The core probe is a thermometer that measures the temperature directly at the centre of the food and stops the cooking cycle when it detects that the temperature is the same as the one set by the user.

- Remove the protective rubber cap from the tip of the probe before using it for the first time.
- Connect the core probe to the appropriate socket on the right hand side of the appliance before selecting the type of cooking. The probe will not be recognised if it is connected after the type of cooking has been selected.

## How to insert the probe correctly

1. Place the food on a tray.
2. Insert the tip of the probe into the food before placing it in the oven.

For best results, make sure that the temperature probe is placed transversely in the thickest part of the food and for least 3/4 of its length. Make sure that it does not touch the tray underneath and that it does not protrude from the food.



3. Once the type of cooking has been set (with or without preheating), place the tray containing the food to be cooked with the probe inserted into the oven, with the cable coming out of the door.

## Cooking with the core probe

1. The  icon appears when the probe is connected.
2. **"Probe detected"** appears on the alphanumeric display for 3 seconds.
3. Press the  button.
4. Select the **"Convection"** function.
5. **"T Probe"** now appears on the display.



## Use

6. Use the / buttons to select between “**T probe**” and “**Δt probe**”.

7. Confirm with .

**If you select the “T Probe” option**

1. Choose whether to set preheating or not (see “Manual cooking”).

2. Use the / buttons to set the cooking temperature (see “Manual cooking”).

3. Press to confirm.

4. “**Probe temp**” appears on the alphanumeric display.

5. Use the / buttons, to set the target temperature for the core probe (from 30°C to 99°C). This is indicated on the time display.

6. Press to confirm.

It is now possible to set the other parameters, save them as a recipe and / or to start cooking.

Cooking will end when the food reaches the set target temperature for the core probe.

If you start a recipe that uses a core probe, but with the probe disconnected, “**Connect probe**” appears on the alphanumeric display. Cooking will resume automatically as soon as it is connected.

**If you select the “Δt probe” option:**



- In this mode, a constant temperature difference ( $\Delta t$ ) is maintained between the temperature inside the appliance and the target temperature of the probe during cooking.
- This baking mode does not require preheating.

1. The icon appears.

2. Use the / buttons, to set the target temperature for the core probe (from 30°C to 99°C). This is indicated on the time display.

3. “**Probe temperature**” appears on the alphanumeric display.

4. Press to confirm.

5. “**Set Δt**” appears on the alphanumeric display.

6. Use the / buttons to set the temperature difference  $\Delta t$  (indicated on the temperature display) between the maximum and minimum:

- maximum  $\Delta t$ : 100°C.
- minimum  $\Delta t$ : 5°C.

7. Press to confirm.



When cooking / preheating is in progress, press for at least 3 seconds to display the actual temperature of the probe (displayed for 5 seconds).



It is now possible to set the other parameters, save them as a recipe and / or to start cooking.

Cooking will end when the food reaches the set target temperature for the core probe.



If the probe is removed during cooking, it will stop automatically and will have to be set up again.

### 3.11 Special functions

The appliance is provided with some functions that enable you to achieve the best results. From the home screen, press  and select the required function using the  and  buttons:

#### Cooling

This function can be started either as a stand-alone function or as part of manual cooking.

In the first case, this function can be started from the home screen:

1. Press the  button.
- **"Cooling in progress"** appears on the alphanumeric display.
- The temperature display will indicate the decreasing internal temperature.

2. Once the minimum temperature (60°C) is reached, the function will end and 5 beeps will be emitted.

- **"Cooling end"** now appears on the display.



- To stop the function at any time, press the  button while it is flashing.
- To reduce the cooling time, it is recommended to keep the door slightly open.

In the second case, this function can be set for manual cooking (see "Manual cooking").

To set the cooling function:

1. Select the **"Cooling"** function.
2. Use the  /  buttons to set the target temperature that the appliance has to reach.
  - The temperature display indicates the temperature to set (min.: 30°C - max.: 250°C).
3. Press  to confirm.
4. Press  to start the function.
  - Use the  button to take you back to the previous screen.

At the end of the function, 3 beeps will be emitted and **"Cooling end"** will appear on the display.



## Hold warm



This function does not require preheating.

To set the hold warm function (for manual and step cooking):

1. Select the **"Hold"** function.
  - The default temperature of 80°C is indicated on the temperature display.
  - "--:--" appears on the time display.
2. The , ,  and  buttons can be used to set and modify the corresponding parameters.



Humidification can only be set if the target temperature is at least 130°C.

If the door is open when you start cooking,



appears on the display for 2 seconds to indicate that the door must be closed before starting the function.

When this function is in progress, the temperature and time can be changed using the corresponding buttons. The other parameters can only be changed in standby mode.

The actual internal temperature and the countdown of the duration, if set, are indicated on the displays.

When the function finishes, **"Stop Hold"** appears and 5 beeps are emitted.

## Delayed start

To set the delayed start function (both for manual cooking and step cooking):

1. Select the **"Delayed start"** function.
2. The  /  buttons are used to select the time for the delayed start function.
3. Press  to confirm.

Once delayed start has been set, the function, preheating (if required) and all the other cooking parameters can be selected.

4. Press  to start standby mode.
5. In standby mode, the display will show the start time that has just been set and the  icon will appear.
6. After the standby time has elapsed, the oven starts automatically.



## 3.12 Cooking advice

### General advice

- Use a fan assisted function to achieve consistent cooking at several levels.
- It is not possible to shorten cooking times by increasing the temperature (the food could be overcooked on the outside and undercooked on the inside).

### Advice for cooking meat

- Cooking times vary according to the thickness and quality of the food and to consumer taste.
- Use a meat thermometer when roasting meat, or simply press on the roast with a spoon. If it is hard, it is ready; If not, it needs another few minutes cooking.

### Advice for cooking desserts/pastries and biscuits

- Use dark metal moulds: They help to absorb the heat better.
- The temperature and the cooking time depend on the quality and consistency of the dough.
- To check whether the dessert is cooked right through: At the end of the cooking time, put a toothpick into the highest point of the dessert. If the dough does not stick to the toothpick, the dessert is cooked.
- If the dessert collapses when it comes out of the oven, on the next occasion reduce the set temperature by about 10°C, selecting a longer baking time if necessary.

### Advice for defrosting

- Place frozen foods without their packaging in a lidless container on the first shelf of the oven.
- Avoid overlapping the food.
- To defrost meat, use the rack placed on the second level and a tray on the first level. In this way, the liquid from the defrosting food drains away from the food.

### To save energy

- Stop cooking a few minutes before the time normally used. Cooking will continue for the remaining minutes with the heat which has accumulated inside the oven.
- Reduce any opening of the door to a minimum to avoid heat dispersal.
- Keep the inside of the appliance clean at all times.

### Slow cooking with the probe

- This type of cooking is recommended for tender and lean meats whose core temperature should not exceed 65°C. Set the temperature of the oven to between 90° and 100°C. This increases the cooking time, but maintains the quality of the food and prevents an excessive reduction in its volume.
- For a better result, brown the meat in a pan over high heat for 1 or 2 minutes on each side before slow cooking.



# Cleaning and maintenance

## 4 Cleaning and maintenance

### 4.1 Cleaning the appliance



We recommend the use of cleaning products distributed by the manufacturer.

#### Recommendations for cleaning the appliance

To keep the surfaces in good condition, they should be cleaned regularly after use. Let them cool first.

#### Ordinary daily cleaning

Always use only specific products that do not contain abrasives or chlorine-based acids.

Pour the product onto a damp cloth and wipe the surface, rinse thoroughly and dry with a soft cloth or a microfibre cloth.

#### Food stains or residues

Do not use steel sponges and sharp scrapers as they will damage the surface. Use normal, non-abrasive products and a wooden or plastic tool, if necessary. Rinse thoroughly and dry with a soft cloth or a microfibre cloth.

### 4.2 Cleaning the door

The glass in the door should always be kept thoroughly clean. Use absorbent kitchen roll. In case of stubborn dirt, wash with a damp sponge and an ordinary detergent.



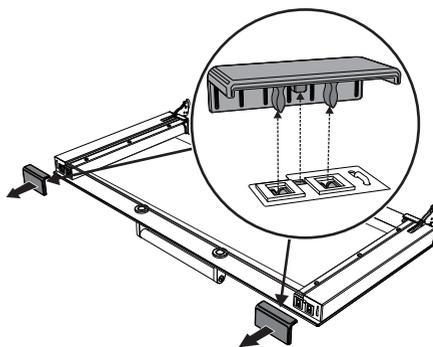
We recommend the use of cleaning products distributed by the manufacturer.

#### Removing the door

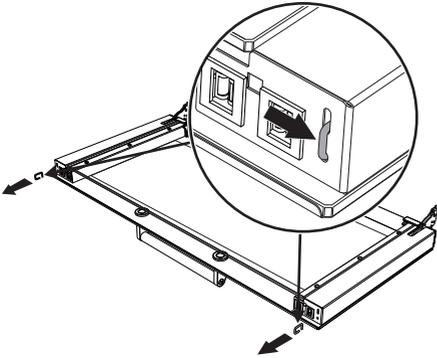
For easier cleaning it is recommended to remove the door and place it on a tea towel.

To remove the door proceed as follows:

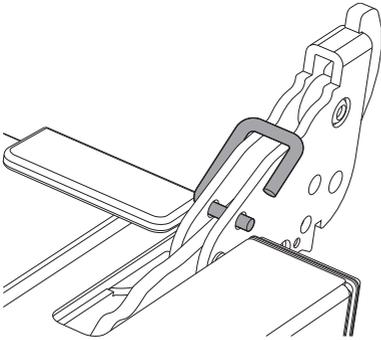
1. Open the door.
2. Pull the upper caps to remove them.



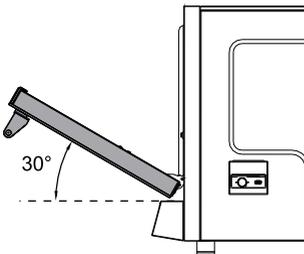
3. Extract the retaining clips on the door frame, underneath the caps which you have just removed.



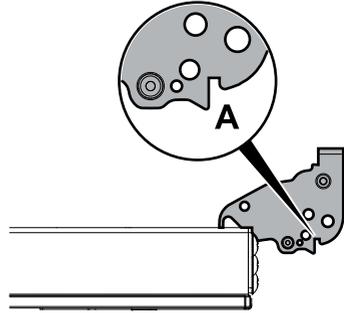
4. Position the retaining clips in the holes in the hinges to prevent the door being closed accidentally.



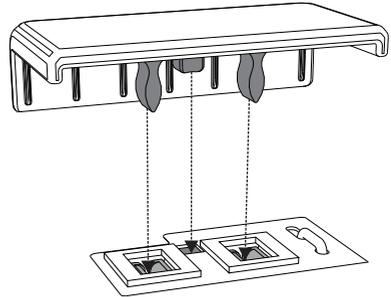
5. Grip the door on both sides with both hands, raise it so that it forms an angle of approximately 30° and remove it.



- To reinstall the door proceed as follows:  
6. Insert the hinges into the relative slots in the oven, making sure that grooves **A** rest completely in the slots.



7. Lower the door.  
8. Remove the retaining clips from the hinges and position them in their seats on the door frame.  
9. Replace the caps in the top of the door.



10. Close the door.



## Cleaning and maintenance

### Removing the internal glass pane



Improper use  
**Crushing hazard**

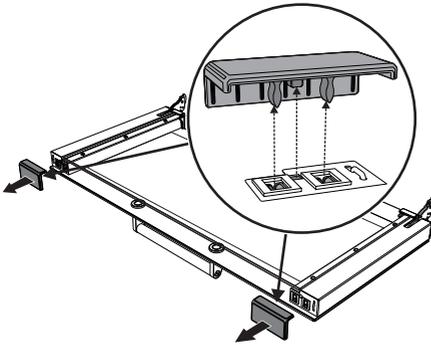
- Ensure you have locked the door hinges before removing the glass panes.



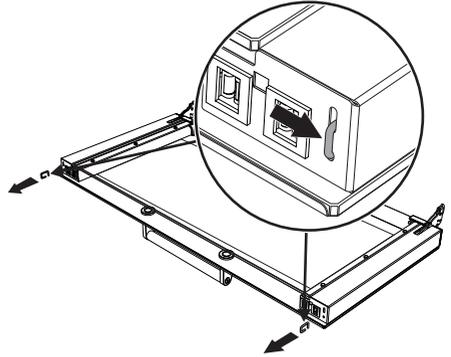
For easier cleaning, we suggest removing the door.

The internal glass panes of the door can be removed as follows:

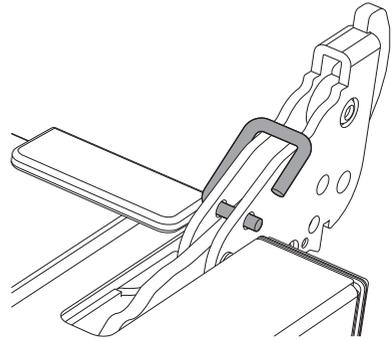
1. Open the door.
2. Pull the upper caps to remove them.



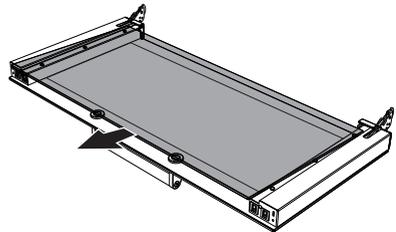
3. Extract the retaining clips on the door frame, underneath the caps which you have just removed.



4. Position the retaining clips in the holes in the hinges to prevent the door being closed accidentally.

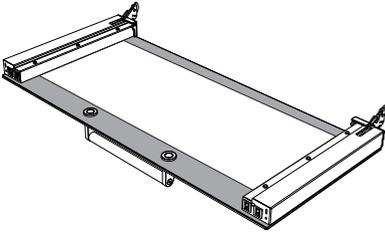


5. Remove the inner glass by pulling it carefully upwards.

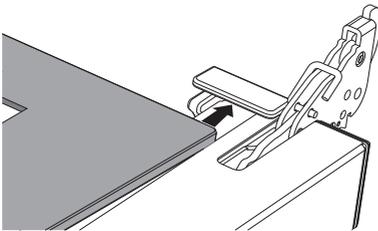




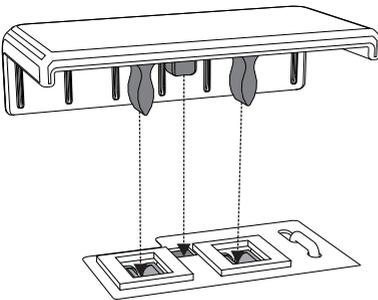
6. Clean the external glass pane and the panes removed previously. Use absorbent kitchen roll. In case of stubborn dirt, wash with a damp sponge and neutral detergent.



7. Once you have finished cleaning, replace the inner glass.



8. Remove the retaining clips from the hinges and position them in their seats on the door frame.  
9. Replace the caps in the top of the door.



10. Close the door.

## 4.3 Cleaning the oven cavity

In order to keep your oven in the best possible condition, clean it regularly after letting it cool down.

Avoid letting food residue dry inside the oven cavity, as this could damage the surfaces.

Take out all removable parts before cleaning.

For easier cleaning, we recommend removing the tray support frames.

### Manual washing system (on some models only)



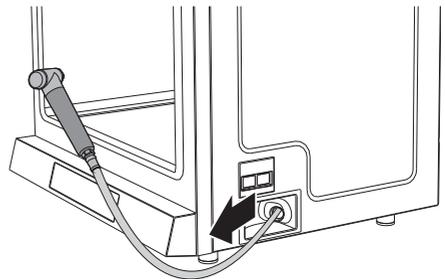
High temperature steam  
Danger of burns

- DO NOT use the spray head if the oven is hot.
- If the oven is still hot, start the **Cooling** ("Special functions") function and wait until it has finished.

The appliance is equipped with a manual washing system to make it easier to clean the oven cavity.

Water can be dispensed directly into the oven cavity using the retractable spray head.

1. Extract the spray head.





## Cleaning and maintenance

2. The amount it is extracted can be adjusted by stopping whenever you hear a metallic click (total 4).
3. Press the button on the back of the spray head to dispense water.
4. To rewind the hose, pull the spray head slightly and guide it carefully into its housing.
5. Remove any residues manually and dry thoroughly.
6. After cleaning, we recommend that you run the appliance empty at 200°C for 15-20 minutes in order to eliminate any residues.



Use detergents that are specific for cleaning professional use ovens following the instructions on the package.



During cleaning, water may reach the front panel and the edge of the oven cavity. This is not hazardous and will not cause malfunctions.

### Cleaning the core probe



**Improper cleaning  
Risk of damage to the probe**

- Do not wash the probe in a dishwasher.
- Dry the entire probe thoroughly after washing it.

After use, the temperature probe must be cleaned after it has cooled down. Only use water, neutral washing up detergent and a soft sponge to clean the metal part and the plastic handle of the temperature probe.

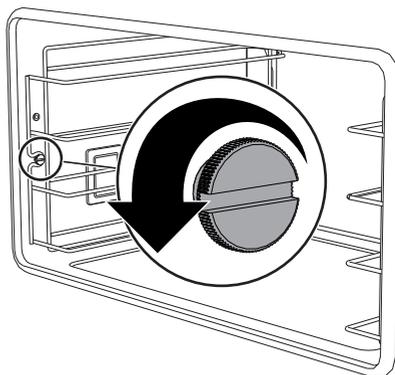
Do not under any circumstances wash it in a dishwasher, as it will damage the electronic components of the plug.

Dry thoroughly after cleaning.

### Removing the tray support frames

Removing the tray support frames enables the sides to be cleaned more easily.

1. Unscrew the fastening ring nuts completely.



2. Remove the tray support frames from their seats on the deflector and remove them from the oven.



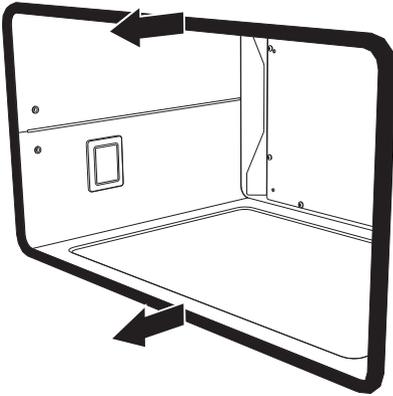
- When you have finished cleaning, reposition the tray support frames inside the oven and fasten them with the fastening ring nuts.

## 4.4 Extraordinary maintenance

### Removing the door seal

To remove the seal:

- Pull the seal outwards to remove it.



To refit the seal:

- Position the seal in the groove at the front, then press carefully down on it until it adheres to the face of the appliance.

### Seal maintenance tips

The seal should be soft and elastic.

- To keep the seal clean, use a non-abrasive sponge and wash with lukewarm water.

### Replacing the internal light bulb (some models only)



Live parts  
**Danger of electrocution**

- Disconnect the appliance power supply.

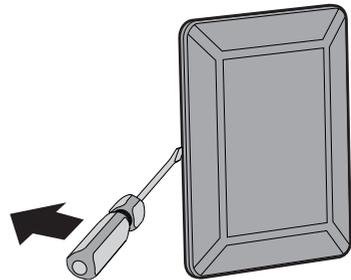


The oven is fitted with two 40W light bulbs.

- Completely remove all accessories from inside the oven.
- Remove the rack/tray support frames.
- Remove the bulb cover using a tool (e.g. a screwdriver).



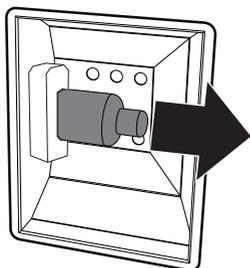
Take care not to scratch the surface of the oven cavity.





## Cleaning and maintenance

4. Slide out and remove the light bulb.



### Replacing the internal light bulb (some models only)



Risk of malfunction

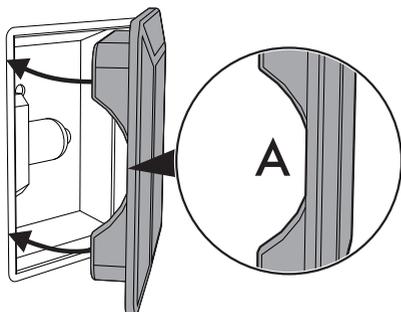
Risk of damage to the appliance

- Place the glass and the seal correctly around the edge of the bulb compartment.
- Take care not to crack or chip the glass.



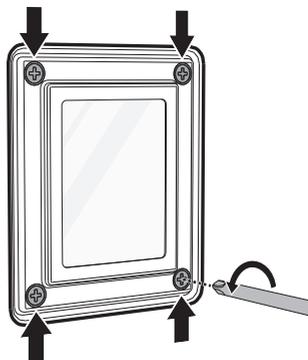
Do not touch the halogen light bulb directly with your fingers, but wrap it in insulating material.

5. Fit the new light bulb.
6. Refit the cover. Ensure the moulded part of the glass (A) is facing the door.



7. Press the cover completely down so that it attaches perfectly to the bulb support.

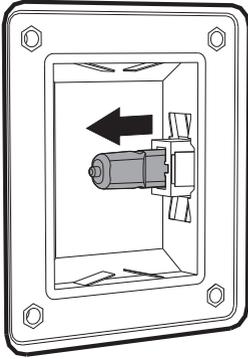
1. Completely remove all accessories from inside the oven.
2. Remove the rack/tray support frames.
3. Unscrew the screws at the 4 corners of the light bulb compartment cover.



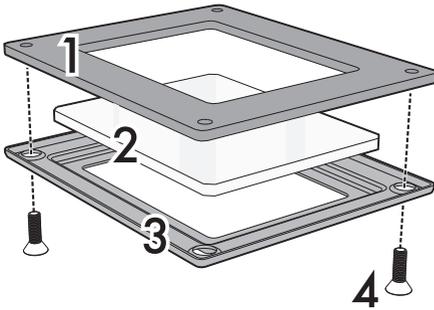
Take care not to let the internal seal and the glass fall into the lamp compartment.



- Slide out and remove the light bulb.



- Fit the new light bulb.
- Place the glass (2) on the inside edge of the light bulb cover (3) and place the seal (1) on it. Then insert 2 of the screws that were previously removed (4) in 2 diagonally opposite holes.



- Place the cover on and tighten the screws.
- Insert the 2 remaining screws and tighten them.



## Cleaning and maintenance

### 4.5 If the appliance is not working properly

Problem	Possible solution
The appliance is not working properly	<ul style="list-style-type: none"><li>• The plug is not correctly inserted in the socket.</li><li>• The electrical system is damaged or not working properly.</li><li>• The fuses have blown or the circuit breakers are off/have tripped.</li></ul>
The appliance cooks food either too slowly or too quickly	<ul style="list-style-type: none"><li>• The temperature setting is incorrect.</li></ul>
Moisture forms inside the oven and on foods	<ul style="list-style-type: none"><li>• Food is being left in the oven for too long after cooking. Do not leave it in the oven for more than 15-20 minutes after the end of the cooking time.</li></ul>

This product meets current safety regulations for electrical appliances. To prevent safety hazards for users, all technical inspections or repairs must be carried out by qualified personnel.



If the appliance is not working properly, before calling Technical Support, ensure that the procedures listed above have been performed.

### Regular Maintenance

- The appliance must be checked over thoroughly by a qualified technician on a regular basis (at least once a year).
- Any maintenance work must only be performed by a qualified technician.
- Before performing any kind of maintenance, unplug the appliance from the mains and wait for it to cool down if it has recently been used.



## 5 Installation

### 5.1 Electrical connection



The terminal indicated by the  symbol links up parts that are normally earthed. Connect the appliances appropriately using this terminal in order to make sure that they are equipotential.



If the phase voltage drops below 190V $\sim$ , the performance of the oven may suffer, not due to the product itself.

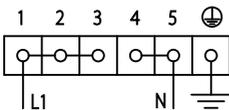
### General information

Check the grid characteristics against the data indicated on the plate. The identification plate bearing the technical data, serial number and brand name is visibly positioned on the appliance. Do not remove this plate for any reason.

Ground the appliance using a wire that is 20 mm longer than the other wires. The appliance is provided with a five-core H07RN-F cable (5 x 1.5 mm<sup>2</sup> referring to the cross section of the internal conductor).

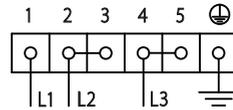
### Connection modes:

- 220-240 V 1N $\sim$



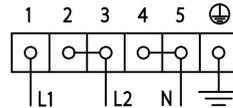
**3 x 4 mm<sup>2</sup> three-core** cable.

- 220-240 V 3 $\sim$



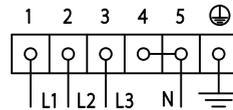
**4 x 4 mm<sup>2</sup> four-core** cable.

- 380-415 V 2N $\sim$



**4 x 2.5 mm<sup>2</sup> four-core** cable.

- 380-415 V 3N $\sim$



**5 x 1.5 mm<sup>2</sup> five-core** cable.



The values indicated above refer to the cross-section of the internal conductor.

### Fixed connection

Fit the power line with an all-pole circuit breaker in compliance with installation regulations.

The circuit breaker should be located near the appliance and in an easily reachable position.

### Connection with plug and socket

Check that the plug (not supplied) and power socket are compatible and of adequate capacity for the maximum current draw of the appliance.

Avoid using adapters and shunts as these could cause overheating and a risk of burns.



# Installation

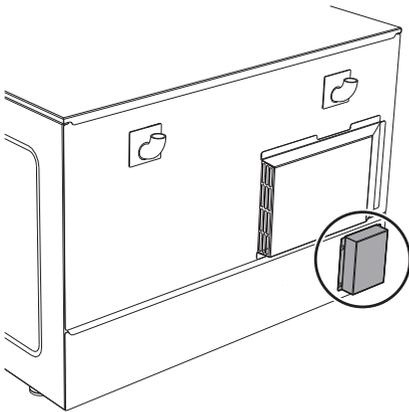
## Cable replacement



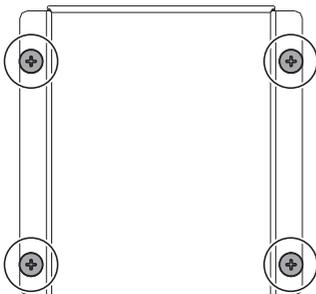
Power voltage  
**Danger of electrocution**

- Disconnect the mains power supply.
- **Replacement of the electrical connection cable must only be carried out by qualified technical personnel.**

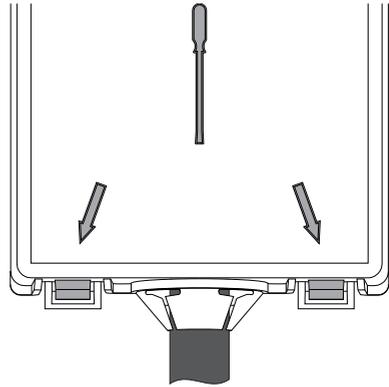
1. The terminal board is located in the lower right corner on the back of the appliance.



2. Unscrew the screws shown in the figure and remove the external cover from the terminal board.



3. Use a flat-head screwdriver to release and lift the internal cover in order to access the terminal board.



4. Replace the cable.
5. Make sure that the cables follow the best route in order to avoid any contact with the appliance.
6. Follow the instructions in reverse to replace the cover and the cable gland.



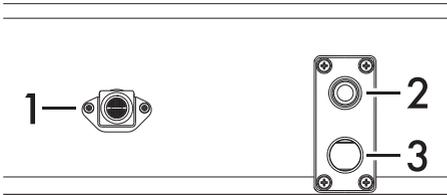
## 5.2 Water connection



**Improper use**  
**Risk of damage to the appliance**

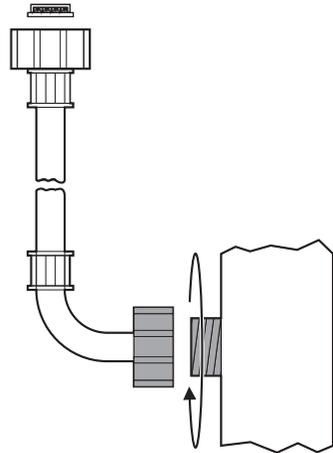
- If the water pipe is new or has not been used for a long time, before making the connection, let the water flow to ensure that it is clear and free from impurities.
- The inlet pressure should be between 50 kPa min. and 500 kPa max.

The openings for the water and drain connections are located on the rear panel of the appliance. Depending on the model, these are used for the internal humidification and manual washing systems.



- 1 Internal humidification connection.
- 2 Washing water inlet (on some models only).
- 3 Drain outlet (on some models only).

Connect inlets **1** and **2** to a threaded  $\frac{3}{4}$ " water outlet.



### Washing water drain (on some models only)



**High temperature water**  
**Danger of burns**

- The waste water may be very hot.
- The drainage pipes must be able to withstand high temperatures (at least 90°C).
- Do not use metal pipes.

The water is discharged by gravity through a pipe or hose connected to the appliance's drain outlet (**3**) and connected to a waste water drainage system.

The characteristics of the drainage system must be as follows:

- Maximum length: 1 metre. Minimum length: 30 cm.
- minimum inclination 4°.
- Minimum pipe diameter 30 mm.



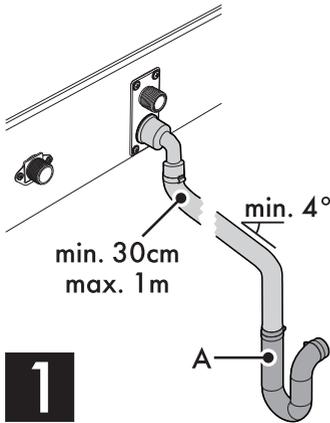
# Installation

- It must be fitted with a **U** syphon (not provided, detail **A** in the following figures).



If you cook mainly fatty foods, to avoid build up and blockages in the piping, **DO NOT** install the syphon and discharge the waste water directly into a drainage gate (Figure **3**).

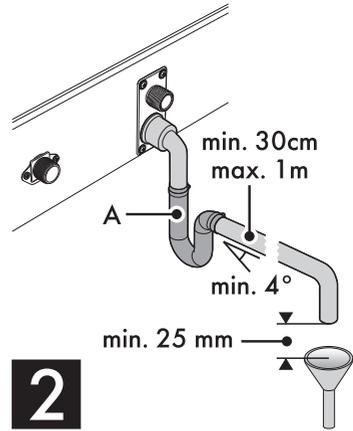
- Free from kinks and obstructions.
- If multiple appliances are installed, make sure that the drainage pipes are of a suitable size to allow the water to drain properly.
- If it is not possible to connect the appliance permanently to a drainage system, it is recommended to seal the drain outlet with a removable cover.



# 1

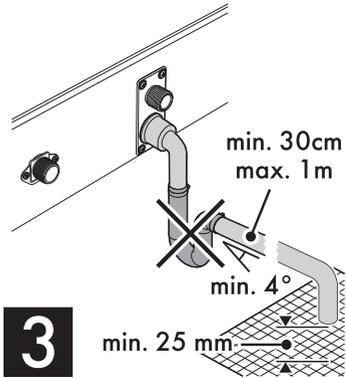
## Direct discharge into a drainage system

- In the cases shown in figures **2** and **3**, keep a minimum distance of 25 mm between the end of the pipe and the drainage zone.



# 2

## Drainage via a drainage manifold



# 3

## Drainage without syphon into a drainage gate



In the cases shown in figures **2** and **3**, the drainage zone should be located away from the oven to prevent the infiltration of odours.



## 5.3 Positioning



### Heavy appliance Crushing hazard

- Position the appliance with the aid of a second person.



### Pressure on the open door Risk of damage to the appliance

- Never use the open door to lever the appliance into place when fitting.
- Avoid exerting too much pressure on the oven door when open.



### Heat production during appliance operation Risk of fire

- Veneers, adhesives or plastic coatings on adjacent furniture should be temperature-resistant (no less than 90°C).



### Improper installation Risk of injury

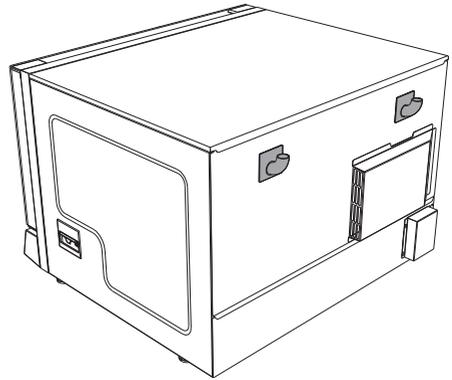
- The appliance support base should not exceed a height of 1.60 m from the floor.

## Levelling

Level the appliance on the ground using the adjustable feet. The foot has a range of 10 mm.

## Steam outlet pipe

There are two exhaust flues on the back of the appliance (depending on the model) to discharge the steam produced during cooking.



These must be left free of any obstruction. Avoid crushing and contact with any walls.



# Installation

## Multiple installations



Weight: 60 kg

Place the appliance at a distance of at least 50 mm from any back wall and at 30 mm from any side wall. Keep a minimum distance of 50 mm between appliances if multiple appliances are installed alongside each other.



Do not install the appliance on the floor.

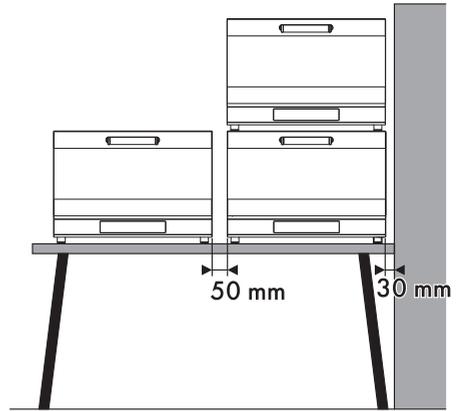
## Stacked installation



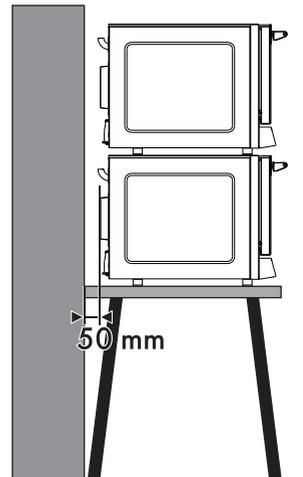
Improper installation

**Risk of damage to the appliance**

- It is not possible to stack the appliances one on top of another without having first installed the appropriate stacking kit (available on request). This kit must be fitted to both appliances.



The appliance must be installed on a worktop.





## High food temperature Danger of burns

- For safety reasons, **DO NOT** position the uppermost tray at a height above 160 cm.
- If necessary, it is **MANDATORY** to apply the supplied adhesive label at the height indicated in the figure below.

