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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




Instructions

1 Instructions

1.1 General safety instructions

Risk of personal injury

-  **WARNING:** Hot surfaces.
- **CAUTION:** When in use, the appliance and its accessible parts become very hot. Small children should be kept away from the appliance.
- **CAUTION:** When in use, the appliance and its accessible parts become very hot. Do not touch the heating elements when in use.
- Protect your hands by wearing oven gloves when moving food inside the oven.
- 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.
- This appliance may be used by children aged at least 8 and by people of reduced physical, sensory or mental capacity, or lacking in experience in the use of electrical appliances, provided that they are supervised or instructed by adults who are responsible for their safety.
- Children must never play with the appliance.
- Keep children under the age of eight at a safe distance unless they are constantly supervised.
- Keep children under the age of 8 away from the appliance when it is in use.
- Cleaning and maintenance must not be carried out by unsupervised children.
- Do not place containers with liquids or food products which can melt during cooking on the upper shelves which are not visible.
- The floor next to the appliance could be very slippery. Be very careful
- The cooking process must always be monitored. A short cooking process must be continuously monitored.
- Never leave the appliance unattended during cooking operations where fats or oils could be released, as these could then heat up and catch fire. Be very careful.
- Do not pour water directly onto very hot trays.
- Keep the oven door closed during cooking.



- **WARNING:** opening the door during or immediately after cooking can let out hot steam.
- 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.
- Do not insert pointed metal objects (cutlery or utensils) into the slots in the appliance.
- Switch off the appliance immediately after use.
- **DO NOT USE OR STORE FLAMMABLE MATERIALS NEAR THE APPLIANCE.**
- **DO NOT USE AEROSOLS IN THE VICINITY OF THIS APPLIANCE WHILST IT IS IN 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.
- Do not pull the cable to remove the plug.

- Shut off the power supply during cleaning and maintenance procedures.

Risk of damaging the appliance

- Do not use abrasive or corrosive detergents (e.g. powder products, stain removers and metallic sponges), rough materials or sharp metal scrapers on glass parts as they may scratch the surface and cause the glass to shatter. Use wooden or plastic utensils.
- Do not seat on the appliance.
- 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).
- 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 use steam jets to clean the appliance.



Instructions


- Do not spray any spray products near the appliance.
- Do not obstruct ventilation openings and heat dispersal slots.
- Fire hazard: never leave objects in the oven cavity.
- **DO NOT FOR ANY REASON USE THE APPLIANCE AS A SPACE HEATER.**
- Do not use plastic cookware or containers when cooking food.
- Do not put sealed tins or containers in the oven.
- Remove all trays and racks which are not required during cooking.
- 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.
- Do not place pans or trays directly on the bottom of the oven cavity. If necessary, use the tray rack.
- 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 use the open door to rest pans or trays on the internal glass pane.
- Avoid exerting too much pressure on the oven door when open.
- Do not use the handle to lift or move the appliance.

Installation

- **THIS APPLIANCE MUST NOT BE INSTALLED IN BOATS OR CARAVANS.**
- The appliance must not be installed on a pedestal.
- Position the appliance into the cabinet cutout with the help of a second person.
- To avoid potential overheating, the appliance must not be installed behind a decorative door or a panel.
- Have qualified personnel carry out installation and assistance interventions according to the standards in force.
- Have the electrical connection performed by authorised technical personnel.
- The appliance must be connected to ground in compliance with electrical system safety standards.
- Use H07RN-F cables that can withstand a temperature of at least 90°C.



- The tightening torque of the screws of the terminal supply wires must be 1.5 - 2 Nm.
- If the power cable becomes damaged, contact technical support immediately to arrange for it to be replaced in order to avoid possible hazards.
- Always use any necessary/required personal protective equipment (PPE) before performing any work on the appliance (installation, maintenance, positioning or movement).
- Before performing any work on the appliance, switch off the power supply.
- **CAUTION:** Make sure that the appliance is switched off before replacing the bulb to avoid electric shock.
- Allow the appliance to be disconnected after installation, via an accessible plug or a switch in the case of a fixed connection.
- Fit the power line with an all-pole circuit breaker with a contact separation distance sufficient to provide complete disconnection in category III overvoltage conditions, pursuant to installation regulations.

- 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.

For this appliance

- These appliances are intended to be used for commercial applications - not for continuous mass production of food.
- 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.



Instructions

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 conforms to the WEEE European directive (2012/19/EU) and must be disposed of separately from other waste at the end of its service life. 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.
- 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.

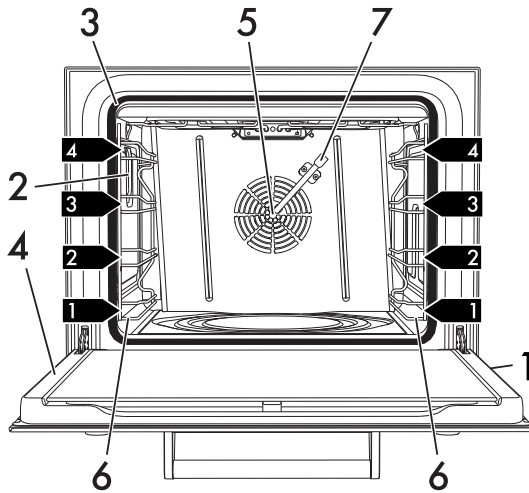
- Standalone instruction.



Description

2 Description

2.1 General Description



1 Control panel

2 Oven light

3 Seal

4 Door

5 Fan

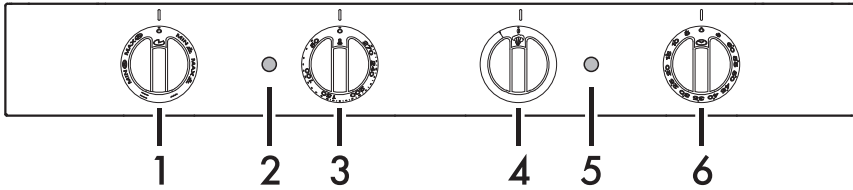
6 Tray support frames

7 Water inlet line (on some models only)

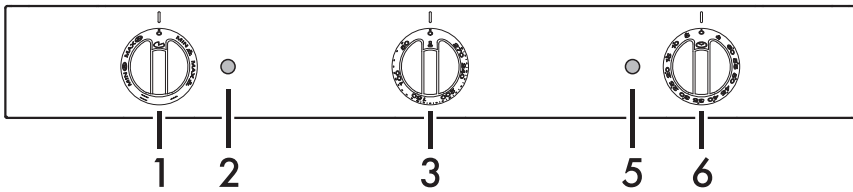
1,2,3 Frame shelf



2.2 Control panel



Models with manual humidification



Models without manual humidification

1 Function knob

The oven's various functions are suitable for different cooking methods. After selecting the required function, set the cooking temperature using the temperature knob.

2 Thermostat indicator light (orange)

When the indicator light is lit steadily, it indicates that the oven is heating up to reach the set temperature. Once the temperature has been reached, the indicator light comes on and goes off to indicate that the temperature is being kept constant.

3 Temperature knob

This knob allows you to select the cooking temperature.

Turn the knob clockwise to the required value, between the minimum and maximum setting.

4 Humidification knob (on some models only)

Dispenses steam to improve cooking. Turn the knob clockwise to the **1** position. Steam will be dispensed until the knob is released.


5 Timer indicator light (green)

When off, it indicates the beginning of timed cooking. When on, it indicates that timed cooking has finished.



Description

6 Timer knob

This knob allows you to select manual or timed cooking. Turn the knob to the  symbol for manual cooking or to the numbers to select the minutes of cooking. Once the countdown has finished, the knob will automatically return to the "0" position, the oven switches off and a beep sounds to indicate the end of cooking.

2.3 Other parts

Shelves

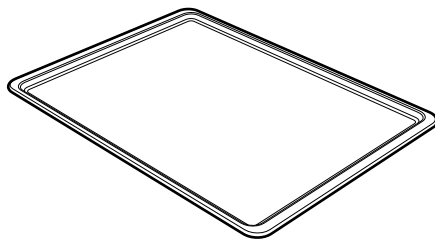
The appliance features shelves to position trays and racks at different heights. The insertion heights are indicated from the bottom upwards (see 2.1 General Description).

Interior lighting

The oven light comes on when the appliance is running or when the door is opened.

2.4 Available accessories

Tray



Used to arrange food that is to be cooked.



Accessories that may come into contact with food are made of materials that comply with the provisions of current legislation.



The original accessories provided or optional accessories can be obtained from authorized service centres. Use only original accessories supplied by the manufacturer.



3 Use

3.1 Instructions



High temperature inside the oven during use
Danger of burns

- Keep the oven door closed during cooking.
- Protect your hands wearing heat resistant 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 oven 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.



High temperature inside the oven during use
Danger of fire or explosion

- Do not spray any spray products near the oven.
- Do not use or leave flammable materials near the oven.
- Do not use plastic cookware or containers when cooking food.
- Do not put sealed tins or containers in the oven.
- Do not leave the oven unattended during cooking operations where fats or oils could be released.
- Remove all trays and racks which are not required during cooking.



Improper use
Risk of damage to enamelled surfaces

- 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.



3.2 First use




- Weight of the empty appliance: 35 kg.
- The oven is designed for a maximum load of 3.5 kg.

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 4 Cleaning and maintenance).
4. Heat the empty oven at the maximum temperature to burn off any residues left by the manufacturing process.

3.3 Using the oven

Switching on the oven

To switch the oven on:

1. Select the cooking function using the function knob.
2. Select the temperature using the temperature knob.
3. Select the cooking time (up to 60'), or set manual cooking  using the timer knob.

List of functions

Fan with circulaire



The combination of the fan and the circulaire heating element

MIN



(incorporated in the rear of the oven) allows you to cook different foods on several levels, as long as they need the same temperatures and same type of cooking. Hot air circulation ensures instant and even distribution of heat. It will be possible, for instance, to cook fish, vegetables and biscuits simultaneously (on different levels) without odours and flavours mingling.



Static

As the heat comes from above and below at the same time, this system is particularly suitable for certain types of food. Traditional cooking, also known as static cooking, is suitable for cooking just one dish at a time. Perfect for all types of roasts, bread and cakes and in any case particularly suitable for fatty meats such as goose and duck.



Grill

The heat coming from the grill element gives perfect grilling results above all for thin and medium thickness meat and, in combination with the rotisserie (where fitted), gives the food an even browning at the end of cooking. Perfect for sausages, spare ribs and bacon. This function enables large quantities of food, particularly meat, to be grilled evenly.



Grilling can only take place with the oven door closed: opening the door deactivates the heating elements.

MAX Bottom + fan

The combination of the fan with just the lower heating element allows cooking to be completed more rapidly. This system is recommended for sterilising or for finishing off the cooking of foods which are already well-cooked on the surface, but not inside, which therefore need a little more heat. Perfect for any type of food.



"MAX" and "MIN" on the Fan with circulaire and Bottom + fan function symbols indicate the maximum and minimum fan speeds.



Cooking with humidification (on some models only)



Oven humidification does not take place at temperatures lower than 150°C: lower temperatures cause condensation and dripping.



Therefore, turn the temperature knob to a value higher than 150°C and wait until the (orange) thermostat indicator light switches off before starting the oven humidification cycle.



It is not recommended to keep the humidification knob turned for more than 3 seconds at a time.



Humidification can only be used if the temperature knob is positioned on a value higher than 150°C and if the **Fan with circulaire function is set to MAX** or the **Bottom + fan function is set to MAX**.

3.4 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 with the Grill

- Meat can be grilled even when it is put into the cold oven or into the preheated oven if you wish to change the effect of the cooking.
- We recommend placing the food at the centre of the rack.
- With the Grill function, we recommend that you turn the temperature knob to the maximum value to optimise 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.

Advice for cooking using fan assisted functions

The fan can operate at two different speeds:

- The maximum speed (**MAX**), associated with maximum circulaire heating element power, is suitable for high temperature cooking and for large size foods (cakes, meat, fish, first courses etc.).
- The minimum speed (**MIN**), associated with minimum circulaire heating element power, is suitable for delicate cooking and small size foods (pastries and vegetables).



4 Cleaning and maintenance

4.1 Instructions



Improper use
Risk of damage to surfaces

- Do not use steam jets to clean the appliance.
- 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.

4.2 Cleaning the surfaces

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

4.3 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.

4.4 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.

4.5 Cleaning the door glazing

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.



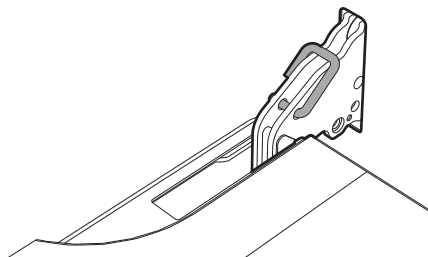
Cleaning and maintenance

4.6 Removing the door

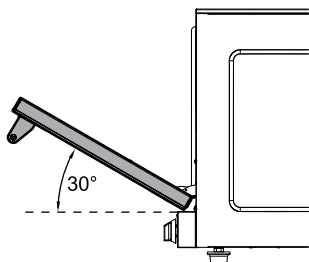
For easier cleaning it is recommended to remove the door and place it on a tea towel.

To remove the door proceed as follows:

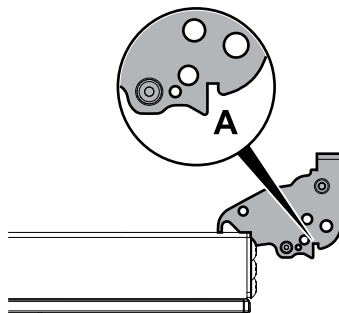
1. Open the door completely and insert two pins into the holes on the hinges indicated in the figure.



2. Grasp the door on both sides with both hands, lift it forming an angle of around 30° and remove it.



3. To reinstall the door, place the hinges in the relevant slots in the oven, making sure that the grooves **A** are resting completely in the slots. Lower the door and once it is in place remove the pins from the holes in the hinges.



Removing the internal glass panes



Improper use
Crushing hazard

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

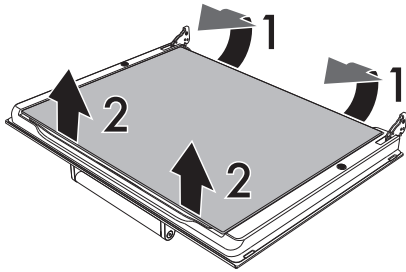
For easier cleaning the internal glass panes of the door can be removed.

1. Remove the internal glass pane by pulling the rear part gently upwards, following the movement indicated by the arrows (1).

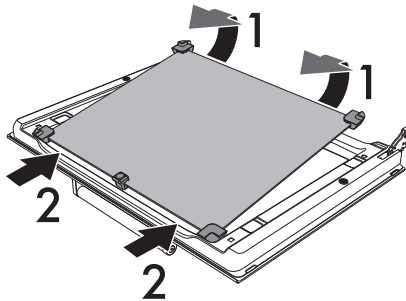
Cleaning and maintenance




2. Then, pull the front part upwards (2). This way, the 4 pins attached to the glass detach from their housings in the oven door.

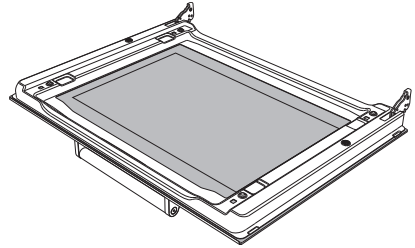


3. Remove the intermediate glass pane by lifting it upwards.



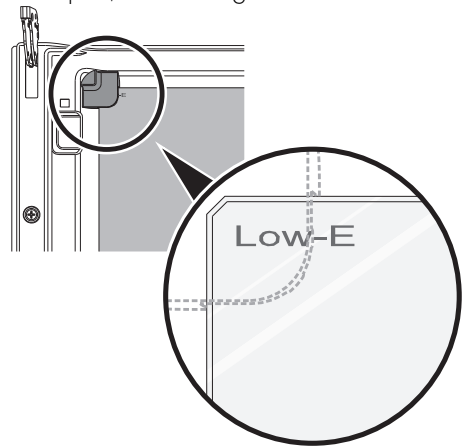
 Make sure that you replace all the rubber protections for the intermediate glass panel in exactly the same position.

4. 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.



"Low-E" can be found at the rear left corner of the intermediate glass panel. When the glass panel is put back, it should be possible to read it through the glass.

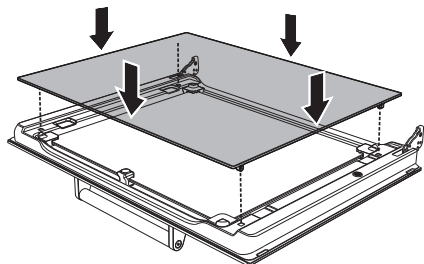
5. Replace the intermediate glass panel so that "Low-E" can be seen when the door is open, as in the figure below:





Cleaning and maintenance

6. Reposition the internal glass pane. Take care to centre and insert the 4 pins into their housings in the oven door by applying slight pressure.



4.7 Cleaning the inside of the oven

For the best oven upkeep, clean it regularly after having allowed it to cool.



The oven should be operated at the maximum temperature for about 15-20 minutes after the use of specific products, to burn off the residues left inside the oven.

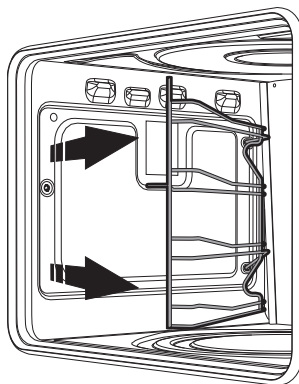


For easier cleaning, remove the door.

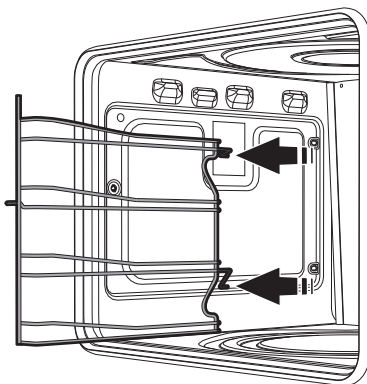
Removing the tray support frames

Removing the guide frames enables the sides to be cleaned more easily. To remove the guide frames:

1. Pull the frame towards the inside of the oven to unhook it from its groove.



2. Slide it out of the seats at the back.



3. When cleaning is complete, repeat the above procedures to put the guide frames back in.

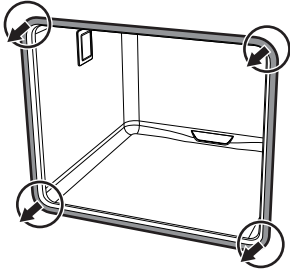


4.8 Extraordinary maintenance

Removing and installing the oven seal

To remove the oven seal:

- Unhook the clips located in the 4 corners then pull the oven seal outwards.



To install the oven seal:

- Hook the fasteners located in the 4 corners onto the oven seal.

Oven seal maintenance tips

The seal should be soft and elastic.

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

Replacing the internal light bulb



Live parts

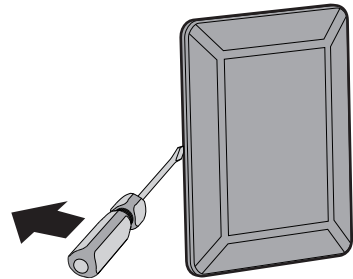
Danger of electrocution

- Disconnect the appliance power supply.

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



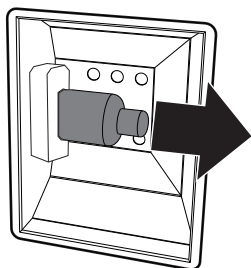
Pay attention not to scratch the oven compartment enamel.





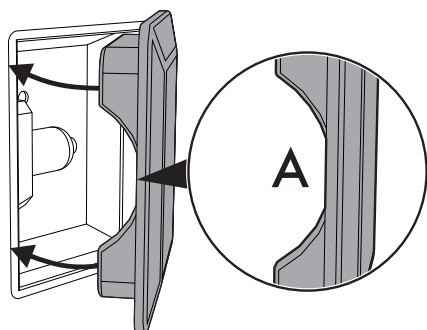
Cleaning and maintenance

- Slide out and remove the light bulb.



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

- Replace the light bulb with one of the same type (40W).
- Refit the cover. Ensure the moulded part of the glass (**A**) is facing the door.



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



4.9 If the appliance is not working properly

Problem	Possible solution
The oven is not working	<ul style="list-style-type: none"> • The timer knob is in the 0 position. • The plug is not properly inserted in the socket. • The electrical system is damaged or not working properly. • The fuses have blown or the circuit breakers are off/have tripped.
Foods either take too long or too little to cook	<ul style="list-style-type: none"> • The temperature setting is incorrect.
Moisture forms inside the oven and on the foods	<ul style="list-style-type: none"> • The foods are being left in the oven for too long after cooking. Do not leave them in the oven for more than 15-20 minutes after the end of the cooking time.

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.




Installation

5 Installation

5.1 Electrical connection

i 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.

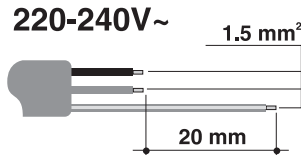
 If the phase voltage drops below $190V\sim$, the performance of the oven may suffer, not due to the product itself.

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.

Perform the ground connection using a wire that is 20 mm longer than the other wires. The appliance is equipped with a three-core H07RN-F cable (3 x 1.5 mm², referring to the cross section of the internal conductor) with plug.

Connection modes



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

Connection with plug and socket

Check that the plug 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.

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. Unscrew the rear casing screws and remove the casing to access the terminal board.
 2. Replace the cable.
 3. Make sure that the cables follow the best route in order to avoid any contact with the appliance.



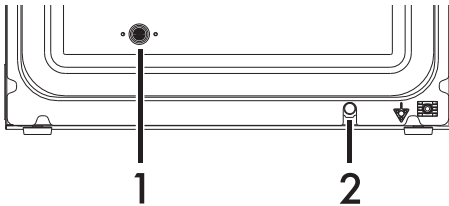
5.2 Water connection (on some models only)



**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 a minimum of 0.05 MPa and a maximum of 0.5 MPa.

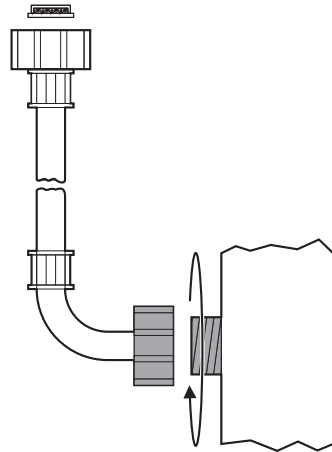
The opening for the plumbing and electrical connections are located on the rear panel of the appliance.



1 Internal humidification connection (on some models only).

2 Electrical connection terminal.

Connect the inlet **1** to a threaded $\frac{3}{4}$ " water outlet.



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.



Installation



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

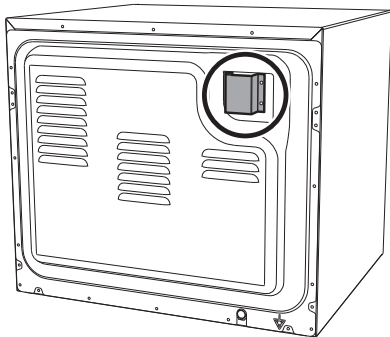
- The appliance support base should not exceed a height of 1.60 m from the floor.

Levelling

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

Steam outlet exhaust

There is an outlet on the back of the appliance for discharging steam produced during cooking.



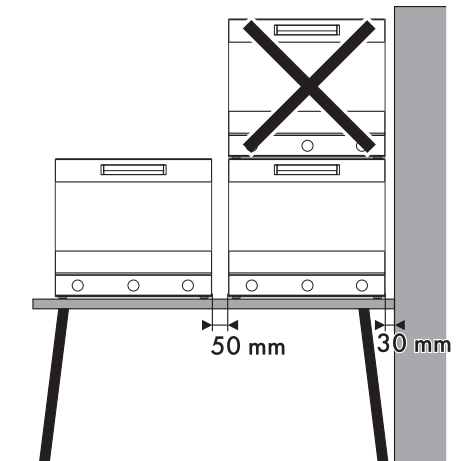
Make sure that it is not obstructed in any way. Avoid crushing them.

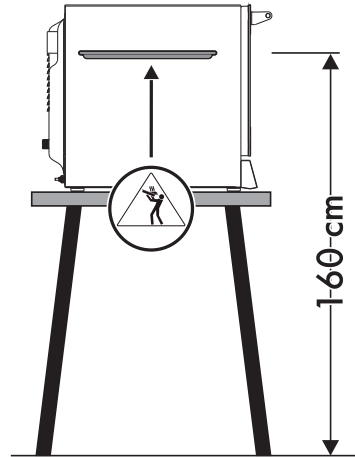
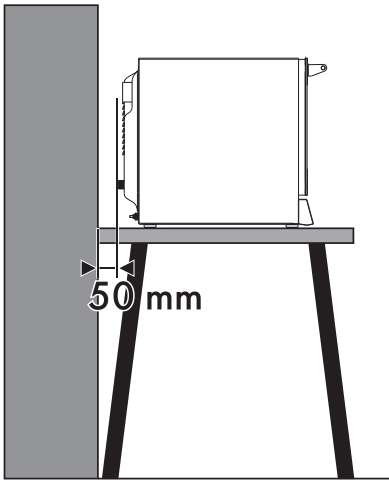
Multiple installations

If multiple appliances are installed together, place two or more appliances side by side at a distance of 50 mm between them, positioning them at least 50 mm from the rear wall and 30 mm from any side walls.



Appliances may not be installed one above another.





The appliance must be installed on a worktop. Do not install the appliance on the floor.



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 above.



