

High Speed Oven

GourmeXpress



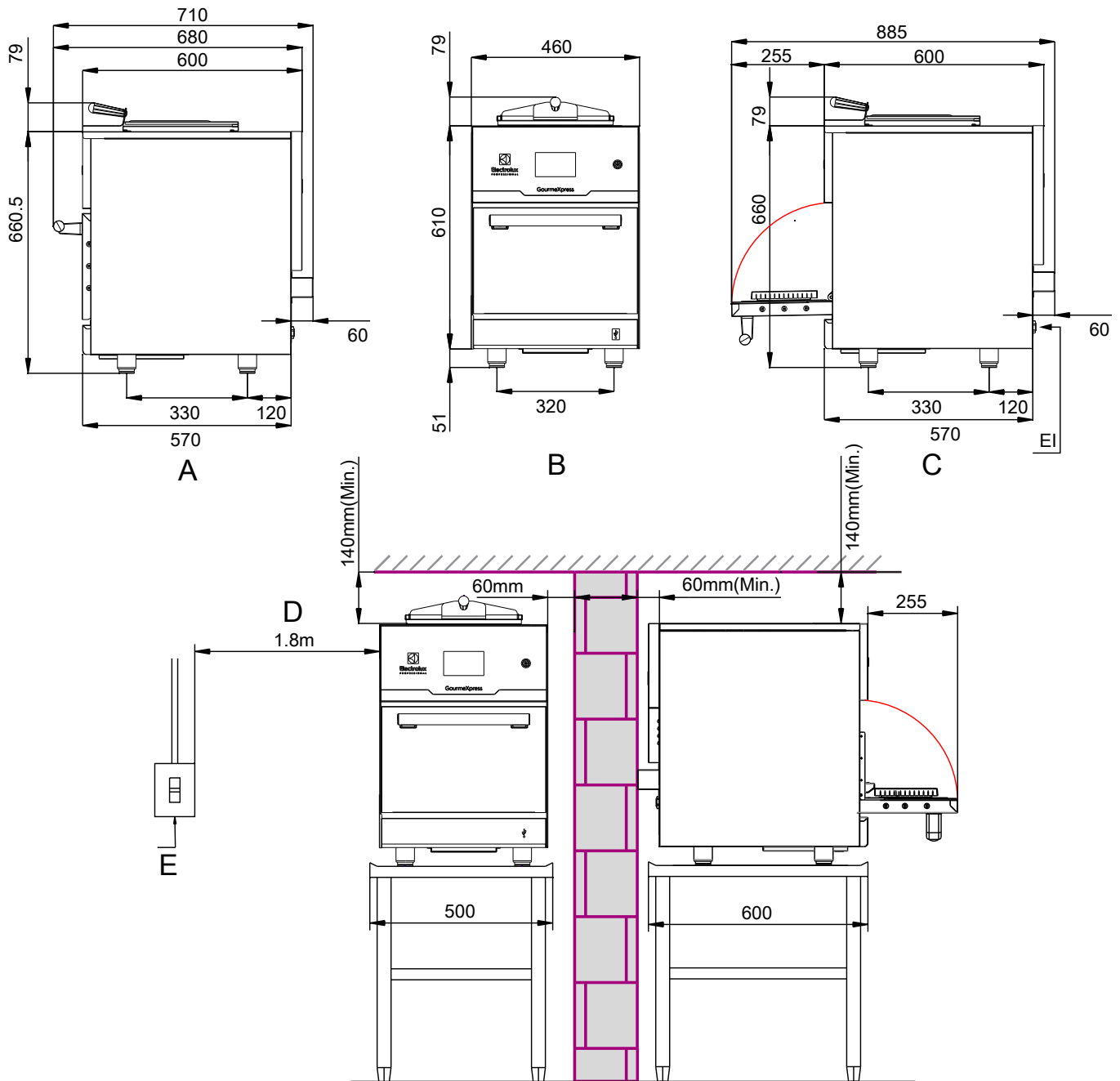
EN Installation and operating manual *

*Original instructions



EPR-PROBT-D- 2023.07

Installation diagram





El = Electrical Inlet
EQ = Equipotential screw
A = Side view
B = Front view

C = Side with open door view
D = Power cable length max. 1.8 m
E = Circuit breaker

Foreword

 Read the following instructions, including the warranty terms before installing and using the appliance.

Visit our website www.electroluxprofessional.com and open the **Support** section to:

-  Register your product
 -  Get hints & tips of your product, service and repair information
-

The installation, use and maintenance manual (hereinafter Manual) provides the user with information necessary for correct and safe use of the appliance.

The following must not be considered a long and exacting list of warnings, but rather a set of instructions suitable for improving appliance performance in every respect and, above all, preventing injury to persons and animals and damage to property due to improper operating procedures.

All persons involved in appliance transport, installation, commissioning, use and maintenance, repair and disassembly must consult and carefully read this manual before carrying out the various operations, in order to avoid wrong and improper actions that could compromise the appliance's integrity or endanger people. Make sure to periodically inform the user regarding the safety regulations. It is also important to instruct and update personnel authorised to operate on the appliance, regarding its use and maintenance.

The manual must be available to operators and carefully kept in the place where the appliance is used, so that it is always at hand for consultation in case of doubts or whenever required.

If, after reading this manual, there are still doubts regarding appliance use, do not hesitate to contact the Manufacturer or the authorised Service Centre to receive prompt and precise assistance for better operation and maximum efficiency of the appliance. During all stages of appliance use, always respect the current regulations on safety, work hygiene and environmental protection. It is the user's responsibility to make sure the appliance is started and operated only in optimum conditions of safety for people, animals and property.



IMPORTANT

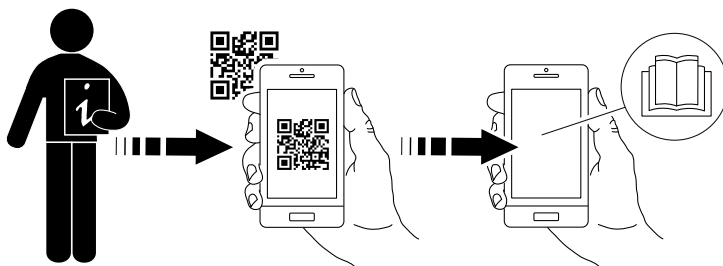
- The manufacturer declines any liability for operations carried out on the appliance without respecting the instructions given in this manual.
- The manufacturer reserves the right to modify the appliances presented in this publication without notice.
- No part of this manual may be reproduced.
- This manual is available in digital format by:
 - contacting the dealer or reference customer care;
 - downloading the latest and up to date manual on the web site www.electroluxprofessional.com;
- The manual must always be kept in an easily accessed place near the appliance. Appliance operators and maintenance personnel must be able to easily find and consult it at any time.

QR Code

Find the QR code identification sticker on the on the first page of this guide or on appliance to access the website and free open data/files (PNC/serial number, video, documentation etc.).

Make sure to have the application for QR code reading on your device and an internet connection.

Scan the QR code to consult the available documents for this appliance.



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A WARNING AND SAFETY INFORMATION

A.1 General information

To ensure safe use of the appliance and a proper understanding of the manual it is necessary to be familiar with the terms and typographical conventions used in the documentation. The following symbols are used in the manual to indicate and identify the various types of hazards:



WARNING

Danger for the health and safety of operators.



WARNING

Danger of electrocution - dangerous voltage.



CAUTION

Risk of damage to the appliance or the product.



IMPORTANT

Important instructions or information on the product



Equipotentiality



Read the instructions before using the appliance



Clarifications and explanations

- Only specialised personnel are authorised to operate on the appliance.
- This appliance is to be intended for commercial and collective use, for example in kitchens of restaurants, canteens, hospitals and in commercial enterprises such as bakeries, butcheries, etc., not for continuous mass production of food. Any other use is deemed improper.
- This appliance must not be used by minors and adults with limited physical, sensory or mental abilities or without adequate experience and knowledge regarding its use.
- Do not let children use or play with the appliance.
- Cleaning and user maintenance shall not be made by children.
- For your safety do not store or use gasoline or other flammable materials, vapours and liquids in the vicinity of this or any other appliance.
- Do not store explosive substances, such as pressurized containers with flammable propellant, in this appliance.
- Refer to the data given on the appliance's data plate for relations with the Manufacturer (e.g. when ordering spare parts, etc.).
- When scrapping the appliance, the marking must be destroyed.
- Save these instructions carefully for further consultation by the various operators.

A.2 Personal protection equipment

Summary table of the Personal Protection Equipment (PPE) to be used during the various stages of the appliance's service life.

Stage	Protective garments 	Safety footwear 	Gloves 	Glasses 	Safety helmet 
Transport	—	●	○	—	○
Handling	●	●	○	—	—
Unpacking	○	●	○	—	—
Installation	○	●	● ¹	—	—
Normal use	○	●	○	—	—
Adjustments	○	●	—	—	—
Routine cleaning	○	●	● ¹⁻²	○	—
Extraordinary cleaning	○	●	● ¹⁻²	○	—
Maintenance	○	●	○	—	—
Dismantling	○	●	○	○	—

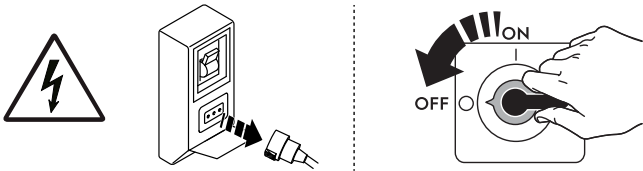
Stage	Protective garments	Safety footwear	Gloves	Glasses	Safety helmet
Scrapping	○	●	○	○	—
Key:					
●	PPE REQUIRED				
○	PPE AVAILABLE OR TO BE USED IF NECESSARY				
—	PPE NOT REQUIRED				

1. During these operations, gloves must be cut-resistant. Failure to use the personal protection equipment by operators, specialized personnel or users can involve exposure to damage to health (depending on the model).

2. During these operations, gloves must be suitable for contact with chemical substances used (refer to the safety data sheet of the substances used for information regarding the required PPE). Failure to use the personal protection equipment by operators, specialized personnel or users can involve exposure to chemical risk and cause possible damage to health (depending on the model).

A.3 General safety

- The appliances are provided with electric and/or mechanical safety devices for protecting workers and the appliance itself.
- Never operate the appliance, removing, modifying or tampering with the guards, protection or safety devices.
- Do not make any modifications to the parts supplied with the appliance.
- Several illustrations in the manual show the appliance, or parts of it, without guards or with guards removed. This is purely for explanatory purposes. Do not use the appliance without the guards or with the protection devices deactivated.



Disconnect the appliance from the power supply before carrying out any installation, assembly, cleaning or maintenance procedure.

- Do not remove, tamper with or make illegible the CE marking, the safety, danger and instruction signs and labels on the appliance.
- The A-weighted emission sound pressure level does not exceed 70 dB(A).¹
- Do not use products (even if diluted) containing chlorine (sodium hypochlorite, hydrochloric or muriatic acid, etc.) to clean the appliance or the floor under it.
- Carefully avoid exposure of the equipment to ozone - do not use ozonizers in the rooms where the equipment is installed.
- Do not spray aerosols in the vicinity of this appliance while it is in operation.
- The following operations have to be carried out by specialised authorised personnel or Customer Care Service provided with all the appropriate personal protection equipment (A.2 *Personal protection equipment*), tools, utensils and ancillary means, who can ask the manufacturer to supply a servicing manual:
 - Installation and assembly
 - Positioning
 - Electrical connection
 - Appliance cleaning, repair and extraordinary maintenance
 - Appliance disposal
 - Work on electrical equipment

A.4 Protection devices installed on the appliance




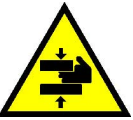


Guards

The appliance has:

- fixed guards (e.g. casings, covers, side panels, etc.), fixed to the appliance and/or frame with screws or quick-release connectors that can only be removed or opened with tools; therefore the user must not remove or tamper with such devices. The Manufacturer declines any liability for damage due to tampering or their non-use;
- interlocked movable guards (door) for access inside the appliance;
- appliance electrical equipment access panels or doors, made from hinged panels openable with tools. The panel or the door must not be opened when the appliance is connected to the power supply.

1. The noise emission values have been obtained according to EN ISO 11204. The value could increase depending on the workplace where measured.

A.5 Safety signs to be placed on the appliance or near its area

Prohibition	Meaning
	do not remove the safety devices
	do not use water to extinguish fires (placed on electrical parts)
	Keep the area around the appliance clear and free from combustible materials. Do not keep flammable materials in the vicinity of the appliance
Danger	Meaning
	danger of crushing hands
	caution hot surface
	danger of electrocution (shown on electrical parts with indication of voltage)

A.6 Reasonably foreseeable improper use

Improper use is any use different from that specified in this manual. During appliance operation, other types of work or activities deemed improper and that in general can involve risks for the safety of operators and damage to the appliance are not allowed. Reasonably foreseeable improper use includes:

- lack of appliance maintenance, cleaning and periodical checks;
- structural changes or modifications to the operating logic;
- tampering with the guards or safety devices;
- failure to use personal protection equipment by operators, specialised personnel and maintenance personnel;
- failure to use suitable accessories (e.g. use of unsuitable equipment or ladders);
- keeping combustible or flammable materials, or in any case materials not compatible with or pertinent to the work, near the appliance;
- wrong appliance installation;
- placing in the appliance any objects or things not compatible with its use, or that can damage the appliance, cause injury or pollute the environment;
- climbing on the appliance;
- non-compliance with the requirements for correct appliance use;
- other actions that give rise to risks not eliminable by the Manufacturer.

A.7 Residual risks

The appliance has several risks that were not completely eliminated from a design standpoint or with the installation of adequate protection devices. Nevertheless, through this manual the Manufacturer has taken steps to inform operators of such risks, carefully indicating the personal protection equipment to be used by them. In order to reduce the risks, provide for sufficient spaces while installing the unit.

To preserve these conditions, the areas around the appliance must always be:

- kept free of obstacles (e.g. ladders, tools, containers, boxes, etc.);
- clean and dry;
- well lit.

For the Customer's complete information, the residual risks remaining on the appliance are indicated below: such actions are deemed improper and therefore strictly forbidden.

Residual risk	Description of hazardous situation
Slipping or falling	The operator can slip due to water, any liquid or dirt on the floor
Burns/abrasions (e.g. heating elements, cold pan, cooling circuit plates and pipes)	The operator deliberately or unintentionally touches some components inside the appliance without using protective gloves.

Residual risk	Description of hazardous situation
Electrocution	Contact with live parts during maintenance operations carried out with the electrical panel powered
Crushing or shearing	Possible risk of injury to upper limbs during the closing operation of the appliance door.
Tipping of loads	When handling the appliance or the packing containing it, using unsuitable lifting systems or accessories or with the unbalanced load
Chemical	Contact with chemical substances (e.g. detergent, rinse aid, scale remover, etc.) without taking adequate safety precautions. Therefore always refer to the safety cards and labels on the products used.
Sudden closure	The operator for normal appliance use could suddenly and deliberately close the lid/door/oven door (if present, depending on the appliance type).

A.8 Transport, handling and storage

- Transport (i.e. transfer of the appliance from one place to another) and handling (i.e. transfer inside workplaces) must occur with the use of special and adequate means.
- Please refer to indications on packaging for stackability during transport, handling and storage.
- Do not stand under suspended loads during loading or unloading operations. Unauthorized personnel must not enter the work area.
- The weight of the appliance alone is not sufficient to keep it steady.
- For appliance handling, do not lift and anchor it to movable or weak parts such as: casings, electrical raceways, pneumatic parts, etc.
- Do not push or pull the appliance to move it, as it may tip over. Use proper tool to lift the appliance.
- Arrange a suitable area with flat floor for appliance unloading and storage operations.
- Appliance transport, handling, shifting and storage personnel must be adequately instructed and trained regarding the safely use of lifting systems and personal protection equipment suitable for the type of operation carried out.
- When removing the anchoring systems, make sure the stability of the appliance parts does not depend on the anchoring and, therefore, that this operation does not cause the load to fall off the vehicle. Before unloading the appliance components, make sure all the anchoring systems are removed.

A.9 Installation and assembly

- The operations described must be carried out in compliance with the current safety regulations and provisions in force in the country of use.
- The plug, if present, must be accessible after positioning the appliance in the place of installation.
- The appliance is not suitable for installation outdoors and/or in places exposed to atmospheric agents (rain, direct sunlight, etc.).

A.10 Electrical connection

- The power supply system must be suitable for the rated current of the connected appliance; the connection must be carried out in compliance with the regulations and provisions in force in the country of use.
- The information regarding the appliance power supply voltage and frequency is given on the data plate.
- Install between the power cable and the electric line a differential thermal-magnetic switch suitable for the absorption specified on the data plate, with contact gap enabling complete disconnection in category III overvoltage conditions and complying with the regulations in force.
- If the power cable is damaged or too short, it must be replaced by the Customer Care Service or in any case by specialised personnel, in order to prevent any risk.
- The manufacturer declines any liability for damage or injury resulting from breach of the above rules or non-compliance with the electrical safety regulations in force in the country where the appliance is used.
- If present, connected the appliance to the equipotential protection circuit ∇ .

A.11 Electrical connection for appliances with cable without plug

- The connection point has an efficient earth contact and the mains voltage and frequency match that given on the data plate. In case of doubts regarding the efficiency of the earth wire, have the system checked by specialised personnel.
- The appliance must be permanently connected to the power supply, respecting the polarities:
 - brown/black/gray: phase
 - yellow/green: earth
 - blue: neutral
- The differential thermal-magnetic switch must be lockable in the open position in case of maintenance.

A.12 Use: Warnings

To reduce the risk of burns, electric shock, fire, injury to persons, or exposure to excessive microwave energy

1. Read all instructions before using the appliance.
2. Read and follow the specific *PRECAUTIONS FOR SAFE USE TO AVOID POSSIBLE EXPOSURE TO EXCESSIVE MICROWAVE ENERGY* in E *Normal appliance use* chapter.
3. Do not use the appliance without any load.
4. Only use utensils that are suitable for use in microwave ovens.

5. This appliance must be grounded. Connect only to properly grounded outlet. See "GROUNDING INSTRUCTIONS" in D.10 *Electrical connection* chapter.
6. Install or locate this appliance only in accordance with the provided installation instructions.
7. Some products such as whole eggs and sealed containers – for example, closed glass jars – can explode and should not be heated in this appliance.



IMPORTANT

Make sure to apply in a conspicuous place and close to the appliance, the following information supplied: "Warning: liquids or other foods must not be heated in sealed containers since they are liable to explode."

8. Use this appliance only for its intended use as described in the manual. This type of appliance is specifically designed to heat, cook food. It is not designed for laboratory use.
9. DO NOT use corrosive chemicals or vapors in this appliance. It will cause permanent damage.
10. The appliance is intended only for professional use, not for household application.
11. As with any professional appliance, it cannot be use by unqualified people or children.
12. DO NOT operate this appliance if it has a damaged cord or plug, if it is not working properly, or if it has been damaged or dropped.
13. DO NOT immerse the cord or plug in water.
14. Keep the power cord away from any heated surfaces of the appliance.
15. DO NOT let cord hang over edge of table or counter.
16. DO NOT use the appliance if it is damaged. It is particularly important that the door close properly and that there is no damage on the door glass.
17. Before each use, the user is responsible of verifying the general integrity and cleanliness of the appliance and stop or no using it in case of noted dirt, damage or missing parts.
18. This appliance should be serviced only by qualified service personnel. Contact nearest authorized service facility for examination, repair, or adjustment.
19. The appliance has an internal air-cooling system (back and front). The air intake and outlet openings of the appliance must not be blocked with objects or cloths, otherwise excessive overheating and damage to the appliance could occur. Do not place objects on the outlets located at the top of the appliance.
20. DO NOT store this appliance outdoors. DO NOT use this product near water – for example, near a kitchen sink, in a wet basement, near a swimming pool, or similar locations.
21. To reduce the risk of fire in the heating cavity:
 - a. The appliance is designed for direct heating/cooking of sandwich, grilled focaccia bread, pizza and croissant. Any other use is to be considered improper.
 - b. DO NOT overcook food.
 - c. DO NOT heat wine, brandy, rum or any other foods containing alcohol to avoid overheat and fire.
 - d. DO NOT place plastic or other combustible materials, cooking utensils or other item (in all materials it could be) inside the appliance. Place ONLY sandwiches, with the designated specific baking paper.
 - e. DO NOT leave things on the appliance.
 - f. Do NOT use the cooking chamber for storage purposes.
 - g. DO NOT leave cooking utensils or food in the cavity when not in use.
 - h. DO NOT use the appliance to warm sandwich in metallic pots, pans, sheets, utensils.
 - i. If materials inside the appliance ignite, turn appliance off and disconnect the power cord.
 - j. If there is smoke:
 - turn appliance off;
 - disconnect the power cord;
 - keep the door closed to stifle any flames.
 - k. Clean regularly the oven cavity and the door glass, removing all the debris. Carbon deposit could overheat the sandwiches and the microwaves can burn the grease and burned deposit.
22. Before heating the liquid food, stir the food to avoid violent boiling.
23. When the liquid food is heated above the boiling point, the surface of the liquid does not always occur boiling. Shaking the container or putting spoon into the liquid, the liquid could boil violently and overflow. It is very easy to get burnt when this happen.
24. DO NOT put into oven for heating, baby milk bottles and container of the baby food.
25. During operation, pay attention to the hot zones of the exterior surface. The cooking zones remain hot. Even with the appliance switched off.
26. As in any microwave appliance, sparks can occur inside the cooking chamber. These sparks do not influence the safety of the user nor the appliance nor the quality of the sandwich. If, because of the sparking, a dark mark on the metal part is visible, this can be cleaned with a damp cloth.
27. Periodically clean the appliance, removing all traces of food; failure to keep it clean will lead to deterioration of the surfaces.
28. Have the appliance fully checked periodically (at least once a year). For that purpose, it is advisable to stipulate a maintenance contract.
29. It is hazardous for anyone other than a competent person to carry out any service or repair operation that removal of any cover which gives protection against exposure to microwave energy

SAVE THESE INSTRUCTIONS CAREFULLY FOR FURTHER CONSULTATION BY THE VARIOUS OPERATORS

A.13 Positioning

- Install the appliances, taking all the safety precautions required for this type of operation, also respecting the relevant fire-prevention measures.

A.14 Appliance space limitations

- To leave adequate space around the appliance, refer to “Installation diagram”.

A.15 Appliance cleaning

- Do not touch the appliance with wet hands or feet or when barefoot.
- Put the appliance in safe conditions before starting any cleaning operation.
- Respect the requirements for the various routine and extraordinary maintenance operations. Non-compliance with the instructions can create risks for personnel.
- Do not spray water or use water jets, steam cleaner or high pressure cleaner.

A.16 Preventive Maintenance

In order to ensure the safety and performance of your equipment, it is recommended that service is undertaken by Electrolux Professional authorised engineers every 12 months, in accordance with Electrolux Professional Service Manuals. Please contact your local Electrolux Professional Service Centre for further details.

A.17 Parts and accessories

Use only original accessories and/or spare parts. Failure to use original accessories and/or spare parts will invalidate the original manufacturer warranty and may render the appliance not compliant with the safety standard.

A.18 Precautions for use and maintenance

- Risks mainly of a mechanical, thermal and electrical nature exist in the appliance. Where possible the risks have been neutralised:
 - directly, by means of adequate design solutions.
 - indirectly by using guards, protection and safety devices.
- Any anomalous situations are signalled on the control panel display.
- During maintenance several risks remain, as these could not be eliminated, and must be neutralised by adopting specific measures and precautions.
- Do not carry out any checking, cleaning, repair or maintenance operations on moving parts. Workers must be informed of this prohibition by means of clearly visible signs.
- Make sure to periodically check correct operation of all the safety devices and the insulation of electrical cables, which must be replaced if damaged.

In case of a significant anomaly (e.g. short circuits, wires coming out of the terminal block, motor breakdowns, worn electrical cable sheathing, etc.) the operator for normal appliance use must:

- immediately deactivate the appliance and disconnect all the supplies (electricity, gas, water).

Before carrying out any operation on the appliance, always consult the manual which gives the correct procedures and contains important information on safety.

A.19 Appliance maintenance

- The inspection and maintenance intervals depend on the actual appliance operating conditions and ambient conditions (presence of dust, damp, etc.), therefore precise time intervals cannot be given. In any case, careful and periodical appliance maintenance is advisable in order to minimise service interruptions.
- It is advisable to stipulate a preventive and scheduled maintenance contract with the Customer Care Service.
- Put the appliance in safe conditions before starting any maintenance operation.
- To guarantee appliance efficiency and correct operation, periodical maintenance must be carried out according to the instructions given in the manual.

A.20 Service

PRECAUTIONS TO BE OBSERVED BEFORE AND DURING SERVICING TO AVOID POSSIBLE EXPOSURE TO EXCESSIVE MICROWAVE ENERGY

- Do not operate or allow the appliance to be operated with the door open.
- Make the following safety checks on all appliances to be serviced before activating the magnetron or other microwave source, and make repairs as necessary:
 1. interlock operation
 2. proper door closing
 3. seal and sealing surfaces (arcing, wear, and other damage)
 4. damage to or loosening of hinges and latches
 5. evidence of dropping or abuse
- Only original spare parts can ensure the safety standards of the appliance.
- Before turning on microwave power for any service test or inspection within the microwave generating compartments, check the magnetron, wave guide or transmission line, and cavity for proper alignment, integrity, and connection.
- Any defective or misadjusted components in the interlock, monitor, lid seal, and microwave generation and transmission systems shall be repaired, replaced, or adjusted by procedures described in this manual before the appliance is released to the owner.

A.21 RF interference considerations

This oven generates radio frequency signals.

This device has been tested and was determined to be in compliance with applicable portions of FCC part 18 requirements and to the protection requirements of Council Directive 89/336/EEC on the approximation of the laws of the Member States relating to electromagnetic compatibility at the time of manufacture.

However, some equipment with sensitivity to signals below these limits may experience interference.

If your equipment experiences interference:

- Increase the physical separation between this oven and the sensitive equipment.
- If the sensitive device can be grounded, do so following accepted grounding practices.
- If battery-powered microphones are being affected, ensure that the batteries are fully charged.
- Keep sensitive equipment on separate electrical circuits if possible.
- Route intercom wires, microphone wires, speaker cables, etc. away from the oven.

A.22 Appliance disposal

- Make the appliance unusable by removing the power cable and any compartment closing devices, to prevent the possibility of someone becoming trapped inside.

B WARRANTY TERMS AND EXCLUSIONS

If the purchase of this product includes warranty coverage, warranty is provided in line with local regulations and subject to the product being installed and used for the purposes as designed, and as described within the appropriate equipment documentation.

Warranty will be applicable where the customer has used only genuine spare parts and has performed maintenance in accordance with Electrolux Professional user and maintenance documentation made available in paper or electronic format.

Electrolux Professional strongly recommends using Electrolux Professional approved cleaning, rinse and descaling agents to obtain optimal results and maintain product efficiency over time.

The Electrolux Professional warranty does not cover:

- service trips cost to deliver and pick up the product;
- installation;
- training on how to use/operate;
- replacement (and/or supply) of wear and tear parts unless resulting from defects in materials or workmanship reported within one (1) week from the failure;
- correction of external wiring;
- correction of unauthorized repairs as well as any damages, failures and inefficiencies caused by and/or resulting from:
 - insufficient and/or abnormal capacity of the electrical systems (current/voltage/frequency, including spikes and/or outages);
 - inadequate or interrupted water supply, steam, air, gas (including impurities and/or other that does not comply with the technical requirements for each appliance);
 - plumbing parts, components or consumable cleaning products that are not approved by the manufacturer;

- customer's negligence, misuse, abuse and/or non-compliance with the use and care instructions detailed within the appropriate equipment documentation;
- improper or poor: installation, repair, maintenance (including tampering, modifications and repairs carried out by third parties not authorized) and modification of safety systems;
- Use of non-original components (e. g.: consumables, wear and tear, or spare parts);
- environment conditions provoking thermal (e. g. overheating/freezing) or chemical (e. g. corrosion/oxidation) stress;
- foreign objects placed in- or connected to- the product;
- accidents or force majeure;
- transportation and handling, including scratches, dents, chips, and/or other damage to the finish of the product, unless such damage results from defects in materials or workmanship and is reported within one (1) week of delivery unless otherwise agreed;
- product with original serial numbers that have been removed, altered or cannot be readily determined;
- replacement of light bulbs, filters or any consumable parts;
- any accessories and software not approved or specified by Electrolux Professional.

Electrolux Professional warranty will be void and manufacturer shall have no liability related thereto in case of any modification of the product or related hardware/software/programming.

Warranty does not include scheduled maintenance activities (including the parts required for it) or the supply of cleaning agents unless specifically covered within any local agreement, subject to local terms and conditions.

Check on Electrolux Professional website the list of authorized customer care.

C GENERAL INFORMATION

C.1 Introduction

This manual contains information relevant to various appliances. The product images in this guide are only an example.

The drawings and diagrams given in the manual are not in scale. They supplement the written information with an outline, but are not intended to be a detailed representation of the appliance supplied.

The numerical values given on the appliance installation diagrams refer to measurements in millimeters and/or inches.

C.2 Intended use and restrictions

This appliance is designed for heating/cooking snacks.

Any other use is deemed improper.



NOTE!

The manufacturer declines any liability for improper use of the product.

C.3 Testing and inspection

Our appliances have been designed and optimized, with laboratory testing, in order to obtain high performance and efficiency.

The appliance is shipped ready for use.

Passing of the tests (visual inspection - electrical test - functional test) is guaranteed and certified by the specific enclosures.

C.4 Copyright

This manual is intended solely for consultation by the operator and can only be given to third parties with the permission of Electrolux Professional company.

C.5 Keeping the manual

The manual must be carefully kept for the entire life of the appliance, until scrapping. The manual must stay with the appliance in case of transfer, sale, hire, granting of use or leasing.

C.6 Recipients of the manual

This manual is intended for:

- the carrier and handling personnel;
- installation and commissioning personnel;
- the employer of appliance users and the workplace manager;
- operators for normal appliance use;
- specialised personnel - Customer Care service (see service manual).

C.7 Definitions

Listed below are the definitions of the main terms used in the manual. It is advisable to read them carefully before use.

Operator	appliance installation, adjustment, use, maintenance, cleaning, repair and transport personnel.
Manufacturer	Electrolux Professional SpA or any other service centre authorised by Electrolux Professional SpA.
Operator for normal appliance use	an operator who has been informed and trained regarding the tasks and hazards involved in normal appliance use.
Customer Care service or specialised personnel	an operator instructed/trained by the Manufacturer and who, based on his professional and specific training, experience and knowledge of the accident-prevention regulations, is able to appraise the operations to be carried out on the appliance and recognise and prevent any risks. His professionalism covers the mechanical, electrotechnical and electronics fields etc.
Danger	source of possible injury or harm to health.
Hazardous situation	any situation where an operator is exposed to one or more hazards.
Risk	a combination of probabilities and risks of injury or harm to health in a hazardous situation.
Protection devices	safety measures consisting of the use of specific technical means (guards and safety devices) for protecting operators against risks.
Guard	an element of a appliance used in a specific way to provide protection by means of a physical barrier.
Safety device	a device (other than a guard) that eliminates or reduces the risk; it can be used alone or in combination with a guard.
Customer	the person who purchased the appliance and/or who manages and uses it (e. g. company, entrepreneur, firm).
Electrocution	an accidental discharge of electric current on a human body.

C.8 Responsibility

The Manufacturer declines any liability for damage and malfunctioning caused by:

- non-compliance with the instructions contained in this manual;
- repairs not carried out in a workmanlike fashion, and replacements with parts different from those specified in the spare parts catalogue (the fitting and use of non-original spare parts and accessories can negatively affect appliance operation and invalidates the original manufacturer warranty);
- operations carried out by non-specialised personnel;
- unauthorized modifications or operations;
- missing, lack or inadequate maintenance;
- improper appliance use;
- unforeseeable extraordinary events;
- use of the appliance by uninformed and / or untrained personnel;
- non-application of the current provisions in the country of use, concerning safety, hygiene and health in the workplace.

The Manufacturer declines any liability for damage caused by arbitrary modifications and conversions carried out by the user or the Customer.

The employer, workplace manager or service technician are responsible for identifying and choosing adequate and suitable personal protection equipment to be worn by operators, in compliance with regulations in force in the country of use.

The Manufacturer declines any liability for inaccuracies contained in the manual, if due to printing or translation errors.

Any supplements to the installation, use and maintenance manual the Customer receives from the Manufacturer will form an integral part of the manual and therefore must be kept together with it.

C.9 Customer packaging checks

- The forwarder is responsible for the goods during transport and delivery.
- Make a complaint to the forwarder in case of visible or hidden damage.
- Specify any damage or shortages on the dispatch note.
- The driver must sign the dispatch note: the forwarder can reject the claim if the dispatch note is not signed (the forwarder can provide the necessary form).
- For hidden damage or shortages becoming apparent only after unpacking, request the forwarder for inspection of the goods within and no later than 15 days after delivery.

After packaging checks

1. Remove the packaging.
Take care when unpacking and handling of the appliance to not cause any shocks on itself.
2. Keep all the documentation contained in the packaging.

C.10 Storage

The appliance and/or its parts must be stored and protected from damp, in a non-aggressive place, free of vibrations and with room temperatures between -10°C [14°F] and 50°C [122°F].

The place where the appliance is stored must:

- can take the appliance load,
- have a flat support surface to avoid deforming the appliance or damage to the support feet.

D INSTALLATION AND ASSEMBLY

D.1 Introduction



WARNING

Refer to “**WARNING AND SAFETY INFORMATION**”.

To ensure correct operation of the appliance and maintain safe conditions during use, carefully follow the instructions given in this chapter.

Check and, if necessary, level the appliance after positioning. Incorrect levelling can cause appliance malfunctioning.



CAUTION

Keep the ventilation openings in the appliance casing or in the installation structure free of any obstructions.

D.2 Customer's responsibilities

The tasks and works required of the Customer are:

- check the floor planarity on which the appliance is placed;
- arrange an earthed power socket of suitable capacity for the input specified on the data plate;



NOTE!

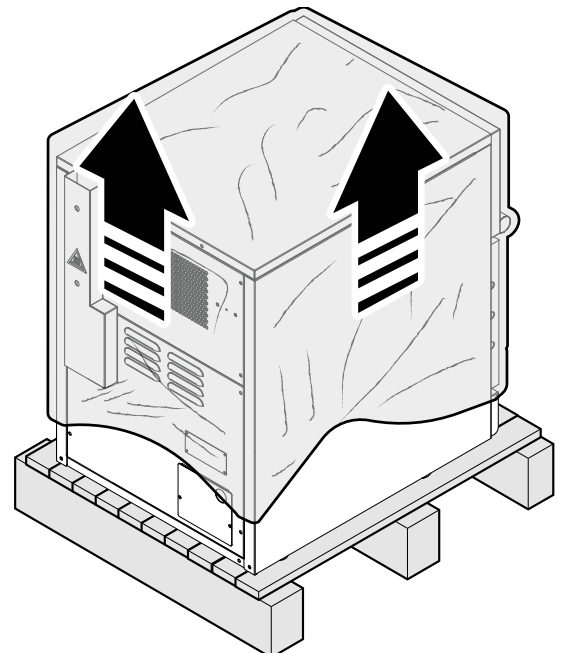
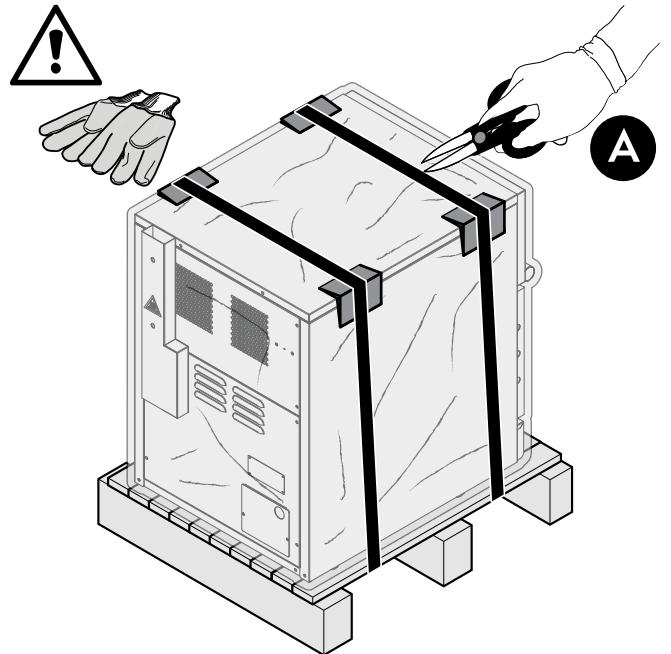
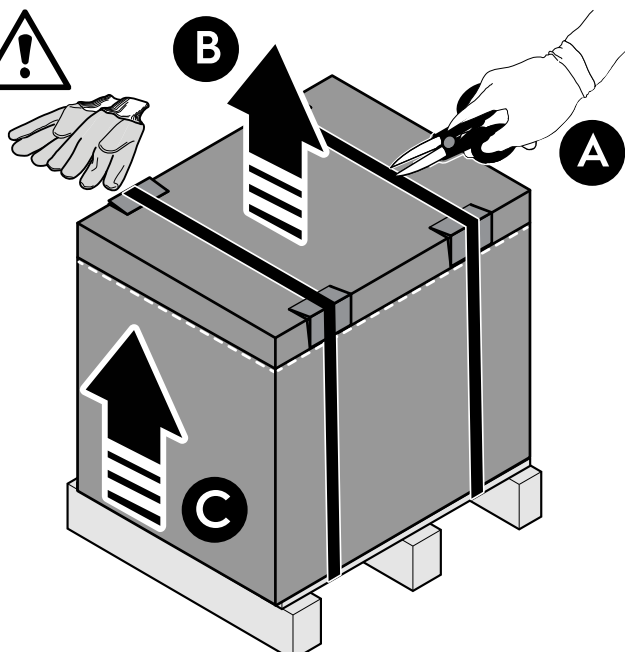
For information regarding the electrical connection, refer to “**A.10 Electrical connection**”.

D.3 Unpacking instructions

Unpack the appliance carrying out the following operations:

- if present, cut the straps and remove the protective film, taking care not to scratch the surface if scissors or blades are used;
- if present, remove the cardboard top, the polystyrene corners and the vertical protection pieces;
- for appliances with stainless steel surfaces, remove the protective film very slowly without tearing it, to avoid leaving glue stuck to the surface;
- should this happen, remove the traces of glue with a non-corrosive solvent, rinsing it off and drying thoroughly;
- it is advisable to go over all the stainless steel surfaces with a rag soaked in paraffin oil in order to create a protective film.

D.4 Unpacking



D.5 Disposal of packing

The packing must be disposed of in compliance with the current regulations in the country where the appliance is used. All the packing materials are environmentally friendly.

They can be safely kept, recycled, or burned in an appropriate waste incineration plant. Recyclable plastic parts are marked as follows:



Compostable

- Outer wrapping



Polyethylene

- Straps

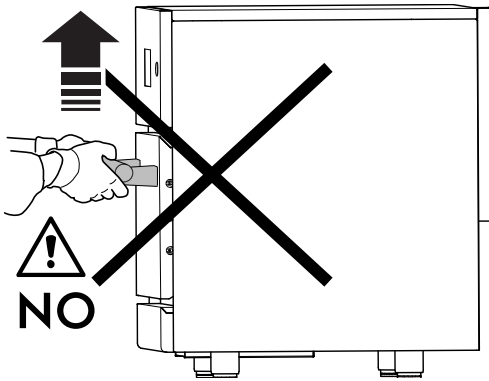
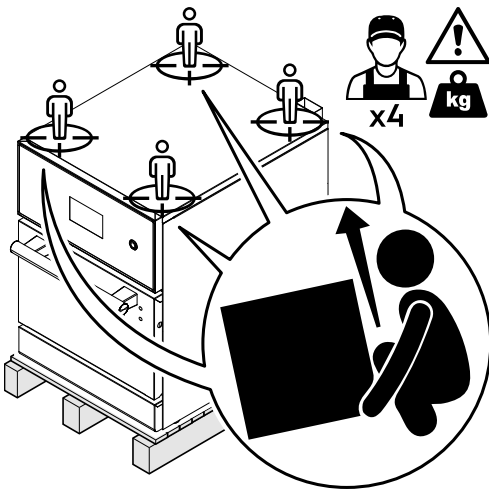
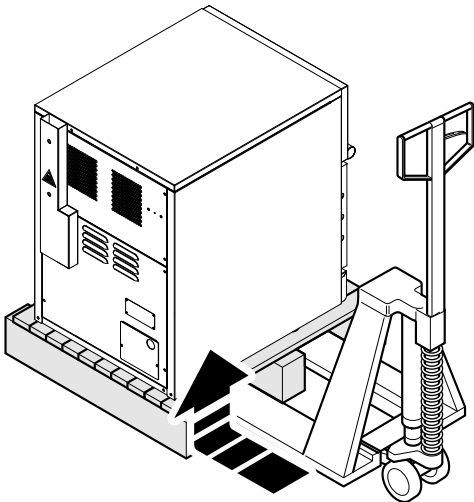


Polyethylene foam

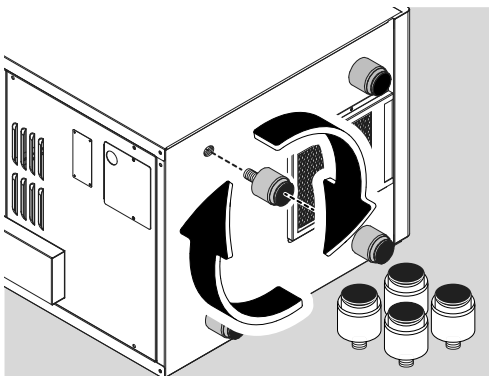
- Accessories wrapping

The parts in wood and cardboard can be disposed of, respecting the current regulations in the country where the appliance is used.

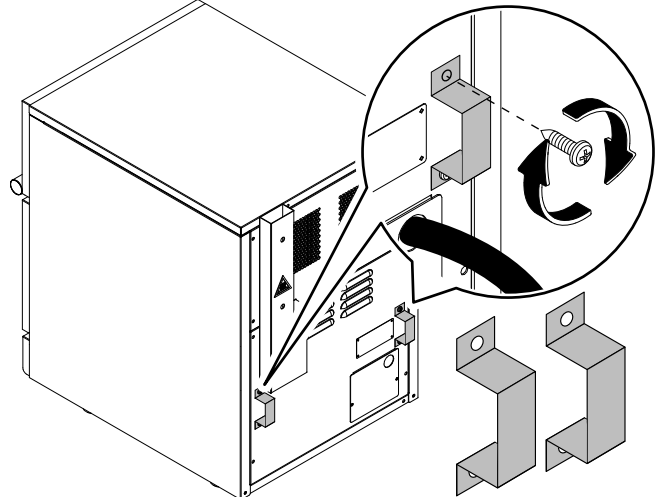
D.6 Positioning



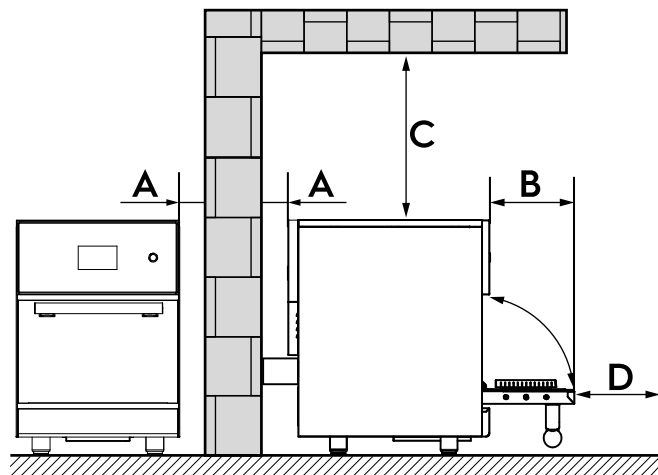
D.7 Feet installation



D.8 Back spacers installation



D.9 Appliance space limit



A	mm	60
B	mm	255
C	mm	140
D	mm	500 ¹

1. Min distance for the passages enabling personnel to operate on the appliance.

D.10 Electrical connection



WARNING


Refer to "A.10 *Electrical connection*".



IMPORTANT

- Connection to the power supply must be carried out in compliance with the regulations and provisions in force in the country of use.
- Repair and maintenance work must be carried out only by qualified personnel authorized directly by the manufacturer or through Authorized Assistance Centers.
- Make sure the system power supply is arranged and able to take the actual current load and that it is executed in a workmanlike manner according to the regulations in force in the country of use.
- Make sure the appliance power supply voltage specified on the data plate matches the mains voltage.
- Make sure that the socket has an efficient ground contact.
- Make sure to install a main switch with thermal magnetic cut-out up line of the appliance in order to be able to isolate it from the rest of the system. Contact opening distance and

maximum leakage current must comply with current regulations.

- Connect the mains plug to the mains socket only at the end of the installation.
- Always use a correctly installed shockproof socket.
- The plug must be accessible after positioning the appliance in the place of installation. Make sure the plug is not crushed by the appliance. A damaged power cable can overheat and catch fire or cause a short circuit.
- Do not use multi-plug adapters and extension cables.
- Do not pull the mains cable to disconnect the appliance. Always pull the mains plug.
- Do not touch the mains cable or the mains plug with wet hands.
- Whenever the power cable has to be replaced, call a technical service agent and replace by original spare parts.
- The equipment must also be included in an equipotential system, whose connection is made by means of screw "EQ" (see "Installation diagram") indicated by the symbol . The equipotential wire must have a section of at least 10 mm².

D.10.1 GROUNDING INSTRUCTIONS



WARNING

- Improper use of the grounding can result in a risk of electric shock.
- Earthing is mandatory, using a green conductor.

This appliance must be grounded.

In the event of an electrical short circuit, grounding reduces the risk of electric shock by providing an escape wire for the electric current.

This appliance is equipped with a cord having a grounding wire with a grounding plug.

The plug must be plugged into an outlet that is properly installed and grounded.

Do not use an extension cord, if the power supply cord is too short, have a qualified electrician or serviceman install an outlet near the appliance.



NOTE!

Consult a qualified electrician or serviceman if the grounding instructions are not completely understood, or if doubt exists as to whether the appliance is properly grounded, and either.

E NORMAL APPLIANCE USE

PRECAUTIONS FOR SAFE USE TO AVOID POSSIBLE EXPOSURE TO EXCESSIVE MICROWAVE ENERGY

- Do not attempt to operate this appliance with the door open - door operation can result in harmful exposure to microwave energy.
- Do not place any object between the door and the inner edge of the door or allow soil or cleaner residue to sealing surfaces.
- Do not operate the appliance if it is damaged. It is particularly important that the appliance door close properly and that there is no damage to the:
 - door (out of alignment);
 - hinges (broken or loosened).
- The appliance should not be adjusted or repaired by anyone except properly qualified service personnel.

E.1 Characteristics of personnel enabled to operate on the appliance

The Customer must make sure the personnel for normal appliance use are adequately trained and skilled in their duties. The operator must:

- read and understand the manual;
- receive adequate training and instruction for their duties in order to operate safely;
- receive specific training for correct appliance use.



IMPORTANT

The Customer must make sure his personnel have understood the instructions received and in particular those regarding work hygiene and safety in use of the appliance.

E.2 Basic requirements for appliance use

- Knowledge of the technology and specific experience in operating the appliance.
- Adequate general basic education and technical knowledge for reading and understanding the contents of the manual, including correct interpretation of the drawings, signs and pictograms.

- Sufficient technical knowledge for safely performing his duties as specified in the manual.
- Knowledge of the regulations on work hygiene and safety.

E.3 Suitable food

All food items are suitable EXCEPT:


- "foods classified as fatty raw proteins" (including bone-in, skin-on chicken, raw hamburger meat, raw bacon, raw sausage);
- whole eggs;
- food containing alcohol


E.4 Suitable Cookware




IMPORTANT


Please carefully check the below list before using the oven.

Heat-resistant containers	
Tempered glass	✓
Glass ceramics	✓
Pottery (enamel, pottery, ceramics)	✓
 CAUTION Do not use containers with metal ornaments.	

Metal plate	
Metal plate (cannot use all the other metal containers). ¹	✓
 CAUTION Do not cook food directly on floor of oven.	

1. Put it only on a shelf inside the oven cavity

Plastic containers	
Special plastic containers suitable for oven use. ¹	✓
1. Please carefully check if the plastic container can support medium-high temperature	
Tableware	
Do not use:	✗
<ul style="list-style-type: none"> flammable container (paper/cardboard); Foil paper. 	
 WARNING Risk of fire.	

Other instruments	
Sealing tap, label	✗
Tableware	✗
Temperature sensor	✗
 CAUTION When heating, you cannot have any cooking utensils inside the oven.	

F PRODUCT DESCRIPTION

F.1 Intro

Compare traditional ovens, this appliance reduces a lot of cooking time without compromising with quality.

Set recipe parameters and store them are very easy. It is possible save up to 1024 recipes.

For each recipe, it is possible set up to 15 cooking stages.

Each stage can adjust time, temperature, fan speed and microwave power allowing to merge different phases in order to get best cooking results.

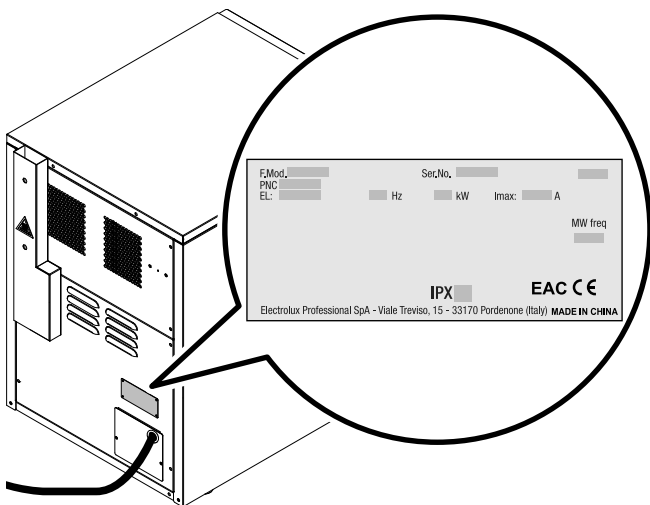
F.2 Data plate position

The data plate is located on the back panel of the equipment.



IMPORTANT

Refer to the data given on the appliance's data plate for relations with the Customer Care service or the Manufacturer.




F.3 Appliance and manufacturer's identification data

The data plate gives the product identification and technical data.

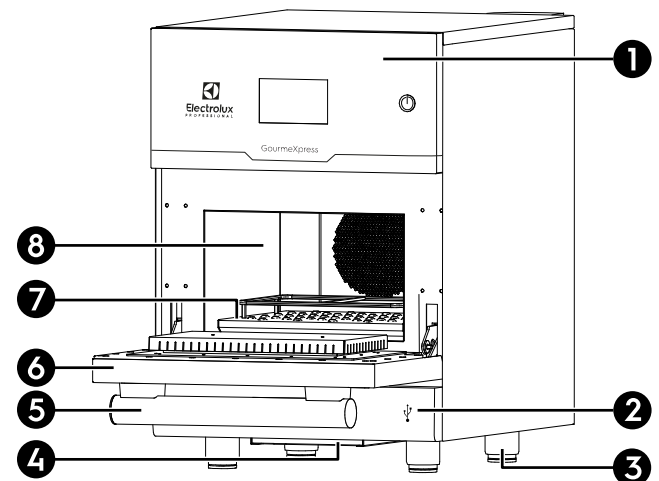
An example of the marking or data plate on the appliance is given below:


F.Mod. _____	Ser.No. _____	
PNC _____		
EL: _____	Hz _____ kW _____ Imax: _____ A _____	
		MW freq _____
	IPX _____	EAC CE
Electrolux Professional SpA - Viale Treviso, 15 - 33170 Pordenone (Italy) MADE IN CHINA		

The meaning of the various information given on it is listed below:

F.Mod.	factory description of product
Comm.Mod.	commercial description
PNC	production number code
Ser.No.	serial number
Type ref.	certification group of the appliance
V	power supply voltage
Hz	power supply frequency
kW	power input
A	absorbed current
MW freq	microwaves frequency
	WEEE symbol
IPX3	dust and water protection rating

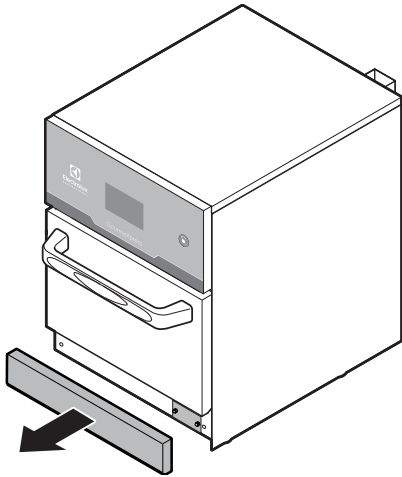
F.4 Appliance overview



1	Control panel
2	USB port
 NOTE! Remove the lower panel to access the USB port.	
3	Adjustable feet
4	Air filter intake
5	Door handle
6	Door
7	Removable bottom rack
8	Oven cavity

F.4.1 USB port

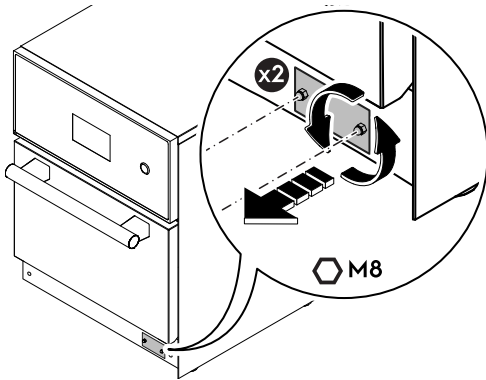
1. Remove the USB front panel from the lower part of the appliance.



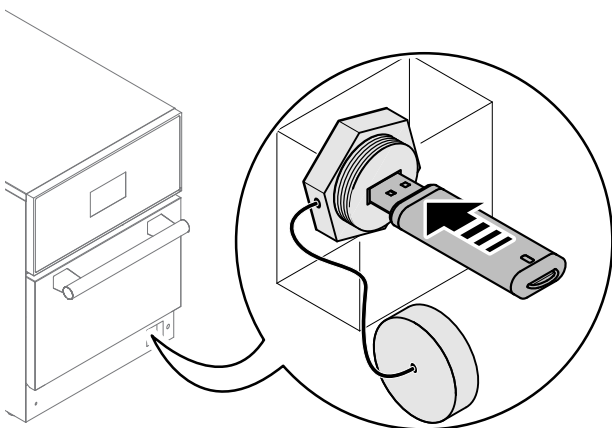
NOTE!

The panel is locked by magnets and pins.

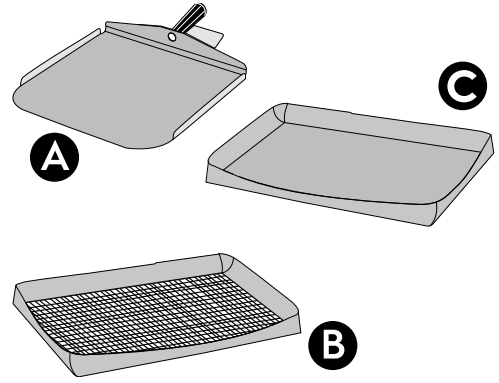
2. Unscrew the two cap nuts to remove the protecting panel.



3. Remove USB dust proof cap. Rotate left or right the cap to open. Insert USB drive.



F.4.2 Accessories provided



Oven shovel¹



IMPORTANT

Make sure to install the oven shovel support on the top of the appliance.



non-stick tray with mesh¹



non-stick tray¹

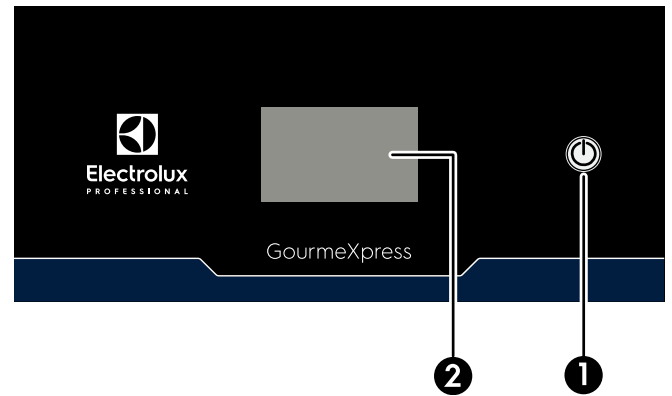
1. Not suitable for washing in dishwashers



IMPORTANT

Oven shovel and removable bottom rack are not meant to be in direct contact with food.

F.5 Control panel



ON/OFF button

Push this button to switch on or off the appliance



Touch screen display

F.6 Touch-screen display

This appliance works using a touchscreen display with touch-sensitive icons.

Touch the icons on the screen to activate the requested actions or to see information related the appliance, the cooking cycle or any malfunctions.



NOTE!

This type of touchscreen display allows you to start, stop or change some settings in all of normal work conditions:

- hands with gloves;
- wet or dirty fingers.

Main touch screen icons



Boot up/Shutdown icon



Start cooking icon



Pause cooking icon



Stop cooking icon

Main touch screen icons (cont'd.)

	Cooling down icon
	Preheat icon
	Cavity temperature icon (the oven has reached the set temperature)
	Customize programme icon
	Settings icon
	Left arrow icon
	Right arrow icon

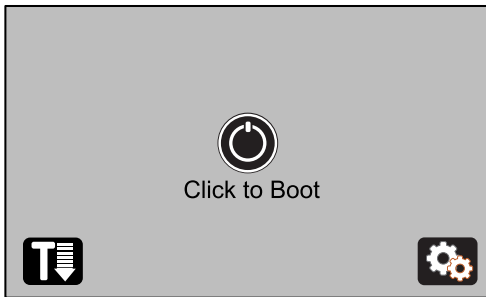
Main touch screen icons (cont'd.)

	Back icon
	Microwave icon
	Fan speed icon [<i>impingement</i>]
	Cancel Icon
	Confirm icon
	Important message icon

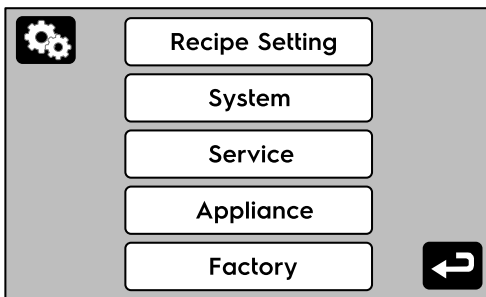
G APPLIANCE SET-UP

G.1 Enter into settings menu

Push the ON/OFF button to switch on the appliance.
Wait until the display shows the below screen.



Touch the icon to enter in settings menu.

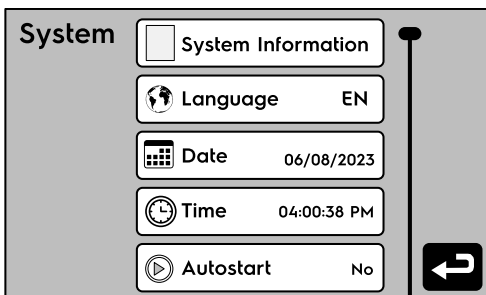


G.2 User Interface settings

Touch the "System" button to set the user interface.



The display shows the below menu.



System Information	Technical details of the appliance
Language	List of all languages available
Date	Set current date
Time	Set current time

Auto Start	Set the time to start automatically the oven
System Passcode	Set the password to enter into "System Menu"
Energy Save Mode	Set up after how long the appliance enter in energy save mode

G.2.1 System Information



NOTE!

Detailed information about the appliance and software installed used by service technician to identify uniquely the appliance.

G.2.2 Set language

Touch the "Language" button to set proper language.

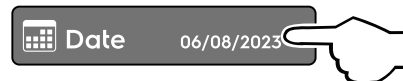


The available languages are: EN-ZH-ES-FR-DE-PL-NL-RU-IT.
Touch this button repeatedly to change the language abbreviation.

The display shows immediately the new setting.

G.2.3 Set date

Touch the "Date" button to set current date.



On the next screen it is possible set day, month, year.



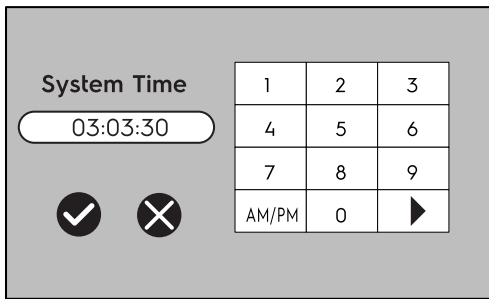
Confirm your choice with "Confirm" icon or touch "Cancel" icon to exit without saving.

G.2.4 Set time

Touch the "Time" button to set current time.



On the next screen it is possible set day, month, year.



Confirm your choice with “Confirm” icon or touch “Cancel” icon to exit without saving.

G.2.5 Set auto start



IMPORTANT

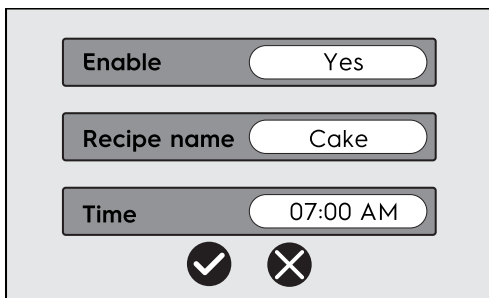
Make sure to set the current time if you want to use “Auto Start” function.

Touch the “Auto Start” button to enable this function.



It is possible to programme the appliance to switch on at the desired time with the temperature set according to a preset recipe.

It is necessary to leave the appliance in Stand-By mode, set when the appliance will switch on and choose one recipe from the list.



Confirm your choice with “Confirm” icon or touch “Cancel” icon to exit without saving.

G.2.6 Set system passcode

Touch the “System Passcode” button to set a passcode to enter into System Menu.



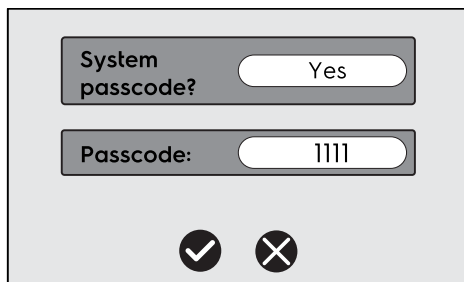
Select “YES” to activate this function and insert the passcode:

- min 1 character;
- max 6 characters.



IMPORTANT

Do not start the passcode with “0”.



Confirm your choice with “Confirm” icon or touch “Cancel” icon to exit without saving.

G.2.7 Energy save mode

Touch the “Energy save mode” button to set after how long the appliance enter in energy saving mode.



NOTE!

The countdown starts at the latest interaction with the touch screen and not when the set point temperature has been reached.

Touch this button repeatedly to change the Energy Save Mode delay time.



When the Energy Save Mode is activated:

- the display reduces its brightness;



NOTE!

The screen does not reduce its brightness if the value set in the “Backlight Dim Time”, inside Appliance Menu is “00.00.00”.

- the cavity temperature returns to the preheat temperature set (please refer to H.1.1 *How to change a preheat temperature value*);
- the cavity fan starts according to the parameter value set in “Preheat Hi Fan Speed” (please refer to G.4.18 *Preheat Hi Fan Speed*).

The set values are:

00	function not active
05	min value
30 ¹	max value

1. Each steps increases by 05 minutes

G.3 Service menu settings

Only specialised personnel can explore and modify all settings of the “Service menu”.

For detailed information refer to Service Manual.

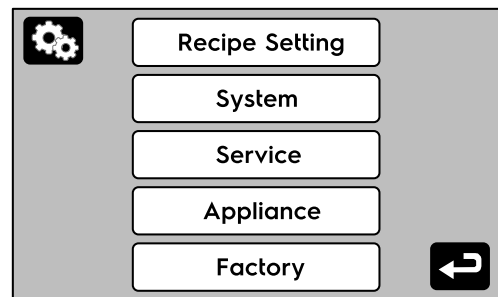


NOTE!

A passcode protects this menu from not authorized access.

G.4 Appliance menu settings

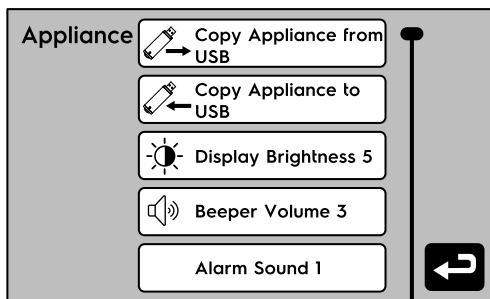
Touch the back icon to go back in the main settings menu.



Touch the “Appliance” button to set appliance settings.



The display shows the below menu.



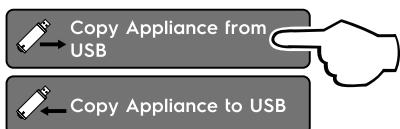
Scroll down the navigation bar to view all functions available.

G.4.1 Copy appliance from/to USB	Copy appliance data from USB to oven
G.4.1 Copy appliance from/to USB	Copy appliance data from Oven to USB
G.4.2 Display brightness	Set brightness of the display
G.4.3 Beeper Volume	Set the volume of acoustic signal
G.4.4 Alarm Sound	Set the tone of acoustic signal
G.4.5 Temperature Unit	Set °C or °F
G.4.6 Edit Recipe image	Change, add or delete recipe image
G.4.8 Appliance Passcode	Set numeric passcode to enter into "Appliance menu"
G.4.9 Demo Mode	Set the demonstration mode for exhibition
G.4.10 Restore Factory Default	Reset the appliance to default factory settings
G.4.11 Update Firmware	Update current firmware NOTE! Only for specialised personnel
G.4.12 Backlight Dim Time	Set the dimming time of the display backlight
G.4.13 Show Recipe Details	Show or hide cooking details during cooking cycle
G.4.14 Use Expiration	Set the expiration date for use. When it expires, enter the passcode to navigate the main interface.
G.4.15 Recipe Barcode Enabled	Enable barcode reader to recall recipes.
G.4.16 Alarm Type	Set when the alarm message appears during the cooking cycle.
G.4.17 Preheat Low Fan Speed	Set the fan speed during the idle time of the appliance.
G.4.18 Preheat Hi Fan Speed	Set the fan speed during the preheat phase.
G.4.19 Cool Down Fan Speed	Set the fan speed during the cooling down phase.

G.4.1 Copy appliance from/to USB

Insert the USB drive into USB port. Refer to F.4.1 *USB port* for the instructions.

Touch the corresponding button. Wait until the display shows the end of the operation.



You can upload or download all the settings of "Appliance menu".

G.4.2 Display brightness

Touch the "Display Brightness" button to set the brightness of the display.



Touch this button repeatedly to increase the brightness of the display.

The display shows immediately the new setting.

Once you reach the highest value, it starts again from the lowest one.

- 1 = min
- 6 = max

G.4.3 Beeper Volume

Touch the "Beeper Volume" button to set the volume of the acoustic signal.



Touch this button repeatedly to increase the volume of the acoustic signal.

The acoustic signal sounds immediately with the new setting.

Once you reach the highest value, it starts again from the lowest one.

- 1 = min
- 7 = max

G.4.4 Alarm Sound

Touch the "Alarm Sound" button to set the new sound for alarm events.



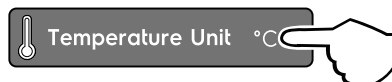
Touch this button repeatedly to change the type of sound for alarm events.

Once you reach the latest sound, it starts again from the first one.

- 1 = first
- 13 = last

G.4.5 Temperature Unit

Touch the "Temperature Unit" button to set °C (Celsius) or °F (Fahrenheit).



G.4.6 Edit Recipe image

Touch the "Edit Recipe image" button to add or delete recipe images.



NOTE!

The file format for the image is "PNG". Suggested image dimensions are 113 pixels horizontally and 84 pixels vertically. The image dimension must not exceed 100 kB.

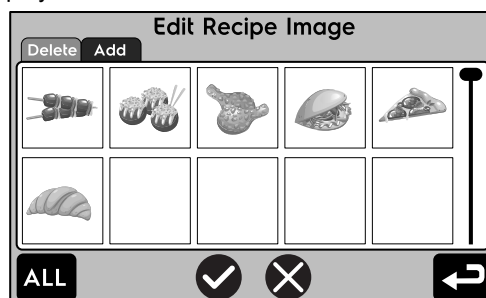


IMPORTANT



The new images must be saved into an empty USB Flash Drive.



The display shows the below screen.



Delete button

- touch the image frame to select it or touch “ALL” button to select all the stored images;
- once selected, the image frame turns green;
- confirm your choice with “Confirm” icon  or touch “Cancel” icon  to exit without saving.

Add button

- Insert the USB Flash drive with the new images in the USB port (F.4.1 *USB port*).
- Touch the “Add” button on the “edit recipe Image” display.
- Wait until the display shows the end of the operation.

G.4.7 Recipe Passcode

Touch the “Recipe Passcode” button to set a passcode to enter into “Recipe Setting” Menu.



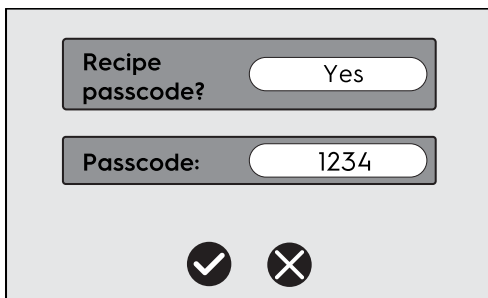
Select “YES” to activate this function and insert the passcode:



- min 1 character;
- max 6 characters.



IMPORTANT

Do not start the passcode with “0”.



confirm your choice with “Confirm” icon  or touch “Cancel” icon  to exit without saving.

G.4.8 Appliance Passcode

Touch the “Appliance Passcode” button to set a passcode to enter into “Appliance Menu”.

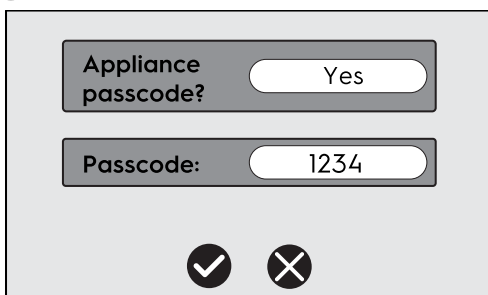




- Select “YES” to enable this function;
- insert the passcode;
 - min 1 character;
 - max 6 characters.



IMPORTANT

Do not start the passcode with “0”.



confirm your choice with “Confirm” icon  or touch “Cancel” icon  to exit without saving.

G.4.9 Demo Mode

Touch the “Demo Mode” button to enable this function.
Touch this button again to disable it.



When “Demo mode” is activated, standard appliance use (settings, cooking cycle, etc.) can be simulated, but heating elements and fans are turned off.



CAUTION

In “Demo Mode” appliance setting can be change or reset (included passcode, recipes, counters).

G.4.10 Restore Factory Default

Touch the “Restore Factory Default” button to restore factory settings.



IMPORTANT

Only specialised personnel can execute this operation.
Wrong steps can compromise the proper functioning of the appliance.



NOTE!

For detailed information refer to Service Manual.

G.4.11 Update Firmware

Touch the “Update Firmware” button to update appliance firmware.



IMPORTANT

Only specialised personnel can execute this operation.
Wrong steps can compromise the proper functioning of the appliance.



NOTE!



For detailed information refer to Service Manual.

G.4.12 Backlight Dim Time

Touch the “Backlight Dim Time” button to set the display backlight dimming time (i. e., after how many minutes the display reduces its brightness).



Insert the requested value.

Confirm your choice with “Confirm” icon  or touch “Cancel” icon  to exit without saving.

G.4.13 Show Recipe Details

Touch the “Show Recipe Details” button to enable or disable the possibility to visualize and eventually modified recipe's details at the beginning of a cooking cycle.



Details that can be visualised are:

- total time;
- cooking temperature;


- microwave and impigment percentages for each cooking stage.



NOTE!

Before to start the cooking cycle, it is possible to change the programme settings and start the programme with new values, if Show Recipe Details in Appliance Setting is enabled.

Be careful that the new recipe settings will not be overwritten in the original recipe!

Touch and hold the temperature sensor icon  to verify the instant cavity temperature.

G.4.14 Use Expiration

Touch the “Use Expiration” button to set up the use time of the appliance. Expired the set time, it is necessary to type a password to unlock the appliance.



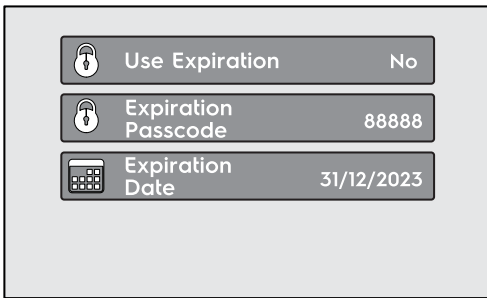
- Select “YES” to enable this function;
- insert the passcode;
 - min 1 character;
 - max 6 characters.



IMPORTANT

Do not start the passcode with “0”.

- set last available day to use the appliance.



G.4.15 Recipe Barcode Enabled

Touch the “Recipe Barcode Enable” button to enable or disable the option of recalling the recipe by reading a barcode with a barcode scanner.



IMPORTANT

- When creating a new recipe in the “Recipe Setting” menu, it must be saved including the barcode field.
- Appliance keyboard on the display and barcode are case sensitive.
- To enable this function, insert the Bluetooth USB drive of the barcode scanner into USB port. Refer to F.4.1 *USB port* for the instructions.

G.4.16 Alarm Type

Touch the “Alarm Type” button to have the possibility to set a pop-up alert at the end of:

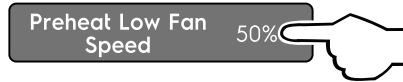
- each cooking stage (“**Stage**”);
- preset time (“**Time**”).

Please refer to G.5 *Recipe Setting*.



G.4.17 Preheat Low Fan Speed

Touch the “Preheat Low Fan Speed” button to set the fan speed during the idle time of the appliance.

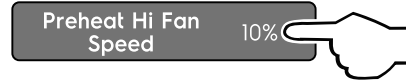


Touch this button repeatedly to increase the speed of the fan. The display shows immediately the new setting. Once you reach the highest value, it starts again from the lowest one.

- 10%= min
- 100% = max

G.4.18 Preheat Hi Fan Speed

Touch the “Preheat Hi Fan Speed” button to set the fan speed during the preheat phase.



Touch this button repeatedly to increase the speed of the fan. The display shows immediately the new setting.

Once you reach the highest value, it starts again from the lowest one.

- 10%= min
- 100% = max

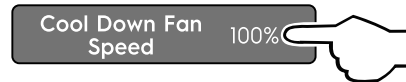


NOTE!

When the Energy Save Mode is activated the cavity fan starts according to the parameter value set in “Preheat Hi Fan Speed”.

G.4.19 Cool Down Fan Speed

Touch the “Cool Down Fan Speed” button to set the fan speed during the cool down phase.




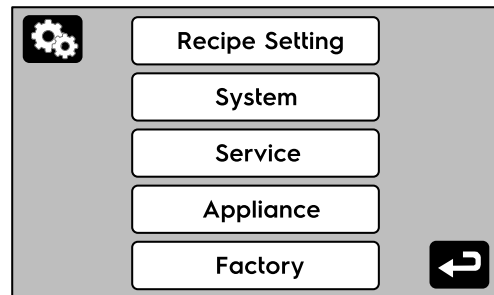
Touch this button repeatedly to increase the speed of the fan. The display shows immediately the new setting.

Once you reach the highest value, it starts again from the lowest one.

- 10%= min
- 100% = max

G.5 Recipe Setting

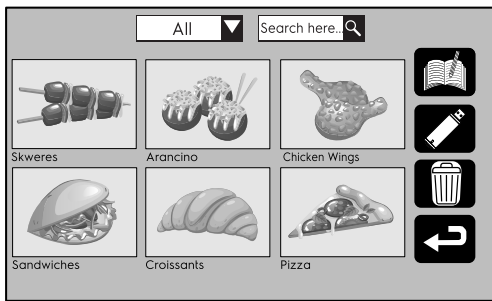
Touch the back icon  to go back in the main settings menu.



Touch the “Recipe Setting” button to manage recipe settings.



The display shows all the recipes stored into the appliance.



ALL Touch this icon to open a drop-down menu with a categories list. Use this drop-down list to easily find stored recipes.

Categories are:

- Breakfast
- Lunch
- Dinner
- Supper
- All

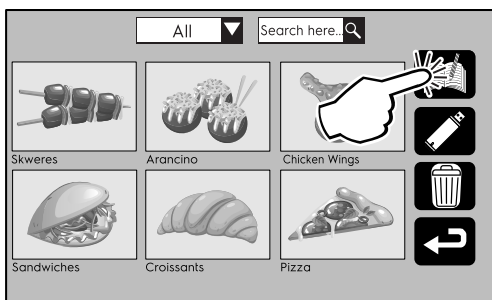
Search here... Search icon. Use it to easily find stored recipes by typing the recipe name.

NOTE! The operating system of the oven recognises the case sensitive.

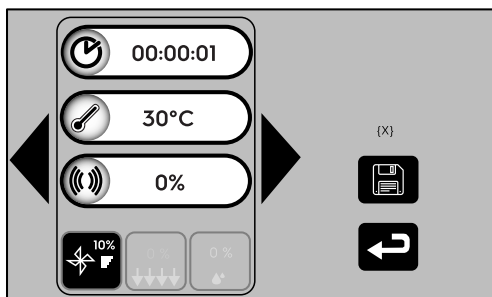
- Touch this icon to set new recipes.
- Touch USB icon to upload or download recipes. Refer to G.4.1 *Copy appliance from/to USB* for additional instructions.
- Touch this icon to delete recipes.
- Back icon to return to previous display screen.

G.5.1 Create a new recipe

From "Recipe Setting" menu touch the "Cookbook" icon to create a new recipe.



The display shows the below menu.



Now it is possible to insert the recipe settings for the first cooking stage.

- cooking time for current stage (up to 20 minutes);
- cooking temperature for current stage (from 30°C to 280°C);
- Percentage of micro wave (from 0% to 100% - each steps increases by 10%).

- Percentage of impingement (from 10% to 100% - each steps increases by 10%).

Touch right arrows to create a new stage for the current recipe.

NOTE! It is possible to create up to 15 stages.

To move among all cooking stages, touch right or left arrows.

Touch the icon to save your settings. The display shows the below menu.



1. Touch here to type the recipe name.

NOTE! The operating system of the oven recognises the case sensitive. Make sure to write the name recipe always in the same way.

2. Touch here to type a name to the recipe barcode. Please refer to G.4.15 *Recipe Barcode Enabled* to enable barcode field.

NOTE! The operating system of the oven recognises the case sensitive. Make sure to write the name recipe always in the same way.

3. Touch here to explore the images archive and select the required one for the recipe. Please refer to G.4.6 *Edit Recipe image* to add additional images.

4. Touch here if you want to assign a specific category to the recipe. Touch this button repeatedly to change the type of recipe categories.

Select one from the list below:

- Breakfast
- Lunch
- Dinner
- Supper

- Touch here to assign an alarm to a cooking stage or a preset time.

Please refer to G.4.16 *Alarm Type* to choose if assign the alarm to cooking stage or a preset time.

You can programme up to 3 different alarm time points during the cooking process to receive an alert through the display to inform that the specific control point has been reached.

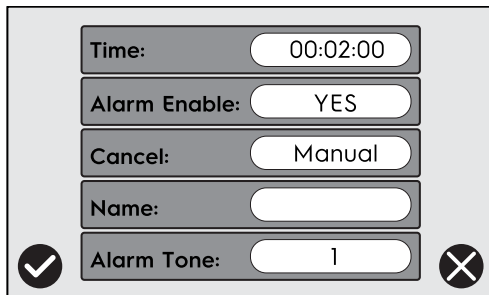
The cooking session will not be interrupted by these alarms. The machine will continue cooking even if an alarm is still displayed.

If you set "Time", in the "Appliance Setting" menu you will be able to choose:

- time;
- snooze mode (automatic or manual);
- customized alarm name;
- up to 5 different alarm sounds;



NOTE!
The alarm setting time always refers to the beginning of the cooking cycle.

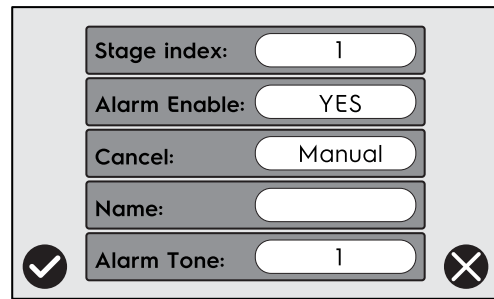


If you set "Stage", in the "Appliance Setting" menu you will be able to choose:

- stage index;
- snooze mode (automatic or manual);
- customized alarm name;
- up to 5 different alarm sounds;

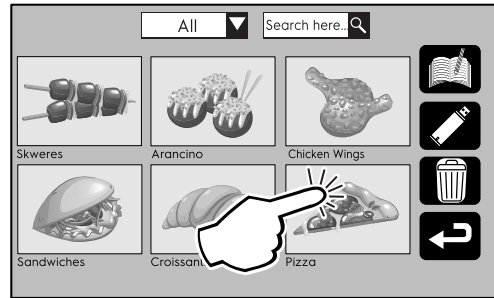


- NOTE!**
- *Manual Snooze* = it is necessary touch the cancel icon to close the alarm message.
 - *Auto Snooze* = after a while the alarm message disappears automatically.

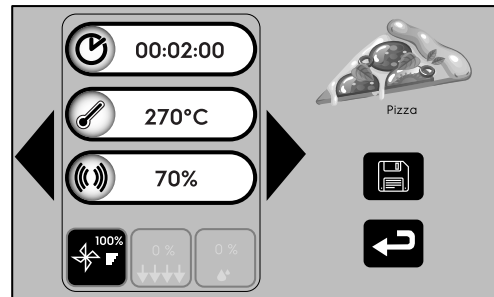


G.5.2 Create a new recipe from existing one

From "Recipe Setting" menu touch the corresponding image to explore an existing recipe settings.



The display shows the below menu.



Change the setting as required please refer to G.5.1 *Create a new recipe* to complete the operation.

H OPERATING

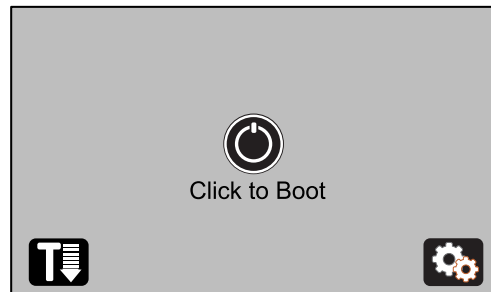
H.1 Starting

- Check that the below components are in their correct position.
 - "removable bottom rack";
 - "air filter intake";
 - "punched cover panel" of the catalytic filters.

- Press On/Off button on the control panel.
- The integrated indicator light of On/Off button comes on, indicating that the appliance is powered.


The display show an animated indicator bar on the bottom part. The appliance is uploading the operating system.

- When the display shows the below screen the appliance is ready to use.





- Touch the “Boot up” icon , the display will show the main screen.



- The preheat phase starts to warm up the appliance to the set preheat temperature. The preheat temperature icon displays an animated arrow. At the end of this phase, the icon is displayed without the animated arrow .

H.1.1 How to change a preheat temperature value

Touch the preheating icon  and insert the desired temperature value.

Confirm your choice with “Confirm” icon  or touch “Cancel” icon  to exit without saving.

H.2 Daily Use



IMPORTANT

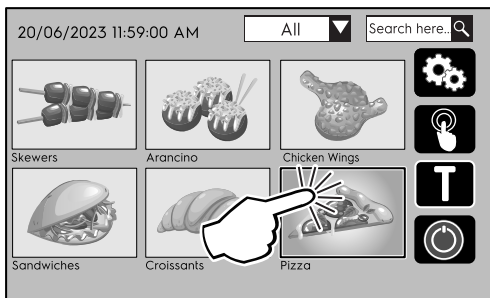
Refer to the chapter H.1 *Starting* before using the appliance.


Open the door.

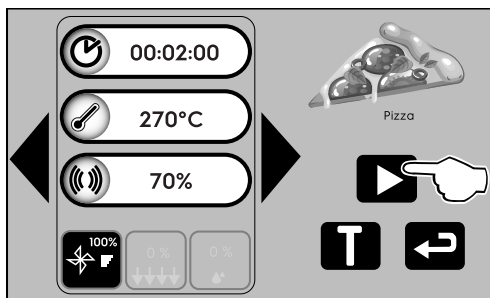
Lay the food ready to cook on the non-stick tray.

Insert the tray, with the oven shovel, on the bottom rack.

Close the door and select the recipe from the list.



Touch the start icon  to start the cooking cycle.





NOTE!

Before to start the cooking cycle, it is possible to change the programme settings and start the programme with new values, if Show Recipe Details in “Appliance Setting” is enabled (please refer to G.4.13 *Show Recipe Details*).

Be careful that the new recipe settings will not be overwritten in the original recipe!

A warning alarms appears in order to confirm that the oven cavity is not empty.




Confirm with “Confirm” icon  to continue the cooking cycle or touch “Cancel” icon  to exit.


An animated round bar starts the countdown of the remaining cooking time.




NOTE!

If the “Preheat” icon  starts to animate it means that the heating elements are working to reach or maintain the requested cooking temperature.

Touch the “Pause” icon  to pause the current cooking cycle.



Touch the “Stop” icon  to abort the current cooking cycle.

Touch the “Back” icon  to go back to main menu with the list of recipes.

At the end of the cooking phase the display shows this message.



There is the possibility to extend the cooking phase for a while. By default the appliance proposes 10 seconds plus. Extra time can be added touching **+10** icon.

Touch the confirm icon  to extend the cooking cycle or Cancel icon  to exit.

H.2.1 Common warning display messages

Door open

- If the door is open during the cooking or preheat phase, the display shows.





- Closing the door, the message disappears.

**IMPORTANT**

The same message also appears when door closing is hindered by an object or dirt.

Be sure to remove the obstacle or clean the dirty area.

- Confirm with “Confirm” icon  if you want to proceed anyway or touch “Cancel” icon  to exit and return to the recipe start display.

Oven temperature not ready

- If the current cavity temperature has not reached the temperature set in the recipe, the display shows.

**I APPLIANCE CLEANING****WARNING**

Refer to “*WARNING AND SAFETY INFORMATION*”.

I.1 Cleaning introduction**WARNING**

Use heatproof gloves when operating with hot parts.

In order to reduce the environmental impact of pollutants it is advisable to clean internally the appliance with product S02 Degreaser² which contains easily biodegradable surfactants.

**CAUTION**

- Do not use solvent-based detergents (e. g. trichloro-ethylene) or abrasive powders for cleaning.
- Do not use chemical products such as sodium hypo chlorite (bleaching powder), hydrochloric acid (muriatic acid) or other acids to clean the surfaces of the appliance.
Do not use the above products even for cleaning zones next to the appliance, their vapours can damage it.
- Do not use steel brushes, steel wool, copper cloths, sand-based or similar products for cleaning.
- Do not use any razor blade or metallic tool on the trays and top impingement plate, they will be damaged.

**WARNING**

When using chemicals, comply with the safety notes and dosage recommendations printed on the packaging. Refer to the chapter *A.2 Personal protection equipment* for handling chemical products.

**IMPORTANT**

- While using the appliance grease and carbon deposit can be burnt by the microwave; remove all the debris in the cooking area, risk of lighting!
- Never immerse cords, plugs or appliance in water.

I.2 Appliance cleaning

Your oven is subject to soiling every time it is used for cooking: the type of soiling and its location in the oven depend on many factors. Hereafter, you will find information about the location of the parts to be cleaned and how often they should be cleaned.

I.3 External cleaning**NOTE!**

To easily clean the appliance, remove the dirty when it has just formed.


Use warm water, a soft cloth or sponge and a mild detergent to clean external surfaces and a neutral soap for handle.

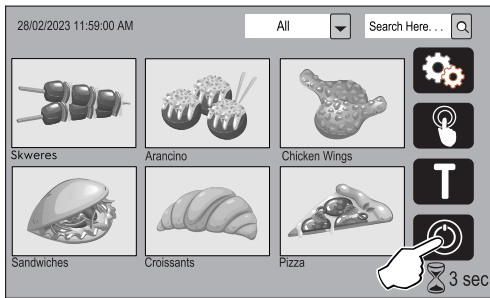
I.4 Daily cleaning**WARNING**

Refer to “*Personal protection equipment*”.

1. Keep the oven in an idle state.

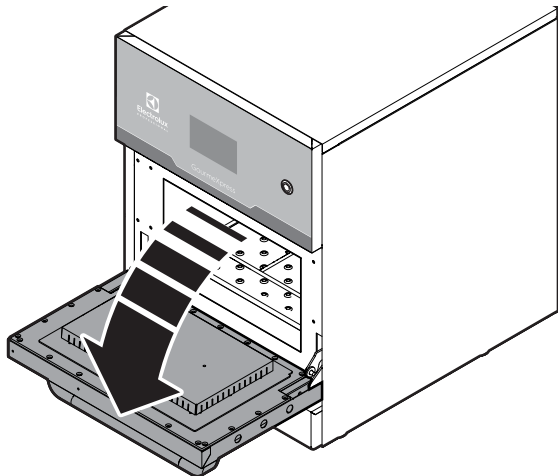
2. You can order it with this reference code 0S2882.

2. Touch the "Shutdown"  icon for 3 seconds.

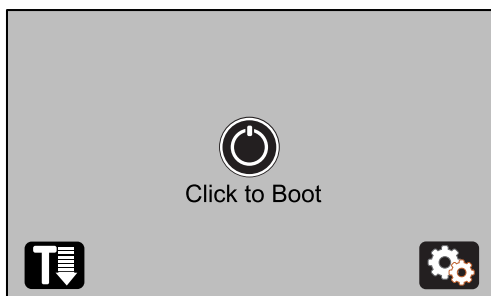


- The appliance starts the rapid cooling phase.

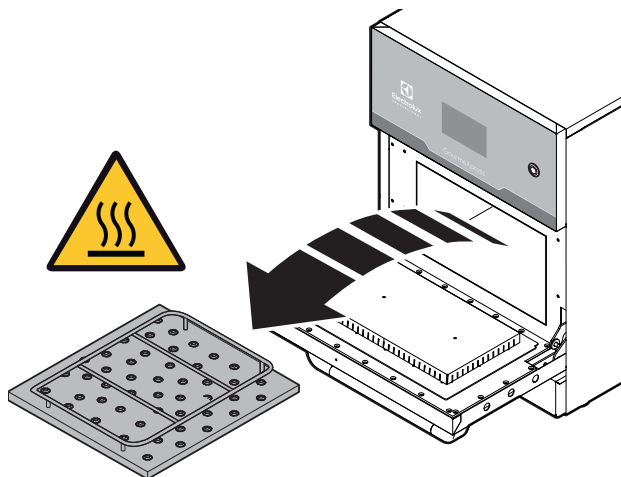
3. Open the oven door.



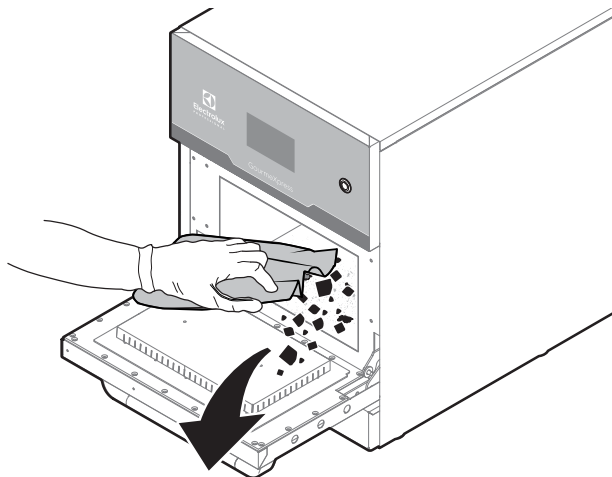
- Wait for about 15 minutes to end the cooling phase.
- Once reached 70°C, the display automatically shows the below screen.



4. Push the On/Off button to switch off the appliance (refer to F.5 Control panel).
5. Disconnect the appliance from the power supply and carefully unplug the power supply cable, if present.
6. Remove the removable bottom rack.



7. Remove all the debris in the cooking area.

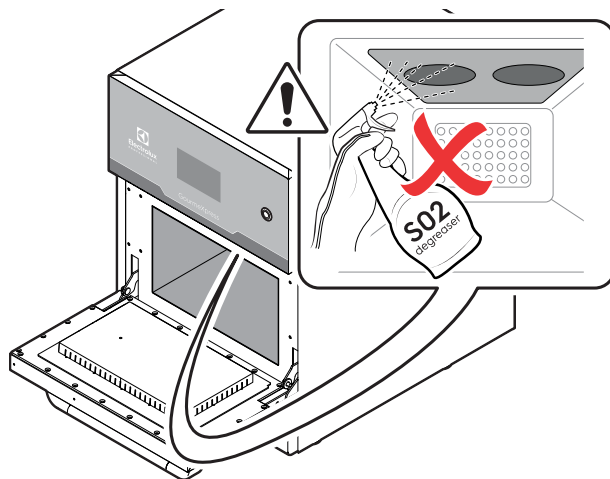
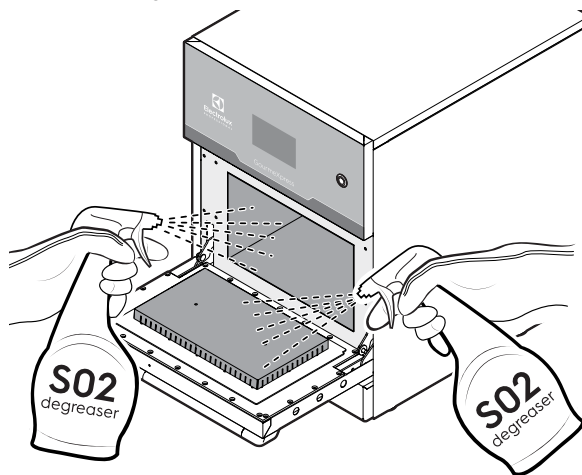


8. Spray the S02 degreaser all inside the cooking cavity and in the inner part of the door.



NOTE!

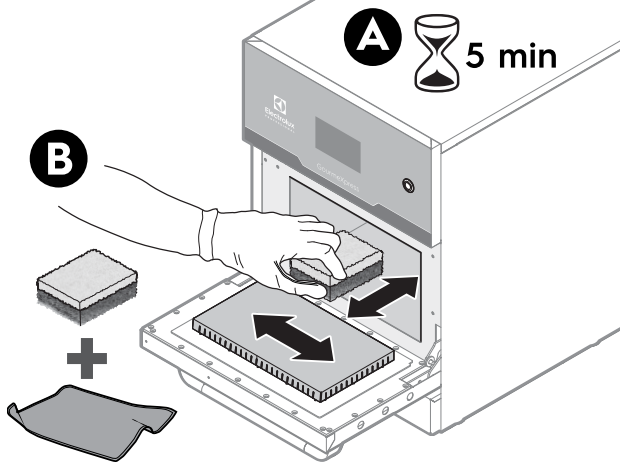
To have maximum cleaning results, spray the degreaser when appliance is around 50°C.



CAUTION

Never spray the S02 degreaser directly onto the upper impingement plate.

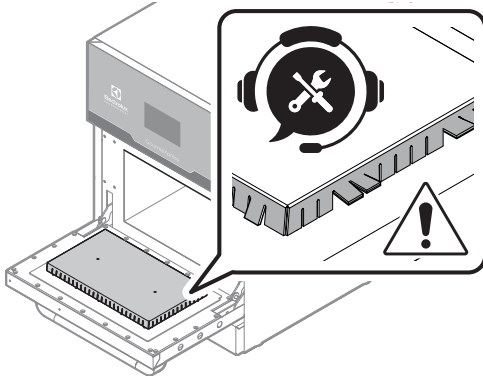
9. Allow to soak for 5 minute and scrub the stainless steel surface with a abrasive sponge.



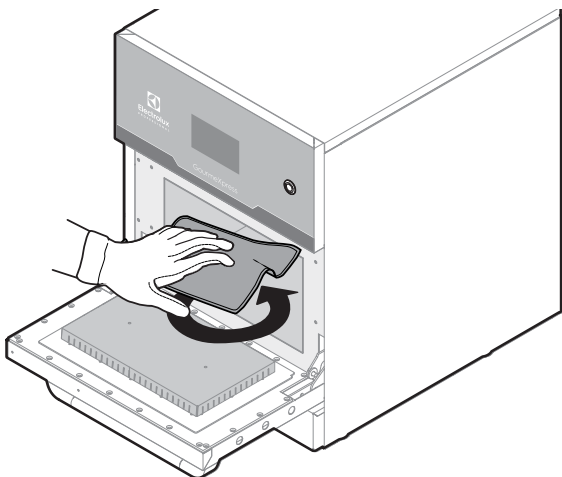
CAUTION

Do not deform the choke gills of the inner part of the door.

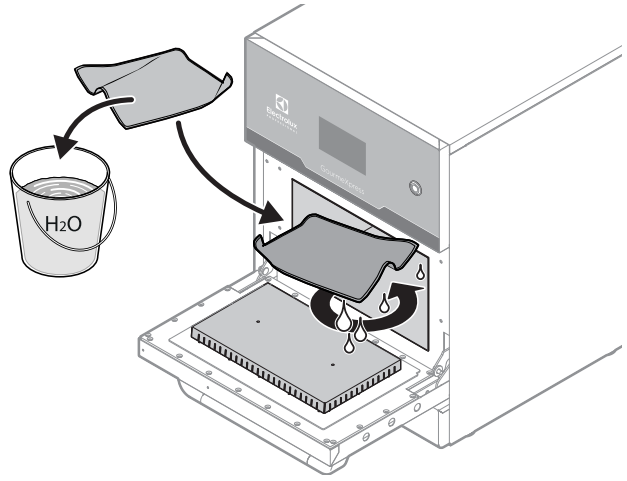
In case of deformation, suspend the use of the appliance and contact the Customer Care Service.



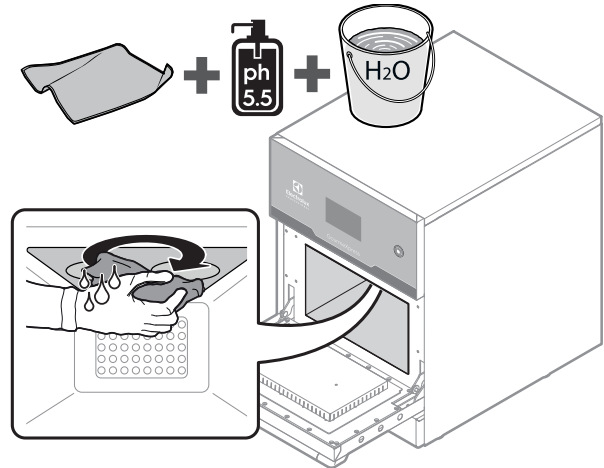
10. Wipe with a damp cloth to remove detergent and dirt residue.



11. Rinse with a clean damp cloth and fresh water.

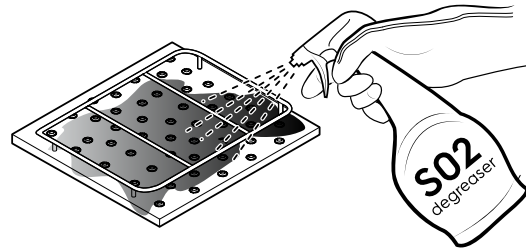


12. Clean the upper impingement plate only with a damp cloth with neutral soap.

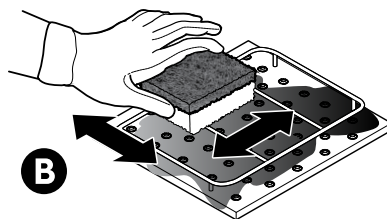
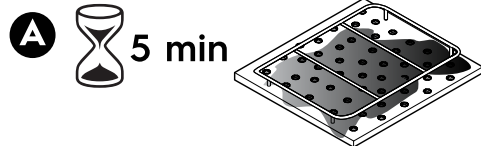


I.4.1 Removable bottom rack

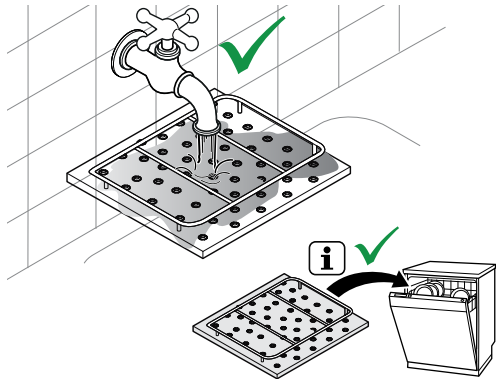
1. Spray degreaser on the removable bottom rack.



2. Allow to soak for 5 minutes and scrub the stainless steel surface with abrasive sponge.



3. Rinse with fresh water.



NOTE!
Removable bottom rack is dishwasher safe.

I.4.2 Non-stick trays cleaning

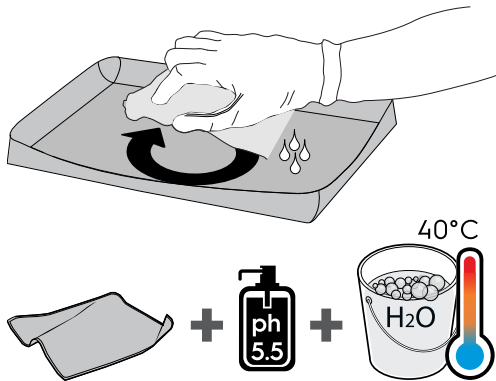


IMPORTANT
The trays coating material is easily cleaned but the trays life is greatly determined by its handling and care.

1. Wipe the trays with a damp soft cotton cloth (or dish towel), neutral detergent and warm water.



CAUTION
Do not use scrubbing pads, scrapers or any hard brushes to remove the grease and burned deposit.



2. Shake off the excess of water and lay flat to dry.

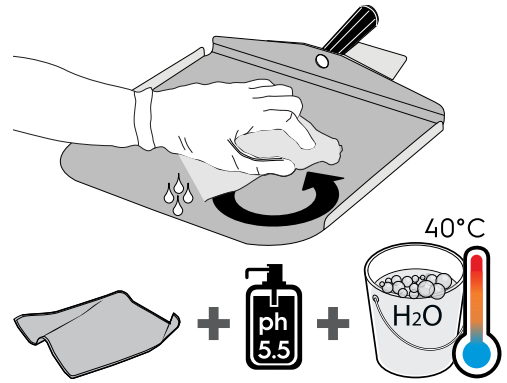


CAUTION

- Do not place the trays in dishwashers.
- Do not submerge or soak the trays in water.
- Never cut or use sharp metallic tools on the tray surface.
- Never scrape the special trays coating off of the substrate.
- Do not fold the trays.

I.4.3 Oven shovel cleaning

1. Wipe the aluminium shovel with a damp soft cotton cloth (or dish towel), neutral detergent and warm water.



2. Shake off the excess of water and lay flat to dry.



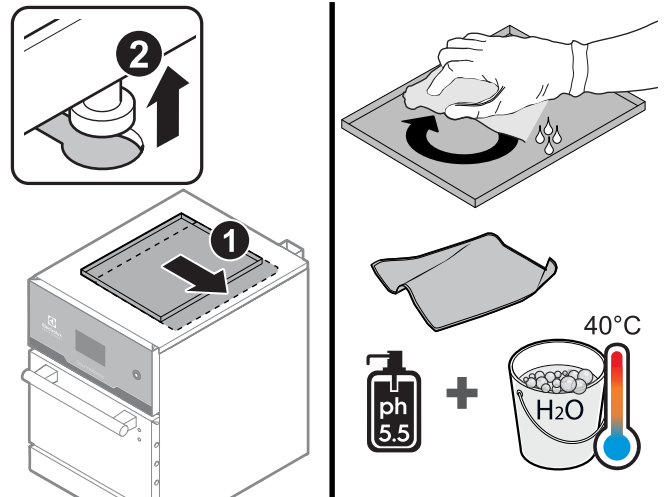
CAUTION

- Do not use scrubbing pads, scrapers or any hard brushes to remove the grease and burned deposit.
- Aluminium shovel is not dishwashers safe.

I.4.4 Oven shovel shelf cleaning

1. Unlock the shovel shelf from the three small pins on the top of the appliance.

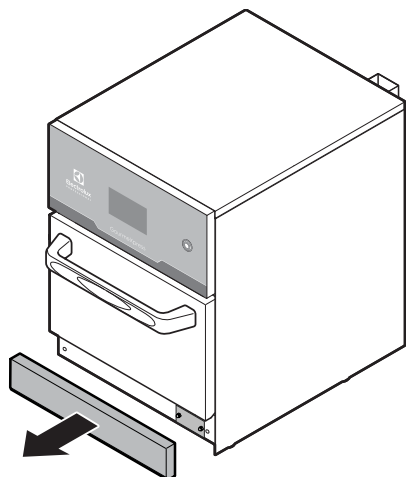
2. Wipe the shovel shelf with a damp soft cotton cloth (or dish towel), neutral detergent and warm water.



NOTE!
Shovel shelf is dishwasher safe.

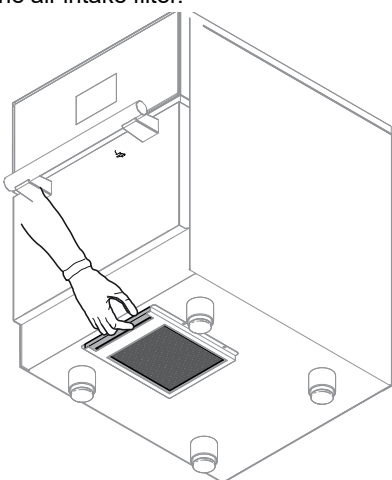
I.4.5 Bottom air intake filter cleaning

1. Remove the USB front panel.

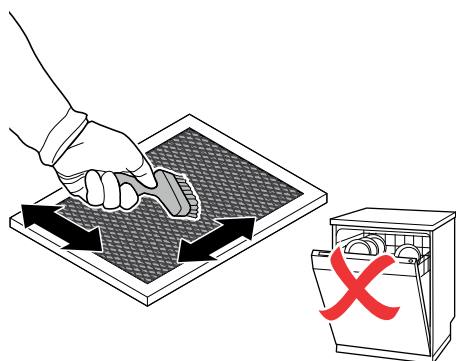


NOTE!
The panel is locked by magnets and pins.

2. Draw out the air intake filter.



3. Clean the air filter with a dry brush.



CAUTION
Do not place filter in dishwashers.



IMPORTANT

- Before using the appliance, be sure to have reinstalled properly removable bottom rack and bottom air intake filter.
- Be sure that there is nothing (cloth, sponge, paper towel ...) left inside the oven cavity.

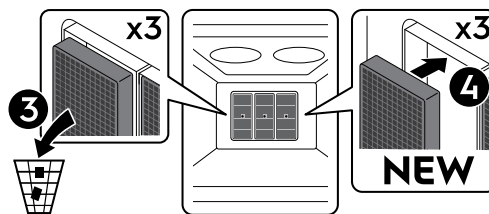
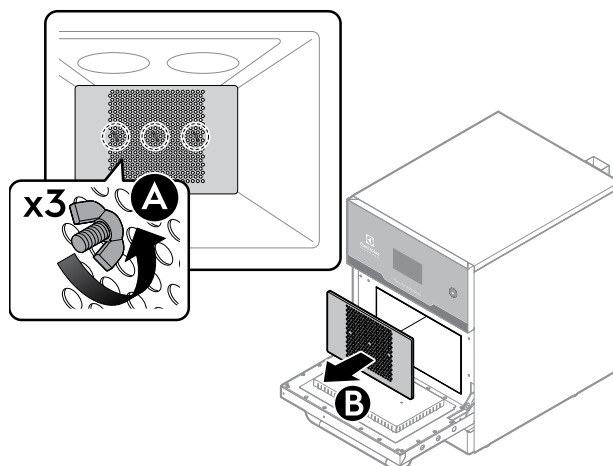
I.5 Quarterly cleaning

Every 3 months perform all steps of the chapter I.4 *Daily cleaning* in the order listed above until the cooking cavity cleaning is complete.

After that, proceed as follows.

I.5.1 Replace the catalytic filters

1. Unscrew manually the wing nuts of the punched filters cover and replace the catalytic filters.

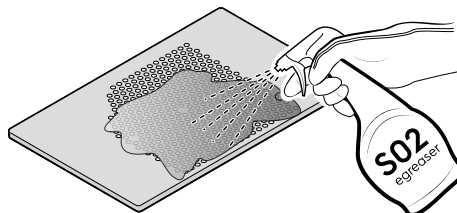


CAUTION
Only replace the catalytic filters. It is not possible cleaning them.

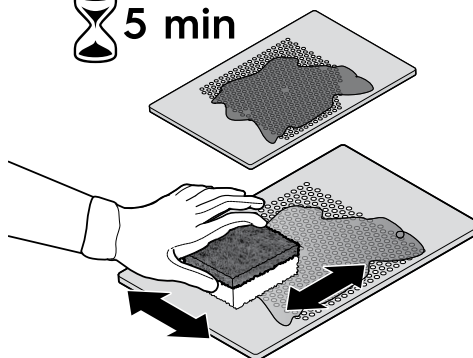


THINK OF THE ENVIRONMENT!
Catalytic filters are considered non-recyclable waste and must be disposed of in accordance with the regulations in force in the country where the appliance is used.

2. Spray degreaser "S02" on the cover of the catalytic filters.



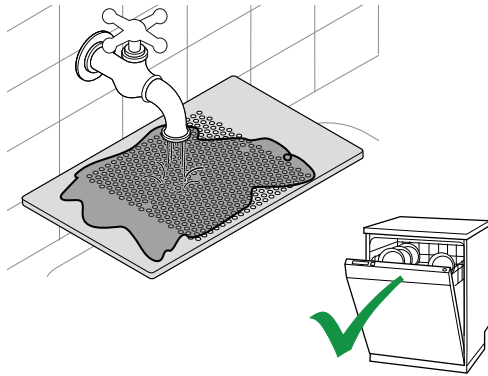
3. Allow to soak for 5 minutes and scrub the stainless steel surface with abrasive sponge.



CAUTION
Do not deform the holes of the cover of the catalytic filter.

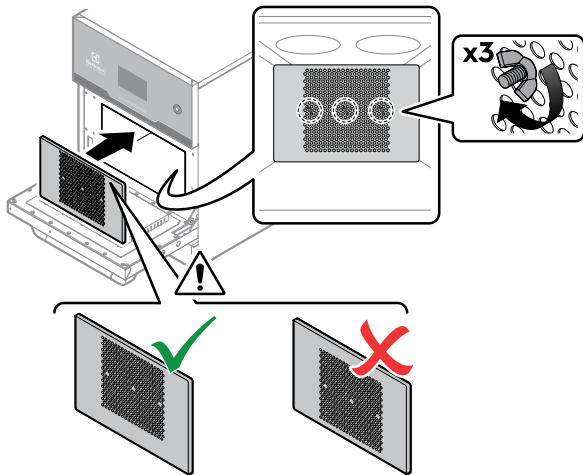
In case of deformation, suspend the use of the appliance and contact the Customer Care Service.

4. Rinse with fresh water. Shake off the excess of water and lay flat to dry.



i NOTE!
The cover of the catalytic filters is dishwasher safe.

5. Refit the filters cover according the signs present in the cover and make sure to screw firmly the 3 wing nuts.

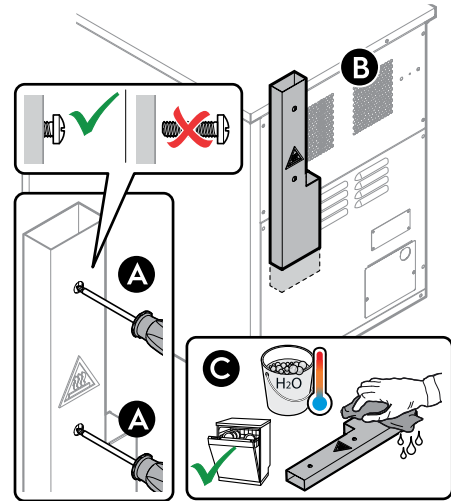


I.5.2 Rear chimney cleaning

1. Unscrew the 2 screws using a Phillips screwdriver.

! IMPORTANT
Do not remove them completely.

2. Unlock the rear chimney from the two screws on the rear of the appliance.
3. Wipe the rear chimney with a damp soft cotton cloth (or dish towel), neutral detergent and warm water.



i NOTE!
Rear chimney is dishwasher safe.

! IMPORTANT
• Before using the appliance, be sure to have reinstalled properly rear chimney.

J MAINTENANCE

! **WARNING**
Refer to “**WARNING AND SAFETY INFORMATION**”.

! **IMPORTANT**
Problems resulting from poor or lack of care as hereinafter described will not be covered by the warranty.

J.1 Care information

Care operations have to be carried out by the owner and/or user of the appliance.

J.2 Maintenance intervals

It is advisable to carry out the checks with the frequency given in the following table:

Maintenance, inspections, checks and cleaning	Frequency	Responsibility
Ordinary cleaning • general cleaning of appliance and surrounding area	• Daily	• Operator
Mechanical protection devices • check their condition and for any deformation, loosening or removed parts	• Monthly	• Service
Control • check the mechanical parts, for cracks or deformations, tightening of screws: check the readability and condition of words, stickers and symbols and restore if necessary	• Yearly	• Service

Maintenance, inspections, checks and cleaning	Frequency	Responsability
Appliance structure <ul style="list-style-type: none"> tightening of main bolts (screws, fixing systems, etc.) of appliance 	<ul style="list-style-type: none"> Yearly 	<ul style="list-style-type: none"> Service
Safety signs <ul style="list-style-type: none"> check the readability and condition of safety signs 	<ul style="list-style-type: none"> Yearly 	<ul style="list-style-type: none"> Service
Electrical control panel <ul style="list-style-type: none"> check the electrical components installed inside the electrical control panel. Check the wiring between the electrical panel and appliance parts 	<ul style="list-style-type: none"> Yearly 	<ul style="list-style-type: none"> Service
Electrical connection cable and plug <ul style="list-style-type: none"> check connection cable (replace it if necessary) and plug. 	<ul style="list-style-type: none"> Yearly 	<ul style="list-style-type: none"> Service
General appliance overhaul <ul style="list-style-type: none"> check all components, electrical equipment, corrosion, pipes... 	Every 10 years ¹	<ul style="list-style-type: none"> Service
Preventive maintenance <ul style="list-style-type: none"> remove any deposits of dirt inside the appliance. 	Every 6 months ²	<ul style="list-style-type: none"> Service
Control <ul style="list-style-type: none"> check the conditions of the internal parts. check and clean the discharge system. 	Every 6 months ²	<ul style="list-style-type: none"> Service

1. The appliance is designed and built for a duration of about 10 years. After this period of time (from commissioning) the appliance must undergo a general inspection and overhaul.

2. In particular conditions (e. g. intensive use of the appliance, salty environment, etc.) the preventive maintenance should be more frequent.

K TROUBLESHOOTING

K.1 Introduction

Certain faults may occur during normal use of the appliance. In some cases, faults can be eliminated easily and quickly by following the indication below.

The display, if present, always shows a warning message or alarm describing the occurring fault.

With some anomalies, you can hear some acoustic signals.

If the fault persists, contact the Customer Care Service:

1. Disconnect the appliance from the main power supply;

- Switch off the safety circuit breaker ahead of the appliance;
- Remember to specify:
 - the type of fault
 - the appliance PNC (product number code)
 - the Ser. No. (appliance serial number).



IMPORTANT

The appliance PNC and serial number are essential for identifying the type of appliance and date of manufacture.

K.2 Common faults

Anomaly	Type of anomaly	Possible causes	Actions
The appliance does not start.	Blocking	The appliance is not connected to the main power supply.	Check if the appliance main switch is in ON position.
		The plug is not properly inserted into the socket.	Make sure the plug is properly inserted in power socket. Make sure the socket is powered.
		Safety thermostat tripped.	Locate the thermostat on the back of the oven, reset it and restart the oven.
The appliance does not heat up.	Loss of performance.	The door is open.	Close the door.
		The appliance is off.	Switch the appliance on.
The display of the appliance shows error message: "Door open".	Loss of performance.	Door not closed properly.	Remove any possible object and make sure to close the door properly.
		Door micro-switch faulty.	Call service centre.

Anomaly	Type of anomaly	Possible causes	Actions
Bad cooking results.	Loss of performance.	Oven cavity is dirty.	Refer to chapter I <i>APPLIANCE CLEANING</i> .
		Wrong programme or menu selected.	Check programme or menu list and choose right one.
		Initial food condition is wrong (frozen or chilled)	Make sure to insert into oven cavity food at the recommended condition.
		Food products specifications are not correct.	Make sure that the weight and size of food products are suitable.
Display shows wrong temperature.	Loss of performance.	Temperature probe faulty.	Call service centre.
Cooking temperature low.	Loss of performance.	Cleaning procedure not executed properly.	Refer to chapter I <i>APPLIANCE CLEANING</i> .
		Appliance is not heated up entirely.	Heat the appliance up to the set temperature, and then leave operating idly for 5 minutes.
		Heating elements faulty.	Call service centre.
Magnetron over temperature.	Loss of performance.	Air filter dirty or obstructed.	If presents, remove any obstacles from air intake of filter. Clean the air filter.
Motor fan over temperature.	Loss of performance.	Air filter dirty or obstructed.	If presents, remove any obstacles from air intake of filter. Clean the air filter.

L APPLIANCE DISPOSAL



WARNING

Refer to “*WARNING AND SAFETY INFORMATION*”.

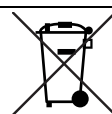
L.1 Procedure regarding appliance disposal

At the end of the product's life-cycle, make sure it is not dispersed in the environment.

Different regulations are in force in the various countries, therefore comply with the provisions of the laws and competent bodies in the country where appliance disposal takes place.

The appliance's parts must be disposed of in a differentiated way, according to their different characteristics (e. g. metals, oils, greases, plastic, rubber, etc.).

Before disposing of the appliance, make sure to carefully check its physical condition, and in particular any parts of the structure that can give or break during dismantling.



The symbol on the product indicates that this product should not be treated as domestic waste, but must be correctly disposed of in order to prevent any negative consequences for the environment and human health. For further information on the recycling of this product, contact the local dealer or agent, the Customer Care service or the local body responsible for waste disposal.



NOTE!

When dismantling the appliance, any marking, this manual and other documents concerning the appliance must be destroyed.

CE