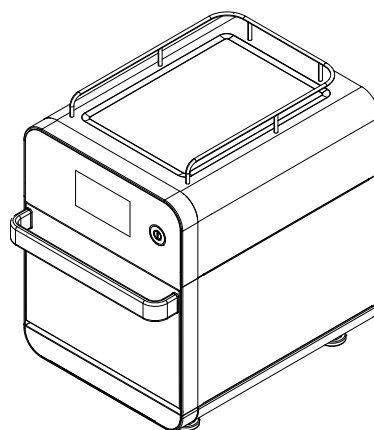


High Speed Oven

GourmeXpress
GourmeXpress+



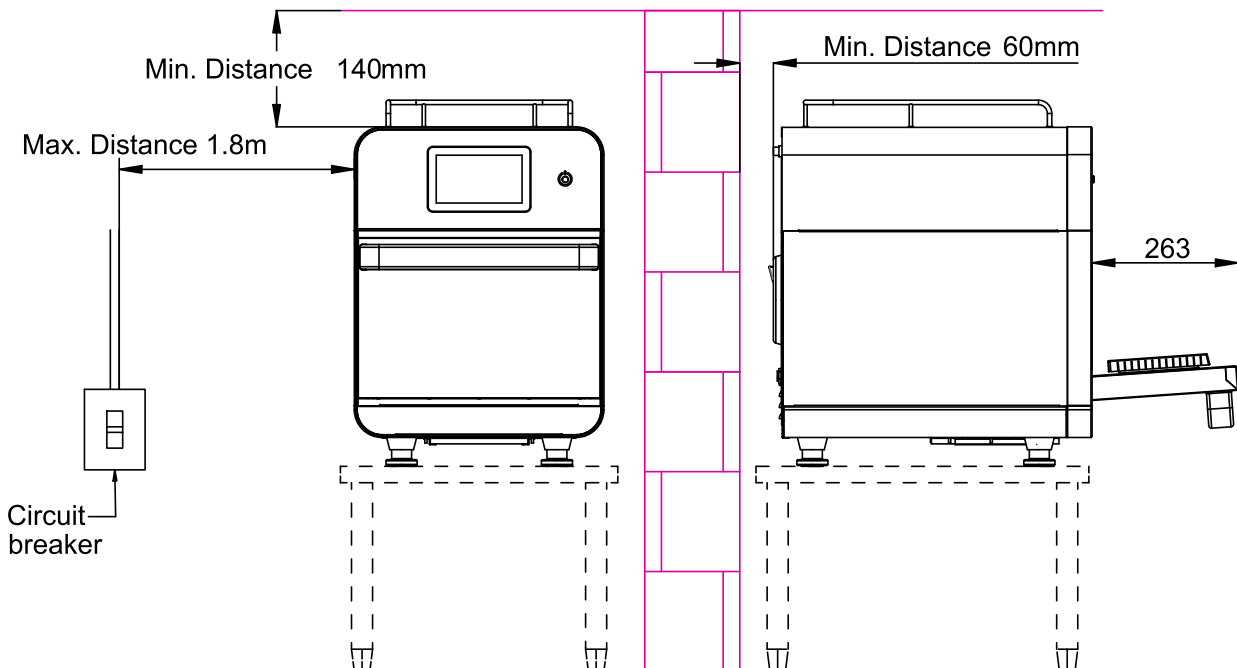
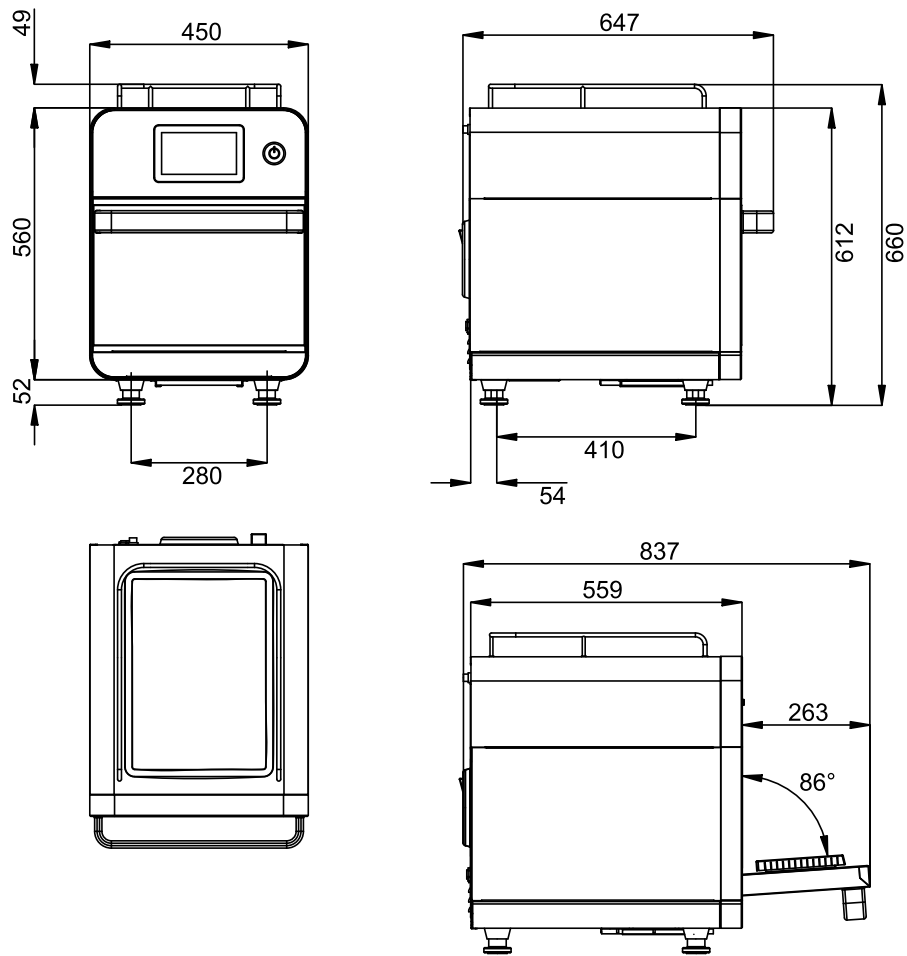
EN Installation and operating manual *

*Original instructions



EPR-SiTngs-EU- 2026.04

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

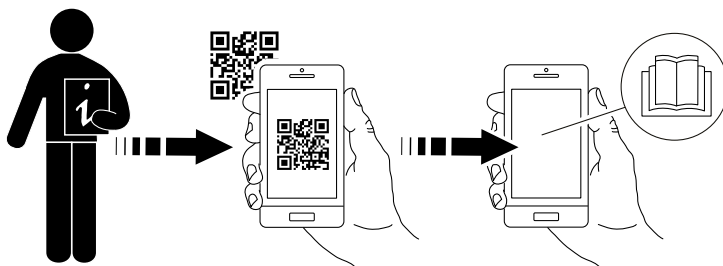
- The manufacturer declines any liability for operations carried out on the appliance without respecting the instructions given in this manual.
- The manufacturer reserves the right to modify the appliances presented in this publication without notice.
- No part of this manual may be reproduced.
- This 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 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	○	●	○	○	—

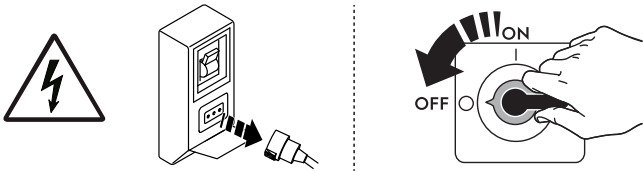
Stage	Protective garments	Safety footwear	Gloves	Glasses	Safety helmet
Scrapping	○	●	○	○	—
Key:					
●	PPE REQUIRED				
○	PPE AVAILABLE OR TO BE USED IF NECESSARY				
—	PPE NOT REQUIRED				

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 harm 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 harm 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




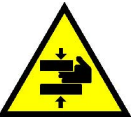


Guards

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 IMPORTANT SAFETY INSTRUCTION

When using electrical appliances basic safety precautions should be followed, including the following:



WARNING

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 E.1 *PRECAUTIONS TO AVOID POSSIBLE EXPOSURE TO EXCESSIVE MICROWAVE ENERGY* paragraph in the relevant chapter (see page 17).
3. Do not use the appliance without any load.
4. This appliance must be grounded. Connect only to properly grounded outlet. See “GROUNDING INSTRUCTIONS“ in D.9 *Electrical connection* chapter.
5. Install or locate this appliance only in accordance with the provided installation instructions.
6. Some products such as eggs in shell 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.”

7. Use this appliance only for its intended use as described in the manual. Do not use corrosive chemicals or vapors in this appliance. This type of appliance is specifically designed to heat, cook food. It is not designed for industrial or laboratory use.
8. **HOT CONTENTS CAN CAUSE SEVERE BURNS. DO NOT ALLOW CHILDREN TO USE THE MICROWAVE.** Use caution when removing hot items.
9. The appliance is intended only for professional use, not for household application.
10. As with any professional appliance, it cannot be used by unqualified people or children.
11. 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.
12. 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.
13. Before each use, the user is responsible of verifying the general integrity and cleanliness of the appliance and stop or not using it in case of noted dirt, damage or missing parts.
14. This appliance should be serviced only by qualified service personnel. Contact nearest authorized service facility for examination, repair, or adjustment.
15. The appliance has an internal air-cooling system (back and bottom). 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 back of the appliance.
16. 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.
17. Do not immerse the appliance, cord or plug in water.
18. Keep the power cord away from any heated surfaces.
19. Do not let cord hang over edge of table or counter.
20. When cleaning surfaces of door and oven that comes together on closing the door, use only mild, nonabrasive soaps, or detergents applied with a sponge or soft cloth.
21. To reduce the risk of fire in the oven cavity:
 - Do not overcook food. Carefully attend appliance when paper, plastic, or other combustible materials are placed inside the oven to facilitate cooking.
 - Remove wire twist-ties from paper or plastic bags before placing bag in oven.
 - If materials inside the oven ignite, keep oven door closed, turn oven off, and disconnect the power cord, or shut off power at the fuse or circuit breaker panel.
 - Do not use the cavity for storage purposes. Do not leave paper products, cooking utensils, or food in the cavity when not in use.
22. Liquids, such as water, coffee, or tea are able to be overheated beyond the boiling point without appearing to be boiling. Visible bubbling or boiling when the container is removed from the microwave oven is not always present.
THIS COULD RESULT IN VERY HOT LIQUIDS SUDDENLY BOILING OVER WHEN THE CONTAINER IS DISTURBED OR A UTENSIL IS INSERTED INTO THE LIQUID.
23. **COMBINATION MICROWAVE/TOASTER OVENS:**
 - a. Oversized foods or oversized metal utensils should not be inserted in a microwave/toaster oven as they may create a fire or risk of electric shock.
 - b. Do not clean with metal scouring pads. Pieces can burn off the pad and touch electrical parts involving a risk of electric shock.
 - c. Do not use paper products when appliance is operated in the toaster mode.
 - d. Do not store any materials, other than manufacturer's recommended accessories, in this oven when not in use.
 - e. Do not cover racks or any other part of the oven with metal foil. This will cause overheating of the oven.
24. Do not put into oven for heating, baby milk bottles and container of the baby food.
25. Before heating the liquid food, stir the food to avoid violent boiling.
26. 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 happens.
27. To reduce the risk of fire in the heating cavity:
 - a. The appliance is designed for direct heating/cooking of almost all food. For more information about not compliant foods, refer to E.4 *Suitable food*.
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 (for models equipped).
 - e. Do not leave things on the appliance.
 - f. Do not leave cooking utensils or food in the cavity when not in use.

- g. Do not use the cooking chamber for storage purposes.
 - h. Do not use the appliance to warm food in metallic pots, pans, sheets, utensils.
 - i. Clean regularly the oven cavity and the inner part of the door, removing all the debris. Carbon deposit could overheat the sandwiches and the microwaves can burn the grease and burned deposit.
 - j. If materials inside the appliance ignite, turn appliance off and disconnect the power cord.
 - k. If there is smoke:
 - turn appliance off;
 - disconnect the power cord;
 - keep the door closed to stifle any flames.
28. During operation, pay attention to the hot zones of the exterior surface. The cooking zones remain hot. Even with the appliance switched off.
29. 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 food. If, because of the sparking, a dark mark on the metal part is visible, this can be cleaned with a damp cloth.
30. Periodically clean the appliance, removing all traces of food; failure to keep it clean will lead to deterioration of the surfaces.
31. Have the appliance fully checked periodically (at least once a year). For that purpose, it is advisable to stipulate a maintenance contract.
32. 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 .

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
- 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, door 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.
- Only original spare parts can ensure the safety standards of the appliance.

A.21 RF interference considerations

This oven generates radio frequency signals.

This device has been tested and was determined to be in compliance with the protection requirements of Council Directive 2014/30/EU 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.

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 or any other service centre authorised by Electrolux Professional.

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;
- inaccuracies contained in the manual, if due to printing or translation errors.

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.

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!

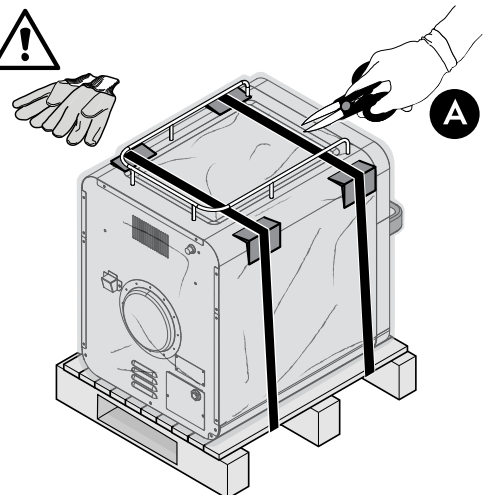
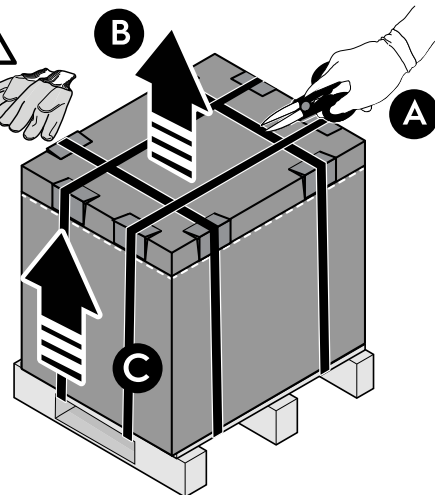
For information regarding the electrical connection, refer to “A.10 *Electrical connection*”.

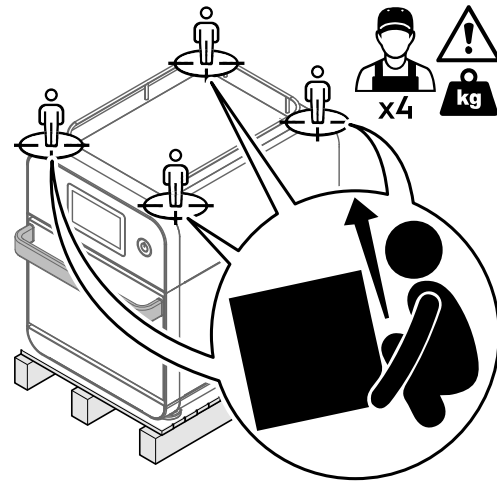
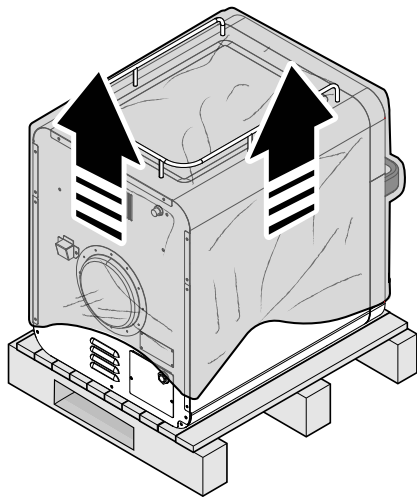
D.3 Unpacking instructions

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

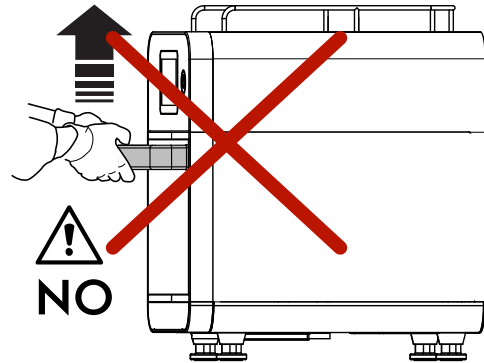
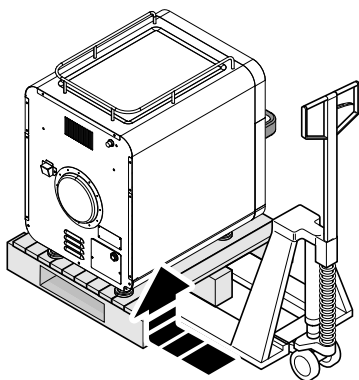
The packing must be disposed of in compliance with the current regulations in the country where the appliance is used. All the packing materials are environmentally friendly.

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

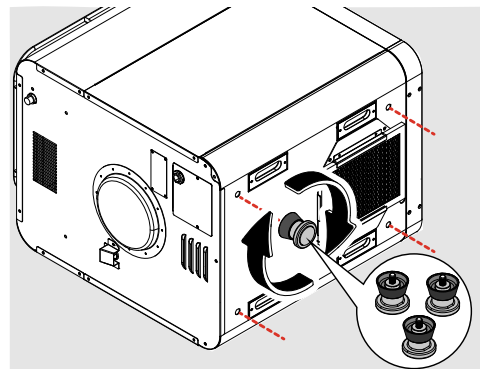
	Compostable • Outer wrapping
	Polyethylene • Straps
	Polyethylene foam • Accessories wrapping

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

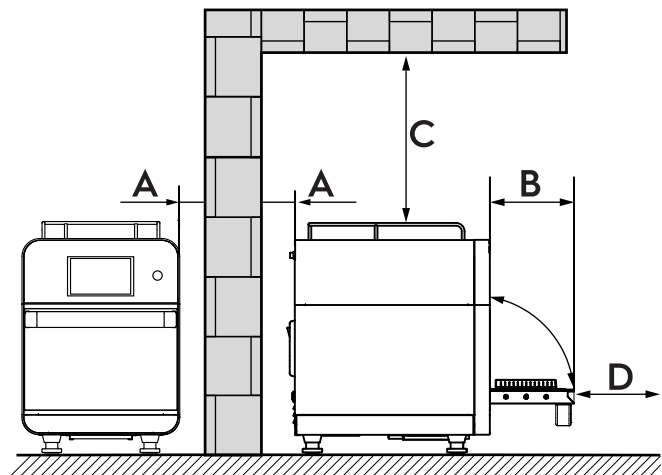
D.6 Positioning



D.7 Feet installation



D.8 Appliance space limit



A	mm [inch]	60 [2.36]
B	mm [inch]	263 [10.35]

C	mm [inch]	140 [5.51]
D	mm [inch]	500 [19.68] ¹

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

D.9 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.9.1 EARTHING INSTRUCTIONS



WARNING

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

This appliance must be earthed.

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

This appliance is equipped with a cord having a earthing wire and, depending on the model, a earthing plug.

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

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 earthing instructions are not completely understood, or if doubt exists as to whether the appliance is properly earthed.

E NORMAL APPLIANCE USE

E.1 PRECAUTIONS TO AVOID POSSIBLE EXPOSURE TO EXCESSIVE MICROWAVE ENERGY

- Do not attempt to operate this oven with the door open since open door operation can result in harmful exposure to microwave energy. It is important not to defeat or tamper with the safety interlocks.
- Do not place any object between the oven front face and the door or allow soil or cleaner residue to accumulate on sealing surfaces.
- Do not operate the oven if it is damaged. It is particularly important that the oven door close properly and that there is no damage to the:
 - a. the door (bent)
 - b. hinges and latches (broken or loosened)
 - c. door seals and sealing surfaces
- The oven should not be adjusted or repaired by anyone except properly qualified service personnel.

E.2 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.3 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.4 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);
- eggs in shell;
- food containing alcohol

E.5 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.	

PTFE coated aluminium dedicated accessories	
Aluminium plate (cannot use all the other metal containers).	✓
CAUTION Do not cook food directly on floor of oven or on removable bottom rack (H.2 Daily Use).	

Plastic containers	
Special plastic containers suitable for microwave oven use. ¹	✓

1. Please carefully check if the plastic container can support medium-high temperature

Tableware	
Do not use: • flammable container; • 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

Compared to traditional ovens, this appliance reduces cooking time significantly without compromising quality.

Setting and storing recipe parameters is very easy. It is possible to save a large number of recipes.

For each recipe, it is possible to set up to 10 cooking stages.

Each stage allows you to adjust time, temperature, fan speed, and microwave power, enabling you to combine different phases to achieve optimal cooking results.

F.2 Data plate position

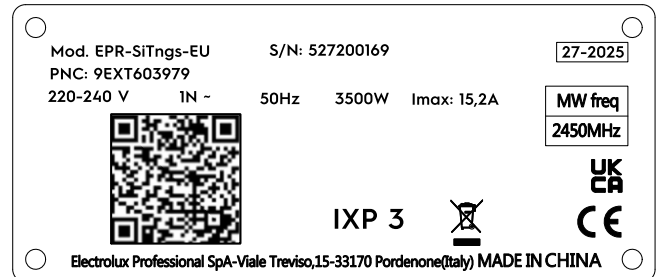
The data plate is located on the back panel of the equipment.



IMPORTANT

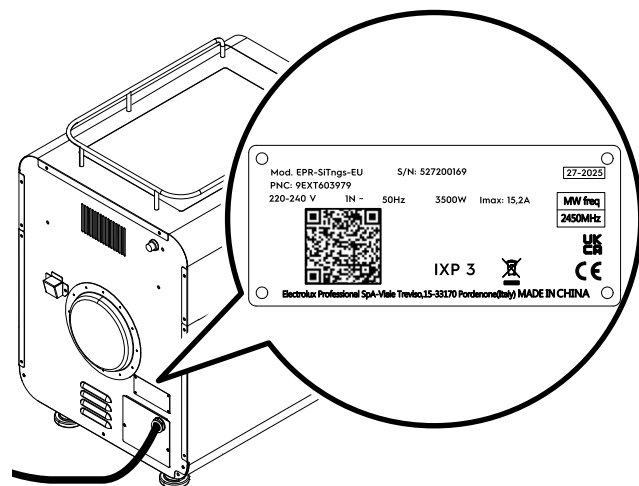
Refer to the data given on the appliance's data plate for relations with the Customer Care service or the Manufacturer.

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



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

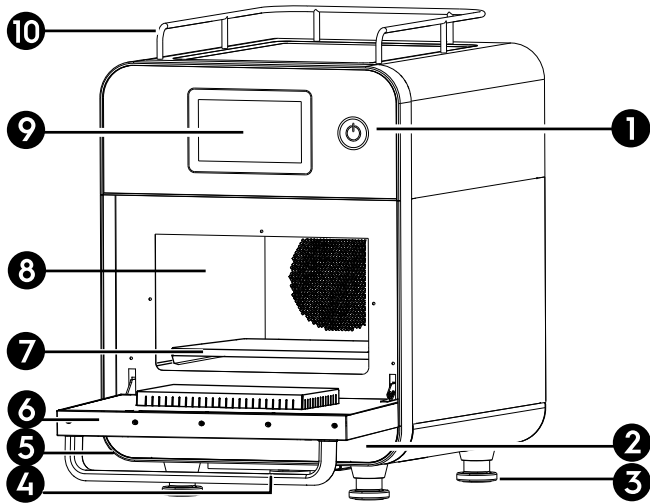
Mod.	commercial description
PNC	production number code
S/N	serial number
V	power supply voltage
Hz	power supply frequency
kW	Max. power input
A	absorbed current
MW freq	microwaves frequency
	WEEE symbol
IPX3	dust and water protection rating



F.3 Appliance and manufacturer's identification data

The data plate gives the product identification and technical data.

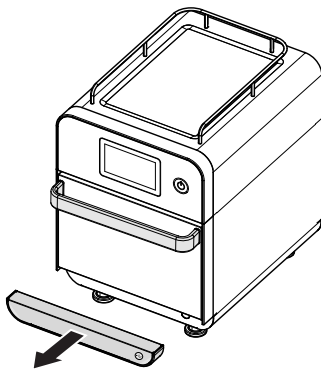
F.4 Appliance overview



1	On/off power switch
2	USB port
<p>i NOTE! Remove the lower panel to access the USB port.</p>	
3	Adjustable feet
4	Air filter intake
5	Door handle
6	Door
7	Removable bottom rack
8	Oven cavity
9	Touch screen display
10	Design top rail

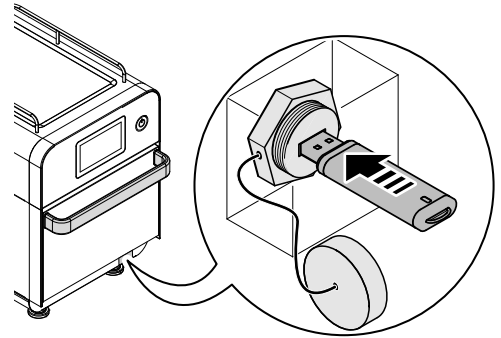
F.4.1 USB port

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



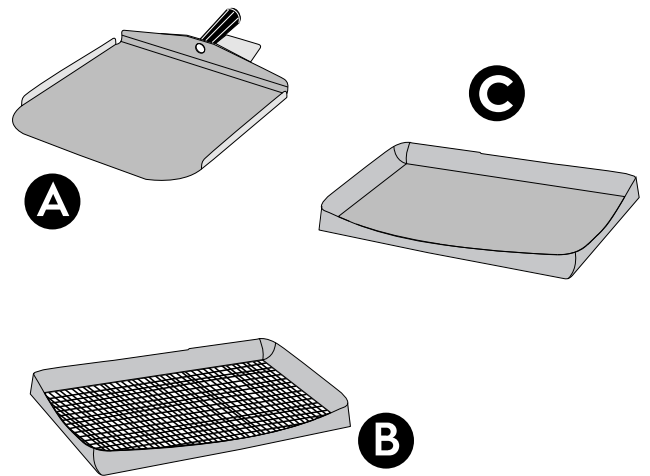
i NOTE!
The panel is locked by magnets and pins.

2. Remove USB dust proof cap. Rotate anti-clockwise the cap to open.
Insert USB pendrive.



! **IMPORTANT**
Make sure to format the USB pendrive in FAT32.

F.4.2 Accessories provided



A Oven shovel¹

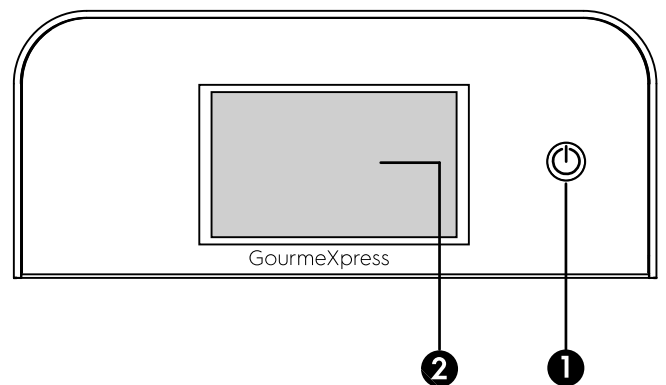
B non-stick tray with mesh¹

C 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



1 ON/OFF button
Button green lighted = Appliance switched on
Button red lighted = Appliance switched off but plugged in
Button not lighted = Appliance switched off

2 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 certain settings under all normal operating conditions:

- hands with gloves;
- wet or dirty fingers.

Main touch screen icons

	“Touch to start / Standby mode“ icon
	Query icon Touch this icon to display appliance serial number and software version

Main touch screen icons (cont'd.)

	Cycle details icon
	Cleaning instructions icon Touch this icon to display cleaning instructions
	Cooling down icon
	Preheating or heating icon
	Customize programme icon
	Settings icon
	Microwaves icon
	Fan speed icon [<i>impingement</i>]
	Back icon
	Cancel
	Confirm
	Important message icon

G APPLIANCE SET-UP

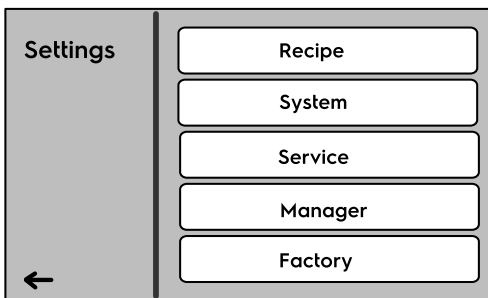
G.1 Enter into settings menu

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.

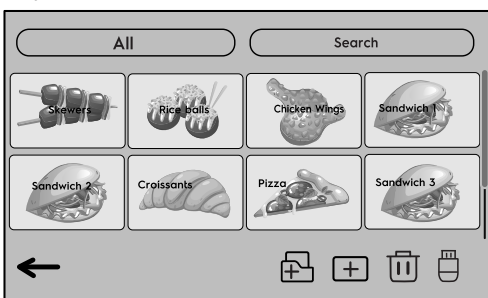


G.2 Setting – Recipe menu

Touch “Recipe“ button to manage recipe settings.



The display shows the main screen:



All (categories)

- Touch the icon to display the categories list.



Select “Edit“ to change the name of each category.

Search

- Touch this icon to search the name of a recipe.



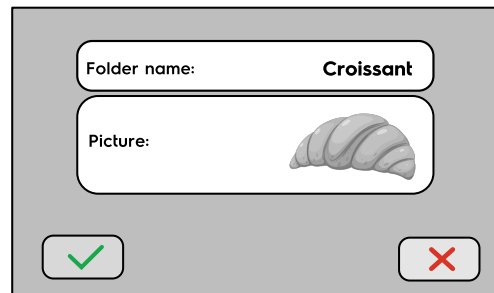
NOTE!

The oven's operating system is case-sensitive.

G.2.1 Create a new folder

Touch the icon to create a new folder.

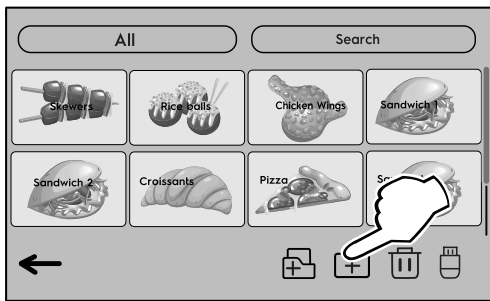
- Touch “Folder name“ to type the name of the new folder.
- Touch “Picture“ to assign a picture to the new folder.



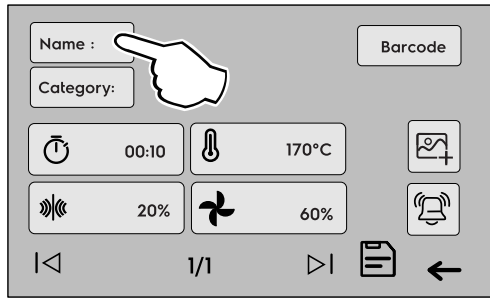
Confirm your choice with “Confirm“ icon or touch “Cancel“ icon to exit without saving.

G.2.2 Create a new recipe

Touch the icon to create a new recipe.



If you want to create the new recipe in a specific folder, touch that folder and, once entered, touch the icon . The display shows the below screen.



Screen icons

	Duration programme icon
	Temperature icon
	Microwaves icon
	Fan speed icon [impingement]
	Back icon
	Add graphic icon
	Alarm icon
	Next stage icon
	Previous stage icon
	Save icon

1. Touch "Name" to type the recipe name. When a keyboard pops up, edit the menu name.



The oven's operating system is case-sensitive. Make sure to write the name recipe always in the same way.

2. Touch "Category" to assign a specific category to the recipe.

Select one from the list below:

- Bakery and pastry
- Eggs and proteins
- Pizza and panini
- Gourmet preps
- Favourites

Touch the folder icon to select in which folder the menu should be placed.

3. Touch "Barcode" to type a name of the recipe barcode associated to the new recipe. A keyboard pops up. Please refer to G.5.13 *Recipe barcode scanner* to enable barcode field.



NOTE!

The oven's operating system is case-sensitive. Make sure to always write the recipe name exactly the same way.

4. You can set different stages in your recipe: set the first cooking stage.

- Touch icon to set the cooking time (up to 20 minutes);
- Touch icon to set the cooking temperature (from 25°C to 280°C);
- Touch icon to set the percentage of micro wave (from 0% to 100% - each steps increases by 10%).
- Touch icon to set the percentage of the fan impingement (from 10% to 100% - each steps increases by 10%).

Once the first stage is set, touch icon to add a new stage.

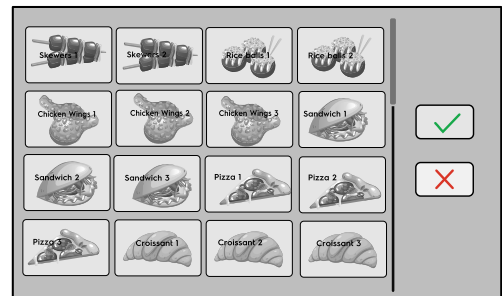


NOTE!

It is possible to create up to 10 stages.

To move among all cooking stages, touch or icons.

4. Touch icon to explore the images archive and select the required one for the new recipe.

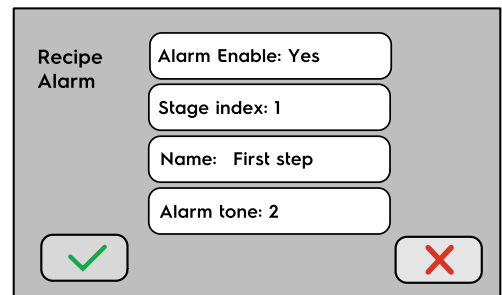


Touch to confirm your choice or touch to exit without saving.

Please refer to G.5.8 *Edit recipe image* to add additional images.

5. Touch icon to assign an alarm to each cooking stage. You can programme up to 9 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.



Touch to confirm your choice or touch to exit without saving.

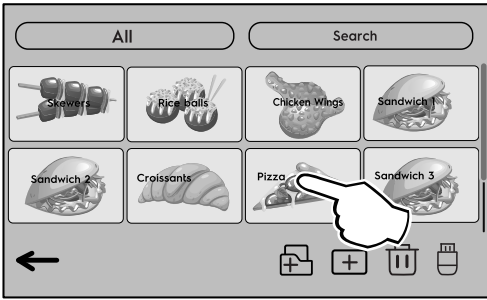
In this menu you will be able to choose:

- alarm enabling/disabling;
- stage index;
- customized alarm name;
- up to 4 different alarm sounds;

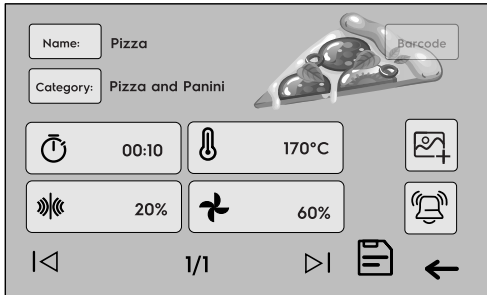
- Once all recipe details are set, touch the icon to save your settings.

G.2.3 Create a new recipe from existing one

From “Setting – Recipe menu” touch the corresponding image to explore an existing recipe settings.



The display shows the below menu.



Change the setting as required, touch icon to overwrite the current recipe or save it as new recipe. Refer to G.2.2 *Create a new recipe*.

G.2.4 Read/write USB

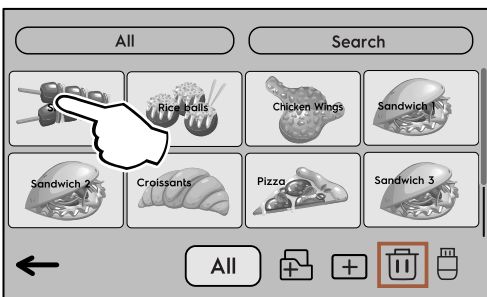
Touch to write the recipe to USB or read it from USB. If you forgot to insert a pendrive in the USB port, a message pops up:



Refer to F.4.1 *USB port* for additional instructions.

G.2.5 Delete recipe

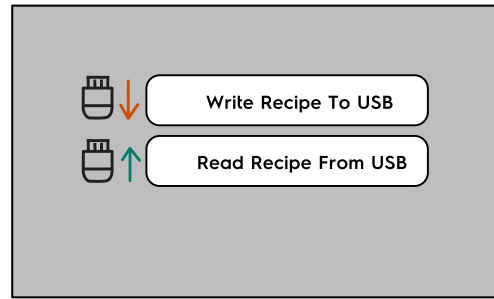
Touch the icon a red frame appears around the icon. Then, touch the recipe to be deleted.



To delete quickly all recipes, touch the “Delete” button, then “ALL” button that appears at the bottom of the screen.

G.2.6 Recipe from/to USB pendrive

Touch the “USB” icon to read / write a recipe to a USB pendrive or to read a recipe from a USB pendrive.



IMPORTANT

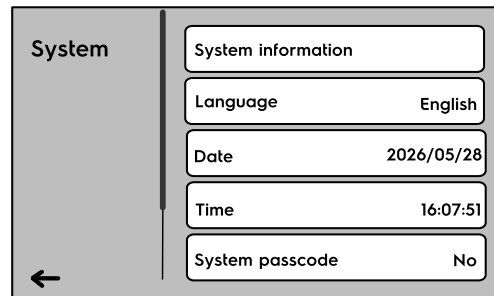
Remember to insert the pendrive in the USB port.

G.3 Settings – System menu

Touch the “System” button to set the user interface.



The display shows the below menu:



System Information	Technical details and serial number of the appliance
Language	List of all languages available
Date	Set current date
Time	Set current time
System Passcode	It is possible to set a password to enter into “System” menu
Economy Mode	Set up after how long the appliance enters in energy save mode

G.3.1 System Information



NOTE!

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

G.3.2 Set language

Touch the “Language” button to set required language.



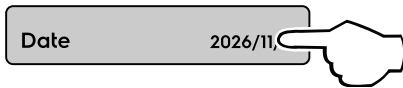
The available languages are:

- AR Arabic
- CN Chinese
- CS Czech
- DE German
- EN English
- ES Spanish
- FR French
- HE Hebrew
- HU Magyar
- ID Indonesian
- IT Italian
- JA Japanese
- MS Malay
- NL Dutch
- PL Polish
- RO Romanian
- RU Russian
- SK Slovak
- SV Swedish
- Thai
- UK Ukrainian

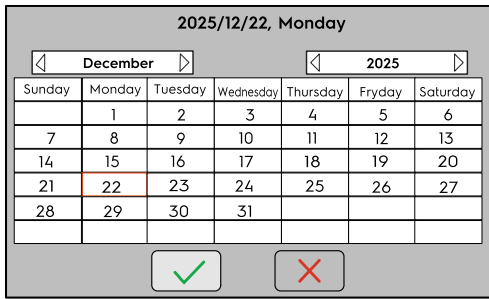
Touch this button repeatedly to change the language. The display shows immediately the new setting.

G.3.3 Set date

Touch the "Date" button to set current date.



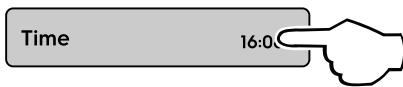
On the next screen it is possible set day, month, year.



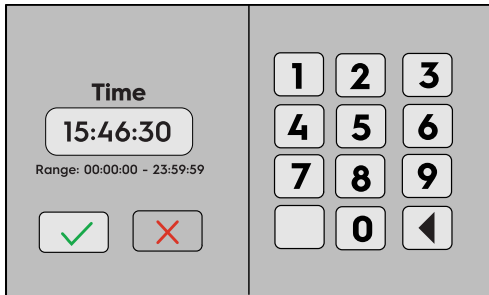
Touch to confirm your choice or to exit without saving.

G.3.4 Set time

Touch the "Time" button to set current time.



On the next screen it is possible set hours, minutes, seconds.



Touch to confirm your choice or to exit without saving.

G.3.5 Set system passcode

Touch the "System Passcode" button to set a passcode to enter into "System" menu.



By default this setting is disabled.

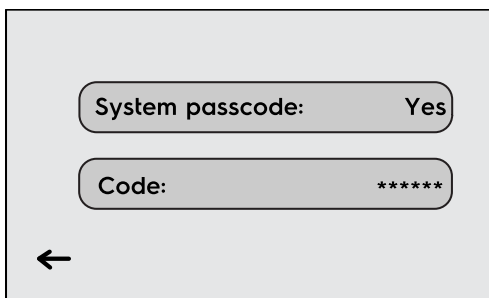
Select "Yes" to activate this function and insert the passcode:

- min 1 character;
- max 6 characters.



IMPORTANT

Do not start the passcode with "0".



Touch to confirm your choice or to exit without saving.

G.3.6 Economy mode

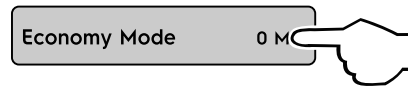
Touch the "Economy mode" button to set the time after which the appliance enters energy-saving mode.



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 Economy mode delay time.



When the Economy mode is activated:

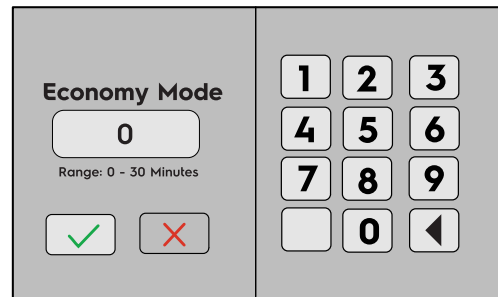
- the display reduces its brightness;



NOTE!

The screen does not reduce its brightness if the value set in the "Backlight Dim Time", inside Setting – Manager 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*);



Touch to confirm your choice or to exit without saving.

G.4 Settings – Service menu

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

For detailed information refer to Service Manual.

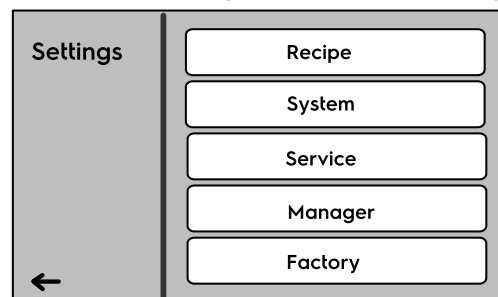


NOTE!

A passcode protects this menu from not authorized access.

G.5 Settings – Manager menu

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

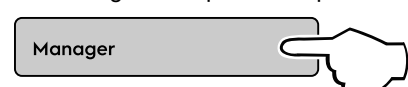


Touch the "Manager" button to set appliance settings.

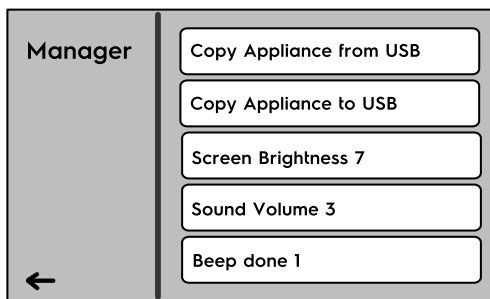


NOTE!

This setting can be password-protected.



The display shows the below menu:



Scroll down the navigation bar to view all functions available.

G.5.1 Copy appliance from/to USB	Copy appliance data from USB pendrive to oven
G.5.1 Copy appliance from/to USB	Copy appliance data from oven to USB pendrive
G.5.2 Screen brightness	Set brightness of the display
G.5.3 Sound volume	Set the volume of acoustic signal
G.5.4 Beep done	Set the beep type for cooking completion
G.5.5 Beep error	Set the beep type for rising error or alarm
G.5.5.1 Preheat temperature	Set the preheating temperature
G.5.6 Door open compensation time	Set the door opening compensation time during cooking.
G.5.7 Product cook count	Click on the button to check the number of times each product has been cooked
G.5.8 Edit recipe image	Change, add or delete recipe image
G.5.9 Recipe passcode	Set numeric passcode to enter into "Recipe menu"
G.5.10 Manage passcode	Set numeric passcode to enter into "Manage menu"
G.5.11 Temperature unit	Set the measurement unit for temperature
G.5.12 Restore factory default	Reset the appliance to default factory settings



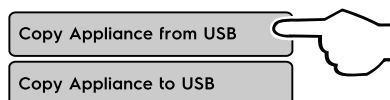
NOTE!
Only for specialized personnel.

G.5.13 Recipe barcode scanner	Enable barcode reader to recall recipes
G.5.14 Load food enable	Set popping up of the message "Is the oven loaded?"
G.5.15 Back to main screen	Set returning to the main interface after cooking is completed.
G.5.16 Screen dim time	Set the dimming time of the display backlight
G.5.17 Show Recipe Details	Show or hide cooking details during cooking cycle
G.5.18 IO Firmware Update from USB	Update current firmware. NOTE! Only for specialised personnel
G.5.19 Wi-Fi Settings	Set the Wi-Fi parameters when connecting to the IOT device
G.5.20 MQTT Server	Set the server parameters.
G.5.21 Read Network Setting from USB	Read the stored network settings from a USB pendrive
G.5.22 Write Network Setting to USB	Write the stored network settings into a USB pendrive

G.5.1 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 "Manager" menu.

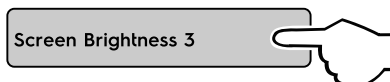


IMPORTANT

Remember to insert the pendrive in the USB port.

G.5.2 Screen brightness

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



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

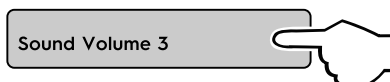
The display shows immediately the new setting.

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

- 1 = min
- 7 = max

G.5.3 Sound volume

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



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

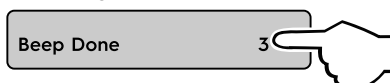
The acoustic signal sounds immediately with the new setting.

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

- 1 = min
- 7 = max

G.5.4 Beep done

Touch the "Bip done" button to choose the type of beep that sounds when cooking is finished.

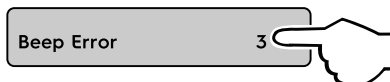


Touch this button repeatedly to change the beep type.

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

G.5.5 Beep error

Touch the "Bip error" button to set the type of sound used for alarm events.



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

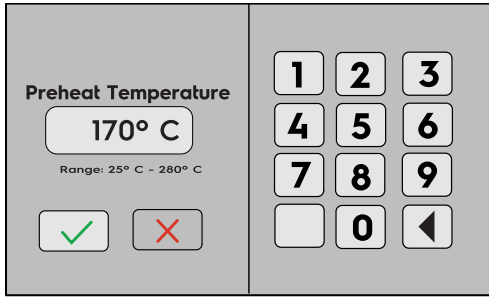
Once you reach the latest sound, it starts again from the first one.

G.5.5.1 Preheat temperature

Touch the "Preheat temperature" button to set the preheating temperature.

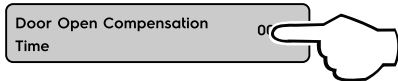


The range is 25 – 280 °C. The default value is 170°C

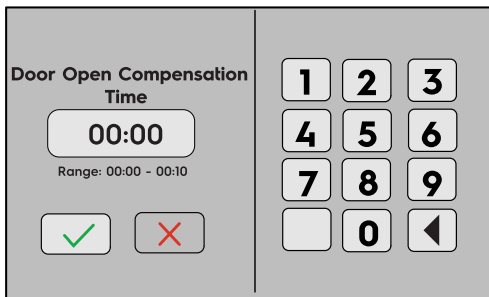


G.5.6 Door open compensation time

Touch the “Door Open Compensation Time” button to add extra time to the cycle duration to compensate for the time taken to open the oven door.



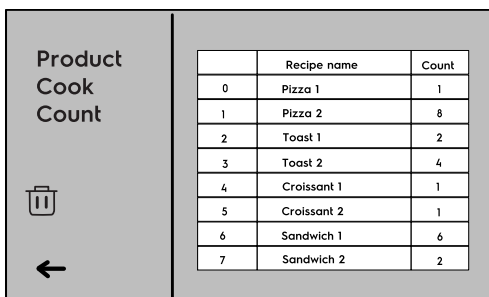
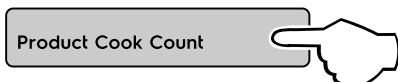
- Insert a parameter from “0” to “10”;
- Whenever the door is open during a cooking cycle, the appliance counts the amount of seconds and multiplies them for the value set into this parameter;
- The total value will be added at the total cooking time.



The default value is “0”.

G.5.7 Product cook count

Touch the “Product cook count” button to set check the number of times each product has been cooked.



Touch if you want to delete all cook counts

G.5.8 Edit recipe image

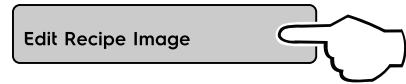
Touch the “Edit Recipe image” button to add or delete recipe images.

NOTE! The images must meet the following requirements:

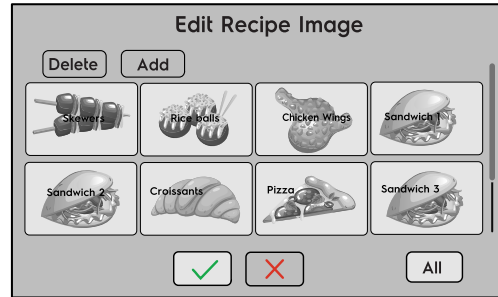
- The file format must be PNG;
- The file size must not exceed 250 kilobytes (KB);
- When typing the name, use English letters or numbers only. No spaces or special characters are allowed, except for the underscore “_”;
- The name length must not exceed 25 characters;

- The recommended resolution is a maximum of 474 pixels in width and 316 pixels in height.

IMPORTANT The new images must be saved into an empty USB pendrive.



The display shows the below screen.



Delete button

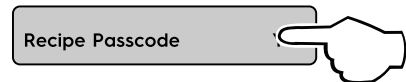
- touch the image frame to select it or touch “ALL” button to select all the stored images;
- once selected, the image frame turns green;
- Touch to confirm your choice or touch to exit without saving.

Add button

- Insert the USB pendrive 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.5.9 Recipe passcode

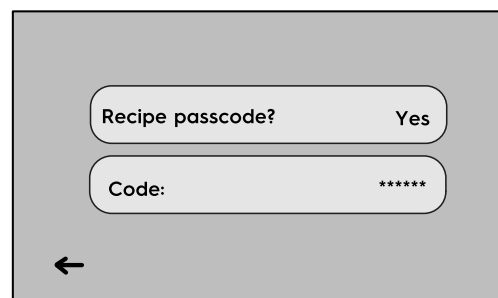
Touch the “Recipe Passcode” button to set a passcode to enter into “Recipe Setting” Menu.



By default this function is disabled. Select “Yes” to activate it and insert the passcode:

- min 1 character;
- max 6 characters.

IMPORTANT Do not start the passcode with “0”.



Touch to confirm your choice or to exit without saving.

G.5.10 Manage passcode

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



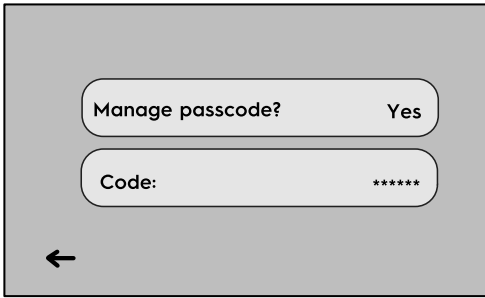
- By default this function is disabled. Select “Yes” to enable this function;



- insert the passcode;
 - min 1 character;
 - max 6 characters.



IMPORTANT

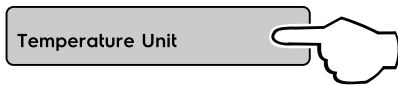
Do not start the passcode with “0”.



Touch  to confirm your choice or  to exit without saving.

G.5.11 Temperature unit

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



G.5.12 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.5.13 Recipe barcode scanner

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



NOTE!

- When creating a new recipe in the “Setting - Recipe menu”, make sure to save it with the barcode field completed.
- 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.5.14 Load food enable

Touch the “Load Food Enable” button to activate or deactivate a warning alarm asking to confirm that the oven cavity is not empty.



IMPORTANT

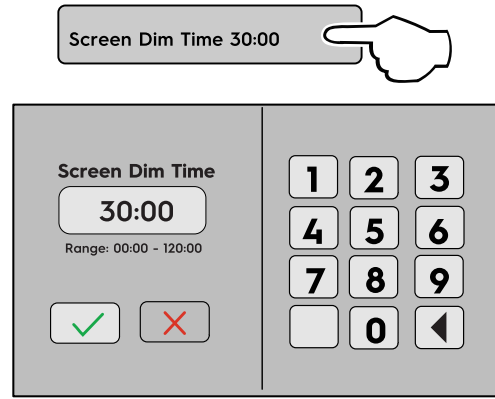
When the Recipe barcode scanner is enabled (Yes), Load Food Enable **must also be enabled** (Yes).

G.5.15 Back to main screen



Activate this feature (Yes) to return to the main interface after cooking is completed. If this feature is not activated (No), the system will return to the recipe folder where the recipe was selected.

G.5.16 Screen dim time

Touch the “Screen 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. The values range is from 0 to 120 minutes. By default this function is set to zero.

Touch  to confirm your choice or  to exit without saving.

G.5.17 Show Recipe Details

Touch the “Show Recipe Details” button to enable or disable the option to view and, if needed, edit recipe details at the start of a cooking cycle.



The details displayed are:

- total time;
- cooking temperature;
- microwave and fan impingement percentages for each cooking stage.



NOTE!

Before starting the cooking cycle, you can change the programme settings and start the programme with the new values, provided that “Show recipe details” in “Settings – Manager menu” is enabled (see “Show Recipe Details”).

Please note that the new recipe settings will not affect the original recipe!

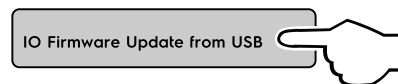
G.5.18 IO Firmware Update from USB

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



IMPORTANT

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



NOTE!

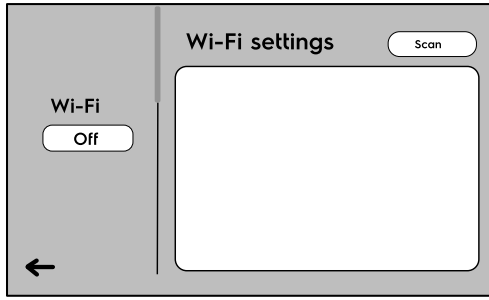
Since this is a complex procedure that could compromise the functionality of the appliance, we recommend following the instructions provided in the Technical Bulletin issued by the Service Department.

G.5.19 Wi-Fi Settings

Touch the “Wi-Fi Settings” button to set the Wi-Fi parameters when connecting to the IOT device.



By default this function is disabled.



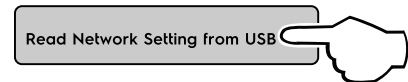
G.5.20 MQTT Server

Touch the “MQTT Server” button to set the server parameters when connecting to the IOT device.



G.5.21 Read Network Setting from USB

Touch the “Read Network Setting from USB” button to read the stored network settings from the USB pendrive.



G.5.22 Write Network Setting to USB

Touch the “Write Network Setting to USB” button to save the current network settings to a USB pendrive.



G.6 Settings – Factory menu



NOTE!

This menu is protected by a password code from not authorized access.

H OPERATING

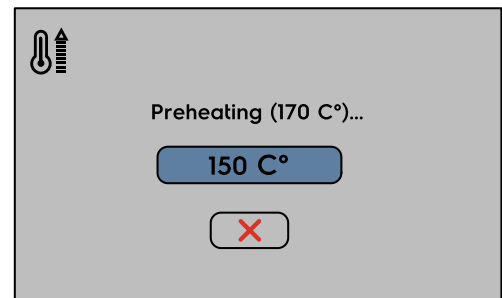
H.1 Starting

- Check that the below components are in their correct position.
 - “removable bottom rack“;
 - “air filter intake“;
- Touch On/Off button on the control panel.
- The integrated indicator light on the On/Off button lights up green, indicating that the appliance is powered. The appliance is uploading the operating system.
- When the display shows the below screen the appliance is ready to use.

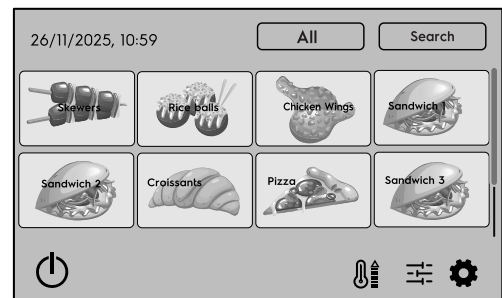


	Touch this icon to display the appliance's serial number and the version of the software installed.
	Touch this icon to display cleaning instructions.
	Touch and hold this icon for a few seconds to adjust the preheating temperature.
	Touch this icon to check the current cavity temperature. It will appear to the left of the icon for a few seconds.
	Touch this icon to enter in the system settings.

- If the oven is cold, the preheating phase starts to warm up the appliance to the set preheating temperature. The value in the coloured bar shows the current cavity temperature.



- When the cavity temperature has reached the set value, a jingle sounds and the display will show the main screen.



H.1.1 How to change a preheat temperature value

Touch for a few seconds the preheating icon and insert the desired temperature value.

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



NOTE!

The preheat value can be password protected.

H.2 Daily Use



IMPORTANT

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

1. Open the door.
2. Lay the food ready to cook on the non-stick tray.
3. Insert the tray, with the oven shovel, on the bottom rack.



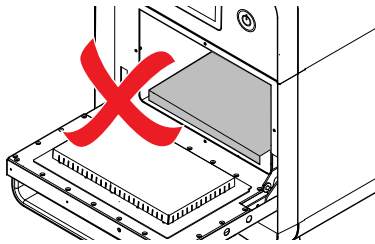
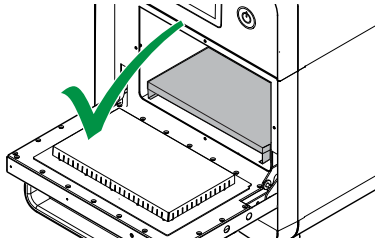
IMPORTANT

Make sure that the removable bottom rack is in the correct position inside the oven. Incorrect positioning could compromise cooking results.

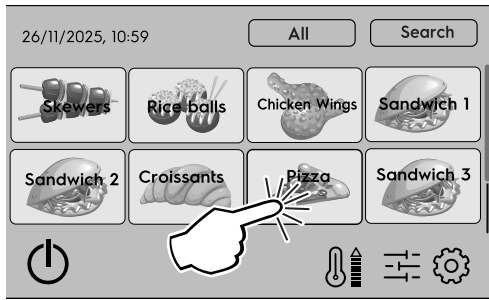


IMPORTANT

The bottom rack is safe for direct contact cooking. Nonetheless we do not recommend to cook food on it because its surface may degrade over time. Always use suitable containers or baking papers (check appliance data sheet for all accessories).

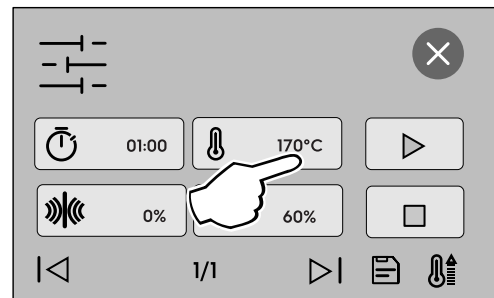
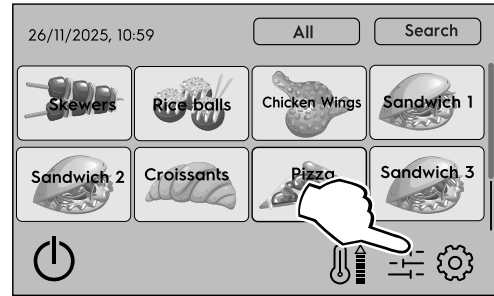



4. Close the door and select the recipe from the list.



NOTE!

Before starting the cooking cycle, you can change the programme settings and start the programme with the new values, provided that "Show recipe details" in "Settings – manager menu" is enabled (see "Show Recipe Details"). Please note that the new recipe settings will not affect the original recipe!





After modifying the cycle settings, touch the icon  to start the cooking cycle.



NOTE!

The recipes can be password protected.

5. A warning alarms appears asking to confirm that the oven cavity is not empty.


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






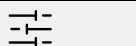


• An animated round bar starts the countdown of the remaining cooking time.




NOTE!

If the "Preheat" icon  turns to orange, 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 this icon to open a drop-down menu with a categories list. Use this drop-down list to easily find stored recipes.
	Use it to easily find stored recipes by typing the recipe name.
	NOTE! The oven's operating system is case-sensitive.
	Touch this icon to modify existing recipes or to set new ones.
	Touch this icon to check the current cavity temperature. The current cavity temperature will appear to the left of the icon for a few seconds.
	Touch this icon to enter in the system settings

- Touch the “Stop” icon  to abort the current cooking cycle.
- 6. At the end of the cooking phase the display shows the following message. Confirm the cooking end. The display will show the main screen.



H.2.1 Common warning display messages

Door open

- If the door is opened during the cooking or preheat phase, the display shows the following screen:



- 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.


Oven temperature not ready

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



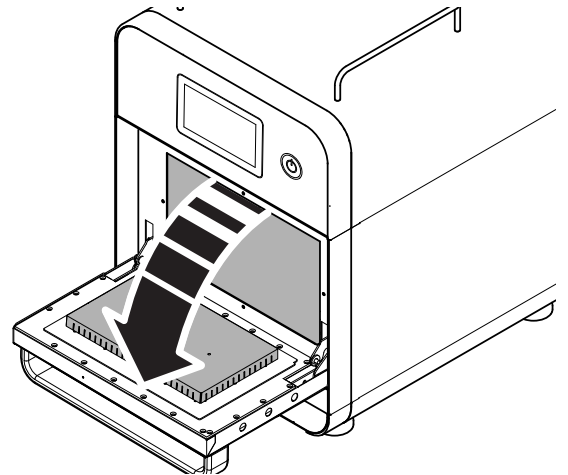
- Touch icon  to continue the cooking cycle or icon  to exit and go back to the recipe start display.

H.3 Switching off the appliance

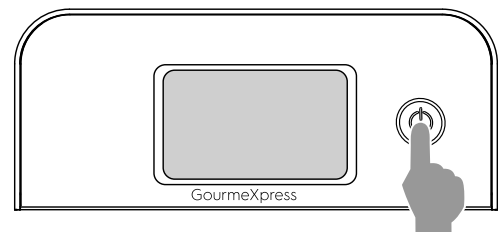
1. On the main menu touch the “Shutdown”  icon for 3 seconds. The appliance starts the rapid cooling phase.



2. Open the oven door. Wait for about 15 minutes to end the cooling phase.



3. Touch the On/Off button to switch the appliance off.



I APPLIANCE CLEANING



WARNING

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

In order to reduce the environmental impact of pollutants it is advisable to clean internally the appliance with product S05 Multipurpose Degreaser² or S02 Degreaser³ which contains easily biodegradable surfactants.

I.1 Cleaning introduction



WARNING

Use heatproof gloves when operating with hot parts.

2. You can order it with the reference code 0S3257.
3. You can order it with the reference code 0S2882.

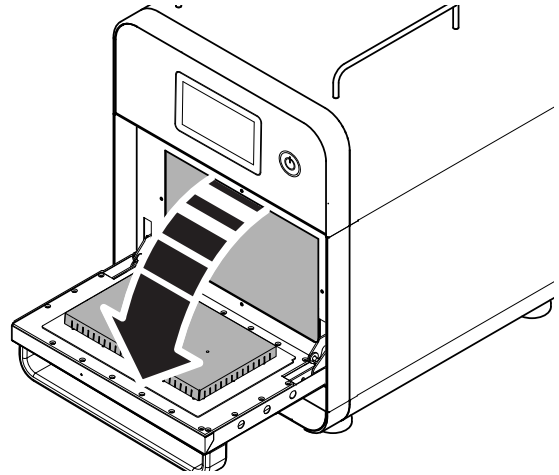


CAUTION

- 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.



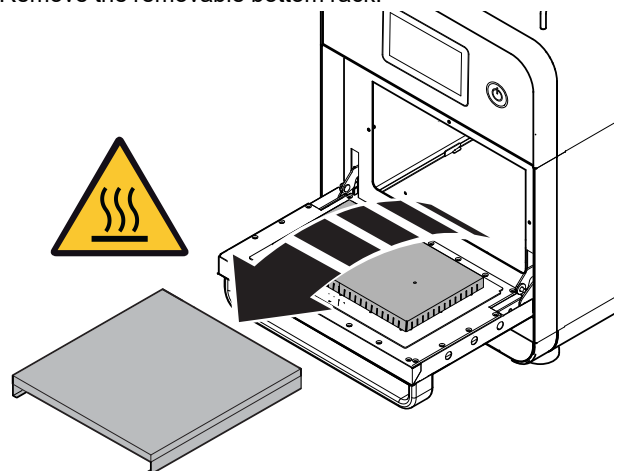
3. Open the oven door.



- 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.



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.


Clean the external surfaces and handle using warm water, a soft microfiber cloth (0S1779) or a sponge, and S05 Multi-purpose Degreaser (0S3257). Rinse thoroughly and dry the surfaces.

I.4 Daily cleaning

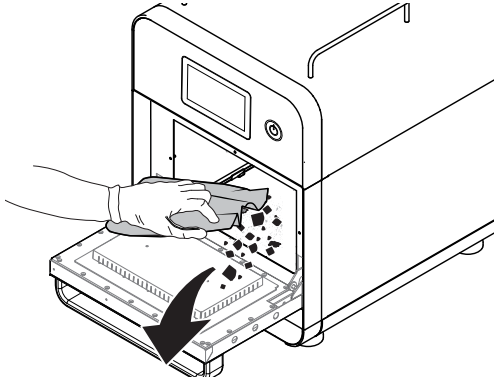


WARNING

Refer to “*Personal protection equipment*”.

1. Keep the oven in an idle state.
2. Touch the “Shutdown”  icon for 3 seconds. The appliance starts the rapid cooling phase.

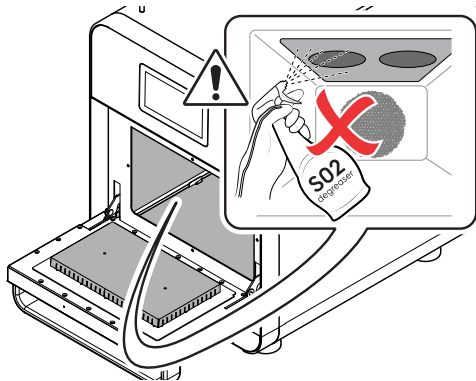
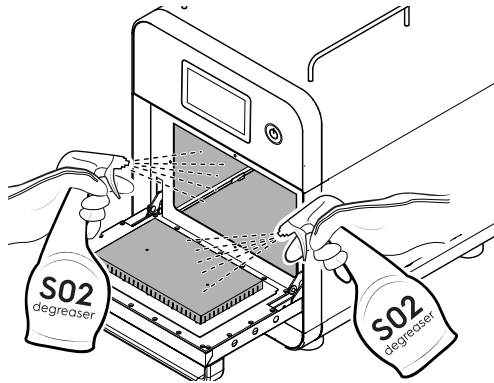
7. Remove all the debris in the cooking area.



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

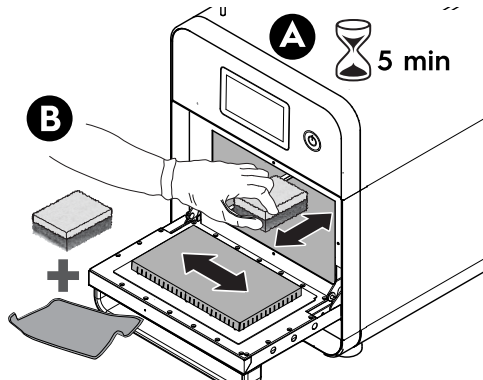


NOTE!
To have maximum cleaning results, spray the degreaser when appliance is around 50°C.

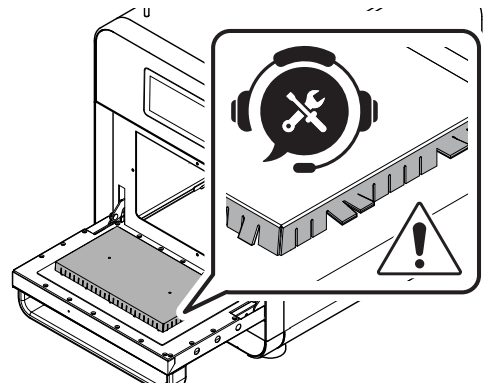


CAUTION
Never spray the S02 degreaser directly onto the upper impingement plate.

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



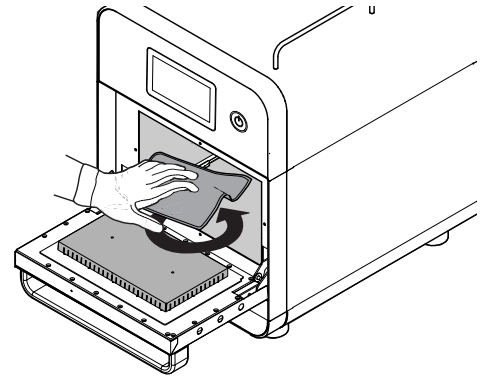
IMPORTANT
Do not deform the choke gills of the inner part of the door.



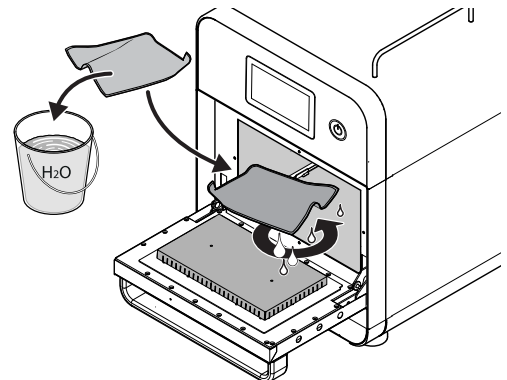
CAUTION

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

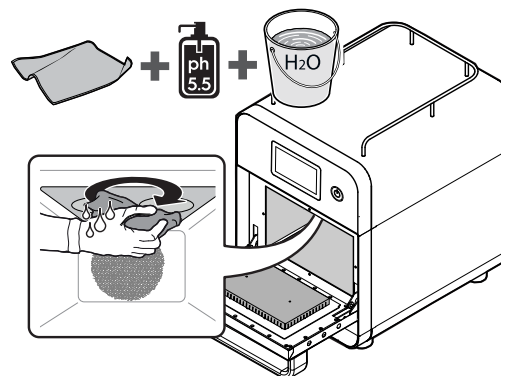
10. Wipe with a damp cloth to remove detergent and dirt residue.



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

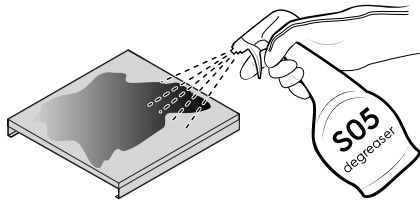


12. Clean the upper impingement plate only with a damp cloth with neutral soap.

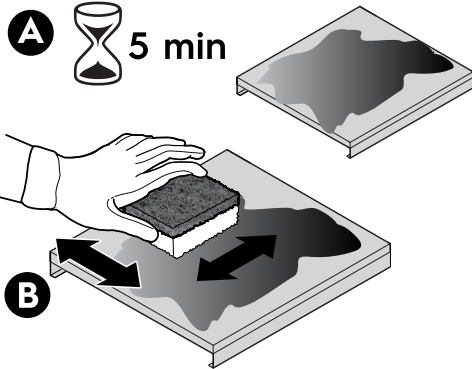


I.4.1 Removable bottom rack

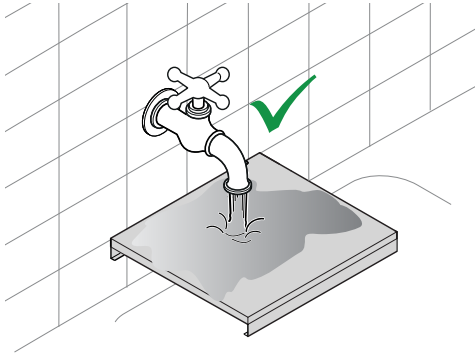
1. Spray the S05 degreaser on the removable bottom rack.



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



3. Rinse thoroughly with plenty of fresh water.



I.4.2 Non-stick trays cleaning



IMPORTANT

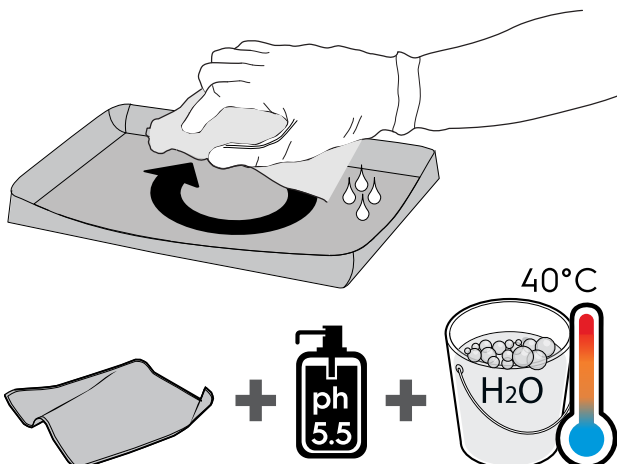
The trays coating material is easily cleaned but the trays life is greatly determined by its handling and care.

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.

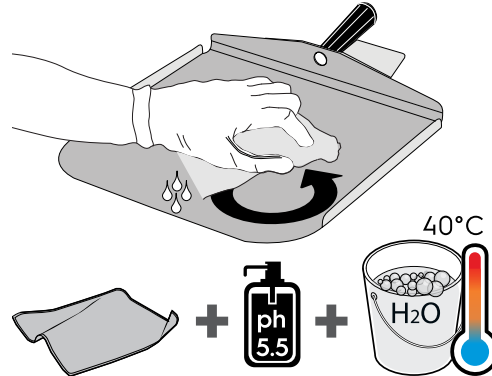


CAUTION

- 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.

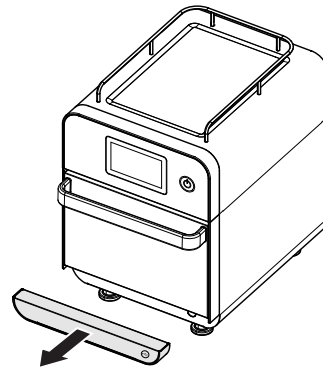


CAUTION

- 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 Bottom air intake filter cleaning

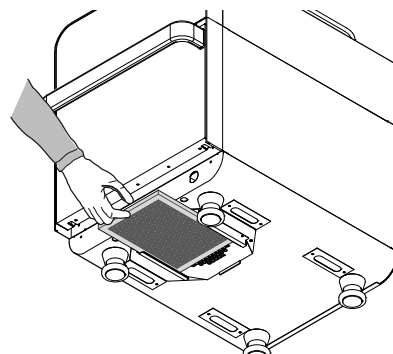
1. Remove the USB front panel.



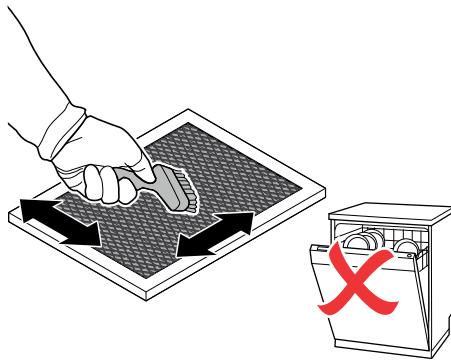
NOTE!

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 Catalytic filters replacement


 **IMPORTANT**
Always contact the Customer Care Service to 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.

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	Responsability
Ordinary cleaning <ul style="list-style-type: none"> • general cleaning of appliance and surrounding area 	<ul style="list-style-type: none"> • Daily 	<ul style="list-style-type: none"> • Operator
Mechanical protection devices <ul style="list-style-type: none"> • check their condition and for any deformation, loosening or removed parts 	<ul style="list-style-type: none"> • Monthly 	<ul style="list-style-type: none"> • Service
Control <ul style="list-style-type: none"> • 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 	<ul style="list-style-type: none"> • Yearly 	<ul style="list-style-type: none"> • Service
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

Maintenance, inspections, checks and cleaning	Frequency	Responsibility
General appliance overhaul • check all components, electrical equipment, corrosion, pipes...	Every 10 years ¹	• Service
Preventive maintenance • remove any deposits of dirt inside the appliance.	Every 6 months ²	• Service
Control • check the conditions of the internal parts. • check and clean the discharge system.	Every 6 months ²	• 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;

2. Switch off the safety circuit breaker ahead of the appliance;

3. 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.
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.

Anomaly	Type of anomaly	Possible causes	Actions
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

L.1.1 Recyclability

Our appliances are manufactured using a significant percentage of recyclable metals (such as stainless steel, iron, aluminium, galvanized sheet, copper, etc.), which can be recovered through the local recycling systems, in compliance with the regulations in force in the country of use.

National regulations regarding waste disposal may vary. Disposal of the appliance must therefore be carried out in accordance with the applicable legislation and the directives issued by the competent authorities in the country where the appliance is decommissioned.

The components of the appliance must be separated and disposed of in accordance with their material composition (e.g. metals, oils, greases, plastics, rubber, refrigerant gases, insulating boards and other insulating material, glass wool, LEDs, etc.) and in full compliance with applicable local and international waste management regulations.

L.1.2 Procedure regarding appliance disposal and component / material recovery

This product should not simply be disposed of in the environment at the end of its life cycle; it is imperative instead either to dispose of it in accordance with local environmental regulations, or, preferably, to deliver it whole to an authorized recycling center.

The dismantling/recycling center will apply state of the art technologies and methods available to them to effectively disassemble the products for best recyclability.

Note that printed circuit boards, electrical motors or other components identified in European Union legislation to be of high critical raw materials recovery potential need to be addressed specifically.

In case of doubts or questions, always refer to your reference customer care service.

Before disposing of the appliance, make sure to remove any food and organic residues. Carefully inspect its physical condition and preservation state, checking for potential leaks of liquids or gases, as well as for broken parts that may pose hazards during handling and subsequent 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