

Michelangelo

OVEN

Quick Guide



alk.



IT

REGISTRATI SUBITO PER ATTIVARE LA GARANZIA SUL TUO PRODOTTO CUPPONE!
Ricordiamo che la procedura deve essere effettuata entro 48 ore dall'installazione.
www.cuppone.com/garanzia

EN

REGISTER NOW TO ACTIVATE THE WARRANTY ON YOUR CUPPONE PRODUCT!
We remind you that the procedure must be carried out within 48 hours since the installation.
www.cuppone.com/en/warranty

FR

INSCRIVEZ-VOUS MAINTENANT POUR ACTIVER LA GARANTIE SUR VOTRE PRODUIT CUPPONE!
Veuillez noter que la procédure doit être effectuée dans les 48 heures suivant l'installation.
www.cuppone.com/fr/garantie

DE

REGISTRIEREN SIE SICH JETZT UM DIE GARANTIE DES CUPPONE PRODUKTS ZU AKTIVIEREN!
Wir erinnern Sie daran, dass der Vorgang innerhalb von 48 Stunden nach der Installation durchgeführt werden muss.
www.cuppone.com/de/garantie

ES

¡REGÍSTRESE AHORA PARA ACTIVAR LA GARANTÍA DE SU PRODUCTO CUPPONE!
Recordamos que el procedimiento debe realizarse dentro de las 48 horas siguientes a la instalación.
www.cuppone.com/es/garantia

RU

ЗАРЕГИСТРИРУЙТЕСЬ СЕЙЧАС, ЧТОБЫ ЗАДЕЙСТВОВАТЬ ГАРАНТИЮ НА ВАШ ТОВАР CUPPONE!
Напоминаем, что процедура должна быть выполнена в течение 48 часов после установки.
www.cuppone.com/ru/garantия



SPAZIO PER MATRICOLA

NEL NOSTRO SITO POTRAI ANCHE SCARICARE I MANUALI D'USO DEI PRODOTTI!

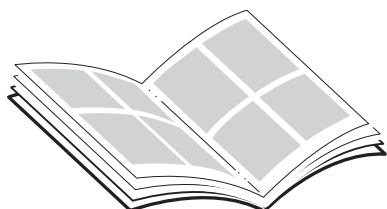
ON OUR WEBSITE YOU CAN ALSO DOWNLOAD OUR PRODUCTS MANUALS!

VOUS POUVEZ TÉLÉCHARGER LES MANUELS D'UTILISATION DES PRODUITS SUR NOTRE SITE WEB !

AUF UNSERE WEBSITE KÖNNEN SIE AUCH DIE BEDIENUNGSANLEITUNGEN UNSERER PRODUKTE HERUNTERLADEN

¡EN NUESTRO SITIO TAMBIÉN PODRÁ DESCARGAR LOS MANUALES DE USO DE LOS PRODUCTOS!

НА НАШЕМ САЙТЕ ВЫ МОЖЕТЕ СКАЧАТЬ РУКОВОДСТВА ПО ЭКСПЛУАТАЦИИ ПРОДУКЦИИ



IT

Gentile installatore, gentile utilizzatore,
ci complimentiamo con Lei per aver scelto un prodotto progettato e realizzato con tecnologie all'avanguardia.

Prima della consegna al cliente, l'apparecchiatura viene controllata e collaudata nelle officine del Fabbricante.

Il "foglio verifica processo produttivo" allegato alla stessa, garantisce che **ogni** passaggio del processo produttivo, dall'assemblaggio all'imballo, è stato accuratamente verificato, sia sotto il profilo della funzionalità che della sicurezza.

Questa guida rapida fornisce soltanto alcune **nozioni di base** per l'installazione, l'utilizzo e la manutenzione dell'apparecchiatura.

Su richiesta al Fabbricante sono disponibili i **libretti digitali estesi** che forniscono ogni tipo di informazione e consiglio riguardante l'apparecchiatura.

Prima dell'utilizzo, leggere **attentamente** il contenuto della presente guida, se qualche nozione non fosse chiara rivolgersi al Fabbricante per le adeguate spiegazioni.

EN

Dear installer, dear user,
we congratulate you for choosing a product designed and manufactured with cutting-edge technology.

Before delivery to the customer, the equipment is tested and inspected in the Manufacturer's factories.

The "production process check sheet" enclosed with it guarantees that **each** step in the production process, from assembly to packaging, was carefully checked from both the operating and safety standpoints.

This quick guide only provides some **basic notions** for equipment installation, use and maintenance.

Full digital booklets that provide every type of information and advice on the equipment are available upon request. Before use, **carefully** read this guide.

If any notion is not clear, please contact the Manufacturer for appropriate explanations.

FR

Cher installateur, cher utilisateur,
nous vous remercions d'avoir choisi un produit conçu et réalisé avec des technologies à l'avant-garde.

Avant la livraison au client, l'appareil est contrôlée et testée dans les ateliers du constructeur.

La "feuille de contrôle du processus de production" ci-joint, garantit que **chaque** passage du processus de production, à partir de l'assemblage à l'emballage, a été soigneusement vérifié autant en termes de fonctionnalité que de sécurité.

Ce guide rapide fournit seulement certaines **notions de base** pour l'installation, l'utilisation et l'entretien de l'appareil.

Sur demande au Constructeur sont disponibles les **livrets numériques étendus** qui fournissent tout type d'information et de conseil concernant l'appareil. Avant l'utilisation, lire **attentivement** le contenu du présent guide ; si quelques notions ne sont pas claires, adressez-vous au constructeur pour les explications opportunes.

DE

Sehr geehrter Installateur, sehr geehrter Benutzer,
wir gratulieren Ihnen zur Entscheidung für ein Produkt, das unter Anwendung von Avantgarde-Technologien entwickelt und gefertigt wurde.

Vor der Auslieferung an den Kunden wird die Gerät in den Werkstätten des Herstellers kontrolliert und einer Abnahmeprüfung unterzogen.

Das beiliegende „Prüfblatt Produktionszyklus“ garantiert, dass **jeder** Schritt des Produktionsprozesses von der Montage bis zur Verpackung sowohl hinsichtlich der Funktionalität, als auch hinsichtlich der Sicherheit sorgfältig überprüft wurde.

Diese Schnellanleitung liefert nur einige **grundlegenden Angaben** zur Installation, zur Benutzung und zur Wartung des Gerät.

Auf Anfrage sind beim Hersteller die **vollständigen digitalen Handbücher** verfügbar, die alle Informationen und Empfehlungen zum Gerät enthalten. Vor der Benutzung **aufmerksam** den Inhalt der vorliegenden Anleitung lesen und für Auskünfte an den Hersteller wenden, falls etwas nicht klar sein sollte.

ES

Estimado instalador, amable usuario,
le felicitamos por elegir un producto diseñado y fabricado con tecnología de punta.

Antes de ser entregada al cliente, el equipo es controlado y probado en los talleres del Fabricante.

La "hoja de control del proceso de producción" adjunta, garantiza que **cada** paso del proceso de producción, desde el ensamblaje hasta el embalaje, ha sido cuidadosamente verificado, tanto en términos de funcionalidad como de seguridad.

Esta guía rápida proporciona solo algunos **conceptos básicos** para la instalación, el uso y el mantenimiento del equipo.

A petición del fabricante, se encuentran disponibles **folletos digitales ampliados** que brindan todo tipo de información y asesoramiento sobre el equipo. Antes del uso, lea **atentamente** el contenido de esta guía, si alguna noción no está clara, póngase en contacto con el fabricante para obtener las explicaciones adecuadas.

RU

Уважаемый установщик, уважаемый пользователь,
поздравляем с выбором изделия, спроектированного и изготовленного с применением авангардных технологий.

Перед поставкой заказчику оборудования прошла проверку и пусконаладочные испытания в цехах Изготовителя.

«Листок испытания производственного процесса» прилагается к изделию и гарантирует, что **каждый** этап производственного процесса - от сборки до упаковки - тщательно проверен, как в отношении функциональности, так и в отношении безопасности.

Данное краткое руководство поясняет лишь некоторые **базовые понятия** по установке, эксплуатации и техобслуживанию оборудования.

По запросу в адрес Изготовителя доступны **подробные руководства в цифровом формате**, в которых представлена вся информация и рекомендации в отношении оборудования. Перед началом эксплуатации **внимательно** прочитайте содержимое настоящего руководства; если какие-либо понятия останутся неясными, обратиться к Изготовителю за подробными разъяснениями.

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EN

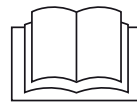
Installer warnings

- Read this guide carefully before installing the appliance, and keep it with care in an accessible place for any future consultation by the various operators.
- Moreover, the manual must always accompany the product through its life, even in case of transfer.
- Before any movement or installation, check that the room is suitable and systems comply with the installation country standards and the specifications indicated on the appliance rating plate.
- All installation, assembly and non-routine maintenance operations must be performed exclusively by qualified technicians that are authorised by the Manufacturer, in compliance with the regulations in force in the user country, and with the regulations on systems and work safety.
- These appliances are intended to be used for commercial applications, for example in restaurant kitchens, canteens, hospitals and commercial companies such as bakeries, butcher shops, etc., but not for the continuous and mass production of food. A use other than the stated one is considered improper, potentially dangerous for people and animals and might permanently damage the appliance. The improper use of the equipment shall void the warranty.
- Before performing any maintenance, replacing components or carrying out any routine/extraordinary cleaning, disconnect the electricity supply.
- Unauthorised actions, tampering or modifications that do not follow the information provided in this manual can cause damages, injuries or fatal accidents and null and void the warranty.
- It is forbidden to install the oven in environments at risk of explosion.
- Installation or maintenance that fails to comply with the instructions in this manual may cause damage, injury or fatal accidents.
- Persons not involved with the appliance installation may not pass through or stand in the work area during appliance assembly.
- The serial plate provides important technical information. This is vital in case of a request for

maintenance or repair of the equipment: please do not remove, damage or modify it.

- Failure to follow these regulations may cause damage or even fatal injury, subsequently invalidating the guarantee and relieving the Manufacturer of all liability.
- Caution, suffocation hazard! If left unattended, packaging could be potentially dangerous for both children and animals.
- Caution, hindrance hazard! If left unattended, packaging could hinder vehicles and installers during assembly operations.

User warnings



- Read this guide carefully before using and maintaining the appliance, and keep it with care in an accessible place for any future consultation by the various operators.
- Moreover, the manual must always accompany the product through its life, even in case of transfer.
- Before performing any maintenance, disconnect the electricity supply.
- Unauthorised actions, tampering or modifications that do not follow the information provided in this manual can cause damages, injuries or fatal accidents and null and void the warranty.
- Use or maintenance that fail to comply with the instructions in this manual may cause damage, injury or fatal accidents.
- The serial plate provides important technical information. This is vital in case of a request for maintenance or repair of the equipment: please do not remove, damage or modify it.
- Some parts of the equipment can reach high temperatures. We recommend you avoid pressing surfaces and do not get materials either flammable or sensitive to heat near the appliance.
- Do not rest objects on the oven, above all if built in material sensitive to heat.
- These appliances are intended to be used for commercial applications, for example in restaurant kitchens, canteens, hospitals and commercial companies such as bakeries, butcher shops, etc., but not for the continuous and mass production of food. A use other than the stated one is considered improper, potentially dangerous for people and animals and might permanently damage the appliance. The improper use of the

equipment shall void the warranty.

- This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision and instruction concerning the use of the appliance in a safe way and understand the hazard involved. Children must not play with the appliance. Cleaning and user maintenance shall not be made by children without supervision.
- To clean the appliance, any of its components or accessories and the sub-structure DO NOT use:
 - aggressive, abrasive, powder or corrosive detergents (e.g. hydrochloric or sulphuric acid, caustic soda, etc.).
 - abrasive or sharp tools (e.g. abrasive sponges, scrapers, steel brushes, etc.);
 - steamed or pressurised water jets.
- The staff using the appliance must be professionally prepared and periodically trained on its use, as well as the safety and accident prevention regulations.
- Children must be supervised to make sure they do not play with the appliance or parts of it.
- Always use tools resistant to heat (e.g. In steel). Cooking utensils in plastic or similar material might not withstand the oven high temperatures.
- Check regularly that fumes can be discharged safely. Do not obstruct the duct for any reason.
- FIRE RISK: leave the area around the appliance free and clean from fuels. Do not store flammable materials near this appliance.
- WARNING: RISK OF EXPLOSION! It is forbidden to use the oven in environments at risk of explosion.
- WARNING: always switch off the main switch when you finish using the appliance, above all during cleaning or in cases of prolonged downtime.
- If you notice any anomaly (e.g. damaged power cable, etc.), malfunction or fault, do not use the appliance and contact a Service Centre authorized by the Manufacturer. Demand original spare parts, or the Warranty will be null and void.
- Place the emergency phone numbers in a visible location.
- WARNING: it is forbidden to place flammable solids or liquids (spirits for instance) in the cooking chamber during the operation.
- Monitor the appliance during its entire operation, do not leave dishes in the oven unattended!
- Failure to follow these regulations may cause

damage or even fatal injury, subsequently invalidating the guarantee and relieving the Manufacturer of all liability.

- We recommend you have the appliance checked by an Authorized Service Centre at least once a year.

Symbols used in the manual and on the labels applied to the machine



Indicates that caution is required when performing an operation described in a paragraph that bears this symbol. The symbol also indicates that maximum operator awareness is required in order to avoid unwanted or dangerous consequences



Reference to another chapter where the subject is dealt with in more detail.



Manufacturer's tip



Indicates that the surfaces marked with this symbol may be hot and must therefore be touched carefully



Dangerous voltage



The symbol identifies the terminals which, connected to each other, carry the various parts of a device or system to the same potential (not necessarily the earth potential)



Indicates that it is necessary to read carefully the paragraph marked with this symbol before installing, using and maintaining the equipment

The company cannot be held liable for any print or transcription errors, reserving the right to make changes where deemed suitable without prior notice.

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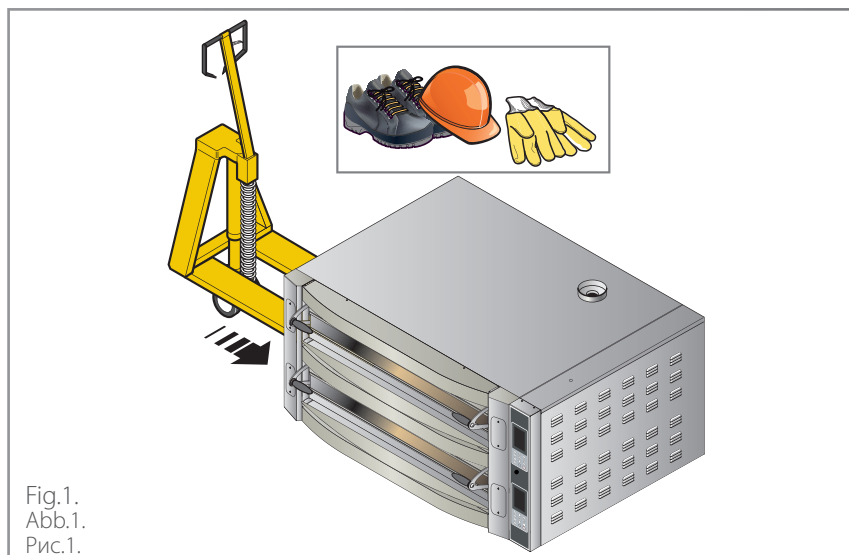


Fig.1.
Abb.1.
Рис.1.

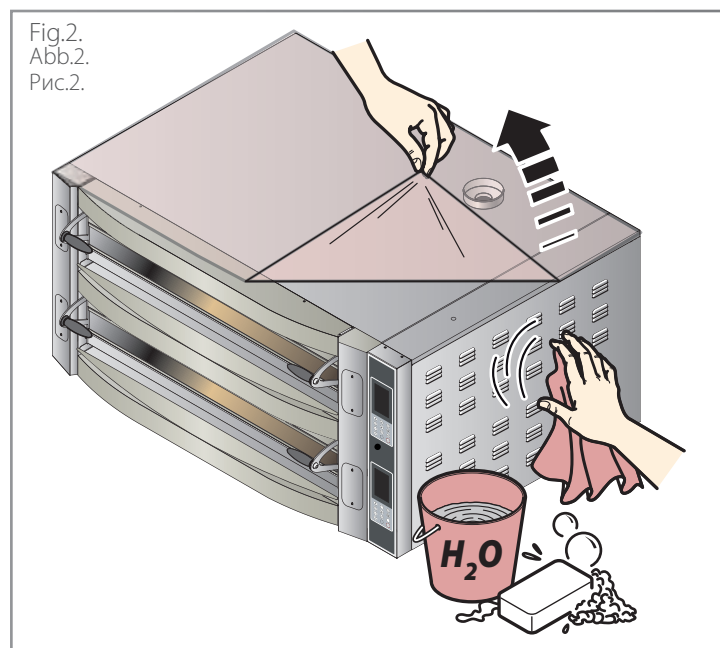


Fig.2.
Abb.2.
Рис.2.

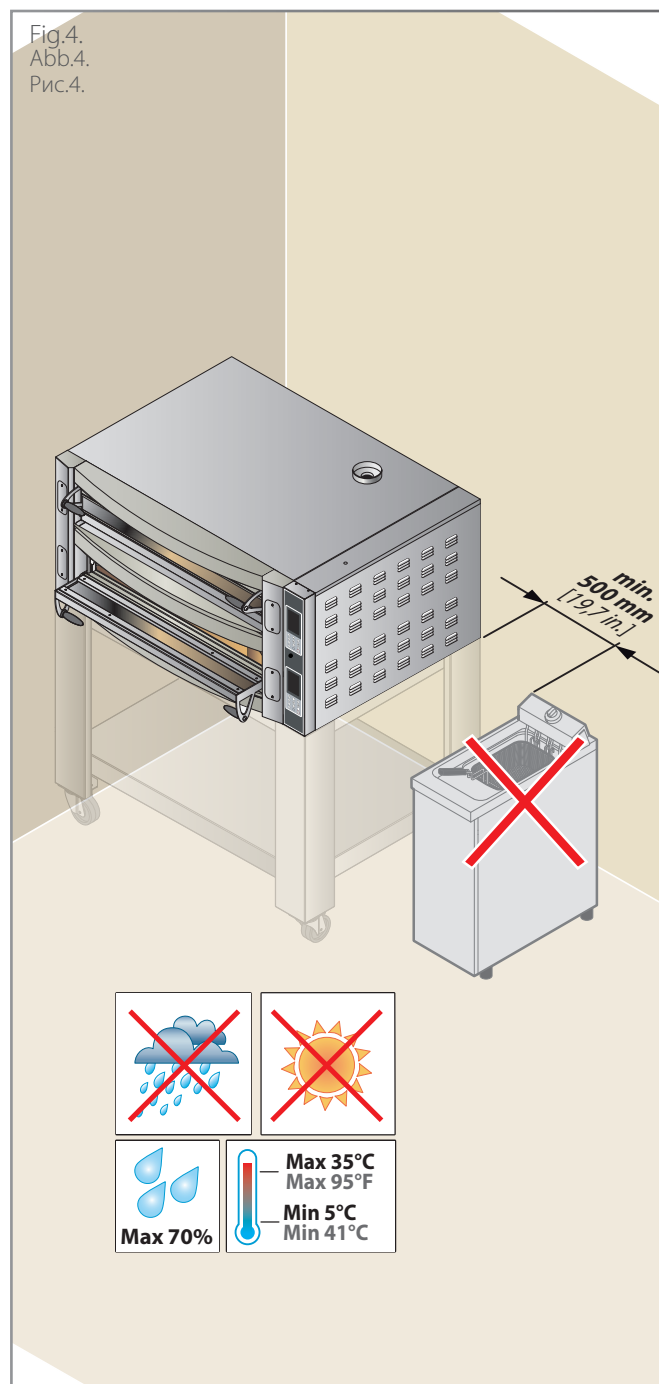


Fig.4.
Abb.4.
Рис.4.

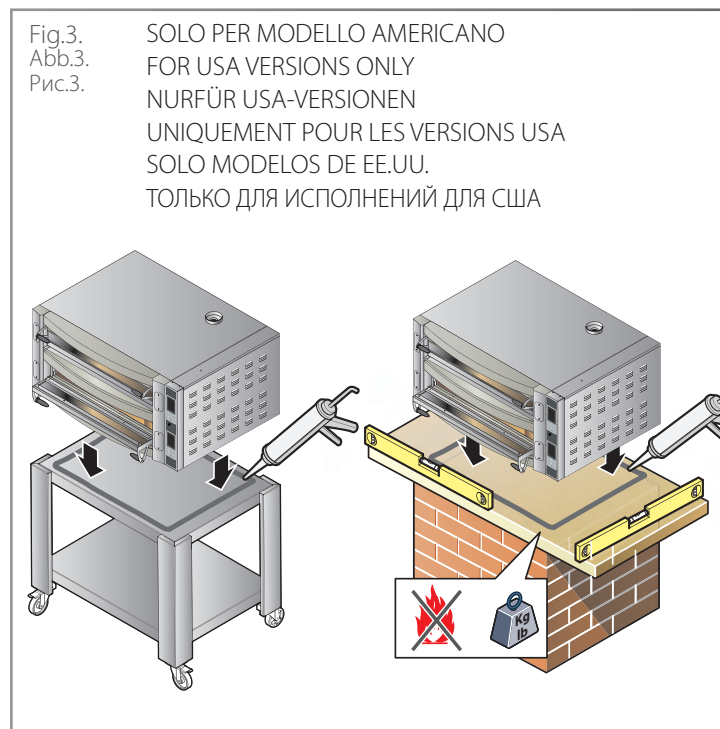
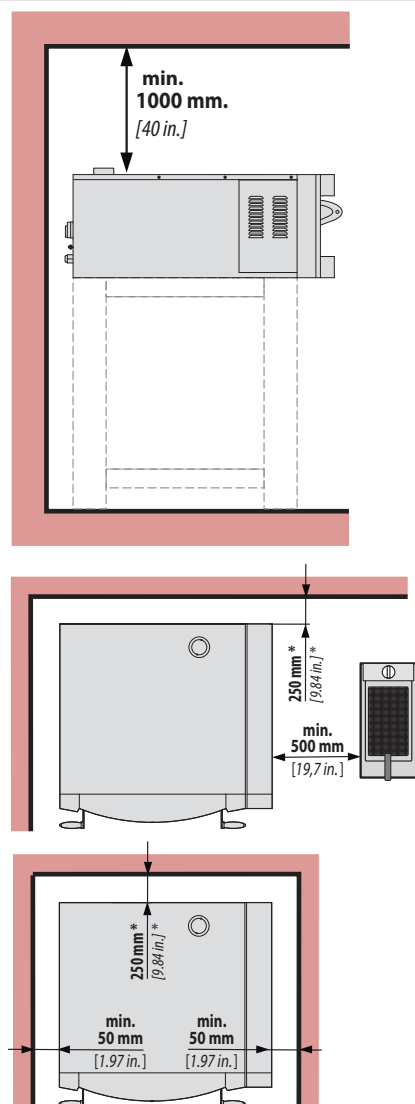


Fig.3.
Abb.3.
Рис.3.

Fig.5.
Abb.5.
Рис.5.



La distanza minima laterale è di 50 mm [1,97 in.], tuttavia si consiglia di lasciare uno spazio libero di 500 mm [19,7 in.] sul fianco destro per facilitare l'accesso all'impianto elettrico. Se ciò non fosse possibile, in caso di intervento, sarà necessario spostare il forno dal suo alloggiamento con sistemi adeguati.

The minimum side distance is 50 mm [1.97 in.], However we recommend you leave a gap of 500 mm [19.7 in.] on the right side* to make access to the electrical system easier. If this is not possible, in case of intervention, it will be necessary to move the oven from its housing with suitable systems

La distance latérale minimale est de 50 mm [1,97 in.]. Il est toutefois conseillé de laisser un espace libre de 500 mm [19,7 in.] du côté droit* pour faciliter l'accès au système électrique. Si cela n'est pas possible, il faudra déplacer le four de son logement à l'aide de systèmes adaptés en cas d'intervention.

Der seitliche Mindestabstand beträgt 50 mm [1,97 in.]; wir empfehlen jedoch, einen Abstand von 500 mm [19,7 in.] auf der rechten Seite einzuhalten, um den Zugang zur elektrischen Anlage zu vereinfachen. Falls dies nicht möglich ist, muss der Ofen bei Eingriffen mit geeigneten Systemen aus seinem Fach entfernt werden.

La distancia lateral mínima es de 50 mm [1,97 pulgadas], sin embargo, se recomienda dejar una distancia de 500 mm [19,7 pulgadas] en el lado derecho* para facilitar el acceso al sistema eléctrico. Si esto no es posible, será necesario mover el horno de su alojamiento mediante sistemas adecuados

Минимальное расстояние сбоку составляет 50 мм [1,97 in.], однако рекомендуется оставить свободное пространство в 500 мм [19,7 in.] с правой стороны* для облегчения доступа к электрооборудованию. Если это невозможно, в случае необходимости проведения работ потребуются сдвинуть печь с ее основания соответствующими системами.

Fig.6.
Abb.6.
Рис.6.

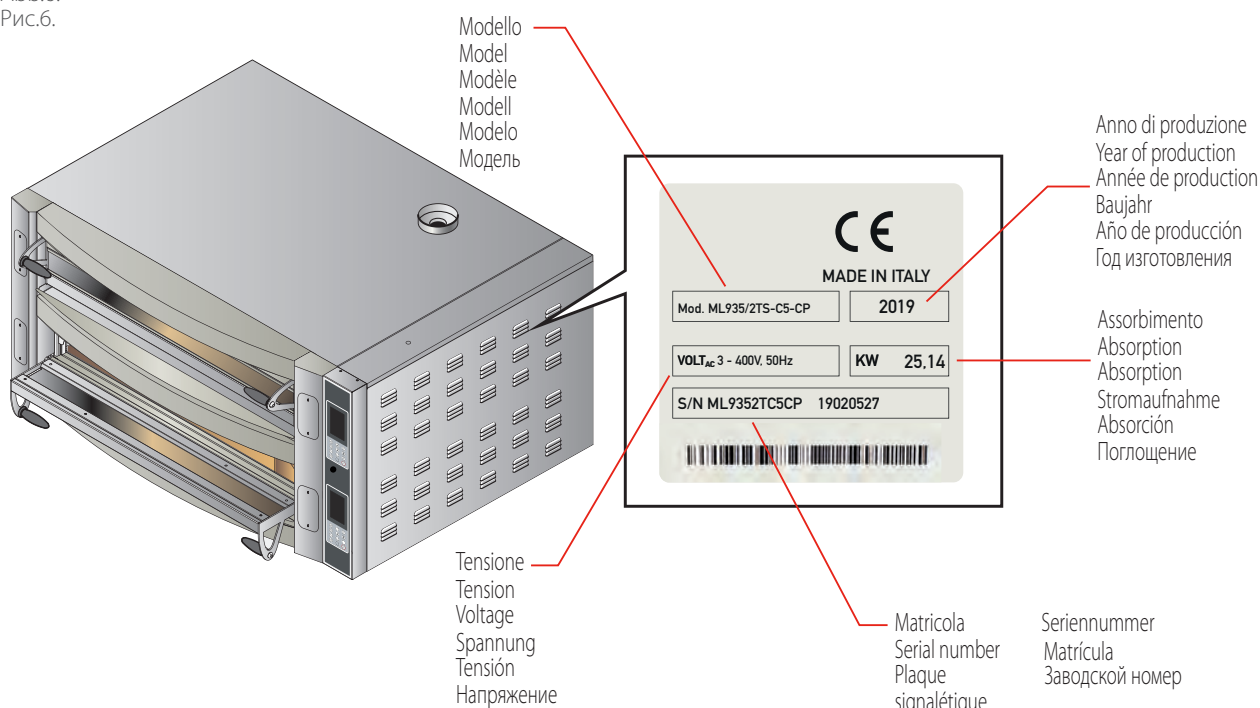
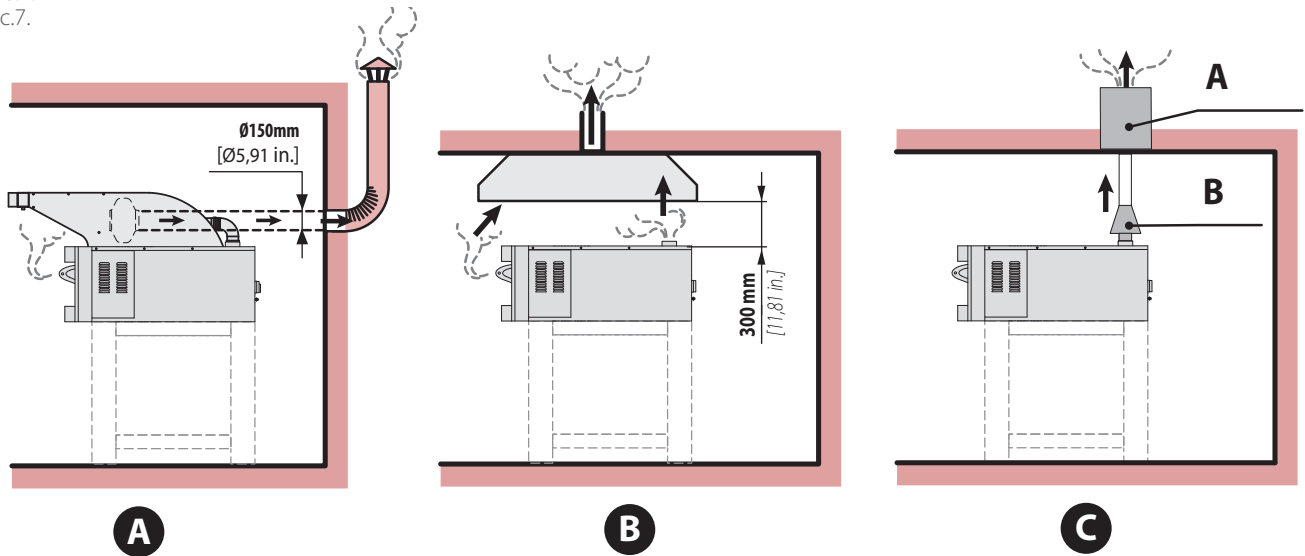




Fig.7.
Abb.7.
Рис.7.



A impianto di aspirazione
extraction system
système d'aspiration
Absauganlage
instalación de aspiración
вытяжная система

B interruttore di tiraggio
draught switch
interrupteur de tirage
Schalter Zug
interruptor de tiro
прерыватель тяги

Fig.8.
Abb.8.
Рис.8.

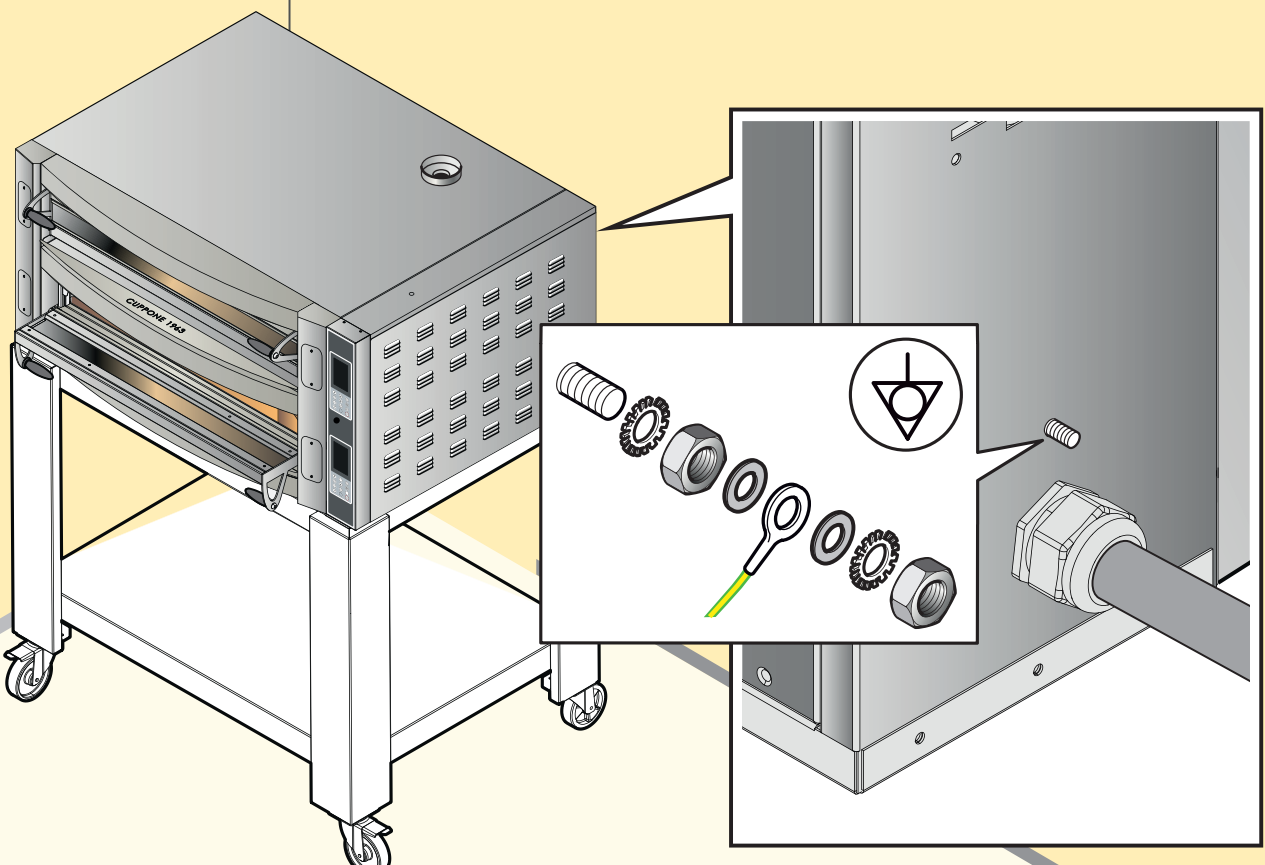
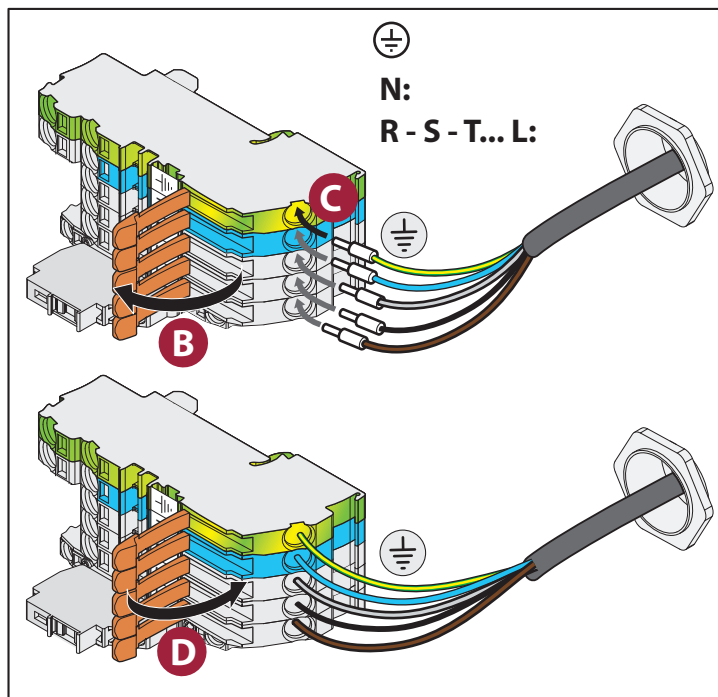
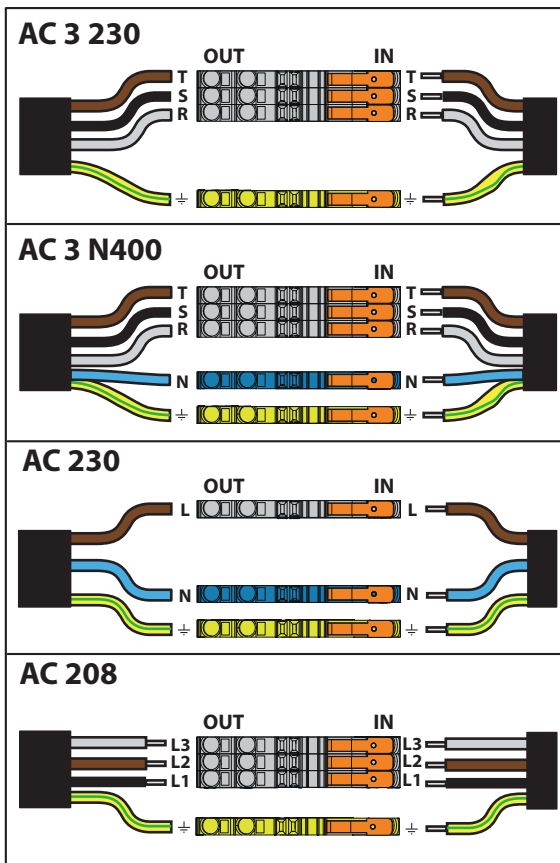
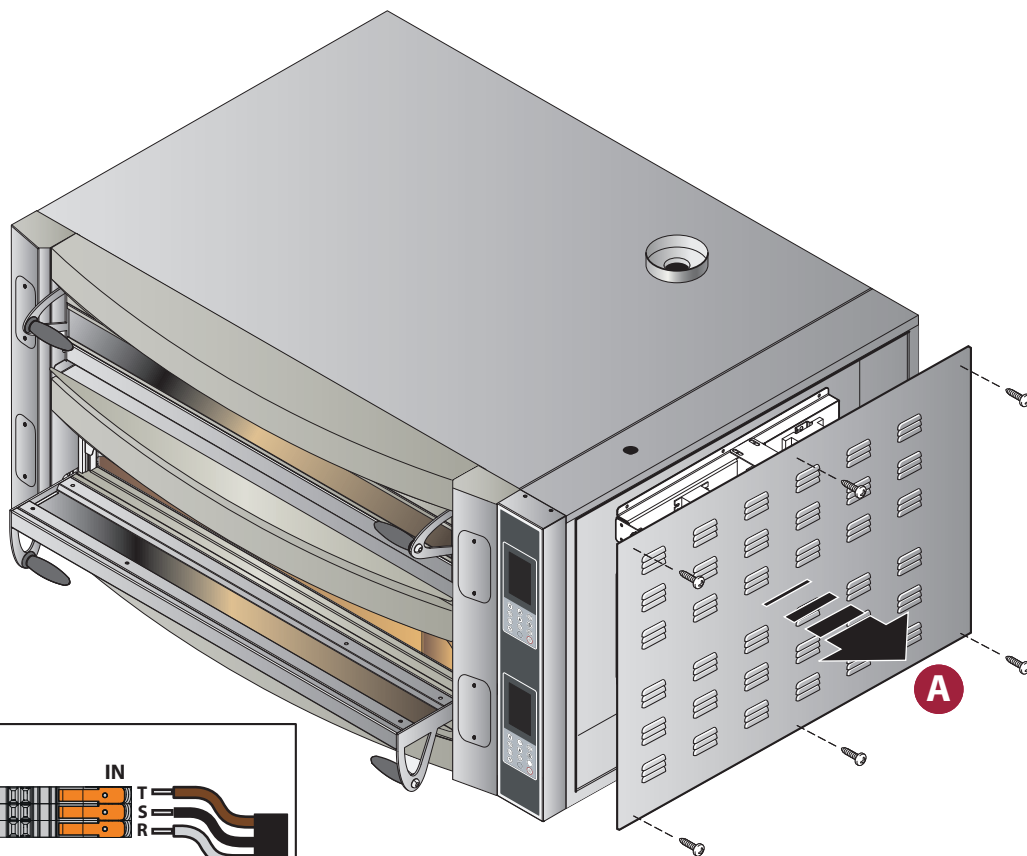


Fig.9.
Abb.9.
Рис.9.



terra
earth
terre
Erde
tierra
заземление

R-S-T...L

fasi
phases
phase
Phasen
fase
фазы

N

neutro
neutral
neutre
Nullleiter
neutro
нейтраль

EN Transport

► **Fig.1.** Fitted with personal protection equipment, transport the appliance to the installation location. Use a suitable vehicle capable of withstanding the weight of the same.

Model	single	double
ML 435	169 kg - 372,5 lb	302 kg - 665,7 lb
ML 635	218 kg - 480,6 lb	380 kg - 837,7 lb
ML 635 L	212 kg - 467,3 lb	378 kg - 833,3 lb
ML 935	283 kg - 623,9 lb	473 kg - 1042,7 lb

Persons not involved with the appliance installation may not pass through or stand in the work area during the transport of the appliance. During the transport, pay particular attention to passing through openings and/or doors.

Preliminary operations

► **Fig.2.** Carefully remove the protective film.

If any glue residue is left on the surfaces, remove it with soapy water but without any corrosive or abrasive products or sharp or pointed instruments.

⚠ Check that all the parts making up the oven are in good condition and without any faults or breakages, if that is not the case, contact the Retailer for the procedures to follow.

Positioning

The positioning room must comply with the instructions provided in ► **Fig.3.**

► **Fig.4.** The oven must be placed on a base, built by the Manufacturer or by yourself that:

- is flame and heat resistant;
- is perfectly stable and level;
- withstands the weight of the appliance.

In both cases, silicone the gap between the oven and the support or the bearing surface, using high temperature resistant silicone (for USA versions only).

Comply with the measurements shown in the figure ► **Fig.5.**

Serial number plate reading

► **Fig.6.** The serial number is on the right hand side of the appliance. It provides important technical information that is vital in case of a request for maintenance or repair of the appliance: please do not remove, damage or modify it.

Smoke extraction

The oven is fitted with a flue in the top to get rid of the steam from the cooking chamber.

This steam, together with the one from the door during the work phases, **must be conveyed outside** in one of the following ways:

► **Fig.7.**

A through a **hood supplied by the Manufacturer** that ensures perfect compatibility with the oven. For correct assembly and fixing to the oven, see the sheet attached to it; the evacuation flue must be for the exclusive use of the appliance, comply with current regulations and have a diameter that allows the passage of a **ø150 mm [Ø 5.91 in.]** evacuation pipe which corresponds to the diameter of the tube to be fitted on the hood (not supplied).

B through a **hood** belonging to the user, of suitable capacity, placed at about **300 mm [Ø 11.81 in.]** from the oven;

C through an adequate **extraction system** supplied by the user connected to the oven flue: in this case a draught switch must be installed between the extractor and the oven chimney (the extractor, switch and tube are not supplied by the Manufacturer). In this type of installation, the fumes resulting from the opening of the door will not be extracted.

Electrical connection

⚠ The electrical connection must be carried out **exclusively** by qualified personnel after reading the safety warnings at the beginning of the manual.

⚠ Before installing the appliance, **check that systems comply with the regulations in force** in the country where it is going to be used and **with the specifications indicated on the appliance rating plate** on the RH side of the oven.

► **Fig.9.** The appliance is supplied without either power cable or plug: they must both be fitted by qualified personnel. The cable must be **only of the type stated** and the plug fitted to it must be suitable for the consumption and connection of the oven to the electrical mains.

⚠ If the oven is fitted with a double chamber, there are two power cables and two plugs.

To connect the cable to the appliance, remove the RH side panel of the oven, let the cable through the cable gland provided and connect it to the terminal block correctly.

For a correct electrical connection, the appliance must:

- be included in an **equipotential system** in compliance with the legislation in force. This connection must be made between the various devices with the terminal marked with the equipotential symbol . The cable must have a maximum cross-section of 10 mm² (in compliance with IEC EN 60335-2-42:2003-09) and must be yellow-green;
- must be **grounded**  to the mains (green-yellow wire);
- must be connected to a **thermal differential switch** in compliance with the regulations in force (0.03A A type);
- must be connected to an **omnipolar circuit breaker** allowing complete disconnection in overvoltage III category conditions.

The Manufacturer accepts no liability for failure to comply with the above.

⚠ If required, the cable can be replaced by the Dealer or its technical service or by a person with similar qualifications to prevent any risk.



IT Precollaudo e collaudo

Prima della consegna al cliente, il forno viene controllato e collaudato nelle officine del Fabbricante. Il "foglio verifica processo produttivo" allegato allo stesso, garantisce che **ogni** passaggio del processo produttivo, dall'assemblaggio all'imballo, è stato accuratamente verificato, sia sotto il profilo della funzionalità che della sicurezza. Terminare spiegando all'utente come utilizzare in maniera ottimale e sicura l'apparecchiatura e come effettuare le operazioni di ordinaria manutenzione e di pulizia.

Verifica del funzionamento e prima accensione

Mettere in funzione l'apparecchiatura seguendo quanto riportato nel manuale di "Uso e Manutenzione" allegato alla stessa: sorvegliarla durante tutta la prova e verificare il corretto funzionamento di tutti i componenti elettrici. **Al primo utilizzo**, si raccomanda di impostare la temperatura ad un valore di **150°C - 302 °F**, per il modello **"TS"** percentuale al cielo 80% platea 20%, per il modello **"CD"** impostare Max al cielo e Min alla platea, per almeno **8 ore, senza introdurre alimenti all'interno**. Durante tutto questo tempo si consiglia di tenere completamente aperto il camino di sfato e, se è presente la cappa, di tenerla accesa. In questa prima fase il forno, a causa dell'evaporazione dell'umidità dei materiali isolanti, produrrà fumi e odori sgradevoli che scompariranno gradualmente nei successivi cicli di funzionamento.

FR Pré-essai et essai

Avant la livraison au client, le four est contrôlé et testé dans les ateliers du Fabricant. La « feuille de contrôle du processus de production » ci-joint, garantit que **chaque** passage du processus de production, de l'assemblage jusqu'à l'emballage, a été soigneusement vérifié tant sous le profil de la fonctionnalité que de la sécurité. Terminez en expliquant à l'utilisateur comment utiliser de manière optimale et sûre l'appareil et comment effectuer les opérations d'entretien ordinaire et de nettoyage.

Vérification du fonctionnement et premier allumage

Mettez l'appareil en marche en suivant les indications du manuel « Utilisation et Entretien » joint à celui-ci : surveillez-le durant l'essai et vérifiez le bon fonctionnement de tous les composants électriques. **Lors de la première utilisation**, il est conseillé de régler la température à une valeur de **150°C - 302 °F**, pour le modèle **"TS"** un pourcentage de 80 % en voûte et de 20 % en sole, pour le modèle **"CD"** régler Max en voûte et Min en sole, pendant au moins **8 heures, sans introduire d'aliments à l'intérieur**. Durant tout ce temps, il est conseillé de laisser le conduit d'évacuation complètement ouvert, et la hotte allumée, si présente. Durant cette première phase, l'évaporation de l'humidité des matériaux isolants produira des fumées et des odeurs désagréables qui disparaîtront progressivement dans les cycles de fonctionnement successifs.

ES Pre-pruebas y pruebas

Antes de la entrega al cliente, el horno se revisa y prueba en los talleres del Fabricante. La "hoja de verificación del proceso de producción" que se adjunta, garantiza que cada paso del proceso de producción, del ensamblaje al embalaje, ha sido controlado, desde el punto de vista de la funcionalidad y de la seguridad. Termine de explicarle al usuario cómo usar el equipo de manera óptima y segura y cómo llevar a cabo operaciones de mantenimiento y limpieza de rutina.

Comprobación del funcionamiento y primer encendido

Opere el equipo siguiendo las instrucciones del manual "Uso y mantenimiento" que se le adjunta: controle durante toda la prueba y verifique que todos los componentes eléctricos funcionen correctamente. **En el primer uso**, se recomienda ajustar la temperatura a un valor de **150°C - 302 °F**, para el modelo **"TS"** porcentaje en el techo 80% solera 20%, para el modelo **"CD"** ajustar Máx en el techo y Mín en la solera, durante al menos, **8 horas, sin introducir alimentos en su interior**. Durante todo este tiempo, es aconsejable mantener la chimenea de ventilación completamente abierta y, si está instalada la campana, mantenerla encendida. En esta primera fase, el horno, debido a la evaporación de la humedad de los materiales aislantes, producirá humos y olores desagradables que desaparecerán gradualmente en los siguientes ciclos operativos.

EN Pre-testing and final inspection

The oven is checked and tested in the Manufacturer's plant before being delivered to the customer. The "production process check sheet" enclosed with it guarantees that **each** step in the production process, from assembly to packaging, was carefully checked from both the operating and safety standpoints. Finish off explaining to the user how to use the appliance in an optimal and safe way and how to carry out ordinary maintenance and cleaning.

Checking the operation and first start-up

Start the appliance following the instructions in the "Use and Maintenance" manual annexed: monitor it during the whole test and check that all the electrical components work properly. **On the first use**, we recommend you set the temperature at a value of **150°C - 302 °F** for model **"TS"** top percentage 80% bottom 20%, for model **"CD"** set Max at the top and Min at the bottom, for at least **8 hours, without any food inside**. During this time, keep the chimney flue fully open and the hood, if present, ON. In this first phase, because of the humidity evaporating from the insulating materials, the oven will give out unpleasant smells and fumes that will gradually disappear during the following operating cycles.

DE Vorabnahme und Abnahmeprüfung

Vor der Auslieferung an den Kunden wird der Ofen in der Werkstatt des Herstellers einer Abnahmeprüfung unterzogen. Das beiliegende „Prüfblatt Produktionsprozess“ garantiert, dass alle Schritte des Produktionsprozesses von der Montage bis zur Verpackung sowohl hinsichtlich der Funktionalität, als auch hinsichtlich der Sicherheit sorgfältig überprüft worden sind. Zum Abschluss dem Benutzer erklären, wie das Gerät auf optimale und sichere Weise benutzt wird und wie die ordentlichen Wartungs- und Reinigungsarbeiten durchgeführt werden.

Überprüfung der Funktionsweise und erstes Einschalten

Bei der Inbetriebnahme des Geräts die Angaben des beiliegenden Handbuchs „Benutzung und Wartung“ befolgen: Das Gerät während des gesamten Tests überwachen und den ordnungsgemäßen Betrieb der elektrischen Komponenten überprüfen. **Bei der ersten Benutzung** sollte die Temperatur auf einen Wert von **150 °C - 302 °F** für das Modell **"TS"**, Prozentsatz Oberhitze 80 %, Unterhitze 20 % eingestellt werden, für das Modell **"CD"** Max. für die Oberhitze und Min. für die Unterhitze einstellen, für zumindest **8 Stunden, ohne Lebensmittel ins Innere zu stellen**. Während dieser Zeit sollte der Entlüftungskamin vollständig offen und - falls vorhanden - die Haube eingeschaltet gehalten werden. In dieser ersten Phase erzeugt der Ofen aufgrund der Verdampfung der Feuchtigkeit der Isolierungsmaterialien unangenehme Abgase und Gerüche, die während der nachfolgenden Betriebszyklen nach und nach verschwinden.

RU Предварительные проверки и пусконаладочные испытания

Перед поставкой заказчику печь прошла проверку и пусконаладочные испытания в цехах Изготовителя. «Листок испытания производственного процесса» прилагается к изделию и гарантирует, что **каждый** этап производственного процесса - от сборки до упаковки - тщательно проверен, как в отношении функциональности, так и в отношении безопасности. Завершить, объяснив пользователю оптимальный и безопасный порядок эксплуатации оборудования, а также выполнение операций планового техобслуживания и чистки.

Проверка функционирования и первое включение

Включить оборудование, следуя указаниям, приведенным в «Руководстве по эксплуатации и техническому обслуживанию», прилагаемому к нему: руководствоваться им на протяжении всех испытаний и проверить правильность функционирования всех электрических компонентов. При первом использовании рекомендуется задать температуру на значение 150°C - 302 °F, для модели **"TS"** процент верхней части 80%, процент дна 20%, для модели **"CD"** задать максимум для верхней части и минимум для дна, минимум на 8 часов, не помещая в печь продукты питания. В течение всего данного времени рекомендуется держать воздухопровод полностью открытым, а при наличии вытяжки включить ее. На этом первом этапе печь, по причине испарения влаги из изолирующих материалов, производит дым и неприятные запахи, которые постепенно будут исчезать во время следующих циклов работы.

TS



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РУССКИЙ ► p. 50

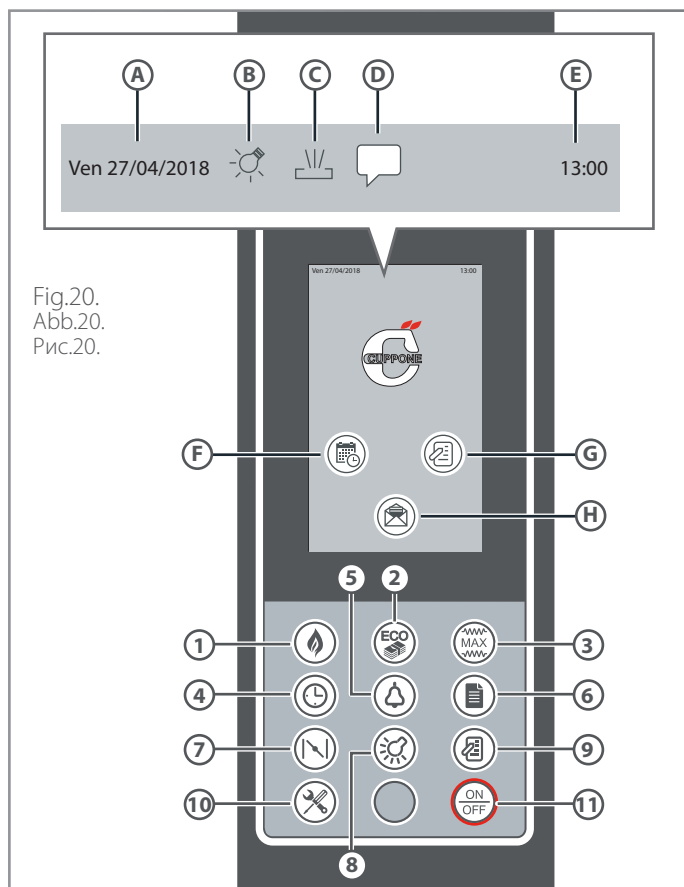


Fig.20.
Abb.20.
Рис.20.

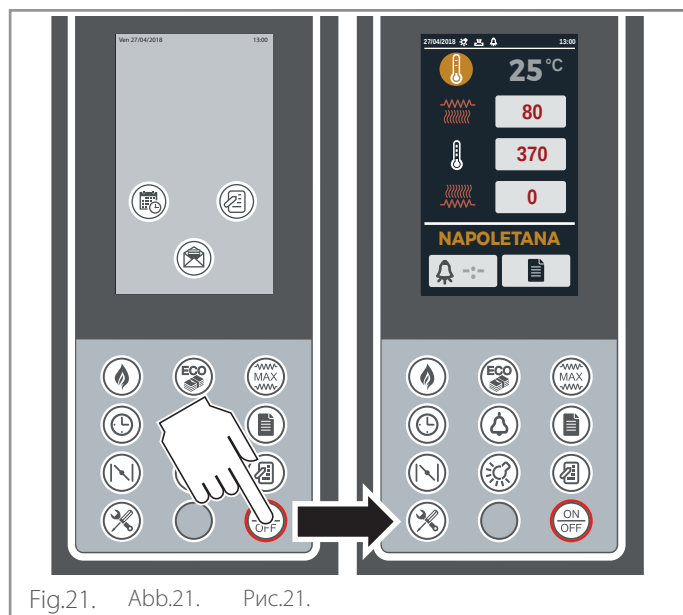


Fig.21. Abb.21. Рис.21.

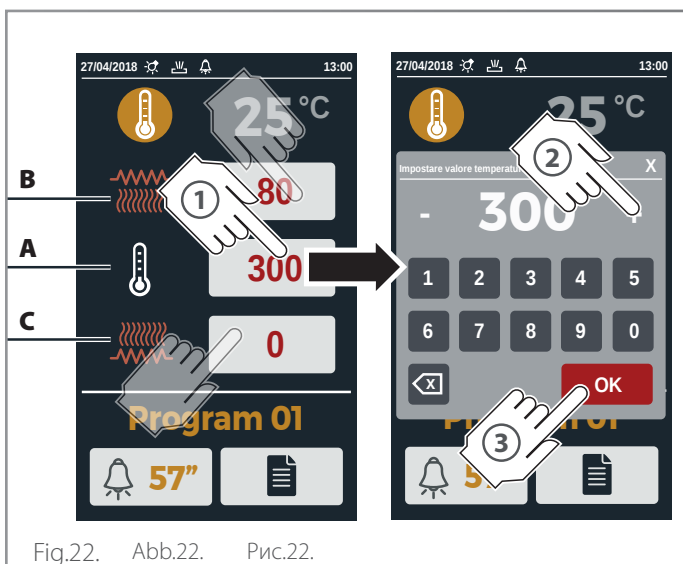


Fig.22. Abb.22. Рис.22.

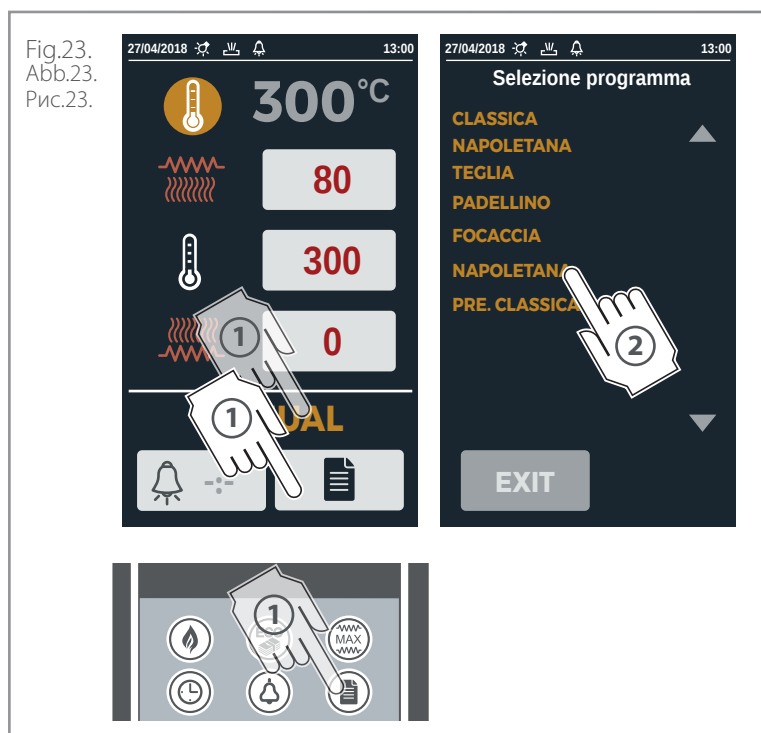


Fig.23.
Abb.23.
Рис.23.

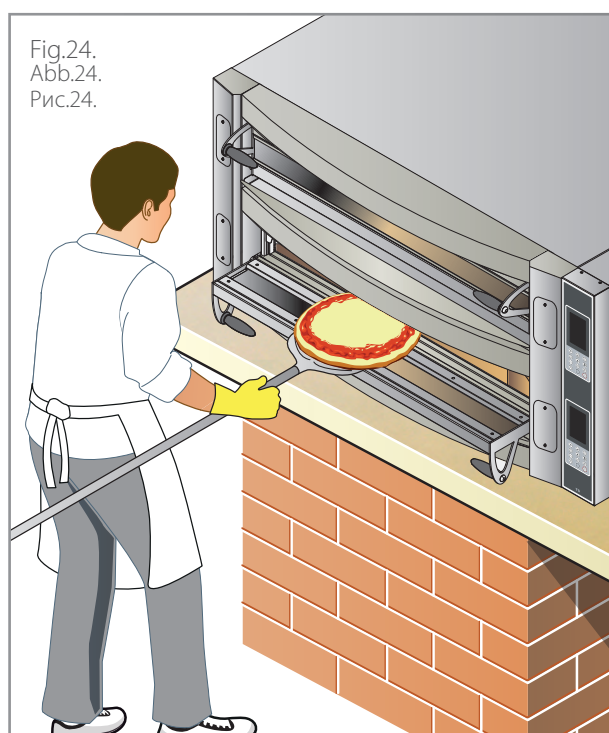


Fig.24.
Abb.24.
Рис.24.

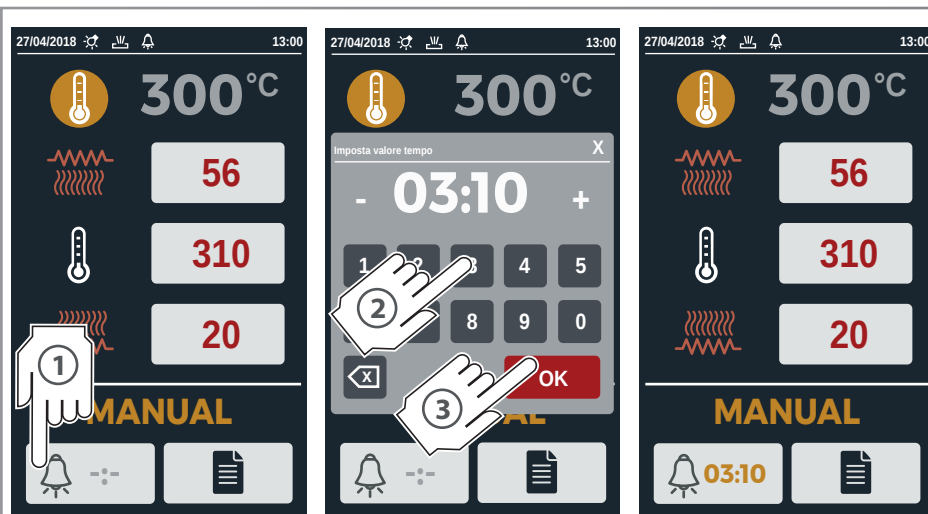


Fig.25. Abb.25. Рис.25.

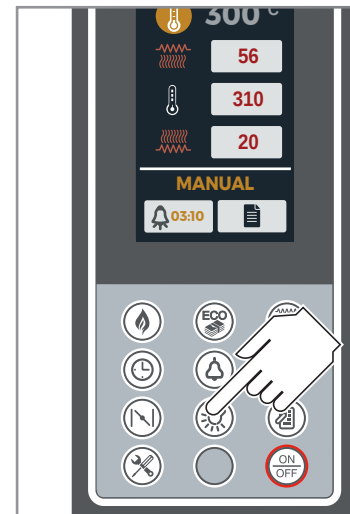


Fig.26. Abb.26. Рис.26.



Fig.27. Abb.27. Рис.27.

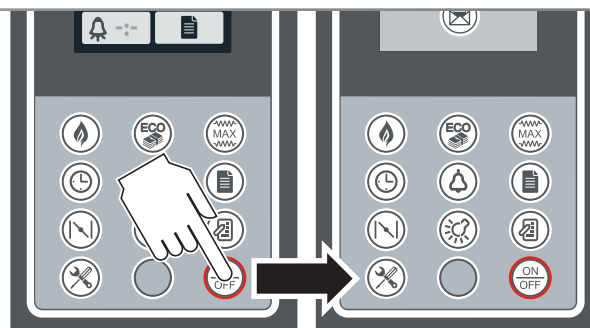


Fig.28. Abb.28. Рис.28.

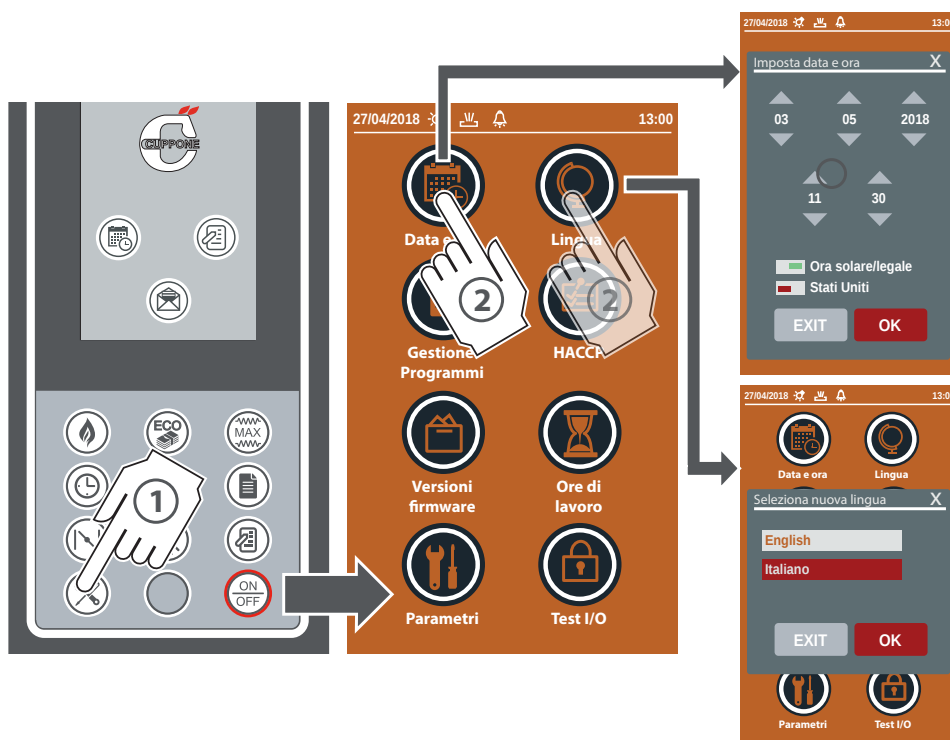


Fig.29. Abb.29. Рис.29.



EN Knowing your oven

Your oven can be used only to bake pizzas or similar dishes, such as bread or focaccia and to grill vegetables. The temperature in the chamber is controlled by boards that switch the heating elements on and off to keep the set temperature constant.

The oven can manage separately the powers:

- of the bottom part of the oven chamber;
- of the top part of the oven chamber.

Preparing to use the oven

Clean the oven and any accessories accurately, both externally and internally, following the instructions in the dedicated chapter rigorously.

Oven cleaning - pag. 54.

On the first use, we recommend you set the temperature at a value of **150°C - 302 °F** for model **"TS"** top percentage 80% bottom 20%, for model **"CD"** set Max at the top and Min at the bottom, for at least **8 hours, without any food inside**. During this time, keep the bleed valve open. If a hood is fitted, we recommend it is kept ON. In this first phase, because of the humidity evaporating from the insulating materials, the oven will give out unpleasant smells and fumes that will gradually disappear during the following operating cycles.

 Some parts of the equipment can reach high temperatures. We advise you to avoid touching surfaces and not to get materials either flammable or sensitive to heat near the appliance.

Do not rest objects on the oven, above all if built in material sensitive to heat. Take care and use personal protection equipment (i.e. gloves) when putting food into the cooking chamber or getting it out.

CD MODELS

Knowing the control panel ► Fig.10.

- Main display:** Displays alternatively:
 - the current temperature in the chamber
 - the set temperature
 - the intervention time of the end-of-cooking sound warning
 - the countdown time (time to the oven switching on if programmed switch-on is used)
- Keys + and - :** Allow increasing or decreasing:
 - the temperature values in the chamber,
 - the intervention time of the end-of-cooking sound warning
 - the countdown time (time to the oven switching on if programmed switch-on is used)
- Element LED:** with the oven running, if on, this indicates that the elements are heating; with the oven off, if flashing, it indicates a countdown (timed switch-on)
- Top power check:** Allows checking the power of the elements in the top, offering three adjustments:
 - OFF
 - MIN = 33%
 - MAX = 100%
- top LEDs:** highlight the selection made
- Bottom power check:** Allows checking the power of the elements in the bottom, offering three adjustments:
 - OFF,

- MIN = 33%
- MAX = 100%

5A **bottom LEDs:** highlight the selection made

6 **ON/OFF switch:** Switches the display on and off

7 **Light key:** Switches the light in the cooking chamber on and off

8 **Clock key**

With the oven on: activates an end-of-cooking acoustic signal

With the oven off: sets the programmed switch-on

9 **Chimney key:** Opens and closes the steam holes in the back of the cooking chamber

Use guided procedure

The oven can be switched on:

- **manually:** switching the oven on when it must be used it is necessary to wait at least an hour for the oven to preheat and get the right temperature ► Check the following use procedure (points A, B, C, D, etc.)
- **programming it:** setting the number of hours missing to the next switch-on the oven will switch on automatically ► See page 35 cap. **"Programmed switch-on"**
- **automatically:** using a clock or SMS (with external modules not supplied by the Manufacturer).

A - Turning the oven on manually

► **Fig.11.** Pressing the ON/OFF key, the display lights up and shows the current temperature of the cooking chamber (e.g. 25°C - 77°F).

B - Setting the preheating

Pre-heating must have the same cooking parameters as the recipe to be used. It must be carried out without products in the cooking chamber and takes about an hour for the oven to be ready for cooking.

 During preheating, the flue gas discharge valve must **always be kept closed** to prevent heat escaping from the chamber and the heating elements being turned on with the consequent overheating of the refractory surfaces which would cause the products to burn.

► **Fig.12.** Set the **pre-heating temperature** using the "+" o "-" keys, until the desired value is displayed.

► **Fig.13.** Set the **top** and **bottom power** acting on the keys shown in the figure. After setting these three parameters, the oven starts heating straight away. The "heating element" LED will switch off after about an hour: this means the oven has reached the temperature set for pre-heating and is ready to cook.

C - Starting cooking

► **Fig.14.** Once preheating is complete, you can start cooking and bake the products using personal protection equipment (e.g. gloves) and tools suitable for contact with food and made of material resistant to high temperatures (e.g. steel).

 For optimal results, always adhere to the oven capacity declared by the Manufacturer and position the products to be cooked evenly in the cooking chamber.

During cooking, it is always possible to change any value by acting as usual.

 *During cooking, the heating element LED may switch back on; this means the elements have come back on to keep the set temperature constant.*

D - Switching the light on (optional)

► **Fig.15.** When necessary, it is possible to switch on the oven light to check the cooking, acting on the light key . Press the same key to switch it off.

E - Adjusting the steam holes

► **Fig.16.** In the back of the cooking chamber there are some steam holes: they can be more or less open to keep the degree of humidity more suited to the type of product to bake in the cooking chamber.

To open the holes, keep the button indicated in the figure pressed continuously: they begin to open progressively. To block them in the desired position, just release the key.

F - Activating an end-of-cooking signal (buzzer)

► **Fig.17.** If you wish, you can enable a buzzer that will go off when the set time expires, warning that cooking is complete.

To activate it, **with the oven on**, press the "clock" key.

The display will show **after how long the acoustic signal will sound** (e.g. 3.3 that is three minutes and thirty seconds): if you want to change this default time, use the "+" or "-" keys until the display shows the desired time (e.g. 5.2 that is five minutes and twenty seconds). After setting it, the countdown starts, at the end of which a buzzer will sound to highlight the end of cooking. To stop the buzzer, press the "clock" key.



Warning! **the oven continues heating** when the buzzer goes off!

G - Switching the oven off

► **Fig.18.** To switch the oven off, keep the ON/OFF key pressed for about 2 seconds.

Programmed switch-on



The programmed switch-on function is very useful because the oven can be already hot, and therefore ready to bake, when the restaurant is opened.

► **Fig.19.** To activate it, **with the oven off**, press the "clock" key. The display will show **the time to switch-on**: if you wish to change this default time, use the "+" or "-" keys until the display shows the desired time (maximum time 99.5 that is 99 hours and 50 minutes).

Once set, the countdown starts, at the end of which the oven will switch on automatically with the temperature and power parameters used **for the last cooking**.

If you wish to change them:

- exit programmed switch-on pressing the "clock" key,
- switch the oven on with the ON/OFF key,
- set a cooking cycle with the desired parameters
- switch the oven off with the ON/OFF key,
- set the programmed switch-on as explained above.

To exit the function and cancel programmed switch-on, touch the "clock" key again.

TS MODELS

Knowing the control panel

► **Fig.20.**

- 1 **Pyrolysis program key**: Starts the pyrolysis program to clean the oven
- 2 **ECO program key**: Starts the ECO program ► for further explanation refer to the extended digital manual.
- 3 **MAX program key**: Starts the MAX program ► for further explanation refer to the extended digital manual.
- 4 **TIMER key**
Stand-by screen: enables the holiday mode;
Work screen: enables/disables the weekly switch-on timer function.
- 5 **Buzzer key**: Activates an end-of-cooking acoustic signal
- 6 **Program key**: Allows viewing and using the programs saved by the user
- 7 **Chimney key**: Opens and closes the steam holes in the back of the cooking chamber
- 8 **Light key**: switches the light in the cooking chamber on and off
- 9 **DIARY key**: Gives access to the diary page
- 10 **SERVICE key (settings)**: Gives access to the user's settings ► for further explanation on use refer to the extended digital manual.
- 11 **ON/OFF switch**: Powering the oven on and off

FUNCTION BAR

- A **Current date**
- B **Chamber light**
Shows the state of the light in the chamber (on or off)
- C **Vent**
If on, it shows the chimney is opening (the user is acting on the chimney key ⑦)
- D **Warning**
Highlights a warning to read (e.g. maintenance)
- E **Current time**
- F **PROGRAMMED SWITCH-ON key**
Gives access to the **Weekly programmed switch-on** page: it is possible to program the oven automatically switching on and off for the whole week ► for further explanation on use refer to the extended digital manual.
- G **HOLIDAY key**
Gives access to the **Holiday** page: this function allows interrupting for a certain period of time the oven switching on and off every week, without having to cancel it ► for further explanation on use refer to the extended digital manual.
- H **DIARY key**
Gives access to the **Diary** page, where it is possible to set up to 10 notes that will be displayed at the set time on the set day. Every note can also be repeated cyclically ► for further explanation on use refer to the extended digital manual.

Use guided procedure

The oven can be switched on:

- **manually**: switching the oven on when it must be used it is necessary to wait at least an hour for the oven to preheat and get the right temperature ► Check the following use procedure (points A, B, C, D, etc.)
- **programming it**: setting the number of hours missing to the next switch-on the oven will switch on automatically ► for further explanation on use refer to the extended digital manual.



- **automatically:** using a clock or SMS (with external modules not supplied by the Manufacturer).

A - Turning the oven on manually

► **Fig.21.** After powering the oven, the display lights up and shows the STAND-BY page. Pressing the ON/OFF key, the display shows the cooking page.

B - Setting the preheating

Pre-heating must have the same cooking parameters as the recipe to be used. It must be carried out without products in the cooking chamber and takes about an hour for the oven to be ready for cooking.

It is possible to set the pre-heating in two ways:

- ► **Fig.22.** entering **manually** the **preheating temperature (A)** and the desired **top (B) and bottom (C) power**.
The entered parameters cannot be stored, so they need to be reset every time.
- ► **Fig.23. starting a recipe (program) already stored**, previously saved by the user ► for further explanation on how to create a recipe, refer to the extended digital manual.

After setting, the oven starts heating straight away in compliance with the set parameters.



During preheating, the steam holes in the back of the cooking chamber must be kept always closed, to prevent the elements from being on too long and warming the refractory surfaces too much, causing the first pizzas to burn.

C - Starting cooking

► **Fig.24.** Once preheating is complete, you can start cooking and bake the products using personal protection equipment (e.g. gloves) and tools suitable for contact with food and made of material resistant to high temperatures (e.g. steel).

During cooking or preheating, if the current temperature in the chamber is:

- **lower** than the one set (so the elements are active), ► the icons identifying the top and bottom are **red**
- **equal to or higher** than the set one (so the elements are off), ► the icons identifying the top and bottom are **white**



For optimal results, always adhere to the oven capacity declared by the Manufacturer and position the products to be cooked evenly in the cooking chamber.

D - Activating an end-of-cooking signal (buzzer)

► **Fig.25.** If you wish, you can enable a buzzer that will go off when the set time expires, warning that cooking is complete.

The display shows **after how much time the buzzer will go off** (e.g. 3:10 that is three minutes and ten seconds). After setting it, the countdown starts, at the end of which a buzzer will sound to highlight the end of cooking. To stop the buzzer, press the buzzer key.



Warning! **the oven continues heating** when the buzzer goes off!

E - Switching the light on (optional)

► **Fig.26.** When necessary, it is possible to switch on the oven light to check the cooking, acting on the light key . Press the same key to switch it off.

F - Adjusting the steam holes

► **Fig.27.** In the back of the cooking chamber there are some steam holes: they can be more or less open to keep the degree of humidity more suited to the type of product to bake in the cooking chamber.

To open the holes, keep the dedicated key pressed continuously: they begin to open progressively. To block them in the desired position, just release the same key.

G - Switching the oven off

► **Fig.28.** To stop cooking, press the ON/OFF key: the oven goes into stand-by mode.

Setting the correct language, date and time

► **Fig.29.** In this section, the language as well as the current date and time can be set.

In the bottom part of the page, you can set the **automatic** change to summer time, choosing the Europe or United States version.

- **Europe:** summer time starts the last Sunday in March at 2:00 a.m., winter time starts the last Sunday in October at 3:00 a.m.
- **United States:** summer time starts the second Sunday in March at 2:00 a.m.; winter time starts the first Sunday in November at 2:00 a.m.



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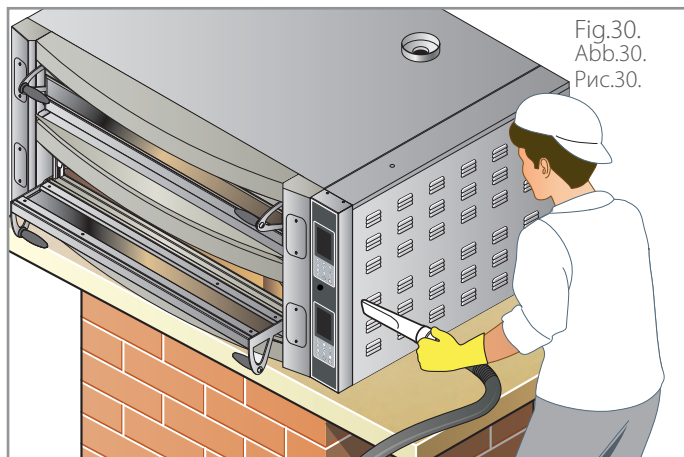


Fig.30.
Abb.30.
Рис.30.

TS

Fig.32.
Abb.32.
Рис.32.

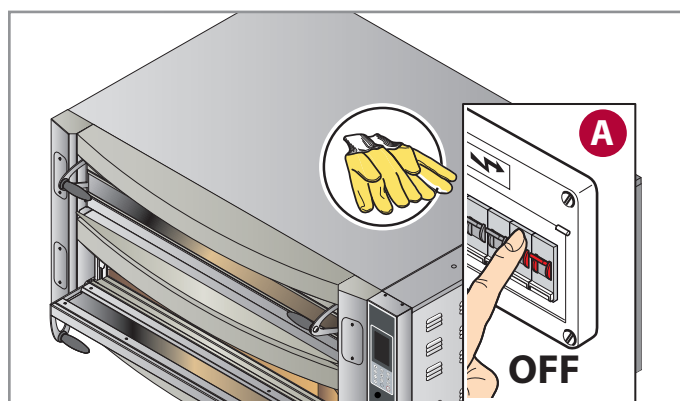
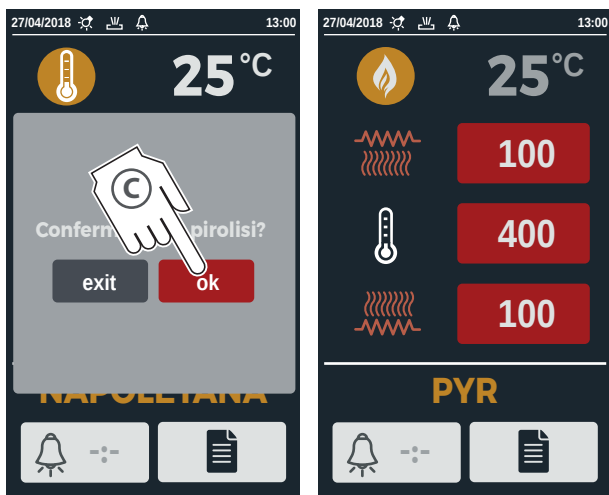
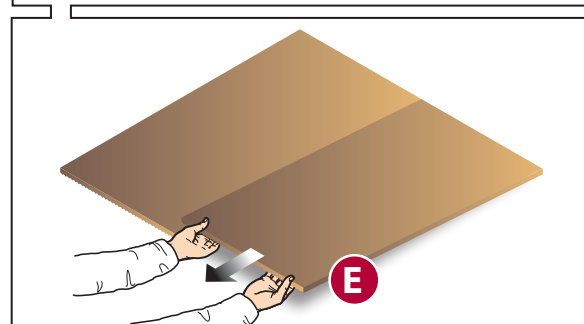
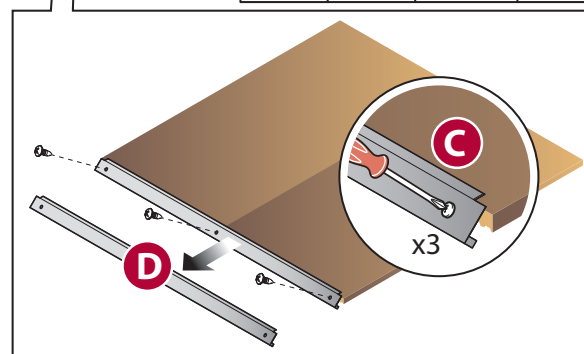
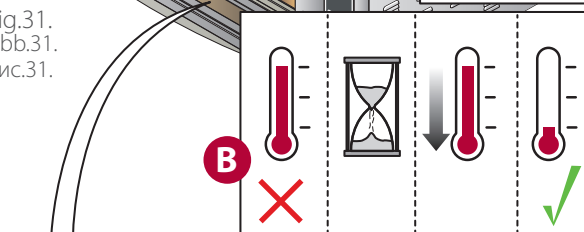
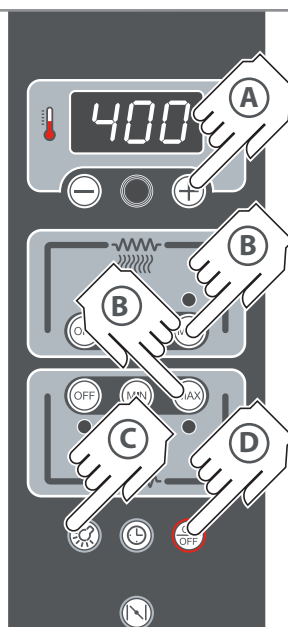


Fig.31.
Abb.31.
Рис.31.



CD

Fig.33.
Abb.33.
Рис.33.



EN Warnings

 Before any cleaning, it is necessary to **switch off the power** to the appliance (acting on the system switch) and wear suitable personal protection equipment (e.g. gloves, etc.). The user must carry out only routine maintenance, for extraordinary maintenance, contact a Service Centre requesting service from an authorised technician. The Manufacturer warranty does not cover damages due to negligent or incorrect maintenance or cleaning (e.g. use of unsuitable detergents).

 **Any cleaning must be carried out with the oven completely cold and wearing adequate personal protection devices (e.g. gloves, etc.).**

 When cleaning any part or accessory do NOT use:

- abrasive or powder detergents;
- aggressive or corrosive detergents (e.g. hydrochloric or sulphuric acid, caustic soda, etc.). Caution! Never use these substances also when cleaning the substructure/floor under the appliance or its base;
- abrasive or sharp tools (e.g. abrasive sponges, scrapers, steel brushes, etc.);
- steamed or pressurised water jets.

 It is best to have a Service Centre perform maintenance and inspection on the appliance at least once a year to ensure top working and safety conditions.

Keep the vents of the electrical compartment clean and clear.

Oven cleaning

Cleaning the external steel parts

Use a cloth dampened with hot soapy water and end with rinsing and drying.

Cleaning the glass

Clean any glass with a soft cloth and special glass detergent.

Cleaning the control panel

Clean the control panel with a soft cloth and a little detergent for delicate surfaces.

Avoid also using very aggressive detergents that may damage the construction material (polycarbonate).

► Fig.31. Cleaning the refractory surface

 On the refractory surface, there are normally some food residues (e.g. fat, food residues, etc.) that must be removed frequently for health and safety reasons.

Remove the coarser food residues with a natural fibre brush; then, if necessary, remove the refractory bricks of the cooking surface as shown in the figure and suck the carbonized residues accumulated under them on the bottom of the oven with an ash extraction bin.

Never use liquids to clean the refractory surface.

 While reinserting the bricks, be careful not to pinch your fingers.

 Replacement refractory bricks can be obtained from the Manufacturer on request.

If the use of a natural fibre brush to eliminate food residues from the refractory surface is not sufficient, see chapter "Setting the pyrolysis parameters".

Setting the pyrolysis parameters

Pyrolysis is a thermochemical crystallization process of food residues that have deposited in the cooking chamber, which takes place by bringing the oven up to 400°.

 Before starting the pyrolysis, remove the coarser food residues with a natural fibre brush.

 In the "TS" models, during pyrolysis, the light switches off automatically to preserve the bulbs, on the other hand, in the "CD" models it is necessary to turn it off manually.

TS model ovens ► Fig.32.

- Touch the ON/OFF key **11**;
- touch the pyrolysis key **1**;
- confirm pressing "OK": the heating of the cooking chamber starts until the temperature of 400°C - 752°F is reached, when the function stops (to stop the function early, press the pyrolysis key **1** again);
- in a cold oven, clean the chamber from the crystallized food residues using a natural fibre brush and then vacuum with an ash extraction bin.

CD model ovens ► Fig.33.

- Set the **chamber temperature to 400°C - 752°F**,
- Acting on the "MIN" e "MAX" keys, set the **top** and **bottom power to MAX**,
- switch the lights in the cooking chamber off;
- when the temperature is reached, switch the oven off with the ON/OFF key and let it cool down with the door closed;
- in a cold oven, clean the chamber from the crystallized food residues using a natural fibre brush and then vacuum with an ash extraction bin.



IT Smaltimento a fine vita

Per evitare un eventuale utilizzo non autorizzato e i rischi ad esso connessi prima di smaltire l'apparecchiatura assicurarsi che non sia più possibile utilizzarla: a tal fine il cavo di alimentazione va tagliato o rimosso (ad apparecchiatura scollegata dalla rete elettrica).

Smaltimento apparecchiatura



Ai sensi dell'art. 13 del Decreto Legislativo n. 49 del 2014 "Attuazione della Direttiva RAEE 2012/19/EU sui rifiuti di apparecchiature elettriche ed elettroniche" Il marchio del cassonetto barrato con barra specifica che il prodotto è stato immesso sul mercato successivamente al 13 agosto 2005 e che alla fine della propria vita utile non deve venire assimilato agli altri rifiuti ma deve essere smaltito separatamente. Tutte le apparecchiature sono realizzate con materiali metallici riciclabili (acciaio inox, ferro, alluminio, lamiera zincata, rame, ecc.) in percentuale superiore al 90% in peso. E' necessario porre attenzione alla gestione di questo prodotto nel suo fine vita riducendo gli impatti negativi sull'ambiente e migliorando l'efficacia d'uso delle risorse, applicando i principi di "chi inquina paga", prevenzione, preparazione per il riutilizzo, riciclaggio e recupero. Si ricorda che lo smaltimento abusivo o non corretto del prodotto comporta l'applicazione delle sanzioni previste dalla corrente normativa di legge.

EN Disposal at end of life

To avoid any unauthorised use and associated risks, before discarding the machine make sure it cannot be used; for this purpose, cut and remove the power cord (once the equipment is unplugged).

Make sure no child can accidentally remain trapped inside the cooking chamber, locking the door (for example, with adhesive tape or locks).

Equipment disposal



Pursuant to art. 13 of Legislative Decree no. 49 of 2014 "Implementation of WEEE directive 2012/19/EU on electric and electronic waste", the barred bin symbol specifies that the product was introduced on the market after August 13, 2005 and that it must not be discarded with other waste at the end of its working life but disposed of separately. All the equipment has been made with recyclable metal materials (stainless steel, iron, aluminium, zinc plate, copper, etc.) that as a percentage make up more than 90% of the weight. Attention must be paid to the management of this product at the end of its life, reducing any negative impact on the environment and improving the efficiency of resources, applying the principles of "who pollutes pays", prevention, preparation for re-use, recycling and recovery. Please remember that illicit or incorrect product disposal is punishable by law.

FR Élimination en fin de vie utile

Pour éviter toute utilisation non autorisée et les risques qui y sont liés avant l'élimination de l'appareil, assurez-vous qu'il ne soit plus possible de l'utiliser : pour cela, le câble d'alimentation doit être coupé ou retiré (avec un appareil débranché du réseau électrique).

Faites en sorte qu'aucun enfant puisse rester accidentellement coincé à l'intérieur de la chambre du four en jouant ; pour cela, verrouillez l'ouverture de la porte (par exemple, avec du ruban adhésif ou des butées).

Élimination de l'appareil



En vertu de l'art. 13 du décret-loi n° 49 2014 « Mise en œuvre de la directive DEEE 2012/19 / UE sur les déchets des équipements électriques et électroniques » Le logo de la poubelle barrée spécifie que le produit a été mis sur le marché après le 13 Août 2005 et qu'à la fin de sa vie utile, il ne doit pas être assimilée à d'autres déchets, mais doit être collecté séparément. Tous les appareils sont réalisés avec des matériaux métalliques recyclables (acier, inox, fer aluminium, tôle galvanisée, cuivre, etc.) dans une quantité supérieure à 90% en poids. Il est nécessaire de faire attention à la gestion de ce produit à la fin de sa vie utile en réduisant les impacts négatifs sur l'environnement et en améliorant l'efficacité d'utilisation des ressources, en appliquant les principes de « pollueurs payeurs », prévention, préparation pour la réutilisation, recyclage et récupération. Ne pas oublier que l'élimination abusive du produit comporte l'application des sanctions prévues par la réglementation législative en vigueur.

DE Entsorgung am Ende der Lebensdauer

Um eventuelle unbefugte Verwendungen und die damit verbundenen Risiken zu vermeiden, vor der Entsorgung des Geräts dafür sorgen, dass dieses nicht mehr verwendet werden kann: zu diesem Zwecke ist das Netzkabel durchzuschneiden oder zu entfernen (bei von der Stromversorgung getrenntem Gerät).

Sicherstellen, dass keine Kinder versehentlich in der Garkammer eingeschlossen werden kann: Dazu die Öffnung der Tür blockieren (zum Beispiel mit Klebeband oder Anschlägen).

Entsorgung des Gerätes



Gemäß den Bestimmungen von Art. 13 der ital. Gesetzesverordnung Nr. 49 aus dem Jahr 2014 „Umsetzung der EU-Richtlinie EEAG 2012/19 über Elektro- und Elektronik-Altgeräte“ gibt das Symbol der durchgestrichenen Abfalltonne an, dass das Produkt nach dem 13. August 2005 auf den Markt gebracht wurde und am Ende seiner Lebensdauer nicht als normaler Haushaltsabfall sondern separat zu entsorgen ist. Alle Geräte bestehen zu mehr als 90 % des Gewichts aus recycelbare Metallwerkstoffen (Edelstahl, Eisen, Aluminium, verzinktes Blech, Kupfer usw.). Bei der Entsorgung des Geräts muss darauf geachtet werden, dass negative Umwelteinflüsse durch dieses vermieden und Ressourcen geschont werden, indem das Prinzip „Wer verschmutzt, zahlt“ angewandt wird sowie durch Vorbeugung und Vorbereitung zu Wiederverwendung, Recycling und Verwertung. Die unsachgemäße Entsorgung des Produkts führt zur Anwendung der von den geltenden gesetzlichen Bestimmungen vorgesehenen Sanktionen.



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