

# SPEEDELIGHT



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EN Installation and operating manual \*

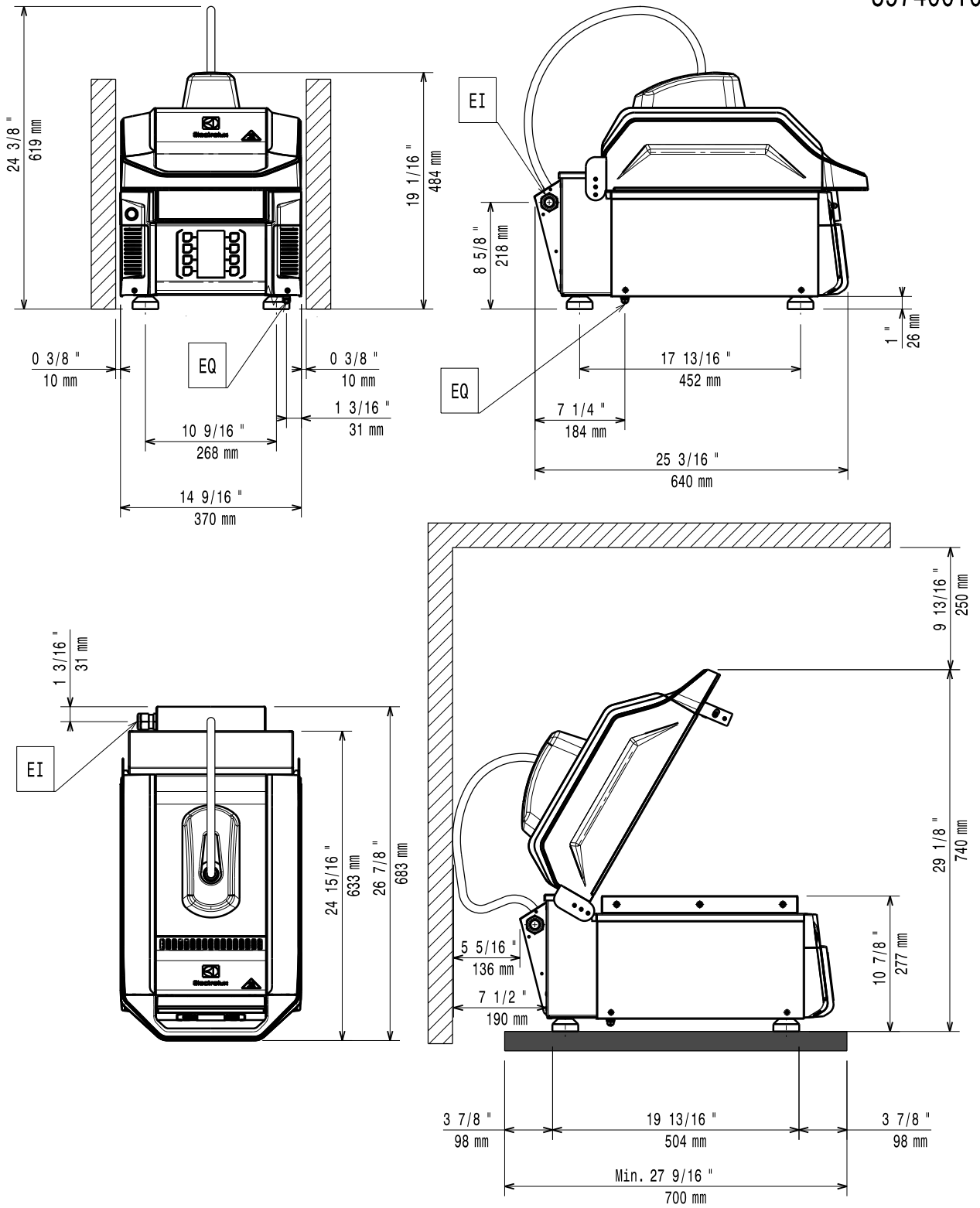


\*Original instructions

595402601- 2018.01

Installation diagram

597400Y00



EI = Power cable length 2000 mm / 78.74 "

EQ = Equipotential screw

## Foreword



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

The following must not be considered a long and exacting list of warnings, but rather a set of instructions suitable for improving machine 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 machine 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 machine'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 machine, regarding its use and maintenance.

The manual must be available to operators and carefully kept in the place where the machine 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 machine 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 machine. During all stages of machine use, always respect the current regulations on safety, work hygiene and environmental protection. It is the user's responsibility to make sure the machine 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.electrolux.com/professional](http://www.electrolux.com/professional)".
- The manual must always be kept in an easily accessed place near the machine. Machine operators and maintenance personnel must be able to easily find and consult it at any time.

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## A SAFETY INFORMATION

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### A.1 Children and vulnerable people safety

- 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 or instruction concerning use of the appliance in a safe way and understand the hazards involved.
- Do not let children play with the appliance.
- Keep all packaging and detergents away from children.
- Cleaning and user maintenance shall not be made by children without supervision.

### A.2 General information

To ensure safe use of the machine 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 machine or the product.



#### **IMPORTANT**

Important instructions or information on the product



Read the instructions before using the appliance



Clarifications and explanations

### A.3 General safety

- The machines are provided with electric and/or mechanical safety devices for protecting workers and the machine itself. 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.
- Never operate the machine, 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 machine, or parts of it, without guards or with guards removed. This is purely for explanatory purposes. Do not use the machine without the guards or with the protection devices deactivated.
- Do not remove, tamper with or make illegible the safety, danger and instruction signs and labels on the machine.

#### **A.4 Transport, handling and storage**

- Do not stand under suspended loads during loading/ unloading operations. Unauthorized personnel must not enter the work area.
- The weight of the appliance alone is not sufficient to keep it steady.
- For machine lifting and anchoring, do not use 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.

#### **A.5 Installation and assembly**

- Appliance positioning, installation and disassembly must be carried out by a specialised technician.
- The machine is not suitable for installation outdoors and/or in places exposed to atmospheric agents (rain, direct sunlight, etc.).
- The above operations must be carried out by the specialised technician in conformity with the current safety regulations, regarding the equipment used and the operating procedures.
- The plug must be accessible after positioning the appliance in the place of installation.
- Disconnect the appliance from the power supply before carrying out any installation procedure.

#### **A.6 Electrical connection**

- Work on the electrical systems must only be carried out by a qualified electrician, in order to prevent any risk.
- If the power cable is damaged or too short, call the After-Sales Service or a qualified electrician to replace it.

#### **A.7 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 “PRECAUTIONS FOR SAFE USE TO AVOID POSSIBLE EXPOSURE TO EXCESSIVE MICROWAVE ENERGY” found on chapter H *Normal machine use*.
3. Do not use the appliance without any load.

4. This appliance must be grounded. Connect only to properly grounded outlet. See "GROUNDING INSTRUCTIONS" found on chapter G.7.
5. Install or locate this appliance only in accordance with the provided installation instructions.
6. Some products such as whole eggs and sealed containers – for example, closed glass jars – are able to 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 sandwiches. It is not designed for laboratory use.
8. The appliance is intended only for professional use, not for household application
9. As with any professional appliance, it cannot be use by unqualified people or children.
10. 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.
11. Do not use the appliance if it is damaged. It is particularly important that the lid close properly and that there is no damage on the glass
12. Before each use, the user is responsible of verifying the general integrity and cleanliness of the appliance and stop or no using it in case of noted dirt, damage or missing parts.
13. This appliance should be serviced only by qualified service personnel. Contact nearest authorized service facility for examination, repair, or adjustment.
14. The appliance has an internal air cooling system (back and front). The air intake and outlet openings of the appliance must not be blocked with objects or cloths, otherwise excessive overheating and damage to the appliance could occur. Do not place objects on the outlets located at the top of the appliance.
15. 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.
16. Do not immerse the appliance, the upper heating plate, cord or plug in water.
17. Keep the power cord away from any heated surfaces of the appliance.
18. Do not let cord hang over edge of table or counter.

19. To reduce the risk of fire in the heating cavity.
  - a. The appliance is designed for direct heating/cooking of sandwich. Any other use is to be considered improper.
  - b. Do not overcook sandwiches. 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).
  - c. If materials inside the appliance ignite, turn appliance off and disconnect the power cord.
  - d. Do not leave things on the glass, do not use the cooking chamber for storage purposes. Do not leave cooking utensils or sandwiches in the cavity when not in use.
  - e. Do not use the appliance to warm sandwich into metallic pots, pans, sheets, utensils.
  - f. Clean regularly the glass and the upper heating plate, removing all the debris. Carbon deposit could over heat the sandwiches and the microwaves can burn the grease and burned deposit.
20. The maximum height of the sandwich to be cooked must not overpass 3"/75 mm.
21. During operation, pay attention to the hot zones of the exterior surface. The cooking zones remain hot. Even with the appliance switched off.
22. As in any microwave appliance, it can occur to have sparks inside the cooking chamber. These sparks do not influence the safety of the user nor the appliance nor the quality of the sandwich. If, as a consequence of the sparking, a dark mark on the metal part is visible, this can be cleaned with a damp cloth.
23. Periodically clean the appliance, removing all traces of sandwich; failure to keep it clean will lead to deterioration of the surfaces.
24. Have the appliance fully checked periodically (at least once a year). For that purpose, it is advisable to stipulate a maintenance contract.
25. 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.8 Machine cleaning and maintenance**

- Work on the electrical equipment must only be carried out by a specialised electrician or the After- Sales Service.
- Before carrying out any cleaning or maintenance, disconnect the appliance from the power supply and carefully unplug it (if present).

- During maintenance, the cable and plug must be kept in a visible position by the operator carrying out the work.
- Do not touch the appliance with wet hands or feet or when barefoot.
- Do not remove the safety guards.
- Respect the requirements for the various ordinary and extraordinary maintenance operations. Non-compliance with the instructions can create risks for personnel.
- Maintenance, checking and overhaul operations must only be carried out by a specialised technician or the After-Sales Service, provided with suitable personal protection equipment (safety shoes and gloves), tools and ancillary means. Refer to “B.9 *Personal protection equipment*” for suitable personal protection equipment.

## A.9 Ordinary maintenance

- Do not clean the machine with jets of water.
- Put the machine in safe conditions before starting any maintenance operation.
- All scrapping operations must occur with the machine stopped and cold and the electrical power supply disconnected.
- Contact with chemical substances (e. g. detergent, rinse aid, scale remover, etc.) without taking appropriate safety precautions (e. g. personal protection equipment) can involve exposure to chemical risk and possible damage to health. Therefore always refer to the safety cards and labels on the products used.

## A.10 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 lid 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 lid closing, (3) seal and sealing surfaces (arcing, wear, and other damage), (4) damage to or loosening of hinges and latches, (5) evidence of dropping or abuse.
- Only original spare parts can ensure the safety standards of the appliance.
- Before turning on microwave power for any service test or inspection within the microwave generating compartments, check the magnetron, wave guide or transmission line, and cavity for proper alignment, integrity, and connection.

- Any defective or misadjusted components in the interlock, monitor, lid seal, and microwave generation and transmission systems shall be repaired, replaced, or adjusted by procedures described in this manual before the appliance is released to the owner.

## A.11 Machine disposal

- Dismantling operations must be carried out by specialised personnel.
- Work on the electrical equipment must only be carried out by specialised personnel, with the power supply disconnected.
- Make the appliance unusable by removing the power cable and any compartment closing devices, to prevent the possibility of someone becoming trapped inside.

## B GENERAL INFORMATION



### WARNING

Refer to “*Safety Information*”

#### B.1 Introduction

Given below is some information regarding the intended use of this appliance, its testing, and a description of the symbols used (that identifies the type of warning), the definitions of terms used in the manual and useful information for the appliance user.

#### B.2 Definitions

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

Operator	machine installation, adjustment, use, maintenance, cleaning, repair and transport personnel.
Manufacturer	Electrolux Professional SpA or any other service centre authorised by Electrolux Professional SpA.
Operator for normal machine use	an operator who has been informed and trained regarding the tasks and hazards involved in normal machine 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 machine 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 machine 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 machine and/or who manages and uses it (e. g. company, entrepreneur, firm).
Electrocution	an accidental discharge of electric current on a human body.

#### B.3 New concept appliance

This appliance is a product specifically designed to heat/cook sandwiches, with the following main characteristics:

- Combination of three different heating modes:
  - contact plates,
  - infrared radiation,
  - microwaves.
- Different preset programs.
- Count down at the end of the cooking cycle.
- Programmable electronic control.

#### B.4 Machine and manufacturer's identification data

A reproduction of the marking or data plate on the machine is given below:

F.Mod.	Comm. Mod.	Ser.Nr.	
PNC	EL: V	3N ~	Hz kW A
EL:			
			MW freq
			2450
		IPX4	
Electrolux Professional spa - Viale Treviso, 15 - 33170 Pordenone (Italy)			

The data plate gives the product identification and technical data.

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

F.Mod.	factory description of product
Comm.	commercial description
Model	
PNC	production number code
Ser.No.	serial number
“V”	power supply voltage

"Hz"	power supply frequency
"kW"	max. power absorbed
"A"	max. current absorbed
"IP or IPX"	dust and water protection rating
CE	CE marking
Electrolux Professional SpA	manufacturer

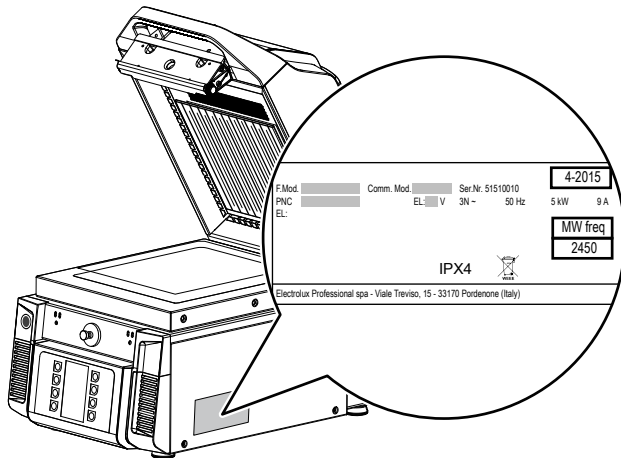


Fig. 1 Data plate position



**IMPORTANT**

Refer to the data given on the machine's data plate for relations with the Manufacturer (e.g. when ordering spare parts, etc.).

**B.5 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 SpA.

**B.6 Responsibility**

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

- non-compliance with the instructions contained in this manual;

**B.9 Personal protection equipment**

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

Stage	Protective garments 	Safety footwear 	Gloves 	Glasses 	Safety helmet 
Transport	—	●	○	—	○
Handling	—	●	○	—	—
Unpacking	—	●	○	—	—
Installation	—	●	○	—	—
Normal use	●	—	● <sup>1</sup>	—	—
Adjustments	○	●	—	—	—
Routine cleaning	○	●	●	○	—
Extraordinary cleaning	○	●	●	○	—
Maintenance	○	●	○	—	—
Dismantling	○	●	○	○	—
Scrapping	○	●	○	○	—

- 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 machine operation and invalidates the original manufacturer warranty);
- operations carried out by non-specialised personnel;
- unauthorized modifications or operations;
- missing, lack or inadequate maintenance;
- improper machine use;
- unforeseeable extraordinary events;
- use of the machine by uninformed and untrained personnel;
- non-application of the current provisions in the country of use, concerning safety, hygiene and health in the workplace.

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

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

Electrolux Professional SpA declines any liability for inaccuracies contained in the manual, if due to printing or translation errors.

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

**B.7 Keeping the manual**

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

**B.8 Recipients of the manual**

**This manual is intended for:**

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

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

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

1. During Normal use, gloves must be heatproof to protect hands from contact with hot food or hot parts of the appliance and/or when removing hot items from it. Failure to use the personal protection equipment by operators, specialised personnel or users can involve exposure to chemical risk and possible damage to health (depending on the model).

## C GENERAL SAFETY RULES



### WARNING

Refer to “*Safety Information*”

#### C.1 Introduction

The machines are provided with electric and/or mechanical safety devices for protecting workers and the machine itself.

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.



#### C.2 Protection devices installed on the machine




##### C.2.1 Guards

The guards on the machine are:

- fixed guards (e.g. casings, covers, side panels, etc.), fixed to the machine and/or frame with screws or quick-release connectors that can only be removed or opened with tools;
- interlocked movable guards (door) for access inside the machine;
- machine electrical equipment access doors, made from hinged panels openable with tools. The door must not be opened when the machine is connected to the power supply.

#### C.3 Safety signs to be placed on the machine or near its area

Prohibition	Meaning
	do not remove the safety devices
	do not use water to extinguish fires (placed on electrical parts)

Danger	Meaning
	danger of crushing hands
	danger of burns
	danger of electrocution (shown on electrical parts with indication of voltage)

#### C.4 End of use

When the appliance is no longer to be used, make it unusable by removing the mains power supply wiring.

#### C.5 Instructions for use and maintenance

Risks mainly of a mechanical, thermal and electrical nature exist in the machine. 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.

To guarantee machine efficiency and correct operation, periodical maintenance must be carried out according to the instructions given in this manual.

Make sure to periodically check correct operation of all the safety devices and the insulation of electrical cables, which must be replaced if damaged.



## WARNING

Extraordinary machine maintenance operations must only be carried out by specialised personnel provided with all the appropriate personal protection equipment (safety shoes, gloves, glasses, overalls, etc.), tools, utensils and ancillary means.

Never operate the machine, removing, modifying or tampering with the guards, protection or safety devices.

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

### C.6 Reasonably foreseeable improper use

Improper use is any use different from that specified in this manual. During machine 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 machine 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 machine;
- wrong machine installation;
- placing in the machine any objects or things not compatible with its use, or that can damage the machine, cause injury or pollute the environment;
- climbing on the machine;
- non-compliance with the requirements for correct machine use;
- other actions that give rise to risks not eliminable by the Manufacturer.



## WARNING

The previously described actions are prohibited!

### C.7 Residual risks

The machine 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. During the installation stages of the machine, it is necessary to provide for sufficient spaces to limit these risks. To preserve these conditions, the areas around the machine 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 machine 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 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 machine without using protective gloves.
Electrocution	Contact with live parts during maintenance operations carried out with the electrical panel powered
Falling from above	The operator intervenes on the machine using unsuitable systems to access the upper part (e.g. rung ladders, or climbs on it)
Crushing or injury	The specialised personnel may not correctly fix the control panel when accessing the technical compartment. The panel could close suddenly.
Crushing or shearing	Possible risk of injury to upper limbs during the closing operation of the lid on the rear of the appliance.
Tipping of loads	When handling the machine or the packing containing it, using unsuitable lifting systems or accessories or with the load unbalanced
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.

## D PRODUCT DESCRIPTION

### D.1 Appliance overview

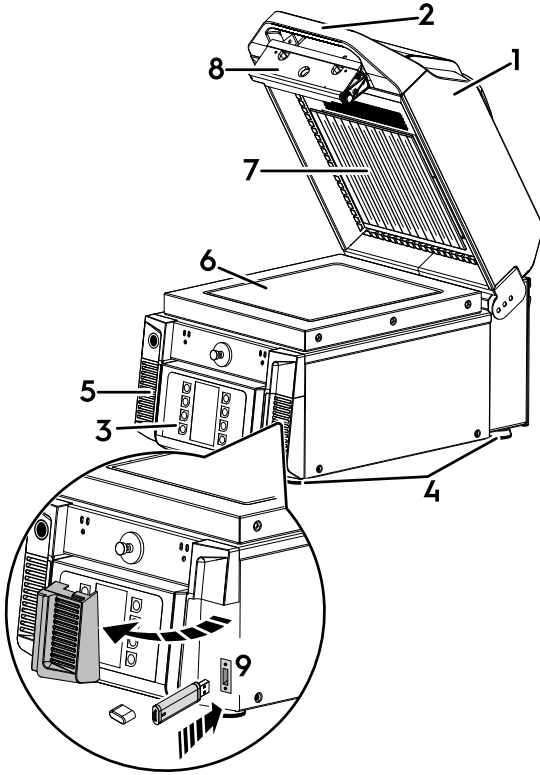


Fig. 2 Front

1	Lid
2	Handle
3	Control panel
4	Feet
5	Ventilation holes
6	Glass
7	Upper plate
8	Lock device
9	USB key position

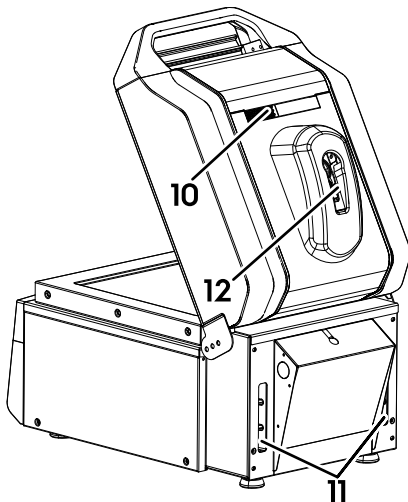
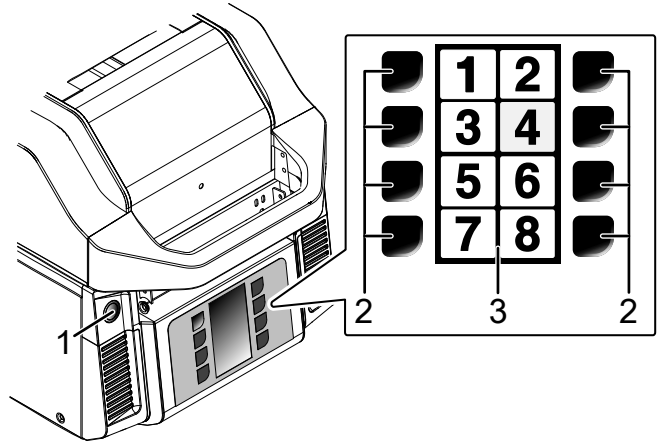


Fig. 3 Rear

10	Steam evacuation chamber
11	Ventilation holes
12	Upper plate with respective locking device

### D.2 Control panel overview

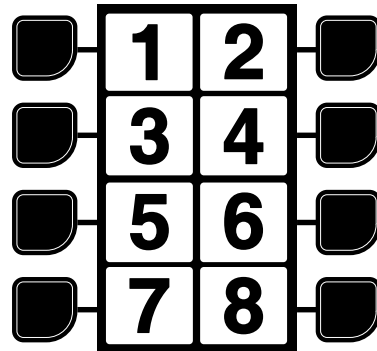


1	ON OFF button
2	Programme selection buttons
3	Display

#### D.2.1 Display

The display is divided in 8 equal parts. Each part is linked to a programme button.

When you press a program button the corresponding part of the display is on.



**NOTE!**

This display is not a touch screen.

To select the desired programme, press the relevant side button.

### D.3 Accessories supplied with the appliance

Together with this appliance a specific accessories kit is delivered.



**NOTE!**

The below items can also be ordered separately.

- 24 Reusable sheets of baking paper (code: 653694).
- 2 Cleaning instruction cards to be pinned on a wall or to be fixed close to the appliance.
- 1 Liter of ECOLAB Rapid Grease (code: 0S1195, 4l batch).
- 1 Teflon brush (code: 653623).
- 1 Silicone pad (code: 0D4024).
- 1 Lid interlock device.

---

## E TECHNICAL DATA TABLE

---

### E.1 Main technical characteristics



#### IMPORTANT

For overall dimension please refer to the "Installation Diagram".

For all electric data, please refer to "B.4 Machine and manufacturer's identification data"

Weight	Kg	36
Equivalent sound pressure level Leq dB(A) <sup>1</sup>	dB(A)	<70

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

### E.2 Characteristics of power supply

The AC power supply to the machine must meet the following conditions:

- max. voltage variation  $\pm 5\%$
- max. frequency variation  $\pm 1\%$  continuous  $\pm 2\%$  for a short period.

Harmonic distortion, unbalanced three-phase supply voltage, voltage pulses, interruption, dips and the other electric characteristics must respect the provisions of point 4.3.2 of Standard EN 60204-1 (IEC 60204-1).



#### WARNING

The machine's power supply must be protected against overcurrents (short circuits and overloads) by fuses or suitable thermal magnetic circuit breakers. A suitable high-sensitivity manual-reset differential omnipolar thermal-magnetic switch with contact gap enabling complete disconnection in category III overvoltage conditions and complying with the current regulations, must be installed between the power cable and the electric line.



#### WARNING

For protection against indirect contacts (depending on the type of supply provided for and connection of earths to the equipotential protection circuit) refer to point 6.3.3 of EN 60204-1 (IEC 60204-1) with the use of protection devices that ensure automatic cut-off of the supply in case of isolation fault in the TN or TT systems or, for IT systems, the use of isolation controllers or differential current protection devices to activate automatic power disconnection (an isolation controller must be provided for indicating a possible first earth fault of a live part, unless a protection device is supplied for switching off the power in case of a such a fault. This device must activate an acoustic and/or visual signal which must continue for the entire duration of the fault). For example: in a TT system, a differential switch with cut-in current (e.g. 30 mA) coordinated with the earthing system of the building where the machine is located must be installed ahead of the supply.

---

## F TRANSPORT, HANDLING AND STORAGE

---



#### WARNING

Refer to "Safety Information"



#### CAUTION

### F.1 Introduction

Transport (i. e. transfer of the machine from one place to another) and handling (i. e. transfer inside workplaces) must occur with the use of special and adequate means.

The machine must only be transported, handled and stored by specialised personnel, who must have:

- specific technical training and experience in the use of lifting systems;
  - knowledge of the safety regulations and applicable laws in the relevant sectors;
  - knowledge of the general safety rules;
  - personal protection equipment suitable for the type of operation carried out;
  - the ability to recognize and avoid any possible hazard.
-

## F.2 Transport: Instructions for the carrier



### IMPORTANT

The transported load can shift:

- when braking;
- when accelerating;
- in corners;
- on rough roads.

## F.3 Handling

Arrange a suitable area with flat floor for machine unloading and storage operations.

### F.3.1 Procedures for handling operations

#### Before lifting:

- send all operators to a safe position and prevent persons from entering the handling area;
- make sure the load is stable;
- make sure no material can fall during lifting. Manoeuvre vertically in order to avoid impacts;
- handle the machine, keeping it at minimum height from the ground.

#### For correct and safe lifting operations:

- use the type of equipment most suitable for characteristics and capacity (e.g. electric pallet truck or lift truck);
- cover sharp edges;

- check the forks and lifting procedures according to the instructions given on the packing.

### F.3.2 Shifting

#### The operator must:

- have a general view of the path to be followed;
- stop the manoeuvre in case of hazardous situations.

### F.3.3 Placing the load

Before placing the load, make sure the way is free and that the floor is flat and can take the load. Remove the appliance from the wooden pallet, move it to one side, then slide it onto the floor.

## F.4 Storage

The machine and/or its parts must be stored and protected from damp, in a non-aggressive place, free of vibrations and with room temperatures between  $-10\text{ }^{\circ}\text{C}$  [ $14\text{ }^{\circ}\text{F}$ ] and  $50\text{ }^{\circ}\text{C}$  [ $122\text{ }^{\circ}\text{F}$ ].

The place where the machine is stored must have a flat support surface to avoid deforming the machine or damage to the support feet.



### CAUTION

Do not make modifications to the parts supplied with the appliance. Any missing or faulty parts must be replaced with original parts.

# G INSTALLATION AND ASSEMBLY



## WARNING

Refer to “*Safety Information*”

### G.1 Introduction

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



### CAUTION

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

### G.2 Customer's responsibilities

The tasks and works required of the Customer are:

- arrange an earthed power socket of suitable capacity for the input specified on the data plate;
- for information regarding the electrical connection, refer to “*G.7 Electrical connection*”;
- check the floor planarity on which the machine is placed.

### G.3 Appliance space limits

- A suitable space must be left around the appliance (for operations, maintenance, etc.).
- The passages enabling personnel to operate on the appliance must be at least 50 mm wide, except at the rear of the appliance.
- This space must be increased in case of use and/or transfer of other equipment and/or means or if exit routes are necessary inside the workplace.
- In use to keep the correct distances indicated in the installation diagram

### G.4 Positioning



### CAUTION

This appliance is not designed for built-in installation.  
The appliance must be levelled.  
Do not obstruct the vent holes of the appliance.

Wear protective gloves. Refer to “*B.9 Personal protection equipment*” for further information.

Unpack the machine, carrying out the following operations:

- cut the straps and remove the protective film, taking care not to scratch the surface if scissors or blades are used;
- remove the cardboard top, the polystyrene corners and the vertical protection pieces.

Install the appliance, taking all the safety precautions required for this type of operation, also respecting the relevant fire-prevention instructions. Install the appliance in a ventilated place. Refer to “*Safety Information*”.

Do not install the appliance adjacent to any high heat or grease producing piece of appliance, such as a range top, griddle, fryer, etc., that could allow radiant heat to raise the exterior temperature of the appliance.

For the overall space required and connection dimensions, refer to the installation diagrams given on the first pages of this manual.



### NOTE!

For appliances with stainless steel cabinet:

- remove the protective film very slowly without tearing it, to avoid leaving glue stuck to the surface;
- to remove the traces of glue, use 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.

### G.4.1 ADJUSTMENT OF THE MINIMAL DISTANCE BETWEEN THE GLASS AND THE UPPER PLATE (models equipped only)

If 0 chock: H = approximately 13mm

If 1 chock: H = approximately 24mm

If 2 chocks: H = approximately 35mm

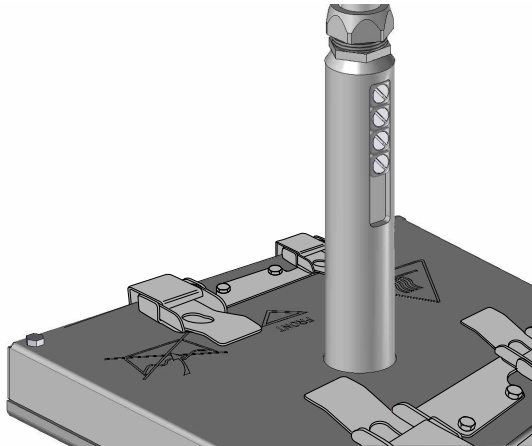
If 3 chocks: H = approximately 46mm

If 4 chocks: H = approximately 57mm

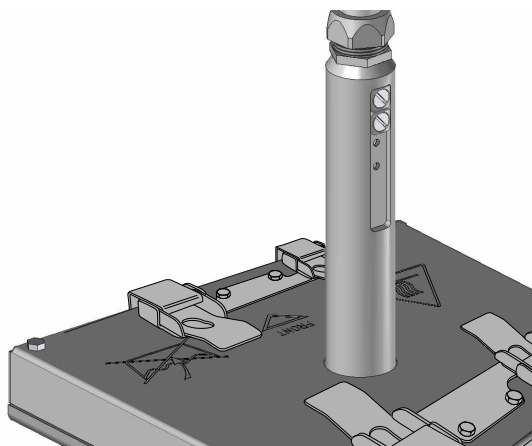


**NOTE!**  
THE NUMBER OF CHOCKS IS GIVEN STARTING FROM THE TOP (SEE EXAMPLE)

#### • 4 CHOCKS

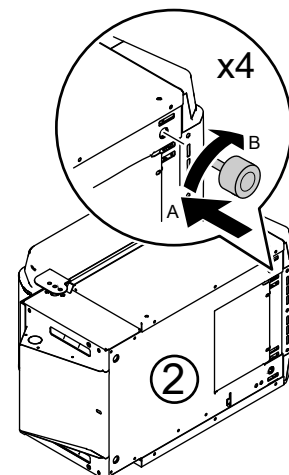
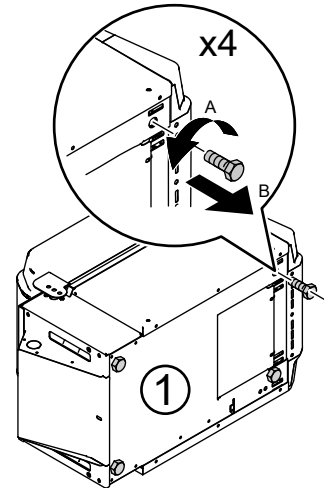


#### • 2 CHOCKS



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

### G.6.1 Feet installation



### G.5 Workplace

All the laws, regulations and directives in force in the place of installation regarding the following must be observed.

- Correct lighting of workplaces.
- Safety in the workplace, accident prevention.
- Compulsory signs and signals.
- Hygiene.
- Work zones and separation of paths for hygienic purposes.
- Fire prevention.
- Low air pollution emissions.

### G.6 Unpacking



**IMPORTANT**  
Immediately check for any damage caused during transport. Inspect the packaging before and after unloading.

- The forwarder is responsible for the goods during transport and delivery.

### G.7 Electrical connection



#### **WARNING**

Refer to “*Safety Information*”.



#### **IMPORTANT**

Connection to the power supply must be carried out in compliance with the regulations and provisions in force in the country of use.

- 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.
- 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.
- Make sure the machine power supply voltage specified on the data plate matches the mains voltage.
- Make sure that the socket has an efficient ground contact.



### CAUTION

**GROUNDING INSTRUCTIONS:** This appliance must be grounded. In the event of an electrical short circuit, grounding reduces the risk of electric shock by providing an escape wire for the electric current. This appliance is equipped with a cord having a grounding wire with a grounding plug. The plug must be plugged into an outlet that is properly installed and grounded;



### WARNING

**Improper use of the grounding can result in a risk of electric shock.**

Consult a qualified electrician or serviceman if the grounding instructions are not completely understood, or if doubt exists as to whether the appliance is properly grounded, and either: 1) If it is necessary to use an extension cord, use only a 3-wire extension cord that has a 3-blade grounding plug, and a 3-slot receptacle that will accept the plug on the appliance. The marked rating of the extension cord shall be equal to or greater than the electrical rating of the appliance, or 2) 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.



### WARNING

**Earthing is mandatory, using a green conductor.**

Whenever the power cable has to be replaced, call a technical service agent and replace by original spare parts: only the manufacturer of the appliance is authorized to supply the replacement part and carry out disassembly and reassembly of the components, directly or through Authorized Assistance Centers.



### IMPORTANT

Repair and maintenance work must be carried out only by qualified personnel authorized by the manufacturer.

Always 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.
- 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.
- 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  $\nabla$ . The equipotential wire must have a section of at least 10 mm<sup>2</sup>.

### G.8 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:

	<b>Polyethylene</b> <ul style="list-style-type: none"> <li>• Outer wrapping</li> <li>• Instructions bag</li> </ul>
	<b>Polypropylene</b> <ul style="list-style-type: none"> <li>• Straps</li> </ul>
	<b>Polystyrene foam</b> <ul style="list-style-type: none"> <li>• Corner protectors</li> </ul>

## H NORMAL MACHINE USE

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

- Do not attempt to operate this appliance with the lid open - lid operation can result in harmful exposure to microwave energy.
- Do not place any object between the lid and the working top or allow soil or cleaner residue to sealing surfaces.
- Do not operate the appliance if it is damaged. It is particularly important that the appliance lid close properly and that there is no damage to the: (1) lid (bent), (2) hinges and latches (broken or loosened), (3) lid seals and sealing surfaces.
- The appliance should not be adjusted or repaired by anyone except properly qualified service personnel.

### H.1 Characteristics of personnel trained for normal machine use

The Customer must make sure the personnel for normal machine use are adequately trained and skilled in their duties, as well as ensuring their own safety and that of other persons.

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 machine.

### H.2 Characteristics of personnel enabled to operate on the machine

The Customer is responsible for ensuring that persons assigned to the various duties:

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

### H.3 Operator qualified for normal machine use

Must have at least:

- knowledge of the technology and specific experience in operating the machine;
- 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.

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 machine use must:

- immediately deactivate the machine.

## I OPERATING

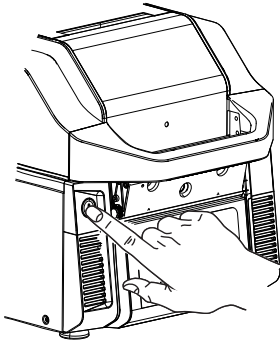
### I.1 Start up



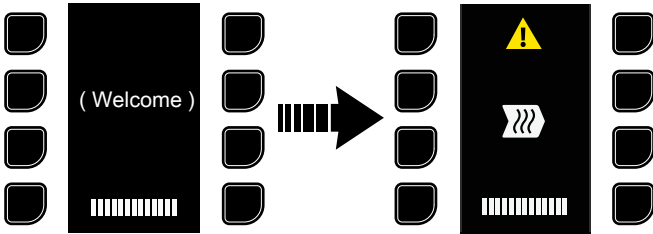
## WARNING

Refer to “*Safety Information*”.

Press the ON/OFF button to switch on the appliance.



The display shows first the “Welcome” screen, the lid opens automatically and then the preheating starts.

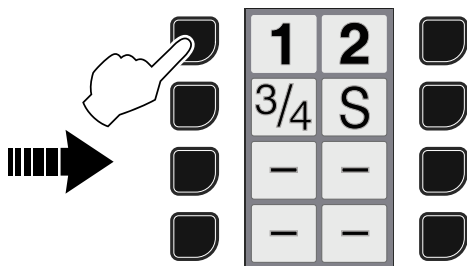
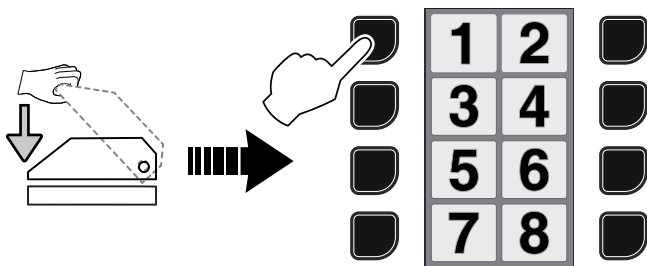


During this time, up to 20 minutes, the appliance will not be operational.

At the end of the preheating mode the display will show all the programs available and the appliance is now ready to use.

### I.2 Set a program

To start the required program, close the lid and press the corresponding program button.



#### NOTE!

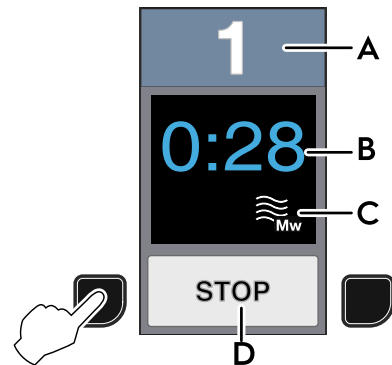
In the case of the keyboard with the 3/4 and S buttons, the button 3/4 corresponds to the number 3 program while S is the number 4, in the setting of programs.

The dash in place of the program number means that this program was deleted.

To set up a program enter a time for the cycle.

To delete a program, you must reset the time of the cycle.

The display shows the following information when the cycle starts.



A. Program number.



B. Program remaining time.

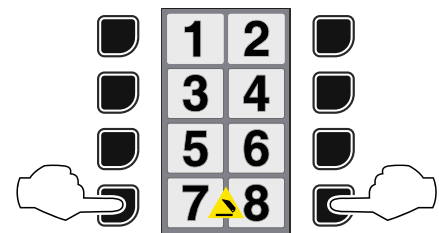
C. Microwave phase is on.

D. To interrupt the cycle press the buttons 7 or 8 within 9 seconds.



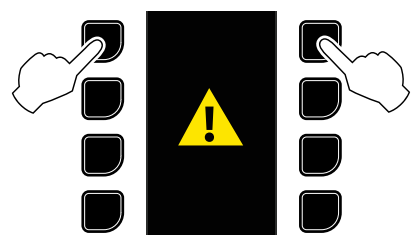
#### NOTE!

If you open the lid before the end of the program, the display shows this icon  and an acoustic signal sounds for 5 seconds. When the acoustic signal stops to sound, the icon  is on, at bottom of the display. To remove it you must access into the advanced menu pressing simultaneously the buttons 7 and 8 for 4 seconds and entering the password.



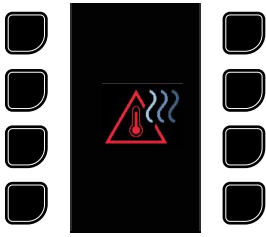
When the display shows the following icon (yellow triangle) switch off the appliances and after switch on.

If the same icon shows again on the display pressing simultaneously the buttons 1 and 2 for 4 seconds and you communicate the indicated error to the Service.



When the appliance is used for too long it may overheat. In this case the display shows the following icon (red triangle); wait for the overheated appliance to cool down.


In some cases after cooling the display shows the text "Restart"; switch OFF and then ON the appliance.



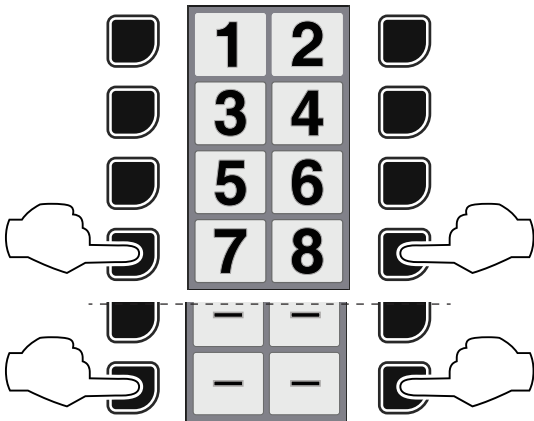
**NOTE!**  
**QUICK KEYBOARD**

By pressing simultaneously the buttons 1 and 2 the display shows the alarm list and an alarm icon. By pressing simultaneously the buttons 5 and 6 the display shows the status of STAND BY. It is possible that the buttons show dashes instead of numbers, in this case press the corresponding positions.

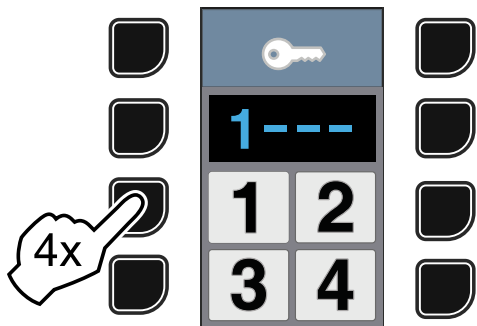
**I.3 Basic set up settings**

To access the "Basic Setting Menu" , you must insert a password.

1. Press simultaneously buttons 7 and 8 (or — and —) for two seconds to activate the password menu.



2. The default factory password is "1111". Press the corresponding button 4 times to insert the password.

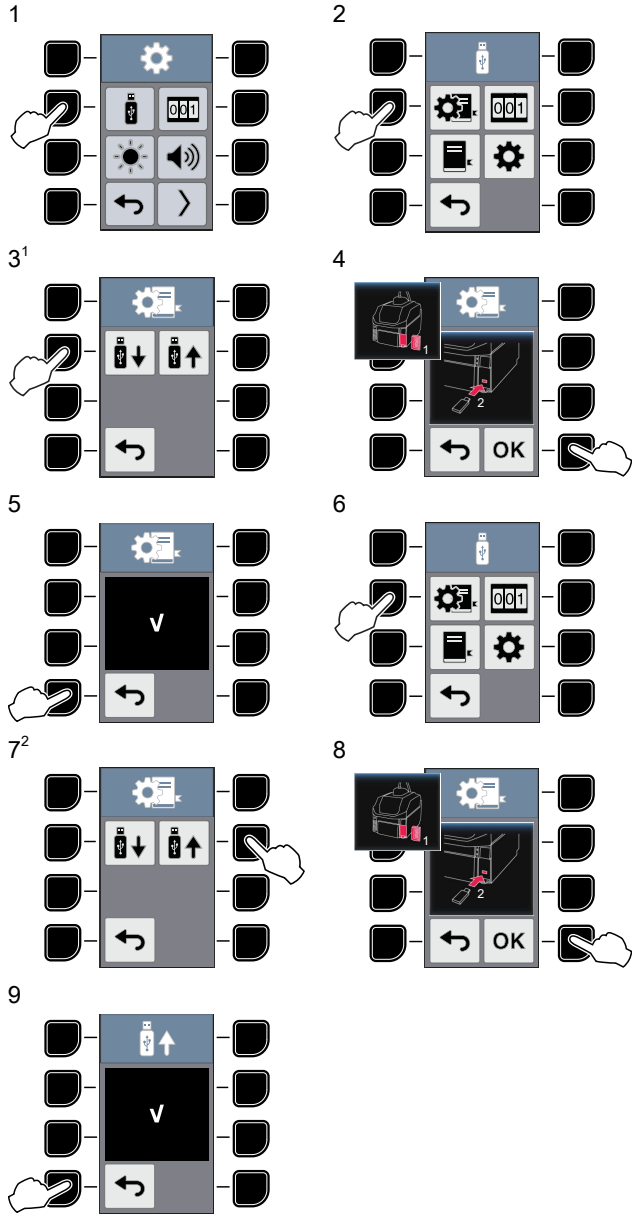


**NOTE!**  
Only the Store Manager can access to the Basic settings.

If you want change the password you see "CHANGE PASSWORD" to the chapter "Advanced Settings"

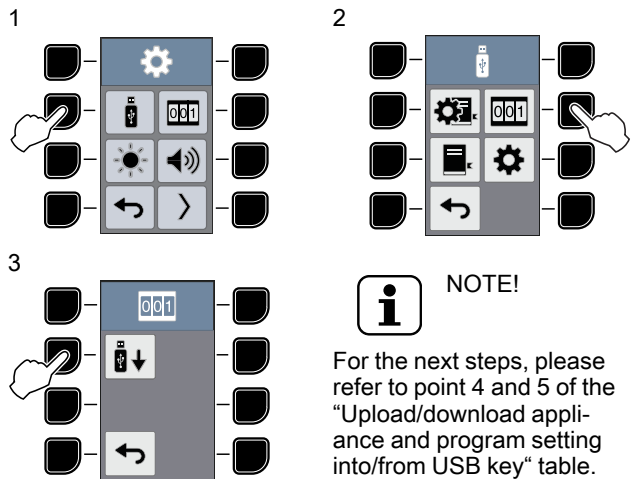
**I.4 Basic settings**

**UPLOAD/DOWNLOAD APPLIANCE AND PROGRAM SETTING INTO/FROM USB KEY**



1. Download appliance settings into USB key.
2. Upload appliance settings from USB key.

**DOWNLOAD LOG CYCLE INTO USB KEY**



**NOTE!**

For the next steps, please refer to point 4 and 5 of the "Upload/download appliance and program setting into/from USB key" table.

### UPLOAD/DOWNLOAD PROGRAM SETTINGS INTO/ FROM USB KEY

1

2

3

**NOTE!**  
For the next steps, please refer to point 4-5 and to point 7-8-9 of the "Upload/download appliance and program setting into/from USB key" table.

### BRIGHTNESS

1

2

3

4

### UPLOAD/DOWNLOAD APPLIANCE SETTINGS INTO/ FROM USB KEY

1

2

3

**NOTE!**  
For the next steps, please refer to point 4-5 and to point 7-8-9 of the "Upload/download appliance and program setting into/from USB key" table.

### BUZZER SET UP

1

2

3

4

### COUNTERS CONTROL

1

2

3

### MELODY SET UP

1

2

3

4

### TIME SETTING

- 1
- 2
- 3
- 4
- 5
- 6
- 7

### INFO DATA

- 1
- 2

### CONNECTIVITY

- 1

This function allows to connect the appliance to the Service remotely. The Service will be able to check any errors that may arise in the appliance.

#### 2 SIGNAL CONTROL SELECTION

It is advisable to check the signal quality before putting the appliance in remote.

### CONNECTIVITY

#### 3 SIGNAL READING

This screen displays the WIFI signal power and the Connecting Board status. Confirm to exit.

#### 4 REMOTE CONTROL ACTIVATION

#### 5 REMOTE CONTROL CONFIRMATION

#### 6 REMOTE CONTROL RUNNING

If it is necessary to interrupt the remote connection with the Service press simultaneously the buttons 7 and 8 and go straight to step 8 CONNECTION EXIT.

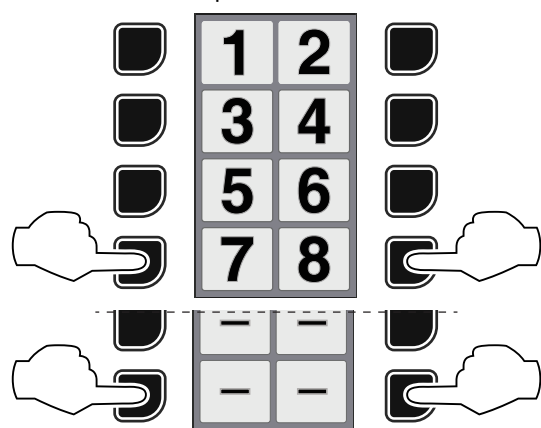
#### 7 REMOTE CONNECTION ENDED

#### 8 CONNECTION EXIT

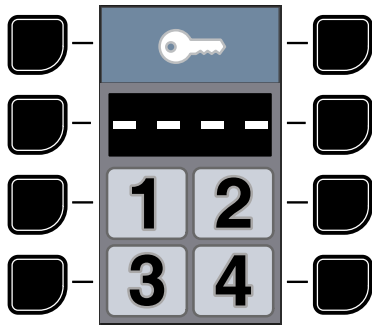
### 1.5 Advanced settings

To access the "Advanced Settings" , you must insert a password.

1. Press simultaneously buttons 7 and 8 (or — and —) for two seconds to activate the password menu.



2. Press the corresponding buttons in the correct sequence to insert the password.



**NOTE!**  
Only the Chef can access to the Advanced settings.

### PROGRAM SETTING - Single Phase

**1**

**2**

**3**

---

**Full program duration**  
0:20

- Increase or decrease the full duration of the program.

---

**Microwave phase duration**  
0:16

- Increase or decrease the full duration of the phase.

---

**Set microwave starting**

- You can set the microwave start at the beginning or at the end of the program.

---

**4**

**5**

**6**

**7**

### PROGRAM SETTING - Single Phase

**8**

**10**

**12<sup>1</sup>**

**14**

**9**

**11**

**13**

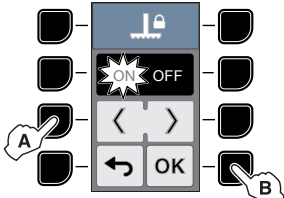
**15**

**16 FLEX (models equipped only)**

The Flex use allows you to cook food without being crushed by the upper plate. With this option, it is possible to adjust the Flex if the parameter is activated (models equipped only).

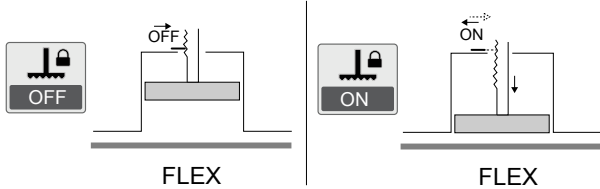
## PROGRAM SETTING - Single Phase

### 17 FLEX

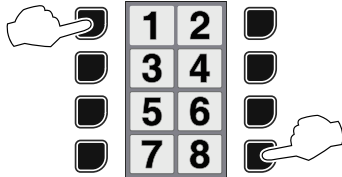


### 18 FLEX INSTRUCTIONS

With Flex ON the upper plate returns to the initial position at the end of the cooking cycle (models equipped only).



**i** NOTE!  
If necessary it is possible to lower the upper plate; press simultaneously the buttons 1 and 8 with the appliance only ready for cooking and displaying the following screen.



1. With this option, it is possible choose when the microwave phase starts (at the beginning or at the end of the cooking cycle).

## PROGRAM SETTING MultiPhase

**1**

**2**

**3**

**i** NOTE!  
It is possible to activate the MulPhase if the parameter is enabled.

**4**

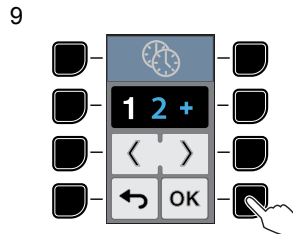
**5**

**6**

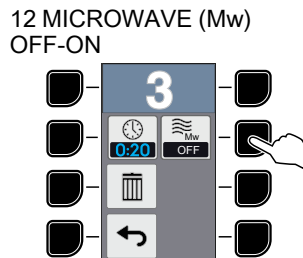
**7**

**i** NOTE!

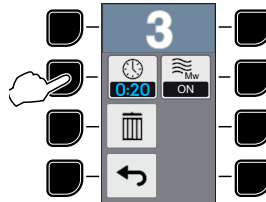
For the next steps, please refer to point 17–18 of the “PROGRAM SETTING Single Phase” table.



**i** NOTE!  
For the next steps, please refer to point 5–6–7 of the “PROGRAM SETTING Single Phase” table.

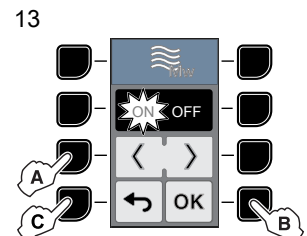
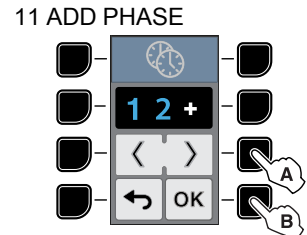
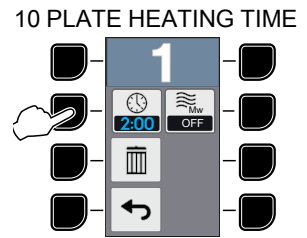
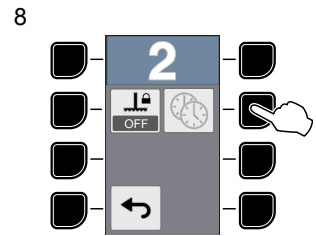


**14 TIME MICROWAVE (Mw)**



**i** NOTE!

In the Multiphase cycle the MW can be set only for one phase of the cycle (ON / OFF on the display).  
The MW duration time ranges from a minimum 15 seconds to a maximum 1 minute.  
The duration time of: MW + plates = 4 minutes maximum.  
To eliminate the phase with the MW is necessary to set OFF and then reset the time.



**i** NOTE!  
For the next steps, please refer to point 5–6–7 of the “PROGRAM SETTING Single Phase” table.

### UPLOAD/DOWNLOAD APPLIANCE AND PROGRAM SETTING INTO/FROM USB KEY

**1**

**2**

**NOTE!**

These 4 functions are the some of the chapter A.4 Basic settings, for setting to see it.

### START MODE SETTING

**1**

**2<sup>1</sup>**

**3<sup>2</sup>**

**4**

1. With lid closed, the cooking program starts.
2. When you press the required program, the cooking program starts.

### STOP CYCLE OPTION SETTING

**1**

**2<sup>1</sup>**

**3<sup>2</sup>**

**4**

**5<sup>3</sup>**

1. Appearance time of STOP button (from 1s to 9s).
2. STOP option available on the display.
3. STOP option unavailable on the display.

### UPPER PLATE AND GLASS TEMPERATURE SETTING

**1**

**2**

**3**

**4**

**5**

**6**

**7**

**8**

### STAND-BY SETTING

**1**

**2**

**3**

**4**

**Stand-by time**

- You can set the "Stand-by" up to 59 minutes and 59 seconds.

**Upper plate and glass temperature during Stand-by**

- During the "Stand-by" you can set the upper plate and the glass up to 80°C or 176°F less than the operating temperature.

### STAND-BY SETTING

5

6

7

8

9

10

**i** NOTE!  
 For the next steps, please refer to point 2-3-4 of the "BASIC SETTING - Buzzer set up and Melody set up" table.

### COUNTERS CONTROL

1

**i** NOTE!  
 This function is the some of the chapter A.4 Basic settings COUNTER CONTROL, for setting to see it.

### BRIGHTNESS

1

**i** NOTE!  
 This function is the some of the chapter A.4 Basic settings BRIGHTNESS, for setting to see it.

### BUZZER SET UP — TIME SETTING — INFO DATA

1

2

For follow functions see you the chapter BASIC SETTINGS

**A** BUZZER SET UP  
 • Please refer to point 2-3-4.

**B** TIME SETTING  
 • Please refer to point 2-3-4-5-6-7.

**C** INFO DATA  
 • Please refer to point 2

### CHANGE PASSWORD

1

2 BASIC SETTINGS

3

4<sup>1</sup>

5 ADVANCED SETTINGS

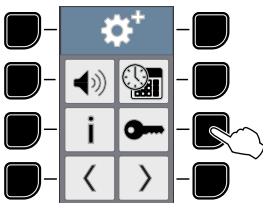
6 ADVANCED SETTINGS

7<sup>2</sup>

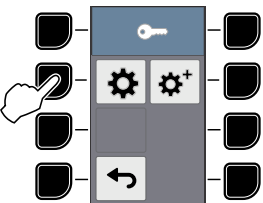
1. Insert 4 digit to set a new password.
2. Insert 4 digit to set a new password.

### RESET PASSWORD

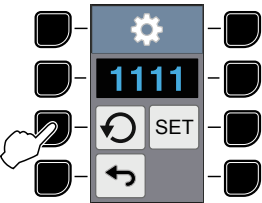
1



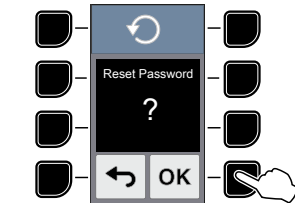
2 BASIC SETTINGS



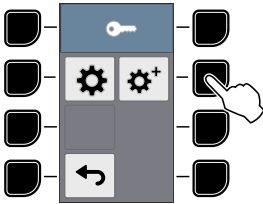
3



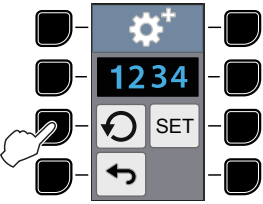
4



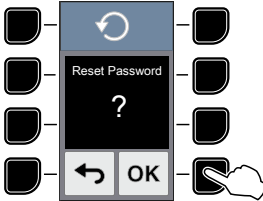
5 ADVANCED SETTINGS



6

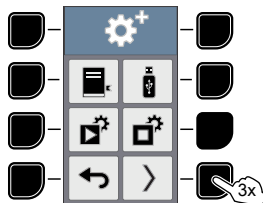


7

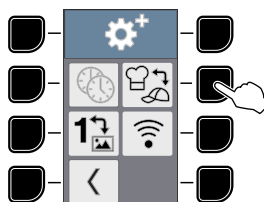


### EXPERT—UNEXPERT SETTING

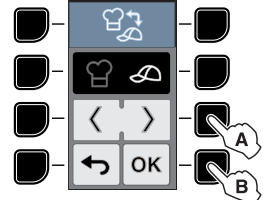
1




2 EXPERT-UNEXPERT SELECTION




3 EXPERT-UNEXPERT SETTING



UNEXPERT mode becomes useful when switching from FLEX ON program to FLEX OFF one and viceversa. In the first case after a FLEX OFF program (before it was set ON), the icon  appears in order to advice to raise the plate. Raise the plate and press the OK button to confirm.

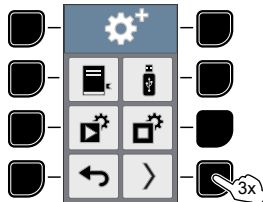
**NOTE!**  
If the OK button is not pressed, the lid opens again.

In the second case after a FLEX ON program (before it was set OFF), the icon  appears in order to advice that the plate lowers automatically.

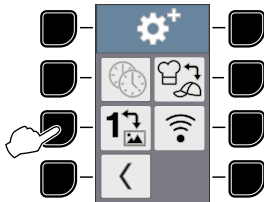
**NOTE!**  
EXPERT mode does not provide any action, except for lowering automatically the plate when the operator forgets to do it.

### IMAGINE MENU SETTING

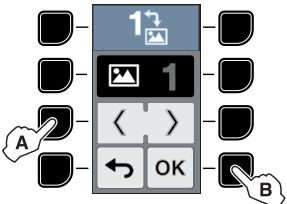
1



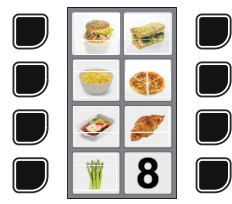
2



3



4 DISPLAY IMAGE MENU

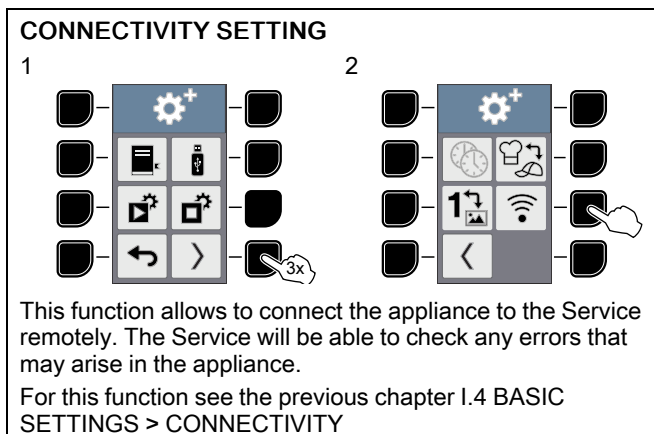


In this mode the program numbers are replaced by IMAGES that can be uploaded in the appliance by USB key.

**To upload the IMAGES:**

1. Switch the appliance OFF.
2. Insert USB key with the IMAGES file.
3. Switch the appliance ON.

Create the IMAGES file with the special program "Menu Icons Editor" in the area "My Professional" at the following WEB site:  
<https://professionalelectrolux.com/> (to enter this site you need to register).



## I.6 Daily use



### WARNING

Risk of burning. The glass and the upper heating plate are hot.

1. Place the sandwich on the glass making sure that the sandwich is fully under the upper heating plate.
2. Close firmly the lid.
3. Press one of the 8 program buttons to set the required cycle.
4. At the end of the program, you can hear an acoustic signal and the lid is opening.
5. Remove the sandwich from the glass by the delivered plastic spatula (ANC: 653625).



### NOTE!

To interrupt the cycle press the buttons 7, 8 or open the lid within 9 seconds after the program start.

To restart the appliance again close the lid and select a program again.



### CAUTION

- Pay attention when the lid is opening, do not block the lid movement.
- Cooking surfaces are strong but not unbreakable and can be damaged by hard or sharp objects if falling on the top with a certain force.
- Do NOT use the appliance in the event of breaks, flaws or cracks.
- As in any Microwave appliance, it can occur to have sparks inside the cooking chamber. These sparks do not influence the safety of the user nor the appliance nor the quality of the sandwich. If, as a consequence of the sparking, a dark mark on the metal parts is visible, this can be cleaned with a damp cloth.



### IMPORTANT

- Risk of overcooking. The glass and the upper heating plate are heating also when the lid is opened. Do not leave the sandwich on the glass long before and long after the cooking cycle.
- Press the control panels buttons only with the fingers.

## J BAKING PAPER



### WARNING

The use of not proper baking paper can cause a fire and/or considerable damage of the appliance.

### J.1 Precautions for use

To install the baking paper follows the below instructions.

A correct baking paper installation guarantees the perfect working and lifetime of the appliance.

Use only baking paper certified for high temperature.



### NOTE!

The manufacturer recommends to use the baking paper approved for high temperature and reusable for upper heating plate and glass (code: 653694).



### CAUTION

The use of baking paper with the appliance is mandatory and has the advantage of having a better cleanliness of the appliance during and after use.

### J.2 Install the baking paper



### WARNING

Install or replace the baking paper only with a cold upper heating plate. If this it not possible use protective gloves for high temperature.



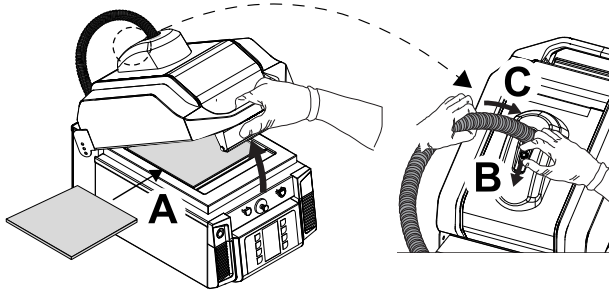
### CAUTION

Change the baking paper every day.

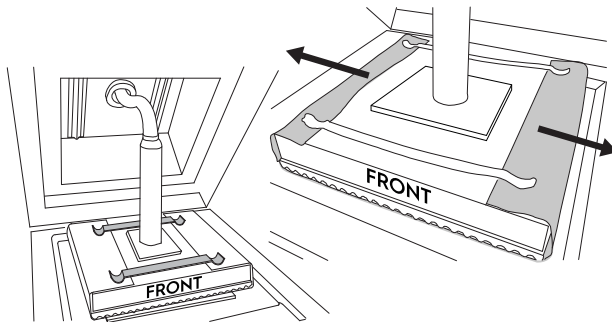
### Install the baking paper on the upper heating plate (mandatory)

1. Switch off the appliance and unplug the power cable.
2. Open the lid and put a glass saver (eg cloth or high temperature silicone pad) (A).
3. Unlock the upper heating plate by pushing the unlocking nut backward (B).

4. Help the descent of the upper heating plate by guiding the flexible tube (C).



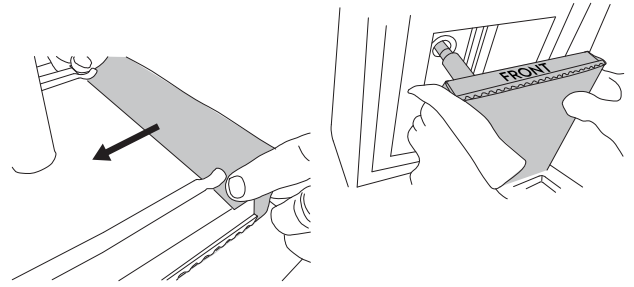
5. The upper heating plate has to stand upright on the glass protection. You can see clearly the baking paper clips on the top of the upper heating plate.  
6. Remove the old baking paper, if present.



7. Fix the new baking paper by engaging its two sides under the clips.

8. Put the upper heating plate in the original position. Guide the flexible tube to avoid any damages.

Respect the right position of the upper heating plate. The symbols "FRONT" must be as in the picture.



#### IMPORTANT

- Do not lift the clips.
- Strength the paper to avoid stripes.
- Make sure that the baking paper covers all the surface of the upper heating plate.

#### Install the baking paper on the glass (optional)

1. Clean the glass (refer to "L.5 Daily cleaning").
2. Lay the baking paper on the glass.  
It must cover only the glass surface, do not exceed over the glass surface.

## K TROUBLESHOOTING

### K.1 Remedies for appliance malfunctioning

If the appliance does not start or stops during operation, first try to find a solution to the problem (refer to the table below). If not, contact the after-sales service.

With some problems, you can heard some acoustic signals and the display shows an error massage.


Problems	Solution	If the problems remains
The appliance does not switch on.	Verify if the appliance is plugged in the socket and/or the circuit breaker is on.	
The lid doesn't keep closed when you are in operating mode.	Check if the handle and the counter part of the appliance are properly cleaned.	Call the service.
The appliance shuts off unexpectedly.	-	Call the service.
The display of the appliance does not show anything and buttons light are blinking.	The appliance is in standby mode. To exit from standby, press any buttons.	Call the service.
The display of the appliance shows error messages.	Switch off and switch on the appliance.	Call the service.
The lid doesn't open and the display shows the symbol with the triangle.	-	Call the service. Warning: Carefully move the lid.
The Microwave does not work.	Can use programs without the microwave.	Call the service.



#### CAUTION

If the problem persists, switch off the equipment, unplug power cable and make sure that nobody can use the appliance.

## K.2 Suggestions for quality cooking

Problem	Solution	
The sandwich is not enough or too much cooked.	Select another program.	
The core temperature of the sandwich is too cold	<ul style="list-style-type: none"> <li>• Increase the time of microwave.</li> <li>• If the time of microwave is more than the total time, increase also the total time.</li> </ul>	
The core temperature of the sandwich is too hot	Decrease the time of microwave.	
The top of the sandwich is burned	Decrease the upper heating plate temperature and (or) decrease the total time. Make sure the baking paper is clean and there are no burnt residues.	 <b>IMPORTANT</b> <ul style="list-style-type: none"> <li>• The temperature of the upper heating plate is the same for all the programs.</li> <li>• The temperature of the bottom glass is the same for all the programs.</li> </ul>
The top of the sandwich is not enough cooked	Increase the upper heating plate temperature and (or) increase the total time.	
The bottom of the sandwich is burned	Decrease the bottom glass temperature and (or) decrease the total time.	
The bottom of the sandwich is not enough cooked	Increase the bottom glass temperature and (or) increase the total time.	



**NOTE!**

To modify the parameters see chapter «Advanced set up».

## L APPLIANCE CLEANING

### L.1 Precautions for cleaning



#### **WARNING**

Refer to “*Safety Information*”  
Use specific gloves for high temperature. Refer to “*B.9 Personal protection equipment*”.



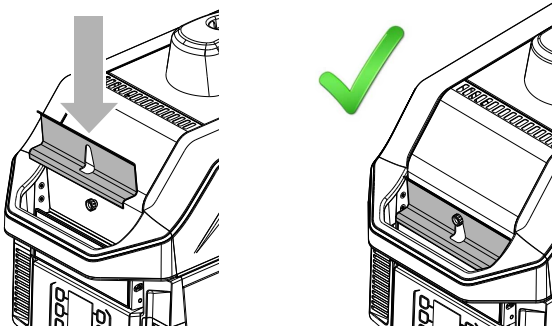
#### **IMPORTANT**

The cleaning has to be done with the appliance in high temperature to guarantee the efficiency of the cleaning product. Use the specific cleaning kit. The manufacturer recommends for cleaning “*ECOLAB Rapid Grease (0S1195)*”. Never immerse cords, plugs or appliance in water.

- Do not use steel wool, abrasive powders or chemical products such as sodium hypo chlorite (bleaching powder), hydrochloric acid (muriatic acid) or other acids to clean the surfaces of the appliance.
- These products rapidly and permanently damage the steel or aluminum.
- Do not use the above products even for cleaning zones next to the appliance, their vapors can damage it.
- In case of encrusted dirt, grease or sandwich residue, use a cloth/sponge wiping with the grain of the satin finish and rinse often.
  - Rubbing in a circular motion combined with the particles of dirt on the cloth/sponge could damage the steel’s satin finish.
- Clean both sides and the back of the appliance. Take care not to introduce water into the appliance through the openings.

### L.2 Lid interlock device

During the cleaning / moving of the appliance insert the interlock device to prevent accidental opening of the lid.



### L.3 External cleaning



**NOTE!**

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



### L.4 Glass cleaning in use



#### **CAUTION**

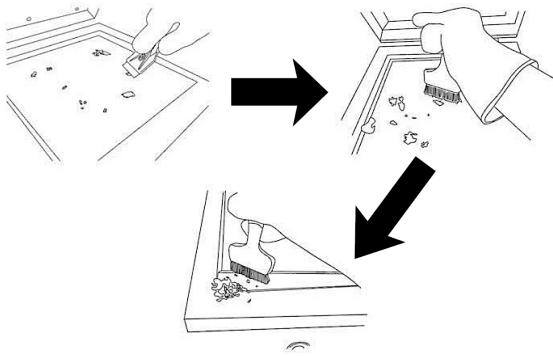
#### **Lighting risk :**

Grease and carbon desposit can be burnt due to the microwave. it is strongly recommended to remove all the debris in the cooking area.

Do not use any razor blade or metallic tool on the glass, it will be damaged.

**If the glass is too much dirty:**

1. Remove the grease and burned deposit with the scraper. Do not use any razor blade or metallic tool.
2. Sweep the dirty with the Teflon brush.
3. Wipe the glass and the metallic frame with a damp cloth.



**If some debris stick on the baking paper :**

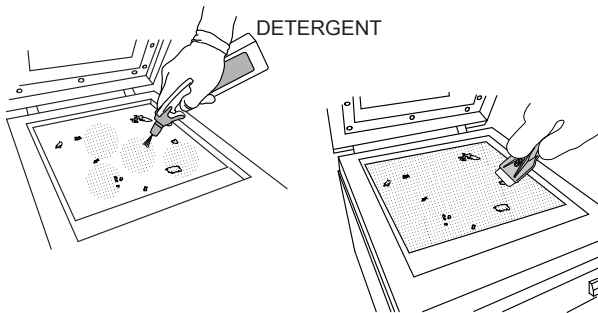
1. Just wipe the baking paper with the damp close.

**L.5 Daily cleaning**

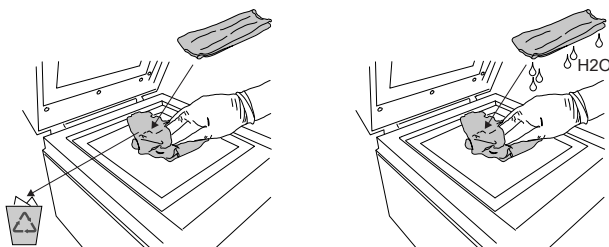
Change the baking paper, for this operation you see the previous chapter J.2 Install the baking paper

**Glass**

1. Switch off the appliance and unplug the power cable.
2. Sprinkle the glass with the cleaning product DETERGENT.
3. Scrub the surface of the glass with the specific scraper, an abrasive sponge or pad. Do not use any razor blade or metallic tool.



4. Wipe with a cloth-paper.
5. Rinse with a new wet cloth-paper.

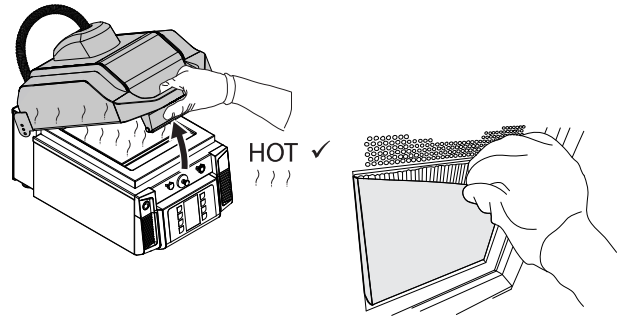


**L.6 Weekly cleaning**

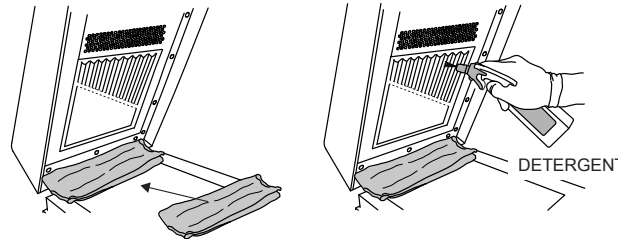
**Upper plate**

1. Switch off the appliance and unplug the power cable, after open the lid.

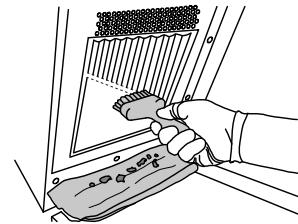
2. Remove the baking paper.



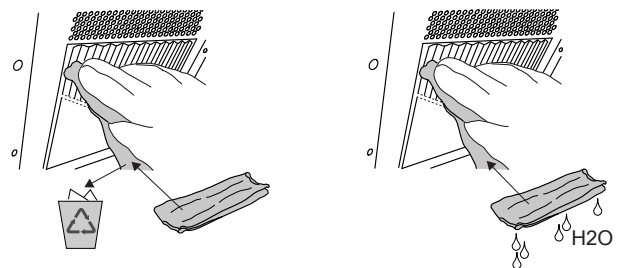
3. Put a damp cloth all along the back area of the lid and metallic frame.
4. Spray the upper heating plate with DETERGENT.



5. Scrub the upper heating plate with the delivered Teflon brush 653623.



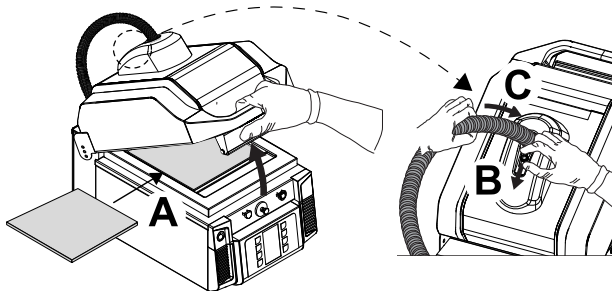
6. Wipe with a cloth-paper.
7. Rinse with a new wet cloth-paper.



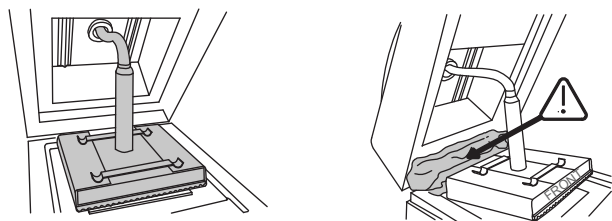
**Cooking chamber**

1. Switch off the appliance and unplug the power cable.
2. Open the lid and put a glass saver (eg cloth or high temperature silicone pad) (A).
3. Unlock the upper heating plate by pushing the unlocking nut backward (B).

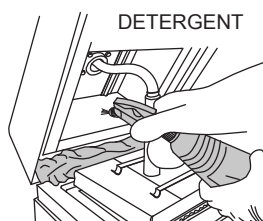
- Help the descent of the upper heating plate by guiding the flexible tube (C).



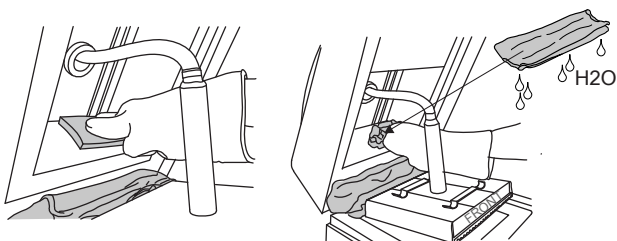
- The upper heating plate has to stand up right on the glass saver.
- Put a damp cloth all along the back area of the lid and metallic frame.



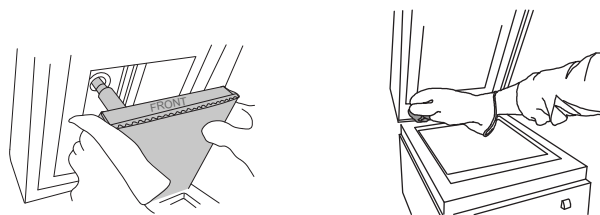
- Spray the cleaning product all inside the cooking chamber with the delivered sprayer.
- Allow to soak for 1 minute. The cooking chamber must be hot for a good efficiency of the product.



- Scrub the surface of the cooking chamber with an abrasive sponge or pad.
- Rinse with a wet cloth-paper.



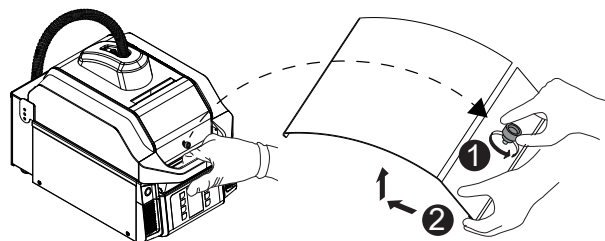
- Put in place the upper heating plate and push it to the highest position until the «click».
- Respect the right position of the upper heating plate: the symbols must be in the front.
- Guide the flexible tube to avoid damages.
- Finish the cleaning by wiping the back of the lid and the metallic frame.



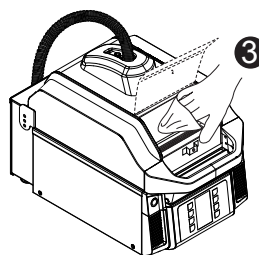
- Remove the glass saver.

#### Steam exhaust chamber

- Switch off the appliance and unplug the power cable.
- Remove the front top cover (screwed button) and clean the steam exhaust chamber using a damp cloth or a sponge soaked with ECOLAB Rapid Grease (OS1195).



- Rinse and dry with cloth. Front top cover could be put into a dishwasher



- Before using the appliance, be sure to have re-installed properly the front top cover.



#### IMPORTANT

Check the complete cleanliness before to re-install the front top cover. Be sure that there is nothing (cloth, sponge, paper towel ...) left inside the steam evacuation chamber

## M APPLIANCE MAINTENANCE



### WARNING

Refer to "Safety Information"

#### M.1 Informations for maintenance

Routine maintenance operations can be carried out by non-specialised personnel, carefully following the instructions given below.

**NOTE!**

The manufacturer declines any liability for operations carried out on the machine without following these instructions.

**M.2 Decommissioning**

If the machine cannot be repaired, carry out the decommissioning operations, signalling the failure with a suitable sign, and request assistance of the manufacturer's after-sales service.

**M.3 Disassembly**

If the appliance has to be disassembled and then reassembled, make sure the various parts are assembled in the correct order (if necessary mark them during disassembly).

Before disassembling the machine, make sure to carefully check its physical condition, and in particular any parts of the structure that can give or break. Before starting disassembly:

- disconnect the power supply;
- place a sign on the Main Electrical Panel indicating that the machine is undergoing maintenance and not to carry out manoeuvres;
- enclose the work area;
- remove all the pieces (if present) in the machine;
- carry out the disassembly operations.

**M.4 Maintenance intervals**

The inspection and maintenance intervals depend on the actual machine operating conditions and ambient conditions (presence of dust, damp, etc.), therefore precise time intervals cannot be given. In any case, careful and periodical machine maintenance is advisable in order to minimise service interruptions.

**NOTE!**

It is advisable to stipulate a preventive and scheduled maintenance contract with the After-Sales Service.

**M.5 Maintenance frequency**

To ensure constant machine efficiency, it is advisable to carry out the checks with the frequency given in the following table:

Maintenance, inspections, checks and cleaning	Frequency	Responsibility
Ordinary cleaning • general cleaning of machine and surrounding area	Daily	Operator
Mechanical protection devices • check their condition and for any deformation, loosening or removed parts	Monthly	Service
Control • check the mechanical part, for cracks or deformation, tightening of screws: check the readability and condition of words, stickers and symbols and restore if necessary	Yearly	Service
Machine structure • tightening of main bolts (screws, fixing systems, etc.) of machine	Yearly	Service
Safety signs • check the readability and condition of safety signs	Yearly	Service
Electrical control panel • check the electrical components installed inside the electrical control panel. Check the wiring between the electrical panel and machine parts.	Yearly	Service
Electrical connection cable and plug • check the connection cable (replace if necessary) and plug	Yearly	Service
General machine overhaul • check all components, electrical equipment, corrosion, pipes...	Every 10 years <sup>1</sup>	Service

1. the machine is designed and built for a duration of about 10 years. After this period of time (from commissioning) the machine must undergo a general inspection and overhaul. Some examples of checks to be carried out are given below.

**N APPLIANCE DISPOSAL****N.1 Procedure regarding appliance dismantling macro operations**

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

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

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

In general, the appliance must be taken to a specialised collection/scrapping centre.

Dismantle the appliance, grouping the components according to their chemical characteristics, remembering that the compressor contains lubricant oil and refrigerant fluid which can be

recycled, and that the refrigerator components are special waste assimilable with urban waste.



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 scrapping the machine, any marking, this manual and other documents concerning the appliance must be destroyed.





CE

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