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We advise you to read this manual carefully, which contains all the instructions for maintaining the appliance's aesthetic and functional qualities.

For further information on the product: [www.smegfoodservice.com](http://www.smegfoodservice.com)



# Instructions

## 1 Instructions

### 1.1 How to read the user manual

This user manual uses the following reading conventions:

#### Instructions



General information on this user manual, on safety and final disposal.

#### Description



Description of the appliance and its accessories.

#### Use



Information on the use of the appliance and its accessories, cooking advice.

#### Cleaning and maintenance



Information for proper cleaning and maintenance of the appliance.

#### Installation



Information for the qualified technician: installation, operation and inspection.



Safety instructions



Information



Advice

### 1.2 This user manual

This user manual is an integral part of the appliance and must therefore be kept in its entirety and in an accessible place for the whole working life of the appliance.

### 1.3 Appliance purpose

This appliance is intended for cooking food in the professional environment. Every other use is considered improper.

This appliance must not be used by people (including children) of reduced physical and mental capacity, or lacking in experience in the use of electrical appliances, unless they are supervised or instructed by adults who are responsible for their safety.

### 1.4 General safety instructions

For your safety and to avoid damage to the appliance, always respect the general safety instructions indicated below. In general

- Have qualified personnel carry out installation and assistance interventions according to the standards in force.
- Read this user manual carefully before using the appliance.
- Do not modify this appliance.
- Do not try to repair the appliance yourself or without the intervention of a qualified technician.
- If the power supply cable is damaged, contact technical support immediately and they will replace it.

1. Use instruction sequence.

- Single use instruction.



## For this appliance

- Do not obstruct ventilation openings and heat dispersal slots.
- Do not insert pointed metal objects (cutlery or utensils) into the slots in the appliance.
- Do not rest any weight or sit on the open door of the appliance.
- Take care that no objects are stuck in the doors.
- Do not use the appliance to heat rooms for any reason.

## 1.5 Manufacturer liability

The manufacturer declines all liability for damage to persons or property caused by:

- use of the appliance other than the one envisaged,
- non-observance of the user manual provisions,
- tampering with any part of the appliance,
- use of non-original spare parts.

## 1.6 Identification plate

The identification plate bears the technical data, serial number and brand name of the appliance. Do not remove the identification plate for any reason.

## 1.7 Disposal



This appliance must be disposed of separately from other waste (Directives 2002/95/EC, 2002/96/EC, 2003/108/EC). The appliance does not contain substances in quantities sufficient to be considered hazardous to health and the environment, in accordance with current European directives.

To dispose of the appliance:

- Remove the doors and leave the accessories (racks and trays) in their usual working positions, so that children cannot get stuck in the oven compartment.
- Cut the power supply cable and remove it along with the plug.



### Power voltage

#### Danger of electrocution

- Disconnect the main power supply.
  - Disconnect the power cable from the electrical system.
- Consign the appliance to the appropriate selective collection centres for electrical and electronic equipment waste, or deliver it back to the retailer when purchasing an equivalent product, on a one for one basis.
- Our appliances are packed in non-polluting and recyclable materials.
- Consign the packing materials to the appropriate selective collection centres.



### Plastic packaging

#### Danger of suffocation

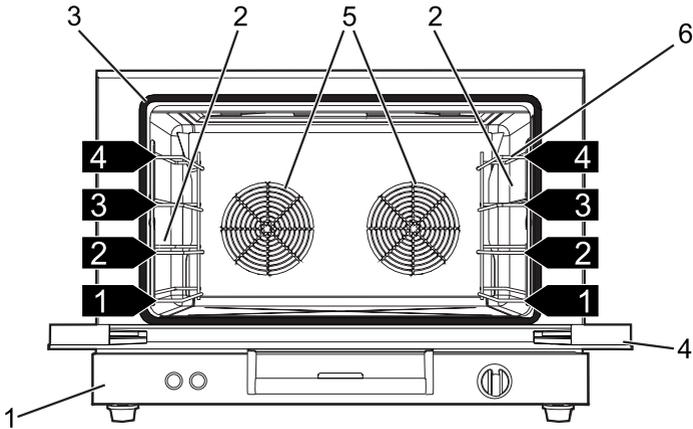
- Do not leave the packaging or any part of it unattended.
- Do not let children play with the packaging plastic bags.



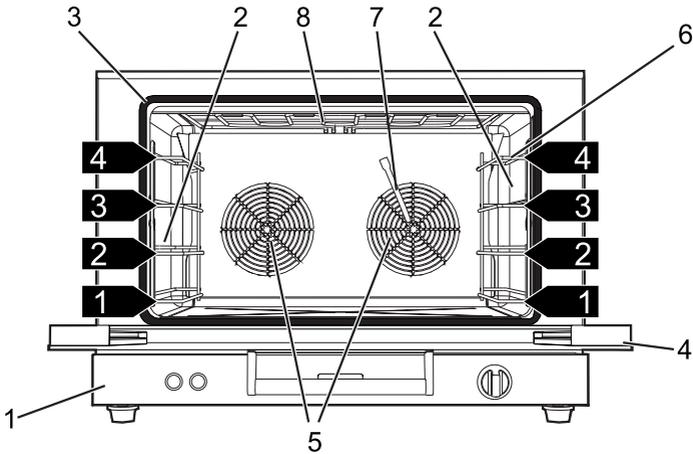
# Description

## 2 Description

### 2.1 General Description



Basic model



Model with grill heating element and humidification system

1 Control panel

2 Oven light

3 Seal

4 Door

5 Oven fan

6 Rack/tray support frames

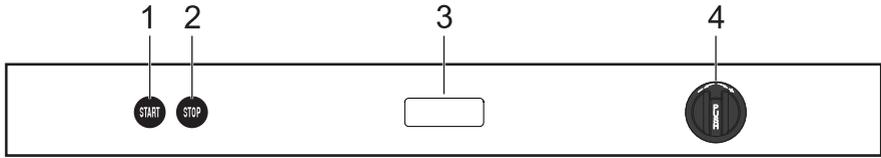
7 Steam inlet pipe

8 Grill heating element

1,2,3... Frame shelf



## 2.2 Control panel



### Basic model / Model with grill heating element and humidification system

#### START button (1)

It starts cooking or a rapid cooling cycle after cooking is completed. On the model with humidification it also starts the manual humidification cycle.

#### STOP button (2)

It ends cooking at any time.

#### Display (3)

It displays the selected program and the relevant cooking parameters.

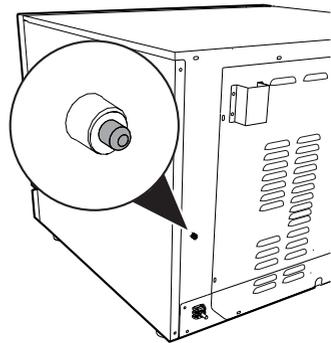
#### Program selection knob (4)

It allows you to select the cooking program and modify the set parameters, such as temperature and time.

The oven interior lighting comes on when the door (depending on the model) is opened or any function is selected.

#### Safety thermostat

The appliance is equipped with a safety device that triggers in case of serious malfunction. To re-arm the safety device press the button on the back.



## 2.3 Other parts

### Shelves

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

### Internal ventilation

The counter rotating fans deactivate automatically when the door is opened and resume operation when the door is closed.

### Interior lighting



Contact technical support immediately after the safety device has triggered to check if there are any faults.



## 3 Use

### 3.1 Instructions



**High temperature inside the oven during use**

**Danger of burns**

- Keep the oven door closed during cooking.
- Protect your hands wearing heat resistant gloves when moving food inside the oven.
- Do not touch the heating elements inside the oven.
- Do not pour water directly onto very hot trays.
- Do not allow children to get near the oven when it is in operation.
- If you need to move food or at the end of cooking, open the door 5 cm for a few seconds, let the steam come out, then open it fully.



**High temperature inside the oven during use**

**Danger of fire or explosion**

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



**Improper use**

**Risk of damage to enamelled surfaces**

- Do not cover the bottom of the cooking compartment with aluminium or tin foil sheets.
- If you wish to use greaseproof paper, place it so that it will not interfere with the hot air circulation inside the oven.
- Do not place pans or trays directly on the bottom of the cooking compartment.
- Do not pour water directly onto very hot trays.



### Improper use

#### Risk of damages to the appliance

- The hardness of the water used for humidified cooking must not exceed 10-11 °F. Use tap water that has been treated with a water purification or softening system.

## 3.2 First use

1. Remove any protective film from the outside or inside of the appliance, including accessories.
2. Remove any labels (apart from the technical data plate) from the accessories and from the cooking compartment.
3. Remove and wash all the appliance accessories (if fitted) (see 4 Cleaning and maintenance).
4. Heat the empty oven at the maximum temperature to burn off any residues left by the manufacturing process.

## Setting the power



Power should be set when connecting the appliance to the power supply for the first time. The value set is saved and used automatically whenever the oven is switched on subsequently.

The maximum absorbed power value will be displayed flashing after connecting the appliance to the power supply.



From the OFF status hold the knob down for at least 3 seconds if you need to modify a parameter that you have already set.

1. Turn the knob to **+**/**-** to select the maximum absorbed power.



Selectable power values with three-phase connection  
8.3 kW ; 5.5 kW ; 3.0  
single-phase and two-phase connection  
5.5 kW ; 3.0 kW

2. Press the knob to confirm the selection.



## 3.3 Using the oven



The oven is designed for a maximum load of 3.5 kg.



If you need to open the appliance door during cooking, cooking will be stop, the text **door** will be displayed and the buzzer will sound. When the door is closed the appliance will continue cooking.

### Choice of programs

This appliance allows you to select 40 cooking programs including:

- 38 programs that can be edited and saved as the user wishes.
- 1 preheating program with delayed start P39.
- 1 manual program P40.



#### Basic model:

- P01:P38 thermo-ventilated functions.

#### Model with grill heating element and humidification system:

- P01:P28 thermo-ventilated functions.
- P29:P33 static grill element functions.
- P34:P38 fan-assisted grill element functions.

### Humidification option (on some models only)

For thermo-ventilated functions (except for P39) you can set 3 different humidification levels. Each level has a pause time between an humidification cycle and the next.



Humidification mode:

- H0 no humidification
- H1 (low) 8' pause
- H2 (medium) 5' pause
- H3 (high) 2' pause



The humidification cycle begins 2 minutes after cooking starts to allow complete stabilisation of the oven temperature.

To humidify the cavity manually during cooking hold **START** down.



Each time press button **START** for a maximum of 3 seconds.



## Editing / saving a thermo-ventilated program

1. Turn the knob to **+**/**-** to select the program you wish to save or edit.
2. Hold the knob down for 3 seconds: the display will show the cooking temperature set for the program.
3. Turn the knob to **+**/**-** to set the cooking temperature.
4. Press the knob: the display will show the cooking time.
5. Turn the knob to **+**/**-** to set the cooking time (from 1 to 99 minutes).

### On the basic model:

6. Press the knob to exit from the data setting and saving phase. The message **PEnd** will appear on the display and the parameters will be saved.
7. After 3 seconds the display will show the parameters set in rotation.
8. To return to the "OFF" status hold **STOP** down for 4 seconds.

### On the model with humidification:

6. Press the program selection knob: the display will show the level of humidification.
7. Turn the program selection knob to **+**/**-** to set the level of humidification (H0, H1...). Set H0 if oven humidification is not required.

**i** If the temperature is set below 110°C, no oven humidification level can be set.

8. Press the knob; the display will show the duration of the grilling to be performed at the end of cooking.
9. Turn the program selection knob to **+**/**-** to set the time (from 1 to 99 minutes). Set 0 if no grilling is required at the end of cooking.

**i** The grilling time is additional to the time set for normal cooking.

10. Press the knob to exit from the data setting and saving phase. The message **PEnd** will appear on the display and the parameters will be saved.
11. After 3 seconds the display will show the parameters set in rotation.
12. To return to the "OFF" status hold **STOP** down for 4 seconds.



## Editing / saving a grill program

1. Turn the knob to **+**/**-** to select the program you wish to save or edit.
2. Hold the knob down for 3 seconds: the display will show the cooking time.
3. Turn the knob to **+**/**-** to set the cooking time (from 1 to 30 minutes).
4. Press the knob to exit from the data setting and saving phase. The message **PEnd** will appear on the display and the parameters will be saved.



The grill function is set at a grilling temperature of approximately 290°C. This temperature cannot be changed by the user.



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

## Running a thermo-ventilated program

From the OFF status:

1. Turn the knob to **+**/**-** to select one of the thermo-ventilated programs. The display will show the parameters of the selected program in rotation.
  2. Press button **START**, the appliance will perform a preheating cycle, the text **PREH** will appear on the display.
  3. When preheating is finished, a series of beeps lasting 3 seconds will indicate that it is possible to proceed with the cooking operation. The text **PREH** will flash on the display.
  4. To start cooking, hold button **START** down for 2 seconds. The display will show the set parameters in sequence, with the time remaining until the end of cooking and the program selected.
- 
- It is possible to start cooking early before the preheating temperature is reached, by holding **START** down for 3 seconds.
5. During the last minute of cooking, only the countdown of the remaining 60 seconds will be displayed. At the end, a beep and the text **End** flashing (for 20 minutes) will indicate that cooking has been completed.
  6. To return to the OFF status hold **STOP** down for 4 seconds.



## Running a grill program

From the OFF status:

1. Turn the knob to **+**/**-** to select one of the grill programs. The display will show the parameters of the selected program in rotation.
2. Press **START**, the appliance will start the grill cooking cycle and the display will show the time remaining (in minutes) preceded by the flashing text **-:00**.

**i** During the last minute of cooking, only the countdown of the remaining 60 seconds will be displayed.

3. At the end, a beep and the text **End** flashing (for 20 minutes) will indicate that cooking has been completed.

## Extending a cooking operation

When a cooking operation finishes, it is possible to extend it manually:

1. While the display is showing the text **End**, press **START**; the text **EP00** will appear on the display.
2. Turn the knob to **+**/**-** to set the additional minutes of cooking.

**i** At most 20 extra minutes are allowed.

3. To start cooking with the extra time that has just been set, press **START** for at least 2 seconds. A beep will indicate that cooking has resumed.

4. At the end of cooking, the text **End** will continue to flash for the next 20 minutes and the oven light will remain on. The fan keeps turning until **STOP** is pressed.

## Modifying a program during cooking



Changes made to the program during cooking are not saved.

During cooking you can modify the parameters set for the program:

1. Press the knob, the display will show the cooking temperature.
2. Modify the settings as described in "Editing / saving a thermo-ventilated program" or "Editing / saving a grill program".
3. 3 seconds after the last change, the program automatically quits the modification status and saves the settings (the modified parameters are saved solely until the end of cooking).



## Manual cooking

**i** The manual program "P40", that can be edited by the user, does not save the set cooking parameters.

1. Save the program temporarily, as described in paragraph "Editing / saving a thermo-ventilated program". Unlike saved programs, the cooking time can be set to infinite, **Inf**.
2. After saving it, do NOT return to the "OFF" status. Press **START**, the appliance will perform a preheating cycle, showing the text **PreH** on the display.
3. When preheating is finished, a series of beeps lasting 3 seconds will indicate that it is possible to proceed with the cooking operation. The text **PreH** will flash on the display.
4. To start cooking, hold button **START** down for 2 seconds. The display will show the set cooking parameters in sequence.
5. It is possible to start cooking early before the preheating temperature is reached, by holding **START** down for 3 seconds.
6. The operating parameters can be modified during cooking as indicated in paragraph Modifying a program during cooking.
7. During the last minute of cooking, only the countdown of the remaining 60 seconds will be displayed. At the end, a beep and the text **End** flashing (for

20 minutes) will indicate that cooking has been completed.

8. At the end of cooking **End** flashes on the display and the buzzer sounds intermittently. To carry out the same program press **START** again. The text **EP00** will appear on the display. Turn the knob to **+/-** to set up to a maximum of 20 additional minutes.
9. To return to the "OFF" status hold **STOP** down for 4 seconds. The parameters set for the program are deleted.

## Preheating with delayed start

1. Turn the knob to **+/-** to select program "P39".
2. Press the knob for at least 3 seconds; the display shows the current time flashing.
3. Turn the knob to **+/-** symbols to set the cooking start time.
4. Press the knob; the display will show the minutes flashing.
5. Turn the knob to **+/-** symbols to set the minutes.
6. Press the knob; the display will show the temperature flashing.
7. Turn the knob to **+/-** symbols to set the temperature.
8. Press the knob; the display will show the cooking start time flashing.
9. Turn the knob to **+/-** symbols to set the preheating start time.
10. Press the knob; the display will show the minutes flashing.



1. Turn the knob to **+**/**-** symbols to set the minutes.
2. Press the knob to exit from the data setting and saving phase. The text **PEnd** appears on the display and after 3 seconds it will display P39, the temperature and the preheating start time in succession.
3. To start the program press **START** for at least 2 seconds. The display will show the current time and "P39A" in succession until the program is activated at the set time.

### Rapid cooling



The oven is equipped with a special function that allows the oven interior to be cooled rapidly at the end of cooking.

1. From the "OFF" status, open the door and hold **START** down for at least 4 seconds. This will activate the internal motor fan, the heating elements are switched off and the display shows the text **----**.
2. To stop the function press key **STOP**.



# Cleaning and maintenance

## 4 Cleaning and maintenance

### 4.1 Instructions



**Improper use**  
**Risk of damage to surfaces**

- Do not use steam jets for cleaning the appliance.
- Do not use cleaning products containing chlorine, ammonia or bleach on steel parts or parts with metallic finishes on the surface (e.g. anodizing, nickel- or chromium-plating).
- Do not use abrasive or corrosive detergents on glass parts (e.g. powder products, stain removers and metallic sponges).
- Do not use rough or abrasive materials or sharp metal scrapers.

### 4.2 Cleaning the surfaces

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

### 4.3 Ordinary daily cleaning

Always use only specific products that do not contain abrasives or chlorine-based acids.

Pour the product onto a damp cloth and wipe the surface, rinse thoroughly and dry with a soft cloth or a microfibre cloth.

### 4.4 Food stains or residues

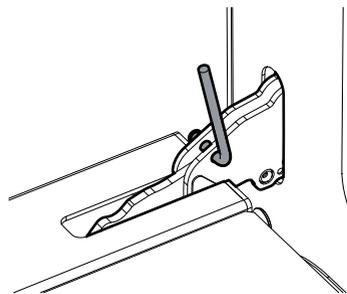
Do not use metallic sponges or sharp scrapers as they will damage the surfaces. Use ordinary non-abrasive products with the aid of wooden or plastic utensils if necessary. Rinse thoroughly and dry with a soft cloth or a microfibre cloth.

### 4.5 Removing the door

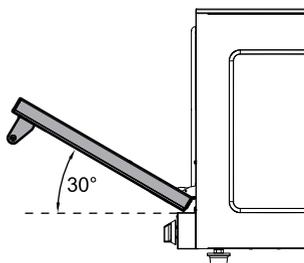
For easier cleaning, the door can be removed and placed on a canvas.

To remove the door proceed as follows:

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



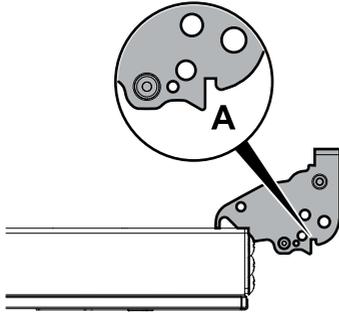
2. Grasp the door on both sides with both hands, lift it forming an angle of around 30° and remove it.



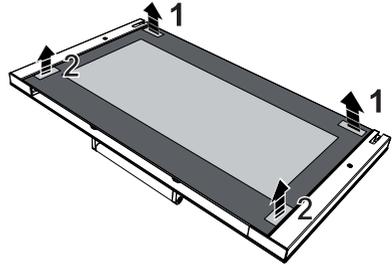
3. To reassemble the door, put the hinges in the relevant slots in the oven, making sure that grooved sections **A** are resting completely in the slots. Lower the door



and once it is in place remove the pins from the holes in the hinges.



detach from their housings in the oven door.



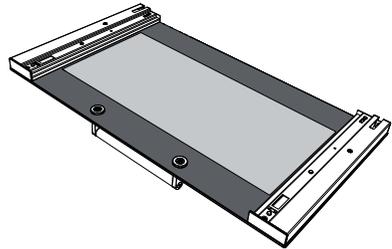
## 4.6 Cleaning the door glazing

The glass in the door should always be kept thoroughly clean. Use absorbent kitchen roll. In case of stubborn dirt, wash with a damp sponge and an ordinary detergent.



We recommend the use of cleaning products distributed by the manufacturer.

3. Clean the external glass panel and the panels previously removed. Use absorbent kitchen roll. In case of stubborn dirt, wash with a damp sponge and neutral detergent.

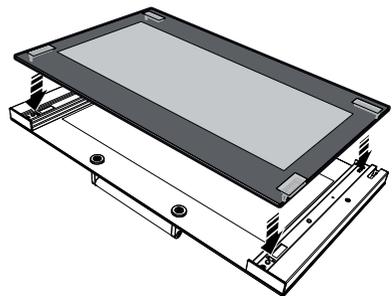


## 4.7 Removing the internal glass panels

For easier cleaning the door internal glass panels can be disassembled.

1. Remove the internal glass panel by pulling the rear part gently upwards, following the movement indicated by the arrows (1).
2. Then, pull the front part upwards (2). In this way, the 4 pins attached to the glass

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





## Cleaning and maintenance

### 4.8 Cleaning the inside of the oven

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



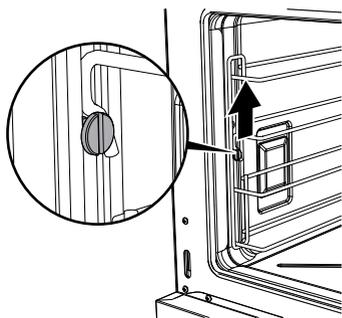
The oven should be operated at the maximum temperature for about 15-20 minutes after the use of specific products, to burn off the residues left inside the oven.



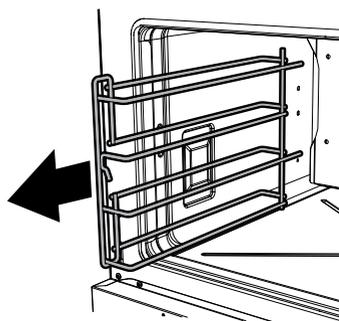
For easier cleaning, remove the door.

### Removing racks/trays support frames

Removing the guide frames enables the sides to be cleaned more easily.  
unscrew the fastening pins of the frame.



To remove the guide frames, pull the frame upwards to unhook it from its groove, then slide it out of the seats at the back.



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



## 4.9 Extraordinary maintenance

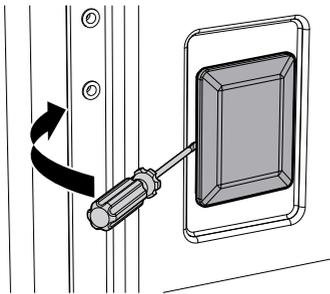


Live parts  
**Danger of electrocution**

- Disconnect the oven power supply.

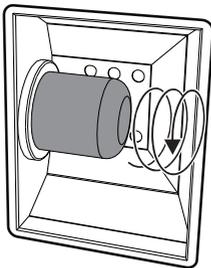
### Replacing the internal light bulb

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



### Incandescent lamps:

4. Unscrew and remove the lamp.

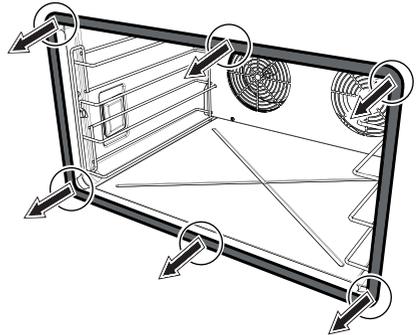


5. Replace the lamp with one of the same type (25W).

6. Replace the cover correctly, so that the moulded part of the glass is facing the door.
7. Press the cover completely down so that it attaches perfectly to the bulb support.

### Removing the door seal

To permit thorough cleaning of the oven, the door seal may be removed. There are fasteners on all four sides and in the middle to attach it to the edge of the oven. Pull the edges of the seal outwards, where indicated to detach it.





## Cleaning and maintenance

### 4.10 If the appliance is not working properly

Problem	Likely solution
The oven is not working	<ul style="list-style-type: none"><li>• The timer knob is positioned on 0.</li><li>• The plug is not properly inserted in the socket.</li><li>• The electrical system is damaged or not working properly.</li><li>• The fuses have blown or the circuit breakers have not been activated.</li></ul>
Foods either take too long or too little to cook	<ul style="list-style-type: none"><li>• The temperature setting is incorrect.</li></ul>
No steam is being supplied	<ul style="list-style-type: none"><li>• The humidification program has not been set properly.</li><li>• The oven door has not been closed properly.</li></ul>
Moisture forms inside the oven and on the foods	<ul style="list-style-type: none"><li>• The foods are being left in the oven for too long after cooking. Do not leave them in the oven for more than 15-20 minutes after the end of the cooking time.</li></ul>
There is water inside the oven	<ul style="list-style-type: none"><li>• The device controlling the supply of water inside the oven is not working properly.</li><li>• The dispensing command has been activated for too long.</li></ul>

This product meets the current safety regulations in force for electrical appliances. To prevent safety hazards for users, all technical inspections or repairs must be carried out by qualified personnel.



If the appliance is not working properly, before calling Customer Service, ensure that the procedures listed below have been performed.



## 5 Installation

### 5.1 Electrical connection



**Power voltage  
Danger of electrocution**

- Have the electrical connection performed by authorised technical personnel.
- The appliance must be connected to earth in compliance with electrical system safety standards.
- Disconnect the main power supply.
- Do not pull the cable to remove the plug.
- Use H07RN-F cables withstanding a temperature of at least 90°C.
- The tightening torque of the screws of the terminal supply wires must be 1.5 - 2 Nm.



The terminal indicated by symbol  links up parts that are normally earthed. Connect the appliances appropriately using this terminal in order to make sure that they are equipotential.



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

### General information

Check the grid characteristics against the data indicated on the plate.

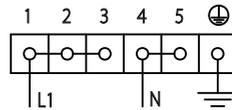
The identification plate bearing the technical data, serial number and brand name is visibly positioned on the appliance. Do not remove this plate for any reason.

Perform the ground connection using a wire that is 20 mm longer than the other wires.

The appliance is equipped with a five-core H07RN-F cable (5 x 1.5 mm<sup>2</sup>, referring to the cross section of the internal conductor).

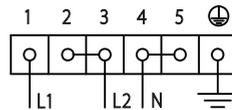
### Connection modes:

- **220-240 V 1N~**



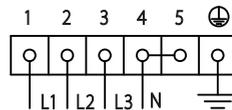
Use a **3 x 4 mm<sup>2</sup> three-core** cable.

- **380-415 V 2N~**



Use a **4 x 2.5 mm<sup>2</sup> four-core** cable.

- **380-415 V 3N~**



Use a **5 x 1.5 mm<sup>2</sup> five-core** cable.



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



# Installation

## Fixed connection

Fit the power line with an omnipolar circuit breaker in compliance with installation regulations.

The circuit breaker should be located near the appliance and in an easily reachable position.

## Connection with plug and socket

Make sure that the plug and socket are of the same type.

Avoid using adapters and shunts as these could cause overheating and a risk of burns.

## Cable replacement



**Power voltage  
Danger of electrocution**

- Disconnect the main power supply.

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

## 5.2 Water connection

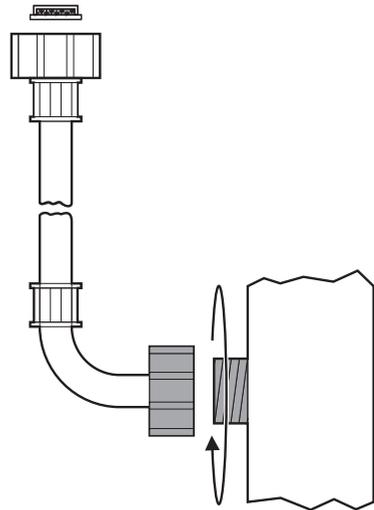


**Improper use**

**Risk of damages to the appliance**

- If the water pipe is new or has not been used for a long time, before making the connection, let the water flow to ensure that it is clear and free from impurities.
- The inlet pressure should be between 50 kPa min. and 500 kPa max.

Connect the water inlet socket on the back of the appliance to a water socket with a threaded  $\frac{3}{4}$ " opening.





## 5.3 Positioning



### Heavy appliance Danger of crush injuries

- Position the appliance with the aid of a second person.



### Pressure on the open door Risk of damages to the appliance

- Never use the open door to lever the appliance into place when fitting.
- Avoid exerting too much pressure on the oven door when open.



### Heat production during appliance operation Risk of fire

- Veneers, adhesives or plastic coatings on adjacent furniture should be temperature-resistant (no less than 90°C).



### Improper installation Risk of injury

- The appliance support base should not exceed a height of 160 mm from the floor.

## Steam outlet pipe

Depending on the model, there are two exhaust flues on the back of the appliance for releasing the steam produced during cooking.



These must be left free of any obstruction. Avoid crushing them.

## Levelling

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



# Installation

## Distances



Improper installation

**Risk of damages to the appliance**

- The appliances cannot be installed one on top of the other without installing the stack kit (on demand).

Place the appliance at a distance of at least 50 mm from any back wall and at 30 mm from any side wall. Keep a minimum distance of 50 mm between the appliances in the case of installation of multiple and adjacent appliances.

