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THESE INSTRUCTIONS ARE VALID ONLY FOR THE DESTINATION COUNTRIES WHOSE IDENTIFYING SYMBOLS ARE INCLUDED ON THE COVER OF THIS MANUAL.



**INSTRUCTIONS FOR THE USER:** these instructions contain user recommendations, a description of the controls and the correct procedures for cleaning and maintenance of the appliance.



**INSTRUCTIONS FOR THE INSTALLER:** these are intended for the qualified technician who must install the appliance, set it functioning and carry out an inspection test.



## 1. INSTRUCTIONS FOR USE



THIS MANUAL IS AN INTEGRAL PART OF THE APPLIANCE. IT MUST BE KEPT IN ITS ENTIRETY AND IN AN ACCESSIBLE PLACE FOR THE WHOLE WORKING LIFE OF THE APPLIANCE.

CAREFUL READING OF THIS MANUAL AND ALL THE INSTRUCTIONS THEREIN BEFORE USING THE APPLIANCE IS ESSENTIAL. INSTALLATION MUST BE CARRIED OUT BY QUALIFIED PERSONNEL IN ACCORDANCE WITH THE REGULATIONS IN FORCE. THIS APPLIANCE IS INTENDED FOR PROFESSIONAL USE AND CONFORMS TO THE EEC DIRECTIVES CURRENTLY IN FORCE. THE APPLIANCE HAS BEEN BUILT TO CARRY OUT THE FOLLOWING FUNCTIONS: COOKING FOOD; ALL OTHER USES ARE CONSIDERED UNSUITABLE.

THE MANUFACTURER CANNOT BE HELD LIABLE FOR USE OTHER THAN AS INDICATED.



IF THE APPLIANCE IS INSTALLED ON BOATS OR IN CARAVANS, DO NOT USE IT AS A ROOM HEATER.



DO NOT USE THIS APPLIANCE FOR HEATING ROOMS.



THIS APPLIANCE IS MARKED ACCORDING TO EUROPEAN DIRECTIVE 2002/96/EC ON WASTE ELECTRICAL AND ELECTRONIC EQUIPMENT (WEEE).

THIS DIRECTIVE DEFINES THE STANDARDS FOR THE COLLECTION AND RECYCLING OF WASTE ELECTRICAL AND ELECTRONIC EQUIPMENT APPLICABLE THROUGHOUT THE EUROPEAN UNION.



NEVER OBSTRUCT THE OPENINGS AND SLITS PROVIDED FOR VENTILATION AND HEAT DISPERSAL.



DO NOT REST ANY WEIGHT OR SIT ON THE OPEN DOOR OF THE APPLIANCE.



THE IDENTIFICATION PLATE WITH THE TECHNICAL DATA, SERIAL NUMBER AND BRAND NAME HAS BEEN VISIBLY AFFIXED TO THE APPLIANCE.

**DO NOT REMOVE THIS PLATE FOR ANY REASON.**



BEFORE THE APPLIANCE IS PUT INTO OPERATION, ALL THE PROTECTIVE FILMS APPLIED INSIDE OR OUTSIDE MUST BE REMOVED.



TAKE CARE THAT NO OBJECTS ARE STUCK IN THE DOOR OF THE OVEN.



## General instructions

GB-IE



THE APPLIANCE BECOMES VERY HOT INSIDE DURING USE. SUITABLE HEAT-PROOF GLOVES SHOULD BE WORN FOR ALL OPERATIONS.



TRAYS MUST BE WASHED BEFORE USE WITH A SUITABLE KITCHENWARE DETERGENT (DO NOT USE ABRASIVE PRODUCTS).



THE OVEN IS DESIGNED FOR A MAXIMUM LOAD OF 3.5 KG.



DO NOT USE STEEL SPONGES AND SHARP SCRAPERS AS THEY WILL DAMAGE THE SURFACE.

USE NORMAL NON-ABRASIVE PRODUCTS, INCLUDING WOODEN OR PLASTIC UTENSILS IF NECESSARY. RINSE THOROUGHLY AND DRY USING A SOFT CLOTH OR A MICROFIBRE CLOTH.

DO NOT ALLOW RESIDUES OF SUGARY FOODS (SUCH AS JAM) TO SET INSIDE THE OVEN. IF THEY ARE ALLOWED TO SET FOR TOO LONG, THEY COULD RUIN THE SURFACES.



DO NOT USE PLASTIC KITCHENWARE OR CONTAINERS. THE HIGH TEMPERATURES INSIDE THE OVEN COULD MELT THE PLASTIC, DAMAGING THE APPLIANCE.



DO NOT USE SEALED TINS OR CONTAINERS IN THE APPLIANCE. OVERPRESSURE MAY OCCUR INSIDE THE CONTAINERS DURING COOKING, CREATING A DANGER OF EXPLOSION.



DO NOT LEAVE THE APPLIANCE UNATTENDED DURING COOKING PROCESSES WHERE FATS OR OILS COULD BE RELEASED.

FATS AND OILS MAY CATCH FIRE.



DO NOT COVER THE BOTTOM OF THE OVEN WITH ALUMINIUM OR TINFOIL SHEETS DURING COOKING AND DO NOT PLACE PANS OR TRAYS ON IT TO AVOID DAMAGE TO THE SURFACE.



ALL COOKING OPERATIONS MUST TAKE PLACE WITH THE DOOR CLOSED.



## 2. SAFETY PRECAUTIONS

REFER TO THE INSTALLATION INSTRUCTIONS FOR THE SAFETY REGULATIONS FOR ELECTRIC OR GAS APPLIANCES AND VENTILATION FUNCTIONS.

IN YOUR INTERESTS AND FOR YOUR SAFETY THE LAW REQUIRES THAT THE INSTALLATION AND SERVICING OF ALL ELECTRICAL APPLIANCES IS CARRIED OUT BY QUALIFIED PERSONNEL IN ACCORDANCE WITH THE REGULATIONS IN FORCE.

OUR APPROVED INSTALLERS GUARANTEE A SATISFACTORY JOB.

GAS OR ELECTRICAL APPLIANCES MUST ALWAYS BE DISCONNECTED BY SUITABLY SKILLED PEOPLE.



BEFORE CONNECTING THE APPLIANCE TO THE POWER GRID, CHECK THE DATA ON THE PLATE AGAINST THE DATA FOR THE GRID ITSELF.



BEFORE CARRYING OUT INSTALLATION/MAINTENANCE WORK, MAKE SURE THAT THE APPLIANCE IS NOT CONNECTED TO THE POWER GRID.



THE PLUG TO BE CONNECTED TO THE POWER SUPPLY CABLE AND ITS SOCKET MUST BE OF THE SAME TYPE AND CONFORM TO THE REGULATIONS IN FORCE. THE SOCKET MUST BE ACCESSIBLE AFTER THE APPLIANCE HAS BEEN BUILT IN. NEVER DISCONNECT THE PLUG BY PULLING ON THE CABLE.



IF THE POWER SUPPLY CABLE IS DAMAGED, HAVE IT REPLACED IMMEDIATELY.



IT IS OBLIGATORY FOR ALL ELECTRICAL EQUIPMENT TO BE EARTHED ACCORDING TO THE METHODS LAID DOWN BY SAFETY REGULATIONS.



IMMEDIATELY AFTER INSTALLATION, CARRY OUT A BRIEF INSPECTION TEST, FOLLOWING THE INSTRUCTIONS BELOW. SHOULD THE APPLIANCE NOT FUNCTION, DISCONNECT IT FROM THE ELECTRICITY SUPPLY AND CALL THE NEAREST TECHNICAL SUPPORT CENTRE. NEVER ATTEMPT TO REPAIR THE APPLIANCE.



NEVER PUT INFLAMMABLE OBJECTS IN THE OVEN: IF IT IS SWITCHED ON BY ACCIDENT, IT MAY CAUSE A FIRE.



DURING USE THE APPLIANCE BECOMES VERY HOT. TAKE CARE NOT TO TOUCH THE HEATING ELEMENTS INSIDE THE OVEN.



THE APPLIANCE IS DESIGNED FOR PROFESSIONAL USE BY TRAINED PERSONS. DO NOT LET CHILDREN GO NEAR THE APPLIANCE WHEN IT IS IN OPERATION OR PLAY WITH IT AT ANY TIME.



## General instructions

GB-IE



DO NOT INSERT POINTED METAL OBJECTS (CUTLERY OR UTENSILS) INTO THE SLITS IN THE APPLIANCE.



DO NOT USE STEAM JETS FOR CLEANING THE APPLIANCE.  
THE STEAM COULD REACH THE ELECTRONICS, DAMAGING THEM AND CAUSING SHORT-CIRCUITS.



DO NOT MODIFY THIS APPLIANCE.



DO NOT SPRAY ANY SPRAY PRODUCTS NEAR THE ELECTRICAL APPLIANCE WHILE IT IS IN OPERATION.  
DO NOT USE SPRAY PRODUCTS WHILE THE PRODUCT IS STILL HOT.



**The manufacturer cannot be held liable for damage to persons or things caused by failure to observe the above instructions, by interference with any part of the appliance or by the use of non-original spare parts.**



### 3. ENVIRONMENTAL RESPONSIBILITY

#### 3.1 Our environmental responsibility

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Pursuant to Directives 2002/95/EC, 2002/96/EC and 2003/108/EC relating to the reduction of the use of hazardous substances in electrical and electronic appliances, as well as to the disposal of refuse, the crossed out bin symbol on the appliance indicates that the product, at the end of its useful life, must be collected separately from other refuse. Therefore, the user must consign the product that has reached the end of its working life to the appropriate selective collection centres for electrical and electronic refuse, or deliver it back to the retailer when purchasing an equivalent product, on a one for one basis. Adequate differentiated collection for the subsequent forwarding of the decommissioned product to recycling, processing and ecologically compatible disposal contributes to avoiding possible negative effects on the environment and on health, and promotes recycling of the appliances constituent materials. The illicit disposal of the product by the user results in the application of administrative sanctions.

The product does not contain substances in quantities sufficient to be considered hazardous to health and the environment, in accordance with current European directives.

#### 3.2 Your environmental responsibility

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Our productspackagingismadeofnon-pollutingmaterials, which are therefore compatible with the environment and recyclable. Please help by disposing of the packaging correctly. You can obtain the addresses of collection, recycling and disposal centres from your retailer or from the competent local organisations.



**Do not discard the packaging or any part of it, or leave it unattended. It can constitute a suffocation hazard for children, especially the plastic bags.**

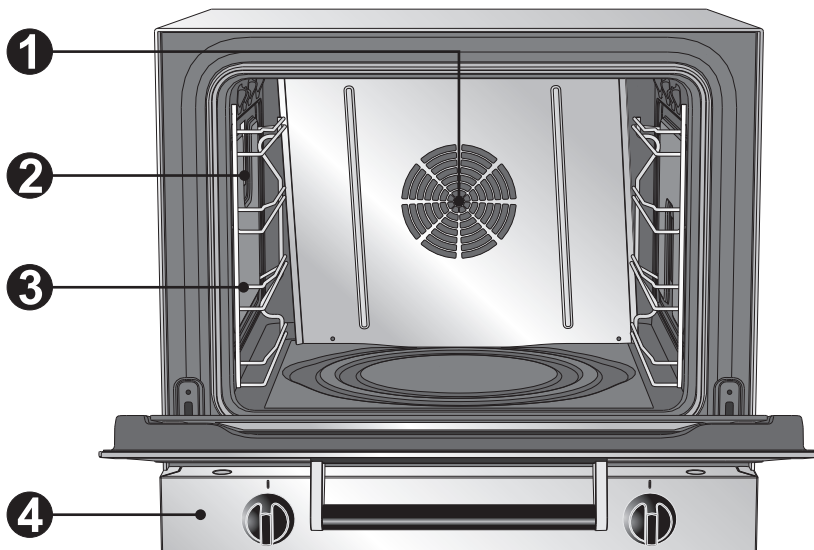
Your old appliance also needs to be disposed of correctly.

**Important:** hand over your appliance to the local agency authorised for the collection of electrical appliances no longer in use. Correct disposal enables intelligent recovery of valuable materials.

Before disposing of your appliance it is important to remove doors and leave shelves in the same position as for use, to ensure that children cannot accidentally become trapped inside during play. It is also necessary to cut the connecting cable to the power grid, removing it along with the plug.



## 4. GET TO KNOW YOUR OVEN



- 1** OVEN FAN
- 2** LAMP
- 3** RACK AND TRAY SUPPORT RUNNERS
- 4** CONTROL PANEL



## 4.1 DESCRIPTION OF CONTROLS




# 1

### THERMOSTAT KNOB

This knob allows to select the most suitable cooking temperature for the food to be cooked.

The cooking temperature is selected by turning the knob clockwise to the desired setting between 50° and 250°C. Adjustment is progressive so that the oven also operates at any intermediate value.

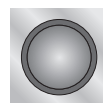
The grill function can also be activated by turning the knob to the  symbol (only in models with grill).



# 2

### ORANGE INDICATOR LIGHT

When on, it indicates that the oven is heating up. When the set temperature is reached, the light goes off. This light will switch on and off intermittently during cooking, to indicate that the temperature is being kept constant inside the oven.








3

## OVEN HUMIDIFICATION KNOB (on some models only)

This knob allows to select the most suitable amount of steam for the food to be cooked.

Turning the knob clockwise, the selection options range from the **0** setting (no steam is supplied), to the **1** setting (maximum steam supply). Steam continues to be supplied until the knob is released; once released the knob automatically returns to the **0** setting.

**Note:** The oven thermostat knob must be set between **150°C** and **250°C** for humidified cooking.

To prevent water from collecting inside the oven, do not use steam while the grill function  is active.

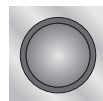


4

## GREEN INDICATOR LIGHT

When off, it indicates the beginning of timed cooking.


When it lights up, timed cooking is complete.



5

## TIMER KNOB

This knob enables manual cooking or the timer to be selected; the timer switches off the oven automatically at the end of cooking.

For manual control of the cooking time, turn the knob to the symbol .

To set the cooking time, turn the knob clockwise. Time is expressed in minutes (5 to 60). Adjustment is progressive so that the time can also be set to any intermediate value between these numbers.

Upon completion of the cooking cycle, the knob automatically returns to **0**, the oven turns off and a buzzer signal is set off.





## 5. USING THE OVEN



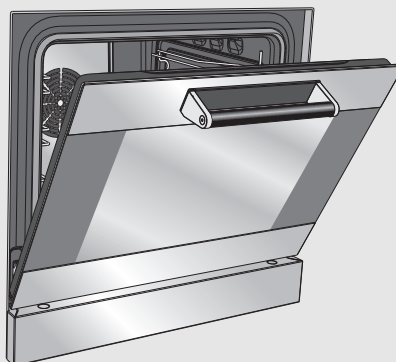
THE OVEN IS DESIGNED FOR A MAXIMUM LOAD OF **3.5 KG.**

### 5.1 Warnings and general advice

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- When using the oven for the first time, heat it up to its maximum temperature for a duration long enough to burn off any oily residues from the manufacturing process.
- To access food during cooking, always leave the door open as short a time as possible to prevent the temperature in the oven from falling and ruining the food.



#### **For models with humidification function only:**

- The hardness of the water to be used during humidification must not exceed 10-11°F. Use tap water that has been treated with a water purification or softening system.
- To prevent any steam in the oven from causing problems, open the door in two stages: keep the door ajar (about 5-6 cm) for 4-5 seconds and then open it fully.

**Note:** As the oven door is opened, the fan, the heating elements and the steam dispenser are deactivated automatically.

### 5.2 Internal ventilation (depending on the model)

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On some models, the fan rotates in both directions and when the door is opened it is deactivated automatically, and starts again when the door is closed.

### 5.3 Inside light

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The oven light comes on:

- When the oven door is opened (depending on the model).
- When the thermostat knob is turned.



## 5.4 Defrosting

**TIMER KNOB  
SET TO MANUAL**



**THERMOSTAT KNOB  
SET TO VENTILATION**



The movement of air at room temperature causes frozen food to quickly thaw. This type of thawing is ideal as the taste and appearance of the de-frozen food, whether previously deep-frozen or frozen in the domestic freezer, remain unaltered.

## 5.5 Pre-heating

Before cooking, it is advisable to pre-heat the oven to the desired temperature for at least 15 minutes.

## 5.6 Manual cooking

**TIMER KNOB  
SET TO MANUAL**



**THERMOSTAT KNOB  
AS DESIRED, BETWEEN 50°C AND 250°C**

Example



The orange light comes on to indicate that the oven is heating up. Upon the set temperature being reached, the indicator light goes off. It switches on and off intermittently to indicate that the temperature is being kept constant.

## 5.7 Timed cooking

**TIMER KNOB  
IN A POSITION BETWEEN 5' AND 60'**

Example



**THERMOSTAT KNOB  
AS DESIRED, BETWEEN 50°C AND 250°C**


Example



The orange light comes on to indicate that the oven is heating up. Upon the set temperature being reached, the indicator light goes off. It switches on and off intermittently to indicate that the temperature is being kept constant. Upon completion of the cooking cycle, the oven automatically turns off, the green light comes on and the buzzer sounds for a few seconds. To completely turn the buzzer off, set the thermostat knob to 0.





### 5.8 Cooking with humidification (on some models only)

<b>OVEN HUMIDIFICATION KNOB</b>	<b>Set to position 1 (max. 3 sec. at a time)</b>
<b>THERMOSTAT KNOB</b>	<b>BETWEEN 150°C AND 250°C</b>
<b>TIMER KNOB</b>	

Oven humidification does not take place if the temperature is lower than 150°C: temperatures below 150°C cause condensation and consequent dripping. Therefore, turn the thermostat knob to 150°C and wait until the (orange) thermostat indicator light switches off before beginning oven humidification.

### 5.9 Cooking with the grill (on some models only)

The heat coming from the grill element gives perfect grilling results above all for thin and medium thickness meat and allows to give the food an even browning at the end of the cooking. This function enables large quantities of food, particularly meat, to be grilled evenly. (Use the 3rd or 4th runner).

<b>TIMER KNOB IN A POSITION BETWEEN 5' AND 60'</b>	Example 
<b>THERMOSTAT KNOB IN GRILL POSITION</b>	

Permits rapid browning of foods. The tray should be placed on the bottom runner. For short-term cooking of small quantities of food, place the rack in the third runner from the bottom. For long-term cooking and grills, put the rack in the lowest runner in accordance with the size of the pieces.



The grill function is set to the grilling temperature of approximately 290°C. This temperature cannot be modified by the user.



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



## 6. CLEANING AND MAINTENANCE



**Important:**

do not aim jets of water directly against the oven; avoid the use of pressure jets.



**NEVER USE A STEAM JET FOR CLEANING THE APPLIANCE.**



**Before performing any operations, switch off the power supply to the oven.**

### 6.1 Cleaning stainless steel



To keep stainless steel in good condition it should be cleaned regularly at the end of the day. Let it cool first.

To clean and preserve the stainless steel surfaces, always use **only** specific products that do not contain abrasives or chlorine-based acids.

How to use: pour the product onto a damp cloth and wipe the surface, rinse thoroughly and dry with a soft cloth or chamois leather.

Do not use metallic sponges or sharp scrapers as they will damage the surface.

Use ordinary non-abrasive products for steel, with the aid of wooden or plastic utensils if necessary.

Rinse thoroughly and dry with a soft cloth or chamois leather.

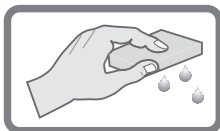




## 6.2 Cleaning the oven cavity



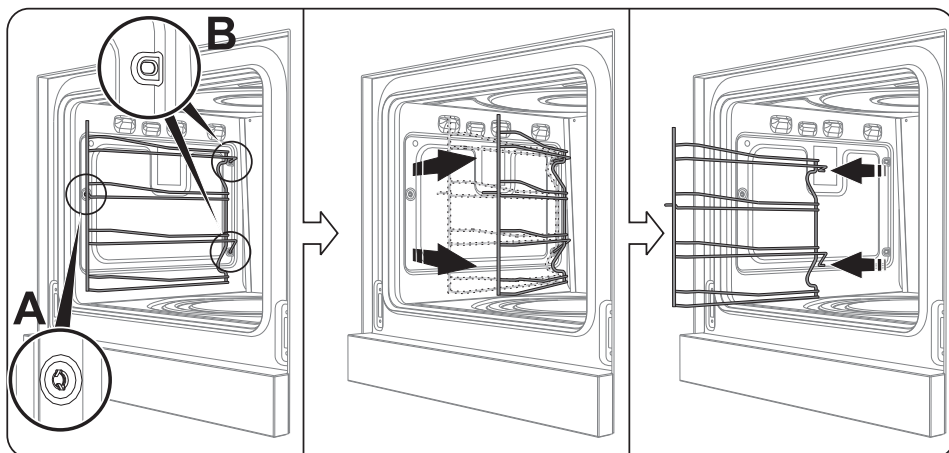
To keep the oven in good condition it should be cleaned regularly at the end of the day. Let it cool first. Take out all removable parts.



Removing the guide frames makes it easier to clean the side parts of the oven.

To remove the guide frames, pull the frame towards the inside of the oven to unhook it from its housing **A**, then slide it out of the seats at the back **B**.

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





## 6.3 Cleaning and removing the door glass

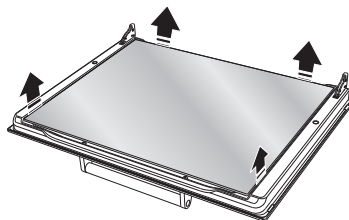
To facilitate cleaning, it is possible to remove the door (see 7.2 Removing the door) and place it on a canvas, or open it and lock the hinges in order to extract the glass panels.

The glass panels of the door can be completely removed by following the instructions provided below.

1

### Removing the internal glass panel:

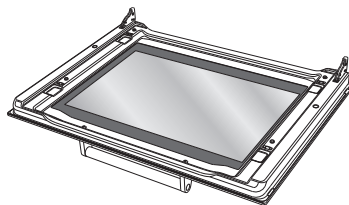
- Remove the internal glass panel by pulling it upwards, following the movement indicated by the arrows. Doing this detaches the 4 pins attached to the glass from their slots in the oven door.



2

### Cleaning:

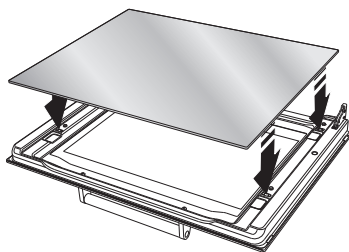
- It is now possible to clean the external glass panel and the panels removed previously. Use absorbent kitchen roll. In the case of stubborn dirt, wash with a damp sponge and neutral detergent.



3

### Replacing the glass panels:

- Reposition the internal glass panel, taking care to centre and insert the 4 pins attached to the glass into their slots in the oven door by applying slight pressure.



Warning: before removing the glass panels, make sure that the door hinges have been locked in the open position as described in “7.2 Removing the door”. This operation may have to be repeated during the glass removal process if the door is accidentally freed.



## 7. EXTRAORDINARY MAINTENANCE

The oven may require extraordinary maintenance or replacement of parts subject to wear, such as gaskets, bulbs, etc.

The following instructions describe how to carry out these minor maintenance operations.

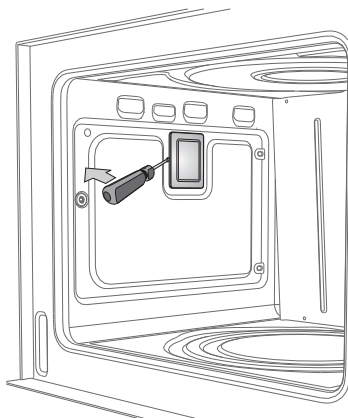


**Before performing any operations, switch off the power supply to the oven.**

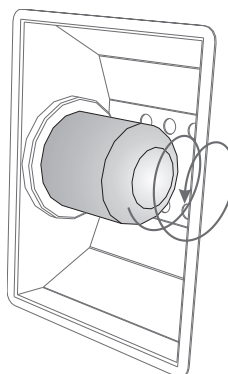
### 7.1 Replacing the light bulb

If a light bulb needs to be replaced because it is worn or burnt out, remove the guide frames; see “6.2 Cleaning the oven cavity”.

Then remove the bulb cover using a tool (e.g. a screwdriver).



Remove the bulb by unscrewing it as shown. Replace the bulb with one of the same type (25W). Replace the cover correctly, so that the moulded part of the glass is facing the door.



**Use oven bulbs only (T 300°C).**

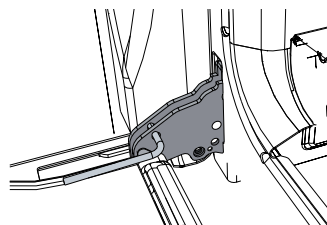




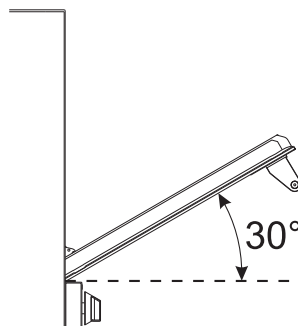
## 7.2 Removing the door

Open the door completely.

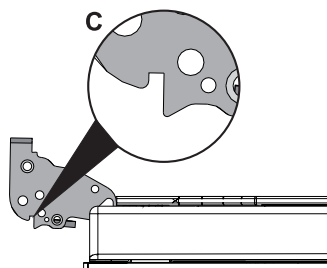
Insert two pins into the holes in the two hinges, away from them, until they engage.



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

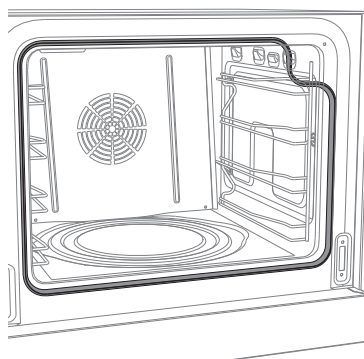


To reassemble the door, put the hinges in the relevant slots in the oven, making sure that grooved sections **C** are resting completely in the slots. Lower the door and once it is in place remove the pins from the holes in the hinges.



## 7.3 Removing the door seal

To permit thorough cleaning of the oven, the seal may be removed. Before removing the seal, take off the door as described above. Once the door has been taken off, lift the tabs at the corners as shown in the figure.





## 7.4 If the oven is not working properly

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. This will help to avoid unnecessary expenses.**

PROBLEM	LIKELY SOLUTION
The oven is not working	<ul style="list-style-type: none"> <li>• The timer knob is positioned on <b>0</b>.</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 control knobs are not in a correct position.</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>



## 8. OVEN INSTALLATION



The oven must be installed on a free-standing horizontal work top. The distance from the rear wall must allow easy access to the terminal board for connection of the power supply cable. Installation must be carried out by a **qualified technician** and in compliance with EC DIRECTIVES currently in force.

### 8.1 Electrical connection



Make sure the voltage and the cross-section of the power cord match the specifications indicated on the identification plate positioned on the side of the oven. **Do not remove this plate for any reason.**

The oven is fitted with an **H07RN-F** three-core cable for operation at **220-240V~** and a power supply plug.



The standard cable is of the three-core 3 x 1.5 mm<sup>2</sup> H07RN-F type.

The power supply cable must be replaced by the manufacturer or by an authorised service centre to prevent any risks.



The plug and wall-mounted socket must be of the same type (in accordance with current regulations). Make sure that the supply line is suitably earthed. Avoid the use of adapters and shunts.



If the appliance is connected to the electrical mains supply in a permanent manner, install a multipolar cut-out device on the line, with contact opening distance equal to or greater than **3 mm** located near the appliance and in an easily reachable position.



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



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



### 8.1.1 Safety thermostat

The oven is equipped with a safety device that takes action in case of serious malfunction. To re-arm the safety device you must contact the technical assistance service.



**The manufacturer cannot be held liable** for damage to persons or things caused by failure to observe the above instructions or deriving from tampering with any part of the appliance.

## 8.2 Levelling

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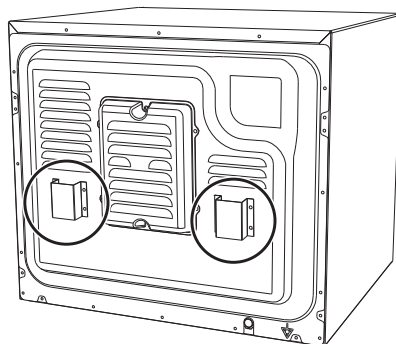
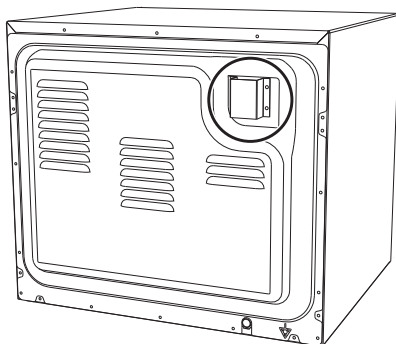
Level the oven on the ground using the four adjustable feet. To adjust them, loosen each foot. The adjustment screws have a range of 10 mm.

## 8.3 Steam outlet pipe

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Depending on the model, there are one or two outlet pipes on the back of the oven for releasing the steam produced during cooking. These **must** be left free of any obstruction.

**Avoid crushing them.**



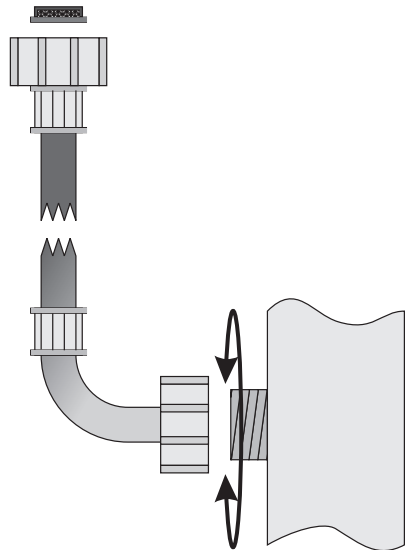


## 8.4 Hydraulic connection (in model with humidification function only)

Connect the water inlet socket on the back to a water socket with a threaded  $\frac{3}{4}$ " opening, taking care to screw it tightly to the hose.

If the water piping is new or has been unused for a long time, before connection, run the water to make sure it becomes clear and free of impurities. Without this precaution, there is a risk that the water inlet will become clogged causing damage to the appliance.

It is recommended to supply the oven with water pressure between: min. 50 kPa and max. 500 kPa.





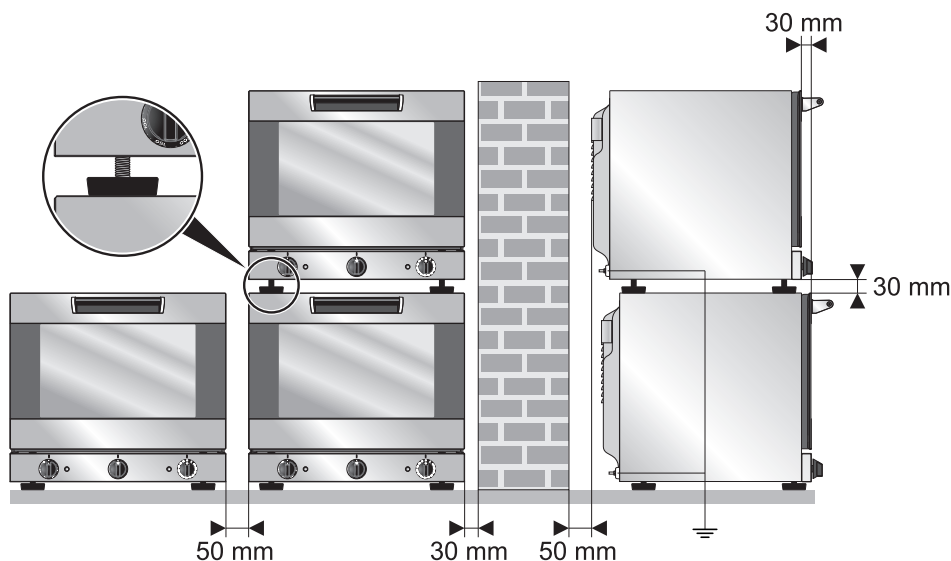
## 8.5 Multiple installations



If installing multiple appliances, position them at least 50 mm away from any rear walls, and 30 mm away from any side walls.

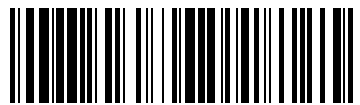
**Side-by-side installation:** maintain a distance of at least 50 mm between appliances.

**Stacked installation:** a maximum of two appliances may be stacked. Rotate the appliance feet so that there is a gap of at least 30 mm between the two appliances; you should also set the top appliance back by 30 mm in relation to the appliance underneath.



Warning: the appliance support base must not be over **1.60 m** above the floor.





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