

WARRANTY

- Equipment is guaranteed for 12 months from date of purchase.
- The warranty is valid against original defects, whether material or manufacturing.
- Whenever an anomaly is found in the equipment, it should be returned as soon as possible, enclosing the purchase document.
- In the event of a warranty claim, damaged parts will be repaired or replaced at the manufacturer's discretion. In the event of replacement, the damaged parts shall become the property of the supplier.
- Any and all faults resulting from poor installation or use/handling of the equipment are excluded from the scope of the warranty.
- The equipment will lose its guarantee whenever any alteration/modification or even repair carried out by the user is identified.

DIRECTIVE 2002/96/CE



- This symbol means that the product must be collected separately at the end of its life cycle. Do not dispose of it in municipal waste bins a normal household waste.

SYMBOL



- This product is manufactured in compliance with the Low Voltage Equipment Directive 2006/95/EC.

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P N H

PROFESSIONAL
FURNITURE
& INNOVATION

Instruction Manual Grills



PARAMETERS

- General construction in stainless steel;
- 2 Chromonickel resistors;
- 2 Bipolar switches;
- 1 Cable with plug H05RR-F 3G1,5mm w / 1.2 mt;
- 1 Grid;
- 1 tray in stainless steel;
- 4 support feet;
- Also available with timer

Model	Dimensions du produit LxDxH (mm)	Poids Net. (Kg)	Net Weight (Kg)	Power (W)	Voltage (V/Hz)	Packaging LxPxH (mm)
Without timer	686x450x470	10,6	10,1	1 x1000w 1x 2500w	230/50	730x510x515
With timer	686x450x470	10,6	10,1	1 x1000w 1x 2500w	230/50	730x510x515

OPERATION MODE

1 - Turn on the upper switch to turn on the 1000W heater;

2 - Turn on the lower switch to activate the 2500W heating element;

The appliance has a tray and a rack as accessories. Inside the oven the position of the rack can be adjusted according to the size of the food.

INSTALLATION INSTRUCTIONS

- When choosing the place where you are going to place the equipment, you must make sure that it is level and that its surface is made of non-combustible material. Likewise, the equipment must be kept away from walls and other materials that could fall apart or catch fire under the heat.
- Before connecting the equipment to the mains, make sure that the supply voltage mentioned on the rating plate corresponds to that of the mains and check that the socket supports the equipment 's current.
- Remove the protection before using the device.

CLEANING INSTRUCTIONS

- Whenever cleaning the device, make sure that the power cord is unplugged and the equipment is completely cool.
- When cleaning the equipment, do not use water jets as there is a risk of hitting the electrical part. Use a dry cloth to clean the residue inside the equipment and complete the cleaning with a damp cloth.
- The tray and grid can be immersed in water for more effective cleaning. They must be placed in the equipment after they are completely dry.
- Do not use abrasives or corrosive detergents to clean the equipment.

SECURITY INSTRUCTIONS

- Note that the power cord must not come into contact with resistors or other hot parts. If damaged, it must be replaced by the manufacturer or qualified personnel;
- When using the equipment, do not place cloths or other objects on it that could be damaged or cause any danger. If you need to move the device to another location, do so when it is completely cold.
- This equipment must be used by qualified personnel and is only used for browning food, any other use is inappropriate
- Do not let children near the equipment while it is hot.
- The user must read the instruction manual carefully before using the equipment and keep it in good condition for future reference.