

Reheating ovens

INSTALLATION USER AND MAINTENANCE MANUAL



TEMP↑UP



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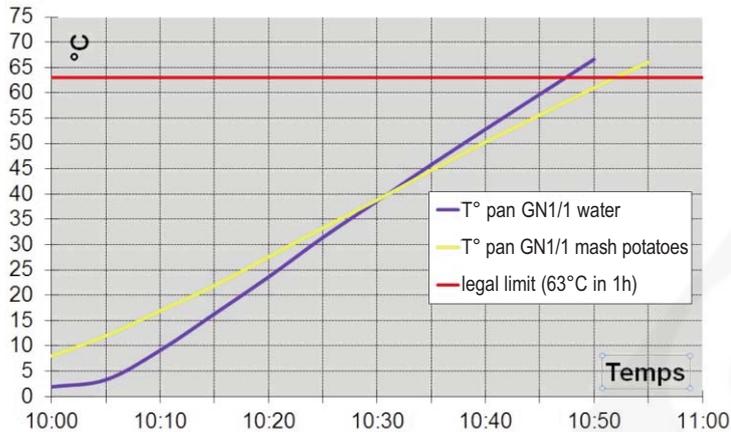
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1 - INFORMATION

Performances

- **The reheating oven** is designed to reheat cold foods stored in individual, multi-portion trays or GN1/1 Gastronorm containers.
- The foods to be inserted into the oven are at a temperature of between 0 °C and 10 °C.
- This oven allows for them to be reheated to a core temperature of > 63°C in under one hour, in compliance with the decree of 21st December 2009 and the food hygiene standard AC D 40-006 of August 2008 "Equipment for reheating and holding at temperature".

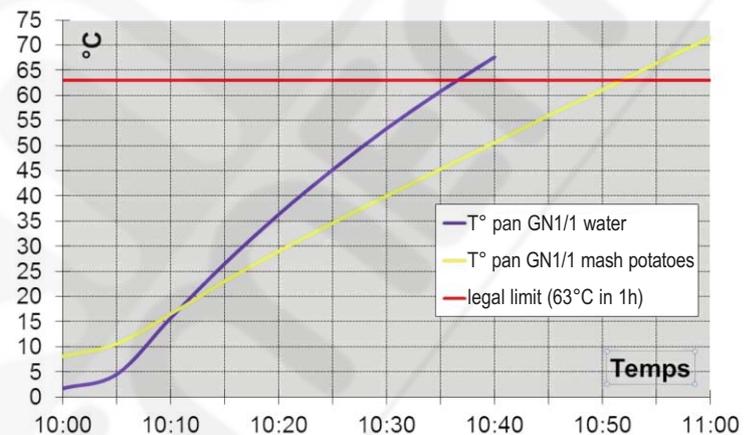
5-level OVEN performance



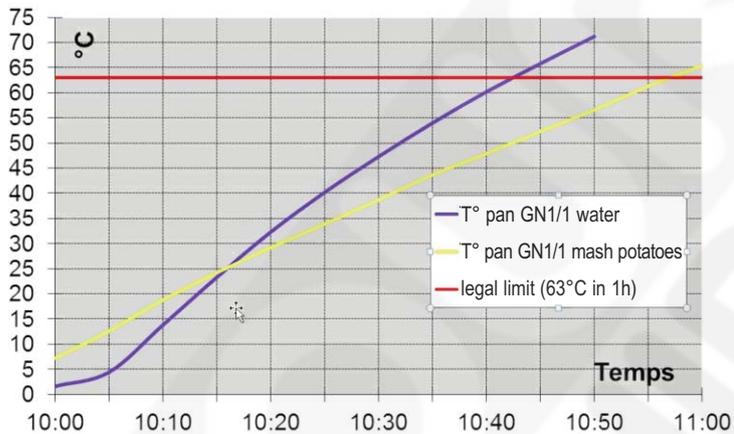
Complies with the following standards:

- NF EN 60335-1
- NF EN 60335-2-36
- NF EN 60335-2-42

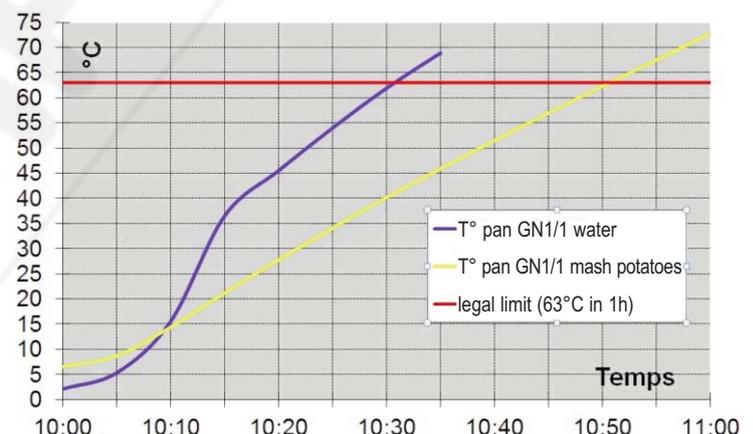
7-level OVEN performance



10-level OVEN performance



15-level OVEN performance



- This appliance is not designed for use by people (including children) whose physical, sensorial or mental capacities are impaired or by people with no experience or knowledge, unless they have been supervised or given training in the use of the appliance beforehand by a person responsible for their safety.
- Supervise children to ensure they do not play with the appliance.

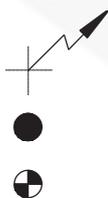
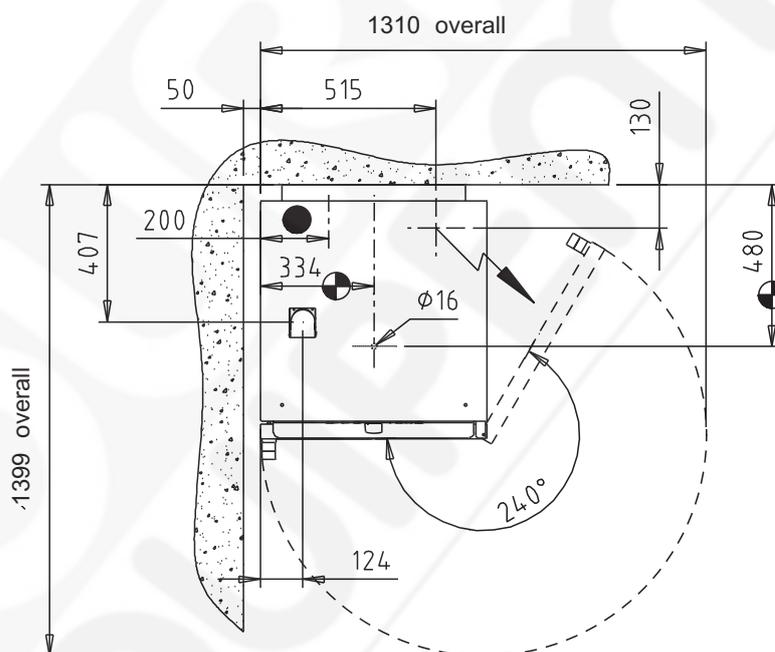
2 - INSTALLATION

2.1 Unpacking/Handling

- The appliance is supplied on a (non-returnable) pallet held by plastic straps and protected by cardboard with shock-proof corners.
- Before unpacking, check that the cardboard is not pierced.
- When handling (stacking, moving pallet, etc), lift the appliance by the lower part of the oven and not the shelf located between the legs.

2.2 Setting up

- If this appliance is to be placed close to a wall, you are advised for walls to be made of a non-combustible material (see fire prevention regulations).
- The rear of the oven can be placed against the wall and the upper protective plate (with a 50 mm overhang) provides natural air circulation to allow for electrical components to cool down.
- For models with hygrometry control, provide for a 90° bent fitting for mains water connection.
- Position the appliance adjusting the legs and check it is stable.
- Remove the protection film from the external surfaces of the appliance.
- Check that the connections (electricity, water, draining, etc) correspond to the appliances to be installed.



Electrical connection: cable connection (2 m of slack at wall) 400V 3N + E ~

Water connection: male threaded connector 8/13 (1/4")

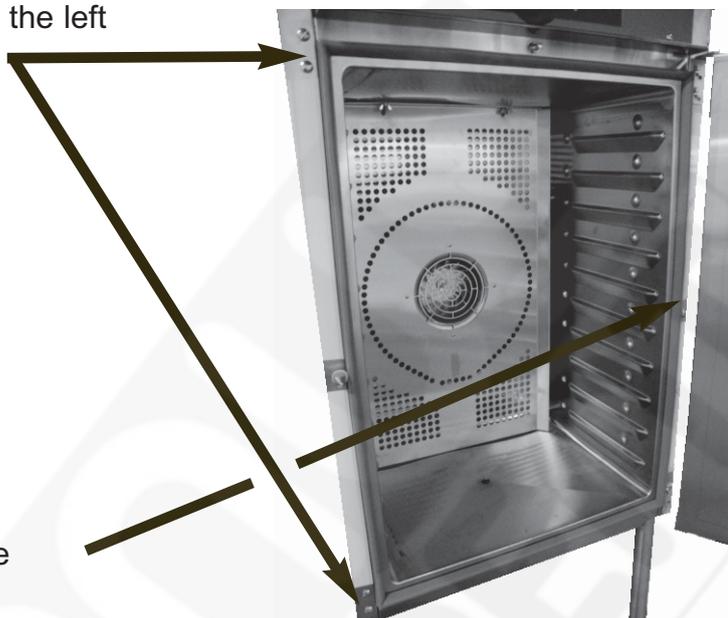
Condensate discharge: pipe, outside Ø20 mm.

2 - INSTALLATION

2.3 Reversal of door

• By default the door opens from the right. The door opening can be changed over. To do this, you need a flat end screwdriver, an open end spanner n°13 and a tubular box spanner or socket wrench with handle n° 8.

1 - Remove the 4 protection screws from the left and right hinges with a screwdriver.



2 - Remove the protection screw from the handle latch.

3 - Move away the plastic cap to access the nut of the latch.

4 - Unscrew the nut of the handle latch (open end spanner of 13) counting the number of revolutions (for the same adjustment when reassembling).

5 - Tighten the opposite end by the same number of revolutions.

6 - Put the plastic cap back in place on the nut.

6 - Unscrew the 2 retainer screws of the top pivot (open end spanner of 8).
- Lift up the pivot to free the pin.
- Remove the door.

7 - Unscrew the lower pivot (spanner of 8).

8 - Put back the lower pivot the opposite end without tightening it completely.

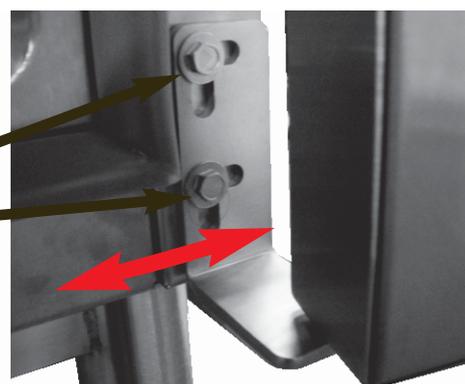
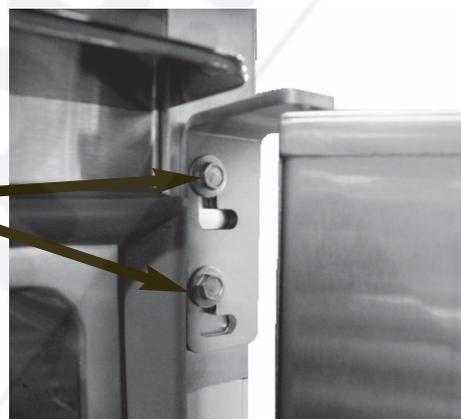
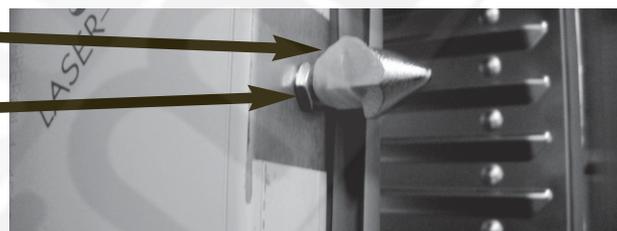
9 - Put back the upper pivot without tightening it.

10 - Put back the door and lower the pivot to insert the pin in the top of the door.

11 - Tighten the upper pivot.

12 - Tighten the lower pivot by adjusting the horizontality of the door.

13 - Loosen the handle (screwdriver) and rotate by 180° then reassemble.



2 - INSTALLATION

2.4 Electrical connection

The electric installation and connection of this appliance must comply with current legislation in the country where installed and the instructions of this manual.

Prior to connection, check:

- that the voltage is compatible with the voltage indicated on the data plate located in the appliance's technical compartment.
- that the user's fixed installation is protected by a 30 mA differential circuit breaker and includes an all-pole isolating device (switch or circuit breaker) with a contact opening distance of at least 3 mm.
- that the power supply conductors are of appropriate gauge to power the appliance according to its requirements (see power rating on the data sheet or technical data sheet).
- that the power supply cable has a green/yellow lead connected to the appliance's earth terminal and in contact with the earth for the installation.
- that the flexible power supply cable is encased in an ordinary polychloroprene or equivalent synthetic elastomer sheath (description 245 IEC 57) and is in the floor ready for connection (2 m slack at wall).

connection:

| DESCRIPTION | VOLTAGE | INSTALLED POWER | MAXIMUM CURRENT PER PHASE | FUSE FOR BOARD PROTECTION |
|----------------------------|-----------------|-----------------|---------------------------|---------------------------------|
| Free-standing 5-level oven | 400V 3N~ + E | 3320 W | 5,2 A | 125 mA time delayed 6 x 32mm |
| | 230V single + E | | 13,6 A | |
| 5-level oven on legs | 400V 3N~ + E | 3320 W | 5,2 A | 125 mA time delayed 6 x 32mm |
| | 230V single + E | | 13,6 A | |
| 7-level oven on legs | 400V 3N~ + E | 7080 W | 10.2 A | 125 mA time delayed 6 x 32mm |
| 10-level oven on legs | 400V 3N~ + E | 9870 W | 14.1 A | 125 mA time delayed 6 x 32mm |
| 15-level oven on legs | 400V 3N~ + E | 14170 W | 21.3 A | 125 mA time delayed 6 x 32mm |

- Take down the rear panel fixed by 6 screws.
- Thread the power supply cable through the gland at the bottom, the door hinge end.
- Connect the active conductors, the neutral and the earth to the terminal blocks provided for this purpose.
- Tighten the cable gland to hold the power supply cable in position.
- Put the rear panel back.

2 - INSTALLATION

2.5 Connection to water mains

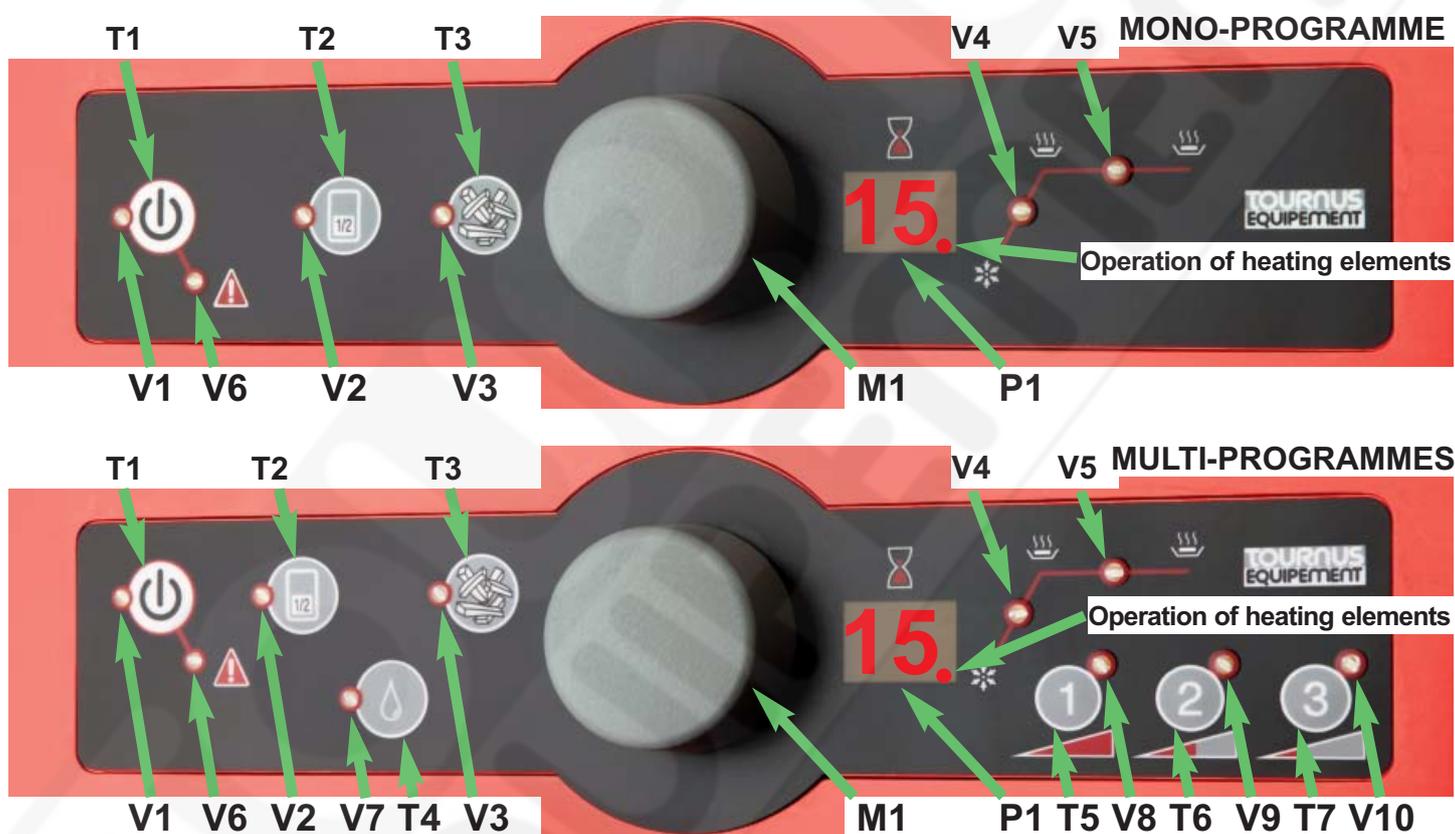
- Threaded male connector 8/13 (1/4") at the rear part. Provide for a 90° return if the appliance is against the wall (50 mm between the wall and the rear of the oven).
- Provide for a shut-off valve and an accessible impurity collector upstream to the installation.
- Maximum allowable pressure: 17 bars.
- Maximum allowable temperature: 140 °C.
- Seal the thread using a sealant or teflon tape.

2.6 Discharge of condensates

- Stainless steel pipe outside Ø 20 mm under the appliance.
- OPTION:** GN1/1 condensate drip tray on sliders under the appliance.

3 - USE

3.1 Control panel



- T1: main on/off
 T2: half load function
 T3: chip programme
 T4: hygrometry function
 T5: adjustment for longer reheating cycle
 T6: adjustment for intermediate reheating cycle
 T7: adjustment for shorter reheating cycle

M1: timer control knob

P1: display

- V1: main on/off
 V2: half load function indicator lamp
 V3: chip programme indicator lamp
 V4: reheating cycle indicator lamp
 V5: temperature holding cycle indicator lamp
 V6: alarm indicator lamp
 V7: hygrometry function indicator lamp
 V8: longer reheating cycle indicator lamp
 V9: intermediate reheating cycle indicator lamp
 V10: shorter reheating cycle indicator lamp

3 - USE OF MONO-PROGRAMME



| Reheating FUNCTION | | | | |
|-------------------------------------|--|---|---|---|
| ACTION | EFFECT | LAMPS | SCREEN | INFORMATION |
| short press on T1 | brief appearance of n° of version of prog. appearance of figures 00 on display | V1 goes on | 00 stays on | the oven is in standby "nothing happens" |
| rotation M1 | timer countdown start up of fan start up of heating elements | V1 on V4 goes on | scrolling of figures set time stays on | select the reheating time Start of reheating cycle |
| * pressing M1 again | resumes previous stage | | | |
| the countdown starts | | V1 on V4 goes on V8 flashes | countdown of the programmed time | |
| End of reheating cycle | fan running heating elements in operation | V1 on V4 goes off V5 goes on | 00 flashes | intermittent buzzer for one minute then automatic switch to holding of temperature |
| holding of temperature cycle | fan running heating elements in operation | V1 on V5 on | 00 stays on | * further pressing of M1 restarts a reheating cycle |
| when opening the door | the fan stops running the heating elements stop operating | | set time stays on | the timer countdown stops operating |

| half-load FUNCTION | | | | |
|--------------------------|--|--------------|----------|--|
| short press on T2 | automatic internal change of control set value | V2 on | stays on | half load in oven (see loading chapter) |

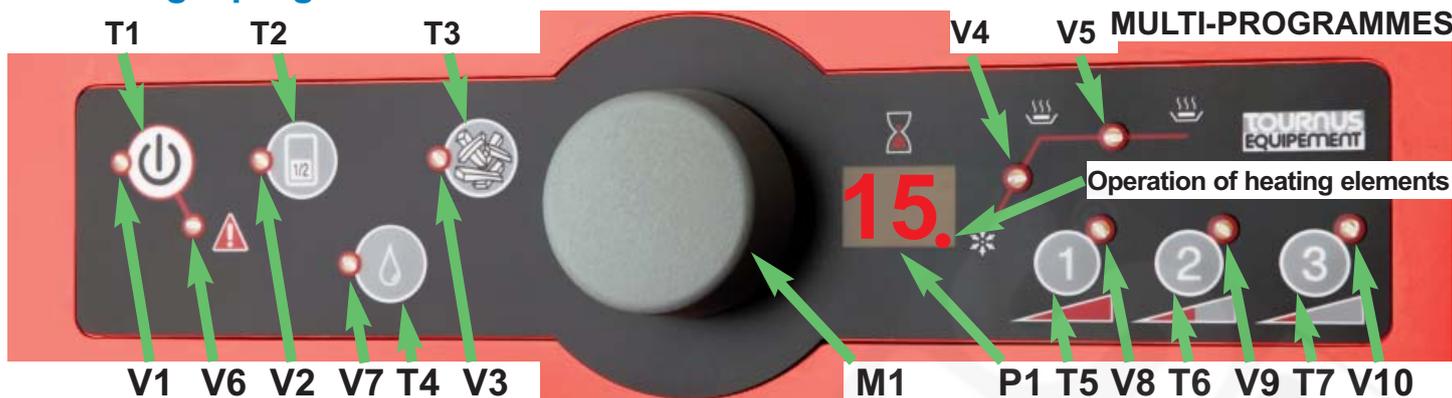
| Chip PROGRAMME (only used in reheating mode) | | | | |
|--|--|--------------|----------|---|
| press T3 | automatic internal change of control set value | V3 on | stays on | chip programme active (warning: do not use trays) |

COMMENTS:

- The heating element indicator lamp goes on and off according to the controls of the appliance.
- The time displayed during a reheating cycle counts down showing the remaining time in minutes before switching to temperature holding.

3 - USE OF MULTI-PROGRAMMES

3.3.1 Single programmed time



| Reheating FUNCTION | | | | |
|-------------------------------------|--|---|--|--|
| ACTION | EFFECT | LAMPS | SCREEN | INFORMATION |
| short press on T1 | brief appearance of n° of version of prog. appearance of figures 00 on display | V1 goes on | 00 stays on | the oven is in standby "nothing happens" |
| rotation M1 | timer countdown start up of fan start up of heating elements | V1 on V4 goes on V8 flashes | scrolling of figures set time stays on | select the reheating time (prog n°1) ----- Start of reheating cycle (prog n° 1) |
| * pressing M1 again | resumes previous stage | | | |
| the countdown stars | | V1 on V4 goes on V8 flashes | countdown of the programmed time | |
| End of reheating cycle | fan running heating elements in operation | V1 on V4 goes off V5 goes on V8 goes off | 00 flashes | intermittent buzzer for one minute then automatic switch to holding of temperature |
| holding of temperature cycle | fan running heating elements in operation | V1 on V5 on | 00 stays on | * further pressing of M1 restarts a reheating cycle |
| when opening the door | the fan stops running the heating elements stop operating | | set time stays on | the timer countdown stops operating |

| half-load FUNCTION | | | | |
|--------------------------|--|--------------|----------|--|
| short press on T2 | automatic internal change of control set value | V2 on | stays on | half load in oven (see loading chapter) |

| Chip PROGRAMME (only used in reheating mode) | | | | |
|--|--|--------------|----------|---|
| press T3 | automatic internal change of control set value | V3 on | stays on | chip programme active (warning: do not use trays) |

| Hygrometry FUNCTION | | | | |
|--------------------------|--|--------------|----------|-------------------|
| short press on T4 | automatic internal change of control set value | V4 on | stays on | hygrometry active |

COMMENTS:

- The heating element indicator lamp goes on and off according to the controls of the appliance.
- The time displayed during a reheating cycle counts down showing the remaining time in minutes before switching to temperature holding.

3 - USE OF MULTI-PROGRAMMES

3.3.2 Two times programmed

COMMENTS:

- The principle is to load the items needing the longest reheating time and then:
 - (For 2 duration programme) The items with the shortest reheating time.
 - (For 3 durations programmed) The items with the second longest time and then the shortest reheat time.

At the end of the cycle all of the items will be heated to the right temperature.

| Reheating FUNCTION | | | | |
|---|--|--|--|--|
| ACTION | EFFECT | LAMPS | SCREEN | INFORMATION |
| short press on T1 | brief appearance of n° of version of prog. appearance of figures 00 on display | V1 goes on | 00 stays on | the oven is in standby "nothing happens" |
| continuous pressing on T5 and rotation M1 | Scrolling of timer to select the time of the first cycle (longest) | V1 on V4 goes on V8 goes on V8 flashes V8 on | P1 and 00 flash alternately scrolling of figures set time stays on | select the reheating time (prog n° 1) programme n° 1 ready |
| continuous pressing on T6 and rotation M1 | Scrolling of timer to select the second cycle time | V1 on V4 on V8 on V9 goes on V9 flashes V9 on | P2 and 00 flash alternately scrolling of figures set time stays on | select the reheating time (prog n° 2) NB: the time of prog. n° 2 will be blocked at the max. time of prog. n° 1 - 1 min Start of reheating cycle |
| the countdown starts with the items needing the longest time loaded in the oven | | V1 on V4 on V8 flashes V9 on | Countdown of the longest programmed time | |
| When the timer shows the time corresponding to the prog. n° 2, the alarm will sound, indicating that the items with the shortest time should be loaded. | | V1 on V4 on V8 on V9 flashes | intermittent buzzer for one minute NB: if no action from the user, the oven starts back on prog. n° 2 the countdown continues once the items are loaded and the door closed. | |
| End of reheating cycle | fan running heating elements in operation | V1 on V4 goes off V5 goes on V8 goes off V9 goes off | 00 flashes | intermittent buzzer for one minute then automatic switch to holding of temperature |
| holding of temperature cycle | fan running heating elements in operation | V1 on V5 on | 00 stays on | * further pressing of M1 restarts a reheating cycle prog. n° 1 |
| when opening the door | the fan stops running the heating elements stop operating | | set time stays on | the timer countdown stops operating |

3 - USE OF MULTI-PROGRAMMES

3.3.3 Three programmed times

| Reheating FUNCTION | | | | |
|--|--|---|--|---|
| ACTION | EFFECT | LAMPS | SCREEN | INFORMATION |
| short press on T1 | brief appearance of n° of version of prog. appearance of figures 00 on display | V1 goes on | 00 stays on | the oven is in standby "nothing happens" |
| continuous pressing on T5 and ----- rotation M1 | ----- Scrolling of timer to select the time of the first cycle (longest) | V1 on V4 goes on V8 goes on V8 flashes V8 on | P1 and 00 flash alternately scrolling of figures set time stays on | select the reheating time (prog n° 1) ----- programme n° 1 ready |
| continuous pressing on T6 and ----- rotation M1 | ----- Scrolling of timer to select the second cycle time | V1 on V4 on V8 on V9 goes on V9 flashes V9 on | P2 and 00 flash alternately scrolling of figures set time stays on | select the reheating time (prog n° 2) NB: the time of prog. n° 2 will be blocked at the max. time of prog. n° 1 - 1 min ----- Start of reheating cycle |
| continuous pressing on T7 and ----- rotation M1 | ----- Scrolling of timer to select the third cycle time | V1 on V4 on V8 on V9 on V10 goes on V10 flashes V10 on | P3 and 00 flash alternately scrolling of figures set time stays on | select the reheating time (prog n° 3) NB: the time of prog. n° 3 will be blocked at the max. time of prog. n° 2 - 1 min ----- Start of reheating cycle |
| the countdown starts with the items needing the longest time loaded in the oven | | V1 on V4 on V8 flashes V9 V10 on | Countdown of the longest programmed time | |
| When the timer shows the time corresponding to the prog. n° 2, the alarm will sound, indicating that the items with the middle reheat time should be loaded. | | V1 on V4 on V8 flashes V9 flashes V10 on | intermittent buzzer for one minute NB: if no action from the user, the oven starts back on prog. n° 2 the countdown continues once the items are loaded and the door closed. | |
| When the timer shows the time corresponding to the prog. n° 3, the alarm will sound, indicating that the items with the shortest time should be loaded. | | V1 on V4 on V8 flashes V9 flashes V10 flashes | intermittent buzzer for one minute NB: if no action from the user, the oven starts back on prog. n° 3 the countdown continues once the items are loaded and the door closed. | |
| End of reheating cycle | fan running heating elements in operation | V1 on V4 goes off V5 goes on V8 goes off V9 goes off V10 goes off | 00 flashes | intermittent buzzer for one minute then automatic switch to holding of temperature |
| holding of temperature cycle | fan running heating elements in operation | V1 on V5 on | 00 stays on | * further pressing of M1 restarts a reheating cycle prog. n° 1 |
| when opening the door | the fan stops running the heating elements stop operating | | set time stays on | the timer countdown 'stops operating |

3 - USE OF MULTI-PROGRAMMES

Half-load FUNCTION

| | | | | |
|--------------------------|--|--------------|----------|--|
| short press on T2 | automatic internal change of control set value | V2 on | stays on | half load in oven (see loading chapter) |
|--------------------------|--|--------------|----------|--|

Chip PROGRAMME (only used in reheating mode)

| | | | | |
|-----------------|--|--------------|----------|---|
| press T3 | automatic internal change of control set value | V3 on | stays on | chip programme active (warning: do not use trays) |
|-----------------|--|--------------|----------|---|

Hygrometry FUNCTION

| | | | | |
|--------------------------|--|--------------|----------|-------------------|
| short press on T4 | automatic internal change of control set value | V4 on | stays on | hygrometry active |
|--------------------------|--|--------------|----------|-------------------|

COMMENTS:

- The heating element indicator lamp goes on and off according to the controls of the appliance.
- The time displayed during a reheating cycle counts down showing the remaining time in minutes before switching to temperature holding.

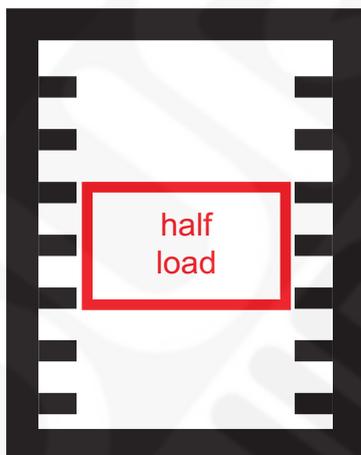
3.4 Loading

- In half load mode, preferably use the sliders in the centre of the oven, in the centre line of the fan.

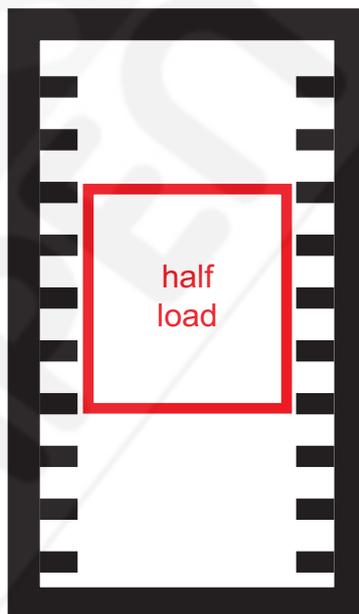
5-LEVEL
MODEL



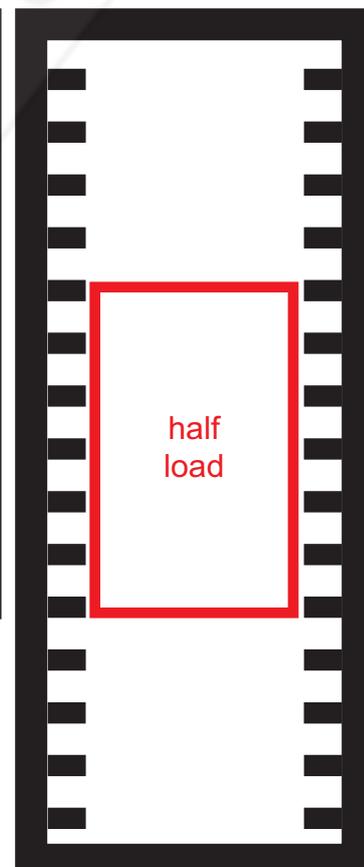
7-LEVEL
MODEL



10-LEVEL
MODEL



15-LEVEL
MODEL



4 - CLEANING / MAINTENANCE

- Before any action or cleaning operation, the appliance must be **SWITCHED OFF**. Wear suitable gloves during these cleaning operations.
- Do not use floor cleaning products, acids, even diluted, chlorinated or stripping products which could corrode the stainless steel.
- Do not use abrasive products (steel wool, etc).
- Do not wash the appliance with a water jet, foam gun or high pressure cleaner.

Recommended cleaning products:

- All bleach-free detergents (powder detergents, alkaline detergents and liquid soaps).
- Degreasing agents for glazed parts.
- Water (hot or cold).

4.1 Summary

| Task | Performed by |
|--|--------------|
| AT END OF USE | |
| Wash the inside of the oven after every use to prevent soiling due to hardening of any food that has fallen or been sprayed against the walls. Use a sponge with soapy water or products specially designed for stainless steel. Rinse with clean water. Wipe with a cotton cloth. - The rear distribution panel is MACHINE WASHABLE. | User |
| EXTERNAL COATING: You are advised to use a neutral cleaning product. Rinse thoroughly. All chlorinated products are strictly prohibited. Do not spray with water in all cases. Do not use abrasive products. | User |
| EVERY WEEK | |
| Take down the rear heat distribution plate. Use a sponge with soapy water or products specially designed for stainless steel. Rinse with clean water. | User |
| EVERY YEAR | |
| Check the safety devices, the electrical and heating components | Technician |

4.2 Shutting down



The crossed out bin affixed to the equipment means that this equipment is subject to disposal management and recycling in compliance with the directive 2002/96/EC applicable to waste electrical and electronic equipment.

When your equipment arrives at the end of its service life, you must contact your dealer to

Pour la reprise de cet équipement électrique professionnel en fin de vie, contactez :

- ▶ **RECYSTEM-PRO** au
 - 33 (0) 825 800 600
 - ou
 - synegdeee@recystempro.com

▶ ou le **CONSTRUCTEUR**



Article L. 543-10-2 et articles R. 543-172 à R. 543-206 du code de l'environnement

find out the waste collection and recycling measures we have set up as a member of the SYNEG.

Electronic products not covered by a selective sorting system are potentially dangerous for the environment.

All our equipment complies with the RoHS Directive (2002/95/EC).

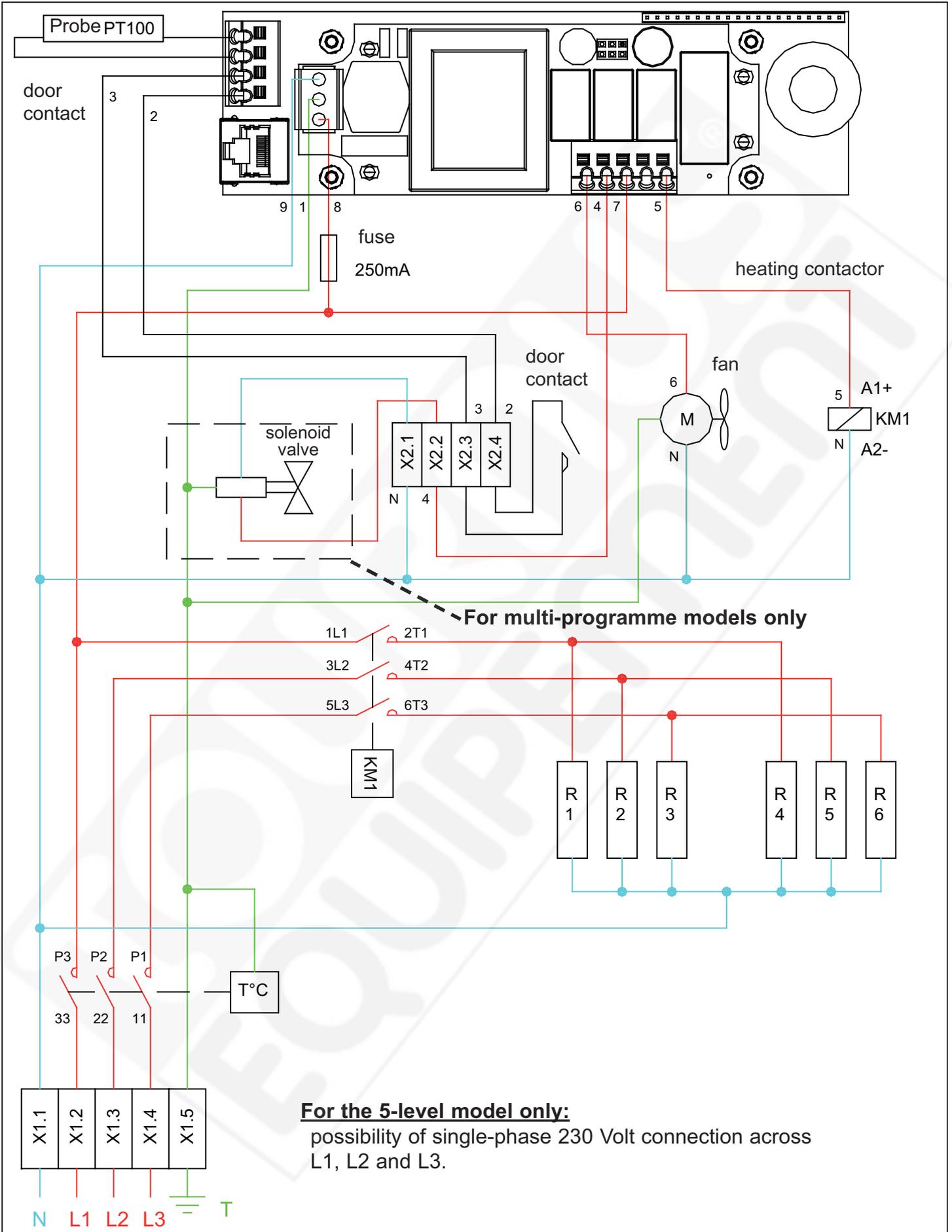
5 - FAULT FINDING

5.1 Description

| Problems | Causes | Remedies |
|--|--|---|
| The appliance does not start | <ul style="list-style-type: none"> • Control panel off • Power cut out • Appliance not connected • Other | <ul style="list-style-type: none"> • Press the start button • Check the power line • Check the connection to the mains • Contact your dealer's technical assistance |
| The control panel does not go on | <ul style="list-style-type: none"> • Safety fuse triggered | <ul style="list-style-type: none"> • Check the fuse under the appliance |
| No ventilation, no heating. | <ul style="list-style-type: none"> • Door not properly shut | <ul style="list-style-type: none"> • Check the door is closed |
| No ventilation | <ul style="list-style-type: none"> • Door not properly shut • Contactor of electronic board out of operation • Door contact out of operation • Other | <ul style="list-style-type: none"> • Check • Contact your dealer's technical assistance • Contact your dealer's technical assistance • Contact your dealer's technical assistance |
| No heating | <ul style="list-style-type: none"> • Door not properly shut • Contactor of electronic board out of operation • Door contact out of operation • Other | <ul style="list-style-type: none"> • Check • Contact your dealer's technical assistance • Contact your dealer's technical assistance • Contact your dealer's technical assistance |
| The heating element indicator lamp is on but the oven is not working | <ul style="list-style-type: none"> • Heating element(s) out of order • Other | <ul style="list-style-type: none"> • Contact your dealer's technical assistance • Contact your dealer's technical assistance |
| display - - on screen | <ul style="list-style-type: none"> • Probe cut off | <ul style="list-style-type: none"> • Contact your dealer's technical assistance |
| triggering the alarm | <ul style="list-style-type: none"> • Door not properly shut • Heating problem | <ul style="list-style-type: none"> • Contact your dealer's technical assistance • Contact your dealer's technical assistance |

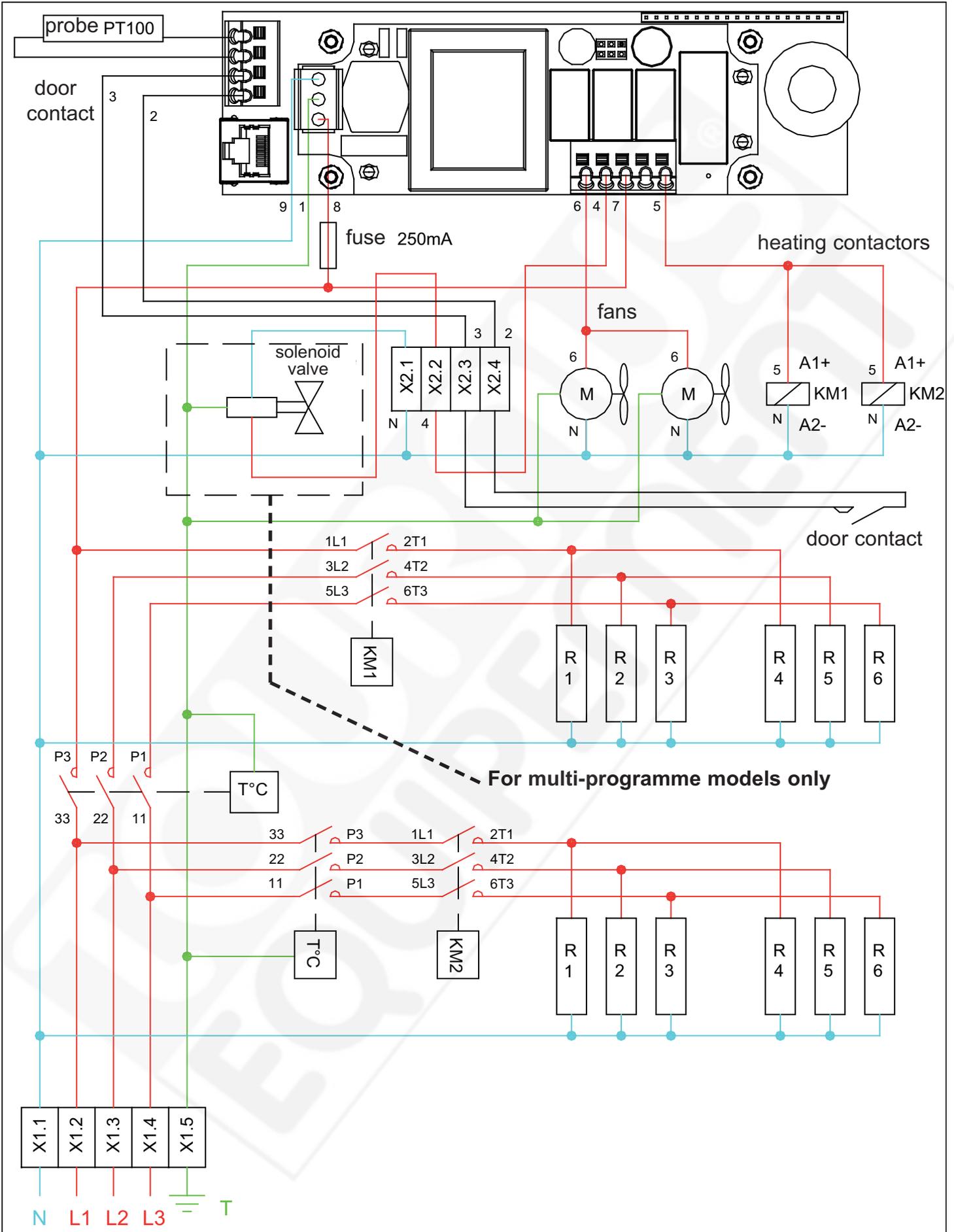
6 - WIRING DIAGRAMS

6.1 5, 7 and 10-level oven



6 - WIRING DIAGRAMS

6.2 15-level oven



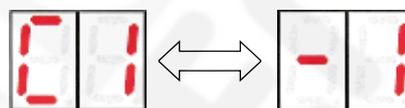
7 - MAINTENANCE



Changing the set values in the board (board off):

- Simultaneously press the **T1** and **T3** keys for 10 seconds.
=> alternate display of the name of the set value or offset with respect to the original adjustment (**00** by default)
- The rotation of **M1** changes the appointed set value by + / - 9°C.

=> display of the offset value.

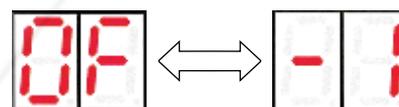


- Press **T3** to go on to the next set value.
- No action on **M1** for 15 seconds
=> stops the adjustment
=> the value is saved
=> the board goes off

Offset of control problem (board off):

- Simultaneously press the **T1**, **T2** and **T3** keys for 10 seconds.
=> alternate display **OF** and value of offset with respect to the original adjustment (**00** by default)
- The rotation of **M1** changes the appointed set value by + / - 9°C.

=> display of the offset value.

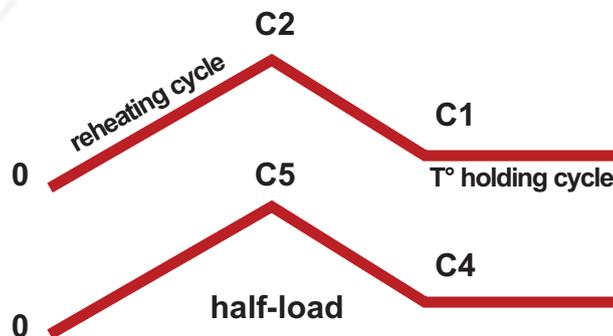


- No action on **M1** for 15 seconds
=> stops the adjustment
=> the value is saved
=> the board goes off

SET VALUES :

Default values:

| | |
|--------------------------------------|--|
| C1 set value : 85 °C | temperature holding cycle |
| C2 set value : 135 °C | reheating cycle |
| C3 set value : 160 °C | chip programme |
| C4 set value : 80 °C | half load function temperature holding cycle |
| C5 set value : 125 °C | half load function reheating cycle |
| C5 set value : 150 °C | half load function chip programme |
| Offset: 0 | |
| Offset with respect to set values: 0 | |



7 - MAINTENANCE



Disabling the chip programme:

- Upon request, the programme can be disabled to prevent, for instance, a programme choice error with polypropylene trays (which would be destroyed with this programme).
- Simultaneously press the **T2** and **T3** keys for 10 seconds.

=> display for the time the keys are pressed



=> on release of the keys the function is blocked.

-
- Simultaneously press the **T2** and **T3** keys for 10 seconds.

=> display for the time the keys are pressed



=> on release of the keys the function is once again operational.

Alarm (buzzer and V6 alarm indicator lamp):

- Only work on reheating mode. If 7 minutes after starting, the oven does not reach 100°C, the **V6** alarm indicator lamp illuminates and the alarm rings.
- During operation, regardless of the method used, if the door remains open for more than 2 minutes, the **V6** alarm indicator lamp illuminates and the alarm rings.

8 - GUARANTEE

- The guarantee only applies to normal use in strict compliance with the recommendations shown in our technical and user manuals.
- It shall not be valid in the event where the recommended periodical maintenance or inspections are not carried out by approved technicians.
- In order to benefit from our guarantee, our appliance must not undergo any alteration or repair made with non-original parts and not approved by our departments.
- The maintenance frequency relates to normal conditions of use. In the event of more intensive conditions, certain operations are required at more frequent intervals of time.
- If the power supply cord is damaged, it must be replaced by the manufacturer, its after-sales service or a similar qualified person to avoid danger.

Warning

- Damage caused by connection of our appliances to a mains source not in compliance with the data plate (voltage, reversal of phase/neutral) as well as non-adherence to the order of the phases (important for three-phase motors, rotation direction, cylinders, etc) are not covered by this guarantee.
- You are therefore advised to connect the equipment only when the voltage is available and controlled at a source perpendicular to it.