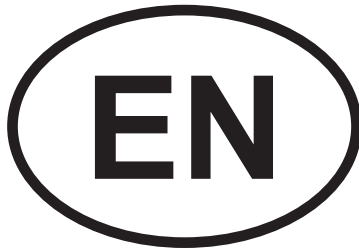


# **PROOFERS**



## **Manual of use and installation**



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# 1. INTRODUCTION

Dear Customer, We thank you and congratulate you for purchasing this device; we hope that this will be the beginning of a positive and lasting collaboration. This booklet contains all the necessary information for proper use, maintenance and installation of the device. The purpose of this manual is to allow the technician and, above all, the direct user to take all measures and precautions necessary for the safe and effective use of the apparatus. Keep this book with care for the entire life cycle of the appliance, for subsequent consultations by operators and specialised technicians.

In the event of loss or deterioration, replacement documentation must be requested directly from the manufacturer or reseller. The manufacturer shall not be liable for damage suffered by persons or property resulting from improper use of the apparatus, modifications or repairs carried out by unauthorised personnel and the use of non-original or non-specific spare parts for the model in question. This appliance complies with the EEC Directives in force..

## 2. INSTRUCTIONS FOR THE INSTALLER

### 2.1 WARNINGS

Read carefully in the following booklet before starting the installation and commissioning of the device. All installation, assembly, servicing and extraordinary maintenance operations must be carried out by qualified personnel and equipped with the necessary professional requirements (authorised by the manufacturer or dealer), complying with the rules in force in the country of installation and those concerning the safety of products and workplaces. Incorrect installation, assistance, maintenance, cleaning and any tampering or modifications may result in malfunctions, damages and injuries. Any other use is considered improper and therefore dangerous

### 2.2 PRELIMINARY OPERATIONS

Upon receipt of the appliance, make sure that it has not suffered damage during transport and that the packaging has not been tampered with. In the event of damage or missing parts, immediately notify the carrier and the dealer/producer, indicating the Article (Art.) and serial number (Ser no.) and attaching a photographic documentation. Check that there are no cumbersome problems to reach the installation location that prevent passage through doors, corridors or other passages.

**ATTENTION:** during transport, the device may risk overturning with the risk of breakages and harm to things and people. Use suitable means also taking into account the weight of the apparatus. Do not drag and tilt the device for any reason but lift it from the ground perpendicularly to the ground and moved horizontally.

## 2.3 PLACE OF INSTALLATION

It must be installed in closed and well ventilated spaces (not external environments). Before positioning the appliance, check the dimensions and the exact position of the electrical connections. Be careful that the positioning allows the full opening of the door. Ensure that the rear part is easily accessible to allow electrical connections and to allow for maintenance. The device is not suitable for collection and it is mandatory to leave a free space of 5 cm all around. It is not recommended to place the appliance close to heat sources, deep fryers or other hot liquid sources; if this is not possible to respect the safety distances that are: 50 cm laterally, above the appliance and 70 cm from the back of the appliance. For any reason, do not place the appliance close to materials or containers of flammable material (such as walls, furniture, dividers, gas cylinders): it can cause fire hazard. If this is not possible to coat flammable parts with non-flammable thermal insulating material, paying close attention to fire prevention rules

## 2.4 PREDISPOSITION TO INSTALLATION AND FIRST USE

Before putting the appliance into operation, all necessary checks shall be carried out in order to ascertain whether the equipment conforms and installs the appliance with the statutory standards and with the technical and safety indications contained in this manual.

**ATTENTION:** Al suo interno non ci devono essere sacchetti in plastica, libretti istruzione, pellicole in plastica e quant'altro.

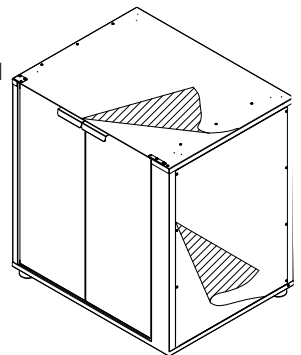
All packaging must be completely removed, including the protective film applied to the walls of the furnace. Carefully check the points in the following list: The thermostat for the regulation of the rising temperature intervenes when the temperature is set and the heating elements are switched off.

Remove the outer packaging (wooden cage and/or cardboard box) and dispose of it in accordance with the regulations in force in the country of installation.

### 2.4.1 PROTECTIVE FILM REMOVAL

Completely remove the protective film from the external and internal walls. (see image on the side).

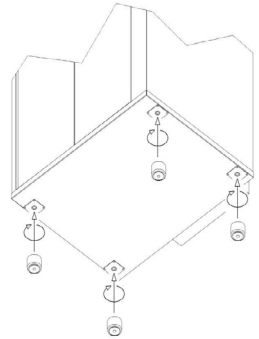
Remove from the inside all the informative material and any plastic bags.



## 2.4.2 FIXING ADJUSTABLE FEET

Do not use the device without the feet. Take the feet inside the appliance, raise it to one side and mount them by screwing them to the indicated positions: below there are threaded inserts (see image on the side). Their failure to use does not allow air passage for the cooling of electrical components and exterior walls of the carcass causing overheating that can damage the components of the appliance.

The correct flatness of the apparatus ensures a good functioning; it is obtained by acting on the adjustable feet and verified by an air bubble level.

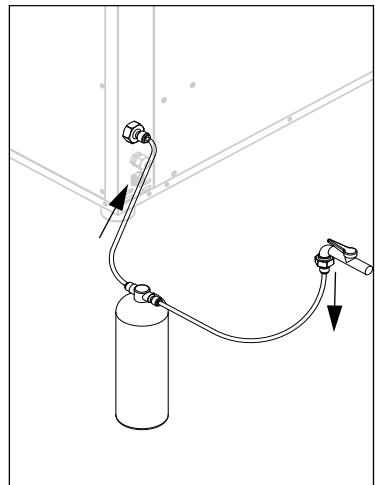


## 2.5 WATER CONNECTION

It is necessary to place a tap and a mechanical filter between the water supply and the lever.

**ATTENTION:** Before connecting the appliance to the water supply, drain water to remove any residues of material in the pipeline. The inlet water must have a pressure value between 150 (1.5 bar) and 200kPa (2 bar) and a maximum temperature of 30 °C. If the input pressure values exceed 200kPa (2 bar), a pressure reducer, calibrated to 200kPa (2 bar) will need to be installed.

The water must have a maximum hardness of 5 °f (to avoid accumulation of limestone inside the leavening chamber). It is recommended to use a demineralising device (reverse osmosis) to avoid deposits of limestone and other minerals inside of the machine.



## 2.6 ELECTRICAL CONNECTION

The connection to the electricity grid must be carried out by a qualified and authorised technician, in accordance with the applicable international, national and local standards of the country of installation.

Before connecting to the mains, check that the voltage (...V) and frequency (... Hz) correspond to what is indicated on the Data plate positioned at the rear of the appliance.

**ATTENTION:** If the appliance is not fitted with a wheeled stand to facilitate movement, it is advisable to first connect it to the mains power supply and then position it in its working position, taking care not to damage the power cable during movement.

This allows you to perform the electrical connection in a simple and safer way. Position the cable in such a way that no point exceeds the room temperature by 50 °C.

### 2.6.1 LEAVERS EQUIPPED WITH CABLE AND SINGLE-PHASE PLUG

Appliances equipped with cable and plug (monophase 220-240 V) simply insert the plug into the appropriate socket (the socket must be suitable for the supplied plug and must bear the load required by the device indicated on the data plate. The device must be placed in such a way that the plug must always be accessible. The appliance is supplied with certified cable and plug; they must not be manipulated and modified. The cable can only be replaced; this operation must be carried out by a qualified and authorised technician. The grounding cable must always be green yellow.

### 2.6.2 LEVER WITHOUT CABLE AND EQUIPPED WITH TERMINAL BLOCK

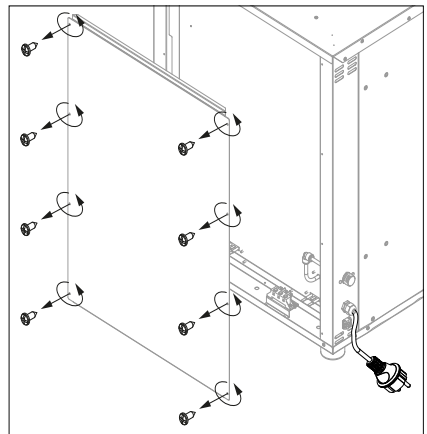
The yeasts are equipped with a terminal block. To make the electrical connection it is necessary to consult the label shown in the booklet and attached to the bottom of the back of the device next to the data plate. The appliance must be connected to the electrical grid with a rubber cable of type H07RN-F.

**WARNING:** in the electrical connection cable, the yellow/green ground conductor shall be at least 3 cm longer than the other conductors.

The appliance must be connected directly to the electricity grid and must be provided with an easy-to-access switch upstream and installed at the plant in accordance with the applicable international, national and local standards of the country of installation. This switch must have a separation of the contacts in all poles in order to ensure complete disconnection under the overvoltage category. A proper ground connection is required and the ground cable must not be interrupted under any circumstances by the protective switch.

### 2.6.3 POWER CABLE CONNECTION

- To connect the power cable to the terminal block, proceed as follows:
- Loosen the cable press/pass stopper and open the side of the device by unscrewing the screws.
- Pass the new power cable through the press/cable pass
- Connect the conductors of the new cable to the terminal block following the connection diagram on the label located in the rear wall of the device.



- Make only the indicated connection by inserting the cables under the screw, in the direction of screwing, so that by tightening the screw, the cable conductors are tightly secured.
- The label indicates which type of cable to use and the sections in mm<sup>2</sup> of its conductors.
- Close the side of the appliance by screwing the screws and locking the cable by fixing the cork of the press/pass cable.

An incorrect connection can cause overheating of the terminal block leading to melting and risks of electric shocks. Check that all electrical connections are tight before connecting the oven to the grid.

PE = Yellow/Green: protection conductor "TERRA". N = Blue: neutral conductor L= Brown, Grey, Black: phase conductors.

Check the absence of electrical dispersion between phases and earth. Check the electrical continuity between the external carcass and the ground wire of the grid. It is recommended to use a multimeter to perform these operations.

#### **2.6.4 EQUIPOTENTIAL CONNECTION**

This connection shall be made between different equipment with the terminal marked by the symbol: (see image on the side). This clamp allows to connect a yellow/green color connecting cable with a cross-section between 2.5 and 10 mm<sup>2</sup>. The apparatus shall be included in an equipotential system, the effectiveness of which must be properly verified in accordance with the applicable legislation.



#### **2.6.5 REPLACEMENT OF THE ELECTRICAL CONNECTION CABLE**

This operation must be carried out by a qualified and authorised technician. The grounding cable must always be green yellow.

**ATTENTION:** in the electrical connection cable, the yellow/green ground conductor shall be at least 3 cm longer than the other conductors. In the case of terminal blocks with the pre-installed cable proceed as follows for its replacement:

- Loosen the cable press/pass stopper and open the side of the device by unscrewing the screws.
- In the terminal block, loosen the clamping screws and remove the cable conductors. Remove the old cable from the cable press/pass.
- Pass the new power cable through the press/wire pass.
- Connect the conductors of the new cable to the terminal block following the connection diagram on the label located in the rear wall of the device.




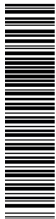
- Make only the indicated connection by inserting the cables under the screw, in the direction of screwing, so that by tightening the screw, the cable conductors are tightly secured. The label indicates which type of cable to use and the sections in mm<sup>2</sup> of its conductors.
- Close the side of the appliance by screwing the screws and locking the cable by fixing the cork of the press/pass cable.
- Check that all electrical connections are tight before connecting the oven to the grid.

**ATTENZIONE:** an incorrect connection can cause overheating of the terminal block leading to melting and risks of electric shocks.

Check the absence of electrical dispersion between phases and earth. Check the electrical continuity between the external carcass and the ground wire of the grid. It is recommended to use a multimeter to perform these operations. The lever must be connected to the mains with a cable type H07RN-F.

## 2.7 TECHNICAL DATA

A	Your code/Name:				
B	Art.:	XXXXXX			
C	Model.:	XXXXXX			
D	Ref.:	XXXXXX			
E	Ser. N° :	XXXXXX			
F	TYPE:				
G	IPX	kPa: XXX-XXX			
H	XX kW	XXX-XXXV XN~ XXX-XXXV XN~ XXX-XXXV X~	XX-XX Hz		
	KG: XXX	Ord: XX/XXXX			

- |                  |                         |
|------------------|-------------------------|
| A) Article       | E) Operating pressure   |
| B) Model         | F) Degree of protection |
| C) Reference     | G) Electrical data      |
| D) Serial number | H) Weight of equipment  |

## 3. INSTRUCTIONS FOR THE USER

### 3.1 WARNINGS

Please read the following booklet carefully as it provides guidance on the safety and use of the appliance. Keep it carefully for any further consultation. Incorrect installation, assistance, maintenance, use, cleaning and any tampering or modifications may result in malfunctions, damages and injuries.

The lever should only be used for the leavening of food in industrial and professional kitchens. Any other use is to be considered improper. The manufacturer disclaims any responsibility for uses other than those indicated.

The apparatus is intended for professional use and must be used by qualified personnel.

- It is not suitable for use by persons with reduced physical or mental abilities or lack of experience, unless they have been instructed about the operation of the apparatus by the personnel responsible for their safety.
- Avoid leaving the device unattended in the presence of children and make sure it is not used by them or that they play with it.
- It is not recommended to place heat sources near the appliance.
- For any reason, do not leave easily flammable material near the appliance: it can cause fire hazard.
- The temperature of food containers, accessories or other items during and after cooking may be high; be careful when handling to avoid the risk of burns. Touch them only by means of heat protections such as thermal clothing.
- Using your fingers to adjust the options of the control panel, any other object is likely to damage the device and then causes the warranty to expire.

Damage or breakage of the glass components that make up the door require immediate intervention with their replacement (contact Service Center).

In case of prolonged times of non-use (e.g. several days) it is advisable to close the power supply. The manufacturer disclaims any liability for damage suffered to persons or property, caused by non-compliance with the aforementioned requirements or resulting from the tampering of even a single part of the appliance and the use of non-original spare parts. This appliance complies with the EC directives in force.

## **3.2 FIRST CLEANING**

When first using the appliance, it is advisable to run it for at least 15-20 minutes at maximum temperature.

This will eliminate any unpleasant odours caused by greasy residues from the process.

Wait until the chamber has cooled down and clean the walls with warm soapy water, then rinse; never use aggressive or acidic products.

There must be no solvent or cleaning agent residues in the proving cabinet. They should be removed by rinsing thoroughly with a damp cloth and using suitable eye, mouth and hand protection.

## **3.3 ORDINARY MAINTENANCE**

The user is required only for ordinary maintenance. For extraordinary maintenance you must contact the Service Center requesting the intervention of a specialised and authorised technician..

### **3.3.1 CLEANING:GENERAL RULES**

Before any cleaning, it is necessary to disconnect the power supply of the appliance and wait until complete cooling.

**ATTENTION:** the device should never be cleaned with water or steam jets under pressure.

### **3.3.2 ORDINARY CLEANING LEAVENING CHAMBER**

It is advisable to clean the leavening chamber daily to maintain correct levels of hygiene and to avoid deterioration of the steel. For manual cleaning do not use high-pressure lances or steam generators. Acid products, abrasive substances, corrosive detergents with sand or caustic soda.

For manual cleaning follow the procedure:

- Place water in the special yeast container
- Turn on the appliance and set the temperature to 60 °C.
- Leave in operation for 10 minutes by steaming.
- Turn off the appliance and let it cool
- Clean with hot water and soap, then rinse.

Use only products recommended by the manufacturer of the appliance.

### **3.3.3 EXTERNAL CLEANING**

Use only a cloth moistened with lukewarm water or products suitable for cleaning steel. Do not use acid or ammonia products.

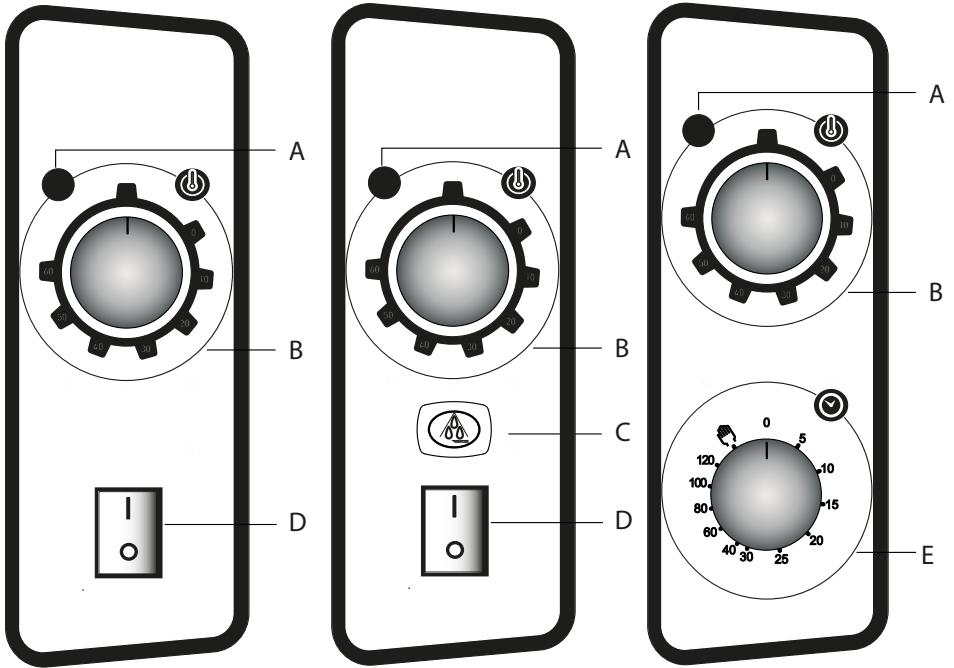
**ATTENTION:** the equipment should never be cleaned with jets of water or steam under pressure

## **3.4 EXTRAORDINARY MAINTENANCE**

It is recommended that the apparatus be subjected to periodic checks (at least once a year) by a qualified and authorised technician. Any maintenance, installation or repair work must be carried out by qualified and authorised personnel by contacting the Service Service. Before doing any operation it is necessary to disable the power supply and wait for cooling.

Before moving the device from its position, check that the electrical connection is disconnected correctly. If the appliance is on a system equipped with wheels, check that no electrical cables, pipes or anything else are damaged during its displacement. Be sure to apply the safe anti-movement. Avoid placing the appliance close to heat sources (e.g. deep fryers, etc.). After performing the operation and repositioning the apparatus in its initial position check that it has been performed in accordance with the electrical connection.

## 4. MECHANICAL CONTROLPANELS



A	THERMOSTAT SPY
B	TEMPERATURE KNOB
C	WATER INPUT BUTTON
D	ON/OFF BUTTON
E	TIME KNOB

- THERMOSTAT SPY (A)

When illuminating the heating elements are switched on because the internal temperature of the lever is lower than the value set by the thermostat knob. When the indicator lamp turns off, it means that the heating is off and the inside of the lever has reached the set temperature.

- TEMPERATURE KNOB (B)

This knob allows you to select the desired temperature inside the rising chamber.

- WATER INPUT BUTTON (C)

By pressing this button you can enter water on the appropriate tank that is located inside the rising chamber. The amount of liquid required will be determined by the amount of moisture you want.

**ATTENTION:** It is always recommended to use the leaven with water on the tank. Make sure you don't enter too much.

- ON/OFF BUTTON (D)

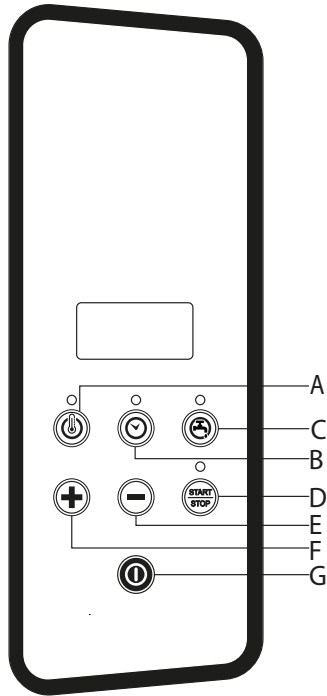
This button allows you to permanently turn on or off the lever.

- TIME KNOB (E)

This knob allows you to set a time for the leavening cycle. When the manual option is selected, the oven will always be switched on for an infinite time until the operator intervenes. When a certain value is selected, the oven remains on for that amount of time (maximum 120 minutes).

To turn it off manually, bring the knob to zero.

## 5. DIGITAL CONTROL PANEL



A	TEMPERATURE BUTTON
B	TIME BUTTON
C	HUMIDIFICATION BUTTON
D	START/STOP BUTTON
E	DECREMENT BUTTON
F	INCREMENT BUTTON
G	ON/OFF BUTTON

## 5.1 TIPS FOR USE

To turn on the device press the ON/OFF button. The card when switched on shows the actual temperature in the room. When the card is turned off, the “OFF” is displayed on the display.

The START/STOP button allows you to start or stop the proving cycle at any time. When illuminating the START/STOP LED, it means that the rising cycle is active. If it is off it means that no leavening cycle is active.

## 5.2 TEMPERATURE SETTING

To set the rising set-point, press the temperature key, the display value flashes and also the LED associated with the temperature key.

With the + keys and – change the value to the desired value.

By pressing this button, the value 30 appears on the display, you can set the temperature of the rising cycle starting from a minimum of 20 °C to a maximum of 60 °C. Confirm the chosen value by pressing the temperature key. If no key is pressed within 10 seconds, the new value is not saved and returns to real temperature display mode in the rising chamber. In setting the temperature, if the time or humidity button is pressed, this will allow you to stay in the setting.

## 5.3 SETTING TIME

To set the duration of the proving cycle, press the time button. The display value flashes and also the LED associated with the button.

To change the value (expressed in minutes) of the time and bring it to the desired one, press the + or – keys, confirm the new value by pressing the time key. It is possible to set an infinite leavening time. If no key is pressed within 10 seconds, the new value is not acquired and returns to display mode. In the setting of the time, if the temperature or humidity key is pressed, this will allow you to stay in the setting.

## 5.4 SETTING UP HUMIDIFICATION

It is possible to set the duration of water intake for a leavening cycle. Pressing the screen humidification button will show the value of 0 seconds.

The led associated with this button will flash. With the keys and choose the desired value (which can range from a minimum of 0 seconds to a maximum of 150 seconds). Press the humidification button to confirm the choice.

A cycle started, the led associated with the humidification button turns on when the solenoid valve is in operation; it is necessary that 60 seconds have elapsed from the ignition of the resistance before the water injection is activated. After the water injection period, it will not be possible to change the water duration value or to put water in manual mode for twice as long as the injection period has just ended.

If you try to enter or change water duration before the time has elapsed to proceed with these functions, the “- - -” symbol will appear on the display.

In addition, water cannot be entered in manual mode if the temperature of the chamber is higher than the set temperature.

If another water injection cycle is necessary, the water duration value (procedure as described above) can be reset again, or in manual mode; by holding down the humidification button, after 5 seconds the water injected into the chamber will be activated and will continue until the key remains pressed for a maximum period of 150 seconds.

## 5.5 STARTING A CYCLE

After setting the desired temperature, time and humidification values, press the START/STOP button to start the cycle: the led associated with the temperature key stays on fixed when the resistance is in operation, while the led associated with the start/stop button remains on fixed until the set cycle ends or is interrupted.

During a cycle, it is possible to change the temperature, time and humidity values according to the procedure described above.

By restarting this key (START/STOP) the loop stops.

## 5.6 MEASUREMENT UNIT CONFIGURATION:

It is possible to change the unit of temperature from degrees Celsius to Fahrenheit. Put the card in OFF by pressing the ON/OFF button.

Hold down the TEMPERATURE and TIME button at the same time.

The display will display the value 0.

Press the START/STOP key, the word “P00” will appear on the display.

Then press the START/STOP button again; now you can change the value with the + or - key.

Choose the value 0 and confirm with the START/STOP button, if you want to display the temperature in degrees Celsius on display.

Choose the value 1 and confirm with the START/STOP button, if you want to display the temperature in Fahrenheit degrees.

The card will return to “OFF” status for 30 seconds timeout, or by pressing the ON/OFF button

## 5.7 ALERTS AND ALARMS

In the case of a failure of the camera probe, due to an incorrect connection or a failure of the camera, the inscription appears on the display: "Err". "Err."

The alarm when it appears, in addition to being signaled to the display by the word Err is accompanied by a sound that can be silenced by pressing any button. With the alarm of the camera probe, the current cycle is interrupted.

## 6. MAINTENANCE IN CASE OF FAILURE

In case of failure, disconnect the appliance from the power supply. Before calling the Customer Service please check what is described in the table (see below).

FAILURE	CAUSE	REMEDY
The leaven does not heat	Lack of mains voltage	Restoring power supply voltage
	Connection to the power grid incorrectly executed	Verify the connection to the electricity grid
	Failure Resistance	Contact a specialist repair technician (Service)
	Temperature probe failure	Contact a specialist repair technician (Service)

If the failure persists, we recommend that you contact the dealer or the manufacturer, requesting the assistance of the Service Service, specifying the inconvenience and indicating the article (Art.) and serial number (Ser no.) of the device in your possession.

This data can be found in the DATA LABEL on the back of the device.

**SPARE PARTS:** Only authorised components shall be used. All interventions must be carried out by qualified and authorised technical personnel.

To request a replacement component, please contact the Service Center

## **7. PERIODS OF INACTIVITY**

During periods of inactivity, disconnect the power supply and water. Protect the steel outer parts of the equipment by passing them with a soft cloth just soaked with vaseline oil. Leave the door so as to ensure a proper air exchange.

When restoring, before use:

- carry out an accurate cleaning of the equipment and accessories;
- reconnect the equipment to the power supply, water supply;
- subject the equipment to check before re-use;

In order to ensure that the appliance is in perfect conditions of use and safety, it is recommended that it be subjected to maintenance and control by an authorised service centre at least once a year.

## **8. DISPOSAL AT THE END OF LIFE**

In order to avoid any unauthorised use and the risks associated with it before disposing of the equipment:

Make sure that it is no longer possible to use it: for this purpose, the power cable must be cut or removed (with equipment disconnected from the mains).

Ensure that no child is accidentally trapped inside the proving chamber for play, thereby blocking the opening of the door (e.g. with adhesive tape or stoppers).

### **8.1 EQUIPMENT DISPOSAL**

Pursuant to Article 13 of Legislative Decree No. 49 of 2014 “Implementation of the WEEE Directive 2012/19/EU on waste electrical and electronic equipment” The mark of the barred bin with a bar specifies that the product has been placed on the market after 13 August 2005 and that at the end of its useful life it must not be assimilated to other waste but must be disposed of separately. All equipment is made of recyclable metal materials (stainless steel, iron, aluminium, galvanised sheet, copper, etc.) in a percentage of more than 90 % by weight. Attention needs to be paid to the management of this product at the end of life by reducing negative environmental impacts and improving resource efficiency, applying the principles of “polluter pays”, prevention, preparation for re-use, recycling and recovery. Please note that the unfair or incorrect disposal of the product involves the application of the sanctions provided for by the current legislation.

### **8.2 INFORMATION ON DISPOSAL IN THE EUROPEAN UNION**

The Community Directive on WEEE equipment has been transposed differently from each country, so if you want to dispose of this equipment we suggest that you contact the local authorities or the Dealer to ask for the correct method of disposal.

