



Instruction manual

ENGLISH

XL413 - XL415

ATTENTION: Read the instruction before use



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INTRODUCTION

Dear Customer,

We would like to congratulate and thank you for choosing to purchase an oven in the **BakerTop™ / BakerLux™** range; we hope this is just the beginning of a fruitful and long-lasting partnership.

Your XL415 **BakerTop™/BakerLux™** and XL413 **BakerLux™** prover allows accurate and precise control over leavening temperature and humidity, drastically reducing times when employing traditional methods. Excellent results that are true to tradition are guaranteed.

The prover XL415 **BakerTop™/BakerLux™** and XL413 **BakerLux™** can be integrated with **BakerTop™ / BakerLux™** ovens to achieve a complete baking station that handles any need.

UNOX S.p.A.

Dealer:

Installer:

Installation date:

Explanation of pictograms



Danger! Situation presenting immediate danger, or a hazardous situation which could cause injury or death.



Danger: fire hazard!



Danger: electric shock!



Read operator's manual



Danger: risk of burns



Tips and useful information



Protective earth symbol



Equipotentially symbol



Consult other chapter



Forward

This booklet shows the installation and use of provers mod. XL413 and XL415.

XL413 Manual models - are designed for **BakerLux™** ovens. These appliances feature their own manual controls and require no plumbing connections.

XL415 Dynamic Models - are designed for **BakerLux™** ovens and all combined **BakerTop™** models (excluding big\wheeled). These appliances are controlled by the oven's control panel to which they are connected via RJ45 cable and require plumbing connections.

The installation and user instructions are valid for all models unless otherwise specified.

Safety regulations



Safety regulations for installation and maintenance

- **Read this guide carefully before installing and maintaining the appliance, and conserve this guide with care for any future consultation of users.**
- **All installation, assembly and non-routine maintenance operation must be performed exclusively by qualified technicians that are authorized by UNOX, in compliance with the regulations in force in the user country, with respect to the regulations on systems and work safety.**
- Before starting installation or maintenance disconnect the appliance from any electrical or plumbing connections (mod. XL415).
- Check that systems are compliant to the installation country standards and to the specifications indicated on the appliance rating plate before installing the appliance.
- Interventions, tampering or modifications not expressly authorized that do not comply with the indications in this manual shall invalidate the guarantee.
- Installation or maintenance that fails to respect the indications in this manual may cause damage, injury or fatal accidents.
- Persons not involved with appliance installation may not pass through or occupy the work area during appliance assembly.
- Given its potential danger, the package material must be kept out of reach of children or animals, and properly disposed of as called for by local regulation.
- The ratings plate provides essential technical information that is of utmost importance for any appliance maintenance or repairs. Do not remove, damage or modify the plate.
- Failure to follow these regulations may cause damage and (fatal) injury, invalidates the guarantee and relieves UNOX of all liability.



Safety regulations for use

- **Read this guide carefully before using the appliance and performing routine maintenance, and conserve this guide with care for any future consultation of users.**
- **Following procedures other than those indicated in this guide to use and clean the appliances is considered inappropriate and may cause damage, injury or fatal accidents; in addition to invalidating the guarantee and relieving UNOX of all liability.**
- This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazard involved.
Children shall not play with the appliance. Cleaning and user maintenance shall not be made by children

without supervision.

- Children must be supervised to ensure they do not play with the appliance.
- This appliance can be used exclusively
 - by qualified personnel that attend scheduled training courses;
 - in combination with:
 - BakerLux™** ovens and all **BakerTop™** combined oven excluding big/wheeled (mod. XL415);
 - BakerTop™** combined ovens excluding big/wheeled (mod. XL413)
 - for leavening baked goods.
- Monitor the appliance during its entire operation cycle.
- If the appliance does not function or if there are any functional or structural alterations, disconnect the electricity and water supplies and contact a UNOX authorized customer assistance service. Do not attempt to independently repair the appliance. Request UNOX original spare parts for any repairs necessary.
- To ensure that the appliance is in perfect use and safety conditions, maintenance and inspections should be performed yearly by an authorised customer assistance service.
- Maximum tray weight allowed is 5 Kg: heavier loads damage the lateral metal guides and trays.



RISK OF BURNS and INJURY!

- While leavening and during cooling of all appliance parts, be careful to:
 - Touch only the appliance handle because all external parts are hot.
 - If it is necessary to open the door, perform this operation slowly and with utmost caution while careful of extremely hot exhaust steam released from the prover cavity.
 - Wear heat resistant clothing appropriate to the use at hand to move containers, accessories and other objects inside the oven cavity.
 - Be careful when removing the trays from the prover cavity; be particularly careful for any spills if the trays contain liquids.
- When the trays contain fluids or are filled when leavening, do not use racks that do not allow you to see inside the tray.



RISK OF FIRE!

- Make sure that there are no inappropriate objects in the oven before use (i.e. instruction booklets, plastic bags, etc..) or cleaner residuals.
- **Do not place sources of heat (i.e. grills, fryers, etc.), highly flammable substances or fuels in the vicinity of the appliance (i.e. gasoline, petrol, bottles of alcohol, etc...).**
- Always keep the prover cavity clean, performing daily cleaning or after each use: fats or food residue left inside the appliance could ignite!



RISK OR ELECTRICAL SHOCK

- Do not open the compartments marked with these symbols: access is reserved to qualified personnel authorised by UNOX.
- Failure to observe these regulations may cause damage and (fatal) injuries, and also invalidates the guarantee.



INSTRUCTIONS FOR THE INSTALLER



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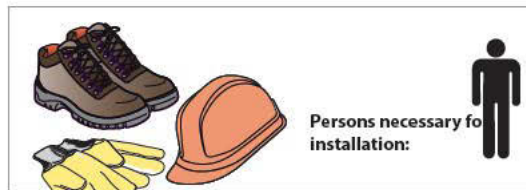
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Before installing the appliance carefully read chapter "Safety regulations" on page 4 and the chapter "Forward" on page 4.

During installation, wear proper protective clothing (protective footwear, gloves, etc.).

Unpacking

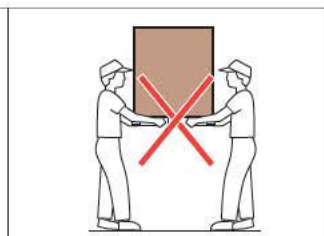
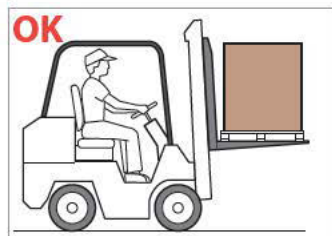
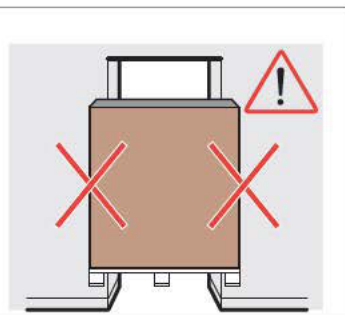
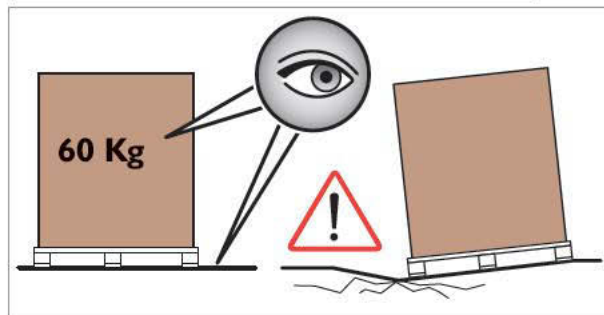
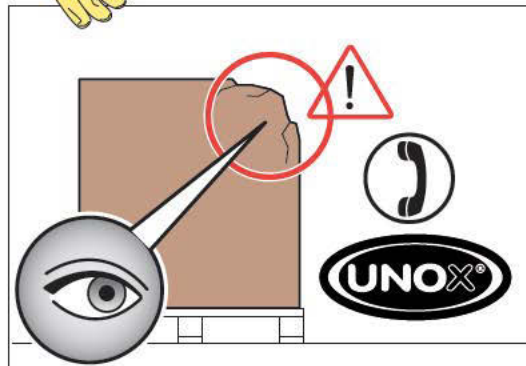


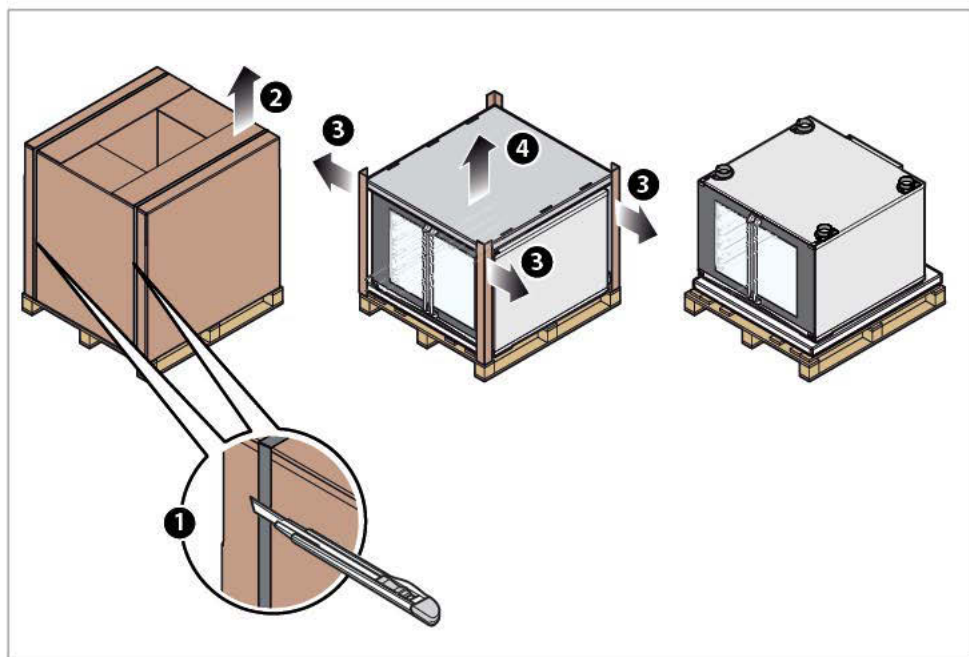
Check the package at reception for any visible damage. If damage is found, promptly contact UNOX and DO NOT install the appliance.

Before transporting the appliance to its installation point, make sure that:

- it easily passes through doorways;
- the floor supports its weight.

Transport must be exclusively performed by mechanical means (i.e. transpallet lifter).

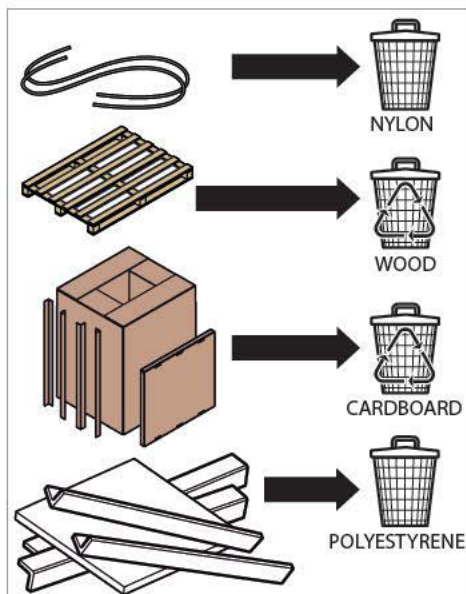




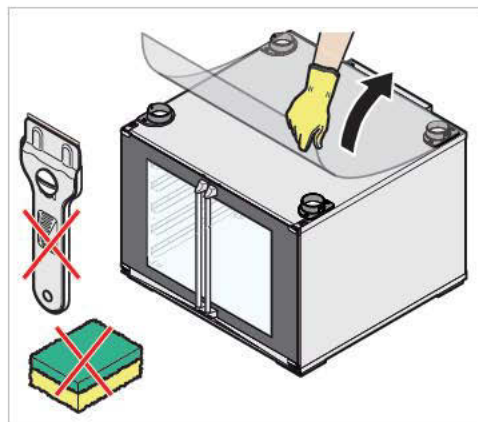
The packaging materials, given their potential danger, must be kept out of reach of children and animals, and correctly disposed of in compliance with local regulations.

UNOX has followed the **NON-STEP Efforts** philosophy for years to increase the environmental compatibility of its products to reduce energy consumption and wastes.

UNOX wishes to protect the environment and invites the consumer to dispose of waste in recycling bins.



Removing the protective film

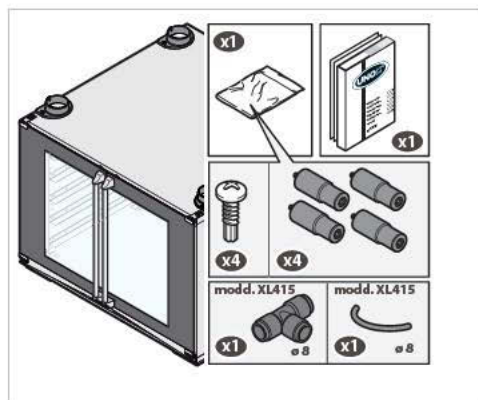


Slowly detach the protective films from the appliance: clean any glue residue with appropriate solvents without using tools, abrasive detergents or acids that could ruin the surfaces.



The removed film, given its potential danger, must be kept out of reach of children and animals; and correctly disposed of in compliance with local regulations.

Checking package contents

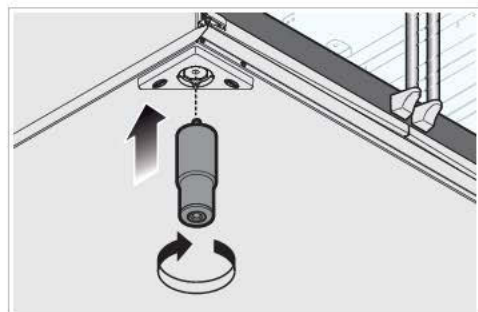


Before installing the appliance, check that the following packaged components are present and free of damage:

- probers mod. XL413 or XL415;
- technical documentation (use and maintenance booklet);
- 1 "Starter Kit" bag (4 adjustable steel feet, 4 self-tapping screws).

Contact UNOX if any pieces are missing.

Getting started

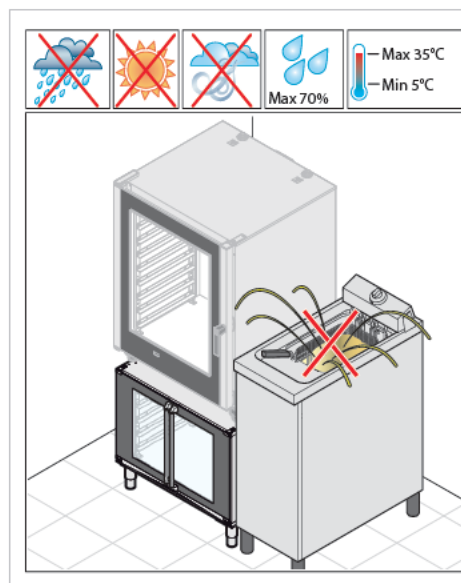


Assemble the four feet as shown in the figure



Positioning

Characteristics of the installation area



Install the appliance in areas:

- dedicated and conform to cooking industrial foods;
- having adequate air ventilation;
- that comply with the laws in effect on system and work safety;
- protected against atmospheric agents;
- with temperatures between +5° to +35°C maximum;
- having a maximum humidity of 70%.

The installation areas must be equipped with electrical and plumbing systems that comply with the regulations on system and work safety of the country of use.

The appliances must be mounted only beneath **BakerTop™** or **ChefTop™** ovens (see "Table A") and fixed to them according to the instructions in chapter "Fixing to the oven" on page 12.



The appliance cannot be recess installed. Make sure that the floor supports the weight of the appliance when assembled with the above appliances (see "Table

B)”).

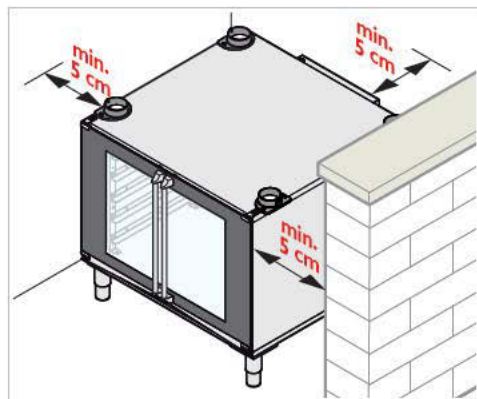
Table A

MODELS	COUPLING WITH COMBINED OVENS OF THE RANGE
XL413 - manual	- BakerLux™
XL415 - electronic	- BakerLux™ - BakerTop™ excluding big/wheeled

Table B

MODELS	Capacity no.	Size (LxWxH)	Weight kg	Voltage V	Frequency Hz	Power kW
XL413 - manual	12 trays 600x400	862x890x805 mm	38 kg	230V~1N	50/60	2.4
XL415 - electronic	12 trays 600x400	862x890x805 mm	38 kg	230V~1N	50/60	2.4

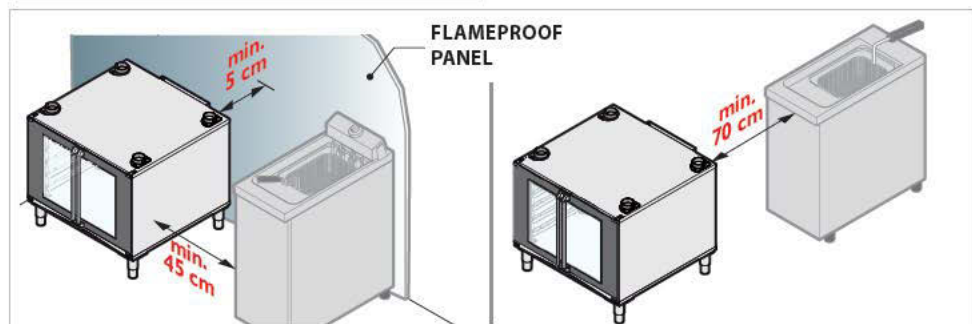
Appliance distances



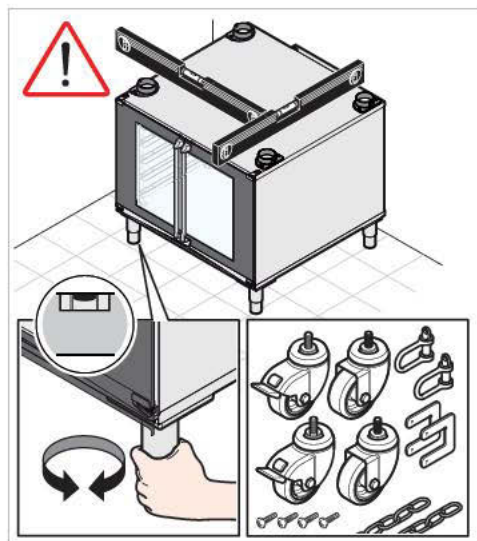
Position the appliance respecting the distances in the figure and so that the back wall is easily accessible for appliance connections and maintenance.



Do not install the appliance near easily inflammable or heat sensitive materials, walls or furniture. Otherwise, protect them with appropriate non-inflammable materials in compliance with fire prevention regulations.



Floor or mobile-base positioning



The floor beneath the appliances must:

- be flame and heat resistant;
- be perfectly level;
- have a flat and even surface;
- able to support the appliance weight at full load and assembled to the oven without undergoing deformation or structural failure.

Positioning: free-standing

Position the appliances directly on the floor and **always check that it is perfectly level** with a spirit or digital level. Level by adjusting the appliance feet without fully unscrewing them.

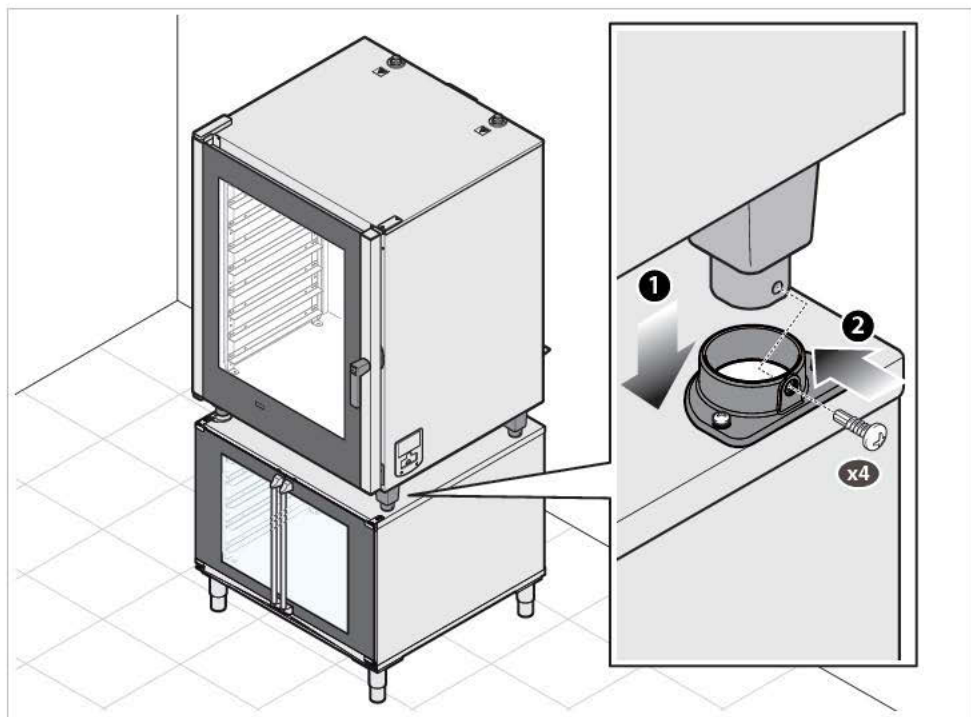
Positioning: mobile bases



Move the appliance using only the UNOX wheel kit and by following the instructions contained on the kit packaging.



Fixing to the oven



Examples of possible compositions:



Electrical connections



Before installing the appliance carefully read chapter “Safety regulations” at page 4.



Connections to the power main and the electrical system must comply with the regulations in force in the country of installation of the appliance; and all connections must be performed by qualified personnel authorised by UNOX. Failure to comply with these regulations may cause damage and injuries, invalidates the guarantee and relieves UNOX of all liabilities.

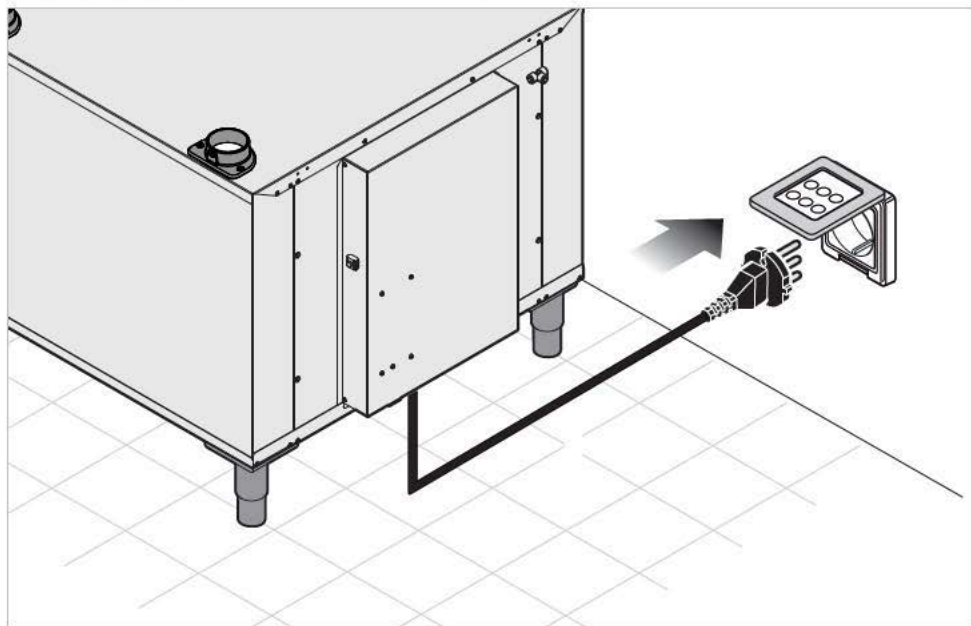


Before connecting the appliance to the electricity mains, always compare the power supply data with that of the appliance specified on the rating plate.

The appliance has its power cable already factory mounted to the terminal board; may not undergo any other type of electrical connection and no dimensional modification of the cable other than extensions, replacing it only with one having specifications equal to the original factory cable (type of rubber, cross-section, etc.)




The cable must be replaced by UNOX or by its technical assistance service, and in all cases by a person with similar qualification in order to avoid possible risks.





For proper electrical connections, the appliance must:

- Be wired into an equipotential system in accordance with current regulations. This connection must be performed between different appliances with the terminal marked with the equipotential symbol .

The cable must have a maximum cross-section of 10 mm² (pursuant standard CEI EN 60335-2-42:2003-09) and be of yellow-green colour.

- Must be grounded to the earthing  (green-yellow wire).
- Must be connected to a thermal differential switch as in compliance with the regulations in force;
- Must be connected to an omnipolar circuit breaker.

Checks

- The copper jumper and the electrical cable must be secured together beneath the screw in its tightening direction; and the electrical connections must be well secured before connecting the appliance to the electricity mains.
- check for any electrical dispersion between the phases and the ground, and for electrical continuity between the external casing and the main ground line.
- Check that the power supply voltage does not deviate from the nominal voltage value specified on the appliance rating plate when the appliance is operating.

Plumbing connections (only mod. XL415)

Plumbing: water supply

The bottom of the appliance is prearranged for connection to a **BakerTop™** oven (including mechanical filter and fitting (3/4") with non-return valve). Standard equipment: two meters of ø8 pipe, diameter adapter (ø10 to ø8), Tee coupling (ø10).

For connection to a **BakerLux™** oven replace the standard components with the Tee coupling (ø8) and the ø8 pipe contained in the "Starter Kit".

Before connecting the water pipe to the appliance, flush it out with water in order to eliminate any residue which has accumulated inside it. A shut-off valve should be positioned between the water mains and the appliance.

Water supply: specifications

Inlet water must have the following specifications:

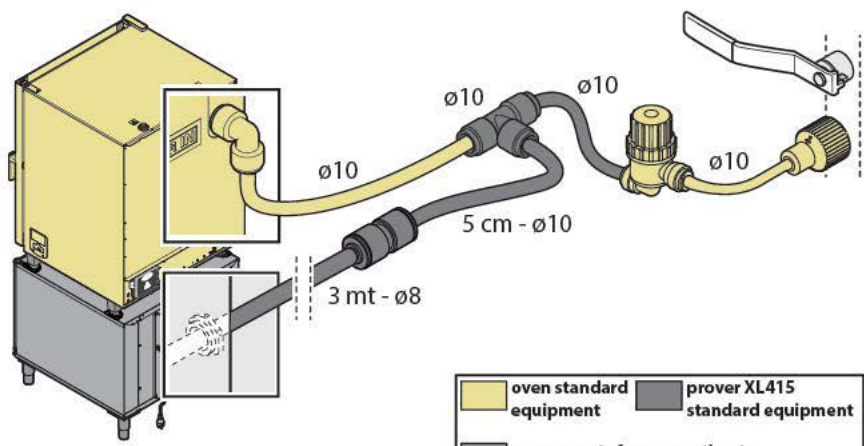
- maximum water temperature of 30 °C;
- drinking water;
- maximum water conductivity of 150 µS/cm
- maximum water hardness of 7 °f;
- water pressure between 1.50 and 6 bar.

Contaminant Inlet Water Requirements (untreated water):

- Free Chlorine: less than 0.1 ppm (mg/L);
- Chloride: less than 30 ppm (mg/L); ph: 7.0 to 8.5;
- Alkalinity: less than 50 ppm (mg/L);
- Silica: less than 12 ppm (mg/L);
- Total Dissolved Solids (tds): less than 60 ppm.

BakerTop

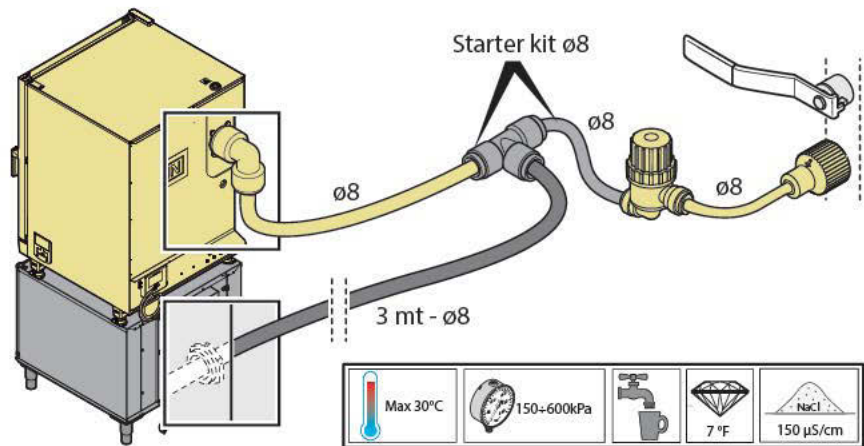
XL415



	oven standard equipment		prover XL415 standard equipment
	components for connection to BakerLux™ ("Starter Kit") ovens		

BakerLux

XL415



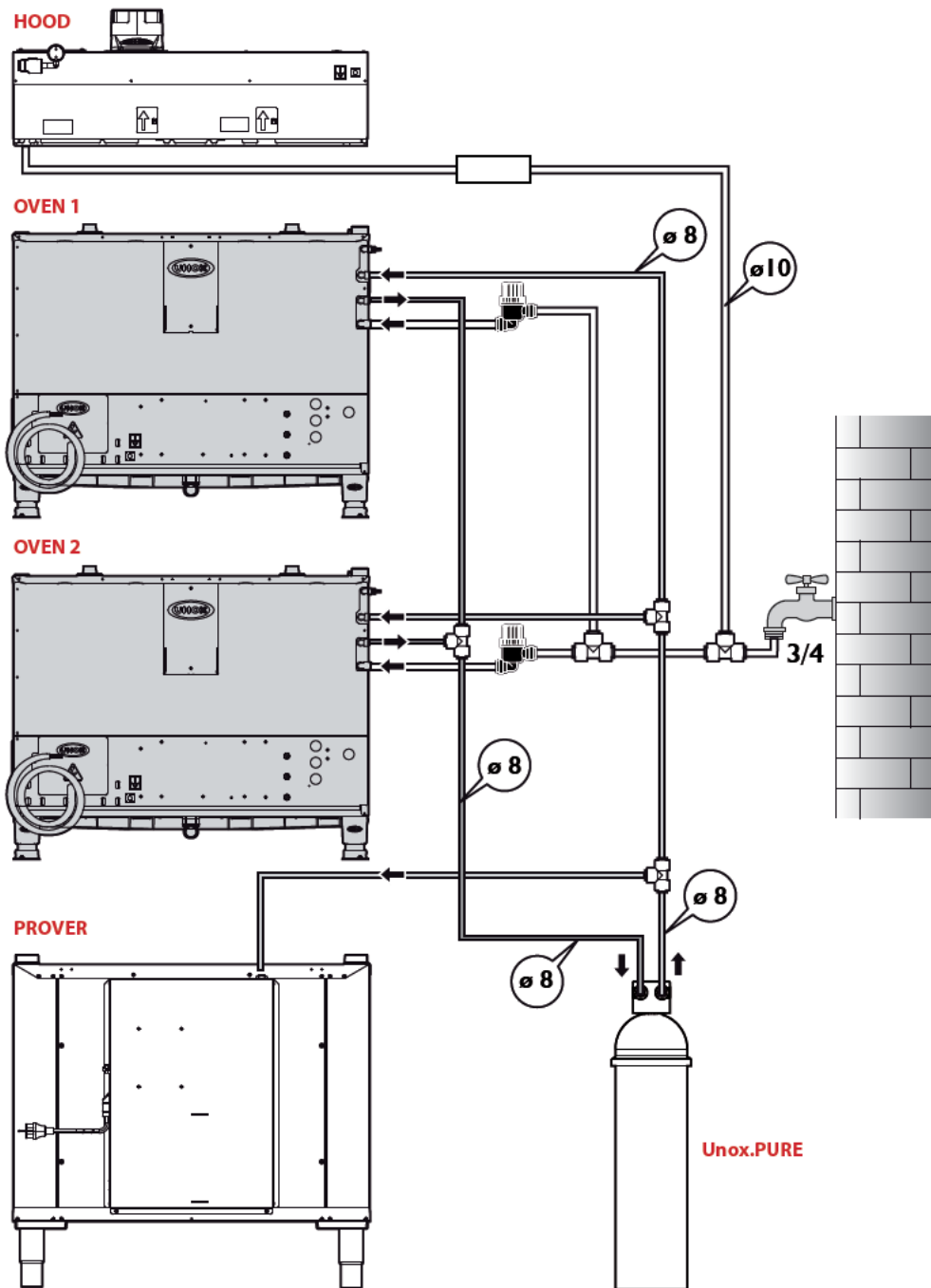
	Max 30°C		150+600kPa			7 °F		150 µS/cm
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The new hose-sets supplied with the appliance are to be used and that old hose-sets should not be reused.



Plumbing: examples (only mod. XL415)



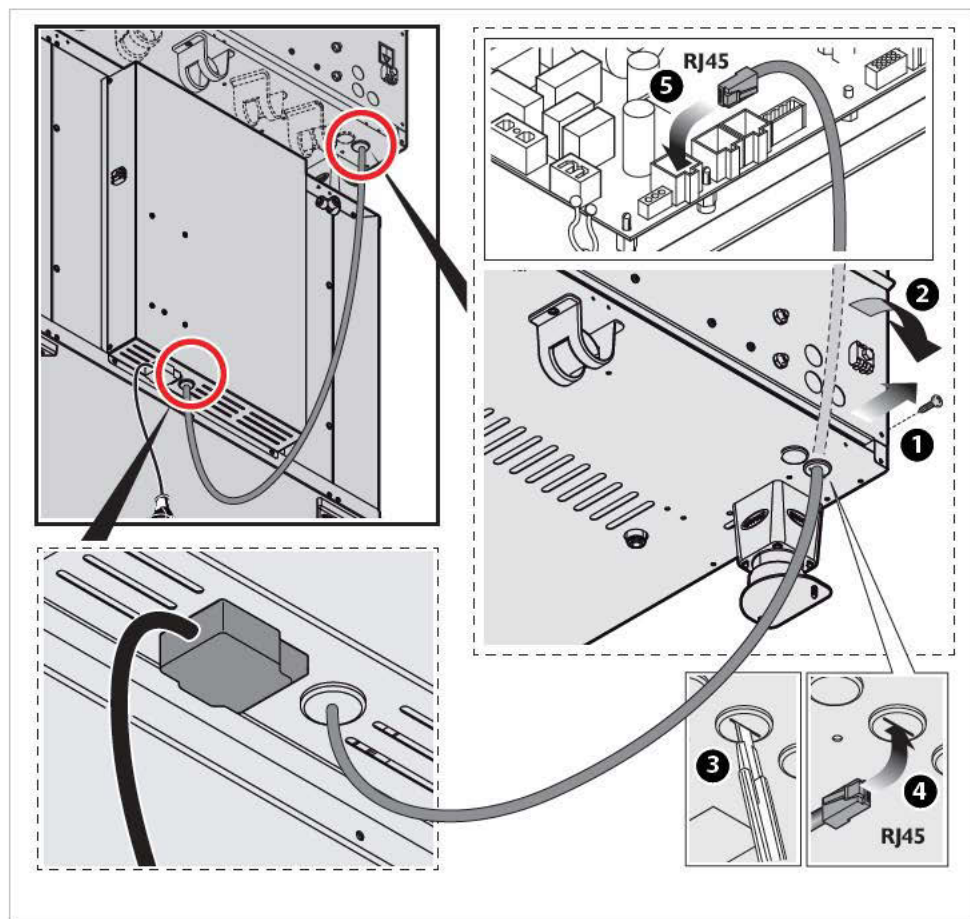
Oven and prover coupling (only mod. XL415)

Connecting appliance with RJ45 cable

XL415 appliances are designed to be connected to **BakerLux™** ovens and all combined **BakerTop™** models (excluding big/wheeled).

The appliances connect to the oven by means of RJ45 connectors located on the back of the ovens, which automatically connect.

- ❶ Disconnect all appliances from the electricity mains.
- ❷ Remove the rear oven panel to access the power board (if there are several ovens, connect the prover to any one of these).
- ❸ Use a cutter to make a vertical slit in one of the rubber caps on the panel behind the oven.
- ❹ Thread an RJ45 cable end from the prover through the slot.
- ❺ Insert the end of the cable into the corresponding female connector on the power P.C.B. (it does not matter which of the three connectors is used).
- ❻ Replace the protective cover and tighten the screws.
- ❼ Reconnect all the appliances to the electricity mains.





INSTRUCTIONS FOR THE USER



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INSTRUCTIONS FOR THE USER



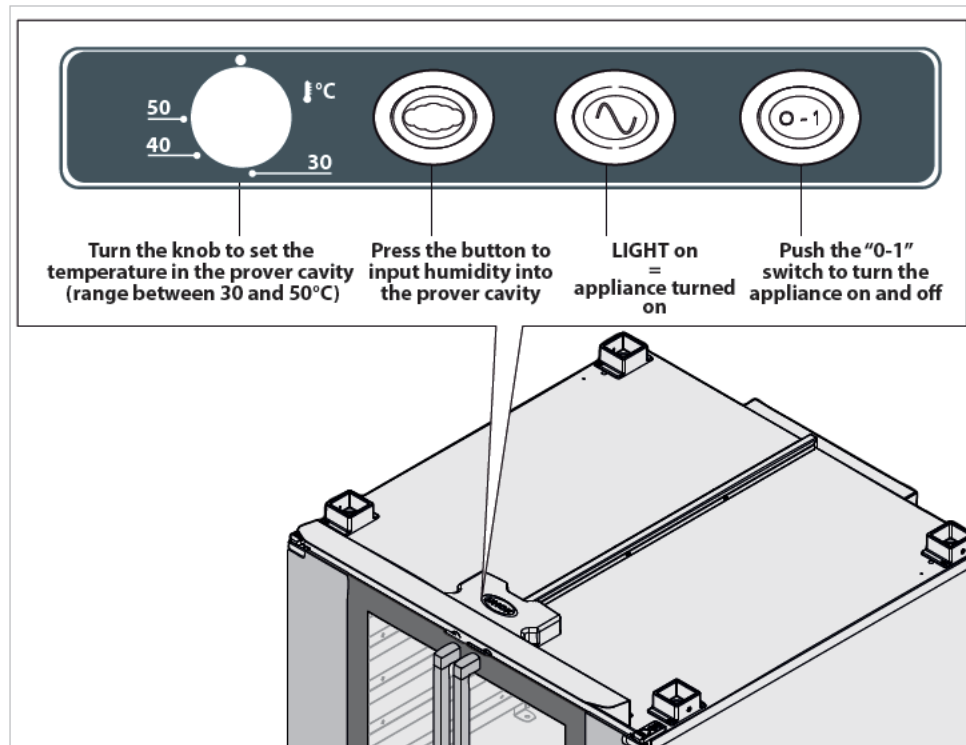
Before using the appliance:

- make sure that you have a system conformity and use permit certificate that is issued by a UNOX authorised installer;
- carefully read the chapter "Safety regulations" on page 4 and the chapter "Forward" on page 4.

General appliance operating instructions

- when using the appliance for the first time be sure to thoroughly clean the inside of the prover cavity and the accessories (see chap. "Routine maintenance" at page 24); let the oven run empty at maximum temperature for 1 hour to eliminate any unpleasant odours caused by protective factory grease.
- (only for mod. XL415) If no button is pressed within 15 minutes and there is no operating appliance connected to the control panel of the same oven, the electronic controls go into stand-by mode: only the start/stop LED REMAINS LIT. Simply press the START/STOP button to reactivate the electronic controls.
- Operate the appliance at a room temperature between +5°C and +35°C.
- Do not salt food inside the prover cavity. If this is not possible, clean the appliance as soon as possible (see chapter "Routine maintenance" on page 24).
- Maximum tray weight allowed is 5 Kg: heavier loads damage the lateral metal guides and trays..
- To avoid scalding, do not use loaded containers with liquids or cooking goods which becomes fluid by heating in higher levels than those which can be easily observed.

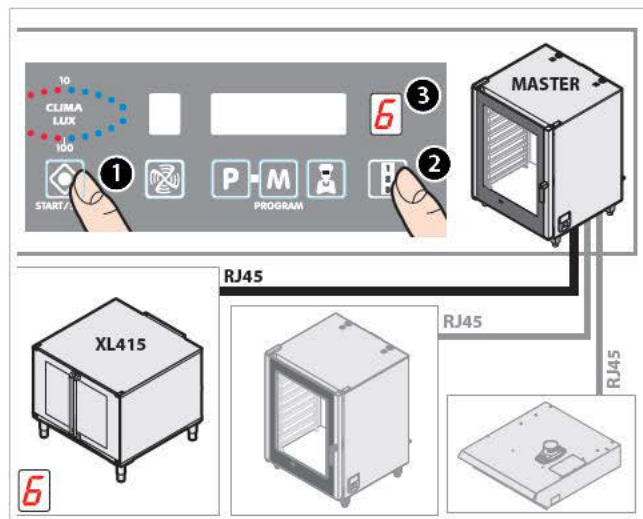
Using mod. XL413 *Manual*





Using mod. XL415 *Dynamic*


Prover selection




The XL415 prover does not have its own control panel.

It is controlled directly from the "MASTER" oven control panel, to which it is connected via RJ45 cable.

Various appliances can be connected to the "MASTER" oven (e.g. hoods, auxiliary ovens, etc.), **thus, the prover must be selected in order to use it:**

1 if oven is in stand-by, press the  button to activate its control panel;

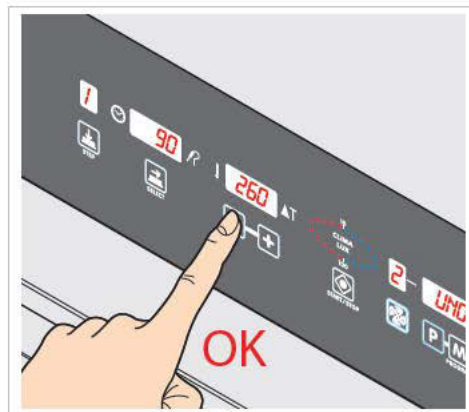
2 press the  button repeatedly until the number "6" is shown on its display 3.

The prover is now selected and its parameters can be set as indicated in the following chapter.

The oven control panel is used by pressing the screen-printed keypad.

Press only with fingers and no other objects, such as knives, forks, etc...

This technology makes cleaning the control panel quick and easy, while guaranteeing maximum reliability and durability and avoiding any type of mechanical shifting.

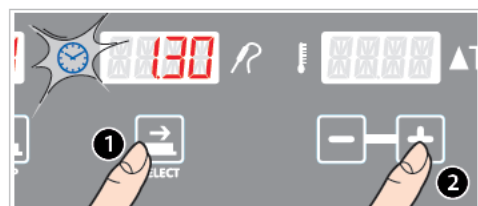


Parameter settings

Leavening may contain only 1 STEP (for more information on the definition of STEP, read the chapter "Basic notions" in the manual of your **BakerLux™/BakerTop™** oven).

The user can set the following parameters: LEAVENING TIME, TEMPERATURE, HUMIDITY.

SETTING THE LEAVENING DURATION



"INF"/"HOLD" ← [-] 0.00 [+] → 9.59





CONTINUOUS
OPERATION

MINIMUM
TIME

MAXIMUM
TIME

"INF"/"HOLD" (Continuous mode)

The prover is in continuous mode until the user manually intervenes:

- 1 Press the  button repeatedly until the  icon blinks → the parameter is active and can be set only when the icon blinks.
- 2 Set the desired value by pressing the   buttons.
The input values are shown on screen as hours. minutes (time setting)

SETTING PROVER TEMPERATURE







50°C ← [-] 0°C [+] → 50°C

MAXIMUM
TEMP.

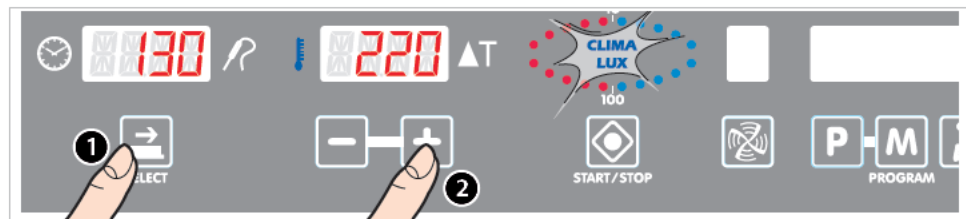
MINIMUM
TEMP.

MAXIMUM
TEMP.

- 1 Press the  button repeatedly until the  icon blinks → the parameter is active and can be set only when the icon blinks.
- 2 Set the desired value by pressing the   buttons.
The input values are shown on screen as °C.



SETTING HUMIDITY (STEAM.Maxi™)



The prover cavity internal climate setting is indicated by the **CLIMA LUX** ellipse and is set using the buttons.

The 10 BLUE LEDs indicate the percentage of target humidity inside the oven cavity (**STEAM.Maxi™**).

- 1 Repeatedly press the button until the "CLIMA LUX" message blinks-> **the parameter is active and can be set only if the message blinks.**
- 2 To INPUT steam into the oven cavity (**STEAM.Maxi™**) press the button repeatedly until setting the desired humidity (BLUE LEDs - from 10% to 100%).

MANUALLY SUPPLYING WATER



- 1 Press the button water is supplied manually for 50 seconds. This generates a considerable amount of steam to help leaven bread and similar goods

STARTING/STOPPING LEAVENING

Once the desired leavening parameters have been set, press the button to start the process: press the same button again to stop the process in advance.

Upon completion of leavening, the prover emits an acoustic signal for 15 seconds, the time display blinks and the "START/STOP" LED remains on for 45 seconds.

During this time if:

- 1) the button is pressed -> the prover is reactivated with the same parameters set for the previous leaving process.
- 2) the button is pressed -> the prover switches off; the parameters set for the previous leavening process are NOT saved;
- 3) if no button is pressed -> the prover switches off, the parameters set for the previous leavening process are NOT saved

Oven-user communication (only mod. XL415)



Any alarm/warning messages regarding the XL415 provers are shown on the display of the oven to which they are connected.

- The warning messages (**WARNING**) signal malfunctions that nevertheless allow the appliance to operate, though with a restricted set of functions. Pressing the **P** button on the oven control panel deletes the Warning alarm list FROM THE DISPLAY.
- The alarm messages (**ALARM**) identify situations that do not allow any appliance operation whatsoever, and therefore must be put into STOP mode.

When there are several ALARM/WARNING MESSAGES, the user can scroll through these by repeatedly pressing START/STOP.

Display	Description	Effect	Troubleshooting
AL - PROVER ALARM			
AL01	Cavity probe alarm	The prover stops any operating cycle and stops any successive display screen settings	Contact the Customer Assistance Service
AL02	Communications failure alarm	The prover stops any operating cycle and stops any successive display screen settings	
AL03	No 230 V power supply to the prover board	The prover stops any operating cycle and stops any successive display screen settings	Check the prover power cable

Display	Description	Effect	Troubleshooting
WL - PROVER WARNING			
WL01	Error humidity probe	The prover continues to run but the automatic humidity regulation feature cannot be engaged	Contact the Customer Assistance Service
WL02	Error of temperature board	The prover continues to run	
WL03	Error of resistor compartment probe		
WL10	Error in EEPROM CRC for parameters that can be used as default values		



Routine maintenance



Any routine maintenance procedure must be performed:

- after disconnecting the appliance from the power and water supplies;
- after having put on the proper personal protection equipment (i.e. gloves, etc...).

Clean the appliances on a daily basis in order to maintain a good level of hygiene and to avoid corrosion or deterioration of the stainless steel.



Do NOT clean using:

- abrasive or powder detergents;
- aggressive or corrosive detergents (i.e. hydrochloric/muriatic or sulfuric acid).
- abrasive or sharp tools (i.e. abrasive sponges, scrapers, steel bristled brushes, etc...);
- water sprays.

External steel structures, prover cavity seal



Wait for the surfaces to cool off.

Use only a soft cleaning cloth dampened with a little soap and water. Rinse and dry completely. In alternative, only use detergents recommended by UNOX; other products may cause damage thereby invalidating the guarantee. Read the instructions provided by the detergent producer for their use.

Internal door window

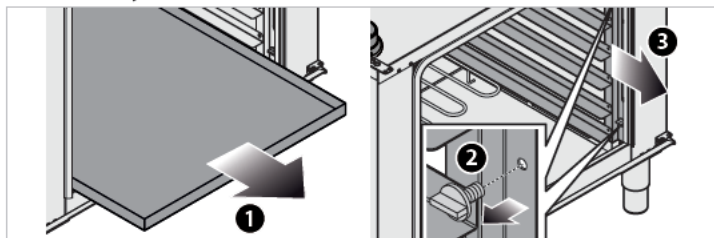
Wait for the windows to cool off.

Use only a soft cleaning cloth dampened with a little soap and water or specific glass cleaners. Rinse and dry completely.

Plastic surfaces and control panel (mod. XL413)

Use only a very soft cleaning cloth and a spare amount of detergent for cleaning delicate surfaces.

Prover cavity



Follow the procedure below for cleaning the prover cavity:

- switch on the prover and set the temperature to 40°C; if using the XL415 model also set the steam level (**STEAM.Maxi™**) at 100%;
- run the prover for 10 minutes;

- wait for the surfaces to cool off and clean with a soft cleaning cloth and non-aggressive cleaner;
- rinse completely to remove all residues.

Remove the side grill holder to make cleaning easier as shown in the figure.

Clean the grill holders with soapy water or specific cleaners; **do not clean inside the dishwasher.**

Inactivity

Follow the precautions below during inactivity:

- disconnect the appliance from the power and water supplies (only mod. XL415);
- it is preferable rub a soft cloth lightly doused with mineral oil on all stainless steel surfaces;

At first reuse:

- clean the appliance and its accessories thoroughly (see chapter "**Routine maintenance**" on page 24);
- connect the appliance to its power and water supplies (only mod. XL415);
- inspect the appliance before using it;



It is best to have an authorized customer assistance service perform maintenance and inspection on the appliance at least once a year to ensure top working and safety conditions.

Disposal at end of life

According to Art. 3 of the Decreto Legislativo n.49 of the Italian Legislation of the 2014 "Implementation of the WEEE Directive on Waste Electrical and Electronic Equipment 2012/19/EU".



The WEEE symbol of a crossed out wheellie bin with a black line under it specifies that the product has been placed on the market after the 13th August 2005 and that at the end of its life it must not be disposed of together with other refuse but must be disposed of separately.

All the equipment has been made with recyclable metal materials (stainless steel, iron, aluminium, zinc plate, copper, etc.) that as a percentage make up more than 90% of the weight.

The equipment must be made ready for disposal by removing the power cable and closing the door or any cavities (where present).

Attention must be paid to the management of this product at the end of its life, reducing any negative impact on the environment and improving the efficiency of resources, applying the principles of "who pollutes pays", prevention, preparation for re-use, recycling and recovery. An illegal or non-correct disposal of the product will lead to sanctions being applied as per current legislation.

Information on disposal in Italy

In Italy all WEEE equipment must be delivered:

- to Collection Centres (also named "eco-islands" or "eco-platforms")
- to the dealers from which new equipment has been purchased, who is bound to collect the old equipment free-of-charge ("one in one out" collection);

Information on disposal in European Union countries

The EU Directives on WEEE equipment has been implemented in different ways by different countries, therefore in order to dispose of this equipment correctly we suggest that you contact your local authority or your dealer in order to ask the correct method of disposal.



After-sales assistance

Disconnect the appliance from power and water supplies in case of faults (only mod. XL415) and troubleshoot by consulting "Table C".



If the solution is not listed in the table, contact a UNOX authorized technical customer service. Provide the following information:

- the date of purchase;
- the appliance data on the serial plate;
- (only mod. XL415) any alarm messages that are shown on the display of the oven connected to the prover (see chapter "Oven-user communication (only mod. XL415)" on page 23).

Manufacturer's information:

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Table C

Malfunction	Possible cause	Possible solution	
The prover fails to heat when a leavening cycle is activated.	The prover is not connected to the power supply.	Connect to the power supply.	
	The P.C.B. is damaged.	Contact the Customer Assistance Service	
	The prover resistor is damaged.		
	The prover temperature sensor is damaged.		
	only models XL415		The prover was not connected to the oven vis RJ45 cable during installation.
The RJ45 cable that connects the oven to the prover is disconnected or damaged.			
(only mod. 415) No humidity is generated when a leavening cycle is activated	only models XL415	The prover is not connected to the water supply.	Connect the prover to the water supply.
		The water intake solenoid is damaged.	Contact the Customer Assistance Service
	The P.C.B. is damaged.		
	The prover humidity probe is damaged.		

Certification

EU declaration of conformity for electrical appliances

Manufacturer: UNOX S.p.A.

Address: Via Majorana, 22 - 35010 Cadoneghe, Padua, Italy

Declares, under its own responsibility, that the products
XL415 - XL413

comply with Low Voltage Directive 2006/95/EC and is built in compliance with the following standards:

- EN 60335-1: 2002 + A1: 2004 + A11: 2004 + A2: 2006 + A12: 2006+ A13: 2008 + A14: 2010 + A15: 2011
- EN60335-2-49: 2003 + A1: 2008
- EN62233: 2008

comply with the Electromagnetic Compatibility Directive 2004/108/EC through the following standards:

- EN 55014-1: 2006 + A1: 2009
- EN 55014-2: 1997 + A1: 2001 + A2: 2008 + IS: 2007
- EN 61000-3-2: 2006 + A1: 2009 + A2: 2009
- EN 61000-3-3: 2008

Guarantee

Installation of the UNOX product must be performed by an Authorized UNOX Assistance Service. The installation date and appliance model must be documented by the end purchaser, by means of written confirmation or an installation invoice issued by the dealer or the Authorised UNOX Customer Assistance Service, otherwise this guarantee will not be valid;

The UNOX guarantee covers all malfunctions objectively linked to production defects. The guarantee excludes damage due to transport, poor product storage or maintenance or incorrect product use. Also excluded is damage due to installation not conform to the technical specifications provided by Unox and linked to the environment of use, such as, for example, unclean and aggressive water supply, low quality gas supply, or electrical supply failing to respect nominal voltage and power ratings.

The guarantee also excludes any damage due to power surges or tampering by unauthorized or incompetent persons. The guarantee is also invalidated for damage to the appliance by lime scale deposits. In addition, the guarantee does not cover consumables, such as: seals, light bulbs, glass panels, decorative parts and parts consumed during use.

Guarantee rights will also be invalidated in the event of damage arising as a result of incorrect installation, or installation which has not been carried out by an Authorised Customer Assistance Service.



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