

# **SPEED.Compact™**

## **User manual**



**Original instructions**

20 - 02- 2025

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# 1. Hello

SPEED.Compact™ is a single-serving high-speed cooking convection oven: the perfect mix between quality and speed.

Unimaginable performance, no compromises.





This booklet contains the information you need to use it correctly and at full potential.

If you do not fully understand any of the contents, please contact **UNOX** for further information.

# 2. Safety

- [Symbols used in the manual](#)
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-

# Symbols used in the manual

Symbol	Meaning
	Read the instruction manual
	Danger! Situation presenting immediate danger, or a hazardous situation which could cause injury or death
	Risk of fire
	Risk of electric shock
	Risk of burns



Electromagnetic radiation: do not open the compartments marked with this symbol

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# Safety information



## Warnings, precautions, and notices

Failure to comply with the safety regulations, and any use or maintenance other than those indicated in this manual invalidates the warranty (for further details see [www.unox.com](http://www.unox.com), in the “Warranty” section), and relieves the manufacturer of all liability.

**PRECAUTION:** Keep this appliance out of the reach of children.

**PRECAUTION:** Cleaning and maintenance must be done by the user and **not** by children, especially where not supervised by an adult.

**PRECAUTION:** This appliance can only be used for cooking food in professional kitchens by qualified personnel, who have completed

regular training courses. Any other use is not compliant with the scope of use and is therefore hazardous.

**WARNING:** In the presence of faults, malfunctions or functional or structural alterations, disconnect the appliance from the power supply and immediately contact an authorised **UNOX**-authorised customer assistance service. Unauthorised tampering makes the warranty void and poses a risk of serious injuries, even death. For any repairs, use only **UNOX** original spare parts.

**PRECAUTION:** To ensure that the appliance is in perfect condition in terms of use and safety, maintenance and inspections should perform at least yearly by authorised service centre.

**NOTICE:** **UNOX** reserves the right to make changes to improve the appliances and accessories at any time without advance notice.

**NOTICE:** Full or partial reproduction of this manual is forbidden without the consent of **UNOX**. The measurements provided are approximate and not binding. In the event of disputes, this document was originally written in Italian. **UNOX** is not responsible for any translation/interpretation errors.

**NOTICE:** The appliance emits a sound level of below 70 dB.

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# Warnings and precautions to prevent the risk of burns and injury

**PRECAUTION:** Cooking can only take place with the door closed, for safety reasons. If the door is opened, the oven stops temporarily and a message appears on the display. To resume cooking, close the door again.

**WARNING:** In order to maintain optimum performance, do NOT open the door during cooking, especially if you are using the microwave function. If it is not possible to avoid opening the door, please do so very slowly and carefully, paying attention to the hot steam coming out of the oven cavity.

**WARNING:** Wear appropriate protective thermal clothing and take great care when moving containers, accessories and other objects inside the oven cavity.

**WARNING:** **Do not** put highly flammable or heat-sensitive objects (e.g. plastic ornaments, lighters, etc.) near the appliance.

**PRECAUTION:** The first time you use the appliance, some of the oils used for manufacturing may evaporate and produce fumes or unpleasant odours. These will gradually disappear as you continue to use the appliance.

**WARNING:** Liquids or other foods should not be reheated in sealed containers, as these may explode.

**PRECAUTION:** To prevent burns, avoid using containers full of liquids or food that liquefies during the heating phase, especially on trays at levels difficult to see.

**WARNING:** If reheating beverages, these may reach boiling point and cause a delayed eruption. Be careful when handling the container.



**PRECAUTION:** The contents of any baby bottles and any baby food in jars must be mixed or shaken before consumption. Check the temperature to avoid scalding.

**PRECAUTION:** Only use utensils and containers that are appropriate for the chosen cooking mode (quick or traditional).

**WARNING:** Microwave reheating eggs in their shells or whole boiled eggs could lead to a risk of explosion, even when reheating has finished.

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## Warnings and precautions to avoid excessive exposure to microwaves

**WARNING:** Do not attempt to use this appliance with the door open as this may lead to harmful exposure to microwaves. Do not circumvent or tamper with the safety systems.

**PRECAUTION:** Do not position anything between the front of the oven and the door. Do not leave dirt or detergent residues to build up on the seals.

**WARNING:** Do not use the oven if it is damaged. The oven door must close correctly and there must be no damage to the following:

- door (curvature)
- hinges and catches (broken or loose)
- door seals and raised faces

**PRECAUTION:** The oven must be adjusted or repaired by suitably qualified technical support staff only.

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## Warnings and precautions to prevent the risk of fire

**PRECAUTION:** Before using the appliance, make sure that there are no non-compliant objects (e.g. instruction manuals, plastic bags, etc.) or detergent residues inside the oven cavity. Also make sure that the flue is free of obstructions and that there are no flammable materials in the vicinity.

WARNING: When reheating food in plastic or paper containers, check the oven. Risk of fire.

WARNING: If you notice any smoke coming from the appliance, disconnect the appliance from the mains power supply and keep the door closed to extinguish any flames.

WARNING: Do not place heat sources (e.g. grills, fryers, etc.), highly flammable substances or fuels (e.g. diesel, petrol, bottles of alcohol, etc.) near the appliance.

WARNING: The appliance must be cleaned daily, removing any food residue. Failure to carry out cleaning as indicated could cause the surfaces to deteriorate. This could reduce the life of the appliance and cause danger (if not removed, fats or food residue on the inside could catch fire).

WARNING: Do not clean the appliance with steam or a pressurised water jet.

WARNING: Do not use highly flammable food or liquids while cooking (e.g. alcohol).



## Warnings and precautions to prevent the risk of electric shock

WARNING: Do not open the compartments marked with these symbols. Only qualified personnel authorised by **UNOX** may access these compartments. Failure to observe this regulation invalidates the warranty (for further details see [www.unox.com](http://www.unox.com), in the “Warranty” section), and may cause damage or injury including death.

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# Warnings and precautions to perform routine maintenance

PRECAUTION: Any routine maintenance must be performed:

- after disconnecting the appliance from the power supply and waiting for the capacitive components to discharge (approx. 5 minutes)
- after waiting for the appliance to cool down fully
- in perfect mental and physical shape, wearing suitable personal protective equipment (e.g. heat-resistant rubber gloves, eye protection devices, dust mask (optional), etc.)

PRECAUTION: Carefully read the product safety data sheet before handling and using the detergent. **Never** touch the detergent with bare hands. The detergent must not come into contact with the skin, eyes or mucous membranes. In the event of contact with the detergent, refer to the safety data sheet.

PRECAUTION: When cleaning any component or accessory **never** use:

- abrasive, pointy or sharp tools or cloths (abrasive sponges, scrapers, steel-bristled brushes, etc.)
- steam or pressurised water jets
- abrasive or powder detergents
- alkaline, aggressive, caustic or corrosive detergents (e.g. hydrochloric/muriatic or sulphuric acid or caustic soda)

**WARNING:** These substances could cause permanent damage to the appliance surfaces and catalysts. Do **not** use these substances even when cleaning the appliance substructure or the floor under the appliance. The volatile emissions from these compounds may still cause damage.

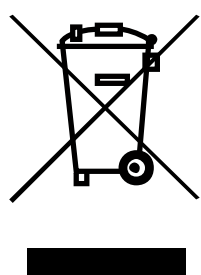
**PRECAUTION:** Do **not** allow children to clean the appliance, especially when unsupervised by an adult.

**PRECAUTION:** Periodically check for rust stains inside the oven cavity: if any are found, contact a service centre urgently because the water is probably damaging the oven; prompt action will extend the lifespan of the equipment.

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## Information on disposal and recycling

Pursuant to article 13 of Italian Legislative Decree 49 of 2014 "Implementation of the WEEE Directive 2012/19/EU on waste electrical and electronic equipment".



The crossed-out wheeled bin symbol specifies that the product was placed on the market after 13 August 2005 and that at the end of its useful life it should be collected separately and not disposed of with other waste. All appliances are made with recyclable metal materials (stainless steel, iron, aluminium, galvanized steel, copper, etc.) in percentages above 90% by weight. Before disposal, ensure the appliance is unusable by removing the power cable and all compartment or cavity closure devices (where present). At the end of its useful life, the product must be disposed of in such a way as to reduce any negative

impact on the environment and make efficient use of available resources. Prefer prevention, preparation for reuse, recycling and reclamation, and remember “the polluter pays”. Please remember that illegal or incorrect disposal of the product incurs penalties, as provided for by current legislation.

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### **Information on disposal in Italy**

In Italy, WEEE appliances must be delivered to:

- recycling centres (also known as waste disposal sites/facilities)
  - the dealer from whom the new appliance is purchased, who is required to collect them free of charge (“one-for-one” collection)
- 

### **Information on disposal in European Union countries**

The EU Directive on WEEE appliances has been implemented differently by each country. Therefore, if you want to dispose of this appliance, we recommend you contact your local authority or dealer for information on the correct disposal method.

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# 3. Your SPEED.Compact™ oven

- [SPEED.Compact™ features](#)
-

# SPEED.Compact™ Features

SPEED.Compact™ is a single-serving high-speed cooking convection oven: the perfect mix between quality and speed.

## How SPEED.Compact™ works

With SPEED.Compact™, you can use convection cooking adding the microwave to speed up the process.

### Some examples?

- Toasted sandwiches in 70 seconds
- Frozen pizza in 70 seconds
- Chicken nuggets in 150 seconds

SPEED.Plate, the single-serving tray that ensures the highest performance, has a dedicated position in the SPEED.Compact™ cavity.

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# SPEED.Compact-X™'s new features

## Control panel

The innovative [control panel](#) has been completely redesigned to ensure an unparalleled user experience. A fresh, simple and intuitive design that allows you to monitor and control your oven with the speed of a touch.

## Guided cleaning procedure

We wanted SPEED.Compact™ oven to be easy to clean. To ensure optimal results, we added a guided procedure, a liquid and crumb tray, and QUICK.Rinse.



## **Microwave**

The position of the heating elements has been designed to maximise uniformity in the electromagnetic field when loads are positioned on the SPEED.Plate.

## **Ventilation system**





The shape of the cavity and the size of the fan have been designed to achieve the highest possible air speed in the cavity and make heat exchange more efficient.



# 4. Basic concepts

- [Symbols used in the manual](#)
  - [Control panel](#)
  - [UIP technologies](#)
-

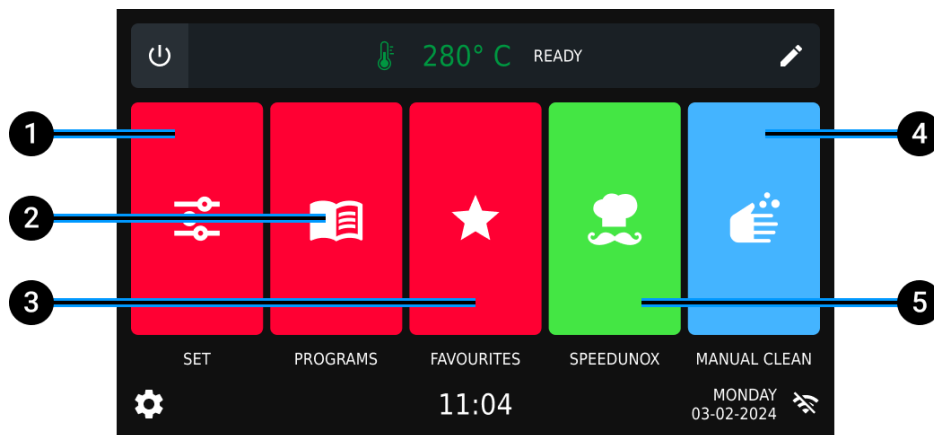
# Symbols used in the manual

Symbol	Gesture
	<b>Tap</b> Tap the screen gently with one finger
	<b>Press and hold down</b> Press and hold your finger on the screen until the desired action starts
	<b>Drag right</b> Drag your finger from left to right
	<b>Drag left</b> Drag your finger from right to left



# Control panel

## Home Page Navigation



- 1 [Serving temperature](#): preset the temperature to have the oven ready for use, avoiding preheating for the first cooking cycle.
- 2 [Set](#): set cooking processes clearly and in a user friendly way. All parameters are included in one screen. For each of the 9 cooking steps available, you can set the cooking time and constant temperature, microwave or the fan speed.
- 3 [Programs](#): all your set and saved recipes.
- 4 [Favourites](#): all programs marked as a favourite.
- 5 [SPEEDUNOX](#): all preset automatic programs.
- 6 [Manual cleaning](#): start the manual guided cleaning procedure of the cavity.
- 7 [Settings](#): access the general settings. To do so, set the oven to OFF. No preset must be active in the cavity.
- 8 OFF key: set the oven and the control panel to standby. The cooling function starts if the oven temperature exceeds 30°C.

To restart the oven, tap any point on the panel.

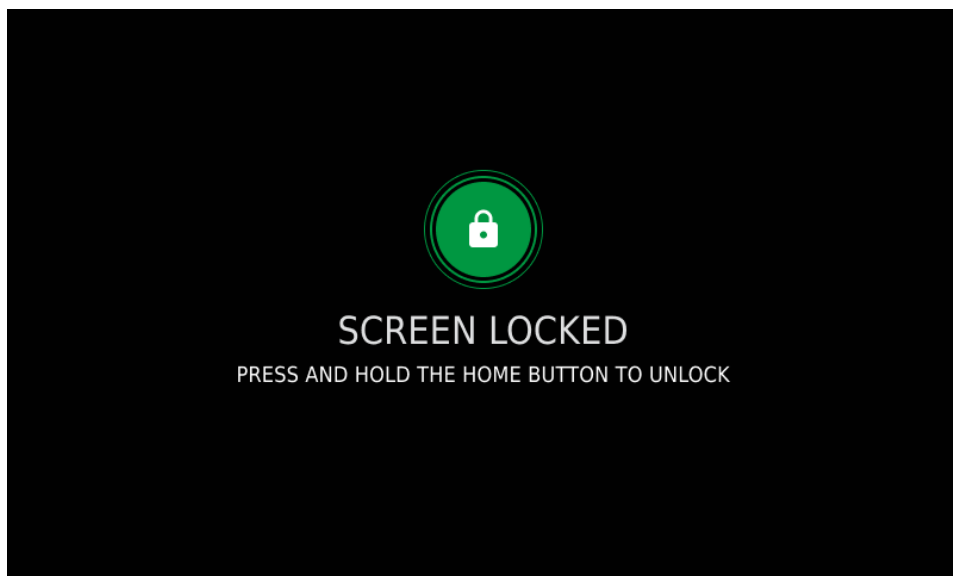
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# Lock screen with door open

For safety reasons and to achieve excellent performance and results, keep the door closed when cooking.

If you open the door during cooking, the oven heating elements are deactivated, the fan stops and a notification tells you that the display is temporarily locked.



# UIP technologies

**UIP (UNOX Intelligence Performance) technologies** allow the oven to constantly monitor each preheating and cooking process.

In this way the software that manages the oven independently modifies the conditions to ensure cooking results that are always perfect!

Below you will find the UIP technology available on your oven:



**SMART.Energy** ▶ Reduces the quantity of energy used to optimise the oven's consumption



**SMART.Preheating** ▶ (active by default) automatically adjusts the preheating time and temperature to guarantee maximum cooking uniformity and energy efficiency; it also takes into account the dispersion of heat when you open the door and is activated in the passages from one phase to another, adapting the cooking cavity to the new parameters of the phase



**ADAPTIVE.Cooking** ▶ (active by default) thanks to the oven sensors, optimizes all cooking parameters according to the load and the frequency of door opening

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# 5. Apps

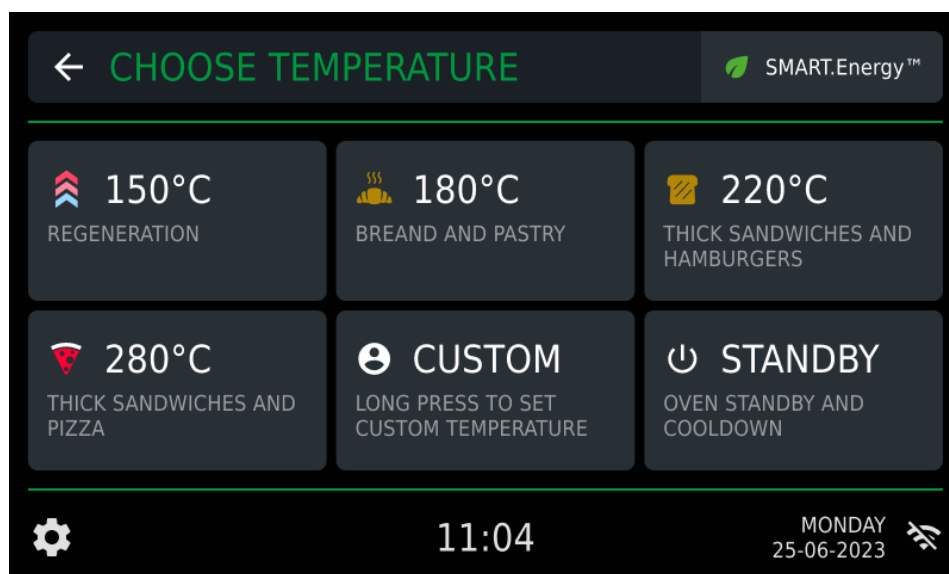
- [Serving temperature](#)
  - [Set](#)
  - [Programs](#)
  - [Favourites](#)
  - [SPEEDUNOX](#)
  - [Guided cleaning procedure](#)
-

## Serving temperature

- [Setting the serving temperature](#)
- [Activate UIP technology \(Unox Intelligence Performance\)](#)

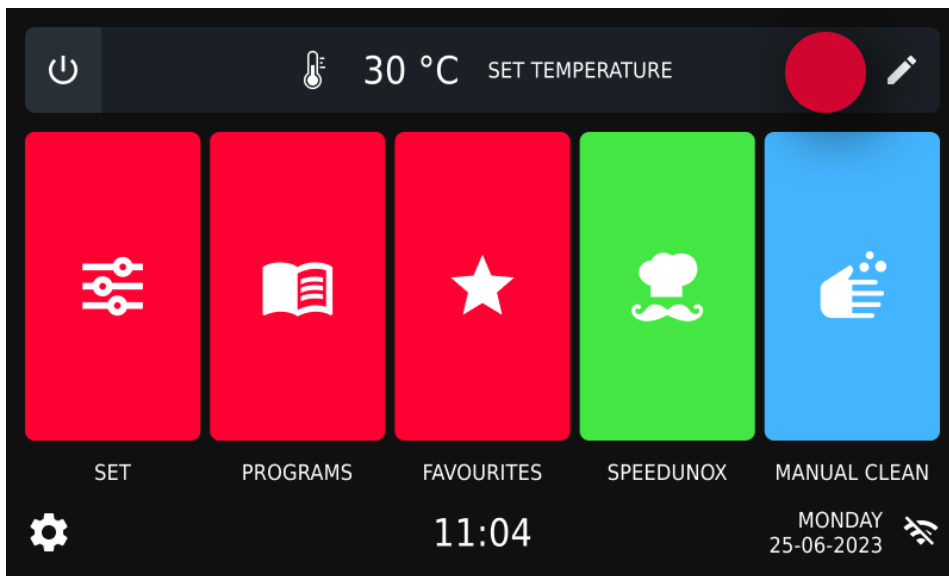
### Setting the serving temperature

A screen appears upon starting the oven. Selecting a preset temperature for the cavity. We recommend choosing a preset before carrying out any other operation to ensure maximum service speed. By setting a constant cavity temperature, you won't need preheating.



If the temperature you want is not included among those preset, you can customise the temperature by holding down the custom key.

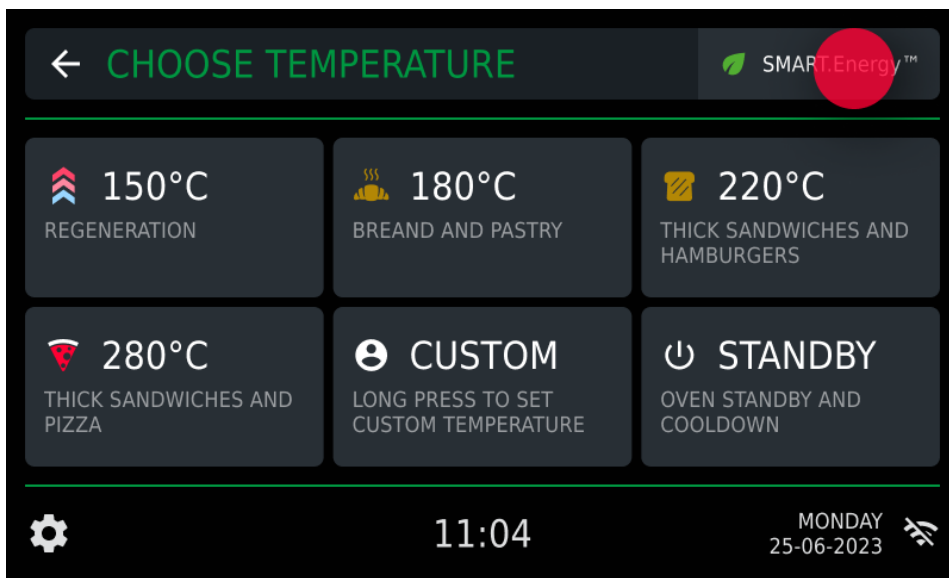
If you skip this step, or if the cavity's temperature is not set correctly, tap the temperature bar on the top of the main screen to access the preset selection page.



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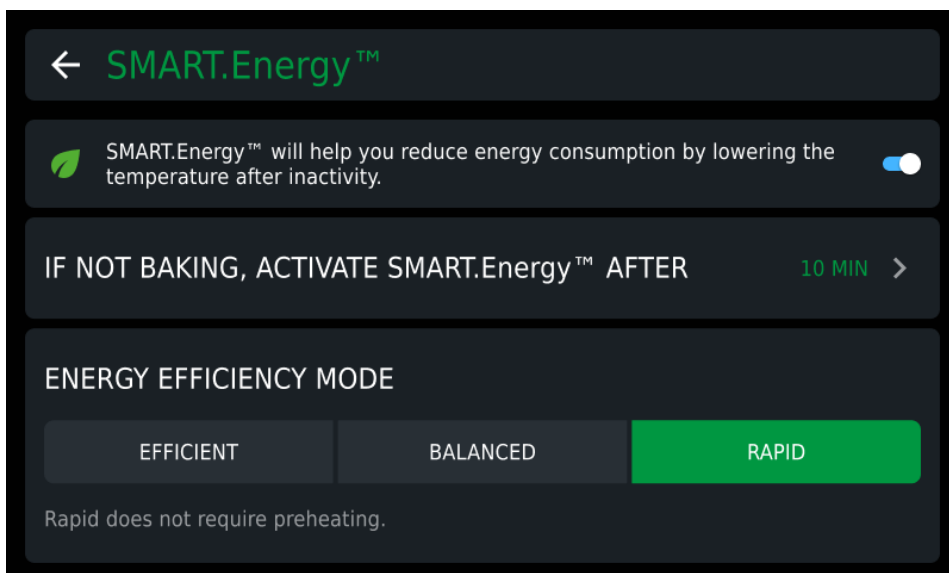
## Activate UIP technology (Unox Intelligence Performance)

To enable or disable the SMART.Energy consumption optimisation function, open the cavity's temperature preset section. Tap the SMART.Energy key. A page opens where you can enable, disable and manage the function's parameters.



The SMART.Energy page allows you to:

- Enable/disable the technology
- Change the activation time
- Select your favourite energy efficiency mode



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# Apps



# Set

- [Setting manual cooking](#)
  - [Activate UIP technology \(Unox Intelligence Performance\)](#)
  - [Adding a new cooking phase](#)
  - [Preheating](#)
  - [Starting a cooking cycle](#)
  - [Cooking cycle in progress](#)
  - [Ending a cooking cycle](#)
  - [Actions after cooking](#)
  - [Saving a manual cooking cycle at the end of cooking](#)
-



## Starting a manual cooking cycle using the Set setting

In manual cooking cycles you must set the following parameters independently:

- **cooking time**
- **cavity temperature**: if a cavity temperature preset is active, you will find the same temperature of the selected preset (editable)
- **microwave**: microwave intensity
- **fan** speed

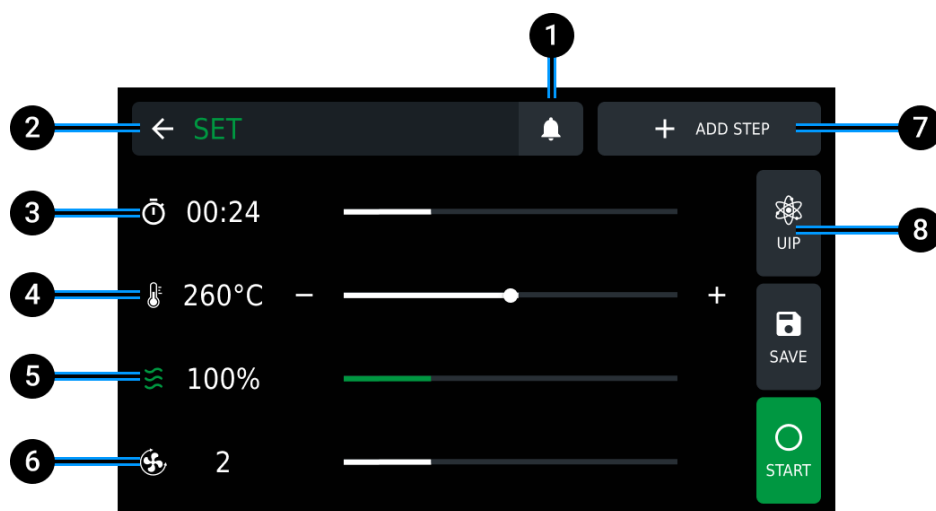
Each manual cooking cycle is always composed of:

- **SMART.Preheating** or a matching preheating cycle with the temperature set for the first cooking step
- from one to **nine cooking steps**, even with different cooking parameters

After setting all the parameters, you can either:

- start the cooking cycle without saving it
  - save the set recipe and then start the cooking cycle (saved recipes are stored in the [Programs](#) app)
-

## Set manual cooking



- 1 **cooking notifications:** you can activate customised cooking notifications that will appear between one cooking step and another
- 2 **back:** you can return to the **home page**
- 3 **edit cooking step duration** from 0 to 9min:59sec
- 4 **edit cavity temperature** from 30°C to 280°C
- 5 Adjust microwave intensity
- 6 **change fan speed**
- 7 add a **new cooking phase**
- 8 **UIP:** you can edit activation of the [UNOX Intelligence Performance](#) technology (not recommended)

**Remove a cooking phase:** the cooking time is set to 00:00. After you start or save a setting, this step and any subsequent phases will be removed

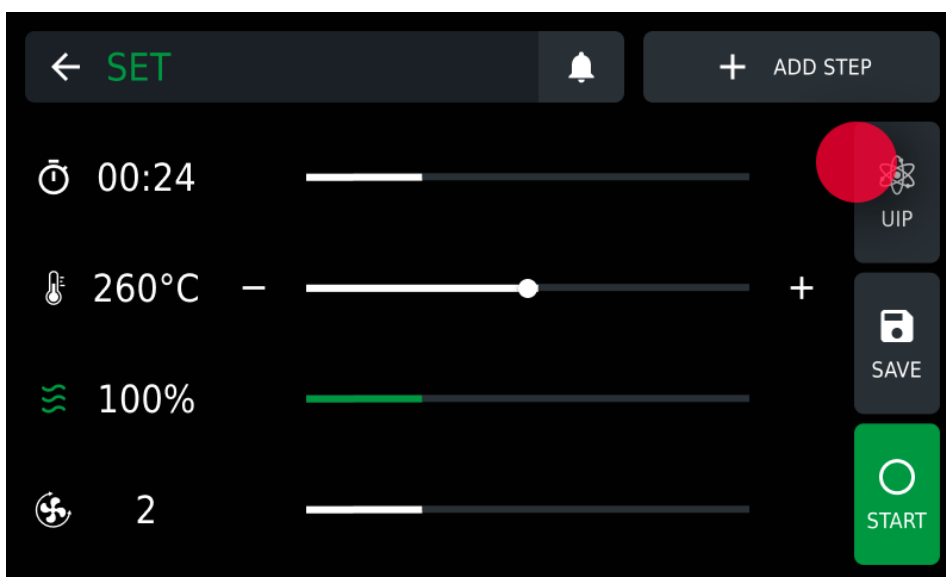
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# Activate UIP technology (Unox Intelligence Performance)

**UIP (UNOX Intelligence Performance)** technologies allow the oven to constantly monitor each preheating and cooking process.

To edit the technology settings:

- Tap the UIP key on the right-hand side of the set screen when you're setting a new cooking cycle



- activate or deactivate SMART.Preheating or ADAPTIVE.Cooking technologies by moving the cursor

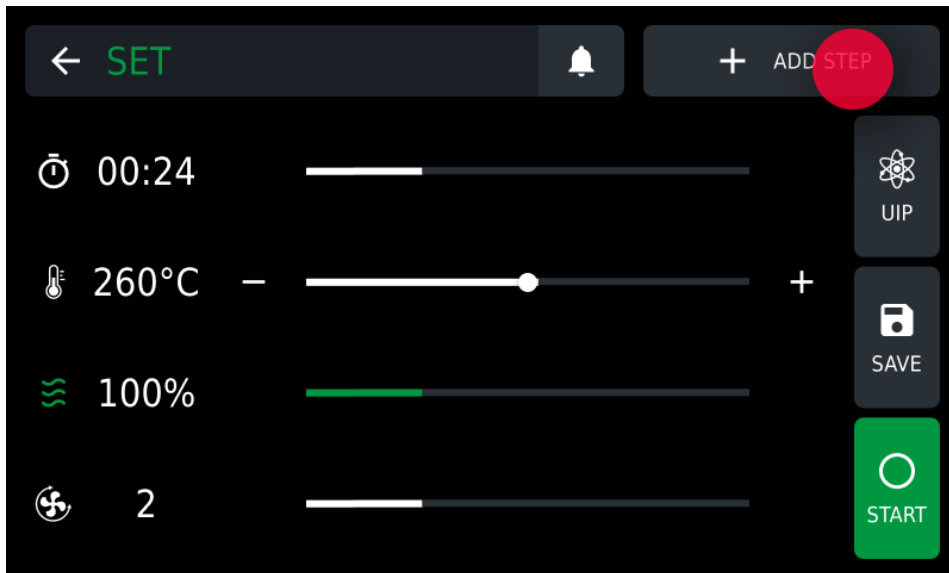


- to save and confirm changes, tap the **apply** key
-

# Add a new cooking phase

If necessary you can create cooking programs with several steps; each step can have different parameters:

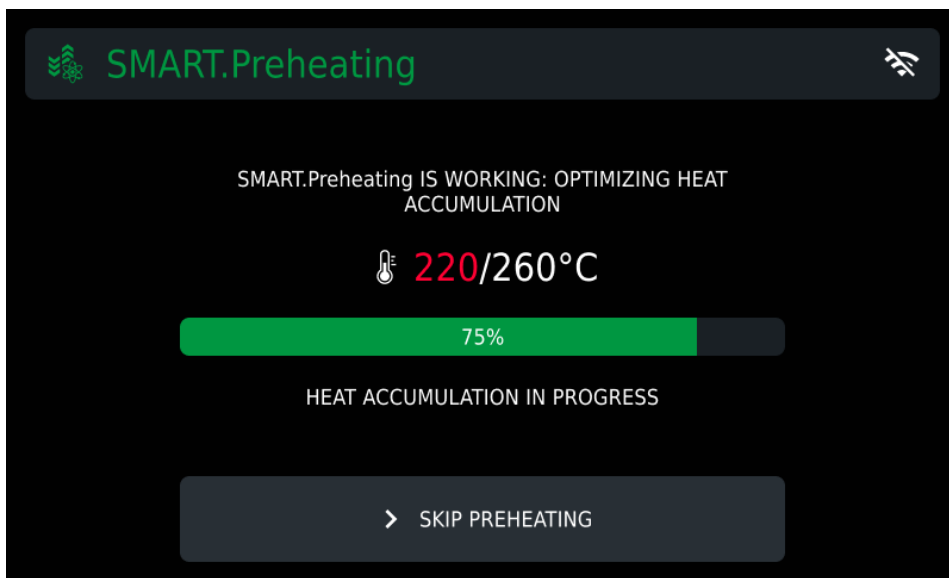
- tap add step



- set the cooking parameters based on your needs
- 

## Preheating

Before starting cooking, it's important to heat the cavity to the right temperature. That's why an automatic preheating cycle starts at the beginning of each cooking cycle.



**UNOX** recommends that you use SMART.Preheating, an automatic preheating program that autonomously sets the preheating time and temperature; it also takes into account the dispersion of heat when you open the door and is activated when the oven moves from one step to the next, adjusting the oven cavity to the step's new parameters.

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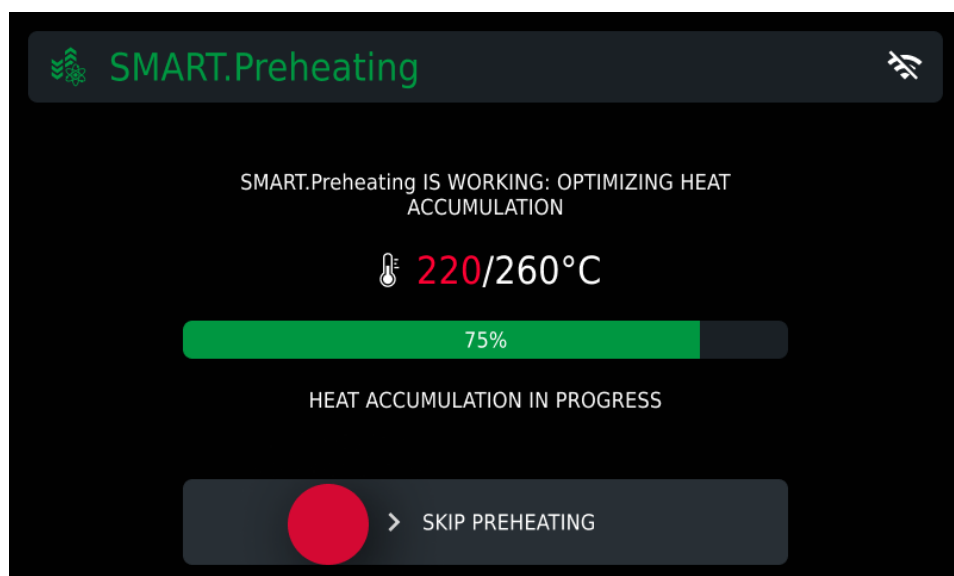
## Deactivating SMART.Preheating (not recommended)

To deactivate SMART.Preheating technology and manually set preheating, tap the UIP key and deactivate the technology by moving the cursor.

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## Stopping preheating in progress


To stop preheating at any time, whether manual or SMART.Preheating, press the SKIP key.

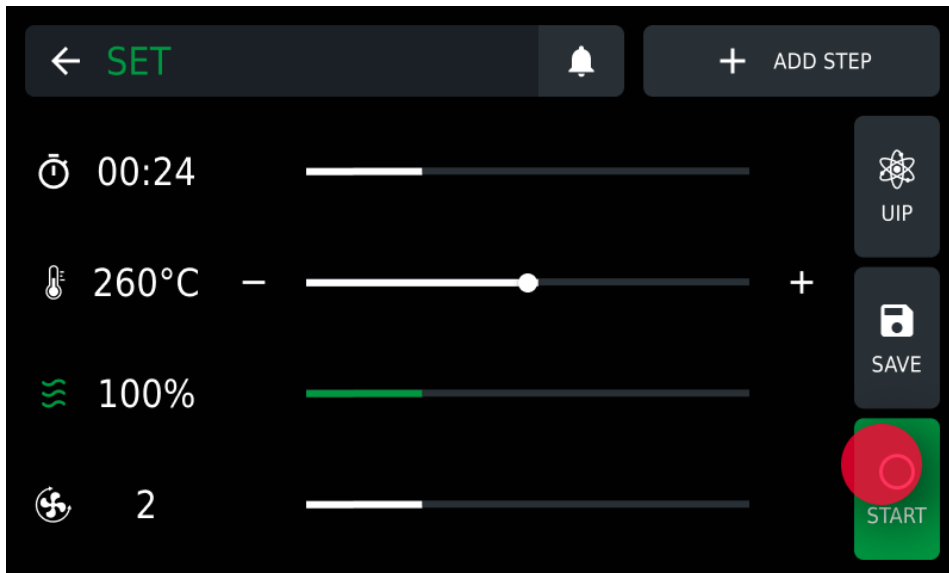


When preheating is complete or after it has been interrupted, a screen will remind you to put the food into the oven. The first cooking phase starts after the door is closed automatically.

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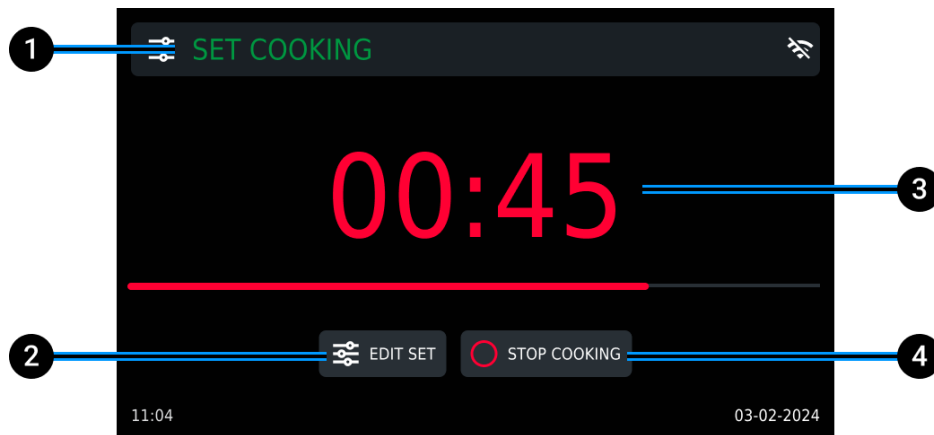
# Starting a cooking cycle

Tap **START**  to start the cooking cycle: a manual preheating or Smart.Preheating phase begins based on what you have previously set.





# Cooking cycle in progress

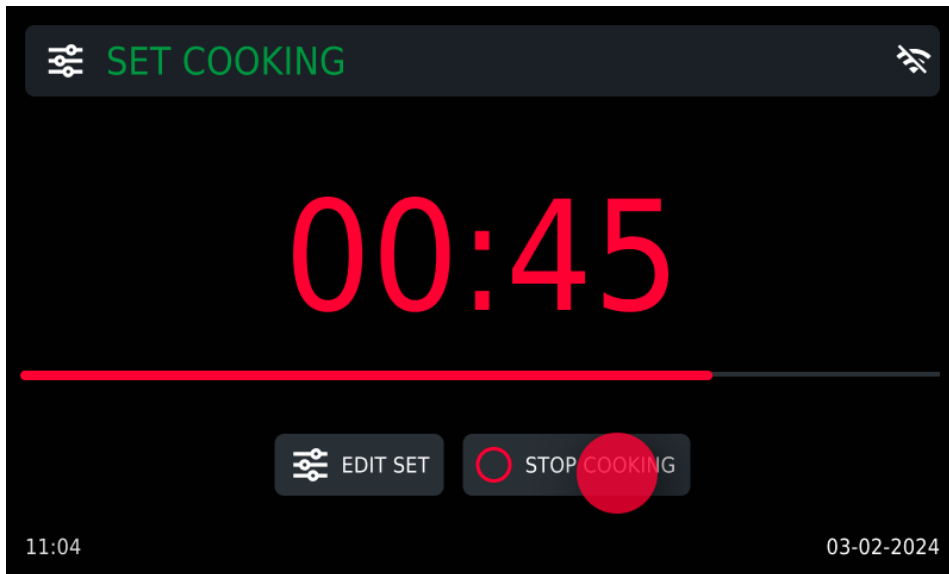


- 1 **name** of the cooking program in progress (“Manual program” = recipe not saved)
  - 2 **set parameters** in progress: tap Edit Set to change the cooking parameters or add other cooking phases. The variations are valid only for the cooking cycle in progress
  - 3 **end of cooking display bar**: the colour of the bar gives an intuitive indication of the end of the cooking cycle:
    - Time > 30 seconds the time bar is **red**
    - Time < 30 seconds the time bar is **yellow**
    - Time < 15 seconds the time bar is **green**
  - 4 **cooking interruption**
-

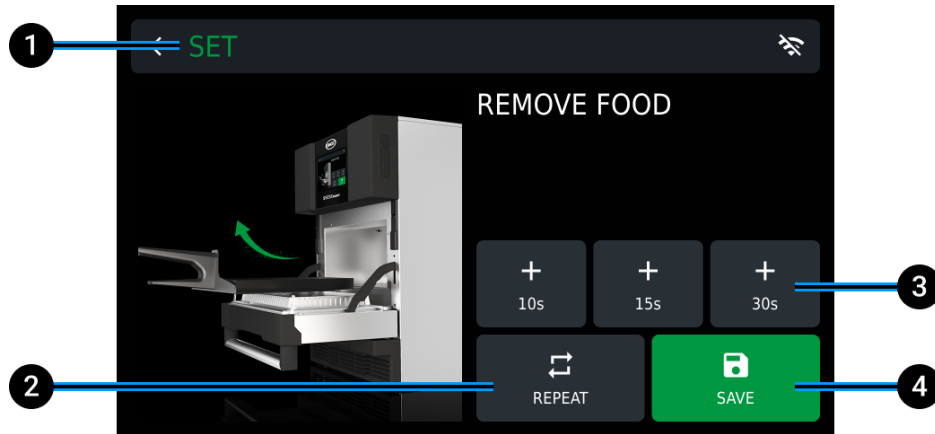
# Ending a cooking cycle

Cooking cycles end when the time elapses.

Tap Stop Cooking to stop the cooking cycle in progress.



# Actions after cooking

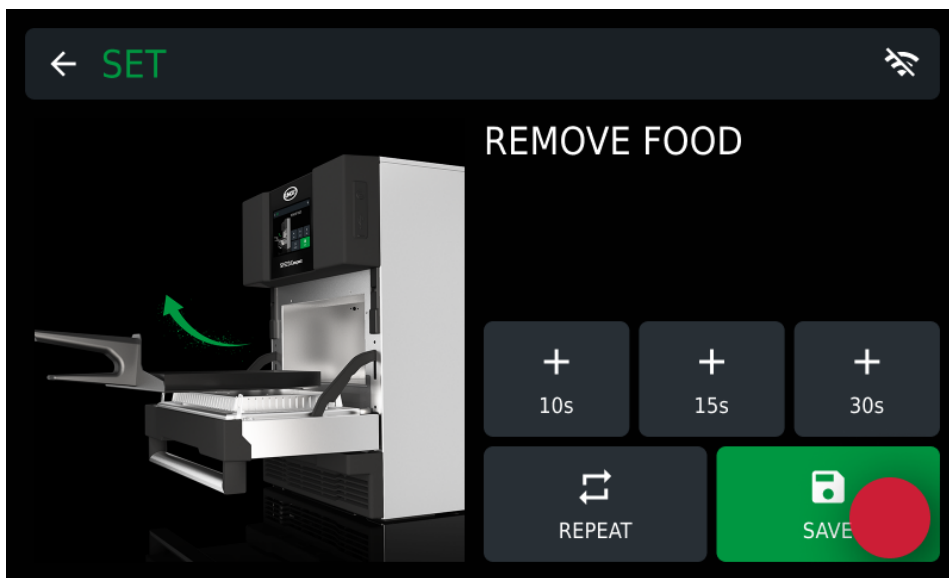


- 1 **exit** cooking
  - 2 **repeat** the cooking cycle just ended with the same cooking parameters. You can change them as you wish
  - 3 **add time** keeping the parameters of the completed phase
  - 4 **save** the cooking cycle just ended; see how to [save a cooking cycle](#) here
- 

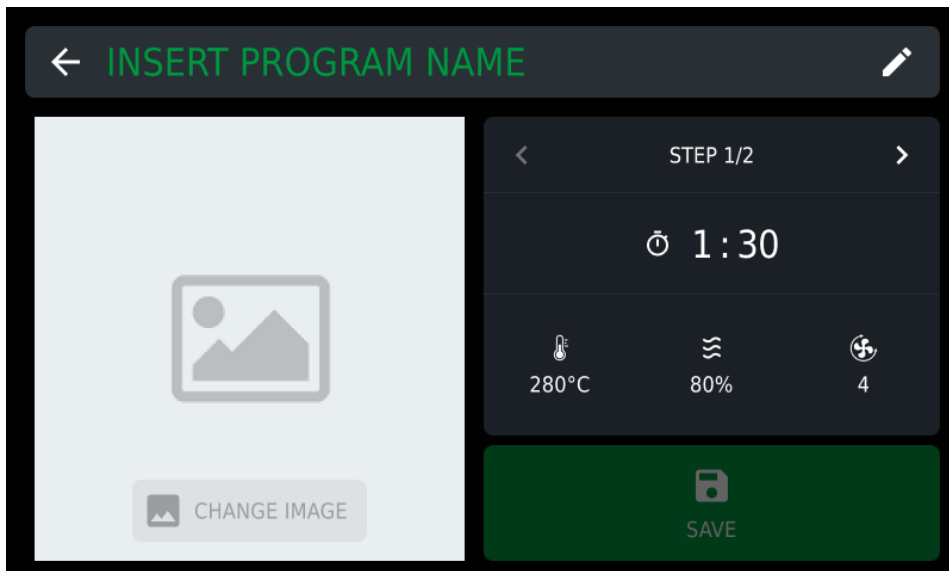
## Saving a manual cooking cycle at the end of cooking

At the end of the cooking cycle you can save the recipe you have created:

- tap **save**



- choose the **photo** and the **name** to be assigned to your recipe



- confirm again with **save**

Saved programs are collected in the [Programs](#) application. Tap the program you want to start and then tap **start**.



# Programs

- [Browsing a program](#)
- [Recipe options](#)
- [Starting a recipe](#)
- [Creating a personal recipe](#)
- [Upload a personal recipe](#)

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Programs allows you to create or start a personal program you've previously saved.

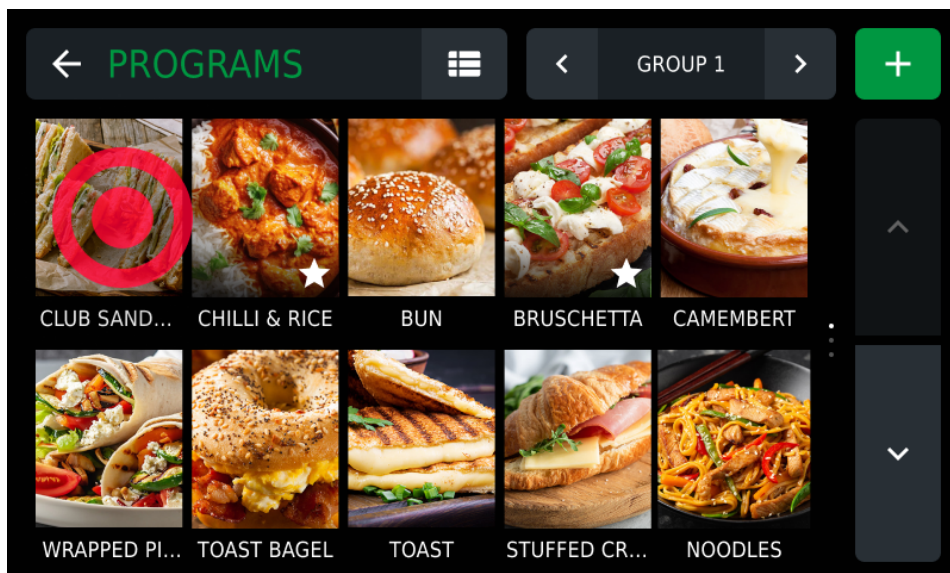
Learn more on how to [select and start a program](#).

Learn more on how to [create a personal program](#).

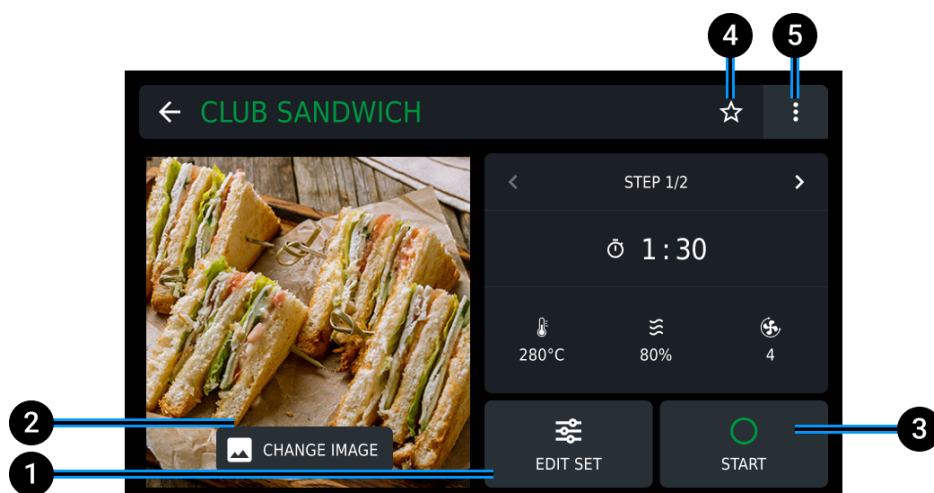
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# Browsing and selecting a program

In the program section, you can start a cooking cycle by tapping the icon or by holding it down for 3 seconds. Access the details page, where you can edit the available recipe options.



## Recipe options



Press and hold a program for three seconds to access the details page, which displays the cooking parameters.  
From this page, you can:

1. **edit the cooking parameters**

2. **edit the program image**

3. **start the program**

4. **add the program** to your favourites using the key (add a star icon and a link to the favourites section)

5. **access the menu** (add more icon) where you can:

- rename the program
  - duplicate the program
  - remove the program
- 

## Starting a recipe

Tap START



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# Upload a personal recipe

## USB

You can import or export your recipes using a USB stick (FT32 with 4 to 16 GB). The USB port is on the right-hand side of the panel. Connect your USB stick to import or export your recipes.

- **export programs:** export recipes from the oven to the USB stick
- **import programs:** import recipes from a USB stick to the oven
- **import picture:** import images from the USB stick to the oven, e.g. the photo of a successful dish. Convert images to use them (image 2)

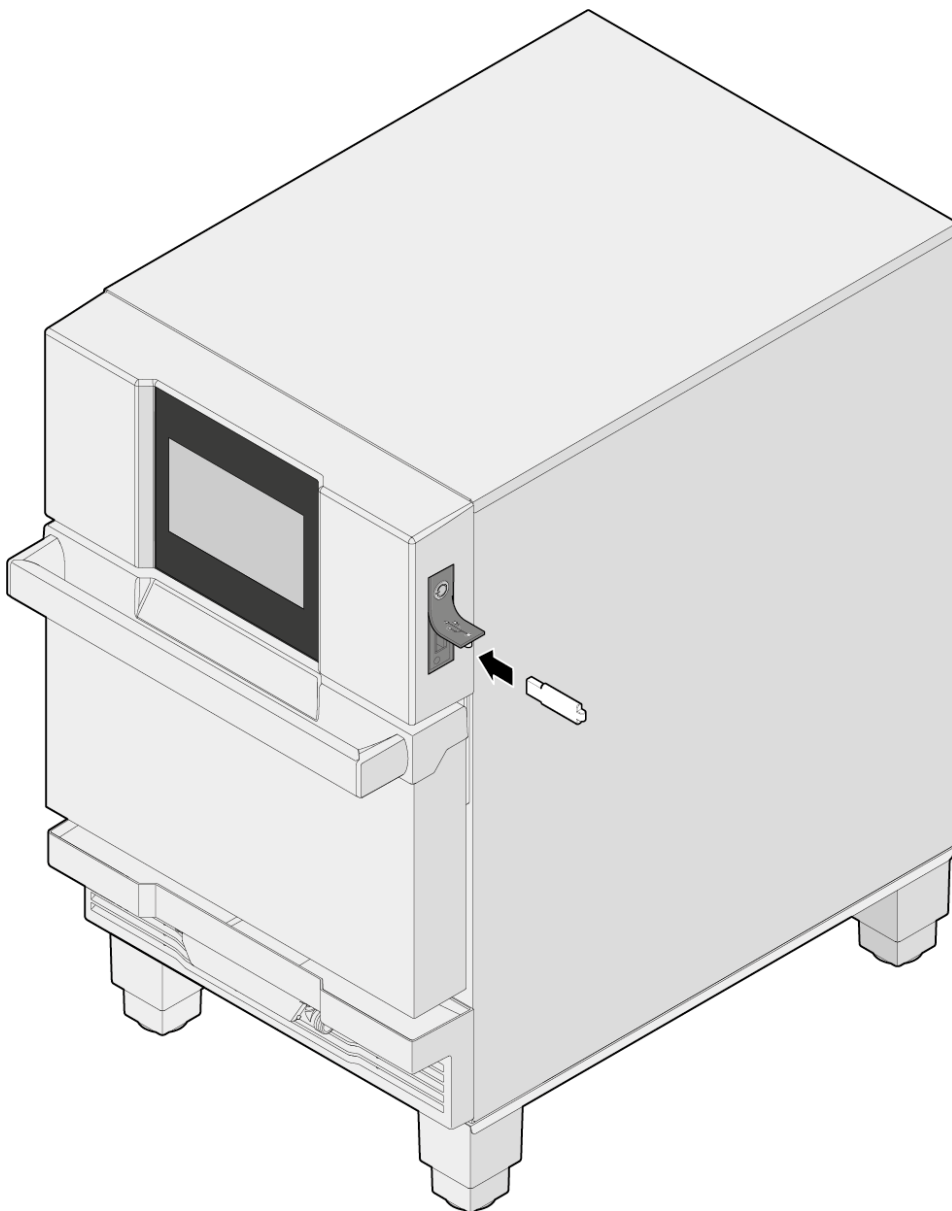


image 1



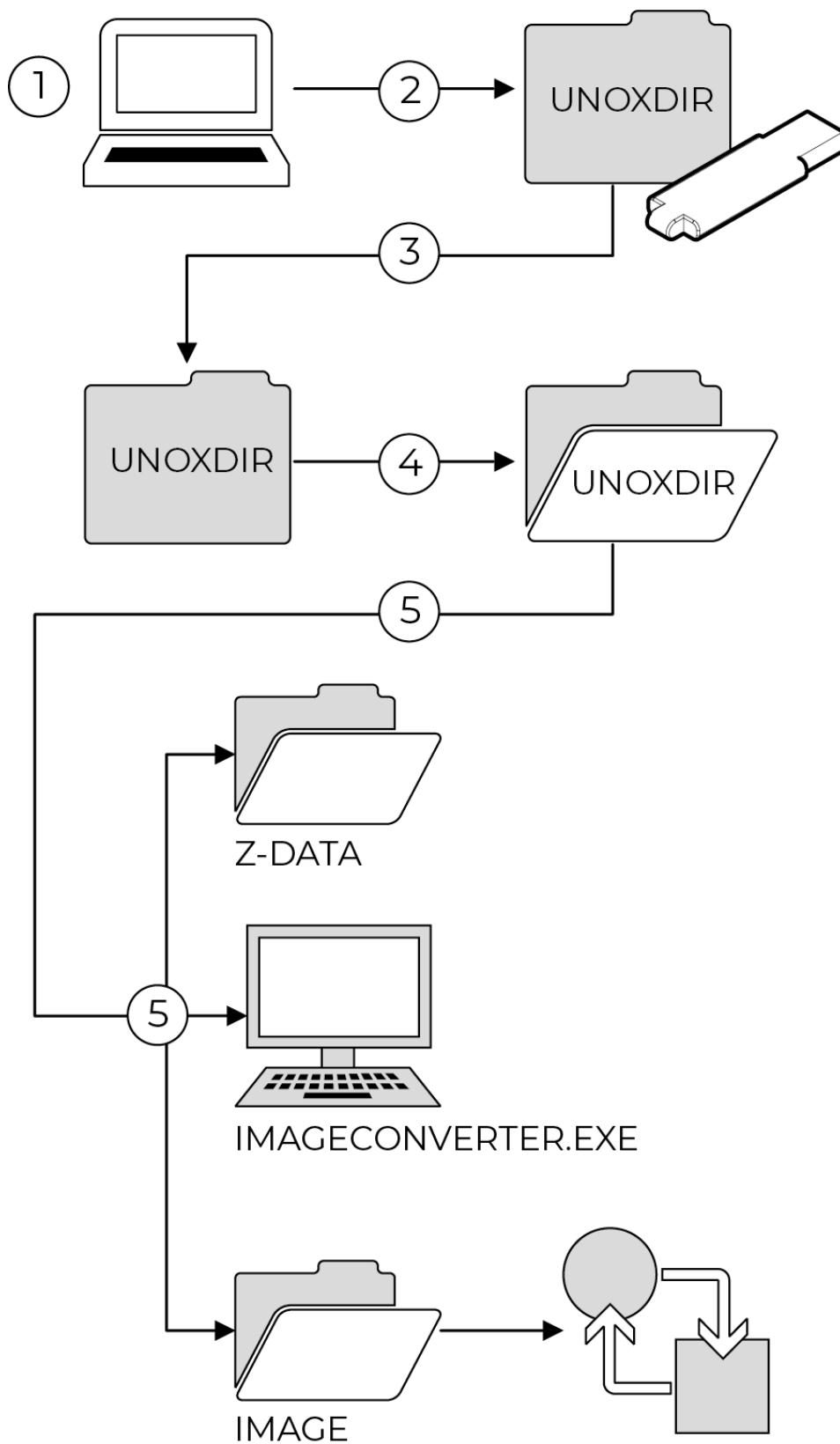


image 2

## DDC (DATA DRIVEN COOKING)

Send cooking programs to the oven from the app or a computer.

<https://ddc.unox.com/>





# Favourites

- [Favourites](#)
- 

The favourite section displays up to 10 programs in one screen. These programs are selected from the library to make the most used ones easily accessible.

## **Editing or removing a program from your favourites:**

Press and hold the program card and select the action you want to take.

## **Adding a program to your favourites:**

[Programs](#)

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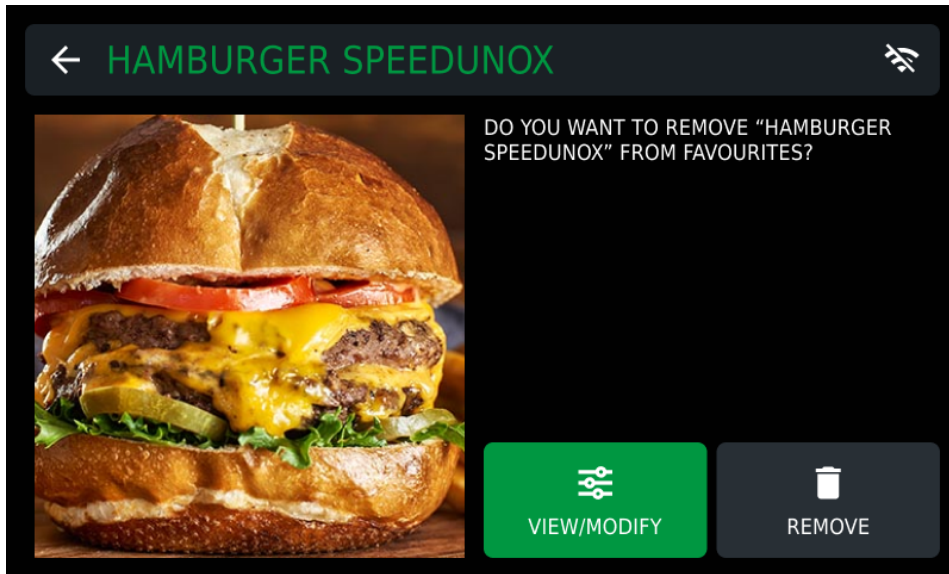
# Favourites

You can select 10 favourite programs. This option is designed to ensure a quick service.

In the favourites section, you can start the programs by tapping the icon or holding it down for 3 seconds to access the details page. Here, you can:

- **Edit a program** (the edit will be applied to the Programs section as well).

- **Remove a program from your favourites** (it will only be removed from the Favourites section)





# SPEEDUNOX

- [Browsing and selecting a program](#)
- [Program options](#)
- [Start a SPEEDUNOX program](#)

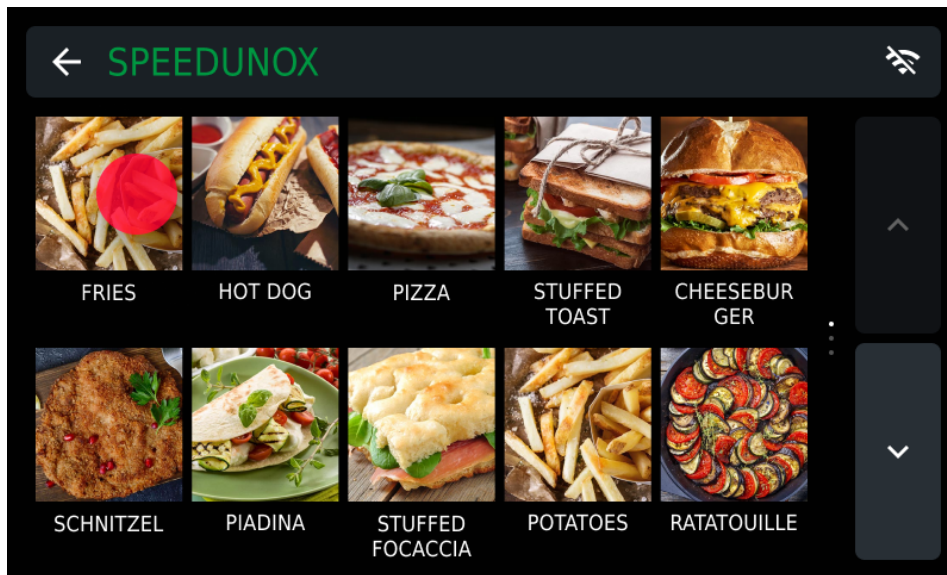
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With SPEEDUNOX, you can use the programs created and tested by the **UNOX** chefs to achieve excellent cooking results.

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# Browsing and selecting a program


To select a SPEEDUNOX program, tap its icon.

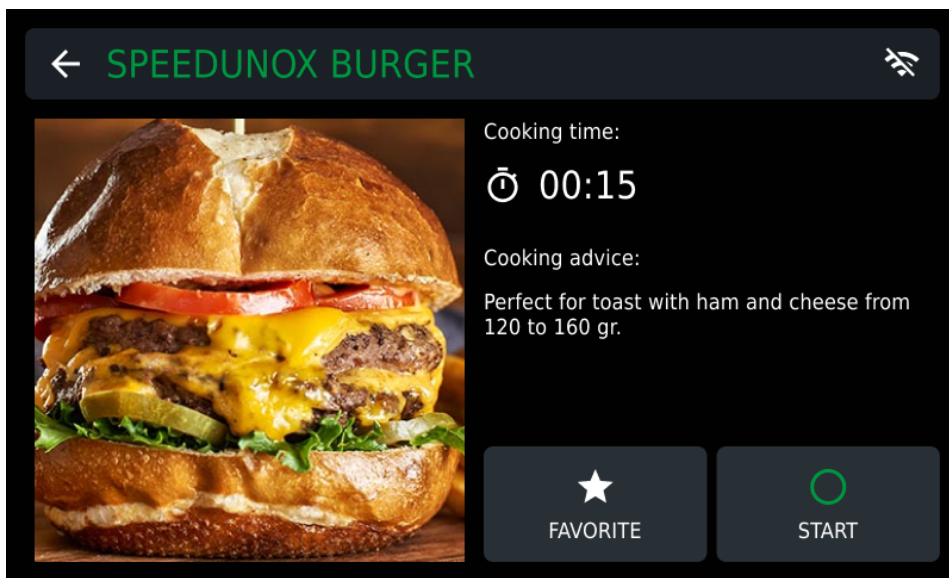


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## Program options

From the recipe card you can:

- mark a program as a **favourite** by tapping the icon . This adds it to the [Favourites](#) section
- start the program



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## Start a SPEEDUNOX program

Tap start



[to start the cooking cycle.](#)

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# Guided cleaning procedure



- [Safety warnings and precautions](#)
  - [Starting a guided cleaning procedure](#)
  - [Spray&Rinse reaction in progress](#)
-



# Safety warnings and precautions

Carefully read the product safety data sheet before handling and using the detergent. **Never** touch the detergent with bare hands. The detergent must not come into contact with the skin, eyes or mucous membranes. In the event of contact with the detergent, refer to the safety data sheet.

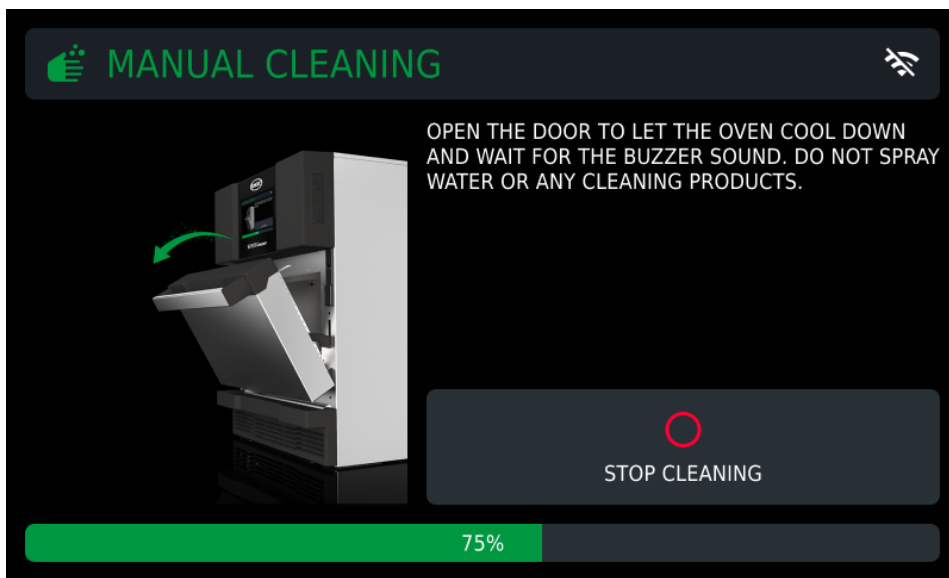
Do **not** allow children to clean the appliance, especially when unsupervised by an adult.

Periodically check for rust stains inside the oven cavity: if any are found, contact a service centre urgently because the water is probably damaging the oven; prompt action will extend the lifespan of the equipment.

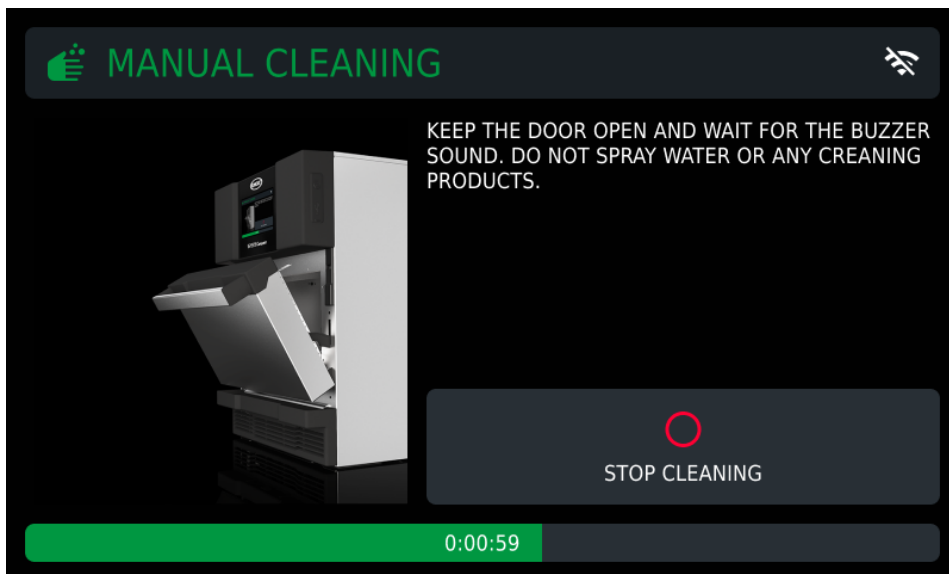
---

## Starting a guided cleaning procedure

When the oven has cooled down completely, remove the tray and clean the seal using a soft cloth dampened in warm, soapy water. Then, start the guided cleaning procedure recommended by **UNOX**. From the home page, select **manual cleaning** and tap **start**.



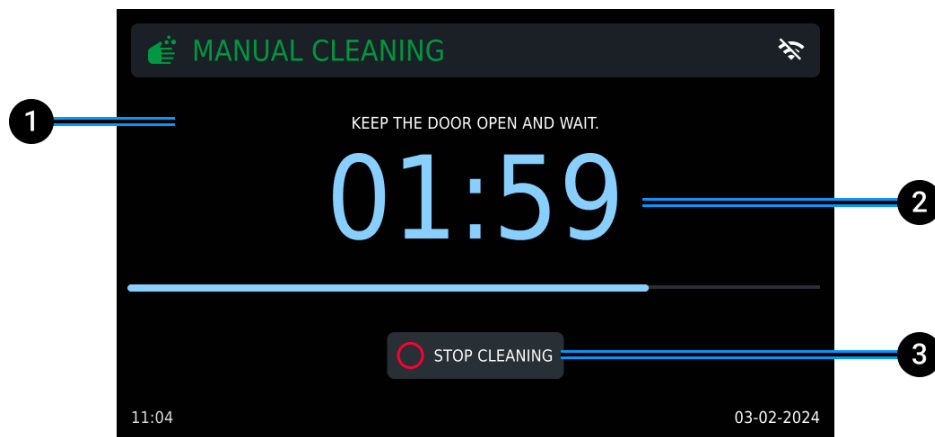
If the oven is still too hot to spray SPRAY&Rinse, open the door and let it cool down.



Keep the door open when indicated in the procedure. Do not use cleaning products containing flammable components.

---

# Guided cleaning procedure in progress



- 1 **important notice** keep the door open during the guided cleaning procedure
- 2 time left
- 3 stop the procedure

If the door is closed during the cleaning procedure, a warning appears to reopen it, together with a continuous acoustic signal.



## MANUAL CLEANING



**OPEN THE DOOR**

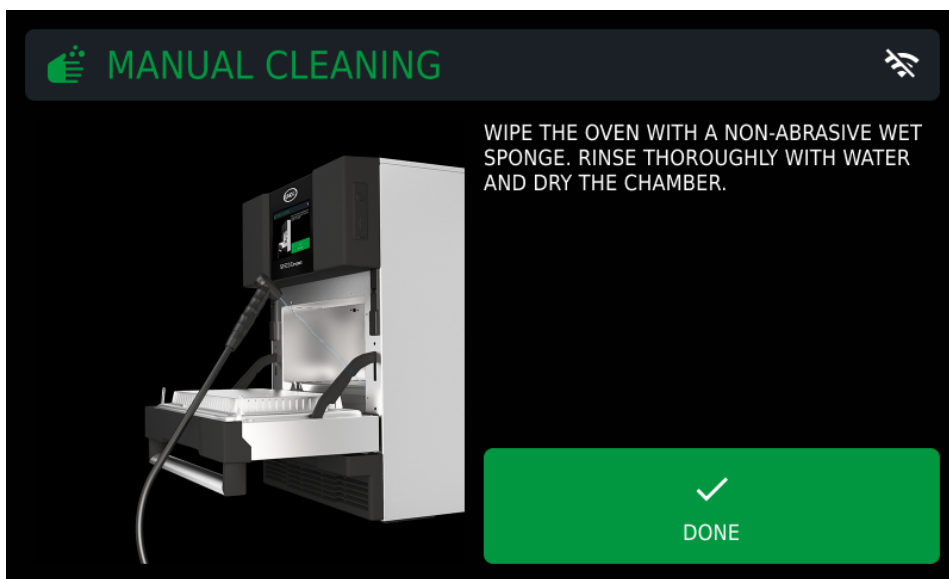
KEEP THE DOOR OPEN AND WAIT.



STOP CLEANING

# End of the procedure

After completing all the steps in the guided cleaning procedure, a screen displays the final instructions to obtain optimal results: wipe the oven with a non-abrasive wet sponge. Rinse thoroughly with water and dry the cavity.



# 6. Oven cleaning and maintenance

- [Safety information for maintaining the appliance](#)
  - [How to clean the appliance](#)
  - [Inactivity](#)
  - [Information on disposal and recycling](#)
-

# Safety information for maintaining the appliance



Any routine maintenance must be performed:

- after disconnecting the appliance from the power supply and waiting for the capacitive components to discharge (approx. a few minutes)
- after waiting for the appliance to cool down fully
- in perfect psychophysical shape
- after putting on suitable personal protective equipment (e.g. heat-resistant rubber gloves, eye protection, dust mask (optional), etc.)

Carefully read the product safety data sheet before handling and using the detergent. Never touch the detergent with bare hands. The detergent must not come into contact with the skin, eyes or mucous membranes. In case of contact with the detergent, follow the instructions on the safety data sheet.

When cleaning any component or accessory **never** use:

- abrasive, pointy or sharp tools or cloths (abrasive sponges, scrapers, steel-bristled brushes, etc.)
- steam or pressurised water jets
- abrasive or powder detergents
- alkaline, aggressive, caustic or corrosive detergents (e.g. hydrochloric/muriatic or sulphuric acid or caustic soda)

These substances could cause permanent damage to the appliance surfaces and catalysts. Never use these substances when cleaning the appliance substructure or the floor under the

appliance. The volatile emissions from these compounds may still cause damage.

Before starting a cleaning cycle, make sure that there are **no** trays in the oven cavity, otherwise the washing is ineffective.

Routine cleaning and maintenance must be done by the user and **not** by children, especially where not supervised by an adult.

Periodically check for rust stains inside the oven cavity: if any are found, contact a service centre urgently because the water is probably damaging the oven; prompt action will extend the lifespan of the equipment.

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# How to clean the appliance

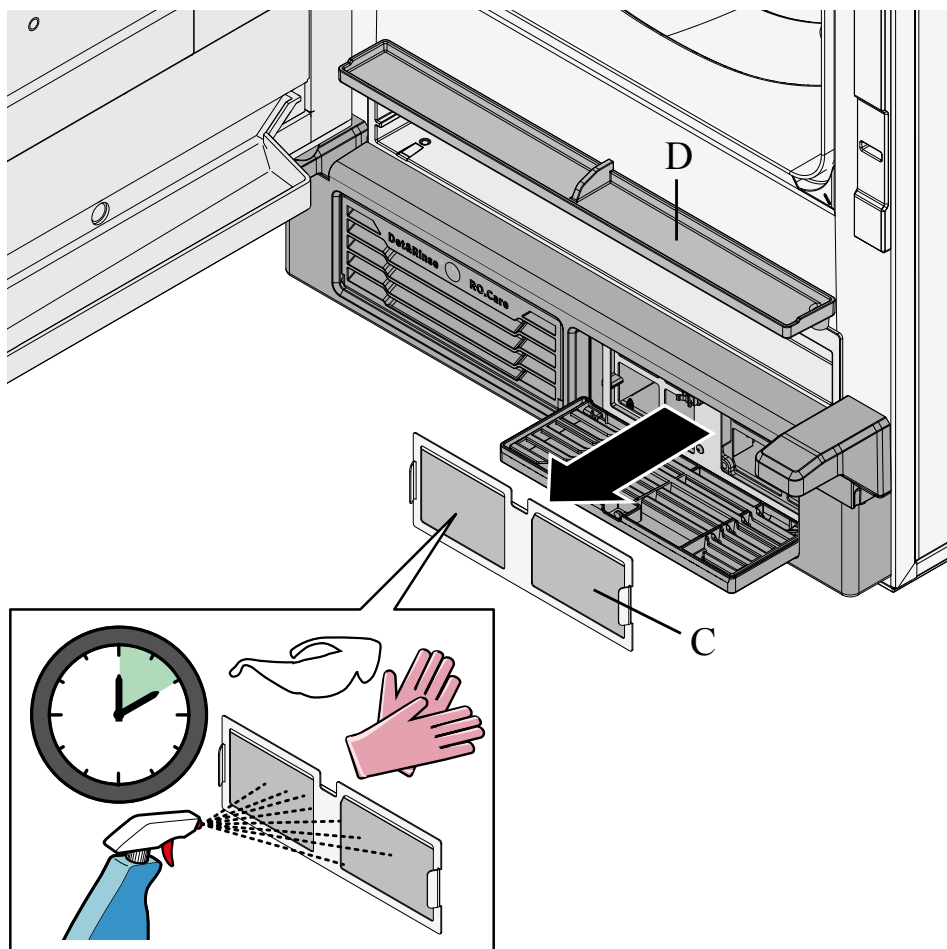
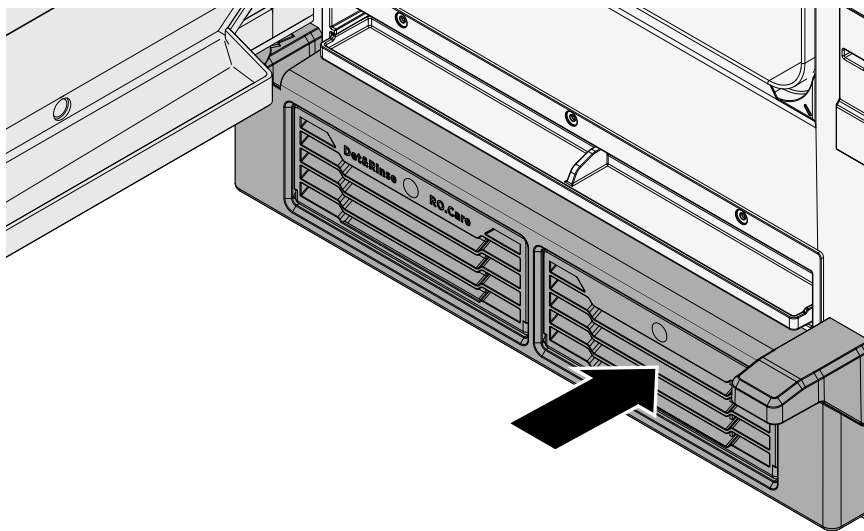
Clean the appliance on a daily basis in order to maintain a good level of hygiene and to prevent the stainless steel from corroding or deteriorating.

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## Cleaning the plate and seal

- Wait for the appliance to cool down fully
- open the oven door and remove plate “A”. Wash the plate/trays using a soft sponge and warm, soapy water. Rinse and dry it carefully
- clean seal “B” using a soft cloth dampened in warm, soapy water





# Cleaning the external parts

- wait for the appliance to cool down fully
  - close the oven door and clean the external steel surfaces with a soft cloth, dampened with soapy water. Take care to avoid seepage under the control panel
  - rinse and dry carefully. Wipe steel surfaces regularly with a soft cloth doused in Vaseline oil to protect them
- 

## Cleaning the control panel

Clean the control panel with a soft cloth and a little detergent designed for cleaning glass. For how to clean, follow the detergent manufacturer's instructions.

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## Cleaning the oven cavity

### Manual cleaning

See the [manual cleaning procedure](#).

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## Inactivity

During periods of inactivity, unplug the appliance from the power and water supplies (if applicable). Rub a soft cloth lightly doused

with Vaseline oil over all stainless steel surfaces and leave the appliance door slightly open.

Before reusing the appliance:

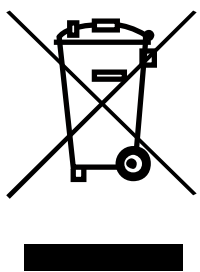
- accurately clean the appliance and accessories. Learn more on [how to clean the appliance](#)
- reconnect the appliance to the electrical and water supply (if applicable)
- inspect the appliance before using it again
- restart the appliance for at least 50 minutes without any food inside and with the microwave set to 0%

To ensure the appliance is in perfect condition in terms of use and safety, maintenance and inspections should be performed at least yearly by an authorised service centre.

# 7. Disposal and recycling

## Information on disposal and recycling

Pursuant to article 13 of Italian Legislative Decree 49 of 2014 “Implementation of the WEEE Directive 2012/19/EU on waste electrical and electronic equipment”.



The crossed-out wheeled bin symbol specifies that the product was placed on the market after 13 August 2005 and that at the end of its useful life it should be collected separately and not disposed of with other waste. All appliances are made with recyclable metal materials (stainless steel, iron, aluminium, galvanized steel, copper, etc.) in percentages above 90% by weight. Before disposal, ensure the appliance is unusable by removing the power cable and all compartment or cavity closure devices (where present). At the end of its useful life, the product must be disposed of in such a way as to reduce any negative impact on the environment and make efficient use of available resources. Prefer prevention, preparation for reuse, recycling and reclamation, and remember “the polluter pays”. Please remember that illegal or incorrect disposal of the product incurs penalties, as provided for by current legislation.

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## Information on disposal in Italy

In Italy, WEEE appliances must be delivered to:

- recycling centres (also known as waste disposal sites/facilities)
  - the dealer from whom the new appliance is purchased, who is required to collect them free of charge (“one-for-one” collection)
- 

## Information on disposal in European Union countries

The EU Directive on WEEE appliances has been implemented differently by each country. Therefore, if you want to dispose of this appliance, we recommend you contact your local authority or dealer for information on the correct disposal method.

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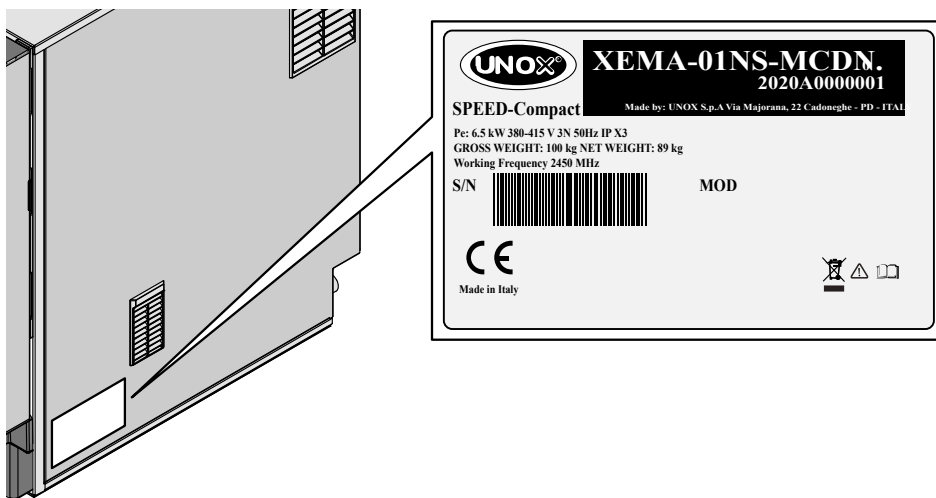
# 8. Assistance and support

- [What to do if the oven isn't working](#)
  - [LONG.Life](#)
  - [Manufacturer's information](#)
-

# What to do if the oven isn't working

If the oven isn't working, disconnect the appliance from any electrical and plumbing connections (where applicable) and contact an authorised [UNOX Technical Assistance centre](#), providing the following information:

- date of purchase
- any warning messages that appear on the display
- the appliance data on the serial plate





# LONG.Life

LONG.Life ensures assistance of our specialised technicians and a 12-month warranty to cover labour and spare parts.

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## Manufacturer's information

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- Fax (+39) 049 8657555  
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[www.unox.com](http://www.unox.com)

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# 9. Copyright

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## **LI3356A**

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