

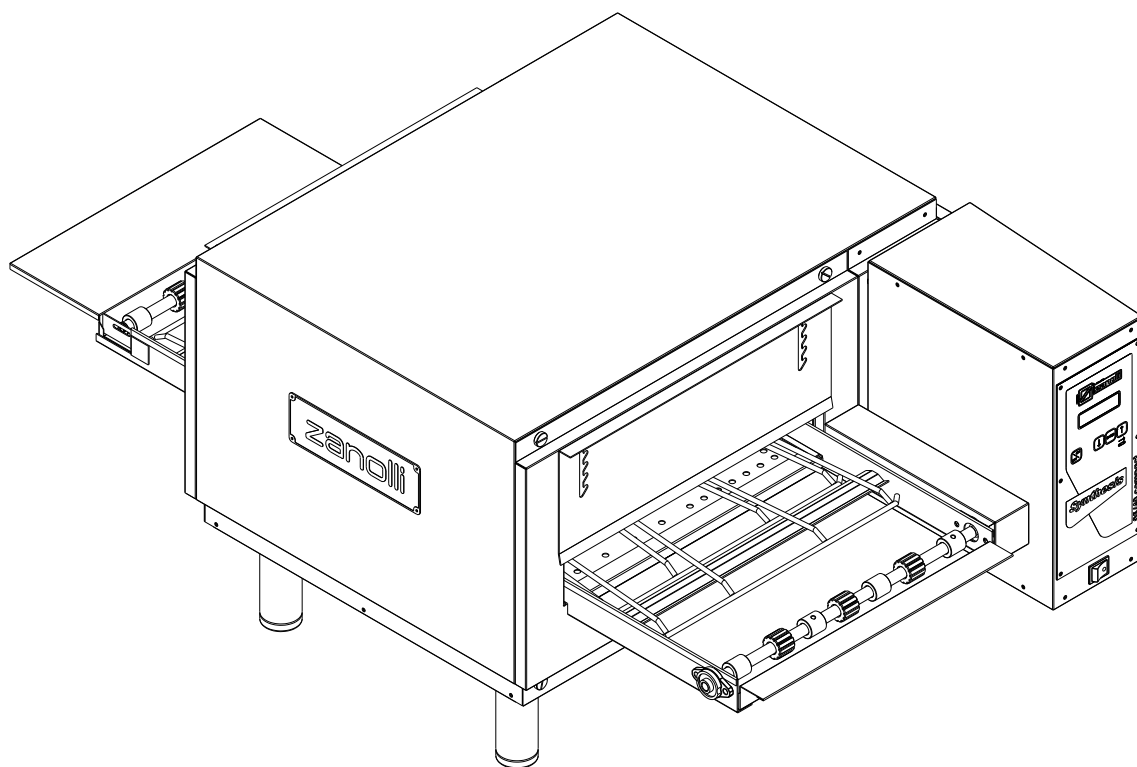
11/2016

Mod: FTEV 40/57-CB

Production code: 2SV4206A (SY05/40 Compact)



Diamond
catering equipment



SYNTHESIS

05/40V COMPACT E

Manuale di installazione, uso e manutenzione
Manual for installation, use and maintenance
Manual de instalación, uso y manutenzione
Notice d'installation, d'utilisation et d'entretien
INSTALLATIONS-, BEDIENUNGS- UND INSTANDHALTUNGSHANDBUCH

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TECHNICAL ENCLOSURES

- a. Technical Specifications
- b. Connections
- c. Wiring diagrams
- d. Exploded views

1. INTRODUCTION

The electric conveyor ovens mod. **SYNTHESIS 05/40V compact** have been designed mainly for the automatic cooking of pizza and similar products. They are conveyor ovens. Favourable peculiarity of these particular ovens is that it is possible to make excellent baking, without controlling the same. For this reason it is possible for an unqualified staff to use the oven.

SYNTHESIS 05/40V compact belong to the family of conveyor ovens. Another important innovation is that **SYNTHESIS 05/40V compact**, thanks to their ventilation system, enable an excellent and uniform baking. In fact, the flow of hot air surrounds the product, removing the barrier of colder air that normally insulates it. This ensures an uniform distribution of the heat in appropriate dosage, in order to prevent the product from drying out excessively and giving it proper fragrance.

Thank you for the preference given to us. We can confidently assure you about your good choice, as our company has been committed to the production of quality items since decades, without useless restriction in the choice of the best materials.

To get the best use out of your new oven please read the information contained in this manual carefully.

2. HOW TO USE THIS MANUAL



The paragraphs marked with this symbol contain indications essential to safety. They must all be read by installers, the end user and any employees that use the machine. Manufacturer does not assume any responsibility for damage or injury incurring as a result of ignoring the safety criteria outlined in these paragraphs.



This symbol, applied to various points on the machine, serves to warn the user of the presence of a non-insulated “high voltage hazard” inside the machine’s casing there being enough power to constitute a fire risk or to electrocute a person.



The paragraphs marked with this symbol contain important information to avoid causing damage to the machine. It is in the users own interests to read these paragraphs carefully.



It is recommended that this installation, instruction and service manual be kept in close proximity to the equipment so that it can be easily and quickly consulted. The manual must accompany the equipment if it is resold as it cannot be considered complete and safe without it.

Take note of the manual code and version shown on the back cover. In the event that this copy is lost or destroyed, you can order another using these.



This manual is made up of a number of chapters. They should be read in their entirety by both installers and service personnel as well as by the end user to ensure **safety of use** and to get the best results from this product.

Some useful indications for the consultation of each chapter are given below.

Chapter 3 contains the reference standards of the oven and directions for the proper use of the same.

Chapter 4 contains all the information needed to install the machine. These are mainly aimed at specialized personnel but should be read by the end user beforehand so as to predispose the environment where the machine will be operated for the installation.

Chapters 5, 6 and 7 are intended for the user who has to learn how to use the machine. These serve as a guide to the essential operations of turning on, using and turning off of the machine under safe conditions.

Chapter 8 gives all the information necessary for the cleaning of the equipment: all those operations that must be carried out by the user to guarantee that it continues to function under safe, hygienic and sanitary conditions and continues to give the best results.

Chapter 9 gives all information necessary for periodic or extraordinary maintenance, e.g. repairing or replacing parts of the equipment.

 **These maintenance operations must be carried out by specialized personnel.**

Chapter 10 gives directions for dismantling the machine.

The technical annexes contain features related to the specific model of oven and all values which may be necessary for the selection, installation and use. This chapter should be used as a point of reference to check that the way the owner intends to use it is in line with the way the machine has been designed to operate and ensure that and ensure that information concerning the precise value of a given measurement or tolerance of the equipment is available whenever necessary.

This chapter also provides a description of the electrical equipment that comes with the machine, the exploded of equipment and a list of spare parts, to facilitate order and replace any damaged parts.

 The Manufacturer reserves the right to update the production series and instruction manuals without the obligation to update the previous production series and previously issued instruction manuals.

3. TECHNICAL SPECIFICATIONS

3.1. Identifying the product

This manual refers to conveyor oven **SYNTHESIS 05/40V compact**.

3.2. Directives compliance

The oven **SYNTHESIS 05/40V compact** carry the  obligatory mark, that guaranteeing their conforming to the following European directives:

2014/35/CE low current directive;

2014/30/CE electromagnetic compatibility directive;

2006/42/CE machines directive;

1935/2004/CE Regulation objects destined for coming into contact with food products.

3.3. Foreseen range of use

The electric conveyor oven mod. **Synthesis 05/40V compact** is designed to cook pizza, or similar products. It is intended for professional use in the catering industry (restaurant, pizza shop, etc..).

The normal operations are the loading and unloading of products on the conveyor, the switching on, adjusting, switching off and cleaning of the appliance.

 The use to which the product should be put as stated above and the configurations foreseen for this equipment are the only ones authorized by the Manufacturer. **Do not use these machines in any way other than that indicated in the instructions provided.**

 The use intended is only valid for equipment which is in good structural, mechanical and electrical condition.

3.4. Technical Specifications

For technical specifications refer to the following technical annexes at the end of this manual:

- a. Technical Specifications
- b. Connections
- c. Wiring diagrams
- d. Exploded views

4. INSTALLATION

 **ATTENTION!** These installation instructions are for the exclusive use of personnel qualified for the installation and maintenance of electrical equipment conceived for professional use in the foodservice industry and community catering operations. An installation carried out by unqualified persons could cause damage to the machine, to people, animals or property

 **ATTENTION!** Proceed with the installation according to those norms in force in the country where it is being carried out.

In addition, where it is necessary to carry out modifications or adaptations to the electrical systems of the building in which the machine will be installed, whoever carries out such modifications must certify that the work has been undertaken according to current “best practices”.

4.1. Checking on delivery

Unless otherwise agreed, the products are carefully packaged in a robust structure in wood and with a sheet of nylon bubble wrap giving protection against knocks and humidity during transport. These are consigned to the freight operator in the best of condition.

We recommend, however, that you to check the packaging on arrival for any signs of damage. If damage has occurred, have it noted on the receipt which must be signed by the driver.

Once the equipment has been unpacked, check that it has not suffered damage. Also check that all the disassembled parts are present.

In the event of damage to the equipment and/or missing parts, bear in mind that the freight operator can only accept claims within 15 days of delivery and that the manufacturer cannot be held responsible for damage incurred to its products during their delivery. We are however, available to assist you in presenting your claim.

 **In the event of damage do not try to use the equipment and consult with professionally qualified personnel.**

4.2. Choosing a place for installation

An effective, safe and long lasting functioning of the appliance also depends on the position in which it is installed. For this reason, it is advisable to carefully consider where to install the equipment before it is delivered.

Install the appliance in a dry and easily accessible place both to facilitate its use and to carry out cleaning and maintenance.

⚠ The appliance must be installed at least 20 cm from the walls of the room or from other equipment so that the ventilation outlets located on the sides of the oven are not obstructed.

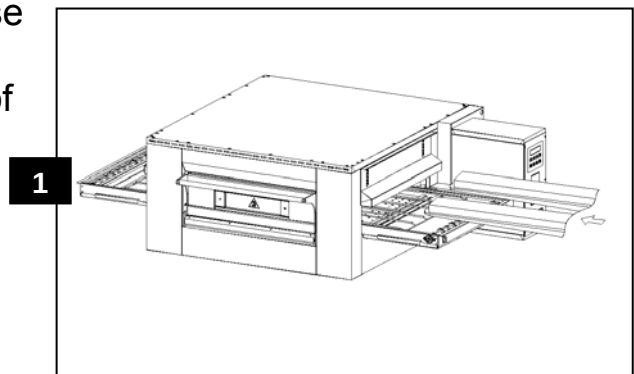
Whilst in operation, cooking equipment produces vapor and cooking smells that compromise the integrity of a healthy working environment.

⚠ A check must be made to ensure that the temperature and relative humidity never exceed the maximum and minimum values indicated in the specifications (see Enclosure a) even when the machine or other machines in the room are functioning.

Exceeding these values especially the temperature or the maximum relative humidity can easily and unexpectedly damage electrical equipment creating hazardous situations.

4.3. Moving the unit

To offload and transport the unit, use a pallet truck or a transpallet lifter with a load capacity at least equal to that of the unit. Raise the doors at the entrance and exit of the oven to the position of maximum aperture. Insert the forks into the cooking chamber by way of the tunnel entrance or exit (Fig.1).



⊘ To avoid damage, place protective material between the forks and the unit.

⚠ Make sure that the lifting equipment has a lifting capacity superior to that of the weight of the load.

All responsibility for the lifting of loads rests with the person doing the lifting.

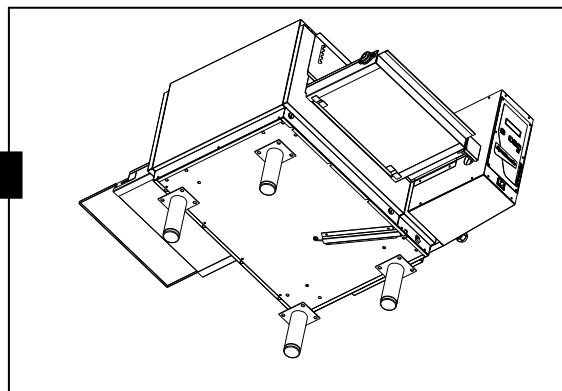
⚠ In all circumstances, to avoid unpredictable movement, be aware of the equipment's centre of mass.

⚠ Take care that children do not play with the packaging materials (e.g., plastic sheeting and Styrofoam): suffocation danger!

4.4. Positioning the unit on the work surface using the leg supports

Fix the leg supports to the base of the oven with the screws supplied (Fig. 2). Position the oven on the work surface ensuring that this acts as a stable support.

2

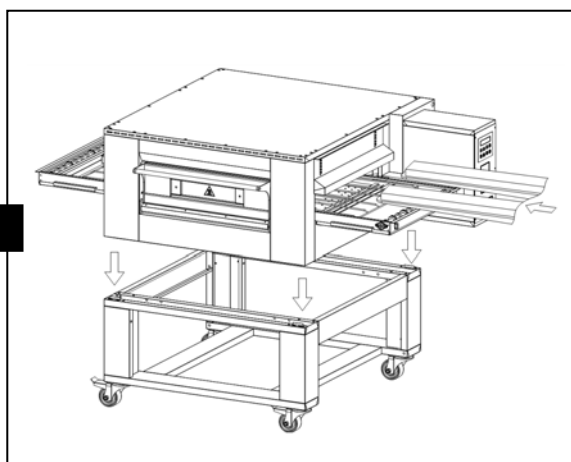


4.5. Positioning the unit on its base

The base will only be supplied if requested.

Position the oven by slotting it into the corners of the supporting frame. (Fig.3)

3



4.6. Positioning stacked units

⚠ FOR THE UNITS THAT CAN BE STACKED ONE ON TOP OF THE OTHER SEE ENCLOSURE B.

Once the first oven has been positioned on the work surface (using the leg supports) or the supporting frame (see previous paragraph) stack the second and third modules one after the other by matching up the oven's external side panels.

4.7. Electrical connection

⚠ Before making any connection, check that the specifications of the electrical supply to which the equipment must be connected, correspond to the specifications of the power supply required by the apparatus itself (see Enclosure a).

⚠ The appliances are supplied with an electric connection with ground/earth cable for connecting the appliance to the power grid according to the supply required (see Enclosure a).

In compliance with the safety norms in force. **It is obligatory to connect the ground/earth cable (yellow-green) to an earthing system with the same dispersion capacity as the appliance itself. The efficiency of this system must be correctly verified according to the norms in force.**

The power cable must terminate with a plug to connect to the electrical switchgear having a corresponding differential magneto thermal switch.



The equipment is not supplied with a power plug.

The coupling between plug and socket must be such that the earth conductor is connected first and disconnected last and must have the right dimensions for the rated current (see Enclosure a). Plugs and sockets for industrial use of the type CEE17 are suitable or those which satisfy European norm EN 60309.

The thermal circuit breaker must be calibrated to the total rated current and the magnetic circuit breaker calibrated to the rated current (In the case of ovens this is only slightly higher than rated current), while the differential mechanism must be calibrated to the 30 mA current (see Enclosure a).

The electrical socket must be easily accessible and must not require further location after the installation of the equipment. The distance between the equipment and the socket must be sufficient to avoid stretching the power cable.

For the position of the electrical power connections see Enclosure b.



The power cable must never be trapped under the feet or wheels of the equipment.



If the power cable is damaged it must be substituted by customer support or by a qualified service engineer so as to avoid any risk.

The Manufacturer does not accept responsibility for damage caused by failure to observe the abovementioned norms.

4.8. Exhaust produced by combustion



ATTENTION! Carry out the installation of the oven according to the standard defined by the norms in force for this type of equipment in the country in which it is being installed. For more information refer to these norms.



The Manufacturer cannot answer for damage caused by ignoring these abovementioned norms as well as the information in this manual.

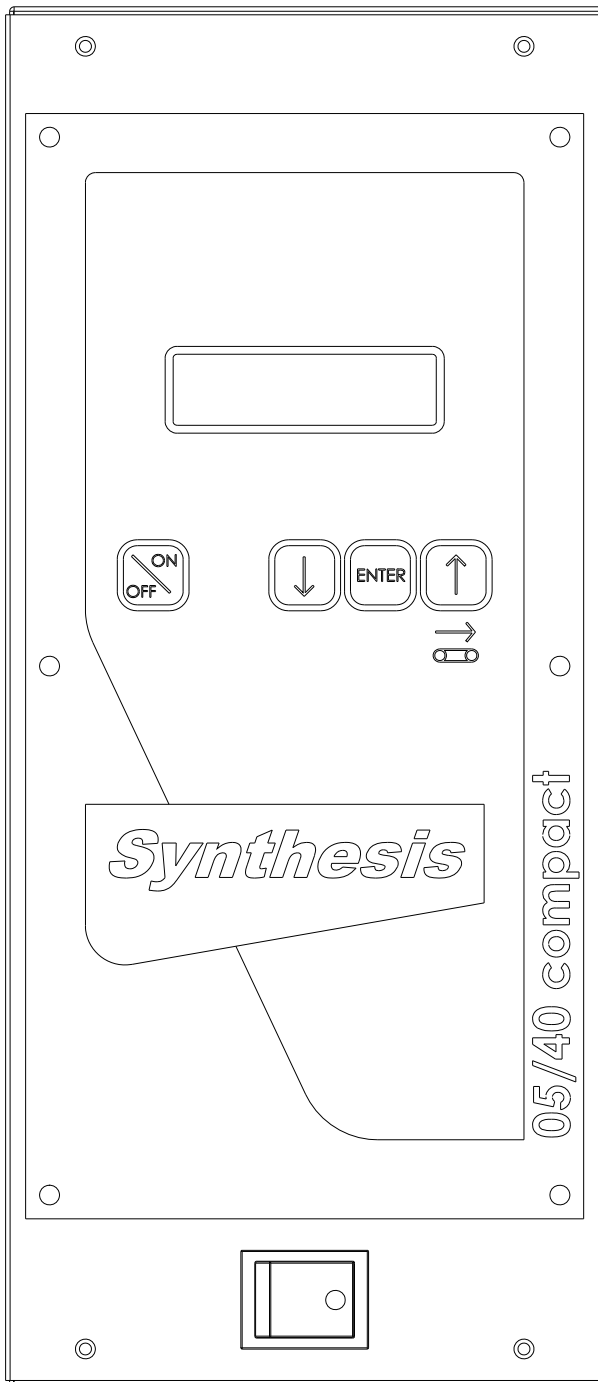
4.9. Checking before starting work

After completing installation of the unit a series of checks must be carried out, listed as follows:

- check that the various disassembled parts have been assembled.
- Check the power cable.
- Check that the control panel is working.
- Check that the apertures for ventilating the room are adequate.
- If present, check that the ventilation hood is working.

5. OPERATION

5.1. Control panel



Oven on/off switch



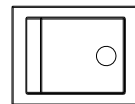
Cooking set-point display and
parameter value step down key



Parameter modification
access key



Conveyer arrest and
parameter value step up key

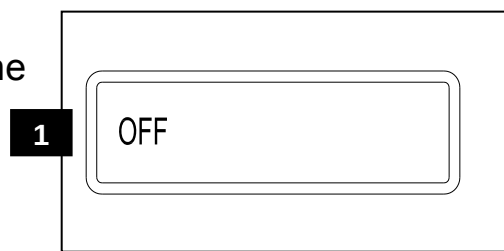


General mains switch

5.2. Functional states of the system

5.2.1. Inactive state

When the general mains switch  is in the “off” position (green LED is off) the circuit board is no powered, the display is off and all the functions of the oven are deactivated. Putting the mains switch in the “on” position (green LED on) the circuit board is powered and the word “OFF” appears on the backlit display (Fig.1).

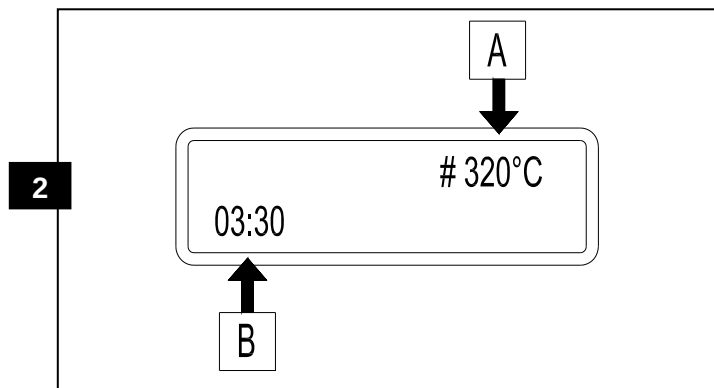


5.2.2. State of activity

To activate the oven’s functions, keep the  key pressed for more than 3 seconds while the general mains switch  in the “on” position (green LED on). The fan will be turned on and the oven will start to heat up if this has been previously requested. The display will show the values shown at figure 2, where:

A = Effective temperature of the cooking chamber (°C)

B = Cooking time (minutes : seconds)



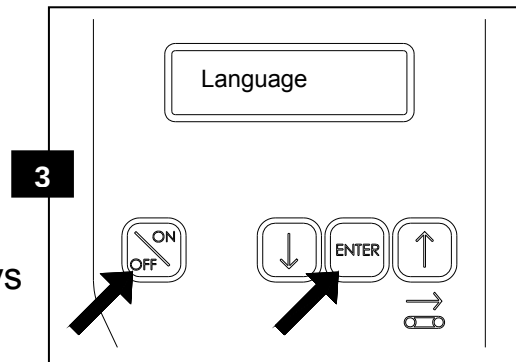
5.3. Settings

5.3.1. Setting the language

The language set for the display can be chosen from those available: With the general mains switch in the “off” position

(green LED off), keep the  and  keys pressed and provide power by switching the mains power switch into the “on” position.

After three seconds the display will show the word “Language” (Fig. 3).



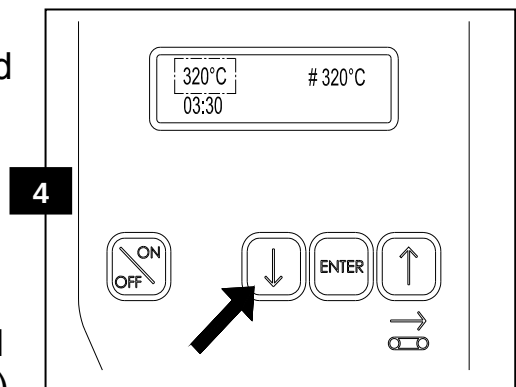
Press  to enter this functions and with the  and  keys select the desired language. Once the it has been selected, press the  key once more to confirm and go to the “exit” position with the  and  keys. Then exit from this setting by pressing the  key.

5.3.2. Temperature adjustment

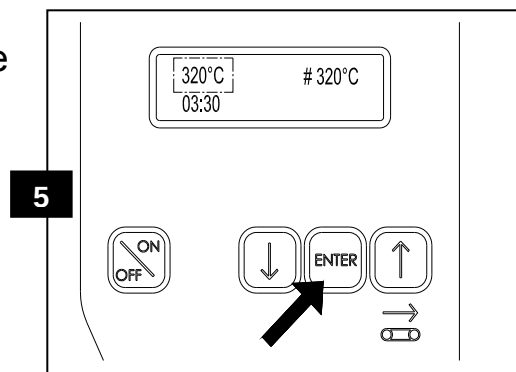
The oven temperature can only be adjusted when the oven is on.

The oven heats up to and then remains at the set temperature until it is switched off.

When the oven is on, the real temperature of the cooking chamber is indicated; to see the set temperature, press the  key and step down the value for this parameter (Fig.4). This value will be visible for 2 seconds.



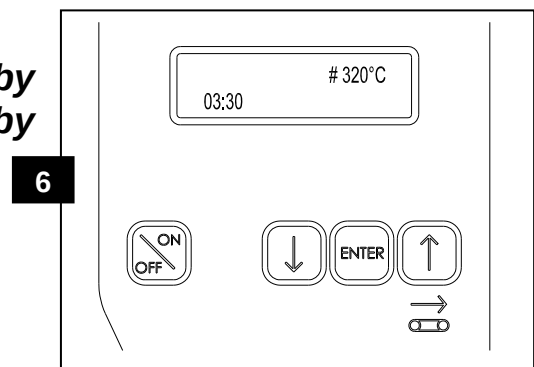
To set or modify the temperature, press the  key. The value of the temperature will flash (Fig.5), select the required value using the  and  keys and confirm it with the  key. The temperature can be regulated from 0 to 320°C.



5.3.3. Cooking time adjustment

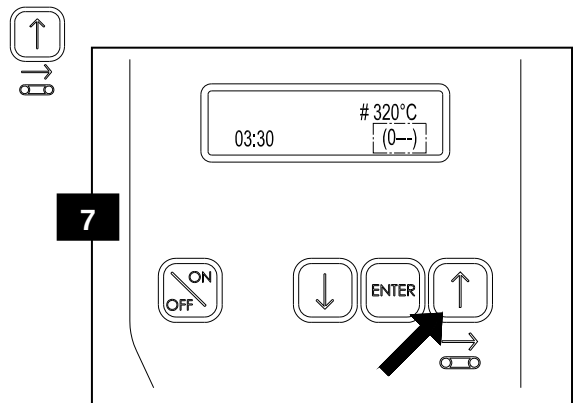
The required cooking time can be set by the user and is managed automatically by the circuit board.

When the oven is turned on the wire mesh conveyor is at a standstill, the corresponding symbol is not shown on the display (Fig.6).



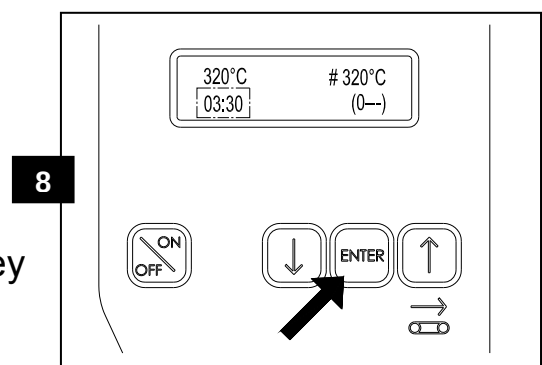
To set the conveyor in motion, press the key. The moving symbol appears on the display (Fig. 7). The conveyor can be activated or deactivated at any time by

using the  key.



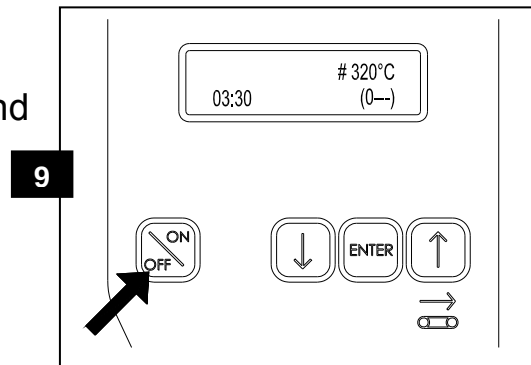
To set or modify the cooking time press the  key, the temperature will be show as a

flashing number. By pressing the  key once again (Fig.8), the display shows a flashing value for the cooking time. Modify this cooking time to the one required using the  and  keys. Press  to confirm and exit the setting procedure. Cooking times can be set between 2 and 30 minutes.

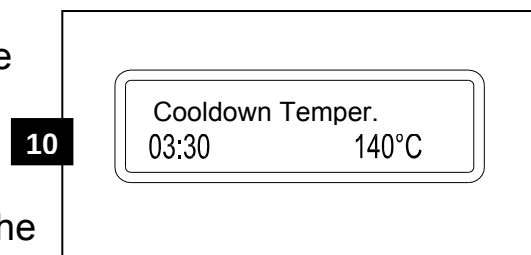


5.4. Switching off the oven

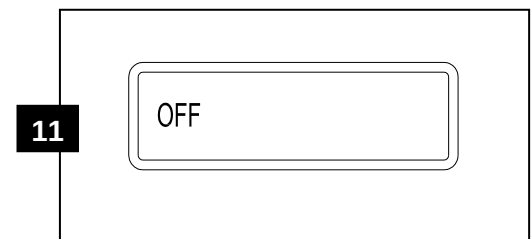
To turn off the oven press the  key and keep it pressed for 2 seconds (Fig. 9). The oven stops supplying heat but the ventilation and the conveyor continue to function until the temperature drops below **140°C**.



Whilst the oven is turning itself off, the wording “Cooldown Temper.” will flash on the display and the effective temperature inside the cooking chamber which will progressively decrease (Fig.10). In this phase the oven can be turned back on and the movement of the wire mesh conveyor can be started or stopped.



When the temperature gets down to **140°C**, all of the oven's functions are deactivated and the display shows the wording “OFF” (Fig. 11).



5.5. Alarms

The functioning of the oven is continually checked, setting off an alarm procedure if any faults arise.

5.5.1. “Temp failure”

If the temperature probe is broken, the oven comes to a halt and the wording “Temp failure” appears on the display.

 Necessary to call in specialists to restore functionality.

5.5.2. “Over Temperature”

If the temperature measured by the probe exceeds 390°C, the oven will shut down and the temperature value on the display is replaced with the words “Over Temperature”.

 Necessary to call in specialists to restore functionality.

6. USE

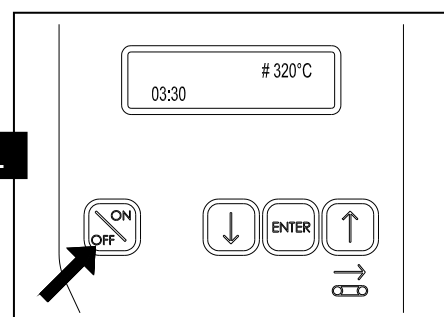
 During cooking or at the end of cooking some of the oven's surfaces reach dangerous temperatures. Never touch these surfaces and only use the proper handle.

6.1. Preparation for use and before turning

If the unit has just been installed or if it has not been used for several days before using it to work you need to clean it completely food as described in Chapter cleaning, to eliminate manufacturing waste, accumulations of dust or other substances that may contaminate food.

6.1.1. Ignition Control Panel

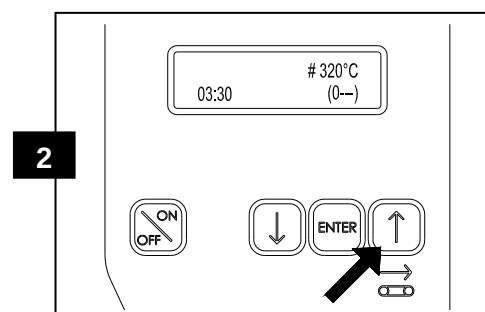
Put the general mains switch  into the "on" position (green led lights up). Press down the  key for 3 seconds the  (Fig.1), the ventilator and the heating elements will come on.



6.1.2. Settings and start cooking

After having set the temperature and the cooking time required (see paragraphs 5.3.2 and 5.3.3) go on to set the wire mesh using

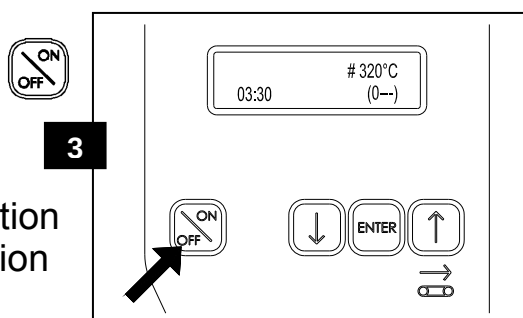
the  key (Fig.2).



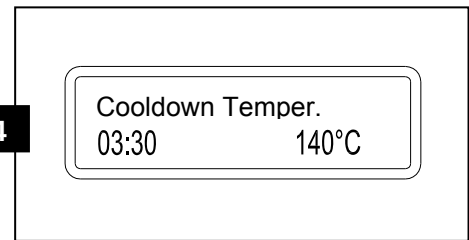
6.1.3. How to turn off the oven

At the end of each working day, keep the  key pressed down for 2 seconds (Fig.3).

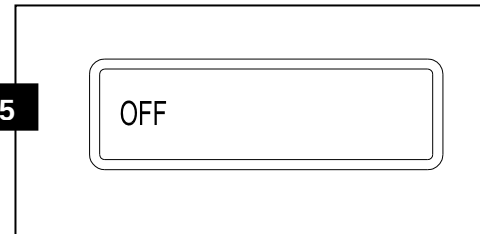
Heating will be turned off, while the ventilation and the mesh conveyor will continue to function until the temperature has not dropped below **140°C**.



During this shutdown phase whilst the display is illuminated the wording “Cooldown Temper.” flashes and the effective temperature in the cooking chamber which is decreasing (Fig.4). In this phase, it is still possible to turn the oven back on again.

4

When the temperature has dropped to **140°C**, all the oven's functions are deactivated and the display shows the word “OFF” (Fig.5).

5

For longer periods of inactivity (for instance holidays closure) it is advisable to turn off the main switch on the electric panel, but only when the chamber fans have stopped.

7. SAFETY WARNINGS

7.1. Prohibited actions and obligations towards the prevention of accidents

 **Read the warnings listed in this chapter carefully. They give important indications concerning safety.**

It is forbidden to install accessories that do not conform with safety standards.

Have the appliance inspected regularly by a qualified technician to guarantee your safety.

7.1.1. Warnings for installers

Check that the preparation for housing the appliance conforms to the local National and European regulations.

- Follow all the indications in this manual
- Do not make any overhead electrical connections using provisional or non-insulated cabling.
- Check that this electrical equipment is efficiently earthed.
- Always use personal safety devices and other means of protection foreseen by the law.

7.1.2. Warnings for users

The environmental conditions of the place where the appliance is to be installed must have the following characteristics:

- the area must be dry;
- be distant from sources of heat or water;
- have adequate ventilation and illumination conforming to the norms of hygiene and safety foreseen by the laws in force;
- The floor must be level and compact to facilitate thorough cleaning;
- there must not be any obstacles of any kind in the immediate vicinity that could compromise the normal ventilation of the area.

Apart from this the user must:

- make sure that children do not come close to the equipment whilst it is functioning;
- observe the rules laid out in this manual;
- not use the machine inappropriately but stick scrupulously to the use for which it was designed;
- not remove or interfere with the equipment's safety mechanisms;
- keep the safety systems in good working order;
- carry out all working procedures with the utmost safety and calm;

- respect the instructions and warnings highlighted by the signs on the equipment. These signs are to prevent accidents and must always be perfectly legible. Whenever they are damaged or illegible it is obligatory to replace them by requesting the original part from the manufacturer;
- disconnect the electricity supply after the appliance has been used,
- before carrying out cleaning or maintenance.

 **ATTENTION! Whilst the machine is working it is forbidden to remove the safety protection seeing that its parts are moving. These could cause injury to hands.**

 In the case of fire do not use liquid extinguishing agents but only those in powder form

7.1.3.Warnings for the maintenance operator

 Disconnect the electricity supply before working on electrical or electronic parts or connections.

- Always use personal safety devices and other means of protection.
- Before beginning any maintenance operations make sure that the equipment has cooled down if it has just been used.
- Should one of the safety devices not work or not be set correctly the appliance must be considered out of order.

8. CLEANING

 **Cleaning should be carried out with the equipment turned off and at room temperature having taken the precaution of disconnecting the electricity supply.**

Weekly maintenance can be carried out by the equipment's operator given that they observe the safety procedures set out in this manual. A simple but regular and careful clearing guarantees efficient performance and the normal functioning of this equipment.

 **Always use person protection gear and always use tools that are appropriate for maintenance.**

 **Do not direct jets of water onto the equipment for clearing as these can penetrate through to and damage the electrical system with the consequent risk of electrocution and the equipment starting up unexpectedly.**

 **Do not use abrasive tools (abrasive sponges, etc.) because these will cause the stainless steel and glass parts to become opaque and will, quite quickly, remove the protective layer of aluminum coated sheet steel, at which point it will start to rust.**

 **Do not use detergents containing chlorine.**

 **After the maintenance operation or repair has been carried out, reinstall all physical protection and reactivate all safety devices before putting the machine back into service.**

8.1. Cleaning removable parts

 **To avoid that at some points accumulate dirt or detergent residue that may contaminate processed products, help with tools not sharp or small brushes.**

It is advisable to wash the various removable parts before food residues on them dry and go hard.

It is recommended to clean the entry and exit ports at the end of each day, at least.

8.2. Cleaning of external parts

 The crystals are particularly sensitive to sudden changes in temperature that can cause them to break into tiny fragments. Do not handle the crystals and not bring them into contact with the water until they are at room temperature.

 Use a soft wet sponge with a light not abrasive detergent to clean external stainless steel or painted surfaces.

8.3. Cleaning the baking chambers

To access the internal components of the baking chamber, proceed as follows:

1. Disconnect the power supply to the oven by turning off the mains. Use the switch on the mains fuse box.
2. Remove the drawers at the entrance and exit of the wire mesh conveyor belt.
3. Remove the casing covering the conveyor belt transmission joint freeing it from its attachment with an upward movement.
4. Rotate the wire mesh conveyor until the drive shaft pivot corresponds with the transmission joint notch.
5. Slide the joint towards the control panel freeing it from the conveyor belt drive shaft.
6. Raise the shutters at the entrance and exit to the point of maximum aperture.
7. Lift the wire mesh conveyor belt from both ends and remove it in the direction of the controls.
8. Remove the screws from the exit and entry side panels, then move them.
9. Unscrew the diffusers' fixing nuts with a number 8 spanner, and then extract the diffusers using a pair of robust gloves to avoid being eventually grazed on sharp corners.
10. After cleaning the equipment reassemble all the components by following the instructions above in reverse order.

It is recommended to clean the oven after it has been in operation for more than 200 hours.

9. MAINTENANCE

 **WARNING!** These use and maintenance instructions are intended only for staff qualified for the installation and maintenance of electrical equipment. Maintenance by other persons may cause damage to the equipment, persons, animals or things.

 In the majority of cases it is necessary to remove the fixed guards in order to carry out repairs and checks. This also renders the voltage cables accessible.

Before carrying out any maintenance operations check that the equipment's feed cable plug is disconnected from the switchboard. Put the plug in a place where the maintenance operator can easily ascertain that it has been disconnected during all of the work done with the guards removed.

9.1. Error indicator

The electronic thermo-regulator can detect various malfunctions, for details see 5.5.

9.2. Safety thermostat

The safety thermostat intervenes when the temperature of the cooking chamber exceeds 500°C deactivating the oven. The safety thermostat is located on the outside of the switchboard under the conveyor belt.

To get the oven to start again, unplug it from the mains and wait for the cooking chamber to cool down.

Unscrew the cap of the safety thermostat reset button and press the button. Resetting is not possible until the temperature in the chamber has fallen below 500°C.

 Since the safety thermostat intervenes only in case of serious breakdowns, carefully check that it is functioning properly and carry out any necessary repairs before restarting the oven.

10. DECOMISSIONING AND DEMOLITION

Before proceeding with the decommissioning disconnect the electrical supplies to the equipment and any other connections there may be and then move the modules using suitable means such as: forklift trucks, hoists, and so on.

The machines are made up of the following materials: stainless steel, coated steel, glass, ceramic material, rock wool and electrical parts.

For the purposes of demolition therefore the materials have to be separated in observance with the norms in force in the place where the machine is being dismantled.



Separate collection. This product must not be disposed of with normal household waste. Local RAEE regulations may provide for separate collection of this kind of product.