

CERAMIC GLASS COOKTOP USER'S MANUAL

PHILCO



Famous for Quality the World Over

**PHS 602
PHS 611**

Dear customer,
Thank you for buying a PHILCO brand product. So that your appliance serves you well, please read all the instructions in this user's manual.

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PART 1: IMPORTANT SAFETY INSTRUCTIONS

Recommendation:

Carefully read these instructions before installing and operating this cooktop. Write down the serial number found on the rating label of the cooktop in the space below. It is essential that you store this user's manual in a safe place so that you can use it in the future. If you intend to sell the appliance, give it to another owner, or if you move, always make sure that the user's manual is attached to the appliance, so that the new owner can learn about the operation of the appliance and the relevant warnings.

SERIAL NUMBER:

Basic safety instructions

- Take the appliance out of the packaging. Check that you have removed all advertising and promotional labels before first use.
- After unpacking, check the appliance for damage, also check the power cord for damage, if appropriate. Do not install a damaged appliance or an appliance with a damaged power cord. Contact an authorised service centre.
- We recommend that you keep the packaging materials at least for the warranty period.
- This appliance is designed for household use in the home.
- Only use the appliance for the purpose of heating or cooking food; do not use for other purposes than for which it is designed (e.g. heating a room).
- **The Manufacturer, importer take no responsibility for damages caused by inappropriate, incorrect or negligent use.**
- Do not use the appliance for cutting or chopping food (e.g. bread). The glass surface of the appliance must not be used as a work surface.
- Do not use cookware that could scratch or damage the surface of the appliance.
- Only connect the appliance to a properly grounded circuit that conforms to valid electrical safety codes. If you are not sure whether the used electrical circuit is properly grounded, please contact a qualified electrician.
- Do not subject the power cord to excessive pressure during the installation and placement of the device, or to extreme temperatures.
- Under no circumstances should you replace the power cord yourself. All maintenance must be performed by a qualified electrician with the power cord disconnected.
- Do not use adapters, multi-socket adapters or extension cords.
- Built-in appliances may only be used when installed into a suitable unit that conforms to relevant standards.
- If you hear a cracking sound coming from the appliance, turn it off and disconnect it from the power socket to prevent potential injury by electrical shock.
- We recommend that you install a smoke detector and that you locate fire blankets or fire extinguishers near the appliance.
- The appliance may heat up during operation, prevent small children from coming close to the appliance.
- This appliance must not be used by any persons (including children) with mental disabilities, weak strength or by inexperienced persons, unless they have been properly trained or schooled in the safe use of the product, or unless they are properly supervised by a qualified person who is responsible for their safety.
- Children should always be supervised so as not to play with the appliance.

Safety instructions for use

- Do not place any metal items or flammable materials such as knives, forks, spoons, wiping cloths or pot lids, etc. near the cooking surfaces as they may heat up or catch on fire.
- Do not place empty cookware on cooking surfaces when they are turned on or use the surfaces without cookware.
- Only use cookware designed for this type of appliance.
- Do not leave the appliance turned on without supervision, especially when cooking with fat or oil. In the event of burns, a sudden ignition could occur.
- Pay increased attention when another turned on appliance (e.g. an iron) is used near the turned on appliance and check that the power cord is not touching or near the cooking surfaces.
- Do not place cookware with a wet base on to hot hotplates. There is a danger of damaging the cookware and the surface treatment of the cooktop.
- If liquid is spilled from the cookware and comes into contact with a hot hotplate, pressurised steam may be created. Risk of skin burns or damage to the cooktop. Carefully wipe the liquid off the cooktop using a dry wiping cloth.
- Check that the appliance is properly turned off if you will not be using it.
- Only use cookware that is suitable and designed for this type of appliance. Such cookware for induction appliances should be clearly marked by the manufacturer.
- Do not use flammable substances (alcohol, petrol) near the appliance when using it.
- You may hear a quiet sound when the appliance is turned on. This is a normal event.
- If the appliance is not used according to the here provided instructions, there is a risk of skin burns.

IMPORTANT

Leave a ventilation opening of at least 5 mm between the workbench and the front part of the component located underneath it.

Cleaning and repairs

- Ensure that the appliance is turned off and that it has cooled down completely before cleaning it.
- Do not use steam cleaners for cleaning.
- Do not use coarse or aggressive cleaning agents as they could damage the surface of the appliance.
- For cleaning use only special agents designed for glass ceramic cooktops.
- Keep the appliance clean to extend its lifetime.
- If the appliance needs servicing or repairs that requires the removal of the cover, please contact an authorised service centre or another qualified person.
- Under no circumstances should you attempt to repair the appliance yourself.
- Neither the manufacturer, importer nor the distributor take any responsibility for damage resulting from incorrect installation or connection.

Avoid the following

The base of the used cookware

A coarse base can scratch the cooktop. Do not turn on the cooktop with empty cookware. This could cause damage.

Hot cookware

Never move hot pots or pans on to the control panel or the frame of the cooktop.

Salt, sugar and sand

Salt, sugar and sand can scratch the cooktop. Do not use the cooktop as a workbench or as storage space.

Hard and pointed items

Hard or pointed items can damage the cooktop.

Boiled over food

Sugar and similar foods may damage the cooktop.

Plastic and foils

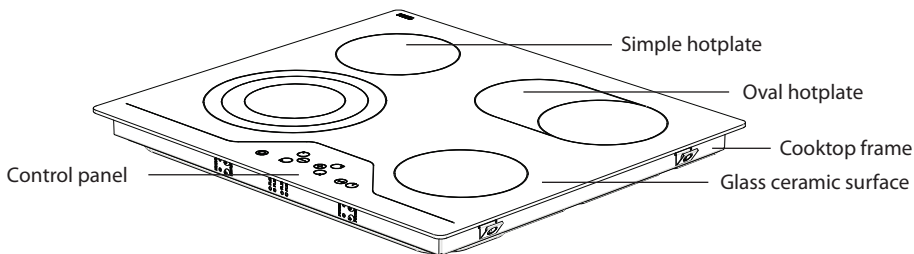
Aluminium foils and plastic containers will melt on hot hotplates.

Cleaning agents

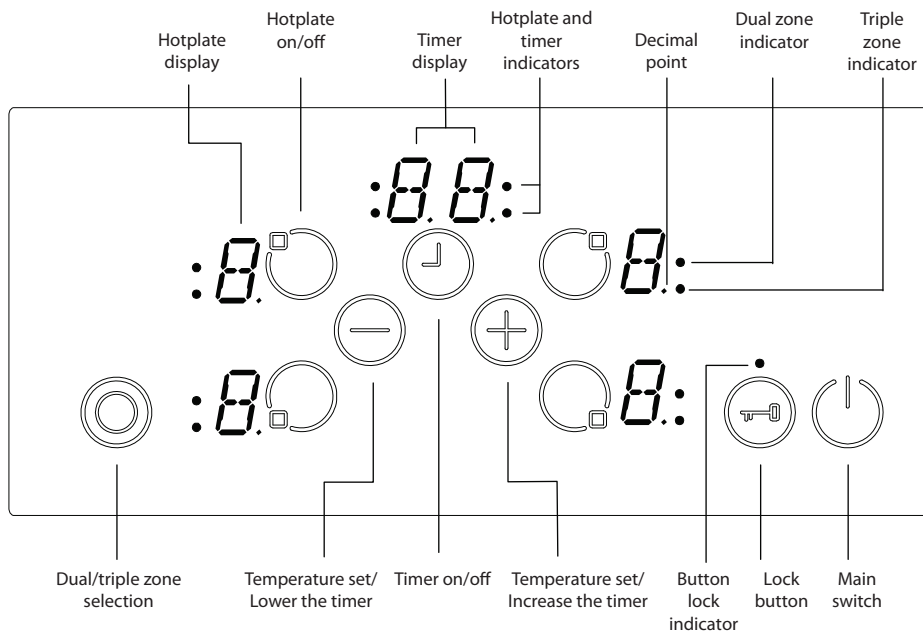
Cleaning agents that are not designed for glass ceramic cooktops may leave irremovable stains on the surface of the cooktop.

PART 2: DESCRIPTION OF THE APPLIANCE

Description of the appliance



Description of the control panel



NOTE:


Due to continuous development the presented picture may differ from the actual model.

PART 3: OPERATING THE APPLIANCE

The appliance is controlled by touching (pressing) buttons and the respective functions are shown on a display and are accompanied by sounds.

Stand-by mode	S-Mode	Power is supplied to the appliance, the hotplate displays are off or the warm hotplate function is activated.
Operating mode	B-Mode	At least one hotplate is on and the display shows a temperature from 0 to 9.
Lock mode	VR-Mode	The control panel is locked.



Turning the appliance on and off

If the appliance is in stand-by mode, press the main power switch  for about one second to switch the appliance into operating mode. A sound is made each time a button is pressed.

A "0" will appear on each of the hotplate displays and the decimal points will start flashing (in one second intervals).



If you do not perform any action within 10 seconds, all the hotplate displays will turn off.

When the display turn off, the appliance is switched to the stand-by mode.

If you press the main power switch  for more than 2 seconds (in operating mode), the appliance will turn off and switch to the stand-by mode. You can turn off the appliance at any time by pressing the main power switch . Even if you are pressing another button at the same time.



If any of the hotplates are still warm, the display of this hotplate will show the respective symbol indicating that the hotplate is dangerously hot and there is a risk of injury.

Selecting a hotplate

Use the on/off button of a hotplate to turn on the respective hotplate. The decimal point of the selected hotplate will start flashing. Use the  or  buttons to set the temperature in the range 1 - 9.


You must press the buttons within 3 seconds, otherwise the selection will be deleted and the decimal point will disappear. If you do not press any button within 10 seconds, the appliance will automatically switch to the stand-by mode.

NOTE:



Always set the temperature of the hotplate using the  or  buttons in the range from 1 - 9. A sound is made each time a button is pressed.


Turning on dual and triple zones (available depending on the model)

Turning on a dual zone

Turn on the dual zone by pressing the  button. A sound is made. At the same time the dual zone indicator will light up.

Turning on a triple zone

Press the , a sound will be made and the dual zone will be activated. Press the  button again. A sound is made and the triple zone will be activated. The triple zone indicator will be lit and the triple zone function will be activated.

Press the  button again and the triple zone function will be deactivated. Each time it is pressed the hotplate mode will change as follows: dual zone activated, triple zone activated, zones deactivated, dual zone activated, triple zone activated, etc.)


NOTE:


The dual or triple zones may be turned on when the hotplate temperature is set in the range from 1 - 9.

Using the Boost function

All hotplates are equipped with the Boost function.




If the Boost function is activated, the hotplate will switch to maximum power for a preset time, which depends on the selected temperature setting. The "A" symbol and the set temperature will be intermittently shown on the display in one second intervals. As soon as the Boost function time elapses, only the set temperature is shown.

If the Boost function is used, the temperature must be set to 9 from 0 using the  button. After the temperature is set to 9, it will be intermittently shown on the display with the "A" symbol. This means that temperature 9 and the Boost function are set.



You can also activate the Boost function by repeatedly pressing the  button up to temperature 9. The symbol "A" and 9 will intermittently flash on the display.

Turning off individual hotplates

You can turn off a hotplate in one of the following ways:

- Press the  and  buttons at the same time.
- Lower the temperature to 0 by repeatedly pressing the  button.
- Turn on the timer function for turning off a hotplate.

Method for turning off a hotplate by pressing the and buttons at the same time

Use the on/off button of a hotplate to turn on the respective hotplate. The decimal point of the selected hotplate will start flashing. To turn off hotplates press the  and  buttons at the same time. A sound is made and "0" is shown on the display.

If the timer of the selected hotplate is activated, thereafter the display will show "0", the timer indicator and the timer display will turn off.

If the hotplate is still dangerously hot, the display of the given hotplate will show the "H" symbol.

Method for turning off a hotplate by pressing the button

You can also turn off a hotplate by lowering the temperature to "0".

As soon as '0' is shown on the hotplate display, the decimal point will also disappear.

When a hotplate is turned off, not only is "0" shown on the display of the given hotplate, but at the same time the hotplate indicator and the timer display will disappear.

If the hotplate is still dangerously hot, the display of the given hotplate will show the "H" symbol.

Method for turning off a hotplate using the timer function (available depending on the model)

After reaching the time of 0 minutes, the timer will interrupt the operation of the hotplate and the hotplate display will show "0" and the timer display will turn off. The timer display will show "00". The respective hotplate indicator will disappear.


At the same time the dual/triple zone indicator will disappear, if such a zone is turned on.


A sound is also made indicating that the timer has finished counting down. Press any button to cancel the sound.


Timer function (available depending on the model)


It is possible to set a maximum of 4 timers simultaneously (one for each hotplate) and also a minute timer, which is independent of a hotplate that is turned on.

All the timers can only be set in the operating mode. The hotplate timer can be set when the hotplate temperature is set in the range from 1 - 9. The minute timer can be set without the need to turn on a hotplate.




In order to use both types of timers at the same time, the timer function must be activated using the  button.

Turn on the appliance. Then press the  button once and the system will show the minute timer (no hotplate indicator is flashing and all hotplates are turned off).

Press the  button again and the cooking zone indicator will start flashing. Now the appliance is switched to the hotplate timer setting.

Press the  button again and the timer of the next hotplate in the clockwise direction can now be set. Repeat the previous step.

Minute timer

The minute timer function can be turned on without having to turn on the hotplate. Press the  button once to turn on the minute timer. "00" will be shown on the display and the dot in the right part of the timer display means that you can use the  and  buttons to set the minute timer.

The minute timer is set when the indicators of all cooking zones flash.

After the minute timer is successfully set, a countdown will start.



NOTE:


The minute timer will not be cancelled by turning off the appliance or by activating the button lock function. It will continue running.

A sound will be made as soon as the minute timer reaches "00". Press the any button to cancel the sound.

Hotplate timer


The hotplate timer can be set only when the given hotplate is turned on (temperature is set from 1 - 9).

First press the  button and the minute timer will be activated. Press the  button again and the hotplate timer will be activated. The hotplate indicators will start flashing.

Repeatedly press the  button to select the hotplate for which you want to set the timer. The hotplates will change in the clockwise direction. The indicator of the selected hotplate will start flashing.


Use the  and  buttons to set the hotplate timer.


The timer is activated when the indicator of the selected hotplate lights up.

To set the timer for other hotplates, press the  button again and proceed according to the steps described above.

10 seconds after the last step is performed the timer display will change to a timer, which will elapse as the next in line.


The hotplate timer request is always indicated by a flashing hotplate indicator. The number of set timers corresponds to the number of lit hotplate indicators.



By switching using the  button you will be able to display the times of the hotplate timers and the minute timer. The hotplate timer request is always indicated by a flashing hotplate indicator. If no indicator is flashing, the minute timer will appear on the two digit timer display.

To cancel all the set hotplate timers, switch the appliance to the stand-by mode using the main power switch . It is not possible to cancel the minute timer. It is necessary to allow it to finish.

To cancel a timer in the stand-by mode it is necessary to first display the timer that you wish to cancel by repeatedly pressing the timer on/off button, until the given timer is shown.

You can cancel the timer in two ways:

Repeatedly press the  button until "00" appears on the timer display.


Press the  and  buttons at the same time for about 0.5 seconds, until "00" appears on the timer display.

When the hotplate timer reaches "00", the temperature will be switched to "0" and the hotplate will be turned off.

The hotplate timer and the minute timer are accompanied by a sound when they elapse. Press any button to turn off the sound.



Child safety lock during operation of the appliance


The control panel saver serves to dim lights and save energy during operation. It is not possible to adjust the temperature (e.g. to increase the temperature) and other functions. It is only possible to turn off the appliance.

Press the  button for approximately 2 seconds to turn on the function. A sound is made. The saver will start flashing and the hotplates will be blocked.

NOTE:

Hotplates can only be locked in the operating mode.





While the hotplates are locked, it is only possible to use the main power switch , all other buttons will be deactivated. When you press a button in the lock mode, a sound is made and the lock indicator will start flashing. You will only be able use the main power switch . If you turn off the appliance, the function will remain activated even when it is turned on again.

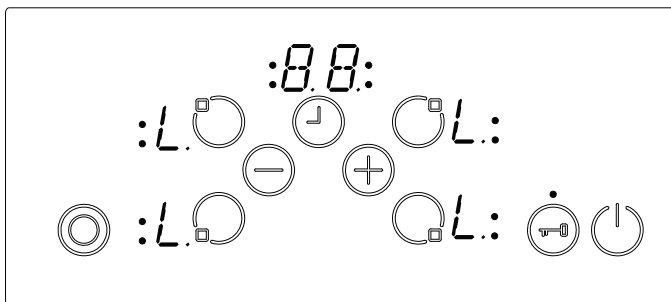
Press the  button for 2 seconds to cancel the function and the indicator will disappear. Now you will be able to fully use the appliance.

Child safety lock when the appliance is turned off





The child safety lock function is designed to lock the cooktop.

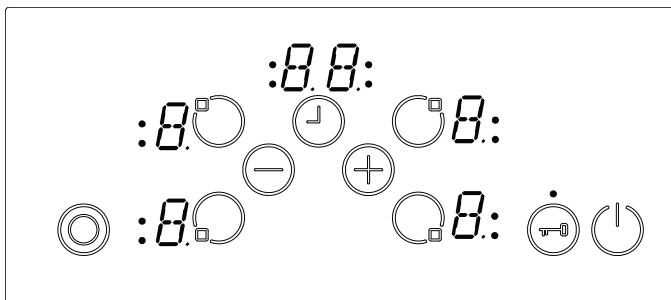
The activation or deactivation of the child safety lock function is possible in the stand-by mode.

First press the main power switch  until a sound is made. Then press the  and  buttons at the same time for about 0.5 seconds. Then press the  button to lock the appliance. "L" will appear on all hotplate displays for confirmation.



If the minute timer is turned on, it will continue to countdown to "00". Then a sound will be made, press any button to turn the sound off. Then the child safety lock function will be fully activated. If the device is locked it will not be possible to press any button.

Cancel the child safety lock function in the same way as it was activated. First press the main power switch  until a sound is made. Then press the  and  buttons at the same time for about 0.5 seconds. Then press the  button to unlock the appliance. The "L" symbols will disappear from all displays.

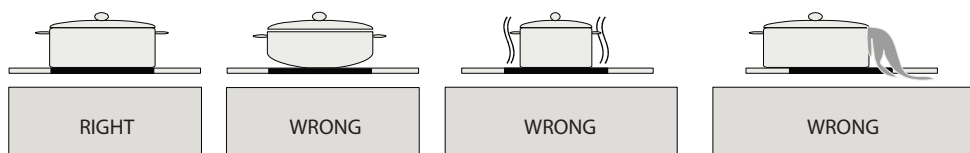


Suitable cookware

Do not use cookware that has a coarse base because this base could scratch the glass ceramic surface. Suitable cookware should have a thick flat base. Before using and placing the cookware on the cooktop, check that the base is clean and dry.

Place the cookware on the hotplate before turning it on.

Always use a lid on the cookware. The cookware base should not be smaller or larger than the diameter of the hotplate. To prevent wasting energy, the cookware should be at least as large as the hotplate - see picture below.



Energy savings

- Place the cookware on the hotplate before turning it on. If you turn on the hotplate before placing the cookware on it, the hotplate will not turn on and the display will be shown.
- To reduce the cooking time use a lid.
- As soon as the liquid starts to boil, lower the temperature.
- To shorten the cooking time, reduce the amount of water and fat to a minimum.
- Select the respective temperature for the given type of food.

PART 4: SAFETY FEATURES OF THE CONTROL PANEL

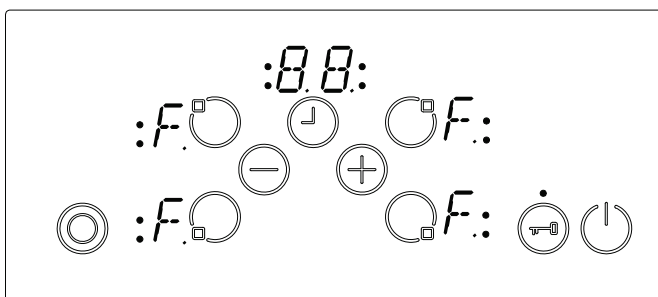
The following safety features will prevent undesirable accidental steps.

Locking the control buttons

To prevent accidentally pressing a button, the appliance is equipped with a sensor monitor.

If any button is pressed for longer than 12 seconds (e.g. by leaving a pot on the control panel, etc.) a sound is made informing you about incorrect controls and then the appliance will be switched to the stand-by mode for safety reasons. An "F" will start flashing on all the hotplate displays.

If any of the hotplates is dangerously hot, it will be shown on all the hotplate displays.



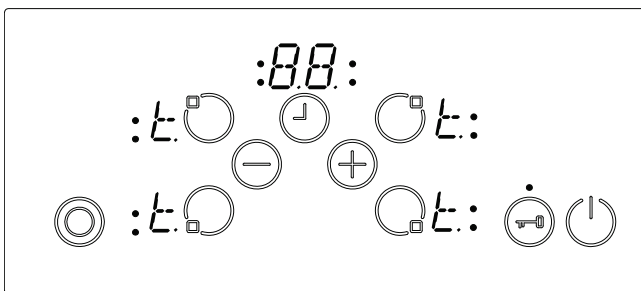
The control panel will then switch to the stand-by mode. At the same time a sound warning is made. The sound warning will turn off after 10 minutes.


If the cause of the incorrect controls is remedied, the symbols will disappear from the hotplates and the sound will stop.

Overheating sensor

Because the control panel is located near to the hotplates, a situation can occur, where the cookware is not correctly placed on the hotplate and as a result of this oversight the pot will increase the temperature to a maximum and the cooktop, including the control panel will overheat.

To prevent damaging the appliance, there is a sensor in the control panel that continuously monitors temperature and if there is a danger that the appliance could overheat, then the appliance will be turned off. If this happens a "t" symbol will appear on all the hotplate displays and will not disappear until the temperature decreases.



As soon as the temperature decreases to the operating temperature, the "t" symbol will disappear from the displays and the appliance will switch to the stand-by mode. Then turn on the appliance using the main power switch .

Automatic shut-off of the cooktop

The control panel has a preset operating time. If you do not press any button during this preset time, the appliance will turn off automatically ("0" will be shown on the display for 10 seconds and then the warm hotplate symbols will appear). The preset operating time depends on the preset temperature. If the hotplate timer was activated, then the "00" symbol will appear on the display for 10 seconds. Then the timer display will be turned off.

After the automatic shut-off of the cooktop, turn the cooktop on again using the main power switch to use it again.

Warm hotplate indicator light

After finishing cooking there is accumulated heat on the glass ceramic hotplate, which may remain dangerous even after the cooktop is turned off. The control sensor can calculate, how hot the glass is in the worst case scenario. If the temperature is higher than 60 °C, the display of the respective hotplate will show the warm hotplate symbol, after you turn off the cooktop. The warm hotplate indicator light will remain lit until the temperature falls below 60 °C.

The warm hotplate symbol has a lower priority than other symbols and therefore may be overwritten by another value, for example when the cooktop is turned off for safety reasons.

If the electrical power supply is interrupted and subsequently renewed, the warm hotplate symbol will be lit on the hotplate that is still hotter than 60 °C. The display will start flashing until the temperature declines or until you turn on the cooktop again.

PART 5: CLEANING AND MAINTENANCE

Before cleaning, check that the appliance is turned off, the power cord is disconnected from the power socket, or if appropriate the circuit breaker to which the appliance is connected is disengaged.

Clean the cooktop before every use. This will prevent food remains from baking on.

For cleaning use special cleaning agents for glass ceramic cooktops, which can be used even if the cooktop is still warm. Rinse and wipe dry using a clean wiping cloth or paper towel.

You can use a special scraper for the removal of baked on food. Sticky food (e.g. sugar) must be removed immediately after being spilled, before the surface cools down.

The scraper is equipped with a razor blade that is very sharp. Be careful when using the scraper. Keep out of the reach of children.

To remove baked on food, moisten a soft sponge and remove the baked on food using the moistened soft sponge.

Do not use abrasive sponges, steel wool, caustic cleaning agents, cleaning agents in sprays or any sharp items to clean the surface of the cooktop.

Do not use a steam cleaner to clean away food.

Regular maintenance will extend the lifetime of your cooktop.

PART 6: INSTALLING THE APPLIANCE

Safety precautions

- The appliance **MUST** be installed in the correct manner from the technical point of view and in accordance with this installation manual and according to valid local legal codes. The person performing the installation is responsible for any damages caused by an inadequate installation.
- The appliance must only be connected by an authorised technician, who must follow the provisions of the power company in the installation location.
- With respect to protection the appliance is a type I and may only be put into operation if the connection is properly grounded.
- Serious injuries may result if this appliance is not correctly connected to a grounding clamp or is put into operation without professional installation. The manufacturer is not responsible for incorrect use and possible damages caused by an incorrect electrical installation.
- With respect to electrical protection it is necessary to install type B or C fuses.
- If the appliance is not equipped with a plug, then it is necessary to install suitable means for disconnecting it from the electricity grid in accordance with valid local installation codes.
- The power cord must be guided in such a way that it does not touch the hot parts of the cooktop or a stove.
- Induction cooktops can only be installed above ovens with ventilation from the same manufacturer.
- **A refrigerator, dishwasher, stove without ventilation or washing machine may not be installed under the cooktop.**
- If the cooktop is installed above a drawer, metal items located inside the drawer space could become heated to a high temperature by the air circulation coming from the cooktop ventilation, so for this reason we recommend the use of a partition panel.
- For a suitable partition panel you can use a wooden board or purchase adequate accessories.
- Any tampering with the appliance, including the replacement of the power cord may only be performed by an authorised service centre.

ATTENTION:

Neither the manufacturer, importer nor the distributor take any responsibility for damage resulting from incorrect installation or connection.

Selecting the installation location

- Do not place any other appliance in the area up to 65 cm above the appliance.
- A range hood must be installed according to the range hood manufacturer's instructions.
- The wall in the rear part of the installed cooktop must be made from an inflammable material.
- The length of the power cord must not exceed 2 metres.

Requirements for the workbench

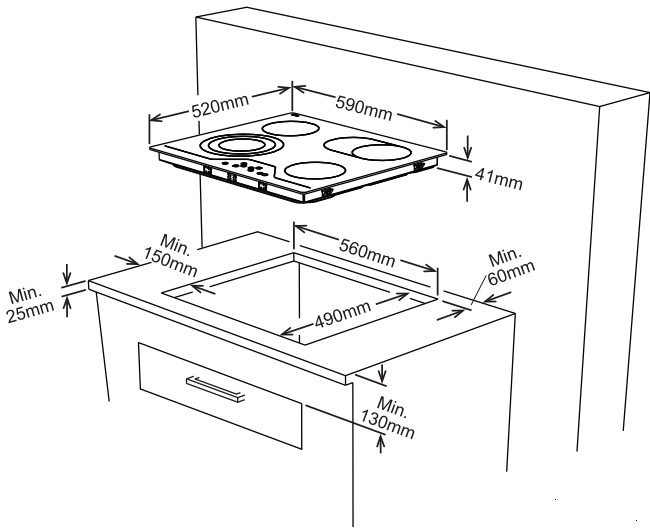
- **The workbench must be straight and located horizontally. Perform the cut-outs into the built-in furniture prior to installing the appliance. Remove all splinters and wood shavings otherwise a malfunction of the electrical components could occur. At the same time ensure that after performing the cut-out works, the stability of the furniture is not compromised.**
- The surfaces of the cuts need to be treated so that they are resistant against temperature and moisture (they could start swelling).
- Furniture intended for built-in appliances must be resistant to temperatures of up to 90°C.

- The minimum distance from the cut-out to the side wall must be: 40 mm. Do not locate the cooktop between two side walls. If it is located in such a way, it is necessary to maintain a minimum distance of 200 mm from one of the side walls.
- The minimum thickness of the workbench into which the installation is made is:
 - 30 mm if the installation is above an oven;
 - 20 mm if the installation is without an oven or above a drawer.
- For the ventilation of the cooktop provide an opening in the top part of the rear wall of the furniture with a width of 45 mm and a 20mm gap between the rear wall of the furniture and the kitchen wall. If you will be installing the cooktop above a drawer, it is necessary to maintain a minimum distance of 65 mm between the drawer and the top part of the workbench.

Positioning the cooktop in the workbench

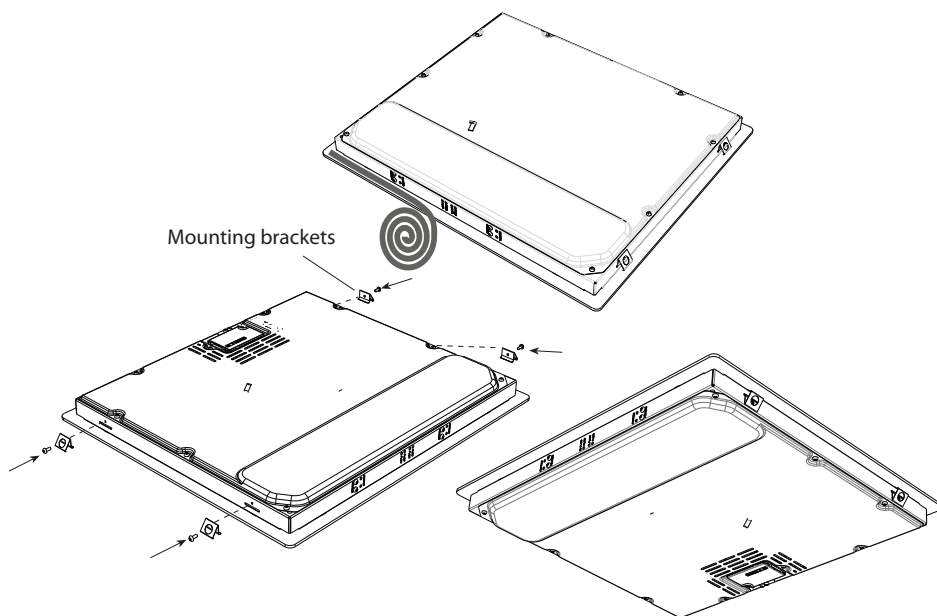
Take the appliance out of the packaging and remove all advertising and promotional materials to check that the appliance is not damaged. If the appliance is damaged or the power cord is damaged, do not use the appliance and contact an authorised service centre.

Cut out an opening of the corresponding dimensions according to the picture here provided.



Adjacent wall	A [mm]	B [mm]
Flammable material	60	150
Inflammable material	25	40

Apply single sided tape around the bottom edge of the cooktop - see picture below. Do not stretch too much. Attach 4 mounting brackets into the side parts of the appliance.



Insert the cooktop into the cut-out hole in the workbench.

To ensure cooling, before inserting the oven, it is necessary to remove the rear kitchen panel in the location where the oven is opened. The front part of the kitchen part must have a hole no smaller than 5 mm.

ATTENTION:

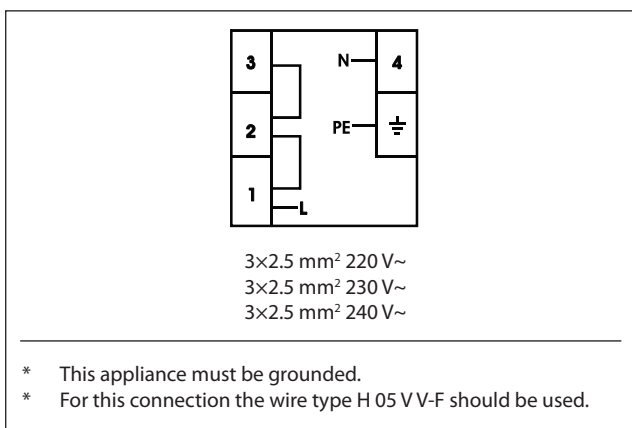
Under no condition should you glue this glass ceramic cooktop!

Electrical connection

Before connecting the electrical wiring check that:

- The voltage indicated on the rating label of the appliance (in the rear part) is the same as the voltage in your power socket.
- The circuit into which the appliance will be connected must cover the load of the given appliance (see rating label).
- The power supply must be grounded in accordance with stipulated valid codes and must be in good condition.
- The circuit breaker to which the appliance is connected must remain easily accessible.
- If neither the respective electrical circuit or circuit breaker are available, it is necessary to have one installed by a qualified electrician before installing and connecting the appliance.

The electrical wiring connection must be performed according to the illustration below.



The electrical wiring connection may only be performed by an authorised service centre or by an electrical technician registered for this purpose!

An incorrect connection will lead to irreparable damage of the device, which may subsequently not be acknowledged in a warranty claim.

Before connecting, have the voltage in your grid checked to ensure that it conforms to the voltage on the rating label.

The consumer's connecting voltage (230 V against N) must be verified by a technician using a measuring device.

The length of the power cord must be 1.5 m so that you can connect the device prior to moving it towards the wall.

Protective electrical lines must be performed according valid codes and norms.

Wire colours

L1, L2, L3 = outside wires that conduct voltage. As a rule the colours are: black, brown.

N = neutral wire. As a rule the wire colour is blue.

Ensure that the N-connection is correct!

PE = protective wire. The colour of the wire is green – yellow.

PART 7: TECHNICAL SPECIFICATIONS

Model	PHS 602	PHS 611
Hotplate, Ø180	1800 W	-
Hotplate, Ø145	2x 1200 W	2x 1200 W
Dual zone, Ø120/180	1700 W	1700 W
Triple zone, Ø120/175/210	-	2300 W
Residual heat indicator	Yes	Yes
Total power input	6.5 kW	6.5 kW
Voltage	230/400 V ~ 3N-	230/400 V ~ 3N-

NOTE:

All the here mentioned data is subject to change.

INSTRUCTIONS AND INFORMATION REGARDING THE DISPOSAL OF USED PACKAGING MATERIALS

Dispose of packaging material at a public waste disposal site.

DISPOSAL OF USED ELECTRICAL AND ELECTRONIC APPLIANCES



The meaning of the symbol on the product, its accessory or packaging indicates that this product shall not be treated as household waste. Please, dispose of this product at your applicable collection point for the recycling of electrical & electronic equipment waste. Alternatively in some states of the European Union or other European states you may return your products to your local retailer when buying an equivalent new product. The correct disposal of this product will help save valuable natural resources and help in preventing the potential negative impact on the environment and human health, which could be caused as a result of improper liquidation of waste. Please ask your local authorities or the nearest waste collection centre for further details. The improper disposal of this type of waste may fall subject to national regulations for fines.

For business entities in the European Union

If you wish to dispose of an electrical or electronic device, request the necessary information from your seller or supplier.

Disposal in other countries outside the European Union

If you wish to dispose of this product, request the necessary information about the correct disposal method from local government departments or from your seller.



This product meets all the basic EU regulation requirements that relate to it.

Changes to the text, design and technical specifications may occur without prior notice and we reserve the right to make these changes.