

MULTIFUNCTION BUILT-IN OVEN

USER'S MANUAL

PHILCO



Famous for Quality the World Over

POB 6010 X
POB 6010 B

Dear customer,

Thank you for relying on this product. We aim to allow you to optimally and efficiently use this environment-friendly product produced in our modern facilities under precise conditions with respect to sense of quality in total.

We advise you to read these operating manual thoroughly before using the oven and keep it permanently so that the features of the built-in oven you have purchased will stay the same as the first day for a long time.

NOTE:

This Operating Manual is prepared for multiple models. Your appliance may not feature some functions specified in the manual. The product images are schematic. This product has been produced in modern environment-friendly facilities without adversely affecting nature. Products marked with (*) are optional.


„Complies with AEEE Regulation“


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PART 1: IMPORTANT WARNINGS


 **WARNING!** To avoid electric shock, ensure that the appliance circuit is open before changing the lamp.

 **WARNING!** All supply circuit connections must be disconnected before accessing terminals.


 **WARNING!** The accessible parts may be hot during use of grid. Children must be kept away.

 **WARNING!** Fire hazard; do not store materials on cooking surface.

 **WARNING!** If the surface is cracked, open the appliance circuit to avoid risk of electric shock.

 **WARNING!** Appliance and its accessible parts are hot during operation.

- Setting conditions of this appliance are specified on the label. (Or on the data plate)
- Accessible parts might be hot during use of grill. Small children should be kept away.

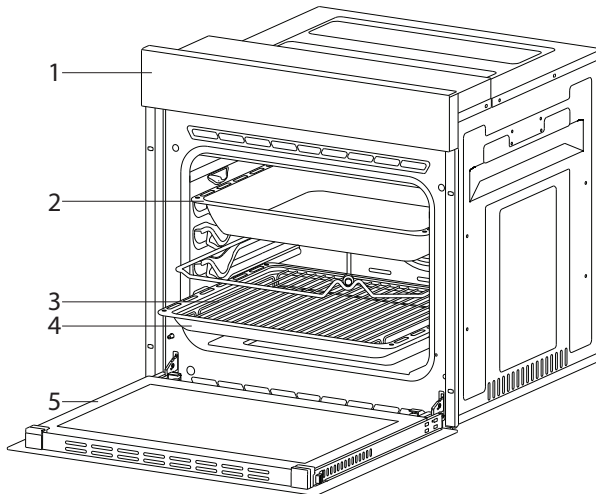
 **WARNING!** Appliance is intended for cooking only. It should not be used for other purposes like heating a room.

- There are additional protective tools avoiding contact with oven doors. This part must be attached when it's likely that there are children around.

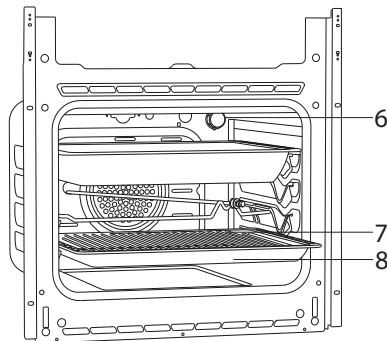
- Do not use steam cleaners to clean the appliance.
- NEVER try to put out the fire with water. Only shut down the appliance circuit and then cover the flame with a cover or a fire blanket.
- Hard and abrasive cleaners or hard metal scrapers should not be used to clean the oven glass door, as these can scratch the surface and cause breaking.
- Ensure that door is fully closed after food is placed.
- Children under 8 years of age should be kept away, if they cannot be monitored continuously.
- Touching the heating elements should be avoided.
- This appliance can be used by children over 8 years of age, people with physical, hearing or mental challenges or people with lack of experience or knowledge; as long as control is ensured or information is provided regarding the dangers.
- The appliance hasn't been designed for operation with an external timer or a separate remote control system.
- This device has been designed for domestic use.
- Cleaning and user maintenance can't be made by children without adult supervision.
- Children must not play with the appliance. Cleaning and user maintenance shouldn't be made by children unless they are older than 8 years old and under adult supervision.
- Make sure that children at and under 8 can't reach appliance and appliance cable.

- Keep curtains, tissue paper or combustible (inflammable) materials away from appliance before starting to use it. Do not place inflammable or combustible materials in or on the appliance.

PART 2: INTRODUCING THE APPLIANCE



1. Control Panel
2. Deep Tray*
3. In Tray Wire Grill
4. Standard Tray
5. Oven door



6. Lamp
7. In Tray Wire Grill
8. Standard Tray

PART 3: TECHNICAL SPECIFICATIONS

SPECIFICATIONS	60 cm Built-In Oven POB 6010 X, POB 6010 B			
Lamp Power	15–25 W			
Thermostat	40–240 / Max °C			
Lower Heater	1200 W			
Upper Heater	1000 W			
Turbo Heater	1800W			
Grill Heater	Small Grill	1200 W	Big Grill	2400 W
Supply Voltage	220 V–240 V 50/60 Hz			

Technical specifications can be changed without prior notice to improve product quality. The values provided with the appliance or its accompanying documents are laboratory readings in accordance with the respective standards. These values may differ depending on the use and ambient conditions. Figures in this guide are schematic and may not be exactly match your product.

PART 4: INSTALLATION OF APPLIANCE

Ensure that electrical installation is suitable for operationalising the appliance. If not, call an electrician and plumber to make necessary arrangements. Manufacturing firm can't be hold responsible for damages to arise due to operations by unauthorized people and product warranty becomes void.

WARNING! It is customer's responsibility to prepare the location the product shall be placed on and also have power utility prepared.

WARNING! The rules about electrical local standards must be adhered to during product installation.

WARNING! Check for any damage on the product before installing it. Do not have product installed if it's damaged. Damaged products pose danger for your safety.

Important Warnings for Installation:

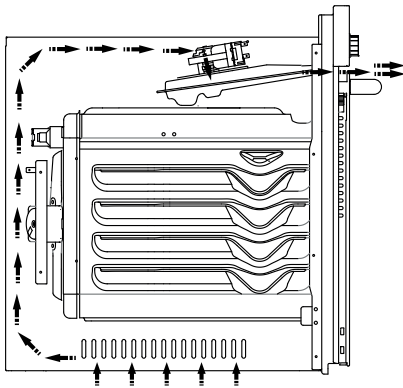


Figure 1

Cooling fan shall take extra steam out and prevent outer surfaces of appliance from overheating during operation of oven. This is a necessary condition for better appliance operation and better cooking.

Cooling fan shall continue operation after cooking is finished. Fan shall automatically stop after cooling is completed.

A clearance must be left behind the enclosure where you'll place the appliance for efficient and good operation. This clearance shouldn't be ignored as it's required for ventilation system of the appliance to operate.

Right Place For Installation

Product has been designed to be mounted to worktops procured from market. A safe distance must be left between the product and kitchen walls or furniture. See the drawing provided on the next page for proper distances. (values in mm).

- Used surfaces, synthetic laminates and adhesives must be heat resistant. (minimum 100°C).
- Kitchen cupboards must be level with product and secured.
- If there is a drawer below the oven, a rack must be placed between oven and drawer.



WARNING! Do not install the product next to refrigerators or coolers. The heat emitted by the product increases the energy consumption of cooling devices.



WARNING! Do not use door and/or handle to carry or move the product.

60 cm Built-In Oven Installation and Mounting

Place of use for product must be located before starting installation. Product mustn't be installed in places which are under the effect of strong air flow. Carry the product with minimum two people. Do not drag the product so that floor isn't damaged. Remove all transportation materials inside and outside the product. Remove all materials and documents in the product.

Installation Under Counter

Cabin must match the dimensions provided in Figure 2. A clearance must be provided at the rear part of the cabin as indicated in the figure so that necessary ventilation can be achieved. After mounting, the clearance between lower and upper part of the counter is indicated in Figure 5 with "A". It's for ventilation and shouldn't be covered.

Installation In An Elevated Cabinet

Cabin must match the dimensions provided in Figure 4. The clearances with the dimensions indicated in the figure must be provided at the rear part of cabin, upper and lower sections so that necessary ventilation can be achieved.

Installation Requirements

Product dimensions are provided in the Figure 3. Furniture surfaces for mounting and mounting materials to be used must have a minimum temperature resistance of 100 °C. Mounting cabin must be secured and its floor must be plane for product not to tilt over. Cabin floor must have a minimum strength that would handle a load of 60 kg.

Placing and Securing the Oven

Place the oven into the cabin with two or more people. Ensure that oven's frame and front edge of the furniture match uniformly. Supply cord mustn't be under the oven, squeeze in between oven and furniture or bend. Fix the oven to the furniture by using the screws provided with the product. Screws must be mounted as shown in Figure 5 by passing them through plastics attached to frame of the product. Screws mustn't be overtightened. Otherwise, screw sockets might be worn. Check that oven doesn't move after mounting. If oven isn't mounted in accordance with instructions, there is a risk of tilt over during operation.

Electrical Connection

Mounting place of the product must have appropriate electrical installation. Network voltage must be compatible with the values provided on type label of product. Product connection must be made in accordance with local and national electrical requirements. Before starting the mounting disconnect network power. Do not connect the product to network until its mounting is completed.

Mounting

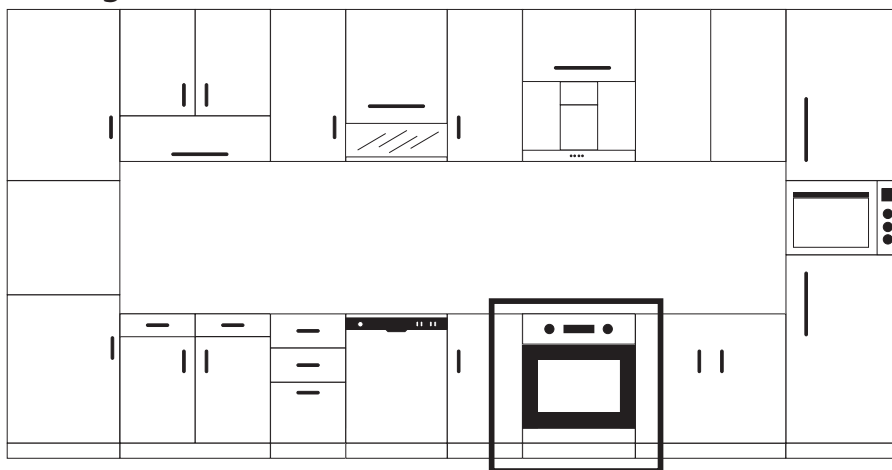


Figure 2

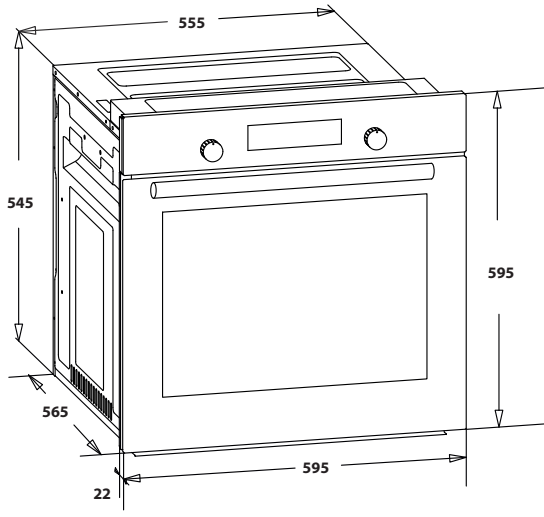
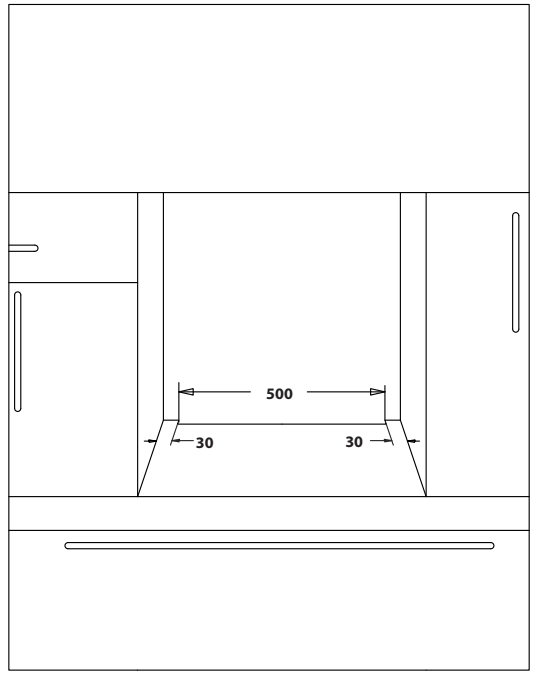
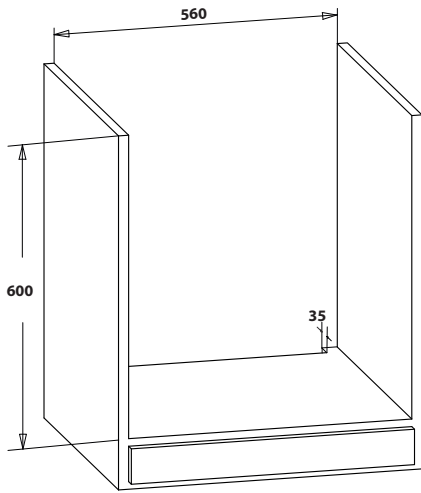


Figure 3

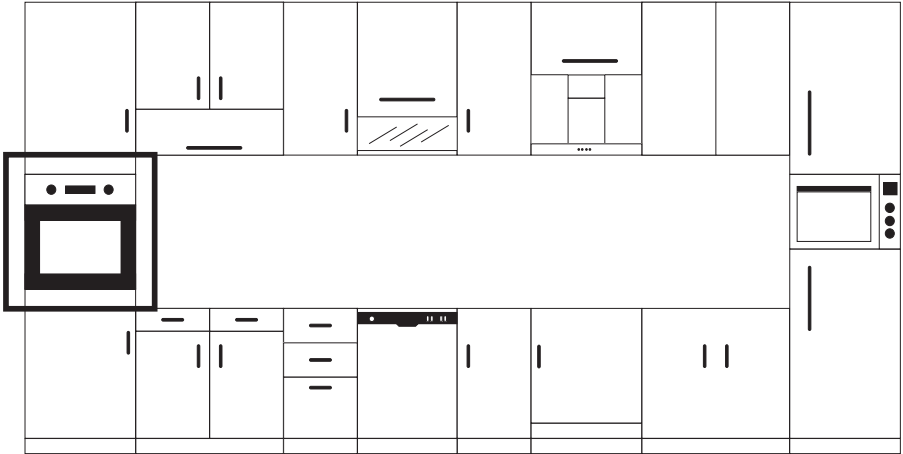
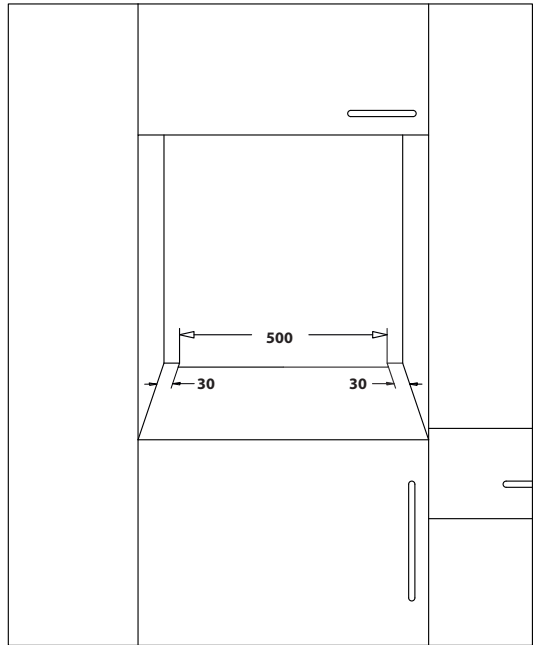
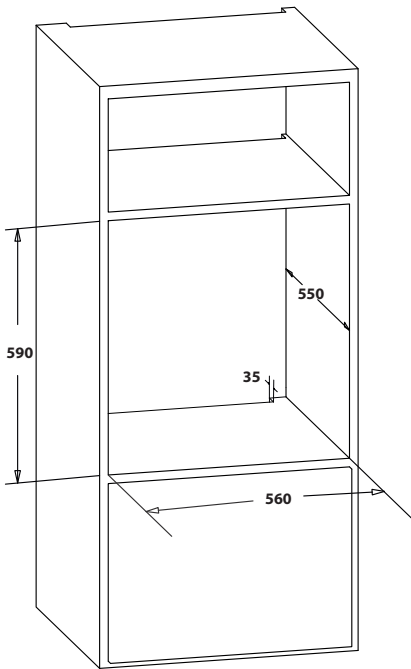


Figure 4



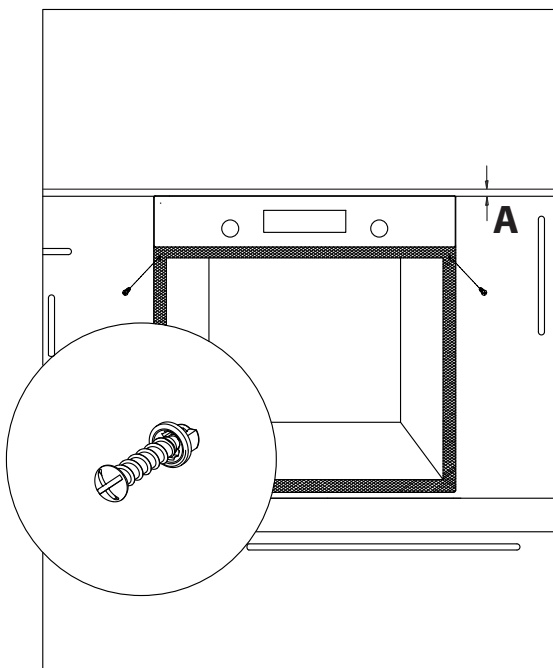


Figure 5

PART 5: IMPORTANT WARNINGS

Electrical Connection and Safety

This oven must be installed and connected to its place correctly according to manufacturer instructions and by an service. Appliance must be installed in an oven enclosure providing high ventilation. Electrical connections of the appliance must be made only via sockets having earth system furnished in compliance with rules. Contact an electrician if there is no socket complying with the earthed system at where appliance will be placed. Manufacturing company is by no means responsible for damage resulting from connection of non-earthed sockets to appliance. Plug of your oven must be earthed; ensure that socket for the plug is earthed. Plug must be located in a place that can be accessed after installation. Your oven has been manufactured as 220–240 V 50/60 Hz. AC power supply compliant and requires a 16 Amp fuse. If your power network is different that these indicated values, refer to an electrician or your authorized service.

When you need to replace the electrical fuse, please ensure that electrical connection is made as follows:

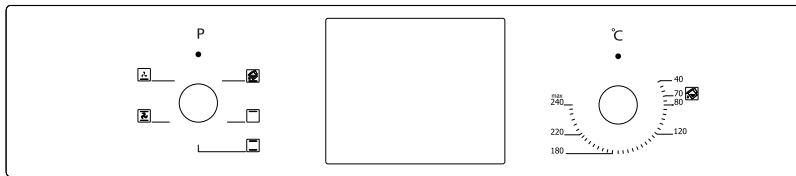
- Phase (to live terminal) brown cable
- Blue cable to neutral terminal
- Yellow-green cable to earth terminal

Oven disconnecting switches must be in an accessible place for final user while oven is in its place.

Power supply cable (plug in cable) mustn't touch hot parts of the appliance.

If supply cord (plug in cable) is damaged, this cord must be replaced by the importer or its service agent or an equally competent personnel to prevent a hazardous situation.

PART 6: CONTROL PANEL



Digital Panel Visual

Adjustment can be made only when button is popped for models with pop-up button.

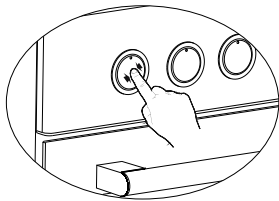


Figure 6 *

Make sure that button is popped by pressing on the button as shown in the figure at left side.

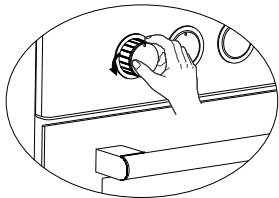


Figure 7*

You can make necessary adjustments by turning right or left when button is popped enough

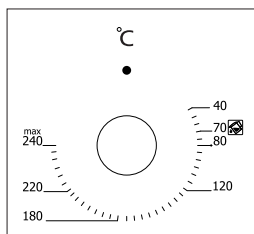


Figure 8

Thermostat Button: Helps to set cooking temperature of the food to be cooked in the oven. You can set the desired temperature by turning the button after placing the food into the oven. Check cooking table related to cooking temperatures of different foods.

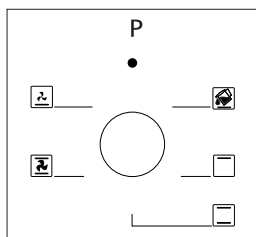
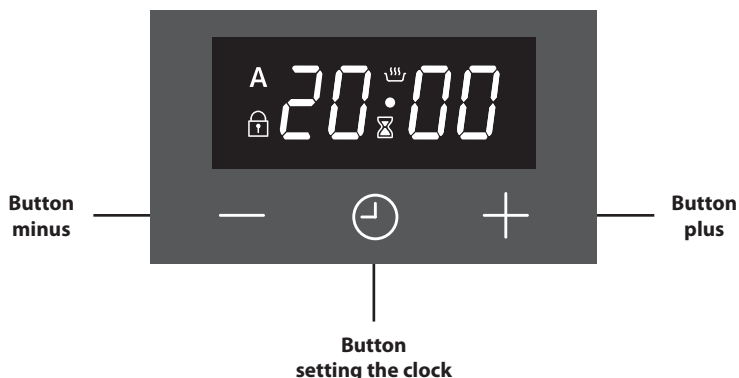


Figure 9

Program Button: Helps to set with which heaters the food placed in oven will be cooked. Heater program types in this button and their functions are stated below. Every model might not have all heater types and thus program types of these heaters.



Screen symbols

	<p>Oven status indicator</p> <ul style="list-style-type: none"> • On: Baking or ready for baking. • Off: Baking is inactive
	<p>Indicator of minute countdown</p> <ul style="list-style-type: none"> • On: Timer alarm active. • Flashing: Timer setting mode, you can do the settings with + or - button, or the current Timer alarm is finished. • Off: Timer alarm inactive.
	<p>Child lock indicator</p> <ul style="list-style-type: none"> • On: The child lock is active. • Off: The child lock is inactive.
	<p>Automatic baking indicator</p> <ul style="list-style-type: none"> • On: Fully automatic or semi-automatic baking. • Flashing: Fully automatic baking is finished or the oven is on. • Off: Automatic baking is inactive.

This is an electronic timing module that allows you to have your food in the oven ready to serve any time you want. The only thing you must do is to program the food baking time as well as the time when you want to have your food ready.

You can also use the alarm programmed by minute steps independent on the oven.

If the clock is losing or gaining, this is not a malfunction. You can put the oven clock forward or backward according to the mains frequency as they are directly powered by mains voltage. This is not a malfunction.

Power on

After turning on, the oven inactive and day time and **A** symbols are flashing. The displayed time value is incorrect and must be adjusted. Press the **⏸** to activate the oven and continue with setting the day time as described below.

Setting the clock

Setting the day time is only possible if no baking program is currently in progress. Hold down the **+** and **-** buttons for 3 seconds to enter the setting mode. Then, the dot symbol between the hour and minute figures will start flashing. Use **+** and **-** to set the desired duration. The maximum time is 23 hours and 59 minutes. The setting mode will end 6 seconds after pressing the button or you can exit immediately by pressing **⏸**.

Note:

The time setting will be also activated during the first 7 seconds after turning on.

Setting minutes on the timer

Using this function, you can set the time duration in minutes. When the set time runs out, the alarm will sound.

Press **⏸** once to enter the Timer settings, and the **⌚** symbol will start flashing on the screen. Confirm or set the required time. The maximum time to be set is 10 hours. The setting mode will end 6 seconds after pressing the button or you can exit immediately by pressing the button.

To stop the alarm buzzers

When the period set by the Timer runs out, alarm buzzer will sound accompanied by **⌚** symbol flashing on the screen. To stop the alarm sound and this flashing, press any button. If no button is pressed, the sound alarm will end automatically after 5 minutes, but the symbol will continue to flash.

Semi-automatic baking

This program is designed to start baking immediately for the set time. After setting the oven to a required function.

Temperatures using the oven buttons:

1. Press **⏸** twice and **dur** symbol will start flashing on the screen. **A** a then baking time will appear on display.
2. Use the **+** or **-** button to set the required baking time.
3. 6 seconds after last button pressing or by pressing **⏸**, the setting will be finished. **A** becomes steady on the screen and the display will show current time.

Fully automated baking

This baking program is designed for delayed baking by programming the time of day when to food is to be ready. In other words, the oven will not start baking immediately and instead, automatically calculates the baking start time.

1. Perform steps 1 and 2 during semi-automatic baking as described above. **End** (Setting baking duration)
2. Press the **⏸** once again, then **A** will start flashing and the display will show the baking time alternately.
3. Use the **+** or **-** button to set the required baking end time. **⏸** symbol disappears, but the **A** symbol will keep flashing on the screen. This means that the automatic baking has been programmed but has not started yet.
4. 6 seconds after the last pressing of **⏸** or pressing the button, the settings will be over and the display will show current time.

To end automatic baking

When the automatic baking is over, **A** symbol will flash on the screen and alarm buzzer will sound. To turn the alarm sound off, press any button. The symbol will continue to flash until you press the **⏸** button. The alarm buzzer will sound for 7 minutes unless interrupted.

Power outage

In case of any power outage, your oven will be inactive for safety reasons once the power is restored. When the oven is turned on, day time figures and the **A** symbol will be flashing and it will be necessary to restore original time. (See: power supply)

Note:

A flashing **A symbol means that your oven is inactive and you will have to enter the manual mode.**

Child lock

This feature is designed to prevent unauthorized changes in the timer settings. This feature will be active for 30 seconds after the last press of the button and **🔒** will be shown. To disable, hold down the **⏸** for 3 seconds, will **🔒** disappear.

Programming options

Buzzer tone:

To recall the current sounding buzzer tone, hold down the **-** button for 3 seconds. By pressing the **+** and **-** button, you can browse through 3 available buzzer tones. The last sounding buzzer tone will be automatically recorded as the selected tone. 6 seconds after the last pressing of **⏸** button or by pressing the setting will be finished.

Brightness setting:

To recall the current brightness setting, hold down the **+** button for 3 seconds. By pressing the **+** and **-** button, you can browse through 8 available brightness settings. The last displayed brightness setting will be automatically recorded as the selected brightness. 6 seconds after the last pressing of **⏸** button or by pressing the setting will be finished.

Note:









The default settings are the highest ones.

Note:

The programmable options are non-volatile and will be preserved after any power failure.

PART 7: PROGRAM TYPES

Heating program types in your appliance and important explanations of them are provided below for you can cook different foods appealing to your taste.

	Lower and Upper Heating Elements		Lower-Upper Heating Element and Fan
	Multifunctional Cooking 3D		Grill and Fan
	Fan		Grill
	Turbo Heater and Fan		Steam Cleaning

Lower heating element: Select this program towards end of cooking time if lower part of the food cooked will be roasted.

Upper heating element: Used for post heating or roasting very little pieces of foods.

Lower and upper heating elements: A program that can be used for cooking foods like cake, pizza, biscuit and cookie.

Lower heating element and fan: Use mostly for cooking foods like fruit cake.

Lower and upper heating element and fan: The program suitable for cooking foods like cakes, dried cakes, lasagne. Suitable for cooking meat dishes, as well.

Grill: Grill cooker is used for grilling meat like foods such as steak, sausage and fish. While grilling, tray should be placed in the lower rack and water must be placed in it.

Turbo heater and fan: Suitable for baking and roasting. Keep heat setting lower than "Lower and Upper Heater" program since heat is conveyed immediately via air flow.

Grill and fan: Suitable for cooking meat type foods. Do not forget to place a cooking tray in a lower rack inside the oven and a little water in it while grilling.

Multi Functional Cooking: Suitable for baking and roasting. Lower and upper heaters operate as well as quick transmission of heat via air flow. Suitable for cooking requiring single tray and intense heat.

PART 8: COOKING RECOMMENDATIONS

You can find in the following table the information of food types which we tested and identified their cooking values in our labs. Cooking times can vary depending on the network voltage, quality of material to be cooked, quantity and temperature. Dishes to cook by using these values might not appeal to your taste. You can set various values for obtaining different tastes and results appealing to your taste by making tests.

ADVICE! Oven must be preheated for 7–10 minutes before placing the food in it.

PART 9: COOKING TABLE

POB 6010 X, POB 6010 B

Food	Cooking Function	Cooking Temperature (°C)	Cooking Rack	Cooking Time (min.)
Cake	Static or Static + Fan	170–180	2–3	30–35
Small Cake	Static or Static + Fan	170–180	2–3	25–30
Pie	Static or Static + Fan	180–200	2–3	30–35
Pastry	Static	180–190	2	25–30
Cookie	Static or Turbo + Fan	170–180	2–3	20–30
Apple Pie	Static or Turbo + Fan	180–190	2–3	40–50
Sponge cake	Static or Turbo + Fan	200/150*	2–3	25–30
Pizza	Static or Turbo + Lower	180–200	3	20–30
Lasagne	Static	180–200	2–3	20–25
Meringue	Static or Lower–Upper + Fan	100	2–3	60–70
Grilled Chicken**	Grill or Lower–Upper + Fan	200–220	2–3	25–30
Grilled Fish**	Grill	190–200–220	3–4	20–25
Calf Steak**	Grill	230	5	25–30
Grilled Meatball**	Grill	230	5	20–35

* Do not preheat. First half of cooking time is recommended to be at 200°C de while the other half at 150°C.

** Food must be turned after half of the cooking time.

PART 10: USING THE OVEN

Initial Use of Oven


Here are the things you must do at first use of your oven after making its necessary connections as per instructions:

1. Remove labels or accessories attached inside the oven. If any, take out the protective folio on front side of the appliance.
2. Remove dust and package residues by wiping inside of the oven with a damp cloth. Inside of oven must be empty. Plug the cable of appliance into the electrical socket.
3. Set the thermostat button to the highest temperature (240 Max. °C) and run the oven for 30 minutes with its door closed. Meanwhile a slight smoke and smell might occur and that's a normal situation.
4. Wipe inside of the oven with a slightly warm water with detergent after it becomes cold and then dry with a clean cloth. Now you can use your oven.

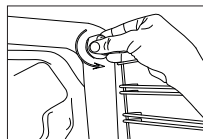
Normal Use of Oven

1. Adjust thermostat button and temperature at which you want to cook the food to start cooking.
2. You can set cooking time to any desired time by using the button at models with mechanical timer. Timer will de-energize heaters when time expired and provide warning beep as ringing.
3. Timer turns the heaters off and provides audible signal when cooking time expires in line with the information entered in the models with digital timer.
4. Cooling system of the appliance will continue to operate after cooking is completed. Do not cut the power of appliance in this situation which is required for appliance to cool down. System will shut down after cooling is completed.

PART 11: REPLACING OVEN LAMP

 **WARNING!** To avoid electric shock, ensure that the appliance circuit is open before changing the lamp. (having circuit open means power is off) First disconnect the power of appliance and ensure that appliance is cold. Remove the glass protection by turning as indicated in the figure on the left side. If you have difficulty in turning, then using plastic gloves will help you in turning. Then remove the lamp by turning, install the new lamp with same specifications. Reinstall glass protection, plug the power cable of appliance into electrical socket and complete replacement. Now you can use your oven.

Type G9 Lamp Assembly:



220–240 V, AC
15–25 W

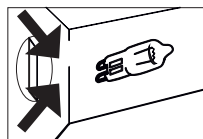


Figure 11

Type E14 Lamp Assembly:



220–240 V, AC
15 W



Figure 12

PART 12: CLEANING OVEN GLASS

Lift by pressing on plastic latches on left and right side as shown in Figure 13 and pulling the profile toward yourself as in Figure 14. Glass is released after profile is removed as shown in Figure 15. Remove the released glass by pulling toward yourself carefully. Outer glass is fixed to oven door profile. You can perform glass cleaning easily after glasses are released. You can mount glasses back by performing the operations reversely after cleaning and maintenance are completed. Ensure that profile is seated properly in place.

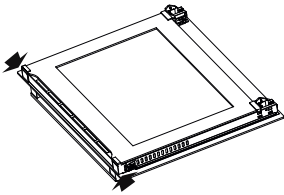


Figure 13

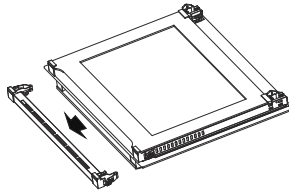


Figure 14

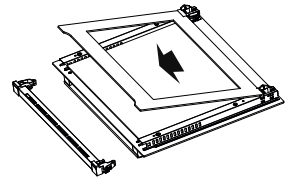


Figure 15

PART 13: CLEANING AND MOUNTING OVEN DOOR

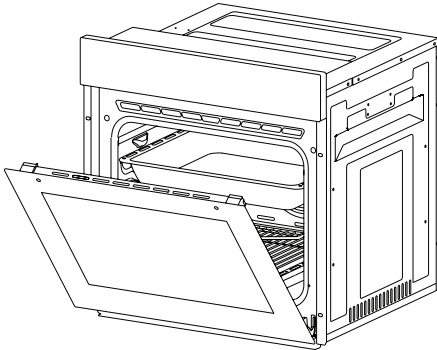


Figure 16

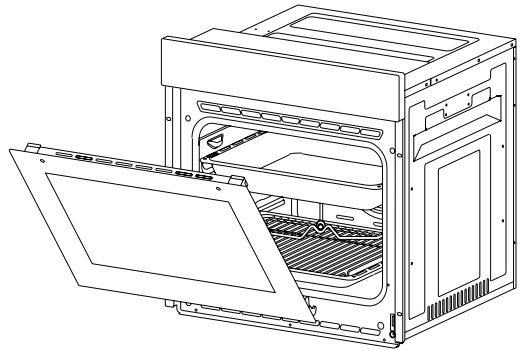


Figure 17

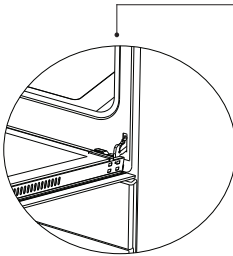


Figure 16.1

Open the door fully by pulling the oven door toward yourself. Then perform unlock operation by pulling the hinge lock upwards with the aid of screwdriver as indicated in **Figure 16.1**.

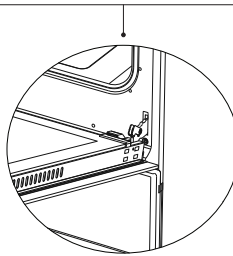


Figure 16.2

Set the hinge lock to the widest angle as in **Figure 16.2**. Adjust both hinges connecting oven door to the oven to the same position.

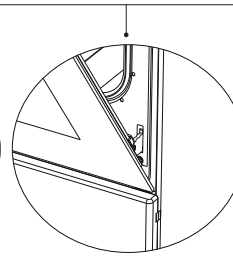


Figure 17.1

Later, close the opened oven door so that it will be in a position to contact with hinge lock as in **Figure 17.1**.

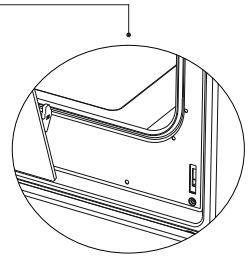


Figure 17.2

For easier removal of oven door, when it comes close to closed position, hold the cover with two hands as in **Figure 17.2** and pull upwards.

Reversely perform respectively what you did while opening door to reinstall oven door back.

PART 14: MAINTENANCE AND CLEANING

1. Remove the power plug from electrical socket.
2. Do not clean inner parts, panel, trays and other parts of the product with hard tools such as bristle brush, wire wool or knife. Do not use abrasive, scratching materials or detergent.
3. Rinse after wiping the parts at inner parts of the product with soapy cloth, then dry thoroughly with a soft cloth.
4. Clean glass surfaces with special glass cleaning material.
5. Do not clean your product with steam cleaners.
6. Never use combustibles like acid, thinner and gas while cleaning your product.
7. Do not wash any part of the product in dishwasher.
8. Use dish-washing liquid, warm water and a soft cloth for stubborn dirt, then dry off the area you have just cleaned with a dry cloth.

Do not use abrasive cleaning agents (such as cleaning powders etc.), kitchen scouring pads or acids (such as limescale remover etc.). These could damage the paint. You can perform cleaning with a soft textured cloth not to scratch surfaces according to the figures below.

PART 15: STEAM CLEANING*

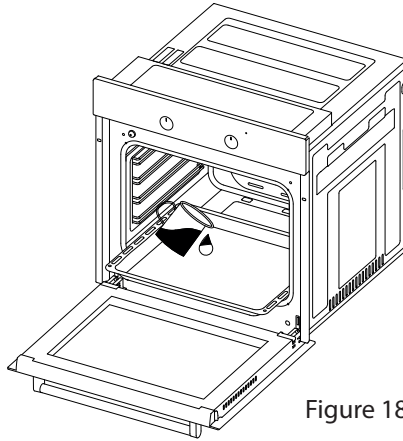
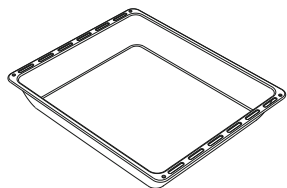


Figure 18

It enables cleaning the soils softened thanks to the steam to be generated in the oven.

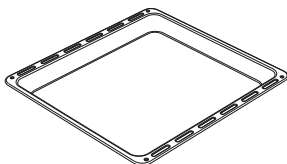
1. Remove all the accessories in the oven.
2. Pour a half litre of water into the tray and Place the tray at the bottom of the boiler.
3. Set the switch to the steam cleaning mode.
4. Set the thermostat to 70° C degrees and operate the oven for 30 minutes.
5. After operating the oven for 30 minutes, open the oven door and wipe the inner surfaces with a wet cloth.

PART 16: ACCESSORIES



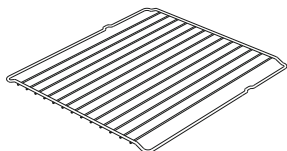
Deep Tray *

Used for pastry, big roasts, watery foods. It can also be used as oil collecting container if you roast directly on grill with cake, frozen foods and meat dishes.



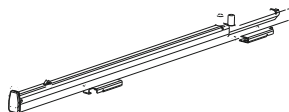
Tray

Used for pastry (cookie, biscuit etc.), frozen foods.



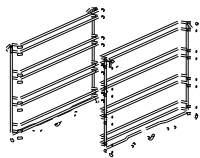
Wire Grill

Used for roasting or placing foods to be baked, roasted and frozen into desired rack.



Telescopic Rail*

Trays and wire racks can be removed and installed easily thanks to telescopic rails.







Wire Racks*

You can place deep tray and tray on lower and upper wire racks while cooking.

PART 17: INFORMATION SHEET

Philco information sheet

PHILCO 

Name	Philco	Philco
Model identification number	POB 6010 X	POB 6010 B
Energy efficiency index *	106	102.4
Energy efficiency class	A	A
Power consumption per cycle for baking area **	0.85 kWh/cycle 	0.85 kWh/cycle 
Power consumption per cycle for baking area ***	0.85 kWh/cycle 	0.85 kWh/cycle 
Number of baking areas	1	1
Heat source	Electricity	Electricity
Oven volume ****	60 l	60 l
Type of oven	Built-in oven	Built-in oven
Gross / net weight (kg)	30,5/29	30,5/29

Complies with norm EN 60350/-1.

*(EEl of baking area)

** in natural convection mode (convection heat function)

*** in forced convection air mode

**** Volume of individual baking zones

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.

Czech is the original version.

Manufacturer address:
FAST ČR, a.s.,
Černokostecká 1621,
Říčany CZ-25101

Manufacturer/Výrobce/Výrobca:
FAST ČR, a. s.
Černokostecká 1621
CZ-251 01 Říčany

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