

# CERAMIC HOB

## OWNER'S MANUAL

**PHILCO**



*Famous for Quality the World Over*

**PHS 604 DC**

**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.**

# CONTENTS

- PART 1: SAFETY PRECAUTIONS ..... 2
- PART 2. PRODUCT INTRODUCTION ..... 5
  - 2.2 Control Panel ..... 5
  - 2.3 Product Information..... 5
  - 2.4 Working Principle ..... 6
  - 2.5 Before using your New Ceramic Hob ..... 6
  - 2.6 Technical Specification..... 6
- PART 3. OPERATION OF PRODUCT ..... 7
  - 3.1 Touch Controls ..... 7
  - 3.2 Choosing the right Cookware..... 7
  - 3.3 How to use ..... 8
- PART 4. COOKING GUIDELINES ..... 15
  - 4.1 Cooking Tips..... 15
- PART 5. HEAT SETTINGS ..... 16
- PART 6. CARE AND CLEANING ..... 17
- PART 7. HINTS AND TIPS ..... 18
- PART 8. INSTALLATION..... 19
  - 8.1 Selection of installation equipment..... 19
  - 8.2 Before locating the fixing brackets ..... 21
  - 8.3 Cautions..... 22
  - 8.4 Connecting the hob to the mains power supply..... 22

## PART 1: SAFETY PRECAUTIONS

THIS APPLIANCE CAN BE USED BY CHILDREN AGED FROM 8 YEARS AND ABOVE AND BY PERSONS WITH REDUCED PHYSICAL, SENSORY OR MENTAL CAPABILITIES OR LACK OF EXPERIENCE AND KNOWLEDGE IF THEY HAVE BEEN GIVEN SUPERVISION OR INSTRUCTIONS CONCERNING USE OF THE APPLIANCE IN A SAFE WAY AND IF THEY UNDERSTAND THE HAZARDS INVOLVED.

CHILDREN MUST NOT PLAY WITH THE APPLIANCE.

CLEANING AND USER MAINTENANCE CANNOT BE PERFORMED BY CHILDREN WITHOUT SUPERVISION.

IF THE SUPPLY CABLE GETS DAMAGED, HAVE IT REPLACED BY A SPECIALIZED SERVICE CENTRE IN ORDER TO AVOID DANGEROUS SITUATION.

IT IS PROHIBITED TO USE THE APPLIANCE WHEN THE SUPPLY CABLE IS DAMAGED.



CAUTION, HOT SURFACE

**CAUTION:** IF THE SURFACE IS CRACKED, TURN THE APPLIANCE OFF TO PREVENT RISK OF ELECTRIC SHOCK.

**CAUTION:** THE APPLIANCE AND ITS ACCESSIBLE PARTS GET HOT DURING USE.

PLEASE MAKE SURE TO REFRAIN FROM TOUCHING THE HEATING ELEMENTS.

KEEP CHILDREN BELOW 8 YEARS OF AGE AWAY FROM THE APPLIANCE IF THEY ARE NOT UNDER CONSTANT SUPERVISION.

WHEN CLEANING THE OVEN DOOR GLASS / COOKING HOB GLASS HINGED COVERS, DO NOT USE HARSH ABRASIVE CLEANING AGENTS OR SHARP METAL SCRAPERS AS THE SURFACE MIGHT BECOME SCRATCHED WHICH COULD RESULT IN THE GLASS BREAKING.

STEAM CLEANERS MUST NOT BE USED TO CLEAN COOKING HOBS.

METAL OBJECTS SUCH AS KNIVES, FORKS, SPOONS AND POT LIDS MUST NOT BE PLACED ON THE COOKING HOB AS THEY MIGHT GET HOT.

THIS APPLIANCE IS NOT INTENDED TO BE USED WITH EXTERNAL TIME SWITCH OR SEPARATE REMOTE CONTROL SYSTEM.

**CAUTION:** COOKING ON THE COOKING HOB USING FAT OR OIL WITHOUT SUPERVISION CAN BE DANGEROUS AND CAN CAUSE FIRE.

NEVER TRY TO EXTINGUISH FIRE USING WATER; YOU SHOULD RATHER TURN THE APPLIANCE OFF AND THEN COVER THE FLAMES E.G. USING A LID OR A FIRE-STOPPING COVER.

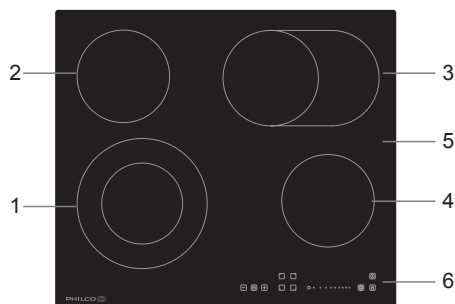
**NOTICE:** COOKING PROCESS MUST BE UNDER SUPERVISION.  
SHORT-TIME COOKING PROCESS MUST BE UNDER SUPERVISION  
CONSTANTLY.

**CAUTION:** FIRE HAZARD: DO NOT PLACE ANY OBJECTS ON THE  
COOKING SURFACE.

**CAUTION:** USE ONLY COOKING HOB PROTECTIVE COVERS MADE  
BY THE MANUFACTURER OF THE COOKING APPLIANCE OR STATED  
BY THE MANUFACTURER OF THE APPLIANCE AS SUITABLE IN THE  
RESPECTIVE USER'S MANUAL OR COOKING HOB PROTECTIVE  
COVERS BUILT-IN IN THE APPLIANCE. USING INCORRECT  
PROTECTIVE COVERS CAN CAUSE ACCIDENTS.

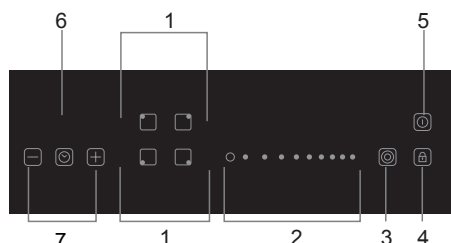
## PART 2. PRODUCT INTRODUCTION

### 2.1 Top View



1. Max. 1000/2200 W zone
2. Max. 1200 W zone
3. Max. 1100/2000 W zone
4. Max. 1200 W zone
5. Glass plate
6. Control panel

### 2.2 Control Panel



1. Heating zone selection controls
2. Power slider touch control
3. Dual zone control
4. Keylock control
5. ON/OFF control
6. Timer control
7. Timer regulating controls

### 2.3 Product Information

The microcomputer ceramic cooker hob can meet different kinds of cuisine demands because of resistance wire heating, micro-computerized control and multi-power selection, really the optimal choice for modern families.

The ceramic cooker hob centers on customers and adopts personalized design. The hob has safe and reliable performances, making your life comfortable and enabling to fully enjoy the pleasure from life.

## 2.4 Working Principle

This ceramic cooker hob directly employs resistance wire heating, and adjust the output power by the power regulation with the touch controls.

## 2.5 Before using your New Ceramic Hob

- Read this guide, taking special note of the ‘Safety Warnings’ section.
- Remove any protective film that may still be on your Ceramic hob.

## 2.6 Technical Specification

Cooking Hob	PHS 604 DC
Cooking Zones	4 Zones
Supply Voltage	220-240V~ 50Hz/60Hz
Installed Electric Power	6000 - 7200W
Product Size    L×W×H (mm)	590 x 520 x 55
Building-in Dimensions A×B (mm)	560 x 490

Weight and Dimensions are approximate. Because we continually strive to improve our products we may change specifications and designs without prior notice.



## PART 3. OPERATION OF PRODUCT

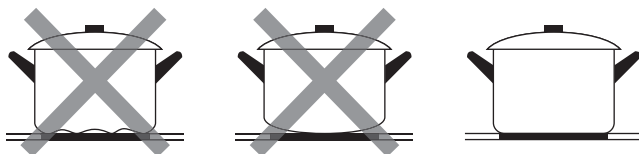
### 3.1 Touch Controls

- The controls respond to touch, so you don't need to apply any pressure.
- Use the ball of your finger, not its tip.
- You will hear a beep each time a touch is registered.
- Make sure the controls are always clean, dry, and that there is no object (e.g. a utensil or a cloth) covering them. Even a thin film of water may make the controls difficult to operate.

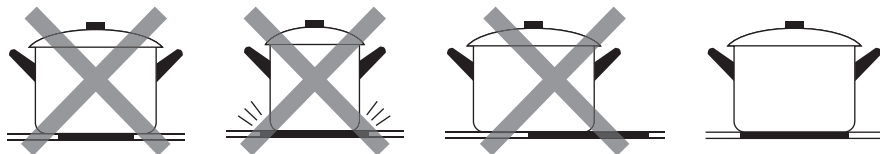


### 3.2 Choosing the right Cookware

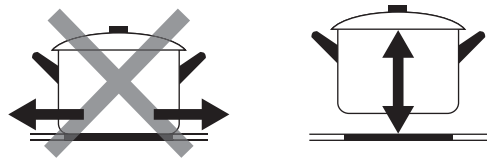
Do not use cookware with jagged edges or a curved base.



Make sure that the base of your pan is smooth, sits flat against the glass, and is the same size as the cooking zone. Always centre your pan on the cooking zone.





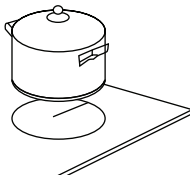
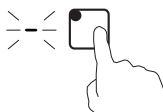
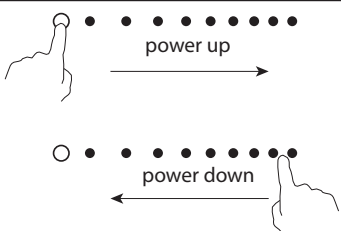
Always lift pans off the Ceramic hob – do not slide, or they may scratch the glass.



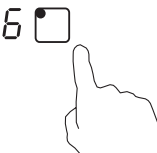
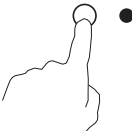


### 3.3 How to use

#### 3.3.1 Start cooking

After power on, the buzzer beeps once, all the indicators light up for 1 second then go out, indicating that the ceramic hob has entered the stat of standby mode.

Touch the ON/OFF  control. All the indicators show “-”	
Place a suitable pan on the cooking zone that you wish to use. <ul style="list-style-type: none"><li>• Make sure the bottom of the pan and the surface of the cooking zone are clean and dry.</li></ul>	
Touching the heating zone selection control, and a indicator next to the key will flash.	
Adjust heat setting by touching the slider control. <ul style="list-style-type: none"><li>• If you don't choose a heat setting within 1 minute, the ceramic hob will automatically switch off. You will need to start again at step 1.</li><li>• You can modify the heat setting at any time during cooking.</li><li>• You can modify the power level from 0 to 9 By the slide control.</li></ul>	

### 3.3.2 Finish cooking

Touching the heating zone selection control that you wish to switch off.	
Turn the cooking zone off by touching the slider to "O". Make sure the display shows "0"	
Turn the whole cooktop off by touching the ON/OFF  control.	



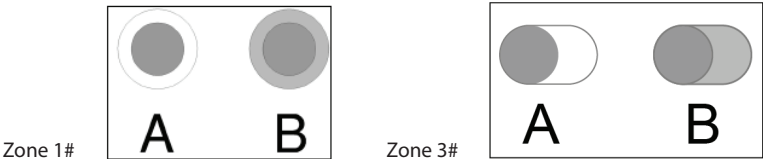
#### Beware of hot surfaces



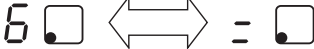
"H" will show which cooking zone is hot to touch. It will disappear when the surface has cooled down to a safe temperature. It can also be used as an energy saving function if you want to heat further pans, use the hotplate that is still hot.



### 3.3.3 Using the Double zone function

- The function only work in 1# and 3# cooking zone
- The dual cooking zone has two cooking areas that you can use a central section and an outer section. You can use the central section (A) independently or both sections (B) at once.





Activate the Double zone	
Press the heating zone selection control of the double loop heating zone (e.g. power level is 6)	
When the power level indicator flash, then press "⊙".	
After 5 seconds, the indicator stop flash, the double loop function is activate, and power level shows "6" and "=" alternately.	
Deactivate the Double zone	
Press the heating zone selection control of the double loop heating zone, the power level indicator flash, then press "⊙", the double loop function will be cancelled, and power level return to "6".	

**Note:**



- 1 The double loop is available only in the 1# and 3# cooking zone.
- 2 You can select the function from level 1 to level 9.
- 3 You can active the Dual zone only when the 1#or 3# cooking zone is selected.

3.3.4 Locking the Controls

- You can lock the controls to prevent unintended use (for example children accidentally turning the cooking zones on).
- When the controls are locked, all the controls except the ON/OFF control are disabled.

To lock the controls	
Touch the lock  control	The timer indicator will show "Lo"
To unlock the controls	
Touch and hold the lock control  for a while.	



When the hob is in the lock mode, all the controls are disable except the ON/OFF , you can always turn the ceramic hob off with the ON/OFF  control in an emergency, but you shall unlock the hob first in the next operation.


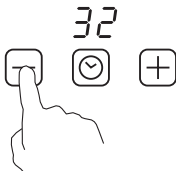
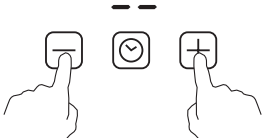


### 3.3.5 Timer control

You can use the timer in two different ways:

- a) You can use it as a minute minder, if you are cooking on the hob at the same time. In this case, the timer will not turn any cooking zone off when the set time is up.
- b) You can set it to turn one or more cooking zones off after the set time is up.  
The timer of maximum is 99 min.

#### a) Using the Timer as a Minute Minder

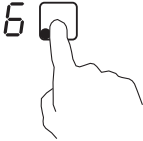

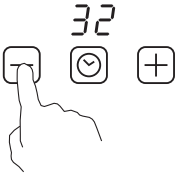
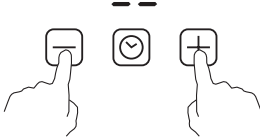

If you are not selecting any cooking zone

Make sure the cooktop is turned on. Only use when a cooking zone is switched on.	
Touch the timer control, the timer indicator will flash.	
Adjust the timer setting by touch the "-" or "+" control. The minute minder indicator will start flashing and will show in the timer display.	
Touching the "-" and "+" together, the timer is cancelled, and the "--" will show in the minute display.	
When the time is set, it will begin to count down immediately. The display will show the remaining time and the timer indicator will flash for 5 seconds.	
Buzzer will beep for 30 seconds and the timer indicator shows "--" when the setting time finished.	

Hint:

- a) Touch the "-" or "+" control of the timer once to decrease or increase by 1 minute.
- b) Touch and hold the "-" or "+" control of the timer to decrease or increase by 10 minutes.
- c) If the setting time exceeds 99 minutes, the timer will automatically return to 0 minute.

**b) Setting the timer to turn one cooking zone off**

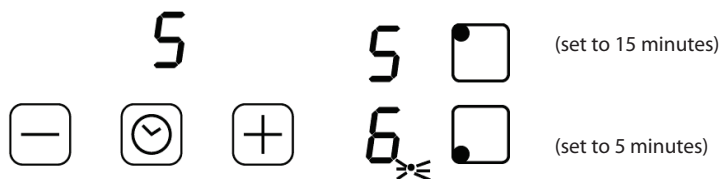
Set one zone	
Touching the heating zone selection control	
Touch the timer control, the timer indicator show "10"	
Adjust the timer setting by touch the "-" or "+" control. The minute minder indicator will start flashing and will show in the timer display.	
Touching the "-" and "+" together, the timer is cancelled, and the "--" will show in the minute display.	
When the time is set, it will begin to count down immediately. The display will show the remaining time and the timer indicator flash for 5 seconds.	

### Setting the timer to turn more than one cooking zones off

a) If more than one heating zone use this function, the timer indicator will show the lowest time.

(e.g. zone 1# setting time of 5 minutes, zone 2# setting time of 15 minutes, the timer indicator shows "5".)

NOTE: The red dot next to power level indicator will flash.



b) Once the countdown timer expires, the corresponding zone will switch off. Then it will show the new min. timer and the dot of corresponding zone will flash.



c) When cooking timer expires, the corresponding cooking zone will be switch off automatically.



### Note:

a) The red dot next to power level indicator will illuminate indicating that zone is selected.



b) If you want to change the time after the timer is set, you have to start from step 1.

### 3.3.6 Over-Temperature Protection

A temperature sensor equipped can monitor the temperature inside the ceramic hob. When an excessive temperature is monitored, the ceramic hob will stop operation automatically.

### 3.3.7 Residual Heat Warning

When the hob has been operating for some time, there will be some residual heat. The letter “H” appears to warn you to keep away from it.

### 3.3.8 Default working times

Auto shut down is a safety protection function for your ceramic hob. It shut down automatically if ever you forget to turn off your cooking. The default working times for various power levels are shown in the below table:

Power level	1	2	3	4	5	6	7	8	9
Default working timer (hour)	8	8	8	4	4	4	2	2	2



## PART 4. COOKING GUIDELINES



Take care when frying as the oil and fat heat up very quickly, particularly if you're using PowerBoost. At extremely high temperatures oil and fat will ignite spontaneously and this presents a serious fire risk.

### 4.1 Cooking Tips

- When food comes to the boil, reduce the temperature setting.
- Using a lid will reduce cooking times and save energy by retaining the heat.
- Minimize the amount of liquid or fat to reduce cooking times.
- Start cooking on a high setting and reduce the setting when the food has heated through.

#### 4.1.1 Simmering, cooking rice

- Simmering occurs below boiling point, at around 85 °C, when bubbles are just rising occasionally to the surface of the cooking liquid. It is the key to delicious soups and tender stews because the flavours develop without overcooking the food. You should also cook egg-based and flour thickened sauces below boiling point.
- Some tasks, including cooking rice by the absorption method, may require a setting higher than the lowest setting to ensure the food is cooked properly in the time recommended.

#### 4.1.2 Searing steak

To cook juicy flavoursome steaks:

1. Stand the meat at room temperature for about 20 minutes before cooking.
2. Heat up a heavy-based frying pan.
3. Brush both sides of the steak with oil. Drizzle a small amount of oil into the hot pan and then lower the meat onto the hot pan.
4. Turn the steak only once during cooking. The exact cooking time will depend on the thickness of the steak and how cooked you want it. Times may vary from about 2 – 8 minutes per side. Press the steak to gauge how cooked it is – the firmer it feels the more 'well done' it will be.
5. Leave the steak to rest on a warm plate for a few minutes to allow it to relax and become tender before serving.

#### 4.1.3 For stir-frying

1. Choose an ceramic compatible flat-based wok or a large frying pan.
2. Have all the ingredients and equipment ready. Stir-frying should be quick. If cooking large quantities, cook the food in several smaller batches.
3. Preheat the pan briefly and add two tablespoons of oil.
4. Cook any meat first, put it aside and keep warm.
5. Stir-fry the vegetables. When they are hot but still crisp, turn the cooking zone to a lower setting, return the meat to the pan and add your sauce.
6. Stir the ingredients gently to make sure they are heated through.
7. Serve immediately.

## PART 5. HEAT SETTINGS

The settings below are guidelines only. The exact setting will depend on several factors, including your cookware and the amount you are cooking. Experiment with the ceramic hob to find the settings that best suit you.

Heat setting	Suitability
1 - 2	<ul style="list-style-type: none"><li>• delicate warming for small amounts of food</li><li>• melting chocolate, butter, and foods that burn quickly</li><li>• gentle simmering</li><li>• slow warming</li></ul>
3 - 4	<ul style="list-style-type: none"><li>• reheating</li><li>• rapid simmering</li><li>• cooking rice</li></ul>
5 - 6	<ul style="list-style-type: none"><li>• pancakes</li></ul>
7 - 8	<ul style="list-style-type: none"><li>• sautéing</li><li>• cooking pasta</li></ul>
9	<ul style="list-style-type: none"><li>• stir-frying</li><li>• searing</li><li>• bringing soup to the boil</li><li>• boiling water</li></ul>

## PART 6. CARE AND CLEANING

What?	How?	Important!
Everyday soiling on glass (fingerprints, marks, stains left by food or non-sugary spillovers on the glass).	<ol style="list-style-type: none"> <li>1. Switch the power to the cooktop off.</li> <li>2. Apply a cooktop cleaner while the glass is still warm (but not hot!)</li> <li>3. Rinse and wipe dry with a clean cloth or paper towel.</li> <li>4. Switch the power to the cooktop back on.</li> </ol>	<ul style="list-style-type: none"> <li>• When the power to the cooktop is switched off, there will be no 'hot surface' indication but the cooking zone may still be hot! Take extreme care.</li> <li>• Heavy-duty scourers, some nylon scourers and harsh/abrasive cleaning agents may scratch the glass. Always read the label to check if your cleaner or scourer is suitable.</li> <li>• Never leave cleaning residue on the cooktop: the glass may become stained.</li> </ul>
Sweet dishes, jams and grains of sugar.	Switch off the hob with the main switch.	<ul style="list-style-type: none"> <li>• Remove stains left by melts and sugary food or spillovers as soon as possible. If left to cool on the glass, they may be difficult to remove or even permanently damage the glass surface.</li> <li>• Cut hazard: when the safety cover is retracted, the blade in a scraper is razor-sharp. Use with extreme care and always store safely and out of reach of children.</li> </ul>
Spillovers on the touch controls.	Switch off the hob with the main switch.	<ul style="list-style-type: none"> <li>• The cooktop may beep and turn itself off, and the touch controls may not function while there is liquid on them. Make sure you wipe the touch control area dry before turning the cooktop back on.</li> </ul>

## PART 7. HINTS AND TIPS

Problem	Possible causes	What to do
The cooktop cannot be turned on.	No power.	Make sure the ceramic hob is connected to the power supply and that it is switched on. Check whether there is a power outage in your home or area. If you've checked everything and the problem persists, call a qualified technician.
The touch controls are unresponsive.	The controls are locked.	Unlock the controls. See section 'Using your ceramic cooktop' for instructions.
The touch controls are difficult to operate.	There may be a slight film of water over the controls or you may be using the tip of your finger when touching the controls.	Make sure the touch control area is dry and use the ball of your finger when touching the controls.
The glass is being scratched.	Rough-edged cookware.  Unsuitable, abrasive scourer or cleaning products being used.	Use cookware with flat and smooth bases. See "Choosing the right cookware"  See "Care and cleaning".
Some pans make crackling or clicking noises.	This may be caused by the construction of your cookware (layers of different metals vibrating differently).	This is normal for cookware and does not indicate a fault.

## PART 8. INSTALLATION

### 8.1 Selection of installation equipment

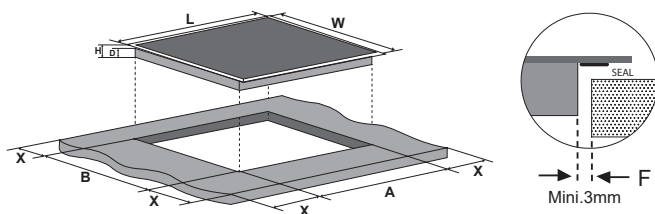
Cut out the work surface according to the sizes shown in the drawing.

For the purpose of installation and use, a minimum of 50mm space shall be preserved around the hole.

Be sure the thickness of the work surface is at least 30mm. Please select heat-resistant and insulated work surface material (Wood and similar fibrous or hygroscopic material shall not be used as work surface material unless impregnated) to avoid the electrical shock and larger deformation caused by the heat radiation from the hotplate. As shown below:



Note: The safety distance between the sides of the hob and the inner surfaces of the worktop should be at least 3mm.

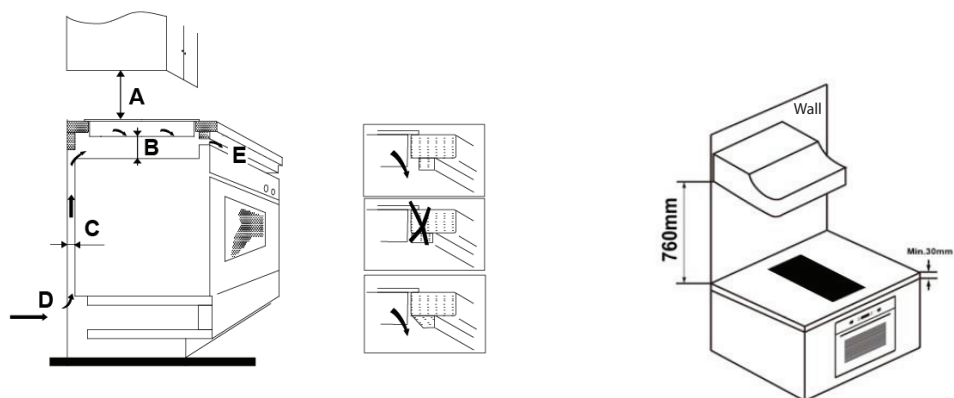


L (mm)	W (mm)	H (mm)	D (mm)	A (mm)	B (mm)	X (mm)	F (mm)
590 mm	520 mm	55	51	560+4 +1	490+4 +1	50 mini	3 mini

Under any circumstances, make sure the Ceramic cooker hob is well ventilated and the air inlet and outlet are not blocked. Ensure the Ceramic cooker hob is in good work state. As shown below.



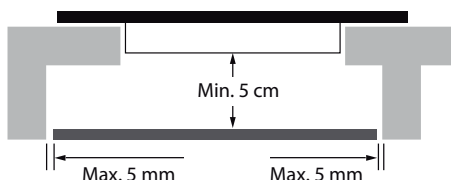
Note: The safety distance between the hotplate and the cupboard above the hotplate should be at least 760 mm.



A (mm)	B (mm)	C (mm)	D	E
760	50 min.	20 min.	Air intake	Air exit 5 mm

## WARNING: Ensuring Adequate Ventilation

Make sure the ceramic cooker hob is well ventilated and that air inlet and outlet are not blocked. In order to avoid accidental touch with the overheating bottom of the hob, or getting unexpected electric shock during working, it is necessary to put a wooden insert, fixed by screws, at a minimum distance of 50mm from the bottom of the hob. Follow the requirements below.





There are ventilation holes around outside of the hob. YOU MUST ensure these holes are not blocked by the worktop when you put the hob into position.

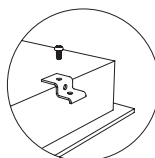
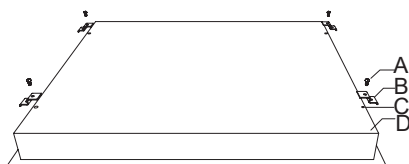


- Be aware that the glue that join the plastic or wooden material to the furniture, has to resist to temperature not below 150 °C, to avoid the unstuck of the paneling.
- The rear wall, adjacent and surrounding surfaces must therefore be able to withstand an temperature of 90 °C.

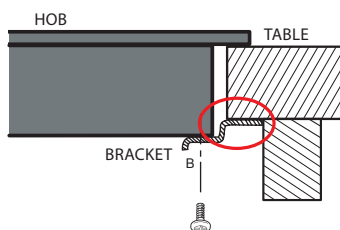
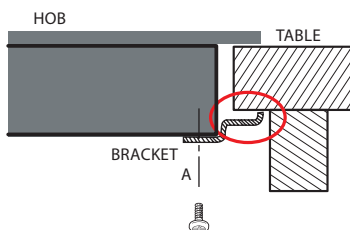
## 8.2 Before locating the fixing brackets

The unit should be placed on a stable, smooth surface (use the packaging). Do not apply force onto the controls protruding from the hob.

Fix the hob on the work surface by screw four brackets on the bottom of hob (see picture) after installation.



A	B	C	D
screw	bracket	Screw hole	base



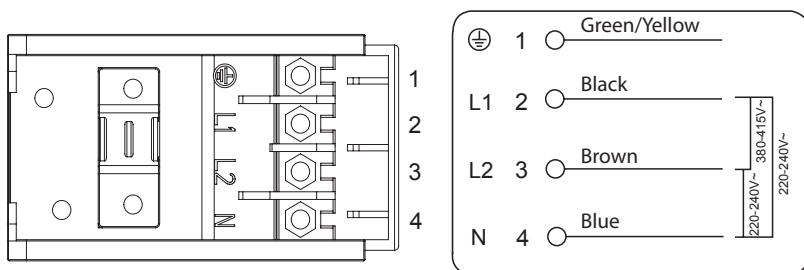
Under any circumstances, the brackets cannot touch with the inner surfaces of the worktop after installation (see picture).

## 8.3 Cautions

1. The ceramic cooker hob must be installed by qualified personnel or technicians. We have professionals at your service. Please never conduct the operation by yourself.
2. The ceramic cooker hob shall not be mounted to cooling equipment, dishwashers and rotary dryers.
3. The ceramic cooker hob shall be installed such that better heat radiation can be ensured to enhance its reliability.
4. The wall and induced heating zone above the work surface shall withstand heat.
5. To avoid any damage, the sandwich layer and adhesive must be resistant to heat.
6. A steam cleaner is not to be used.

## 8.4 Connecting the hob to the mains power supply

The power supply should be connected in compliance with the relevant standard, or a single-pole circuit breaker. The method of connection is shown below.



1. If the cable is damaged or needs replacing, this should be done by an after-sales technician using the proper tools, so as to avoid any accidents.
2. If the appliance is being connected directly to the mains supply, an omnipolar circuit breaker must be installed with a minimum gap of 3mm between the contacts.
3. The installer must ensure that the correct electrical connection has been made and that it complies with safety regulations.
4. The cable must not be bent or compressed.
5. The cable must be checked regularly and only replaced by a properly qualified person.



The bottom surface and the power cord of the hob are not accessible after installation.



## CUSTOMER CARE AND SERVICE

Always use original spare parts.

Model name and serial number can be found on the rating plate. Position of rating plate can be changed without notice.

The original spare parts for some specific components are available for a minimum of 7 or 10 years, based on the type of component, from the placing on the market of the last unit of the model.

When contacting our authorized service, have the model designation, serial number and defect description available.

To download documents, visit [www.philco.cz](http://www.philco.cz).

To report a defect and obtain additional service information, visit <https://philco.cz/podpora-a-servis>.

Subject to change without notice.

## 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.

Original of this user manual is in czech language.

Manufacturer/ Importer to CZ:  
Fast ČR, a.s.  
Praha 10, Černokostelecká 2111  
CZ-10000; CZECH REPUBLIC

Importer to SK:  
FAST PLUS, a.s.  
Na pántoch 18, 831 06 Bratislava  
SLOVAKIA

Importer to PL:  
FAST Poland Sp. z o. o.  
Ul. Kwietniowa 36, 05-090 Wypędy  
POLAND

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