

SENCOR®

SPR 6100BK



EN ■ Multi & slow cooker

Translation of the original manual

READ CAREFULLY AND STORE FOR FUTURE USE.**General warnings**

- This appliance must not be used by children 0 to 8 years of age.
- This appliance may be used by children 8 years of age and older and by persons with physical or mental impairments or by inexperienced persons, if they are properly supervised or have been informed about how to use the product in a safe manner and understand the potential dangers.
- Keep the appliance and its power cord out of reach of children younger than 8 years of age. Cleaning and maintenance performed by the user must not be performed by unsupervised children.
- Children must not play with the appliance.
- In the event that the power cord is damaged, have it repaired at a professional service centre to prevent causing a dangerous situation. It is forbidden to use the appliance if it has a damaged power cord.
- The appliance must be located in a stable position with the handles positioned in such a way as to prevent spilling hot liquids.

Electrical safety

- Before connecting this appliance to a power socket, make sure that the voltage stated on its rating label corresponds to the voltage in your power socket.
- Connect the appliance only to a properly grounded socket. Do not use an extension cord.
- Never connect the appliance to a power socket until it is properly assembled.
- Fully unwind the power cord before use.
- Do not connect and disconnect the power cord to and from the power socket with wet hands.
- Ensure that the power plug contacts do not come into contact with water or moisture.
- Do not disconnect the appliance from the power socket by pulling on the power cord. This could damage the power cord or the power socket. Disconnect the cord from the power socket by gently pulling the plug of the power cord.

- Do not place heavy items on the power cord. Make sure the power cord does not hang over the edge of a table and that it is not touching a hot surface or sharp objects.
- If the power cord is damaged, it must be replaced by the manufacturer, its service technician or by a similarly qualified person, as this will prevent a dangerous situation from arising.
- To avoid the danger of injury by electrical shock, do not repair the appliance yourself or make any adjustments to it. Have all repairs or adjustments of the appliance performed at an authorised service centre. Tampering with the appliance during the warranty period may void the warranty.
- To prevent the risk of injury by electrical shock, never submerge the slow cooker unit, the power cord or the power plug in water or any other liquid.
- Make sure that no water or any other liquid splashes on the power plug or the power socket, and that the hot steam emitted from the appliance is also kept away. If this, nevertheless, occurs, disengage the circuit breaker of the power socket and then carefully dry the power socket and the power plug before further use.
- Always turn off the appliance and disconnect it from the power socket when you have finished using it.

Correct use of the slow cooker

- This slow cooker is intended for standard and slow cooking of food and cooking in steam. Do not use it for purposes other than those for which it was designed.
- This slow cooker is designed for domestic use and similar locations such as:
 - kitchens in stores; offices and other workplaces;
 - in agriculture;
 - for guests of hotels, motels and other similar locations;
 - in bed and breakfast establishments.
- This slow cooker is designed for use in indoor areas only. Never use it in an outdoor or industrial environment.
- This slow cooker must be used only in accordance with the instructions contained in this user's manual.
- Only use the slow cooker with the original accessories that came with it.



Attention:

Using non-original accessories may result in a dangerous situation arising.

- This slow cooker is not designed to be controlled using a programmed device, external timer switch or remote control.
- Do not use the slow cooker for indoor heating purposes!
- Always turn off and disconnect the slow cooker from the mains power socket when not using it, when leaving it without supervision, before removing the cooking bowl or steamer basket, before cleaning, maintenance or moving it. Never move the slow cooker during operation.
- Do not use the slow cooker when it is not functioning correctly or after it has fallen on the floor, been submerged in water or is damaged in any other way. Hand it over to an authorised service centre for inspection or repair.
- Do not connect the slow cooker to a power socket or turn it on without the removable cooking bowl being located inside slow cooker.
- Do not use the slow cooker with an empty removable cooking bowl.
- Never place any items in the area between the hotplate inside the slow cooker and the base of the removable cooking bowl.
- It is forbidden to modify the surface of the slow cooker in any way, e.g. using self-adhesive wallpaper, foil, etc.



Warning:

Do not pour water or place any food into the slow cooker unit. Food and water are put only into the removable cooking bowl.

Operating location of the slow cooker

- Only use the slow cooker on an even, dry, clean, stable and heat-resistant surface.
- Do not place the slow cooker on the edge of a table, on a drainboard, on unstable, inclining or uneven surfaces, on an electric or gas stove and other sources of heat, or in their vicinity.
- Do not use the slow cooker on heat sensitive surfaces as such surfaces could be damaged.
- When cooking, do not place the slow cooker directly on heat sensitive countertops, e.g. stone countertops. This type of countertop is sensitive to uneven heat, and when heated in a single point it may crack. In the event that you wish to use this slow cooker on a heat sensitive countertop, place a cutting board or a similar heat resistant material underneath it.
- Do not place the slow cooker in the vicinity of items, surfaces or under items that may be damaged by steam, for example walls, kitchen cabinets, cupboards, paintings, curtains, since the escaping steam could damage them.

Handling the removable cooking bowl

- Only use the removable cooking bowl supplied with this slow cooker. Never use a different cooking bowl.
- Do not use a cracked, dented or otherwise damaged cooking bowl. A damaged cooking bowl must be replaced with a new bowl of the original type.
- Never use the cooking bowl separately without the slow cooker unit, e.g. for preparing food on an electric, gas, induction stove or on an open fire.
- The cooking bowl may be placed in a refrigerator, it may be used in an oven and washed in a dishwasher. However, do not place it in a freezer as this could damage it.

Before cooking

- Before inserting the removable cooking bowl into the slow cooker unit, check that the outer surface of the bowl and the inner area of the slow cooker are completely clean and dry. There must be no dried on food residues, etc. on the outer surface of the cooking bowl or on the heating element of the slow cooker. Otherwise, there is a risk of a malfunction or damage to the slow cooker.
- Before connecting the slow cooker to a power socket, make sure that the removable cooking bowl is properly seated in the slow cooker unit, that it is filled with water and food, and that the lid is correctly positioned on the cooking bowl. Do not overfill the cooking bowl.

Safety during the cooking process

- The slow cooker must not be left without supervision when it is in operation.
- When operating the slow cooker, the lid must be properly tilted down. Do not place any items on to the lid (e.g. protective gloves, wiping cloths) that could cover the steam outlet.
- During operation, there needs to be sufficient area for air circulation above the slow cooker and around it. Do not cover the slow cooker or block its vents.
- Make sure that the steam exhaust outlet does not point towards heat sensitive materials or you or other people. Hot steam may cause serious scalding.
- While cooking, do not touch places where hot steam is being released as this may cause burns or scalding.

- Do not leave any kitchen utensils (e.g. mixing and serving spoon) inside the removable cooking bowl when using the keep warm function.

**Attention:**

Hot surface

- The temperature of accessible surfaces on the slow cooker is high when the slow cooker is in operation and for a certain time afterwards.
- Be very careful when lifting the lid, always removing it away from yourself.
- When tilting open the lid, ensure that the water drips only into the removable cooking bowl. Water must never drip into the slow cooker unit.

After cooking

- The surface of the heating element retains residual heat after use.
- Before removing the cooking bowl or the steamer basket and before cleaning, always allow the slow cooker to fully cool down.
- When the lid is hot, do not place it on heat sensitive surfaces.

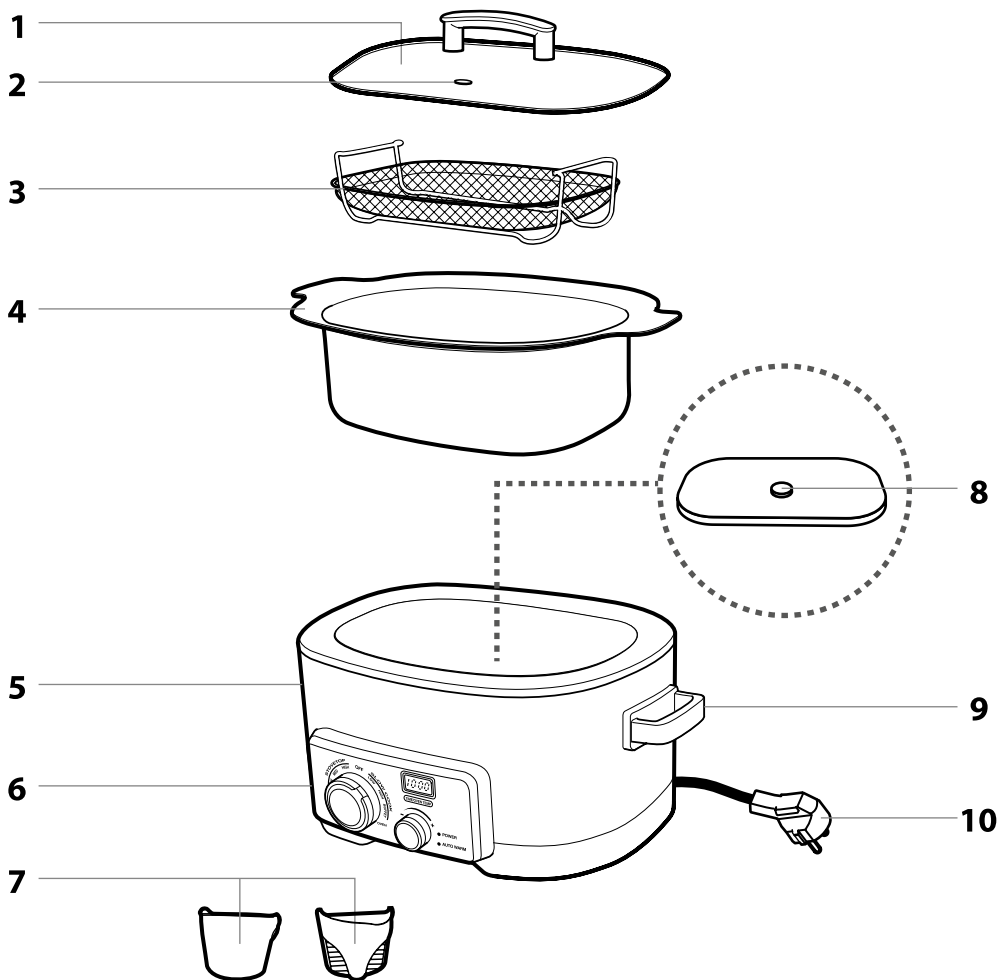
Handling the slow cooker and its parts

- When handling the slow cooker after finishing cooking, it is necessary to be very careful not to touch the slow cooker unit or any other parts of the slow cooker because they may still be hot as a result of residual heat.
- Do not touch the hot surfaces of the slow cooker. After turning off and disconnecting the slow cooker from the power socket, use the slow cooker unit carry handles to lift and carry it. For reasons of increased safety, we recommend using kitchen gloves.
- Use the lid handle for lifting and carrying the lid. When tilting open the lid, to prevent scalding, it is necessary to take care that the steam escaping from the cooking bowl is not directed at you. For reasons of increased safety, we recommend using kitchen gloves.
- Use kitchen gloves or the supplied protective gloves when removing the cooking bowl after you have finished cooking.
- It is necessary to pay exceptional care when moving the slow cooker when it is filled with hot food or liquids.
- For mixing and scooping of food, use kitchen utensils made from plastic or wood because metal utensils could damage the surface of the cooking bowl.

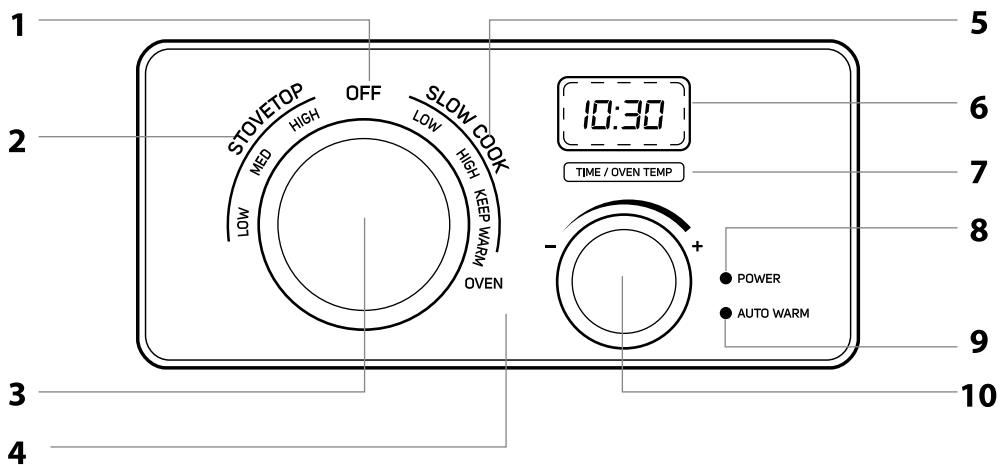
Safety during maintenance

- Regularly clean the slow cooker after each use according to the instructions in chapter Maintenance and cleaning. Do not perform any maintenance on the slow cooker apart from the maintenance procedure described in chapter Maintenance and cleaning.
- To prevent scratching the non-stick surface of the cooking bowl when cleaning it, always use wooden, silicone or plastic utensils.
- The slow cooker unit is not intended to be washed in a dishwasher.
- If the lid and the removable cooking bowl are hot, do not submerge them in cold water or wash them under a current of running cold water. The sudden change in temperature could result in their damage.

A



B



Multi & slow cooker

User's manual

- Prior to using this appliance, please read the user's manual thoroughly, even in cases, when one has already familiarised themselves with previous use of similar types of appliances. Only use the appliance in the manner described in this user's manual. Keep this user's manual in a safe place where it can be easily retrieved for future use. In the event that you hand this appliance over to somebody else, make sure to also include this user's manual.
- Carefully unpack the appliance and take care not to throw away any part of the packaging before you find all its parts. We recommend saving the original cardboard box, packaging material, purchase receipt and responsibility statement of the vendor or warranty card for at least the duration of the legal liability for unsatisfactory performance or quality. In the event of transportation, we recommend that you pack the appliance in the original box from the manufacturer.

DESCRIPTION OF THE SLOW COOKER

- | | |
|---|--|
| A1 Lid from hardened glass with handle | A6 Control panel |
| A2 Steam exhaust outlet | A7 Protective gloves |
| A3 Steamer basket | A8 Heating element |
| Suitable for cooking in steam or baking large portions. | A9 Slow cooker unit handles |
| A4 Removable 5.5-litre aluminium cooking bowl | The handles are heat-resistant and prevent any burns and enable the handling of the hot slow cooker unit while it is cooking without the need for protective gloves. |
| With a non-stick inner layer and cool handles. | A10 Power cord |
| A5 Slow cooker unit from food-grade stainless steel | |
| B1 OFF: | HIGH - for slow cooking of tender meat cuts |
| Serves to turn off the slow cooker | KEEP WARM – for maintaining the temperature after the meal is cooked, with a time setting option (up to 12 hours) |
| B2 STOVETOP mode (STANDARD COOKING): | B6 Digital LED time/temperature display |
| LOW – for gentle cooking or stewing | B7 Time/temperature toggle switch |
| MID – for perfect searing | B8 Power indicator |
| HIGH – for rapid searing | B9 Automatic keep warm mode indicator |
| B3 Mode control knob | B10 Time/temperature control knob |
| B4 OVEN mode (BAKING): | |
| Baking function with adjustable temperature (120 – 220 °C) and time (0:05 – 6:00) | |
| B5 SLOW COOK mode (SLOW COOKING): | |
| LOW – for very slow cooking of tough meat cuts | |

INTENDED USE OF THE SLOW COOKER

- The multi & slow cooker is intended for cooking meals such as soups, goulash, sauces, stewed vegetables, stuffed capsicums, gratin potatoes, meat roulades, pasta and a whole range of other meals that can be cooked in a standard pot, pressure cooker or in stewing or steaming pots.
- The stainless steel steamer basket also enables the cooking of fish, dumplings and vegetables in steam to retain maximum nutrients.

WHY USE THE SLOW COOKING MODE?

- The slow cooking method retains all the flavours, does not require the use of oil, saves time and money, and enables you to prepare outstanding meals even from cheaper cuts of meat. Prevents any burning on because it does not require the high cooking temperatures at which food burns, it reduces water consumption because the meal is cooked in a single cooking bowl.
- Advantages of the slow cooking mode:
 - Simplicity and time savings – simply put all the ingredients into the cooking bowl and allow it to do all the work.
 - Saves water and power – the special aluminium alloy construction of the slow cooker enables more effective heat transfer than traditional ceramic pots to reduce power consumption.
 - Intense flavours and no vitamin loss – unlike with standard cooking, by cooking slowly at low temperatures flavours and vitamins are retained.
 - Juicy meat – when slow cooking, juices stay inside the meat.
 - Option to cook tough meat cuts – traditionally tough meat cuts are outstanding when slow cooked.
 - Fat-free cooking – thanks to low temperatures, oil is not needed and therefore meals are lighter and even taste better.

BEFORE FIRST USE

- Before using it for the first time, wash the cooking bowl **A4**, glass lid **A1** and the steamer basket **A3** using a hot detergent solution. Then rinse all these parts with clean water and dry them thoroughly with a fine wiping cloth. These parts can also be washed in a dishwasher.
- Also clean out the inner and outer parts of the slow cooker unit **A5** using a lightly dampened wiping cloth and then wipe it dry. Never submerge the slow cooker unit **A5** in water or any other liquid!

USING THE SLOW COOKER

PREPARING FOR USE

- Take the cooking bowl **A4** out of the slow cooker unit and then using a measuring cup or spoon, etc., put the required ingredients into it and fill it with water according to the given recipe. The total amount of ingredients together with water must not exceed the 4/5 mark of the cooking bowl. When preparing meals, which increase in volume during the cooking process, do not fill the cooking bowl to more than 3/5. However, the volume of the food must reach at least 1/5 of the capacity of the cooking bowl.

Warning:

Never cut food directly inside the cooking bowl **A4**.
Never place food directly in the slow cooker unit **A5**.



- Using an appropriate textile or paper, wipe clean the top edge of the cooking bowl and any other parts, which have been soiled while the cooking bowl was being filled.
- Prior to inserting the cooking bowl into the slow cooker unit **A5**, check that its inner part and primarily the heating element **A8** and its surrounds are clean and free of any food residues.
- Insert the cooking bowl into the slow cooker unit. After the cooking bowl is inserted, rotate it to both sides so that it is seated properly on the heating plate.

Warning:

Never use the slow cooker without the cooking bowl inserted. The cooking bowl may be used in an oven up to the maximum temperature of 260 °C. It must not, however, be used for cooking or heating on burners or hotplates of gas, electric or ceramic stoves.



- Put the lid **A1** on to the cooking bowl. The slow cooker is now ready for use.

PREPARING INGREDIENTS AND COOKING TIPS

- Select the amount of food for cooking so that it does not exceed the maximum capacity of the cooking bowl. Always pour a sufficient amount of water under the food, otherwise due to the lack of water the slow cooker could overheat before the cooking process is completed.
- When preparing whole pieces of meat, pour a sufficient amount of water underneath it. Always trim away excess fat from the meat. Thoroughly cook all meat, fish and seafood.
- You can also place frozen meat into the cooking bowl, however you must add approximately 0.2 litres of water or stock to it in order to create a thermal inter-layer between the meat and the cooking bowl to protect the cooking bowl against damage by a sudden change in temperature. At the same time, keep in mind that the cooking time will be several hours longer.
- As a rule, cut food into equal-sized pieces to ensure that it cooks evenly.
- Vegetables such as carrots, onions, turnips, etc. take longer to cook than meat, therefore cut them into sufficiently small pieces.
- Allow frozen vegetables to defrost and add them in the last half hour to hour of cooking. This will ensure that the vegetables retain their colour and structure. At the same time, the ingredients in the slow cooker will not be cooled down excessively.
- Searing meat and frying vegetables in advance separately on a pan will remove a part of the fat from the meat and improve the appearance and flavour of both meat and vegetables.
- Milk products such as for example cream, sour cream or yoghurt as well as pasta tend to shrink and disintegrate during the slow cooking process, therefore add them at the end.
- Never cook legumes (e.g. dry beans or lentils) in the slow cooker, always first soak them for about ten hours in water.
- Fats such as oils, butter, lard do not need to be used at all, especially if you wish to adhere to a healthy diet. If you cannot be without fat, then 2-3 tablespoons of oil based on the number of portions that you are cooking will be sufficient.
- During the cooking process, lift the lid as little as possible because each time the lid is lifted, heat escapes and liquids are evaporated. If you lift the lid frequently or put it aside when cooking for an extended period of time, it is necessary to take into consideration that the slow cooker will automatically extend the cooking time.

OPERATING LOCATION OF THE SLOW COOKER

- Place the slow cooker on an even, dry, clean and most importantly stable and heat-resistant surface. In the event that you wish to use the slow cooker on a heat sensitive countertop, place a cutting board or a similar heat resistant material underneath it.
- There must be no items or surfaces in the near vicinity of the slow cooker that may be damaged by the escaping steam, e.g. walls, kitchen cabinets, cupboards, paintings, curtains, etc.
- Position the handles of the slow cooker so that nobody can brush against them and thereby knock or tilt the slow cooker over, or spill its hot contents.

TURNING ON

- Connect the power cord plug of the slow cooker to a power socket. If the control knob **B3** is set to any other position than OFF, the display **B6** will show the error message "Err". In such a case, turn the control knob **B3** to the OFF position and only then turn it to the desired mode.

STANDARD COOKING MODE (STOVETOP)

- Use the control knob **B3** to select one of the standard cooking options LOW/MED/ HIGH. The power indicator **B8** will be lit on the display **B6** and "On" will be shown together with one or more horizontal dashes. The dashes indicate the intensity of the mode. One dash is shown at LOW intensity, two dashes are shown at MED intensity and three dashes are shown at HIGH intensity.
- Use LOW intensity for gentle cooking or stewing of food, MID is for perfect frying or searing of food, and HIGH is for rapid frying or searing of food.
- The slow cooker will start cooking immediately when the intensity is selected.



Note:
In this mode, it is not possible to change the cooking time or temperature since the slow cooker controls the cooking process automatically.

SLOW COOKING MODE (SLOW COOK)

- Use the control knob **B3** to select one of the slow cooking options LOW/HIGH.
- The LOW option is intended for very slow cooking, e.g. for preparing tough meat cuts. The HIGH option is intended for slow cooking of tender meat cuts, etc.
- The power indicator **B8** will be lit and the cooking time for the selected option will be shown on the display **B6**. The value will initially flash a few times and then remain lit.
- The default time for the LOW option is 8:00 hours, for the HIGH option it is 4:00 hours. The default cooking times can be changed using the control knob **B10** in 30-minute intervals in the range from 00:30 to 12:00.



Note:
In this mode it is not possible to change the cooking temperature, the slow cooker controls the temperature automatically.
When the slow cooking process is running and a time of less than 30 minutes remains, and you manually increase the time using the control knob **B10**, then it is not possible to return the time back to a value lower than 30 minutes.

- After reaching the set time, the slow cooker will stop cooking and automatically switch to the keep warm mode. Indicator **B9** will be lit and the "On" will be shown on the display. Depending on the amount and type of food, the temperature may be maintained for up to 12 hours.

BAKING MODE (OVEN)

- The baking mode (OVEN) is ideal for baking various type of meat or vegetables and enables both the temperature and cooking time to be set.
- Set the control knob **B3** to the OVEN position. The default temperature will flash several times on the display and then settle at the default temperature for the mode, which is 180 °C. The control knob **B10** can be used to change the temperature in 10-degree increments in the range from 120 °C to 220 °C.
- Press button **B7** to toggle the display of temperature and time. The display **B6** will show the default time value of 01:00 hour. The time value can be changed using the control knob **B10** in 5-minute intervals in the range from 0:05 to 6:00.
- Temperature and time can be changed at any time during the cooking process.



Warning:
When cooking any food and in all modes, the outer surface of slow cooker and the lid is very hot, therefore do not touch these surfaces without protective aids. When it is running, only touch the control elements on the panel **A6** and the handles **A9**. Pay special care to ensure that children do not touch the slow cooker!
When lifting the lid after cooking, be very careful because the escaping steam is extremely hot. Always tilt the lid away from yourself so that the steam does not hit you and so water flows back into the slow cooker.

- When the cooking process has finished, the value 0:00 will flash on the display for 2 minutes and then the slow cooker will turn off automatically. The indicator **B8** will turn off. To activate the slow cooker, simply turn the control knob **B3** to any mode.

USING THE STEAMER BASKET

- The steamer basket can be used in practically all the cooking modes when you need to cook food in steam. However, it is best to use the baking mode (OVEN), in which it is possible to set both the cooking time and temperature as required.
- Place the food into the steamer basket and insert the basket into the cooking bowl.
- Pour water into the cooking bowl **A4** so that the water level is just below the level of the steamer basket. The water must not cover the food. Cover the cooking bowl containing steamer basket with a lid.
- When it is necessary to top up the water during the cooking process, carefully remove the lid and top up the water as required. However, by lifting the lid, heat will be released and therefore it is necessary to expect the cooking time to be extended by another 10 to 20 minutes (depending on the type of food).

KEEP WARM MODE

- The keep warm mode serves to keep meals at a serving temperature with the option of setting a time.
- The mode is activated either automatically after the completion of cooking in the slow cooking mode or it can be set manually by turning the control knob **B3** to the KEEP WARM mode. The display **B6** will show the default time value of 06:00 hours. The default time can be changed using the control knob **B10** in 30-minute increments in the range from 00:30 to 12:00.

OVERHEATING PROTECTION

- The slow cooker is equipped with an overheating protection fuse. When there is no more water or juice inside the cooking bowl and the temperature inside rises too high, the slow cooker will turn off automatically. In such a case, pull out the power plug and allow the slow cooker to cool down. Then you can put it into operation again.

END OF COOKING AND TURNING OFF

- When you have finished cooking, turn the control knob **B3** to the OFF position and allow the slow cooker to cool down completely.
- Disconnect the power plug from the power socket, clean the slow cooker as described in chapter CLEANING AND MAINTENANCE and store it in a suitable location.

MEANINGS OF ERROR MESSAGES ON THE DISPLAY

PROBLEM	CAUSE	SOLUTION
Err	When the power plug was inserted, the control knob B3 was not in the OFF position.	Turn the control knob to the OFF position and then to the desired mode.
E01	The cooking bowl is not inserted in the slow cooker unit.	Insert the cooking bowl into the slow cooker unit.
E02 or E03	Malfunction of the internal system of the slow cooker.	Contact an authorised service centre.

CLEANING AND MAINTENANCE



Attention:
Before carrying out any cleaning or maintenance, always set the control knob **B3** to the OFF position and disconnect the slow cooker from the power grid. Before removing the lid and taking out the cooking bowl, always allow the slow cooker to cool down completely.

- Wash the removable cooking bowl, lid, and steamer basket in hot water with detergent, rinse and dry thoroughly with a fine wiping cloth. These parts can also be washed in a dishwasher.
- Also clean out the inner and outer parts of the slow cooker unit using a lightly dampened wiping cloth and then wipe it dry.



Attention:
The slow cooker unit and its power cord are not intended for washing in a dishwasher.
Do not spray the slow cooker unit or the power cord with water or any another liquid, or submerge it in water or another liquid.



Attention:
If the removable cooking bowl and the glass lid are hot, do not submerge them in cold water or put them under cold running water.

- If you wish to remove baked on food remains from the cooking bowl, then first allow it to soak for 20-30 minutes in hot water with detergent. The food remains can then be easily removed using a soft kitchen brush.



Attention:
Never use chemicals, cookware scrubbers, steel wool, or abrasive cleaning agents to clean the outer surface of the slow cooker unit or the cooking bowl, as they could damage the slow cooker unit or the cooking bowl.

STORAGE

- Before storing it, the slow cooker must be completely cool, turned off and disconnected from the power supply, clean and dry.
- Place the steamer basket into the cooking bowl and place the cooking bowl into the slow cooker unit. Put the lid on the cooking bowl.
- Then store the slow cooker in a clean, dry place out of reach of children.



Attention:
Keep the stored slow cooker away from extreme temperatures, direct sunlight and excessive humidity and do not store it in an overly dusty environment. Do not place anything on the slow cooker.

TECHNICAL SPECIFICATIONS

Rated voltage range	220–240 V AC
Rated frequency.....	50–60 Hz
Rated power input	1,200 W
Capacity of the removable cooking bowl	5.5 l

Changes to text and technical parameters are reserved.

INSTRUCTIONS AND INFORMATION REGARDING THE DISPOSAL OF USED PACKAGING MATERIALS

Dispose of used packaging material at a site designated for waste in your municipality.

DISPOSAL OF USED ELECTRICAL AND ELECTRONIC EQUIPMENT



This symbol on products or original documents means that used electric or electronic products must not be added to ordinary municipal waste. For proper disposal, renewal and recycling hand over these appliances to determined collection points. Alternatively, in some European Union states or other European countries you may return your appliances to the local retailer when buying an equivalent new appliance. Correct disposal of this product helps save valuable natural resources and prevents potential negative effects on the environment and human health, which could result from improper waste disposal. Ask your local authorities or collection facility for more details. In accordance with national regulations penalties may be imposed for the incorrect disposal of this type of waste.

For business entities in European Union states

If you want to dispose of electric or electronic appliances, ask your retailer or supplier for the necessary information.

Disposal in other countries outside the European Union.

This symbol is valid in the European Union. If you wish to dispose of this product, request the necessary information about the correct disposal method from the local council or from your retailer.



This product meets all the basic requirements of EU directives related to it.