

BGH 600-521



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GAR-IT-A0015 Rev. 04

Version: 1.0

Prepared on: 2023-12-21

Original instruction manual

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Read this instruction manual before using and keep it available at all times!

This instruction manual contains information about installation, operation and maintenance of the appliance and constitutes an important source of information and reference guide. The knowledge of all operational and safety instructions included in this manual is a prerequisite for safe and proper handling of the appliance. Additionally, accident prevention, occupational health and safety, and legal regulations in force in the area the appliance is used apply.

Before you start using the appliance, especially before turning it on, read this instruction manual in order to avoid personal injuries and property damages. Improper use may cause damage.

This instruction manual forms an integral part of the product and must be stored in an immediate vicinity of the appliance and be available at all times. The instruction manual should be transferred together with the appliance.

1 Safety

This appliance has been manufactured in accordance with technical standards currently in force. However, the appliance may be a source of hazards if used improperly or contrary to its intended purpose. All persons using the appliance must consider information included in this instruction manual and observe safety instructions.

1.1 Explanation of Signal Words

Important safety instructions and warning information are indicated in this instruction manual with appropriate signal words. You must strictly follow the instructions, to prevent accidents, personal injuries and property damages.



DANGER!

The signal word **DANGER** warns against hazards that lead to severe injuries or death if the hazards are not avoided.



WARNING!

The signal word **WARNING** warns against hazards that may lead to moderate or severe injuries or death if the hazards are not avoided.



CAUTION!

The signal word **CAUTION** warns against hazards that may lead to light or moderate injuries if the hazards are not avoided.

IMPORTANT!

The signal word **IMPORTANT** indicates possible property damages, which may occur if safety instructions are not observed.

NOTE!

The symbol **NOTE** indicates subsequent information and guidelines for the user on usage of the appliance.

1.2 Safety instructions

Electrical Current

- Too high a mains voltage or incorrect installation may cause electric shock.
- The appliance may be connected only if data on the rating plate correspond with the mains voltage.
- To avoid short-circuit, the appliance should be kept dry.
- If there are malfunctions during operation, disconnect the appliance from the power supply.
- Do not touch the appliance's plug with wet hands.
- Never take hold of the appliance if it has fallen into water. Immediately disconnect the appliance from the power supply.
- Any repairs or housing opening may be carried out by professionals and relevant workshops only.
- Do not transport the appliance, holding it by the power cord.
- Do not allow the power cord to come into contact with heat sources or sharp edges.
- Do not bend, pinch nor knot the power cord.

- Always completely unwind the power cord.
- Never place the appliance or other objects on the power cord.
- Always take hold of the plug to disconnect the appliance from the power supply.
- Check the power cord regularly for damage. Do not use the appliance if the power cord is damaged. If this cable is damaged, it must be replaced by customer service or a qualified electrician in order to avoid dangers.

Safety of Gas Supplied Appliances

- Do not use a gas supplied appliance in the event of a malfunction or damage or in the case of a suspected malfunction or damage. In such a case set the gas control knob(s) to 'O' and close the main gas valve. Contact the service company immediately.
- Regularly conduct tightness checks using suds (a spray for detecting leakages).

Do not use open flame for checking tightness of gas installation!

WARNING!

Danger of suffocating and explosion due to leaking gas!

- When you sense gas odour, observe the following rules:
 - immediately close the gas control knob(s) and the main gas valve;
 - provide for sufficient venting of rooms: open wide all doors and windows;
 - do not light up any open flame, quench flames;
 - do not smoke;
 - do not produce sparks, do not actuate any electric switches, do not use phones (irrespective of it being landline phone or mobile phone);
 - do not operate any electric appliances in the vicinity of a gas supplied appliance;
 - if needed, notify all persons in a building by calling loud and knocking on doors;
 - leave building;
 - when outside of a building, contact the service company. If it is impossible to precisely locate gas leak, immediately phone fire fighters and notify gas supplier.

Flammable Materials

- Never use the appliance near flammable or easily combustible materials (e.g.: petrol, spirit, alcohol). High temperature triggers evaporation of these materials, and, as a result of contact with sources of ignition, an explosion may occur.

Safety

- Use the appliance only with materials designed to this end and with correct temperature settings. Materials, food products and left-overs of food products remaining in the appliance may catch fire.
- To avoid fire hazard, clean the appliance regularly.
- Never leave the appliance unattended, especially when cooking with fats or oils as they may cause fire.
- Close the gas shut-off valve should the fire emerge. Never put the flame out with water; to suppress fire, use a lid or a fire-blanket. Following extinction of fire, ensure sufficient fresh air inflow.

Hot Surfaces

- Surfaces of the appliance become hot during operation. Burning hazard! High temperature remains for some time after switching the appliance off.
- Do not touch any hot surfaces of the appliance. Use the provided handling elements and holders.
- You may transport and clean the appliance after it cools down entirely.
- It is prohibited to sprinkle hot surfaces with cold water or flammable liquids.

Supervised Usage only

- Only supervised appliance may be used.
- Always remain in an immediate vicinity of the appliance.

Operating Personnel

- The appliance may only be operated by qualified personnel and trained specialist personnel.
- This appliance may not be operated by persons (including children) with limited physical, sensory or mental capabilities, nor by persons with limited experience and/or limited knowledge.
- Children should be supervised to ensure that they are not playing with or switching on the appliance.

Improper Use

- Unintended or prohibited use may cause damage to the appliance.
- The appliance may only be used when its technical condition is flawless and allows for safe operation.
- The appliance may only be used when all connections are executed according to rules of law in force.
- The appliance may only be used when it is clean.
- Use only original spare parts. Never attempt to repair the appliance on your own.
- Do not introduce any changes in the appliance nor modify it.

- Alcoholic vapours in the hot oven chamber could catch fire. Do not use the oven to prepare food with large quantities of beverages with high alcohol content.
- Add only small quantities of beverages with high alcohol content to the food.
- Carefully open the oven door.

1.3 Residual Risks

Residual Risks	Dangerous situation	Warning
Danger of slipping or falling	User may slip on the floor due to the presence of water or dirt.	Wear non-skid safety shoes when using the device.
Burn	Operator is deliberately touches the machine components. Operator is deliberately touching hot substances (oil, water, steam, ...).	
Danger of falling	Operator performs actions on the upper part of the device using inappropriate aids (e.g. a ladder with rungs or climbs the device).	Do not work on the top of the device with unsuitable aids (e.g. ladders with rungs or by climbing on the device).
Danger of the load tipping over	Moving the device or its elements with inappropriate aids.	Appropriate lifting aids or equipment must be used when moving the device or its packaging.

Residual Risks	Dangerous situation	Warning
Chemicals	Operator is dealing with chemicals (e.g. cleaners, descaling agents, etc.)	Appropriate precautions should be taken. Always follow the instructions on the safety data sheets and labels for the products you use. Use personal protection measures recommended in the safety data sheets.
Danger of injury	There is a risk of injury during maintenance work if you touch the internal parts of the machine frame.	Maintenance work may only be performed by qualified personnel, equipped with appropriate personal protective equipment (cut-resistant protective gloves, forearm protectors).
Danger of crushing	The personnel may crush their fingers or hands when moving parts.	Maintenance work may only be performed by qualified personnel, equipped with personal protective equipment.
Ergonomics	Operator works on the device without using the necessary personal protective equipment.	Operator working on the device must use personal protective equipment.

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1.4 Personal Protective Equipment

	Safety clothing	Safety footwear	Gloves	Eye protection	Hearing protection	Respiratory tract protection	Head protection
Phase							
Transport		X					
Moving		X					
Unpacking		X					
Assembly		X					
Standard usage	X	X	X (*)				
Settings		X					
Standard cleaning		X					
Special cleaning		X	X				
Maintenance		X	X (*)				
Dismantling		X					
Disposal		X					

EN

X	Personal protective equipment provided
	Personal protective equipment is available or must be used if required
	Personal protective equipment not provided

* Gloves intended for standard usage and maintenance works must be resistant to high temperatures to protect operator's hands when the operator touches hot elements of the appliance or hot substances (oil, water, steam, etc.).

1.5 Intended Use

As described below, every use of the appliance for a purpose differing and/or diverging from its intended standard use, is prohibited and considered to be an unintended use.

The following is an intended use:

- Preparation and heating up food (roasting meat, cooking, simmering, fermenting, baking cakes etc.) with the use of appropriate cookware and accessories.

This appliance is intended for use in households and similar places, e.g.:

- in employee canteens in shops, offices, and similar areas;
- on farms;
- by customers in hotels, motels, and other typical accommodation establishments;
- in lodging-houses.

1.6 Unintended Use

An unintended use may lead to personal injuries or property damages caused by hazardous voltage, fire or high temperature. The appliance may only be used to perform tasks described in this instruction manual.

2 General information

2.1 Liability and Warranty

All information and instructions in this instruction manual account for legal regulations in force, current level of technical engineering knowledge as well as our expertise and experience, developed over the years. If special models or additional options are ordered, or state-of-the-art technical solutions were implemented, the actual scope of delivery of the appliance may, in some circumstances, differ from descriptions and numerous drawings in this instruction manual.

The manufacturer is not liable for any damages nor faults stemming from:

- failure to observe instructions,
- unintended use,
- technical alterations introduced by the user,
- usage of unapproved spare parts.

We reserve the right to introduce technical modifications to the product, intended for improvement of the appliance and its performance.

2.2 Copyright Protection

This instruction manual, and texts, drawings and images included in it, as well as its other components are copyright protected. It is prohibited to reproduce this instruction manual (including its excerpts), in any form and by any means, and to use and/or transfer its content to third parties without manufacturer's written permission. Violation of the above results in obligation to pay compensation. We reserve the right to claim further damages.

2.3 Declaration of Conformity

The appliance meets the currently applicable standards and guidelines of the European Union. We confirm the above in the EC Declaration of Conformity. We may provide relevant Declaration of Conformity upon request.

3 Transport, Packaging and Storage

3.1 Delivery Check

Immediately upon reception, check the delivery for completeness and possible shipping damage. In the case of visible transport damage refuse to accept the appliance or accept it conditionally. Mark and note the scope of damage in shipping documents/consignment list of the shipping company and lodge a complaint. Concealed damage must be reported immediately upon its discovery, as compensation claims may only be filed within applicable time limits.

If you find that parts or accessories missing, please contact our Customer Service Department.

3.2 Packaging

Do not dispose of the appliance cardboard box. It may be used to store the appliance when relocating or when shipping the appliance to our service point in the case of any damages.

The packaging and its elements are made of recyclable materials. Particularly, these are: plastic films and bags, cardboard box.

When disposing of the packaging, observe applicable domestic regulations. Recyclable packaging materials should be recycled.

3.3 Storage

Leave the packaging closed until installation of the appliance; observe external indications concerning method of placing and storage. Store the packaging in the following conditions only:

- in closed rooms;
- in dry and dust-free surrounding;
- away from aggressive agents;
- in a location protected against sunlight;
- in a location protected against mechanical shocks.

In the case of extended storage (over three months), make sure you check the condition of the packaging and the parts regularly. If needed, replace the packaging with a new one.

4 Technical Data

4.1 Technical Specifications

Name:	Gas stove BGH 600-521
Art. No.:	1519821
Material:	stainless steel
Number of hobs:	5
Distribution of hobs, in kW:	1 x 1 kW, 1 x 3 kW, 2 x 1,75 kW, 1 x 4 kW
Size of hobs, in mm:	1 x Ø 125/215 mm, 1x Ø 175/275 mm, 1 x 215 mm, 2 x 150 mm
Oven's thermal processing chamber material:	steel, enamelled
Oven dimensions (W x D x H), in mm:	670 x 400 x 340
Oven volume, in litres:	104
Temperature range, min.–max., in °C:	50 - 250
Number of guide rail pairs:	4
Distance between guide rail pairs, in mm:	35 60 65
Energy class:	A (EU Nr. 65 / 2014)
Energy efficiency index:	95,3
Energy consumption of top/bottom heater, kWh / cycle:	0,94
Energy consumption of convection module, kWh / cycle:	0,96
Oven connected load:	2.5 kW 230 V 50/60 Hz
Gas connected load:	11.5 kW
Storage compartment dimensions (W x D x H) in mm:	660 x 450 x 120
Dimensions (W x D x H), in mm:	900 x 600 x 900
Weight, in kg:	65,2

We reserve the right to implement technical modifications.

Version / characteristics

- Type: standing appliance
- Fume extractor
- Operating mode: gas/electric
- Hob type: gas
- Gas type:
 - natural gas, type H (20 mbar)
 - nozzles for propane gas (50 mbar) and for natural gas type L (low-calorie) (20 mbar) included in the set
- Gas burner:
 - one-ring burner
 - two-ring burner
- Ignition type: electronic single-handed ignition
- Pilot flame: no
- Oven type: electric
- Multifunction oven: yes
- Oven functions:
 - convection
 - grill
 - grill + top heater
 - grill + top heater + fan
 - top / bottom heater
 - bottom heater + fan
 - defrosting
- Oven characteristics:
 - oven lighting
 - double door glazing
 - timer (5–55 min)
- Height-adjustable feet
- Adjustable height: 850–900 mm
- Features:
 - oven ready to connect
 - burner with thermo-electric protection
 - stainless steel handles
 - gas burner with ignition guard

Technical Data

- cast-iron grates
- storage compartment under the oven
- The set includes:
 - 1 baking tray
 - 2 grates

Destination Countries / Gas Pressure Table

Country	Categories	Gas type	Gas pressure (mbar)
AL	II _{2H3B/P}	G20 - G30/G31	20 – 30/30
AT	I _{2H}	G20	20
BE	II _{2E+3+}	G20/G25 - G30/G31	20/25 - 28-30/37
BG	II _{2H3B/P}	G20 - G30/G31	20 - 30/30
CH	II _{2H3+}	G20 - G30/G31	20 - 28-30/37
CY	II _{2H3B/P} I _{3B/P} II _{2H3+}	G20 - G30/G31 G30/G31 G20	20 - 30/30 30/30 20
CZ	II _{2H3+} II _{2H3B/P}	G20 - G30/G31	20 - 28-30/37
DE	II _{2ELL3B/P} I _{2E}	G20 - G30/G31 G20	20 – 50/50 20
DK	II _{2H3B/P}	G20 - G30/G31	20 - 30/30
EE	II _{2H3B/P}	G20 - G30/G31	20 - 30/30
ES	II _{2H3+}	G20 - G30/G31	20 - 28-30/37
FI	II _{2H3B/P}	G20 - G30/G31	20 - 30/30
FR	II _{2E+3+}	G20/G25 - G30/G31	20/25 - 28-30/37
GB	II _{2H3+}	G20 - G30/G31	20 - 28-30/37
GR	II _{2H3+}	G20 - G30/G31	20 - 28-30/37
HU	I _{3B/P}	G30/G31	30/30
IE	II _{2H3+}	G20 - G30/G31	20 - 28-30/37

Country	Categories	Gas type	Gas pressure (mbar)
IS	I _{3B/P}	G30/G31	30/30
IT	II _{2H3+}	G20 - G30/G31	20 - 28-30/37
LT	II _{2H3B/P}	G20 - G30/G31	20 - 30/30
LU	I _{2E}	G20	20
LV	II _{2H3B/P}	G20 - G30/G31	20 - 30/30
MK	II _{2H3+}	G20 - G30/G31	20 - 28-30/37
	II _{2H3B/P}	G20 - G30/G31	20 - 30/30
MT	I _{3B/P}	G30/G31	30/30
NL	I _{2L}	G25	25
	II _{2L3B/P}	G25 - G30/G31	25 - 30/30
	II _{2EK3B/P}	G20 - G25.3 - G30/G31	20 - 25 - 30/30
NO	II _{2H3B/P}	G20 - G30/G31	20 - 30/30
PL	I _{2E}	G20	20
PT	II _{2H3+}	G20 - G30/G31	20 - 28-30/37
RO	II _{2E3B/P}	G20 - G30/G31	20 - 30/30
	II _{2H3B/P}	G20 - G30/G31	20 - 30/30
SE	II _{2H3B/P}	G20 - G30/G31	20 - 30/30
SI	II _{2H3+}	G20 - G30/G31	20 - 28-30/37
	II _{2H3B/P}	G20 - G30/G31	20 - 30/30
SK	II _{2H3+}	G20 - G30/G31	20 - 28-30/37
	II _{2H3B/P}	G20 - G30/G31	20 - 30/30
TR	II _{2H3B/P}	G20 - G30/G31	20 - 30/30

Tab. 1

If given values **are not observed, there is no guarantee** for proper functioning and correct starting and commissioning of the appliance.

Properties of burners and nozzles

Burner (Ø in mm)	Gas type		Gas pressure (mbar)	Nozzles (1/100m m)	Gas consumption	Power (kW)	
						MAX	MIN.
Normal burner Ø75	Liquid gas	G30/ G31	50	58	127 g/h	1.75	0.44
			28– 30/37	68			
	Natural gas	G20	20	98	167 dm ³ /h		
				100	194 dm ³ /h		
Power burner Ø100	Liquid gas	G30/ G31	50	75S	218 g/h	3.00	0.75
			28– 30/37	88			
	Natural gas	G20	20	116	286 dm ³ /h		
				134	332 dm ³ /h		
Three-ring burner Ø130	Liquid gas	G30/ G31	50	76	291 g/h	4.0	1.80
			28– 30/37	100			
	Natural gas	G20	20	150	381 dm ³ /h		
				152	443 dm ³ /h		

Tab. 2

4.2 Functions of the Appliance

Gas stove with 5 hobs of different power is designed for preparation of suitable food (frying, boiling, stewing, baking, etc.). Various sizes of burners and a large enameled, multifunction oven provide an ideal base for preparing the most varied dishes. Thanks to the integrated timer, the oven guarantees full control over the thermal processing.

4.3 List of Components of the Appliance

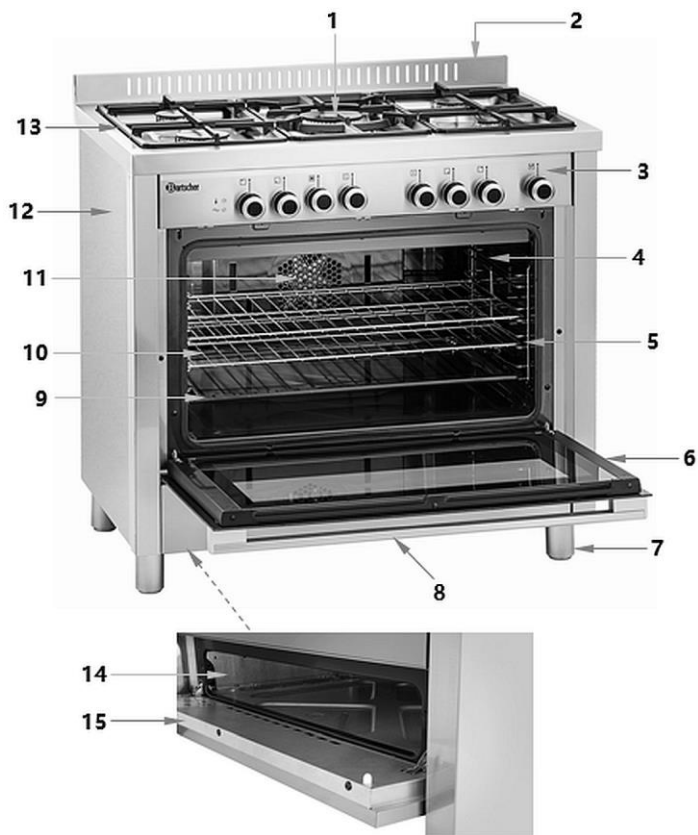


Fig. 1

- | | |
|-----------------------------------|--------------------------------------|
| 1. Hob | 2. Fume extraction |
| 3. Control panel | 4. Oven's thermal processing chamber |
| 5. Guide rails | 6. Oven door |
| 7. Height-adjustable feet (4 pcs) | 8. Oven door handle |
| 9. Baking tray (1 pcs) | 10. Grate (2 pcs) |
| 11. Fan | 12. Housing |
| 13. Cast iron grates (3 pcs) | 14. Storage compartment |
| 15. Storage compartment flap | |

5 Installation Instructions

5.1 Installation



CAUTION!

Incorrect installation, positioning, operation, maintenance or misuse of the appliance may lead to personal injury or property damage.

Positioning and installation, as well as repairs may be performed by authorised technical service only and in compliance with the applicable national law.

NOTE!

The manufacturer disclaims all liability and provides no warranty for damages, which may be attributed to non-observance of regulations or incorrect installation.

Observe all provisions of law, guidelines and regulations during installation:

- Regional or local safety regulations and construction law provisions
- Accident prevention acts in force
- Fire prevention provisions
- Respective IEC provisions
- DVGW G600 (TRGI), 'Technical regulations for gas installations'
- TRF, 'Technical regulations for liquid gas'
- Directive and regulations of a gas supplying company (EUV)
- DVGW G 631, 'Installation of commercial kitchen appliances for combustion of gas fuels'
- Respective legal regulations

Unpacking

- Unpack the appliance, remove all external and internal packaging elements and transport guards.



CAUTION!

Choking hazard!

Prevent children from accessing packaging materials, for instance: plastic bags and EPS elements.

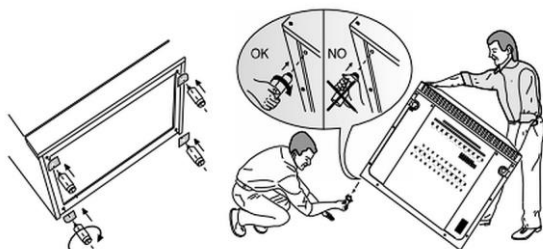


Fig. 2

- Mount the supplied feet by screwing them into the designed holes under the appliance (Fig. 2)

Moving of the device

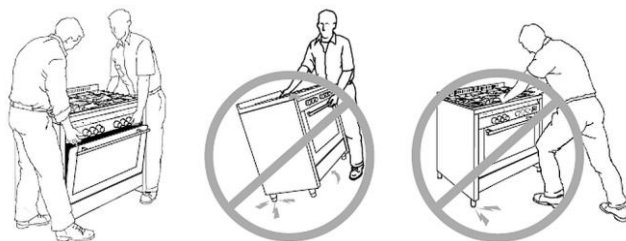


Fig. 3

1. The appliance may only be lifted and moved by two persons working together.
2. Do not lift the appliance by gripping the oven handle, instead open the oven doors and lift the appliance by gripping the upper part of the oven chamber (Fig. 3).
3. **Never** push or drag the appliance.

Installation

- **Never** place the appliance in humid or wet environment.
- Place the appliance in a way making the connections easily accessible, so that they may be quickly disconnected if such a need arises.
- The appliance should be placed on a surface that is:
 - even, with sufficient load-bearing capacity, resistant to water, dry and resistant to high temperatures
 - sufficiently large, and thus enabling usage of the appliance with no problems;
 - easily accessible;
- Never place the appliance directly next to walls, furniture, or other objects made of flammable materials.
- Maintain the minimum clearance of **150 mm** between side and rear walls and the said objects and walls. Maintain clearance of at least 750 mm between the appliance's surface and horizontal surfaces over the appliance.
- If keeping the minimum clearance is not possible, walls should be isolated with non-combustible, thermo-insulation materials (e.g., films made of heat resistant materials, which may sustain temperature of at least 65°C). Follow fire protection regulations in force.
- Maintain sufficient lateral clearance for service purposes should maintenance and repair works be required.
- If the appliance is covered with a protective film, remove it. Remove the film slowly, so no glue residues are left. Remove any glue residues with the use of a suitable solvent.
- Be careful not to damage the rating plate and warning labels affixed to the appliance.
- Compensate for smaller unevennesses of flooring in the place of installation through screwing in and out of the height-adjustable feet.

IMPORTANT!

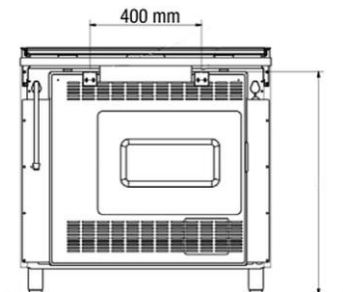
The appliance is not suitable for built-in installation.

Stabilizing device

ATTENTION!

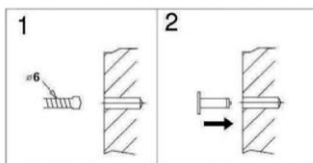
Under load the appliance may tilt forward.

Attach the enclosed stabilizing device (mounting brackets, dowels and screws) to the wall, as appropriate.



A

Fig. 4



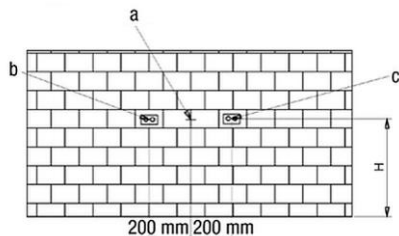
B

Fig. 5

The oven protection wall is located at the rear of the appliance.

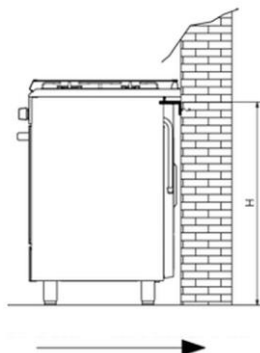
1. Carefully measure the H distance to the highest point of the protection wall from the floor (A).

2. Use the measured H value to mark the drill holes for the dowels on the wall at which the appliance will be installed (B).



C

Fig. 6



D

Fig. 7

Installation Instructions

3. Furthermore, mark the centre of the cooker on the wall at the same height as the previously measured H value (C).
 - Drill holes in the wall.
4. Now, mount both spacer brackets with 400 mm distance (200 mm from the centre) with 2 screws each.
5. Place the cooker against the wall, under both brackets (D).

Room Ventilation

CAUTION!

Observing the statutory regulations, this appliance may only be installed and operated in permanently ventilated rooms to prevent an unacceptable concentration of harmful combustion products in a room of installation.

- A room, in which the appliance is installed, **must** contain the amount of air necessary for burning gas according to regulations in force. For proper burning, the required air inflow **may not be lower than 2 m³/h per kW** of appliance's rated power (see appliance's rated plate).
- Air must flow directly from the outside through permanent ventilation openings or ventilation ducts leading to areas with clean air.

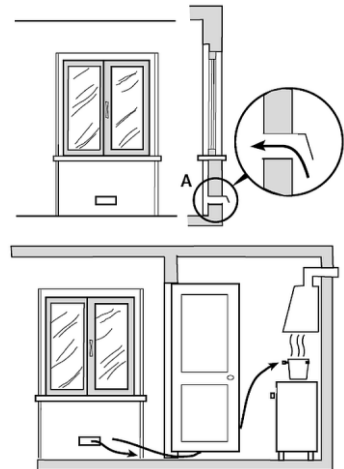


Fig. 8

5.2 Electrical Connection

- Electrical connection of the appliance to mains power supply must be executed by a qualified electrician, according to international, national and local regulations in force.
- Before connecting the appliance to mains power supply make sure that the voltage and frequency values on the rating plate are conforming to the parameters of local electric installation. The allowable voltage deviation is $\pm 10\%$.
- A protective switch of sufficient power must be installed in front of the appliance in an easily accessible place for disconnecting all poles from the power supply, with a contact opening width of at least 3 mm and complying with the applicable installation regulations (the grounding wire must not be interrupted by a circuit breaker).
- Connect the protective conductor to the terminal marked with the earth symbol next to the input terminal strip.
- Connect the metal casing of the electrical appliance with the protective device for potential equalization.
- Connect the cord with the clamp marked with the potential equalization symbol on the rear side of the appliance.
- This symbol indicates that the device must be integrated with the potential equalization system and connected in compliance with the applicable regulations.
- The power cord should be laid in a way preventing anyone from threading on it or tripping against it.
- Arrange the power cord so that it is not exposed to ambient temperatures exceeding 50°C.

EN

5.3 Gas Connection

- The appliance is approved and by factory default prepared to operate with the type of gas stated on the rating plate. Before commencing installation, check if local gas supply (gas type and pressure) is concurrent with the default setting of the appliance.
- Installation locations available in public should follow accident prevention regulations and safety norms with respect to fire occurrences and panic.
- A certified gas shut-off valve must be installed at a gas connection, in an easily accessible spot between a gas supply network and the appliance, in order to provide for the possibility of shutting the gas supply off at any time if necessary.
- The connection stub is found at the back of the appliance.
- The connection to the gas supply network or gas container may be executed using various types of hoses (metal or rubber hose).

Metal Hose Connection

- A metal hose is connected to the threaded coupling at the rear of the appliance which includes a gasket (Fig. to the right).
- The maximum hose length is 2 metres.
- Make sure that the hose does not touch hot elements of the oven.
- The metal hose cannot be bent or stretched. Only hose clamps that comply with the installation regulations may be used.

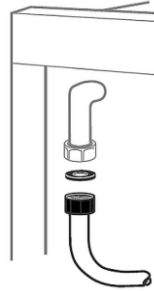


Fig. 9

Gas Cylinder Connection

When connecting to a gas cylinder, it must be equipped with a pressure regulator, and the connection must be executed pursuant to national installation regulations. When connecting a gas cylinder, observe the following:

- the gas connection hose must not be longer than 1 meter;
- the pressure regulator connection must face outward;
- the hose must not come into contact with any hot surface of the appliance (back of the stove, top of the stove, oven, etc.);
- the gas cylinder must be positioned so that it does not touch a wall adjacent to the oven;
- always close the gas cylinder tap following a heat treatment/baking process.

EN

CAUTION!

After installation, check that the connectors are securely fastened. To check the tightness of gas lines, never use open flame, but always use soap solution.

Tightness Check After Gas Connection

- All connection points between the installation and the appliance must be subject of tightness check.
- For gas line tightness check always use soap solution or a special foaming agent for detecting leakages.
- Connection points should be covered with an agent — no air bubbles should be produced. Also, gas cut-off valves should be subject of this check.

WARNING!

Do not use open fire to perform tightness check!

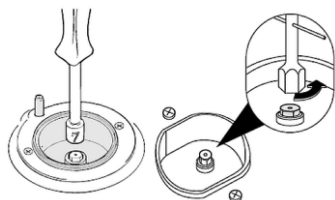
Switching to Different Gas Type

- The appliance is by factory default prepared and approved to operate with the type of gas stated on the rating plate (liquid gas).
- If necessary, the appliance may be switched to another type of gas; this requires special nozzles and settings. The scope of delivery includes nozzles for switching to liquefied petroleum gas. All nozzles are marked with one digit (diameter in 1/100) and packed in one bag.
- For any changeover, disconnect the appliance from the electricity supply and temporarily close the gas supply.
- When replacing nozzles, observe the following instructions:



1. Gas burner cover
2. Gas burner ring
3. Thermocouple

Fig. 10



- Remove the cast iron grates from the hob.
- Remove the gas burner cover and the gas burner ring.
- Use a socket wrench to loosen the nozzle and remove it.
- Replace the nozzle with one suitable for the type of gas.

Fig. 11

- Refer to Table 2 '**Characteristics of Gas Burners and Nozzles**' for nozzle data.
- Reinstall the burner ring and gas burner cover on the gas burner.
- Convert all gas burners one by one, following instructions provided above.
- Put the cast iron grate back on the hob after the conversion.

Setting Minimum Power of Gas Burners

Setting the reduced power (minimum) is executed at a factory. After replacing nozzles to adjust to the available gas or particular pressure conditions in a supply network, it may be necessary to change minimum power settings.

1. Adjust settings in the following way:
 - ignite the burner and let it burn for approx. 10 minutes with maximum power;
 - rotate the burner control knob to the minimum position;
 - pull the control knob off of the rotary control rod;
 - set the minimum position using a small screwdriver by rotating the bypass screw clockwise, until obtaining the required flame power.

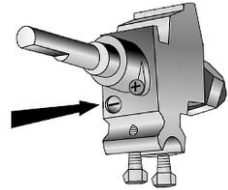


Fig. 12

2. Replace the rotary control knob and quickly rotate it from the maximum position to the minimum position and check the flame. Make sure the adjustment is sufficient to keep the thermocouple hot enough. If not, correct the minimum flame setting.
3. After replacement of nozzles or after other adjustments, make sure that the flame features blueish colour; is stable and burns silently; does not detach from the burner, and when changing from large to small setting there is no flame back-draft.

CAUTION!

The appliance functions well only when the gas supply pressure is between the values given in Table 1 "Destination Countries / Gas Pressure Table" for different gas categories.

CAUTION!

After any replacements or adjustments to the appliance, all affected parts must be properly reassembled so that the appliance is once again ready for operation.

Always perform a tightness check using a soap solution; never use an open flame to this end.

Finally, replace the old sticker with the setting values with a new sticker for the new type of gas, which is included in the delivery.

Reception and Operation Control

When the appliance is installed, but before commissioning it to the user, check the appliance for the following points:

- if the entire protective film was carefully removed from all external surfaces;
- if all connections were executed pursuant to this installation instruction;
- if all standards and safety regulations, legal acts and recommendations in force have been observed and met;
- if gas connection is tight;
- if gas available in the installation location, its type and pressure, are concurrent with the data provided in type plate. Otherwise, re-fit or adjust the appliance following instructions in section **'Switching to Different Gas Type'**;
- if the right nozzles are installed. To this end, check the nozzle table and make sure that the installed nozzles are concurrent with the data. You may perform a volumetric gas flow measurement for the purpose of additional check. To this end, start the gas burner, and after approx. 10 minutes (in operating mode) use a gas meter to check if the measured flow (in m³/h or kg/h) is concurrent with data in nozzle table.

EN

Following installation, the installation technician must:

- explain the functions and correct usage and application of the appliance to the user;
- inform the user that any structural changes that may affect air inflow for the purpose of burning require additional checking of the appliance's operation and tightness.

Prepare and fill in completely the reception protocol and submit it to the client for signing.

To end with, start the appliance in order to check its operation, following indications in section **'Igniting Gas Burner'** and check:

- Ignition of burners
- Uniform shape of the flame (the flame must be blueish, without yellow tips and burn uniformly at its base)

ATTENTION!

If the shape of the flame features yellow smudges, it means that primary air is not set correctly. If the primary air flux is too high, the flame is short and it features tendency to detach from the burner. Check the flame also after 15 minutes of operation and maximum capacity. Also, with every change from MIN to MAX, the flame must burn in a stable manner.

6 Operating Instruction

Warning Indications



WARNING!

Risk of burns!

During operation, the housing, burners, sliding grates and oven door become very hot and remain hot for a while after switching the appliance off.

Never touch the appliance during operation or immediately after it has been switched off.

To operate the appliance, use handles and elements designed to this end.

Fire hazard due to overheating of oil or fat!

Never leave the appliance without supervision.

Use protective gloves during work.

Control Elements

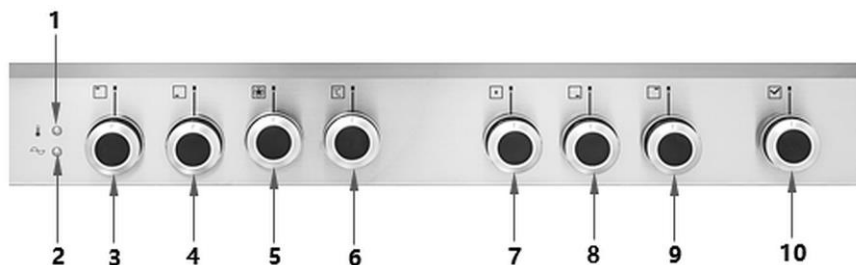


Fig. 13

- | | |
|--|---|
| 1. Heating up indicator lamp (orange) | 2. Operation indicator light (orange) |
| 3. Rear left hob rotary gas adjustment knob | 4. Front left hob rotary gas adjustment knob |
| 5. Oven functional controller | 6. Oven temperature controller |
| 7. Middle hob rotary gas adjustment knob | 8. Front right hob rotary gas adjustment knob |
| 9. Rear right hob rotary gas adjustment knob | 10. Rotary timer knob |

6.1 Switching-On

Appliance Preparation

- Using a suitable cleaning agent, remove anti-corrosive coating from all surfaces of the appliance.
- Before the first start-up, the following instructions must be executed.
 - Make sure there are no objects (accessories, packaging films, operating instructions) inside the electric oven, in the base or on the hob.
 - Before starting the appliance, carefully remove protective film from the appliance and remove all remains of the adhesive, using lukewarm water with soap or a suitable solvent.
 - Before start-up, check the correctness of installation, stability, and levelling of the appliance, as well as execution of all electric and gas connections.
 - Ventilation openings cannot be covered nor obstructed.
 - Parts of the appliance, which might have been removed during installation and making connections should be re-attached to the appliance.
 - Before use, clean the appliance thoroughly, following indications in section 6 'Cleaning and Maintenance'.

6.2 Operation of Gas Hob

Gas Hob

Position of Burners on Hob



Fig. 14

1. Power burner
2. Normal burner
3. Two-ring burner
4. Auxiliary burner

Ignition of gas burners

1. Make sure that all gas controllers are in OFF position ().
2. Open the cut-off valve installed upstream of the appliance.
3. Select the right hob.
4. Light a match or gas lighter and hold it to the burner.
5. Press the rotary burner controller knob and rotate it counter-clockwise to the position with the maximum gas flow (big flame symbol).
6. Hold the rotary controller for about 10 seconds until flame ignites.
7. As soon as ignition occurs, adjust the size of the flame by rotating the rotary controller always only between the large and small setting, and never between the large setting and the OFF (o) position.
8. If the flame is out, repeat the ignition process.



Fig. 15

NOTE!

In case of an accidental flame loss (e.g. draught, spilled liquid, etc.) the safety valve will shut off the gas supply.

EN

Preparing / Heating Food

1. Place a suitable pot (pan) on the selected hob / hobs.
2. To reduce gas consumption and utilize burners in a more optimum way, use cooking pots and pans of an appropriate diameter corresponding to individual gas burners, as presented in the table below.

Gas burner	min. Ø (cm) Cooking pot	maks. Ø (cm) Cooking pot
Power burner	20	24
Normal burner	16	20
Two-ring burner	24	28
Auxiliary burner	10	14

Operating Instruction

3. Prepare food.
4. During preparation, watch the food and adjust the rotary controller pursuant to the cooking phase, increasing the gas supply or reducing it.

Switching the Gas Cooker OFF

1. Following the cooking process, switch the hob (hobs) by rotating the corresponding rotary controller(s) to OFF position(s).

CAUTION!

In case of prolonged standstills, in case of operating defects or in case of irregular use of the appliance, the main gas valve located outside the appliance must be closed.

Indications and Tips

- Avoid rising flame around a pot (pan).
- As soon as the contents in the pot start to boil, reduce the flame to a lower level, so that the flame does not go out due to boiling over contents.
- When using fat and oil during cooking, do not leave the appliance unsupervised, for they may get ignited by the flame if overheated. **There is the fire hazard!**
- Use only flat-bottomed cookware.

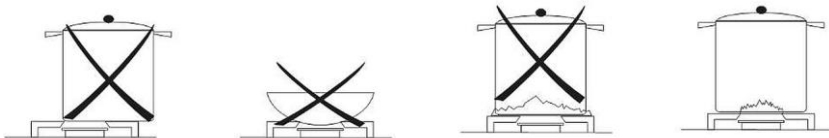


Fig. 16

- Place a suitable cookware on the sliding grate so that the flame is in the middle.

6.3 Operating Multi-Functional Oven

Before the first use

1. Before the first use remove all accessories and materials from within the oven chamber.
2. Heat the empty oven up for at least an hour, at the highest temperature level, with the oven door closed (do not use the grill function).
3. Switch the appliance off.
4. Open the oven door.
5. Ventilate the room.

HINT!

The resulting odour is caused by the evaporation the substances sealing and securing the oven.

Indications and tips

- Varied sizes of food product chunks and use of containers made of different materials and of varied thickness (terracotta, glass, aluminium, steel) may lead to a deviation from recipe data for thermal processing time.
- If possible, in the case of delicate food and food prepared with the use of raising agents, avoid opening oven door in order not to change the internal temperature.
- To save power during a long cooking time, switch the oven off a few minutes before the end time stated in the recipe and keep the oven door closed, to utilize the residual heat. The isolation of the oven interior, guarantees perfect cooking results.

Operating Instruction

Settings

The multi-functional oven may be set with the use of the function control, temperature control and timer on the control panel.





Functions





The appliance features various functions. Applications of the respective functions are described in the table below.

1. To prepare a specific food in the oven, first set the appropriate function with the use of the function controller.

ATTENTION!

While operating the oven the oven door must be kept closed, regardless of the cooking methods used.

Symbol	Function	Symbol	Function
	<p>Top / bottom heat</p> <p>The heat is produced by heating resistors in the bottom and top part of the oven. Suitable for baking cakes and traditional recipes.</p>		<p>Bottom heat with hot air</p> <p>The heat from the bottom heating resistor is circulating. It is recommended for finishing off the cooking process, and for sterilization.</p>
	<p>Hot air</p> <p>The heat from the bottom and top heating resistor and the fan allow optimum heat distribution and cooking several dishes simultaneously.</p>		<p>Convection heat</p> <p>The fan ensures the air circulation inside the oven chamber and allows for even heat treatment at all levels without the transfer of smells.</p>

	<p>Defrosting with the fan</p> <p>The fan is switched on without heating resistors. Fast and optimal defrosting within a few minutes.</p>		<p>Grill</p> <p>Optimal for cooking au gratin and processing thin slices of meat.</p>
	<p>Grill + hot air</p> <p>With the use of the fan, the grill distributes the heat evenly. It is ideal for medium size/ large chunks of meat to be crispy outside and soft inside.</p>		<p>Oven light</p> <p>Lights up the cooking chamber. Usable for monitoring the progress of cooking.</p>

Tab. 3

Temperature

1. With the use of temperature controller set the temperature of cooking/ baking as appropriate for a given dish.

Temperature is adjustable within the range from 50°C to 250°C. It can be modified any time by rotating the temperature controller clockwise or anti-clockwise.

The heating indicator on the control panel stays on while the appliance is heating up, and goes off when the set temperature has been reached.

2. Put the dish into the oven.

When the temperature in the oven decreases, the orange heating-up indicator light comes on again and the appliance heats up again to the set temperature.

ATTENTION!

Each of the following functions may only be used in combination with the appropriate temperature settings.

You must observe the instructions concerning temperature setting included in the following chapters.

Operating Instruction

Grill

Temperature setting: 60°C – ca. 250°C

The grill function is intended for roasting and toasting of dishes. Thermal processing time should not exceed 5 minutes.

Grill + hot air

Temperature setting: 60°C – 200°C

Choose this function to grill meat, vegetables and poultry. While grilling on the rack, place the backing tray with a small quantity of water at the level below to prevent fat splashing and smoke formation.

Convection heat

Temperature setting: 60°C – 250°C

When this function is selected, the hot air inside the oven is evenly distributed at all levels which ensures optimum results of simultaneous cooking/ baking of different dishes, with the appropriate cooking time at multiple levels.

Before putting the dishes into the oven, the oven must be heated up.

This function is particularly usable for cake baking and preparation of larger quantities of food.

EN

Defrosting

To fasten up the meat, fish and bakery products defrosting, set the temperature to 80°C – 100°C.

This function is used to defrost any type of food products.

It is particularly recommended for delicate food products which do not need heat, as for example: a cream or vanilla sauce, desserts, fruit cakes, etc.

When defrosting with the use of this function, thanks to the fan the defrosting time is reduced approximately by half.

Oven light

Oven light comes on as soon as the oven control knob is activated. The light is on during oven operation, and goes off when the appliance is switched of.

Thermal Processing/Baking Time

Thermal processing/baking time depends on the type and quantity of food, personal preferences and experience.

1. For food preparation, select the desired heat treatment / baking time (5–55 minutes) by rotating the rotary time control clockwise to the appropriate position.

Signal tone is heard after expiry of the set time.

2. If the oven will no longer be used, all oven rotary controllers (time and temperature, and unbelievably rotary controls) should be turned to the '0' position.



Fig. 17

Circulation fan for cooling down the appliance

Circulation fan allows decreasing the appliance surface temperature through air circulation between the oven door, the control panel and the internal part under the cooking level. The circulation fan between the cooking levels and the upper part of the oven turns on automatically several minutes after the oven has been turned on. The appliance keeps it running even after the oven has been turned off, until the external surface is cooled down.

Storage compartment under oven door

This appliance is equipped with a storage compartment, where you can store metal accessories when they are not in use.

ATTENTION!

Do not store any flammable materials, such as paper, kitchen cloths et. in the storage compartment.

Oven levels

This oven has four levels: 1 bottom, 2 middle and 1 top level.

HINT!

Select the levels as appropriate for the dishes.

Middle levels are suitable for most cooking processes because the temperature set with the temperature controller is perfectly stable in this area.

Clearances between the levels are as follows:

- 35 mm
- 60 mm
- 65 mm



Fig. 18

Cooking tables

Food for baking/cooking	Shelf level	Temperature in °C	Cooking / baking time in minutes
Pastry and cakes			
Shortcrust pastry	2 (1-3)	180-190	30-35
Kneaded dough	2 (1-3)	190-200	30-35
Shortcrust bake	2 (1-3)	180-190	30-35
Plum cake	2 (1-3)	180-190	30-35
Fruit cake	2 (1-3)	165-180	35-45
Nut cake	2 (1-3)	180-190	40-45
Strudel	2 (1-3)	185-195	35-45
Pound cake	2 (1-3)	185	35-45
Caramel pudding	2 (1-3)	130	30-35
Chocolate cake	2 (1-3)	180	35-40
Brioche	2 (1-3)	180-190	25-30
Cookies	2 (1-3)	165	20
Bread/rolls	2 (1-3)	200-230	10-15
Sweet buns with jam	1 (1-2)	180-190	20
Muffins	2 (1-3)	185-200	25-35
Bread and pizza			
Pizza	2 (1-3)	195-210	20-30
Flatbread	2 (1-3)	190-210	20-30
Bread	3 (2-3)	215-230	40-50

Food for baking / cooking	Shelf level	Temperature in °C	Cooking/baking time in minutes
Soufflé/au gratin			
Lasagne	2 (2-4)	165-180	30-40
Pasta au gratin	2 (2-4)	180-190	35-45
Vegetable au gratin	2 (1-3)	170-180	30-40
Meat roast			
Beef 1 kg	2 (1-3)	200-220	50-60
Lamb 1 kg	2 (1-3)	180-200	50-60
Pork 1 kg	2 (1-3)	180-200	60-70
Veal 1 kg	2 (1-3)	180-200	60-70
Poultry	2 (1-3)	195-210	40
Duck	2 (1-3)	195-210	120-180
Goose	2 (1-3)	195-210	120
Turkey	2 (1-3)	195-210	120
Rabbit	2 (1-3)	200-210	40
Pheasant	2 (1-3)	195-210	40-50
Fish			
Fillets and chunks	2 (1-3)	160-170	20-30
Roast	2 (1-3)	180-190	25-35
Roasting in foil	2 (1-3)	190-200	25-35

Tab. 4

Remarks concerning cooking/baking

- The information given above is for guidance. You may and should adjust it to your own taste and habits.
- Cooking/baking times given in the table do not include the time required for heating up the oven, which is always recommended.
- The cooking/baking times refer to the average quantity of food (1/1.5 kg of meat, dessert cake, pizza, 0.5/0.8 kg of bread).
- Multiple heat processing is required at different levels, with the use of cookware on the middle shelf.

Grilling table

Grilled product	Shelf level	Temperature in °C	Cooking/baking time in minutes
Toasts	3-4	200	3-4
Hamburger	3-4	200	5-7
Fish skewers	3-4	200	6-8
Shellfish	3-4	200	6-8
Sausages	3-4	200	7-10
Ribs	3-4	200	7-10
Meat skewers	3-4	200	8-10
Steaks	3-4	200	8-12
Poultry	3-4	200	30-35

*Tab. 5***Remarks concerning grilling**

- For recipes requiring pre-heating, 5-10 minutes should suffice.
- The given time refers to processing one side of the dish, therefore it requires flipping.
- Place the backing tray filled with a small quantity of water (approximately 0.2 L) at the bottom level of the oven to catch the excess fat and smoke.

7 Cleaning and Maintenance

7.1 Safety Instructions for Cleaning

- Close the gas supply cut-off valve before cleaning.
- Before cleaning, disconnect the appliance from the power supply.
- Leave the appliance to cool down completely.
- Make sure water does not enter the appliance. Do not immerse the appliance in water or other liquids during cleaning. Do not clean the appliance with a pressurized water jet.
- Do not use any sharp or pointed, nor metal implements (knife, fork, etc.). Sharp or pointed implements may damage the appliance, and when in contact with live parts, they may cause electric shock.
- For cleaning, do not use any scouring agents that contain solvents nor corrosive cleaning agents. They may damage the surface.

ATTENTION!

Usage of improper cleaning agents may cause oxidation of the appliance or surface damage.

For cleaning stainless steel surfaces (housing, hobs, sliding rack, oven door, guide rails and rack) use special cleaning agents for stainless steel only.

When using steel wool, steel brushes or steel squeegees, particles of iron may deposit, thus causing oxidation and rust spots.

For cleaning the oven chamber do not use scrubbing cloths or other products which could damage the enamel surface inside the oven chamber. Use suitable cleaning agents.

Do not use cleaning agents containing chlorine (bleach, hydrochloric acid, etc.).

Observe instructions of such cleaning agents' manufacturers.

7.2 Cleaning

1. Clean the appliance regularly at the end of a working day, and, if necessary, also in the meantime or when the appliance is not to be used for a longer time.

EN

Gas Hob

1. Remove cast-iron grates and gas burners guards.
2. Clean the hob using a soft cloth or sponge soaked in warm water. If necessary, use neutral cleaning agent (e.g. dish-washing agent). Dry the hob.
3. Clean cast-iron grates and gas burner Cover with a neutral cleaning agent (e.g., a dish-washing liquid) and a soft cloth or sponge. For stubborn dirt, use a brush with brass bristles. Rinse grates and gas burner covers thoroughly in clean water and, finally, dry.
4. After cleaning, and before igniting gas burners anew, reapply the gas burner covers and cast iron grates correctly.

Multifunction oven

To keep the oven in good condition, it needs to be cleaned on regular basis after it is cooled down.

1. Remove all removable parts and accessories from the oven.
2. Wash the racks (or baking trays used) with warm water and non-abrasive cleaning agent.
3. Rinse the cleaned racks (or baking trays used) with fresh water and leave them to dry or dry with a soft cloth.
4. Shelf guides and oven chamber should be thoroughly cleaned with warm water, soft cloth or sponge and a mild cleaning agent suitable for enamelled surfaces.
5. Thoroughly rinse with fresh water, paying attention not to leave any cleaning agent residues.
6. Then, dry the oven chamber and shelf guides.

ATTENTION!

After cleaning with specialist cleaning agents turn the oven on at maximum power setting for 20 minutes to remove the residuals from the oven chamber.

Oven door

1. To facilitate cleaning of the oven chamber, the oven door can be dismantled. Proceed as follows (see Fig. below):

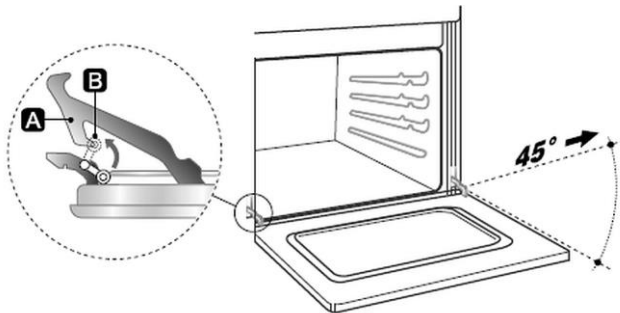


Fig. 19

- open the oven door wide;
- lift the lever **B** and grab the oven door with both hands near the hinges **A**;
- lift the oven door so that the angle between the door and the oven is 45°;
- pull out the oven door;

2. Clean the oven door with a soft cloth and a mild cleaning agent. Wipe with a dry cloth.
3. After cleaning, reinstall the oven door by placing the hinges A into the grooves at the bottom and locking the lever B.

Internal pane of the oven door

ATTENTION!

Do not use abrasive cleaning agents or sharp metal scrapers to clean the oven door pane, because they can scratch the glass surface and break the pane.

1. If necessary, you may take out the inner pane of the oven door for cleaning. This action may only be performed when the device is cold.

To remove the inner pane from the oven door, perform the following steps (see Fig. below):

- slightly open the oven door;
- simultaneously press the black buttons near the side brackets of the oven glazed door and move them up;
- remove the upper profile of the oven door;
- pull out the inner pane by pulling it towards you.

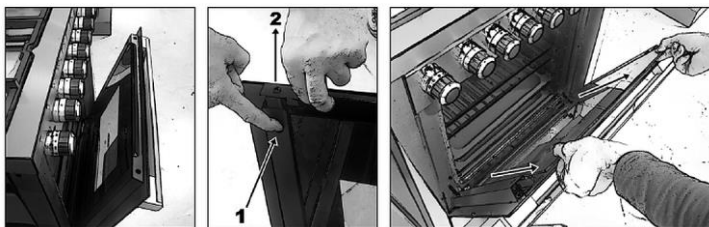


Fig. 20

2. Clean the inner pane of the oven door with a soft, moist cloth and mild cleaning agent.
3. Thoroughly dry the internal glass pane from both sides.
4. To reinstall the inner pane in the reverse order (see Fig. above).
5. Make sure that the inner pane is installed correctly as regards the side brackets and that VIT inscription is in the lower corner marked with an arrow, and then reinstall the profile of the oven door.

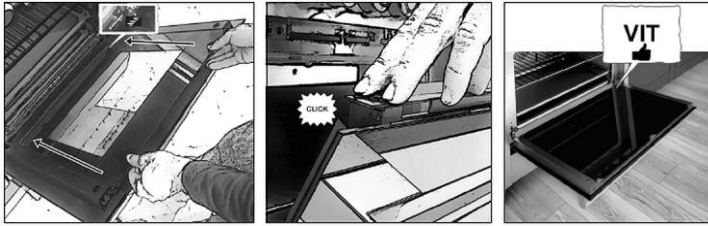


Fig. 21

7.3 Maintenance

ATTENTION!

It is essential to observe maintenance intervals!

To keep the appliance operational, it must be subject to maintenance **at least once a year**.

Before attempting any maintenance works, disconnect the power supply, close main gas tap and cool the appliance off.

Maintenance may be performed by a qualified and authorised service technician only, and it should feature the following actions:

- verification of the condition of wear-and-tear elements;
- verification of individual electric elements;
- verification of all connections (power, gas);
- verification of appliance operation.
- checking of the correct ignition of gas burners and the correct functioning even at the lowest flame
- checking if gas burner covers lie straight and correctly on the burner rings
- checking gas burner outlet holes (they must not be clogged by boiling food or cleaning agent residues!)

We recommend to replace worn elements during maintenance, to avoid further service works and sudden failures of appliances.

We recommend signing an agreement for performance of maintenance works with a trusted and proven service company.

Oven lamp replacement

1. If the lighting inside the oven does not work, replace the oven lamp in the following way:
 - make sure the device is disconnected from the power supply;
 - leave the appliance to cool down completely;
 - unscrew the protective cap **A** of the oven lamp.
 - remove the damaged oven lamp **B**;
 - replace the damaged oven lamp with an oven lamp resistant to high temperatures (300 °C) of the same power;
 - screw the protective cap **A** of the oven lamp back on by turning it clockwise.

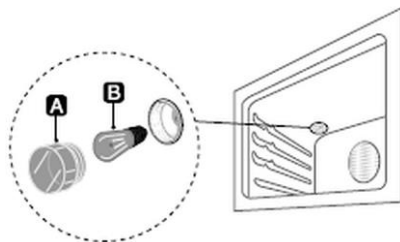


Fig. 22

8 Disposal

At the end of the appliance's operational life cycle, dispose of the appliance, observing national and local regulations. To this end, we recommend contacting a professional company or local authorities' unit, proper for utilisation matters.

Before disposing of the appliance make sure that the appliance cannot be restarted to prevent any abuse and related risks, and then deliver it to the local collection point.

Electrical Appliance



Electric appliances are marked with this symbol. Electrical appliances must be disposed of and recycled in a correct and environmentally friendly manner. You must not dispose of electric appliances with household waste. Disconnect the appliance from the power supply and remove power cord from the appliance.

Electrical appliances should be returned to designated collection points.