

EN

Manual

Induction hob with extractor

DE

Bedienungsanleitung

Induktionskochfeld mit integriertem Abzug

CZ

Návod

Indukční varná deska s odsáváním

gorenje

EN	Manual	EN 3 - EN 25
DE	Bedienungsanleitung	DE 3 - DE 25
CZ	Návod	CZ 3 – CZ 25

Pictograms used / Verwendete Piktogramme / Použité symboly



Important information / Wichtige Informationen / Důležité informace



Tip/Tipp / Rada

CONTENTS

Your induction hob

Introduction	4
Description	5
Control panel	6

Safety instr.

Temperature safety	7
Cooking-time limiter	7
Healthy cooking	7

Use

Induction noises	8
Pans	8
Power levels	9
Pan detection	10
Cooking-timer/alarm	10
Indications in the display	10
Hob functions table	11
Cooking settings	12
Use of the downdraft	13

Operation

Operating the induction hob ¹⁴	
How to link bridge induction zones	15
Setting the cooking timer/alarm	15
Using the (child) lock function	17
Operating the downdraft	17

Maintenance

Cleaning	
Grease filter and collect tray	19

Faults

General	22
Troubleshooting table	22

Technical specifications

Information according regulation (EU) 66/2014	24
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Environmental aspects

Disposal of packaging and appliance	25
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YOUR INDUCTION HOB

Introduction

This hob has been designed for the real lover of cooking. Cooking on an induction hob has a number of advantages. It is easy, because the hob reacts quickly and can also be set to a very low power level. Because, moreover, it can also be set to a high power level, it can bring dishes to the boil very quickly. The ample space between the cooking zones makes cooking comfortable.

Cooking on an induction hob is different from cooking on a traditional appliance. Induction cooking makes use of a magnetic field to generate heat. This means that you cannot use just any pan on it. The pans section gives more information about this.

For optimum safety the induction hob is equipped with several temperature protections and a residual heat indicator, which shows which cooking zones are still hot.

This manual describes how you can make the best possible use of the induction hob. In addition to information about operation, you will also find background information that can assist you in using this product. You will also find cooking tables and maintenance tips.

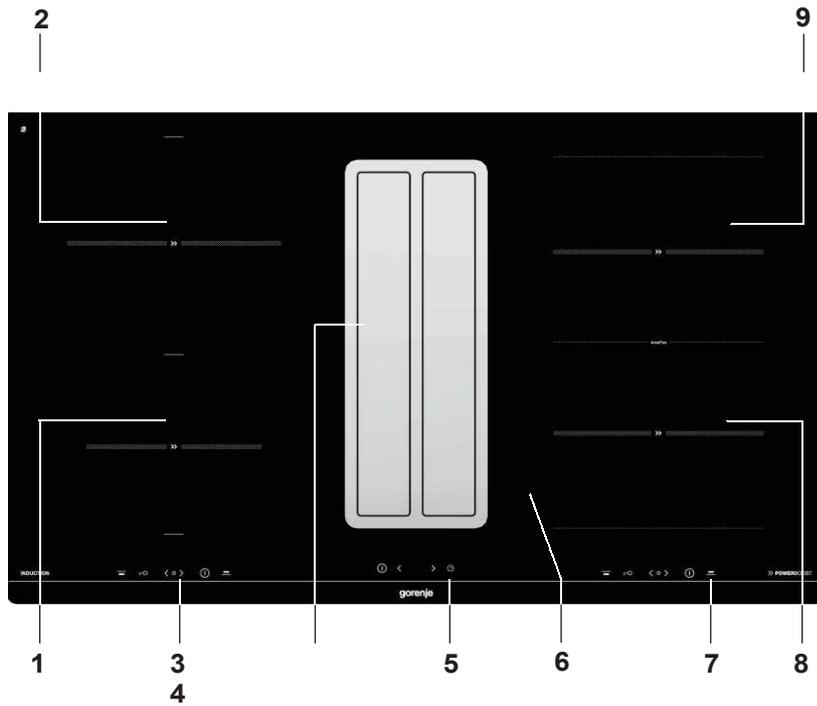
Read the manual thoroughly before using the appliance, and store these instructions in a safe place for future reference.

The manual also serves as reference material for service technicians. **Please, therefore, stick the appliance identification card in the space provided, at the back of the manual.** The appliance identification card contains all the information that the service technician will need in order to respond appropriately to your needs and questions.

Enjoy your cooking!

VOTRE PLAQUE DE CUISSON À INDUCTION

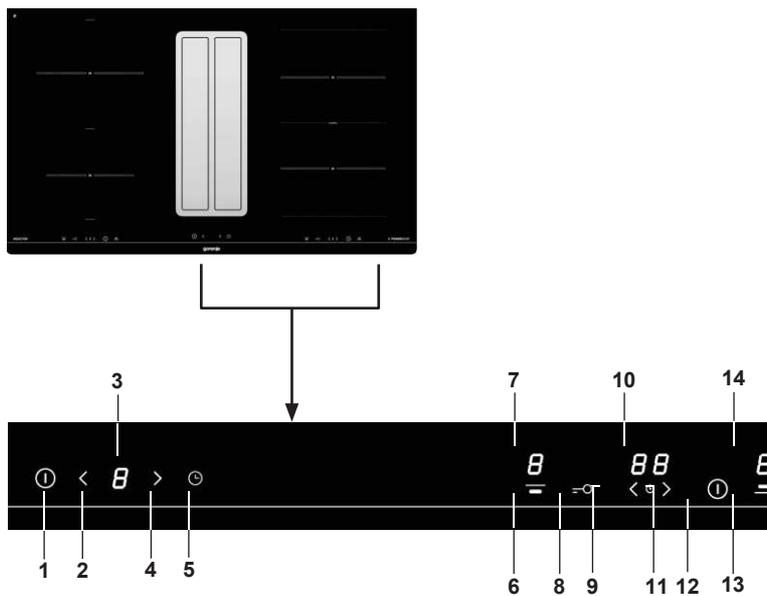
Description



1. Cooking zone Ø 16 cm / 1.2 kW (boost 1.4 kW)
2. Cooking zone Ø 20 cm / 2.3 kW (boost 3.0 kW)
3. Controls for left cooking zones
4. Downdraft
5. Controls for downdraft
6. Downdraft flaps for air inlet
7. Controls for right cooking zones
8. Bridge cooking zone front right 19 x 21 cm 2.1 kW/boost 3.0 kW (zone can be linked to zone rear right)
9. Bridge cooking zone rear right 19 x 21 cm 1.6 kW/boost 1.85 kW (zone can be linked to zone front right)

YOUR INDUCTION HOB

Control panel



1. Downdraft On/Off key
2. Downdraft extraction minus (-) key
3. Downdraft display
4. Downdraft extraction plus (+) key
5. Downdraft timer key
6. Cooking zone right front selection key
7. Display power level / residual heat
8. Lock key
9. Minus (-) key for power or time decrease
10. Timer display
11. Plus (+) key for power or time increase
12. On/Off key
13. Cooking zone right rear selection key
14. Display power level / residual heat

SAFETY



Before use, read the separate safety instructions first!

Temperature safety

A sensor continuously measures the temperature of certain parts of the hob. Every cooking zone is equipped with a sensor that measures the temperature of the bottom of the pan to avoid any risk of overheating when a pan boils dry. In case of temperatures rising too high, the power is reduced automatically or the hob switches off automatically.

Cooking-time limiter



The cooking-time limiter is a safety function of your cooking appliance. It will operate if you forget to switch off your hob. Depending on the cooking level you have chosen, the cooking time will be limited as follows:

Cooking level	Maximum operating time (hours)
1	8
2	6
3	5
4	5
5	4
6	1,5
7	1,5
8	1,5
9	1,5

Healthy cooking

Burning point of different types of oil

To ensure your food is fried as healthily as possible, it's recommended to choose the type of oil according to the frying temperature. Each oil has a different burning point at which toxic gasses are released. The below table shows the burning points for various types of oil.

Oil	Smoke point °C	Oil	Smoke point °C
Extra virgin olive oil	160 °C	Sunflower oil	227 °C
Butter / Coconut oil	177 °C	Corn oil / Peanut oil	232 °C
Canola oil	204 °C	Olive oil	242 °C
Virgin olive oil	216 °C	Rice oil	255 °C

USE

Induction noises

A ticking sound

- This is caused by the capacity limiter on the left and right zones. Ticking can also occur at lower cooking levels.

Pans are making noise

- Pans can make some noise during cooking. This is caused by the energy flowing from the hob to the saucepan. At high levels, this is perfectly normal for some pans. It will not damage either the pans or the hob.

The fan is making noise

- To enlarge the lifespan of the electronics, the appliance is equipped with a fan. If you use the appliance intense, the fan is activated to cool down the appliance and you will hear a buzzing sound. The fan runs on for several minutes after the hob has been switched off.

Pans

Always place a pan in the middle of a cooking zone. In linked mode always use a (fish) pan where at least one of the centre/middle positions of the linked Bridge zones is covered.

Pans for induction cooking

Induction cooking requires a particular quality of pan.



Pans that have already been used for cooking on a gas hob are no longer suitable for use on an induction hob.

- Only use pans that are suitable for electric and induction cooking with:
 - ▷ A thick base (minimum 2.25 mm);
 - ▷ A flat base.
- The best are pans with the 'Class Induction' quality mark.



You can check for yourself whether your pans are suitable using a magnet. A pan is suitable if the base of the pan is attracted by the magnet.

Suitable	Unsuitable
Special stainless steel pans	Earthenware
Class Induction	Stainless steel
Hard-wearing enamelled pans	Porcelain
Enamelled cast-iron pans	Copper/Aluminium
	Plastic

USE



Be careful with enamelled sheet-steel pans! The enamel may chip (the enamel comes loose from the steel), if you switch the hob on at a high level when the pan is (too) dry; the base of the pan may warp - due, for example, to overheating or to the use of too high a power level.

- Never use pans with a misshapen base. A hollow or rounded base can interfere with the operation of the overheating protection, so that the appliance becomes too hot. This may lead to the glass top cracking and the pan base melting. Damage arising from the use of unsuitable pans or from boiling dry is excluded from the guarantee.

Minimum pan diameter

- The diameter of the bottom of the pan must be at least 12 cm (11 cm for the \varnothing 16 cm cooking zone). You will achieve the best results by using a pan with the same diameter as the zone. If a pan is too small, the zone will not work.
- The length of a fish-pan (oval pan), used on the Bridge zones, must be at least 20 cm.

Pressure cookers

- Induction cooking is very suitable for cooking in pressure cookers. The cooking zone reacts very quickly, and so the pressure cooker is quickly up to pressure. As soon as you switch a cooking zone off, the cooking process stops immediately.

Cooking power levels

The cooking zones have 9 levels, a keep warm level and a boost level (depending on the zone).

- Tap the plus (+) or minus (-) key of a cooking zone.
 - ▷ Tapping the plus (+) key starts the cooking at level '1'.
 - ▷ Tapping the minus (-) key starts the cooking at level '9'.
 - ▷ Tapping the minus (-) key and afterwards the plus (+) key starts the cooking at Boost level.
- Use the plus (+) or the minus (-) key to choose the desired power level.
 - ▷ *The cooking zone starts at the selected power level.*

Keep-warm level

The keep-warm level is intended for keeping food warm that is already cooked.

- Touch the minus (-) or plus (+) key to select level 1
- Touch the minus (-) key to select the stay warm function. *Symbol 'u' will appear in the display.*

Boost function

- You can use the 'boost' function to cook at the highest power level during a short period of time (max.10 minutes). After the maximum boost time the power will be reduced to setting 9.
- **Boost function is not available in Bridge zones linked mode!**

USE

Boost power management

- Due to the restricted power of the induction hob, the boost function can only be set on one cooking zone simultaneously (for both left or right cooking zones). Both cooking zones can be set to level 9. If one cooking zone is on the Boost level, the other cooking zone can be set maximal to level 7/8.
 - ▷ The cooking zone, which is set to a lower power, will be flashing in the display.

Pan detection

If the hob does not detect a (ferrous) pan after the cooking level has been set, the pan detection symbol flash in the display.

Cooking-timer/alarm

- A cooking-timer can be set for each cooking zone.
- The hob also has an alarm. Both the cooking-timer as well as the alarm can be set for a maximum of 99 minutes.
- The alarm works in the same way as the cooking-timer, but is not linked to a cooking zone. If the alarm has been set, it will continue counting down after the hob has been switched off.
- The alarm can only be switched off when the hob is switched on.

Select the desired function:

1. **Cooking-timer** — the timer is linked to a cooking zone. After the set time has elapsed, the cooking zone will switch off automatically.
2. **Alarm** — the alarm only beeps after the set time has elapsed.

Indications in the display

Cooking zone display	Cooking zone status
	Power level cooking zone; 1 = low level / 9 = high level
	Cooking zone boost level active.
	No (suitable) pan on cooking zone (pan detection symbol).
	Fault code; See 'Troubleshooting table'.
	Residual heat indicator; The hob has a residual heat indicator for each cooking zone to show those which are still hot. Although the hob is switched off, the indicator 'H' will remain on for as long as the cooking zone is hot! Avoid touching them when this indicator is lit. Danger! Risk of burns.

USE

	Fault code; See 'Troubleshooting table'.
	Lock function active.
	Fault code; See 'Troubleshooting table'.
	Link function bridge zones active.
	Keep-warm level active

Downdraft display	Downdraft status
	Extraction level: 1 = low level / 4 = high boost level (flashing)
	Grease filter cleaning indication.
	Replace carbon filter indication.

Hob functions table

Function	Key(s) to use	Description
<i>Link</i>	Both bridge cooking zone keys simultaneously	The Bridge cooking zones can be linked to each other. This creates one large zone that can be used for example for a large fish pan or one large cooking pan. <ul style="list-style-type: none"> ▷ If the zones are linked, they cannot be set to boost. ▷ Use a (fish) pan where at least one of the centre/ middle positions of the Bridge zones is covered.
<i>Timer</i>	The minus (-) and plus (+) keys simultaneously	The timer can be set separately for each cooking zone. Cooking times of up to 99 minutes can be programmed. The timer stops as soon as the pan is removed and resumes when the pan is put back. The timer alarm beeps after the set time has passed. The cooking zone automatically switches off when the set time has elapsed. When no cooking zone
<i>Lock</i>	Lock key 3 seconds	The cooking levels and settings are locked.
<i>Downdraft</i>	Downdraft On/Off key	The worktop extractor can be set at 3 fan speeds and a boost (level 4). The timer allows you to let the fan stay On for 5, 10, 15 or 20 minutes. The extractor will switch Off automatically after the set time.

USE

Cooking power levels

Because the settings depend on the quantity and composition of the contents of the pan, the table below is intended as a guideline only.

Use setting 'boost' to:

- bring the food or liquid to the boil quickly;
- 'shrink' greens;
- heat oil and fat;
- wok

Use setting 9 to:

- sear meats;
- cook fish;
- cook omelettes;
- fry boiled potatoes;
- deep fry foods.

Use setting 7 and 8 to:

- fry thick pancakes;
- fry thick slices of breaded meat;
- fry bacon (fat);
- cook raw potatoes;
- make French toast;
- fry breaded fish;
- cook through pasta;
- fry thin slices of (breaded) meat;

Use setting 4-6 to:

- complete the cooking of large quantities;
- defrost hard vegetables;
- fry thick slices of breaded meat.

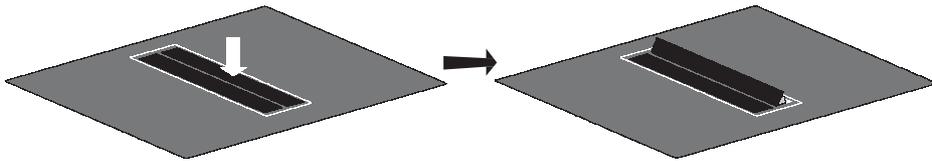
Use settings 1-3 to:

- simmer bouillon;
- stew meats;
- simmer vegetables;
- melt chocolate;
- poach;
- melt cheese.

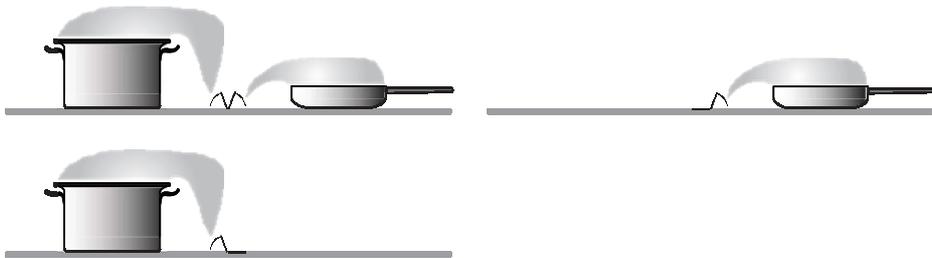
OPERATION

Use of the downdraft

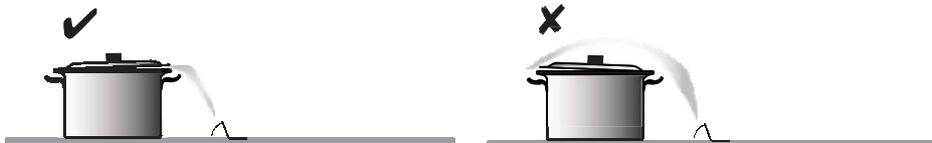
1. Press the flap to open the extraction inlet..



- ▷ Open one or both flaps depending on the needed extraction.



- ▷ Place the lid at an angle on the pan with the opening to the extraction side. This ensures maximum extraction.



OPERATION

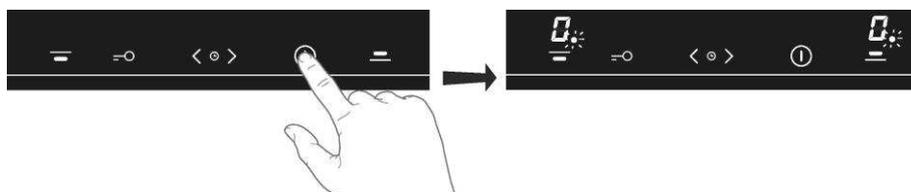
Operating the induction hob

Use of the touch keys

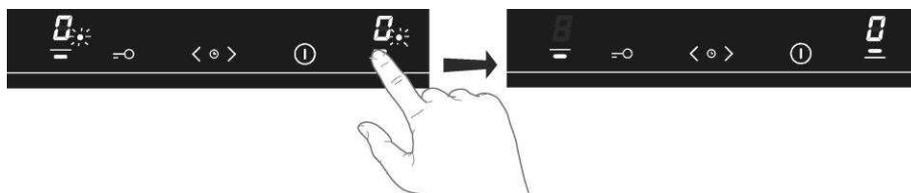
Put the tip of your finger flat on the touch key. Do not apply pressure. The touch keys react to a light fingertip touch. Only operate the touch keys with your finger.

The touch key gives a short audio signal when it engages.

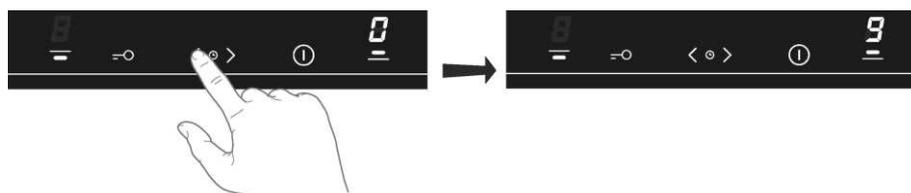
1. Touch and hold the On/Off key until you hear an audio signal.
 - ▷ *The hob is in standby mode.*
 - ▷ *A flashing point and Zero (0) appear in the displays.*



2. Touch a cooking zone key.
 - ▷ *Zero (0) lights up in the cooking zone display.*



3. Touch the minus (-) or plus (+) key to select a cooking power level.



If the hob is not used for 20 seconds, it will stop automatically.

Adjust the cooking power levels

1. Touch the cooking zone key.
 - ▷ *The power level lights up.*
2. Touch the minus (-) or plus (+) key to change the power level.

OPERATION

Stop a cooking zone

A cooking zone operate.

1. Touch the cooking zone key.
2. Touch the minus (-) key to set the power level to zero (0).
 - ▷ *The cooking zone stops.*
 - ▷ *The hob stops after 20 seconds when all cooking zones are set to Zero (0) and no other functions are in use.*

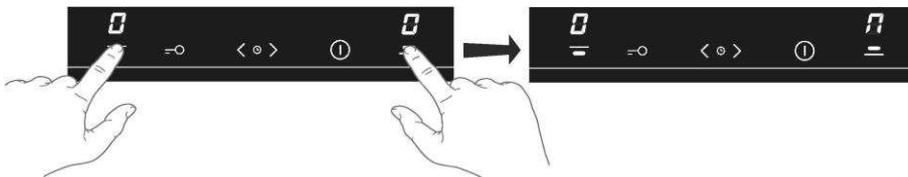
Stop all cooking zones at the same time

One or more cooking zones operate.

1. Touch and hold the On/Off key until you hear an audio signal.
 - ▷ *All displays go Off and the hob stops.*

How to link Bridge induction zones

1. Put the hob in standby mode.
2. Touch both right cooking zone keys simultaneously to link the Bridge zones.



3. Touch the cooking zone key from the front Bridge zone.
4. Touch the minus (-) or plus (+) key from the front Bridge zone to set a power level (for both linked zones).

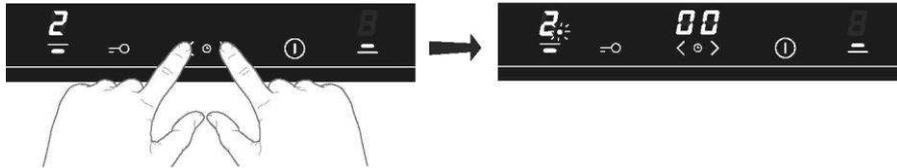
Deactivating the link mode

1. Touch both Bridge cooking zone keys simultaneously to stop the link of the Bridge zones.

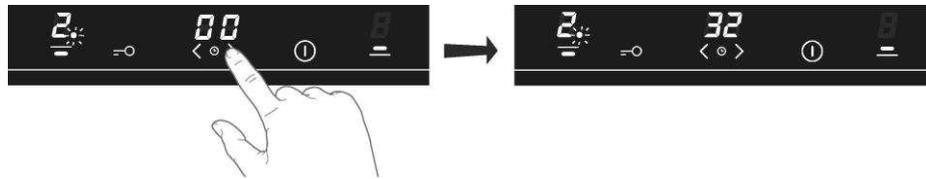
Setting the cooking timer/alarm

1. Start the hob.
 - ▷ *For use as a cooking timer; select a cooking zone and power level.*
 - ▷ *For use as an alarm; do not select a cooking zone and power level.*
 - ▷ *See chapter: Cooking-timer/alarm*
2. Touch the minus (-) and plus (+) key simultaneously to switch on the timer.
 - ▷ *The timer's display shows double zero (00).*
 - ▷ *A flashing point appears in the cooking zone display.*

OPERATION



3. Touch within 10 seconds the minus (-) or plus (+) key to select a cooking time.



4. The timer has been set.
 - ▷ The cooking zone will stop after the set time has passed.
 - ▷ You hear an audio signal.
 - ▷ Press the plus (+) or minus (-) key to stop the alarm.

Changing pre-set cooking time

Cooking time can be changed anytime during the operation.

1. Touch the cooking zone key to select the zone of which you want to adjust the timer.
 - ▷ A flashing point identifies the zone.
2. Touch the plus (+) or minus (-) key to change the time.

Checking remaining cooking time

The timer display shows all timer settings. The different timer settings are shown in the display in turn.

1. Touch simultaneously plus (+) and minus (-) key to select the zone of which you want to see the remaining time.
 - ▷ A flashing point identifies the zone.
 - ▷ The timer will display the remaining time of the selected cooking zone.

Turning timer off

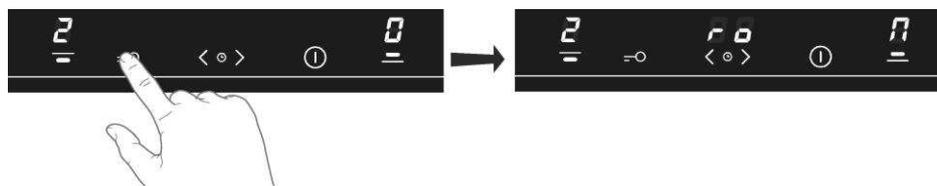
If you want to switch off the timer prior the end of pre-set time:

1. Touch the cooking zone key to select the zone of which you want to stop the timer.
2. Touch the minus (-) and plus (+) key simultaneously.
3. Touch the minus (-) key to set the time to double zero (00).
 - ▷ The illuminated point adjacent to the display stops flashing.

OPERATION

Using the (child) lock function

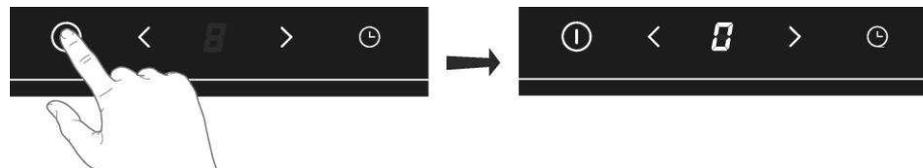
1. Switch on the hob and set a cooking level.
2. Touch the lock key for approximately 3 seconds.
 - ▷ The timer display shows **ro**.
 - ▷ The hob is now locked. The settings cannot be changed.



3. To unlock touch the lock key again for approximately 3 second.
 - ▷ The hob is unlocked. The settings can be changed.

Operating the downdraft

1. Press the flaps to open the extraction inlet (see chapter 'Use of the downdraft').
2. Touch the downdraft On/Off key to start the extraction.



3. Touch the plus (+) key to accelerate the speed (level 1 > 2 > 3 > 4).
4. Touch the min (-) key to lower the speed (level 4 > 3 > 2 > 1).
 - ▷ At level 4 (boost level) the downdraft works for 5 minutes at maximum speed. Then the extraction speed turns down to level 3.
5. Touch the On/Off key to stop the downdraft extraction.

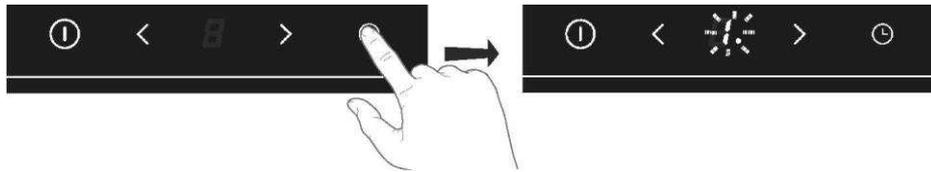
Delay time setting

With the timer key a time can be set after which the downdraft is stopped automatically.

There are 4 times to set (5, 10, 15 or 20 minutes).

1. Start the downdraft and select a speed level.
2. Touch the timer key.
 - ▷ A flashing **1** appears in the downdraft display.

OPERATION



3. Touch the minus (-) or plus (+) key to select a stop time.
 - 1. = 5 minutes
 - 2. = 10 minutes
 - 3. = 15 minutes
 - 4. = 20 minutes
4. Touch the timer key to confirm the chosen time.
 - ▷ *The speed level and the stop time level flash in the display.*
 - ▷ *The downdraft extraction stops automatically when the time has passed.*

MAINTENANCE

Cleaning

Daily cleaning

- Although food spills cannot burn into the glass, we nevertheless recommend you to clean the hob immediately after use.
- Best for daily cleaning is a damp cloth with a mild cleaning agent.
- Dry with kitchen paper or a dry teacloth.

Stubborn stains

- Stubborn stains can also be removed with a mild cleaning agent such as washing-up liquid.
- Remove watermarks and lime scale with vinegar.
- Metalmarks (caused by sliding pans) can be difficult to remove. Special agents are available.
- Use a glass scraper to remove food spills. Melted plastic and sugar is also best removed with a glass scraper.



Never use abrasives. They leave scratches in which dirt and lime scale can accumulate. Never use anything sharp such as steel wool or scourers.

Filter and collect tray

Grease filter indicator

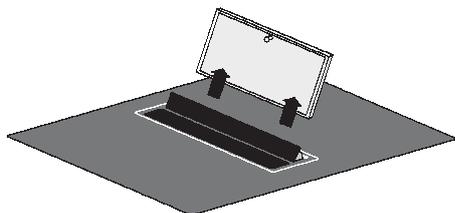
In the display the grease filter indicator **G** will light up after 30 (downdraft) operating hours. During use, the indicator flashes alternating with the chosen suction mode.

1. Touch either the plus (+) or minus (-) key to stop the flashing.
 - ▷ The suction mode is displayed. When the downdraft is switched off, the grease filter indicator **G** is shown in the display again.
2. The grease filters should then be cleaned.
3. Reset the memory by touch and hold the worktop extractor plus (+) key 5 seconds until the grease filter indicator **G** disappears from the display.

MAINTENANCE

Cleaning the grease filter

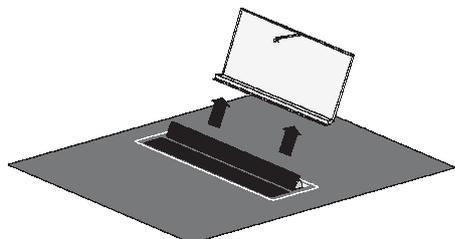
1. Press the flap from the right extraction inlet.
2. Pull the grease filter out of the extraction inlet.



These must be cleaned once a month (or when the filter saturation indication system indicates this necessity) using non-aggressive detergents, either by hand or in the dishwasher, which must be set to a low temperature and a short cycle. The openings must be placed downwards to let the water run out of the filters. The cleaning agents will make the aluminium filter turn dull, this is normal.

Cleaning the fluid/food collect tray

1. Remove the grease filter.
2. Pull the collect tray out of the extraction inlet.



Clean the fluid/food collect tray as soon as a pan has boiled over or food has fallen in the extraction opening. Clean the tray either by hand or in the dishwasher.

MAINTENANCE

Carbon filter (recirculation use) indicator

In the display the carbon filter indicator **S** will light up after 120 (downdraft) operating hours. During use, the indicator flashes alternating with the chosen suction mode.

1. Touch either the plus (+) or minus (-) key to stop the flashing.
 - ▷ *The suction mode is displayed. When the downdraft is stopped, the carbon filter indicator **S** is shown in the display again.*
- The carbon filters should then be replaced.
- Reset the memory by touch and hold the downdraft extraction plus (+) key 5 seconds until the carbon filter indicator **S** disappears from the display.



Attention! The carbon filter indication will also light up if the downdraft is not in use as a recirculation extraction. Then clean the grease filter.

Presence of liquids inside the downdraft

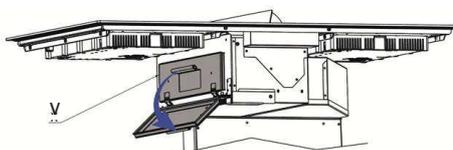
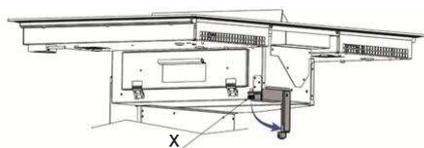
The device is equipped with an electronic internal sensor that immediately switches Off the downdraft in case of condensation or excess liquids resulting from accidental fall through the flaps.

- The display will show “**8**” blinking for one minute.
- The system is operating even when the device is switched off.
- To reset the warning and switch the device on it is absolutely necessary to discharge the liquids.



Electrically disconnect the mains plug before any service operation.

1. To discharge the liquids unscrew the knob (X) and open the drain cover.
 - ▷ *It is recommended to place the container for collecting liquids at the arrow.*
2. Remove the grease filter and fluid/food collect tray (see 'Cleaning the grease filter' and 'Cleaning the fluid/food collect tray').
3. Dry all the inside of the hood.
4. Open the door on the left of the hood body (y) and wipe the whole interior thoroughly.



TROUBLESHOOTING

General

If you notice a crack in the glass top (however small), switch the hob off immediately, unplug the hob, turn off the (automatic) fuse switch(es) in the meter cupboard or, in the event of a permanent connection, set the switch in the power supply lead to zero.) Contact the service department.

Troubleshooting table

If the appliance does not work properly, this does not always mean that it is defective. Try to deal with the problem yourself first by checking the points mentioned below or check for more information the website 'www.gorenje.com'.

Symptom	Possible cause	Solution
The display lights up when the hob is activated for the first time.	This is the standard set-up routine.	Normal operation.
The fan runs on for several minutes after the hob has been switched off.	The hob is cooling.	Normal operation.
A slight smell is noticeable the first few times the hob is used.	The new appliance is heating up.	This is normal and will disappear once it has been used a few times. Ventilate the kitchen.
The pans make a noise while cooking.	This is caused by the energy flowing from the hob to the saucepan.	At high settings this is perfectly normal for some pans. It will not damage either the pans or the hob.
You have switched on a cooking zone, but the display shows u .	The pan you are using is not suitable for induction cooking, or has a too small diameter.	Use a suitable pan.
A cooking zone suddenly stops working and you hear a signal.	The preset time has ended.	Touch the plus (+) key to stop the bleep.
The hob is not working and nothing appears in the display.	There is no power supply due to a defective cable or a faulty connection.	Check the fuses or the electric switch (if there is no plug).

TROUBLESHOOTING

Symptom	Possible cause	Solution
L appears in the display (from the left zones).	Lock function activated.	Touch simultaneously the cooking zone key from the left rear zone and the minus
n appears in the display. Some touch controls are not working.	The link function is activated.	Deactivate the link function.
Flash symbol in the display.	You have pressed two or more keys at the same time.	Do not operate more than one key at the same time.
Error code U400 and/or continuous beep.	The control panel is dirty or has water lying on it.	Clean the control panel.
	The appliance has been connected incorrectly and/or	Let your connection be changed.
Code G on downdraft display (alternately with the selected power.)	Grease filter 30 operating hours.	Clean the grease filter. Use the downdraft clean function.
Code S on downdraft display (alternately with the selected power.)	Carbon filter 120 operating hours.	Replace the carbon filter. Use the downdraft clean function.
Flashing 8 on downdraft display.	Excess liquids inside the downdraft interior.	Dry and clean the downdraft interior (see: Presence of liquids inside the device).
Other error codes.	Defective generator.	Contact the service department.

TECHNICAL SPECIFICATIONS

Information according regulation (EU) 66/2014

Mesures conformes à la norme EN60350-2

Model identification	HET945XSC	
Type of hob	Induction hob	
Number of electric cooking zones and/or areas	4	
Heating technology	Induction cooking zones and cooking areas	
For circular electric cooking zones: diameter of useful surface area per electric heated cooking zone in cm	Ø 16	Ø 20
Energy consumption per cooking zone or area calculated per kg ($EC_{\text{electric hob}}$) in Wh/kg	185.0	166.8
For non-circular cooking zones or areas: length and width of useful surface area per electric heated cooking zone or area	21.0 x 19.0 cm	
Energy consumption per cooking zone or area calculated per kg ($EC_{\text{electric hob}}$) in Wh/kg	192.5	
Energy consumption for the hob calculated per kg ($EC_{\text{electric hob}}$) in Wh/kg	184.2	

ENVIRONMENTALASPECTS

Disposal of packaging and appliance

In the manufacturing of this appliance durable materials were used. Make sure to dispose of this equipment responsibly at the end of its lifecycle. Ask the authorities for more information regarding this.

The appliance packaging is recyclable. The following may have been used:

- cardboard;
- polythene film (PE);
- CFC-free polystyrene (PS hard foam).

Dispose of these materials in a responsible manner and in accordance with government regulations.



As a reminder of the need to dispose of household appliances separately, the product is marked with the symbol of a crossed-out wheeled dustbin. This means that at the end of its working life, the product must not be disposed of as urban waste. It must be taken to a special local authority differentiated waste collection centre or to a dealer providing this service.

Disposing of a household appliance separately avoids possible negative consequences for the environment and health deriving from inappropriate disposal and enables the constituent materials to be recovered to obtain significant savings in energy and resources.

Declaration of conformity

CE We declare that our products meet the applicable European Directives, Decisions and Regulations and the requirements listed in the standards referenced.