

# **VEVOR<sup>®</sup>**

## **TOUGH TOOLS, HALF PRICE**

Technical Support and E-Warranty Certificate [www.vevor.com/support](http://www.vevor.com/support)

### **INDUCTION HOB**

**MODEL:SK-68IHB4S3**

We continue to be committed to provide you tools with competitive price.

"Save Half", "Half Price" or any other similar expressions used by us only represents an estimate of savings you might benefit from buying certain tools with us compared to the major top brands and does not necessarily mean to cover all categories of tools offered by us. You are kindly reminded to verify carefully when you are placing an order with us if you are actually saving half in comparison with the top major brands.

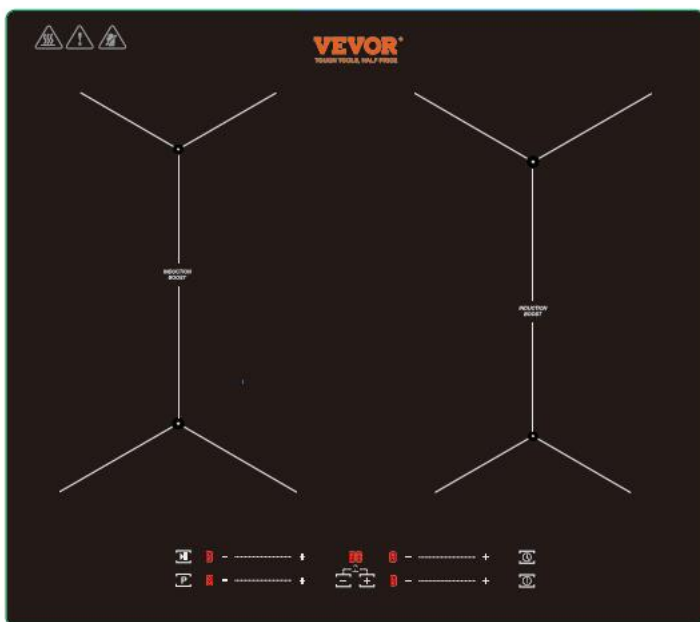


# VEVOR®

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INDUCTION HOB

MODEL:SK-68IHB4S3



## NEED HELP? CONTACT US!

Have product questions? Need technical support? Please feel free to contact us:



**CustomerService@vevor.com**

This is the original instruction, please read all manual instructions carefully before operating. VEVOR reserves a clear interpretation of our user manual. The appearance of the product shall be subject to the product you received. Please forgive us that we won't inform you again if there are any technology or software updates on our product.

# Safety Warnings

Your safety is important to us. Please read this information before using your cooktop.

## Installation

### Electrical Shock Hazard

- Disconnect the appliance from the mains electricity supply before carrying out any work or maintenance on it.
  - Connection to a good earth wiring system is essential and mandatory.
  - A qualified electrician must only make alterations to the domestic wiring system.
- 
- Failure to follow this advice may result in electrical shock or death.

### Cut Hazard

- Take care - panel edges are sharp.
- Failure to use caution could result in injury or cuts.

### Important safety instructions

- Read these instructions carefully before installing or using this appliance.
- No combustible material or products should be placed on this appliance at any time.
- Please make this information available to the person responsible for installing the appliance as it could reduce your installation costs.
- In order to avoid a hazard, this appliance must be installed according to these instructions for installation.
- This appliance is to be properly installed and earthed only by a suitably qualified person.
- This appliance should be connected to a circuit which incorporates an isolating switch providing full disconnection from the power supply.
- Failure to install the appliance correctly could invalidate any warranty or liability claims.

## Operation and maintenance

### Electrical Shock Hazard

- Do not cook on a broken or cracked cooktop. If the cooktop surface should break or crack, switch the appliance off immediately at the mains power supply (wall switch) and contact a qualified technician.

- Switch the cooktop off at the wall before cleaning or maintenance.
- Failure to follow this advice may result in electrical shock or death.

### **Health Hazard**

- This appliance complies with electromagnetic safety standards.

### **Hot Surface Hazard**

- During use, accessible parts of this appliance will become hot enough to cause burns.
- Do not let your body, clothing or any item other than suitable cookware contact the Induction glass until the surface is cool.
- Metallic objects such as knives, forks, spoons and lids should not be placed on the cooker surface since they can get

Hot.

- Keep children away.
- Handles of saucepans may be hot to touch. Check saucepan handles do not overhang other cooking zones they are on. Keep handles out of reach of children.
- Failure to follow this advice could result in burns and scalds.

### **Cut Hazard**

- The razor-sharp blade of a cooktop scraper is exposed when the safety cover is retracted. Use with extreme care and always store safely and out of reach of children.
- Failure to use caution could result in injury or cuts.

### **Important safety instructions**

- Never leave the appliance unattended when in use. Boil over causes smoking and greasy spillovers that may ignite.
- Never use your appliance as a work or storage surface.
- Never leave any objects or utensils on the appliance.
- Never use your appliance for warming or heating the room.
- After use, always turn off the cooking zones and the cooktop as described in this manual (i.e. by using the touch controls).
- Do not allow children to play with the appliance or sit, stand, or climb on it.
- Do not store items of interest to children in cabinets above the appliance. Children climbing on the cooktop could be seriously injured.
- Do not leave children alone or unattended in the area where the appliance is in use.
- Children or persons with a disability which limits their ability to use the appliance should have a responsible and competent person to instruct them

in its use. The instructor should be satisfied that they can use the appliance without danger to themselves or their surroundings.

- Do not repair or replace any part of the appliance unless specifically recommended in the manual. A qualified technician should do all other servicing.
- Do not use a steam cleaner to clean your cooktop.
- Do not place or drop heavy objects on your cooktop.
- Do not stand on your cooktop.
- Do not use pans with jagged edges or drag pans across the Induction glass surface as this can scratch the glass.
- Do not use scourers or any other harsh abrasive cleaning agents to clean your cooktop, as these can scratch the Induction glass.
- If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.
- This appliance is intended to be used in households and similar applications such as: -staff kitchen areas in shops, offices and other working environments; -farm houses; by clients in hotels, motels and other residential type environments; -bed and breakfast type environments.
- **WARNING:** The appliance and its accessible parts become hot during use. Care should be taken to avoid touching heating elements. Children less than 8 years of age shall be kept away unless continuously supervised.
- This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved.
- Children shall not play with the appliance. Children shall not make cleaning and user maintenance without supervision.
- **WARNING:** Unattended cooking on a cooker with fat or oil can be dangerous and may result in fire. NEVER try to extinguish a fire with water, but switch off the appliance and then cover flame e.g. with a lid or a fire blanket.
- **WARNING:** Danger of fire: do not store items on the cooking surfaces.
- **Warning:** If the surface is cracked, switch off the appliance to avoid the possibility of electric shock, for cooker surfaces of glass-ceramic or similar material which protect live parts
- A steam cleaner is not to be used.

- The appliance is not intended to be operated by means of an external timer or separate remote-control system.

## **Congratulations** on the purchase of your new Induction Cooker.

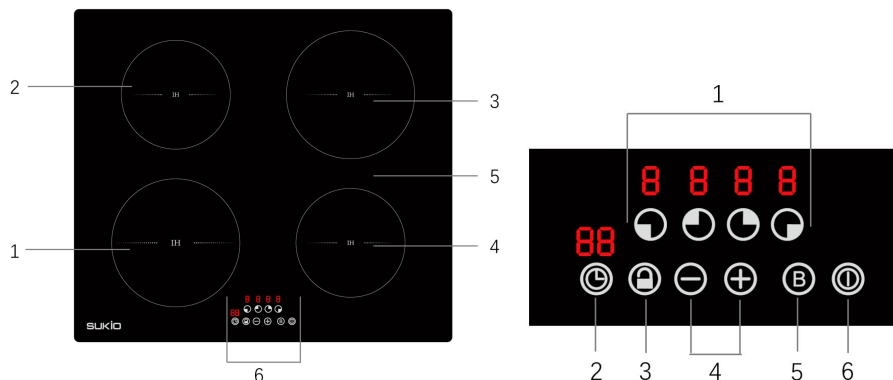
We recommend that you spend some time to read this Instruction / Installation Manual in order to fully understand how to install correctly and operate it. For installation, please read the installation section.

Read all the safety instructions carefully before use and keep this Instruction / Installation Manual for future reference.

# Product Overview

## Top View

### Model SMAPLE IHB4XY



1. Induction cooker max.  
2000W, boost 2600W
2. Induction cooker max.  
1600W, boost 2000W
3. Induction cooker max.  
2000W, boost 2600W
4. Induction cooker max.  
1600W, boost 2000W
5. Glass plate
6. Control panel

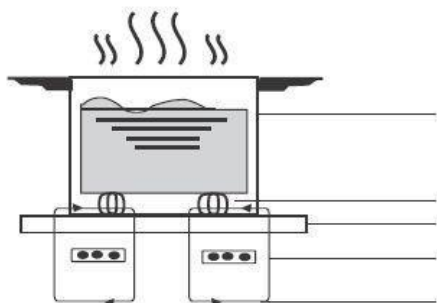
1. Heating zone selection control
2. Timer control
3. Lock button
4. Down/Up button
5. Boost/Pause
6. On/Off button

## Product Information

The microcomputer induction hob can meet different kinds of cuisine demands because of resistance wire heating, micro-computerized control and multi-power selection, really the optimal choice for modern families. The induction hob centers on customers and adopts a personalized design. The hob has safe and reliable performances, making your life comfortable and enabling to fully enjoy the pleasure from life.

## A Word on Induction Cooking Side

Induction cooking is a safe, advanced, efficient, and economical cooking technology. It works by electromagnetic vibrations generating heat directly in the pan, rather than indirectly through heating the glass surface. The glass becomes hot only because the pan eventually warms it up.



iron pot

magnetic circuit  
ceramic glass plate  
induction coil  
induced currents

## Before using your New Induction Hob

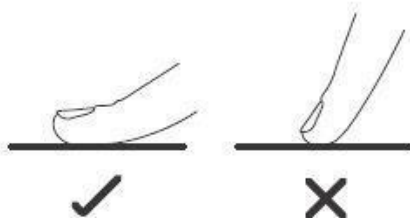
- Read this guide, taking special note of the 'Safety Warnings' section.
- Remove any protective film that may still be on your Induction Cooker.

## Using the Touch Controls

- The controls respond to touch, so you don't need to apply any pressure.
- Use the ball of your finger, not its tip.



- You will hear a beep each time a touch is registered.
- Make sure the controls are always clean, dry, and that there is no object (e.g. a utensil or a cloth) covering them. Even a thin film of water may make the controls difficult to operate.



## Choosing the right Cookware for Induction Hob models



• Only use cookware with a base suitable for induction cooking. Look for the induction symbol on the packaging or on the bottom of the pan.

- You can check whether your cookware is suitable by carrying out a magnet test. Move a magnet toward the base of the pan. If it is attracted, the pan is suitable for induction.

• If you do not have a magnet:

1. Put some water in the pan you want to check.

Turn on and wait for **3 minutes** to check if water gets hot.

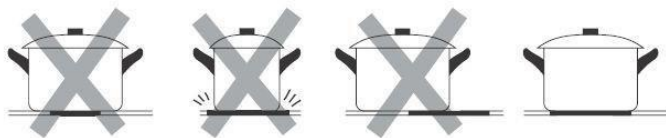
- Cookware made from the following materials is not suitable: pure stainless steel, aluminium or copper without a magnetic base, glass, wood, porcelain, ceramic, and earthenware.



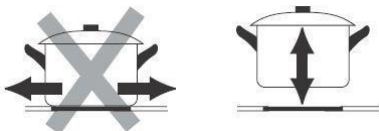
Do not use cookware with jagged edges or a curved base.



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



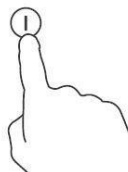
Always lift pans off the induction cooker – do not slide, or they may scratch the glass.



## Using your Induction Hob

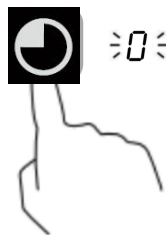
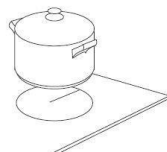
### To start cooking

1. Touch the ON/OFF ⓘ control, the cooktop displays both burners (this 0 will disappear if no further operation in 30 seconds).



2. Place a suitable pan on the cooking zone that you wish to use.

- Make sure the bottom of the pan and the surface of the cooking zone are clean and dry.

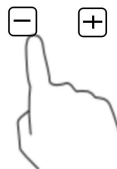


3. Touch the heating zone selection control, an indicator 0 up to the key will flash.

Set the power level by following operation by touching the “-”, “+”;

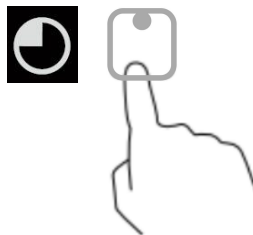
Zone 1 and Zone 3 can be boost functions. How do they work?

- ① Zone 1 will be 2000W directly if you push Boost button
- ② Zone 3 will be 2400W directly if you push Boost button
- ③ Zone 1 and Zone 3 boost will NOT work at same time
- ④ Boost function only works alone



## When you have finished cooking

1. Touch the heating zone selection control that you wish to switch off.



2. Turn the cooking zone off by touching the “-” and scrolling down to “0”.

Make sure the power display shows “0”, then shows “H”.




3. Turn the whole cooktop off by touching the “ON/OFF” control.




4. Beware of hot surfaces “H” (surface TEMP. > 60°C) will show which cooking zone is hot to touch. It will disappear when the surface has cooled

down to a safe temperature. It can also be used as an energy saving function if you want to heat further pans, use the hotplate that is still hot.





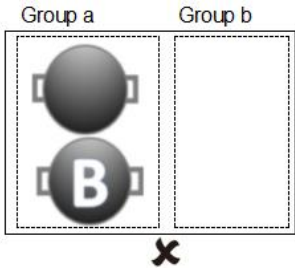
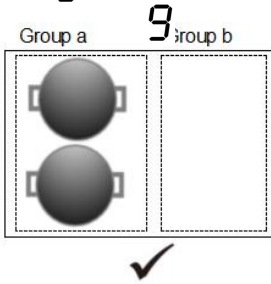
5.Touch the heating zone selection control, then touch  key, dual ring zone will begin to work.The LED indicator will light up,which is on the left side of the double fire key.

When dual ring zone is working, turning off double zone by pressing  again.

# Using the Boost

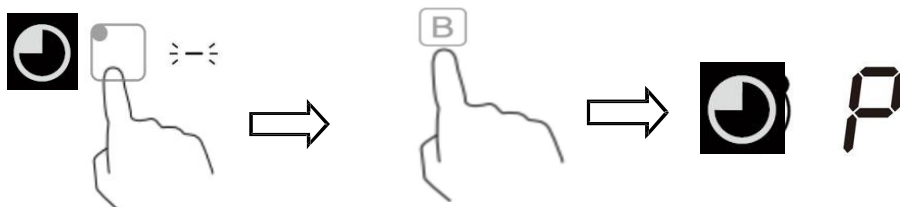
Boost is the function that one zone rise to a larger power in one second and lasting for 5 minutes. Thus you can get a more powerful and faster cooking.

1. In this hob every zone can work with Boost function, If you need to use boost please switch off the other zone in the same group first,the other zone can't work at the same time. Otherwise the  and  symbols will flash on the display of the selected zone and power level is automatically set.



- 2. Touch the heating zone selection button that you wish to boost, an indicator next to the key will flash 5 seconds.
- 3. Touch the Boost button, the heating zone will begin to work at Boost mode.

The power display will show “P” to indicate that the zone is boosting.



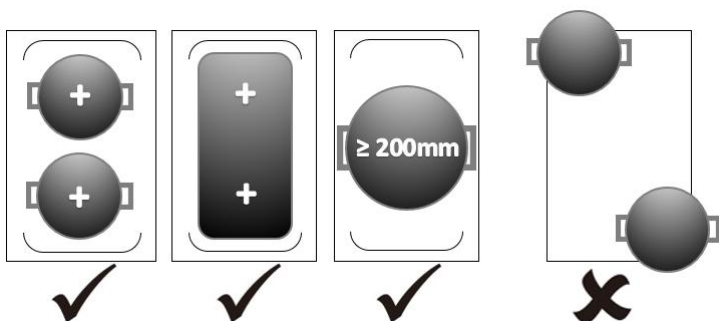
4. The Boost power will last 5 minutes, and then the zone will return to the power stage set before Boost.

5. If you want to cancel the Boost during this 5 minutes, touch the heating zone selection button, an indicator next to the key will flash. And then touch the Boost button. The heating zone will return to the power stage set before Boost.

## Flex Zone

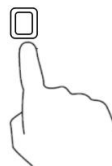
- This area can be used as a single zone or as two different zones, accordingly to the cooking needs anytime.
- Flexible area is made of two independent inductors that can be controlled separately. When working as a single zone, a cookware is moved from one zone to the other one within the flexible area keeping the same power level of the zone where the cookware originally was placed, and the part that is not covered by cookware will not heat.
- Important: Make sure to place the cookwares centered on the single cooking zone. In case of big pot, oval, rectangular and elongated pans make sure to place the pans centered on the cooking zone covering both cross.

Examples for good and bad pot placements:



## As big zone

1. To activate the flexible area as a single big zone, simply press the dedicated key.
2. The power setting works as any other normal area.



## As two independent zones

To use the flexible area as two different zones with different power settings, press the dedicated key again and the zones will return into their old settings.



## Locking the Controls

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

### To lock the controls

Touch the keylock control 

### To unlock the controls

1. Make sure the induction cooker is turned on.
2. Touch and hold the keylock control   for 3 seconds.
3. You can now start using your cooker.



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

## Over-Temperature Protection

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

## Residual Heat Warning

There will be some residual heat when the cooker has been operating for some time. The letter “H” appears to warn you to avoid it.

## Using the Timer

- You can set it to turn one cooking zone off after the set time is up.
- You can set the timer up to 99 minutes.

### Setting the timer to turn one cooking zone off

1. Touching the heating zone selection control



2. Touch the timer control, the timer indicator show “30”

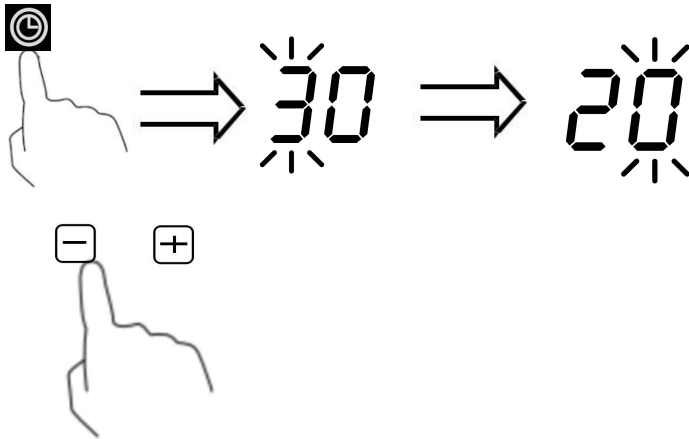


Set the time by touching the control “+” “-”.



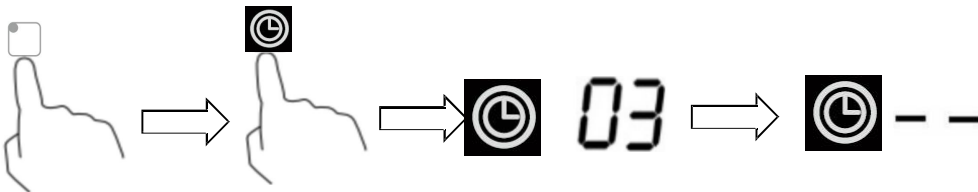
Or touch the timer control, the timer indicator shows “30”.  
The tens are flashing, setting the tens timer by power level bar.

After the tens timer has been set, it will flash for 3 seconds, and then turn the ones flashing, and please set the timer by the power level bar during flashing.



Hint: Touch the “-” or “+” control of the timer once will decrease or increase by 1 minute.  
 Touch and hold the “-” or “+” control of the timer will decrease or increase by 10 minutes.  
 If the setting time exceeds 99 minutes, the timer will automatically return to 0 minute.

4. Touching the heating zone selection control, and then touching the ‘Timer’, the timer is canceled and the “--” will show in the minute display.



5. When the time is set, it will begin to count down immediately, the display will show the remaining time.



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





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

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

(e.g. zone 1# setting time of 3 minutes, zone 2# setting time of 6 minutes, the timer indicator shows “3”.)

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



(set to 6 minutes)



(set to 3 minutes)



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



NOTE: If you want to change the time after the timer is set, you have to start from step 1

## Cooking Guidelines



Take care when frying as the oil and fat heat up very quickly, At extremely high temperature oil and fat will ignite spontaneously and this presents a serious fire risk.

## Heat Settings

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

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

# Care and Cleaning

What?	How?	Important!
Everyday soiling on glass (fingerprints, marks, stains left by food or non-sugary spillovers on the glass)	<ol style="list-style-type: none"> <li>1. Switch the power to the cooktop off.</li> <li>2. Apply a cooktop cleaner while the glass is still warm (but not hot!)</li> <li>3. Rinse and wipe dry with a clean cloth or paper towel.</li> <li>4. Switch the power to the cooktop back on.</li> </ol>	<ul style="list-style-type: none"> <li>• When the power to the cooktop is switched off, there will be no 'hot surface' indication but the cooking zone may still be hot! Take extreme care.</li> <li>• Heavy-duty scourers, some nylon scourers and harsh/abrasive cleaning agents may scratch the glass. Always read the label to check if your cleaner or scourer is suitable.</li> <li>• Never leave cleaning residue on the cooktop: the glass may become stained.</li> </ul>
Boilovers, melts, and hot sugary spills on the glass	<p>Remove these immediately with a fish slice, palette knife or razor blade scraper suitable for Induction glass cooktops, but beware of hot cooking zone surfaces:</p> <ol style="list-style-type: none"> <li>1. Switch the power to the cooktop off at the wall.</li> <li>2. Hold the blade or utensil at a 30° angle and scrape the soiling or spill to a cool area of the cooktop.</li> <li>3. Clean the soiling or spill up with a dish cloth or paper towel.</li> <li>4. Follow steps 2 to 4 for 'Everyday soiling on glass' above.</li> </ol>	<ul style="list-style-type: none"> <li>• Remove stains left by melts and sugary food or spillovers as soon as possible. If left to cool on the glass, they may be difficult to remove or even permanently damage the glass surface.</li> <li>• Cut hazard: when the safety cover is retracted, the blade in a scraper is razor-sharp. Use with extreme care and always store safely and out of reach of children.</li> </ul>

Spillovers on the touch controls	<ol style="list-style-type: none"> <li>1. Switch the power to the cooktop off.</li> <li>2. Soak up the spill</li> <li>3. Wipe the touch control area with a clean damp sponge or cloth.</li> <li>4. Wipe the area completely dry with a paper towel.</li> <li>5. Switch the power to the cooktop back on.</li> </ol>	<ul style="list-style-type: none"> <li>• The cooktop may beep and turn itself off, and the touch controls may not function while there is liquid on them. Ensure you dry the touch control area before turning the cooktop back on.</li> </ul>
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## Hints and Tips

Problem	Possible causes	What to do
The hob cannot be turned on.	No power.	Make sure the hob is connected to the power supply and that it is switched on. Check whether there is a power outage in your home or area. If you've checked everything and the problem persists, call a qualified technician.
The touch controls are unresponsive.	The controls are locked.	Unlock the controls. See section 'Using your induction cooktop' for instructions.
The touch controls are difficult to operate.	There may be a slight film of water over the controls or you may be using the tip of your finger when touching the controls.	Make sure the touch control area is dry and use the ball of your finger when touching the controls.

The glass is being scratched.	Rough-edged cookware. Unsuitable, abrasive scourer or cleaning products being used.	Use cookware with flat and smooth bases. See 'Choosing the right cookware'. See 'Care and cleaning'.
Some pans make crackling or clicking noises.	This may be caused by the construction of your cookware (layers of different metals vibrating differently).	This is normal for cookware and does not indicate a fault.
The induction hob makes a low humming noise when used on a high heat setting.	This is caused by the technology of induction cooking.	This is normal, but the noise should quieten down or disappear completely when you decrease the heat setting.
Fan noise coming from the induction hob.	A cooling fan built into your induction hob has come on to prevent the electronics from overheating. It may continue to run even after you've turned the induction hob off.	This is normal and needs no action. Do not switch the power to the induction hob off at the wall while the fan is running.
Pans do not become hot and appears in the display.	<p>The induction hob cannot detect the pan because it is not suitable for induction cooking.</p> <p>The induction hob cannot detect the pan because it is too small for the cooking zone or not properly centred on it.</p>	<p>Use cookware suitable for induction cooking. See section 'Choosing the right cookware'.</p> <p>Centre the pan and make sure that its base matches the size of the cooking zone.</p>

The induction hob or a cooking zone has turned itself off unexpectedly, a tone sounds and an error code is displayed (typically alternating with one or two digits in the cooking timer display).	Technical fault.	Please note down the error letters and numbers, switch the power to the induction hob off at the wall, and contact a qualified technician.
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## Failure Display and Inspection for induction

### cooking zone

If an abnormality comes up, the induction cooker will enter the protective state automatically and display corresponding protective codes:

INDUCTION HOB		
Error	Possible Cause	Remedy
E0	No pot,pot does not match,wire disk failure	Automatically shut down after 1 minute
E1	Voltage is too low(less than 85V)	Check the voltage
E2	Voltage is too high(higher than 285V)	Check the voltage
E3	Furnace surface sensor on/short circuit	Reduce power or turn off
E4	IGBT sensor on/short circuit	Reduce power or turn off
E5	Dry burning,furnace surface temperature is too high(about 250℃)	Automatically shut down after 1 minute
E6	IGBT overheat	Shut down and stop heating
E7	The furnace surface sensor fails	Shut down and stop heating
EC	Communication failure between display board and mainboard	Shut down and stop heating

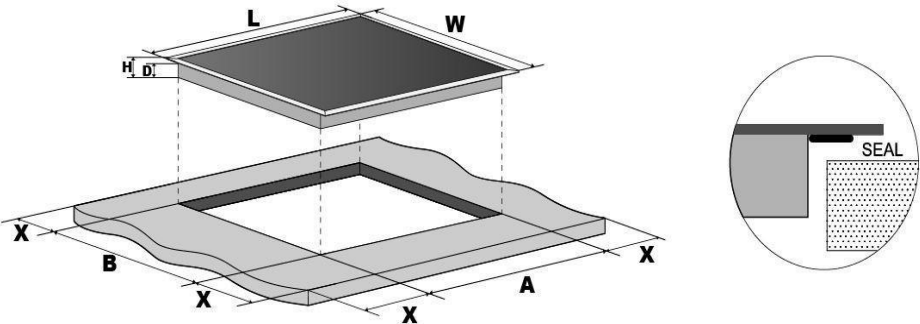
CERAMIC HOB		
Error	Possible Cause	Remedy
E1	The voltage is below 90V	Check the voltage
E2	The voltage is higher than 250V	Check the voltage
E3	Thermal sensor stoppage	Replace the thermal sensor
E5	The plate temperature is high	Reduce power or turn off

The above are the judgment and inspection of common failures.  
Please do not disassemble the unit by yourself to avoid any dangers and damages to the induction cooker.

# Installation

## Selection of installation equipment

Cut out the work surface according to the sizes shown in the drawing.  
For the purpose of installation and use, a minimum of 5 cm space shall be preserved around the hole.  
Be sure the thickness of the work surface is at least 30mm. Please select heat-resistant work surface material to avoid larger deformation caused by the heat radiation from the hotplate. As shown below:

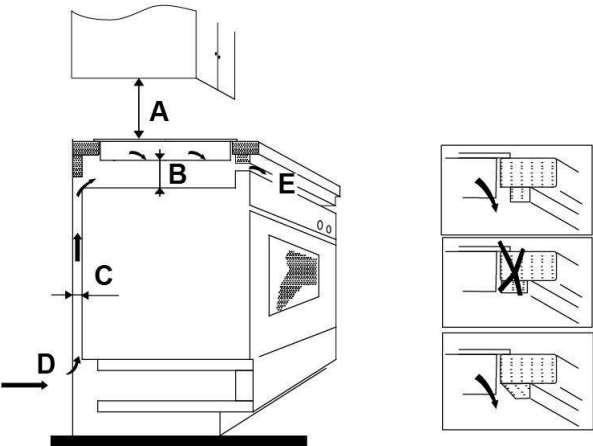


Model	L(mm)	W(mm)	H(mm)	D(mm)	A(mm)	B(mm)	X(mm)
IHB4XY	590	520	62	58	565	495	50mini

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



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



A(mm)	B(mm)	C(mm)	D	E
760	50 mini	30 mini	Air intake	Air exit 10mm

**Before you install the cooker, make sure that**

- the work surface is square and level, and no structural members interfere with space requirements
- the work surface is made of a heat-resistant material
- if the cooker is installed above an oven, the oven has a built-in cooling fan
- the installation will comply with all clearance requirements and applicable standards and regulations
- a suitable isolating switch providing full disconnection from the mains power supply is incorporated in the permanent wiring, mounted and positioned to comply with the local wiring rules and regulations. The isolating switch must be of an approved type and provide a 3 mm air gap contact separation in all poles (or in all active [phase])



conductors if the local wiring rules allow for this variation of the requirements)

- the isolating switch will be easily accessible to the customer with the cooker installed
- you consult local building authorities and by-laws if in doubt regarding installation
- you use heat-resistant and easy-to-clean finishes (such as ceramic tiles) for the wall surfaces surrounding the cooker.

### **When you have installed the cooker, make sure that**

- the power supply cable is not accessible through cupboard doors or drawers
- there is adequate flow of fresh air from outside the cabinetry to the base of the cooker
- if the cooker is installed above a drawer or cupboard space, a thermal protection barrier is installed below the base of the cooker
- the isolating switch is easily accessible by the customer

### **Cautions**

1. The induction hotplate must be installed by qualified personnel or technicians.

We have professionals at your service. Please never conduct the operation by yourself.

2. The cooker will not be installed directly above a dishwasher, fridge, freezer, washing machine or clothes dryer, as the humidity may damage the cooker electronics.
3. The induction hotplate shall be installed such that better heat radiation can be ensured to enhance its reliability.
4. The wall and induced heating zone above the table surface shall withstand heat.
5. To avoid any damage, the sandwich layer and adhesive must be resistant to heat.

### **Connecting the cooker to the mains power supply**



This cooker must be connected to the mains power supply only by a suitably qualified person.

Before connecting the cooker to the mains power supply, check that:

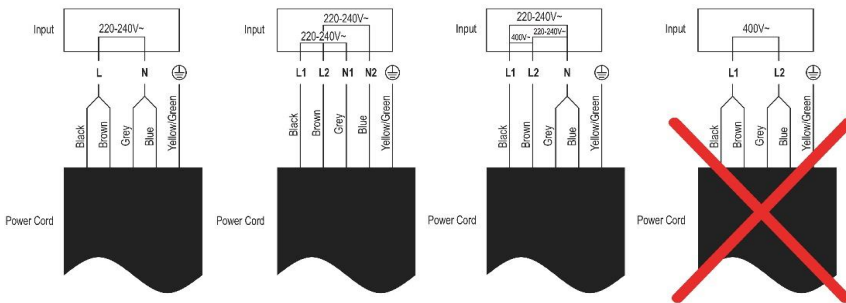
1. the domestic wiring system is suitable for the power drawn by the cooker.
2. the voltage corresponds to the value given in the rating plate
3. the power supply cable sections can withstand the load specified on the rating plate. To connect the cooker to the mains power supply, do not use adapters, reducers, or branching devices, as they can cause overheating and fire.

The power supply cable must not touch any hot parts and must be positioned so that its temperature will not exceed 75°C at any point.



Check with an electrician whether the domestic wiring system is suitable without alterations. alterations must only be made by a qualified electrician.

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



- If the cable is damaged or to be replaced, the operation must be carried out by the after-sale agent with dedicated tools to avoid any accidents.
- If the appliance is being connected directly to the mains an omnipolar circuit-breaker must be installed with a minimum opening of 3mm between contacts.
- The installer must ensure that the correct electrical connection has been made and that it is compliant with safety regulations.
- The cable must not be bent or compressed.
- The cable must be checked regularly and replaced by authorised technicians only.



**DISPOSAL:** Do not dispose this product as unsorted municipal waste. Collection of such waste separately for special treatment is necessary.

This appliance is labeled in compliance with European directive 2002/96/EC for Waste Electrical and Electronic Equipment (WEEE). Ensuring that this appliance is disposed of correctly will help prevent any possible environmental and human health damage that might otherwise be caused if it were disposed of incorrectly.

The symbol on the product indicates that it may not be treated as normal household waste. It should be taken to a collection point for the recycling of electrical and electronic goods. This appliance requires specialist waste disposal. For further information regarding this product's treatment, recovery, and recycling, please contact your local council, your household waste disposal service, or the shop where you purchased it.

For more detailed information about this product's treatment, recovery, and recycling, please contact your local city office, your household waste disposal service, or the shop where you purchased the product.

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