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## *Introduction*

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Cooking with your new microwave oven is safe and relaxing. You can have the tastiest dishes on the table in no time at all. The appliance is extremely easy to use, partly thanks to the automatic cooking and defrosting programmes.

You will find information about the installation, safety, operation and maintenance of your appliance in this instruction manual.

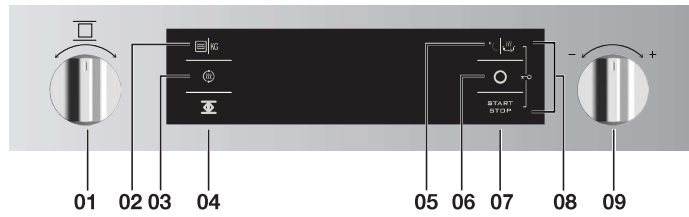


**Read the separate safety instructions before using the appliance!**

**Read this user instruction before using the appliance and keep it in a safe place for future use.**

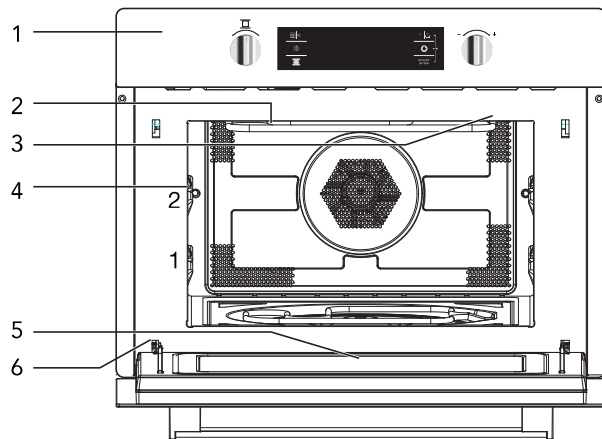
The installation instructions are included separately.

## Control panel



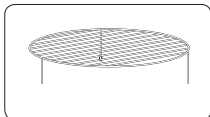
1. Function knob
2. Power/weight button
3. Quickly preheating button
4. On/off button
5. Temperature/automenu button
6. Clock button
7. Start/pause button
8. Childlock
9. Selection knob

## Appliance description

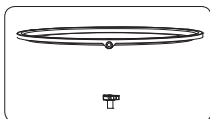


1. Control panel
2. Grill element
3. Light
4. Level
5. Door glass
6. Hinge

The following accessories are provided with your oven:



- **Round wire rack;** is mainly used for oven functions. To be used for baking dishes.



- **Turntable with shaft;** Never use the combi-microwave without the turntable. To be used for heating up and defrosting dishes.

### Before you begin

- Open the door and remove the packaging material.
- Do not use the microwave oven when it is damaged, but contact the manufacturer.
- Remove the protection foil from the outside of the microwave oven.
- Clean the inside of the oven and the accessories with a damp cloth. Do not use abrasive cleaners or any strongly smelling detergents.
- Place the turntable in the middle of the microwave oven with the indentation for the driving mechanism downwards.

### Setting the clock



When the power is first supplied to the microwave oven, you must set the clock. In the display '00:00' will blink. The clock will work as long as the microwave oven is connected to the mains.



1. Turn the selection button to set the right time (between 00:00 and 23:59).

*After you have set the right time, you will hear a beep and the time stops blinking. The clock has been set.*



#### Notes

- If you want to change the time later on, you have to press and hold the clock button. The actual time disappears and then the time will blink in the display.
- Turn the selection button to set the new time and press the clock button again to confirm the setting.



**If you do not want to see the clock in the display, press the clock button briefly. The time disappears. Press the clock button again, and the clock appears in the display again.**

### **Microwave use**

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Microwaves are high-frequency electromagnetic waves; the energy released enables food to be cooked or reheated without changing either the form or the colour.

Microwave is used in:

- Microwave mode
- Combi-function

#### **Cooking Principle**

1. The microwaves generated by the microwave are distributed uniformly, using a rotating distribution system to ensure that the food is cooked evenly. The food is thus cooked evenly.
2. The microwaves are absorbed by the food up to a depth of about 1 inch (2.5 cm). Cooking then continues as the heat is dissipated within the food.
3. Cooking times vary according to the container used and the properties of the food:
  - Quantity and density
  - Water content
  - Initial temperature (refrigerated or not)



#### **Important**

As the centre of the food is cooked by heat dissipation, cooking continues even when you have taken the food out of the oven. Standing times specified in recipes and in this booklet must therefore be respected to ensure:

- Even cooking of the food right to the centre.
- An even temperature throughout the food.

#### **Microwave cookware guide**

Cookware used for 'Microwave Mode' must allow microwaves to pass through and penetrate food. Metals such as stainless steel, aluminum and copper reflect microwaves. That is why cookware made of metallic materials should not be used. Cookware marked 'microwave - safe' is always safe for use. For additional information on appropriate cookware refer to the following guide and always use the glass tray on shelf Level 1 when using microwave mode.

## BEFORE USE

Cookware	Microwave-Safe	Comments
Aluminium Foil	✓X	Can be used in small quantities to protect areas against overcooking. Arcing can occur if the foil is too close to the oven wall or if too much foil is used.
China and Earthenware	✓	Porcelain, pottery, earthenware and bone china are usually suitable, unless decorated with a metal trim.
Disposable Polyester Cardboard Dishes	✓	Some frozen foods are packaged in these dishes.
Fast - Food Packaging		
• Polystyrene cups containers	✓	Can be used to warm food. Overheating may cause the polystyrene to melt.
• Paper bags or newspaper	X	May catch fire.
• Recycled paper or metal trims	X	May cause arcing.
Glassware	✓	Can be used, unless decorated with a metal trim. Can be used to warm foods or liquids. Delicate glass may break or crack if heated suddenly. Must remove the lid. Suitable for warming only.
• Oven-to-table ware		
• Fine glassware		
• Glass jars		
Metal	X	May cause arcing or fire.
Paper	✓	For short cooking times and warming. Also to absorb excess moisture.
• Plates, cups, Kitchen paper		
• Recycled paper	X	May cause arcing.
Plastic	✓	Particularly if heat-resistant thermoplastic. Some other plastics may warp or discolour at high temperatures. Do not use Melamine plastic. Can be used to retain moisture. Should not touch the food. Take care when removing the film as hot steam will escape. Only if boilable or oven-proof. Should not be airtight. Prick with a fork, if necessary.

- ✓ : Recommended  
 ✓X : Use with caution  
 X : Unsafe

## General

### Microwave power levels

You can see from the table below from which five power levels you can choose and for which foods the power levels are suitable. During use it is possible to change the power by pressing the power/weight button.

Power level	Food
900 W	- Boiling water, reheating - Cooking chicken, fish, vegetables
700 W	- Reheating - Cooking mushrooms, shellfish - Cooking dishes containing eggs and cheese
450 W	- Cooking rice, soup
300 W	- Defrosting - Melting chocolate and butter
100 W	- Defrosting sensitive/delicate foods - Defrosting irregularly-shaped foods - Softening ice cream - Allowing dough to rise

### Changing the temperature

During use it is possible to change the temperature. The temperature status can be viewed in the LED status bar. The set temperature is reached when all LED units in the status bar are lit.














### Changing the cooking time



During use it is possible to change the cooking time. The step quantities for adjusting the time are as follow (the maximum cooking time that can be set depends on the chosen mode):

Adjust	0 - 1 min.	1 - 5 min.	5 - 15 min.	15 - 60 min.	60 min.+
Step	1 sec.	10 sec.	30 sec.	1 min.	5 min.



All functions

Function		Mode	
	Microwave		<p><b>Microwave</b></p> <ul style="list-style-type: none"> <li>Use the microwave function to cook and reheat vegetables, potatoes, rice, fish and meat.</li> </ul>
	Oven		<p><b>Hot air</b></p> <ul style="list-style-type: none"> <li>With hot air you can prepare meals in the same way as you do with a conventional oven. The microwave is not activated. You are advised to preheat the oven before putting the meal in the oven.</li> </ul>
			<p><b>Grill + Fan</b></p> <ul style="list-style-type: none"> <li>Use this function to roast meals evenly and at the same time give the meal a brown crust.</li> </ul>
			<p><b>Hot air + Bottom heat</b></p> <ul style="list-style-type: none"> <li>This is used to bake pizza, moist pastry, fruitcakes, leavened dough and short crust.</li> </ul>
			<p><b>Grill</b></p> <ul style="list-style-type: none"> <li>The grill is very suitable to prepare thin pieces of meat and fish.</li> </ul>
 + 	Microwave + Oven		<p><b>Microwave + Hot air</b></p> <ul style="list-style-type: none"> <li>Use this function to roast meals quickly.</li> </ul>
			<p><b>Microwave + Grill + Fan</b></p> <ul style="list-style-type: none"> <li>Use this combination for smaller chunks of meat, fish and vegetables.</li> <li>It allows fast cooking and the food will have a nicely browned crispy crust.</li> </ul>
			<p><b>Microwave + Hot air + Bottom heat</b></p> <ul style="list-style-type: none"> <li>Use this combination for dishes that require fast cooking and additional heat to the base.</li> </ul>
			<p><b>Microwave + Grill</b></p> <ul style="list-style-type: none"> <li>Use this function to cook meals quickly and at the same time give the meal a brown crust (also au gratin). The microwave and the grill are activated at the same time. The microwave is cooking and the grill is roasting.</li> </ul>

Function		Mode	
	Auto-programs	P01 - P13	<b>Automatic cooking programs</b> <ul style="list-style-type: none"> <li>• Automatic cooking programmes can be used for roasting all kinds of meat.</li> <li>• You can choose from 13 Auto programmes.</li> <li>• Select the programme and the weight of the dish.</li> </ul>
	Defrost	d01 + d02	<b>Defrost</b> <ul style="list-style-type: none"> <li>• You can choose from 2 defrost programmes.</li> <li>• Select the programme and the weight of the dish.</li> </ul>



**Note**

See page 20, 21 , 22 and 23 for cooking tips and information about food.

## Microwave functions



- **Warning!** Microwave heating of liquids (such as water) can result in delayed eruptive boiling. This means that liquid starts boiling without you seeing any movement. Once removed from the oven, the liquid can start to boil rapidly and spatter out of the cup with the risk of injury. The effect of eruptive boiling can be eliminated by placing a plastic / glass spoon in the fluid before cooking it in the microwave oven.
- **Warning!** Take care with baby food and jars:
  - **Caution!** The contents of feeding bottles and baby food jars must be stirred or shaken after heating.
  - **Caution!** Carefully check the temperature of the contents before consumption, in order to avoid burns.

### Warning! Utensils can be hot after use in the microwave oven!



1. Press the **on/off button** to activate the microwave function.  
*'01:00' is blinking in the display and the microwave icon appears in the display.*
2. Turn the **selection button** to set the cooking time. The max. cooking time depends on the power that has been set.
3. Press the **power/weight button** to adjust the microwave power.  
*'900' is blinking in the display.*
4. Turn the **selection button** to set the microwave power (between 100 W and 900 W). Press the **power/weight button** again to confirm the setting or wait for the power to stop blinking in the display.  
*You will hear a beep.*
5. Press the **start/pause button** to start the cooking process.  
*When the cooking process is ready, you will hear 5 beeps. The fan continues to operate for some time and then stops automatically.*

If you do not press the **start/pause button**, the combi microwave oven switches itself off automatically after 15 minutes.

## Oven functions



1. Press the **on/off button** to activate the microwave function.  
*'01:00' is blinking in the display and the microwave icon appears in the display.*
  2. Turn the **function knob** one position to the right.  
*The hot air icon is blinking. Time, temperature and the oven icon are shown in the display.*
  3. Turn the **selection knob** to the right to choose a mode (see the table on page 89). If the symbols stops blinking, the chosen mode has been activated. You can go back one step by turning the **function knob** one position to the left.
  4. You can adjust the time and/or the temperature in every mode (grill; setting 1, 2 or 3, 3 is the highest setting). Press the **clock button** or the **temperature/automenu button**. The time or temperature (grill setting 1, 2 or 3) is blinking. By turning the **selection knob** you can set the preferred time and/or temperature (grill setting). To confirm the setting, press the **clock button** or the **temperature/automenu button** again.
- The time and temperature that can be set depends on the mode that you have chosen.
5. Press the **start/pause button** to start the cooking process.  
*When the cooking process is ready, you will hear 5 beeps. The fan continues to operate for some time and then stops automatically.*

If you do not press the **start/pause button**, the combi microwave oven switches itself off automatically after 15 minutes.

## Combi microwave functions



1. Press the **on/off button** to activate the microwave function.  
*'01:00' is blinking in the display and the microwave icon appears in the display.*
2. Turn the **function knob** two positions to the right.  
*The hot air icon is blinking. Time, temperature, the microwave icon and the oven icon are shown in the display.*
3. Turn the **selection knob** to the right to choose a mode (see the table on page 90). If the symbols stops blinking, the chosen mode has been activated. You can go back one step by turning the **function knob** one position to the left.
4. You can adjust the power, the time and/or the temperature in every mode (grill; setting 1, 2 or 3, 3 is the highest setting). Press the **power/weight button**, the **clock button** or the **temperature/automenu button**. The power, time or temperature (grill setting 1, 2 or 3) is blinking. By turning the **selection knob** you can set the desired powerlevel, time and/or temperature (grill setting). To confirm the setting, press the **power/weight button**, the **clock button** or the **temperature/automenu button** again.

The power, time and temperature that can be set depends on the mode that you have chosen.

5. Press the **start/pause button** to start the cooking process.  
*When the cooking process is ready, you will hear 5 beeps. The fan continues to operate for some time and then stops automatically.*

If you do not press the **start/pause button**, the combi microwave oven switches itself off automatically after 15 minutes.

**Automatic cooking programs**

There are 15 automatic cooking programs. You only have to choose the program and set the weight. The power, the time and the temperature are already set.

Program	Category	Item
P01**	Vegetables	Fresh vegetables
P02**	Side dishes	Potatoes - peeled/cooked
P03*	Side dishes	Potatoes - roasted <i>If you hear a beep, turn the food. The combi microwave oven starts the next phase automatically.</i>
P04	Poultry/fish	Chicken pieces/fish pieces <i>If you hear a beep, turn the food. The combi microwave oven starts the next phase automatically.</i>
P05*	Bakery	Cake
P06*	Bakery	Apple pie
P07*	Bakery	Quiche
P08**	Reheat	Drink/soup
P09**	Reheat	Plated meal
P10**	Reheat	Sauce/stew/dish
P11*	Convenience	Frozen - pizza
P12*	Convenience	Oven chips <i>If you hear a beep, turn the food. The combi microwave oven starts the next phase automatically.</i>
P13*	Convenience	Frozen - lasagne
d01 (defrost)**	Meat, poultry and fish	<i>If you hear a beep, the combi microwave oven stops. Turn the food and press the <b>start/pause button</b> to continue the defrosting program.</i>
d02 (defrost)**	Bread, cake and fruit	



**Attention!**

- During the automatic cooking programmes, the microwave function is switched on. Therefore do not use metal utensils (for a complete overview, see p. 9).
- The programmes with a \* are preheated. During preheating, the cooking time pauses and the **preheating symbol** is on.



- After preheating, you will hear an alarm and the **preheating symbol** will blink.
- Put the dish on the glass baking tray, and insert it in the oven on level 1. Press start.
- The programmes with \*\* only use the microwave function.



1. Press the **on/off button** to activate the microwave function. '01:00' is blinking in the display and the microwave icon appears in the display.



2. Turn the **function knob** three positions (P01) or four positions (d01) to the right.

*Time, weight, the first number of the automatic programs and the defrost icon/automatic cooking program icon are shown in the display.*



3. Turn the **selection knob** to the right to choose an automatic cooking program (see the table on page 16). If the symbols stops blinking, the chosen program has been activated. You can go back one step by turning the **function knob** one position to the left.



4. Press the **power/weight button** to set the weight.

*The weight is blinking in the display.*



5. With the **selection knob** you set the right weight. Press the **power/weight button** again to confirm the setting.

*The weight that can be set depends on the program that you have chosen.*

6. Press the **start/pause button** to start the automatic cooking program.



The programmes with a \* are preheated (see page 16). During preheating, the cooking time pauses and the **preheating symbol** is on. After **preheating**, you will hear an alarm and the preheating symbol will blink. Put the dish on the glass baking tray, and insert it in the oven on level 1. Press start.

When the cooking program is ready, you will hear 5 beeps. The fan continues to operate for some time and then stops automatically. If you do not press the **start/pause button**, the combi microwave oven switches itself off automatically after 15 minutes.

## Preheating

The preheating function can be activated after you have chosen one of the following functions:

	Mode	Preheating
<b>Microwave functions</b>	Microwave	
<b>Oven functions</b>	Hot air	x
	Grill with Hot air	x
	Hot air + Bottom heat	x
	Grill	
<b>Combi microwave functions</b>	Microwave + Hot air	x
	Microwave + Grill with fan	x
	Microwave + Bottom heat + Hot air	x
	Microwave + Grill	



- The preheating function only works if you have already chosen one of the modes above. During preheating, the microwave function is switched off.
- You can adjust the other settings before or after choosing the preheating function



1. Press the **quickly preheat button**.  
*The preheat icon appears in the display.*
2. Press the **start/pause button** to start the preheating.  
*If the right temperature is reached, you will hear three beeps.*

- You can stop the preheating by opening the oven door or by pressing the on/off button.



3. Press the **start/pause button** to start the previously set cooking process.

If you do not press the **start/pause button**, the combi microwave oven switches itself off automatically after 15 minutes.



## Childlock

You can 'lock' your combi microwave oven, to prevent a cooking process from starting.

### Attention:

- You can only activate the childlock if the combi microwave oven is switched off.  
*The (current) time appears in the display.*



### Activating the childlock:

- Press the **temperature/auto menu button** and **start/pause button** at the same time and hold the buttons until you hear a beep.



*In the display a key icon appears. You cannot operate the combi microwave oven.*



### Deactivating the childlock:

- Press the **temperature/auto menu button** and **start/pause button** at the same time and hold the buttons until you hear a beep.



*In the display the key icon disappears. You can now operate the combi microwave oven again.*

## Pause



If your combi microwave oven is working, you can set it to 'pause'.

- Press the **start/pause button**.  
*The symbol of the mode that has been set is blinking.*
- Press the **start/pause button** again to start the process again.  
*The symbol of the mode that has been set stops blinking.*



### Heating and cooking

- The microwave oven always heats with the same intensity. The more you put in the microwave oven, the longer the cooking time.
- Wide, flat dishes become hot more quickly than narrow, tall dishes.
- Covering dishes with cling film or a suitable lid prevents spattering, shortens cooking time and helps maintaining humidity of the dish.
- **Caution!** Remove the cling film or lid carefully afterwards. The steam that comes off can be very hot!
- If necessary, moisten foods that quickly dehydrate. First soak potatoes and vegetables in cold water for a moment before placing them in the microwave oven. This prevents a skin forming on them.
- For uniform results, it is best to stir or turn meals once or twice.
- When reheating foods that have already been cooked before, always select the highest microwave power level.
- When cooking in a microwave oven, only small quantities of water, salt and seasoning are necessary. Best add salt after cooking. This prevents moisture being drawn out of the food.
- Food continues to cook for some time after the microwave oven has been switched off. Keep this in mind, don't overcook your meals.
- **Caution!** When heating small quantities of powdery products (such as when drying herbs), always place a glass of water in the microwave. Otherwise, due to the small quantity, there is a chance of spontaneous combustion.



### Defrosting



- Always defrost large, dense pieces using the defrosting programme. The food will defrost gradually and evenly, you will not run the risk of the outside drying while the centre is still frozen.
- To speed up the defrosting process, it is recommended that after a while the food be divided up into smaller pieces.

- For large pieces of meat and dense food, introduce a couple of breaks into the defrosting process.
- When defrosting irregularly shaped food, halfway through the defrosting time you can cover or wrap the thin parts with aluminium foil.
- Preferably use the oven grid when preparing meals. Never place cold (frozen) meals directly on the glass turntable. The difference in temperature may cause it to crack!



### **Factors that affect the cooking process**

- The temperature of the ingredients affects the cooking times. A cold meal will require a longer cooking time than a meal that is already at room temperature.
- Light, delicate foods cook more quickly than heavy, solid foods, such as stews and rolled meats. Take care when cooking light, delicate foods. The edges quickly become dry and tough.
- Small pieces of food are heated more evenly if you place them separately in the microwave, preferably in a circle.
- When using microwave-/combi microwave functions, first position the round wire rack on the turntable and then place the dish on the wire rack. This way, the heat can circulate properly and your dish will be done in no time.
- Bones and fat conduct heat better than meat. Covering chicken legs and wings with aluminium foil prevents burning these parts.
- Microwaves penetrate food to a depth of about 3 cm. The centre of thick foods is heated as a result of heat from the heated part (the outside) spreading to the inside.
- Meat and poultry that is cooked in the microwave for more than about 15 minutes becomes lightly browned. Any food cooked for a shorter time can be rubbed beforehand with a 'browning' sauce, such as Worcestershire sauce, soya bean oil or barbecue sauce.
- Greaseproof paper prevents splattering. It also retains heat better.



### Basic techniques

- **Arranging food**
  - Place thicker pieces on the edge on the turntable. Foods placed on the edge of the turntable receive the most microwaves.
- **Stirring**
  - By stirring dishes regularly you distribute the heat stored in them. Always stir from outside to inside, since the outside of the dish always becomes hot first.
- **Turning**
  - Turn large, thick foods frequently. They then cook more evenly and quickly.
- **Pricking**
  - Foods with a skin or shell, such as egg yolks, shellfish and fruit, burst in the microwave. You can prevent this by pricking them a few times with a fork or skewer beforehand.
- **Checking**
  - Foods cook quickly. You should therefore check them frequently. Take food out of the microwave just before it is done.
- **Standing**
  - Once you have taken it out of the microwave, let the food stand covered for, in general, 3 to 10 minutes. The food continues to cook. Foods that have a dry crust, such as cake, should not be covered.
- **Freezing**
  - When freezing foods, you can already allow for them being defrosted easily in the microwave by not using aluminium foil or trays and by freezing flatter portions.



### **Cooking vegetables**

- Use fresh vegetables if possible. If the vegetables have become limp because they have been kept for too long, you can refresh them by soaking them in cold water for a little while.
- Use a large dish to cook vegetables, so the bottom of the dish is not covered by too thick a layer.
- Preferably cook vegetables with the water that clings to them.
- Always cover the dish with a lid or microwave cling film.
- Do not add salt. The salts naturally present in the vegetables usually provide enough flavour. If you must add salt, do so after cooking.
- Cook vegetables for as short a time as possible. Allow for them continuing to cook after the microwave has been switched off.
- Check whether the vegetables are done by pricking them with a fork or skewer.

### **Cooking fish**

- Fish should be cooked gradually. With thin fish, fatty fish or small portions, therefore, set the power level to 30%. In other cases, you can safely set the power level a bit higher. Allow, however, for the food continuing to cook after the microwave has been switched off. Fish is done when the flesh has become opaque.



### Keeping your appliance neat

- The cooking compartment in your appliance is made of enamel. Improper care can lead to corrosion in the cooking compartment. Refer to the care and cleaning instructions in the instruction manual.
- Salts are very abrasive. If salt is deposited in the cooking compartment, rust could develop in places.
- Acidic sauces, such as ketchup and mustard, or salted foods, e.g. cured roasts, contain chloride and acids. These affect the stainless steel surface. Clean the cooking compartment after each use.
- DO NOT use harsh abrasive cleaners or sharp metal scrapers to clean the oven door glass since they can scratch the surface, which may result in shattering of the glass (if provided).
- DO NOT use a steam cleaner to clean the microwave oven.
- If the seal on the outside of the cooking compartment is very dirty, the cooking compartment door will no longer close properly during operation. The fronts of adjacent units could be damaged. Keep the seal clean.



- Clean the inside and outside of the oven regularly using soapy water and dry it thoroughly with a dry cloth. Make sure that the microwave distributor cover (inside the oven on the right) is clean. A cover which is not clean may cause sparking.
- Clean the inside immediately after use. Use a damp cloth to remove any condensation, liquid that has boiled over and food remains. Crumbs and liquid that remain behind absorb microwave energy and lengthen cooking times.
- Clean the accessories regularly; use soapy water and a brush and dry the accessories thoroughly with a dry cloth. The accessories may also be washed in a dishwasher.
- Odours will disappear if you put a glass of vinegar or water - with lemon juice added - in the oven space. Switch the microwave on for two minutes on full power. Then wipe with a damp cloth.

**What to do if...**

If the microwave oven does not cook as well as it should do, if there is sparking inside it, or if it does not start, etc., first try to find the reason for the problem yourself before calling the service department.

**Check:**

- Is the plug in the socket?
- Is the door closed properly?
- Have the power level and the cooking time been set properly?
- Are there any objects in the microwave oven which shouldn't be there?
- Are you using the correct cooking utensils?
- Is the turntable in the microwave oven?
- Are the vents blocked?
- Has the food been defrosted sufficiently?
- Did you stir or turn the food during cooking?
- Is the childproof lock turned on?

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## TECHNICAL SPECIFICATIONS

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On the label on the inside of this equipment, you will find the total wattage, the required voltage and the frequency.

### Product specifications

External dimensions (wxdxh)	593-595 mm x 550 mm* x 460 mm
Building in dimensions	560 mm x 550 mm x 450 mm
Oven capacity	44 liter
Turntable diameter	360 mm
Rated voltage	230 V / 50 Hz
Rated input power	3350 W
Rated output power	900 W

\* Depth excluding the 20 mm depth of the dashboard.



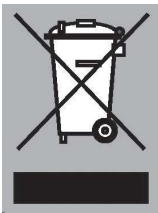
### *Disposing of the appliance and the packaging*

This product is made from sustainable materials. However, it must be disposed of in a responsible manner at the end of its useful life. The government can provide you with information about this.

The packaging of the appliance can be recycled. The following materials have been used:

- cardboard
- polyethylene wrap (PE)
- CFC-free polystyrene (hard PS foam)

You should dispose of these materials in a responsible manner, according to the government regulations.



The product shows a pictogram of a crossed-out waste container to point out that domestic electrical appliances must be disposed of separately. Thus the appliance may not be processed via the regular waste flow at the end of its useful life. It must be handed in at a special municipal waste depot or at a sales outlet which does this for you.

By collecting household appliances separately, we prevent negative consequences to the environment and our health which could be the result of incorrect disposal. The materials used to make this appliance can be re-used, which means tremendous savings in energy and raw materials.

#### **Declaration of conformity**



We hereby declare that our products comply with the relevant European directives, standards and regulations as well as all requirements referred to in the standards.







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ETNA maakt **kwaliteit** betaalbaar

