Instruction manual



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Cooking range s induction electric 400 V / 3N

SPI 708 E

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1. DECLARATION OF CONFORMITY

Decree of the Ministry of Health of the Czech Republic no. 38/2001 Coll. of 19 January 2001 Regulation (EC) No 1907/2006 - Registration, Evaluation, Authorisation and Restriction of Chemicals (REACH) Regulation of the European Parliament and Council Regulation (EC) no. 1935/2004 of 27 October 2004

The products meet the requirements of §26 of Act No.258/2000 as amended. The products meet the requirements of RoHS Directive 2015/863/EU, 10/2011, 517/2014, 2015/1094, 2015/1095.

Attention, the manufacturer gives up any responsibility in case of direct and indirect damage that is relate to poor installation, incorrect intervention or adjustments, insufficient maintenance, incorrect by using and which are eventually caused by other causes that the points referred to in the conditions sales. This appliance is intended only for professional use and must be operated by qualified by persons. Parts that have been secured by the manufacturer or authorized worker after the setting rebuild.

2. TECHNICAL DATA

The label with technical data is located on the side or back panel of the device. Please read the wiring diagram and all the following information in the attached manual before installation.

Net Width [mm]	Net Depth [mm]	Net Height [mm]	Net Weight [kg]	Power electric [kW]
800	300	300	69.00	14.000

Loading	Gross depth [mm]	Gross Height [mm]	Number of burners/hot plates	Gross Volume [m3]
400 V / 3N - 50 Hz	820	480	4	0.338

Net Volume [m3]	Gross Weight [kg]	Gross Width [mm]	Worktop Thickness [mm]
0.175	81.00	860	1.50

3. LOCATION ELECTRIC

For the correct operation and placement of the appliance, it is necessary to observe the following all prescribed standards for the given market. Unpack the device and check that the device has not been damaged during transport. Place the device on a horizontal surface (maximum unevenness up to 2°). Small unevenness can be leveled with adjustable feet. If the device will be placed in such a way that it will be in contact with the walls of the furniture, these must withstand a temperature of up to 60°C. Installation, adjustment, commissioning must be performed by a qualified person who is authorized to perform such operations, according to applicable standards. The device can be installed separately or in series with devices of our production. A minimum distance of 10 cm from flammable materials must be observed. In this case, it is necessary to secure the appropriate modifications to ensure the thermal insulation of the combustible parts. The appliance must only be installed on a non-flammable surface or against a non-flammable wall. **Parts of the appliance provided by the manufacturer. or his representative, the worker performing the installation may not rebuild the product.**

4. SAFETY MEASURES FOR FIRE PROTECTION

- the appliance may only be operated by adults
- the appliance may be used safely in accordance with applicable market standards:

Fire protection in spaces with special risk or danger

Protection against the effects of heat

- the appliance must be placed so that it stands or hangs firmly on a non-combustible surface

Objects of flammable substances must not be placed on the appliance at a distance less than a safe distance from it (the smallest distance between the appliance and flammable substances is 10 cm).

Table: degree of flammability of building materials included in st. flammability of substances and products

Degree of flammability	Building materials
A - non-flammable	granite, sandstone, concrete, brick, ceramic tiles, plaster
B - Not easily flammable	Acumin, Heraclitus, Lihnos, Itaver
C1 - highly flammable	wood, hardwood, plywood, hard paper, umakart
C2 - moderately flammable	chipboards, solodur, cork boards, rubber, flooring
C3 - Highly flammable	wood fiber boards, polystyrene, polyurethane, PVC

- information on the degree of flammability of common building materials is given in the table above. Appliances must be installed in a safe manner. During installation, the relevant design, safety and hygiene regulations must also be respected:
- fire safety of local appliances and heat sources
- fire protection in areas with special risk or danger
- protection against the effects of heat

5. INSTALLATION

Important: The manufacturer does not provide any warranty for defects arising as a result of incorrect use, failure to follow the instructions contained in the attached user manual and mishandling of appliances. Installation, modification and repair of appliances for large kitchens, as well as their dismantling due to possible damage to the gas supply, can only be carried out on the basis of a maintenance contract, this contract can be concluded with an authorized dealer, while technical regulations and standards and regulations must be observed regarding installation, electrical supply, gas connection and work safety. Technical instructions for installation and adjustment, for use by specialized technicians ONLY. The instructions that follow refer to a technician qualified for installation to carry out all operations in the most correct manner and according to the applicable standards. Any activity related to regulation etc. must only be performed with the device disconnected from the network. If it is necessary to keep the appliance under voltage, the utmost care must be taken. The type of appliance for extraction is declared on the nameplate, it is an A1 appliance.

6. CONNECTING THE ELECTRICAL CABLE TO THE NETWORK

Installation of the electrical supply - this supply must be separately secured. Ato with the corresponding circuit breaker of rated current depending on the power input of the installed device. Check the power consumption of the device on the production label on the back panel (or side) of the device. The connected ground wire must be longer than the other wires. Connect the device directly to the network, it is necessary to insert a switch between the device and the device with a minimum distance of 3 mm between the individual contacts, which corresponds to the applicable standards and load. The earth supply (yellow-green) must not be interrupted by this switch. Connect the device to the mains if the socket has adequate protection. In any case, the supply cable must be located so that it does not reach a temperature of 50 degrees higher than the environment at any point. Before the appliance is connected to the network, it is necessary to first make sure that:

- the supply circuit breaker and the internal distribution can withstand the current load of the appliance (see matrix label)
- the distribution board is equipped with effective grounding according to the standards of the relevant market and the conditions given by law
- the socket or switch in the supply is easily accessible from the appliance
- the electrical supply to the device must be made of oil-resistant material

We disclaim any responsibility in the event that these standards are not respected and in the event of a violation of the above principles. Before first use, you must clean the device, see chapter """"cleaning and maintenance""""". The appliance must be grounded using a screw with a grounding mark.

- Do not insert the plug of the power supply into the electrical outlet. sockets and do not pull out the zel. sockets with wet hands and pulling on the power cord!

- Do not use extension cords or multiple sockets.
- **The mains connection point must have a maximum of the following impedance: ZMAX = 0.042 + j 0.026 Ω for the phase conductors and 0.028 + j 0.017 Ω for the neutral conductor.**

7. SAFETY INSTRUCTIONS

Read these instructions carefully. Keep the instructions for installation and use for use at a later date or for the next owner. Try operating the appliance afterunpacking it. Do not connect the appliance if it has been damaged during transport. Describe the damage in writing and call customer services otherwise your warranty will expire. The appliance must be installed according to the appended instructions for installation. The appliance is only intended for cooking food. Monitor the appliance during operation. Only use it in enclosed areas. Do not place any covers on the hotplates, these could cause injurydue to overheating, combustion or cracking for example. Do not use any inappropriate protective equipment or child-proof gratings, these could cause injury. This appliance is not intended for operation with an independent timer or remote control.

If you are fitted with a pacemaker or other electronic medical equipment, be careful, because you will be located within the machine'sinduction field after switching the hob on. Ask your doctor or the manufacturer of the medical device whether your device's operation will be disrupted or whether it will not be affected.

Risk of fire!

- Hot oil and fat combusts readily. Never leave hot oil or fat without supervision. If a fire occurs, never try to extinguish it with water. Switch the hob off and smother the flames carefully with a saucepan lid, fire blanket or other similar method.
- The hotplates are very hot. Never place any flammable items on the cook top. Do not store any items on the cook top.
- The appliance is hot. Never keep flammable items or sprays on the cook top itself.

Risk of burns!

- The hotplates and their surrounding area, particularly potential frames, are hot. Never touch the hotplates. Do not let children close to the appliance.
- If the hotplate radiates heat, but the display does not work, switch the fuses off. Call customer services.
- Metal items on the cook top heat up very quickly. Never place metal items, such as knives, forks, spoons and saucepan lids, on the cook top.
- Switch the hotplate off using the main switch after every use. Do not wait for the cook top to switch off automatically, because there is no cookware on it.
- Risk of electric shock! Unauthorised repairs are dangerous. Repairs may only be carried out or damaged wires replaced by a customer service technician trained by us. If the appliance malfunctions, remove the plug from the socket or switch the circuit breaker. Call customer services.
- If moisture enters the appliance, this may cause injury by electric shock. Do not use high-pressure cleaners or steam cleaners.
- Malfunctions of the appliance may cause injury by electric shock. Never switch a malfunctioning appliance on. Remove the plug from the socket or switch the circuit breaker. call customer services.
- Cracks or fissures in the glass ceramic surface may cause injury by electric shock. Switch the circuit breaker. Call customer services.

Risk of damage!

- The cook top is fitted with a ventilator beneath it. Adhere to the instructions for installation of the appliance in relation to air supply.

Warning!

- The rough bottoms of pots and pans will scratch the cook top.
- Never place empty cooking ware on the cook top. This could cause damage.
- Do not place hot pots or pans on the control panel, display or hotplate frames. This could cause damage.
- Damage could be caused by hard or pointed items falling on the cook top, display or hotplate frames.
- Aluminium foil and plastic containers will melt on the hot hotplates. We do not recommend using protective foil in the oven.

8. SAFETY INSTRUCTIONS

General warning symbol

There is a risk of danger (injury) if the safety regulations are not adhered to.



This symbol warns against dangerous voltage. (image 5036 IEC 60417-1)



This symbol warns against non-ionising electro-magnetic radiation (image 5140 IEC 60417-1)

Warning

Minor injuries or damages may be caused if the appliance is used in conflict with its purpose, or during unauthorised manipulation.

The warning symbols found on the appliance itself must be adhered to and must be kept legible.

Warning

Before using or maintaining the appliance you must read the instructions for use.

Risks arising from failure to adhere to the safety regulations

Failure to adhere to the safety regulations may endanger the safety of people, the surrounding area and the appliance itself. You are not entitled to compensation of damages in the event of failure to adhere to the safety regulations.

Failure to adhere to the safety regulations may specifically cause the following hazards

(Examples):

- Risk of electric shock
- Risk to people from hot cookware
- Risk to people from hot hotplates (glass ceramic)

Safe use

The safety regulations contained in these instructions for use, valid national regulations for working with electric appliances and for preventing injury and the in-house work and safety regulations, must be adhered to.

- Warning!The cookware you cook in may only be placed on the hotplate so that its bottom does not overlap the perimeter of the hotplate. No hot pots or pans may be placed on the control panel, display or frame. Failure to follow this instruction ma result in damage to the cookware and appliance.
- What will happen: the cookware will melt, or fuse together, the material in the gap between the appliance and the work surface will burn away due to the heat from the pots, which will ruin the seal and moisture and grease will begin to enter the appliance, which may lead to its malfunction, malfunctions of the display and control panel.
- If the glass ceramic surface is cracked or broken, the hob must be switched off and disconnectedfrom the power supply. Do not touch any parts inside the inductionhob.
- The glass ceramic surface heats up when cookware is placed on it. In order to prevent injury (burns), do not touch the glass ceramic surface.
- Please monitor hot food and fluids.
- WARNING: we point out that the floor in the area surrounding the appliance may be slippery. This may cause injury.
- In order to prevent the cookware overheating by heating it when empty, do not heat it without supervision or without containing foodstuffs.
- Switch the hotplate off if you remove the cookware. This means you will avoid the hotplate automatically switching on as soon as you place cookware on it again. You will avoid the cookware from heating up without supervision. If someone wants to use the hob, he/she will have to switch it on again by turning the regulator to “on”.
- Do not use the hotplates as a storage area!
- Do not place any paper, cardboard, fabric, etc. between the cookware and glass-ceramic surface, this could cause a fire. Aluminiumfoil and plastic containers must not be placed on hot surfaces.
- You must realise that various items worn by the user, such as rings, watches etc. may heat up significantly if near the cook top.
- The hotplate must be switched off using the switch after use – do not rely on the cookware recognition system.
- Do not place credit cards, telephone cards, cassettes or other itemssensitive to magnetic fields, on the glass-ceramic surface.
- Only the recommended types and sizes of cookware may be used.
- Inductionhobs have an internal cooling system. Make sure that the air supply and off takevents remain unrestricted (by fabric for example), do not cover them. This could cause the appliance to overheat and switch off.
- Prevent fluids from entering the hob and water or other fluids from boiling over the edge of cookware. Do not clean the hob using a jet of water.

Unauthorised manipulation and use in conflict with the purpose of the appliance

Correct and reliable functioning of the appliance will only be assured if it is used correctly. Limit values given in the appliance’s technical data must not be exceeded or reduced under any circumstances.

Modification / Use of spare parts

Contact the manufacturer if you need to make any modifications to the appliance. In order to guarantee your safety use only the original spare parts or accessories approved by the manufacturer. The warranty expires if you use non-original components. During disassembly, testing and repairs you must make sure the appliance is in a stable position.

Warning! When replacing spare parts, the induction cooker must be “visibly disconnected” from the power supply.

9. RECOGNITION OF COOKWARE

Containers with a diameter of less than 12 cm will not be recognised. The LED pilot light will light up during operation or the digital display shows the chosen power setting (1-9). No power setting will be shown if the appliance is operated without cookware or if the container was not recognised or if it is made from unsuitable material. The pilot light will flash briefly or the display will show a message stating that no cookware was recognised. See error messages.

Monitoring of the heating zone

The heating zone is monitored by a temperature sensor placed beneath the glass ceramic surface (the middle of the hotplate). Overheated cookware (hot oil, empty pans) are recognised and the current supply is interrupted. The cooker renews the current supply to the cookware only when the temperature falls to normal values.

Warning! Only the hob is protected against overheating, not the cookware. An overheated container is only recognised when the glass ceramic surface reaches a temperature during which the appliance is switched off (260 oC).

Causes of noise

The cooling ventilators can be heard, they switch off and on when the appliance is being operated.

GENERAL INSTRUCTIONS

These instructions for use contain basic information, which must be taken into consideration during installation, use and maintenance. The installer and user must read the instructions for use completely before installing the appliance and putting it into use and these instructions must be stored near the hob so that they are available for viewing at any time.

Use

The induction hob is intended for cooking food. It may used to boil, heat, flambé, grill, etc. Warning: only containers made from induction material may be used on the induction hob. Only materials we recommend and which are suitable for professional use may be used for making the cookware. The whole bottom of the container must be magnetic. If in doubt try testing the cookware with a magnet.

10. CONDITION FOR INSTALLATION

The induction hob must be installed into a level surface using the installation frame. The air supply and offtake vents must not be covered. The surface into which the cooker is to be installed must be capable of supporting at least 100 kg. The fixtures for disconnecting the appliance from the mains must be easily accessible.

Installation regulations for the built-in model

The following points must be adhered to:

- make sure that the voltage in the mains corresponds to the data given on the appliance type sticker.
- Installation must comply with local regulations about electrical installation in buildings. The valid natio-

nal regulations about electrical appliances must be adhered to.

- The induction hob is fitted with a supply cable, which may be connected using a plug inserted into a socket.
- If a safety switch is used, it must be calibrated for short-circuits to at least IΔn = 30 mA.
- Prevent blockage of the air supply and offtake vents by items (fabric, wall, etc.)
- Prevent hot air from being drawn into the appliance from the area surrounding the induction hob (multiple appliances next to each other, near the grill or oven). Otherwise an air-supply channel must be used.
- The cooker has a filter, which cleans the air draw into the appliance. In spite of this you must make sure that the surrounding air drawn in to the induction appliance does not include greasy vapour coming from work activities on other appliances (fryers, grills, etc.).
- The temperature of the drawn in air must be less than +35 oC.
- The users must make sure that all installation, maintenance and inspection work is carried out by the authorised professional personnel.
- The intake air must be drawn into the channel and through the filter, which is part of the delivery, directly to the ventilator. The cross section of the intake vent must be at least 200 cm2 per electronic unit.
- No closed air circulationmay occur. The air leaving the hob must never be drawn into the appliance again, otherwise the hob continues to heat up.
- Installation of the appliance must be tested for reliability in practice. In order to do this you must establish the maximum temperature of the cooling radiator. This is measured on the radiator panel below the induction spiral. The temperature must not exceed 65 oC during extended operation (at least 2 hours) and an ambient temperature of 20 oC.
- The supply cable must be shielded with clean contacts on both ends.
- Equipment used to disconnect the cooker from the mains should be switched on and off a maximum of 5 times a day.
- Before performing maintenance or replacement of components, the appliance must be disconnected from the power supply. If this is executed by removing the plug from the socket this must clearly be pointed out and there must be easy access to the socket from all sides so that users can check that the plug is still out of the socket from any position they have access. If this is not possible due to the design of the appliance or due to the method of installation, disconnection must be secured by attaching the removed plug so that it cannot be reinserted by mistake.

The induction hobs are equipped with a cable with plug, which meets national regulations.

Make sure that the plug is correctly attached to the cable:

The legal regulations of the specific country must be adhered to when connecting the appliance to the mains!

Warning	Warning
Incorrect voltage may damage the induction hob	The appliance must be connected by an expert

11. PUTTING THE APPLIANCE INTO OPERATION

Installation

The induction hob is fitted with a supply cable. It must be connected to a socket or to a box in the wall. Only authorised specialist companies may perform electrical installation and specific national and local regulations must be adhered to while doing so. The company performing installation is responsible for correctly connecting and installing the appliance in compliance with the safety regulations. Warning and type labels must be explicitly respected.



Make sure that the mains voltage complies with the voltage given on the appliance type label.

When situating or installing the cooker right next to a wall, partition, kitchen furniture, decorative panelling etc. it is recommended that these be made from inflammable materials, otherwise they should be protected by a layer of appropriate inflammable heat insulting material. Fire regulations must be strictly adhered to!

The induction hob must be installed into a clean and level surface (table, kitchen unit, etc.) in its final location. It must be installed so that it cannot be moved. The “Conditions for installation” must be adhered to.

Remove all items from the heating zone. Make sure that the heating zone is not cracked or broken. Immediately stop operating the appliance if the glass ceramic panel is cracked or broken and immediatelyswitch the appliance off and remove the plug from the socket.

Before you connect the cooker to the mains, turn the power regulator to the “off” (0)position.

12. OPERATION TEST

Warning

Hot pans transfer heat to the heating zone. In order to avoid injury do not touch the heating zone.

Use a pan suitable for use with induction, with a diameter of at least 12 cm.

In order to test the appliance’s function you must first of all switch it on and then proceed as described.

Place a pan in the middle of the heating zone and pour some water into it.

- WithLED Turn the power regulator to “on” (a position between Min and Max). The green LED bulb will flash (power level 10% - 30%) or light up continuously (power level 30% - 100%), the water will heat up.
- With a digital display (1-9) Turn the power regulator to “on” (a position between Min and Max). The Display will show the chosen power setting between 1-9.
- With LED When you remove the pan from the heating zone, the green LED must flash (seeking cookware).
- Replace the pan back on theheating zone; the bulb will light up again and start heating the water.
- Turn the power regulator to position “0”. The appliance will stop heating the pan and thebulb will switch off.
- A lit bulb means that energy is being transferred to the pan.
- With digital display (1-9) When you remove the pan from the heating zone, the display must show the symbol indicating that itis seeking cookware – see Error messages.
- Replace the pan back on the heating zone; the display should show the chosen power setting and the appliance will start heating again.
- Turn the power regulator to position “0”. The appliance will stop heating and the display will switch off.

- A number on the display shows that energy is being transferred to the pan.

If the bulbor digital display remain off or flash only briefly, try the following options:

- Is the appliance connected to the mains or is the main switch off?
- Is the power regulator set to the “on” position?
- Are you using a pan suitable for induction (try a magnet on it), with a diameter of at least 12 cm?
- Is the pan placedin the middle of the heating zone (with the exception of appliances with x-y spirals)?

In order to establish whether the material the pan is made from is suitable for induction appliances, use a magnet, which must remain attached to the bottom of the pan. If this does not happen, your pan is not suitable forinduction appliances.

Use a pan suitable for induction.

If the appliance still does not function, view the Malfunctions/repairing malfunctions item.

13. OPERATION

Cooking process

The cooker is immediately capable of operation. A lit or flashing bulb shows that energy is being transferred to the pan. Choose the setting by turning the power regulation button. Induction transfer of power depends on the position of the potentiometer.

Position MIN	>	minimum power
Position MAX	>	maximum power

Due to the following circumstances the cook must be more attentive than when cooking using ordinary systems. As soon as you change the power setting by turning the regulator button, the food being cookedimmediately responds. Empty pans and pots quickly heat up. NEVER place empty containers on the glass ceramic surface. Put liquid or fat in them first and then start cooking. Set the power setting using the rotating button so that it precisely corresponds to the required cooking method. The container must always be placed in the middle of the heating zone (apart from appliances with a surface wide sensor), otherwise the bottom of the container will not be heated uniformly. When heating oil or fat regularly check the container to prevent it from overheating and the oil or fat combusting.

Warning! The cookware you cook with may only be placed on the hotplate so that the bottom does not overlap its perimeter. Hot pans or pots must not be placed on the control panel, display or frame. Failure to adhere to this instruction will cause damage to the cookware and the appliance. What will happen: the cookware will melt, or fuse together, the material in the gaps between the appliance and the work surface will be burned away by the heat from the cookware and destroy the seal and moisture and grease will enter the appliance, which may lead to malfunction of the appliance., malfunctions of the display and control panel.

Convenience

The induction cooker transfers energy only if a container is located in the heating zone. The position the power regulator is set too has no effect on this. When you remove a pan from the heating zone, transfer of energy is immediately interrupted. When you replace the pan, the chosen power setting is transferred to the pan again. If you switch the appliance off by turning the regulator, you will stop the cooking process. However, the cooker remains ready for use (Standby), the power supply is only switched off when you remove the plug from the socket or switch the main switch off.

Software version

Starting the generator

seconds	explanation
1	8. (segment test)
2	F or P (operating Frequency or Pulses)
3	2. (First software version)
4	1 (Second software version)
5	9 (Third software version)

Normal operation

In the standby regime (the potentiometer switched off) the decimal point flashes every two seconds. When the potentiometer is switched on, the appliance initially seeks out cookware: the symbol U and the decimal point mean that the appliance is looking for cookware (after 1 minute it goes into savings mode and sends out search impulses every 5 seconds).

When a pot is recognised, the display shows the power setting 1-9.

Significance of the decimal point:

lit up	= operation
1 s pulse	= restriction due to the excessively high temperature of the cooling radiator
½ s pulse	= restriction due to the excessively high temperature of the spirals/cookware
¼ s pulse	= restriction of power
1/10 s pulse	= restriction of power during non-optimal cookware material

14. INSTRUCTIONS FOR USE

Switching on the hotplates

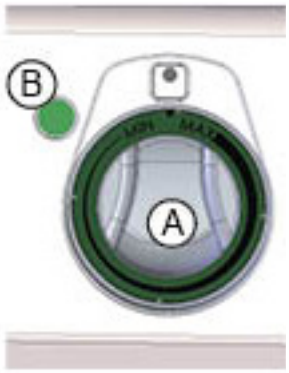
- Before connecting to the electrical network, it is necessary to place all control knobs in the „0“ position..

At the start of operation, turn on the main switch of the device located outside the device. During operation, control the device only with the control knobs. In the case of prolonged downtime, turn off the main switch of the device.

We set the desired power with the control knob (A) of the desired hotplate. The indicator light (B) lights up, which indicates that the hotplate is under electric current. Turn off the hotplate by turning the control knob to the „0“ position.

When the light is on, it flashes, thus signaling that the hotplate is switched on. The light stays on after placing the cooking vessel on the hob. A steady light indicates that energy is being transferred to the cooking pot.





ATTENTION!

- ALWAYS PLACE COOKWARE IN THE CENTER OF THE HOB
- COOKING VESSELS MUST NOT EXCEED THE OUTLINE OF THE GLASS WORK SURFACE
- THE COOKING DEVICE ONLY WORKS WITH UTENSILS INTENDED FOR INDUCTION HEATING
- NEVER PUT EMPTY COOKWARE ON THE HOB
- THE DEVICE ONLY RESPONDS TO CONTAINERS WITH A MINIMUM DIAMETER OF DNA 12 CM.

TERMINATING OPERATION

If you are not using the induction hob, make sure that the main switch or power regulator has not been switched on by mistake. If you are not using the hob for an extended period (several days) remove the plug from the socket and switch the main switch off. Prevent any fluid from entering the hob, do not clean it using fluids.

15. CLEANING AND MAINTENANCE

It is recommended to have the device checked with a specialist service at least once a year. All the interventions in the device can only be carried out by a qualified person who has the authorization to do so. **CAUTION!** The device must not be cleaned with direct or pressure water. Clean the equipment daily. Daily maintenance extends the life and efficiency of the equipment. Always turn off the main inlet to the device. Wash the stainless steel parts with a damp cloth with a detergent without coarse particles and wipe dry. Do not use abrasive or corrosive cleaning agents. Attention! Before using the device, it is necessary to remove the protective foil from the entire surface, and then wash it well with water with detergent, and then wipe it with a damp cloth. **ALERT!** The warranty does not apply to all consumables subject to normal wear (rubber seals, bulbs, glass and plastic parts, etc.). The warranty also does not apply to the device if the installation is not carried out in accordance with the instructions - an authorized worker according to the corresponding standards and if the equipment was unprofessionally manipulated (interventions in the internal equipment, etc.) or were operated by unhappy staff and contrary to the instructions for use, further The warranty does not apply to damage by natural effects or other external intervention. **Required service organization 2 times a year. After the lifetime, the shipping packaging and equipment are submitted to the collection, according to the regulations on waste management and hazardous waste.**