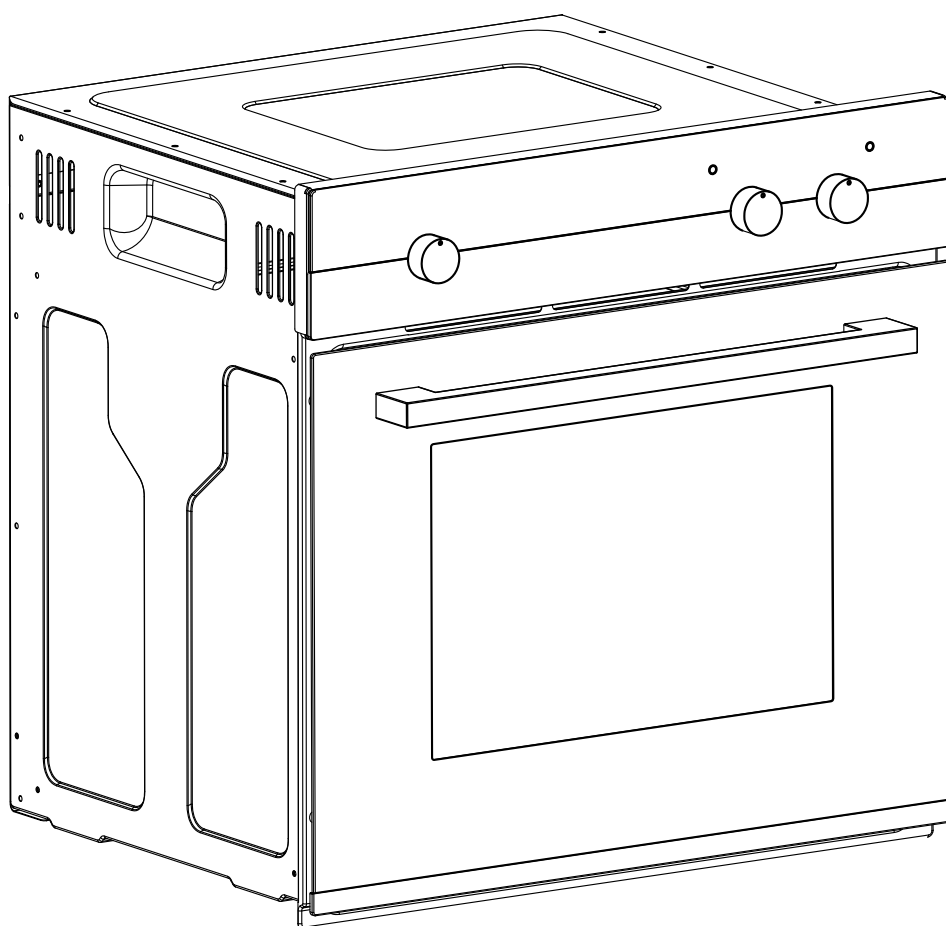


SALINI

OVEN BUILT IN **Instruction Manual**



SOB-5002H

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IMPORTANT:

This User Instruction Manual contains important information, including safety & installation points, which will enable you to get the most out of your appliance. Please keep it in a safe place so that it is easily available for future reference; for you or any person not familiar with the operation of the appliance.

IMPORTANT SAFETY INFORMATION



CAUTION!

Do not use or attempt to install this appliance until you have read this instruction manual. This appliance is intended for household use only.

General Information

- This appliance is designed for domestic household use and designed be built into a standard kitchen cabinet or housing unit.
- **IMPORTANT:** Your product warranty will be void if the installation is not in accordance with the instructions. The installation must be carried out by a suitably qualified person, in accordance with the with the manufacturer's instructions, and must be connected in accordance with all local electrical rules specification.
- The use of this appliance for any other purpose or in any other environment will void warranty.
- Your new appliance is guaranteed against electrical or mechanical defects, subject to certain exclusions, the foregoing does not affect your statutory rights.
- Repairs may only be carried out by Service Engineers or an authorised service agent.
- Check the appliance for damage after unpacking it. Do not connect or install the appliance if it has been damaged in transport as this will void the warranty.

Warning and safety instructions



WARNING:

The appliance and its accessible parts become hot during use. Care should be taken to avoid touching heating elements.

- This appliance complies with all current Australian and European safety legislation, and designed to operate safely in normal use, however the appliance surfaces will become hot during use and retain heat after operation.
- This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.

- During use the appliance becomes hot. Care should be taken to avoid touching heating element inside the oven.
- Always use heat resistant oven gloves when handling food, dishes, shelves, trays or ovenware when the oven is still on or retaining heat from recent use.
- Never touch the hot burners, inner sections of the oven, heating elements etc.
- When the oven is on, or still retaining heat, use caution when opening the oven door, always allow enough distance for hot air and steam to escape before to avoid injury when handling food.
- **WARNING:** Accessible parts may become hot during use. Young children should be kept away.

Electrical Caution



WARNING:

Cleaning operations must only be carried out when the oven is cool and disconnected from the power supply.

- Any work on electric equipment and systems may only be carried out by authorized qualified persons.
- Even if the oven is off, the cooling fan continues working for a while after turning off the oven.
- In case of any damage, switch off the appliance and disconnect it from the power supply
- 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.
- **WARNING:** Ensure that the appliance is switched off before replacing the lamp to avoid the possibility of electric shock.

Child Safety

- **WARNING:** Accessible parts may become hot during use.
- We strongly recommend that babies and young children are prevented from being near to the appliance and not allowed to touch the appliance at any time.
- If it is necessary for younger family members to be in the kitchen, please ensure that they are kept under close supervision at all times.
- When the door is open, do not allow children to sit or lean onto it. It may overturn causing harm and the door hinges may get damaged.
- Cleaning and user maintenance shall not be carried out by children without supervision.
- The packaging materials will be dangerous for children. Keep the packaging materials away from children. Please dispose of all parts of the packaging according to environmental obligation.

Cleaning

- **WARNING!** The appliance must be disconnected from the power supply before cleaning
- Cleaning of the oven should be carried out on a regular basis.
- Great care should be taken whilst using this appliance and when following the cleaning procedure (*See Cleaning and Maintenance section*)
- Do not use harsh abrasive cleaners or sharp metal scrapers to clean the oven door glass. They can scratch the surface, which may result in shattering of the glass.
- A steam cleaner is not be used on any part of the oven.

General Safety for Use

- DO NOT use the appliance for any other purpose than its intended use.
- DO NOT place heavy objects on the oven door or lean on the oven door when it is open, as this can cause damage to the oven door hinges.
- DO NOT leave heated oil or fat unattended, as this is a fire risk.
- DO NOT place pans, baking trays, dishes or aluminium foil directly onto the bottom of the oven. The heat accumulation might damage the bottom of the oven.
- DO NOT allow electrical fittings or cables to come into contact with areas of the appliance that get hot.
- DO NOT pour water into the hot cooking compartment.
- DO NOT use the product with the front door glass removed or if glass is cracked.
- DO NOT place greaseproof paper loosely over accessories during preheating. Always weight down the greaseproof paper with a dish or a baking tin. Only cover the surface required with greaseproof paper. Greaseproof paper must not protrude out and make contact with element.
- A draught is created when the appliance door is opened. Greaseproof paper may come into contact with the heating element as it may catch fire.
- The drip tray handle should only be used to reposition the drip tray and NOT for removing it from the oven cavity. When removing the drip tray, you should ALWAYS use an oven glove.
- Only use the temperature probe recommended for this oven.

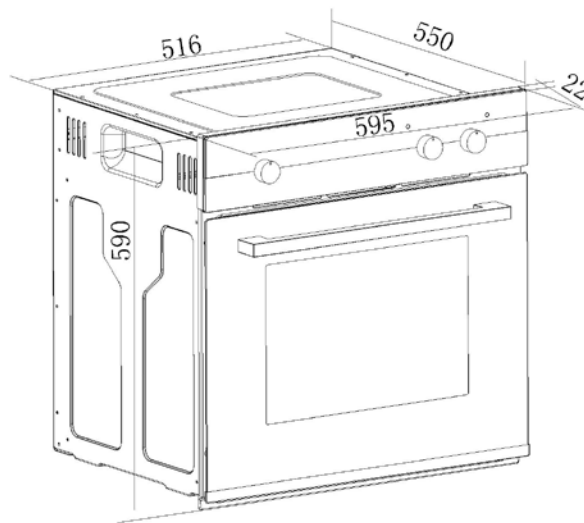
Installation



The installation must be carried out by a suitably qualified person, in accordance with the with the manufacturer's instructions, and in accordance with all local electrical and building rules and specifications.

- The appliance is intended for installation into kitchen cabinet or enclosure, it is important to follow instructions to ensure correct installation. Improper installation will void the product warranty, and invalidate any claims.
- We decline any responsibility for injury or damage, to person or property, as a result of improper use or installation of this appliance.
- Heat, steam and moisture will be created during use of the appliance, take care to avoid injury and ensure that the room is adequately ventilated. If the appliance is going to be used for prolonged periods of time, then additional ventilation may be required.
- Please consult with your qualified installer if you are in any doubt about the amount of ventilation that you will require.
- Carry the appliance with at least two persons, appliance is heavy and requires two persons lift
- DO NOT attempt to lift or move cooking appliances by using the oven door or handle, as this may cause damage to the appliance or result in injury to the person lifting the appliance.
- DO NOT install the appliance next to curtains or soft furnishings.
- **IMPORTANT:** The adjacent furniture or housing and all materials used in the installation must be able to withstand a minimum temperature of 85°C above the ambient temperature of the room it is located in, whilst in use.

DESCRIPTION OF THE APPLIANCE



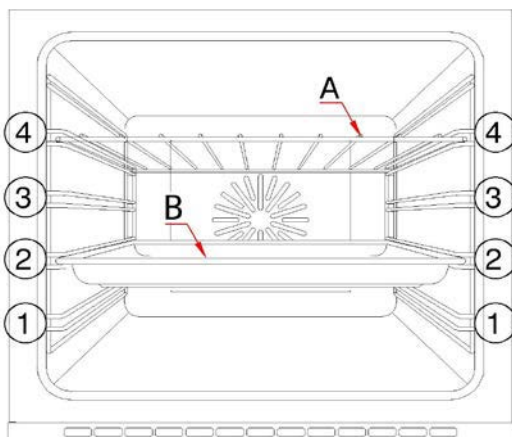
Dimensions

Height: 590 mm
Width: 595 mm
Depth: 572 mm

Specifications

4 functions
Oven capacity: 57 litres
Thermostatically controlled grill
Cooling fan

Accessories



The following accessories are included with the appliance:

- 1、 **(A)oven rack**
- 2、 **(B)bake tray**

The numbers 1 – 4, indicate the different shelf positions that you can utilise within the oven. It is versatile and can be matched freely according to the customer requirements.

Accessories

The accessories supplied with your appliance are suitable for making many meals. Ensure that you always insert the accessories into the cooking compartment in the correct way.

There is also a selection of optional accessories, with which you can improve on some of your favourite dishes, or simply to make working with your oven more convenient.

Inserting accessories

You can insert the accessories into the cooking compartment at 4 different levels. Always insert them as far as they will go so that the accessories do not touch the door panel.

The accessories can be pulled out approximately halfway until they lock in place. This allows dishes to be removed easily.

Note: The accessories may deform when they become hot. Once they cool down again, they regain their original shape. This does not affect their operation.

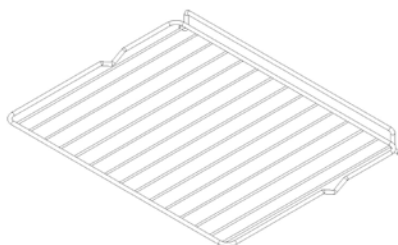
Oven pan

For moist cakes, pastries, frozen meals and large roasts. It can also be used to catch dripping fat when you are grilling directly on the wire rack.

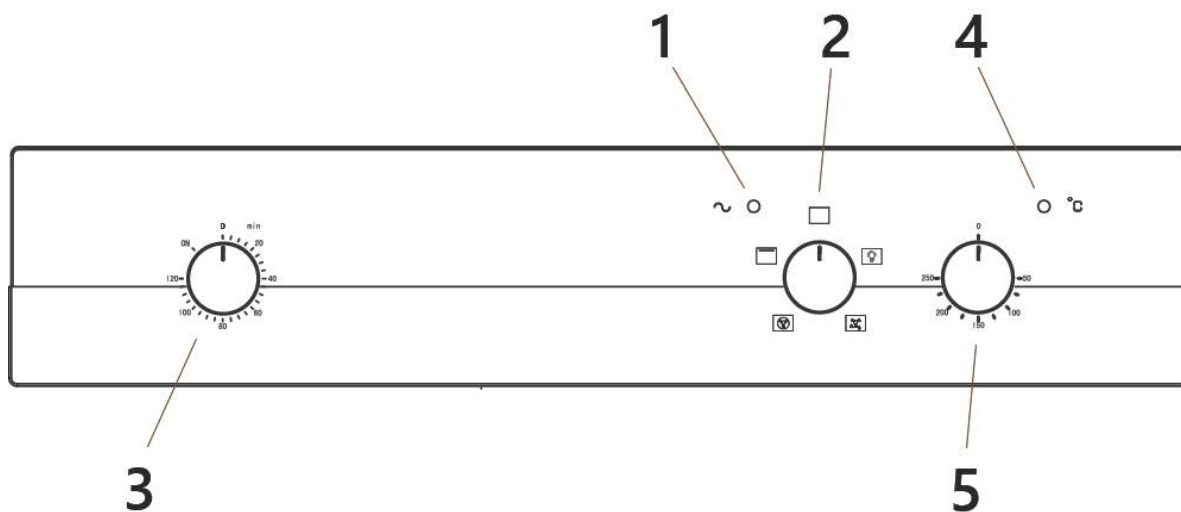


Wire rack

Used for roasting and for placing the food to be baked, roasted or cooked in casserole dishes.



Control panel



1. Power Indicator Light
2. Function Selection
3. Timer
4. Oven Operating Light
5. Temperature Control

Cooling fan

A tangential cooling fan is fitted inside this appliance to keep the internal temperature of the oven stable and the external surface temperature lower. After the oven has been turned off the cooling fan will run on for a period of time until the oven is sufficiently cooled.

USING YOUR APPLIANCE





General Instructions

Once the oven is installed and connected to the main, the Power Indicator light flashes.

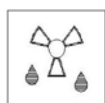
1. Select the cooking function required (See functions detail)
2. Set the temperature required (temperature within a range of 50 - 250°C)
3. Set the cooking time (the cooking time can be set from 0 to 120 minutes) by turning the timer knob to the corresponding time. The operation will switch off automatically when the time finishes.

Notice: We strongly recommend running the oven to air it out before you use it the first time. To air it out, we recommend that it is set at the highest setting and leave the oven on for about half an hour with nothing in it, with the oven door shut. Then open the oven door and let the room air in. The odour that is often detected during this initial use is due to the evaporation of substances used to protect the oven during storage and until it is installed.

Functions

MODEL	Function mode		
SOB-5002H	72°		Light
	144°		Defrost
	216°		Fan Forced Oven
	288°		Full Grill

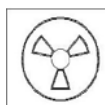
Select cooking function according to different food requirements:



DEFROST MODE: The fan runs without heat to reduce the defrosting time of frozen foods. The time required to defrost the food will depend on the room temperature, the quantity and type of food. Always check food packaging for the defrosting instructions.



FULL GRILL: This method of cooking utilises the inner and outer parts of top element, which directs heat downwards onto the food. This function is suitable for grilling medium or large portions of sausages, bacon, steaks, fish etc.



FAN OVEN: This method of cooking uses the circular element whilst the heat is distributed by the fan. This results in a faster and more economical cooking process. The fan oven allows food to be cooked simultaneously on different shelves, preventing the transmission of smells and tastes from one dish onto another.

Setting the Function

To set the desired oven function, use the function knob, turning it clockwise to select the function.

Thermostat control knob

The oven thermostat control knob sets the required temperature of the oven. It is possible to regulate the temperature within a range of 50 - 250°C.

Turn the control knob clockwise.

Oven operating light

This light will come on to indicate that the oven's heating elements are in operation. The light will turn off when the temperature set on the thermostat control knob has been reached. It will cycle on and off throughout the cooking time.

NOTICE: You should not place food inside the oven, until the correct cooking temperature has been reached.

Timer control knob

The timer can be set manually within a range of 0 -120 minutes.

Turn the timer control knob clockwise to set the timer to the required time. The power will cut off automatically when the time finishes.

IMPORTANT: Once your timer has alerted the end of the cooking time, ensure you manually set the function and control knob to off

Cooking guidelines

Please refer to the information given on food packaging for guidance on cooking temperatures and times. Once familiar with the performance of your appliance, temperatures and times can be varied to suit personal preference.

- If you are using the fan oven function, then you should follow the information given on the food packaging for this particular mode of cooking.
- Make sure that frozen foods are thoroughly thawed before cooking, unless the instructions on the food packaging advise that you can "cook from frozen".
- You should pre-heat the oven and not place food inside until the oven operating light has indicated the oven is heated. You can choose not to pre-heat when using the fan oven mode; however you should extend the cooking time given on the food packaging by approximately ten minutes.
- Before cooking, check that any accessories that are not required are removed from the oven.
- Place cooking trays in the centre of the oven and leave gaps between the trays to allow air to circulate.

- Try to open the door as little as possible to view the dishes.
- The internal oven light will remain on during cooking.
- Keep the oven door closed when using any of the grill functions.
- Do not use aluminium foil to cover the grill pan or heat items wrapped in aluminium foil under the grill, or line the base of oven with it. The high reflectivity of the foil could potentially damage the grill element.
- During cooking, never place pans or cookware directly onto the bottom of your oven. They should always be placed on the shelves provided.
- The grill heating element and other internal components of the oven becomes extremely hot during operation, avoid touching it inadvertently when handling the food which you are grilling.
- The drip tray handle should not be left in position when the appliance is switched on.

CLEANING AND MAINTENANCE



WARNING! Cleaning operations must only be carried out when the oven is cool and disconnected from the power supply.

- The oven should be cleaned after every use. When cleaning the oven the lighting should be switched on to enable you to see the surfaces better.
- The oven cavity should only be cleaned with warm soapy water, using either a sponge or soft cloth. No abrasive cleaners should be used.
- After cleaning the oven cavity wipe it dry.
- Outer parts of the oven should only be cleaned with warm soapy water, using either a sponge or soft cloth. No abrasive cleaners should be used.
- If you use any form of oven cleaner on your appliance, then you must check with the manufacturer of the cleaner that it is suitable for use on your appliance.
- **DO NOT** clean the oven surfaces by steam cleaning.
- Any damage that is caused to the appliance by a cleaning product is not included under the product warranty, even if the appliance is within the warranty period.

Advice to help reduce cleaning required

- Any stains that may appear on the bottom of the oven will have originated from food splashes or spilt food, these splashes occur during the cooking process. These could possibly be a result of the food being cooked at an excessively high temperature or being placed in cookware that is too small.
- You should select a cooking temperature and function that is appropriate for the food that you are cooking.
- You should also ensure that the food is placed in an adequately sized dish and that you use the drip tray where appropriate.



CAUTION! Do not use cleaning products containing abrasive materials for the cleaning and maintenance of the oven including the glass front panel.

Regular inspections

Besides keeping the appliance clean, you should:

- Carry out periodic inspections of the control elements and cooking units of the cooker. After the warranty period has expired you should have a technical inspection of the cooker carried out at a service centre at least once every two years.
- Fix any operational faults.
- Carry out periodical maintenance of the cooking units of the cooker.
- If the sealing strip is not sealing adequately, it must be replaced with the same sealing strip. Do not use any other sealing strip instead as doing so may effect function performance.



CAUTION: All repairs and regulatory activities should be carried out by the appropriate service centre or by an appropriately authorized person.

Replacing the oven bulb

If the bulb in the oven light fails, it must be replaced.



WARNING:

To avoid the possibility of an electric shock ensure that the appliance is switched off before replacing the bulb.

- Do not touch the light bulb directly with your hands.
- Unscrew the lamp cover anti-clockwise.
- Unscrew the bulb anti-clockwise and remove from its holder.
- Replace the bulb with a 25 W/300°C, screw type pigmy.
- **Do not** use any other type of bulb.
- Screw the lamp cover back into position and then restore power to the appliance.

AVOIDING DAMAGE FROM MISUSE

- Do not try to cool the appliance by leaving the door open. If the appliance door is only open a fraction the front panels of adjacent units could be damaged over time.
- Ensure the door seal is kept clean and free from debris as this will allow the appliance door to open and close properly. If the door does not operate correctly, the fronts of adjacent units could be damaged and cooking may be affected.
- Do not sit on the appliance door, or place or hang anything on it. Do not place any cookware or accessories on the appliance door.
- Do not place accessories on the cooking compartment floor. Do not cover the cooking compartment floor with any sort of foil or greaseproof paper. Do not place ovenware on the cooking compartment floor if a temperature of over 50°C has been set. This will cause heat to accumulate. The baking and roasting times will no longer be correct and the enamel will be damaged.
- Do not pour water into the cooking compartment when it is hot. This will cause steam. The temperature change can cause damage to the enamel.
- Do not store moist food in the cooking compartment when it is closed for prolonged periods this will damage the enamel.
- When baking particularly juicy fruit pies, do not pack the baking tray too generously. Fruit juice dripping from the baking tray leaves stains that cannot be removed. If possible, use the deeper universal pan.
- Accessories can scratch the door panel when closing the appliance door. Always insert the accessories into the cooking compartment as far as they will go.
- Do not carry or hold the appliance by the door handle. The door handle cannot support the weight of the appliance and could break.

INSTALLATION



The installation must be carried out by a suitably qualified person, in accordance with the with the manufacturer's instructions, and in accordance with all local electrical and building rules and specifications.

Before Installation

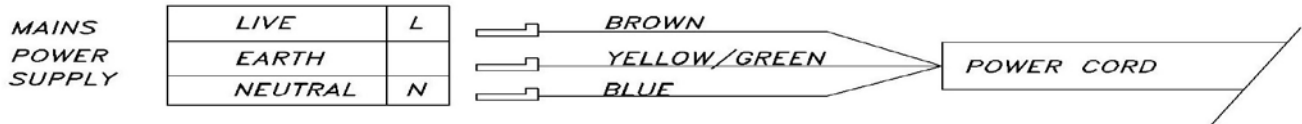
The appliance is intended for installation into kitchen cabinet or enclosure, it is important to follow instructions to ensure correct installation. Improper installation will void the product warranty, and invalidate any claims.

- Ensure that the benchtop and oven cavity are completely square and level, and are to the required specification.
- Check that the oven door will be able to open fully without obstruction.
- **IMPORTANT:** The adjacent furniture or housing and all materials used in the installation must be able to withstand a minimum temperature of 85°C above the ambient temperature of the room it is located in, whilst in use.
- Certain types of vinyl or laminate kitchen furniture are particularly prone to heat damage or discolouration at temperatures below the guidelines given above.
- Kitchen cabinets must be set level and fixed. A gap of 5 mm is required between the appliance and surrounding unit fronts.
- Any damage caused by the appliance being installed outside of this temperature limit, or by placing adjacent cabinet materials closer than 5mm to the appliance, will be the liability of the owner.
- If there is a drawer beneath the oven, a shelf must be installed between oven and drawer.
- Keep all ventilation slots clear of obstructions.
- Carry the appliance with at least two persons, appliance is heavy and requires two persons lift
- **CAUTION!** The door and/or handle must not be used for lifting or moving the appliance, use the slots or wire handles located at both sides to move the appliance.
- **DO NOT** seal the installed oven with silicon or glue, as this will interfere with future maintenance.

Electrical Connection

Before connecting the appliance, make sure that the supply voltage marked on the Rating Plate corresponds with your mains supply voltage.

IMPORTANT: this appliance must be earthed.



- A suitable disconnection switch is to be incorporated in the permanent wiring. The switch is to be of approved type and positioned in accordance with local wiring and electrical rules and specifications. The switch must have 3 mm air gap contact separation in all poles, in the active (phase) conductor of the fixed wiring.
- To connect the oven power cord, loosen and remove the cover on the terminal block, in order to gain access to the contacts inside. Make the connection, securing the cord in place with the cable clamp provided and then immediately close the terminal block cover again.
- If you have to change the oven power cord, the earthing (yellow/green) conductor must always be 10 mm longer than the line conductors.
- The installation must include 1.5m of free cable within the enclosure for ease of installation and future maintenance.
- The mains cable must not touch any hot metal.
- Care must be taken to ensure that the temperature of the mains supply cable does not exceed 50°C.
- If the mains supply cable is damaged, then it must be replaced by an appropriate replacement which can be obtained from the Spares Department.

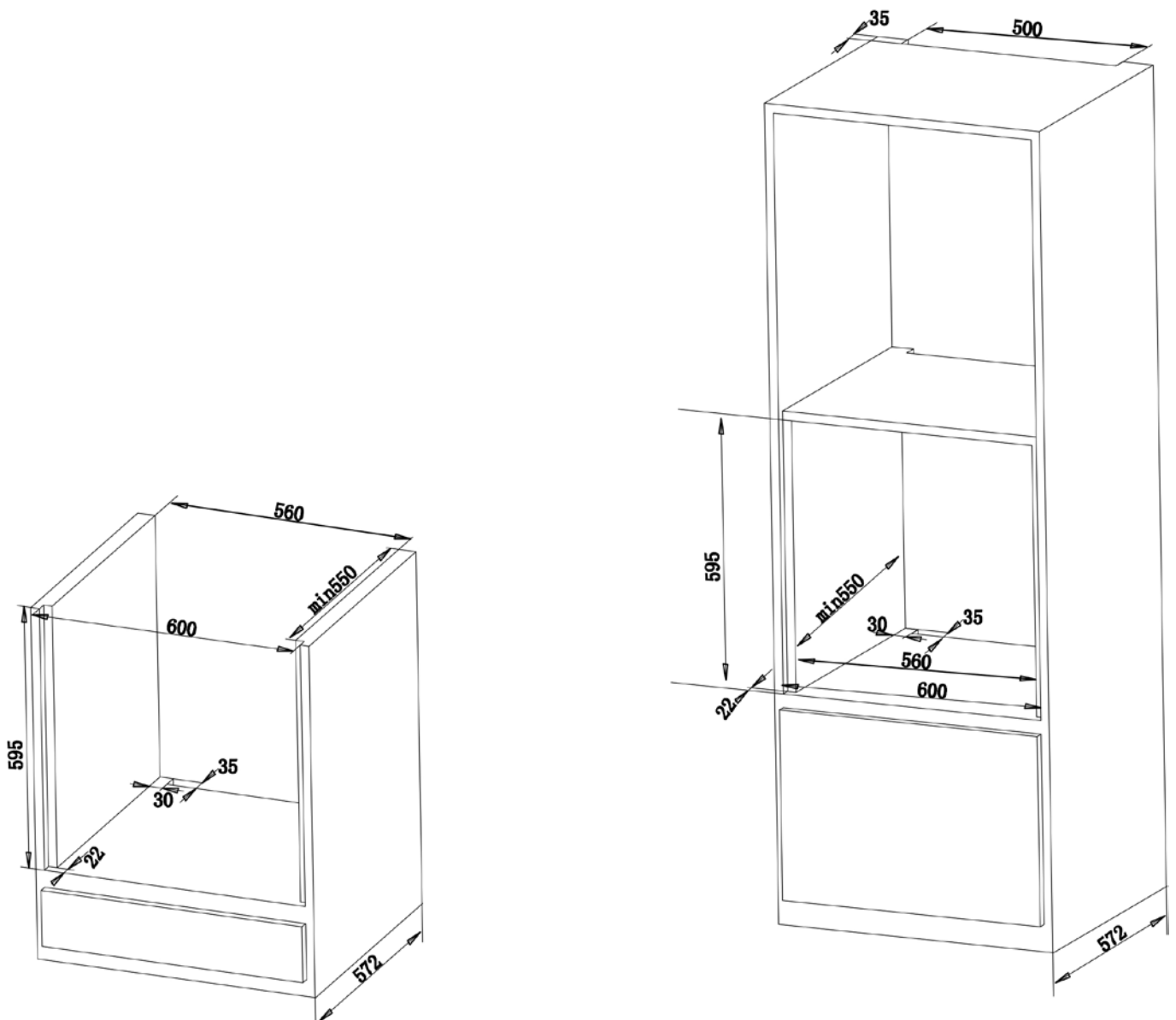
Final Check

1. Connect the appliance to the mains supply and switch on the mains supply.
2. Check function.

Installing the oven into the kitchen cabinet

The kitchen area should be dry and aired and equipped with efficient ventilation. When installing the oven, easy access to all control elements should be ensured.

- Ensure that the cabinet cavity is as required.
- Follow required ventilation requirements depending on installation.
- Ensure that the rear panel of the furniture housing unit has been removed.
- Ensure that the oven has been securely fixed into the housing unit. The fixing of the oven into the housing is secured with screws. These should be screwed through the oven cabinet and into the housing unit.
- DO NOT seal the installed oven with silicon or glue, as this will interfere with future maintenance.



Ventilation requirements

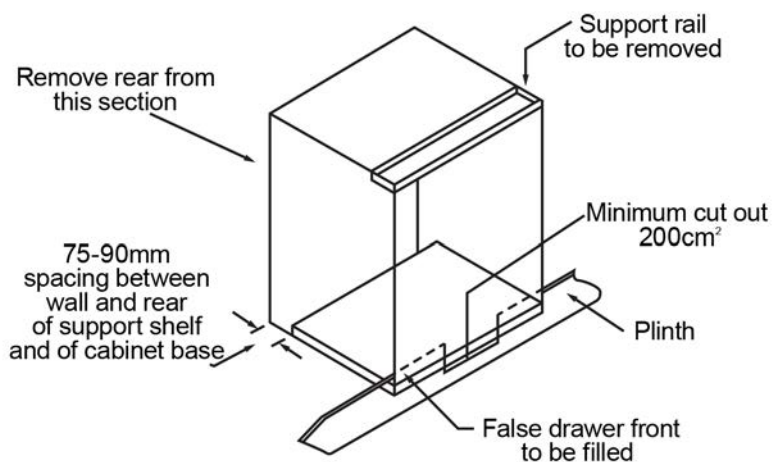


Figure above shows the ventilation and cut-out requirements for the installation of the appliance into a standard kitchen unit

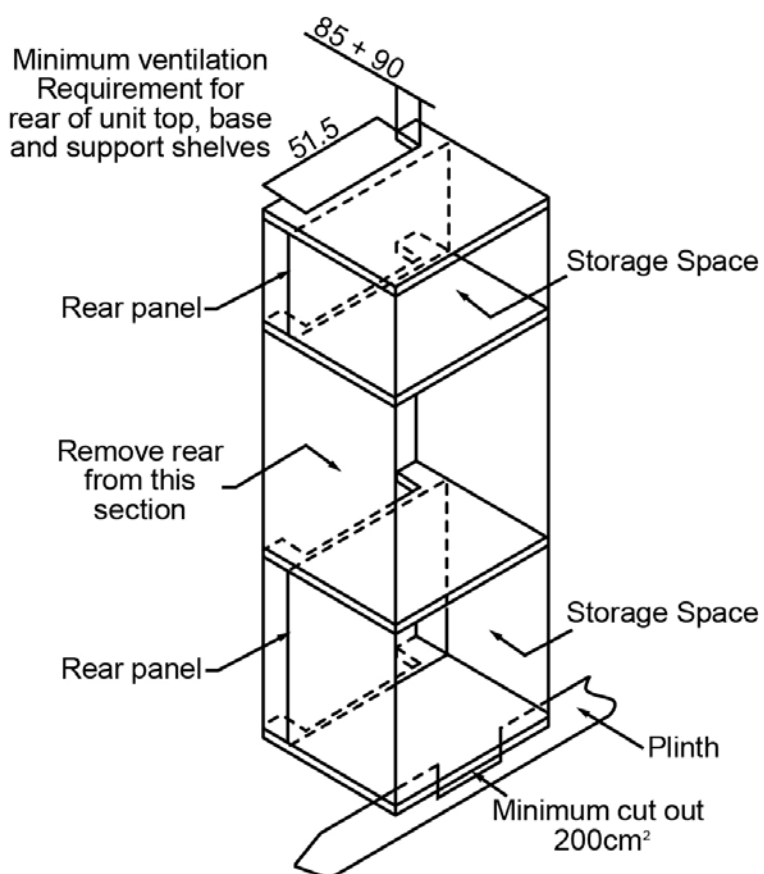


Figure above shows the ventilation and cut-out requirements for the installation of the appliance into a tall housing unit

TROUBLESHOOTING

Problem	Possible Cause	Suggestion
Oven is not turning on	Power failure	Check the power in the house
	Failure of circuit breaker	Check the fuse
	Time set	Check the time is set
Lamp is not working	Lamp is broken	Change the lamp
	Power failure	Check the power to the oven
Oven stops heating	Power failure	Check the power in the house
	Normal closed thermostat is reacting	If the cooling fan works normally, the Normal closed thermostat may be broken. Change it
	Timer has ended	Reset the timer
Oven cannot heat	Temperature is not set	Reset the temperature
	Cooking function not set	Select a cooking function
	Timer not set	Set the timer
	Power failure	Check the fuse
	Heating element is broken	Change the heating element
Grill and top element not working	Cooking function	Check the cooking function is correct
	Temperature of oven too high	Allow the oven to cool for 2 hours. Check again
Water drips when oven is working	The seal is broken	Change the seal
	Hinge is not working well	Change the hinge
Cooling fan keeps operating for a long time after the oven is turned off	The cooling fan lasts according to the heating period	If the venting air is hot, the cooling fan is working normally
	Normal on thermostat is broken	If the venting air is cool, change the normal on thermostat
Food not cooking properly	Cooking temperature	Check the cooking temperature is correct for the food you are cooking. Adjust the temperature +/- 10°C
	Cooking function	Check the cooking function is correct for the food you are cooking
Food is not cooking evenly	Oven is not installed correctly	Check the oven is installed correctly and level
	Temperature/Function	Check the correct temperature/function is being used
	Shelf position	Check the correct shelf position is being used



IMPORTANT: If your appliance appears not to be operating correctly, please contact the dealer.

DO NOT ATTEMPT TO REPAIR THE APPLIANCE YOURSELF!

Please note that if an Authorised Service Person is asked to attend whilst the product is under guarantee and finds that the problem is not the result of an appliance fault, then you may be liable for the cost of the call out charge.

The appliance must be accessible to perform any necessary repair. If your appliance is installed in such a way that an engineer is concerned that damage will be caused to the appliance or your kitchen, then they will not complete a repair.

This includes situations where appliances have been tiled in, sealed in with sealant, have wooden obstructions placed in front of the appliance, like plinths. Or if any installation other than the one specified by our company has been completed.

WARNING! DO NOT ATTEMPT TO REPAIR THE APPLIANCE YOURSELF!

COOKING GUIDE FOR MAIN FUNCTIONS



Fan forced Oven

Food	Weight	Preheat	Placement of tray	Setting temperature	Finish time
Beef	1kg	15 minutes	The second layer	200°C	40-50 minutes
Pork	1 kg	15 minutes	The second layer	200°C	70-80 minutes
Chicken	1.2 kg	15 minutes	The second layer	200°C	50-60 minutes
Duck	1.5 kg	15 minutes	The second layer	200°C	50-60 minutes
Steak	0.8 kg	15 minutes	The second layer	180°C	20-30 minutes
Bread	0.5 kg	15 minutes	The second layer	200°C	35-45 minutes



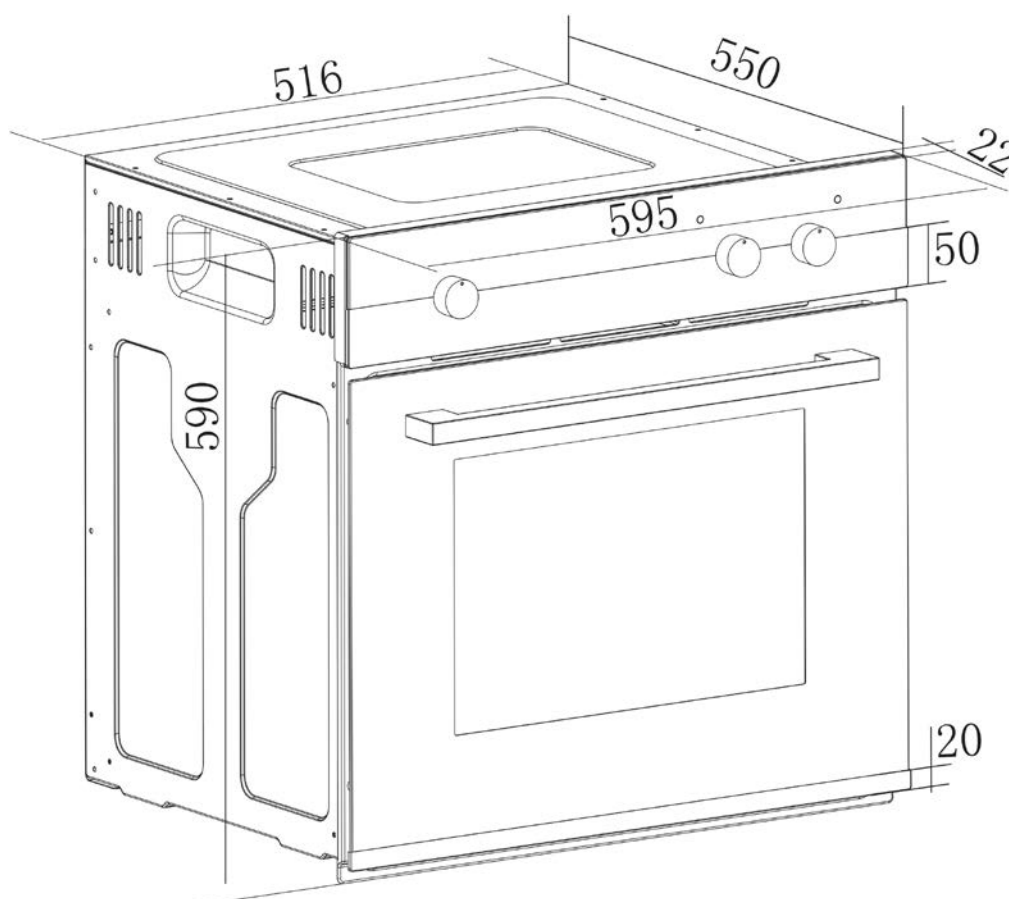
Conventional grill: using top heating element

Food	Weight	Preheat	Placement of tray	Setting temperature	Finish time
Steak	0.8kg	10 minutes	The third layer	250°C	20-25 minutes
Pork chop	0.8 kg	10 minutes	The third layer	250°C	25-30 minutes
Chicken	1.2 kg	10 minutes	The third layer	250°C	40-45 minutes
Sausage	0.6 kg	10 minutes	The third layer	250°C	15-20 minutes
Hamburger	0.6 kg	10 minutes	The third layer	250°C	15-20 minutes
Corn	1.2 kg	10 minutes	The third layer	250°C	20-25 minutes
Vegetable	0.5 kg	10 minutes	The forth layer	250°C	15-20 minutes

TECHNICAL DATA

Specifications

Voltage/frequency	220-240V~50Hz
Total power consumption	2.3KW
Amps	9.79 (A)
Cable type/section	H05VV-FG 3*1.5mm ²
Cable length	1.5m
External dimensions (height/width/depth)	590/595/550(mm)
Installation dimensions (height/width/depth)	595/600/572(min)(mm)
Main oven	Multifunction oven
Usable capacity of the oven	56L
Energy efficiency	A+
Oven lamp	25W/300°C
Grill power consumption	2KW



DECLARATION OF CONFORMITY

Australian Standards

This product has been designed and manufactured to comply with all relevant Australian and New Zealand Standards.

AS/NZS 60335.1 General Requirements for Domestic Electrical Appliances

AS/NZS 60335.2.6 Specific Requirements for Domestic Electrical Cooking Appliances

This appliance is SAA certified

Installation of the appliance must be only be undertaken by a licenced electrician who can provide a compliance certificate.

This appliance is intended for domestic use only.

European Standards

- **CE:** Appliance conforming to the European directives 89/336/EEC, 93/68/EEC, 73/23/EEC and subsequent revisions and "RoHS" directive 2002/95/CE. *
- The manufacturer declares that the oven is built using certified materials and requires the appliance to be installed in accordance with the standards currently in force. This appliance must be used by a trained person for domestic purposes only.
- * The RoHS directive stands for "the restriction of the use of certain hazardous substances in electrical and electronic equipment". This directive bans the placing on the EU market of new electrical and electronic equipment containing more than the agreed levels of lead, cadmium, mercury, hexavalent chromium, polybrominated biphenyl (PBB) and polybrominated diphenyl ether (PBDE) flame retardants.

European directive 2002/96/EC on Waste Electrical and Electronic Equipment (WEEE) (for European Union countries only)

This appliance is marked according to the European directive 2002/96/EC on Waste Electrical and Electronic Equipment (WEEE). By ensuring this product is disposed of correctly, you will help prevent potential negative consequences for the environment and human health, which could otherwise be caused by inappropriate waste handling of this product.

The symbol on the product, or on the documents accompanying the product, indicates that this appliance may not be treated as household waste. Instead it shall be handed over to the applicable collection point for the recycling of electrical and electronic equipment. Disposal must be carried out in accordance with local environmental regulations for waste disposal.

For more detailed information about treatment, recovery and recycling of this product, please contact your local city office or your household waste disposal service.

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The product specifications in this booklet apply to the specific products and models described at the date of issue, these specifications may change at any time. You should therefore check with your Dealer for the latest issue.

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