

# Vacuum Sealer

User's manual

EN



**SENCOR®**

SVS 4010SS

Prior to using this appliance, please read the user's manual thoroughly, even in cases, when one has already familiarised themselves with previous use of similar types of appliances. Only use the appliance in the manner described in this user's manual. Keep this user's manual in a safe place where it can be easily retrieved for future reference.

We recommend saving the original cardboard box, packaging material, purchase receipt and responsibility statement of the vendor or warranty card for at least the duration of the legal liability for unsatisfactory performance or quality. In the event of transportation, we recommend that you pack the appliance in the original box from the manufacturer.

## CONTENTS

IMPORTANT SAFETY INSTRUCTIONS .....	3
DESCRIPTION OF THE APPLIANCE .....	6
DESCRIPTION OF THE CONTROL PANEL .....	7
DESCRIPTION OF THE APPLIANCE .....	8
WHAT IS THE PURPOSE OF A VACUUM SEALER .....	9
A VACUUM SEALER SAVES TIME AND MONEY .....	9
ACCESSORIES .....	9
USING THE VACUUM SEALER .....	10
USEFUL TIPS .....	12
RECOMMENDATIONS FOR VACUUM SEALING WITH ACCESSORIES .....	12
TROUBLESHOOTING .....	12
FOOD STORAGE TIME .....	13
MAINTENANCE AND CLEANING .....	14
TECHNICAL SPECIFICATIONS .....	14
INSTRUCTIONS AND INFORMATION REGARDING THE DISPOSAL OF USED PACKAGING MATERIALS ..	15
DISPOSAL OF USED ELECTRICAL AND ELECTRONIC EQUIPMENT .....	15

## IMPORTANT SAFETY INSTRUCTIONS

### READ CAREFULLY AND STORE FOR FUTURE USE.

- This appliance may be used by children 8 years of age and older and by persons with physical or mental impairments or by inexperienced persons, if they are properly supervised or have been informed about how to use the product in a safe manner and understand the potential dangers. Cleaning and maintenance performed by the user must not be performed by children unless they are older than 8 years of age and under supervision. Keep this appliance and the power cord out of reach of children that are younger than 8 years of age. Children must not play with the appliance.
- The appliance is designed for household use only. It is not intended for commercial purposes or use in locations such as:
  - staff kitchens in stores, offices and other workplaces;
  - hotel or motel rooms and other living areas;
  - agricultural farms;
  - bed and breakfast establishments.
- Use the appliance only for the purposes for which it was designed.
- Do not place the appliance on window sills, kitchen sink drainboards or unstable surfaces. Always place it on a stable, even and dry surface.
- Do not place the appliance in the vicinity of wash basins or sinks, on equipment or devices that are sources of heat.
- Before connecting the appliance to a power socket, check that the rated voltage on its rating label matches the electrical voltage in the power socket. Connect the appliance only to a properly grounded socket.
- Only use the appliance when installed in its working position and located at a sufficient distance from flammable surfaces such as curtains, drapes, etc.

# Vacuum Sealer

SVS 4010SS

- Only use quality vacuum sealer bags and rolls intended for vacuum sealers.
- Make sure that water or any other liquid does not enter into the air suction inlet.
- The appliance heats up during operation and remains hot after operation as a result of residual heat. Avoid contact with hot surfaces.
- A rest period of at least 40 seconds should be implemented between the sealing cycles to allow the appliance to cool down. Leave the lid open during the rest period. The maximum operating time is 15 minutes. Then allow it to cool down for approximately 30 minutes.
- The appliance is equipped with a thermal fuse that turns it off upon overheating. In the event that such a situation occurs, disconnect the appliance from the power socket and allow it to cool down. Then you may continue using it.
- Always disconnect the appliance from the power socket when not using it, when leaving it without supervision, and before moving and cleaning it. When you have finished using it, leave the appliance open to allow it to cool down as quickly as possible.
- Keep the appliance clean. Clean it according to the instructions in chapter Cleaning and maintenance. Before cleaning the appliance, allow it to cool down. Never wash the appliance under running water or submerge it in water or another liquid.
- Disconnect the appliance from the power socket by gently pulling the plug of the power cord, and not the power cord itself. Otherwise, this could damage the power cord or the socket.

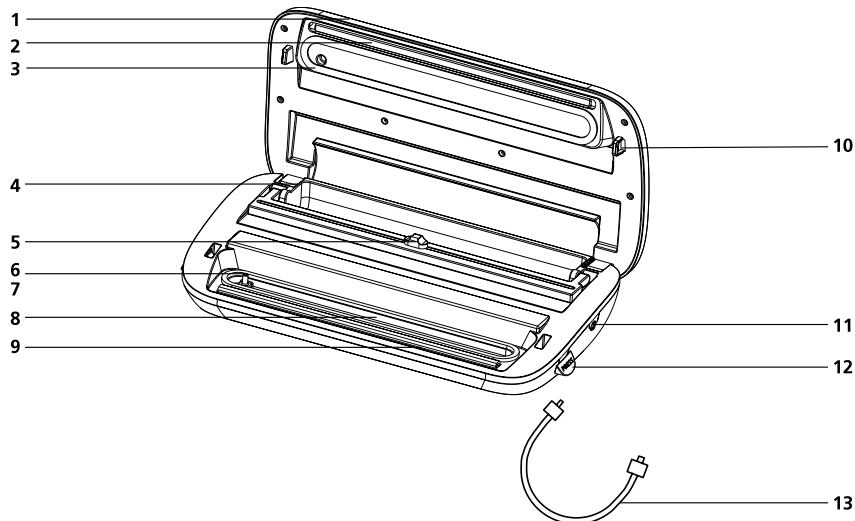
- If the power cord is damaged, it must be replaced by an authorised service centre or by another similarly qualified person, this will prevent the creation of a dangerous situation. It is forbidden to use the appliance if it has a damaged power cord.
- Do not use the appliance if it exhibits any signs of damage. To avoid the danger of injury by electrical shock, do not repair the appliance yourself or make any adjustments to it. Have all repairs or adjustments performed at an authorised service centre. By tampering with the appliance, you risk voiding your legal rights arising from unsatisfactory performance or quality warranty.

# Vacuum Sealer

SVS 4010SS

## DESCRIPTION OF THE APPLIANCE

A



**A1** Tilt-out lid

**A2** Sealing strip

The 3 mm sealing strip creates a strong seal by melting.

**A3** Top gasket

During the vacuum suction process, it prevents air from entering the vacuum chamber.

**A4** Chamber for a vacuum sealer roll

Chamber for placing a roll of vacuum sealer foil. The roll may remain inside even during the sealing and air extraction processes.

**A5** Blade

Enables the bag to be cut to the required size.

**A6** Air suction inlet

Air is sucked out of the vacuum pocket through this hole during the vacuum sealing process.

**A7** Bottom gasket

During the vacuum suction process, it prevents air from entering the vacuum chamber.

**A8** Vacuum chamber

During the air extraction process a vacuum

is created inside the vacuum chamber.

The open end of a bag must be inserted inside the vacuum chamber during the air extraction process.

**A9** Rubber strip

Ensures that the seal weld will be 100% smooth.

**A10** Latches

They ensure that the tilt-out lid is pushed against the base unit and ensure a firm connection. The latches are on both sides of the vacuum sealer and click into the holes in the base unit when the lid is closed. Two audible clicks will be heard.

**A11** Jar air inlet

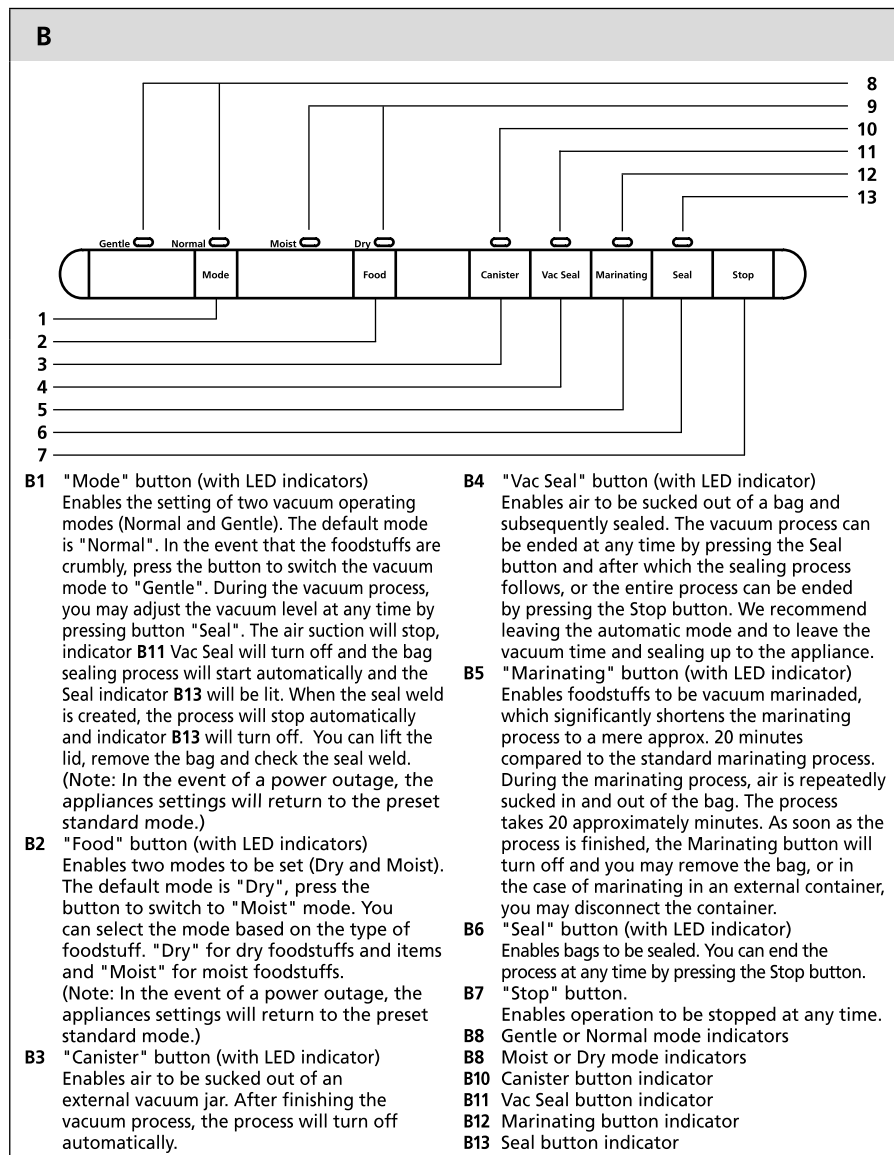
When using a vacuum jar, the marinating container, bottle with vacuum plug or other accessories, connect the hose to this hole.

**A12** Latch release buttons

After pressing the buttons on both sides of the vacuum sealer, tilt open the lid and you can remove the bag.

**A13** Hose for sucking air out of an external vacuum jar or container.

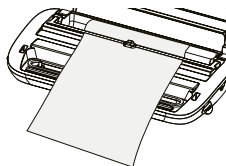
## DESCRIPTION OF THE CONTROL PANEL



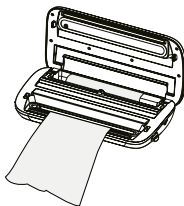
## DESCRIPTION OF THE APPLIANCE

C

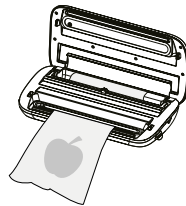
C1



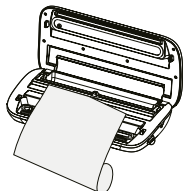
C3



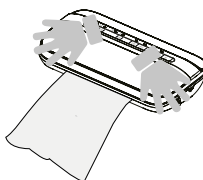
C5



C2



C4

**Making a bag from foil****Note:**

In the event that vacuum sealer bags are used, cutting off and sealing the bottom of the foil is not necessary.

Since the foil has opening on both sides, first it is necessary to create a seal on one side of the foil and thereby create a bag even before filling it with foodstuffs.

**C1** Pulling foil off the roll

Tilt open the lid **A1**, pull the required length of foil from the roll in the chamber **A3**.

**C2** Cutting the foil to the required length

Cut the pulled out part of the foil by sliding the blade **A5** from one side to the other. Use one hand to hold down the roll and slide out the part of the foil and use the other hand to slide the blade from one side to the other.

**C3** Placing the foil on the rubber strip

Place either end of the cut off empty foil on to the edge of the vacuum chamber **A8**, which is nearer the rubber strip **A9** so that it extends at least 1.5 cm past the edge of the strip.

**C4** Closing the lid and sealing the foil

Use both hands to push down the lid **A1** against the base unit until you hear 2x clicks. Both latches **A10** must slide into the holes in the base unit. This locks the lid **A1** into the base unit and you may begin the sealing process. Press button **B6** Seal to start the sealing process, indicator **B13** will be lit.

When it is finished, indicator **B13** will turn off; release the lid by pressing buttons **A12** on both sides of the vacuum sealer. The lid will be released and you may remove the bag. Check the seal.

**Filling and sealing the bag**

**C5** You may immediately start filling the bag that was just created with foodstuffs or items that you wish to seal or vacuum seal inside the bag. If you wish just to seal the bag, repeat steps **C3** and **C4**.

If you wish to vacuum seal the foodstuffs in the bag, then place the bag with the open end into the vacuum chamber **A8** and ensure that the air suction inlet **A6** is not blocked. Use both hands to push down the lid **A1** against the base unit until you hear 2x clicks. Both latches **A10** must slide into the holes in the base unit. This locks the lid **A1** into the base unit and you may begin the vacuum sealing process. Press button **B4** and start the vacuum sealing process. Indicator **B11** will be lit. When the vacuum process is complete, the sealing process will start automatically. Indicator **B11** will turn off and indicator **B13** will turn on. After the sealing process is finished, it will turn off automatically and the indicator will turn off. Release the lid **A1** by pressing the buttons **A12** on both sides of the vacuum sealer. The lid will be released and you may remove the bag. Check the seal.



## WHAT IS THE PURPOSE OF A VACUUM SEALER

- When stored in the normal manner, foodstuffs lose their flavour, aroma and nutrients. Bacteria multiply, moulds form in these foodstuffs, which leads to their spoilage. The vacuum sealer enables one to create a vacuum package, and the freshness of foodstuffs can be extended by up to 7 times compared to standard storage methods without requiring any preservatives or other chemicals. Likewise, vacuum sealing may also shorten marinating times, which usually take several hours, down to only 20 minutes.
- Vacuum sealing can also be used to protect various items against the entry of water or insects.

## A VACUUM SEALER SAVES TIME AND MONEY

### Save money

- With a vacuum sealer, you can purchase food in bulk or when it is on sale, and then vacuum seal your required portions without any waste.

### Save time

- You may cook food a week in advance and store it in vacuum sealer bags.

### Marinating within minutes

- Vacuum sealing opens up the pores in food, meaning that the effect of the marinade can be achieved in only 20 minutes instead of marinating over night as is most common.

### Make entertaining easier

- You can prepare your favourite foods or banquet well in advance, meaning that you can spend your time with your guests.

### Enjoy seasonal foods or specialities

- Store perishable or infrequently used foods fresh for longer.

### Have caloric value under control

- Vacuum pack arbitrary portions and write the caloric or fat content down on the bag.

### Protect your non-food products

- Vacuum sealing can also be used to protect various items against the entry of water or insects, for example when camping or on a boat.

## ACCESSORIES

### BAGS AND ROLLS

The vacuum sealer bags and rolls supplied with this appliance consist of two layers that enable effective and complete air extraction. The multi-layer design provides effective protection against the entry of air and humidity, which prevents the creation of frost stains on food, which though harmless are unsightly. Bags and rolls are supplied in various sizes.

In these vacuum sealer bags, it is possible to heat foodstuffs in a microwave oven or boil in water. Additional vacuum sealer rolls can be purchased under part number SVX 300CL.



In order to prevent potential illness, do not reuse bags for the storage of raw meat, raw fish or meat products.

Do not reuse bags that were subjected to microwave heating or were boiled in water.

## USING THE VACUUM SEALER

### 1. SEALING

- 1.1. Connect the power cord and turn on the appliance.
- 1.2. Tilt open the lid **A1**, fill the bag up to max. 2/3 of its volume and insert its open end into the vacuum chamber **A8** so that its edge extends over the rubber strip **A9** by at least 1.5 cm.
- 1.3. Check that the place where the seal will be made is clean, dry and free of creases. Push the lid **A1** down firmly with both hands until an audible click is heard. The latches **A10** on both sides must slide into the holes in the base unit.
- 1.4. Press button **B6** (SEAL). The LED indicator **B13** will be lit. A seal will be made under the sealing strip **A2**. The sealing process takes approximately 6 to 10 seconds. As soon as the indicator turns off, the seal is complete.
- 1.5. To release the lid **A1**, press both buttons **A12**, tilt open the lid, remove the sealed bag and check the integrity of the seal.
- 1.6. Then allow the appliance to cool down before using it again, and before cleaning or storing it.

### 2. VACUUM SEALING

- 2.1. Connect the power cord and turn on the appliance.
- 2.2. Tilt open the lid **A1**, fill the bag up to max. 2/3 of its volume and insert its open end into the vacuum chamber **A8** so that its edge is located inside the vacuum chamber **A8**. The bag must not cover the air suction inlet **A6**.
- 2.3. Check that the place where the seal will be made is clean, dry and free of creases. Push the lid **A1** down firmly with both hands until an audible click is heard. The latches **A10** on both sides must slide into the holes in the base unit.
- 2.4. Depending on the type of food that is placed in the bag, set the operating mode using buttons **B1** and **B2**. Button **B1** (Mode) can be used to select the Normal or Gentle mode. If the food is crumbly, select the Gentle mode. Use button **B2** (Food) to select the condition of the food. For dry foodstuffs, select Dry, for foodstuffs with a higher moisture content, select Moist.
- 2.5. Press button **B4** (Vac Seal) to start the vacuum process. The LED indicator **B11** will be lit and the air suction process will start automatically. When a vacuum is achieved, the air suction process will stop automatically and indicator **B11** will turn off. The vacuum sealer will switch to the sealing mode and indicator **B13** will be lit. A seal will automatically be made under the sealing strip **A2**. The whole process takes approximately 10 to 20 seconds. As soon as the sealing process is finished, indicator **B13** will turn off. During the vacuum process, you may adjust the vacuum level at any time by pressing button **B6** (Seal). The air suction will stop, indicator Vac Seal will turn off and the bag sealing process will start automatically and indicator **B13** will be lit. The sealing process will stop automatically and indicator **B13** will turn off. You may end the entire process at any time by pressing button **B7** (Stop).
- 2.6. To release the lid **A1**, press both buttons **A12**, tilt open the lid, remove the sealed bag and check the integrity of the seal.
- 2.7. Then allow the appliance to cool down before using it again, and before cleaning or storing it.



#### Note:

If the food has a high moisture content, please select the "Moist" mode. Make sure that hose **A13** is not connected to the air suction inlet **A11** for external canning jars. When the hose is connected, the vacuum process gives priority to suction through the hose, meaning that a vacuum will not be created in the bag inserted in the vacuum chamber **A8**.

### 3. AIR SUCTION FROM AN EXTERNAL VACUUM JAR

- 3.1. Connect the power cord and turn on the appliance.
- 3.2. Insert the required food into the vacuum jar and close the jar with a lid. Connect either end of the hose **A13** to the air suction inlet **A11**, and connect the other end to the hole in the lid of the jar.

- 3.3 Press button **B3** (Canister) and the appliance will start sucking air out of the jar. Indicator **B10** will be lit. When the air suction process is complete, the appliance will turn off automatically and indicator **B10** will turn off. You may end this process at any time by pressing button **B7** (Stop).
- 3.4 First disconnect the connector of hose **A13** from the hole in the lid of the jar and only then disconnect the connector from the air suction inlet **A11**.



**Note:**

Neither the vacuum jar nor the lid are included with this appliance.

Before removing the foodstuffs from the jar, first press the button on the jar lid to release the vacuum. Only then open the jar lid. Before heating in a microwave oven, first remove the lid from the jar. To extend the shelf life of foodstuffs inside the jar, store the vacuum jar in a refrigerator.

## 4. VACUUM MARINATING FOOD IN A BAG

- 4.1 Connect the power cord and turn on the appliance.
- 4.2 Tilt open the lid **A1**, fill the bag with meat and marinade up to max. 2/3 of its volume and insert its open end into the vacuum chamber **A8** so that its edge is located inside the vacuum chamber **A8**. The bag must not cover the air suction inlet **A6**.
- 4.3 Push the lid **A1** down firmly with both hands until two audible clicks are heard. The latches **A10** on both sides must slide into the holes in the base unit.
- 4.4. Press button **B5** (Marinating) to start the marinating process. The LED indicator **B12** will be lit and the air suction process will start automatically. During the marinating process, air will be repeatedly sucked in and out of the bag. The process takes 20 approximately minutes. You may end this process at any time by pressing button **B7** (Stop). When the process is complete, the appliance will turn off automatically and indicator **B12** will turn off. Now you may remove the bag.
- 4.5. To release the lid **A1**, press both buttons **A12**, tilt open the lid and remove the bag. The marinated mixture is now ready for grilling or baking.



**Note:**

Make sure that hose **A13** is not connected to the air suction inlet **A11** for external canning jars. When the hose is connected, the vacuum process gives priority to suction through the hose, meaning that a vacuum will not be created in the bag inserted in the vacuum chamber **A8**.

## 5. VACUUM MARINATING FOODSTUFFS IN AN EXTERNAL MARINATING CONTAINER

- 5.1 Connect the power cord and turn on the appliance.
- 5.2 Place the required foodstuffs into the marinating container together with the marinating mixture and close the container with the cap. Connect either end of the hose **A13** to the air suction inlet **A11** of the vacuum sealer, and connect the other end to the hole in the lid of the container or jar.
- 5.3 Press button **B5** (Marinating) to start the marinating process. The LED indicator **B12** will be lit and the air suction process will start automatically. During the marinating process, air will be repeatedly sucked in and out of the container or jar. The process takes 20 approximately minutes. You may end this process at any time by pressing button **B7** (Stop). When the process is complete, the appliance will turn off automatically and indicator **B12** will turn off. Now you may disconnect the container or jar.
- 4.4 First disconnect the connector of hose **A13** from the hole in the lid of the marinating container or jar and only then disconnect the connector from the air suction inlet **A11**.



**Note:**

Before removing the foodstuffs from the container, first press the button on the container lid to release the vacuum. Only then open the container lid. To extend the shelf life of foodstuffs inside the container, store the marinating container in a refrigerator.

# Vacuum Sealer

## SVS 4010SS

### USEFUL TIPS

- Do not overfill the bags, fill them up to max 2/3 of their volume. Leave a sufficient length at the end of the bag to enable it to be easily placed into the vacuum chamber **A8**.
- Make sure that the open side of the bag is clean and dry. A wet bag seals poorly and it is difficult to achieve an air-tight seal.
- Vacuum sealed packaging cannot entirely substitute for storing foodstuffs in a refrigerator or freezer. It is necessary to place foodstuffs that spoil quickly into a refrigerator or freezer, even when contained in a vacuum package.
- Keep the open side of the bag clean and straight, free of any foreign objects or folds, which can cause problems or leaks during the sealing process.
- To prevent folds from forming in the seal when vacuum sealing items of larger dimensions, gently tension the bag when inserting it into the vacuum chamber and hold it until the vacuum pump starts working.
- When vacuum sealing items with sharp edges (dry pasta, silver items, etc.) protect the bag against damage by wrapping these items into a soft dampening material such as silk paper. It may be necessary to use a vacuum jar instead of a bag.
- When using the vacuum jar, do not forget to leave at least 2.5 cm clearance underneath its lid.
- You will achieve the best results when you freeze fruit and pre-cooked vegetables before vacuum sealing.
- A rest period of at least 40 seconds is recommended between the sealing cycles to enable the appliance to cool down.
- If you are uncertain whether a bag is properly sealed, repeat the sealing cycle.
- To achieve the best results, use vacuum sealer bags, jars and other accessories of the SENCOR brand.

### RECOMMENDATIONS FOR VACUUM SEALING WITH ACCESSORIES

Before using accessories such as vacuum jars, vacuum containers, vacuum plugs, etc., adhere to the following points.

- Leave free space of at least 2.5 cm between the vacuum sealed foodstuffs or items and the lid of the jar or container.
- Wipe the edge of the jar, container or bottle so that it is clean and dry.
- Put the cap on to the vacuum jar or container, or insert the vacuum plug into the bottle.

### TROUBLESHOOTING

#### 1. PREVENTATIVE CHECKS

- Check that the appliance's power cord is firmly inserted in a power socket.
- Check the power cord for damage.
- Check that the electrical socket is in working order by connecting a different appliance.
- Make sure that the latches are in the closed position.
- Make sure that the vacuum sealer bag is correctly placed inside the vacuum chamber.
- Before another sealing cycle, allow the appliance to cool down for at least 40 seconds.

**Note:**

To prevent the appliance from overheating, allow it to cool down for at least 40 seconds with the lid open before using again.

#### 2. THERE IS STILL AIR IN THE BAG AFTER THE VACUUM SEALING CYCLE

- Make sure that the open side of the bag is placed completely inside the vacuum chamber.
- Check the bag for leaks. Check the seal on the bag by filling it with air and then submerging it in water and squeezing it. Any escaping bubbles will indicate a leak, in this case use a new bag.

- When adjusting the size of a bag, check the seal on the bag. Any creases along the seal may cause a leak, and allow air to flow back into the bag. In this case, cut off the faulty seal and create a new one.
- Avoid making your own side seals on vacuum sealer bags, these seals are already made along the entire length of the outer edge. Creating your own side seals may result in leaks and enable air to re-enter the bag.
- Please do not vacuum seal bags with hot foodstuffs inside.
- In accordance with the principle of thermal expansion and contraction, do not vacuum seal bags with very hot foodstuffs, otherwise they will shrink upon cooling, which has the appearance of an air leak.
- After vacuum sealing a bag with vegetables or fruit, there is still air in the bag. After vacuum sealing, please place the sealed bags into a refrigerator, otherwise, air will be released as a result of photosynthesis and you will not achieve a vacuum.
- Please do not vacuum seal bags with fermented foodstuffs inside. Fermented foodstuffs are not suitable for vacuum seal packaging because they naturally release gases.

### 3. AIR WAS SUCKED OUT OF THE BAG BUT IS NOW RE-ENTERING

- Check the seal on the bag. Any creases along the seal may cause a leak, and allow air to flow back into the bag. Cut off the faulty seal and create a new one.
- Sometimes moisture or various ingredients (such as juices, grease, crumbs, powder, etc.) along the seal prevent an air-tight seal. Cut off the faulty seal, wipe the inner top edge of the bag and create a new seal.
- When vacuum sealing foodstuffs with sharp edges, there is a risk of puncturing the bag. Replace a punctured bag with a new one, wrap foodstuffs with sharp edges in soft dampening material such as silk paper and create a new seal.
- If there is still air inside the bag, there may be fermentation or release of natural gases from foodstuffs. If this occurs, foodstuffs may start to spoil and should be thrown out.

### 4. THE BAG IS MELTING

If the bag is melting, the rubber strip is starting to overheat. Always wait at least 5 minutes before vacuum sealing again so that the appliance can cool down.

## FOOD STORAGE TIME

### REFRIGERATOR, TEMPERATURE 5 °C (±2 °C)

Food type	Not vacuum sealed	Vacuum sealed
Fresh meat	3-4 days	8-9 days
White meat	2-3 days	6-8 days
Fish	1-3 days	4-5 days
Cooked meat	3-5 days	10-15 days
Soft cheese	5-7 days	20 days
Semi-hard and hard cheese	1-5 days	60 days
Fruit	5-7 days	14-20 days
Vegetables	1-3 days	7-10 days
Soups	2-3 days	8-10 days
Cooked pasta/rice	2-3 days	6-8 days
Cream desserts	2-3 days	8 days

# Vacuum Sealer

SVS 4010SS

## ROOM TEMPERATURE 25 °C (±2 °C)

Food type	Not vacuum sealed	Vacuum sealed
Fresh bread	1-2 days	8-10 days
Biscuits	4-6 months	12 months
Pasta/rice (uncooked)	5-6 months	12 months
Flour	4-6 months	12 months
Dried fruit	3-4 months	12 months
Ground coffee	2-3 months	12 months
Loose tea	5-6 months	12 months
White tea	1-2 months	12 months

## FREEZER, TEMPERATURE -18 °C (±2 °C)

Food type	Not vacuum sealed	Vacuum sealed
Meat	4-6 months	15-20 months
Fish	3-4 months	10-12 months
Vegetables	8-10 months	8-24 months

## MAINTENANCE AND CLEANING

- Always disconnect the power cord before cleaning.
- Do not submerge the appliance in water or in any other liquid when cleaning it.
- Do not use any abrasive cleaning agents since these can easily scratch the surface of the appliance.
- Wipe the outer surface of the appliance using a damp cloth or sponge with gentle soap solution, as necessary.
- When cleaning the vacuum chamber, remove any food or liquid remains using silk paper.
- Thoroughly dry the appliance before using it again.

## TECHNICAL SPECIFICATIONS

Rated voltage range:	220-240 V
Rated frequency:	50-60 Hz
Rated power:	120 W
Electric shock protection class:	II
Noise level:	80 dB (A)
Seal welding time without air extraction:	6-10 seconds
Seal welding time with air extraction:	10-20 seconds
Marinating time	20min
Maximum vacuum pressure:	-0.8 bar
Weight of the appliance	2.42 kg
Weight including the packaging:	2.80 kg

The declared noise emission level of the appliance is 80 dB(A), which represents a level A of acoustic power with respect to a reference acoustic power of 1 pW.

# Vacuum Sealer

SVS 4010SS

EN

## Explanation of technical terminology

Safety class for electrical shock protection:

Class II – Electrical shock protection is provided by double or heavy-duty insulation.

We reserve the right to change text and technical specifications.

## INSTRUCTIONS AND INFORMATION REGARDING THE DISPOSAL OF USED PACKAGING MATERIALS

Dispose of used packaging material at a site designated for waste in your municipality.

## DISPOSAL OF USED ELECTRICAL AND ELECTRONIC EQUIPMENT



This symbol on products or original documents means that used electric or electronic products must not be added to ordinary municipal waste. For proper disposal, renewal and recycling hand over these appliances to determined collection points. Alternatively, in some European Union states or other European countries you may return your appliances to the local retailer when buying an equivalent new appliance. Correct disposal of this product helps save valuable natural resources and prevents potential negative effects on the environment and human health, which could result from improper waste disposal. Ask your local authorities or collection facility for more details. In accordance with national regulations penalties may be imposed for the incorrect disposal of this type of waste.

### For business entities in European Union states

If you want to dispose of electric or electronic appliances, ask your retailer or supplier for the necessary information.

### Disposal in other countries outside the European Union.

This symbol is valid in the European Union. If you wish to dispose of this product, request the necessary information about the correct disposal method from the local council or from your retailer.



This appliance meets all the basic requirements of EU directives related to it.