



**ANVIL**

**MWA1800**

**Commercial Microwave Oven**

**Installation, Operation**

**and Care Manual**

MANUFACTURING  
SINCE 1966

THE CHEFS COMPANION

## Anvil imported and distributed by

International Catering Equipment

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[www.internationalcatering.com.au](http://www.internationalcatering.com.au)

**Before operating this oven, please read these instructions completely.**

**For service enquiries please contact either your supplier or International Catering Equipment on (02) 8372 0800.**

**Please examine the oven after unpacking to ensure no damage has occurred in transit.**

**In particular to the door and power lead.**

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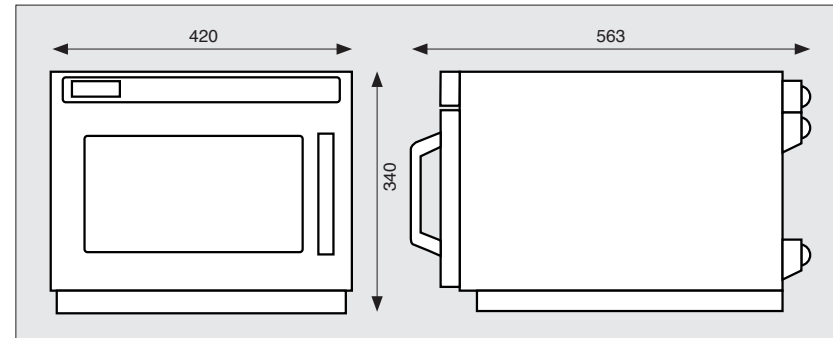
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## SPECIFICATIONS

POWER SUPPLY		230V~240V, 50Hz
MICROWAVE	POWER CONSUMPTION	3000 W
	OUTPUT POWER	1800 W
	CURRENT INPUT	13 amps
	FREQUENCY	2450 MHZ
OUTSIDE DIMENSIONS (W x H x D)		420mm x 563mm (includes handle) x 340mm
CAVITY DIMENSIONS (W x H x D)		330mm x 310mm x 175mm
NET WEIGHT		APPROX. 29.3 Kg
POWER POINT REQUIRED		15amp, Single Phase

*\* Specifications are subject to change without notice.*



## Precautions To Avoid Possible Exposure to Excessive Microwave Energy

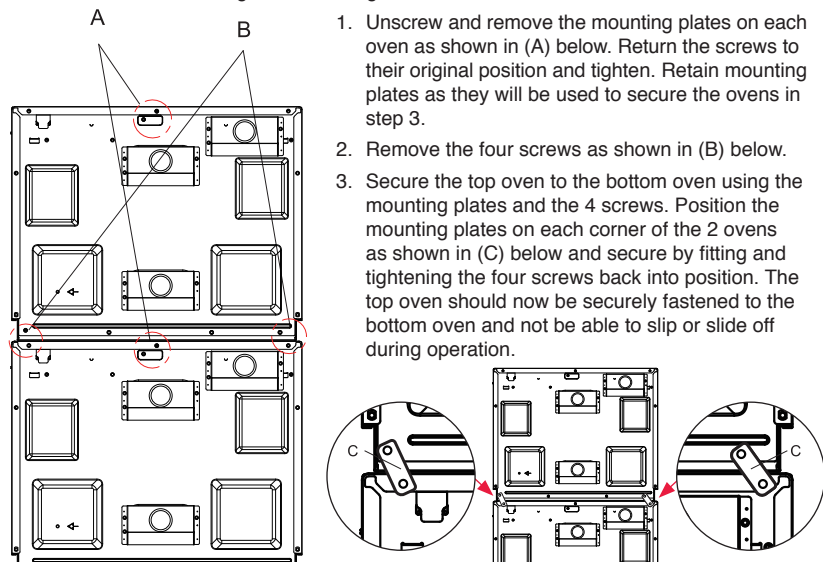
- 1. DO NOT ATTEMPT TO OPERATE THIS OVEN WITH THE DOOR OPEN.** It is important that the safety interlocks are not tampered with or modified as this may result in harmful exposure to microwave energy.
- 2. Do not** place any object between the inside of the oven door and the front fascia of the cavity opening that may prevent the door from closing properly. Do not allow food, grease or spills to accumulate in this area as this may also prevent the oven door from closing correctly.
- 3. Should any** part of the oven door, door seals, hinges or latches be damaged the oven must not be operated until it has been repaired by a recommended qualified agent.
- 4. It is hazardous** for anyone that is not a qualified service agent to carry out any service work on this oven. Please contact the oven supplier for your nearest qualified agent.
- 5. Please read** user instructions prior to using this oven and ensure all users are trained in the safe operation of the oven.

## INSTALLATION

1. The oven should be positioned on a secure flat surface and is designed for countertop use only.
2. Avoid positioning the oven higher than bench top height. ie head height, as hot foods & liquids can easily be spilled onto the user. It also leads to excessive wear to the door and hinges.
3. Do not position the unit below bench height, as this can result in possible damage due to users using excessive force when closing the door. ie. using their foot or leg to close the door.
4. Position unit away from other appliances such as dishwashers, cooktops, toasters or any other such appliances that cause steam or heat to effect the oven.
5. Away from taps, sinks or any other location where liquid splashes can affect the oven.
6. Position unit away from radio and TV sets as interference may occur when in close proximity.
7. Allow sufficient ventilation to prevent the oven from overheating. Allow 15cm clearance from the sides and rear of the oven, as well as 30cm clearance on the top of the oven.
8. Do not operate the oven if it is colder than the ambient room temperature (This may occur during delivery in cold weather). Allow the oven to reach room temperature before operating.
9. Ensure oven is connected to the recommended specified power supply.

## STACKING OVENS

A maximum of one oven may be stacked on top of another. Oven stacks must only be a maximum of two ovens high. Follow the guidelines below.



1. Unscrew and remove the mounting plates on each oven as shown in (A) below. Return the screws to their original position and tighten. Retain mounting plates as they will be used to secure the ovens in step 3.
2. Remove the four screws as shown in (B) below.
3. Secure the top oven to the bottom oven using the mounting plates and the 4 screws. Position the mounting plates on each corner of the 2 ovens as shown in (C) below and secure by fitting and tightening the four screws back into position. The top oven should now be securely fastened to the bottom oven and not be able to slip or slide off during operation.

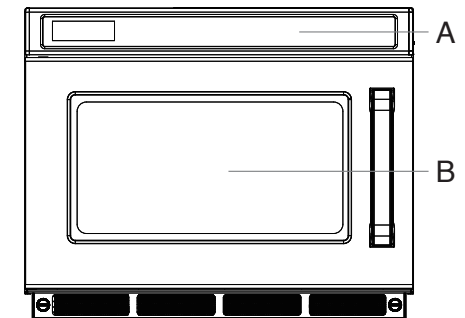
## POWER SUPPLY REQUIREMENTS

**Improper Use Of The Oven Can Cause Serious Risk Of Electric Shock. Important guidelines are provided below.**

1. The oven requires a 230-240 Volt, 50Hz, 15amp power supply.
2. The oven is fitted with a 3 pin Australian Standard earth plug top.
3. This appliance must be earthed. In the event of an electrical short circuit the earthing reduces the risk of electric shock by providing an escape wire for the electric current. The oven is supplied with a power cord with an earthed plug top. Consult a qualified electrician if the earthing instructions are not fully understood or if doubt exists that the appliance is correctly earthed.
4. If it is necessary to use an extension lead use only a 3 wire earthed extension lead. The marked rating of the extension lead should be equal to or greater than the electrical rating of the oven.
5. If the power lead or plug is damaged in any way do not use the oven. Please contact your supplier for the nearest qualified repairer to repair the oven.

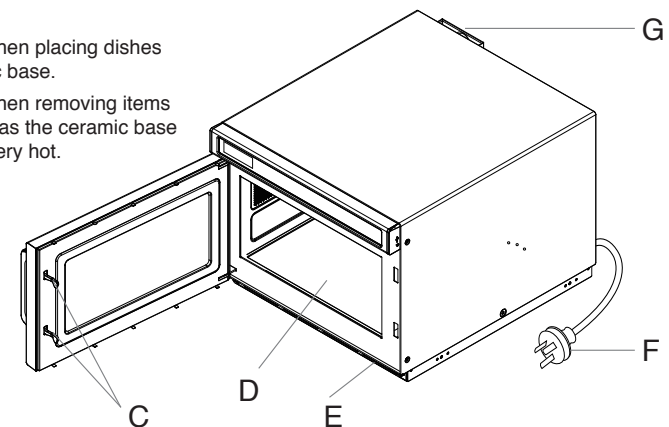
## FEATURES DIAGRAM

- A. Control panel
- B. Door glass
- C. Safety interlock latch
- D. Ceramic base
- E. Air filter
- F. Plug
- G. Exhaust vent

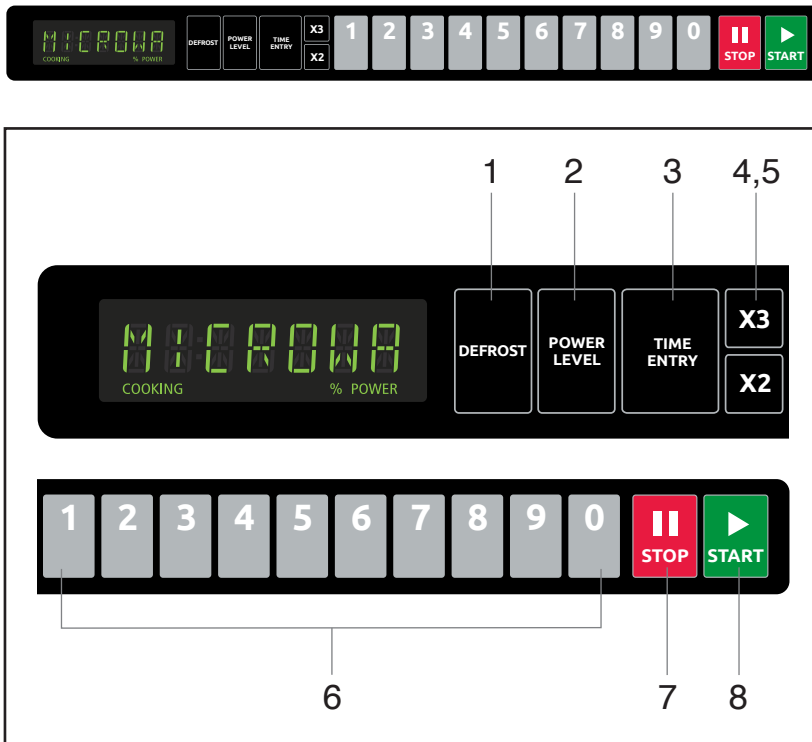


### Note

1. Do not press down on the ceramic base.
2. Use caution when placing dishes on the ceramic base.
3. Use caution when removing items from the oven as the ceramic base can become very hot.



## FEATURES DIAGRAM (CONTINUED)



1. DEFROST - Used to defrost foods.
2. POWER - Used to set power level.
3. TIME ENTRY - Used to set the cooking/heating time.
4. DOUBLE QUANTITY - Used to extend the preset programmed cooking time for double portions.
5. TRIPLE QUANTITY - Used to extend the preset programmed cooking time triple portions.
6. NUMBER PAD
7. STOP - Used to stop the oven.
8. START - Used to start the oven.

## OVEN OPERATION

The user should be familiar with the following general operational guidelines before using the oven or attempting more advanced programming.

### Ready Mode

1. When the oven is first connected to power for the first time the display will show “— —”.
2. Open and close the door to enter Ready Mode. The display will show “READY”
3. The oven fan and light will continue to run and the oven is now ready to use.

### Power Save Mode

1. If the oven remains idle in Ready Mode or a cooking/heating cycle is paused for 60 seconds\*, the oven will automatically enter Power Save Mode.
2. The oven display will be blank and the light will turn off.
3. To end Power Save Mode open and close the oven door.

\*The user can change the amount of time taken for the oven to enter Power Save Mode by following the Custom User Settings guidelines on page 10.

### Door Opening Modes

Opening the oven door during a cooking/heating cycle will stop the oven timer and the oven will display “DOOR OPEN” followed by the remaining cooking/heating time.

(The user can enable the Door Reset Option by following the Custom User Settings guidelines on page 10. In this instance when the door is opened mid cooking/heating cycle the display will be cleared. Close the door to then enter Ready Mode.)

## MANUAL HEATING

The user can manually select time and power level. Follow the sequence below.

1. Ensure the oven is in Ready mode. (Display will show "READY")
2. Press "Time Entry". (The oven will display "00:00")
3. Using buttons 1-0 enter desired time.  
(The oven limits the maximum cooking/heating time possible at 60 minutes or 10 minutes depending on the chosen Custom User Setting. Factory default setting is 10 minutes but can be changed following the guidelines in the Custom User Settings on page 10)
4. Press "POWER LEVEL". (The oven will display "%POWER" defaulting to 100% power).
5. If power level required is less than 100%, using buttons 1-0 select percentage power. ie press button 7 for 70% power.
6. Press "START" to commence cooking/heating.

**Note:** If power level selected is 100% the oven display will not show power level.

## MULTI-STAGE COOKING

Multi-Stage function assists heating/cooking of dense or frozen foods such as lasagne that are difficult to achieve with single stage heating/cooking. Multi-Stage cooking/heating can be used either manually or within a Preset Memory (Page 8).

1. Ensure the oven is in Ready mode. (Display will show "READY")
2. Press "Time Entry". (The oven will display "00:00")
3. Using buttons 1-0 enter desired time.  
(The oven limits the maximum heating/cooking time possible at 60 minutes or 10 minutes depending on the chosen Custom User Setting. Factory default setting is 10 minutes but can be changed following the guidelines in the Custom User Settings on page 10)
4. Press "POWER LEVEL". (The oven will display "%POWER" defaulting to 100% power).
5. If power level required is less than 100%, using buttons 1-0 select percentage power. ie press button 7 for 70% power.
6. Press "Time Entry". (The oven will display "STAGE-2")
7. Using buttons 1-0 enter desired time for stage 2.
8. Press "POWER LEVEL". (The oven will display "%POWER" defaulting to 100% power).
9. If power level required for stage 2 is less than 100%, using buttons 1-0 select percentage power. ie press button 7 for 70% power.
10. Press "START" to commence heating/cooking.

After the completion of Stage 1 the oven will beep twice and display the time and power level of Stage 2.

**Note:** If power level selected is 100% the oven display will not show power level.

## DEFROSTING

Defrosting uses a lower power to allow frozen products to thaw out to the core without cooking the outer edges. Follow the sequence below.

1. Ensure the oven is in Ready mode. (Display will show "READY")
2. Press "DEFROST". (The oven will display "00:00")
3. Using buttons 1-0 enter desired time up to 99min 99secs.
4. Press "START"

## PRESET MEMORY FUNCTION

The oven allows up to 100 customisable preset memories\*. This enables fast and consistent cooking/heating of common menu items without the need to enter time and power level. To use a preset memory follow the sequence below.

1. Ensure the oven is in Ready Mode. The oven display shows "Ready"
2. Open the oven door and position menu item in the oven, close door.
3. Using button numbers 1-0, enter the preset memory number.
4. The oven will start immediately according to the time and power programmed in the preset memory.

(Note. If the user has selected the incorrect preset memory and Custom User Setting OP:51 is enabled, the user can immediately select the correct preset memory without having to stop and cancel the initial cooking/heating cycle. See page 10 for Custom User Settings.)

\*Depending on the chosen Custom User Settings (page 10), the oven can be setup to operate with 10 or 100 preset memories. The factory default setting is 10 preset memories. *(The benefit of being in the default user setting of 10 preset memories is faster user operation.)*

### Factory Default Preset Memory Settings

The oven is supplied new with default preset program times and power as shown in the table below.

Button	Display (Time)	Power
1	0:10	100%
2	0:20	100%
3	0:30	100%
4	0:45	100%
5	1:00	100%
6	1:30	100%
7	2:00	100%
8	2:30	100%
9	3:00	100%
0	3:30	100%

## CHANGING PRESET MEMORY SETTINGS

The user can change any preset memory time and power level as required. Follow the sequence below to change a preset memory.

1. Ensure the oven is in Ready mode. (Oven displays "READY")
2. Open the oven door, press and hold button number 1 for 5 seconds. (The oven will beep and the oven will display "PROGRAM")
3. Using buttons 1-0 select Preset Memory number. (The oven display will briefly display "OP:0X", followed by the existing preset memory time.)
4. Using button numbers 1-0 enter the desired heating/cooking time. (The oven limits the maximum heating/cooking time possible at 60 minutes or 10 minutes depending on the chosen Custom User Setting. Factory default setting is 10 minutes but can be changed following the guidelines in the Custom User Settings on page 10)
5. Press Power Level button.
6. Using buttons 1-0 select desired power level. ie. Press 8 for 80% or 0 for 100%.
7. Press START to save settings. (The oven display shows "PROGRAM")
8. Close oven door. Oven returns to Ready mode and displays "READY"

## DOUBLE/TRIPLE QUANTITY FUNCTION

When using Preset Memory Programs the user can use this function when double or triple quantity portions are to be heated.

1. Ensure oven is in Ready mode.
2. Select "x2" or "x3" (The oven display will display either "Double" or "Triple")
3. Using buttons 1-0 select the desired preset memory to suit the menu item.
4. Cooking/Reheating time will be doubled or tripled accordingly.

(The "x2" or "x3" buttons can also be pressed within 5 seconds after selecting the preset memory to double or triple the selected heating time.)

## CUSTOM USER SETTINGS

The oven allows the user to customise select operating parameters that best suit the users requirements. The chart below lists the various custom settings that the user can select from.

Items in **bold** are the default values.

Option Number	Display Setting	Description	
1 End of Timer Beep	<b>OP:10</b>	<b>3 seconds beep</b>	Changes the beep sound at the end of each cooking/heating cycle
	OP:11	Continuous beep	
	OP:12	5 quick beeps repeating	
2 Beep Volume	OP:20	Off	Changes the volume of the oven beep
	OP:21	Low	
	<b>OP:22</b>	<b>Medium</b>	
	OP:23	High	
3 Touchpad Beep	OP:30	Off	Turns on/off the oven beep when pressing touchpad buttons
	<b>OP:31</b>	<b>On</b>	
4 Power Save Mode	OP:40	15 seconds	Changes the length of time before the display enters power save mode. ie Empty display
	OP:41	30 seconds	
	<b>OP:42</b>	<b>60 seconds</b>	
	OP:43	120 seconds	
5 On The Fly Preset Usage	OP:50	Disabled	Allows the user to change preset memory during cycle if the incorrect preset was initially selected
	<b>OP:51</b>	<b>Enabled</b>	
6 Door Reset	<b>OP:60</b>	<b>Disabled</b>	Clears current cooking/heating cycle and returns the oven to Ready Mode when the door is opened and closed during timer countdown
	OP:61	Enabled	
7 Maximum Cooking/ Heating Time	<b>OP:70</b>	<b>60 Minutes</b>	Changes the maximum possible cooking time of the oven
	OP:71	10 Minutes	
8 Manual Oven Use Lockout	OP:80	Disabled	Locks/Unlocks oven usage to preset memory settings only
	<b>OP:81</b>	<b>Enabled</b>	
9 Preset Memory Quantity	<b>OP:90</b>	<b>10 programs</b>	Oven memory presets can be changed between 10 or 100 preset memory choices
	OP:91	100 programs	

0 Air Filter Cleaning Reminder	OP:00	Disabled	User can choose time interval to next reminder notice in display
	OP:01	Every 7 days	
	<b>OP:02</b>	<b>Every 30 days</b>	
	OP:03	Every 90 days	

## CHANGING CUSTOM USER SETTINGS

1. Ensure oven is in Ready mode. (Display will show "READY")
2. Open the oven door, then press and hold button number 2 for 5 seconds. (The oven will beep once and display "OP:—").
3. Using numbers 1 to 0, enter the Option Number shown in the table above that matches the desired user setting (The oven will display the current selection).
4. Continue pressing the same number button selected in point three above to scroll through the display settings until the desired option is reached.
5. Press Start to save the chosen setting. (The oven will display "OP:—").
6. Close the oven door. The oven is now ready to use.

**Example;** To change the air filter cleaning reminder to every seven days. (Custom User Option Setting Number OP:01)

1. Open the oven door, then press and hold button 2 for 5 seconds. (The oven will beep once and display the current selection)
2. Press number 0 repeatedly to scroll through the display settings until the desired option is shown (OP:01), ie; OP:03 > OP:00 > OP:01
3. Press Start button. (Oven will display OP:— )
4. Close oven door. The oven is now ready for use.

## RESTORING FACTORY DEFAULT SETTINGS

To return the oven to its original factory default settings follow the following sequence.

1. Ensure oven is in Ready mode. (Display will show "READY")
2. Press and hold "START" and "0" buttons at the same time. (The oven will beep once, the oven will display "CHECK".) The oven will then start inspection.
3. If the oven is already in default settings the display will show "11" and then return to Ready mode after 3 seconds.
4. If the oven is not in its default settings the oven display will show "00". Press "START" to restore factory default settings.
5. After 10 seconds the display shows "CLEAR" and will beep once.
6. The oven will then start self inspection and display "11". After 3 seconds the oven will return to Ready mode.



## CARING FOR YOUR MICROWAVE OVEN

1. Turn the oven off before cleaning.
2. Clean Air Filter and Splash Shield with warm soapy water only.
3. Keep the inside of the oven clean. When food spatters or spilled liquids adhere to oven walls, wipe with a damp cloth. Mild detergent may be used if the oven gets very dirty. The use of harsh detergent or abrasives is not recommended.
4. The outside oven surface should be cleaned with soap and water, rinsed and dried with a soft cloth. To prevent damage to the operating parts inside the oven, water should not be allowed to seep into the ventilation openings.
5. If the Control Panel becomes wet, clean with a soft, dry cloth. Do not use harsh detergents or abrasives on the Control Panel.
6. If steam accumulates inside or around the outside of the oven door, wipe with a soft cloth. This may occur when the microwave oven is operated under high humidity conditions and in no way indicates malfunction of the unit.
7. For easier cleaning of the cavity walls, place half a lemon in a bowl, add 300ml (1/2 pint) water and heat on 100% microwave power for 1 minutes. Wipe the oven clean using a soft, dry cloth.
8. Do not use harsh abrasive cleaners or sharp metal scrapers to clean the oven door glass since they can scratch the surface, which may cause the glass to shatter.

## SPLASH SHIELD CLEANING

The splash shield prevents spattered fat, grease and food particles from entering and damaging sensitive parts of the oven. The splash shield is fitted in the ceiling of the oven cavity and can be carefully removed for cleaning. The splash shield should be cleaned daily or as necessary.

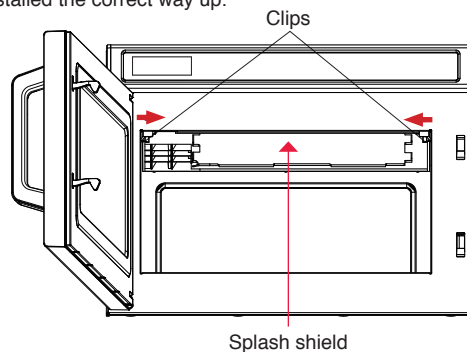
1. Remove the splash shield by squeezing the front clips inwards as shown in the diagram below. Pull down and out on the splash shield to remove from the oven.
2. Wash the splash shield in mild soapy water. Do not use sanitiser or cleaning chemicals as this may cause the splash shield to become brittle.
3. Reinsert the splash shield by positioning the rear of the shield into position first, then raising the front of the shield upwards until the clips fit into their positioning holes. Ensure that the splash shield is installed the correct way up.

### Caution!

Failure to keep the splash shield clean may result in the splash shield melting and possibly cause fire.

### Caution!

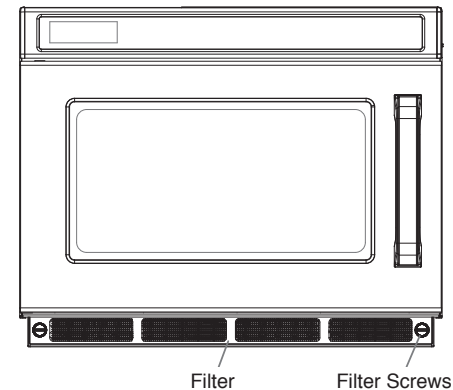
Never operate the oven without the splash shield fitted. Failure to do so may result in serious damage to the oven.



## AIR FILTER CLEANING

It is important to keep the air filter clean at all times. The air filter prevents grease, fat, dirt, etc from entering the oven and damaging sensitive components. Failure to keep the air filter clean may cause overheating of the oven resulting in the oven cutting out or damage to key components.

1. Turn the filter screws counterclockwise to unscrew and remove the air filter.
2. Wash the air filter using warm soapy water.
3. Reposition the air filter and secure by tightening the filter screws in a clockwise direction.



### Caution!

Never operate the oven without the air filter fitted.

## AIR FILTER CLEANING REMINDER

The oven can be programmed to remind the user to clean the air filter every 7, 30 or 90 days. The factory default setting reminder is every 30 days. However, the user can change this time by following the guidelines in the Custom User Settings on page 10.

The oven display will show "CLEAN FILTER" after the selected reminder time has been reached. Follow the sequence below to reset this message.

1. Press "STOP" or open and close the oven door to return to Ready Mode.
2. Press the "STOP" button for 3 seconds to clear the "CLEAN FILTER" reminder message.

**NOTE.** The Air Filter Cleaning Reminder does not detect if the filter is dirty, rather it is a reminder based on time. The filter should be inspected daily and cleaned as soon as it becomes dirty even if the reminder message is not displayed.

## SAFETY & USAGE GUIDELINES

The following guidelines are important to prevent fire, burns, unnecessary maintenance and ensure high performance and reliability from your oven. Read carefully and keep for future reference.

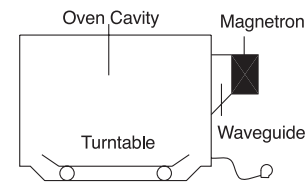
1. **Do not use** the oven for any reason other than food preparation. ie Drying clothes or paper or heating of any other non food items is dangerous.
2. **Do not use** the oven when empty, this will cause unnecessary damage to the oven.
3. **Do not use** the oven cavity to store items. ie Books, paper towels, cookware, etc
4. **Make sure** to remove all air tight lids or caps before heating product in containers, bottles, jars, etc in the oven.
5. **Do not use** recycled paper products in the oven. They may contain impurities which could cause sparking or fire.
6. **Do not use** metal inside the oven. This can spark or arc and damage the oven.
7. **Do not** pop popcorn unless using a microwave specified popcorn container or the popcorn is in a commercially prepared microwave popcorn bag. Do not heat popcorn for longer than the manufacturers guidelines as this can cause fire in the oven.
8. **Do not** cook or heat food product that contains a membrane such as egg yolks, potatoes, fish eyes, chicken liver, etc. without first piercing them several times with a fork.
9. **Do not** heat or cook eggs in their shell. This may result in an explosion that may damage the oven beyond repair and cause injury.
10. **Never** heat oil or try to deep fry in a microwave oven. This may result in overheating and fire.
11. **Always** test the temperature of heated or cooked food before consuming. Microwave heated food does not reach its maximum temperature until after the oven has stopped. This could be anywhere up to 10% longer than the actual heating or cooking time in the oven.
12. Liquids such as water, coffee & tea can be overheated beyond the boiling point with no visible signs of boiling due to surface tension of the liquid. Visible signs of bubbling may not always be present. **THIS MAY LEAD TO HOT LIQUID SUDDENLY BOILING OVER WHEN THE SURFACE TENSION IS RELEASED.** ie Putting a spoon or utensil in the liquid.
13. **To prevent injury** when heating liquids:
  - a. Do not overheat liquid.
  - b. Stir liquid both before and half way through the heating cycle.
  - c. After the cooking time has stopped allow the liquid to stand in the oven for a short time before removing it.
  - d. Use extreme care when inserting a spoon or utensils in hot liquid.
14. **Ensure** only dishes, containers, utensils, etc that are clearly marked microwave safe are used in the oven. Non microwave safe dishes, etc may melt, cause fire, arc or spark or create toxic fumes.
15. **Use caution** when using plastic microwave safe dishes as they may still melt if food is overheated.
16. **Always** stir and test the temperature of baby bottles before serving.

## MICROWAVING PRINCIPLES

Microwave energy has been used to cook and reheat food since early experiments with RADAR in World War II. Microwaves are present in the atmosphere all the time, both naturally and by man made sources. Man made sources include radar, radio, television, telecommunication links and mobile devices.

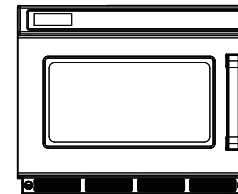
## HOW MICROWAVES COOK FOOD

The microwave oven is a Group 2 ISM equipment in which radio frequency energy is intentionally generated and used in the form of electromagnetic radiation for the treatment of material. This oven is a Class B equipment suitable for use in domestic establishments and in establishments directly connected to a low voltage power supply network which supplies buildings used for domestic purposes.



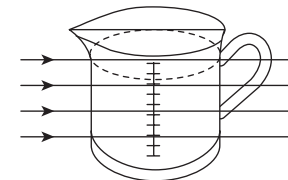
In a microwave oven, electricity is converted into microwave by the MAGNETRON ENERGY.

### ► REFLECTION



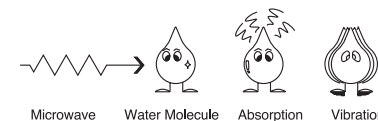
The microwave energy bounces off the metal walls and the metal door screen of the oven.

### ► TRANSMISSION



Then microwave energy passes through the cooking container to be absorbed by water molecules in the food. All foods contain water.

### ► ABSORPTION



Microwave energy causes the water molecules to vibrate which causes FRICTION resulting in HEAT. This heat then cooks the food. Microwaves are also attracted to fat and sugar particles and foods high in these will cook more quickly. Microwaves can only penetrate to a depth of 1½ - 2 inches (4-5cm) and as heat spreads through the food by conduction, just as in a traditional oven, the food cooks from the outside inwards.

## USAGE TIPS

1. Microwave safe plastic wrap is handy for maintaining moisture in food and reducing heating or cooking time, however always leave a small opening for some steam to escape.
2. Standing Time - Always allow cooked or heated food to stand after the oven has stopped running. Standing time allows the heat to finish conducting itself evenly to the centre of the product. Standing time can be up to 20% of the heating time depending on product.
3. Moisture Content - Many fresh foods such as vegetables and fruits vary in moisture throughout the season. Therefore heating times may need to be varied accordingly.
4. Heating Evenly:
  - a. Even shapes heat more evenly, a round dish heats more evenly than a square dish.
  - b. Microwave energy heats from the outside to the inside. Therefore placing thicker portions on the outside of the dish will heat more evenly.
  - c. Single items will heat more evenly than multiple items. ie a single bowl of food will heat more evenly than 2 bowls at the same time.
  - d. Spacing food apart evenly on the plate will heat faster and more evenly than food piled together.
5. Starting temperature - The colder the starting temperature the longer the heating time.

## ARCING

***If you see arcing, open the door and correct the problem.***

Arcing is the microwave term for sparks in the oven.

Arcing is caused by:

- Metal or foil touching the side of the oven.
- Foil not molded to food (upturned edges act like antennas).
- Metal, such as twist-ties, poultry pins, or gold rimmed dishes, in the microwave.
- Recycled paper towels containing small metal pieces being used in the microwave.

## BEFORE YOU CALL FOR SERVICE

Refer to following checklist, you may prevent an unnecessary service call.

The oven doesn't work:

1. Check that the power cord is securely plugged in.
2. Check that the door is firmly closed.
3. Check that the cooking time is set.
4. Check for a blown circuit fuse or tripped main circuit breaker in your building.

Sparking in the cavity:

1. Check that utensils and containers are not metal and that dishes don't have metal trim.

If there is still a problem, contact your service centre.

Dim oven light:

1. It is normal for the oven light to become dim when cooking on low power.

**DO NOT ATTEMPT TO SERVICE THE OVEN YOURSELF!**

## DISPOSAL OF USED ELECTRICAL & ELECTRONIC EQUIPMENT



The meaning of the symbol on the product, its accessory or packaging indicates that this product shall not be treated as household waste. Please, dispose of this equipment at your applicable collection point for the recycling of electrical & electronic equipments waste. In the European Union and Other European countries which there are separate collection systems for used electrical and electronic product. By ensuring the correct disposal of this product, you will help prevent potentially hazardous to the environment and to human health, which could otherwise be caused by unsuitable waste handling of this product. The recycling of materials will help conserve natural resources. Please do not therefore dispose of your old electrical and electronic equipment with your household waste. For more detailed information about recycling of this product, please contact your local city office, your household waste disposal service or the shop where you purchased the product.



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