

Build in Electric Oven User Manual

IKA-PLUTO



SAVE THESE INSTRUCTIONS CAREFULLY

Read these instructions carefully before using your oven, and keep it carefully.
If you follow the instructions, your oven will provide you with many years of good service.

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SAFETY INSTRUCTIONS

Intended use

The following safety guidelines are intended to prevent unforeseen risks or damage from unsafe or incorrect operation of the appliance. Please check the packaging and appliance on arrival to make sure everything is intact to ensure safe operation. If you find any damage, please contact the retailer or dealer. Please note modifications or alterations to the appliance are not allowed for your safety concerns. Unintended use may cause hazards and loss of warranty claims.

Explanation of symbols



Danger

This symbol indicates that there are dangers to the life and health of persons due to extremely flammable gas.



Warning of electrical voltage

This symbol indicates that there is a danger to life and health of persons due to voltage.



Warning

The signal word indicates a hazard with a medium level of risk which, if not avoided, may result in death or serious injury.



Caution

The signal word indicates a hazard with a low degree of risk which, if not avoided, may result in minor or moderate injury.



Attention

The signal word indicates important information (e.g. damage to property), but not danger.



Observe instructions

This symbol indicates that a service technician should only operate and maintain this appliance in accordance with the operating instructions.

Read these operating instructions carefully and attentively before using/commis-sioning the unit and keep them in the immediate vicinity of the installation site or unit for later use!

WARNING

- The appliance and its accessible parts become hot during use. Care should be taken to avoid touching heating elements. Children less than 8 years of age shall be kept away unless continuously supervised.
- This appliance can be used by children aged 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning the use of the appliance in a safe way and understand the hazards involved. Children shall not play with the appliance. Cleaning and user maintenance shall not be done by children without supervision.
- If the surface is cracked, switch off the appliance to avoid the possibility of electric shock.

PROHIBIT

- Do not use harsh abrasive cleaners or sharp metal scrapers to clean the oven door glass since they can scratch the surface, which may result in the shattering of the glass.
- A steam cleaner is not to be used.
- The appliance is not intended to be operated by means of an external timer or a separate remote control system.
- Do not use the oven unless you are wearing something on your feet. Do not touch the oven with wet or damp hands or feet.
- When the door or drawer of the oven is open do not leave anything on it, or you may unbalance your appliance or break the door.
- Do not allow children to go near the oven when it is operating, especially when the grill is on.
- Don't use under the worksurface and it must not be subject to spillage from containers onto surfaces under which the appliance is installed.

CAUTION

- Please use the product in an open environment.
- During use, the appliance becomes very hot. Care should be taken to avoid touching heating elements inside the oven.
- Ensure that the appliance is switched off before replacing the oven lamp to avoid the possibility of electric shock.
- The means for disconnection must be incorporated in the fixed wiring in accordance with the wiring specifications.
- Children should be supervised to ensure that they do not play with the appliance.
- 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 the use of the appliance by a person responsible for their safety.
- Accessible parts may become hot during use. Young children should be kept away.
- An all-pole disconnection means must be incorporated in the fixed wiring in accordance with the wiring rules.
- 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.

ATTENTION

- When the oven is first switched on, it may give off an unpleasant smell. This is due to the bonding agent used for the insulating panels within the oven. Please run the new empty product with the conventional cooking function, 250°C, for 30 minutes to clean oil impurities inside the cavity.
- During the first use, it is completely normal that there will be slight smoke and door. If it does occur, you should wait for the smell to be cleared before putting food into the oven.
- Only use the temperature probe recommended for this oven.
- The oven door should not be opened often during the cooking period.
- The appliance must be installed by an authorized technician and put into use. The producer is not responsible for any damage that might be caused by defective placement, and installation by unauthorized personnel.
- When the door or drawer of the oven is open do not leave anything on it, or you may unbalance your appliance or break the door.
- Some parts of the appliance may keep its heat for a long time; it is required to wait for it to cool down before touching onto the points that are exposed to the heat directly.
- If you will not use the appliance for a long time, it is advised to plug it off.

SPECIFICATIONS

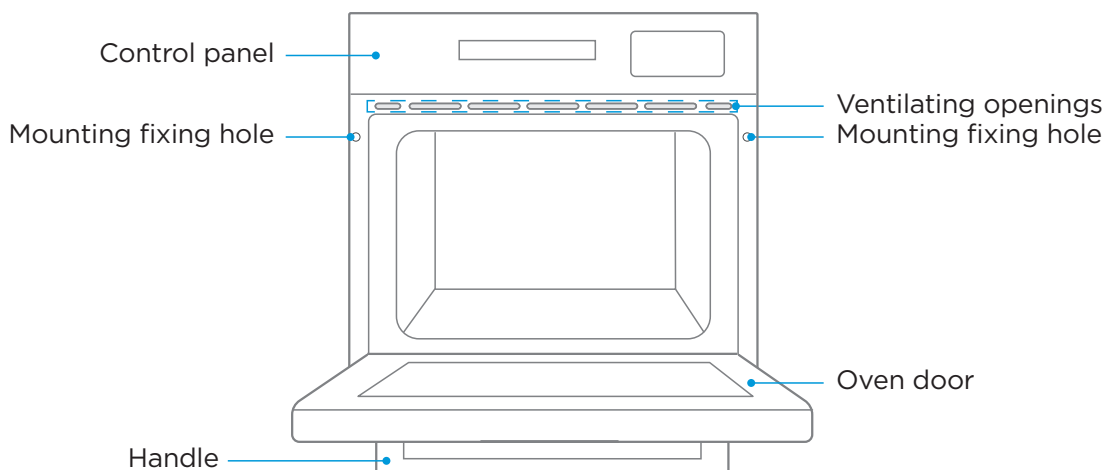
Product Information and Product Information Sheet according to EU and UK Ecodesign and Energy Labelling Regulations

Supplier's name	IKA
Model identification	IKA-PLUTO
Energy Efficiency Index	74.1
Energy efficiency class	A+
Energy consumption with a standard load, conventional mode	1.06 kWh/cycle
Energy consumption with a standard load, fan-forced mode	0.63 kWh/cycle
Number of cavities	1
Heat source	Electricity
Volume	72L
Type of oven	Built-In Oven
Power Supply	220-240V~ , 50Hz-60Hz
Electric Power	3.15kW

PRODUCT OVERVIEW

Oven

When taking out food, please wear heat-insulating gloves to prevent burns!
Pay attention to the hot air when opening the oven door.

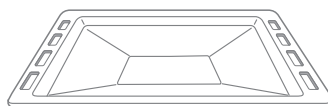


Accessories



Grill rack

Grill food or place heat-resistant cooking containers

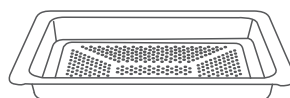


Grill tray

Cooking food or receiving food scraps



Probe

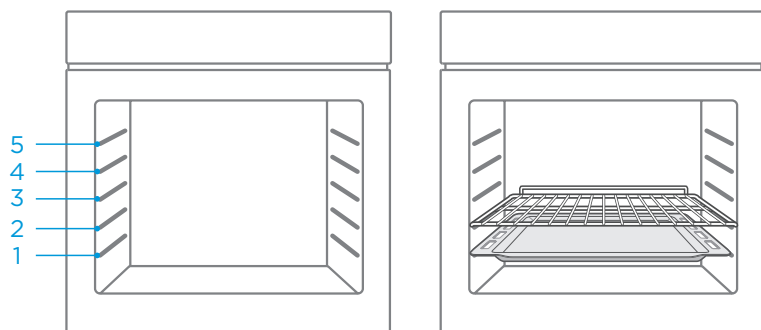


Steam tray

Used when starting steam functions and menus

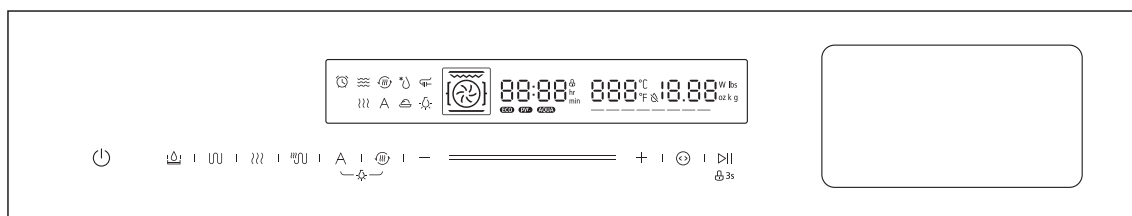
Accessories Use












For the oven to work properly, the grill rack and grill tray should only be placed between the first and fifth levels. When used together, place the grill tray under the grill rack.












QUICK START GUIDE

Control Panel








	1. Cancel	Cancel the current setting and return to the standby state.
	2. Baking	The oven baking function selection key.
	3. Pure steam	The oven steam function selection key.
	4. Steaming roast	The oven steam baking function selection key.
	5. Automatic menu	The oven automatic menu selection key.
	6. Quick preheat	The oven quick preheating key.
	7. Lamp	Press the A and ⏻ key at the same time, the furnace light will be on or off.
	8. Slider	Slide left and right to adjust cooking temperature and time.
	9. Parameter switching	Set the cooking temperature/time/steam.
	10. Start/stop/child lock	Short press start/pause button, long press 3 seconds to enter or exit child lock
	11. Water box	Water box for steam function, the box will pop-up after press it.

Baking

Mode	Temperature	Introduction
 Conventional	30°C -250°C	The top and bottom heating elements work together to provide convectional cooking.
 Convection	50°C -250°C	In convection mode, the fan turns on automatically to provide even heat for single or multi-layer baking. This is particularly suitable for baking foods that require even colouring.
 Double grill+fan	50°C -250°C	The radiant heating element and top heating element are working with a fan.
 Conventional+fan	50°C -250°C	The combination of the fan and the top and bottom heating elements provides more even heat penetration and colouration, primarily for cooking meat.
 Radiant heat	150°C -250°C	The inner grill element switches on and off to maintain temperature. Can be used to grill. You can use it to cook a small amount of food.
 Bottom heat	30°C -200°C	Heating is provided by heating pipes at the bottom of the oven. Mainly used for keeping warm and colouring the food.
 Prove dough	30°C -45°C	Make yeast dough or yoghurt.
 Oven dry	/	The oven cavity drying function.
 ECO ECO	140°C -240°C	For energy-saved cooking.

Steam Baking

The steam bake function is the combination of steam and bake function, which makes the inside of food softer and the skin crisper.












Mode	Temperature	Introduction
 Conventional	160°C -230°C	The top and bottom heating elements work together to provide convectional cooking.
 Convection	160°C -250°C	In convection mode, the fan turns on automatically to provide even heat for single or multi-layer baking. This is particularly suitable for baking foods that require even colouring.
 Conventional+fan	160°C -230°C	The combination of the fan and the top and bottom heating elements provides more even heat penetration and colouration, primarily for cooking meat.
 Bottom heat	160°C -200°C	Heating is provided by heating pipes at the bottom of the oven. Mainly used for keeping warm and colouring the food.
 Radiant heat	160°C -235°C	The inner grill element switches on and off to maintain temperature. Can be used to grill You can use it to cook a small amount of food.


















Automatic menu

Code	Menu name	Mode	Time	Temperature	Preheat
01	Bao Zi	}}	25 min	100°C	NO
02	Baby Chinese Cabbage	}}	18 min	100°C	NO
03	Garlic Eggplant	}}	20 min	100°C	NO
04	Steam egg	}}	22 min	100°C	NO
05	Shrimp Steamed Egg Soup	}}	13 min	100°C	NO
06	Bacon Glutinous Rice	}}	55 min	100°C	NO
07	Tang Hoon Scallop	}}	10 min	100°C	NO
08	Garlic Prawn	}}	10 min	100°C	NO
09	Beef	}}	25 min	100°C	NO
10	Ginseng Chicken Soup	}}	2 hour	100°C	NO
11	Pork Ribs and Lotus Root Soup	}}	2 hour	100°C	NO
12	Osmanthus Yam Cake	}}	25 min	100°C	NO
13	Steamed Sea Bass	}}	15 min	100°C	NO
14	Salmon Fillet	}}	16 min	100°C	NO
15	Grains	}}	40 min	100°C	NO

NOTE

1. Please fill the water box with purified water in advance.
2. Please put the ingredients in the oven after preheating.
3. Please use a steam tray.

Code	Menu name	Mode	Time	Temperature	Preheat	Accessories
16	Baked Pasta		10 min	220°C	Yes	Grill rack
17	Roast Beef		8 min	250°C	Yes	Grill rack
18	Chiffon Cake		50 min	150°C	Yes	Grill tray
19	Shepherd's pie		30 min	100°C	NO	Grill tray
			20 min	200°C	Yes	
20	Crispy pork belly		20 min	200°C	Yes	Grill tray
			20 min	200°C	NO	
			10 min	200°C	NO	
21	Fruit Pie		22 min	190°C	Yes	Grill rack
22	Cream Puff		24 min	190°C	Yes	Grill tray
23	Pizza		13 min	230°C	Yes	Grill rack

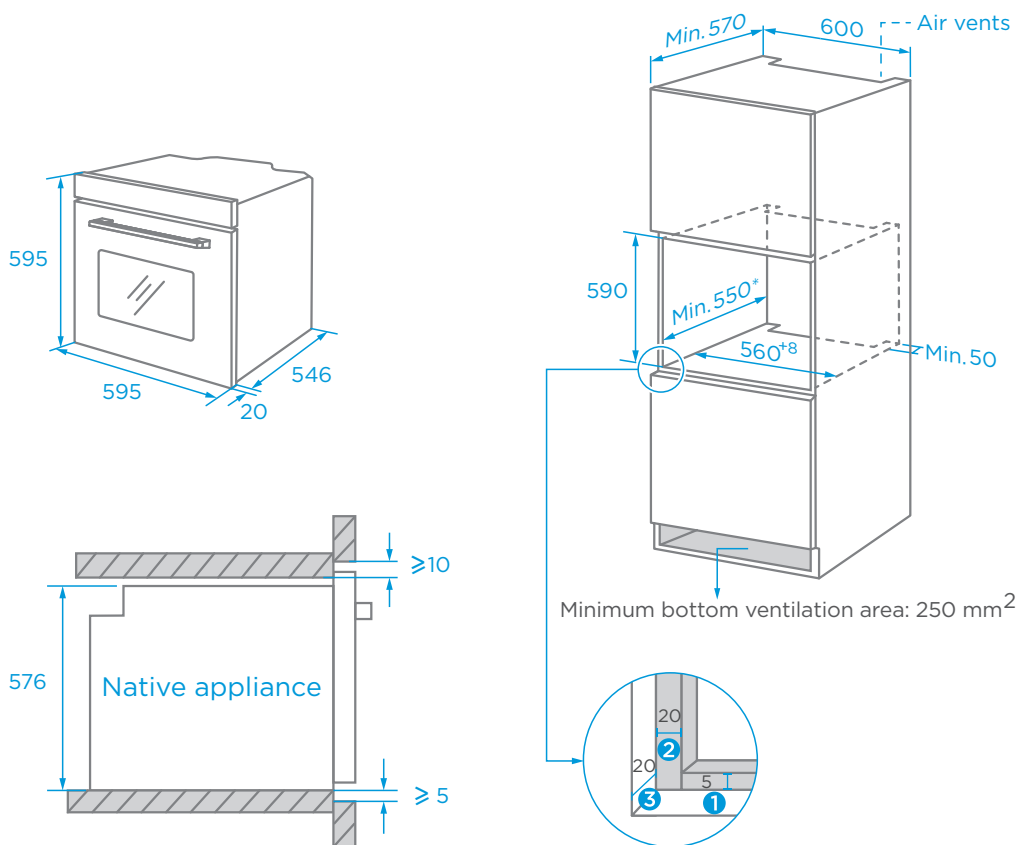
Code	Menu name	Mode	Time	Temperature	Preheat	Steam
24	Chicken Wings	 	25 min	220°C	Yes	L1
25	Pork Ribs	 	25 min	200°C	NO	L1
26	Grilled saury	 	25 min	220°C	Yes	L1
27	Oven-roasted chicken with root vegetables and potatoes	 	55 min	200°C	Yes	L1
28	Pork	 	50 min	180°C	Yes	L1
29	Lamb Chops	 	25 min	200°C	Yes	L1
30	Pork Knuckle	 	90 min	230°C	Yes	L1
31	Cheese Cake	 	60 min	160°C	Yes	L1
32	Chocolate Cranberry Bread	 	23 min	180°C	Yes	L1
CLn	Steam Clean	/	30 min	/	NO	/
dE5	Descale	/	1 hour	/	NO	/

NOTE

1. For the menu with steam function, please fill the water box with purified water in advance.
2. Please put the ingredients in the oven after preheating.

PRODUCT INSTALLATION

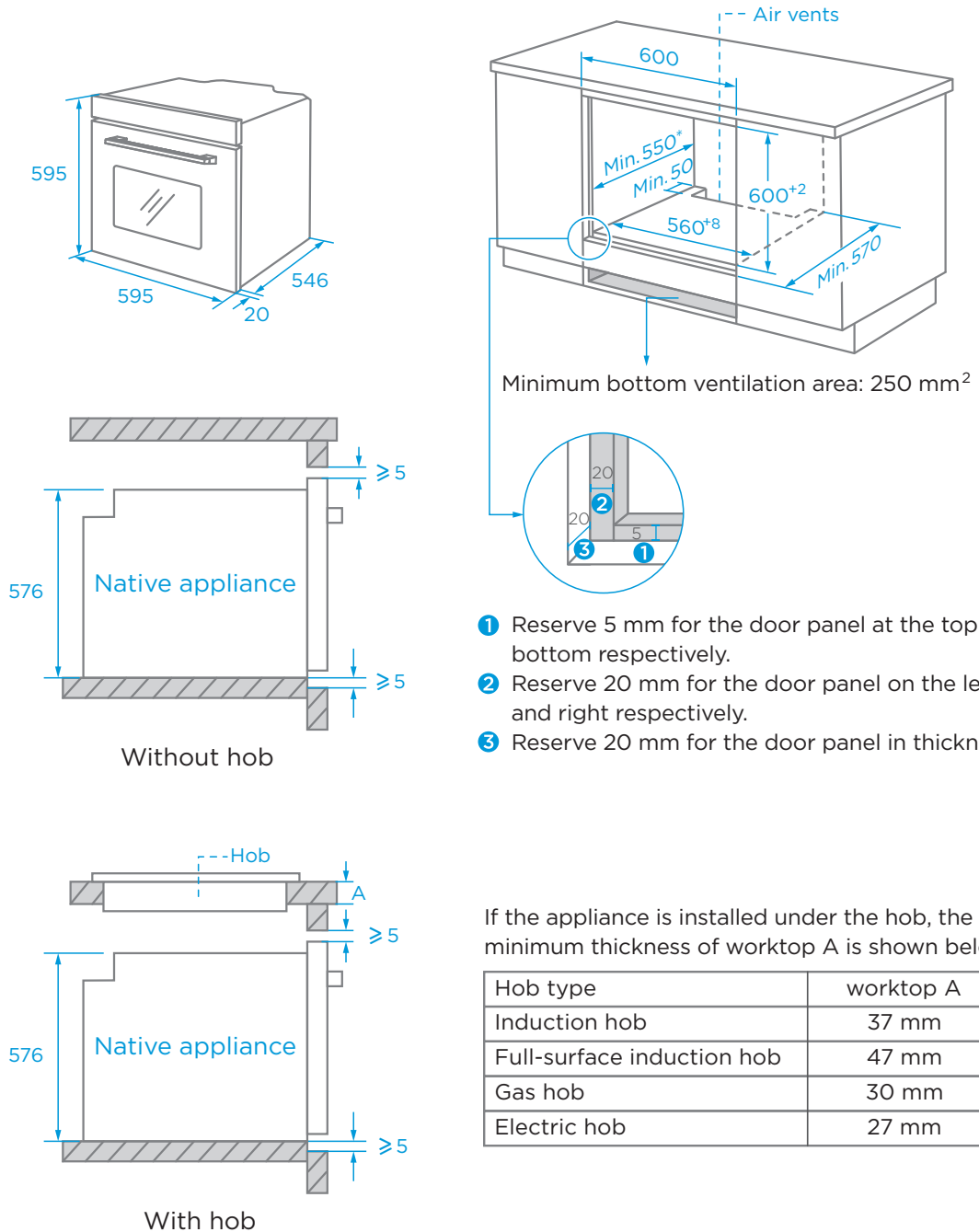
Cupboard Diagram (Standing Cupboard)



- ❶ Reserve 5 mm for the door panel at the top and bottom respectively.
- ❷ Reserve 20 mm for the door panel on the left and right respectively.
- ❸ Reserve 20 mm for the door panel in thickness.

1. The thickness of the cupboard board is 20 mm.
2. If the power socket is installed on the back of the appliance, the depth of the cupboard opening shall be increased from a minimum of 590 mm to 620 mm.
3. The dimensions in the figures are in mm.

Cupboard Diagram (Ground Cupboard)



1. The thickness of the cupboard board is 20 mm.
2. If the power socket is installed on the back of the appliance, the depth of the cupboard opening shall be increased from a minimum of 590 mm to 620 mm.
3. The dimensions in the figures are in mm.

Installation Important Instructions

Content that means [mandatory]

1. The safe operation of this appliance can only be guaranteed if it has been installed to a professional standard by these installation instructions. The installer shall be liable for any damage resulting from incorrect installation.
2. The entire installation process requires two professional installers. Wear dry protective gloves during installation to avoid scratches or electric shock.
3. Fitted units must be heat-resistant up to 90°C, and adjacent unit fronts up to 70°C.

Content that means [prohibit]

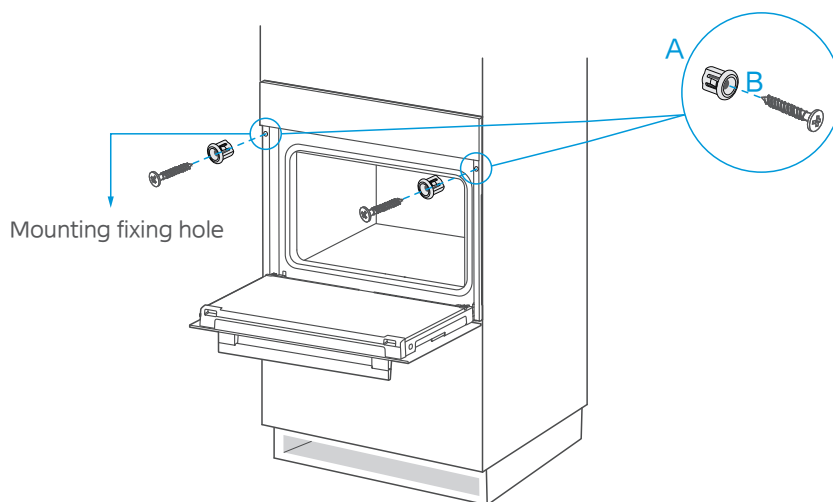
1. Do not install the appliance behind a decorative door or the door of a kitchen unit, as this may cause the appliance to overheat.
2. Check the appliance for damage after unpacking it. Do not connect the appliance if it has been damaged in transit.
3. Do not block the vent of the appliance and the gap between the cupboard and the appliance.
4. Use extreme caution when moving or installing the appliance. It is very heavy, do not lift the appliance by the door handle.
5. If the power cord or power plug is damaged, stop using the appliance immediately, to avoid fire, electric shock or other injuries.

Content that means [note]

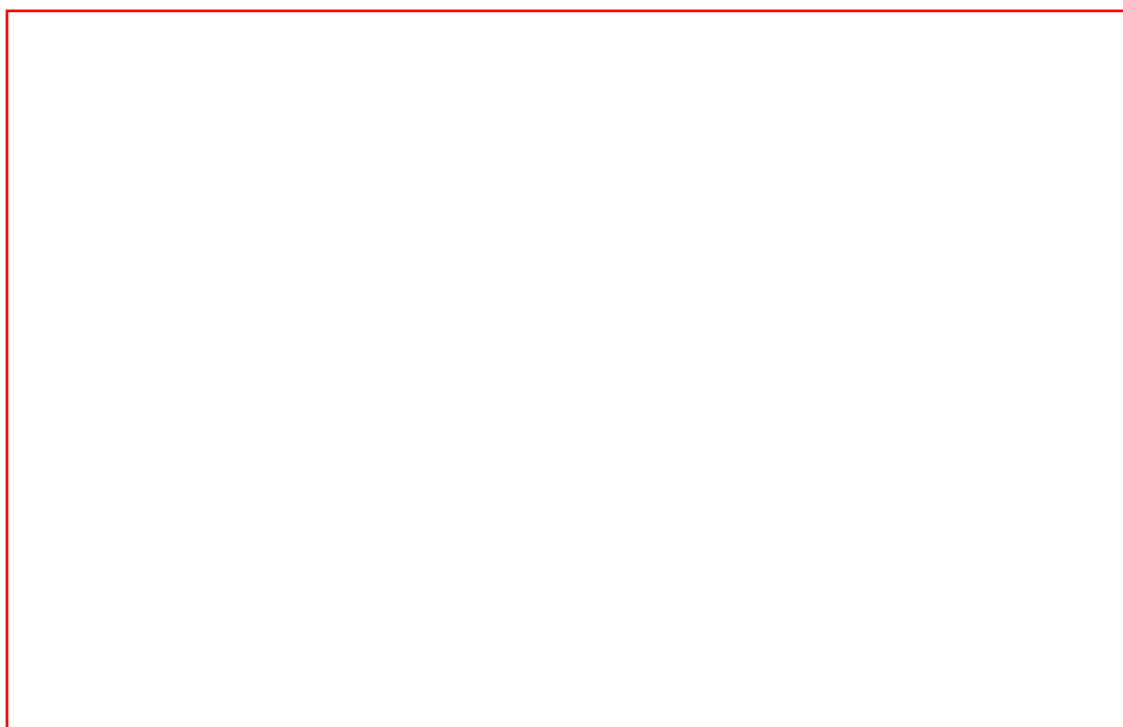
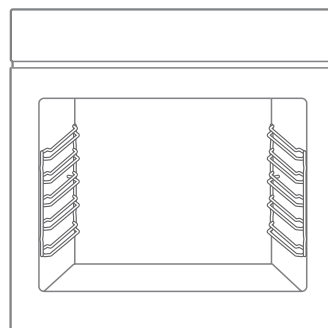
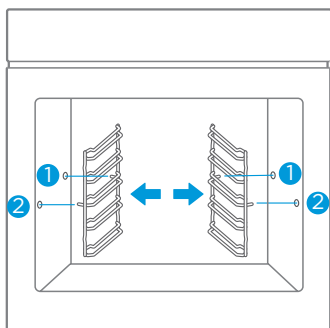
1. Be very careful when moving or installing the appliance to avoid damage to the appliance or damage to the cupboards.
2. Before starting up the appliance, remove all packaging materials and accessories from the cavity.
3. The power socket shall be accessible to users (such as next to the cupboard) for easy power-off.
4. After installation is complete, make sure that the power plug is firmly inserted into the socket.
5. Please refer to the "Cupboard Diagram" for the requirements of net depth of the cupboard. The clearance between the cupboard bottom board and the rear board (or wall) shall not be less than 50 mm.

Installation steps

1. Please customize the cupboard according to the "Cupboard Diagram".
2. Before installation, please check for normal power sockets and appropriate grounding, and check whether the cupboard dimension meets the installation requirements.
3. Place the appliance in designated locations in the kitchen, install it in a vertical cupboard, and connect the power supply.
4. To locate the mounting fixing holes, open the appliance door and look at the side frame of the appliance (position shown above).
5. Fix the appliance to the cupboard with two rubber plugs A and screws B provided with the appliance.




Accessory installation



OPERATION INSTRUCTIONS

First Use

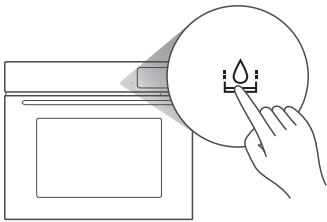
1. Before using it for the first time, please clean the oven and accessories to a certain extent. Remove the oven packaging shipping protection parts. Remove all accessories (eg: baking trays, grills, foam, etc.) from the cavity.
2. Thoroughly clean the attachment with soapy water and a rag or soft brush.
3. Wipe the cavity and oven surfaces with a soft damp cloth.
4. To avoid fire, please make sure that the cavity is free of any remaining packing materials and accessories when using it for the first time.
5. When using it for the first time, keep the kitchen highly ventilated (open the hood and windows). During this time, keep children and pets out of the kitchen and keep the doors of adjacent rooms closed.
6. To remove the smell of new products, run the following:

Oven Mode	Temperature	Time
 Conventional	250°C	0.5 Hour

Water tank use

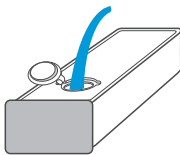
1. Please open or install the water tank cover on the desktop.
2. Please make sure that the apron of the water tank has been pressed into place before the water tank is put back into the water tank seat.
3. When the water box is put back into the water tank seat, please make sure that the water box has been pushed into the bottom of the water tank seat.
4. After cooking, please pour out the remaining water in the water box and dry it to avoid the growth of bacteria.

Water adding method



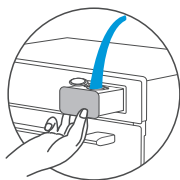
Press the "💧" key to pop up the water tank.

Method 1



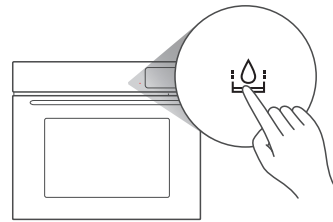
After taking it out, open the rubber ring and fill it with purified water.

Method 2

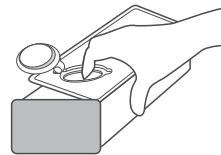


Open the rubber ring and fill it with purified water.

Water tank cleaning



1. Press the "💧" key to pop up the water tank.












2. Open the water tank cover and clean it.



3. Install the water cover and rubber ring, please press the points in the figure to ensure that they are in good condition and avoid dislocation and jamming.






Clock Setting

Before using your oven, set the clock.



1. In standby mode, press the " " key for 3 seconds to enter the clock setting.
2. Slide " " or press "  " key to adjust the hour digit.
3. Press the " " key to confirm.
4. Slide " " or press "  " key to adjust the minute digits.
5. Press the " " key to complete the clock setting.

Quick preheat










Before using your oven, set the clock.

1. Press the " " key to enter the preheating setting in standby or clock running state.
2. Press the "  " key or slide " " to adjust the temperature.
3. Press the " " key to start work.





NOTE

1. In the preheating process, open the oven door or press the " " key to suspend the work. After closing the oven door, press the " " key to work again.
2. When the cavity reaches the set temperature, the buzzer will give a prompt sound.










Baking function

1. In standby or clock running state, press the " " key to select the mode.
2. Press the "  " key or slide " " to adjust the time.
3. Press the " " key to switch to the temperature setting.
4. Press the "  " key or slide " " to adjust the temperature.
5. Press the " " key to start work.

NOTE

1. Before starting cooking, press the " " key to cancel preheating.
2. If preheating is needed, please put the ingredients into the oven after preheating.
3. During cooking, press the " " key, adjust the time and temperature with the "  " key, and wait for 6 seconds to complete the confirmation.

Steam function

1. Fill the water box with purified water in advance.
2. In standby or clock running state, press the " " key to enter the steam function.
3. Press the "  " key or slide " " to adjust the time.
4. Press the " " key to switch to the temperature setting.
5. Press the "  " key or slide " " to adjust the temperature.
6. Press the " " key to start work.

Steam baking function

1. Fill the water box with **purified water** in advance.
2. In standby or clock running state, press the "🌀" key to select mode.
3. Press the "+ -" key or slide "≡" to adjust the time.
4. Press the "🕒" key to switch to the temperature setting.
5. Press the "+ -" key or slide "≡" to adjust the temperature.
6. Press the "🕒" key to switch to the steam quantity setting.
7. Press the "+ -" key or slide "≡" to adjust the steam quantity (L1-L3).
8. Press the "▶|| ⏻ 3s" key to start work.

NOTE

1. Before starting cooking, press the "🔕" key to cancel preheating.
2. If preheating is needed, please put the ingredients into the oven after preheating.
3. During cooking, press the "🕒" key, adjust the time and temperature and steam quantity with the "+ -" key, and wait for 6 seconds to complete the confirmation.
4. In the preheating process, open the oven door or press the "▶|| ⏻ 3s" key to suspend the work. After closing the oven door, press the "▶|| ⏻ 3s" key to work again.

Automatic menu

1. Menu with steam function, fill the water box with **purified water** in advance.
2. In standby or clock running state, press the "A" key to select the menu or press the "A" key and then select the menu by "+ -" or slide "≡".
3. Press the "▶|| ⏻ 3s" key to start work.







NOTE

1. During cooking, pause cooking after opening the oven door. After closing the oven door, restart the work.
2. Please put the ingredients into the oven after preheating.
3. In the preheating process, open the oven door or press the "▶|| ⏻ 3s" key to suspend the work. After closing the oven door, press the "▶|| ⏻ 3s" key to work again.








Probe function

1. In any state, insert the short end of the probe into the hole in the upper right corner of the cavity.
2. Insert the long end of the probe into the meat (avoid fat and bones).
3. press the "🌡️" key to select the mode (🔧 🕒 🌡️).
4. Press the "+ -" key or slide "≡" to adjust the temperature.
5. Press the "▶|| ⏻ 3s" key to start work.



Drying function

1. Press the " " key for 8 times in standby or clock running state, and the display will show " ".
2. Press the "  " key or slide " " to adjust the time.
3. Press the " " key to start work.





Descaling function

1. Add citric acid or scale remover and purified water into the water box and stir well.
2. In the standby or clock running state, press the " " key for 34 times or after pressing the " " key, press the "  " key or slide " " to enter the descaling function, and the display screen displays "dE5".
3. Press the " " key to start work.
4. When the countdown is "08:00", the work will be suspended. Take out the water box, fill it with **purified water** and put it back on the water tank seat.
5. Press the " " key to continue working.





Steam Clean

1. Pour 250 ml of purified water into the bottom of the cavity.
2. In standby state, press the " " key to select "Steam Clean".
3. Press the " " key to start work.

Child Lock

1. In standby state, press the " " key for 3 seconds to enter the child lock state, and the display shows " ".
2. In the child lock state, press the " " key for 3 seconds to release the child lock state, and the icon " " on the display screen disappears.

Exhibition hall mode

1. In standby mode, press and hold the " " key for 5 seconds to enter the exhibition hall mode setting.
2. Press the "  " key to switch "OFF" or "On"
3. After 3 seconds of no operation, or press the " " key to exit the exhibition hall mode and return to standby.

CLEANING AND MAINTENANCE

Clean

Disconnect the power supply before cleaning and maintenance.
To ensure the life of the oven, it should be thoroughly cleaned frequently.
The cleaning steps are as follows:

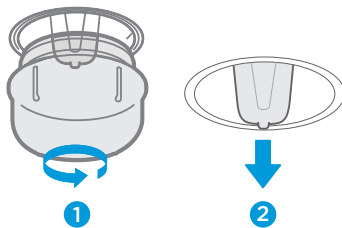
1. After cooking, wait for the oven to cool completely.
2. Remove oven accessories, rinse with warm water and dry.
3. Clean up food debris from the oven chamber.
4. Wipe the oven with a soft cloth stained with detergent, then dry with a soft cloth.

NOTE

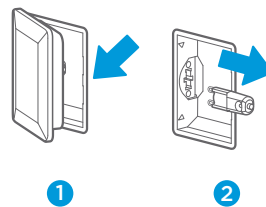
1. Do not use sharp cleaning tools, hard brush and corrosive cleaning products, so as not to damage the oven and its accessories.
2. Do not use a rough scrubbing agent or sharp metal spatula to clean the door glass.

Lamp Replacement

1. To prevent the lamp from being damaged, put a towel in the cavity.
2. Turn counterclockwise to remove the glass cover (corner lamp);
Gently pry open the glass cover with a flat-head tool (side lamp).
3. Pull out the wick and replace it (don't turn it).
4. Install the glass cover back and take out the towel.



Corner lamp



side lamp

Only for some models

Warning

To avoid electric shocks-please ensure that the electricity supply to the appliance is switched off and the appliance is fully cold. before removing the lamp lens.

Door Cleaning

With good care and cleaning, your appliance will retain its appearance and remain fully functional for a long time to come.

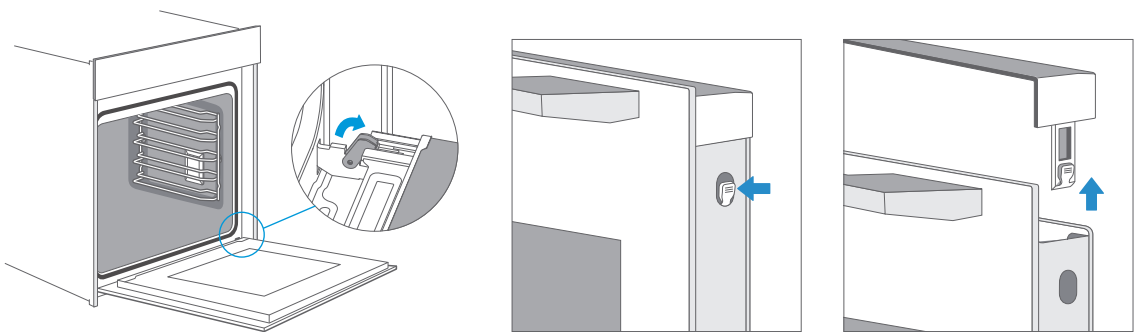
For cleaning purposes and to remove the door panels, you can detach the appliance door. There is a lock lever on the left and right hinges of the appliance door. When the locking levers are closed, the appliance door is secured in place. It cannot be detached. When the locking levers are open in order to detach the appliance door, the hinges are locked. They cannot snap shut.

Warning

1. The hinges on the appliance door move when opening and closing the door, and you may be trapped. Keep your hands away from the hinges.
2. If the hinges are not locked, they can snap shut with great force. Ensure that the locking levers are always fully closed or, when detaching the appliance door, fully open.

Removal and installation of oven door

1. Open the appliance door fully.
2. Fold open the two locking levers on the left and right.
3. Close the appliance door as far as the limit stop.
4. With both hands, grip the door on the left- and right-hand side, and pull it out upwards.
5. The plastic inlay in the door cover may become discoloured. To carry out a thorough cleaning, you can remove the cover. Press the left and right switches the cover.
6. After removing the door cover, the rest parts of the appliance door can be easily taken off so that you can go on with the cleaning. When the cleaning of the appliance door has finished, put the cover back in place and press on it until it clicks audibly into place.



NOTE

Reattach the appliance door in the opposite sequence to remove.

TROUBLESHOOTING

If the problem cannot be solved or other problems occur, please contact the after-sales service.

Problem	Possible reason	Solution
Unable to start	• Power is not connected	• connect power supply
	• The main power switch is not turned on	• Turn on the power switch
	• The oven door is not closed	• Close the oven door
The lamp does not come on	• It's broken	• Contact after-sales service
Has a pungent odour or smoke	• first use	• No processing required
The food is not cooked	• Temperature is too low	• Use a higher temperature
	• Food portion is too large	• Cook food in smaller pieces or extend the cooking time.
Burnt or uneven food	• The temperature is set too high or the heating time is too long	• Adjust the cooking temperature or time
	• The food is too close to the heating tube	• Adjust the placement layers of accessories
The fan did not stop working after stopping the heating	• Fan delays blowing for heat dissipation	• No processing required

DISPOSAL AND RECYCLING

Important instructions for the environment

Compliance with the WEEE Directive and Disposing of the Waster Product:
This product complies with the EU WEEE Directive (2012/19/EU). This product bears a classification symbol for waster electrical and electronic equipment (WEEE).

This symbol indicates that this product shall not be disposed with other household wastes at the end of its service life. Used devices must be returned to the official collection point for the recycling of electrical electronic devices. To find these collection systems please contact to your local authorities or retailer where the product was purchased. Each household performs an important role in recovering and recycling old appliances. Appropriate disposal of used appliances helps prevent potential negative consequences for the environment and human health.



Compliance with RoHS Directive

The product you have purchased complies with the EU RoHS Directive (2011/65/EU). It does not contain harmful and prohibited materials specified in the Directive.

Package information

The packaging materials of the product are manufactured from recyclable materials by our National Environment Regulations. Do not dispose of the packaging materials together with the domestic or other wastes. Take them to the packaging material collection points designated by the local authorities.



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