

# CANDY

**FORNI DA INCASSO**  
*ISTRUZIONI PER L'USO*

IT

**OVENS**  
*USER INSTRUCTIONS*

GB

**HORNOS EMPOTRABLES**  
*INSTRUCCIONES DE USO*

ES

**OVEN**  
*GEBRUIKSAANWIJZING*

NL

**EINBAUBACKÖFEN**  
*BEDIENUNGSANLEITUNG*

DE

**FOURS ENCASTRABLES**  
*NOTICE D'EMPLOI ET D'INSTALLATION*

FR

**FORNOS**  
*MANUAL DE INSTRUÇÕES DE UTILIZAÇÃO*

PT

**PIEKARNIKI DO ZABUDOWY**  
*INSTRUKJA OBSŁUGI*

PL



## GENERAL WARNINGS

Thank you for choosing one of our products. To get the most out of your oven we recommend that you:

- Read the notes in this manual carefully: they contain important instructions on how to install, use and service this oven safely.
- Keep this booklet in a safe place for easy, future reference.

All accessible parts are hot when the appliance is in operation, take care to not touch these elements.

When the oven is first switched on it may give out acrid smelling fumes. This is because the bonding agent for insulating panels around the oven has been heated up for the first time.

This is a completely normal, if it does occur you merely have to wait for the fumes to clear before putting the food into the oven. An oven by its very nature becomes very hot. Especially the glass of the oven door.

Do not allow children to go near the oven when it is hot, especially when the grill is on.

## DECLARATION OF COMPLIANCE

- The parts of this appliance that may come into contact with foodstuffs comply with the provisions of EEC Directive 89/109.
- CE This appliances complies with Directives 89/336/EEC, 73/23/EEC and following changes.

## SAFETY HINTS

- The oven must be used only for the purpose for which it was designed: it must only be used for cooking food. Any other use, e.g. as a form of heating, is an improper use of the oven and is therefore dangerous.
- The manufacturers cannot be held responsible for any damage caused by improper, incorrect or unreasonable use.
- During the use the oven becomes warm; please do not touch the heating elements inside the oven. Therefore it is better to prevent children to stay near the oven when it is working. When using any electrical appliance you must follow a few basic rules.
- Do not pull on the power cable to remove the plug from the socket.
- Do not touch the oven with wet or damp hands or feet.
- Do not use the oven unless you are wearing something on your feet.
- **Do not allow children or irresponsible people to use the oven unless they are carefully supervised.**
- It is not generally a good idea to use adapters, multiple sockets for several plugs or cable extensions.
- If the oven breaks down or develops a fault switch it off at the mains and do not touch it.
- If the cable is damaged it must be replaced promptly. When replacing the cable, follow these instructions. Remove the power cable and replace it with one of the HO5RR-F, H05VV-F, H05V2V2-F type. The cable must be able to bear electrical current required by the oven. Cable replacement must be carried out by properly qualified technicians.  
The earthing cable (yellow-green) must be 10 mm longer than the power cable.  
Use only an approved service centre for repairs and ensure that only original parts are used.  
If the above instructions are not adhered to the manufacturers cannot guarantee the safety of the oven.
- The oven you have just acquired has the described technical characteristics and you must not make any modifications to it.
- Never use a steam or high-pressure spray to clean the oven.
- Do not store flammable products in the oven; they can catch fire if the oven comes on accidentally.
- Do not press on and do not let children sit on the oven door.
- Use kitchen oven gloves, when putting into or removing a dish from the oven.

## RECOMMENDATIONS

- After each use of the oven, a minimum of cleaning will help keep the oven perfectly clean.
- Do not line the oven walls with aluminium foil or single-use protection available from stores. Aluminium foil or any other protection, in direct contact with the hot enamel, risks melting and deteriorating the enamel of the insides.
- In order to prevent excessive dirtying of your oven and the resulting strong smoky smells, we recommend not using the oven at too high a temperature. It is better to extend the cooking time and lower the temperature a little.
- In addition to the accessories supplied with the oven, only use dishes and baking moulds resistant to very high temperatures.

## INSTALLATION

Installation is the customer's responsibility. The manufacturers have no obligation to carry this out. If the assistance of the manufacturer is required to rectify faults arising from incorrect installation, this assistance is not covered by the guarantee. The installation instructions for professionally qualified personnel must be followed. Incorrect installation may cause harm or injury to people, animals or belongings. The manufacturer cannot be held responsible for such harm or injury.

The kitchen unit in which the oven is to be fitted must be made of material resistant to temperatures of at least 70°C.

**The oven can be located high in a column or under a worktop.**

**Before fixing:** you must ensure good ventilation in the oven space to allow proper circulation of the fresh air required for cooling and protecting the internal parts. Make the openings specified on last page according to the type of fitting.

## ELECTRICAL CONNECTION

**THE ELECTRICAL CONNECTION SHOULD BE CARRIED OUT BY AN APPROVED CONTRACTOR OR TECHNICIAN WITH SIMILAR QUALIFICATIONS.**

The installation receiving the appliance must comply with the standard in force in the installation country.

The manufacturer does not accept any responsibility if this provision is not complied with.

Connection to the network must be by earthed socket outlet, or by means of a multipole circuit-breaker having a distance between contacts of at least 3 mm.

The installation must be protected by suitable fuses, and have wires with a large enough cross-section to supply the oven normally.

### CONNECTION:

The oven is fitted with a power lead for connecting exclusively to a voltage of 230 V AC across the phases or across phase and neutral.

Connection must be carried out having first checked:

- . the supply voltage indicated on the meter,
- . the circuit-breaker setting.

The lead protection wire (green/yellow) connected to the earth terminal of the oven must be connected to the earth terminal of the installation.

### Caution:

- . **Have the earth continuity of the installation checked by an electrician before making the connection.**
- . **The manufacturer will not be liable for any incident, or the possible consequences that may arise from the use of the oven not earthed, or connected to an earth with defective continuity.**

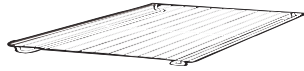
**NB:** Do not forget that the oven may require after-sales service. Also, locate the socket outlet so that the oven can be connected once it is removed from its space.

**Power supply cable:** if the power supply cable has to be changed, please have this done by the after-sales service or by someone with similar qualifications.

## OVEN EQUIPMENT ACCORDING TO THE MODEL

It is necessary to do an initial cleaning of the equipment before the first use of each of them. Wash them with a sponge. Rinse and dry off.

The grate supports baking-pans, heat-resistant pans and dice for sweets.



It is proper for grilled meat because of it sustains the pan that picks up the straining fats.

The drip tray catches the juices from grilled foods.



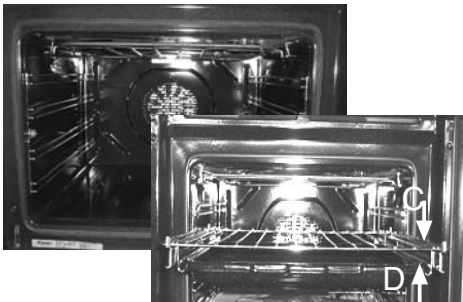
*Never use the drip tray as a roasting tray as fat deposits can be quickly spread throughout the oven, which produces excess smoke.*

The pizza set is designed for pizza cooking. In order to obtain the best results the set must be used together with Pizza function.



Telescopic guide

Extract the telescopic supports and put the grate (C) for pan behind the lock grate in the frontal part. Complete inserting the pan (D).



When the oven is in use, any unused accessories should be removed from the oven.

## CLEANING THE OVEN

.Wait for the oven to cool down before doing any cleaning by hand.

- . Never clean your oven with abrasive cleaners, wire wool or sharp objects, or the enamel may be damaged beyond repair.
- . Only use soapy water or bleach (ammonia) cleaners.

### THE OVEN

It is very important to clean the oven each time that it is used. Melted fat is deposited on the sides of the oven during cooking. The next time the oven is used this fat could cause unpleasant odours and might even jeopardise the success of the cooking. Use water and detergent to clean; rinse out thoroughly.

### GLASS PARTS

We recommend you wipe clean the glass door with absorbent kitchen paper every time you use the oven. If the spattering is heavy, then you can clean with a well squeezed sponge and detergent, and rinse. Never use abrasive cleaners or sharp objects.

### ACCESSORIES

Clean them with a sponge soaked in soapy water. Rinse with clean water and dry off. Avoid abrasive cleaners.

### PIZZA SET PAN

Pizza set pan surface is dressed with non-stick material. The non-stick coating renders the Pizza Set easy to clean. It can be washed in dishwasher.

Never use abrasive products or sharp objects; these would ruin in definitive way the non-stick coating.

### DRIP TRAY

After grilling, remove the drip tray from the oven. Take care to pour the warm grease into a container. Wash and rinse the drip tray in hot water with a sponge soaked in washing up liquid. If residues remain attached, soak them off in water and detergent. It can also go in a dish washer or be cleaned with a commercial oven cleaner.

Never place a soiled drip tray in the oven.

### OVEN LIGHTING

Disconnect the power supply from the oven before cleaning or replacing the lamp.

The bulb and its cover are made of material resistant to high temperatures.



- To change a defective bulb, just
- . unscrew the glass cover,
  - . unscrew the bulb,
  - . replace it with the same type,
  - . after replacing the defective bulb,
  - . screw back the protective glass cover.



## SERVICE CENTRE

Before calling the Service Centre.

If the oven is not working, we recommend that:

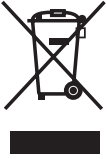
- you check that the oven is properly plugged into the power supply.

If the cause of the fault cannot be detected:

disconnect the oven from the mains, do not touch the oven and call the after sales service.

Before calling the Service Centre remember to make a note of the serial number on the serial number specifications plate.

The oven is supplied with a guarantee certificate that ensures that it will be repaired free of charge by the Service Centre whilst under guarantee.



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

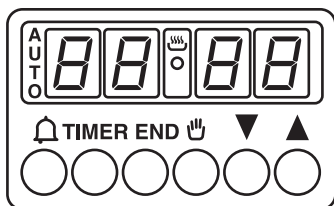
caused by inappropriate waste handling of this product.

The symbol on the product indicates that this product 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, your household waste disposal service or the shop where you purchased the product.

# USE OF THE ELECTRONIC PROGRAMMER

## SETTING THE CORRECT TIME



**WARNING :** the first operation to carry out after the oven has been installed or following the interruption of power supply (this is recognizable the display pulsating and showing 0:00) is setting the correct time. This is achieved as follows

- Press and hold the TIMER and END buttons (🔔 and TIMER on some models)
- Set time with ▼ ▲ buttons
- Release all buttons

**ATTENTION** the oven only operates if set on manual function 🖐️ or preset time.

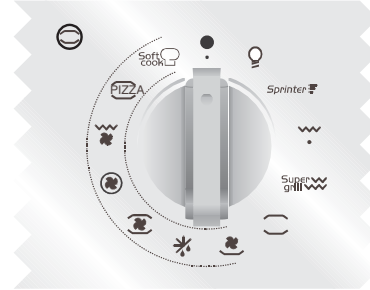
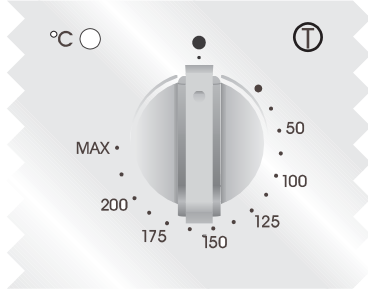
**N.B.:** on some models the symbols ▼ ▲ are replaced by + and -.

FUNCTION	HOW TO ACTIVATE IT	HOW TO SWITCH IT OFF	WHAT IT DOES	WHAT IT IS FOR
<b>MINUTE MINDER</b>	<ul style="list-style-type: none"> <li>• Press and hold the button 🔔</li> <li>• Press the buttons ▼ or ▲</li> <li>• Release all the buttons</li> </ul>	<ul style="list-style-type: none"> <li>• When the set time as elapsed an audible alarm is activated (this alarm will stop on its own, however it can be stopped immediately by pressing the button 🖐️)</li> </ul>	<ul style="list-style-type: none"> <li>• Sounds an alarm at the end of the set time.</li> <li>• To check how long is left to run press the button 🔔</li> </ul>	<ul style="list-style-type: none"> <li>• Allows to use the oven as alarm clock (could be activated either with operating the oven or with out operating the oven)</li> </ul>
<b>MANUAL FUNCTION</b>	<ul style="list-style-type: none"> <li>• Press the button 🖐️</li> <li>• Set the cooking function with the oven function selector</li> </ul>	<ul style="list-style-type: none"> <li>• Turn the oven function selector to position O.</li> </ul>	<ul style="list-style-type: none"> <li>• Enables you to operate the oven.</li> </ul>	<ul style="list-style-type: none"> <li>• For cooking the desired recipes</li> </ul>
<b>COOKING TIME</b>	<ul style="list-style-type: none"> <li>• Press and hold the TIMER button</li> <li>• Press the buttons ▼ or ▲ to set the length of cooking required</li> <li>• Release all buttons</li> <li>• Set the cooking function with the oven function selector</li> </ul>	<ul style="list-style-type: none"> <li>• When the time is elapsed the oven will switch off automatically. Should you wish to stop cooking earlier either turn the function selector to 0, or set time to 0:00 (TIMER and ▼ ▲ buttons)</li> </ul>	<ul style="list-style-type: none"> <li>• It allows to preset the cooking time required for the recipe chosen</li> <li>• To check how long is left to run press the TIMER button.</li> <li>• To alter/change the preset time press TIMER and ▼ ▲ buttons</li> </ul>	<ul style="list-style-type: none"> <li>• At the end of the cooking set time, the oven will switch off automatically and an audible alarm will ring.</li> </ul>
<b>END OF COOKING</b>	<ul style="list-style-type: none"> <li>• Press and hold the END button</li> <li>• Press the buttons ▼ ▲ to set the time at which you wish the oven to switch off</li> <li>• Release the buttons</li> <li>• Set the cooking function with the oven function selector</li> </ul>	<ul style="list-style-type: none"> <li>• At the time set, the oven will switch off. To switch off manually, turn the oven function selector to position O.</li> </ul>	<ul style="list-style-type: none"> <li>• Enables you to set the end of cooking time</li> <li>• To check the preset time press the END button</li> <li>• To modify the preset time press buttons END + ▼ ▲</li> </ul>	<ul style="list-style-type: none"> <li>• This function is typically used with "cooking time" function. For example if the dish has to be cooked for 45 minutes and needs to be ready by 12:30, simply select the required function, set the cooking time to 45 minutes and the end of cooking time to 12:30.</li> <li>• Cooking will start automatically at 11:45 (12:30 minus 45 mins) and will continue until the pre-set end-of-cooking-time, when the oven will switch itself off automatically.</li> </ul> <p><b>WARNING.</b> If the <b>END of cooking is selected without setting the length of cooking time, the oven will start cooking immediately and it will stop at the END of cooking time set.</b></p>

# OPERATING INSTRUCTIONS

Our range includes many different styles and colours. To find the technical specifications and functions of the model which you have bought, study the diagrams below. During oven operation the internal lamp is on.

Thermostat control knob



Example Function selector control knob 12 positions\*

\*according to model

## Function according to model

Function selector knob	Thermostat control knob	
		Turns on the oven light This will automatically activate the cooling fan (on fan cooled models only)
	50 ÷ MAX	<b>Sprinter</b> This position speeds up oven preheating time. Once it has been chosen it allows an immediate oven heating (ex. It takes 8 minutes to reach 200°C). It is possible to set the wished temperature through the temperature knob. The end of preheating phase is shown through the control panel led marked with "C". Preheating cycle ends when the "C" led is switched off and it is possible to select the function of wished cooking. It is mandatory to not insert food while the preheating cycle is working. Food could be damaged.
	50 ÷ MAX	<b>Door closed Grilling</b> The setting of this function switches on the infrared grill element. This function is ideal for cooking meats of medium thickness (sausages and bacon).
	50 ÷ MAX	<b>Super Grill</b> This function allows to set food crunchiness. The Super Grill function is characterized by a 50% power increase in comparison to the standard grill.
<td>50 ÷ MAX</td> <td><b>Fan plus lower element</b> <b>VARIO FAN</b> This function is ideal for delicate dishes (pies-souffle).</td>	50 ÷ MAX	<b>Fan plus lower element</b> <b>VARIO FAN</b> This function is ideal for delicate dishes (pies-souffle).
<td>50 ÷ MAX</td> <td><b>Fan oven</b> <b>VARIO FAN</b> Upper and lower element are working together with the fan. This function is recommended for poultry, confectionery, fish and vegetables. The forced air circulation improves heating distribution reducing cooking time cycle.</td>	50 ÷ MAX	<b>Fan oven</b> <b>VARIO FAN</b> Upper and lower element are working together with the fan. This function is recommended for poultry, confectionery, fish and vegetables. The forced air circulation improves heating distribution reducing cooking time cycle.
	50 ÷ MAX	<b>Soft Cook</b> <b>VARIO FAN</b> Soft Cook is the function for the confectionery and the bread. Thanks to its reduced fan speed, this function increases oven internal damp. The increased damp creates the ideal conditions of cooking for those foods that need to maintain an elastic consistence while they are cooking (ex. cakes, bread, biscuits) avoiding surface breakages.
	50 ÷ MAX	<b>Function Pizza</b> <b>VARIO FAN</b> This function with hot air circulated in the oven ensure perfect result for dishes such as pizza or focaccia. This function must to be used with Pizza Set. The baking-pan of Pizza set is dressed with ideal material for optimizing the cooking results.
	50 ÷ 200	<b>Door closed fan grill</b> <b>VARIO FAN</b> The air is heated by the grill element and the fan blows the air onto the food at the required temperature. This ranges from 50°C to 200°C. The grill/fan is an excellent alternative to roasting on the spit. It is ideal for roasting even large quantities of poultry, sausages and red meats.

### VARIO FAN

Vario Fan is the exclusive system developed by Candy to optimize the cooking results, temperature management and damp management. The Vario Fan system is a self-activating system that changes automatically fan speed when a fan function is chosen: the fan functions are the one inside the outlined area on control panel.

\* Tested in accordance with the CENELEC EN 50304.

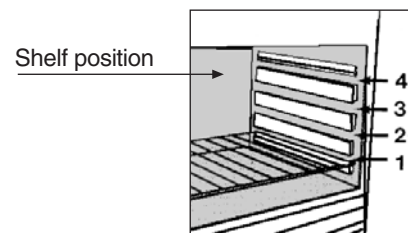
\*\* Tested in accordance with the CENELEC EN 50304 used for definition of energy class.



## TABLES OF COOKING TIMES

The overall suggested cooking times set out below are intended as a rough guide only. They may in fact vary according to the quality, the freshness, the size and the thickness of the food cooked and of course cooking time is also partly a matter of taste. Let the food stand for a few minutes before serving because the ingredients continue cooking after they have been removed from the oven.

**HANDY TIP:** Lower the temperature so as to avoid the surface of the food becoming hard and dry.

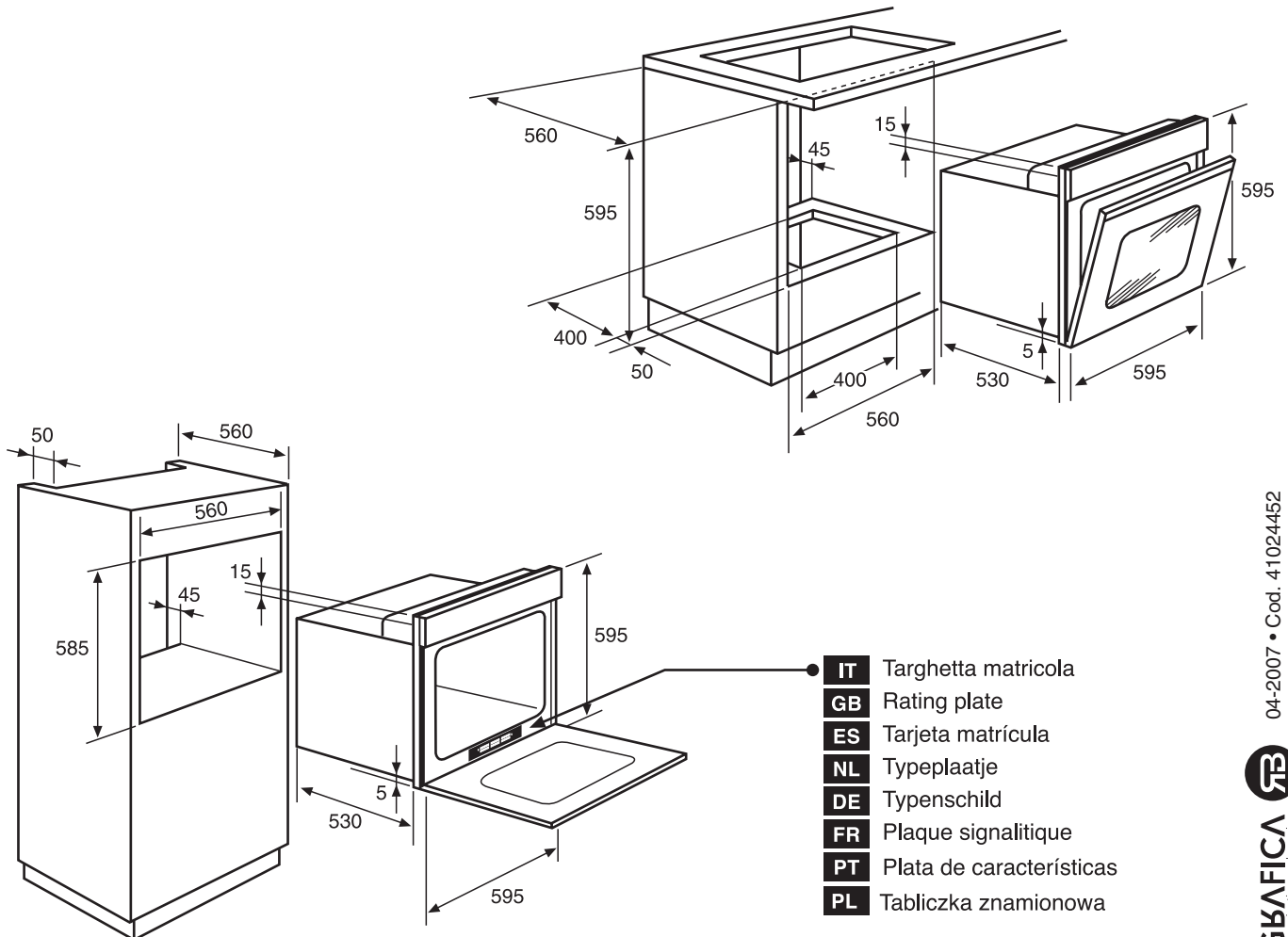


Food	Quantity	Static electric oven			Electric fan oven			Remarks
		Shelf	Time of cooking in minutes	Oven temperature	Shelf	Time of cooking in minutes	Oven temperature	
<b>• Pasta</b>								
Lasagne	Kg 3,5	2	70 ÷ 75	220	2	60 ÷ 65	200	Put the lasagne into an unheated oven
Cannelloni	Kg 1,8	2	50 ÷ 60	220	2	40 ÷ 50	200	Put the cannelloni into an unheated oven
Oven baked pasta	Kg 2,5	2	55 ÷ 60	220	2	45 ÷ 50	200	Put the oven baked pasta into an unheated oven
<b>• Baking (not cakes)</b>								
Bread	Kg 1 di pasta	2	35 10 (pre-heating)	200	2	30 ÷ 35 10 (pre-heating)	180	Form the dough into a loaf and make a cross with a knife on top of the dough leave the dough to rise for at least 2 hours. Grease the baking tin and put the dough in the middle of it.
Pizza	Kg 1	1	25 ÷ 35	190	1	20 ÷ 25	190	Warm the oven for 15 minutes and place the pizzas on the greased baking tray. Garnish them with tomatoes, mozzarella, ham, oil, salt and origano.
Pastry (frozen) vol au vents	n° 24	1	30 ÷ 35	220	2	25 ÷ 30	200	Place 24 vol au vents in the oven and bake.
Focaccia (n° 4)	gr. 200 of dough each	2	25 ÷ 30	200	2	20 ÷ 25	180	Warm the oven for 15 minutes, grease the baking tray, season the 4 focaccia with oil and salt and leave them to rise at room temperature for at least 2 hours before putting them in the oven.
<b>• Meat</b>								
All meats can be roasted in shallow or deep roasting trays. It is advisable to cover the shallow trays to avoid splattering the sides of the oven with grease. The roasting times are the same whether the meat has been covered up or not.								
Whole joint of beef	Kg 1	3	70 ÷ 80	220	3	50 ÷ 60	200	Put the meat into a deep Pyrex dish and season with salt and pepper; turn the meat half way through cooking.
Joint of deboned	Kg 1	2	100 ÷ 110	220	2	80 ÷ 90	200	Cook the meat in a covered Pyrex dish with herbs, spice, oil and butter.
Joint of deboned veal	Kg 1,3	1	90 ÷ 110	220	2	90 ÷ 100	200	Cook as indicated above.
Joint of fillet of beef	Kg 1	2	80 ÷ 90	220	2	80 ÷ 90	200	Cook as indicated above.
<b>• Fish</b>								
Trout	3 whole trout or / Kg 1	2	40 ÷ 45	220	2	35 ÷ 40	200	Cover the trout with salt, oil and onions and cook in a Pyrex dish.
Salmon	700 g 2,5 cm slice	2	30 ÷ 35	220	2	30 ÷ 25	200	Cook the salmon in an open Pyrex dish with salt, pepper and oil.
Sole	Kg 1	2	40 ÷ 45	220	2	35 ÷ 40	200	Cook the sole with salt and a spoonful of oil.
Bream	2 whole ones	2	40 ÷ 45	220	2	35 ÷ 40	200	Cook the bream in oil and salt in a covered dish.

# TABLES OF COOKING TIMES

Food	Quantity	Static electric oven			Electric fan oven			Remarks
		Shelf	Time of cooking in minutes	Oven temperature	Shelf	Time of cooking in minutes	Oven temperature	
<b>• Rabbits and Poultry</b>								
Guinea fowl	Kg 1-1,3	2	60 ÷ 80	220	2	60 ÷ 70	200	Place the guinea fowl in a deep Pyrex or pottery dish with very little oil and season with herbs and spices.
chicken	Kg 1,5-1,7	2	110 ÷ 120	220	2	100 ÷ 110	200	Follow the procedure for cooking the guinea fowl.
Rabbit pieces	Kg 1-1,2	2	55 ÷ 65	220	2	50 ÷ 60	200	Put all the pieces of the same size in the glazed tray. Season with herbs and spices. Turn the pieces as and when required.
<b>• Cakes</b>								
Coconut cake baked in a tin		1	55	180	1	50	160	Use a tin that is 22 cm deep. Pre-heat for 10 mins.
Sponge cake		1	55	175	1	40 ÷ 45	160	Use a tin that is 22 cm deep. Pre-heat for 10 mins.
Carrot cake baked in a tin		1	65	180	1	50 ÷ 60	160	Use a tin that is 22 cm deep. Pre-heat for 10 mins.
Apricot pie	700 gr	1	40	200	2	30 ÷ 35	180	Use a tin that is 22 cm deep. Pre-heat for 10 mins.
<b>• Vegetable</b>								
Fennel	800 gr	1	70 ÷ 80	220	1	60 ÷ 70	200	Cut the fennel into four pieces, add butter, salt and potatoes if required and place in a Pyrex face up. Cover the dish.
Courgettes	800 gr	1	70	220	1	60 ÷ 70	200	Slice the courgettes, place in a Pyrex dish and add butter and salt.
Potatoes	800 gr	2	60 ÷ 65	220	2	60 ÷ 65	200	Cut the potatoes into equal parts and place in a Pyrex dish. Season with salt, origano and rosemary. Cook in oil.
Carrots	800 gr	1	80 ÷ 85	220	1	70 ÷ 80	200	Slice the carrots, place in a Pyrex dish and cook.
<b>• Fruit</b>								
Whole apples	Kg 1	1	45 ÷ 55	220	2	45 ÷ 55	200	Bake the fruit in an open Pyrex or earthenware dish. Leave it to cool inside the oven.
Pears	Kg 1	1	45 ÷ 55	220	2	45 ÷ 55	200	Follow procedure above.
Peaches	Kg 1	1	45 ÷ 55	220	2	45 ÷ 55	200	Follow procedure above.
<b>• Grilling</b>								
Place the food to be grilled underneath the infra-red grill. Warning: When the grill is on it takes on a bright red colour. Place the tray underneath the grill to collect juices and fat from the food being grilled.								
Squares of bread for toasting	4 pieces	4	5 (5 to heat up grill)	grill	4	5 (10 to heat up grill)	grill	Lay the bread on the grill tray. When one side of the bread has been toasted, turn over and toast the other side. Remember: keep the toast warm at the bottom of the oven until you are ready to serve it.
Toasted sandwiches	4	3	10 (10 to heat up grill)	grill	3	5/8 (10 to heat up grill)	grill	Lay the bread on the grill tray. When one side of the sandwich has been toasted, turn over and toast the other side.
Sausages	n°6 / Kg 0,9	4	25/30 (5 to heat up grill)	grill	4	15/20 (10 to heat up grill)	grill	Cut the sausages in half and lay them face down on the grill. Half way through grilling turn them over. Every so often, check that they are being cooked equally all over. (If this is not happening, turn and reposition the ones being cooked either less or more than the others.
Ribs of beef	n°4 / Kg 1,5	4	25 (5 to heat up grill)	grill	4	15/20 (10 to heat up grill)	grill	Make sure that the ribs of beef are exposed to the full effect on the main grill.
Chicken legs	n°4 / Kg 1,5	3	50/60 (5 to heat up grill)	grill	3	50/60 (10 to heat up grill)	grill	Turn them over twice during grilling.



**INSTALLAZIONE****IT****INSTALLATION****DE****INSTALLATION****GB****INSTALLATION****FR****INSTALACIÓN****ES****INSTALAÇÃO****PT****INSTALLATIE****NL****INSTALACJA****PL**

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**GB**

The manufacturer will not be responsible for any inaccuracy resulting from printing or transcript errors contained in this brochure. We reserve the right to carry out modifications to products as required, including the interests of consumption, without prejudice to the characteristics relating to safety or function.

**ES**

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**NL**

De fabrikant stelt zich niet aansprakelijk voor eventuele drukfouten in deze brochure. Kleine veranderingen en technische ontwikkelingen zijn voorbehouden.

**DE**

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**PT**

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**PL**

Producent nie ponosi żadnej odpowiedzialności za ewentualne błędy w druku niniejszej instrukcji. Ponadto zastrzega sobie prawo do wprowadzania zmian do własnych produktów, uznanych przez niego za użyteczne, bez pogarszania podstawowych parametrów.